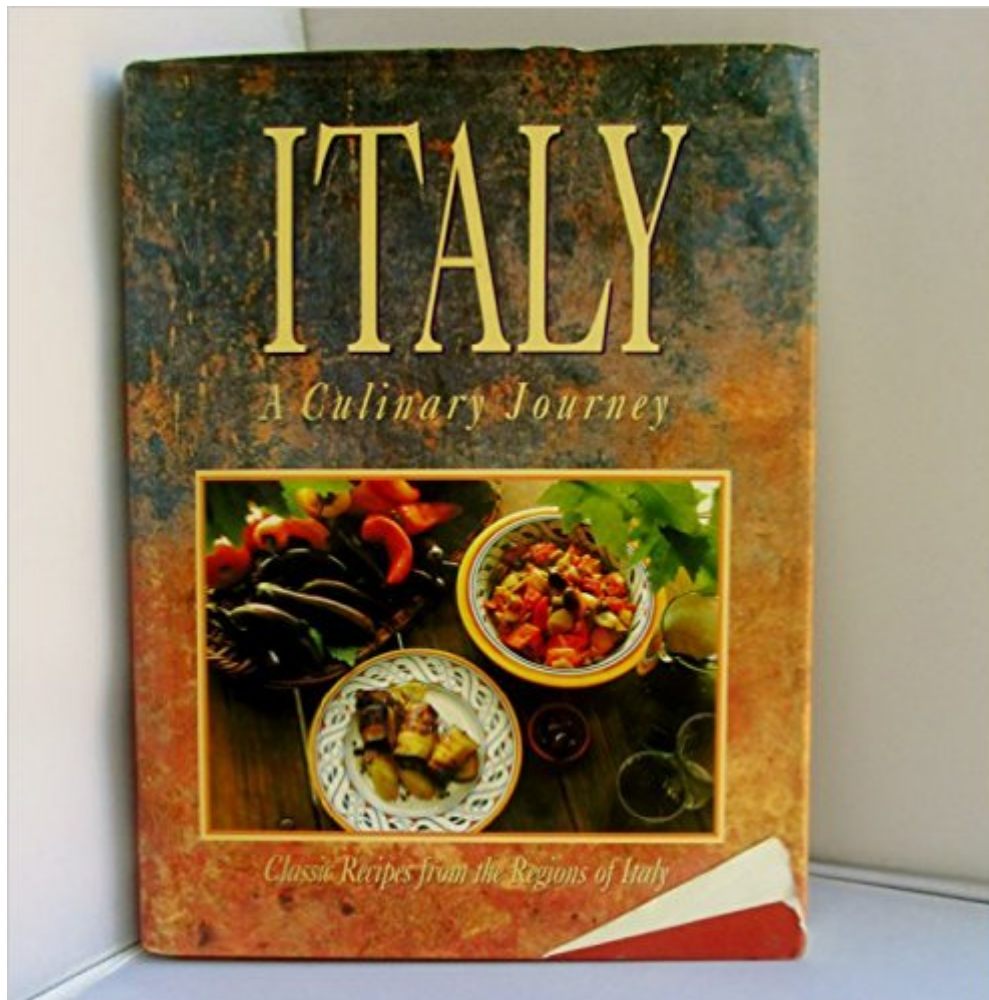


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Italy: A Culinary Journey



Synopsis

A well illustrated Italian cookbook.

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