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Fruits And Vegetables In Southeast Asian Market



Synopsis

This guidebook is your companion on visits to markets, restaurants and orchards. In this first volume we have selected 120 species of fruits, vegetables and mushrooms commonly found in Southeast Asia, Southern China and India. Thereby you will be sure about what you eat, which is important to fully enjoy the local food. The author, Associate Professor Eric Danell, is a specialist on Southeast Asian plants. If you wish to learn more, you can visit him at Dokmai Garden in Chiang Mai, Thailand. The information in this book is packed in a handy format, which enables you to bring it to the market with no efforts, and to keep it in your luggage without causing space or weight problems. Scientific accuracy, paired with personal and down-to-earth descriptions make this book unique, entertaining and helpful!

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