

like it best as an on-demand reference as opposed to a manual. (*Well Preserved wellpreserved.ca* 20110425)

Dehydrating is one of the most effective ways to preserve food for maximum nutrition at a very low cost. The Dehydrator Bible recognizes that cooking is a blend of science and art. Co-authors Jennifer MacKenzie, Jay Nutt and Don Mercer combined their professional expertise to take the guesswork out of drying a variety of foods, and sharing successful techniques and recipes. (*Paris Post-Intelligencer* 20110518)

About the Author

Jennifer MacKenzie is a professional home economist specializing in recipe development and testing.

Jay Nutt is a chef and owns a gourmet food store.

Don Mercer is a professional engineer and associate professor in the Department of Food Science at the University of Guelph, Canada.

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