

# The Invention Of The Restaurant Paris And Modern Gastronomic Culture

Rebecca L. Spang

*The Invention of the Restaurant* Rebecca L. Spang, 2020-01-14 Winner of the Louis Gottschalk Prize Winner of the Thomas J. Wilson Memorial Prize “Witty and full of fascinating details.” –Los Angeles Times Why are there restaurants? Why would anybody consider eating alongside perfect strangers in a loud and crowded room to be an enjoyable pastime? To find the answer, Rebecca Spang takes us back to France in the eighteenth century, when a restaurant was not a place to eat but a quasi-medicinal bouillon not unlike the bone broths of today. This is a book about the French revolution in taste—about how Parisians invented the modern culture of food, changing the social life of the world in the process. We see how over the course of the Revolution, restaurants that had begun as purveyors of health food became symbols of aristocratic greed. In the early nineteenth century, the new genre of gastronomic literature worked within the strictures of the Napoleonic state to transform restaurants yet again, this time conferring star status upon oysters and champagne. “An ambitious, thought-changing book...Rich in weird data, unsung heroes, and bizarre true stories.” –Adam Gopnik, *New Yorker* “[A] pleasingly spiced history of the restaurant.” –New York Times “A lively, engrossing, authoritative account of how the restaurant as we know it developed...Spang is...as generous in her helpings of historical detail as any glutton could wish.” –The Times

**The Invention of the Restaurant** Rebecca L. Spang, 2000 Traces the origins of the restaurant to eighteenth-century France, describing how Parisians invented the art of eating out, and in the process, changed their own social life and that of the world.

The Invention of the Restaurant Rebecca L. Spang, 2001-11-30 During the 1760s and 1770s, those

who were sensitive and supposedly suffering made public show of their delicacy by going to the new establishments known as restaurateurs' rooms and sipping their bouillons there. However, the restaurants that had begun as purveyors of health food soon became sites for extending frugal, politically correct hospitality and later became symbols of aristocratic greed. From restoratives to Restoration, Spang establishes the restaurant at the very intersection of public and private in French culture--the first public place where people went to be private.

**The Table Comes First** Adam Gopnik, 2011-10-25  
Transplanted Canadian, New Yorker writer and author of *Paris to the Moon*, Gopnik is publishing this major new work of narrative non-fiction alongside his 2011 Massey Lecture. An illuminating, beguiling tour of the morals and manners of our present food manias, in search of eating's deeper truths, asking Where do we go from here? Never before have so many North Americans cared so much about food. But much of our attention to it tends towards grim calculation (what protein is best? how much?); social preening (I can always score the last reservation at xxxxx); or graphic machismo (watch me eat this now). Gopnik shows we are not the first food fetishists but we are losing sight of a timeless truth, the table comes first: what goes on around the table matters as much to life as what we put on the table: families come together (or break apart) over the table, conversations across the simplest or grandest board can change the world, pain and romance unfold around it--all this is more essential to our lives than the provenance of any zucchini or the road it travelled to reach us. Whatever dilemmas we may face as omnivores, how not what we eat ultimately defines our society. Gathering people and places drawn from a quarter century's reporting in North America and France,

The Table Comes First marks the beginning a new conversation about the way we eat now.

**A Revolution in Taste** Susan Pinkard, 2009 This book traces the development of modern French habits of cooking, eating, and drinking from their roots in the Ancien Regime. Pinkard examines the interplay of material culture, social developments, medical theory, and Enlightenment thought in the development of French cooking, which culminated in the creation of a distinct culture of food and drink.

**Food** Jean-Louis Flandrin, Massimo Montanari, 2013-05-21 When did we first serve meals at regular hours? Why did we begin using individual plates and utensils to eat? When did cuisine become a concept and how did we come to judge food by its method of preparation, manner of consumption, and gastronomic merit? **Food: A Culinary History** explores culinary evolution and eating habits from prehistoric times to the present, offering surprising insights into our social and agricultural practices, religious beliefs, and most unreflected habits. The volume dispels myths such as the tale that Marco Polo brought pasta to Europe from China, that the original recipe for chocolate contained chili instead of sugar, and more. As it builds its history, the text also reveals the dietary rules of the ancient Hebrews, the contributions of Arabic cookery to European cuisine, the table etiquette of the Middle Ages, and the evolution of beverage styles in early America. It concludes with a discussion on the McDonaldization of food and growing popularity of foreign foods today.

**Dining Out** Katie Rawson, Elliott Shore, 2019-08-12 A global history of restaurants beyond white tablecloths and maître d's, **Dining Out** presents restaurants both as businesses and as venues for a range of human experiences. From banquets in twelfth-century China to the medicinal roots of

French restaurants, the origins of restaurants are not singular—nor is the history this book tells. Katie Rawson and Elliott Shore highlight stories across time and place, including how chifa restaurants emerged from the migration of Chinese workers and their marriage to Peruvian businesswomen in nineteenth-century Peru; how Alexander Soyer transformed kitchen chemistry by popularizing the gas stove, pre-dating the pyrotechnics of molecular gastronomy by a century; and how Harvey Girls dispelled the ill repute of waiting tables, making rich lives for themselves across the American West. From restaurant architecture to technological developments, staffing and organization, tipping and waiting table, ethnic cuisines, and slow and fast foods, this delectably illustrated and profoundly informed and entertaining history takes us from the world's first restaurants in Kaifeng, China, to the latest high-end dining experiences.

**A Free Nation Deep in Debt** James MacDonald, James Macdonald, 2006-05-22 For the greater part of recorded history the most successful and powerful states were autocracies; yet now the world is increasingly dominated by democracies. In *A Free Nation Deep in Debt*, James Macdonald provides a novel answer for how and why this political transformation occurred. The pressures of war finance led ancient states to store up treasure; and treasure accumulation invariably favored autocratic states. But when the art of public borrowing was developed by the city-states of medieval Italy as a democratic alternative to the treasure chest, the balance of power tipped. From that point on, the pressures of war favored states with the greatest public creditworthiness; and the most creditworthy states were invariably those in which the people who provided the money also controlled the government. Democracy had found a secret weapon and the era of the citizen creditor

was born. Macdonald unfolds this tale in a sweeping history that starts in biblical times, passes via medieval Italy to the wars and revolutions of the seventeenth and eighteenth centuries, and ends with the great bond drives that financed the two world wars.

*The Restaurant* William Sitwell, 2020-04-09 AS READ ON BBC RADIO 4 BOOK OF THE WEEK. The fascinating story of how we have gone out to eat, from the ancient Romans in Pompeii to the luxurious Michelin-starred restaurants of today. Tracing its earliest incarnations in the city of Pompeii, where Sitwell is stunned by the sophistication of the dining scene, this is a romp through history as we meet the characters and discover the events that shape the way we eat today. Sitwell, restaurant critic for the Daily Telegraph and famous for his acerbic criticisms on the hit BBC show *MasterChef*, tackles this enormous subject with his typical wit and precision. He spies influences from an ancient traveller of the Muslim world, revels in the unintended consequences for nascent fine dining of the French Revolution, reveals in full hideous glory the post-Second World War dining scene in the UK and fathoms the birth of sensitive gastronomy in the US counterculture of the 1960s. This is a story of the ingenuity of the human race as individuals endeavour to do that most fundamental of things: to feed people. It is a story of art, politics, revolution, desperate need and decadent pleasure. Sitwell, a familiar face in the UK and a figure known for the controversy he attracts, provides anyone who loves to dine out, or who loves history, or who simply loves a good read with an accessible and humorous history. *The Restaurant* is jam-packed with extraordinary facts; a book to read eagerly from start to finish or to spend glorious moments dipping in to. It may be William Sitwell's *History of Eating Out*, but it's also the

definitive story of one of the cornerstones of our culture.

Mastering the Art of French Eating Ann

Mah, 2014-10-28 The memoir of a young diplomat's wife who must reinvent her dream of living in Paris—one dish at a time. When journalist Ann Mah's diplomat husband is given a three-year assignment in Paris, Ann is overjoyed. A lifelong foodie and Francophile, she immediately begins plotting gastronomic adventures à deux. Then her husband is called away to Iraq on a year-long post-alone. Suddenly, Ann's vision of a romantic sojourn in the City of Light is turned upside down. So, not unlike another diplomatic wife, Julia Child, Ann must find a life for herself in a new city. Journeying through Paris and the surrounding regions of France, Ann combats her loneliness by seeking out the perfect pain au chocolat and learning the way the andouillette sausage is really made. She explores the history and taste of everything from boeuf Bourguignon to soupe au pistou to the crispiest of buckwheat crepes. And somewhere between Paris and the south of France, she uncovers a few of life's truths. Like Sarah Turnbull's *Almost French* and Julie Powell's *New York Times* bestseller *Julie and Julia*, *Mastering the Art of French Eating* is interwoven with the lively characters Ann meets and the traditional recipes she samples. Both funny and intelligent, this is a story about love—of food, family, and France.

The Restaurant William Sitwell, 2020-04-21 The acclaimed food critic's two-thousand-year history of going out to eat, from the ancient Romans in Pompeii to the luxurious Michelin-starred restaurants of today. Starting with the surprisingly sophisticated dining scene in the city of Pompeii, William Sitwell embarks on a romp through culinary history, meeting the characters and discovering the events that shape the way we

eat today. The Daily Telegraph restaurant critic and famously acerbic MasterChef commentator, Sitwell discusses everything from the far-reaching influences of the Muslim world to the unintended consequences of the French Revolution. He reveals the full hideous glory of Britain's post-WWII dining scene and fathoms the birth of sensitive gastronomy in the counterculture of 1960's America. This is a story of human ingenuity as individuals endeavor to do that most fundamental of things: to feed people. It is a story of art, politics, revolution, desperate need, and decadent pleasure. The Restaurant is jam-packed with extraordinary facts and colorful episodes; an accessible and humorous history of a truly universal subject.

**Food** Paul Freedman, 2007 This richly illustrated book applies the discoveries of the new generation of food historians to the pleasures of dining and the culinary accomplishments of diverse civilizations, past and present. Freedman gathers essays by French, German, Belgian, American, and British historians to present a comprehensive, chronological history of taste.

*A Bite-Sized History of France* Stéphane Henaut, Jeni Mitchell, 2018-07-10 A delicious (Dorie Greenspan), genial (Kirkus Reviews), very cool book about the intersections of food and history (Michael Pollan)—as featured in the New York Times The complex political, historical, religious and social factors that shaped some of [France's] . . . most iconic dishes and culinary products are explored in a way that will make you rethink every sprinkling of fleur de sel. —The New York Times Book Review Acclaimed upon its hardcover publication as a culinary treat for Francophiles (Publishers Weekly), *A Bite-Sized History of France* is a thoroughly original book that explores the facts and legends of the most popular French foods and wines. Traversing the cuisines of



France's most famous cities as well as its underexplored regions, the book is enriched by the authors' friendly accessibility that makes these stories so memorable (The New York Times Book Review). This innovative social history also explores the impact of war and imperialism, the age-old tension between tradition and innovation, and the enduring use of food to prop up social and political identities. The origins of the most legendary French foods and wines—from Roquefort and cognac to croissants and Calvados, from absinthe and oysters to Camembert and champagne—also reveal the social and political trends that propelled France's rise upon the world stage. As told by a Franco-American couple (Stéphane is a cheesemonger, Jeni is an academic) this is an impressive book that intertwines stories of gastronomy, culture, war, and revolution. . . . It's a roller coaster ride, and when you're done you'll wish you could come back for more (The Christian Science Monitor).

**A History of the Food of Paris** Jim

Chevallier, 2018-06-15 Paris has played a unique role in world gastronomy, influencing cooks and gourmets across the world. It has served as a focal point not only for its own cuisine, but for regional specialties from across France. For tourists, its food remains one of the great attractions of the city itself. Yet the history of this food remains largely unknown. A History of the Food of Paris brings together archaeology, historical records, memoirs, statutes, literature, guidebooks, news items, and other sources to paint a sweeping portrait of the city's food from the Neanderthals to today's bistros and food trucks. The colorful history of the city's markets, its restaurants and their predecessors, of immigrant food, even of its various drinks appears here in all its often surprising variety, revealing new sides of this endlessly fascinating city.

In the Restaurant Christoph Ribbat, 2018-06-19  
The deliciously cosmopolitan story of the restaurant from eighteenth-century Paris to El Bulli. What does eating out tell us about who we are? The restaurant is where we go to celebrate, to experience pleasure, to see and be seen - or, sometimes, just because we're hungry. But these temples of gastronomy hide countless stories. As this dazzlingly entertaining, eye-opening book shows, the restaurant is where performance, fashion, commerce, ritual, class, work and desire all come together. Through its windows, we can glimpse the world. This is the tale of the restaurant in all its guises, from the first formal establishments in eighteenth-century Paris serving 'restorative' bouillon, to today's new Nordic cuisine, via grand Viennese cafés and humble fast food joints. Here are tales of cooks who spend hours arranging rose petals for Michelin stars, of the university that teaches the consistency of the perfect shake, of the lunch counter that sparked a protest movement, of the writers - from Proust to George Orwell - who have been inspired or outraged by the restaurant's secrets.

My Place at the Table Alexander Lobrano, 2021  
In this debut memoir, a James Beard Award-winning writer, whose childhood idea of fine dining was Howard Johnson's, tells how he became one of Paris's most influential food critics. Until Alec Lobrano landed a job in the glamorous Paris office of Women's Wear Daily, his main experience of French cuisine was the occasional supermarket éclair. An interview with the owner of a renowned cheese shop for his first article nearly proves a disaster because he speaks no French. As he goes on to cover celebrities and couturiers and improves his mastery of the language, he gradually learns what it means to be truly French. He attends a cocktail party with Yves St. Laurent and

has dinner with Giorgio Armani. Over a superb lunch, it's his landlady who ultimately provides him with a lasting touchstone for how to judge food: you must understand the intentions of the cook. At the city's brasseries and bistros, he discovers real French cooking. Through a series of vivid encounters with culinary figures from Paul Bocuse to Julia Child to Ruth Reichl, Lobrano hones his palate and finds his voice. Soon the timid boy from Connecticut is at the epicenter of the Parisian dining revolution and the restaurant critic of one of the largest newspapers in the France. A mouthwatering testament to the healing power of food, *My Place at the Table* is a moving coming-of-age story of how a gay man emerges from a wounding childhood, discovers himself, and finds love. Published here for the first time is Lobrano's little black book, an insider's guide to his thirty all-time-favorite Paris restaurants.

**The Invention of the Restaurant - Paris and Modern Gastronomic Culture, with a New Preface**

Rebecca L. Spang, Adam Gopnik, 2019-12-14 Winner of the Louis Gottschalk Prize Winner of the Thomas J. Wilson Memorial Prize Witty and full of fascinating details. --Los Angeles Times Why are there restaurants? Why would anybody consider eating alongside perfect strangers in a loud and crowded room to be an enjoyable pastime? To find the answer, Rebecca Spang takes us back to France in the eighteenth century, when a restaurant was not a place to eat but a quasi-medicinal bouillon not unlike the bone broths of today. This is a book about the French revolution in taste--about how Parisians invented the modern culture of food, changing the social life of the world in the process. We see how over the course of the Revolution, restaurants that had begun as purveyors of health food became symbols of aristocratic greed. In the early nineteenth century, the new genre of gastronomic literature

worked within the strictures of the Napoleonic state to transform restaurants yet again, this time conferring star status upon oysters and champagne. An ambitious, thought-changing book...Rich in weird data, unsung heroes, and bizarre true stories. --Adam Gopnik, New Yorker [A] pleasingly spiced history of the restaurant. - -New York Times A lively, engrossing, authoritative account of how the restaurant as we know it developed...Spang is...as generous in her helpings of historical detail as any glutton could wish. --The Times

### **Restaurants and Dining Rooms** Franziska

Bollerey, Christoph Grafe, 2019-03-26 According to urban academic myth, the first restaurants emerged in the wake of the French Revolution. From the very beginning in the elegant salons of the latter days of the Ancien Régime, the design of restaurants has been closely related to ideas of how food should be presented and how it may be consumed in public. The appearance and atmosphere created by restaurant owners reflects culturally embedded ideals of comfort, sociability and the good life. As a product of the modern metropolis, the restaurant encapsulates and illustrates the profound change in how its patrons viewed themselves as individuals, how they used their cities and how they met friends or business partners over a meal. The architectural design of environments for the consumption of food necessarily involves an exploration and a manipulation of the human experience of space. It reflects ideas about public and private behaviour for which the restaurant offers a stage. Famous architects were commissioned to provide designs for restaurants in order to lure in an ever more demanding urban clientele. The interior designs of restaurants were often employed to present this particular aspect in consciously evoking an imagery of sophisticated modernity. This book

presents the restaurant, its cultural and typological history as it evolved over time. In this unique combination it provides valuable knowledge for designers and students of design, and for everyone interested in the cultural history of the modern metropolis.

**Defining Culinary Authority** Jennifer J. Davis, 2013-01-02 In the eighteenth and nineteenth centuries, French cooks began to claim central roles in defining and enforcing taste, as well as in educating their diners to changing standards. Tracing the transformation of culinary trades in France during the Revolutionary era, Jennifer J. Davis argues that the work of cultivating sensibility in food was not simply an elite matter; it was essential to the livelihood of thousands of men and women. Combining rigorous archival research with social history and cultural studies, Davis analyzes the development of cooking aesthetics and practices by examining the propagation of taste, the training of cooks, and the policing of the culinary marketplace in the name of safety and good taste. French cooks formed their profession through a series of debates intimately connected to broader Enlightenment controversies over education, cuisine, law, science, and service. Though cooks assumed prominence within the culinary public sphere, the unique literary genre of gastronomy replaced the Old Regime guild police in the wake of the French Revolution as individual diners began to rethink cooks' authority. The question of who wielded culinary influence -- and thus shaped standards of taste -- continued to reverberate throughout society into the early nineteenth century. This remarkable study illustrates how culinary discourse affected French national identity within the country and around the globe, where elite cuisine bears the imprint of the country's techniques and labor organization.

*Stuff and Money in the Time of the French Revolution* Rebecca L. Spang, 2015-01-06  
 Rebecca L. Spang, who revolutionized our understanding of the restaurant, has written a new history of money. It is also a new history of the French Revolution, with economics at its heart. In her telling, radicalization was driven by an ever-widening gap between political ideals—including “freedom of money”—and the harsh realities of daily life.

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<p>the circumstances and local laws.</p> <p><b>The Invention Of The Restaurant Paris And Modern Gastronomic Culture :</b></p> <p><i>graad 10 wiskundige geletterdheid vraestel 2 en memorandum - Mar 13 2023 nov 8 2018 graad 10 wiskundige geletterdheid vraestel 2 en memorandum litnet issn 1995 5928 ingesluit litnet akademies tuis skole notas toetse en vraestelle jeanne mari du plessis notas toetse en vraestelle 2018 11 08 8 vraestel memorandum hier</i></p>	<p>is nog n gratis oefenvraestel en memorandum vir wiskundige geletterdheid vraestel 2 <u>graad 10</u> <u>wiskundige</u> <u>geletterdheid</u> <u>vraestel 2 en</u> <u>memorandum</u> - Aug 18 2023 jan 31 2018 hier is n gratis oefenvraestel en memorandum vir wiskundige geletterdheid klik op die onderstaande skakels om die pdf dokumente te stoor vraestel memorandum <i>graad 10</i> <i>november 2020</i> <i>wiskundige</i> <i>geletterdheid</i> <i>v2 eksemplaar</i> - Feb 12 2023 instruksies en inligting lees die instruksies sorgvulding deur en beantwoord al die vrae hierdie</p>	<p>vraestel bestaan uit vier vrae beantwoord al die vrae nommer die antwoorde korrek volgens die nommeringstelse l wat in hierdie vraestel <u>via afrika</u> <u>wiskundige</u> <u>geletterdheid</u> - Apr 14 2023 dit volg hierdie patroon hersiening van die konsepte wat in die kurrikulum vir graad 10 uiteengesit word voorbeelde wat op die konsepte wat gedek word gebaseer is oefeninge wat vir jou geleenthede bied om te oefen wat jy geleer het <i>graad 10</i> <i>wiskunde</i> <i>geletterdheid</i> <i>september</i> <i>vraestel en</i></p>
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memo - Jul 05 2022 the smi graad 10 wiskunde geletterdheid september vraestel totaal 50 punte tyd 1 uur inhoud die vraestel handel oor kwartaal 3 se werk en dit sluit in vraag 1 meting 10 punte vraag 2 finansies 10 punte vraag 3 kaarte en planne 10 punte vraag 4 10 punte vraag 5 10 punte the smi <u>graad 10</u> <u>wiskunde</u> <u>geletterdheid</u> <u>vraestelle -</u> Jan 31 2022 graad 10 wiskunde geletterdheid wisk gel maart vraestel en memo 2023 hierdie produk bestaan uit die aflaaibare graad 10 wiskunde geletterdheid	vraestel en memo vir die maart toets reeks die vraestel bestaan uit 7 bladsye vir 60 punte add for r40 00 incl vat <b>oefenvraestel</b> <b>vraestel 1</b> <b>wiskunde</b> <b>geletterdheid</b> <b>graad 10</b> - Dec 10 2022 wiskunde geletterdheid graad 10 75 punte instruksies 1 hierdie is slegs n oefenvraestel met voorbeelde van die tipe vrae wat n n gr 10 waar leerders onseker is sal die memorandum as n voorbeeld dien vraag 1 18 punte amika se ma verjaar en sy wil vir haar koekies bak amika kry die volgende resep op die internet <b>graad 10</b>	<b>wiskundige</b> <b>geletterdheid</b> <b>vraestel 1 en</b> <b>memorandum -</b> Sep 19 2023 jan 29 2018 graad 10 wiskundige geletterdheid vraestel 1 en memorandum litnet tuis skole notas toetse en vraestelle jeanne mari du plessis notas toetse en vraestelle 2018 01 29 hier is n gratis oefenvraestel en memorandum vir wiskundige geletterdheid <b>graad 10</b> <b>wiskunde</b> <b>geletterdheid</b> <b>november</b> <b>vraestel 2 -</b> Jun 04 2022 graad 10 wiskunde geletterdheid wisk gel november vraestel 2 en memo 2023 2 r 40 00 incl vat graad 10
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met memorandum	vraestel handel	<b>2023</b>
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leerling se	se werk en dit	<b>graad 10</b>
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en sal nie	finansies	<b>geletterdheid</b> -
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wat	uitgawes	verhoudings
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<b>hersiening</b> -	kostes	verhoudings met
Nov 09 2022	belasting	indirekte
oct 4 2022	modelle	eweredigheid
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gedurende die	<u>eksamen</u> - Jan	hierbo sessie 1
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aufklärung bei chronischer polyarthrititis anderen gelenkentzündun gen arthritis psoriatica degenerativen gelenkerkrankun gen knie hüft fingerpolyarthr osen weichteilrheuma und entzündlichen bechterewsche erkrankung sowie degenerativen <b>rheuma ein patienten lehrbuch wolfgang miehle amazon de</b> - Oct 22 2023 web wichtige informationen für den	patienten bei entzündlichen und verschleißbedin gten gelenk weichteil und wirbelsäulenkra nheiten sowie behandlungsmögl ichkeiten und heilungschancen in zusammenarbeit mit dem arzt <b>rheuma ein patientenlehrbu ch miehle wolfgang</b> - Mar 15 2023 web rheuma ein patientenlehrbu ch by miehle wolfgang isbn 10 3980660702 isbn 13 9783980660709 rheumamed verlag 1999	hardcover  Best Sellers - Books ::  <a href="#">how much alcohol is too much</a> <a href="#">how tall were the twin towers</a> <a href="#">how old is calvin harris</a> <a href="#">how much sugar per day</a> <a href="#">how much stamp duty will i pay</a> <a href="#">how to be chic and elegant</a> <a href="#">how to become a successful consultant</a> <a href="#">how to adobe photoshop cs6</a> <a href="#">how old is daniel radcliffe</a> <a href="#">how old is 50 cent</a>
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