VEGETABLES, DRIED OR EVAPORATED

Asparagus

Clean the asparagus, pour boiling water over it, then plunge into cold water. Dry either on cheesecloth in the sun, on wire shelves in the home-made evaporator, or on plates in a cool oven.

Beans

Green Lima Beans. Plunge in hot water and then in cold; dry in moderate heat.

All Shell Beans. Even if shell beans seem quite dry when they are taken from the pod, it is wise to dry them either in the sun or in a cool oven before putting away.

String Beans. Cook till tender and then drain and put in a rather hot oven at first; when they begin to dry have the oven cooler.
Carrots

Peel or scrape, slice or cut in small strips, plunge in hot water and then in cold. Start them in a rather warm oven and finish in a lower temperature or in the evaporator.

Celery

Dry all the leaves and stalks that are not suitable for using fresh. Put through the meat chopper and store for seasoning.

Corn

Husk and remove all the silk with a stiff brush. Cut half the grain off and scrape off the rest, in this way getting all the milk and none of the cob. Put it in a granite ware pan and cook gently, stirring all the time, till the milk is all absorbed, or it can be done in a double boiler. Then put it on platters in a cool oven and stir often till thoroughly dry. This should be finished in one day if it is done carefully. Put it in cloth bags and hang over the stove or in some other warm place.
Toss two or three times a day and when thoroughly dry store in paper bags and hang where it is dry. If the climate is damp put in boxes and seal the opening with adhesive tape.

**Green Corn on the Cob**

Turn back the husk all but the last thin layer. Hang in the sun or in a very warm oven. When it is to be used, soak overnight and boil till soft.

**Mushrooms**

Free from dust but do not wash. If they are large slice them. Dry in the sun or in a moderate oven, or in the evaporator.

**Onions**

Slice one-fourth inch thick and steam five minutes, then dry in oven. They may be dried without steaming if preferred.

**Parsley and Other Herbs**

Wash thoroughly and shake the water well out. Put in a rather warm oven at first.
to dry out all the water in which they were washed. Finish quite slowly.

Another good way is to tie in bunches, cover with cheesecloth, and hang over the stove or put on a radiator. When dry, put through a meat-grinder and store in bottles or jars.

Potatoes

These are useful for campers, for they are easily transported. Peel the potatoes, slice them thin, and dry on shallow dishes in the oven or on the wire shelves of the evaporator.

Potato Meal

Peel the potatoes and steam thirty minutes. Put through ricer and dry. Put the dry product through the meat chopper and store. This is a very good foundation for soups.

Squash and Pumpkin

Cut in halves, peel and take out the seeds and the fiber. Cut across so as to form rings.
String on a clean broomstick or something of that sort. Put it in the sun or over the stove, protected from dust and flies by cheesecloth. When thoroughly dry store in paper sacks.

Or cut in blocks and dry, in the oven or evaporator.

Tomato Pulp

Cut the tomatoes in quarters without peeling and boil till they begin to thicken. Press through a coarse sieve; spread the pulp on platters and keep in a moderate oven until dry and rubbery. Cut in squares and store. When needed put in cold water and simmer. This is an Italian method and very practical. It is always ready for sauces and soups.

Mixed Vegetables for Soup

It is best to dry each vegetable separately and combine them when they are stored.

Cut in straws and dry carrots, cooked string beans, potatoes, turnips, parsnips, celery or celeriac.
SPELINGS, DRIED OR EVAPORATED

Slice and dry onions and cabbage, add some dried corn and dried tomato pulp, a little dried parsley, and a few dried beans and peas. When all are thoroughly dry, mix in proportions to suit the taste. One fourth of a pound will make soup for ten people.

French Seasoning for Meats

One-half ounce thyme, one-half ounce bay leaves, one-half ounce sage, one-half ounce cloves, one-quarter ounce marjoram, one-quarter ounce rosemary, three-quarters ounce white pepper, one-half ounce mace, one-quarter ounce parsley. Dry thoroughly, grind and sift. Mix with four pounds of fine salt. Store in jars.