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Alacoque Meehan

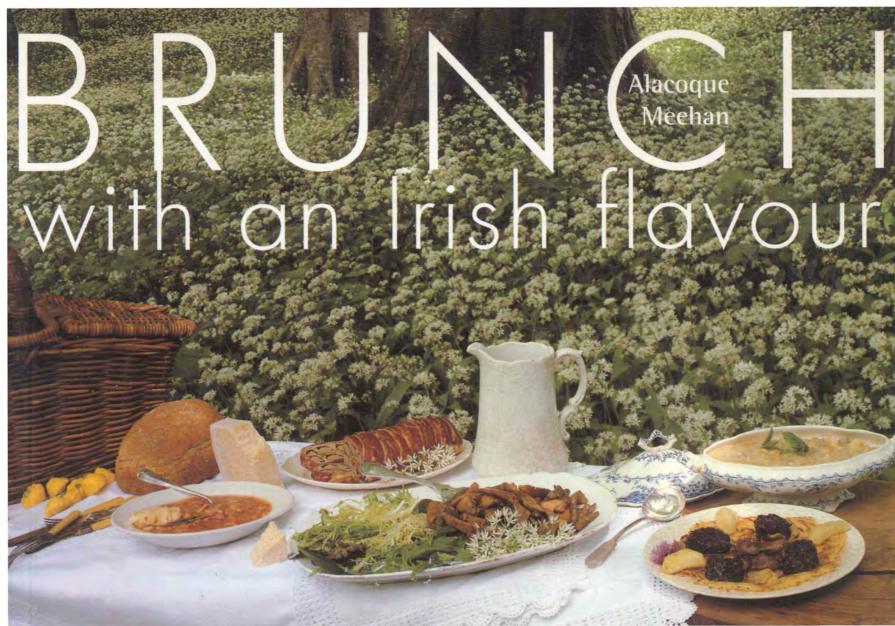
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# Brunch with an Irish flavour

## Alacoque Meehan

A. & A. Farmar

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The drawings on pp 9, 10, 38, 43, 46, 61, 76, 117 and 124 are by Pauline O'Reilly; the rest are by Jacques Teljeur.

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