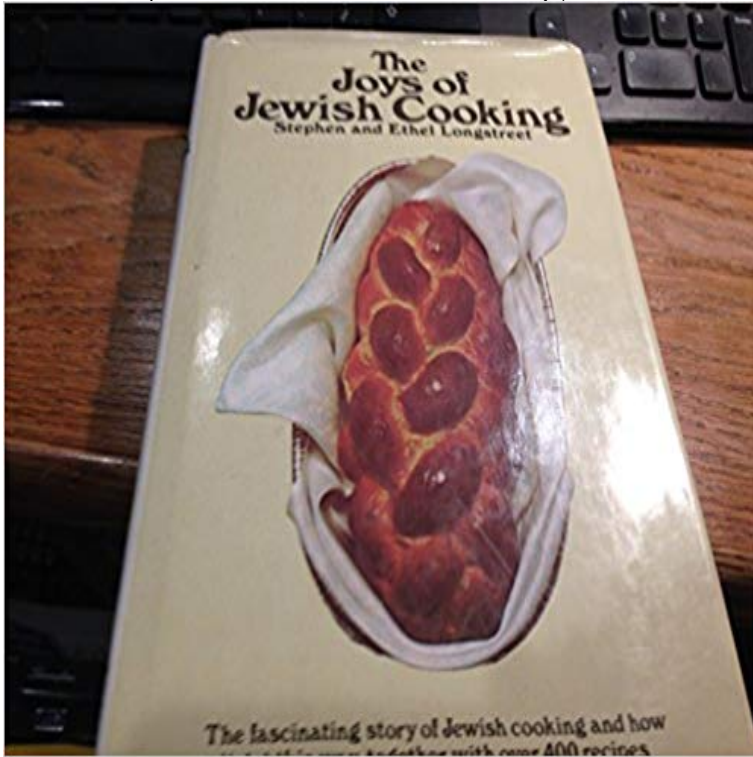


# The Joys Of Jewish Cooking



1988 Weathervane HB, ninth printing {i}. Blue and white DJ. White and blue metallic boards. More than 400 recipes gathered during Stephen and Ethel Longstreets travels through 13 nations, including U.S. regional Jewish specialties.

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