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HIT & MISS

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PUTTING MACHINES TO WORK

By Rob Skinner

As the days get shorter and the nights get colder, the apples become ripe and ready for harvest. The farmers know this, and it seems that so does everyone else in Southern California, judging by the number

of people picking apples up in Oak Glen one sunny morning in October. ourselves with freshly picked raspberries, apple juice, apple doughnuts, and crisp, juicy apples, Kelley suggested, "We really ought to clean up that cider mill and make some apple juice." That was all it took, and soon we had the orchard workers loading bushels of assorted apple varieties into the back of our truck.

while friends and family stand around heckling. The equipment we used was very old, but it all performed flawlessly.

The mill is a Whitman's Americus, built in 1878. Whitman Agricultural Company, of St. Louis, Missouri, built a variety of agricultural equipment, including hay presses and other implements. Back in those days,



The cast iron crusher is quite stylish

of people picking apples up in Oak Glen one sunny morning in October.

The apple orchards up in the hills open their gates every autumn to families looking for a day out in the fresh air and for some tasty apple snacks. On just such outing, after stuffing

Over the next week, Kelley got the cider mill spic 'n span, and I got the engine running perfectly. Apple Day is not the time to be cleaning out spiders or changing spark plugs



The laborers are more than happy to feed the mill



Without proper cleanliness, the batch will be ruined

internal combustion engines were in their infancy, therefore the mill is hand powered. The hand-cranks have been removed, and we use a belt around the flywheel.

Cider mills are simple machines, consisting of a crusher and a press. A single roller, with a dull blade



Apple Inspector

along it's length, gnaws chunks out of the apples in the hopper. The chunks of apple travel downward around the roller, and then down between two closely-spaced rollers. These rollers squish the apple chunks, which then fall into an open bottomed tub. After the tub is filled with apple pulp, it is moved under the press. With the help of leverage provided by a long bar, the

screw press exerts a LOT of pressure onto the pulp, squeezing out every available drop of delicious juice.

The engine we used was built by Ignac Lorenz in Czechoslovakia, circa 1920. We chose the Lorenz because it runs slowly and it is quiet enough as to not be offensive to those who are not accustomed to playing with engines.

Despite being a lot of fun, there is a lot of preparation and work involved in pressing apples. A foremost concern is cleanliness, especially wild yeast. That white film on the outside of fresh apples and grapes? Yeast. While it is not pathogenic, it finds fresh cider as tasty as we do, and it will quickly give infected cider some serious funk. Wild microflora are controlled by washing the apples in a tub of water with a splash of bleach. Washing is the perfect time to inspect the apples for any ugly ones. You know what they say about "one bad apple..."

Crushing the apples is the easiest part, and is where the youngsters seem to be happiest pitching in. It's really quite a hoot to toss apples into the hopper, and then watch the machine gnaw away at them like a voracious dinosaur chomping on the bones of its unlucky prey. This is also the most serious part, and it's important to keep inquisitive fingers and hands away from the moving machinery. The soulless machine does not differentiate between body parts and apples, and there isn't much that will slow it down.

Once the tub is filled with apple pulp, the tube is moved beneath the screw press. As the screw is turned downward, a river of juice flows down the tray and into the pot. To get the maximum yield, a long lever is used by one of the stronger workers to squeeze every last drop from the pulp. Yield is dependent upon the apples, as well as the equipment used. In this case, we obtained about 1.5 gallons of cider per bushel of apples. The farm from which we bought the apples gets about 2.5-3 gallons from the same harvest. Their equipment, though, grinds the fruit to a much finer pulp, and they use a much more efficient hydraulic press.

Despite our low-tech screw press, the pulp is smashed into a dense round disk that is hard and sometimes difficult to remove from the tub.

After the juice is extracted, it is poured through a strainer and into juice bottles. Despite our attention to proper sanitation, wild yeast will continue to live in the juice unless it is pasteurized. Pasteurization is a heating process that is effective in killing microorganisms; unfortunately it's equally effective at killing the subtle aromas and flavors that make fresh apple juice so wonderful. We opt to forego pasteurization, and we freeze any juice that will not be used within a week.



Cider undergoing fermentation

Not all microbiological activity is bad. Five gallons of cider was put aside in a glass carboy, where it was inoculated with a special strain of *Saccharomyces cerevisiae* (ale yeast). Sometime around around next spring, the yeast will have converted the majority of the sugar in the cider to alcohol. Until the time that the adult cider is ready, we will be enjoying the tamer, but magnificently delicious, G-rated version.

For a brief video of the cider mill in operation, type the following address into your browser: <http://goo.gl/tapr>

UPCOMING EVENTS

Annual Meeting

November 12, Friday
7:00 p.m. – 9:00 p.m.

This is the *special* annually held meeting for the nomination of the following year's board of directors. We all know the importance of sound leadership, so I hope that our membership exhibits a strong turnout for this important meeting.

The meeting is held at Heritage Park in Santa Fe Springs. Heritage Park Rd. is located just south of Telegraph Road just west of Norwalk Boulevard. The meeting is held in the train depot next to the steam locomotive.

Flabob Airport Veterans Day Show

November 6, Saturday
Show 9:00 a.m. – 4:00 p.m.

Veteran's Day is the big annual event at Flabob Airport. Everyone is invited to come out, display their toys, and have a good time.

The location is 4130 Mennes Avenue, Riverside. Updates regarding this, and every show, will be made available at www.wapa.us/calendar as they become available.

The Hit & Miss is the monthly publication of the Western Antique Power Associates. Visit us at www.wapa.us.

MINUTES OF THE BOARD OF DIRECTORS MEETING HELD OCTOBER 8, 2010

Board Members Present: Dan Kato, Tom Millett, Bob Smith, Joe Siddons, Bob Swan, Craig Maxwell, Kelley Garcia, Jim Davis, Leroy Overstreet.

Board Members excused: Jack Johnson.

Members present: Rex McCleary, Joe Mueller and Gus Lukrofka.

Visitors: None.

Meeting called to order at 7:00 p.m. by President Dan Kato.

Flag Salute led by Dan Kato.

REPORTS:

President: Dan Kato welcomed everyone to the meeting and commented how well the safety training session went. He felt the trainers, Dave Holt and Charlie Nichols did a great job in keeping everyone's attention and injecting some humor.

Vice President: Bob Swan had nothing to report.

Secretary: On a motion by Tom Millett and seconded by Bob Smith, the minutes of the September 10, 2010 were approved.

Treasurer: Treasurer Kelley Garcia

presented her treasurer's report that shows that from 1-1-10 thru 10-8-10, the income/expense was in the red \$307.74. Report approved on motion by Millett and seconded by Kato.

Membership: Jim Davis reported 95 paid and 29 life members. Two former/new members were announced by Jim Davis. They are Cody Johnson from Anaheim and former member Dave Christensen from Long Beach.

Purchasing: Leroy Overstreet had no new purchases. He announced that he will be purchasing corn for the next two shows coming up, Glendora and Flabob.

Library: Jack Johnson absent.

Safety: Joe Siddons had safety issues to report.

Museum: Craig Maxwell had nothing to report.

Glendora Castle: Nothing new.

Cal Poly Restoration Project: Bob Smith gave a report on the progress of the disassembly of the Bean sprayer and Novo engine after the first day of work at Cal Poly.

Shows: Neff Park show is cancelled and Wilson School has not been heard from. The Glendora

Pumpkin Festival on 10-16-10 was sanctioned on motion by Smith and seconded by Davis. The Los Alamitos air show is Oct. 24th, but have not been heard from. The Flabob Veteran's Day show on November 6 was sanctioned on motion by Smith and seconded by Siddons. Calico officials have asked us to participate in putting on a show. Bob Smith will check further on it.

Editor Report: Rob Skinner absent.

Unfinished Business: None.

New Business: Nominations for directors and officers for the 2011 calendar year are coming up. Dan Kato appointed Jim Davis to chair the committee. Tom Millett offered to assist. A polling of present officers and directors present at the meeting found out that they will serve if nominated. Announcement to get to all members for those wishing to serve on the board.

Announcements: President Dan Kato will contact the front office at Santa Fe Springs Historical Park to determine whether our future meetings can be held there since they are shortening the park hours of operation.

Adjournment: 7:55 p.m.



GLENDORA PUMPKIN FESTIVAL

Story by Tom Millett Pictures by Larry Evans

For those who couldn't make it to Glendora, you missed a great show. It was cloudy and cool all day, with the temperature just right. We filled the entire area with machines and had two tractors on display out front.

One was a perfectly restored 1942 Allis Chalmers model WC owned by Tom Fee and set up so kids could have their photo taken on the seat. The other was a very nice styled 1943 John Deere B owned by Jon Harting. It's the one he showed us on the internet.

I'm going to try and give credit to all who brought machines, worked and visited. If left anyone out, I'm terribly sorry.

Ernie and Dorothy Groce brought a table-full of a variety of model engines with accessories.

Larry and Ken Evans brought a 1915 United air cooled engine.

New member, Richard Taylor, brought a 1919 Fairbanks Morse 3 hp Type Z.

New member, Jerry Nichols, brought a 1944 1½ hp John Deere engine and ¾ hp Maytag engine.

New member, Phil Sigmon, brought a 1934 McCormick Deering and a 1934 Cushman R20 engine.

New member, Rick Recette, brought a Fairbanks Morse engine with pump and a Stover engine.

Bob Smith brought a Bean spray pump powered by a Novo engine.

Tom Fee brought a 1½ hp John Deere engine driving a water pump and an Allis Chalmers tractor.

David Paul brought a hand water pump for kids to use.

Tom Millett brought a Bevan pump jack powered by 1925 2 hp Economy engine and hand pump for kids.

Joe Siddons brought an assortment of corn grinders and a

corn sheller. Kids ground and shelled corn all day. It was the most sought after youth attraction of the day.

Joe Giocomarra brought a 1½ Fairbanks Morse engine.

Jon Harting brought a 1943 John Deere Model B tractor.

Leroy Overstreet brought a Maytag engine driving a Halloween turntable.

Bob and Margaret Swan ground and sold corn meal all day.

Beverly Helm helped the Swans at bagging and selling corn meal.

Supporters: Dean and Barbara Hale spent time visiting the display and added to the club atmosphere.

Our thanks to all who participated. We had the most members for this show since we have been doing it. We, as a club, are always the hit of the day at the Pumpkin Festival. They truly appreciate our participation. I'll see you there next year.