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Food Timeline food history research service

About this site. The Food Timeline was created and maintained solely by Lynne Olver (1958-2015, her obituary), reference librarian with a passion for food history. About it she originally said " Information is checked against standard reference tools for accuracy.

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Cooking Wikipedia

Cooking or cookery is the art, technology, science and craft of preparing food for consumption. Cooking techniques and ingredients vary widely across the world, from grilling food over an open fire to using electric stoves, to baking in various types of ovens, reflecting unique environmental, economic, and cultural traditions and trends. The ways or types of cooking also depend on the skill and

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