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Reader Dave Banks of Wellington recently wrote and enclosed a short article on food dehydrators. When planning a trip of some length you can cut down your weight considerably by carrying dehydrated food - provided that water is not going to be a problem getting, there is considerable merit in the idea but, and it is a big but, dehydrated food is expensive. A complicating factor with commercially produced dehydrated food is that often chemicals are used to stabilise the colour of the food and often for the dehydration process itself. The alternative is to dry your own food. Some years ago I was most impressed with a commercial dehydration unit known as the 'Havest maid' which can dry most foods overnight. I tried some sample mince stew, most fruits including whole grapes, onions, and left-over chinese take-aways. Soup will also dehydrate well, and if powdered down, is excellent as a warm drink when mixed with hot water and allowed to stand awhile. Anyway, to let Dave tell the story:-

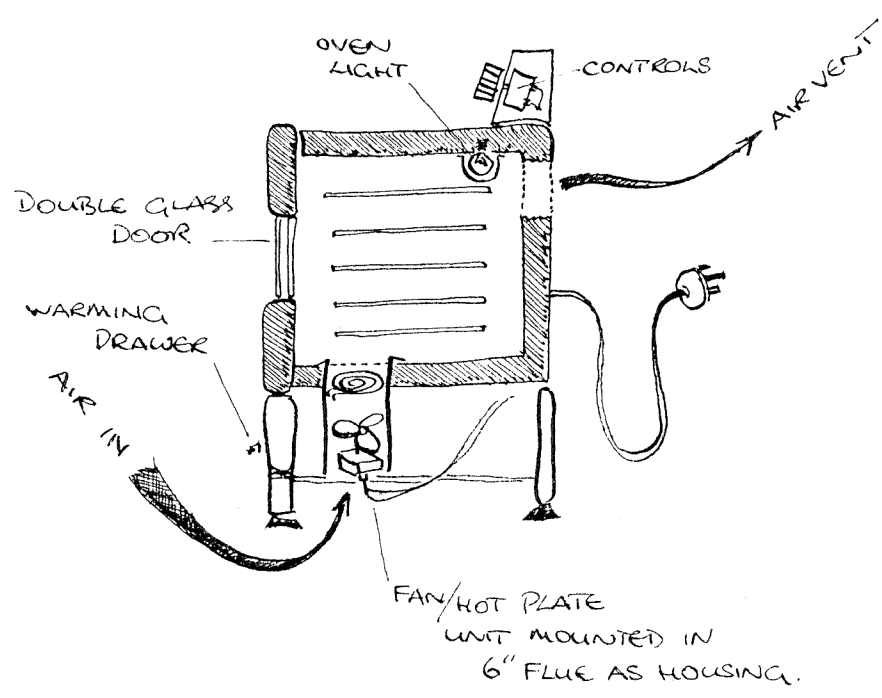
"...There is a marvelous food dehydrator on the market that sells at between \$350 to \$400, but dehydrators, after all is said and done, all pass warm air of around 110°F or 47°C over food laid out on trays for 5 to 12 hours. I spotted a line of old electric stoves at an appliance store due for dumping at the tip (trade-ins). They contain all that is needed to make a good dehydration unit apart from the fan and the trays.

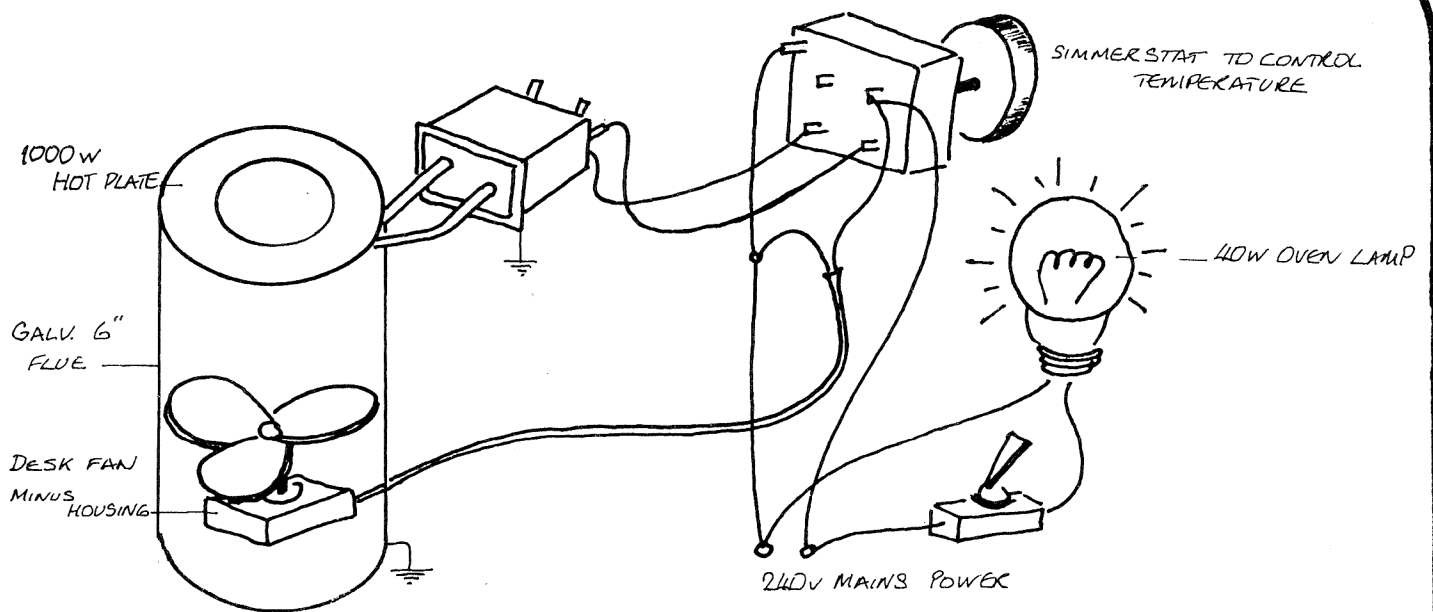
Remove the oven elements. Cut an exit vent in the back wall and cover it with mesh. Arrange for a desk fan to blow air over a 1000w hot plate and channel this air up through the floor of the oven. Retain the oven light and use the old trays for racks. Now you have an insulated box with a light, a glass viewing window, slides for shelves, and a closely controlled warm-air input. The diagrams below explain the finer detail.

For information about food drying in general the following books should help:

- "Dry it you'll like it" by Glen Macmaniman
- "N.Z. Outdoor Cook Book" by Marcelle Pilkington
- "Food Drying" by Phyllis Hobson published by Garden Ways - Vermont. U.S.A.
- "Havest Maid Instruction Book" - Hydra Flow Industries - Upper Hutt.

Can't you imagine freshly cooked Dehi Rhubarb added to your billy of custard, or even tangy dried kiwi fruit added to your scroggin ration?





Folding kayaks: French, German, and American manufacturers seem to have found a good market over the years amongst sea canoeists for the new generation of folding kayaks. Most weigh in at around 50 to 80 lb for a 15 to 17 foot boat. The skin is more usually 'Hypalon' these days - same as the rafts used in whitewater rafting. In these days of Kevlar and polyethylene kayaks one might wonder about the attraction for fabric skinned kayaks - portability is the key. Recently Nelson canoeist Bevan Walker and friend spend some weeks in Fiordland with a folding double kayak which they flew in by float-plane. These kayaks can be carried by bus, fishing boat, train, or even a taxi! Most of the common makes such as 'Klepper', 'Nauturaid' 'Feathercraft' all retail in their countries of origin at around \$3000 NZ so one would need to be pretty keen to lash out before knowing too much about these boats. The good news is that the import duty on all boats is due to be lifted at the end of July, so I am told, so it could be worth writing off for a few catalogues and doing a spot of day-dreaming. Plans for home construction do exist - albeit for some of the older style craft of ample beam - in fact I have a set of drawings myself which I was hoping to tidy up and offer to anyone interested. Dave Banks would also like to get his hands on such drawings with a view to setting up a library of designs - so if you have a 'Tyne', 'Granta' or 'Klepper' set of plans tucked away some place, whatever the condition, let Dave know. Contact Dave at 11A Terrace Road, Titahi Bay, Wellington.

Recently I was contacted by the Department of Trade and Industry who were promoting a folding kayak being built by Dave Barnes of Christchurch. Unfortunately I do not have Daves' contact address but no doubt you could find him via Trade and Industry. He manufactures a 3.5m kayak that will dismantle to a 500mm X 400mm X 400mm package and weighs in at around 10 - 12kg. Ten different designs have been built before he settled on the present product and, when assembled includes spray-skirt, and seat. It is constructed of a series of ribs, gunwale and keel of aluminium and the skin is of P.V.C. All ribs interlock so that there are no screws or nuts & bolts. Assembly time is said to be around 10 - 15 minutes. Price? about \$1000. The makers' information sheet claims that the design work included six years of development of which a part was four months of testing of four kayaks in Fiordland, when the kayaks were used most days for transportation, fishing, hunting, and 'pleasure'.

This has been a rather short newsletter this time, I have some excellent trip reports coming up for the next few issues. In the meantime, would love to hear of any sea canoeing news.

Regards.

Graham Egarr.

SUBSCRIPTION LIST : The following is the Subscription list to the newsletter. This list is enclosed so that paddlers might contact other paddlers to arrange trips.

June 1988

Please respect the privacy of members and not misuse the list.

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