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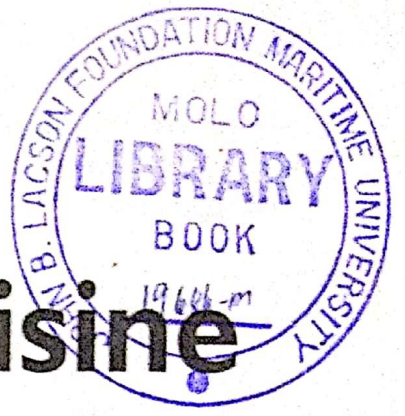
INTERNATIONAL CUISINE



Jeremy MacVeigh

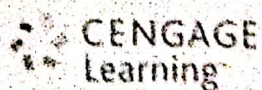
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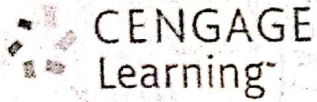


International Cuisine

Jeremy MacVeigh



Australia • Brazil • Japan • Korea • Mexico • Singapore • Spain • United Kingdom • United States



International Cuisine
Jeremy MacVeigh

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