

# Apple harvest

"When the frost is on the punkin' and the fodder's in the shock" the time has arrived for the harvest and one of the most enjoyable attributes of the autumn is fresh, sweet apple cider.

Derived from the Hebrew word, shekar, meaning strong drink, cider is the expressed juice of apples used for drinking, making vinegar and other purposes. A century's old drink, cider districts of the world are in France, England, Spain and Switzerland, besides the United States.

Closer to home apples are being picked and sold and made into cider on a 10-acre orchard near Daleville. Shown picking apples, above left, is Mike McNeil, 14, a freshman at Daleville High School, the son of John McNeil, Box 375, Daleville, and at left is Rubby Maddox, working the apple grader. The orchard is owned by Mrs. Maddox's father and she operates it with her husband.

Above is Welby Maddox, operating the cider press, and shown below hauling apples is Rick Turner, 16, a Daleville junior who resides with his grandmother, Florence Scott, Rt. 1, Box 8, Daleville.

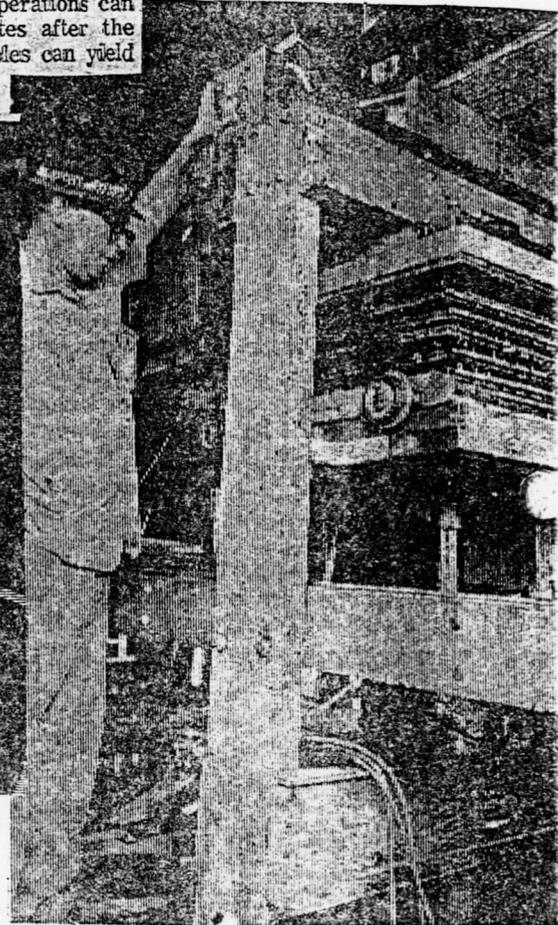
The modern grater type of mill, for cider making, is a steel cylindrical revolving drum in which are fixed toothed knives in such fashion that their edges project about one-sixteenth of an inch above the surface of the drum. The latter is power-driven at 2,000 revolutions a minute.

The fruit falling upon it is grated almost instantaneously in to a very fine pulp, from which owing to its extreme state of disintegration the juice can be expressed with great ease and speed. With machinery of this type the whole series of operations can be completed within 20 minutes after the delivery of the fruit. Good apples can yield 75 to 80 per cent juice.

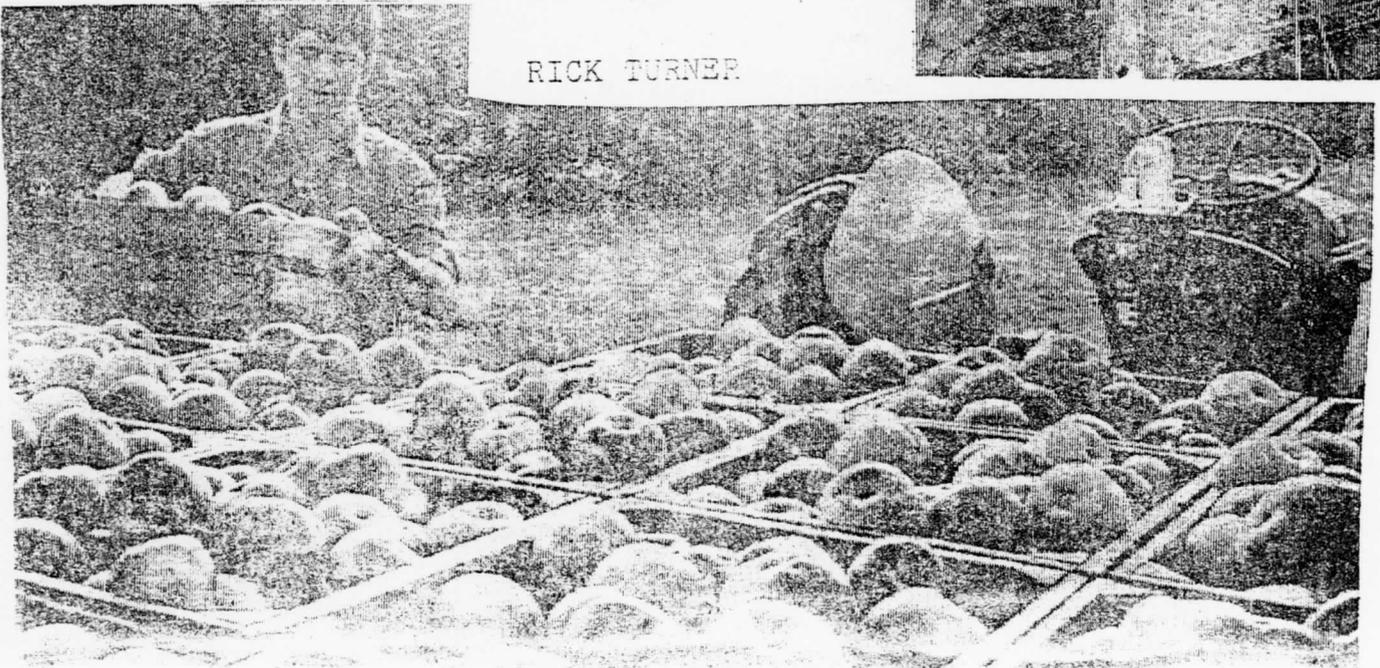
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RICK TURNER

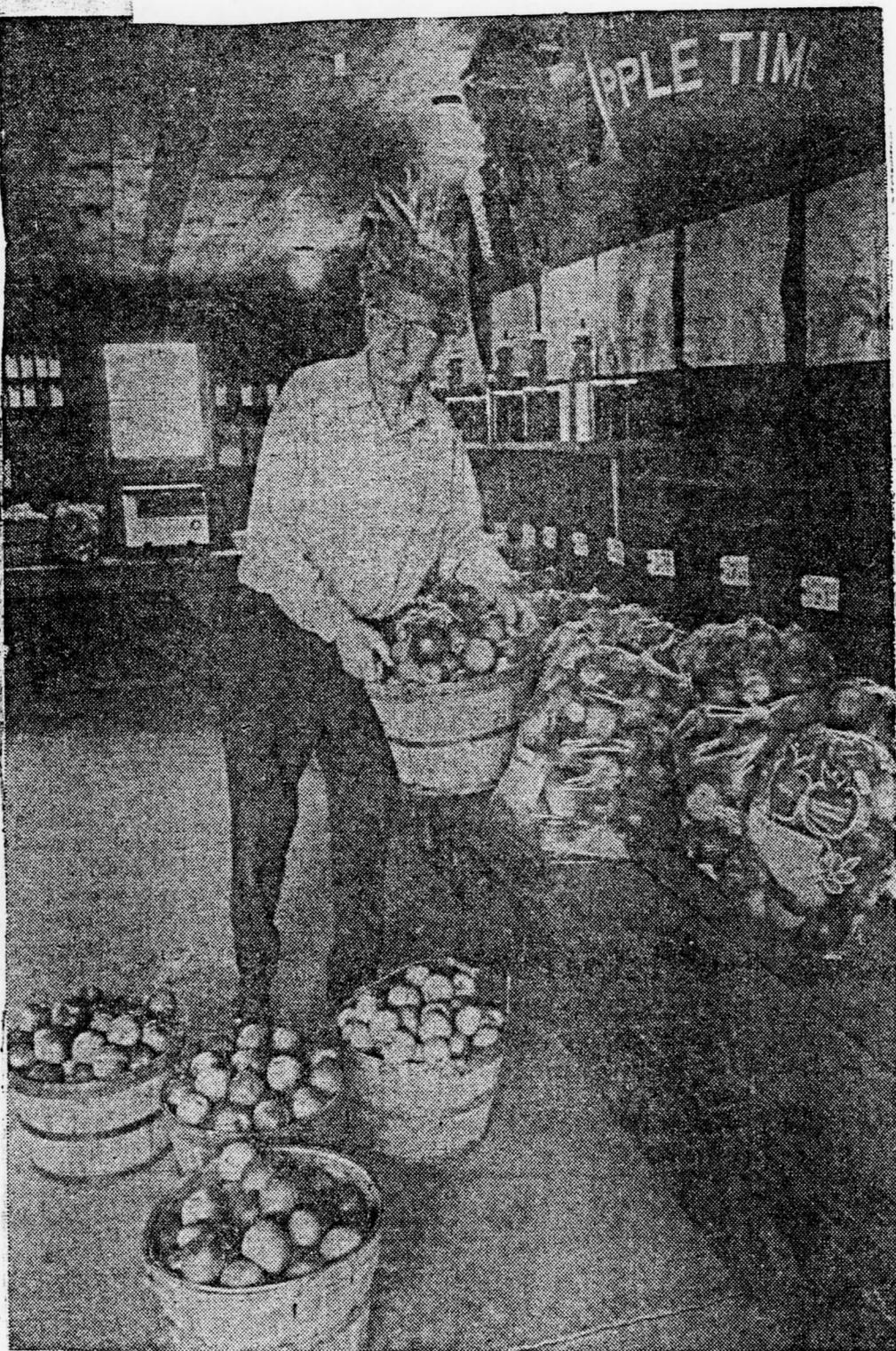


The Davis Fruit Farm is just beyond the fiery red maple on Sixth Street in Daleville. Martin Davis was pouring orangish-red apples into the big metal funnel, bagging Crandall apples which are similar to Jonathons, especially good for baking.

"I planted 4 apple trees back in 1926, then added more the next years. Now we have about 250 trees in the orchard. I was a school teacher back then, wanted something to keep me out of mischief in the summer months. Been growing apples ever since," he says, holding up a specimen Delicious.

His daughter, Mrs. D. E. Maddox, was cutting a hot pan of Hoosier Boy apple squares she'd just taken from the oven. "I use all varieties," she said, "different ones are best for different uses. Cortlands are my favorite; they retain their whiteness even if you let them set after they've been cut."

Franklins are a cross between McIntosh (which Mr. Davis says don't grow well here) and the Red Delicious. Grimes Golden bake well, keep their shape. Mr. Davis and D. E. Maddox estimate they'll harvest between five and six thousand bushels this year. "It's a bumper crop such as we haven't seen for years," smiles Davis.



### *'Comfort Me With Apples'*

Martin Davis set out a few apple trees to keep him busy during summer vacations when he was a teacher in the '20s. These days the Davis Fruit Farm

in Daleville picks between five and six thousand bushels of apples. (Star Photo by Ron Coppock)