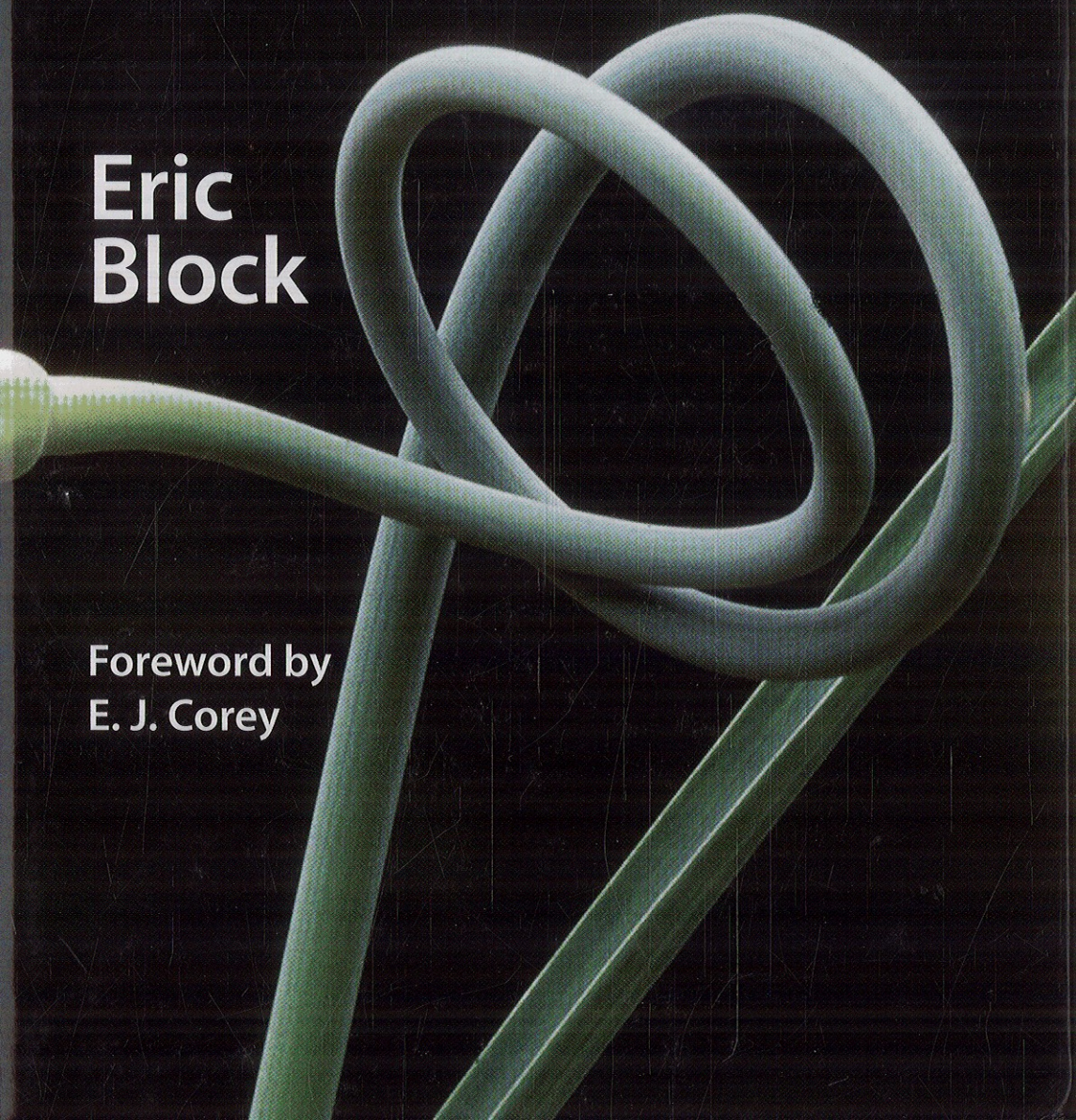


Garlic and Other Alliums

The Lore and the Science

Eric
Block

Foreword by
E. J. Corey



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