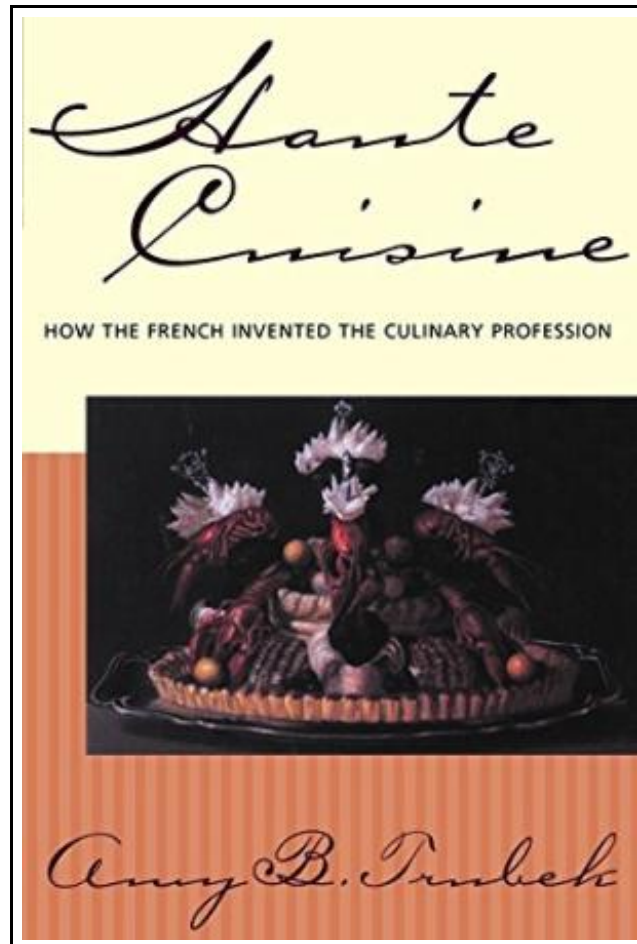


## Haute Cuisine: How the French Invented the Culinary Profession



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## HAUTE CUISINE: HOW THE FRENCH INVENTED THE CULINARY PROFESSION

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