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Culinary arts, in which culinary means “related to cooking”, are the cuisine arts

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Dr. Michael Kampen O'Riley (PhD, History of Art, University of Pennsylvania, 1969) is a Professor Emeritus, University of North Carolina. While working as a columnist for the Charlotte Observer, he shared in a Pulitzer Prize Journalism and Public Service given to the Observer in 1981 for the Observer's columns devoted to the daily lives of their readers.

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