

Wauna Food Buying Co-op and  
Emergency Preparedness Group  
News Letter – 23 Nov 2008

**DRYING FOOD**

By Cordell Vail

[www.goldenmailbox.com/ep/foodstorage](http://www.goldenmailbox.com/ep/foodstorage)

Co-op members,

This week we have been trying to learn how to dry fruit from our trees in the garden - Pears and Apples. But I found it was very time consuming to use a knife take the core out of the small pears and the apples were not much bigger than a golf ball so the apple peeler took more than 1/2 of the apple when it peeled it. It does not hurt to dry the apples and pears with the peeling on. So I came up with a solution. **Desperation is the mother of invention. Right?** I am sure someone has already made a tool to take the core out of small apples but I did not want to spend time going to the stores hunting for it or wait weeks to get it if I could find it on the Internet.

SO...

I went to my garage and started looking at anything that was a small tube that I could use to push through the small apples to take the core out.

TA DA.....

I found the perfect tool. An old broken door knob. That is right, a door knob. It worked so well. I was able to do the apples and pears in 1/10th the time it was taking with a knife, and it wasted very little of the fruit taking the core out..... It was like a miracle....

I put pictures of the "Door Knob Food Drying Technique" on our web page at <http://www.goldenmailbox.com/ep/foodstorage/>

You will have to see it to believe it.....

Now you can say you know some one who uses a door knob to dry food.... ha ha ha...

Cordell

~~~~~

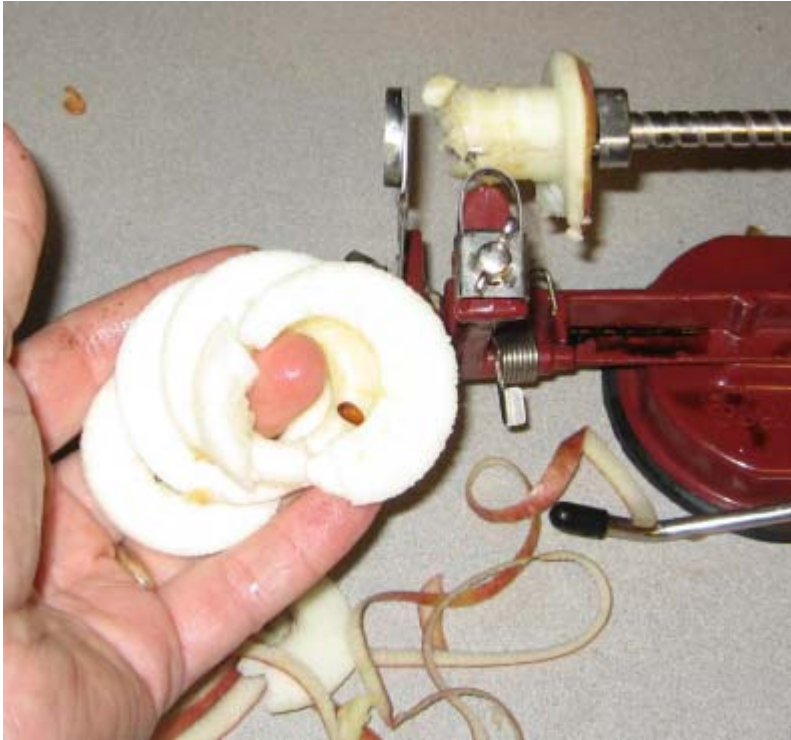
HERE ARE THE PICTURES TO PROVE IT!!!!!!!!!!!!!!!!!!!!!!

We have an apple peeler that works really well on normal size apples



But the apples on our tree in our garden are so small that the peeler took almost ½ the apple as the core. So I had to come up with some way to take the core out of the middle without wasting so much of the apple. We also had some pears that were very small and very time consuming to take the core out with a normal knife.





Looking around my garage I found the perfect solution. A door knob that had a ½ of a tube on it. I sharpened the edges and it worked like a charm in taking the core out of the apples and the pears.



I just cut the apple or pear in ½ then used the ½ tube on the door knob to scoop out the core.





Worked just as well on the pears as the apples



We sliced the cored apple or pear into thin slices then put the slices in the dryer and added cinnamon



The finished product makes a wonderful food storage item



We store them in old glass gallon pickle jar. A five gallon bucket of apples filled 2 of these one gallon jars.



Now we will see how long they keep on our storage.

[Back to the Co-op Main Page](#)