

Wednesday, November 12, 1969

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INTO A VAT . . . Grape juice shoots into one of the many storage and fermenting vats (Evert photo)



TAKING A BATH . . . The grapes take a water bath on their way to a stemmer and crusher. (Evert photo)



THE BEGINNING . . . A LaSalle employee dumps grapes onto a conveyor belt. The Michigan-grown grapes are shipped to Farmington in trucks. (Evert photo)

Winery Does Its Thing

Stomping Down Tax Revenues

By WYLIE GERDES

One of Farmington's largest businesses and taxpayers is doing its thing when the aroma of grapes flows from an ivy-covered building on Grand River Ave.

It's fall, and LaSalle Wines and Champagne Inc. of 31505 Grand River is in the process of making various wines.

THE PROCESS is not quite the same for LaSalle as it was for grandmother, who simply poured grape juice in a cask, added sugar and yeast, put the

cask in the cellar and then drank wine in the spring.

Fritz Doerflinger, LaSalle's chief wine maker and chemist, is responsible for the quality of taste, color, bouquet as well as the alcoholic content of the one million gallons of wine which will be produced at the Farmington plant this year.

LaSalle uses only Michigan grapes in making its wine, Doerflinger says. Grapes grown in other states are taxed when used for wine in Michigan.

Doerflinger says Michigan-grown Niagara and Concord grapes are used by his firm,

The price paid for the grapes is regulated by Michigan state government, which sets a minimum price. Shortages of grapes force the price above the minimum, however.

Boxes of grapes are shipped in trucks to Farmington. They are dumped onto a conveyor belt and carefully inspected for quality, soundness and ripeness.

The inspected grapes pass through a water bath and continue to a stemmer and crusher, which automatically removes the stems from the grapes. The crushed grapes

and grape juice are pumped through large hoses to glass lined fermenting vats on the second floor of the building.

There are 20 fermenting vats holding about 6,000 gallons each. The tanks are filled eight to 10 times a season.

Doerflinger takes a sample of grape juice from each tank to test for sugar content and acidity. He determines the quantity of sugar to be added to meet government standards.

The fermented grape juice is stored in 135 glass-lined storage tanks. A special wine yeast culture is added to the

juice to promote the natural fermentation process and to enhance the bouquet.

DOERFLINGER SAYS the weather influences the rate and quality of fermentation. Juice ferments much faster on clear and sunny days. For instance, he says the blend for champagne is best made on sunny clear days in the fall and spring.

Two different types of wines are made from the two varieties of grapes.

White Niagara grapes, Doerflinger says, are used in mak-

ing wines which are almost colorless or light amber. The varieties of white port, sauternes and Rhine wines are examples of this type of wine.

Concord juice fermented without the skin of grapes has a golden to dark amber color. Mostly Muscatel and sherry and a few other types, are made from the juice.

The Concord juice fermented with the dark blue Concord skin will make the darker varieties such as Burgundy, Chianti, red-sweet wines and Port wine.



A TEST . . . Fritz Doerflinger tests grape juice for sugar content and acidity. (Evert photo)

Introduce New Report Cards Without Traditional Grades

More detailed report cards for Farmington elementary students will be introduced at afternoon parent-teacher conferences on Nov. 11, 12, 13. Elementary pupils will be dismissed at noon on those days, grades one through six, the conferences previously were held earlier in the year. For

meetings will have as their primary purpose reports on pupil progress.

More conferences scheduled for March 18 and 19 of 1970 will answer any questions that remain about the reporting method.

KINDERGARTEN pupils will

not receive their first progress reports until January. However, the November conference days will be utilized for parent-teacher discussions aimed at helping the teacher get to know the child from a parent's point of view and will enable the teacher to explain the kindergarten progress report.

Approved by the board of education on a year's trial basis, the new card is a combination check list and commentary. It evolved as a result of almost two years of study by a reporting to Parents committee.

According to Frank Kasun, Gill principal and chairman of the committee, it is a response to a growing awareness of the need to individualize instruction and to place emphasis on learning rather than on vying for grades.

THE CARD ITSELF was developed as a result of concerns expressed by Farmington teachers and administrators. Its form stemmed from the study of literally hundreds of reporting methods used throughout the nation.

More than 80 per cent of Farmington's professional staff prefer the new format.

An unprecedented parent response to last year's spot trial of the card indicated majority approval. Approximately 2,600 elementary pupils took home samples of the experimental report. From a 75 per cent return of questionnaires, 68 per cent acclaimed the new system.

"We were very gratified by the parental support given to our trial use of the new report card," Kasun said.

Junior and senior highs have not discarded the letter grading

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SCHOOL	SCHOOL YR.	FALL	MID YEAR	SPRING	YEAR END
PUPIL					
TEACHER					
PRINCIPAL					
ATTENDANCE	Fall	Mid-Term	Spring	Year End	
ABSENCE					
TARDINESS					

ATTITUDES AND WORK HABITS	FALL	MID YEAR	SPRING	YEAR END
1. ATTEMPTS TO COMPLETE WORK				
2. DISPLAYS SELF CONTROL				
3. USES TIME EFFECTIVELY				
4. WORKS INDEPENDENTLY				
5. DISPLAYS CARE IN WORK				
6. SHOWS CONSIDERATION FOR OTHERS				
7. WORKS WELL WITH OTHERS				
8. USES REFERENCE MATERIAL				

READING	FALL	MID YEAR	SPRING	YEAR END
1. UNDERSTANDS AND INTERPRETS WHAT HE READS				
2. IDENTIFIES NEW WORDS				
3. READS ORALLY WITH EXPRESSION				
4. READS FOR PLEASURE (YES OR NO)				
5. READING INSTRUCTIONAL LEVEL				

LANGUAGE (Spelling, Writing, Speaking, Listening)	FALL	MID YEAR	SPRING	YEAR END
1. EXPRESSES IDEAS IN WRITING				
2. WRITES LEGIBLY				
3. EXPRESSES IDEAS IN SPEAKING				
4. IS A GOOD LISTENER				
5. SPELLS CORRECTLY IN				
6. SPELLING INSTRUC				