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a history of spaghetti and meatballs

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lavandula wikipedia Mar 27 2022 lavandula common name lavender is a genus of 47 known

species of flowering plants in the mint family lamiaceae it is native to the old world and is found in cape verde and the canary islands and from europe across to northern and eastern africa the mediterranean southwest asia to india many members of the genus are cultivated extensively in temperate climates as **chicago news chicago tribune chicago tribune** Oct 22 2021 stay on top of the news all day with the tribune s web notifications we ll let you know right in your web browser when there s big breaking news happening and also share our

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turmeric wikipedia Apr 03 2020 turmeric ' t ɜːr m ə r ɪ k ' t j uː is a flowering plant curcuma longa of the ginger family zingiberaceae the rhizomes of which are used in cooking the plant is a perennial rhizomatous herbaceous plant native to the indian subcontinent and southeast asia that requires temperatures between 20 and 30 c 68 and 86 f and a considerable amount of annual rainfall to thrive

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