



Trim your trees! Keep them short! Elderflower can be cut back severely all the way to an established trunk, even all the way to the ground.



Elderflower Drying Rack

Wood frames, row cover fabric attached to the frames.

Dried in a room with dehumidifer,. Flowers dry in about 3 days, can be most easily removed from stem then. Otherwise dry longer and then can store on the stem until ready to destem.

Terry's Elderberry
Destemmer. Perforated
shaker table with chute
below.

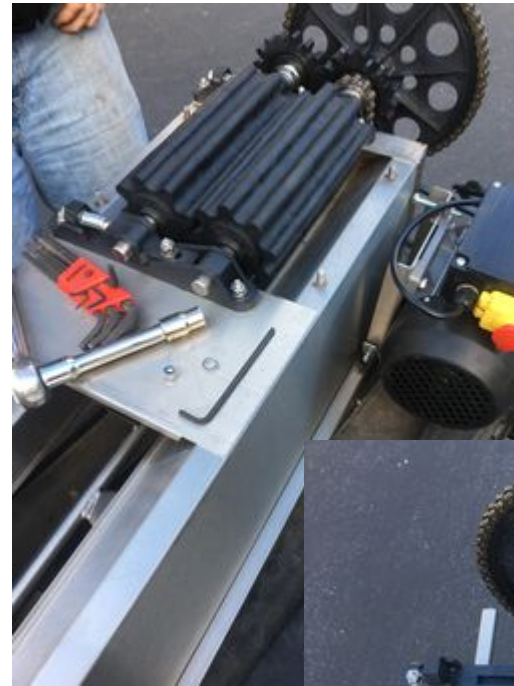




Modified grape destemmer from Enoitalia.

Modifications:

1. Remove one of the rubber crusher wheels.
2. Replace basket with one with 3/8 size stainless steel holes
3. Replace/modify motor to control speed and slow it down.



Before removing rubber crushing wheel.



After removing rubber crushing wheel.



Original destemmer basket above, modified basket below.
Make sure to keep the handles, tabs for securing, and also the RAILS that go along each edge



Food grade plastic mesh basket for washing berries

Food grade stainless steel mesh for sifting flowers

Food grade plastic rubbermaid tubs to create a 3 sink washing system

Jet Oxide, paracetic acid for sanitization of berries added to all three sinks.

See Jet Oxide website for dilution levels.



Coldpressing the Elderberries

thawed fresh frozen elderberries.
Juice best when above 40 degrees.

Keep the psi at 30psi



Bladder Pressing

Use a wine grape bladder press, also keeping to 30pse

Coldpressed Elderberry Juice!





30 or 60 or even 100 gallon kettles!

Xpress hot fill bottling machine
up to 185 liquid temp. Pre-sterilized bottles
and plastisol lined lids means no water-bath
canning step needed.