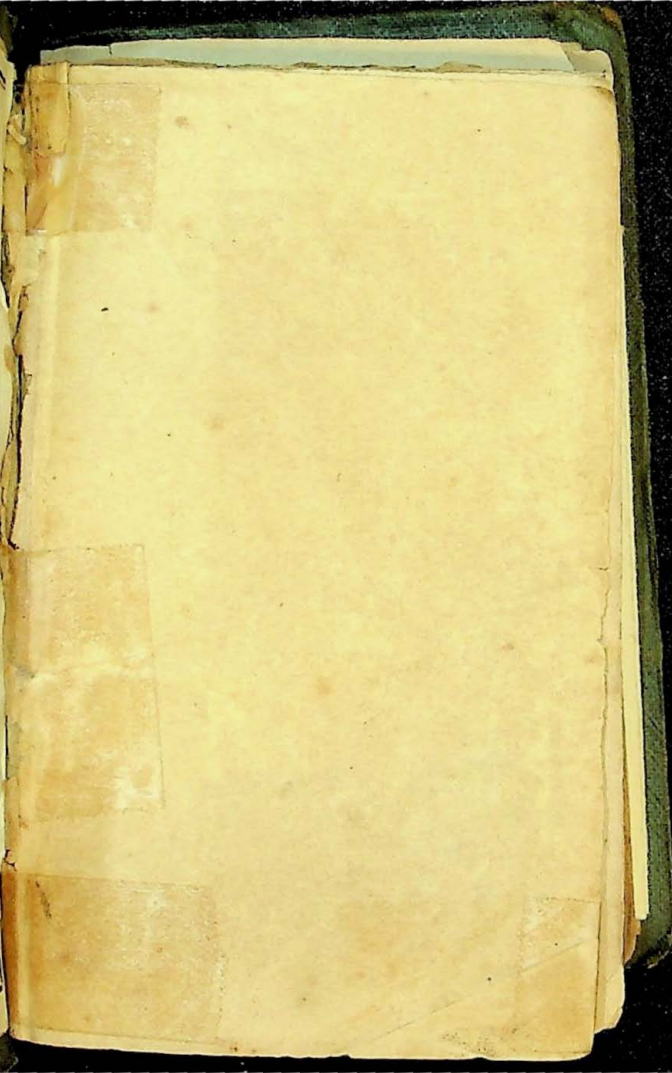


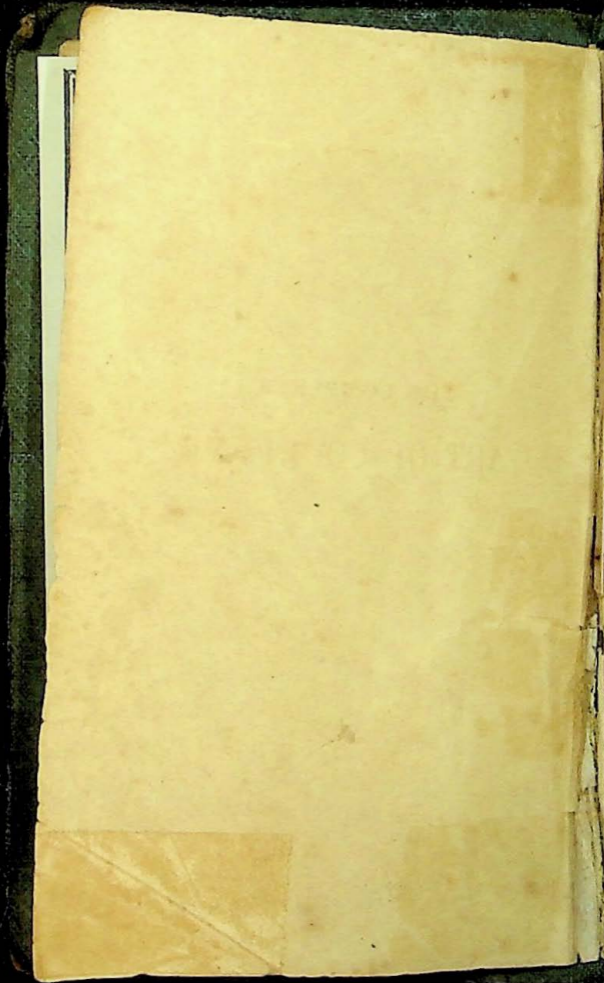
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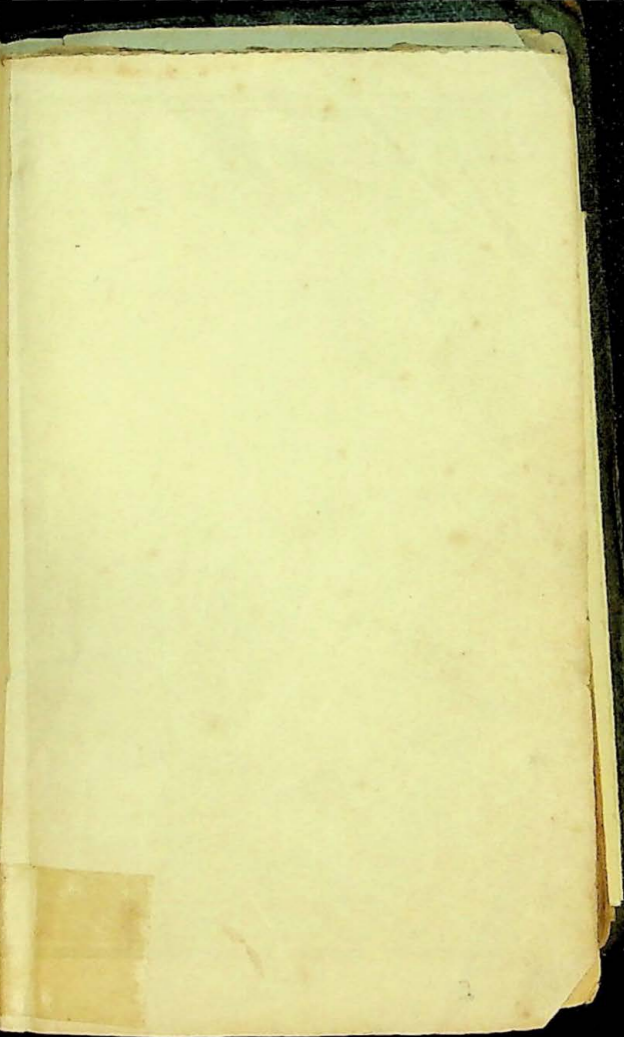


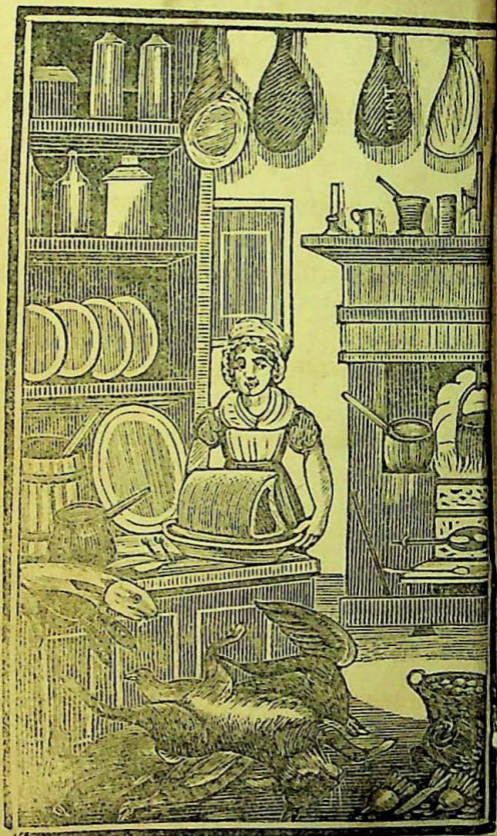
THE COMPLETE
ART OF COOKERY.

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THE COMPLETE
ART OF COOKERY,
EXHIBITED
IN A PLAIN AND EASY MANNER,
WITH
DIRECTIONS FOR MARKETING ;

THE SEASONS FOR
MEAT, POULTRY, FISH, GAME, ETC.
AND
NUMEROUS USEFUL FAMILY RECIPES.

BY MRS. GLASSE.

A B E R D E E N :
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MEMORANDUM

FOR THE RECORD

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