

Oregon's Second Largest Winery Located Near Sandy



LONG ARM of this machine goes around a cherry tree, then proceeds to shake the fruit into the collector.

"I never dreamed I'd be doing this," said Loretta Bender as she looked into a vat of fermenting cherries. "I've always grown berries and made wine just for my own use."

operator of Pioneer Homestead Winery, was speaking of her three-year-old business, now the second largest in Oregon. The winery, located three miles southeast of Sandy on Barnstedt Road, is capable of producing 15,000 gallons of wine this year. During her two previous years in the business, she had federal permits to produce a maximum of 5,000 gallons per year.

Born and raised in the Hood River area, she moved here ten years ago and began to clear stumps, plow, and grade the land for berryvines. At present, she used 14 acres of land for growing berries herself, but leases out several additional acres.

From her vines and trees, she gets loganberries, cherries, raspberries, strawberries and blackberries. At the peak of the picking season, she employs as many as 40 workers, plus a cherry picking machine which shakes the fruit from the trees into a collector.

Transported to the winery, the fruits are put into vats through a crusher, then left to ferment for a period of time.

"Each fruit has to be treated differently," she said. "Take this vat of cherries for instance. They can't be left in there for more than two or three days, or there will be too much of a 'bite' in the taste of the wine when it's ready to drink."

The business has two full-time employees, and Mrs. Bender constructed over 90 per cent of the buildings on the land herself, including her own home.

After the fruits are allowed to ferment for the proper amount of time in four 750-1,200 gallon capacity vats, they are put through a wine press. The resulting natural fruit juices are then pumped into 50-gallon barrels for aging.

"So far this year," she continued, "we've processed about 30 tons of fruits of all kinds, and used about five tons of sugar. However, the wines are pure, since we use only the natural fruit juices and do not use any artificial sweeteners or additives."

After a barrel has been filled, a water seal is placed in it to allow gases from the aging process to escape, preventing oxygen from entering. This prohibits the juices from becoming bitter and possibly turning into plain vinegar.

She noted that people who buy wine in glass bottles should make sure they always replace the cap or cork as tightly as possible, since this will prevent the wine from becoming flat and losing its taste.

This year's wine will age until about November, when it will be ready for bottling in fifth, half gallon and gallon glass bottles, plus three gallon oak kegs.

How is business? "Well," she went on, "during my first year in business, I sold about 1,200 gallons of wine in two and a half months. Last year, we were sold out in about three months." Over last year's holiday season, customers purchased approximately six dozen of the small kegs alone.

Ninety per cent of her sales are made in the sales-display room and her guest register boasts the names of visitors from Canada, Mexico, California and Montana, to name just a few.

Is the wine good? "We think so," she concluded, "since I've had just one person in three years tell me he didn't like the wine."

SERVICE LINE

U.S. Air Force Sergeant Gordon W.D. Ashmore, son of Mr. and Mrs. Henry Ashmore, Boring, recently participated in a joint air and ground training exercise conducted at Fort Campbell, Ky. by the U.S. Strike Command.

The exercise, which involved some 1,200 U.S. Army and Air Force personnel, is one of a continuing series of USS-TRICOM joint training operations designed to test and improve the operational readiness of the command's tactical air and ground forces for contingency actions.

Sergeant Ashmore is an aircraft equipment repairman with the 516th Tactical Airlift Wing, Dyess AFB, Tex. The wing is part of the Tactical Air Command which provides combat units for air support of U.S. ground forces.



FINISHED PRODUCTS of the Pioneer Homestead Winery decorate table in the firm's sales room. They come in fifth, half gallon, and gallon bottles, plus a holiday

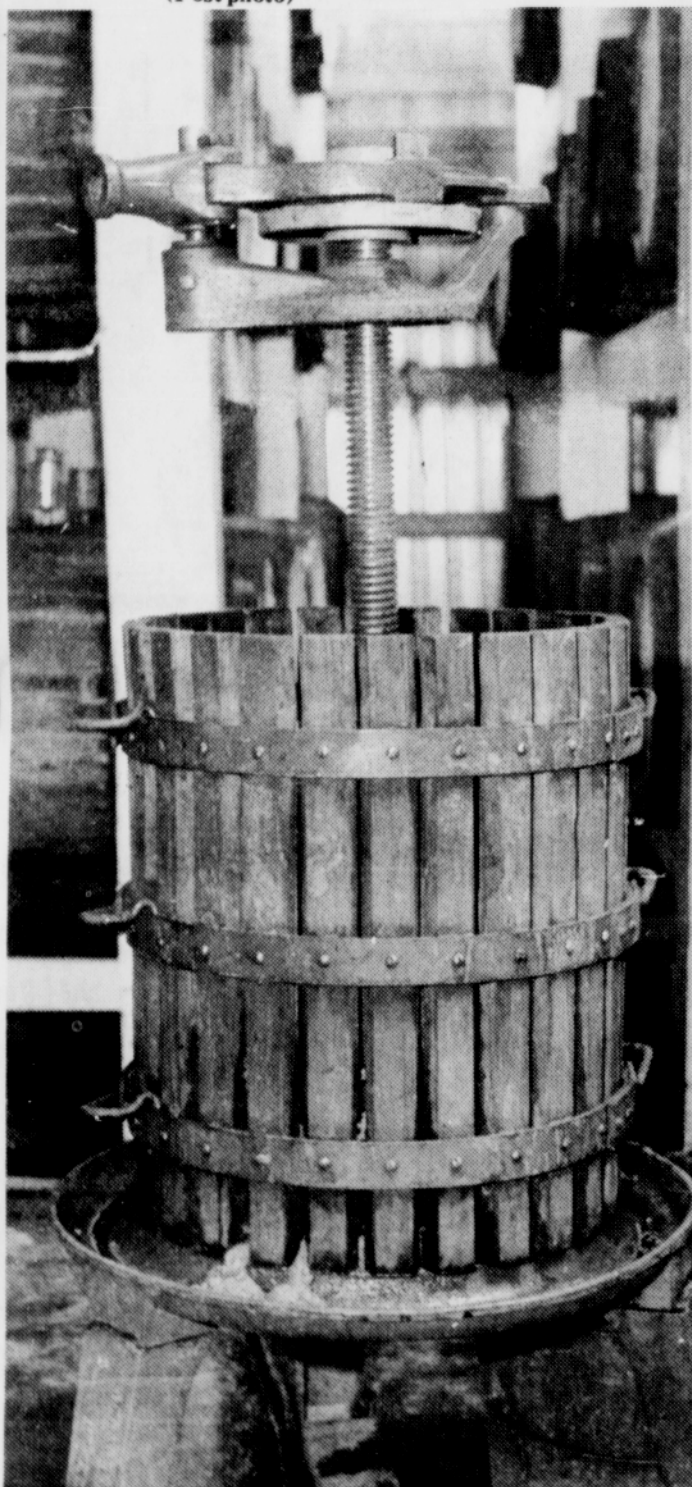
favorite, the three gallon oak keg. At left is a unique chair, constructed from part of a former wine barrel.

(Post photo)



CHERRIES ARE fed through crusher and into large fermenting vat. They will remain there for three days or less, then put through a press to obtain the fruit's pure juice.

(Post Photo)



PRESS SQUEEZES juice from the cherries, which is then pumped into oak barrels. Press is also used on loganberries, strawberries, raspberries, and blackberries.

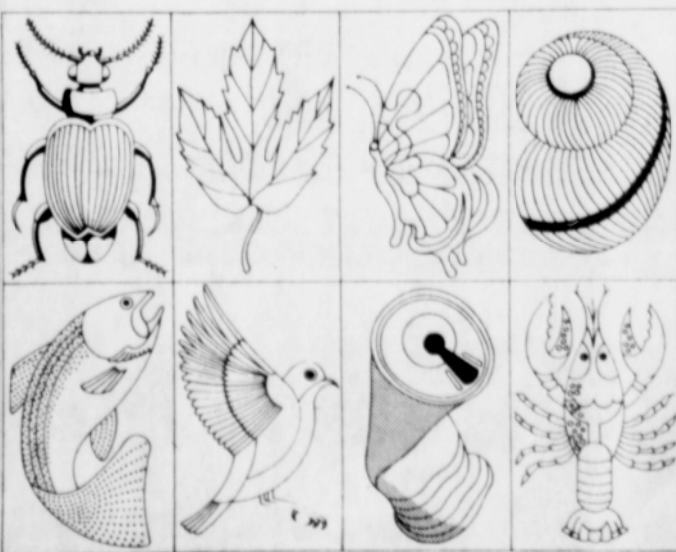
(Post Photo)



MANY PEOPLE in this area would be surprised to learn that the second largest winery in Oregon is located just three miles southeast of Sandy. Pioneer Homestead Winery, owned and operated by Loretta Bender, produces five wines.

(Post Photo)

find the mistake in this picture



please don't litter

Olympia Brewing Company, Tumwater, Washington
Visitors are always welcome at the Olympia Brewing Company, Tumwater, Washington. 8:00 to 4:30 every day. *Oly*



ROWS AND ROWS of 50 gallon oak barrels are used to store and age the several different natural fruit juices. Water seals in the top of each barrel allow gases to be

expelled from the keg, but no oxygen to enter. Oxygen seeping into the barrels may actually turn the juices into vinegar if too much is permitted to get in.

(Post photo)

Melon feed cancelled by judge

A watermelon feed that never came off was a little expensive for two Boring youths.

They appeared in Gresham municipal court last Wednesday to answer charges that they had attempted to steal watermelons from the Gresham Mall Albertsons store.

Two employees who were working after the store was closed held the boys and called police. The accused said they were only teasing.

The judge was skeptical. He fined them each \$30 and ordered them to pay for the cost of the melons which was set at \$9.90. The court then ordered

the evidence (melons) destroyed.

The youths were Neil Winter, 21, and Darrell Meyer, 20, both of Rt. 4, Box 1655, Boring.

Nearly one-fourth (23 percent) of the 3.3 million Negro families living in metropolitan areas in 1968 had incomes of \$10,000 or more. This was triple the proportion in 1959.

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