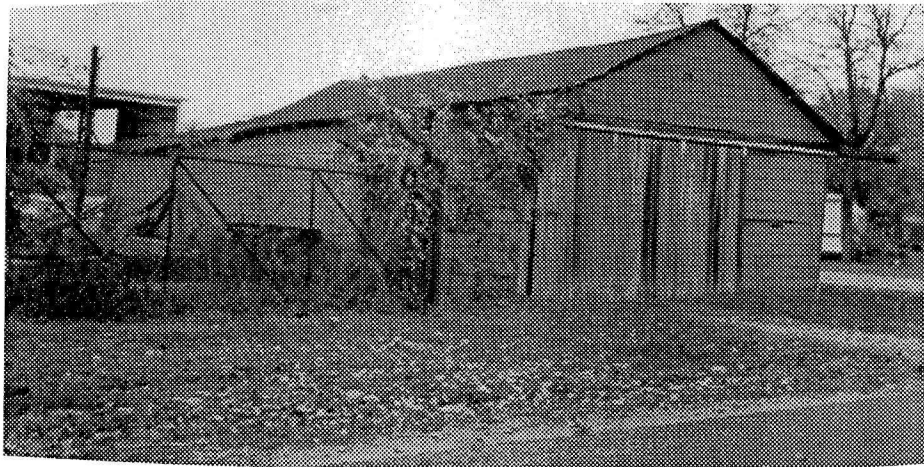


A few of the cull apples were fed to hogs but many were hauled to Cider Mills to be made into apple cider or cider vinegar. At **Dunlap** Cider Mill in Flora in 1926, 2,000 to 3,000 gallons of apple cider was turned out per day. One of the old buildings which was once a part of the Cider Mill is still standing on the back lot of the Flora Lumber Company.



Part of the old
Cider Mill in Flora

Some cider was pumped into large wooden tanks, some 10 or 12 feet across and 12 to 16 feet high. Around 18 or 20 tanks were used. After these tanks were well filled, they were left to ferment into vinegar. The vinegar was then shipped to a bottling factory in wooden tank railroad cars.

The part of the apple left after the juice was squeezed out, was fed into a dryer. This was a revolving drum about 4 feet in diameter and 30 feet long. Hot dry air was forced through this and the pulp came out the other end, dry. This pulp, known as pectin, was sacked and shipped to a factory where it was sold under a brand name such as Certo, Sure-Jel or the like, an ingredient used in making jelly.

In a 1914, newspaper, we read where there were two cooper shops and three evaporators, a vinegar factory and Cider Mill, a canning factory, several wholesale fruit firms, and a 35 ton Ice and Storage plant in the county.

This ice plant which was **Ebner** Ice and Storage in Flora, had the capacity to store 30,000 barrels of apples at once in cold storage.

It is impossible to name all of the orchards that were in existence in Clay County in its heyday but let me just say, that in all probability, one of your ancestors worked in or owned one of these orchards.

Governor John R. **Tanner**, himself a one-time resident of Clay County, owned a large 80 acre orchard west of Louisville. It was later worked by his son, J. Mack **Tanner**.

In a 1924 newspaper, we read where five or six young men, just to have a 'good time', went to the Col. J., Mack **Tanner** orchard east of Flora, and tapped a 400 gal-