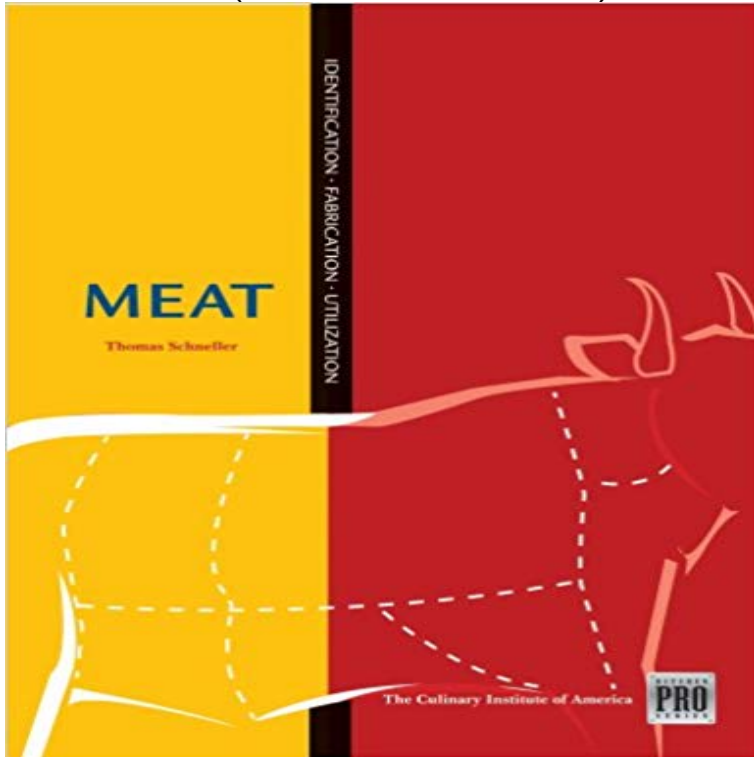


Kitchen Pro Series: Guide to Meat Identification, Fabrication and Utilization (KitchenPro Series)



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