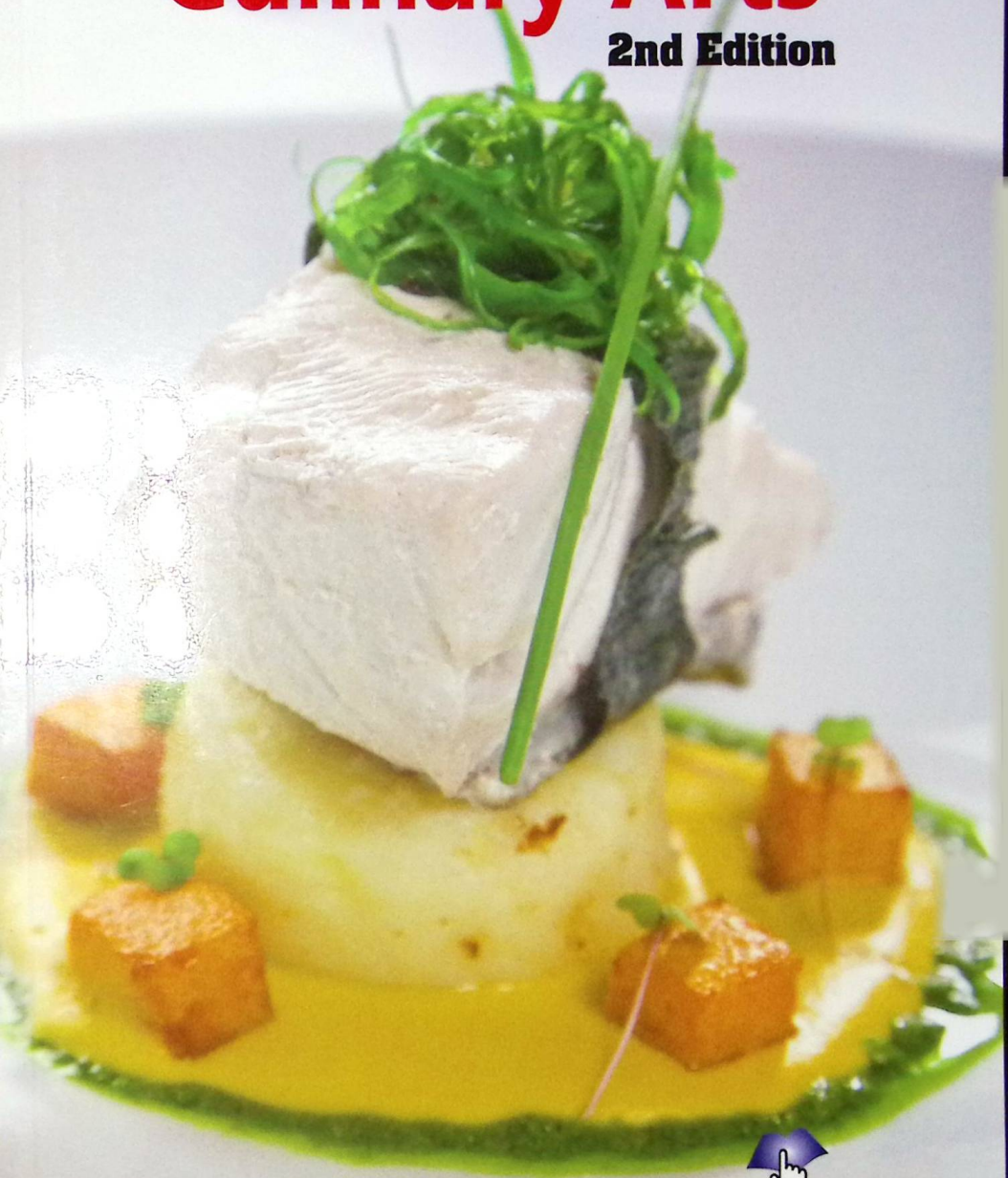
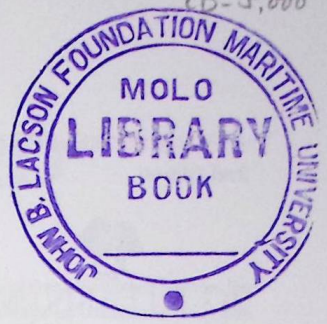


A Visual Reference to
Culinary Arts
2nd Edition



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A VISUAL REFERENCE TO CULINARY ARTS

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