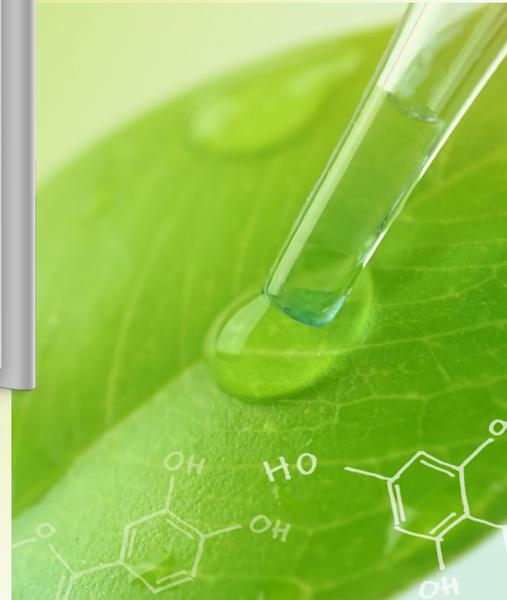


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## CHAPTER 3

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## CHAPTER 5

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## CHAPTER 7

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## CHAPTER 10

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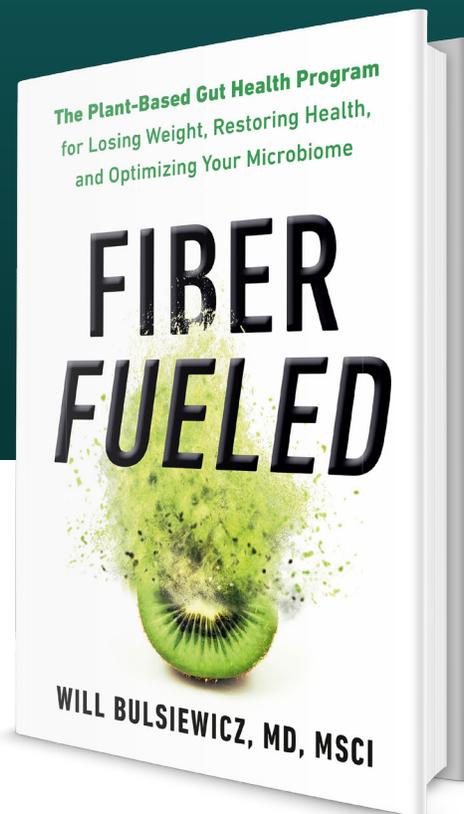
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