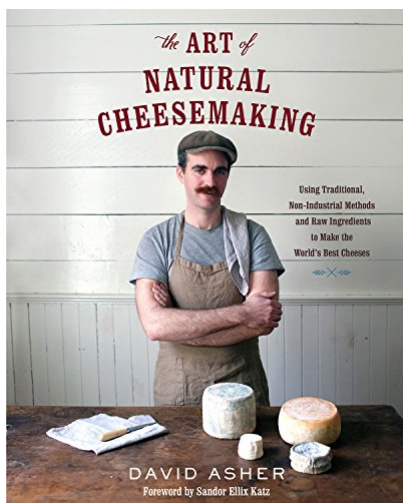


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ISBN : #1603585788 | Date : 2015-07-08

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