

October 23, 2008 6:57 PM

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 of time. Nor did I invent the natural process of sprouting foods.

The basic suggestions for the drying caome from the inventor's own limited experience, along with the suggestons 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. Hense, 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 nife and a quick retrieval of a drying tray, you will have yourself dried bananas and the satisfaction of knowing you avoided the temptation of trowing 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, memers of the family will want to use them as snaks 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, alon 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)

Sproutable Seeds:

Replacements and Extra Components:

Contact: