

Jiggs Kalras Classic Cooking Of Avadh With

Jiggs Kalras Classic Cooking Of Avadh With jiggs kalras classic cooking of avadh with a rich heritage rooted deep in the culinary traditions of the Avadh region, epitomizes the grandeur and opulence of North Indian royal kitchens. This style of cooking, renowned for its intricate flavors, aromatic spices, and sophisticated techniques, has captivated food enthusiasts worldwide. Jiggs Kalras, a celebrated culinary maestro, has dedicated his life to preserving and innovating the traditional recipes of Avadh, bringing them to contemporary audiences with authenticity and finesse. In this comprehensive guide, we explore the essence of Avadh cuisine, the signature dishes crafted by Jiggs Kalras, and how his classic cooking style continues to elevate the culinary landscape. --- Understanding Avadh Cuisine: A Heritage of Royal Flavors Avadh, also known as Awadh or Oudh, is a region in northern India that boasts a rich history of princely states and royal patronage of food. The cuisine of Avadh is characterized by its elaborate preparations, use of fine ingredients, and a perfect balance of spices, often cooked with meticulous attention to detail. Historical Background of Avadh Cuisine - Originated in the courts of Nawabs of Lucknow and Faizabad. - Developed through centuries of royal patronage, blending Mughal, Persian, and indigenous Indian influences. - Known for its luxurious, slow-cooked dishes that emphasize aroma and delicacy. Core Characteristics of Avadh Cooking - Use of fragrant spices like saffron, cardamom, and rose water. - Emphasis on slow cooking techniques such as Dum (pressure cooking or steaming). - Rich gravies and succulent kebabs. - Incorporation of ingredients like nuts, dried fruits, and dairy. --- Jiggs Kalras: The Mastermind Behind Classic Avadh Cooking Jiggs Kalras is an iconic chef and culinary innovator who has dedicated himself to preserving the authentic flavors of Avadh cuisine. His approach combines traditional methods with modern presentation, making the dishes accessible and appealing to a global audience. Philosophy and Approach - Respect for traditional recipes and techniques. - Use of high-quality, authentic ingredients. - Innovation without compromising authenticity. - Focus on presentation and 2 taste balance. Signature Dishes by Jiggs Kalras - Galouti Kebabs - Lucknawi Biryani - Nihari - Sheermal Bread - Kakori Kebabs - Mutton Korma - Phirni (dessert) --- Classic Cooking Techniques of Avadh by Jiggs Kalras Jiggs Kalras emphasizes traditional cooking methods that have been passed down through generations. These techniques create the characteristic flavors and textures of Avadh cuisine. Slow Cooking (Dum Process) - Involves sealing ingredients in a pot and cooking over low

heat. - Enhances aroma, tenderness, and flavor infusion. - Used for dishes like Biryani and Korma. Marination and Spicing - Marinating meat with aromatic spices and herbs for hours. - Use of yogurt, saffron, and dried fruits in marinades. - Ensures tenderness and depth of flavor. Use of Traditional Utensils - Handi (clay or metal pot) - Tandoor (clay oven) - Heavy-bottomed vessels for even heat distribution --- Key Recipes of Jiggs Kalras' Classic Avadh Cooking To truly appreciate Jiggs Kalras' mastery, exploring some of his signature recipes is essential. Here are detailed insights into some iconic dishes. Galouti Kebabs: The Legendary Mince Kebabs - Made with finely minced mutton or chicken. - Marinated with spices, rose water, and saffron. - Shaped into melt-in-the-mouth patties, cooked on skewers or tawa. - Served with green chutney and soft khameeri roti. Lucknawi Biryani: Aromatic and Fluffy - Basmati rice layered with marinated meat and fried onions. - Cooked using the Dum technique to lock in flavors. - Infused with saffron, kewra water, and whole spices. - Garnished with fried nuts and raisins. 3 Nihari: Slow-Cooked Stew - Tender meat cooked overnight with spices. - Thick, flavorful gravy served with naan or sheermal. - Traditionally eaten as a breakfast dish in Lucknow. Kakori Kebabs: Juicy and Spiced - Minced meat mixed with spices, herbs, and a hint of nutmeg. - Shaped into flat kebabs and cooked on skewers. - Served with mint chutney and lemon wedges. Sheermal Bread: Saffron-Infused Flatbread - Made with milk, saffron, and refined flour. - Baked in a tandoor until golden. - Perfect accompaniment for rich gravies and kebabs. --- Enhancing the Culinary Experience with Jiggs Kalras' Techniques Jiggs Kalras believes that mastering the art of Avadh cooking involves attention to detail at every stage, from selecting ingredients to presentation. Tips for Recreating Authentic Avadh Flavors - Use fresh, high-quality spices and herbs. - Marinate meats for extended periods to deepen flavor. - Cook slowly to allow flavors to meld. - Incorporate dried fruits and nuts for richness. - Use traditional utensils to retain authenticity. Presentation and Serving Suggestions - Serve kebabs and grilled items on traditional brass or copper plates. - Garnish dishes with edible rose petals or fresh herbs. - Accompany main dishes with fragrant rice or bread. - Finish meals with classic sweets like Phirni or Gulab Jamun. --- Modern Innovations and Jiggs Kalras' Culinary Philosophy While rooted in tradition, Jiggs Kalras also embraces innovation, adapting classic recipes for contemporary palates. Fusion Ideas in Avadh Cooking - Incorporating international ingredients like truffle oil or balsamic vinegar. - Creating vegetarian versions of traditional kebabs. - Presenting dishes with contemporary plating techniques. 4 Jiggs Kalras' Commitment to Culinary Education - Conducts workshops and cooking classes focused on Avadh cuisine. - Writes cookbooks sharing authentic recipes and techniques. - Promotes the cultural significance of Avadh's culinary heritage. --- Why Choose Jiggs Kalras' Classic Avadh Cooking? Opting for Jiggs Kalras' approach to Avadh cuisine ensures an experience that combines authenticity, mastery, and innovation. His dishes are not just meals but a

journey through history and culture. Key Benefits: - Authentic recipes rooted in tradition. - Expert techniques for perfect flavor and texture. - Use of premium, authentic ingredients. - Creative presentation that elevates the dining experience. - Preservation and promotion of Avadh's culinary legacy. --- Conclusion: Embracing the Legacy of Avadh Cuisine with Jiggs Kalras Jiggs Kalras' classic cooking of Avadh with its timeless recipes and techniques offers a window into the opulent culinary history of North India. From the aromatic kebabs to the rich biryanis and delicate desserts, his culinary artistry captures the essence of Avadh's royal kitchens. Whether you are a seasoned chef or a home cook eager to explore Indian cuisine, embracing Jiggs Kalras' methods can help you master the art of authentic Avadh cooking. Celebrate this rich heritage, indulge in its flavors, and keep the legacy alive through every dish you create. --- Keywords for SEO Optimization: - Jiggs Kalras Avadh cuisine - Authentic Avadh recipes - Lucknawi kebabs - Avadh style cooking techniques - Traditional Indian biryani - Mughlai cuisine recipes - How to cook Avadh dishes - Classic Indian royal recipes - Avadh culinary heritage - Jiggs Kalras signature dishes QuestionAnswer What is Jiggs Kalras' signature style in Avadh cuisine? Jiggs Kalras is renowned for his authentic and innovative approach to Avadh cuisine, blending traditional flavors with modern presentation to create memorable dishes. Which dishes are most popular in Jiggs Kalras' classic Avadh cooking? Some of the most popular dishes include Galouti Kebabs, Lucknawi Bulao, and Mughlai Qorma, all prepared with authentic spices and techniques. How does Jiggs Kalras ensure the authenticity of his Avadh recipes? He sources traditional spices, follows age-old cooking methods, and emphasizes the use of fresh ingredients to maintain the authenticity of Avadh dishes. What role does storytelling play in Jiggs Kalras' presentation of Avadh cuisine? He often shares the history and cultural significance of each dish, enriching the dining experience and connecting diners to the rich heritage of Avadh. 5 Has Jiggs Kalras introduced any modern twists to classic Avadh recipes? Yes, he experiments with contemporary plating and subtle ingredient modifications to elevate traditional recipes while respecting their roots. Where can I experience Jiggs Kalras' classic Avadh cooking? His culinary creations are featured at select high-end restaurants and culinary festivals dedicated to regional Indian cuisines, and he also offers exclusive private dining experiences. Jiggs Kalra's Classic Cooking of Avadh stands as a testament to the rich culinary heritage of North India, particularly the region of Avadh (Oudh). Renowned chef Jiggs Kalra, often hailed as the "Curry King," dedicated his life to preserving and promoting the authentic flavors of this royal cuisine. His mastery in translating traditional recipes into refined culinary experiences has made his approach to Avadh's cuisine a benchmark for both home cooks and professional chefs alike. This guide aims to delve into the essence of Jiggs Kalra's classic cooking of Avadh, exploring its historical roots, signature dishes, cooking techniques, and how to incorporate his philosophies into your own kitchen. --- The Historical and

Cultural Significance of Avadh Cuisine Before exploring Jiggs Kalra's culinary approach, it's essential to understand the cultural backdrop of Avadh cuisine. Origins of Avadh Cuisine - Historical Roots: Originating from the princely state of Awadh (Oudh) in present-day Uttar Pradesh, the cuisine was historically influenced by Mughal, Persian, and Nawabi traditions. - Royal Patronage: The Nawabs of Awadh patronized culinary arts, leading to an elaborate and sophisticated food culture. - Cooking Style: Characterized by slow-cooking techniques, rich gravies, aromatic spices, and a penchant for elaborate presentation. Key Characteristics - Use of scented rice (like Kacchi or Basmati) - Slow-cooked meats such as kebabs and stews - Rich gravies flavored with saffron, kewra, and rosewater - Vegetarian dishes that emphasize lentils, vegetables, and fragrant herbs - Refined presentation with an emphasis on balance and harmony in flavors --- Jiggs Kalra's Approach to Avadh Cooking Jiggs Kalra's culinary philosophy was rooted in authenticity, respect for tradition, and innovative adaptation. His approach to the classic cooking of Avadh involved: - Respecting traditional recipes while making them accessible - Using authentic ingredients sourced from reputed suppliers - Mastering slow-cooking techniques to develop depth of flavor - Balancing flavors through careful spice blending - Presentation that honors the regal origins of the cuisine His dedication turned ordinary ingredients into extraordinary dishes, elevating home-style cooking to a fine dining experience. --- Signature Dishes of Avadh by Jiggs Kalra Jiggs Kalra's repertoire included several iconic dishes that exemplify Avadh's culinary grandeur. Here are some of the most celebrated: 1. Galouti Kebabs - Minced meat kebabs infused with a blend of spices and raw papaya - Known for their melt-in-the-mouth tenderness - Traditionally served as an appetizer, often accompanied by green chutney 2. Nihari - Slow-cooked meat stew, traditionally made with lamb or beef - Flavored with spices like cinnamon, cloves, and fennel - Best enjoyed with Jiggs Kalras Classic Cooking Of Avadh With 6 freshly baked naan or khameeri roti 3. Biryani of Avadh - Aromatic long-grain Basmati rice layered with marinated meat - Infused with saffron, kewra water, and caramelized onions - Cooked using the "Dum" method for perfect fluffiness and flavor 4. Kormas and Mughlai curries - Rich, creamy gravies made with yogurt, nuts, and aromatic spices - Typically served with saffron-flavored rice or bread 5. Vegetarian Delights - Dal Mahani (lentils cooked in butter) - Paneer dishes like Paneer Pasanda - Vegetable stews flavored with saffron and delicate spices --- Jiggs Kalra's Culinary Techniques and Principles To truly appreciate Jiggs Kalra's mastery, one must understand his key techniques and principles: 1. Slow Cooking and Dum Technique - Dum cooking involves sealing ingredients in a vessel and cooking over low heat, allowing flavors to meld. - Essential for dishes like Biryani, Nihari, and kormas. - Ensures tenderness and depth of flavor. 2. Spice Blending and Balancing - Use of whole spices like cinnamon, cardamom, cloves, and bay leaves. - Creating spice pastes for uniform flavor. - Emphasis on balance—not overpowering, but harmonious. 3. Ingredient

Authenticity - Sourcing authentic saffron, kewra water, rosewater, and premium meats. - Using traditional ingredients like raw papaya in kebabs for tenderness. 4. Presentation and Garnishing - Garnishes like fried onions, fresh herbs, and edible flowers. - Serving dishes in ornate vessels to reflect regal origins. --- Incorporating Jiggs Kalra's Principles into Your Kitchen While replicating the grandeur of Avadh cuisine can seem daunting, adopting a few principles from Jiggs Kalra's approach can elevate your home cooking. 1. Prioritize Quality Ingredients - Invest in good-quality Basmati rice, fresh meats, and aromatic spices. - Use natural flavorings like saffron and kewra for authentic aroma. 2. Master Slow Cooking - Practice Dum-style cooking for dishes like Biryani or stews. - Use heavy-bottomed pots to prevent burning and ensure even heat. 3. Balance Flavors Carefully - Taste as you go, adjusting salt, sweetness, and spice levels. - Incorporate subtle hints of floral or herbal notes like rosewater or mint. 4. Respect Traditional Techniques - Don't rush the process—patience is key. - Use traditional tools like a handi or degchi for authentic flavor. 5. Presentation Matters - Serve dishes in beautiful bowls or plates. - Garnish with fresh herbs, fried onions, or edible flowers for visual appeal. --- Modern Adaptations and Innovations Jiggs Kalra was also known for his innovative touch, blending tradition with modern culinary trends: - Creating vegetarian or vegan versions of classic dishes. - Incorporating contemporary plating styles. - Using modern kitchen appliances like pressure cookers or slow cookers to save time while retaining authenticity. - Experimenting with fusion dishes that respect Avadh flavors. --- Final Thoughts: Preserving a Culinary Legacy Jiggs Kalra's classic cooking of Avadh embodies more than just recipes; it is a celebration of history, culture, and artistry. His dedication to authenticity and excellence has left a lasting legacy that continues to inspire chefs and home cooks worldwide. Embracing his techniques—slow cooking, balanced spice blending, and respectful presentation—can help you recreate the regal flavors of Avadh in your own kitchen. Whether you're preparing a simple kebab or a grand biryani, Jiggs Kalras Classic Cooking Of Avadh With 7 remembering the essence of Jiggs Kalra's approach will ensure your culinary journey remains rooted in tradition while embracing innovation. --- Resources to Explore Further - Books by Jiggs Kalra on Indian and Avadh cuisine. - Authentic spice blends and ingredient sourcing. - Cooking classes or online tutorials focusing on Mughlai and Awadhi dishes. - Regional culinary festivals celebrating North Indian royal cuisine. Embark on this flavorful journey with respect and passion, and let the spirit of Avadh's regal cooking enrich your culinary repertoire! Jiggs Kalra, Avadh cuisine, Indian cooking, classic recipes, Mughlai dishes, Indian culinary traditions, chef Jiggs Kalra, North Indian food, traditional Indian spices, Indian gastronomy

Jiggs Kalra's Classic Cooking Of Avadh Flavours of Avadh Ajanta Prashad-Cooking with Indian Masters (Thoroughly

Revised Edition, 2022) Culinary History of the Gangetic Plains Quantity Food Production Proceedings of the International Conference on Innovation and Regenerative Trends in Tourism and Hospitality Industry (IRTTHI 2024) Dastarkhwan-e-Awadh Shaam-e-Awadh King Wajid Ali Shah of Awadh Begums of Awadh The Wasikadars of Awadh Conservation of Lucknow Heritage The First Two Nawabs of Awadh Professional Hotel Management Glimpses of Deccan and Awadh One Yesterday Punjab and Awadh, 1857-1887 India The Gazetteer of India: History and culture Jiggs Kalra Salma Husain Lachu Moorjani J. Inder Singh Kalra Dr Anshumali Pandey Mr. Rohit Manglik Manish Sharma R.K Saxena Veena Talwar Oldenburg Mirza Ali Azhar Kidambi Srinivasa Santha Malcolm Speirs Satish Chandra Ashirbadi Lal Srivastava J M S Negi Hamid Afaq Qureshi Saif Hyder Hasan Chhanda Chattopadhyay Hugh Finlay Jiggs Kalra`s Classic Cooking Of Avadh Flavours of Avadh Ajanta Prashad-Cooking with Indian Masters (Thoroughly Revised Edition, 2022) Culinary History of the Gangetic Plains Quantity Food Production Proceedings of the International Conference on Innovation and Regenerative Trends in Tourism and Hospitality Industry (IRTTHI 2024) Dastarkhwan-e-Awadh Shaam-e-Awadh King Wajid Ali Shah of Awadh Begums of Awadh The Wasikadars of Awadh Conservation of Lucknow Heritage The First Two Nawabs of Awadh Professional Hotel Management Glimpses of Deccan and Awadh One Yesterday Punjab and Awadh, 1857-1887 India The Gazetteer of India: History and culture Jiggs Kalra Salma Husain Lachu Moorjani J. Inder Singh Kalra Dr Anshumali Pandey Mr. Rohit Manglik Manish Sharma R.K Saxena Veena Talwar Oldenburg Mirza Ali Azhar Kidambi Srinivasa Santha Malcolm Speirs Satish Chandra Ashirbadi Lal Srivastava J M S Negi Hamid Afaq Qureshi Saif Hyder Hasan Chhanda Chattopadhyay Hugh Finlay

flavours of avadh journey from the royal banquet to the corner kitchen is the story of food and cooking from the palaces to the pavement of the avadh region in uttar pradesh the book charts out a unique socio cultural route down the decades sketching out the exclusive regional food history of lucknow and its neighborhood richly colored with family anecdotes local festivities regional culture and dining traditions more than sixty recipes on offer from the elite homes and kitchens where this unique and traditional cuisine thrived taking shape between the mid 14th and the early 18th centuries vibrant photographs add to the luster of the book contents foreword legends of culture and cuisine the avadh spread of sixty four dastarkhwan of riyasat mahmudabad dastarkhwan of riyasat kotwara dastarkhwan of riyasat tirwa dastarkhwan of riyasat sheesh mahal riyasati dastarkhwan of sitapur flavours of the residency dastarkhwan of the faridi family of lucknow dastarkhwan of the zaheer family of lucknow holi ke pakwaan eid ki ziyafat nawabi chandni pickles murabbas and chutneys table of measurements glossary bibliography acknowledgements index

there are as many regional flavors and dishes in india as there are languages and dialects and no one knows this better than lachu moorjani owner of ajanta restaurant in the san francisco bay area widely recognized as the bay area s premier restaurant for indian cuisine ajanta sets the standard with its ever changing menu offering creative dishes from the many regions of india ajanta represents one of the best places to experience a taste of india without leaving the country

this book is a celebration of the best in indian cooking it is the author s intention to introduce the foods of india through the culinary genius of some of the finest chefs in the country it is no secret that indian cuisine is in and the time ripe to introduce the grand ol men and the whiz kids of the indian kitchen the present day chefs who are inventive and daring ready to try out anything new and different the result is a wonderful collection of recipes old and new from their respective repertoires

the world population has grown by about five billion since the beginning of the green revolution and many believe that without the revolution there would have been greater famine and malnutrition population movements increase urban populations and reduce rural populations this reduces labor productivity in agricultural areas and causes these areas to remain inactive and increases the pressure of urban development on these areas keeping above in view the i present this book culinary history of the gangetic plains has been attempted agriculture is extremely important as it not only provides food and a sense of livelihood to many people in india but also is a source of employment for many being a relatively poorer in certain parts of india the jobs created as a result of agriculture contribute majorly to people s incomes and livelihoods as a result agricultural industries greatly add to the gross domestic product of india and consequently lead to benefits to the economy such as an increased multiplier effect historically the civilizations established on fertile lands with assure supply of water for livelihood as well as for crops and animals in india too indo gangetic plains bestowed with fertile land as well as adequate supply and availability of water for humans and animals and irrigation purposes therefore as expected in past history the population density increased more in the indo gangetic plains due to favorable soils and water availability

in this book we will study about large scale food production it focuses on institutional catering bulk cooking and kitchen planning

this is an open access book the 1st international conference on the theme innovation and regenerative trends in

tourism and hospitality industry under the umbrella of srishti will be held on the 14th 15th and 16th march 2024 bringing together corporate professionals academicians and innovators this conference encourages academician engagement and networking by sharing ideas research and practical insights innovation and regenerative trends drive the conference s exploration of sustainable practices and transformational tourism and hospitality initiatives the tracks with multiple fields have already been shared separately not limited to in the brochure template along with this renowned keynote speakers industry professionals and academicians will discuss tourism and hospitality s contemporary issues and potential the conference promotes knowledge sharing and creative problem solving to solve current difficulties and create a more sustainable and regenerative tourism and hospitality business it fosters research and innovation that meets the demands of a globalized and conscious travel and hospitality community

timeless recipes from the stately kitchens of the awadh region dastarkhwan noun a meticulously laid out ceremonial spread of food the nawabs of awadh were renowned for their extravagance and their patronage of the best craftsmen of all the arts that flourished then cooking was considered one of the finest and its practitioners were among the most sought after famous for its nafaasat refinement and nazaakat delicateness awadhi cuisine blends spices over a slow fire to achieve seasonal harmony with nature retelling anecdotes and secrets long held by the descendants of the nawabs talukdars bawarchis and rakabdars of the region sangeeta bhatnagar and r k saxena recreate the culture and cuisine of a culturally and imaginatively rich era

in 1528 the mughal sultanate conquered and formally incorporated awadh as one of its constituent provinces with the decline of mughal power the nawab vazirs of awadh began to assert their independence after the east india company appropriated half of awadh as indenmity the then nawab asaf ud daulah moved his capital to lucknow in 1775 a move that resulted in the growth of the city and its distinctive culture known as lakhnavi tehzeeb since then nawabi lucknow has undergone enormous changes the refinement of pehle aap has all but disappeared originally built to support a hundred thousand people amid palaces gardens and orchards the city now staggers under the burden of fifty times that number its unchecked growth and collapsed civic amenities are slowly draining the life and beauty of this once vibrant city the rich and flamboyant culture has faded amidst the decay that has eaten into the fabric of the city and the corruption and treachery that permeate the government in separate pieces william dalrymple and barry bearak trace the decline of lucknow the city its architecture people politics governance and the sad end of the havelis and their once grandiose occupants the elegiac marsia tradition of the shias strives to be heard over angry chants of hulla bol of political rallies in mrinal pande s account of her visit to the city and in his hyperbolic

saga of seven generations of the fictional anglo indian trotter family i allan sealy meanders through two hundred years of lucknow s chequered history however despite the apparent disintegration lucknow s ineffable spirit can still be found in the tantalizing flavours of lakhnawi cuisine the delicate artistry of chikankari the legendary courtesans and the defiant voice of the rekhti the melodious notes of the ghazal and the thumri engaging and thoughtful shaam e awadh writings on lucknow celebrates the unique character of this city of carnivals and calamities

on the roles of the chief consorts begums of oudh 1792 1857

the wasikadars of awadh is a recreation of the history of a nineteenth century family of lucknow extremely well researched and detailed the book traces lucknow in transition that has fascinated many the events following the siege of lucknow during the revolt of 1857 form a bit of the initial background of this riveting and intriguing tale about a wasikadar pensioner family through generations the link connecting each of the families is that they all received wasikas as a result of intermarriage with the short family mary short had married ghazi ud din haidar the first king of awadh in 1817 she became the first wasikadar of the short family when he granted her a wasika of rs 2 500 a month many of the stories related in this book have emerged from the archives of the wasika office at hussainabad in lucknow sometimes revealing skeletons in the cupboard from the author s own family besides exploring the nawabi lifestyle and tradition the book also examines the anglo indian connection in depth and gives a rare glimpse into the life of an ordinary firangi in india it is a vivid journey into the lives of men who matured amongst the heat humidity and multitude of india getting absorbed into its diverse fabric peppered with rare photographs illustrations family trees and maps the wasikadars of awadh forms an endearing tale of human beings caught between two disparate worlds

papers presented at the seminar organized by historical and archaeological research centre for avadh

this book an essential text for hospitality management students examines the relevance and applications of general management theory and principles to hospitality organizations using contemporary material and case studies the book indicates ways in which performance may be improved through better use of human resources rigorous academic theory is related to hospitality practice based on the authors great knowledge of the hospitality industry the text takes a vocational basis and the illustration of the theory with the real life examples of hospitality management in action provides a solid and stimulating introduction to the subject

essays and english translations of selections from persian and arabic works on the history of deccan and oudh india for the period 1193 to 1976

one yesterday is a glimpse into the lives of some of the greatest artistes in our country through the eyes of those who were closest to them who knew them best children grandchildren friends in this collection amitabh bachchan writes on his father harivanshrai bachchan ashish sawhney on his grandmother ismat chughtai shabana azmi on her father kaifi azmi the essays included give the reader a whole new perspective into the lives personalities of people who were luminaries in their chosen fields

the sixth edition of this award winning guidebook contains detailed and up to date information

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