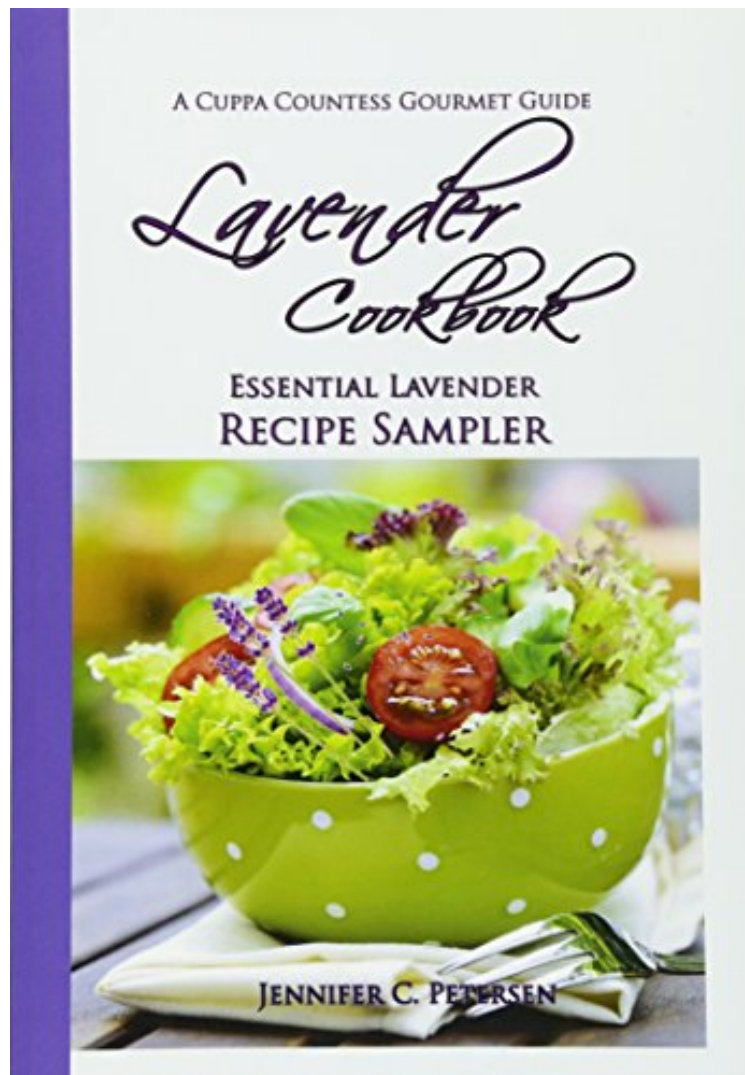


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Lavender Cookbook: Essential Lavender Recipe Sampler: A Cuppa Countess Gourmet Guide (Volume 3)

Jennifer C. Petersen

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About the AuthorJennifer Petersen grows lavender in a hillside herb farm and frequently uses lavender in tea blends, in cooking and baking and for naturopathic remedies. From a family of tea enthusiasts, she began baking cakes and biscuits at the age of 8 and reading an average of three books per week since early childhood. An ever-learner, Jennifer loves to share and compare what she has learned about tea, books and cooking through writing, training, masterminding and marketing.