

## More Sugar Flowers For Beginners A Step By Step Guide To Making Beautiful Flowers In Sugar

Lesley Herbert's Complete Book of Sugar Flowers explains and illustrates the methods of making sugar flowers in more depth than has ever been attempted before. This cake decorating book concentrates on the techniques involved in creating and arranging thirty types of flowers and foliage. In addition, there are fourteen arrangements, each displayed on a finished cake. For the complete beginner, the first steps in making and handling flower paste are shown in the opening chapter, along with photographs of how to use the essential equipment, colors, glazes and finishes. Once the basic skills of handling flower paste are understood, the blooms can be made from start to finish. Every stage for each flower is clearly laid out in the order in which it is prepared, leading you step-by-step from molding the first tiny ball of paste to applying the final dusting of color. The completed sugar flower is shown with its leaves, where suitable, and a photograph of the fresh flowers used for reference is also included. Many of the neat sprays of blossom are ideal for decorating a simple cake, but when you have mastered the knack of making flowers, you will definitely feel inspired to progress to creating stunning arrangements. Grouping complementary flowers, working out the shape of the design, wiring and securing the centerpieces are all illustrated alongside each finished arrangement. The information is completed by showing a cake with the floral decoration displayed to full advantage. By setting out her work in such detail, Lesley Herbert offers a real insight into the professional approach which gives immaculate results. Her book is the perfect individual tutor and worktop companion—follow her instructions, practice the techniques and study the photographs of the beautiful flowers for successful results. From buds to bouquets, Lesley Herbert's Complete Book of Sugar Flowers is the ultimate source of inspiration for sugarcraft artists. This cake decoration book includes: Basic instructions to fill beginners with confidence Templates of cutters to save buying dozens of shapes Fabulous displays of flowers to inspire experienced cake decorators

Master sugar artist Alan Dunn presents more than 100 of his most spectacular cake decorating designs—all illustrated in the classic Alan Dunn style. This book offers everything you need to create stunning and impressive cakes for every occasion. Each decoration, from “sweet violet” to “moon and sun bouquet” is illustrated from beginning to end, with handy information on all necessary equipment. Alan Dunn's Ultimate Collection of Cake Decorating covers tropical and exotic cakes, flowers, fruit and nuts, celebration cakes, and arrangements, along with tips on technique and detailed recipes. This book delivers joy to both the baker and the sugar crafter, with amazing creations to impress those lucky enough to be offered the end results.

?This delightful book shows you how to make beautifully realistic sugarcraft flowers for cake decorations. There are detailed instructions on how to make 25 flowers, with the emphasis firmly on the simple garden flowers that keen sugarcrafters want to create, from delicate flowers such as freesia, pansy and daisy to favourites such as rose and carnation and bold flowers like sunflower and poppy. Each project has a full materials and tools list, detailed instructions and step-by-step photographs, as well as a photograph of the finished flowers simply displayed. A useful section at the back of the book shows you how the different types of flowers can be arranged into sprays and arrangements to suit any occasion. In addition, there is a section at the beginning of the book which gives information about all the tools and materials as well as essential techniques such as making pulled flowers, making leaves, veining, frilling and glazing. This book shows you how to make beautiful life-like flowers using simple techniques while stunning step-by-step photographs show you how each flower is created.

Twenty projects cover a variety of flowers, including roses, lilies and orchids, and shows you how to make a great variety of wonderful designs using simple shapes and easy modelling techniques.

Following the success of her first book, 'Sugar Flowers for Beginners', Paddi Clark introduces more stunning flowers and leaves that can be made in sugar. Ideal for cake tops or simply for displaying at home, each individual flower and leaf is created using simple yet effective techniques for realistic results. 28 flowers and leaves are featured and each comes complete with step-by-step pictures and easy-to-follow instructions. Basic techniques are covered, not only for sugar floristry but also for covering cakes, meaning that readers of any skill level can decorate professional-looking cakes for special occasions.

Simple instructions for gorgeous cakes, cupcakes, and cookies; decorate them with fillings, frostings, piping, sugar paste, and more! Whether you are a beginner or an experienced baker, this book is designed to provide you with all the baking and decorating techniques you'll need to become a confident and creative cake, cupcake, and cookie maker. With easy-to-follow recipes and advice about essential tools, experienced cake decorator Patricia Moore guides you through the planning and preparation stages, including baking and icing tips, and how to layer and stack a cake. Using stylish designs and handcrafted edible flowers and animals, you can create personalized masterpieces for all occasions, including: -Chocolate Ganache-French Buttercream-Cream Cheese Frosting-American Buttercream-And so much more! Achieve stunning results every time with Creative Cake Decorating for Beginners!

This book contains a collection of 25 fabulous blooms in a range of styles and complexity. Each is shown beautifully photographed, then step by step instructions and pictures explain clearly the making of the individual components and their assembly. Colo

Lavishly presented in a very portable format, these astonishing creations include popular flowers such as roses, lilies, gerbera and orchids. Simple steps explain how to make each of the illustrated flowers, and an image of the unassembled constituent parts helps to make each project clear and simple. Instructions are also given to make foliage and decorative butterflies to complement the flowers.

Internationally acclaimed sugar artist Jacqueline Butler has developed a unique style of cake decorating with sugar flowers, which she generously shares in this beautifully illustrated book. Through over 600 exquisite photographs, you will learn how to create 18 stylized gumpaste flowers in various stages of bloom, as well as buds and leaves, using a fresh modern color palette. Jacqueline also reveals how to use the flowers to create artful arrangements on wedding and celebration cakes, including working directly on single- and multi-tier cakes, as well as pre-made toppers and separators. Inspirational and practical, this step-by-step cake decorating book will be your go-to reference on sugar flowers for years to come.

WIN THE FIGHT AGAINST FAT—THE SUGAR BUSTERS!® WAY When SUGAR BUSTERS! hit the shelves almost five years ago, it quickly became a diet and lifestyle phenomenon. The millions of people across the country on the SUGAR BUSTERS! plan discovered that by simply choosing the correct carbohydrates and lowering their sugar intake, they could shed the pounds they failed to lose with other diets. Now the weight-loss program that swept the nation has been completely revised and updated—incorporating all the newest nutritional findings, health statistics, and scientific studies, and featuring all-new, easy-to-follow recipes and meal plans. Among the wealth of new material in this edition, you'll find amazing testimonials from men and women who are losing weight and feeling fit the SUGAR BUSTERS! way; frequently asked questions and helpful answers; the latest on diabetes—and how SUGAR BUSTERS! can help prevent it; essential facts on women, weight loss, and nutrition; and new tips, updated charts, and practical exercise suggestions. So arm yourself with the facts and get the figure you've always wanted. When it comes to optimal wellness on the SUGAR BUSTERS! program, it's survival of the fittest—a way of life in which everybody wins!

#1 NEW YORK TIMES BESTSELLER • INCLUDES BONUS MATERIAL • “Reacher gets better and better. . . . [This is the] craftiest and most highly evolved of Lee Child’s electrifying Reacher books.”—Janet Maslin, The New York Times “Child is a

superb craftsman of suspense, juggling several plots and keeping his herrings well-rouged. . . . Chances are you'll want to seek out other Reacher adventures the moment you finish."—Entertainment Weekly A bus crashes in a savage snowstorm and lands Jack Reacher in the middle of a deadly confrontation. In nearby Bolton, South Dakota, one brave woman is standing up for justice in a small town threatened by sinister forces. If she's going to live long enough to testify, she'll need help. Because a killer is coming to Bolton, a coldly proficient assassin who never misses. Reacher's original plan was to keep on moving. But the next 61 hours will change everything. The secrets are deadlier and his enemies are stronger than he could have guessed—but so is the woman he'll risk his life to save. "Masterful . . . a tour-de-force of both structure and suspense."—The Providence Journal "Child keeps his foot hard on the throttle. . . . This is Child in top form, but isn't he always?"—Booklist (starred review) "Compulsively addictive [with] an explosive climax that will have you tearing out your hair until Reacher's next appearance."—The Miami Herald Celebrate deliciously and beautifully! Master sugarcraft sculptor Alan Dunn shows how to create festive cakes decorated with cascading, lifelike floral arrangements built from sugarpaste. Make your cakes the centerpiece of any celebration with romantic flowers, lush foliage, brightly colored fruits, and fantasy butterflies. Alan's easy-to-follow directions, accompanied by stunning, mouthwatering photographs, cover 35 floral varieties and 18 charming cake designs for weddings, anniversaries, birthdays, christenings, holidays, and more. If you're looking for the ultimate guide to sugarcrafting, this book won't fail to impress. This book, which describes the art of sugar flowers, offers guidance in giving a professional look at cake decorating and creating artistic-looking sugarcraft designs for the table, and for special occasions.

More Sugar Flowers for Beginners A Step-by-step Guide to Making Beautiful Flowers in Sugar

Exotic, beautiful, delicate orchids capture the imagination and provide simple style. Inspired by the wide range of blooms now available, three sugarcraft experts now show you how to recreate these lovely, ethereal flowers as cake decorations. Celebrating the diversity of orchids from around the world, the sugar flowers vary from vibrant red to subtle pink and the most striking pure white. Familiar favorites are combined with unusual, lesser-known orchid varieties to provide a wealth of choice for every occasion. Inside this cake decorating book are over 20 projects that provide ideas for sprays, bouquets, pots, and table arrangements. The orchids decorate a range of celebration cakes from the traditional and contemporary wedding cakes to christening cakes, anniversary cakes and seasonal projects, such as Christmas and springtime. Complementary blooms, such as lace-cap hydrangea, spiky leucadendron, Mexican blue flower, glorious passionflower and pink gaura flowers, are included to enhance the orchid displays. Sugar Orchids for Cakes is a stunning book with beautiful images and clear, detailed instructions, making it a must-have for all sugar flower makers looking for up-to-the-minute ideas on creating and displaying fashionable orchids. Cake recipes and Orchids include: Star of Bethlehem Cake with Star of Bethlehem Orchids Oriental Delight Cake with Bamboo Orchids and Hydrangeas Sunburst Splendor Cake with Comparettia Speciosa Orchids and Passionflower Tropical Scent Cake with Vanilla Orchids

A professional sugar crafter shows how to make exceptional sugar flowers for any occasion. Sugar Flower Skills is a beautifully presented catalog of 25 fabulous blooms in a range of styles and degrees of complexity, with all the information and guidance needed to recreate them. Many are ideal for beginners and home bakers. The book opens with a comprehensive section on materials, recipes, equipment and core techniques, which are demonstrated in step-by-step photographs. Special techniques specific to a project are shown in the 124-page flower directory, which is organized into decorative categories and by progressive skill level. The topics include: Pulled Flowers and Foliage -- Simple and advanced hand-modeled for beginners with basic equipment Piped Sugar Flowers -- Traditional royal icing piping Simple Unwired Cutter Flowers -- Useful filler flowers to accent large focal flowers Pressed Sugar Flowers -- Realistic edible flowers using powder food colors Wedding Flowers and Foliage -- The essential bridal flowers: roses, lilies, peonies, orchids, plus unusual flowers and foliage Wild and Garden Flowers -- Interesting, seasonal projects for celebration cakes Fantasy Flowers -- Instant touches of fun, fantasy and glamour. Each flower design is explained in a four-page unit, which includes a full-page photograph of the finished bloom. Detailed step-by-step instructions and close-up photographs demonstrate how to make and assemble the components. The delicate work of decorative flowers is the last and most intimidating frontier of cake decorating. Sugar Flower Skills breaks the complexity into concise units with clear instructions. For novices and skilled decorators alike, the result is a repertoire of stunning realistic blooms for any cake. In the Kew Book of Sugar Flowers, sugarcraft specialist Cassie Brown teaches you how to craft stunning, authentic-looking flowers and foliage using flower paste (gum paste). Learn how to create beautiful bouquets and stunning sprays, from the early stages of germinating your ideas - taking inspiration from nature and making moulds from real flowers and leaves - to creating floral cake decorations with an exotic or wild flower theme for a special occasion. Through clear and concise step-by-step instructions, Cassie explains every facet of crafting sugar flowers, from gaining an appreciation of the flower itself, to preparing the flower paste and colouring it to wiring the flowers into an attractive and realistic bouquet. There is a veritable garden of delights to choose from, from ornate orchids to delicate daisies. The method for crafting each individual flower is demonstrated in stunning detail beginning with an 'exploded flower' photograph that illustrates each of the individual components and working through the techniques and tricks that Cassie herself applies to create her stunning floral displays. The Kew Book of Sugar Flowers is the perfect book for the established sugarcrafter looking to develop their skills and take their cake-decorating capabilities to the next level. Readers with a particular interest in flowers and plants will also love this book for its painstaking recreation of flora in flower paste (gum paste), and the book is endorsed by the Royal Botanic Gardens, Kew giving extra credibility to the stunning realism of the flowers that Cassie Brown has recreated. Foreword by Eddie Spence M.B.E. Eddie Spence MBE has enjoyed an illustrious career in confectionery and cake design and his superior skills have earned him the opportunity to decorate many cakes for the royal family, including Her Majesty the Queen herself.

This stunning book shows you how to make beautifully realistic sugarcraft flowers for cake decorations. There are detailed instructions on how to make 32 flowers, from the classic rose to the more exotic Akebia flower. Each project has a tools and materials list, clear, detailed instructions and step photography, as well as a photograph of the finished flower simply displayed. The following chapter, Sprays and Arrangements, shows you how to make beautiful flower arrangements designed from a selection of flowers from the first chapter, that can be displayed in glass vases and bowls and used as table displays. Finally, the chapter on Cakes showcases the flowers on individual cakes. There are 15 cake

designs to suit any occasion, ranging from a two-tiered wedding cake to a heart-shaped anniversary cake. The front pages feature the basic equipment, techniques and recipes used throughout the book.

The essential reference from the internationally renowned cake designer. Known for her signature sugar flowers and her glorious wedding cakes, Jacqueline Butler has shared her tips and techniques in this beautifully illustrated guide. Bakers at every level can find clear, easy-to-follow directions to create a distinctive, contemporary look for their cakes. Covering single-tier, multi-tier, and premade arrangements, Butler reveals her secrets for lilacs, lavender, dahlia, freesia, camellia, and many other floral creations—plus advice on tools, supplies, and coloring.

Stunning cake designs and technique how-tos from top cake artist Maggie Austin A former ballerina, Maggie Austin turned to baking when an injury ended her dancing career—and has since become one of today's most sought-after cake artists, serving celebrity clients and even royalty around the world. Her design hallmarks are instantly recognizable to the legions of fans who follow her work: ethereal frills, dreamy watercolors, lifelike sugar flowers, rice-paper accents, graceful composition, and other impeccable details. Here, she shares a collection of her edible works of art and the methods behind their creation, with a "theme and variations" organization that shows how mastering any single technique can open the door to endless creativity. Each is broken down into clear instructions and illustrated with step-by-step photos that are easy to follow whether you're a professional baker or an amateur enthusiast. From a single sugar blossom to a multi-tiered cake festooned with pearls and intricate appliques, there's inspiration for bakers and crafters of all stripes. Provides detailed instructions for making more than 45 flowers, with photographs showing both the various steps and the finished flowers

The rose, known as the flower of romance, is the most popular of all flowers. And roses are the flowers most requested by brides to decorate wedding cakes and to carry in their bouquets. Sugar Roses for Cakes includes a collection of all the different kind of roses: wild, climber, rambler, traditional varieties, and the various modern roses--from pretty, delicate, five-petaled wild roses to the huge full-blown modern blooms. Each section in this cake decorating book covers one of these rose types, and the authors have displayed them in both traditional and modern settings on cakes as well as in bouquets, sprays, posies, and table arrangements. There is also a large selection of beautiful celebration cakes, which includes a spectacular array of wedding designs and various other cake decorations. Sugar Roses for Cakes reveals many innovative ways to display roses on cakes and as arrangements, too. From recognized authors who are experts in the field of sugarcrafting, this book reveals unique techniques that will make rose creation a reality for your own cakes. Including templates and nearly 200 full-color photographs, this cake book is the perfect one for brides and wedding planners as it explores and reveals many innovative ways to display and compliment the true beauty of sugar roses. Cake recipes and Roses include: Wild at Heart: Dog Rose Danish Romance: 'Queen of Denmark' Blue Peter Rose Cake; 'Blue Peter' Summer Solstice: 'Chicago', Dog's-Tooth Violet, Ruscus Winter Wedding: 'Massai', Oriental Climbing Bittersweet

Learn how to use easy papercraft techniques on cakes with edible wafer paper to create stunning cake designs. Leading wafer paper cake instructor Stevie Auble demonstrates how to make a plethora of different wafer paper flowers, plus other wafer cake decorations such as bows, wreaths, and cake toppers. Stevi also demonstrates how you can cover cakes in wafer paper to create spectacular backgrounds on which to place your decorations--all with minimum effort. Friendly and inviting--bound to be a classic--"What's Cooking America" offers more than 800 tried-and-tasted recipes, accompanied by a wealth of well-organized information. When Andra Cook and Linda Stradley discovered that they each had been working on compiling favorite recipes requested by their children, they decided to throw their efforts into one pot and let it simmer for a while until the contents were thick and rich to emerge fully seasoned as "What's Cooking America." Andra Cook lives in North Carolina and Linda Stradley lives in Oregon.

Squires Kitchen is the oldest and one of the most popular schools of its kind in the UK. Its highly regarded reputation brings students from all around the world to the school in Farnham, Surrey and its course syllabus is also taught in Malaysia and Singapore, with more countries in the pipeline One of the only book of its kind to offer the reader a vast range of skills techniques, projects and expert advice from 21 of the world's leading cake decorating tutors.

Features flowers that can be used on a cake or as a decorative arrangement. In this title, the designs include many species of orchid, rhizomes, gingers, heliconias, bird of paradise, bougainvillea and more. It also includes a comprehensive introduction covering all the essential information on materials, tools, techniques and basic recipes.

Most of us like to look at them, but why on earth would anyone want to eat them? As Constance L. Kirker and Mary Newman show in this book, however, flowers have a long history as a tasty ingredient in a variety of cuisines. The Greeks, Romans, Persians, Ottomans, Mayans, Chinese, and Indians all knew how to cook with them for centuries, and today contemporary chefs use them to add something special to their dishes. Edible Flowers is the fascinating history of how flowers have been used in cooking, from ancient Greek dishes to the today's molecular gastronomy and farm-to-table restaurants. Looking at flowers' natural qualities: their unique and beautiful appearance, their pungent fragrance, and their surprisingly good taste, Kirker and Newman proffer a bouquet of dishes—from soups to stews to desserts to beverages—that use them in interesting ways. Tying this culinary history into a larger cultural one, they show how flowers' cultural, symbolic, and religious connotations have added value and meaning to dishes in daily life and special occasions. From fried squash blossoms to marigold dressings, this book rediscovers the flower not just as something beautiful but as something absolutely delicious.

Learn to decorate your next cake with tulips, petunias, poppies, and other flowers in various stages of bloom that you can make with sugar paste. Learn all the skills for making sugar flowers in this exquisite new collection from acclaimed sugar artist and bestselling author Jacqueline Butler. Building on the foundations established in Modern Sugar Flowers, this second volume introduces over twenty new sugar flowers in various stages of bloom, as well as flower buds and leaves, using Jacqueline's signature pastel color palette. Lavishly illustrated with hundreds of step-by-step photographs, you will learn not only how to master the flowers but also how to use them to create beautiful arrangements on six contemporary cake designs.

Presents a collection of floral toppers for cakes and cupcakes, with step-by-step, illustrated instructions, recipes, and guidance on essential techniques and materials.

Provides checklists and advice on planning a wedding, discussing such topics as reserving facilities, selecting vendors, and arranging the wedding ceremony.

Take Your Desserts to the Next Level with Breathtaking Flowers and Other Delicious, Dainty Designs Design the most gorgeous cakes right at home with these 25 incredibly approachable decorating projects. Jiahn Kang, founder of the cake design company Brooklyn Floral Delight, shows you how to easily sculpt delicate flowers, cute cacti and floral arrangements all from delicious buttercream icing. With simple instructions and helpful step-by-step pictures, you'll quickly master the art of beautiful cake decorating—no baking expertise required! With delectable cake and meringue recipes and easy tips for proper color-mixing, piping and shaping, you'll be creating masterpieces in no time. Pipe charming buttercream gardens full of roses and hydrangeas, delightful collections of earthy cacti and succulents, or even vibrant full-blossom bouquets and wreaths. Whether you're preparing for a special event or simply looking to pick up a creative new skill, these beginner-friendly designs will have you wowing everyone with your elegant cakes and cupcakes.

"You have not eaten cake until you have eaten one of Erin's...ERIN BAKES CAKE is a must on your shelf." —Daphne Oz Learn how to bake easy but elaborately decorated cakes—no fondant needed! Erin Gardner's cake recipes share a delicious, time-saving secret: they're all the same. Why play the guessing game of sifting through dozens of recipes when all you need are just a few that contain hundreds of variations—572, to be exact! The cakequations in Erin Bakes Cake teach you how to combine her cake, buttercream, cookie, and candy recipes in endless mouth-watering ways. Erin's cake recipes aren't sorcery—they're science. They all share similar ratios of ingredients that add tenderness, strength, or flavor. You don't have to be an expert. Everyone can learn to make a great cake! Erin Bakes Cake provides the building blocks for constructing a great cake, and then offers endless ways those blocks can be reassembled. Erin shares the baking tips she learned as a professional pastry chef and wedding cake baker, what tools to use, how to perfect the cake's finish, and other tricks of the baking trade. She then shows you how to make gorgeous and intricately decorated cakes by elevating simple, but delicious, ingredients like candy, cookies, and chocolate. Erin's created cake designs that are festive, chic, and easy to recreate at home without the use of hard-to-deal-with fondant. And best of all, you can make every recipe your own! The Any Veggie Cake cake can be transformed into a classic carrot cake, zucchini cake, or sweet potato cake. A creamy cake filling isn't limited to buttercream with the inclusion of recipes for caramel, ganache, marshmallow, and more. A chocolate birthday cake recipe can be reimagined as red velvet or chocolate toffee. Elements of crunch, like peanut brittle, honeycomb candy, or even cookie crumbles, can be sprinkled onto your cake layers for tasty added texture.

From exotic orchids to delicate Japanese cherry blossoms, renowned cake decorating author Alan Dunn reveals the magic of creating these intricate, life-like designs. In this exciting collection of sugar flower designs, the expert sugarcrafter focuses on the most popular varieties of exotic flowers, as well as some of his own personal favorites. With over 60 cake decorating and flower design ideas, this book is sure to be a favorite. Exotic flowers and unusual blooms are becoming increasingly popular and accessible, making Exotic Sugar Flowers for Cakes the perfect companion. Ideal cake decorations, these exotic sugar flowers are breathtakingly beautiful and fascinatingly formed. From the delicate matilija poppy to the exquisite bird of paradise, Dunn's stunning designs capture the unique qualities of each individual bloom. Every flower is fully illustrated with clear, color photographs and detailed, practical step-by-step instructions. The latest techniques and professional hints and tips are also included, making the designs achievable by both novice and experienced sugar flower makers. This cake decorating book shows how to wire and arrange the flowers into amazing sprays, bouquets and arrangements, and how to display them on cakes or as table decorations. Flowers include: Miltoniopsis Orchid Bird of Paradise Flame Lily Red-feathered Gerbera Brazilian Kapok Tree Flower Amaryllis Ladder Fern Alstroemeria

Experience the Joy and Delight of Creating Amazing Wedding Cakes from Scratch. Lorelie Carvey will show you how to make and decorate the perfect wedding cake. The award-winning pastry chef has spent over thirty years perfecting her techniques and now offers advice that will ensure a sweet memory for your bride's special day. From the first idea to the spectacular result, Carvey guides you through everything you need to know to make the ultimate dream dessert. She includes her favorite recipes, like her chocolate buttermilk cake, hazelnut cake, chocolate mousse, lemon cream cheese, Italian meringue buttercream, and so much more. Carvey personally perfected each recipe during her baking career. In addition to recipes, Carvey clearly and comprehensively explains and demonstrates (with detailed photos) the baking and decorating techniques so you can create your unique cake design. With her own guide to ingredients, cooking methods, baking utensils, and decorating tips, you'll have everything you need to create a magnificent wedding cake that will be remembered and cherished by everyone. Your purchase comes with benefits including...a membership to Lorelie's exclusive cake support group, step by step video, a discount coupon for Cake Stackers, printable guides to pan sizes with number of servings, cups of batter, baking temperatures, baking times and cups of icing to frost and decorate. It also includes a guide to bakers measures and equivalents, emergency substitutions, cake ingredients, functions, fails and causes, a photo tutorial of delivering your cakes, plus cake decorating ideas and instruction.

Decorative Sugarflowers For Cakes has been written for the enthusiast with an interest in developing their skills in the making of sugarflowers.

How to create an array of beautiful flowers

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