

## DRYING RECIPES IN DETAIL

**BEANS**—Wash, remove stem, tip and strings, cut or break in pieces one-half to one inch long. Place on trays and dry. Beans can also be sliced lengthwise and then dried quickly. "Condition" for a few days, then pack away in bottles, boxes or pasteboard boxes.

**BETTS, SWISS CHARD, etc.**—Choose young plants, wash carefully. Cut in sections about one-quarter inch long, both leaf stalk and blade. Spread on trays and dry. "Condition" and pack away as described for beans.

**CORN**—Boil or steam on the cob ten minutes. Drain well and cut corn from cob, using a very sharp and flexible knife. Dry from three to four hours at 110 to 145° F. Corn may be dried in the sun. Dry in the oven ten to fifteen minutes and finish drying in the sun. "Condition" for a few days. Corn may be packed in boxes, bottles, cartons or in cheesecloth bags hung in a dry place. If hung in bags it is advisable to give the bag an occasional shake to loosen up the corn and permit free circulation.

**PEAS**—Wash in the pod, shell and dry as soon as possible by spreading on trays and using any of the three methods. Test for dryness by cutting a pea in half and if there is no sign of moisture inside, the peas are dry enough. Condition and store as for beans.

**SOUP MIXTURE**—Shred or cut in small pieces fresh, well washed vegetables suitable for soups or stews. Beans, carrots, celery, cabbage, onions and turnip make a good mixture. Dry separately on trays, then mix together and condition for a few days. Pack as for beans.

This has proved a boon to the busy housekeeper when preparing a meal, as it is only necessary to add a spoonful or two of the mixture to soup or stew instead of preparing each vegetable separately.

**APPLES**—Apples that will not keep over winter may be dried successfully by any of the three methods. Prepare by peeling, coring and slicing one-quarter inch thick, then dropping in brine made with 1 tablespoon salt to 2 quarts water. This keeps them white. Spread on clean towels to absorb excess moisture, then on trays till dry and leathery, but not brittle. Condition and store as for beans.

### PART III.

## WINTER STORAGE OF VEGETABLES AND FRUITS

Crops grown during the summer should have as much thought bestowed upon their winter care as upon their summer culture and the proper winter storage of the very large extra quantities of vegetables produced by owners of small gardens or vacant lots is a matter of the greatest importance. About 75 per cent. of garden produce can be successfully stored. Will you not store all you can? Should you have to spend a little money in providing a storage room for vegetables the investment will be a good one. It is a business proposition. Properly stored vegetables