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Mary Cannon's Commonplace Book : an Irish Kitchen in the 1700s

Marjorie Quarton

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Mary Cannon's
COMMONPLACE
BOOK

AN IRISH KITCHEN IN THE 1700s



MARJORIE QUARTON

Mary Cannon's
Commonplace Book

An Irish Kitchen in the 1700s

An Irish Kitchen in the 1700s

Marjorie Quarton

THE BALLANTINE BOOKS
QUARTON

*To my mother, Marjorie Smithwick,
who did so much research the hard way.*

*To Alice Bouilliez, who illustrated the book
and took me ancestor-hunting in France.*

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*Mary Cannon's
Commonplace Book*

An Irish Kitchen in the 1700s

Marjorie Quarton

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