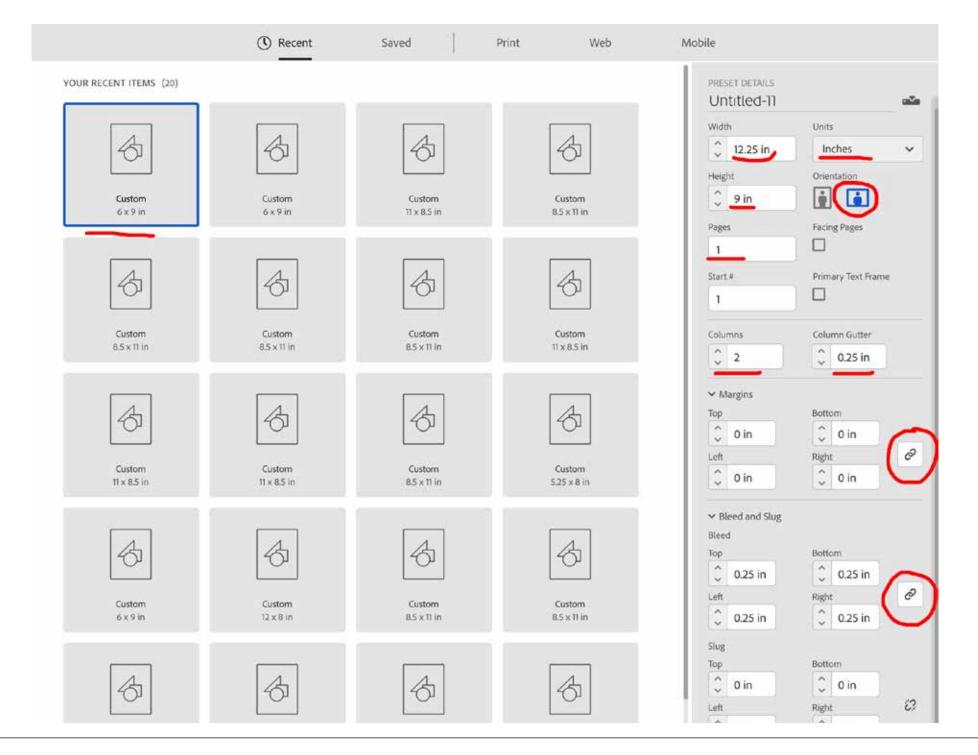
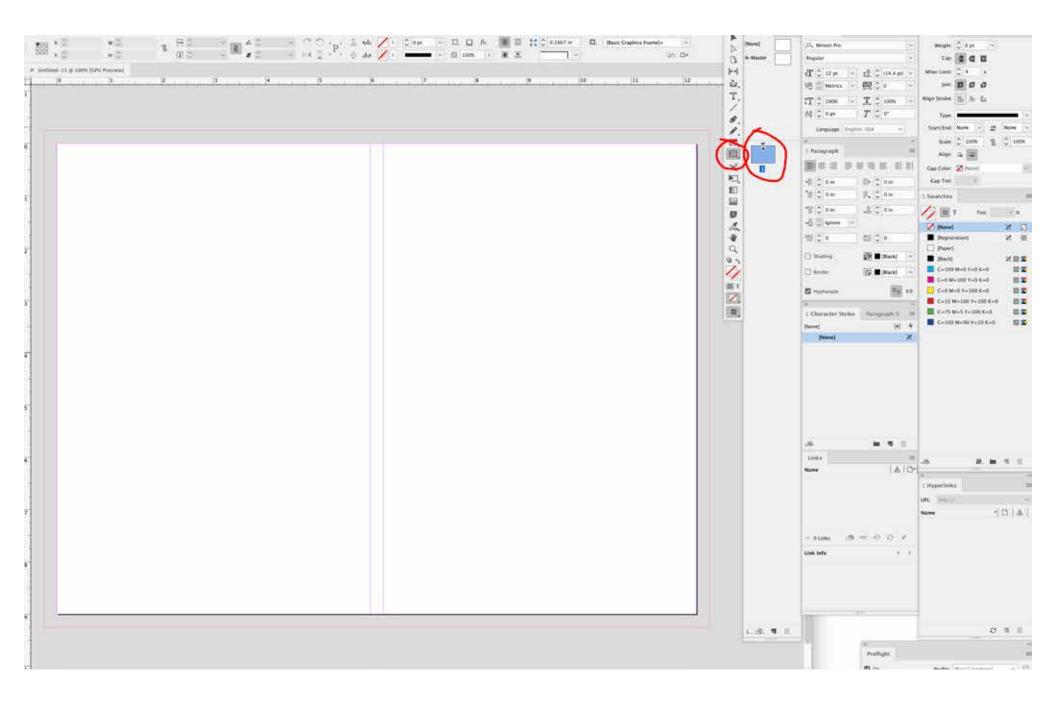
HOW TO MAKE A 6" X 9" BOOK COVER BACK & FRONT IN ADOBE INDESIGN

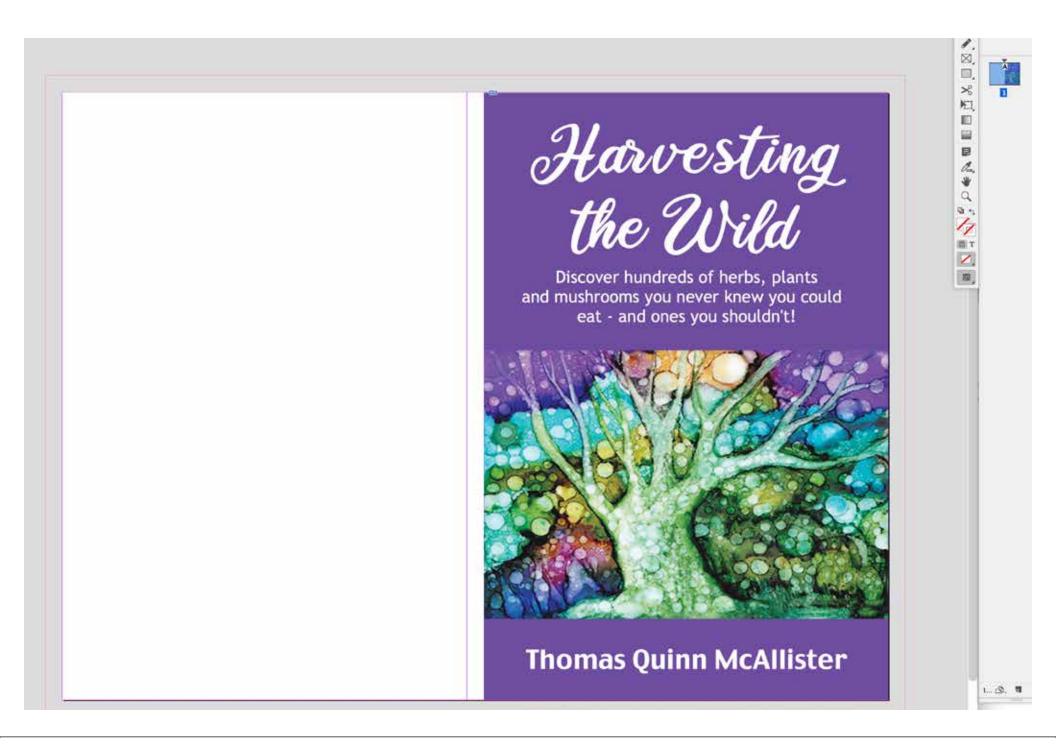
The Build Your Book Course



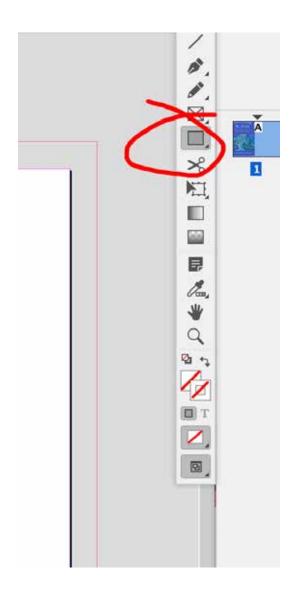
with Angela Treat Lyon

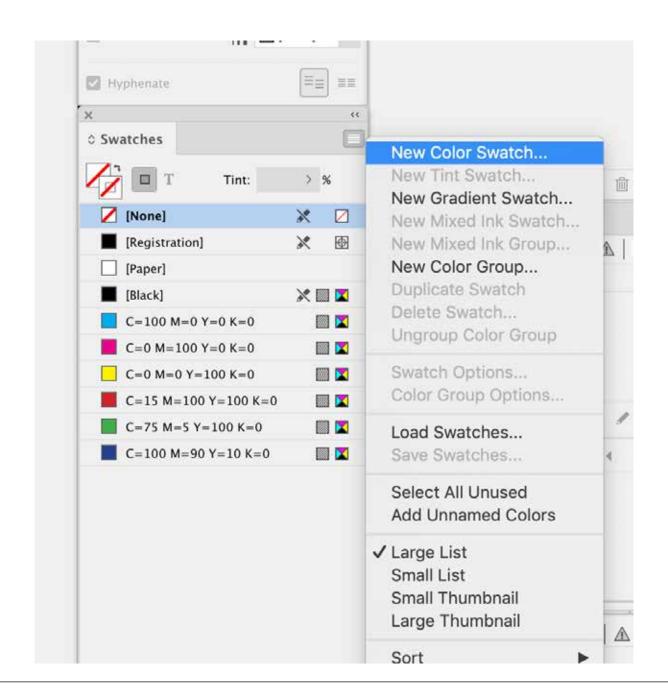




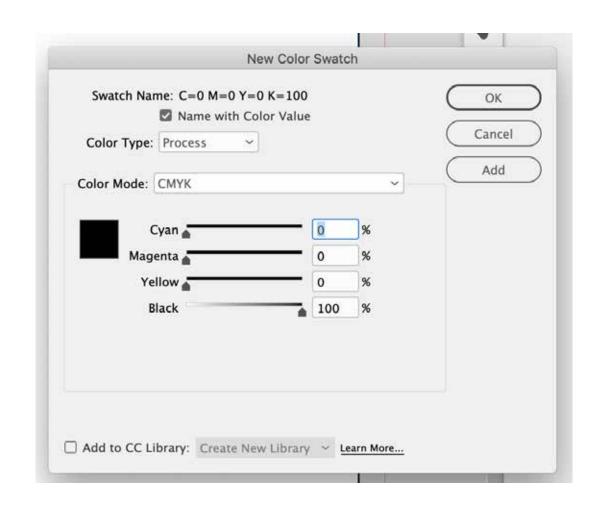


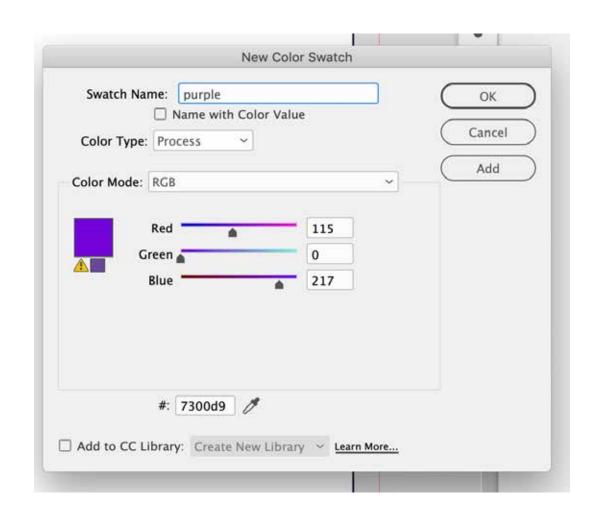


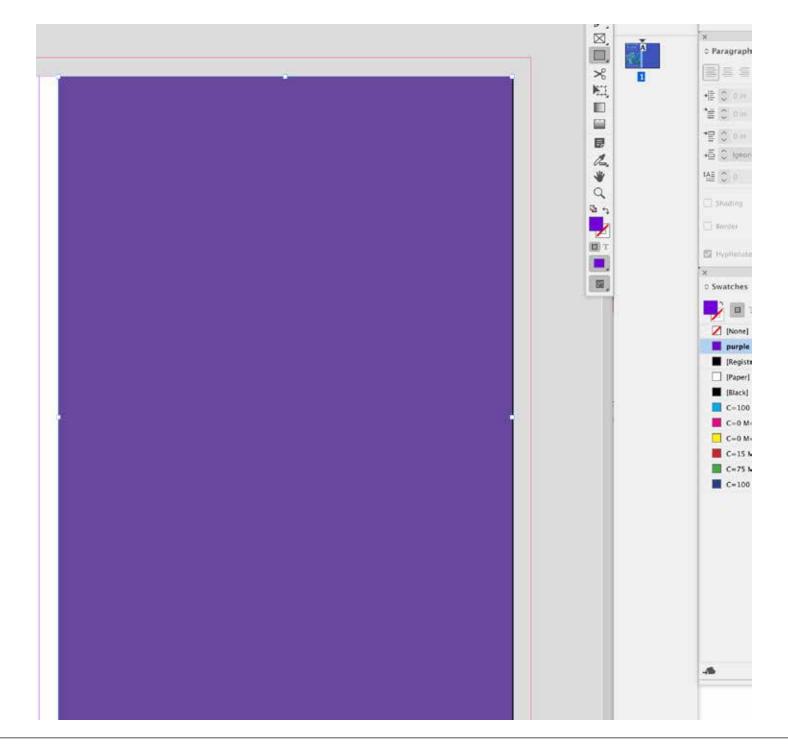


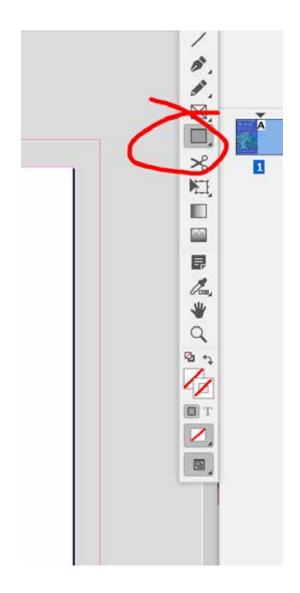




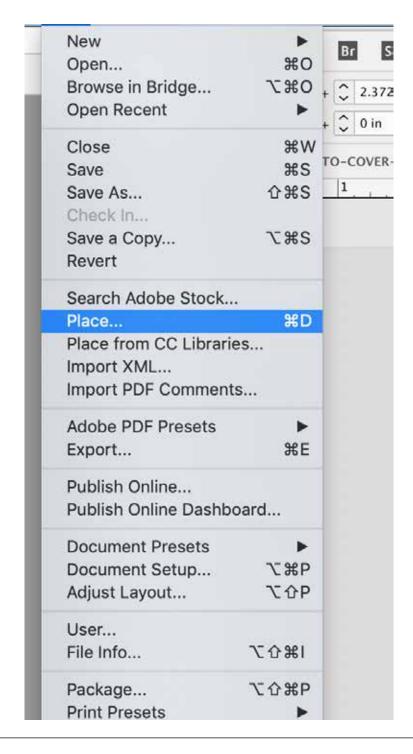


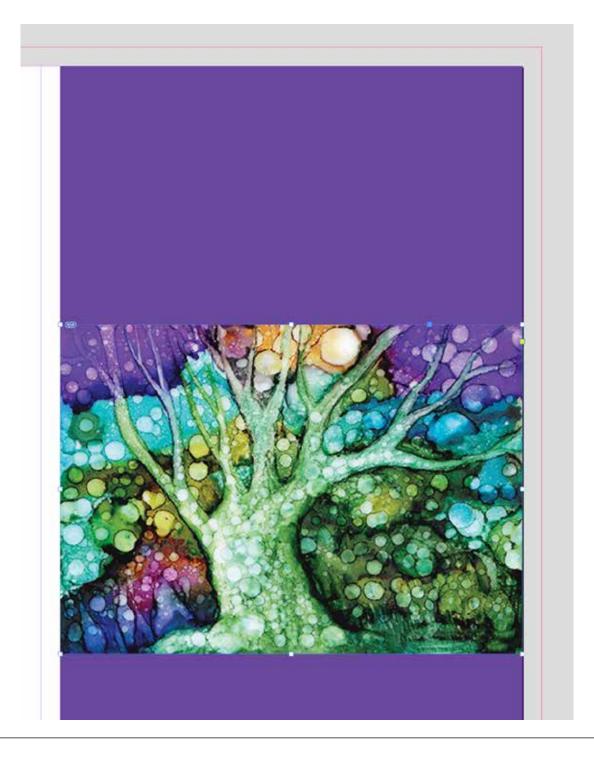


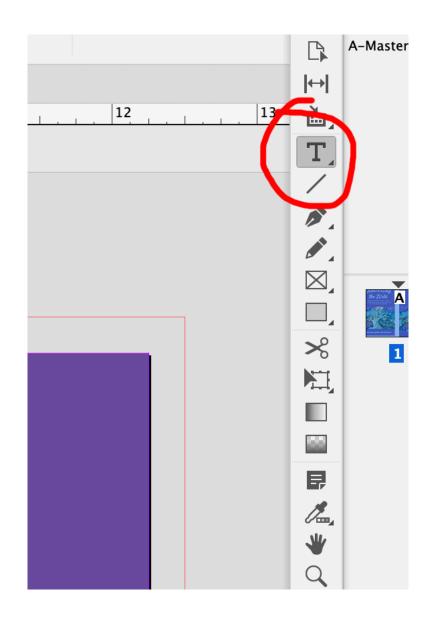




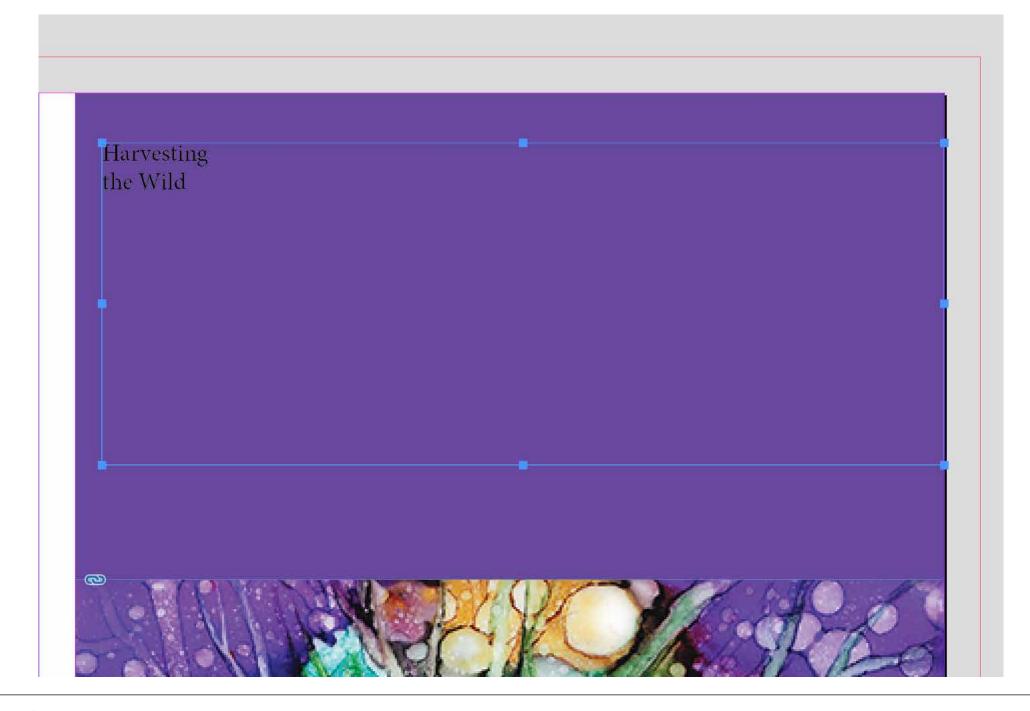




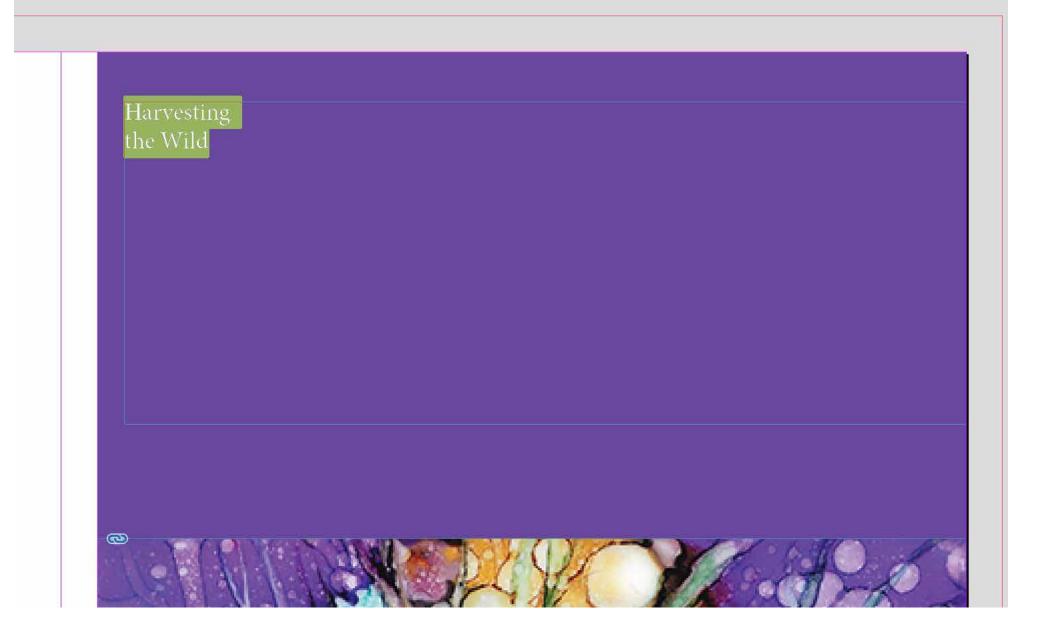


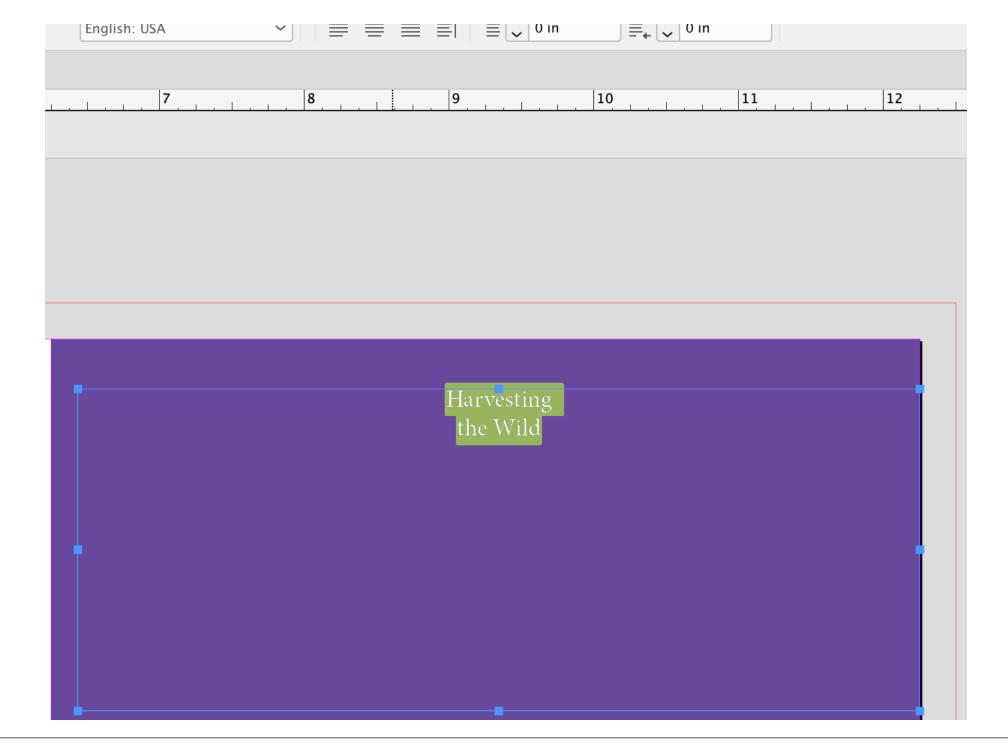


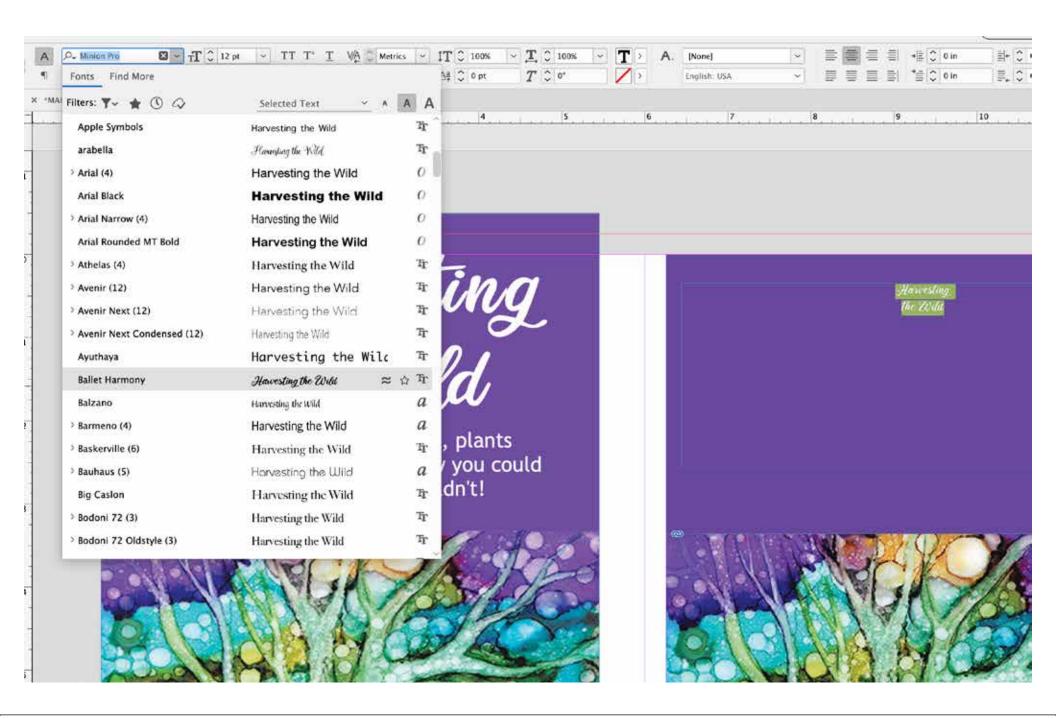










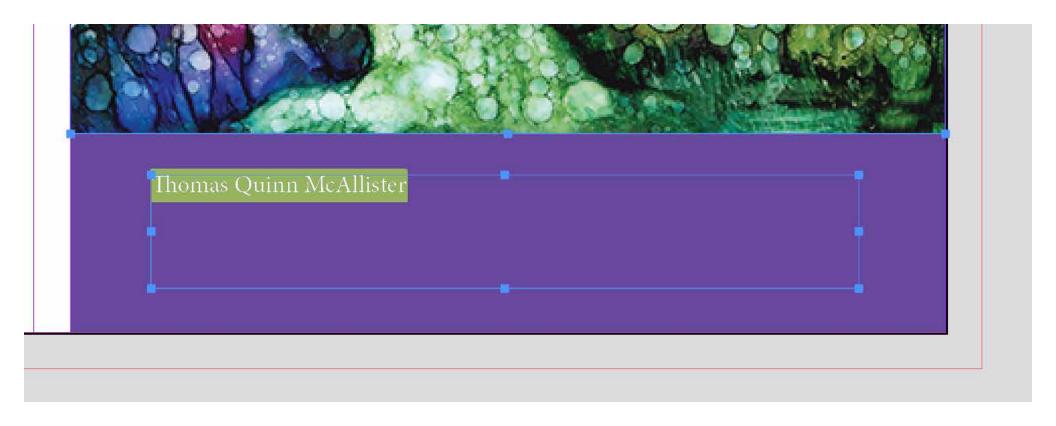


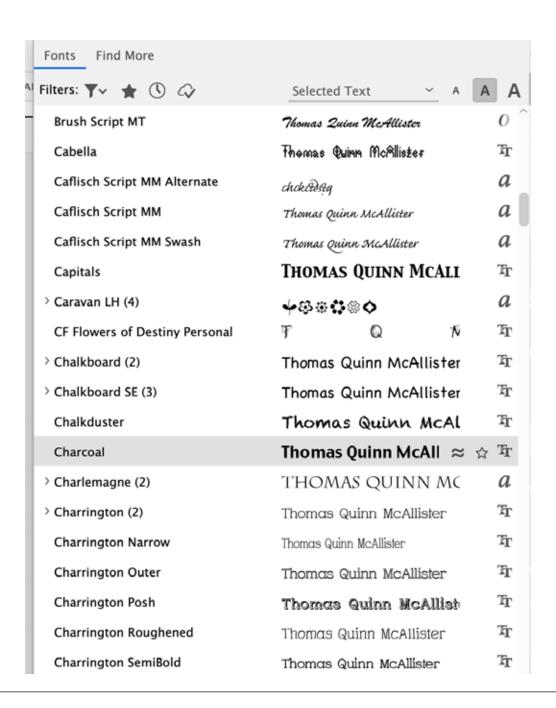




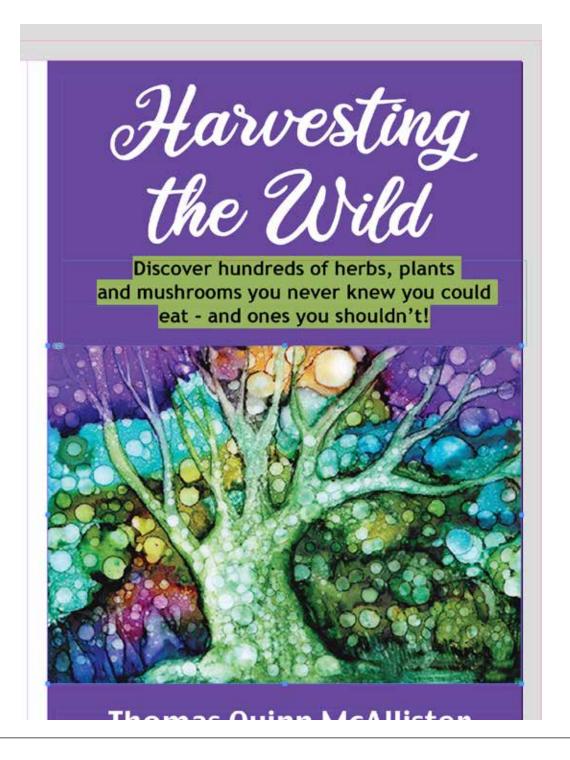




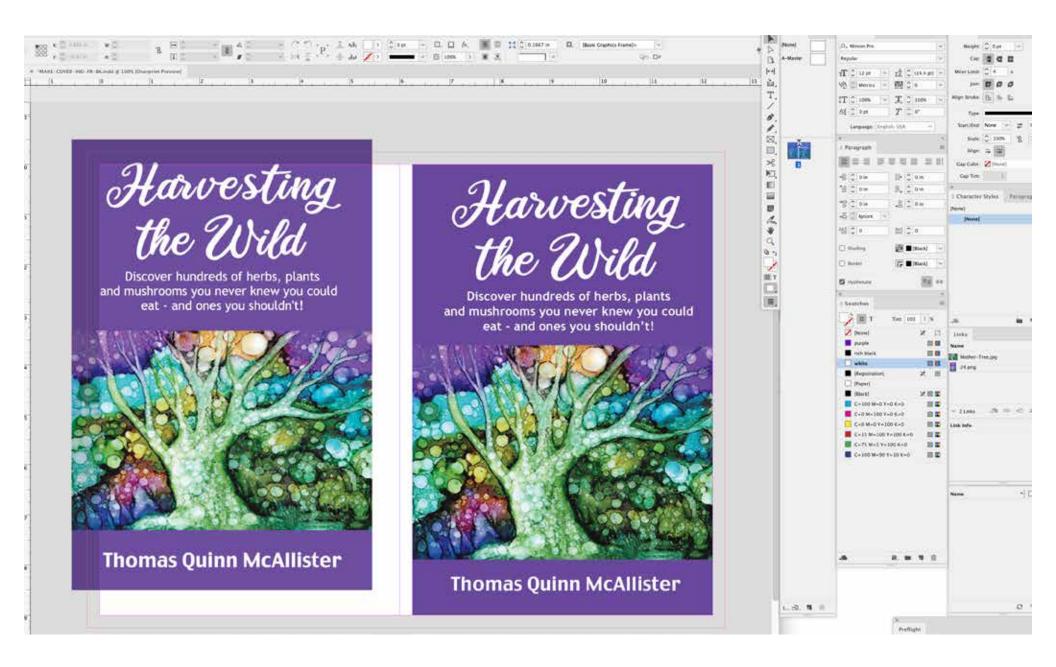




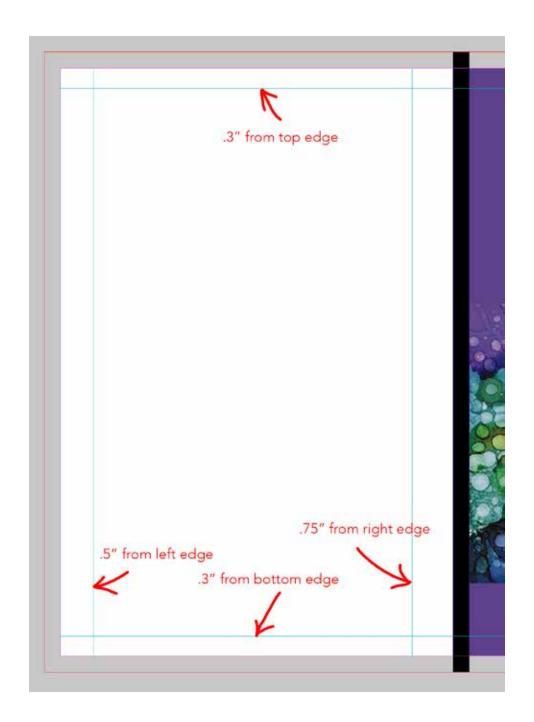


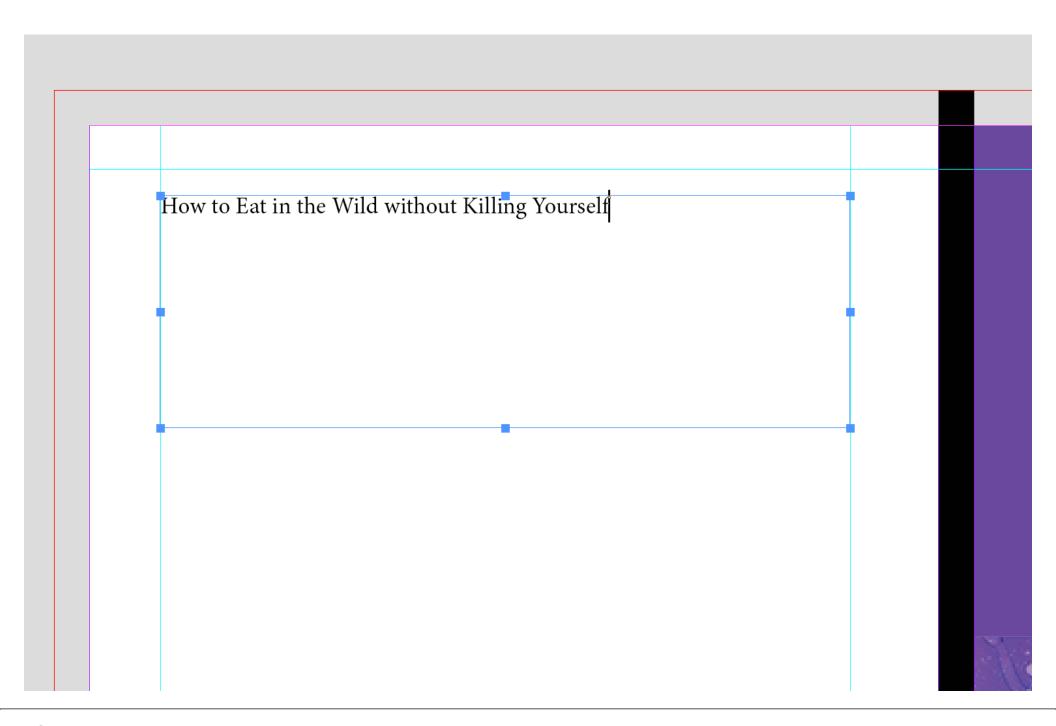












This paragraph tells the reader will she will find when she reads your book. What are 3 main points you want your reader to walk away with once she has read your book? Like, "you will find out the specific mushrooms, clams and other wild fare you never knew about before. You can be prepared for a catastrophe, or make occasional treks for fun dinners on the beach..."

When you have read Harvesting the Wild, you will: Know what mushrooms are safe to eat What mushrooms to avoid at all cost Where to find spring oysters How to harvest and cook real wild rice What tasty greens everyone else calls weeds



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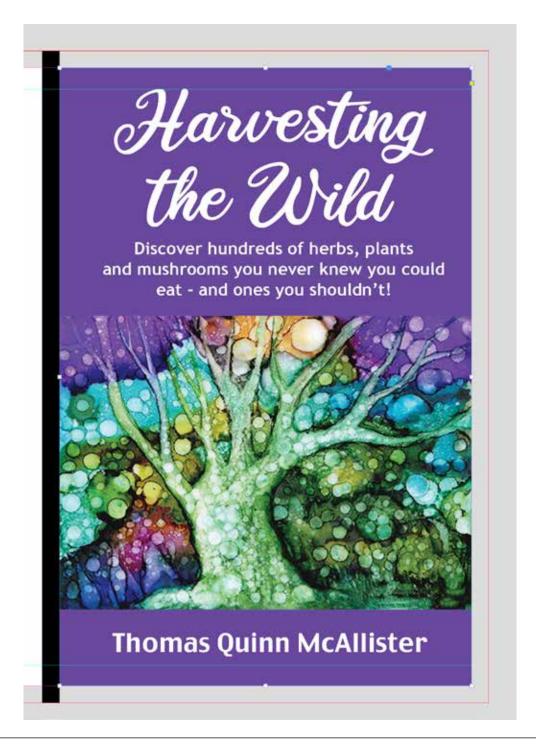
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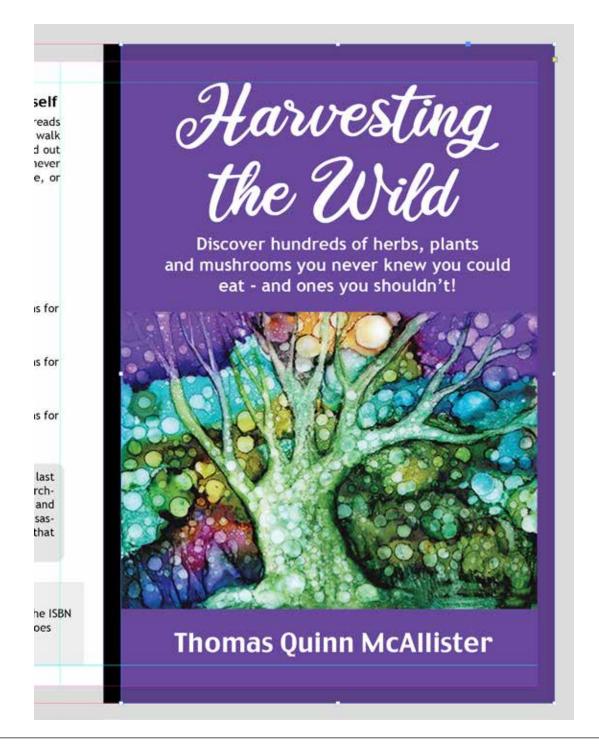
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How to Eat in the Wild without Killing Yourself

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