

**THE BOOK
OF ENTRÉES**

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The Book of Entrées by Thomas J. Murrey

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THOMAS J. MURREY

**THE BOOK
OF ENTRÉES**

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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