To Dry Herbs

Dry the gathered crop, thinly spread out and shaded from the sun. Tie the herbs in small bundles and keep them compactly pressed down and covered with white paper. After drying them, put each sort into a small box, by means of boards fitted in it and a screw-press, and press the herbs into cakes or little trusses. These should be afterwards carefully wrapped in paper and be kept in a dry place where they will retain their aroma as perfectly as when they were put into the press. They will keep for at least three years.

By the common method of hanging up herbs in loose bundles, the odor soon escapes.

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