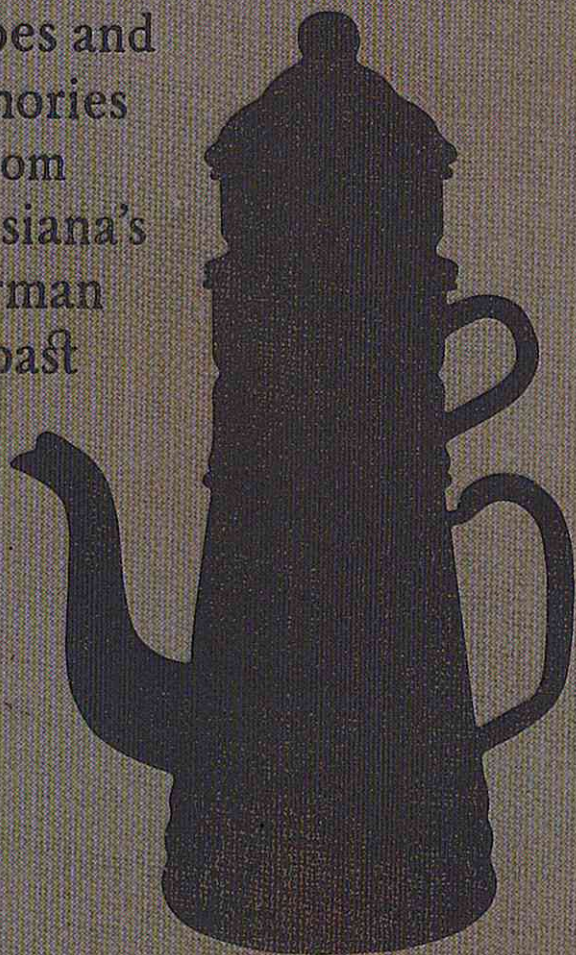


MÉMÈRE'S
COUNTRY CREOLE
COOKBOOK

Recipes and
Memories
from
Louisiana's
German
Coast



NANCY TREGRE WILSON

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