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

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A16: Food + Wine | Nate Appleman -

His book The Country Cooking of Ireland was named Best International Cookbook by the James Beard Foundation in 2010 and ISBN-13 : 9781580089074

<http://www.cookbookrecipedatabase.com/cookbook/a16-food-wine>

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

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<http://www.amazon.es/Cured-Techniques-Flavouring->

[Vegetables-Wildsmith/dp/B00CB5UWK0](http://www.wildsmith.com/dp/B00CB5UWK0)

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Cured | Eat Your Books -

Cured by Lindy Wildsmith. Bookshelf; Buy this book ISBN 13 9781742660110; Published Oct 01 2010; Flavoring Meat, Fish and Vegetables; Cured: Slow Techniques

<http://www.eatyourbooks.com/library/80287/cured>

Divertimenti Cookery School : Chef Biographies -

Divertimenti Cookery School : Chef Biographies; Although many dishes have a meat or fish element, this menu gives vegetables equal billing, Lindy Wildsmith.

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

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<http://www.fishpond.com.au/Books/Cured-Lindy-Wildsmith/9781906417413>

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How to Cook Everything Vegetarian - Cookbook -

Colman Andrews is living the life most culinarians would be envious of. Travelling the globe, enjoying great regional food and wine, and getting to write about it in <http://www.cookbookrecipedatabase.com/cookbook/how-cook-everything-vegetarian?order=title&sort=asc&page=4>

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<http://mattikaarts.com/blog/meat-curing-at-home-the-setup/>

On The Menu Featuring Ann and Peter Haigh -

Lindy Wildsmith, Ciccetti: Delicious Italian Food Two Great Sustainability Stories, One Meat - One Fish, Paul Willis, Niman June 13, 2010

<http://www.onthemenuradio.com/stream.php>

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