MISS MARIAN E. SMITH

Gadabouting....

(Continued from page 8)

who were presented at the brill-liant affair.

• • •

THE MIDDLE Atlantic Region of the National Beauty Culturists League, Inc., held an enlightening Educational Clinic at the Odd Fellows Hall in Washington recently.

Attending were Mrs. Margaret C. Mitchell, chairman and Mrs. Virgie W. Waters, regional supervisor. Among prize winners were Miss Rose Davis and Mrs. Ethel M. H. Felders.

Also present from Baltimore were Mesdames Florence Knox, Jackie Gamble, Mary Crosby, Rosetta Addison, Shirley Wise, Jeanette Spriggs, Beatrice Watson, Emma R. Blackwell and Mayme Tilghman.

THE CROWNSVILLE Women's Auxiliary at its general meeting at the Nurses Home at the Crownsville State Hospital will disclose all the fine things it has done to make patients happy there over the year.

Among these present will be Mrs. J. Millard Tawes, honorary president and Mrs. William H. Richardson, president, who will preside at open house and the business meeting.

The group's annual Tag Month is in progress. This is the special event which gives the public opportunity to help just by buying tags. The idea for the project was initiated by the organization's first president, the late Mrs. Vashti Turley Murphy.

Special guest speaker is Dr. Ruth Laws, Dover, Del., who is a specialist in the field of Family Life Education. Mrs. Joyce Picot McManus, contralto and concert artist, will sing.

• • •

MRS. J. LOGAN JENKINS of Morgan Park was the Thanksgiving guest of Mrs. Robert Coates of Washington, hostess to the Washington Dinner Club.

From there Mrs. Jenkins journeyed to Swathmore, Pa. to be the guest of Mr. and Mrs. Ruffin Heardon. She returned to Baltimore that Sunday, Nov. 26, to attend a luncheon at Mrs. Virgie Wood Waters of Hamilton Terrace.

Those attending included Misses Kate and Jane Shepperd of Myersdale, Pa., Mrs. Madge Hearst, Washington; Mesdames Ella Ray, Catherine Mayo, Dora Hutchinson, Fannie Jenkins and Miss Hermione Wharton.

Mrs. Jenkins had as house guests last Saturday, Mr. and Mrs. William Chavis of New York. Mr. Chavis is Mrs. Jenkins' nephew.

A small party was given in their honor Saturday night.

• • •

CELEBRATING THEIR 11th wedding anniversary on Sunday will be Mr. and Mrs. Johnnie Cornwell, 412 N. Washington St. Their daughter, Lori Kim, age 7, will join them for a wonderful day.

• • •

RECENT DINNER guests at the 802 Bentalou St. home of Mr. and Mrs. Charles Brooks were her sister and brother-in-law, Mr. and Mrs. William Stewart and Mr. and Mrs. Herbert Jones, Mrs. Anna Kelly, Mr. and Mrs. Albert Kelly and Mrs. Laura Bean.

• • •

THE ETHEL NEWMAN GUILD of Ames Methodist Church and members from the Ida C. Norris Guild of John Wesley Methodist Church journeyed to New York last weekend for Broadway shows, shopping and visits with friends.

Among them were Mesdames Mary Johnson, Emma Dudley, Florence Parks, Beatrice Dennis, Cordelia Kelly, Lelia Cooper, Margaret Gassaway; Miss Ethel Williams, Miss Mary on Love, Mr. and Mrs. Charles Demby and Derek Demby.

• • •

COMING UP ON New Year's Eve is the second annual party with the Paragons, Inc. club as host. The affair is set for the Cherry Hill Union Hall from 11 p.m. to 6 a.m. the following morning.

"Stay for breakfast," is the pass word as the group also points out there will be a complete show and midnight snacks. Club members include Anne Woodland, Beatrice Smith, Gertrude Robinson, Myrtle Thompson, Serena F. Mann.

• • •

THE ECLIPSE Pinochle club met at the home of Louise Harris, 1200 Caroline St., Wednesday to enjoy cards and business as well. Next meeting was at the home of Madelyne Harper, 2213 Poplar Grove St.

Winners at the two sessions were Myrtle Dennis, Mary Johnson, Dorothy Diggs, Anna Willis, Mary Dennis, Rosie McKenny, Esther Thomas is president.

• • •

THE WAYS and Means Club of the Lipporah Chapter No. 3, Order of Eastern Star of the Ancient and Accepted Scottish Rite of Free Masons, gave its first semi annual cabaret at the Union Hall last week.

Present were friends and members from Connecticut, New Jersey, Philadelphia, Massachusetts, and North Carolina as well as Maryland and the District of Columbia.

Officers are Mesdames Rosa Jefferson, president and Ruth Tyson, Edith Howard, Lillie Briggs, Katie Carter and Geraldine Cox.

1962 Events

With 1962 date books already out, the Les Tâmheyis are first on the list with their matinee cabaret scheduled for Jan. 1 from 5 to 10 p.m. at Wilsons Garden Room.

Dorothy Thompson is president, Margaret Hawkins, Josephine Monroe, secretaries; Christine Anderson, business manager; Lillian Tate, treasurer, Ernestine Harding, publicity chairman and members Alverta Bowie and Helen Harris.

• • •

THE BANQUET toasting Delegate Verda Welcome comes Sunday, Jan. 28 in the main ballroom of the Emerson Hotel at 7:30 p.m.

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THE COOPERATIVE Women's Civic League will hold a new Membership Tea, Saturday from 3 - 4 p.m. at the Fellowship House. Mrs. Ethel Harris is president and Mrs. Mary E. Hawkins, corresponding secretary.

The Colonial Golf Club will hold its annual awards banquet, Dec. 17 at the Sheraton Inn. Walter Rice is president; Leonard Underwood, vice - president; Calvin Hall, secretary; Edgar Allen, corresponding secretary; and Dr. E. E. Holt, financial secretary.

• • •

THE INTERNATIONAL Tea of Alpha Chapter, Phi Gamma Mu Sorority held in Washington last Sunday drew the following sorors from Baltimore . . . including Sorors Agnes Underwood, Helen Harden, Mildred Murphy and Julia Richardson.

When Milburne Brown entertained the Firesiders a Saturday ago her guests were Mesdames Jewell Rawlings, Mae Johnson and Vernon Johnson. Milburne's dinner, including her full course turkey drew rave reviews. Mae Johnson won first prize, a mink fur belt.

• • •

HELEN COTHORN entertained the group Saturday night and her guests included Llewellyn Walker and Cordelia White. Helen's table was centered with a huge turkey, already carved but artfully arranged and covered with the original skin. Her club room, featured a huge table with melon balls on a mound of ice. For entertainment her versatile husband showed movies of Firesiders picnics, and scenes from the Dunes. Another main feature was the Race films with the members winning gifts.

About were Iris Mapp, president; Ada Weaver, Bea Nixon, Evelyn West, Frances Ashby, Irma Dancy, Ida Smith, Milburne Brown, Eula Watkins, Dorothy Brown, Lillian Ross.

• • •

ANYONE WHO came away from Pauline Brooks' luncheon - fashion show without an addition to her wardrobe, Saturday, either had a will of steel or a husband who had laid down the law.

Anyone who could distinguish between the guests and the models was smarter than I. And none was smarter (in another sense of the word) than Madam Brooks herself . . . in a chic black frock, ball - fringe trimmed, and a becoming hat, mink laden.

But who was the star of the show? A substitute model, poodle, carried by a model wearing a frock of white poodle cloth, and backed by a trio of models all in white frocks.

And what was the feature of the show? Four chic models in white fringe trimmed frocks, long black gloves . . . doing the twist!

Mrs. Brooks gave her first fashion show in 1953, and since then the affairs have grown in popularity each year. This year some 300 maids and matrons turned out, dressed to the Nth, for cocktails and luncheon and to see her offerings. And offerings she had!

From lounging togs to evening gear . . . from hats (by Nell Sheridan) to jewelry (by Roslyn Caplan) and shown by a batch of svelte models including Mable Burton, Pearl Dyson, Mae Hawkins, Leatrice Hubbard, Ann Phillips, Patricia Press, Audrey Simmons, Renge Wiggins and Mellinee Yerrell. Odell Rae was commentator.

While most of her items were simply out of this world, they were the things which took me. They are simply magnificent.

Those of you who were wondering about the prices of that jewelry (prices on all other items were given) you will learn here that last little number of seed pearls with the side crystal clasp had a $40 tag; those dripping evening earings were $35; the necklace of gold with blue stones, $45; and "the convertible," $50.

Throughout the luncheon, models kept passing out gifts to the customers. Among those who garnered some of the pretties were Mildred Noel, Isabel Lee, Mae Hawkins, Thelma Jiggetts, Thelma Hawks, Elinor Brown, Nancy Middleton, Joan Briscoe and Mary Brown.

The Lords of Britain provided the background music . . . and Helena Edmonds was the "behind the scenes" gal, who kept the wheel smoothly rolling.

• • •

GET - WELL wishes go to this popular Baltimorean.

After surgery on his neck, William Meredith H. Birche, the noted musician, is recuperating at his Hilton St. home.

Ailing for the past few weeks, Mr. Birche needed heavy medication to sustain him as he conducted the Cabanoes, his orchestra, at the Calypso Festival Concert last Saturday.

MR. AND MRS. OAKE THOMAS

Miss Marian Miller weds Oake Thomas

Miss Marian Miller, daughter of Mr. and Mrs. Cubard Miller, 2412 Arunah Ave., was married at noon Saturday to Oake Thomas, son of Mrs. Edna Thomas, 1905 Pulaski St.

The families of the bride and bridegroom witnessed the ceremony performed in the Wayland Baptist Church by the Rev. W. W. Payne.

A reception followed at the home of the bride's parents and the newlyweds left immediately afterwards for a one-week honeymoon.

The new Mrs. Thomas was beautiful in a white brocade ensemble trimmed with white mink. The skirt was enveloped with a bouggant chiffon overskirt.

• • •

THE BRIDE was attended by Miss Diane Kearney and Mr. Thomas by Stanley Johnson.

Out-of-town guests here for the Wedding were Mr. and Mrs. Leverett of New Jersey, Mrs. Levie Coleman of Richmond; John Henry Coleman, Richmond; Mr. and Mrs. William James and Jesse Gayles, all of Virginia.

Other guests were Dr. and Mrs. Emerson Walden, Mrs. Eula Mae Watts, Mrs. Bessie McGowan, Mrs. Elizabeth Dyett, Mr. and Mrs. Edward Boston, Mrs. Sylvester Banks, Arthur Woodson, Mrs. B. Chrisis, Mrs. Dorothy Hartell, Mrs. Pauline Hooper, Mrs. Mildred Montague, Mrs. Stanley Johnson, Mr. and Mrs. Albert Williams, Mr. and Mrs. Francis Johnson, Mrs. Marie Jackson, Mrs. Sarah Mosely, Mr. and Mrs. Earl Thomas, Mrs. Betty Wallace and Dennis Crosby.

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CARTER-SMITH

Miss Marian E. Smith, daughter of Mrs. Rosie Smith, is engaged to Pfc. Rodney M. Carter, son of Mr. and Mrs. Fred Gundy.

Miss Smith graduated from Douglass High School and is now an IBM operator at Social Security.

Pfc. Carter is also a Douglass graduate and is now stationed at Ft. McPherson, Georgia.

The wedding is planned for Jan. 21, 4 p.m. at Fulton Baptist Church. The Rev. Benjamin F. Jackson will perform the ceremony.

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Vice-principal awaits assignment

Albert T. Jacobs, 40, 2600 block Roslyn Ave., former vice-principal of Druid Hill Elementary School, has been demoted to the position of teacher and assignment is pending. Dr. George B. Brain, superintendent, said this morning (Friday).

Recently Mr. Jacobs was acquitted of a charge in which he was accused of selling a lot without permission when he was connected with a realty firm.

Holds open house

Mrs. Evangeline D. Pearson, proprietor, and her co-workers greeted visitors at the recent open house for the Satin - Top Beauty Shoppe, Longwood and Brighton Sts.

Visitors on hand to help celebrate the opening of the modern new beauty shoppe included beauty school instructors, shop owners, shop managers, operators, supply house representatives, patrons and friends.

Operators at the shoppe, now open 9 a.m. to 6 p.m. daily are Mrs. Shirley Green, Mrs. Eleanor Parker and Miss Elsalenia Cuffia.

MRS. PEARSON MRS. PARKER MISS CUFFIA

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MRS. IDA MURPHY SMITH, Director
MU. 5-6015 After 6 P.M., LA. 3-0302
628 N. EUTAW STREET BALTIMORE 1, MD.

Y seeks volunteer to teach crafts

The Madison Avenue branch of the Young Women's Christian Association is asking for a volunteer man or woman able to teach intermediate arts and crafts for teen-agers.

Mrs. Bettye Ann Moore, director of teen activities for the branch said the person should be able to teach copper enameling shell craft, leather craft, mosaic tile setting, and ceramics. Volunteers are asked to call the branch at North 9-1081.

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WEEK'S BEST BUYS

Time to buy: when supplies are fresh

By VIRGINIA L. MCLUCKIE

Satisfaction is the ultimate goal of family eating. It is a challenge to obtain this end with the food dollar's available.

When you shop choose a time and day to shop when supplies are fresh. Choose a store for your shopping with these things in mind; economy, quality, variety, location and convenience.

Comparative shopping between stores can pay off unless transportation costs and time involved exceeds savings that are made. Once in the store use a system to eliminate back bracking and you will find the shopping less time consuming and more orderly.

• • •

KEEP YOUR MARKET list flexible so you can make substitutions when quality is not up to standard. Select meat items early in the trip, then select vegetables to go with the meat. Pork supplies are increasing seasonally and prices are slightly lower. Two pork items on the best buy list are bacon and smoked shoulders.

Chicken continues low in cost and a recommended buy for economy. Red meat specials will give shoppers an opportunity to make cost comparisons and advantageous buys.

Grade A Medium size eggs are the best egg buy. When there is more than eight cents price spread between large and medium size eggs the smaller size is the better value for your money.

• • •

AT THE PRODUCE counter the cabbage family rates high. The best buys include cabbage, cauliflower, rutabagas, potatoes and mushrooms. Cabbage is the Domestic Round and Danish Varieties that are usually firm and heavy for their size. Cauliflower is coming mostly from the New York, Long Island growing area. Fresh cauliflower is lower in cost per serving than frozen at this season of the year.

Rutabagas grow best where the weather is colder and most of them are imported from Canada. Rutabagas are a cross between the turnip and some form of cabbage which makes rutabaga flavor a combination of turnip and cabbage. The flesh of this vegetable is deep yellow and the top of the root has a deep purple - bronze mantle. The roots are dipped in heated paraffin in order to prevent wilting and to lengthen their keeping quality.

Serve rutabagas raw as a relish or in a salad or cooked as a vegetable in stew, soup or with a roast.

• • •

MUSHROOMS FROM nearby Pennsylvania are in liberal supply and prices are attractive. Top quality mushrooms are creamy white in color with caps closed tightly to the stems. Mushrooms are quite perishable and turn dark when exposed to light. They should be stored covered in the refrigerator until used. One pound will provide four generous servings as a vegetable or sauteed for a luncheon dish.

White potatoes are in abundance and low in cost. Frozen spinach is in good supply and prices are attractive. Frozen spinach is available in whole leaves or in chopped style.

• • •

AT THE FRUIT counter apples are the best buy. Citrus is becoming more plentiful. The best citrus buys are small size juice oranges and small size grapefruit. Tangerines are in season. Cranberries are low in cost. The supply of candied fruit and nuts is generous.

RUTABAG APATTIES

1/3 cup minced onion, 1 tablespoon butter or margarine, 3 cups mashed cooked rutabagas, 1-¾ teaspoons salt, 2 tablespoons minced fresh parsley, 1 egg, beaten, 3/4 cup fine dry bread crumbs, 3 tablespoons shortening and 1/8 teaspoon ground black pepper.

Saute onions in butter or margarine until limp and transparent. Add to mashed rutabagas along with salt, black pepper, egg and 1/3 cup of bread crumbs. Mix well and shape into3-inch patties. Brown on both sides in hot fat in a skillet. Roll in remaining bread crumbs. Serve hot. Yield: 2—9-inch patties.

Clabber Girl Bittersweet Chocolate Cake

The Recipe

Sift together 2¼ cups sifted cake flour, 2 teaspoons Clabber Girl Baking Powder, and ¾ teaspoon salt. Cream together ½ cup shortening, 2 cups firmly packed brown sugar, and 1½ teaspoons vanilla extract. Add 2 eggs; beat until light and fluffy. Add 4 squares (4 ounces) unsweetened chocolate, melted and cooled. Add dry ingredients alternately with 1 cup milk, adding flour mixture first and last; beat thoroughly after each addition. Pour equal amounts of batter into two greased and floured 9 x 1½-inch round layer cake pans. Bake in a 375° F. (moderate) oven about 30 minutes. Cool before frosting. Yield: 2—9-inch layers.

It's the BALANCE that Counts . . .
It's the balance of ingredients in baking powder that governs its leavening action. Only when these are scientifically balanced can you be sure of uniform action in the mixing bowl plus that final, balanced rise to light and fluffy texture in the oven.
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IF YOUR GIFT is to be a treasure from your kitchen no more likely to please them can be found than these candied fruit bars. Recipe on this page.

PENN FRUIT CHECKER of the year, Mrs. Verna Dorsey, 4653 Finney Ave., of the Mondawmin Shopping Center store, also won the title in 1959 for the city. At right: Mrs. Ella Gayles, 3015 Garrison Blvd., was runner-up in the contest. Both women, employed by the company for five years, were recently honored guests at a banquet in Philadelphia where Mrs. Dorsey received a transistor radio.

Entertaining with the small dinner

The First Lady and her illustrious husband, John F. Kennedy, President of the United States, have brought new life to the social whirl in Washington.

A favorite entertainment device is the Small Dinner Party.

The revival of this social custom can be patterned by us in our own homes. It means more conversational contact with our friends and more time for displaying the charms of a Hostess and the mastery of the Host.

There is a type of Small Dinner Party to fit every home, budget and personality. By making careful plans to have the smallest detail worked out ahead of time, the Hostess can enjoy her own Dinner Party along with her Guests. "Pencil and paper plans" pay off, unless the Hostess has had much experience with this activity.

• • •

AS PLANNING any meal, money-in-the-kitty, dining facilities, the number of guests and the nutritive qualities of food should be considered. A meal-pattern is basic, also.

The one to follow is generally accepted for a Small Food (meat, fish, or fowl). Starchy Food, 1 to 2 vegetables, salad, bread, dessert and beverage.

This Plan fits into the Basic Four Food requirement for good nutrition. It may be embellished to fantastic elegance or simplified to ultra conservatism.

So, you have invited six Guests for Dinner! Where do you start? Decide on the Menu, first. Here is one that will win you fame for time to come:

• • •

A SMALL DINNER MENU

APPETIZER
STANDING RIB ROAST OF BEEF
TOASTED POTATOES
SAVORY GREEN BEANS
WITH TINY ONIONS
TOSSED SALAD WITH ROQUEFORT CHEESE DRESSING
HOT BUTTERED ROLLS
FROZEN FRUIT PUDDING
COFFEE

• • •

IN BUYING a Rib roast of Beef, allow 2 or 3 servings to the pound, or at least 3 ribs weighing 4 to 5 pounds for the six guests. Ask the Butcher to separate the backbone from the ribs. To make certain that the roast is cooked to-perfection - invest in a Meat Thermometer. If you don't already have one. When cooking time comes, place the seasoned roast in a shallow pan with the fat side up. This forms a "natural" rack for the meat to rest.

Insert the thermometer in the meaty portion, about the center, but not in fat or near bone. DO NOT COVER, DO NOT ADD WATER. For added flavor, place vegetables like onions, carrots and celery on roast before baking. Have the oven preheated to 325 degrees.

• • •

TO MAKE carving easier, let roast stand at least 15 minutes to firm. For safety's sake, place the roast on a large platter to avoid carving accidents. Carving can be done in the kitchen, if preferred.

Deep-green clusters of parsley may garnish the meat platter.

For that extra touch, onions can be made easily into the most beautiful "mums" you ever saw; these can be set in the parsley bed. Simply, peel a large white onion for each flower to be made. Cutting only to ½ inch from the bottom, slice through the center of onion in quarters, eighths so that petals are ¼" to ¼" wide. Add food coloring (red and green to warm water in a bowl - one for each color. Have bowls large enough for petals to spread. Place onion in deeply-colored water to cover and let come to room temperature. Place in refrigerator several hours or until petals curl. Drain before using.

• • •

GOOD GRAVY can make or break your roast For a perfect formula, follow these few simple suggestions: After the roast is removed, pour off drippings leaving crusty bits in the pan For 2 cups gravy or 6 to 8 servings, measure out 4 tablespoons drippings and 4 tablespoons flour Blend over low heat until good and brown. Remove pan from heat and gradually stir in 2 cups liquid (meat juices and water or bouillon). Return to heat. Taste before seasoning - a dash of rosemary or kitchen bouquet adds zest. Simmer for about 5 minutes; then it is ready to serve.

If roast beef Au Jus is preferred, add warm water to drippings and season the gravy will be thin.

• • •

THE POTATOES are to be cooked with the Roast. Parboil parcel potatoes in salted water for 15 minutes Drain. About 45 minutes before roast is done, place potatoes in meat drippings around the roast, turning potatoes to coat. Season with salt. Serve hot.

• • •

THERE ARE many vegetables that may fit into this particular menu, as spinach, green beans, broccoli or peas. For a change with an old favorite, cook 1½ pounds of fresh green beans in a small amount of salted water. Drain. Add bacon fat to hot beans and 3 teaspoons stripped fresh savory or 1½ teaspoons dried savory leaves. Before serving mix with a few small cooked onions and heat

• • •

A SIMPLE CRISP salad can be prepared by tearing salad greens, such as lettuce, chicory, to make about 3 cups and tossing with 3 cups vegetables as celery, onions, paper-thin slices of cucumbers or carrots.

For the dessert, that can be made far ahead of time, the recipe for it is now presented, heralded as though it were a Queen:

Candied bars

If you are going to express your love with items from the oven, be sure to include in your gift box a few Candied Fruit Bars.

• • •

CANDIED FRUIT BARS are made with 1¼ cups sifted enriched flour*, 1 teaspoon baking powder, ½ teaspoon salt, ½ cup shortening, ½ cup honey, 2 eggs, beaten, ½ cup raisins, ½ cup chopped candied cherries, ½ cup chopped nuts, and Confectioners' sugar icing.

Sift together flour, baking powder and salt. Cream together shortening and honey. Add eggs, mixing well. Stir in the raisins, cherries and ¼ cup nuts. Stir in flour mixture.

Spread in greased 7 x 11 inch pan. Bake in slow oven (325 Degrees F.) about 35 minutes. When cool, frost with thin confectioners' sugar icing and sprinkle with remaining chopped nuts. Cut into bars about 1 x 3 inches.

Makes about 2 dozen bars.

*If self-rising flour is used, omit baking powder and salt.

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RIB END lb. 27¢
LOIN END SLICED lb. 41¢
LOIN END lb. 37¢
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25% PORK, 25% VEAL, 50% BEEF—FRESH
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FRESH CAUGHT WHITINGS 2 lb. 19¢
FANCY CHEESE SLICED SWISS lb pkg. 59¢
FOOD CLUB CREAM CHEESE pkg. 3 oz. 10¢
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TOP FROST FROZEN—6 OZ. CAN ORANGE JUICE BUY 4 CANS AT 89¢ GET 5th CAN FOR 1¢ ALL 5 FOR 90¢
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ERDMAN—Erdman Ave and Sinclair Lane
CHARING CROSS — 5210 Baltimore National Pike
GLEN BURNIE—Glen Burnie Shopping Center, 6th and Ritchie Highway
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