# business/careers.

The Daily Collegian Tuesday, Dec. 15



The total process of winemaking is followed step-by-step by Marina and Tom Mebane, owners of the Nittany Valley Winery, 724 S. Atherton St. One of the first steps involves separating the grape stems from the grapes, so the fruit can be pressed. Marina Mebane, one of the vinery's owners, and her mother, Barbara (right), are shown here raking Millot grapes from Erie into a stem separater, t top left. Next the finished wine is ottled, as demonstrated by Tom Mebane at the winery's bottle corker, at left niddle. Some of the local vintage for sale at the shop is named after aspects of a lion, as the Larmes du Lion, or Tears of the Lion, and Coeur du Lion, or Heart of the Lion, at bottom. The final test, at right, is given by customer Brian Halgas

## Local winery in the pink

A big gamble pays off

Most wine drinkers recognize the if it were sold in State College stores, it rack once," Johns said. "Not many winenames Riunite, Paul Masson and Ingle- would have to be sold in state stores in ries use this process. nook. But few are familiar with Larmes Pennsylvania. And if that happened, they During the centrifuge process, the Du Lion. Seyval Blanc and Ris Du Lion. said, they could lose control of their While the wines such as Paul Masson business. have been bottled for more than 100 Although their wine is not sold state- to the outside and the liquid flows into the years and have been sold nationwide. Larmes Du Lion, Sevval Blanc and Ris Du Lion have been produced and bottled for about a year and are sold only in the

Centre Region. St.. is a family-owned and -run operation that makes Larmes Du Lion and the other local wines. Tom and Marina Mebane own the winery and Frank R. Johns, Marina's father, is the winemak-

When the Mebanes first began making wine in early Fall 1980, they had no previous experience in winemaking except what they had read in books and had learned by talking to other winemak

formerly a dairy, and began bottling their first vintage of wine last Spring. The winery officially opened July 1. when the winery officially opened," he 18 tons in their second delivery. The and we were just swamped with people. grapes this year, she said.

regular customers, Mrs. Mebane said. preferred the apple and rose wines." she to sweeten the wine, she said. wines and we had to tell the people we four to five days for red wines and two The second person puts the bottle on batch was ready to be bottled — about fermented warm and the whites are kept the cork into the bottle.

love and interest for wines. He lived in the juice is squeezed from them. This by hand.

the market, but the deal didn't work out. begins. During this process, racking "It was a big gamble for us to open our takes place. The wine sits in a storage own winery," she said. "It was a great tank for several weeks and is then devote all of our time to the winery. I process called centrifuging that they the larger wineries.

They said they have not tried to sell "We hope to reduce the clarification their wine in state liquor stores because process to where we would only have to wines pass through a centrifuge which spins very fast, he said. The debris spins

wide and they don't have a lot of modern middle

machinery, the Mebanes said they get a "Last year we lost 10 percent of the lot of satisfaction from winemaking. wine in lees — the sediment in the bottom The winemaking process starts with of the tank after the racking process," he obtaining the grapes, Mrs. Mebane said. said. "We expect to reclaim a good bit

Nittany Valley Winery, 724 S. Atherton Most of the grapes the Mebanes use in through the centrifuge." their wines come from Erie, although After the clarification process, the

> 'Being a smaller winery I feel we give more personal touch."

> > –Marina Mebane

grapes come in one-ton bins and are put said. They cool the wine to about 20 into a crusher that separates the grapes degrees Fahrenheit and let it sit for a from the leaves and the stems. "There was an immense satisfaction tons of grapes in their first delivery and it into tartraits, he said. "This is really cream of tartar sauce said. "It was the Arts Festival weekend Mebanes paid about \$36,000 for their and some of the big wineries actually sell

After the grapes are crushed, they are After the cold stabilization process, the put into a fermentation tank for storage, wine is ready for bottling. To do this, well and has already developed many Mrs. Membane said. All the wines are Mrs. Mebane explained, they set up an fermented dry — until there is no sugar assembly line in which five people work.

wouldn't have anymore until the next weeks for white wines. Red wines are the corker and a pair of prongs pushes as a hobby. She said her husband had a fermentation process go to a press where down the neck of the bottle. This is done

California for five years and had also juice, which is cloudy because of the The fourth person labels the bottle lived in Europe so he had a lot of exposediments from the skins and pulp, is put The labels are put in a stack on a labeling sure to wines and had learned a lot about with the free juice in a new tank. The machine where glue is heated to 300 Next, the clarification process — rethe back of the labels and then placed on

challenge to us and we get a lot of pumped into a separate tank. Each time during this time," Mrs. Mebane said. the wine switches tanks, some sediment "We hope to reach a point where the is left behind. After this process is re- room building adjacent to the store. siness can support itself financially," peated two or three times, the wine is Despite being small in size, Mrs. Me-Mebane said. "We want to hire clear enough to be filtered and bottled. - bane doesn't think there is any difference more employees so we don't have to The Mebanes are experimenting with a between the Nittany Valley Winery and hope will speed up the clarification proc-The Mebanes' white, red, rose and ess and also increase the amount of wine same way we are starting out," she said.

### Local winery hails the Nittany Lion

Daily Collegian Staff Writer

The Nittany Lion has been immortalized on baby bottles, tote bags. T-shirts and keychains, and now this symbol of Penn Several of the wines produced by Tom and Marina Mebanes, owners of the Nittany Valley Winery, 724 S. Atherton St. are named after some aspect of a lion.

The first type is called Larmes Du Lion, or tears of the lion. This wine is a semi-dry white wine that contains 1 percent Larmes Du Lion is made of three varietals (the particular

Federal law requires that wine consists of 51 percent of the grape on the label, with the rest of the wine being made up of blend of tart apples, supplied by Harner Farms, 2191 W. iller grapes. As a result, when someone buys a bottle of wine Whitehall Road and then buys the same brand again, the wine may taste lifferent because the winemaker might have put in a different filler grape the second time, Marina Mebane said. After Jan. 1, 1983, winemakers will be required to put 7 percent of the grape on the label in the wine, she said. The three varietals in the Larmes Du Lion are: Seyval Blanc

also sold as wine. A second type of wine is Ris Du Lion, or laugh of the lion. This

wine because it is fermented just like a white wine. It consists

of the varietal De Chaunac. Another wine the Mebanes sell is Coeur Du Lion, or heart of the lion, a semi-sweet red wine which contains 3 percent sugar. This wine also is made from the varietal De Chaunac, but the A fourth type of wine the Mebanes sell is an apple wine called

Pomme de l'oeil du Lion, or apple of the lion's eye. This is a semi-sweet apple wine and also contains 3 percent sugar. The Mebanes have an apple wine made from an apple juice

The farms cut up the apples into tiny pieces, then put the pulp into a hydraulic press that squeezes the pulp until it is dry. The resulting juice is called cider, which is supplied to the winery. Frank R. Johns, winemaker for the winery, said, "We don't have the proper equipment here to crush the apples. I'm not





#### collegian notes

tions for dancer sign-up are now available in the IFC

• Phi Beta Lambda professional business fraternity will meet at 8:30 tonight in the HUB Assembly Hall.

• The Conversant Program is looking for American

volunteers to meet with international students for a few

hours each week. Come to 305 Sparks for more informa-

• The Pollock-Nittany Residence Hall Association Karen Gottlieb lecturing on genetic demography on will go caroling at 7:30 tonight. Meet in the Pollock Sark Channel Islands at 8 tonight in the Anthropology Union Building Rec Room. Songbooks will be provided

Schlow Library.

• The Society of Women Engineers will meet at 7 tonight in the Kunkle Activities lounge in Hammond Building for a Christmas celebration and general meet-

Mildred Fay Jefferson speaking on human and civil rights at 8 tonight in the HUB Ballroom.

• The Anthropology Club, A.P.E.S., will sponsor

• Interfraternity Council Dance Marathon applica • The Centre County National Organization For • The Penn State Amateur Radio Club is accepting Women will meet for elections and a short presentation Christmas radiograms from 9 to 4 on the ground floor of on the Equal Rights Amendment at 7:30 tonight at the HUB. Radiograms can be sent free of charge to anywhere in the United States or Canada or to servicemen overseas. The recipient does not have to have a

> • The Paul Robeson Cultural Center will sponsor Howard Hall, assistant professor of psychology, to conduct a workshop on Assertive Training for Minorities at 7:30 tonight in the Walnut Building Conference

> > • Free U will offer The Satisfying Vegetarian Cookng Course at 6 tonight in 207 S. Human Development. • Late applications for student counselor positions will be accepted until 5 p.m. Friday in the Student

• Eco-Action will have an information table today in • The East Halls Towers Resident Assistants are • The mountaineering division of the Outing Club the HUB basement to promote public awareness of a sponsoring an educational and developmental program will hold a divisional meeting and seminar on ice potential cutoff in U.S. funding for the United Nations at 8 tonight in 106 Fisher Hall. Edward Wickersham will climbing equipment and trips, and will show a movie on

Assistance Center, 135 Boucke.

#### Jefferson to speak on rights

1982 Massachusetts Senate race

surgeon at the Boston University Medical Center, a former president of the National Right to Life Committee and now president of the Right to Life

quy, Penn State Students for Life and College Republicans, Jefferson will discuss "On Human and Civil Rights" at 8 tonight in the HUB

the United States National Commis- She has also served on numerous sion on the Observance of World committees and has been included on sion on Human and Clinical Investi- right-to-life organizations.

She is the first black woman graduate of the Harvard Medical School setts, and her resume includes honorand an undeclared candidate in the ary degrees from 23 universities. against Sen. Edward Kennedy (DMass)

we reer it's our responsibility as a
campus pro-life group to bring in the most intellectual, capable speakers She is Dr. Mildred F. Jefferson, a to address this issue which is a very important issue," said Penn State

In a speech co-sponsored by Collo- wanted to bring Jefferson to campus, Jefferson has been given credit for convincing President Reagan to sup-

Population, the Governor's Commis- the board of directors of several

# Budget Squeeze: Area United Way groups tighten belts

Daily Collegian Staff Writer

Federal and state budget cuts will have a since, he added. dramatic effect on some United Way member organizations, the executive director of the Centre County United Way said. Dennis Kulchycki said the agency expects 15 or

16 of the 28 organizations that make up the United United Way members receive federal or state money in addition to private donations. "Mental health, community nursing and the

services as a result of the cuts, he added.

home health services will feel the cutbacks the most." Kulchycki said. A significant number of people will not get Stuart Stock, staff coordinator for On Drugs,

When the federal government cuts money given to the state, the state allocates less to the county and the county gives less to On Drugs, he said. The organization has three sources of funding: the University, the United Way and Centre County

On Drugs budget in the first cut back. Also, money for the counseling and educational advis-

"We started before the cuts with a staff consist-

coming in with a "trickling down" effect ever Before the cuts, everyone on the staff received medical benefits, and the administrative staff, which manned the hotline, received minimum wage plus incentives. Stock said.

> 'After the cuts the full-time director had to be changed to a triple-coordinator system, where two of us work 30 hours a week and one of us works 15 hours a week," Stock said. "All benefits were cut from everybody, and the administrative staff incentives were also cut. "They used to have five people here at a time,

sometimes only one. "We are treading water as fast as we can, Stock said. "And we're slowly sinking." ing of a full-time director, a three-person coordi- A \$1,500 grant from a private donor and other nating staff that worked 15 hours a week, and an private donations have helped a little, but additio-

the mentally retarded, has been able to sustain its programs after the first rounds of federal cuts, ut has not been able to expand its programs, said Diana Marshall, executive director. "We have no new programs, and we had to cut

our employees' fringe benefits,'' Marshall said. The most important effect is the loss of a parent program coordinator position that was funded by CETA, Marshall said. This coordinator helped parents of mentally retarded children adjust to community life and helped increase the quality of the child's life, she

comes through it would leave the agency in a "pretty grim state," she said. "We would lose support services," Marshall Marshall said social security cuts could force

rent," Marshall said. "They would be unable to eat, or buy lightbulbs or anything else. "The cuts would leave many adults on their own

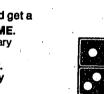
in Centre County. They would be put out on the street or worse places. The Youth Services Bureau, an agency that

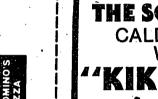
helps youths find jobs, has suffered a \$10,288 cut in its budget, but has absorbed the cut without Keller said any further significant cut backs

Director Norma Keller said. said. "It would make it extremely difficult for us loss of a staff position.

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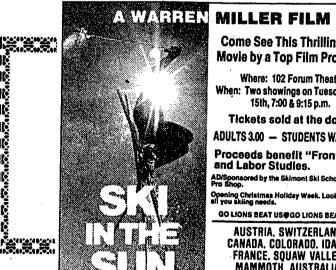
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Photos by Robert Hammer



