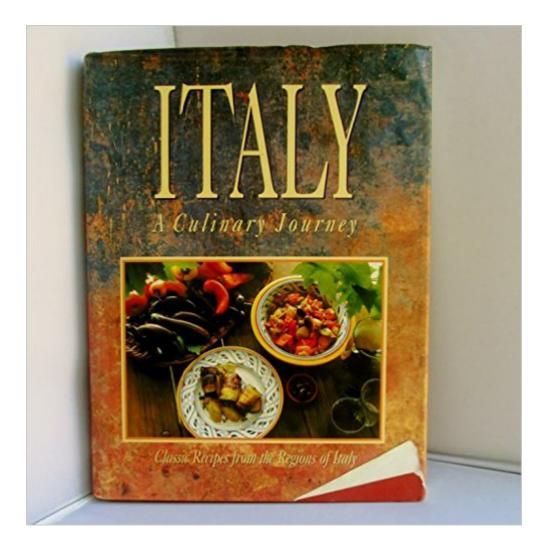
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Italy: A Culinary Journey





Synopsis

A well illustrated Italian cookbook.

Book Information

Hardcover: 272 pages Publisher: Collins Pub San Francisco; First Edition, First Printing edition (September 1991) Language: English ISBN-10: 0002159600 ISBN-13: 978-0002159609 Product Dimensions: 0.8 x 10.2 x 13.2 inches Shipping Weight: 4.5 pounds Average Customer Review: Be the first to review this item Best Sellers Rank: #437,757 in Books (See Top 100 in Books) #377 in Books > Cookbooks, Food & Wine > Italian Cooking #1248 in Books > Cookbooks, Food & Wine > Regional & International > European

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