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May 24th, 2020 - Author Rabbi E Eidlitz Stock Number 909 Publisher Feldheim Isbn 9781583306161 Binding Hardcover Color Regular "kashrut And Jewish Food Ethics Academic Studies Press May 23rd, 2020 - Kashrut And Jewish Food Ethics Is A Remarkable Book Creating A Mnemonic The Simple Act Of E 29th, 2024

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1 Tablespoon Salt 2 Cups Water 2 Tablespoons Cooking Oil 3 Eggs Oven 400° 2 Loaves In Large Mixer Bowl, Combine 3 Cups Flour, Yeast, Wheat Germ, Potato Flakes, Dry Milk Solids, Sugar And Salt; Mix Well. Add Warm Water (120° To 130°F.), Oil And Eggs. Blend At Low Speed 25th, 2024

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