

Class focuses on winemaking

One of the more novel, but unknown classes at the College this year is the Commercial Wine Production class, obscurely listed at the end of the schedule of classes under "Viticulture" (the cultivation of grapes).

Instructor Dave Wirtz, who has had his own vineyard in Forest Grove for approximately ten years and worked in the local winemaking industry, was recruited to teach a class on the subject due to interest expressed in such a class by local citizens.

Even though the vineyard and winemaking industry in Oregon is still quite small (approximately 1800-2000 acres statewide) and they don't compare to the state of California in volume, Oregon is starting to become competitive on the basis of the quality of its product.

During the first term, Wirtz covers a history of winemaking in Oregon, in addition to the other viticulture and winemaking basics. When asked about the actual market possibilities of Oregon winemaking, Wirtz was quick to point out that "there was quite a winemaking industry prior to Prohibition in Oregon. And last year was the first year that the current production in Oregon exceeded what there was prior to Prohibition." He added: "We are really small right now, and there are all kinds of possibilities."

Oregon's grape wines fill a quality need in the

classifieds

TRI-CITY LOAVES AND FISHES needs volunteers to drive for Meals on Wheels. 1 1/2 hours per month, gas reimbursements. Call Pat Wolfe at 555-5960.

PHOTO FANS - Fine quality 35mm camera, case, strap, 3-year warranty, 100-roll supply of Kodak 36-exp. color film. Value of over \$650. Total package price \$59. Promotional offer, limited time, one only per person. Call or write: OMNEX of Oregon, P.O. Box 40533, Portland, OR 97240, 231-0378.

1973 FORD COURIER, good condition. Call Dean, 657-0269.

Congratulations Dennis and Jeannette.

Love, Rick

BIO-WATER is Catalyst Altered Water. Ask David Coty, 266-9684, about it! P.O. Box 940, Canby, OR 97013

FOR SALE--Clarinet. Like new, \$100 firm. Call Darla, 777-4338, anytime, or 657-8400, ext. 309.

page 6

marketplace. By Oregon law for example, a wine that is called Riesling would need to be 90 percent Riesling by content. In California, for a wine to be called Riesling, it may only require as much as 51 percent actual Riesling grape content, Wirtz explained.

Wirtz indicated that the Oregon industry is pushing for this type of law so that Oregon wines become known as quality wines. He indicated though, that most wineries produce their wines at 100 percent content of the variety indicated on the label in grape wines.

Oregon industry also has an advantage with its agricultural fruit production, Wirtz indicated. "Berry wineries can freeze the product and then ferment whenever they want. The quality of the wine is probably better. But with grapes you cannot do that."

The second term of commercial winemaking, Wirtz clarified, emphasizes making consistently good, quality wine. He explained that variables dramatically change when increasing batch size

from say, five gallons, to larger, commercial production.

He commented that many students come to the class with the idea that the "art" of winemaking is a major contributor to coming up with a good product. The facts, Wirtz indicated, are that only 25 percent of the process is art; the rest is "all hard science."

Although the students can look at as many as 30-40 different typical problems, Wirtz feels that the major problems are bacterial and non-bacterial spoilage (iron, sulfur, etc.).

Wirtz considers the second term of the class (for serious students) to be a hands-on experience. They chemically analyze and produce wine in the class which is held in the chemistry lab in Pauling Hall.

However, Wirtz admitted some of their products have been shortchanged due to the short term. Strawberry and raspberry, he indicated, normally take about two months from the day they start fermenting. The sparkling fruit wine requires an additional month or two, and with champagne from grapes, the process can take another six to eight months.



WINE MAKING STUDENT Anne Leuenhagen appreciates results of the class' strawberry wine project. Staff photo by Laura Henkes

Architecture

Epstein examines OC, Portland

By J. Dana Haynes
Of The Print

Dr. Donald Epstein, history instructor at the College, will offer a course entitled "The Sights and Sites of Oregon," this summer. The class will look at the urban history and architecture of this

state.

"We'll primarily look at Portland and Oregon City," Epstein said. "Oregon City is a tremendous laboratory for architecture of Victorian houses. There are probably more of them standing here than in any other city in the United States."

The class is scheduled to take place from June 21-25. Class will be held every day that week and will be worth three credits. "Primarily, the class is designed for teachers," Epstein said. "It will be pretty intensive. We'll be working all day for five days."

Monday, June 21, will include morning lectures by Epstein and Fred DeWolfe, chair of the College's social sciences department on "What is Architecture," afternoon films "From Stumptown to City" and "Now and Forever," and an evening lecture on Old Oregon City.

Tuesday, Epstein will lecture in the morning on "Why Portland and Not Oregon City: What makes a city successful?" In the afternoon, there will be a field trip to the McLoughlin and Stevens Houses. That evening, a lecture will be held on the "Lewis and Clark Exposition".

Wednesday will begin with a lecture on "Cast Iron to WPA (Works Projects Administration): Business and Public Policy in City Design and Government." The afternoon field trip will be to Timberline Lodge on Mt. Hood. The evening lecture will be "Cast Iron Architecture in Portland."

Thursday, "The City and Preservation" will be the topic of the morning lecture by Oregon City Planning Commissioner Kathy Galbreath. That afternoon will be taken up by a walking tour of Oregon City. DeWolfe will handle the evening lecture, entitled, "Victorian Architecture in Oregon."

Friday will be an all-day field trip to Portland which will feature Pittock Mansion, Weinhard Brewery, and Old Town. There will be a no-host luncheon at the Old Spaghetti Factory.

In films

Documentary, propoganda taught

By Thomas A. Rhodes
Of The Print

This summer, Humanities instructor and historian Fred DeWolfe will teach a film class dealing primarily with the impact of the documentary and propoganda films in both World War II and the Vietnam conflict. "The film was an important means of explaining what the war was about," DeWolfe said.

According to DeWolfe, few filmmakers recognized the power of the documentary or propoganda until Nazi leader Adolf Hitler commissioned Leni Riefenstahl to make a film concerning the feasibility of the Aryan race. The project cam to be known as "Triumph of the Will" (shown June 22). "It is probably the best expression of what a totalitarian government is all about," DeWolfe said.

"This is a modern phenomenon," he pointed out, "because this form of propoganda has never been done on a large scale." The only form of film during the first world war was silent, making

propoganda extremely difficult to make. According to DeWolfe, American film director Frank Capra saw this and exclaimed how the industry in the U.S. doesn't have anything like this.

Henceforth, he created the "Why We Fight" and "Know Your Enemies" series (to be shown June 29), which were propogandist accounts of the Japanese during the Second World War. "We withdrew the film in 1944 because the war in the Pacific was almost over, and we had to start doing business with the Japanese again," he said.

Although the films were primarily financed by the governments, some of the world's best filmmakers were involved directly in the creation. Along with Capra and Riefenstahl, people such as John Houston ("Annie") and Noel Coward directed such films as "Battle of San Pietro" (Houston's recently uncovered documentary on the fighting in Italy, which will be shown July 27) and "In Which We Serve,"

the story of the surviving crew of the British destroyer H.M.S. Terrin (July 6).

As noted, not only American documentaries are being shown. Although several films have been made concerning the battle of Stalingrad, the turning point of WWII, DeWolfe has managed to get a hold of a Russian version of the battle (August 3). Also to be shown that evening is "With the Marines at Tarwa," which is considered by many to be one of the toughest battles for the Americans in the Pacific.

The only "non-fiction" film to be shown during the course is "Thirty Seconds Over Tokyo," which is an upbeat recreation of the B 52 raid on Japan.

DeWolfe finishes the course with the Academy Award winning documentary, "Hearts and Minds," an extremely opinionated version of the Vietnam war told by the other side. "It's very propogandist," he commented.

Clackamas Community College

