

DRYING FOOD

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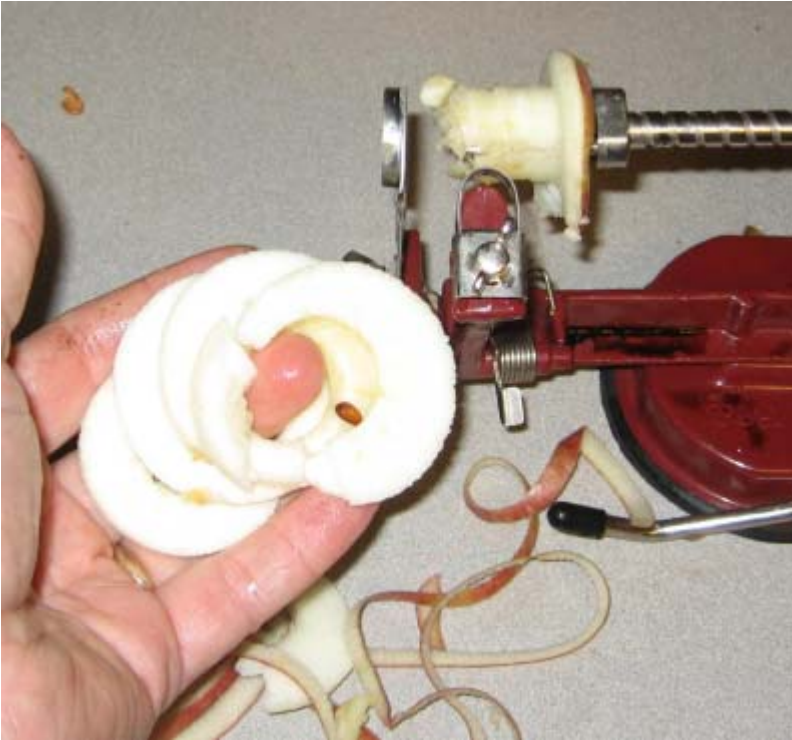
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We have an apple peeler that works really well on normal size apples



But the apples on our tree in our garden are so small that the peeler took almost $\frac{1}{2}$ 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 1/2 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.

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