Getting Ready to Dry Vegetables

Do these things before you wash vegetables.

**What You Need:**

- A big piece of tin. It must not be rusty. Or you can use clean, heavy paper. Do not use newspaper.
- 2 pieces of clean, thin cloth.
  - one as big as the tin.
  - one much bigger than the tin.
- 13 small tin cans. They must not be rusty. Or you can use 13 rocks.
- A boiling bag.
- A larger boiler with a lid.
- Water.
- A large spoon.
- Jars to put dried vegetables in.
- Lids for jars.

**What To Do:**

1. Wash the tin with soap and water. Rinse off all the soap. Let it dry. Tin must be clean. If you use paper, it must be clean.
2. Wash the tin cans or rocks. These must be clean. Wash them with soap and water. Rinse in clean water. Let them dry.
3. Wash jars and lids in soapy water. Rinse jars and lids. Let them dry. Turn jars and lids upside down on a clean cloth.
How to make a boiling bag

What You Need:

- A coat hanger. Use a clean coat hanger. It must not be rusty.
- A big piece of thin cloth. It should be 4 times as big as this paper.
- A needle.
- Thread.
- Scissors.

What To Do:

1. Bend the coat hanger in a circle.
2. Fold the cloth so it will be wider than deep.
3. Cut the sides so the top is wider than the bottom.
4. Sew the sides together.
5. Sew the top to the coat hanger.