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12. Cooking Vegetables. 13. Potatoes. 14. Legumes, Grains, Pasta, and Other Starches. 15. Cooking Methods for Meat, Poultry, and Fish. 16. Understanding Meats and Game. 17. Cooking Meats and Game. 18. Understanding Poultry and Game Birds. 19. Cooking Poultry and Game Birds. 20. Understanding Fish and Shellfish . 21. Cooking Fish and Shellfish. 22. Salad Dressings and Salads. 23.

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