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<http://www.divertimenti.co.uk/cookery-school/chef-biographies>

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<http://forum.bradleymoker.com/index.php?topic=20183.0>

The Reading List | zumbrun.net -

By Lindy Wildsmith. All about curing meat, fish, fruit, and vegetables. A gorgeous book of techniques and recipes. 6 thoughts on The Reading List

http://zumbrun.net/chuck/?page_id=230

How to Cook Everything Vegetarian - Cookbook -

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