Swan Quarterly

May 2010 Hyde County's Country Magazine

"Published Quarterly or whenever we feel like it."

Issue # 20 *www.SwanQuarterly.net* *Cover Photo by Brian Carter*

23rd Annual Engelhard Seafood Festival - Saturday, May 15, 2010

Spare Change will be performing

If you are a lover of fresh seafood and enjoy having a day of fun with your family, then make your way to the Hyde County community of Engelhard, NC located on the shores of the Pamlico Sound, for the Twenty-Third Annual Engelhard Seafood Festival on Friday and Saturday, May 14-15, 2010. This 23rd Year promises to be the BEST ever. The Festival begins on Friday night with a dinner sponsored by the Engelhard Volunteer Fire Department, which will be held in downtown Engelhard. Following the dinner, the Miss Engelhard Seafood Festival Pageant will be held under the main stage tent located at the East Carolina Bank. On Saturday the festivities begin at 9:30 with the opening ceremonies on the main stage. Children and adults alike will enjoy the variety of amusement rides and games. Activities will begin at 10:00am and go till 7:00pm. Music lovers can enjoy various types of music throughout the day on the main stage and gospel tent. Arts, crafts, historical displays, the Little Miss and Mr. Seafood, and the Miss Seafood Pageant will all be a part of this year's festival. There will be plenty of food; hotdogs, burgers, funnel cakes, cotton candy, baked goods, and of course our main seafood dinner sponsored by the Engelhard Rotary Club. Live entertainment, arts,

e!! www.engelhardseafoodfestival.com

2 0 1 0 M A Y I S S U E

PUBLISHERS: INGRID AND NELI LEMME

Hyde County Honey

'Outer Banks Bees' Honey comes from beekeeper Tracy Helton's hives in Wanchese and Hyde County. It is sold at grocery stores throughout the Outer & Inner Banks. We found the 5lbs jar at Chris's Grocery in Swan Quarter .

Quote of the Quarter

Mothers hold their children's hands for a short while, but their hearts forever.

Dear Reader

This was an interesting issue to put together, we got lots of input from our facebook fans. This beautiful cover came from island paramedic Brian Carter, after I finally gave up and asked for help. My daughter-in-law Neli was very against the cover photo that I had chosen...Next I asked our facebook fans for a healthy recipe from Hyde County. We got several versions of Pone Bread. which goes well with Mother's Day. The bear story we got from Tyrrell native William West, who is ever busy. Swan Quarter's Ms. Emily is celebrating her 1st anniversary in her Consignment & Crafts shop and Pat from the No-Name Gas Station is doing well. God is good.

Only One Mother

Hundreds of stars in the pretty sky, Hundreds of shells on the shore together, Hundreds of birds that go singing by, Hundreds of lambs in the sunny weather. Hundreds of dewdrops to greet the dawn, Hundreds of bees in the purple clover, Hundreds of butterflies on the lawn, But only one mother the wide world over. ~George Cooper~

...On the Board Walk...

Lady of the Quarter

Ms Emily Thomas, born and breed in Swan Quarter

Man of the Quarter

Mr. Grey Hopkins, who runs Swan Quarter Equipment Co. since 35 years.

Teen of the Quarter

Login Modlin of Hyde County who loves anything outdoors.

Couple of the Quarter

Miss Debbie Carawan of Hyde County & Daniel Spruill of Tyrrell County.

Hyde County Transit
"Taking the Road Less Traveled"

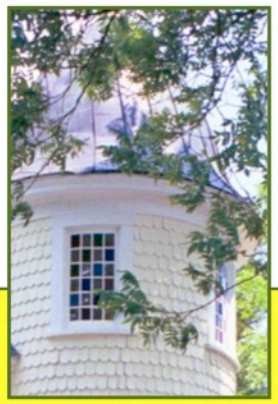
Organization of the Quarter

Tip of the Quarter

Outer Bank's Bees Honey made in Hyde County and Wanchese.

Boat of the Quarter

See the photo of the "kid of the quarter" - he is standing on the boat.



INNKEEPING 2.0

Operating a Bed & Breakfast, Country Inn or Rustic Lodging in the 21st Century

May 18-19

Pinehurst & Southern Pines
In Central North Carolina
Workshops at Sandhills Community College

for current & aspiring innkeepers

May 18

- KEYNOTE: Memorable Hospitality with Terrie Glass, *Leadership Solutions*
  Panel Discussion: Innkeepers and Experts
- Gender Differences: Why He Can't Hear You When He's Watching TV & She Can't Read Maps with Bill Lytle, *Brand Champs*
- The Bureaucratic Details with John Byrne, *Fuquay Mineral Spring Inn & Garden*
- Properties: Ask Yourself the Hard Questions with Frank Salvo, *1889 White Gate Inn*

Tour 3 Local B&B's & Join Conferees for dinner at a local legendary eatery.

May 19

- KEYNOTE: Embracing Social Media with Lisa Kolb, *Acorn Internet*
- Keeping it Green with Tom Panek, *Sandhills Community College*
- Economic Realities with John Byrne, *Fuquay Mineral Spring Inn & Garden*
- This isn't Julia Child's Kitchen with Ashley Baker, *The Inn at Bryant House*

More Breakout Sessions Both Days

Tremendous Value at $50! Dinner Package Optional

To Register, Call 910.428.9001 or email marla@centralparknc.org

On Facebook ... Central Park NC

Central Park NC

www.centralparknc.org

Sponsored: Montgomery Makes, Central Park NC in cooperation with Sandhills Community College and Convention and Visitors Bureau — Pinehurst, Southern Pines & Aberdeen Area.

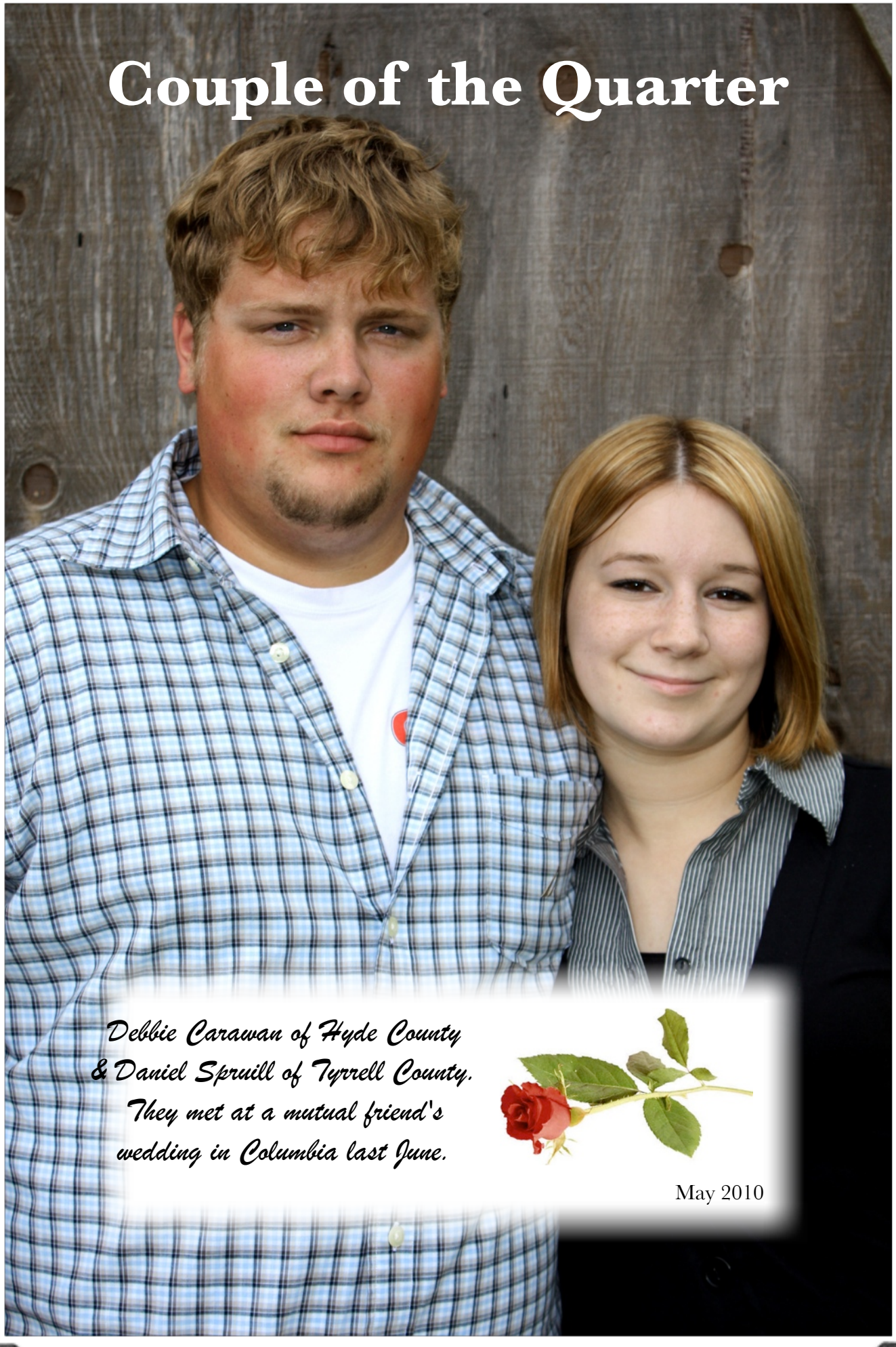
Support by N.C. Rural Center & USDA Rural Development

Kid of the Quarter

Photo by Ingrid Lemme

May 2010

Couple of the Quarter



Debbie Carawan of Hyde County & Daniel Spruill of Tyrrell County. They met at a mutual friend's wedding in Columbia last June.

May 2010

Teen of the Quarter
Logan Modlin

Photo by Ingrid Lemme

May 2010

facebook

Search

View Photos of Logan (14)

Send Logan a Message

Poke Logan

my name is logan tyler modlin im 15 i like to hunt and fish and do anything that is outside.

Logan Modlin Awaiting friend confirmation

Wall | Info | Photos

Logan only shares some of his profile information with everyone. If you know Logan, send him a message.

About Me

Basic Info

Sex: Male

Birthday: October 12

Siblings: Elsie Modlin, Joni Modlin

Likes and Interests

Television

PANTS ON THE GROUND!!! LOOKIN LIKE A FOOL WITH YO' PANTS ON THE GROUND!

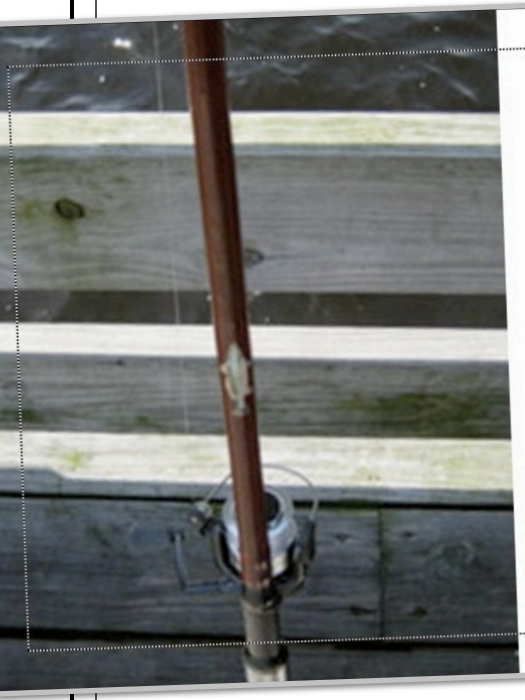
PANTS ON THE GROUND!!!

Down East Custom Fishing Rods

Are you ready for a Down East Custom Fishing Rod made in Hyde County? Believe it, we found a handsome rod at Ms Emily's shop in Swan Quarter village. Bob Thomas is Ms Emily's husband and a skilled artisan. Looking at the rod our son said: "That maker cares about his work and his reputation." and that he wants one, too. like he would have any space for another rod...

Bob Thomas

If you want quality and performance - a rod built especially for you and your style of fishing. If you want a rod that is perfectly built and features a striking, attractive appearance -



DOWNEAST CUSTOM
FISHING RODS

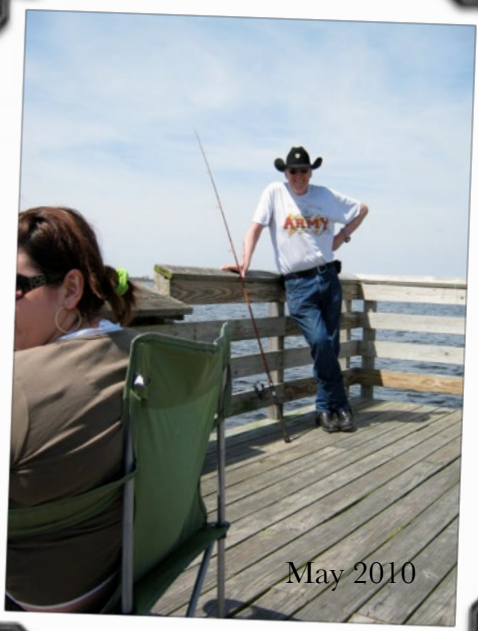
BY BOB THOMAS
DESIGNER-MAKER

496 MAIN STREET
SWAN QUARTER
NC, 27885
252-926-5121

downeastrodmaker@beachlink.com

a combination of masterful craftsmanship and artistry that sets it apart from anything you could find in an off-the-shelf rod...

... Give Bob Thomas a call 252-926-5121

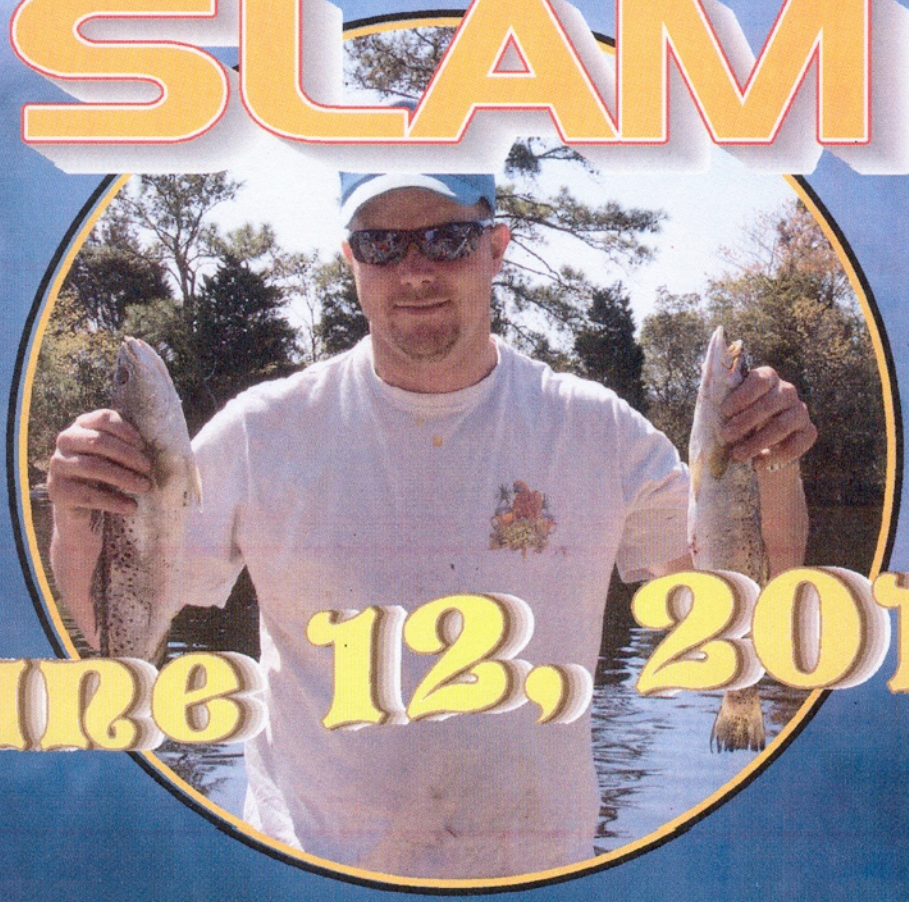


May 2010

Photos by Ingrid and Neli Lemme

Swan Quarter

INSHORE SLAM



June 12, 2010

Swan Quarter, NC Wildlife Ramp

"Fisherman's Wharf"

HYDE COUNTY WATERFOWL ASSOCIATION

SWAN QUARTER VOLUNTEER FIRE DEPARTMENT EST. 1971

Information available at
tackle shops,
www.hydewaterfowl.com
and by phone 252-944-5636

"In memory of Daddy-Jimmy" By Brett Mason

Every year in early February in Washington NC the East Carolina Wildfowl Guild has a duck, goose and swan calling competition. Over the last 4 years I've competed in the World's Swan Calling Contest. The first year I was cut in the first round, the second year I was cut in the second round, last year I made it to the final round and finished in 2nd place. This past February I made it to the final round and finished in 3rd place.

I really love swan calling and try my best to succeed at it. This past November at the Mattamuskeet Waterfowl and Decoy festival I won the swan calling contest with a call that I helped produce the sound of. I'm good friends with Mr. Dave Jackson of DJ Calls in Illinois. He is the maker of my swan calls. My swan calls are made out of wood, but over the past few years Brad Gurganus and myself have pushed Dave to make us an acrylic swan call. He sent me a rough-cut version made out of nylon that he wanted me to try. Acrylic is very high priced and it's not a good idea to try to invent a new call out of it through trial and error. Anyway I took the call and worked with it and finally got it to produce the sound I was looking for. Dave sent me an acrylic call, and I tuned it to my liking for a competition call.

I lost my Dad back in June due to a stroke. My Dad was one that would never come right out and tell me that he was proud of me but I always knew he was. After my first 2 years of competing

(I didn't do as well as I hoped) in the World Swan Calling Contest in Washington, Dad never made a comment as to me about blowing in the contest. Last year as soon as the competition was over I called home to let Mom and Dad know how good I did. That following Monday when I saw Dad he told me: "Great job, all the hard work has paid off".

Anyway back to my new acrylic swan call that I helped produce the sound in, when Dave made my new call I had him laser engrave in it.

Now back to the story of the calling competition at the Mattamuskeet Waterfowl and Decoy Festival in November, this competition would be the first contest that I would blow my new acrylic call in. I didn't really have any intention of competing in this competition but at the last minute I changed my mind. At the end of the competition I had won the contest. I had tears of joy in my eyes that afternoon. That was the first competition I had blown in with my new call "in memory of Daddy-Jimmy" this call now sits in my curio cabinet and has not and will not be blown in another competition. Also it will not be sold for 2 reasons:

1) It's in honor of my dad

2) It's the first acrylic call Dave ever made

When dad passed away I wanted to him to have something that was very valuable to me. That morning before we buried him I put my wooden swan call in his hand that I used to finish in 2nd place with at the World's Swan Calling Contest in Washington. This call was special made for me by Dave Jackson with laser checkerboard engraving on it with my name on it.

Now we both have swan calls for each other when I see him again one day.

Brett Mason On Call

Every year in early February in Washington NC the East Carolina Wildfowl Guild has a duck, goose and swan calling competition. Over the last 4 years Brett has competed in the World Swan Calling Contest.

SWAN QUARTER CALL SQ-30

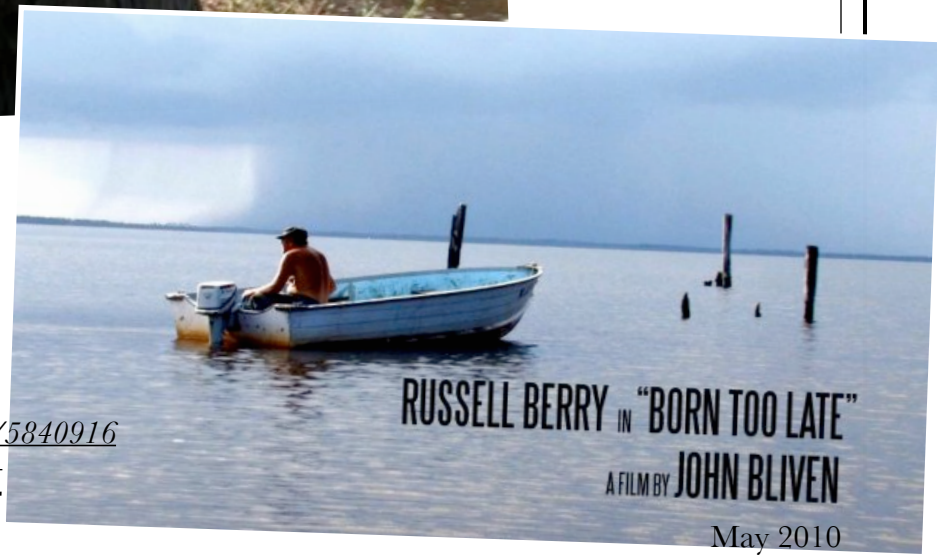
"*The Swan Quarter was made by request from hunters in North Carolina. Brett Mason placed 2nd in the world swan calling contest at Washington, NC. Brett was using our stock swan call.*"

http://www.djcalls.com/jzcart/index.php?&sort=&cat=103

Russell Berry is 71 years old and he makes his living by getting driftwood from a number of locations in Dare County and New Lake, Hyde County in Eastern NC. He also is a commercial fisherman, hunter, and avid storyteller. Film maker John Bliven wants to tell Russell Berry's story with a full length documentary that highlights his toughness, wit, sense of humor, skills, and vices. He wanted to understand why he does what he does and what events led him to do those things.

Meet Film Maker John Bliven of Manteo

The handsome East Carolina University alumni uses a Canon xh-a1 1080i hdv camera, a Sennheiser ME-80 shotgun mic with windscreen and Final Cut Pro 6.



http://www.vimeo.com/5840916

May 2010

O. A. Peay-Hyde County Alumni Association Reunion and Parade

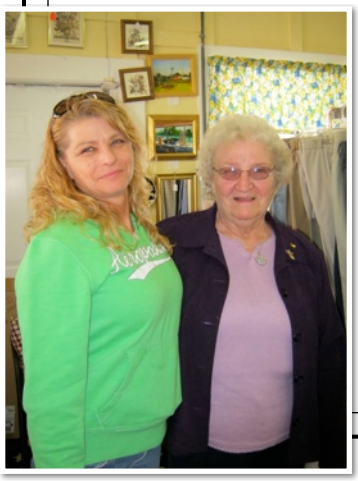
Each year, during the long Memorial Day weekend, the former O. A. Peay School in Swan Quarter is the setting for the O. A. Peay-Hyde County Alumni Association Reunion and Parade. After the Hyde County Training School, a public high school for black students in the nearby community of Sladesville relocated to the Jobe's Chapel area in Swan Quarter in 1953, it was eventually renamed in honor of Oscar A. Peay who served as its Principal from 1930 until his retirement in 1961. A faculty member, Rosa Mackey Bell, was instrumental in forming the O. A. Peay-Hyde County Alumni Association during the 1950s, with a local chapter as well as a chapter in Brooklyn, NY. Later, other chapters were formed in many larger northern cities to which alumni had migrated throughout the years. The chapters raised funds to help out the school and the black children of Hyde County. The out-of-state chapters also identified employment and educational opportunities for Hyde County youth seeking to make a life outside of Hyde County. Current alumni provide a yearly scholarship for the highest ranking black student who is graduating from Mattamuskeet HS.

The alumni mentor these youth and provide those who have made their way out of the county with a 'taste of home' when they got homesick. Over the years, the Association has grown and each year they make their way back to their Hyde County 'roots' – sometimes by busloads, sometimes individually, from as far away as NY and CA and point in between. Every year, those who can, return to the former O. A. Peay School at the corner of US 264 and Main Street in Swan Quarter to renew old friendships, visit with friends and relatives, and celebrate their loyalty to their heritage.

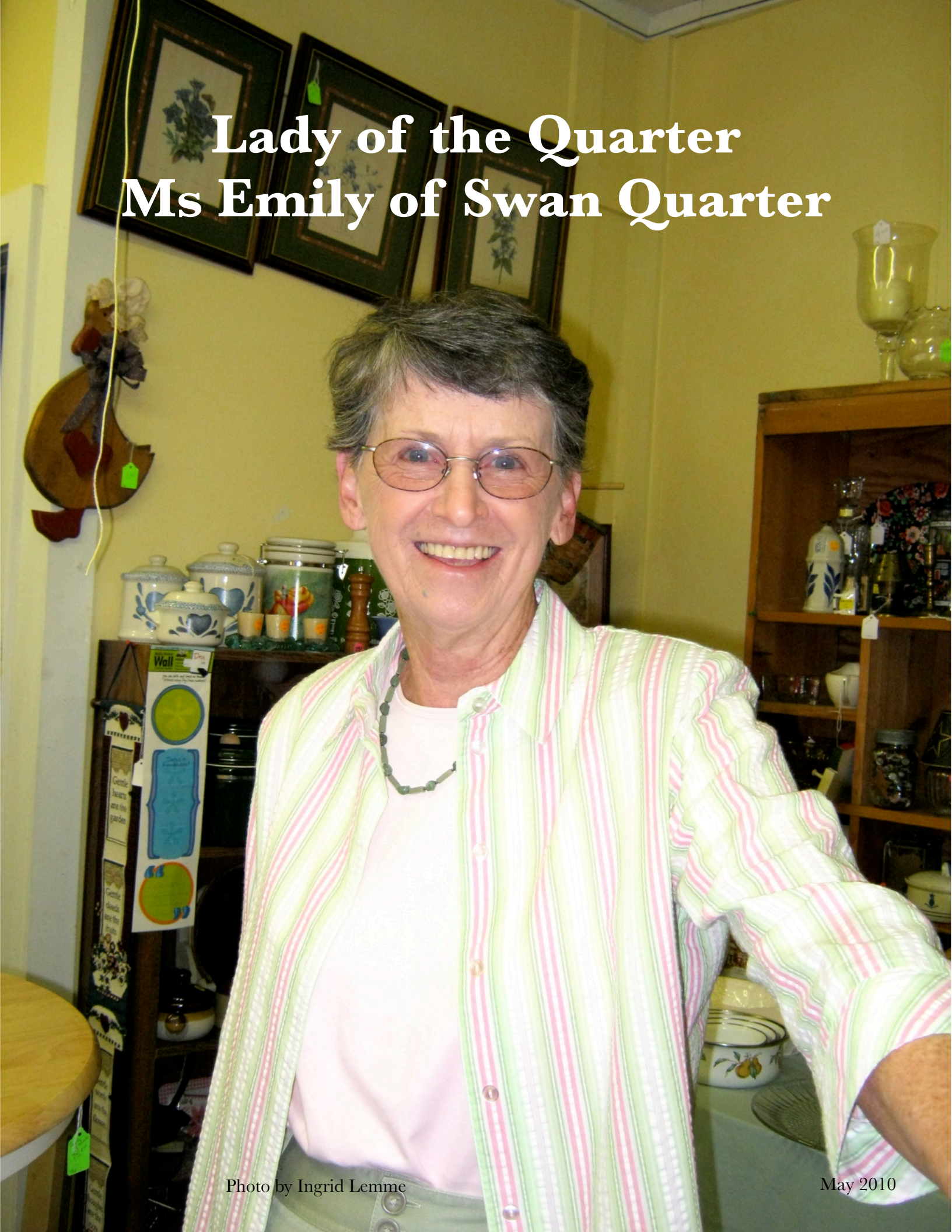
Around 11 am on the Saturday before Memorial Day, a parade forms in the village of Swan Quarter and makes its way from the Hyde County Historical 1854 Courthouse, about a mile down Main Street to the school. Portions of the school are currently being used for office space for the Hyde County Board of Education and the Hyde County Department of Social Services. The gym and grounds are used for the reunion, with many planned activities such as a youth dance on Friday night and other entertainment including gospel singing, fashion shows, and a praise dance. Vendors have a variety of wares for sale and there is always lots great food! *For more information about the Reunion and/or Parade, contact: Archie Green, 252-926-9261.*

Ms Emily's Vintage & Crafts Store Celebrates 1st Anniversary

I met Ms Emily just about a year ago for the first time, at her Vintage & Crafts Store in Swan Quarter village next to the Swan Quarter Volunteer Fire Department. I am a passionate vintage or '2nd hand' shopper if you like. However, for me it is treasure hunting and I find the most interesting things. I think, my husband might tell you otherwise. Ms. Emily is the kindest person you want to meet and within no time I was introduced to every other treasure hunter in the little store. A portion of Ms Emily's sales go as donation to the Swan Quarter Volunteer Fire Department and a nice sum has already come together. Since the store opened, I found, a table cloth, blue shelves, mixing bowls, a dark blue ladies business suit, man shirts, blouses, t-shirts, a hand bag, candles, a custom made fishing pole, a high table with 2 stools, a bread stone, candles, mugs, a pitcher, hand towels, wall shelves, a heart shaped bathroom rug, gift boxes, serving dishes, Americana deco, and so much more. The bargain treasure my husband hated most was his Hawaiian shirt I made him wear; the one he loved most is his custom made fishing pole. I am one happy customer!



Photos by Ingrid Lemme



Lady of the Quarter
Ms Emily of Swan Quarter

Photo by Ingrid Lemme

May 2010

Black Bears

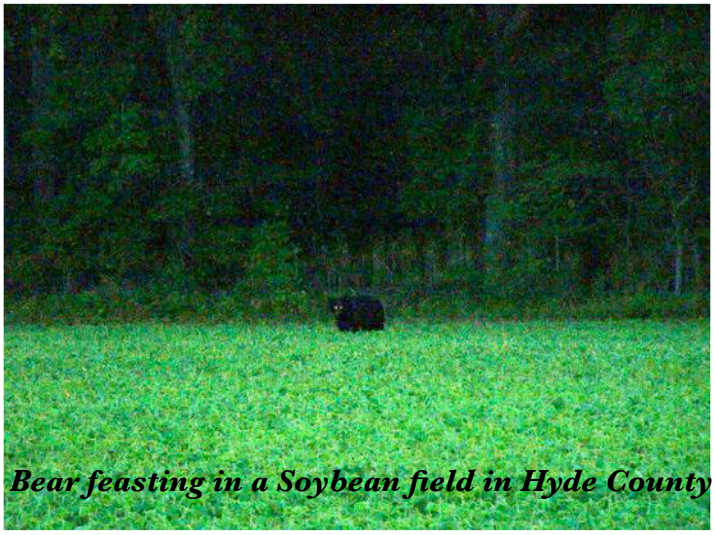
BY

William West

We had just walked around the curve at Mr. Than Armstrong's place, my father and I, when a black bear (Ursus americanus) ran across the dirt road and into the woods on the other side. Although it was a small bear it looked huge to me, and therein lies a paradox. People almost invariably misinterpret a bear's size and weight.

Dr. Lynn Rogers, the authority on black bears, reports that the average black bear male weighs 150 to 550 pounds with the females averaging 90 to 300 pounds. Larger specimens do occur where nutritious food is plentiful. A black bear is an omnivore, that is, it will eat just about anything edible: fruit, berries, nuts, corn, wheat, young grass, young tree buds, fish, ants, termites, honey, yellow jackets, wasps, any young (or old) animal it can catch, carrion and garbage.

Usually, during the first part of August, you can see sow bears and their cubs feeding in the wild cherry trees throughout Cades Cove. There again, in the fall, you can usually find them stuffing themselves with acorns and hickory nuts. My teeth ache when I see them happily crunching hickory nuts, shell and all. They are putting on as much weight as possible for the upcoming winter months. In



Bear feasting in a Soybean field in Hyde County

Tyrrell and Hyde Counties bears feast on wheat and corn in the milk stage and on the mature grain from May through September. In the South, bears sleep during the coldest weather but in more Northern regions they may hibernate. In our area they are active in all but the most inclement weather.

A bear, any bear, just looks big, regardless of its true size. The largest specimen that I ever saw was a magnificent specimen that I videotaped for perhaps two hours at Cades Cove in the Great Smoky Mountains several years ago. It was in October, my annual camping time there, and the bruin was eating white oak acorns on Hyatt Ridge. "His" belly lacked a hand's breadth of brushing the ground, his fur was unblemished and rippled and glistened as he moved. After some time he ambled over the ridge and lay down, panting heavily, at the base of a tree. I set up my video camera on a tripod and when he got up he walked directly toward me. I couldn't detect any hostility and dared not move anyway as he ambled by within five feet. It would be a gross understatement to say that I was excited. The adrenalin flowed and my heart rate must have been off the chart.

The bears and other animals are acclimated to visitors to the cove, are not hunted there, and they are tolerant of people. I have had many hours of close encounter, quality time with both bears and trophy-size white tail bucks there.

Ask just about anyone on the street, “where would you expect to find the most black bears?” Most would cite the Great Smoky Mountains of North Carolina and Tennessee but there is actually a greater density of them in the Hyde, Tyrrell, Washington and Dare counties region. Bears are found where there is plentiful woodland cover and the greatest abundance of food. They are omnivores, that is, they will eat anything edible but they will usually feed on the most nutritious food available. In our Eastern counties there is plentiful woodland for cover and huge crops of blackberries, gum berries, wild grapes, and many other food sources in season. Perhaps an even more important food source in the Eastern counties are huge acreages of corn and wheat. Bears graze on the young wheat, relish corn and wheat when they are in the milk stage and continue to eat corn and wheat after the grain hardens. Sometime back, while on a working videography trip in Tyrrell County, I examined a large, dry, bear scat on a dirt road adjoining a large wheat field that was being heavily used by bears. The scat consisted almost entirely of wheat grains, with several intact sections of the grain head a half-inch or more long and I didn’t notice a single grain that had been chewed or cracked. Doctors tell us that we need roughage or bulk in our diets but the bear that left the scat apparently already knew that!

Bears gorge on honey bee honey and bee larvae as any area apiarist can tell you. Electric fences and most other devices won’t keep determined bears away from bee hives. When I was a youngster, farmers routinely set “tiled” shotguns on bear trails leading into bee yards and corn fields or they set bear traps. On one occasion, Mr. Willy Parrisher gave me the carcass of a 150 or so pound bear that he caught in a trap at his Vinegar Hill Farm. My mother cut the steak into cubes and canned it and then boiled the bones and scrap meat to make stock which she also canned in a big pressure cooker.

The Carolina Gold Rush

Yesterday, I gave a presentation to a local ladies' book club about "The Carolina Gold Rush." The first gold rush in the U.S. happened not in California but in North Carolina when a 12 year old boy found a 17 lb. nugget in 1799 that was used as a door stop for 3 years. In 1802 a goldsmith in Fayetteville identified the nugget as gold and the story gets even better after that. So much gold was found in the boy's families' stream and in surrounding creeks that all of the new gold minted in the U.S. from 1804 to 1824 was North Carolina gold. I panned gold in that creek before the area became a state park.

William West

Mr. William West is a native of Tyrrell County, who writes frequently for the Scuppernong Gazette

www.ScuppernongGazette.com

Business of the Quarter
Swan Quarter Equipment Co.
46 Years in Business

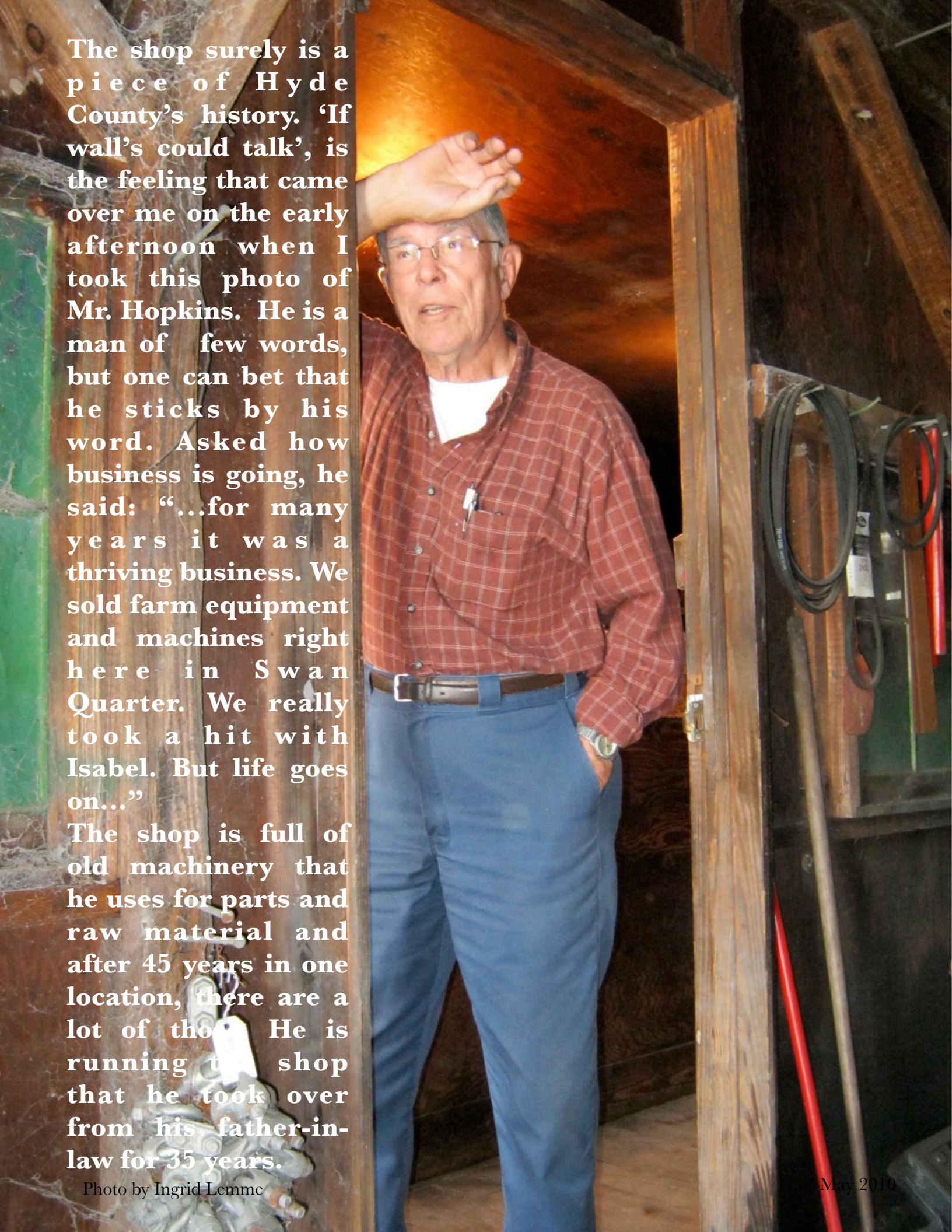
Founded by Milton Carawan, March 1964

Left to right: Proprietor Grey Hopkins and William (Billy) Williams

Swan Quarter Equipment
Oyster Creek Rd
Swan Quarter, NC
252-926-4451

Photo by Ingrid Lemme

May 2010



The shop surely is a piece of Hyde County's history. 'If wall's could talk', is the feeling that came over me on the early afternoon when I took this photo of Mr. Hopkins. He is a man of few words, but one can bet that he sticks by his word. Asked how business is going, he said: "...for many years it was a thriving business. We sold farm equipment and machines right here in Swan Quarter. We really took a hit with Isabel. But life goes on..."

The shop is full of old machinery that he uses for parts and raw material and after 45 years in one location, there are a lot of tho[illegible] He is running t[illegible] shop that he took over from his father-in-law for 35 years.

Photo by Ingrid Lemme

Man of the Quarter

Mr. Grey Hopkins
Dedication to his craft and community!

Photos by Ingrid Lemme

Grey Hopkins fixing Sunny Lemme's chainsaw starter in his shop.

May 2010

Hyde County's Pone Bread

Recipes excerpts from: Hyde County Cook Book compiled by the Hyde County Extension Homemaker Clubs. Fifth Edition-1980.

PONE BREAD:

1 qt. meal

1 tsp. salt

1/2 c. sugar

2 c. molasses

1c. flour

5 1/2-6 c. hot water

3 Tbsp. melted lard

May add 1 tsp. soda

Mix meal, salt, sugar and flour together. Add hot water and molasses slowly stirring continuously to prevent lumping. Add melted lard and mix well. Pour in a well greased pan, cover tightly with heavy aluminum foil, bake at 250 to 400 degrees about 2 hours. Remove foil, continue baking 15 to 20 minutes or until firm. Brush over top while cooking with melted lard.

Submitted by: Mrs. Lydia Gibbs

PONE BREAD:

2 tsp. salt

4 c. corn meal (sifted if coarse)

1/2 c. shortening

1/4 c. white sugar

1/2 c. flour

1/4 tsp. soda

Scald the above w/ 6 cups boiling water. Add 1 pint molasses. Stir 15 minutes to get smooth. Pour in center of hot greased pan (a tube pound cake size preferred). Bake in 325 degree over 1 1/4 hours. Leave in oven 10 minutes after heat is turned off. Take out, cover with damp cloth and let stand in pan 1-2 hours.

Submitted by: Mrs. Nell Watson

PONE BREAD:

1 1/2 c. corn meal

1/2 c. flour

1/2 tsp. salt

2 tbsp. sugar

2 1/2 c boiling water

4 tbsp. melted fat

Almost 1 pt. molasses

Sift meal & flour, add other dry ingredients. Pour boiling water, mixing thoroughly. Add molasses & shortening. Bake in 325 degree oven for 1 hour and 5 to 10 minutes. (Use round tube pan).

Submitted by: Mrs. Ada Harris

PONE BREAD:

1 qt. meal

1 c. flour

1 tbsp. salt

3/4 c. sugar

Scald all until wet (6 cups boiling water), add cold water to thin (2 cups), add 2 cups molasses. Lard to grease pan & bake.

Submitted by: Mrs. Margaret B. Gibbs, Deceased

En Español + Share this Page
Relay For Life of Hyde County
September 17, 2010 at Davis High Ventures Corporation
Website: http://www.relayforlife.org/hydenc
Celebrate.
Remember.
Fight Back.
HOME
Sign Up
Donate
LOGIN
username
Forgot Username/Password?
Remember Me
Login
Need Help?
Event Information
Home
About Relay
Latest Event Info
Survivors
Luminaria
Relay Teams
Volunteer
Relay Resources
Replay
Relay For Life: Celebrate, Remember, Fight Back - Get Involved Today.
Top Teams
[View All]
1 - Pungo Christian Academy ($120.00)
2 - ECB ($50.00)
Top Participants
[View All]
1 - Michelle Oliver ($50.00)
2 - Maggie Swindell ($20.00)
3 - Elizabeth Renwick ($10.00)
Click here
Website: http://www.relayforlife.org/hydenc
Enter Your Event Annoucements Here!

Engelhard NC
Seafood Festival
2010
Fresh Seafood, Rides & Entertainment...
Events
Sponsors
Contact Info
Vendors
Fundraiser
Photo Gallery
Home
Tiny Shrimp, Little Shrimp
23rd Annual Engelhard Seafood Festival - Saturday, May 15, 2010
> www.engelhardseafoodfestival.com <
If you are a lover of fresh seafood and enjoy having a day of fun with your family, then make your way to the Hyde County community of Engelhard, NC located on the shores of the Pamlico Sound, for the Twenty-Third Annual Engelhard Seafood Festival on Friday and Saturday, May 14-15, 2010. This 23rd Year promises to be the BEST ever.
The Festival begins on Friday night with a dinner sponsored by the Engelhard Volunteer Fire Department, which will be held in downtown Engelhard. Following the dinner, the Miss Engelhard Seafood Festival Pageant will be held under the main stage
ENGELHARD Seafood Festival 2009
23rd Annual

Want to become a NC Notary or is your Commission going to expire soon?

NOTARY PUBLIC

Did you know that in order to be re–commissioned you now have to take a test? Computers are available for testing on site.

The Hyde County Community Development Corp. & Beaufort County Community College Are teaming up to offer the refresher Notary Public course.

Class will be held at the
Hyde Davis Business Enterprise Center
33460 US 264
Engelhard, NC 27824
Saturday, May 8th, 9:00am—4:00pm

For further information please contact Mike Adams at (252) 925-1515.
E-mail hydecocdc@embarqmail.com

The 11th Annual Ocrafolk Music and Storytelling Festival is scheduled for June 4-6, 2010 www.ocrafolkfestival.org

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