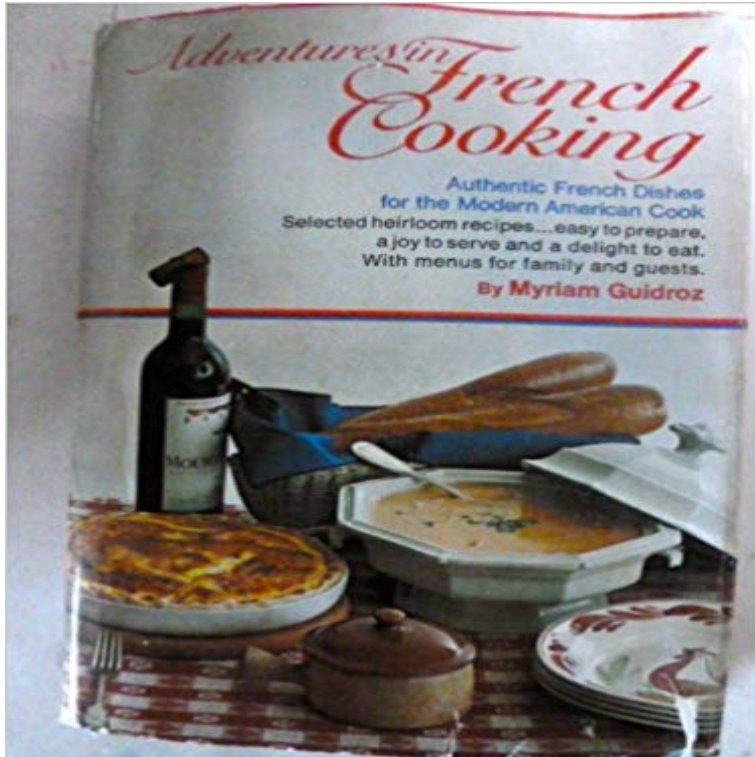


Adventures in French cooking; authentic French dishes for the modern American cook



French cooking vintage

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New York: The Macmillan Company, 1970. **Mastering the Art of French Cooking, Vol. 2: A Classic Continued: A** Dec 5, 2016 This classic Coq Au Vin recipe is surprisingly easy to make, and slow Well, I mean, I didnt bone a duck or cook a live lobster or make Bouef after page of her mouth-watering adventures in French cooking made me all the . back in 1963, was in reality, the very first expression of our modern Internet! **Adventures in**

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