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滋味福建:汉英对照/苏翊翔主编;苏翊翔,林菲,戴力芬编写.—福州:福建人民出版社,2017.7(2017.9 重印)

(你好,福建/钟晓文总主编)

ISBN 978-7-211-07663-5

I.①滋··· II.①苏··· ②林··· ③戴··· III.①饮食-文化-福建 IV.① TS971.202.57

中国版本图书馆 CIP 数据核字 (2017) 第 117393 号

滋味福建 ZIWEI FUJIAN

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责任编辑: 孙 颖 美术编辑: 陈培亮

装帧设计: HARRY WANG 出版发行:海峡出版发行集团

: 傅昳昕叔友行集团

福建人民出版社 电话: 0591-87533169(发行部)

网 址: http://www.fjpph.com 电子邮箱: fjpph7211@126.com

地 址:福州市东水路 76 号 邮政编码: 350001

经 销:福建新华发行(集团)有限责任公司

印 刷:雅昌文化(集团)有限公司 地 址:深圳市南山区深云路 19号

开 本: 889 毫米 × 1194 毫米 · 1/32

印 张: 3.5

字 数: 103 千字

版 次: 2017年7月第1版

印 次: 2017年9月第2次印刷

书 号: ISBN 978-7-211-07663-5

定 价: 48.00元

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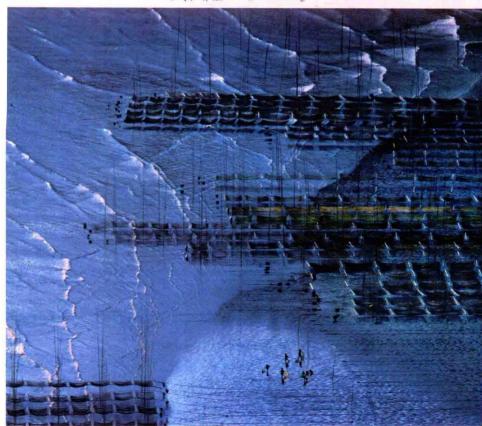
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闽菜作为中国八大菜系之一, 以善于烹制山珍海 味而著称,并有以下四个显著特征:刀工巧妙,寓趣 于味;制作细腻,形色俱佳;善掌火候,精于调味; 一汤十变,滋味清鲜。

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