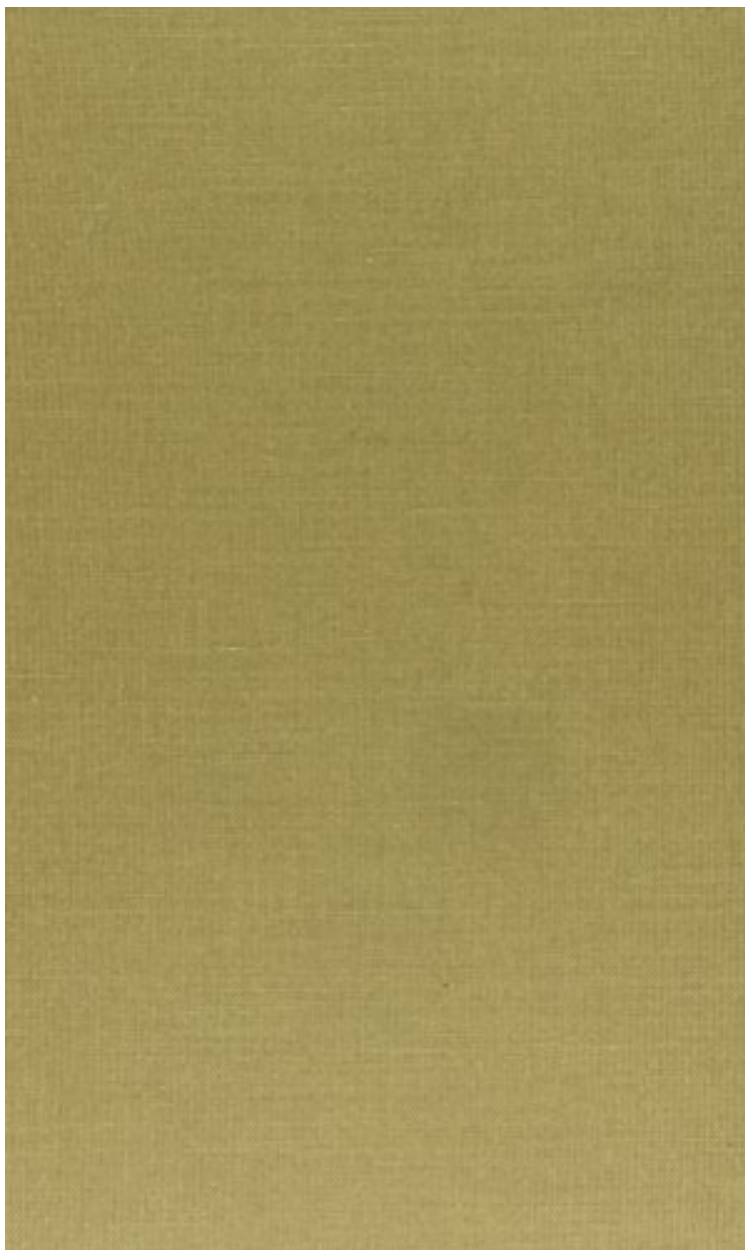


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Japanese Foodways, Past and Present

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