

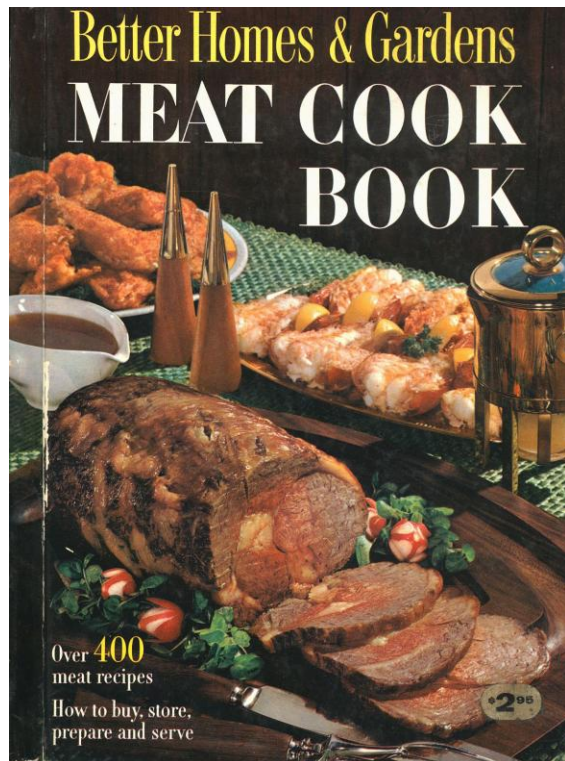
Patrimoines ~ Identités
Fiche descriptive de documents

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Auteur	...
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Présentation visuelle



4

Contents

Buying and storing meat . . .	8
Meat cookery —easy-to-follow steps . . .	14
Beef —cook to a T, carve to perfection . . .	20
Pork —flavor-rich, full of vitamins . . .	36
Lamb puts Spring in your meals all year round . . .	52
Veal —give it love, moist heat . . .	58
Variety meats, including all your favorites . . .	64
Ground meat, plain or fancy . . .	68
Frankfurters for quick and easy meals . . .	76
Sausage to spice up your meals . . .	80
Canned meats for pantry-shelf cooking . . .	82
Poultry —all kinds, all cuts . . .	88
Fish and sea food . . .	100
Game —cook it right . . .	108
Appetizers and snacks for nibbling . . .	110
Casseroles and one-dish meals . . .	114
Salads —simple and smart . . .	126
Sandwiches folks will rave about . . .	132
Sauces to accent meat and fish . . .	138
Freezer specials for no-fuss meals . . .	140
Barbecues —best buys for a cookout . . .	144

