

**FAMILIAR LESSONS ON FOOD
AND NUTRITION; A HANDBOOK
TO THE FOOD DEPARTMENT OF
THE PARKES MUSEUM OF
HYGIENE. PART I**

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Familiar Lessons on Food and Nutrition; A Handbook to the Food Department of the Parkes Museum of Hygiene. Part I by Thomas Twining

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THOMAS TWINING

**FAMILIAR LESSONS ON FOOD
AND NUTRITION; A HANDBOOK
TO THE FOOD DEPARTMENT OF
THE PARKES MUSEUM OF
HYGIENE. PART I**

FAMILIAR LESSONS
ON
FOOD AND NUTRITION;
INTENDED TO SERVE AS A
HANDBOOK TO THE FOOD DEPARTMENT
OF THE
PARKES MUSEUM OF HYGIENE,
AND TO FORM ONE OF THE PROPOSED SEQUELS TO
THE COURSE OF ELEMENTARY LECTURES,
ENTITLED,
"SCIENCE MADE EASY."

BY
THOMAS TWINING,
AUTHOR OF "TECHNICAL TRAINING," "SCIENCE MADE EASY," ETC.

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