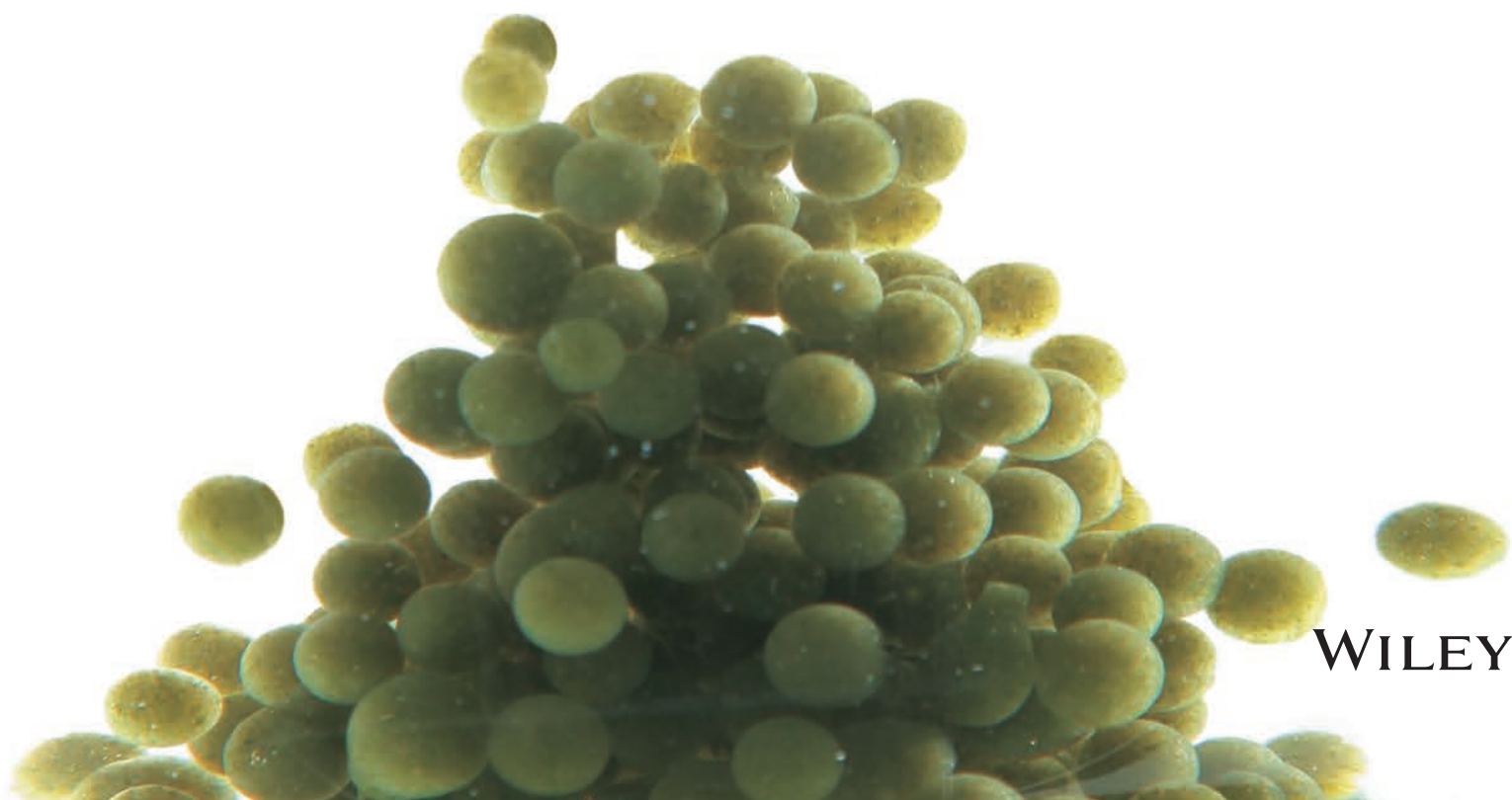




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WAYNE GISSLEN

PROFESSIONAL EIGHTH EDITION  
COOKING



WILEY

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