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VEGETABLE DISHES AND SALADS

FROM CREEL TO KITCHEN

FROM GARDEN TO KITCHEN

(with C. H. Middleton)

In Preparation

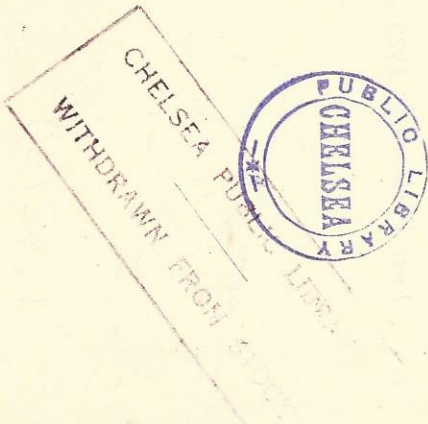
THE ENGLISH TABLE

COOKING IN WAR TIME

BY

AMBROSE HEATH

NICHOLSON AND WATSON



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