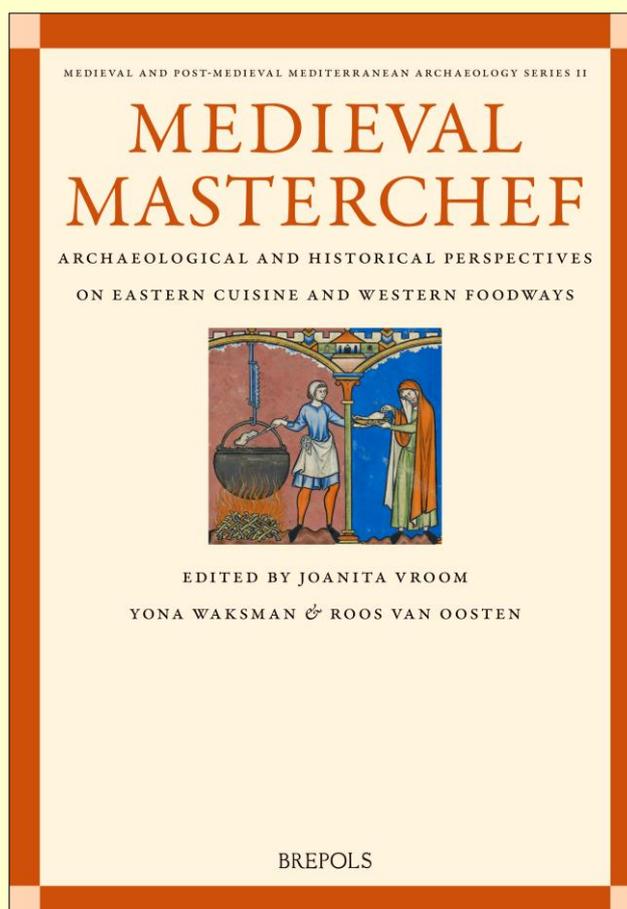


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Medieval MasterChef
*Archaeological and Historical Perspectives on
Eastern Cuisine and Western Foodways*

J. VROOM, Y. WAKSMAN & R. VAN OOSTEN (EDS.)

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This volume presents a selection of papers of the session «*Medieval MasterChef*», organized in 2014 at the 20th Annual Meeting of the European Association of Archaeologists (EAA) in Istanbul, together with several additional chapters, thus making this the not to be missed book on the state of the art archaeology and history of cuisine, dining habits and foodways in the Near East and Western Europe from Medieval to Early Modern times.

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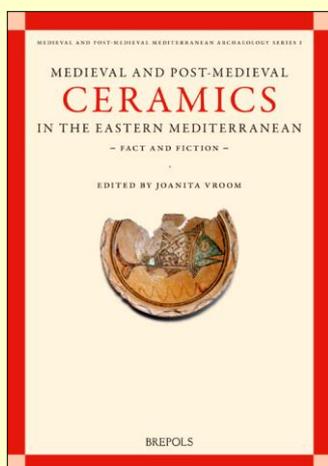
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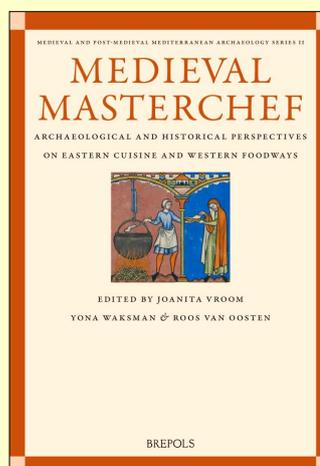
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