
The Book of Entrées

Murrey Thomas Jefferson

Title: The Book of Entrées

Author: Murrey Thomas Jefferson

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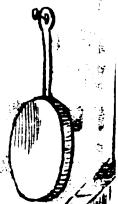
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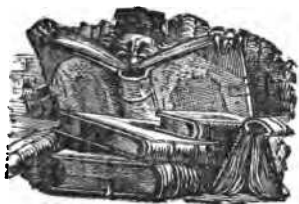


THE BOOK OF
ENTRÉES

BY

THOMAS J. MURREY

*Author of "Fifty Soups," "Fifty Salads," "Breakfast
Dainties," "Puddings and Dainty Desserts,"
etc., etc.*



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