

“AT A GLANCE” DRYING CHART

DRYING FRUITS:	Blanching	Drying	Temperature
	Minutes	Hours	
Apples	5	5 to 6	115 to 150
Berries	5	4 to 5	115 to 140
Cherries	5	3 to 4	115 to 150
Peaches	5	5 to 6	115 to 150
Plums	5	5 to 6	115 to 150
DRYING VEGETABLES:			
Beets	Till skin cracks	3	115 to 150
Brussels Sprouts ..	6	3 to 4	115 to 140
Cabbage	10	3 to 4	115 to 145
Carrots	6	3	115 to 150
Cauliflower	6	3 to 4	115 to 145
Celery	3	3 to 4	115 to 140
Corn	5 to 10	3 to 4	115 to 145
Green Pod Beans ..	6 to 10	3 to 5	115 to 145
Onions	5	3 to 5	115 to 140
Parsnip	6	3	115 to 150
Peas (Garden)	3 to 5	4	115 to 145
Spinach and Greens ..	3	3 to 4	115 to 145

It is impossible to give the exact times required to dry products. Those given above are approximate. Much will depend upon the style of the drier used.

The following uniform booklets, have been prepared by experts under the direction of the Canada Food Board:

1. **Fruit and Vegetables: Canning, Drying, Storing**
2. **Fish Recipes**
3. **Vegetable Recipes**
4. **Bread Recipes**

Copies of any of these booklets can be secured at a price of 5 cents each, upon application to the Canada Food Board, Ottawa.