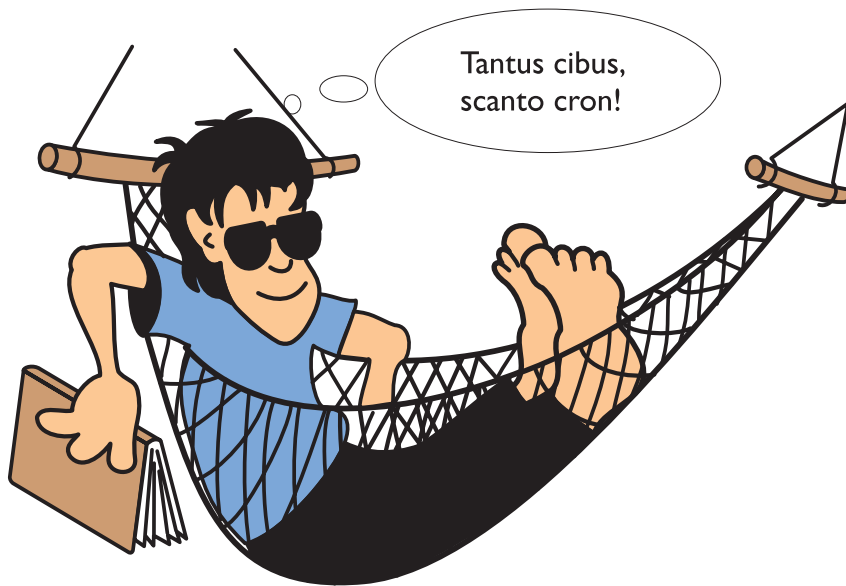




Food for Thought



Compiled by Geoff Hart



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Introduction

I began this book with the help of the editors who participate in the Internet's copyediting discussion group. Several discussions revolved around food, editing cookbooks, and declining literacy, and after a time, I realized that we could address all three issues at once by making our own cookbook.

Food for Thought contains more than 60 recipes from all over the world. My goal was to provide a product that any charitable organisation can sell to fund their activities. As an editor, my bias is towards literacy organisations, but any charity (e.g., food banks) can use the book. To account for differing budgets and preferences, I've provided the book in Adobe PageMaker format using simple, greyscale illustrations. Anyone can print the files on a laser printer for photocopying; more ambitiously, a commercial printer can print the book, and even colorize it to make it more saleable. The book is *not* designed for viewing on your computer, though future editions may be formatted this way.

Please take the time to inform me of your successes and how we could improve the book in the future.

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