



The consumption of dried fruit can be dated as far back as the fourth millennium BC in Mesopotamia and dried fruits have been a staple in Mediterranean diets ever since. Dried fruits, especially figs, raisins, apricots, apples, and dates were popular, plentiful, and healthful long before the industry found its way to the western world or more specifically to Western New York. It was the healthiest and best way to preserve fruit before the advent of safe canning processes in the early 20th century. Since Western New York produced abundant amounts of fruit, especially apples, peaches and cherries, it was obviously a good place to operate a fruit-drying business. Commercial drying houses were common and often individual farms would have their own small drying house. There were several fruit drying operations in Perinton at that time, one of which was Edwin Jordan's 61 acre Locust Farm, located on Route 250 (Nine Mile Point Road) between the north boundary of the Howard property and the Penfield town line. The farm had a large drying facility employing a number of workers. In addition to running a large evaporator or drying house, the Jordans also grew potatoes, grain, and other general farm products. Mr. Jordan is pictured above with some of his workers.

