

2005

Irish Egg Cookbook

Nuala Cullen

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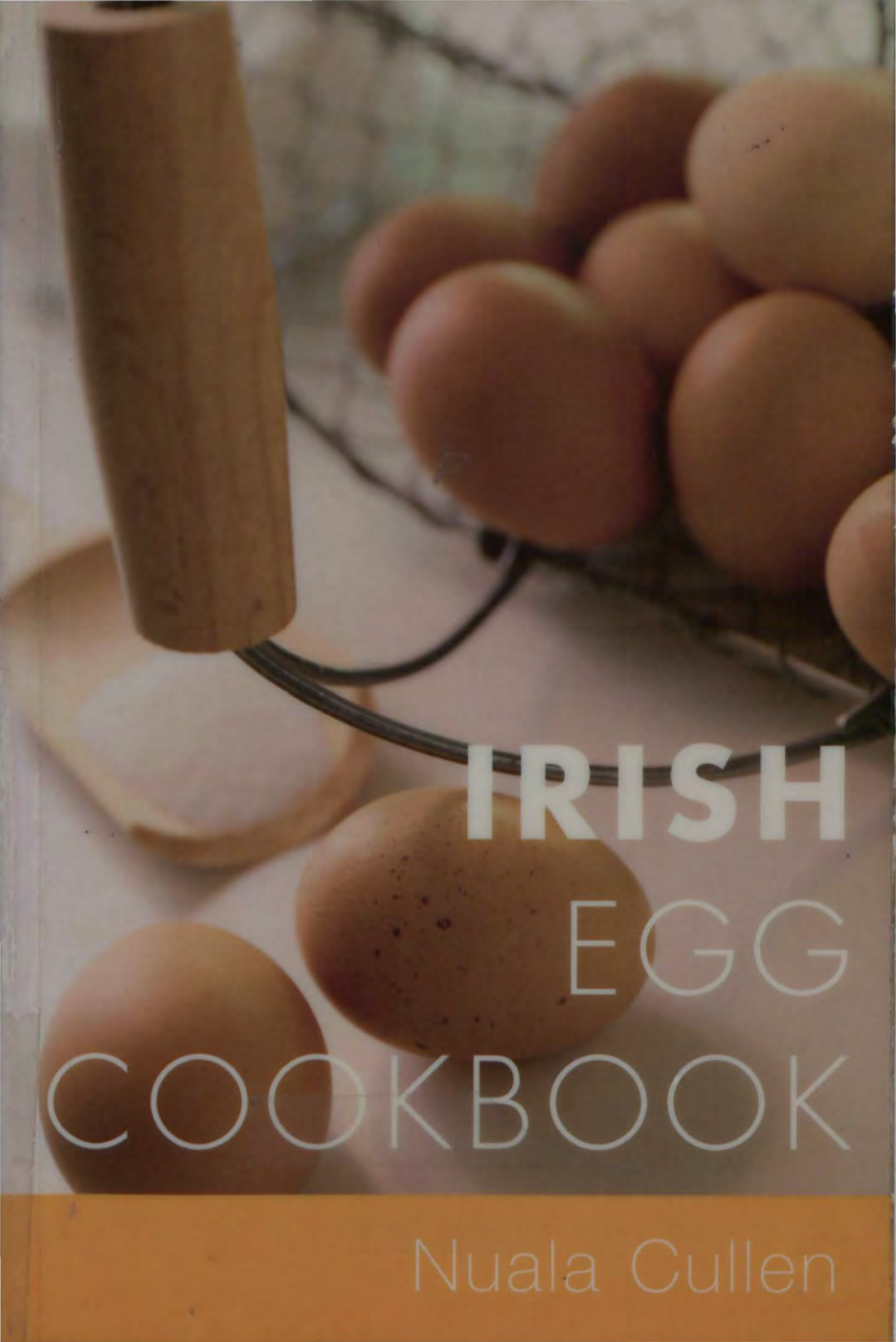


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Recommended Citation

Cullen, Nuala, "Irish Egg Cookbook" (2005). *Cookery Books*. 96.
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IRISH
EGG
COOKBOOK

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Gill & Macmillan Ltd
Hume Avenue, Park West
Dublin 12
with associated companies throughout the world
www.gillmacmillan.ie

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0 7171 3616 7

Index compiled by Cover to Cover
Illustrations by Kate Walsh
Design by Slick Fish Design
Print origination by Carole Lynch
Printed in Malaysia

This book is typeset in 9/14 pt Avenir.

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A catalogue record for this book is available
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