

1943

Egg-Drying Increases Production

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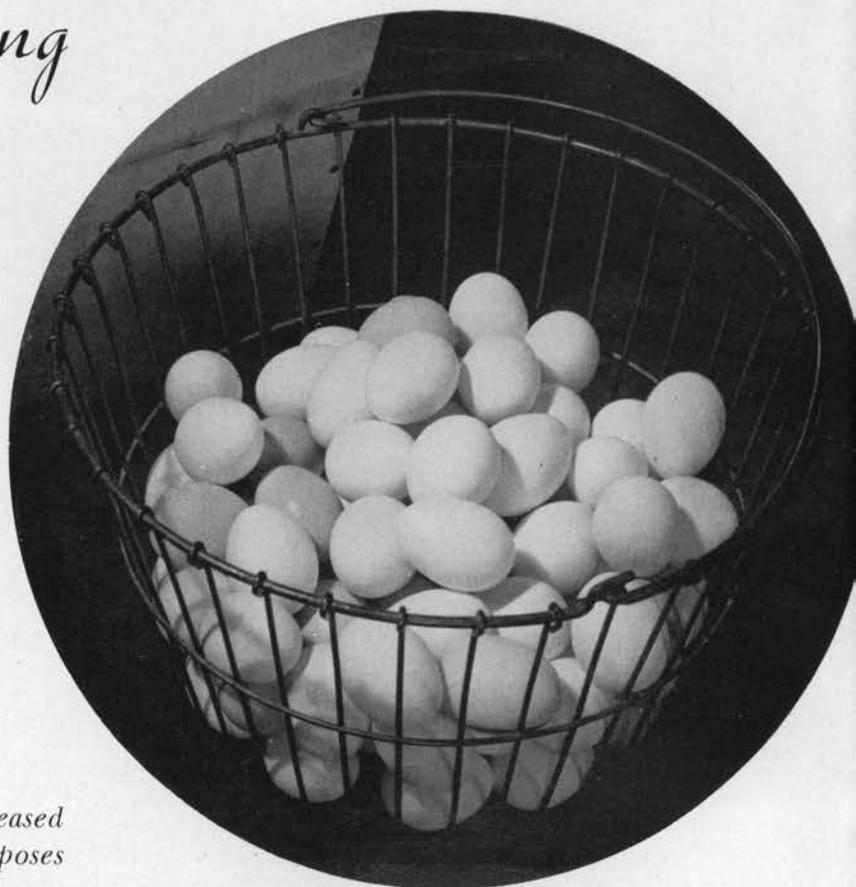
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Egg - Drying

Increases Production



Helen James tells how war needs have increased the production of eggs for dehydration purposes

THE demand for increased wartime activity in every phase of industry is being adequately met on the egg-producing front. But although more eggs will be produced in 1943, fewer will be available for civilian consumption as most of the eggs will be marked for that rapidly-growing industry, egg-drying, and for our allies and fighting men.

If Uncle Sam's goal for 1943 is realized, more than twice as many eggs will be dried as last year, but the compact little boxes containing all but the water and shells of a dozen eggs won't be found on the grocer's shelves. Watertight bags and tins will carry many of them to the rest of the United Nations and the men at the front while others will stock the shelves of army and navy camps and schools.

Most of the egg-drying is done by spraying the whole eggs into a hot, dry room or vat. The eggs are dried in the form of a fine yellow powder and when water is later added at the time of preparation, most of the original properties of the egg are restored. With a few exceptions, dried eggs may be used for the same purposes as shell eggs.

Americans who cannot have the recommended egg a day will do well to remember that the Britisher now gets one fresh egg and four powdered eggs each month. There is no reason to believe that a powdered egg is inferior to a fresh one. If the product is prepared from a high-quality egg, the powder will have more characteristics of good fresh eggs than many sold for American consumption.

Dried eggs are proving to be one of the most im-

Fresh American-produced eggs like these, by dehydration can be reduced to convenient size for shipping to allies and service men

portant foods in this war. Purchases for Lend-Lease alone in the past year have come to more than 600 million dozen dried eggs or one-seventh of all the eggs produced in the United States. This figure does not include the supplies purchased for all United States military requirements since this information is a government secret.

The importance of the dried eggs lies in their value as a nutritious food, and in that it would take four or five times as many ships to carry the same amount in shell form. This means fewer ships can do a bigger job and more soldiers, sailors, airmen and workers in war industries are getting the food they need.

Besides the obvious advantage of concentration of weight and bulk in freeing shipping space, dried eggs are more easily preserved. The eggs for shipping are packed in barrels lined with heavy waxed paper and sewed into moisture-proof sacks. Because of this careful packing, food from wrecked or sunk ships has been found still intact after being afloat on the ocean.

Reports from the front tell of the success with which dried foods are fulfilling their purpose. The Australian troops are proud of their "austerity cake" of dried eggs, flour, tinned milk, raisins and sugar. A fighting marine tells of the hearty breakfast which followed his first tangle with the Japs on Guadalcanal. It consisted of coffee, canned bacon and scrambled eggs made from powder.