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A Taste of England in Food and Pictures

Theodora FitzGibbon

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A TASTE OF ENGLAND

Theodora FitzGibbon
Peroid photographs specially prepared by George Morrison

To darling George, the eleventh in the series

Love

Pan Books London and Sydney

April 11th, publication day, 1986
for our good friends Rosemary and Mark Booth and Maureen and Will Hoyle, with many thanks for all the help they gave us.

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Acknowledgements

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