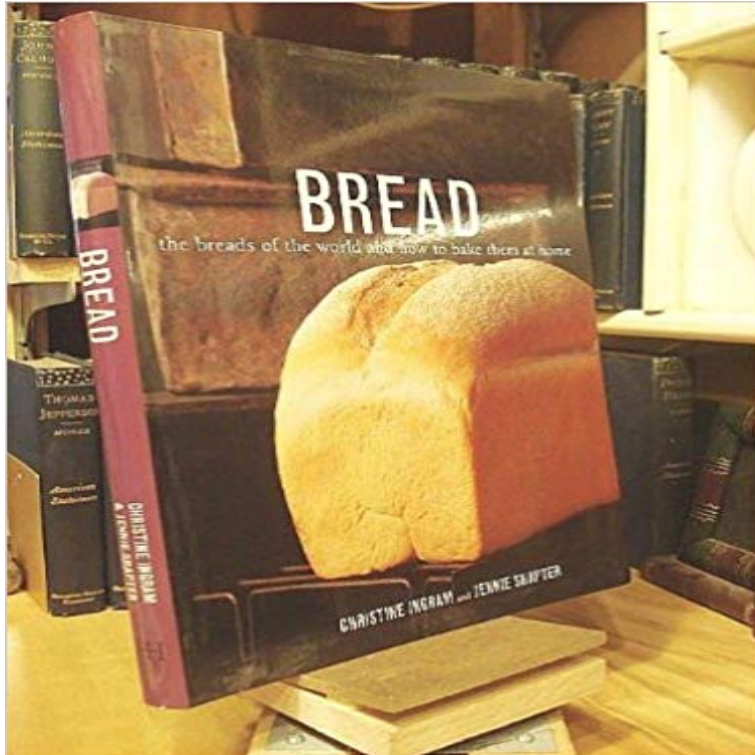


Bread: The Breads of the World and How to Bake Them at Home)



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