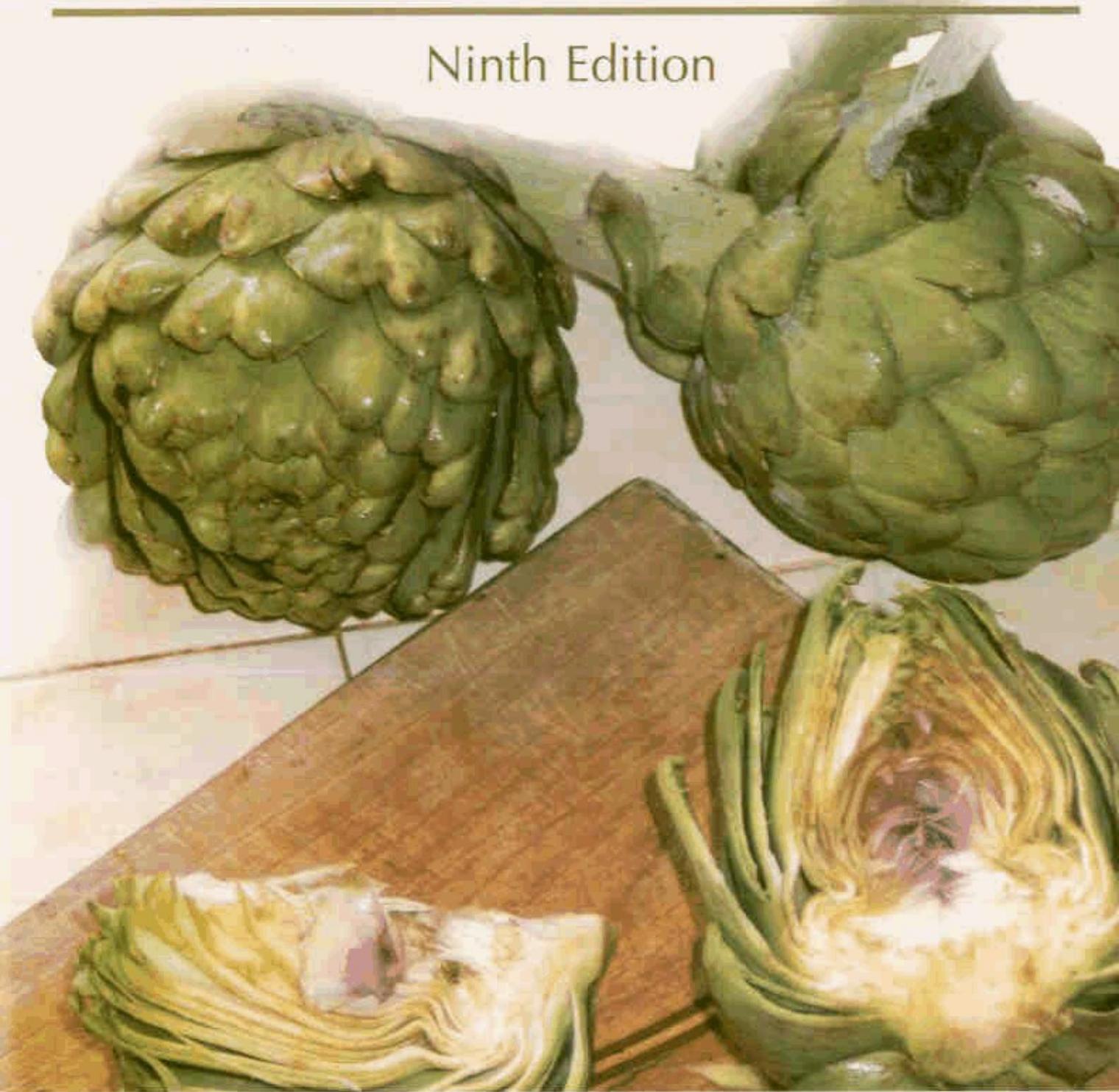


Illustrated Guide to FOOD PREPARATION

Ninth Edition



Margaret McWilliams

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