

1992

The Rhyming Irish Cookbook

Gordon Snell

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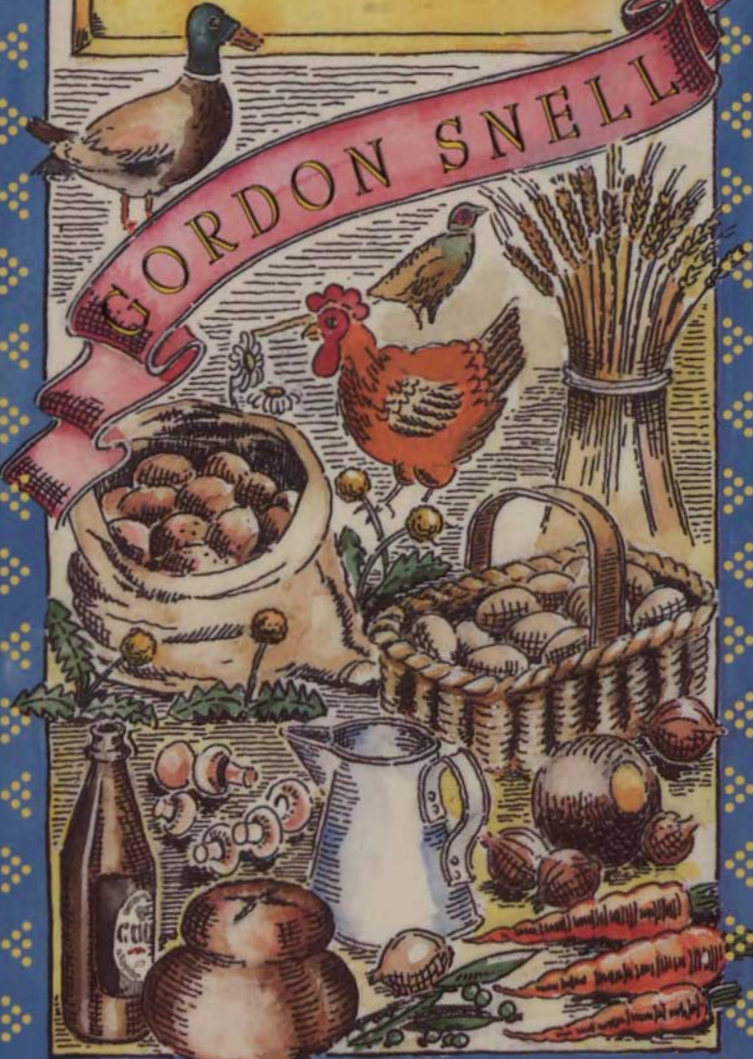
Snell, Gordon, "The Rhyming Irish Cookbook" (1992). *Cookery Books*. 3.
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THE
Rhyming
IRISH
COOKBOOK



GORDON SNELL

THE
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IRISH
COOKBOOK

Gordon Snell

Illustrated by Cathy Henderson



THE O'BRIEN PRESS
DUBLIN

First published 1992 by The O'Brien Press Ltd.,
20 Victoria Road, Dublin 6, Ireland

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10 9 8 7 6 5 4 3 2 1

British Library Cataloguing-in-publication Data
A catalogue record for this title is available from the British Library

ISBN 0-86278-292-9

Typesetting and layout: Cathy Henderson and David Gregg
Cover Illustration: Cathy Henderson
Printing: Guernsey Press Co. Ltd., Channel Islands

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To Maeve, who gave me confidence to cook,
With all my love, I dedicate this book

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