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Marjorie Quarton

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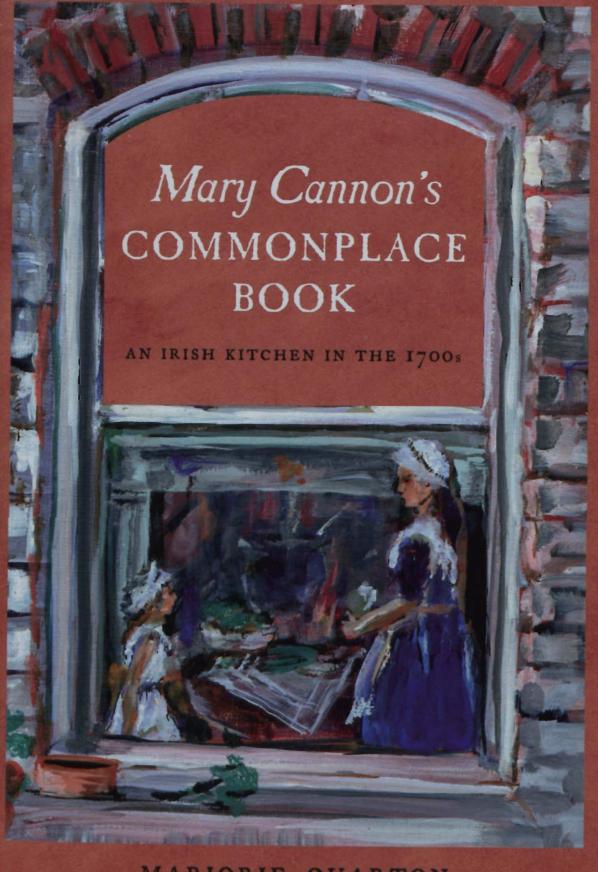
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MARJORIE QUARTON

Mary Cannon's Commonplace Book

An Irish Kitchen in the 1700s

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.

Mary Cannon's Commonplace Book

An Irish Kitchen in the 1700s

Marjorie Quarton

THE LILLIPUT PRESS

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