

Perkins Flint – Dried Apples

Cause every fall all of the apples are picked. There wasn't many folks that had many graft apples. It was all common fruit. And they were all picked in the smaller apples and all made into cider and all that are big enough to pare it was kept out separate for dried apples.

And nights after chores was done, we would pare apples and do them to dry. Some are strung on strings and hung up on a frame that we had in back of the stove to dry. And we had a frame that had a screen on it that we would put others on and dry them on the screen. And then dried apples is what we had for pies and apple sauce after the apples got so they wouldn't keep. And they would sometimes put orange peel and other things into the dried apple to make the apple pies and things. And apricots went good with them. So I guess that's about all.