

iehca

EUROPEAN INSTITUTE
FOR FOOD HISTORY
AND CULTURES



www.iehca.eu

EDITORIAL



Over the past fifteen or so years, Tours University has placed analysis of food by the humanities and social sciences at the heart of its research policy and academic identity. We are delighted to have worked alongside the IEHCA from the outset, which now brings together a large number of actors in the city of Tours, the surrounding area, and the entire Centre-Val de Loire region. The crowning moment in this long-term cooperation was the inauguration of the Villa Rabelais, Cité Internationale

de la Gastronomie in 2016. But that is merely the latest stage, and the best is yet to come.

The role played by researchers from the Food Studies Center at the Villa Rabelais is the logical extension of the ongoing cooperation between Tours University and the IEHCA. The emergence of this center demonstrates our lasting commitment to advancing this field of study. It brings together researchers interested by the phenomenon of food from various disciplines: history, sociology, anthropology, literature, law, economics, psychology, biology, medicine, and so on. The goal is to encourage multi- and cross-disciplinary approaches, a frequently invoked yet rarely achieved objective. Tours University is happy to play a role in this burgeoning ecosystem, acting as an incubator for ideas and joint projects with the IEHCA. These synergy-driven projects have generated countless successful initiatives over the past two decades, and will continue to boost the renown of all those who, like Tours University, have risen to the challenge of seeing food, gastronomy, and cuisine as topics of intellectual and cultural value fully worth of academic research.

PHILIPPE VENDRIX
Vice-Chancellor of Tours University



The European Institute for Food History and Cultures, set up in 2001 by the French Ministry for Higher Education and Research, is a scientific development agency with two objectives. First, to encourage university teaching and research into «food cultures and heritage», i.e. analyzing and explaining food through the prism of the humanities and social sciences. Second, to help Tours University position itself as a center of European excellence in this field.

The network currently has over 400 affiliate researchers contributing to the many activities we have initiated. We are working to set up a veritable «University of the Gastronomic Sciences», something which is cruelly missing in France, and which would benefit the country by promoting its exceptional heritage, a component of its cultural and economic wealth. In 2010 the IEHCA obtained UNESCO Intangible Cultural Heritage listing for French gastronomy. It is our duty to ensure that this unparalleled treasure acts as a powerful asset for our economic well-being and development. I wish to extend my warm and sincere thanks to all those who have contributed to the success of our undertaking.

FRANCIS CHEVRIER
IEHCA Founder and Director



In a little over fifteen years the IEHCA has established itself as a key actor in Food Studies. This is true internationally, with a network of over 400 researchers, 11 themed conferences overseen by a research committee, and 15 summer schools, as well as the publication of 28 issues of its Food & History journal. It is also true nationally, with the Rencontres François Rabelais (now in their 13th year), and its support for the Tables des Hommes collection,

which has just brought out its 32nd title. The list of achievements is impressive, and keeps on expanding. Our latest initiative, the International Conferences on Food History and Cultures have brought together hundreds of researchers from 28 countries worldwide.

Our fundamental calling at the IEHCA is to marry dynamic research to society's desire to understand and control its nutrition. To this end we have been able to draw on the unflagging help and support of our faithful partners, Tours University and the Centre-Val de Loire Region. The move to the wonderful Villa Rabelais on January 1, 2017 opens up new prospects and new fields, as part of the larger «Tours, International City of Gastronomy in the Loire Valley» initiative. I wish to thank the team of five permanent staff who, working under Francis Chevrier's oversight, have made the IEHCA such a success.

BRUNO LAURIOUX
Chair of the IEHCA



Eating is the most ordinary and essential of actions. However, understanding the conditions prevailing over this act, whatever form it takes, necessarily involves identifying and understanding a set of issues pertaining to all the disciplines in the social sciences, natural sciences, and life sciences. The 400 researchers in IEHCA's international network analyze the «social sciences» aspect, on the basis of an open research policy in

tune with the major trends in Food Studies research, a very active field in academia worldwide.

To this end they launch, foster, and support all initiatives to conduct research and disseminate results pertaining to food issues.

The IEHCA and its academic experts, who have pioneered this field for over fifteen years, will now be pursuing this fascinating endeavor in cooperation with Tours University and the Cité de la Gastronomie, demonstrating, if proof be needed, that cookery, dining, and nutritional behavior are key factors shaping human activity.

FRANÇOISE SABBAN
Chair of the IEHCA Research Committee



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ORGANIZATION

A European research network

We work to promote food heritage in all its diversity, and to further understanding of the societal issues it conveys. The IEHCA has established itself as a key European resource center in these various fields thanks to the international network powering the institute.

Backed by an Operations Unit

The IEHCA is a non-profit organization run by a team of permanent staff specifically assigned to Tours University by the French Ministry for Research. This team implements the budget and acts as the IEHCA's legal representative. The association is piloted by a board of governors, most of whom are lecturers at Tours University. The board also determines the IEHCA's strategy guidelines and acts as the interface with the Fondation Européenne pour le Patrimoine Alimentaire (European Foundation for Food Heritage).

And an international Research Committee

This committee comprises the most eminent European Food Studies specialists. It steers the IEHCA's research policy and works to bolster its network.

Supported by a Foundation hosted by the Institut de France

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Switzerland



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THE FONDATION EUROPÉENNE POUR LE PATRIMOINE ALIMENTAIRE

The Fondation Européenne pour le Patrimoine Alimentaire (European Foundation for Food Heritage), hosted by the Institut de France, is tasked with assisting the Institut Européen d'Histoire et des Cultures de l'Alimentation (IEHCA) in its studies and research. Since 2012, the Foundation has awarded the Prix François Rabelais to a person in recognition of their «work to promote food cultural heritage in France or around the world»

THIS FOUNDATION'S BOARD OF GOVERNORS HAS TWELVE MEMBERS:

Six Institut de France representatives:

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Director of the IEHCA

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Hervé NOVELLI
Former Minister, Mayor of Richelieu

Jean-Marie PANAZOL
Inspector-General for the French Education authorities, Director of the ESENER

Philippe VENDRIX
Vice-Chancellor of Tours University



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THE LIBRARY

The IEHCA library was established in 2002 and is the leading European research library for food history and culture.

It prioritises research in history, sociology, and anthropology, across all cultural areas, though its holdings are supplemented by other disciplinary fields. All historical periods and geographical areas are represented, as are a vast set of themes (including regional cuisine, viticulture and wine, table etiquette, and tableware).

The library has a multilingual, multidisciplinary corpus of several thousand books and documents (specialized journals, Masters' dissertations and PhD theses, source documents, etc).

THE CATALOGUE MAY BE CONSULTED AT:
WWW.PORTAIL.SCD.UNIV-TOURS.FR

The library is open to the general public

Specialized collections

The library has received donations of specialized collections covering cheese, Italian produce (donated by Jean Froc), and wine, as well as a collection of Michelin-starred restaurant menus.

It also has archives open to all researchers by prior appointment.

- **The Annie Hubert collection:**
The anthropology of food and medicine
- **The Jean-Pierre Corbeau collection:**
Sociology of food
- **The Thierry Nadau collection:**
Agriculture, 19th- and 20th-century agri-food culture and business in France and Germany
- **The Patrice-Michel Pottier collection:**
Food criticism

FOR ALL FURTHER INFORMATION PLEASE CONTACT:
VERONIQUE.JIRA@IEHCA.EU

Online bibliography

In partnership with the Villa I Tati de Florence (The Harvard University Center for Italian Renaissance Studies) and the Andrew W. Mellon Foundation, the library built up a specialized bibliography on Food history and culture up until 2014, with over 21,000 references. It includes books, theses, articles, conference proceedings, and so on.

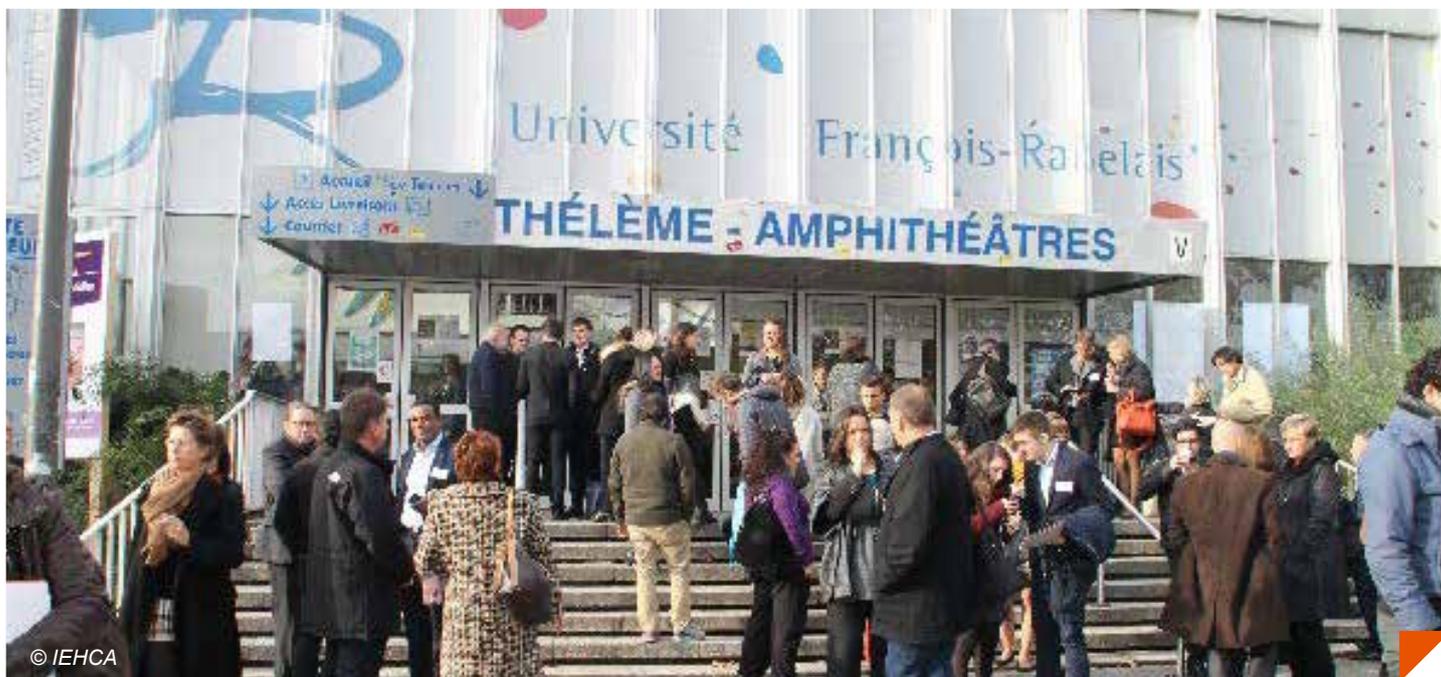
THE BIBLIOGRAPHY MAY BE CONSULTED AT:
WWW.FOodbIBLIOGRAPHY.EU

Further information

VISIT THE IEHCA WEBSITE AT:
WWW.IEHCA.EU/IEHCA_V4/BIBLIOTHEQUE.HTML



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SUPPORTING RESEARCH

The IEHCA works to draw together multiple approaches, providing channels for top international researchers to cooperate and communicate. This serves several purposes, including multidisciplinary research, dissemination of knowledge to the general public, and synergies with public bodies and private companies.

A privileged partnership with the Food Studies Center at Tours University (www.alimentation.univ-tours.fr)

One of Tours University's areas of excellence is food, viewed globally from multiple perspectives, including biology, sociology, nutrition, livestock farming, history, and sensorial experience.

The Food Studies Center at Tours University is an academic teaching and research network promoting food studies through joint projects, transferring expertise, dissemination of technical and scientific culture, and cultural outreach projects. It works to boost scientific cooperation on projects relating to issues of concern to society, so as to respond successfully to national, European, and international calls for projects on food themes.

The Food Studies Center is part of the "Tours, Cité Internationale de la Gastronomie en Val de Loire" initiative, and works closely with the IEHCA and ARD Intelligence des Patrimoines (Heritage Intelligence) program.

Top-flight research gatherings

The IEHCA holds a major multidisciplinary conference each year on food history and cultures, hosts international congresses and colloquia, as well as running a summer school. These events serve to strengthen and advance the emerging field of food studies.

An ambitious and recognized editorial policy

The Food & History journal, launched in 2002 by the IEHCA, publishes three issues per year. It has established itself as a benchmark international journal recognized by the CNRS and listed by the ERIH.

The IEHCA, in partnership with the Presses Universitaires François-Rabelais and Presses Universitaires de Rennes, has created the Tables des Hommes collection, devoted to food cultures.





DEVELOPING TEACHING PROGRAMS

Thanks to the partnership between the IEHCA and Tours University, a varied and resolutely multidisciplinary program of advanced studies is available for undergraduates and vocational students, for both research and professional purposes. It provides in-depth knowledge of food as a social and cultural phenomenon, familiarizing students, from undergraduate through to doctorate level, with the methodological and critical tools devised by the humanities and social sciences.

Advanced training to meet new needs

The IEHCA partners Tours University for several undergraduate degrees, and many of its staff are involved in designing and delivering courses.

In 2004, Tours University, the IEHCA, and the universities of Bologna and Brussels (ULB and UVB) set up a European Masters in Food History and Cultures. This course attracts postgraduate students as well as professionals looking for continuous training, and caters to their research and professional needs. It provides multidisciplinary training (in history, anthropology, and sociology) enabling students to acquire detailed knowledge about societal food-related issues.

It also provides advanced practice in the methodologies of the humanities and social sciences applied to food culture, from Antiquity to the present day, and introduces students to problems relating to cookery, service, and managing collective projects. The IEHCA has built on the legitimacy acquired with the successful application to obtain UNESCO intangible cultural heritage status for

the Gastronomic meal of the French, and in 2012 opened a Professional Masters in Intangible Cultural Heritage, in partnership with the Centre d'Études Supérieures de la Renaissance (CESR).

A Summer School

Since 2003 the IEHCA and Tours University have joined forces to hold week-long Tours Food Studies Summer Schools. These attract internationally recognized academics working in the field of food history and cultures, as well as young researchers in all disciplinary fields. So far nearly 300 students and 80 established researchers have attended from all over the world.

Short, made-to-measure courses

Professionals and academics cooperate to devise innovative training courses taught by academics and specialists. These courses and modules are entirely tailored to meet the needs of companies on such varied subjects as cheese, baking, brewing, themed catering, mass catering, sustainable viticulture, wine tourism, and food innovation.

All the IEHCA's work on joint projects to devise new courses serves to bolster the teaching provided by the Food Studies Center and Tours University, with the long-term goal of setting up France's first University of Gastronomic and Food Science.



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THE GASTRONOMIC MEAL OF THE FRENCH



**Le repas
gastonomique
des Français®**

Patrimoine de l'humanité

Once France ratified the Convention for the Safeguarding of the Intangible Cultural Heritage in October 2006, the IEHCA nurtured the idea of applying for an element of French food heritage to be granted this status. The successful application was made by the Mission Française du Patrimoine et des Cultures Alimentaires (MFPCA) on behalf of the French state. On November 16, 2010 UNESCO included the gastronomic meal of the French on its list celebrating the greatest creations of human genius.

The MFPCA was designated the «specific federating body in charge of communicating with state services for issues pertaining to monitoring, implementing, and overseeing safeguard measures». It coordinates the development of the Cités de la Gastronomie network comprised of four great regional capitals, Dijon, Lyon, Paris-Rungis, and Tours. The management plan issuing from UNESCO listing is one of the key factors in being granted intangible heritage status. It is a matter of ensuring the transmission of values pertaining to the gastronomic meal of the French to younger generations, promoting good practice in France and abroad, and encouraging international research and cooperation.

What is the **gastronomic meal of the French?**

The gastronomic meal of the French is a customary social process for celebrating important moments in people's lives (births, weddings, birthdays, achievements, and reunions). It is also "a slap-up meal with friends" as celebrated in the magnificent illustrations of the Asterix books.

It is a festive meal during which guests practice «the art of good eating and drinking». This practice, which has developed over the centuries, remains very popular, and something all French people are familiar with. It is continually handed down in ever evolving form. It is a social practice celebrating the joys of togetherness, being attentive to others, sharing the pleasures of taste, and emphasizing a balance between human beings and natural produce.

The meal gives rise to rites including the selection of good produce, reference to a repertoire of codified recipes, culinary technique, the setting of a beautiful table, the series of dishes served, the pairing of food and wine, and the countless conversations accompanying the meal. It punctuates the life of members of the community, draws circles of family and friends closer together, and strengthens social ties more generally. It is an important identity marker procuring a sense of continuity and belonging.

**FURTHER INFORMATION AVAILABLE AT:
WWW.REPASGASTRONOMIQUEDESFRANCAIS.ORG**



TOURS, INTERNATIONAL CITY OF GASTRONOMY

All the IEHCA's undertakings have one overriding objective—winning recognition for food cultures and the people bringing these cultures to life. By drawing attention to France's unique know-how, outstanding landscapes, and exceptional produce, the IEHCA seek to raise awareness of food heritage as a key asset for ensuring the country's attractiveness and international appeal, as well as for structuring the economic development of its regions.



"Tours, Cité Internationale de la Gastronomie en Val de Loire" is an association set up in 2015 to increase the impact of existing actions to support culture and tourism by coordinating them in intelligent fashion.

The IEHCA lends the association its full support and backing for organizing projects, drawing on its expertise and networks to:

- help draw up strategies to implement action plans
- work to develop the network of academic, socio-economic, and institutional actors to foster concerted, joined-up action for the Tours vicinity and region
- participate on the various "Tours, Cité Internationale de la gastronomie en Val de Loire" committees, based around 4 major themes: Teaching & Research / Education, Health, & Well-being / Culture & Tourism / Produce & Producers
- take part in meetings of the Cités de la Gastronomie network
- develop a scientific and academic network with the other 3 Cités de la gastronomie (Dijon, Lyon, Paris-Rungis)

**FURTHER INFORMATION AVAILABLE AT:
WWW.TOURSVALDELOIREGASTRONOMIE.FR**



The Villa Rabelais is the foundation stone of the "Tours, Cité Internationale de la Gastronomie en Val de Loire" project, acting as a scientific forum and intellectual crucible.

The following facilities are housed on its 3000m2 site:

- research offices and classrooms for researchers, engineers, doctoral students, teachers, students, and researchers invited by Tours University's Food Studies Center
- the IEHCA research library
- administrative offices
- an exhibition room and media library devoted to food
- a themed garden
- a cookery school and kitchens
- a cultural program and master classes

Taking its cue from the Pompidou Center, the Villa Rabelais was devised as a place of cultural effervescence, where culinary and food heritage may be presented, exhibited, and tasted. It is a cultural site for the general public, a place to learn, train, and enjoy.

The IEHCA lays on a cultural program in these new facilities, for all those who want to find out about the treasures of French and global gastronomic heritage to exacting academic standards.



A UNIQUE RESOURCE CENTER AND PLACE OF EXPERTISE FOR GASTRONOMY AND FOOD HERITAGE



The only place of its kind in Europe for knowledge about food culture

The IEHCA will play a key role in the major economic environment of food heritage, and has developed the ability to assemble ad hoc teams for dedicated projects by drawing on expertise for applied issues such as:

- culinary identity and how it is constructed
- analyzing local produce and dynamics currently affecting local production
- identifying and inventorying food heritage with the help of heritage bearers
- promoting regional gastronomic heritage and the development of tourism and culture products

Skills and knowledge to serve business and institutions

- Coordinating research projects
- Organizing and holding academic events
- Mobilizing academic and professional networks
- Producing studies to support decision-making analysis
- Designing tourism and culture projects
- Curating exhibitions
- Designing education and training courses
- Popularizing science and communicating it to the general public

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FURTHERING KNOWLEDGE

The IEHCA's international congresses

- **Food as cultural heritage. Issues, processes, and perspectives** (*Tours, 2018*)
- **Dining and diplomacy worldwide** (*Tours-Paris, 2016*)
- **The French culinary model: dissemination, adaptation, transformation, and opposition worldwide, from the 17th to the 21st century** (*Tours, 2014*)
- **Meat: production and representation** (*Tours, 2012*)
- **Monarchs' banquets in Antiquity** (*Tours, 2010*)
- **Inventoring food heritage: established methods and perspectives** (*Tours, 2009*)
- **Food practice and information** (*Tours, 2008*)
- **Food excess and constraint** (*Tours, 2006*)
- **Food and belief** (*Tours, 2004*)
- **Food frontiers in Europe** (*Bologna, 2003*)
- **Healthy food in a healthy body** (*Tours, 2002*)
- **Food history and identity in Europe** (*Strasbourg, 2001*)

International conferences

- **4th international conference on food history and cultures** (*Tours, June 6, 7 & 8, 2018*)
- **3rd international conference on food history and cultures** (*Tours, June 1 & 2, 2017*)
- **2nd international conference on food history and cultures** (*Tours, May 26 & 27, 2016*)
- **1st international conference on food history and cultures** (*Tours, March 26 & 27, 2015*)

The Rencontres François Rabelais

- **Cuisine and sustainable development—a perfect match?** (November 17 & 18, 2017) chaired by Michel Troisgros
- **Is French cuisine still the top?** (December 2 & 3, 2016) chaired by Stéphane Layani
- **The art and practice of receiving** (November 20 & 21, 2015) chaired by Olivier Roellinger
- **New culinary trends—10 years on!** (November 21 & 22, 2014) chaired by Pierre Hermé
- **Home-made or not?!** (November 8 & 9, 2013) chaired by Martin Berasategui, Kiyomi Mikuni, Philippe Rochat, Pierre Wynants – honorary doctors of Tours University
 - **Arts & cuisine** (November 23 & 24, 2012) chaired by Thierry Marx
- **Transmission** (November 25 & 26, 2011) chaired by Dominique Loiseau
- **Cuisine: do health and pleasure go together?** (November 19 & 20, 2010) chaired by Michel Guérard
- **Is gastronomy worth the detour?** (November 27 & 28, 2009) chaired by Marc Meneau
- **What makes a "good" restaurant?** (November 21 & 22, 2008) chaired by Régis Marcon
- **Is there such a thing as good produce?** (November 30 & December 1, 2007) chaired by Jacques Maximin
- **French cuisine, foreign cuisine: influence and convergence** (November 24 & 25, 2006) chaired by Alain Senderens
- **New culinary trends** (December 2 & 3, 2005) chaired by Pierre Troisgros
- **Rumors, risks, and rhythms. Eating as it is today.** (*Tours, 2002*)

Other joint projects

- **Food, cuisine, and identities in the Centre region** (*Orléans, 2013*)
- **Food discourse and practice amongst Mediterranean elites from Antiquity to the Renaissance** (*Villa • Kerylos, Beaulieu sur Mer, 2007*)

PUBLICATIONS

TABLES DES HOMMES COLLECTION

JOINTLY PUBLISHED BY THE PRESSES UNIVERSITAIRES DE RENNES AND THE PRESSES UNIVERSITAIRES FRANÇOIS-RABELAIS

- Pour une histoire de la viande, Marie-Pierre Horard-Herbin & Bruno Lauriou (eds.), 2017
- Les petits vignobles, Stéphane Le Bras (ed.), 2017
- Des mots à la bouche, Sidonie Naulin, 2017
- Savoureux insectes, Philippe Le Gall & Elisabeth Motte-Florac (eds.), 2016
- Devenir sain – Des morales alimentaires aux écologies de soi, Camille Adamiec, 2016
- Les produits du terroir: l’empreinte de la ville, Corinne Marache & Philippe Meyzie (eds.), 2015
- La cuisine d’Istanbul au XIXe siècle, Özge Samanci, 2015
- Le sacre du roquefort: l’émergence d’une industrie agroalimentaire (fin XVIIIe-1925), Sylvie Vabre, 2015
- Premiers paysans des Alpes: alimentation végétale et agriculture au Néolithique, Lucie Martin, 2014
- De chair et de sang: images et pratiques du cannibalisme de l’Antiquité au Moyen Âge, Vincent Vandenberg, 2014
- Le commerce du bétail charolais: histoire d’une filière viande, XIXe-XXe siècles, Dominique Fayard, 2014
- La table des Français: une histoire culturelle (XVe-début XIXe siècle), Florent Quellier, 2013
- Plaisirs alimentaires: socialisation des enfants et des adolescents, Anne Dupuy, 2013
- Le luxe alimentaire: une singularité française, Vincent Marcilhac, 2013
- La juste mesure: une sociologie historique des normes alimentaires, Thomas Depecker, Anne Lhuissier, & Aurélie Maurice (eds.), 2013
- En toute saison: le marché des fruits et légumes en France, Antoine Bernard de Raymond, 2013
- Le banquet du monarque dans le monde antique, Catherine Grandjean, Christophe Hugoniot, & Brigitte Lion (eds.), 2013
- L’assiette du touriste: le goût de l’authentique, Jean-Yves Andrieux & Patrick Harismendy (eds.), 2013
- À la table des rois: luxe et pouvoir dans l’oeuvre d’Athénée, Catherine Grandjean, Anna Heller, & Jocelyne Peigney (eds.), 2013
- Manger et boire aux Expositions universelles: Paris 1889-1900, Van Troi Tran, 2012
- Parler Vin: entre normes et appropriations, Rachel Reckinger, 2012
- Le Grand Hôtel: l’invention du luxe hôtelier 1862-1972, Alexandre Tessier, 2012
- Le corps du gourmand: d’Héraclès à Alexandre le Bienheureux, Karine Karila-Cohen & Florent Quellier (eds.), 2012
- Le biscuit et son marché: Olibet, Lu et les autres marques depuis 1850, Olivier Londeix, 2012
- Le saké, une exception japonaise, Nicolas Baumert, 2011
- La Pomme de terre de la Renaissance au XXIe siècle, Marc de Ferrière Le Vayer & Jean-Pierre Williot (eds.), 2011
- La cuisine à la scène: boire et manger au théâtre du XXIe siècle, Athéna-Hélène Stourna, 2011
- Ivresse et ivrognerie dans la France moderne, Matthieu Lecoutre, 2011
- Le choix des aliments, informations et pratiques alimentaires, Eva Barlosius, Martin Bruegel, & Marilyn Nicoud (eds.), 2011
- La cuisine du peintre: scène de genre et nourriture du Cinquecento, Valérie Boudier, 2010
- Les manières de table dans le monde gréco-romain, Robin Nadeau, 2010
- Profusion et pénurie: les hommes face à leurs besoins alimentaires, Martin Bruegel, 2009
- Un aliment sain dans un corps sain - Perspectives historiques, Frédérique Audoin-Rouzeau & Françoise Sabban (eds.), 2007

FOOD & HISTORY JOURNAL

ÉDITIONS BREPOLS, THE LEADING EUROPEAN ACADEMIC JOURNAL IN THE FIELD OF FOOD STUDIES.

A FEW ISSUES:

- The history of hospital food, 2017, vol. 14, no.1
- L'imaginaire de l'alimentation humaine en Grèce ancienne, 2016, vol. 13, no.1-2-3
- The global expansion of cocoa and chocolate: diffusion, industrialisation, mass production and advertisement, 2014, vol. 12, no.1
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