The principle involved in a good drier is that which induces the heated air to enter at the bottom, pass over the product as well as through it and out ventilation holes at the top. In doing this it gathers the moisture and dries the product uniformly in most of the trays. Trays at the top should be changed occasionally with those below.

AFTER TREATMENT OF THE PRODUCT.

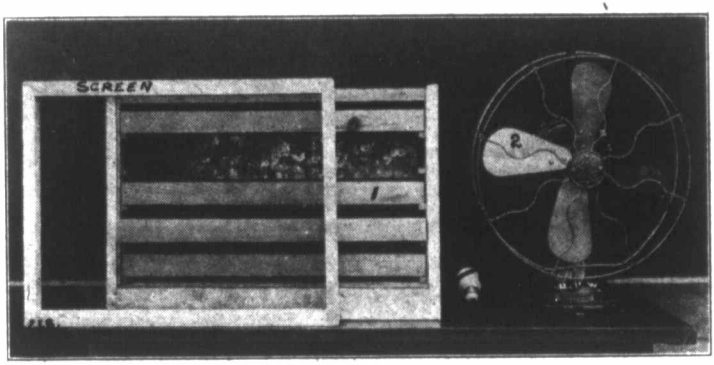
After the fruit or vegetables have been dried it will be necessary to "condition" them. This consists of putting the material into boxes and pouring from one box into another so as to mix it thoroughly and give the whole mass an even degree of moisture. If too moist re-dry for a short time, then store away in glass jars, tin cans, etc., in a cool, dry, well ventilated room.

FRUITS WHICH MAY BE DRIED SUCCESSFULLY.

Apples, pears, peaches, plums, raspberries, currants and blueberries.

VEGETABLES WHICH MAY BE DRIED SUCCESSFULLY.

Sweet corn, beans, peas, beets, turnips, parsnips, cabbage, spinach, beet tops, celery, rhubarb, squash, cauliflower, pumpkins.



1. A new type of drier which can be used in four ways. (a) On the stove. (b) On the oven door flush with the open oven. (c) With an electric fan. (d) On the oven door and with an electric fan, combining "artificial heat" and "air blast" methods.

This drier is constructed in a similar way to the hanging drier. Galvanized sheet iron is used to completely enclose it. Doors each side made of the same material which are made to lift out, enable it to be used as an "air blast" drier.

2. Electric fan used with the above drier.