FRUITS AND THEIR COOKERY

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Fruits and their cookery by Harriet S. Nelson

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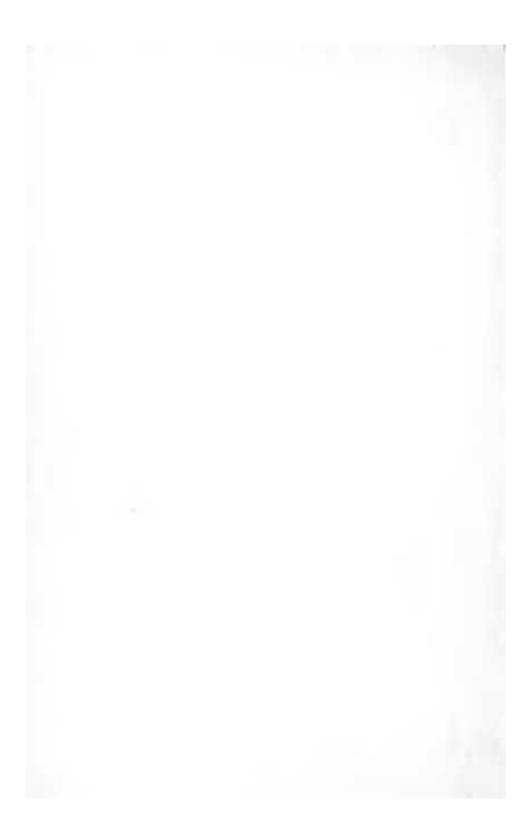
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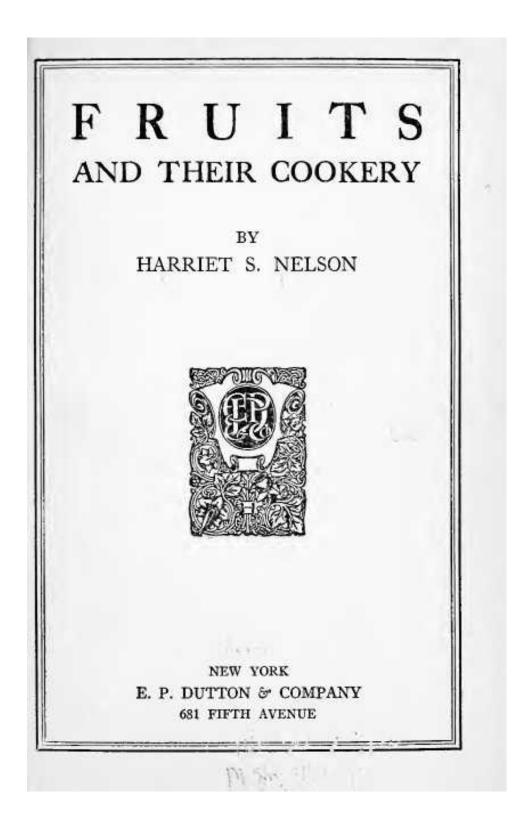
HARRIET S. NELSON

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Trieste

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FOREWORD

PHYSICIANS of the present day place strong emphasis upon the value of fruits judiciously used as a part of the daily diet. This volume has been prepared for the purpose of suggesting to housekeepers various ways of supplying this recognized need.

HARRIET S. NELSON.



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