

Marcella Hazan Minestrone

Rachel Roddy

The Classic Italian Cook Book Marcella Hazan, 1976 Describes the techniques for making pasta and provides regional and traditional recipes for antipaste, vegetables, salads, desserts and fruits, and first, second, and cheese courses

Essentials of Classic Italian Cooking Marcella Hazan, 2022-09-20 A beautiful new edition of one of the most beloved cookbooks of all time, from “the Queen of Italian Cooking” (Chicago Tribune). A timeless collection of classic Italian recipes—from Basil Bruschetta to the only tomato sauce you’ll ever need (the secret ingredient: butter)—beautifully illustrated and featuring new forewords by Lidia Bastianich and Victor Hazan “If this were the only cookbook you owned, neither you nor those you cooked for would ever get bored.” —Nigella Lawson Marcella Hazan introduced Americans to a whole new world of Italian food. In this, her magnum opus, she gives us a manual for cooks of every level of expertise—from beginners to accomplished professionals. In these pages, home cooks will discover: • Minestrone alla Romagnola • Tortelli Stuffed with Parsley and Ricotta • Risotto with Clams • Squid and Potatoes, Genoa Style • Chicken Cacciatora • Ossobuco in Bianco • Meatballs and Tomatoes • Artichoke Torta • Crisp-Fried Zucchini blossoms • Sunchoke and Spinach Salad • Chestnuts Boiled in Red Wine, Romagna Style • Polenta Shortcake with Raisins, Dried Figs, and Pine Nuts • Zabaglione • And much more This is the go-to Italian cookbook for students, newlyweds, and master chefs, alike. Beautifully illustrated with line drawings throughout, *Essentials of Classic Italian Cooking* brings together nearly five hundred of the most delicious recipes from the Italian repertoire in one indispensable volume. As the generations of readers who have turned to it over the years know (and as their spattered and worn copies can attest), there is no more passionate and inspiring guide to the cuisine of Italy.

[Marcella Cucina](#) Marcella Hazan, 1997-08-19 A culinary tour of Italy offers regional specialties and includes a guide to shopping for ingredients.

Essentials of Classic Italian Cooking Marcella Hazan, 2022-09-20 A BON APPETIT BEST BOOK OF THE YEAR • A beautiful new edition of one of the most beloved cookbooks of all time, from “the Queen of Italian Cooking” (Chicago Tribune). A timeless collection of classic Italian recipes—from Basil Bruschetta to the only tomato sauce you’ll ever need (the secret ingredient: butter)—beautifully illustrated and featuring new forewords by Lidia Bastianich and Victor Hazan “If this were the only cookbook you owned, neither you nor those you cooked for would ever get bored.” —Nigella Lawson Marcella

Hazan introduced Americans to a whole new world of Italian food. In this, her magnum opus, she gives us a manual for cooks of every level of expertise—from beginners to accomplished professionals. In these pages, home cooks will discover: • Minestrone alla Romagnola • Tortelli Stuffed with Parsley and Ricotta • Risotto with Clams • Squid and Potatoes, Genoa Style • Chicken Cacciatora • Ossobuco in Bianco • Meatballs and Tomatoes • Artichoke Torta • Crisp-Fried Zucchini blossoms • Sunchoke and Spinach Salad • Chestnuts Boiled in Red Wine, Romagna Style • Polenta Shortcake with Raisins, Dried Figs, and Pine Nuts • Zabaglione • And much more This is the go-to Italian cookbook for students, newlyweds, and master chefs, alike. Beautifully illustrated with line drawings throughout, Essentials of Classic Italian Cooking brings together nearly five hundred of the most delicious recipes from the Italian repertoire in one indispensable volume. As the generations of readers who have turned to it over the years know (and as their spattered and worn copies can attest), there is no more passionate and inspiring guide to the cuisine of Italy.

The Everlasting Meal Cookbook Tamar Adler, 2013-03-14 *A National Bestseller * Most Anticipated Book of the Year by Vogue and more* Award-winning author Tamar Adler's inspiring, money-saving, environmentally responsible, A-to-Z collection of simple recipes that utilize all kinds of leftovers—perfect for solo meals or for feeding the whole family. Food waste is a serious issue today—nearly forty percent of the food we buy gets tossed out. Most of us look around the kitchen and struggle to use up everything we buy, and then when it comes to leftovers we're stuck. That's where Tamar Adler can help—her area of culinary expertise is finding delicious destinies for leftovers. Whether it's extra potatoes or meat, citrus peels or cold rice, a few final olives in a jar or the end of a piece of cheese, she has an appetizing solution. Here, in An Everlasting Meal Cookbook, she offers more than 1,500 easy and creative ideas to use up nearly every kind of leftover—and helpfully explains how long each recipe takes. Now you can easily transform a leftover burrito into a lunch of fried rice, or stale breakfast donuts into bread pudding. These inspiring and tasty recipes don't require any precise measurements, making this cookbook a go-to resource for when your kitchen seems full of meal endings with no clear meal beginnings in sight. Organized alphabetically and filled with foods across the spectrum—from applesauce to truffles and potato chip crumbs to cabbage—this comprehensive guide makes it easy to flip through so you can find a use for all types of unused food. Sensible, frugal, and consistently delicious, the recipes in An Everlasting Meal Cookbook allow you to prepare meals with economy and grace, making this a vital resource that every home cook needs.

Marcella Says... Marcella Hazan, Victor Hazan, 2004-10-05 Marcella Hazan is acclaimed for her trailblazing cookbooks, but first and foremost she is a teacher. From cooking classes held in her small New York City apartment kitchen in the 1960s to the avidly sought after Master Classes she led in her beautiful Venice home, Marcella has been the authoritative guide to Italian cooking. This much-anticipated follow-up to Marcella Cucina offers 100 new tantalizing recipes that bring Marcella's warm, conversational, and illuminating teachings into home kitchens everywhere. The legendary author and cooking teacher

shares invaluable lessons in Italian cooking, including mastering traditional techniques, selecting and using ingredients, and planning and preparing complete Italian menus. Drawing on her unique ability to present each recipe as a narrative with subplots, characters, and rich history, Marcella demonstrates just how many delicious new stories she still has to tell.

The Food Lab: Better Home Cooking Through Science J. Kenji López-Alt, 2015-09-21 A New York Times Bestseller Winner of the James Beard Award for General Cooking and the IACP Cookbook of the Year Award The one book you must have, no matter what you're planning to cook or where your skill level falls.—New York Times Book Review Ever wondered how to pan-fry a steak with a charred crust and an interior that's perfectly medium-rare from edge to edge when you cut into it? How to make homemade mac 'n' cheese that is as satisfyingly gooey and velvety-smooth as the blue box stuff, but far tastier? How to roast a succulent, moist turkey (forget about brining!)—and use a foolproof method that works every time? As Serious Eats's culinary nerd-in-residence, J. Kenji López-Alt has pondered all these questions and more. In *The Food Lab*, Kenji focuses on the science behind beloved American dishes, delving into the interactions between heat, energy, and molecules that create great food. Kenji shows that often, conventional methods don't work that well, and home cooks can achieve far better results using new—but simple—techniques. In hundreds of easy-to-make recipes with over 1,000 full-color images, you will find out how to make foolproof Hollandaise sauce in just two minutes, how to transform one simple tomato sauce into a half dozen dishes, how to make the crispiest, creamiest potato casserole ever conceived, and much more.

Ingredienti Marcella Hazan, Victor Hazan, 2016-07-12 One phrase summarized Marcella Hazan's cooking philosophy: What you keep out is just as important as what you put in. She was best known for recipes listing no more than five ingredients. Yet before you can cook like Marcella, you must know how to shop. From artichokes to zucchini, anchovies to ziti, this book offers succinct, practical advice on how to choose vegetables, pasta, olive oil, Parmigiano-Reggiano, prosciutto, and all of the key elements of classic Italian cooking. Marcella's authoritative wisdom and sometimes surprising tips will give cooks the foundation they need to prepare meals with simplicity and clarity. --

Marcella's Italian Kitchen Marcella Hazan, 2024-10-29 A personal cookbook from the James Beard Foundation Lifetime Achievement Award-winner and best-selling author that captures every aspect of Italian home cooking—from appetizers to ice cream. • “It’s almost as good as a trip to Italy!” —New York magazine Including almost 250 recipes, Marcella’s Italian Kitchen brings home cooks the authentic tastes of Italy. Here are Fettuccine with Clams and Zucchini and Veal Scaloppini with Hazelnuts and Balsamic Vinegar, Cauliflower Salad with Red Pepper, Olives, and Anchovies and Amaretti and Custard Cream Semifreddo. Drawing on her experiences growing up in Italy, Hazan has crafted the ultimate guide to Italian food.

Heirloom Beans Vanessa Barrington, Steve Sando, 2008-09-17 “Everything you need to know about the delicious new world of beans in this pioneering [recipe] book . . . A keeper.” —Paula Wolfert, James Beard and Julia Child Award-winning cookbook author Who would have thought a simple bean could do so much? Heirloom bean expert Steve Sando provides

descriptions of the many varieties now available, from Scarlet Runners to the spotted Eye of the Tiger beans. Nearly ninety recipes in the book will entice readers to cook up bowls of heartwarming Risotto and Cranberry Beans with Pancetta, or Caribbean Black Bean Soup. Close-up photos of the beans make them easy to identify. Packed with protein, fiber, and vitamins, these little treasures are the perfect addition to any meal. “Heirloom Beans is no less than a promise of good things to come from this humble but rather magical food.” —Deborah Madison, James Beard and Julia Child Award-winning cookbook author of *Vegetarian Cooking for Everyone* “Heirloom Beans is the ultimate kiss and tell all of legendary legumes. A delicious recipe and savory story for every heirloom bean.” —Annie Somerville, cookbook author and chef, Greens Restaurant “We give Rancho Gordo beans a place of honor at our restaurants.” —Thomas Keller, James Beard award-winning chef, cookbook author and restaurateur, *French Laundry*

Soups of Italy Norma Wasserman-Miller, 1997-12-17 From preparing the lightest broth soups to hearty main coursesoups of vegetables, legumes, or fish, Norma Wasserman-Millertakes you into the kitchens of some of Italys best cooks to showyou how to transform simple basic ingredients into a wealth ofdelicious Italian soups. Enjoy the wide range of soups prepared throughout Italy, fromthe great classics to superb original recipes created by some of Italys finest chefs. Sample a fragrant pasta and bean soup made with fennel; an aromatic pumpkin and herb minestrone; a savory fish soup made with porcini mushrooms; an elegant farro and radicchio soup; or one of the peasant soups that turn stale bread into a flavorful soup. Each chapter gives clear directions and techniques for cooking the rich variety of Italian soups that include minestrone, pasta and bean, vegetable, fish, meat, bread, and grain soups. The uncommon authenticity and richness of this soup collection is wholesome, satisfying, and thoroughly delicious.

Cook This Book Molly Baz, 2021-04-20 THE NEW YORK TIMES BESTSELLER | NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY TASTE OF HOME A thoroughly modern guide to becoming a smarter, faster, more creative cook from Molly Baz, featuring fun, flavourful recipes anyone can make. If you seek out, celebrate and obsess over good food but lack the skills and confidence necessary to make it at home, you've just won a ticket to a life filled with supreme deliciousness. *Cook This Book* is a new kind of foundational cookbook from Molly Baz, who's here to teach you absolutely everything she knows and equip you with the tools to become a better, less stressed, more efficient cook. Molly breaks the essentials of cooking down to clear and uncomplicated recipes that deliver big flavour with little effort and a side of education, including dishes like Pastrami Roast Chicken with Schmaltzy Onions and Dill, Chorizo and Chickpea Carbonara, and, of course, her signature Cae Sal. But this is not your average cookbook. More than a collection of recipes, *Cook This Book* teaches you the invaluable superpower of improvisation through visually compelling lessons on such topics as the importance of salt and how to balance flavour, giving you all the tools necessary to make food that tastes great every time. Throughout, you'll encounter dozens of QR codes, accessed through the camera app on your smartphone, that link to short,

technique-driven videos hosted by Molly to help illuminate some of the trickier skills. As Molly says, 'Cooking is really fun, I swear. You simply need to set yourself up for success to truly enjoy it.' Cook This Book will help you do just that, inspiring a new generation to find joy in the kitchen and take pride in putting a home-cooked meal on the table, all with the unbridled fun and spirit that only Molly could inspire.

Nigellissima Nigella Lawson,2012-09-13 'This book is borne out of my long love affair with Italy - one that started as a heady teen romance and has weathered the ensuing years intact.' Discover the ultimate cookbook to transport you this winter. Nigellissima is a celebration of fresh, tasty and unpretentious cooking, inspired by Nigella's experiences of living, working and learning to cook in Italy. In 120 quick and easy recipes, Nigella shows you why Italian food has conquered the world, from sunny pasta dishes to rich lasagne and meats, with indulgent ice cream, cakes and puddings and perfect party food. With warm and witty food writing, mouthwatering photography and a beautiful hardback design, this is a book you will treasure for many years as well as a delicious gift for friends and family. Pasta - delicious new twists on spaghetti, risotto, lasagne and other favourites Flesh, fish and fowl - easy meat dishes, chicken recipes and succulent fish Vegetables and sides - tempting vegetable dishes, salads and potato recipes for any occasion Sweet things - panna cotta, ice cream and gorgeous Italian baking Nigella Collection: a vibrant look for Nigella's classic cookery books.

My First Popsicle Zosia Mamet,2022-11-03 With an incredible list of celebrated contributors including DAVID SEDARIS, NAOMI FRY, PATTI SMITH, SIAN CLIFFORD and JIA TOLENTINO, My First Popsicle revels in the delights of food in all its forms. Edited by ZOSIA MAMET - Shoshanna in Girls - this is a riotous, mouth-watering celebration of jelly, mac and cheese, donuts, the best sandwich in the entire world - and much more. Of all the essentials for survival: oxygen, water, sleep and food, only food is a vast treasure trove of memory and of sensory experience. Food is a portal to culture, to times past, to disgust, to comfort, to love: no matter one's feelings about a particular dish, they are hardly ever neutral. In My First Popsicle, Zosia Mamet has curated some of the most prominent voices in art and culture to tackle the topic of food in its elegance, its profundity and its incidental charm. With contributions from David Sedaris on the joy of a hot dog, Jia Tolentino on the chicken dish she makes to escape reality, Patti Smith on memories of her mother's Poor Man's Cake, Busy Philipps on the struggle to escape the patterns of childhood favourites and more, My First Popsicle is as much an ode to food and emotion as it is to life. After all, the two are inseparable.

The Silver Spoon New Edition The Silver Spoon Kitchen,2011-10-24 The quintessential cookbook. - USA Today The Silver Spoon, the most influential and bestselling Italian cookbook of the last 50 years, is now available in a new updated and revised edition. This bible of authentic Italian home cooking features over 2,000 revised recipes and is illustrated with 400 brand new, full-color photographs. A comprehensive and lively book, its uniquely stylish and user-friendly format makes it accessible and a pleasure to read. The new updated edition features new introductory material covering such topics as how

to compose a traditional Italian meal, typical food traditions of the different regions, and how to set an Italian table. It also contains a new section of menus by celebrity chefs cooking traditional Italian food including Mario Batali, Lidia Bastianich, Tony Mantuano, and Rich Torrisi and Mario Carbone. *Il Cucchiario d'Argento* was originally published in Italy in 1950 by the famous Italian design and architectural magazine *Domus*, and became an instant classic. A select group of cooking experts were commissioned to collect hundreds of traditional Italian home cooking recipes and make them available for the first time to a wider modern audience. In the process, they updated ingredients, quantities and methods to suit contemporary tastes and customs, at the same time preserving the memory of ancient recipes for future generations. Divided into eleven color-coded chapters by course, *The Silver Spoon* is a feat of design as well as content. Chapters include: Sauces, Marinades and Flavored Butters, Antipasti, Appetizers and Pizzas, First Courses, Eggs, Vegetables, Fish and Shellfish, Meat, Poultry, Game, Cheese, and Desserts. It covers everything from coveted authentic sauces and marinades to irresistible dishes such as Penne Rigate with Artichokes, Ricotta and Spinach Gnocchi, Tuscan Minestrone, Meatballs in Brandy, Bresaola with Corn Salad, Pizza Napoletana, Fried Mozzarella Sandwiches and Carpaccio Cipriani.

Falastin: A Cookbook Sami Tamimi, Tara Wigley, 2020-03-26 Winner of Fortnum & Mason Cookery Book of the Year 2021 'This lavish compendium of Palestinian recipes... photographed so vividly you can almost smell the freshly chopped parsley.' The Times 'a vibrant collection of recipes that reflect Palestinian traditions and yet is utterly contemporary... I really want to cook everything in this.' Nigella Lawson *FALASTIN* is a love letter to Palestine. An evocative collection of over 110 unforgettable recipes and stories from the co-authors of *Jerusalem* and *Ottolenghi: The Cookbook*, and *Ottolenghi SIMPLE*. Travelling through Bethlehem, East Jerusalem, Nablus, Haifa, Akka, Nazareth, Galilee and the West Bank, Sami and Tara invite you to experience and enjoy unparalleled access to Sami's homeland. As each region has its own distinct identity and tale to tell, there are endless new flavour combinations to discover. The food is the perfect mix of traditional and contemporary, with recipes that have been handed down through the generations and reworked for a modern home kitchen, alongside dishes that have been inspired by Sami and Tara's collaborations with producers and farmers throughout Palestine. With stunning food and travel photography plus stories from unheard Palestinian voices, this innovative cookbook will transport you to this rich land. So get ready to laden your table with the most delicious of foods - from abundant salads, soups and wholesome grains to fluffy breads, easy one-pot dishes and perfumed sweet treats - here are simple feasts to be shared and everyday meals to be enjoyed. These are stunning Palestinian-inspired dishes that you will want to cook, eat, fall in love with and make your own.

The Food Of Love Anthony Capella, 2011-11-24 Laura Patterson is an American exchange student in Rome who, fed up with being ineptly groped by her young Italian beaux, decides there's only one sure-fire way to find a sensual man: date a chef. Then she meets Tomasso, who's handsome, young -- and cooks in the exclusive *Templi* restaurant. Perfect. Except,

unbeknownst to Laura, Tomasso is in fact only a waiter at Templi -- it's his shy friend Bruno who is the chef. But Tomasso is the one who knows how to get the girls, and when Laura comes to dinner he persuades Bruno to help him with the charade. It works: the meal is a sensual feast, Laura is utterly seduced and Tomasso falls in lust. But it is Bruno, the real chef who has secretly prepared every dish Laura has eaten, who falls deeply and unrequitedly in love. A delicious tale of Cyrano de Bergerac-style culinary seduction, but with sensual recipes instead of love poems.

Skinny Pasta Julia Azzarello, 2019-03-07 Delicious pasta recipes each under 500 calories per portion, from classic traditional dishes to contemporary twists, including vegan, vegetarian gluten- and dairy-free options. Pasta is one the easiest to make and most joyful to eat meals; always in the cupboard, ideal to turn to in a pinch and the ultimate comfort food. However, a fear of carbs has placed pasta firmly on the no-go list of 'bad' foods for many people - a huge mistake and wholly unnecessary! If you're on the hunt for a balanced, nutritious meal that can please a crowd as easily as provide a quick supper for one, pasta is a great choice. It's often the accompanying sauces and toppings that pile on the calories in a pasta dish, so here Julia Azzarello proves otherwise - all recipes are small on calories, big on nourishing ingredients and full of flavour. Focusing on fresh, healthy ingredients in delicious combinations, Skinny Pasta also has many vegan, vegetarian gluten- and dairy-free options. From Vermicelli with Cherry Tomatoes, Rocket & Feta and Mafaldine with Romanesco Sauce, to tasty salads such as Greek Rotini and soups Butter Bean, Chorizo & Spinach with Pappardelle, as well as quick and easy mains including Orecchiette with Cime Di Rapa & Chilli, Spaghetti Carbonara and Mac 'n' Cheese, there's a pasta for every occasion. If you have a little extra time on your hands then make your own basic pasta dough, gluten-free gnocchi, fresh pesto or marinara sauce, or simply add shop bought pasta, and indulge in a delicious and nutritious treat.

My Kitchen in Rome Rachel Roddy, 2016-02-02 When Rachel Roddy visited Rome in 2005 she never intended to stay. But then she happened upon the neighborhood of Testaccio, the wedge-shaped quarter of Rome that centers around the old slaughterhouse and the bustling food market, and fell instantly in love. Thus began an Italian adventure that has turned into a brand new life. My Kitchen in Rome charts a year in Rachel's small Italian kitchen, shopping, cooking, eating, and writing, capturing a uniquely domestic picture of life in this vibrant, charismatic city. Weaving together stories, memories, and recipes for thick bean soups, fresh pastas, braised vegetables, and slow-cooked meats, My Kitchen in Rome captures the spirit of Rachel's beloved blog, Rachel Eats, and offers readers the chance to cook cucina romana without leaving the comfort of home.

Italian Cook Book Pellegrino Artusi, Olga Ragusa, 2022-07-07 Pellegrino Artusi's Italian Cook Book is a collection of Italian recipes first published in 1891. This version was edited and translated by New York-based academic Olga Ragusa in 1945. It contains nearly 400 recipes that highlight the art of traditional Italian cooking at a time when French cuisine had long dominated the kitchens and plates of gourmands. Pellegrino Artusi (1820-1911) was an unlikely person to revitalize

Italian cuisine, being neither a professional chef nor a formal culinary scholar. Artusi was born in Forlimpopoli to a wealthy merchant father, and he successfully took over the family's business as a young man. His life-and that of his family-was violently disrupted in 1851, when the criminal Stefano Pelloni arrived in town. He and his gang disrupted a play and held all the wealthy families hostage in the theater while they robbed and sacked the town. One of Artusi's sisters was assaulted during the raid and the ensuing shock placed her in an asylum. (Pelloni was killed just two months later in a gunfight.) After the trauma, Artusi and his family moved to Florence, where he began working as a silk merchant and later in finance. During his free time, he devoted himself to the art of Italian cooking. French cooking had been considered the gold standard in culinary circles for centuries, but Artusi rejected the notion that French food was superior to his native Italian. He devoted himself to learning more about the cuisine of his ancestors. By 1891, at the age of 71, Artusi had completed what is considered the original Italian cookbook. He had compiled and edited recipes from much of the newly unified Italy, creating for the first time a broader manual to the nation's various culinary styles. Still, the book's recipes lean toward the northern culinary styles of Romagna and Tuscany. Unable to find a publisher, he funded and self-published the work. It was a modest success at first, selling a thousand copies in four years. But word spread, and before his death in 1911, the book had sold over 200,000 copies. This version was edited and translated by the New York-based linguist, scholar, and academic Olga Ragusa. It was published in 1945 by the S.F. Vanni publishing house, then owned by her father. Containing nearly 400 recipes, the instructions in the Italian Cook Book are simple to follow and can be easily recreated in the modern kitchen-with some exceptions. Sourcing the two dozen large frogs for Frog Soup may prove a challenge. But the recipes for handmade pasta, gnocchi, and ravioli in the Romagna and Genoese styles are simple and approachable. Crostinis, slices of toast piled with savory toppings, make delicious appetizers when topped with anchovies, caviar, or chicken liver. Italian-style sauces are abundant, including caper sauce for drizzling over boiled fish, meatless sauce for spaghetti, and the sauce of the Pope-a briny sauce from the caper vinegar, sweetened olives, chopped onions, butter, and an anchovy. The home cook will find some meats that are easy to source-chicken, lamb, turkey, beef, pork, and plenty of fish. Others will prove more difficult to find, like partridge, blackbird, wild boar, and thrush. Some of the less common organ meats are also used, including tongue, kidneys, and liver. Italian home cooks will want to linger in the dessert section, full of simple cakes, pies, and puddings, as well as rustic fruit dishes like pears in syrup and peaches stuffed with candied orange peel and nuts. Artusi is considered by many to be the father of modern Italian cuisine. Since 1997, he has been celebrated each year in his birthplace of Forlimpopoli with Festa Atrusiana, an Italian food festival.

Marcella Hazan Minestrone Book Review: Unveiling the Magic of Language

In an electronic digital era where connections and knowledge reign supreme, the enchanting power of language has become more apparent than ever. Its capability to stir emotions, provoke thought, and instigate transformation is really remarkable. This extraordinary book, aptly titled "**Marcella Hazan Minestrone**," written by a highly acclaimed author, immerses readers in a captivating exploration of the significance of language and its profound affect our existence. Throughout this critique, we shall delve to the book is central themes, evaluate its unique writing style, and assess its overall influence on its readership.

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Marcella Hazan Minestrone Introduction

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