A Taste of England in Food and Pictures

Theodora FitzGibbon

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A TASTE OF ENGLAND
IN FOOD AND IN PICTURES
THEODORA FITZGIBBON
A TASTE OF ENGLAND

Theodora FitzGibbon

Period photographs specially prepared by

George Morrison

To darling George, the eleventh in the series

Love

Theodora

Pan Books London and Sydney

April 11th, publication day, 1986
for our good friends Rosemary and Mark Booth
and Maureen and Will Hoyle, with many thanks
for all the help they gave us.

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ACKNOWLEDGEMENTS

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