HANDOUT

Title: Apricots Article 1921

Handout #: 17d

Content:

Article from Ventura Post Newspaper

APRICOT DRYING
HAS GONE THROUGH
SOME EVOLUTION

(By E. M. Sheridan)

Sun drying of apricots in Ventura county has not always been. Previous to 1890 the fruit was all dried by artificial heat in buildings erected for the purpose. There were many methods tried and many patents were issued to ambitious inventors for the best and cheapest methods of drying.

There were indifferent tests made toward sun drying before that time, but somehow success was not obtained by sun drying until 1890, when J. K. Myers and A. B. Comstock concluded to get back from the coast and uniform drying weather could be had for long stretches. They established a drying camp at Newhall and after many experiments met with such success that in 1891 they concluded to establish a drying camp in Canada Larga, which they did, buying up a great deal of fruit along Ventura Avenue. They were located on the Weldon tract, where work was given to a number of people,from forty to eighty, the pay being for yard work, 20 cents per hour and for pitting 10 cents per box.

The experiment here had been watched with a great deal of interest and all were greatly pleased at its apparent success. It was found that apricots could be sun dried near the coast better than at Newhall, where the heat was too great for successful drying.

It was the intention of the originators of the process in following years to dry extensively and handle all the county fruit at central points, but individual drying and on home places was inaugurated the next year and in the years following and this method has prevailed ever since.

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POST

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