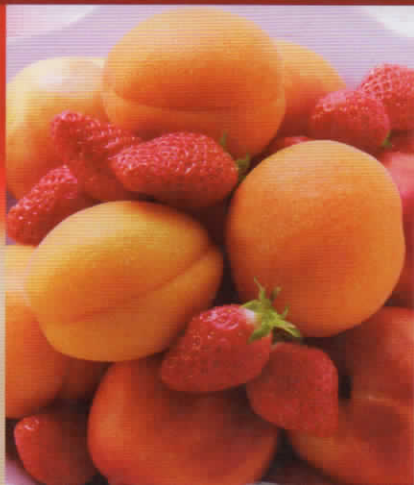




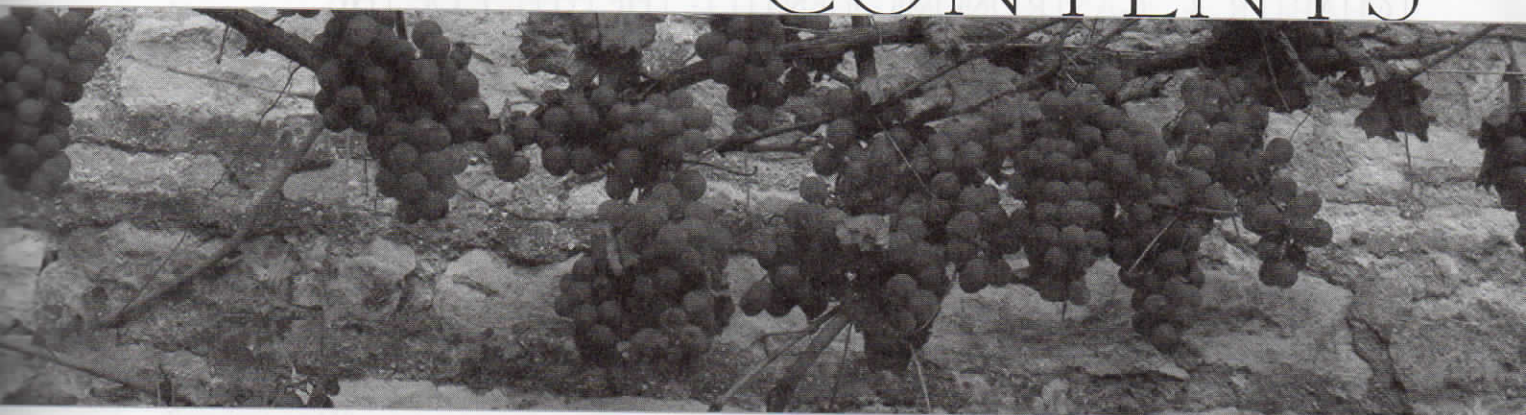
FOOD AND WINE PAIRING

A SENSORY EXPERIENCE

ROBERT J. HARRINGTON



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