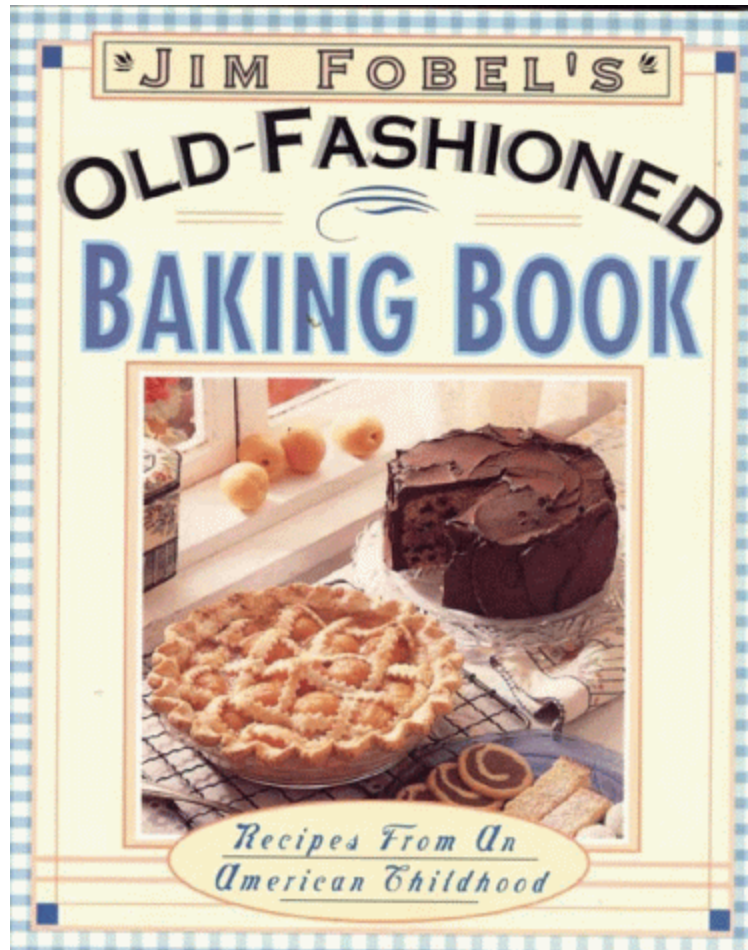


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## Jim Fobel's Old-Fashioned Baking Book: Recipes from an American Childhood

*Jim Fobel*

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Bakers everywhere will treasure the unfailingly delicious recipes. One of the Best Cookbooks of the Year. ?The James Beard Foundation