

مصادر الكتاب

مرسى . مصطفى على ، وأحمد إبراهيم المربع ، وحسين على توفيق (١٩٦٠). نباتات الخضر - الجزء الرابع : جمع وتجهيز وتعبئة وتخزين ثمار الخضر. مكتبة الأنجلو المصرية - القاهرة - ٦٣٢ صفحة.

مرسى : مصطفى على ، وكمال محمد الهباشة ، ونعمت عبدالعزيز نور الدين (١٩٧٣). البصل. مكتبة الأنجلو المصرية - القاهرة - ٣١٩ صفحة.

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