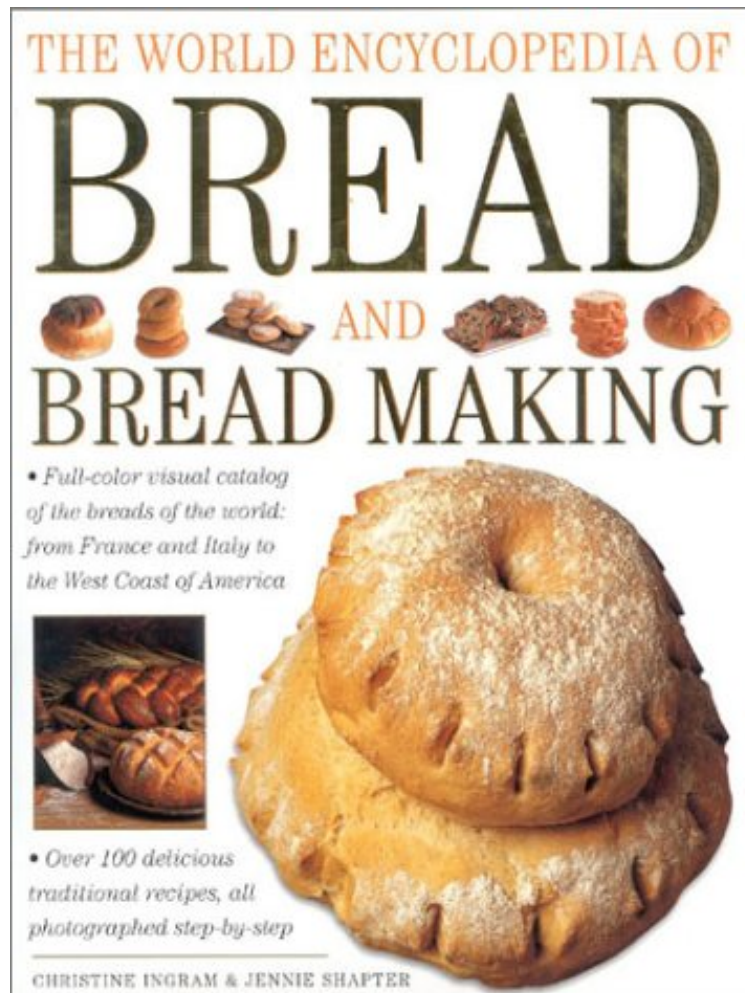


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## The World Encyclopedia of Bread and Bread Making

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A practical cook's bible of the breads of the world: where they come from, their characteristics and how to make them.