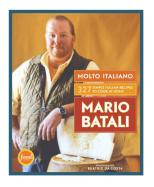
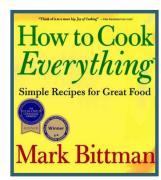
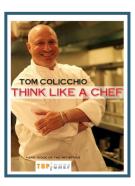
COOKBOOKS

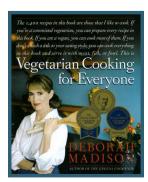
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Lois Ellen Frank; Culinary Advisors, Walter Whitewater, Sam Etheridge

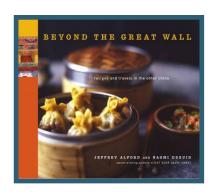
641.59 WE • Patricia Wells at Home in Provence: Recipes Inspired By Her Farmhouse in France

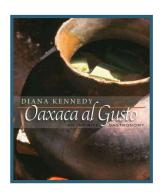
Patricia Wells

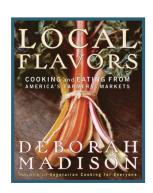
641.594 CH • Julia and Jacques Cooking at Home

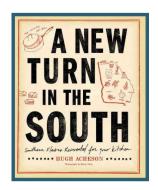
Julia Child and Jacques Pepin, with David Nussbaum

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