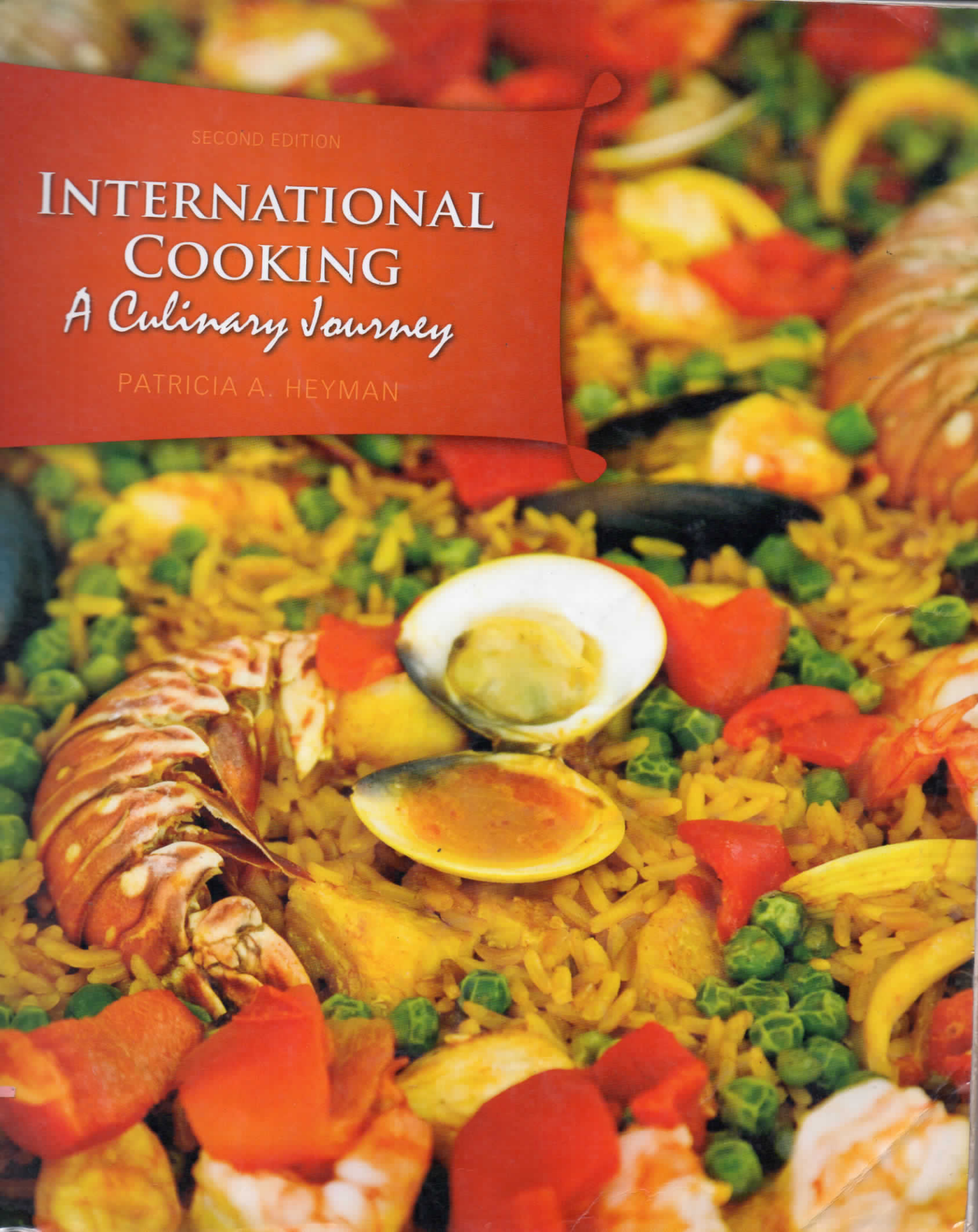


SECOND EDITION

INTERNATIONAL COOKING

A Culinary Journey

PATRICIA A. HEYMAN



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