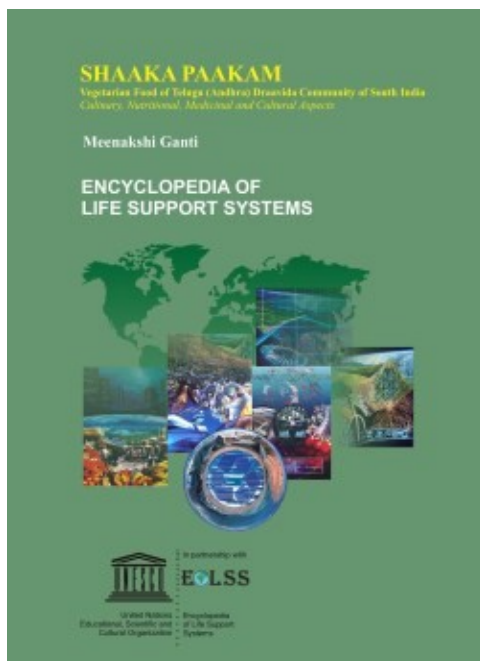


## SHAAKAPAAKAM



**Shaakapaakam: Vegetarian Food of Telugu (Andhra) Draavida Community of South India – Culinary, Nutritional, Medicinal and Cultural Aspects**

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Meenakshi Ganti, *Andhra Pradesh, India.*

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