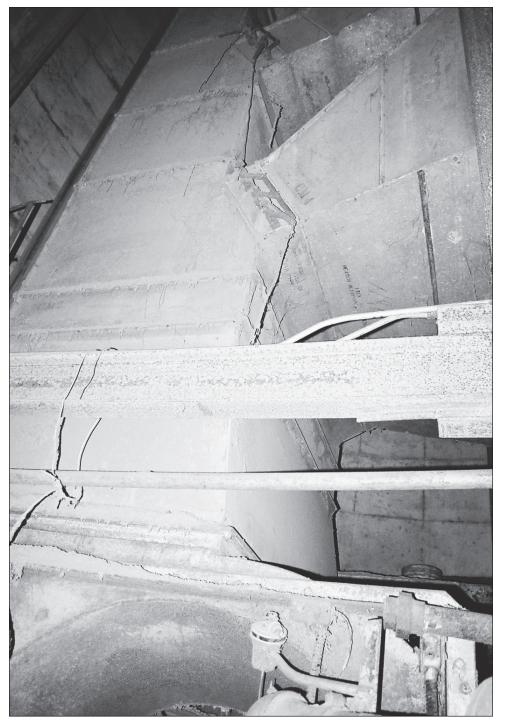
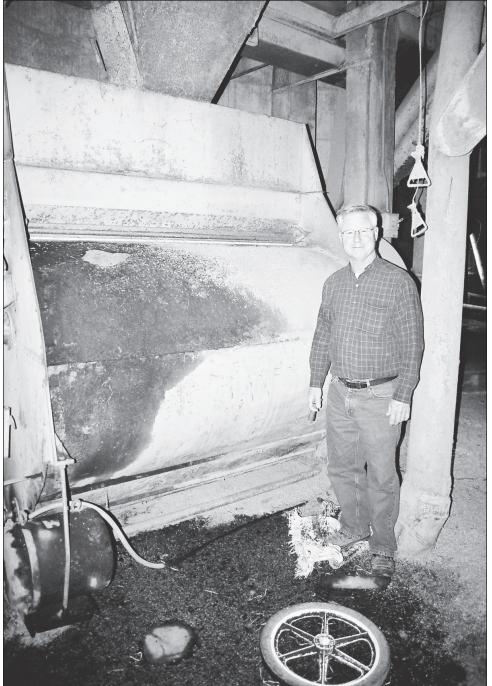
HISTORY & FOLKLORE

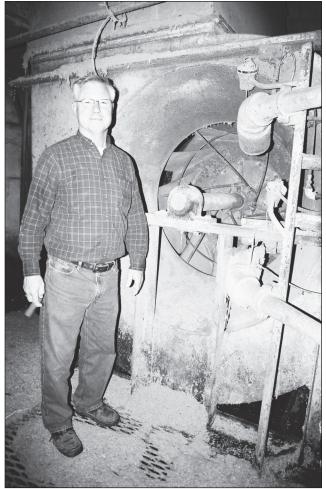


This is the main dryer structure, viewed from the bottom. Note the three graduated ducts going off to the right.

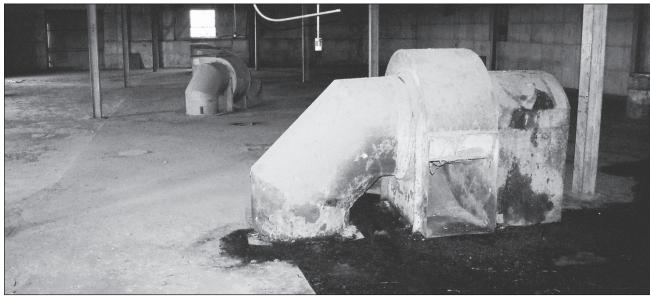


Here we're at the top of the dryer, where the ducts in the photo at left are blowing into. That's Aaron Holbrook at right.





These pipes could be moved around to flow the rice into the various bins below for storage. Metal plates on the floor were opened to access the bins.



These aerators kept the rice cool so that its temperature didn't rise from naturally-occurring respiration, risking decay.

Aaron Holbrook of the American Rice Growers stands beside one of the huge blowing units inside the rice dryer in Dayton. This unit is powered by a 50 hp motor, fired by natural gas, and can dry up to 2,000 barrels per hour (1 barrel = 162 lbs.). There were four dryers in the main unit of this installation. The rice needs to be heated to 110 degrees F. in order to reduce its moisture content to the requisite 13%. The grating he is standing on is covered with old rice hulls.

The rice is passed through the dryer as many times as needed to reduce its moisture content. Usually there is a 2% reduction in moisture with each pass through the dryer. Incoming moisture varies from 19-21%.

The American Rice Growers Cooperative - Dayton Division didn't limit themselves to just rice; they also handled soybeans, milo, and some corn.

