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## **HISTORY AND DESIGN**

**The Food PANtrie** 'A Natural and inexpensive way to grow and preserve foods'

K. Duane Erickson, Inventor and Development History:

I am the inventor of the Food PANtrie. I did not invent the natural process of drying foods, its been with us since the beginning to time. Nor did I invent the natural process of sprouting foods.

The basic suggestions for the drying come from the inventor's own limited experience, along with the suggestions of others.

Since I have no control of the foods which are processed in my dryer I cannot assume liability for foods processed in it or for other uses for which the Food PANtrie may be used.

K. Duane Erickson

## **WHERE TO HAND THE Food PANtrie**

Unlike other kitchen appliances, the Food PANtrie does not set on the kitchen counter. It hands. Hence, to use the Food PANtrie most effectively, hang it in the kitchen, nearest to the place you prepare your food. That way you will be more likely to use it more frequently than other appliances.

## **FOR DRYING**

This becomes evident when you find yourself with, say, one or two overripe bananas. With a few strokes of your knife and a quick retrieval of a drying tray, you will have yourself dried bananas and the satisfaction of knowing you avoided the temptation of throwing the bananas out.

## **FOR SPROUTING**

When it comes to sprouting, it is even more vital to have quick access to the Food PANtrie. Sprouts need more attention since they need to be rinsed two or more times a day.

You will find that as the sprouts are growing, members of the family will want to use them as snacks and for adding to sandwiches and salads. Again, the easier it is to get access to the Food PANtrie, the more your family will reap the benefits of live, wholesome foods.

## **WARNING**

Due to the Food PANtries ease of use, along with its healthy benefits, you can look forward to completely changing the way you eat and prepare your foods.

Within a short time, your food budget will go further, you will feel better, and you will even look better.

## **HOW TO USE DRIED FOODS**

The Manufacturing and Components:

Designs Uses:

Natural Drying Applications and purpose:

Growing High Nutritional Foods:

Care and Keeping (Re-packing)

Sprout-able Seeds:

Replacements and Extra Components:

Contact: