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Food preservation - wikipedia, the free

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Preserving: Conserving, Salting, Smoking, Pickling Sep 21, 2015. by Ginette Mathiot and Clotilde Dusoulier. Hardcover. Preserving and Pickling:

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Conserving, Salting, Smoking, Pickling. Classic French preserving techniques updated for a Written by Ginette Mathiot and revised and updated by Clotilde

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