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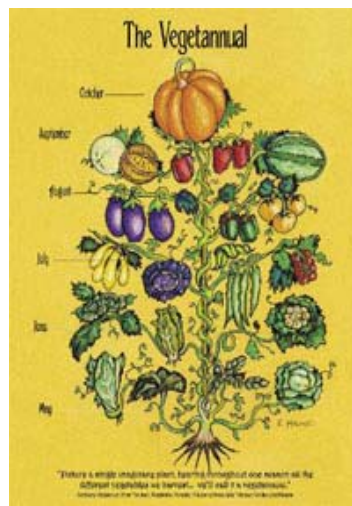


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Barbara Kingsolver.
Animal, Vegetable, Miracle: A Year of Food Life, 2007.

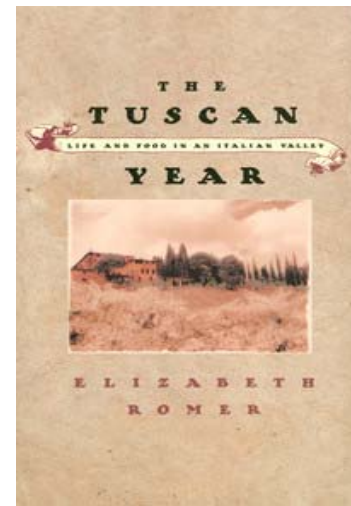
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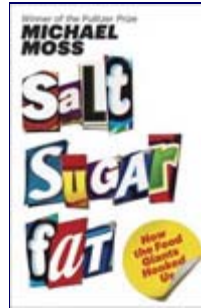
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