New Jersey News

Grower Bob Fralingers Jr (left) is pictured with Secretary of Agriculture Doug Fisher at the 2015 New Jersey Peach Festival. Mr Fralinger, Fralinger Farms, won the Governor's Cup (equivalent to the Best of Show) for his 25-pound box of Flamin Fury PF 12B peaches selected at random from his packing line and house.

Alstede Farms Adds a New Cider Mill

Steadily increasing apple production combined with a desire to better utilize drops and grade outs led Alstede Farms in Chester, NJ to build a new cider mill this year. Set up in an existing pole barn building, the cider mill was designed and installed with multiple layers of food safety regulations and rules in mind insuring full compliance with the local Board of Health as well as the FDA.

Equipment was secured both new as well as used. An OESCO 22" wooden press, built in 1974, was secured from New York State from a farm just south of Syracuse. The press, in storage and out of use for nearly 20 years, was in pristine condition as was the complimentary OESCO stainless steel Sanifeed and elevator system. A new inspection table was obtained from OESCO and bin dumper from Phil Brown Welding. Multilevel refrigerated bulk tanks were obtained through auction at the Conte Farm this past spring as was an OESCO siphon bottler. A new Cider Sure 3500B UV cold pasteurizer was the final piece of equipment needed to finalize the plant; again purchased from OESCO.

The new cider mill features a completely enclosed heated structure with adequate space for fork

Cider mill operator, Ernie Grube.

lift operations. State of the art LED lighting insured full compliance with food safety inspection standards. A separate bottling room was constructed within the cider mill building to insure maximum food safety and cleanliness; something which the local board of health insisted upon. It features fully washable wall surfaces, tile floor with floor drain, triple compartment wash sinks, and a separate hand wash sink. The main cider mill room also features appropriate wash sinks and floor drains.

Waste water is collected in a 3000 gallon underground thank and is then repurposed for crop irrigation and dust control. The waste water plan was developed and planned through the cooperative effort of the local Board of Health, the NJ Dept. of Agriculture, the NJ DEP, and USDA NRCS.

A public viewing area was also added to the cider mill that allows up to 30 people at a time to view cider making in progress. Cider pressing is open to the public as well as group tours as part of their regular paid farm admission. Finally a dry storage area was constructed in a loft above the bottling room.

Farm General Manager Kurt Alstede stated that "The cider mill has added a unique and profitable enterprise to the farm's tree fruit business." He also added, "Everyone on the farm loves making cider. We are really excited about the new dimension that this has added to our family farm; as well as being a part of the resurgence in apple growing and local cider making in Northern New Jersey."

NJ Peach Promotion Council Directors for 2015. Front row left to right: Kathleen Salber (consultant), Phil Neary (Vice Chair), Pegi Adam (consultant), and Santo John Maccherone (Chair). Back row left to right: Tom Holtzhauser, Jerry Frecon (consultant), and Lenny Grasso. Missing from Photo are Francisco Allende (Secretary-Treasurer) and Jerry Adams. The Directors meet six times per year to administer the states peach marketing program. Support and Membership to the Council is needed and appreciated
with any director.

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