

ABOVE: Giant press squeezes juice from 10 layers of mashed apples; Bob Parmenter is at the lever.

LEFT: Bottling is done by machine.

RIGHT: Finished products are displayed by Sandy, wife of the younger Robert Parmenter.

LOWER LEFT: Son Rick, 18, and Parmenter smooth a layer of ground apples onto cloth; 10 layers are piled up before the squeezing begins.

LOWER RIGHT: Family cider mill was begun in 1873 in buildings at left and right, connected in recent years by the center wing. It's on Eight Mile Road in Northville.





Why go out to a cider mill when you can get cider in the grocery store?

The response from Mr. and Mrs. R. E. Parmenter, who run a Northville cider mill, is prompt and articulate.

The stuff in the store is really apple juice, says Mrs. Parmenter.

"Apple Juice has been pasteurized and a preservative is hadded. It won't ferment. If you look in the dictionary, you'll find that cider is the fermented juice of the apple.

"We sell it before it ferments, of course. We couldn't sell it fermented because of the liquor laws. But what you do with it after you buy it is your business," she adds.

"Some years back," hhe said, "the law was that you couldn't call apple juice 'cider. But the big super markets didn't like thattit was hurting their business—so they went to Lansing and lobbied and lobbied and finally beat us real cider mills.

"But people who taste their 'cider' and our real cider can tell the difference."

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BESIDES THE FERMENTING possibilities, they add, real cider is cloudy while apple juice is clear.

The real stuff, if not retrigerated, will turn into hard cider, or "applejack." Mrs. Parmenter recalls being told by University of Michigan officials that hardening of cider had to be prohibited in university residence halls. Actually, hard cider isn't too potent.

THE CIDER SEASON begins after Labor Day and continues until December, but the best cider liss starting to be made now. "We mix the kinds of apples," says Bob Tarmenter. "Some are tert, some sweet. We try to please all tastes, continues the sweet week and the start of the start of the start of the start of the start, some people like that, he shrugs.

"In October and November, the

apples are riper. The first frost has set the sugar. So the taste its richer and sweeter now."

He has his own apple farm but buys most of the 8,000 to 10,000 bushels of apples he uses each season From this the family business presses 25,000 to 30,000 gallons. Michigan's apple crop was only half of normal this year, souther price is up. "Marting the price went up only 15 cents—to \$1.25 a gallon." Parmenter Isaid.

They don't have regular hours, but usually they make cider several times a day, and if you're criped you can watch the big presses.

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THE BUSINESS HAS CHANGED its character since his great-grandfather, B. A. Parmenter, founded the mill in 1873 with his Civil War mustering-out pay.

The business until 1983 or so was wholessale, with stores as the customers, and volume was around 25,000 to 30,000 gallons a year. Other fruits such as grapes and pears used to be ground, Parmenter said many of them are grown any more.

The store is now strictly retail Doughnuts, candied apples and vinegar are also sold.

Its location is impossible to describe.

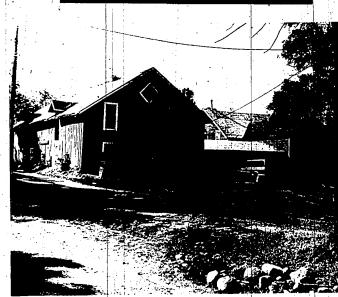
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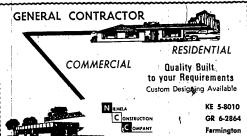
It location is impossible to describe. You just follow their signs along Eight Mile Road in Northwister, core house, on the same property, is more than a century old, and has had several additions built on. They're painted dark grey and white, like the mill.

The mill was once two separate buildings constructed in 1873, but a few years ago they were connected by a central wing that now houses the retail part of the operation.

Pictures on the wall illustrate that Bob is the fourth generation of his family to operate the mill, and there are three sturdy sons in the fifth generation to keep it going.









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Dairy State

Michigan has consistently raised among the top 10 states in total daily core miners and has raised among the top five in production per cow. But Michigars deliline in cow multi-bers has been more rapid than the other milor dairy states, according Michigan Rate University dairy lectalists, Michigan's dairy send is estimated at 551,000 cows, a decline of about 10 per cent since 1944