# FAMILIAR LESSONS ON FOOD AND NUTRITION; A HANDBOOK TO THE FOOD DEPARTMENT OF THE PARKES MUSEUM OF HYGIENE. PART I

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Familiar Lessons on Food and Nutrition; A Handbook to the Food Department of the Parkes Museum of Hygiene. Part I by Thomas Twining

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## THOMAS TWINING

# FAMILIAR LESSONS ON FOOD AND NUTRITION; A HANDBOOK TO THE FOOD DEPARTMENT OF THE PARKES MUSEUM OF HYGIENE. PART I



### FAMILIAR LESSONS

ON

# FOOD AND NUTRITION;

INTENDED TO SERVE AS A

#### HANDBOOK TO THE FOOD DEPARTMENT

OF THE

## PARKES MUSEUM OF HYGIENE,

AND TO FORM ONE OF THE PROPOSED SEQUELS TO THE COURSE OF ELEMENTARY LECTURES,

ENTITLED,

### "SCIENCE MADE EASY."

BY

THOMAS TWINING,

AUTHOR OF "TECHNICAL TRAINING," "SCIENCE MADE EASY," ETC.

PART I.

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