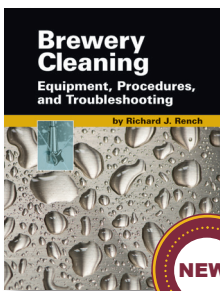


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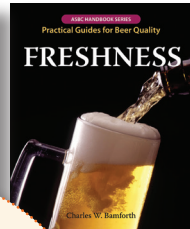
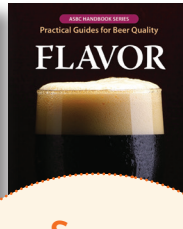
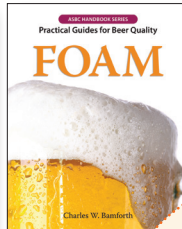
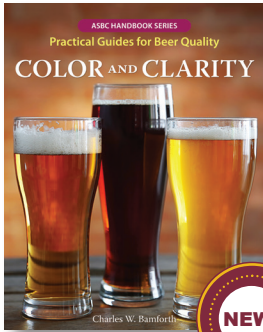


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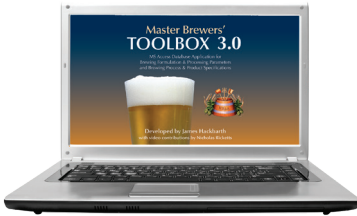
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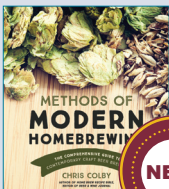
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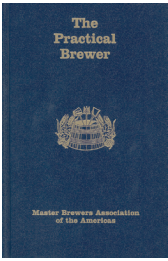
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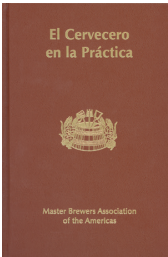
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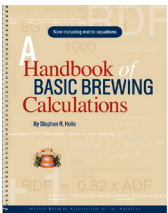
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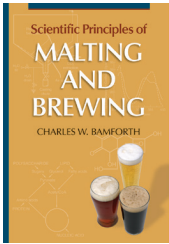
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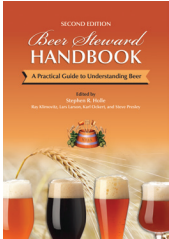
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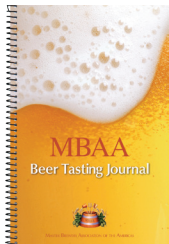
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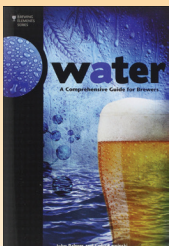


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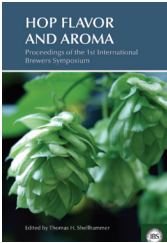
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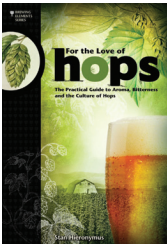
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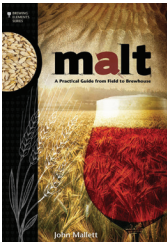
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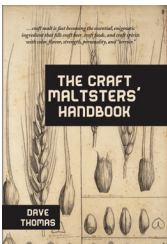
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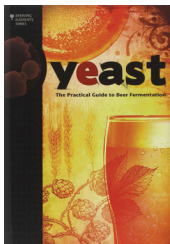
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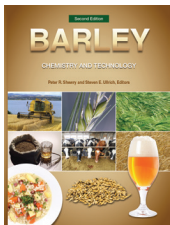
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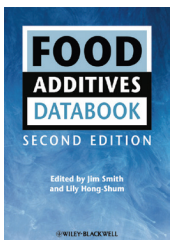
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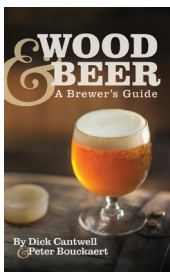
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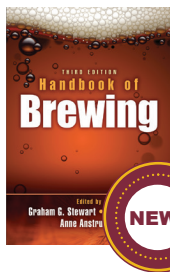
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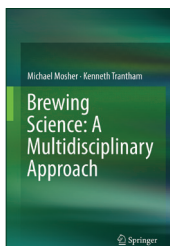


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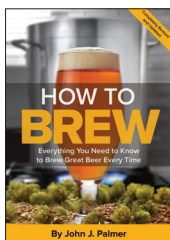


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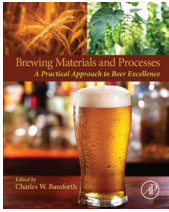


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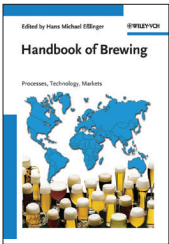
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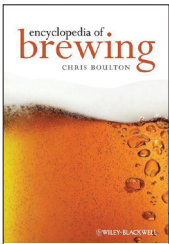
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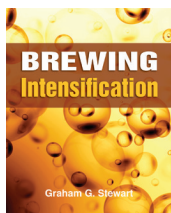
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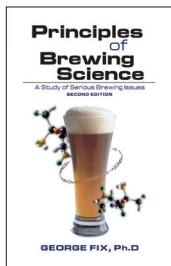
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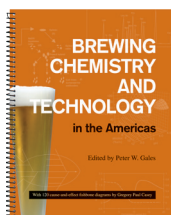
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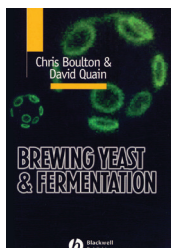
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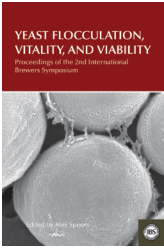
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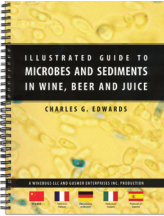
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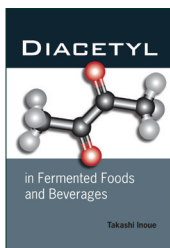
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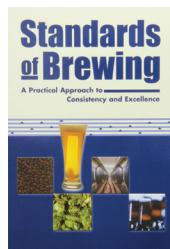
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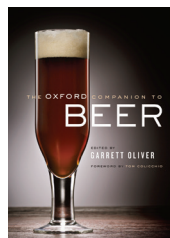
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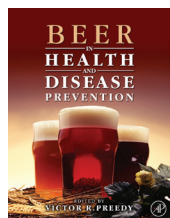
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Edited by Garrett Oliver

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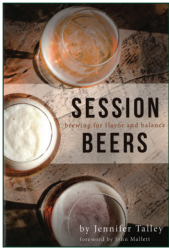
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Edited by Victor Preedy

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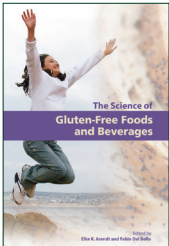
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Michael Tonsmeire

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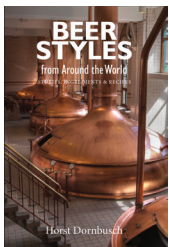
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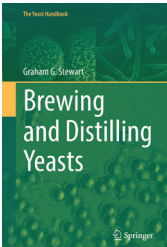
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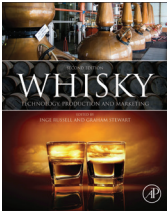
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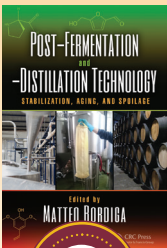
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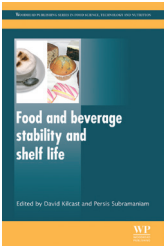
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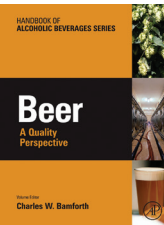
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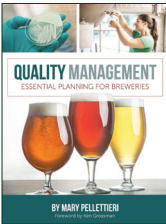
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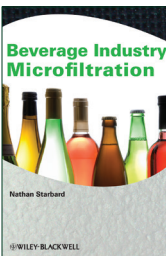
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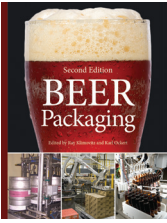
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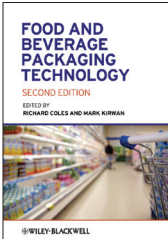
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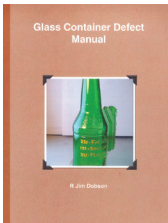
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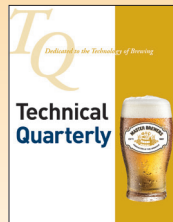
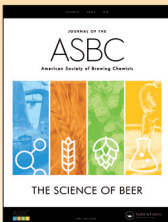
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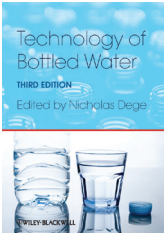
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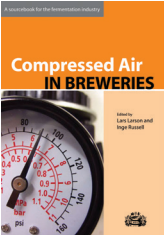
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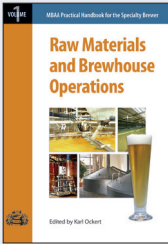
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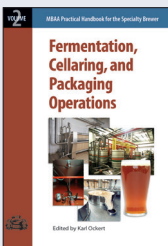
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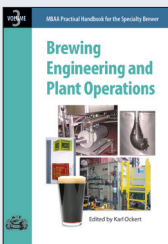
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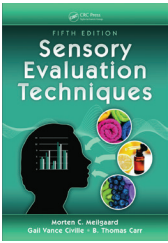
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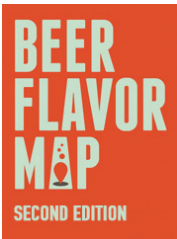


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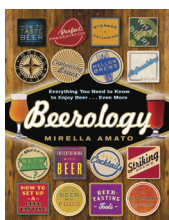


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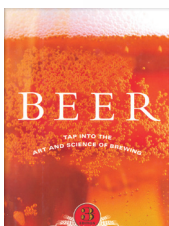
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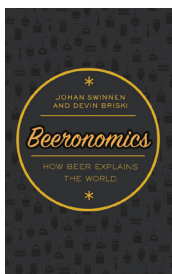
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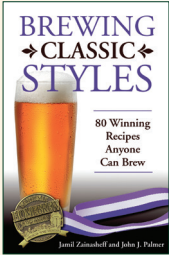
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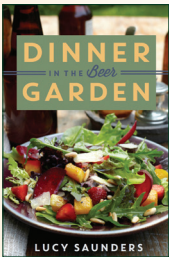
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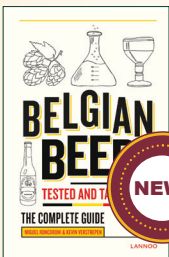
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