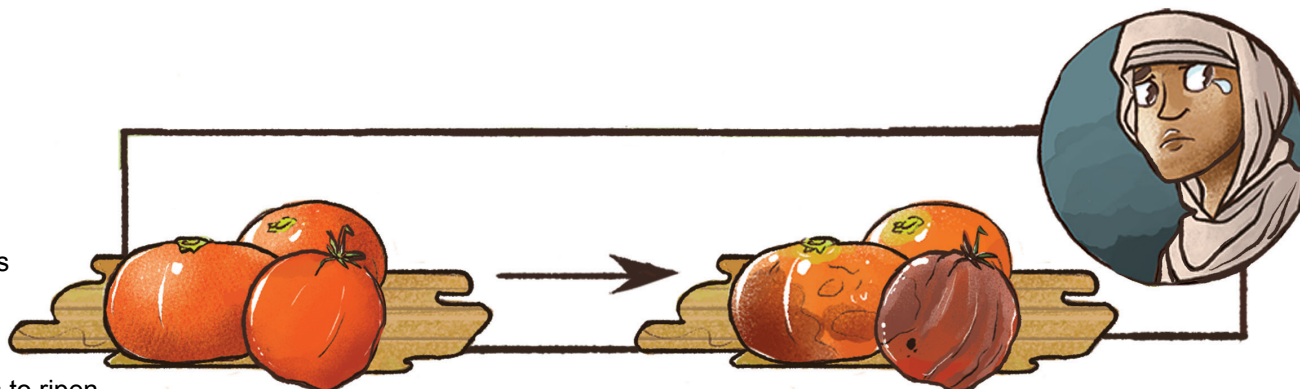
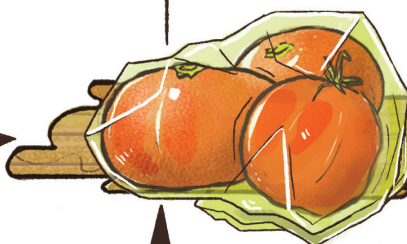
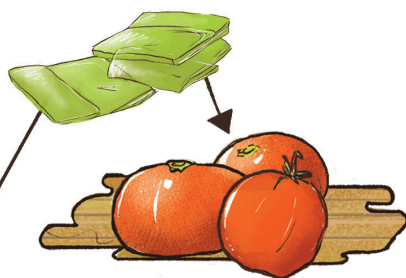


Lesson: Special small green bags may prevent fruits and vegetables from spoiling/ripening too fast

1. Traditionally, fruits/vegetables spoil quickly: when one fruit/vegetable starts to ripen, it releases a gas which causes nearby fruits/vegetables to ripen



2. New practice: purchase an anti-ripening bag from vendor. The bag stops the gas that promotes ripening, preserving the fruits/vegetables for a few more days.



3. Bags are dirty after use



4. Wash in water



5. Re-use many times