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Cooking Irish Style Today

Noreen Kinney

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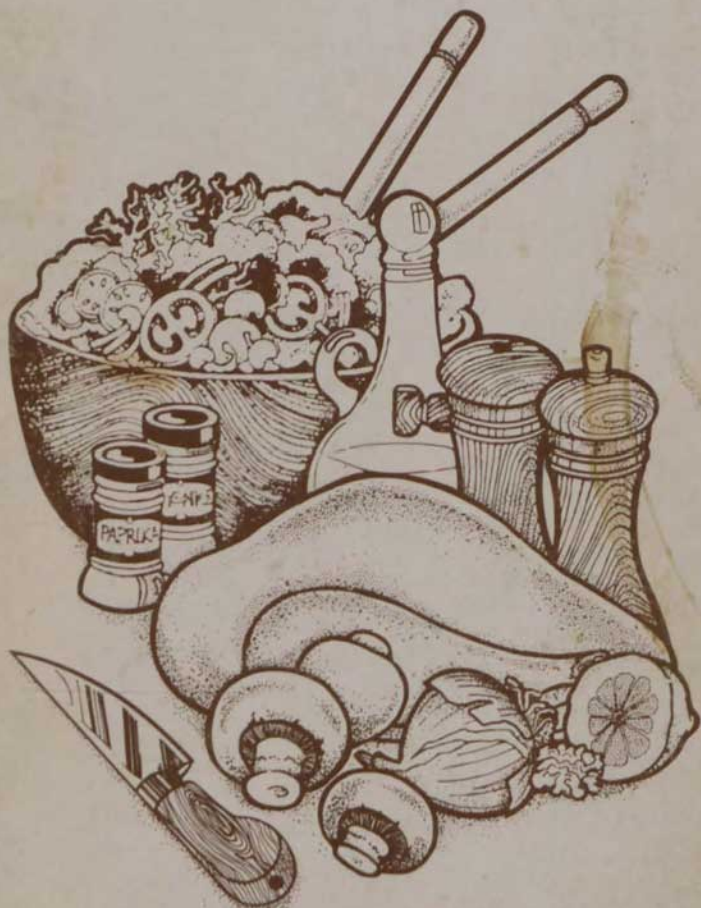
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COOKING

Irish Style Today

Noreen Kinney



A Mercier Paperback

NOREEN KINNEY

**COOKING IRISH STYLE
TODAY**

**THE MERCIER PRESS
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To
FREDDIE
my husband

Who has proven to be a great advertisement
for my cooking!

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