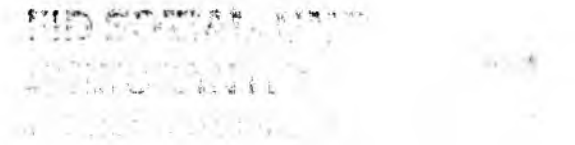


# Food and Culture

A Reader

Fourth Edition



Edited by

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and Alice Julier

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