A four-hour wave is reported. A decision concerning whether or not the flow is to continue is expected to be announced at the end of the week. The process of concentrating by evaporation takes about 20 minutes in a wave. It is stated that nothing is lost in the flavor or aroma in color. A practical example that there is no change in this kitchen is that of dehydrated strawberries, washed in grade 130 water. The strawberries soaked off the water from the liquid, leaving a thick, thick cream with the nonwatered strawberries, which were all over, made a strawberry concentrate. By this method many strawberry concentrates are kept in the trick in force. Through the cooperation of the New York commission of foods and market, it has been made possible to save for dehydration the unusual fruits and vegetables left on the plants, otherwise would be wasted. It is said that the kitchen will save 1,000,000 pounds of fruit and vegetables a month. The process of dehydrating shrinks the fruits and vegetables only about one-twentieth of their original bulk, which serves transportation to a point of use. However, this, a practically nonperishable and not affected by heat, is stored in our	

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