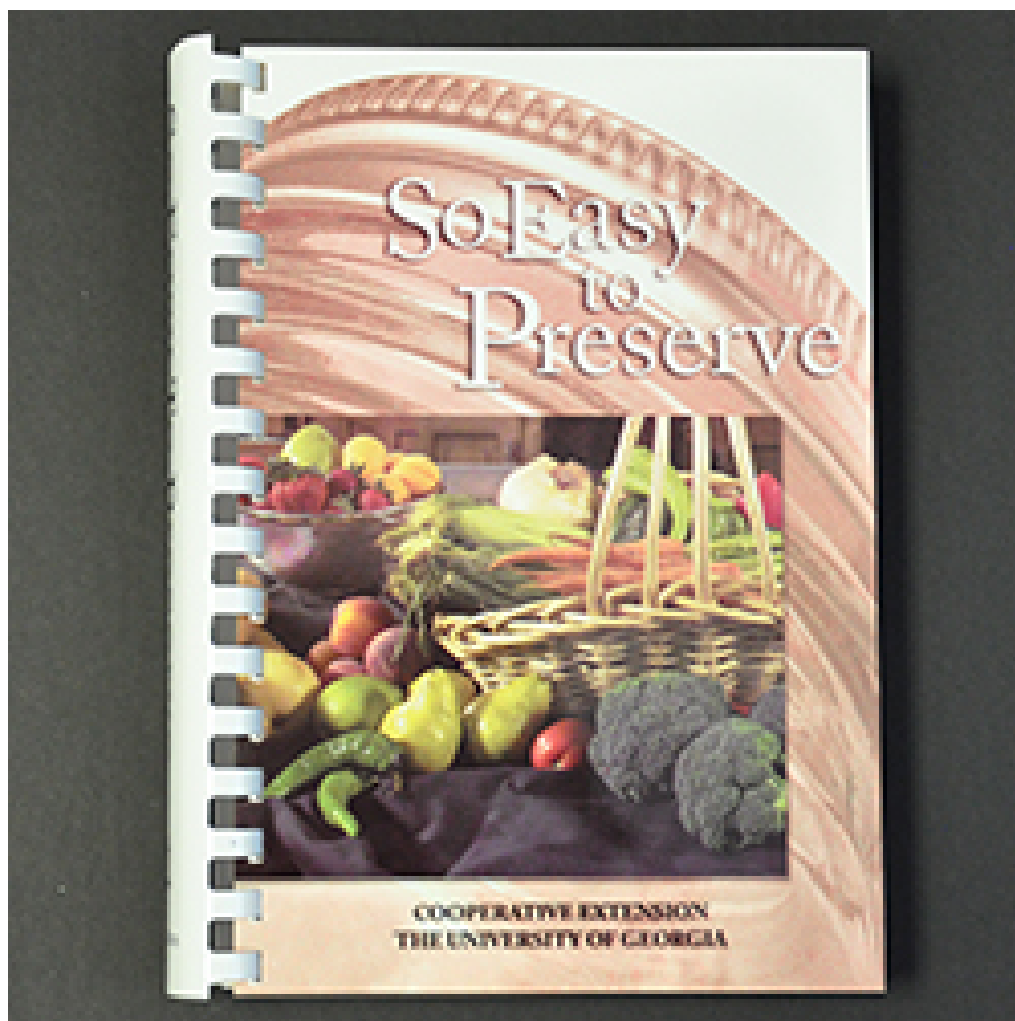




So Easy To Preserve

Elizabeth Andress, Professor & Food Safety Specialist

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