

Perfection evaporator

BY C.W. LATTIN

Pictured is a patent model of A.J. Palmer's Perfection Evaporator which was patented Jan. 18, 1881. Powdered or evaporated foods surprisingly came about prior to the 20th century.

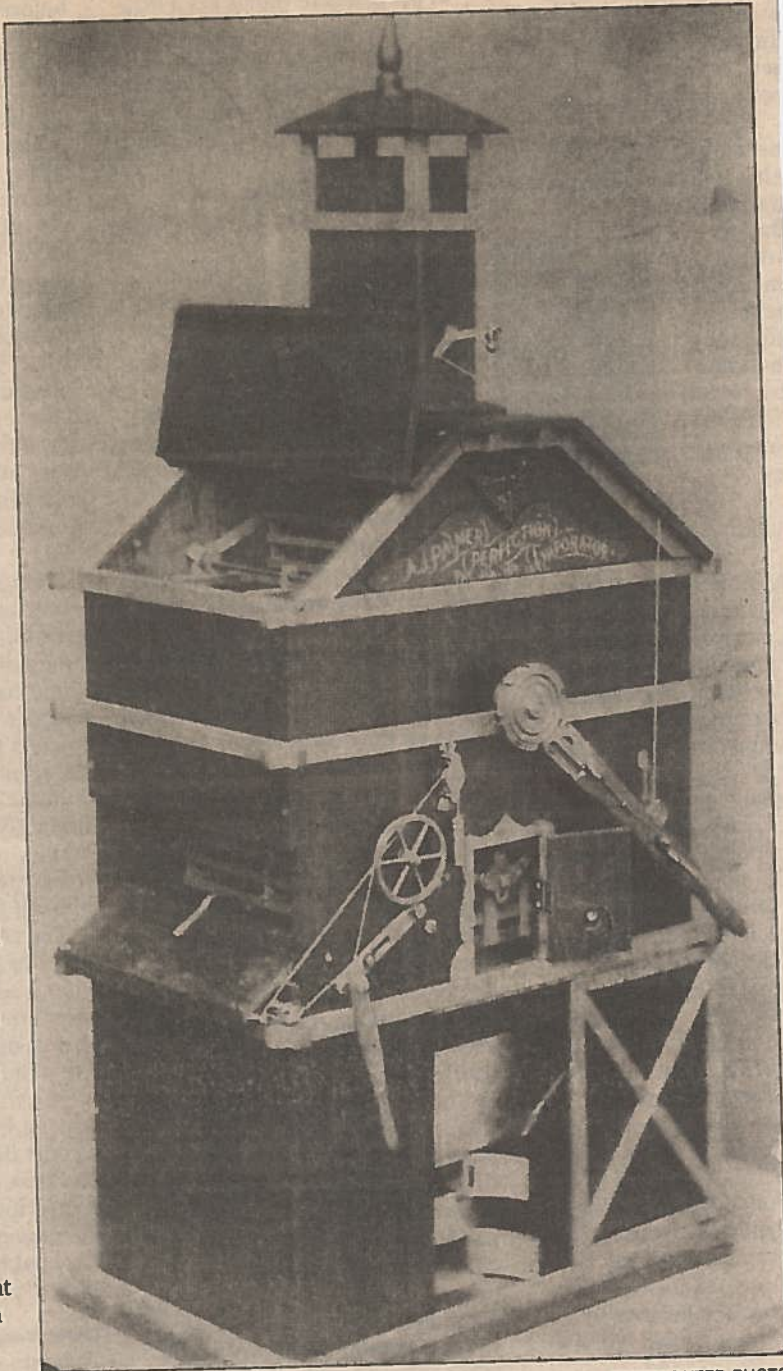
Alfred J. Palmer of Gaines, who owned and operated a dry house, was one man who thought "outside the box." He not only dried apples in the usual way of the time but also created a product known as pumpkin flour along with other dehydrated fruits and vegetables.

A recipe accompanied the pumpkin flour product which stated: After the pumpkin flour was soaked, add brown sugar, an egg, butter, spices and milk, then bake for an hour. It was noted that "If you omit the egg, use one tablespoon of cornstarch which adds largely both to the appearance and flavor."

This product was shipped from Gaines to New Mexico, Colorado and Massachusetts where ocean ships stocked dried foods,

Palmer's dried vegetables were made into soups where directions on each package were in English, French, German and Spanish.

The plant or evaporator was located just west of Gaines on the Ridge Road at the end of the Gaines Basin Road. A fire destroyed the building in the winter of 1906-07.



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