

Bethinking of Old Orleans

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A.J. PALMER'S EVAPORATOR



The apparatus pictured here is the patent model for Albert J. Palmer's vegetable dryer which was patented on January 18, 1881. Many years ago the U.S. Patent Office required a model of the invention before a patent could be issued. The actual evaporator or dry house was located on Ridge Road near Gaines Basin Road in the hamlet of Gaines. A fire destroyed the building during the winter of 1907.

Recently this patent model has been given to the Cobblestone Museum in Childs by Winton and Nina Hatch and family. Mr. Hatch is the grandson of A.J. Palmer, the inventor. This patent model will be on display during the Old Timers Fair on Sunday, Sept. 10, 1-5 at the Cobblestone Museum.

With this evaporator A. J. Palmer dried various kinds of vegetables blended together with some cereals and packaged his product in small parcels of about one pound. Full directions for use were written on every package in English, German, French and Spanish.

The product was shipped as far west as Colorado Springs, north to Fargo, N.D. into New England, and to a distributor in Rochester.

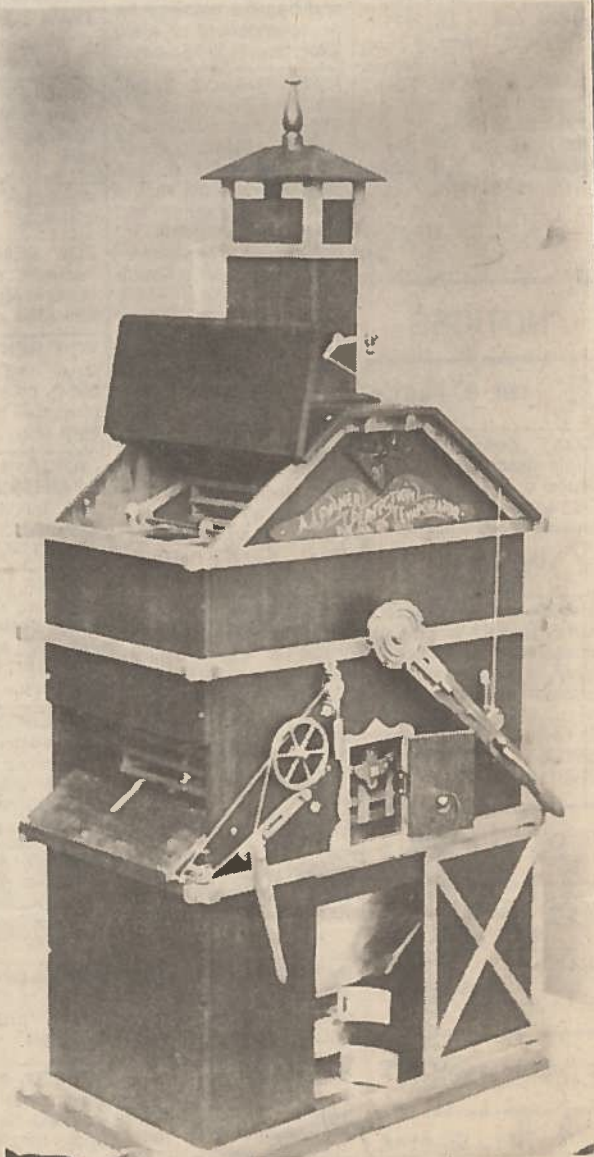
The dried soup ingredients going to Gloucester, Mass., no doubt found their way to fishing boats or other ocean vessels to give sailors and fishermen some variety in their diet.

Mr. Palmer also packaged another product known as pumpkin flour. The pumpkins were cut into strips, then dried and ground. It was also widely distributed and many attested that it made very delicious pie for the winter-time tables.

Directions on the package instructed the user to take two tablespoons of the flour for each pie, soak in cold water, and cook slowly an hour or until done. Then the cook would add one-half teaspoon of butter, three tablespoons of light brown sugar, one egg, one-half teaspoon of ginger, one-quarter teaspoon of cinnamon, mace, or nutmeg, with enough milk to properly thin it.

After thorough mixing, the baking was done in a slow oven. It was noted that a tablespoon of cornstarch could be substituted for the egg in the above mixture.

The other photo which accompanies this article shows Alice Hatch and Mary Taylor during the



1880's. This picture was used on sacks of dehydrated foods produced at Palmer's evaporator/dry house at Gaines. Still life in the photo includes: potatoes, turnips, cabbage, wheat, a box containing a dehydrated product and a soup tureen. Alice Hatch is holding a wooden rake and Mary Hatch a grain sickle to suggest a bountiful harvest.