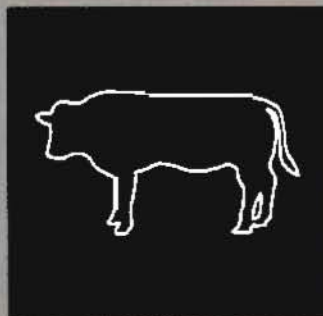
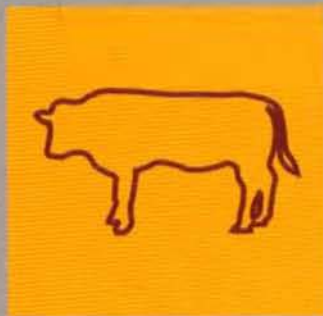


The Kitchen Pro Series

# MEAT

Identification • Fabrication • Utilization



Thomas Schneller  
The Culinary Institute of America

For sale in the Philippines only.  
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