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Making the Most of It

Theodora Fitzgibbon

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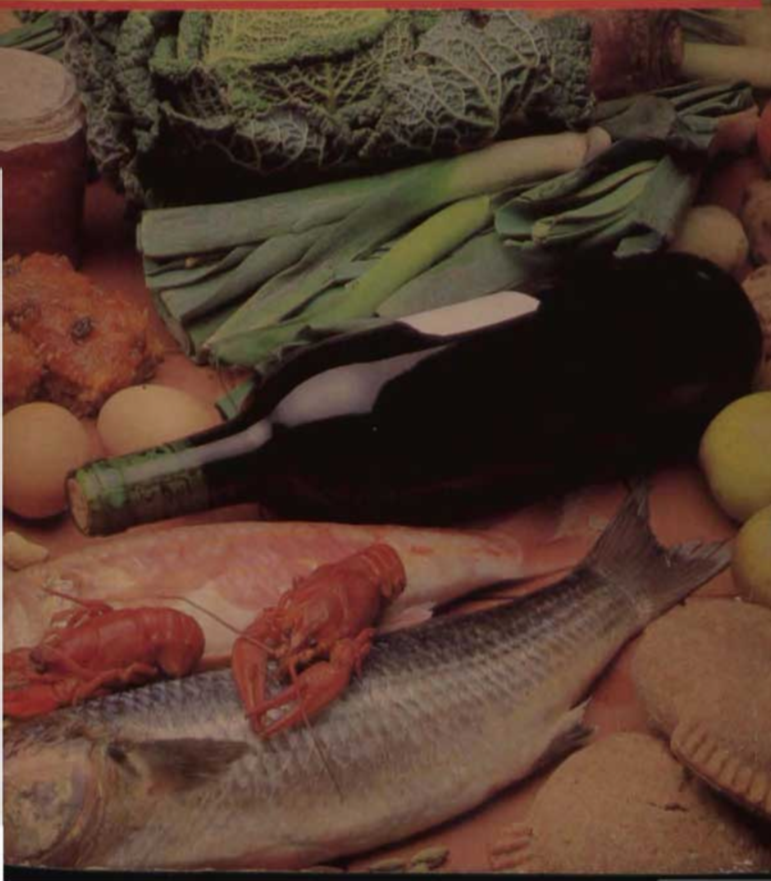
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THEODORA FITZGIBBON

MAKING THE MOST OF IT



Making the Most of It

Theodora FitzGibbon

Theodora FitzGibbon was born in London of Irish parents. She is cookery editor of the *Irish Times*. A frequent participant in cookery programmes on television and radio, she is the author of many cookbooks, including *The Art of British Cooking*, *Eat Well and Live Longer* and the well-known 'Taste' series.

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For George, who first thought of the idea

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