

Zuppe Vellutate Del Cuore Caldo

Cosimo di Rondó, a young Italian nobleman of the eighteenth century, rebels against his parents by climbing into the trees and remaining there for the rest of his life. He adapts efficiently to an existence in the forest canopy—he hunts, sows crops, plays games with earth-bound friends, fights forest fires, solves engineering problems, and even manages to have love affairs. From his perch in the trees, Cosimo sees the Age of Enlightenment pass by and a new century dawn.

Dishes with names such as Beef Carpaccio with Red Wine Octopus and Sweet and Sour Onions may seem like they belong firmly in the world of classy restaurants, but in this book Glynn Purnell breaks down the kitchen door, sharing his secrets with the home cook - then invites you to stay for the after party. He guides you through an array of dazzling dishes, including Mackerel and Potato Pakoras, Pork Chops with Sauerkraut and Chocolate and Passion Fruit Domes - all using affordable ingredients and accessible methods - in between sharing mischievous anecdotes detailing his exploits with his fellow chefs once the kitchen doors are closed. Illustrated with stunning photography throughout, it'll ensure you never look at a cucumber in the same way again.

In Jane Grigson's Vegetable Book American readers, gardeners, and food lovers will find everything they've always wanted to know about the history and romance of seventy-five different vegetables, from artichokes to yams, and will learn how to use them in hundreds of different recipes, from the exquisitely simple 'Broccoli Salad' to the engagingly esoteric 'Game with Tomato and Chocolate Sauce.' Jane Grigson gives basic preparation and cooking instructions for all the vegetables discussed and recipes for eating them in every style from least adulterated to most adorned. This is by no means a book intended for vegetarians alone, however. There are recipes for 'Cassoulet,' 'Chicken Gumbo,' and even Dr. William Kitchiner's 1817 version of 'Bubble and Squeak' (fried beef and cabbage). Jane Grigson's Vegetable Book is a joy to read and a pleasure to use in the kitchen. It will introduce you to vegetables you've never met before, develop your friendship with those you know only in passing, and renew your romance with some you've come to take for granted. This edition has a special introduction for American readers, tables of equivalent weights and measures, and a glossary, which make the book as accessible to Americans as it is to those in Grigson's native England.

As featured in the Daily Telegraph's 'Best cookbooks to turn to in isolation' Diana Henry named Best Cookery Writer at Fortnum & Mason Food & Drink Awards 2015 Winner - James Beard Award: Best Book, Single Subject The Guild of Food Writers named Diana Henry as Cookery Journalist of the Year 2015 Chicken is one of the most popular foods we love to cook and eat: comforting, quick, celebratory and casual. Plundering the globe, there is no shortage of brilliant ways to cook it, whether you need a quick supper on the table after work, something for a lazy summer barbecue or a feast to nourish family and friends. From quick Vietnamese lemon grass and chilli chicken thighs and a smoky chicken salad with roast peppers and almonds, through to a complete feast with pomegranate, barley and feta stuffed roast chicken with Georgian aubergines, there is no eating or entertaining occasion that isn't covered in this book. In *A Bird in the Hand*, Diana Henry offers a host of new, easy and not-so-very-well-known dishes, starring the bird we all love.

The second volume in the Grand Livre de Cuisine series comprehensively covers the art of making desserts, pastries, candy, and other sweets. The book's 250 recipes are accompanied by 650 color photos, including a full-page, close-up photo of each finished dish. Cross-sectional drawings clearly display the internal "architecture" of some of the more complex creations. When a young girl ventures through a hidden door, she finds another life with shocking similarities to her own. Coraline has moved to a new house with her parents and she is fascinated by the fact that their 'house' is in fact only half a house! Divided into flats years before, there is a brick wall behind a door where once there was a corridor. One day it is a corridor again and the intrepid Coraline wanders down it. And so a nightmare-ish mystery begins that takes Coraline into the arms of counterfeit parents and a life that isn't quite right. Can Coraline get out? Can she find her real parents? Will life ever be the same again?

The ultimate recipe collection and food-preparation guide based on the French chef author's philosophies about how good food should stimulate each of the senses shares seven hundred French and Mediterranean recipes that incorporate ten key cooking styles, in a detailed reference that provides for a wide range of ingredients and courses.

Guardare la Senna con gli occhi inquieti di Camille Claudel. O con quelli, ambiziosi, di Gabrielle "Coco" Chanel. Scendere dalla collina di Montmartre con l'entusiasmo di Suzanne Valadon, giovanemamma di Utrillo, al suo primo appuntamento con Edgar Degas. Ritrovare il caos e la poesia di Menilmontant e Belleville, palcoscenico di Edith Piaf bambina, il trambusto intorno all'Odeon, regno di Sarah Bernhardt, e la pace del Palais Royal, sotto casa di Colette. E, ancora, l'allegria incosciente di Kiki, indiscussa regina di Montparnasse, e le illusioni di Margaretha, per tutti Mata Hari, principessa per una notte al museo Guimet. Sono solo alcune delle immagini, delle letture possibili di una guida di Parigi che prende vita da quella di otto donne straordinarie che in questa città hanno vissuto, lavorato, gioito e sofferto. Otto vite per altrettanti itinerari, punteggiati da indirizzi dove dormire, amare e mangiare, alla scoperta dei luoghi che ancora conservano i colori, i suoni e i profumi di donne senza tempo. E accanto alle vicende di queste parigine - di nascita o di elezione - lo sviluppo dei quartieri che ne hanno segnato l'esistenza. Per percorrerne ancora oggi le vie e scoprirne i palazzi, i musei e i monumenti, così come entrare negli hotel, nei teatri e nei bistrot, eterni protagonisti della Ville Lumière.

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Discover the original international diet sensation—used by Adele, heavyweight champion David Haye, and Pippa Middleton—that will help you lose seven pounds in seven days while experiencing lasting energy and eating all the foods you love. Over the past few years, fasting has become a popular diet option. Studies show that fasting—whether through moderate calorie restriction every day or the more severe but less frequent intermittent fasting—can help people lose about thirteen to fourteen pounds in six months and reduce their risk of developing disease. When we fast, our body's energy stores activate what is known as sirtuins, or the "skinny gene," and many positive changes ensue. Fat storage is switched off, and our body stops its normal growth processes and goes into "survival" mode. Fat burning is stimulated and the genes involved in the repair and rejuvenation of our cells are turned on—which all results to weight loss and improved resistance to disease. But if not done correctly, fasting can lead to hunger, irritability, fatigue, and loss of muscle. Enter Sirtfoods: a newly discovered group of foods that is revolutionizing healthy eating. Ranging from chocolate and red wine to garlic and walnuts, sirtfoods are particularly rich in special nutrients that help us activate the same skinny genes in our bodies that fasting triggers. Nutritionists Aidan Goggins and Glen Matten have created The Sirtfood Diet to help you

effectively lose weight and improve your resistance to disease, while still giving you incredible energy and glowing health.

First published in 1891, Pellegrino Artusi's *La scienza in cucina e l'arte di mangiar bene* has come to be recognized as the most significant Italian cookbook of modern times. It was reprinted thirteen times and had sold more than 52,000 copies in the years before Artusi's death in 1910, with the number of recipes growing from 475 to 790. And while this figure has not changed, the book has consistently remained in print. Although Artusi was himself of the upper classes and it was doubtful he had ever touched a kitchen utensil or lit a fire under a pot, he wrote the book not for professional chefs, as was the nineteenth-century custom, but for middle-class family cooks: housewives and their domestic helpers. His tone is that of a friendly advisor – humorous and nonchalant. He indulges in witty anecdotes about many of the recipes, describing his experiences and the historical relevance of particular dishes. Artusi's masterpiece is not merely a popular cookbook; it is a landmark work in Italian culture. This English edition (first published by Marsilio Publishers in 1997) features a delightful introduction by Luigi Ballerini that traces the fascinating history of the book and explains its importance in the context of Italian history and politics. The illustrations are by the noted Italian artist Giuliano Della Casa.

From the sacred fudge served to India's gods to the ephemeral baklava of Istanbul's harems, the towering sugar creations of Renaissance Italy, and the exotically scented macarons of twenty-first century Paris, the world's confectionary arts have not only mirrored social, technological, and political revolutions, they have also, in many ways, been in their vanguard. *Sweet Invention: A History of Dessert* captures the stories of sweet makers past and present from India, the Middle East, Italy, France, Vienna, and the United States, as author Michael Krondl meets with confectioners around the globe, savoring and exploring the dessert icons of each tradition. Readers will be tantalized by the rich history of each region's unforgettable desserts and tempted to try their own hand at a time-honored recipe. A fascinating and rewarding read for any lover of sugar, butter, and cream, *Sweet Invention* embraces the pleasures of dessert while unveiling the secular, metaphysical, and even sexual uses that societies have found for it. A follow-up to the successful *'The ScandiKitchen'* (published September 2015), this new book from Brontë Aurell features over 60 recipes for cakes, bakes and treats from all over Scandinavia. From indulgent cream confections to homely and comforting fruit cakes and traditional breads, sweet buns and pastries.

Macau: the bulbous nose of China, a peninsula and two islands strung together like a three-bead necklace. It was time to find a life for myself. To make something out of nothing. The end of hope and the beginning of it too. After moving with her husband to the tiny, bustling island of Macau, Grace Miller finds herself a stranger in a foreign land—a lone redhead towering above the crowd on the busy Chinese streets. As she is forced to confront the devastating news of her infertility, Grace's marriage is fraying and her dreams of family have been shattered. She resolves to do something bold, something her impetuous mother would do, and she turns to what she loves: baking and the pleasure of afternoon tea. Grace opens a café where she serves tea, coffee, and macarons—the delectable, delicate French cookies colored like precious stones—to the women of Macau. There, among fellow expatriates and locals alike, Grace carves out a new definition of home and family. But when her marriage reaches a crisis, secrets Grace thought she had buried long ago rise to the surface. Grace realizes it's now or never to lay old ghosts to rest and to begin to trust herself. With each mug of coffee brewed, each cup of tea steeped and macaron baked, Grace comes to learn that strength can be gleaned from the unlikeliest of places. A delicious, melt-in-your-mouth novel featuring the sweet pleasures of French pastries and the exotic scents and sights of China, *The Color of Tea* is a scrumptious story of love, friendship and renewal.

'This book is as good for slaving over as it is to cook from' - Nigella Lawson ***Look out for *Baking School: The Bread Ahead Cookbook* by Matthew Jones, Justin Gellatly and Louise Gellatly, publishing August 2017, and available for pre-order now*** Justin Gellatly is one of Britain's best bakers. Head Baker and Pastry Chef at St John for twelve years, and now at Bread Ahead Bakery in Borough Market, Justin is famous for his legendary sourdough bread and doughnuts. In *Bread, Cake, Doughnut, Pudding*, Justin shows you how to make mouth-watering treats ranging from the classics (madeleines, croquembouche, sourdough starter and bread), to classics with a twist (banana sticky toffee pudding, salted caramel custard doughnuts, blood orange possets, deep fried jam sandwiches) to the uniquely original (fennel blossom ice cream, crunch in the mouth, courgette and carrot garden cake). With over 150 recipes covering bread, biscuits, buns and cakes, hot, warm and cold puddings, ice cream, those doughnuts, savoury baking and store cupboard essentials, *Bread, Cake, Doughnut, Pudding*, is full of recipes you'll want to make again and again. 'I have always loved eating his bread and cakes, and his the doughnuts are the best in the world. Fabulous book' Angela Hartnett 'Having always hugely enjoyed eating the seemingly endless, singular delights of this talented and very good baker, it is a boon and a half to know at last how Justin makes these so very, very delicious things' Jeremy Lee Head Baker and Pastry Chef at St John for twelve years, Justin created the St John Bakery and restaurants' legendary sourdough bread and doughnuts, and has just opened a new bakery, Bread Ahead, in Borough Market. Justin Gellatly is the co-author, with Fergus Henderson, of *Beyond Nose to Tail: A Kind of British Cooking*.

Throughout his career as a novelist, Banks has also been a master of the short form, publishing four story collections, and winning O. Henry and Best American Short Story Awards and other prizes. Now with *The Angel on the Roof*, he offers readers an astonishing collection of thirty years of short fiction, resonant with irony and compassion, honesty and insight, extending into the vast territory of the heart and world, from working-class New England to Florida, the Caribbean and Africa. Along with nine new stories that are among the finest fiction he has ever written, he has selected the best from his collections and revised them for this volume.

A must-have for every baker, with 130 recipes featuring bold new flavors and ingredients. Here is the go-to cookbook that definitively ushers the baking pantry beyond white flour and sugar to include natural sweeteners, whole-grain flours, and other better-for-you—and delicious—ingredients. The editors at Martha Stewart Living have explored the distinctive flavors and alluring textures of these healthful foods, and this book shares their very best results. *A New Way to Bake* has 130 foolproof recipes that showcase the many ways these newly accessible ingredients can transform traditional cookies, pies, cakes, breads, and more. Chocolate chip cookies gain greater depth with earthy farro flour, pancakes become protein powerhouses when made with quinoa, and lemon squares get a wonderfully crumbly crust and subtle nutty flavor thanks to coconut oil. Superfoods are right at home in these baked goods; granola has a dose of crunchy chia seeds, and gluten-free brownies have an extra chocolaty punch from cocoa nibs. With a DIY section for making

your own nut butter, yogurt, coconut milk, and other basics, and more than 150 photographs, including step-by-step how-to images, *A New Way to Bake* is the next-generation home-baking bible.

Les Fleurs du mal is a volume of French poetry by Charles Baudelaire. First published in 1857, it was important in the symbolist and modernist movements. The poems deal with themes relating to decadence and eroticism.

Pasta e fagioli, Zuppa d'orzo, Zuppa di frittatine, Zuppa di cipolle, Piselli a cecamariti, Minestrone sorano, Minestra di fave, Minestra di ceci con le costine di maiale, Cacciucco alla livornese, Zuppa di pane nero, Minestra di gulasch, Stracciatella mantovana, Trippe in brodo, Zuppa di farro e cavolo nero, Vellutata di porri, Crema di asparagi, Crema di porcini, Tagliolini in brodo coi fegatini, Acquacotta, Zuppa lombarda, Minestra di ceci e castagne... e tante altre ricette succulente in un eBook di 47 pagine. Un utilissimo ricettario, con tenere illustrazioni dal sapore naïf per rendere gradevole la lettura, e comodi indici per trovare subito quello che cerchi. Un libro che ha tutto il calore e il sapore di casa tua.

From evil vampires to a mysterious pack of wolves, new threats of danger and vengeance test Bella and Edward's romance in the second book of the irresistible Twilight saga. For Bella Swan, there is one thing more important than life itself: Edward Cullen. But being in love with a vampire is even more dangerous than Bella could ever have imagined. Edward has already rescued Bella from the clutches of one evil vampire, but now, as their daring relationship threatens all that is near and dear to them, they realize their troubles may be just beginning. Bella and Edward face a devastating separation, the mysterious appearance of dangerous wolves roaming the forest in Forks, a terrifying threat of revenge from a female vampire and a deliciously sinister encounter with Italy's reigning royal family of vampires, the Volturi. Passionate, riveting, and full of surprising twists and turns, this vampire love saga is well on its way to literary immortality. It's here! #1 bestselling author Stephenie Meyer makes a triumphant return to the world of Twilight with the highly anticipated companion, *Midnight Sun*: the iconic love story of Bella and Edward told from the vampire's point of view. "People do not want to just read Meyer's books; they want to climb inside them and live there." -- Time "A literary phenomenon." -- The New York Times

Gathers traditional Italian recipes for appetizers, pasta, rice, beans, soup, poultry, meat, fish, pizza, breads, and desserts

'A true feast for the senses' Jenny Ashcroft, author of *Beneath a Burning Sky* The scent of freshly baked biscuits, lemon and aniseed reminds Elettra of her mother's kitchen. But her mother is in a coma, and the family bakery is failing. Elettra is distraught; she has many unanswered questions about her mother's childhood - Edda was a secretive woman. The only clue is a family heirloom: a necklace inscribed with the name of an island. Elettra buys a one-way ticket to that island, just off the coast of Sardinia. Once there, she discovers a community of women, each lost in their own way. They live in a crumbling convent, under threat from the local mayor and his new development plan. It is within the convent's dark corridors and behind its secret doors that Elettra discovers a connection to her mother's past. She also falls in love again: with friendship, baking and adventure. Sempre occupati a districarci tra mille impegni - casa, famiglia, lavoro, imprevisti - quante volte abbiamo cenato a base di pasta in bianco e tonno in scatola perché non avevamo proprio il tempo per preparare niente di meglio? Quante volte, stanchi di questi menù deprimenti, avremmo voluto lanciare un SOS che arrivasse alle orecchie giuste, a un ideale "pronto soccorso cena" che facesse comparire in tavola pranzi degni di questo nome, sani e gustosi nel tempo di uno schiocco di dita? Finalmente il segnale di allarme è arrivato a destinazione: Benedetta Parodi ha inventato per noi le perfette ricette "salvacena", ovvero quelle che in 15 minuti ci permettono di preparare piatti semplici ma buonissimi e - perché no - anche di grande effetto! Ma Benedetta ha pensato anche a chi di tempo ne ha un po' di più e ha dato vita a un manuale di facilissima consultazione che va incontro a ogni esigenza, organizzato in modo che sia sempre comodo trovare ciò che si cerca. Gli antipasti, i primi, i secondi e i dolci sono ordinati per tempo di realizzazione: da quelli che si preparano in un quarto d'ora, ai piatti da 30 minuti, fino a quelli un po' più elaborati da fare quando si ha più di mezz'ora a disposizione. E grazie ai ricchissimi indici degli ingredienti, delle portate e dei tempi di preparazione ci vorrà un attimo per trovare la ricetta che fa al caso nostro. E Benedetta non si è fermata qui: per la prima volta, infatti, TUTTE le ricette sono illustrate da fotografie scattate da lei in persona, per rendere immediata la verifica del risultato raggiunto. Ma solo di quello estetico: per quanto riguarda il gusto, Benedetta è una garanzia! Allora, che aspettate: È PRONTO!

Zuppe & vellutate del cuore caldo Zuppe e vellutate dal cuore caldo. Ediz. a spirale E la chiamano Zuppa. Vellutate, creme, minestre e minestrone di verdura - Ricette di CasaScript edizioni

Fonduta di prugnoli, Garmugia al rigatino, Crema di asparagi verdi, Zuppa con i carciofi, Vellutata di porri, Zuppa di pane nero, Crema di piselli, Pasta e ceci alla toscana, Minestra di riso e patate, Zuppa di farro della Garfagnana, Stracciatella mantovana, Agnolini in brodo, Minestra di ceci e costine di maiale, Zuppa di sambuco, Lenticchie con le salsicce, Minestra della trebbiatura, Cacciucco alla livornese, Brodetto alla pescatora, Zuppa pechinese... e tante altre ricette succulente in un eBook di 127 pagine. Un utilissimo ricettario, con tenere illustrazioni dal sapore naïf per rendere gradevole la lettura, e comodi indici per trovare subito quello che cerchi. Un libro che ha tutto il calore e il sapore di casa tua.

The Diary of a Young Girl, also known as *The Diary of Anne Frank*, is a book of the writings from the Dutch language diary kept by Anne Frank while in 1942, with the Nazis occupying Holland, a thirteen-year-old Jewish girl and her family fled their home in Amsterdam and went into hiding. The family was apprehended in 1944, and Anne Frank died of typhus in the Bergen-Belsen concentration camp in 1945. In her diary Anne Frank recorded vivid impressions of her experiences during this period. By turns thoughtful, moving, and amusing, her account offers a fascinating commentary on human courage and frailty and a compelling self-portrait of a sensitive and spirited young woman whose promise was tragically cut short. The diary was retrieved by Miep

Gies, who gave it to Anne's father, Otto Frank, the family's only known survivor, just after the war was over. The diary has since been published in more than 60 languages. Eat pasta, enjoy wine and lose weight! The Mamma Mia! Diet brings the health benefits of a Mediterranean-style program with Italian flair and flavor. It is authentic, effective, delicious and fun. The Mamma Mia! Diet is more than just a meal plan—it's a complete lifestyle guide. Based on an improved version of the classic Mediterranean diet, the Mamma Mia! Diet provides you with modernized versions of healthy Italian dishes to help you lose weight while still feeling full and satisfied. The more doctors test it, the more they find that eating Mediterranean is the absolute best way to lose weight. Based on the cooking and eating style of Italy, the Mamma Mia! plan features olive oil, fruits and vegetables, nuts, legumes, fish and poultry, whole grains and, yes, wine! With The Mamma Mia! Diet, you'll enjoy:

- Better health and improved longevity
- Higher energy levels and improved fitness
- More variety than any other diet
- Fundamental nutrition grounded in tradition and science
- Incredible dishes packed with nutrition and authentic Italian flavor
- A diet that nourishes you and your family, all in one

Food can be more than just delicious. Food is medicine for the body, mind, and soul, and with The Mamma Mia! Diet, you can make the most out of what you eat, all while experiencing an Italian-style atmosphere—and satisfying an Italian-style appetite! The Mamma Mia! Diet is the modern Italian diet program that lets you enjoy the best of what Italian fare has to offer--absolutely guilt-free! Benefits of The Mamma Mia! Diet include weight loss, diabetes management, cardiovascular health and longevity. The Italian expression "Mamma mia!" denotes surprise such as "Mamma mia! I am eating good food, drinking wine, losing weight and feeling great!" The Mamma Mia! Diet shows that this is possible.

- DOCTOR RECOMMENDED. Based on the time-tested Mediterranean diet, combined with a modern twist, The Mamma Mia! Diet gives you everything you need to make lasting lifestyle choices leading to better health, higher energy levels, and increased longevity.
- ENJOY WHAT YOU EAT. Each meal is specifically crafted with three guiding principles in mind: achieving maximum nutritious value, maintaining the authentic taste of real Italian cuisine, and providing satisfying, filling portions that will leave you feeling energized all day long.
- EASY-TO-FOLLOW. Every meal featured in The Mamma Mia! Diet can be made quickly and easily using commonly found foods, requiring no special skills. Based on the well-tested, tried and true Mediterranean diet, with Italian flavor and foods, The Mamma Mia! Diet is a healthy weight loss diet everyone can enjoy!

"Se sapete far bene la spesa usando prodotti di stagione, il miglior ristorante del mondo è casa vostra." Con queste parole, Simone Rugiati invita tutti voi a prestare attenzione agli ingredienti che comprate e portate in tavola ogni giorno dell'anno. Questo passaggio - che potrebbe sembrare banale, ma non lo è affatto! - è fondamentale per preparare ricette gustose, sane e anche semplici, proprio come quelle che Simone cucina sempre per sé, la famiglia e gli amici. Per la prima volta, infatti, stagione dopo stagione potrete seguire lo chef dal mercato fin dietro i fornelli di casa sua per conoscerne i piatti preferiti, i segreti gastronomici e moltissimi aneddoti sulla sua vita e il cibo. Un viaggio attraverso 120 ricette da gustare tutto l'anno!

A groundbreaking handbook--the "method" companion to its critically acclaimed predecessor, The Flavor Thesaurus--with a foreword by Yotam Ottolenghi. Niki Segnit used to follow recipes to the letter, even when she'd made a dish a dozen times. But as she tested the combinations that informed The Flavor Thesaurus, she detected the basic rubrics that underpinned most recipes. Lateral Cooking offers these formulas, which, once readers are familiar with them, will prove infinitely adaptable. The book is divided into twelve chapters, each covering a basic culinary category, such as "Bread," "Stock, Soup & Stew," or "Sauce." The recipes in each chapter are arranged on a continuum, passing from one to another with just a tweak or two to the method or ingredients. Once you've got the hang of flatbreads, for instance, then its neighboring dishes (crackers, soda bread, scones) will involve the easiest and most intuitive adjustments. The result is greater creativity in the kitchen: Lateral Cooking encourages improvisation, resourcefulness, and, ultimately, the knowledge and confidence to cook by heart. Lateral Cooking is a practical book, but, like The Flavor Thesaurus, it's also a highly enjoyable read, drawing widely on culinary science, history, ideas from professional kitchens, observations by renowned food writers, and Segnit's personal recollections. Entertaining, opinionated, and inspirational, with a handsome three-color design, Lateral Cooking will have you torn between donning your apron and settling back in a comfortable chair.

One late-winter morning, a young man is cycling downhill to primary school when he encounters a peculiar man - as big as a mountain and as filthy as a garbage dump. After a brief conversation this earthy apparition endows him with a gift: an internal clock that allows him to see into the future and exist in the present at the same time. The young man becomes Timeskipper, seeing and foreseeing the epochal events of his era, from postwar reconstruction to the birth of television. These events are tenderly offset by his own personal experiences - love, jobs and adventures.

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