

# Vacuum Sealer

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The different seasons bring an array of different foods. In years past you only had certain fresh fruits and vegetables when they were in season locally. With the advancements in transportation and world trade, this is less of a reality today, but the local fruits and vegetables that seem to have the freshest taste are still around for a very short time. A great way to be able to enjoy that local flavor for a longer period of time is through the use of a vacuum sealer. There are many sizes of the vacuum sealer available and they are very easy to use.

Many people think of food demonstrators that would be at fairs and trade shows, selling the vacuum sealer, but today they are readily available any where that sells kitchen equipment. The vacuum sealer has a wide variety of uses. One of the ways we use ours is to freeze fresh raspberries.

We pick the berries and gently wash them then place them on cookie sheets in single layers and place them in the freezer for 2 hours. We then place 2 to 4 cups of the individually frozen berries in the vacuum bags and vacuum seal them. The vacuum sealer draws all the air out of the bag and automatically seals it. This eliminates freezer burn and also makes the bags more compact for the freezer.

The vacuum sealer removes all the air that surrounds the food so the sealed food will last for a much longer time. We also use our vacuum sealer to freeze our homemade sausages. This insures that they taste as fresh in 6 months as the day that they were made. Having a vacuum sealer allows us to buy things in bulk that may otherwise spoil. Buying in bulk saves money. I also use the vacuum sealer to keep dried herbs fresher for longer periods of time. You can seal each bag more than once, so I simply place the extra dried herbs in the vacuum sealer.

When I need to replenish the herb container in my kitchen I cut open the sealed bag, remove the amount of herb that I need, and reseal the bag. The bags that are used with the vacuum sealer are available where ever the vacuum sealer is sold. They come in a variety of sizes and are also available on a long continuous roll.

With this variety you can make the bags to what ever size you need. The bags can be placed in the freezer, microwave and in boiling water. I open the bags by cutting them just below the seal to remove the contents. I then wash them and reuse them. This makes the vacuum sealer very economical to use.

I also use my vacuum sealer to seal bags of beads and other craft items when I am not working on them. This insures that they will not get lost and also reduces the amount of space needed to store them. There are many uses for a vacuum sealer, and it is very economical to use.