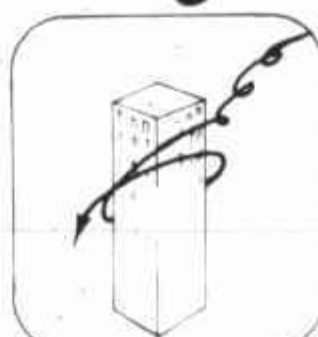
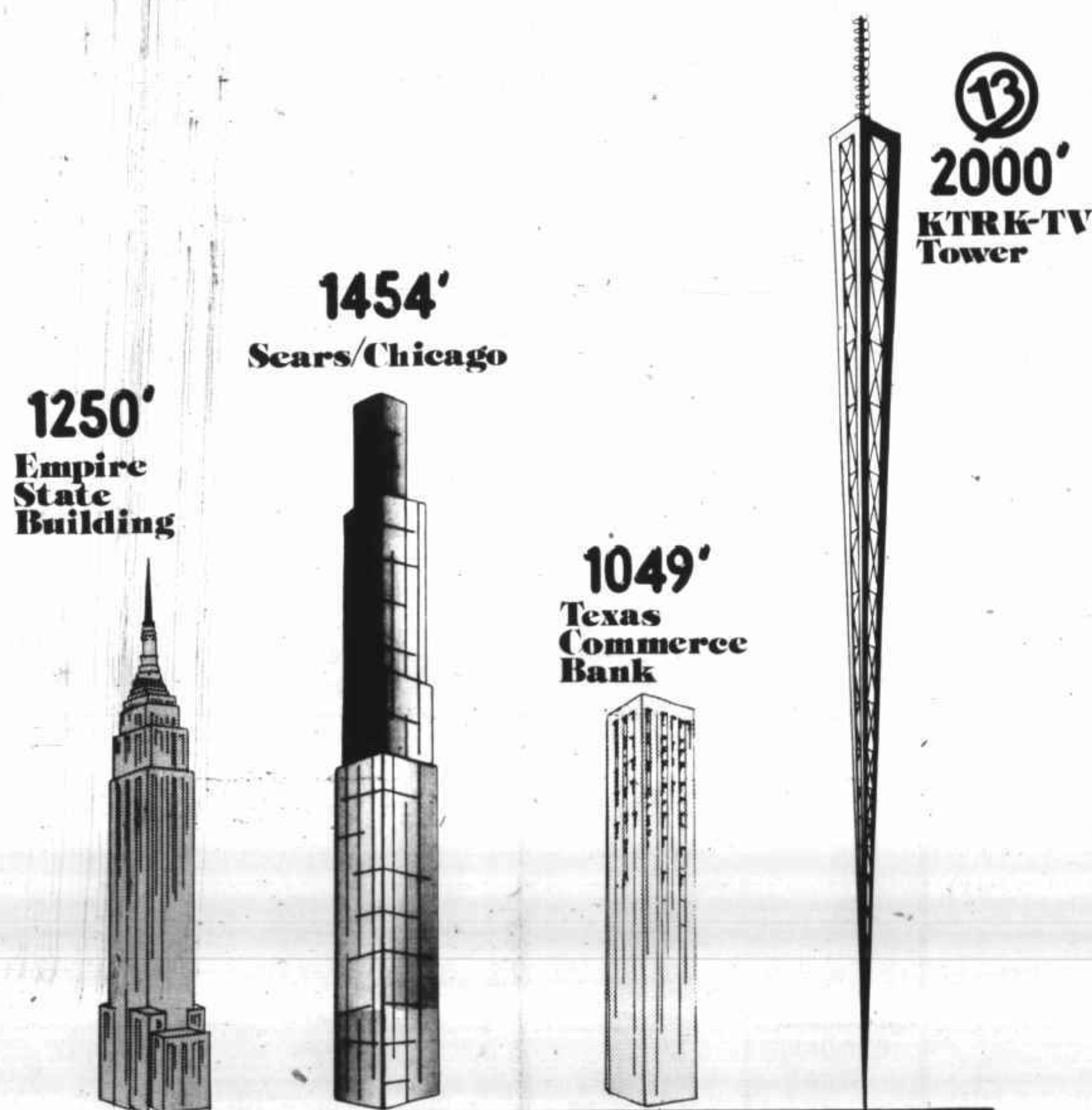


# Sharing the future with you

This is Channel 13's new transmitter tower, on line right now. It's 2,000 feet tall... as tall as any TV tower in this country. Compare it to these buildings in New York, Chicago or Houston. Our new tower means you'll get stronger reception... a better quality picture on Channel 13. And the reason is more than height. It's a new method of sending our signal. The old way was to send TV signals in straight lines from the transmitter tower. They could bounce off buildings, trees and sometimes cause ghost images. Now our new circular polarization sends signals in big circular patterns. The signals go out in cork-screw configurations, so it goes in and around buildings and trees. This helps you get sharper, stronger pictures all the time... like right now.



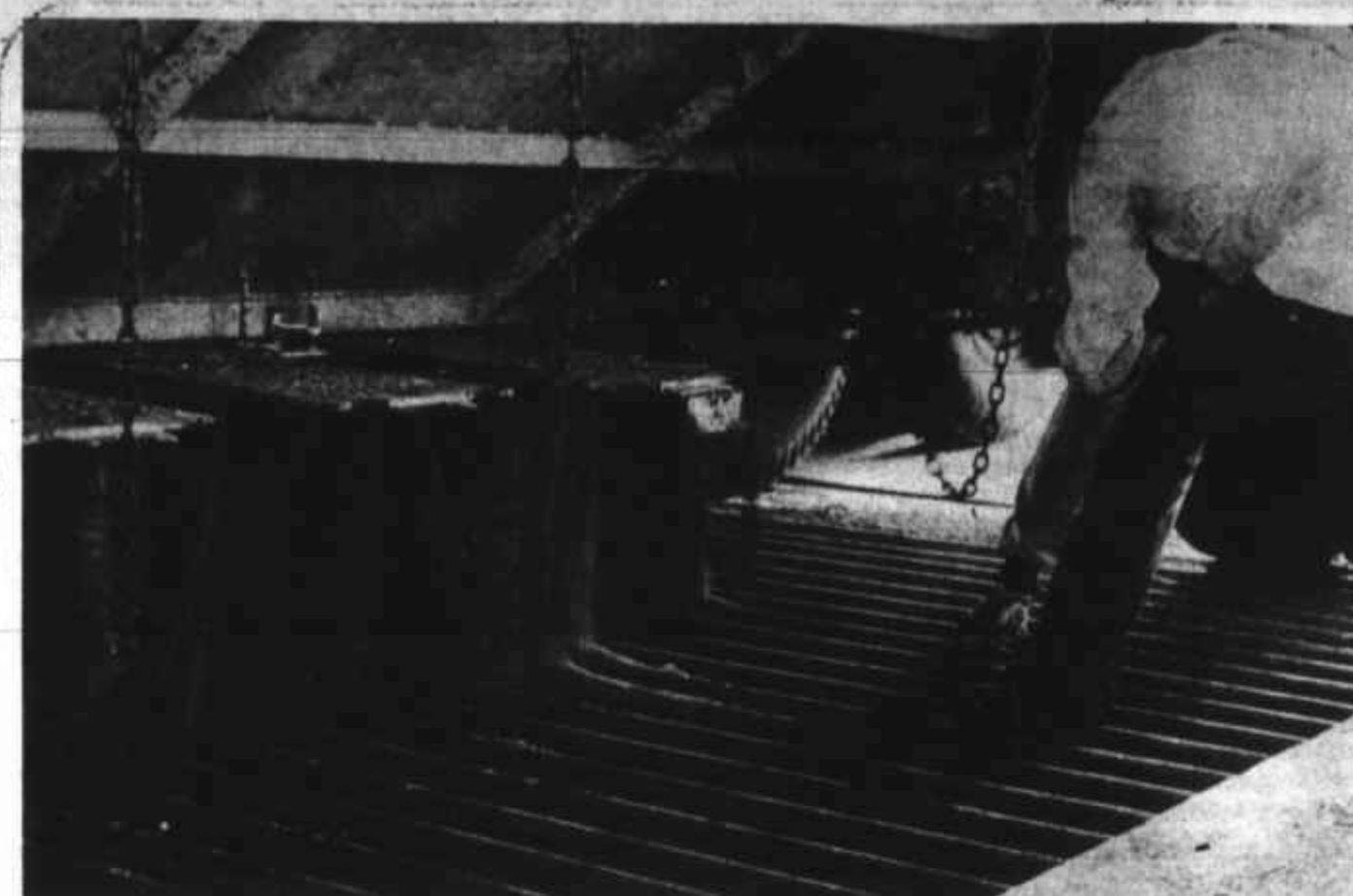
circular polarization



Sharing the future with you by serving you better.



## Features



## Rice journey continues

By VINI CARBONA

A rice dryer is unmistakable. It's a mammoth structure, over 100 feet tall composed of several huge grain bins, four or five elevators and a maze of conveyors, all mechanical and system-operated. Louis Schorlemmer, manager of Rice Industries, Inc., calls them "the mountains."

Dryers provide a service to area farmers, a necessary step in the marketing process of rice. Rough field rice is brought in on large trucks at 20-22 percent moisture, and dried to about 10 percent ready for the mill buyers.

The most prevalent land system around here is one of absentee landowners," said Schorlemmer. "Land doesn't change hands too often. Some farmers own all or part of the land they work, but it is rare. Usually, an agreement is made between the farmer and the landowner, and there are several methods of agreement."

But the profit-loss scale from the field is felt most by the man who works the land, as he is the one who in effect "gambles" on the harvest.

Farmers bring in the trucks from the field and empty their haul of field rice into underground bins. The rice is then transported by conveyor into grain bins, the farmer's own bin. Most dryers use an automated system that will keep track of each farmer's lot throughout the drying process. But before the rice is brought to the plant it is weighed by driving the fully loaded truck across a scale.

The drying process usually involves four drying periods, during which the rice is checked and rechecked to determine moisture and field damage. A little grading is done.

Gene Baker, manager of the Eagle Lake Rice Dryer, explained what is done in the sample room. "We take samples from each bin to determine all these variables during the different steps. The sheller removes the hull and leaves the brown rice, which still has a layer of bran. This is measured. Then we use what we call a 'McGillier,' a machine that removes the bran so we can determine the amount of total mill rice from each sample. Then the white rice is sifted on a small machine to remove the broken pieces. What is left is whole-grain mill rice, which we measure against the field total."

A rice miller's chart, on the wall in the sample room, gave some figures one can work with. From 100 pounds of rough rice, the breakdown is: 55 pounds of whole mill rice, 20 pounds of hulls and trash, 10 pounds of large

second heads (broken), 5 pounds of "brewer's rice" (also broken-used for beer), 7 pounds of bran, and 3 pounds of polish-used to feed livestock and for baby foods. Another method produces 80 pounds of brown rice and 20 pounds of extra by-products.

Moisture is checked at various stages to determine the speed of the drying process. "As an average, the rice is dried four times, a total of 24 to 36 hours, and it loses about two degrees per drying period," said Schorlemmer. "We try to get it to about eleven percent moisture."

Moisture is measured on a machine that crushes the field grains, and electrodes measure the amount of conductivity. This then registers in an amp-meter and can be converted into degrees of moisture with the use of a chart.

Temperature in the dryers is kept at about 101 degrees. The rice is brought on small scoops-elevators up to the dryer, from the storage bins. The rice then drops down into the dryer and is hit by a blast of hot air that travels upward, shaking the rice. The rice falls to the bottom and again is brought for another pass in the dryer by conveyor belt.

Standing on the uppermost levels of the plant, the automated process is quite a sight. Dust settles on everything, a thick

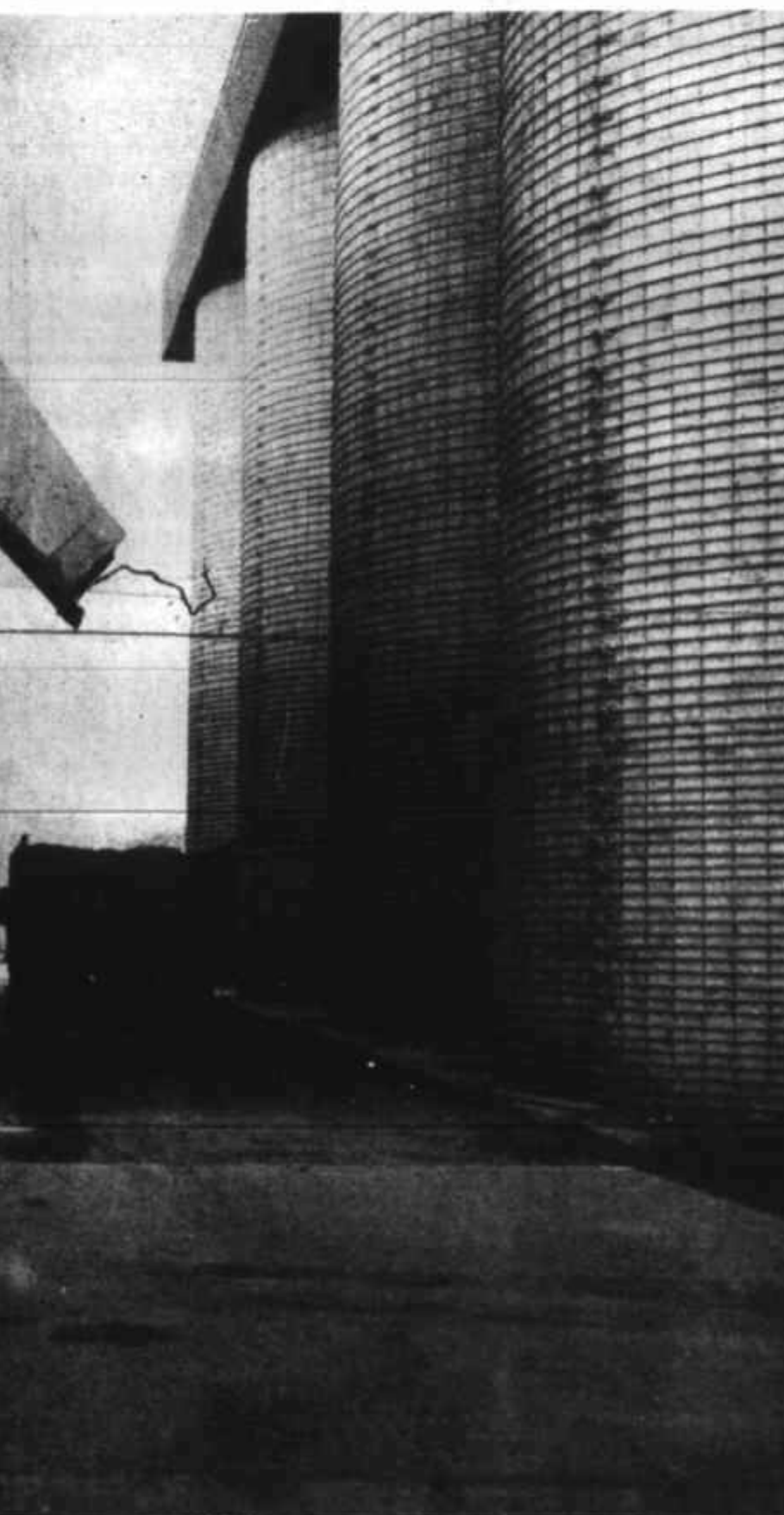
gray-white film covers every nook and cranny of the plant. "You cannot imagine that the plant was perfectly clean not too long ago," said Schorlemmer. "We brought in special machines that clean it all out, but after just a short time in operation, the dust just overpowers everything. It is really a strain on the workers, the dust and the heat."

Once the process is over, the rice, still with the hull, or "rough" is packaged and sent to American Rice Growers Co-Operatives, where the next step unfolds. There the mills send buyers to bid on each sample, which has been graded and tentatively priced against government loans.

So rice dryers provide an indispensable, middle-man service that determines for the farmer the condition of his lot. It is one more step that serves to remove the old problem farmers had to deal with. Mill buyers once approached farmers and bought the rough rice from them directly. But the farmer would have to trust the buyer's evaluation of the crop, without knowledge of the market condition or of his crop's true grade. The dryers and the ARG provide the farmer with an independent evaluation with which to determine which price he will accept and which bid he will laugh at.

Out of the field, rice flows from farmer Ted Wiese's truck into the first receptacle at an area rice dryer. Conveyor belts move the rice from bin to bin to dryer, where a large natural gas flame heats the air to dry the rice. Below, one end to the process is the dumping of waste into a truck to be taken to a field for fertilizer.

Photos by  
Vini Carbona



Rice dryer operations include more than heating the air to lower the moisture. Tests are performed to evaluate the lot for each farmer. Samples are checked for moisture at

different stages, some is shelled and sifted to determine white mill-rice potential. Here, Gene Baker, manager of Eagle Lake Rice Dryer, operates one of the test machines.

