

2. Grind green chillies and pepper.
3. The rest of the method is identical to that of 'wada'. Add onions, green chillies and pepper paste to the black gram batter.

DAHI WADA

INGREDIENTS

Black gram (broken, peeled) — 1 cup

Yoghurt — 1 kg

Mustard powder — 1 tbsp

Green chillies — 2

Curry leaves — 1 stem

Oil — $\frac{1}{4}$ kg

Chilli powder — 1 tbsp

Salt to taste

METHOD

1. Make wadas (see earlier recipe).
2. Soak wadas in yoghurt for 3 hours.
3. Chop green chillies finely. Sprinkle green chillies, mustard powder, salt and curry leaves on the dahiwada. Cool.

Just before serving, sprinkle chilli powder. Use ginger chutney as an accompaniment.

SAGO WADA (SABUDANA WADI)

INGREDIENTS

Sago — 1 cup
 Refined oil — 200 gm.
 Potatoes — 2
 Green chillies — 3
 Coriander leaves — 1 sprig
 Salt to taste

METHOD

1. Soak sago in water for 3 hours. Strain. Peel and boil the potatoes. Mash together with sago. Chop chillies and coriander leaves finely and mix. Add salt, mix well.
2. Made tiny wadas with this dough in the palm of your hand and deep fry in oil.
 Remove when brown.
 Serve with ketchup.

BREAD UPMA

INGREDIENTS

Bread slices — 3 (big)
 Green chillies — 2
 Tomatoes — 2

French beans — 4

Peas — 2 tbsp

Oil — 5 tbsp

Mustard seeds — 1 tsp

Cumin seeds — 1 tsp

Curry leaves — 1 sprig

Lemon — $\frac{1}{2}$

Salt to taste

METHOD

1. Fry mustard, cumin seeds and curry leaves.
2. Chop tomatoes, green chillies and beans, and add to the frying pan. Add peas. Fry.
3. When cooked, add $1\frac{1}{2}$ cups water and salt. Bring to a boil.
4. Break the bread into smaller pieces and add. Add lemon juice Stir.
5. Cover with a lid and cook on low heat till water evaporates. Mix.

Serve with ketchup.

PAKODA

INGREDIENTS

Gram flour — 1 cup

Onion — 1

Curry leaves — 1 stem

Chilli powder — 1 tsp

Baking soda — $\frac{1}{2}$ tsp

Oil — 300 gms.

Salt to taste

METHOD

1. Clean and pluck curry leaves. Dry.
2. Chop onion into medium sized pieces.
3. Mix all the ingredients, using a little water.
4. Heat oil. Make irregular lumps of the dough, and scatter them in the frying pan. Fry until golden brown.

Serve hot.

BUSKALU

INGREDIENTS

Refined flour — 1 cup

Sour yoghurt — $\frac{1}{2}$ cup

Chilli powder — 1 tsp

Green chillies — 4

Cumin — 1 tsp

Ginger — a small piece

Baking Soda — $\frac{1}{2}$ tsp

Oil — 300 gms.

Salt to taste

METHOD

1. Clean the flour. Sieve along with baking soda.
2. Grind chillies, cumin seeds and ginger.
3. Mix flour, yoghurt, ground masala, salt and chilli powder.

4. Make tiny balls and fry. Serve hot.

CHILLI PAKODA *(MIRAPAKKAI BAJJI)*

INGREDIENTS

Green chillies (long and not hot) — 6

Gram flour — 200 gms

Baking soda — a pinch

Cumin seeds powder — 2 tbsp

Lemon — $1\frac{1}{2}$

Oil — $\frac{1}{4}$

Onion — 1

Salt to taste

METHOD

1. Make a slit in the side of each chilli and remove seeds.
2. Mix cumin seeds powder, the juice of half a lemon, and 1 tsp. salt. Stuff the chillies with the mixture.
3. Using a little water, mix gram flour, salt and baking soda to make a thick paste.
4. Dip each chilli in the dough to cover all sides. Deep fry.
5. Chop the onion finely. Garnish the pakodas with onion and lemon juice.

Serve hot.

POHA

INGREDIENTS

Poha (flat rice) — 2 cups
 Turmeric — a pinch
 Curry leaves — 2 stems
 Oil — 1 tbsp
 Dry bengal gram — 1 tsp
 Mustard — $\frac{1}{2}$ tsp
 Peeled black gram — $\frac{1}{2}$ tsp
 Tamarind juice — 2 tbsp
 Green chillies — 2
 Sugar — $\frac{1}{2}$ tbsp
 Asafoetida — a pinch
 Salt to taste

METHOD

1. To prepare flat rice: If it is machine made flat rice, soak in water for 5 minutes. If hand made flat rice, soak for 30 minutes.
 Clean. Squeeze out the water.
2. Add turmeric and curry leaves.
3. Fry dry bengal gram, mustard, black gram and asafoetida. Heat tamarind juice. Chop green chillies.
4. Add fried masala, salt, tamarind juice, green chillies and sugar to the flat rice.
5. Mix well. Keep aside for one hour.

LEMON POHA

The method is the same as for Poha. But instead of tamarind, use the juice of one lemon. And add $\frac{1}{4}$ cup fried, unsalted groundnuts to the Poha.

TAMARIND RICE (PULIHARA)

INGREDIENTS

Rice — 1 cup

Dry bengal gram — 1 tbsp

Coriander seeds — 1 tbsp

Groundnut or sunflower oil — 7 tbsp

Pepper seeds — 5 tsps.

Cinnamon — 3 pieces

Cloves — 4

Green chillies — 4

Jaggery — the size of a small lemon

Tamarind — the size of a big lemon

Turmeric — $\frac{1}{2}$ tsp

Asafoetida — $\frac{1}{2}$ tsp

Groundnuts — 50 gms

Curry leaves — 1 sprig

Salt to taste

METHOD

1. Soak tamarind in $\frac{1}{4}$ cup water. Cook rice. Cool. Fry groundnuts and curry leaves. Strain and keep aside.
2. Fry bengal gram coriander seeds, pepper seeds, cinnamon and cloves. Add turmeric and asafoetida just before taking the masala off the fire. Strain, grind. Cool.
3. Pour rice in a big vessel. Drain the remaining oil into it. Mix tamarind in water and make a thick juice. Pour in the pan and boil for 2 minutes. Add salt to taste, jaggery, green chillies and the masala. Beat to mix.
4. Remove and mix well with the rice. Cool and serve.

BRINJAL RICE (VANKAI ANNAM)

INGREDIENTS

- Rice — 1 cup
- Brinjal — 300 gms
- Oil — 3 tbsp
- Green chillies — 2
- Garam masala — 1 tsp
- Ghee — 2 tbsp
- Cashewnuts — 10

Raisins — 10

Onion, big — 1

Salt to taste

METHOD

1. Cook rice. Keep aside.
2. Chop brinjal into long pieces. Chop onion into circular rings. Chop green chillies lengthwise.
3. Fry brinjal and green chillies - add salt and garam masala. Add this to the rice. Mix.
4. Fry cashewnuts and raisins in ghee and strain. Add to the rice.
5. Fry onions until golden brown. Garnish on the brinjal rice.

MANGO TAMARIND RICE

(MAMIDI ALLA PULHARA)

INGREDIENTS

Rice — 1 cup

Mangoes (small, raw, sour and fleshy) — 2

Curry leaves — 2 stems

Turmeric — a pinch

Dry bengal gram — 1 tbsp

Mustard — $\frac{1}{2}$ tsp

Green chilli — 1

Oil — 5 tbsp

Asafoetida — a pinch

Salt

METHOD

- Cook the rice. Add turmeric and salt. Cool. Heat 1 tbsp oil and add. Add curry leaves. Keep aside.
- Peel and grate the mangoes. Chop green chilli finely. Fry bengal gram, mustard and green chilli. Add asafoetida.
- Add fried masala alongwith the oil to rice. Add mango. Mix. Keep aside for one hour.

YOGHURT RICE*(DADDOJANAM)***INGREDIENTS**

Rice — 1 cup

Thick yoghurt — 1 cup

Salt to taste

Ghee — 1 tsp

Curry leaves — 1 sprig

Green chillies — 2

Mustard — $\frac{1}{2}$ tspBlack gram — $\frac{1}{2}$ tspCumin seeds — $\frac{1}{2}$ tsp

Mango ginger or ginger — a small piece

Red chilli — 1

METHOD

- Cook rice. Cool well.
- Fry mustard, cumin seeds, black gram and curry leaves.

3. Chop green chillies finely. Chop ginger.
4. Mix curd well in the rice. Add the masala, and green chillies and ginger.
5. Tear red chilli into small pieces. Garnish.

COCONUT RICE (COBBARI ANNAM)

INGREDIENTS

Rice — 1 cup
 Coconut — $\frac{1}{2}$
 Ghee — 2 tbsp
 Mustard — 1 tsp
 Cumin seeds — 1 tbsp
 Bengal gram — 1 tbsp
 Green chillies — 2
 Curry leaves — 1 sprig
 Salt to taste
 Cashewnuts — 15
 Raisins — 15

METHOD

1. Cook the rice and cool.
2. Fry mustard, cumin seeds, bengal gram, cashewnuts and raisins in the ghee.
3. Chop green chillies finely. Pluck curry leaves.
4. Grind the coconut coarsely
5. Mix all with the rice. Add salt and mix.

SWEET PONGAL OR SWEETS PONGAL

Some of these sweets are so rare and localised, even their names cannot be translated.

Powdered rice — 1 kg.

Sugar — 1 kg.

Cardamom — 15 gms.

Raisins — 75

Cherries — 75

Ghee — 1 kg.

Milk — 1 litre

METHOD

1. Roast rice and green gram slightly. Cool. Then cool in a pressure-cooker with 2 cups of water. Add sugar, milk, stirring all the while.
2. Fry cardamom and raisins. Add.
3. If still soft, add cherries and ghee. Add when pongal is thick. Strain juice. Garnish.

SALLADU

Condensed — 1 kg.

Sugar — 1 kg.

Water — 1 litre

Milk — 1 litre

3. Chop green chillies finely. Chop onion.
4. Mix cardamom powder with the onion. Add green chillies and ginger.

~~5. Cut the coconut into small pieces. Gently~~

~~6. Add the onions and ginger to the coconut. Add the lime juice.~~

COCONUT RICE

(COCONUT ANNAM)

INGREDIENTS

Rice — 1 cup

Coconut — 1/2

Oil — 2 tbsps

Mustard — 1 tsp

Cumin seeds — 1 tbsp

Black pepper — 1 tbsp

Green chillies — 2

Curry leaves — 4 to 6

Salt to taste

Cardamoms — 1/2

2 tins — 15

METHOD

1. Wash the rice and soak.

2. Fry cumin, cumin seeds, black pepper, cardamoms and raisins in the oil.

3. Chop green chillies finely. Mix in curry leaves.

4. Grind the coconut coarsely.

5. Mix all with the rice. Add salt and water.

SWEET PONGAL (CHAKKARA PONGAL)

INGREDIENTS

Rice — $\frac{1}{2}$ cup

Peeled broken green gram — $\frac{1}{2}$ cup

Sugar — $\frac{1}{2}$ cup

Cashewnuts — 15 gms

Raisins — 15

Cardamom — 15

Ghee — $\frac{1}{2}$

Milk — $\frac{1}{2}$ cup

METHOD

1. Roast rice and green gram slightly. Cool. Clean. Cook in a pressure cooker with 2 cups of water.
2. Add sugar, milk, stirring all the while.
3. Fry cashewnuts and raisins. Add.
4. Shell and powder cardamom. Add when pongal is thick. Stir. Remove. Cool.

SAJJAPALU

Semolina — 1 cup

Sugar — $\frac{1}{2}$ cup

Water — 1 cup

Milk — $\frac{1}{2}$ cup

Cardamom — 6

Ghee — 2 tbsp

Flour — 1 cup

Oil — 300 gms

METHOD

1. Fry semolina in ghee lightly. Add milk, water and sugar. Stir on low heat.
2. Shell and powder cardamom. Add. Remove when thick. Cool.
3. Mix flour with a little water to make puri dough. Make little balls and pat them into little puris. Place little balls of the semolina mixture in the centre. Close the dough all around. Now pat them flat until they are the size of small puris. Fry in oil. Remove when brown.

This sweet dish can be preserved for 15 days.

KAJJIKAI

INGREDIENTS

Semolina — 1 cup

Ghee — 4 tbsp

Sugar — $\frac{1}{2}$ cup

Dry coconut — $\frac{1}{4}$

Cashewnuts — 25 gms

Raisins — 25 gms

Cardamom — 10

Refined flour — 1 cup

Oil — $\frac{1}{2}$ kg

METHOD

1. Fry semolina in two tbsp of ghee. Cool.
2. Grind the coconut.
3. Fry cashewnuts and raisins in two tbsp of ghee. Shell and powder cardamom.
4. Mix semolina, coconut, sugar, cashewnut, raisins and cardamom.
5. Clean flour. Add water to make puri dough. Make little balls and flatten to make medium-sized puris.
6. At the centre of each puri put 1 tbsp of the filling. Fold to form semi circular cakes. Press edges. Cut uneven edges to make a neat curve.
Deep fry until dark brown. Cool.

These can be stored for 15 days.

RICE KHEER

(ANNA PARAVANAM)

INGREDIENTS

Rice — 1 cup

Water — 2 cups

Milk — $\frac{1}{2}$ litre

Jaggery or sugar — $\frac{1}{2}$ cup

Cashewnuts — 25 gms

Raisins — 25 gms

Cardamom — 15 gms

Refined oil or ghee — 1 tbsp

METHOD

1. Clean rice. Pressure cook with two cups of water.
 2. Boil milk. Add to the rice. Add jaggery or sugar. Stir until jaggery/sugar melts and the kheer thickens.
 3. Shell and powder cardamom. Add. Fry cashewnuts and raisins. Add.
- Cool and serve.

VERMICELLI KHEER (SEMIYA PARAVANAM)

INGREDIENTS

Milk — 1 litre

Thin, long vermicelli — $\frac{1}{2}$ cup

Cashewnuts — 15 gms

Raisins — 15 gms

Cardamom — 15

Ghee — 4 tbsp

Sugar — 1 cup

METHOD

1. Break vermicelli to about the length of 10 cm, and fry lightly in two tbsp of ghee. Take care to see it does not turn very brown.
2. Fry cashewnuts and raisins. Shell and powder cardamom.
3. Boil milk. Add vermicelli. When vermicelli is

cooked, add sugar and simmer on low heat for 5 minutes. Add cashewnuts, raisins and cardamom. Cool.

BOONDI LADDU

INGREDIENTS

Gram flour — 2 cups

Sugar — 2 cups

Baking soda — $\frac{1}{2}$ tsp

Cashewnuts — 50 gms

Raisins — 50 gms.

Cardamom — 15

A few strands saffron

A few drops of milk

Ghee — $\frac{1}{2}$ kg

METHOD

1. Shell and powder cardamom. Add $\frac{1}{4}$ cup water to sugar, heat until sugar melts. To check if the sugar solution is ready, take a drop of the solution and drop it in water - if it remains intact and does not dissolve right away in water, the sugar solution is ready. Add saffron and cardamom powder to it.

(While preparing the sugar solution, add a few drops of milk. Impurities will collect on the surface in a layer — remove it.)

2. Add soda and water to gram flour, and make a

2. paste, without lumps.
3. Heat $\frac{1}{2}$ kg of ghee. Put gram flour in a boondi maker and fry boondi. Remove when light yellow.
4. Fry cashew and raisins. Add boondi, cashew and raisins to sugar solution and mix. Cool. Rub some ghee on your palms. Make laddus by squeezing the boondi in your hands.

MINNAPPA SUNNI

INGREDIENTS

Black gram — $\frac{1}{4}$ kg.

Jaggery — 100 gms

Ghee — 100 gms

Raw rice — 2 tbsp

METHOD

1. Roast black gram until brown. Cool. Whip lightly to remove skin.
2. Roast rice until brown and grind till soft.
3. Add jaggery.
4. Add warm ghee and mix. Take small lumps of this mixture and make round laddus with them.

UNDRALLU

Undralu is a dish popularly made on the occasion of Ganesh Chaturthi. It is known in religious stories to be a favourite dish of Lord Ganesha.

INGREDIENTS

Boiled rice semolina (idli rawa) — 1 cup

Water — 2 cups

Dry bengal gram — $\frac{1}{4}$ cup

Salt to taste

METHOD

1. Boil water. Add bengal gram and cook on low heat. Add salt to taste. When soft, add rawa. Stir for 5 minutes. Strain out the water and cool.
2. Make large sized laddus out of them.
3. Steam the laddus in a pressure cooker.

Serve with an accompaniment of jaggery and ghee.

BOBBATLU

INGREDIENTS

Dry bengal gram $\frac{1}{2}$ kg.

Jaggery $\frac{1}{2}$ kg

Flour — $\frac{1}{2}$ kg

Cardamom powder — 1 tsp

Oil — 100 gms

Banana leaf — the size of a large handkerchief

METHOD

1. Boil bangal gram till soft. Drain out the water. Cool.
2. Beat jaggery into small pieces or powder.
3. Mix flour with a little water to form a puri-like batter and keep aside for an hour.
4. Grind jaggery and bengal gram well, with cardamom powder.
5. Pat a little water on your hands and make small puris with flour batter. Place a small ball of jaggery-gram mixture in the centre of each puri and cover all sides as if to form a laddu with a jaggery-gram centre.
6. Pat a film of oil on the banana leaf. Place each 'laddu' on it and pat flat to form puris again.
7. Very carefully, lift the banana leaf and upturn the puri onto a shallow frying pan. Fry lightly using a little oil. Remove and cool.

JANGERY

Jangery is almost like the *jilebi* of North India, but slightly different in taste.

INGREDIENTS

Peeled black gram — $\frac{1}{2}$ kg

Sugar — 1 kg

Ghee or Dalda — $\frac{1}{2}$ kg

Rice — 2 tbsp

Orange colouring — a drop

METHOD

1. Soak gram overnight, and soak rice for one hour in water.
2. Wash the gram and drain out the water completely.
3. Grind the gram and rice well until smooth. Add colouring.
4. Use either a wide frying pan or a deep big plate to fry. Heat ghee, and keep simmering on low heat.
5. Take a thick white piece of cloth and make a hole in it to use as a sieve. Wet the cloth and squeeze dry.
6. Place one large ball of dough in the cloth. Hold from all sides and squeeze the dough into frying pan (like icing) in the shape of concentric circles.
7. Use sugar to make a sugar solution as in the recipe for 'Boondi Laddu'. Drop *Jangery* into it. Soak.

MILK KHOA (PALA KOVA)

INGREDIENTS

Milk — 1 litre

Sugar — $\frac{1}{4}$ kg

METHOD

1. Heat milk on a low heat, stirring continuously, not allowing it to boil.
2. When it starts to thicken, add sugar, stirring all the while.
3. When thick, remove and pour on a flat shallow dish. Cool and cut into the desired shape.

THOKKUDU LADDU

INGREDIENTS

Gram flour — $\frac{1}{2}$ kg

Sugar — 1 kg.

Ghee — $\frac{1}{4}$ kg

Cardamom powder — 1 tsp

METHOD

1. Make a thick batter with gram flour and water. Heat ghee in a frying pan. Using a mould that's used to make 'sev', pour gram flour batter into the ghee, and remove when light brown. Cool.
2. Make a light sugar syrup by heating sugar with water.
3. Grind the fried gram flour and pour in the syrup. Add cardamom powder. Mix. Allow to soak for five minutes.
4. Grind again for half an hour till the sugar syrup turns into white flakes.
5. Roll into little balls the size of a lemon.

NON-VEGETARIAN ANDHRA SPECIALITIES

The recipes here are derived from the coastal regions of Andhra Pradesh and from Hyderabad.

NAWABI PULAO

INGREDIENTS

Chicken — $\frac{1}{2}$
 Mutton — $\frac{1}{4}$ kg
 Yoghurt — 1 cup
 Rice — $\frac{1}{2}$ kg
 Eggs — 2
 Onions — 3
 Green peas, shelled — $\frac{1}{4}$ cup
 Garlic — 2 cloves
 Ginger — 1 piece
 Rose water
 Salt to taste
 Oil for frying

METHOD

1. Wash rice, soak in water for 15 minutes. Place in a vessel with $1\frac{1}{2}$ times the quantity of water, and salt to taste.
Pour 2 cups of water in a pressure cooker. Cook rice.
2. Clean and cut the mutton into cubes. Joint chicken. Boil eggs and keep aside. Boil green peas with salt and keep aside. Grind ginger and garlic. Slice the onions.
3. Fry onion, ginger and garlic paste with mutton for few minutes. Add jointed chicken and fry. Add 3 cups of water and salt to taste. Cook on a slow fire till the meat is tender and only $\frac{1}{3}$ of the gravy is left.

4. Add some oil and well beaten yoghurt. Cook on a slow fire until absorbed by the meat. Add a teaspoon of rose water after it is cooked.
5. Take a heavy-bottomed vessel and arrange alternate layers of rice and cooked meat, making sure that the first and last layers consist of rice.
6. Garnish with fried onions, quartered hard boiled eggs and boiled green peas.

SHIKAMPURI KABAB

INGREDIENTS

Minced meat — 250 gms

Coriander leaves — a small bunch.

Egg — 1

Green Chillies — 2

Lemon — $\frac{1}{2}$

Salt to taste

Oil for frying

Paneer — 2 tbsp

Onion — 1

FOR MASALA

Bengal gram dal — 4 tsp (ground)

Cumin seed — $\frac{3}{4}$ tsp (ground)

Garam masala powder — $\frac{1}{4}$ tsp

Ginger — a small piece (ground).

METHOD

1. Wash minced meat and keep ready, with all the

masala and 1 cup of water.

2. Beat egg. Add half the quantity of beaten egg and lime juice to minced meat and grind to a fine paste.
3. Chop paneer, onion, chillies and coriander leaves. Mix. Keep aside for the filling.
4. Divide the meat mixture into even sized portions. Shape each portion into a flat kabab. Place a little of the filling in the centre of each kabab and seal on all sides.
5. Fry well on both sides until golden brown in colour.

Serve hot with onion and slices of fresh lime.

HALEEM

INGREDIENTS

Boned lamb — 1 kg

Onions — 4

Red chillies — 6

Turmeric powder — $\frac{1}{2}$ tsp

Green chillies — 6

Cardamoms — 4

Cloves — 6

Mashed papaya — 1 tbsp

Wheat — $\frac{1}{2}$ kg

Yoghurt — 1 cup

Ginger — a small piece

Garlic — 7

Coconut — $\frac{1}{4}$ (ground)

Coriander leaves — 3 bunches

Mint leaves — 1 bunches

Cinnamon — 1 stick

Salt to taste

Oil — $\frac{1}{4}$ kg

METHOD

1. Clean and wash the wheat. Soak in water for 20 minutes. Grind to a coarse paste with water, add 3 cups of water and pressure cook.
2. Remove the ground, cooked wheat and mash well.
3. Chop meat into small pieces and rub with papaya, lime juice and salt.
4. Powder cardamon, cloves and cinnamon. Roast the coconut. Chop coriander and mint leaves. Grind ginger, garlic, chillies, chopped coriander, mint and mix with turmeric powder and beaten yoghurt. Marinate meat pieces in this for half an hour.
5. Heat oil and fry onions until golden brown in colour. Remove some and keep aside.
6. Add garam masala and meat mixture to the remaining onions and fry well until the oil floats on top.
7. Add the cooked wheat and beat the mixture until the meat breaks up.
8. Add lime juice and allow to simmer on a low fire for about 10-15 minutes.

Serve garnished with fried onions and slices of lime.

PRAWN MALAI CURRY

INGREDIENTS

Prawns — 250 gms

Onions — 2

Turmeric powder — $\frac{1}{2}$ tsp

Chilli powder — $\frac{1}{4}$ tsp

Coriander powder — $\frac{1}{4}$ tsp

Tomatoes — 2

Grated coconut — 2 tbsp

Cloves — 2

Cardamoms — 2

Sugar — $\frac{1}{2}$ tsp

Cinnamon — a small piece

Oil for frying

Salt

METHOD

1. Clean prawns. Apply turmeric and salt and marinate for 10 minutes.
2. Grind the onions to a fine paste. Slice tomatoes and powder the garam masala.
3. Extract the coconut milk by grinding with $\frac{1}{2}$ cup hot water.
4. Heat oil and fry prawns until brown.
5. Fry cumin seeds, garam masala powder and onion paste until brown.
Add chilli powder, coriander powder, tomatoes, salt to taste and fry for 3 minutes. Now add fried prawns.
6. Pressure cook for 5 minutes. Remove and cool.

7. Add coconut milk and allow to simmer on a low fire until gravy thickens. Garnish with chopped coriander leaves. Serve hot.

MALAI MURG

INGREDIENTS

Chicken — 1
 Onion — 1
 Tomatoes — 2
 Green chilies — 2
 Ginger — a small piece
 Garlic — 4 cloves
 Poppyseeds — 2 tsp
 Yoghurt — 1 cup
 Coconut — 1
 Turmeric powder — $\frac{1}{2}$ tsp
 Chilli powder — 1 tsp
 Coriander powder, roasted, — 2 tsp
 Saffron — a pinch
 Oil for frying
 Salt to taste

METHOD

1. Clean and joint chicken.
2. Slice onions. Chop tomatoes and green chillies. Grind ginger and garlic to a paste. Grind poppy seeds to a paste.
3. Grate coconut and extract coconut milk.

4. Heat oil in a frying pan. Add onions and green chillies and fry until golden brown in colour. Add chicken pieces, ginger, garlic paste, turmeric powder, chilli powder, coriander powder, poppy seeds paste and salt to taste.
5. Brown well adding a little yoghurt at a time. Add chopped tomatoes, coconut milk and saffron. Mix well.
6. Pour two cups of water in a pressure cooker. Place the container with chicken in it and pressure cook for 8 minutes.
7. Squeeze lime juice before serving.

DUM GOSHT

INGREDIENTS

Mutton — 1 kg

Poppy seeds — 1 tbsp

Almonds — 6

Ginger — a small piece

Garlic — 1 pod

Peppercorns — 1 tsp

Cardamom — 4

Cinnamon — 3 sticks

Green papaya — a small piece

Coriander leaves — a small bunch

Salt to taste

Oil to fry

METHOD

1. Chop mutton. Roast poppy seeds and almonds and grind to a paste. Grind ginger and garlic to a paste. Grind cinnamon cardamom, pepper, papaya and coriander leaves with salt.
2. Wash meat and beat on a grinding stone.
3. Mix ground masalas and marinate meat pieces for an hour.
4. Heat oil, fry meat pieces for 5 minutes.
5. Pressure cook for 15 minutes.

CHICKEN BIRYANI**INGREDIENTS**

- Rice — 500 gm
 Chicken, small — 1
 Hard boiled eggs — 3
 Onions — $\frac{1}{4}$ kg
 Potatoes — $\frac{1}{4}$ kg
 Tomatoes — $\frac{1}{4}$ kg
 Shelled peas — 1 cup
 Raisins — 50 gms
 Cashewnuts — 50 gms
 Oil — 250 gms
 Lemons — 3
 Salt to taste
FOR MASALA
 Coriander seeds — 1 tbsp

Cumin seeds — 1 tsp

Garam Masala — $\frac{1}{2}$ tsp

Coriander leaves — a small bunch

Red chillies — 3

Ginger — a small piece

Garlic — 3 cloves

Green chillies — 3

METHOD

1. Wash the rice and soak in water for 15 minutes. Cook and keep ready.
2. Slice onions. Slice eggs lengthwise in half. Clean and cut chicken into small pieces.
3. Wash, peel and quarter potatoes. Grind ingredients of masala to a smooth paste. Extract juice of lemons.
4. Fry onions. Remove half and keep aside. Add ground masala. Add chicken pieces, potatoes, peas and salt. Add 2 cups of water and cook until all the water is absorbed.
5. Put 2 tablespoons of oil in an ovenproof dish. Place a layer of cooked rice followed by a layer of chicken. Place a layer of fried onions, boiled eggs and shredded tomatoes. Repeat layers and finish with a layer of rice. Sprinkle some oil on top. Sprinkle fried cashewnuts and fried raisins.
6. Bake until the top get brown. Serve hot with pickles and raitha.

KHEEMA PARATHA

INGREDIENTS

Kheema or minced meat — $1\frac{1}{2}$ or $\frac{1}{2}$ cup

Refined flour — $\frac{1}{4}$ kg

Egg — 1

Ginger — a small piece

Green chillies

Dry Mango powder — 2 tbsp

Onion — 2

Salt — 1 tbsp

Chilli powder — $\frac{1}{2}$

Garam masala — 1 tbsp

Oil for frying

Lemon to garnish

METHOD

1. Grind ginger, green chillies and add dry mango powder, chilli powder and garam masala.
Heat oil, fry this masala with kheema until dry.
2. Mix water little by little in the flour to make a dough. Roll out small balls, and make small flat puris from them.
Fill in the kheema, fold puris over it and roll out in the shape of parathas.
Fry in a shallow frying pan.
3. Break egg and beat. Dab a spoon of beaten egg onto the parathas. Garnish with fresh lime and onion slices.

EGG CURRY

INGREDIENTS

Eggs — 4

Potato — $\frac{1}{2}$ kg

Green chillies — 4

Bengal gram dal — $\frac{1}{2}$ tsp

Fried coriander seeds — $\frac{1}{2}$ tsp

Curry leaves — 2 sprigs

Chilli powder — 1 tsp

Soya sauce — 1 tbsp

Turmeric powder — $\frac{1}{2}$ tbsp

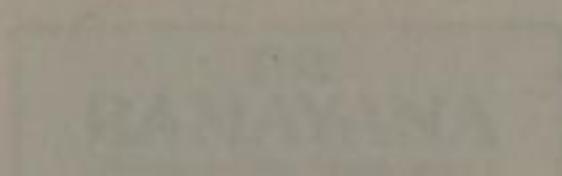
Oil for frying

Cream — $\frac{1}{4}$ cup

Salt to taste

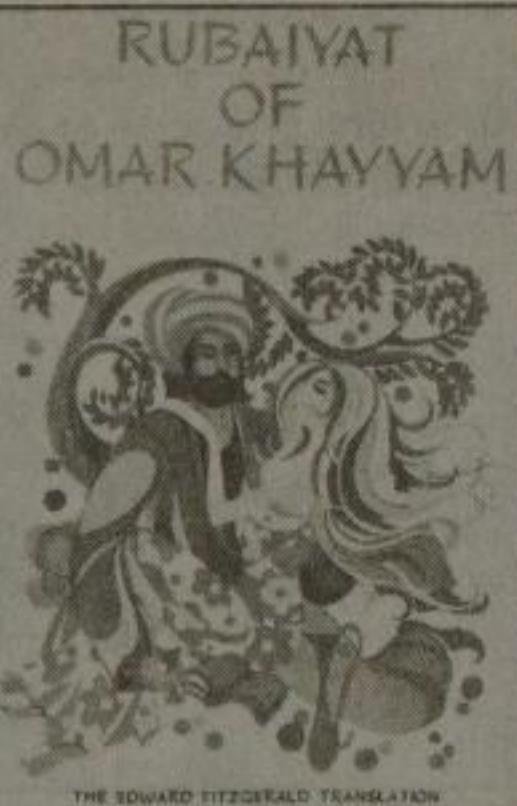
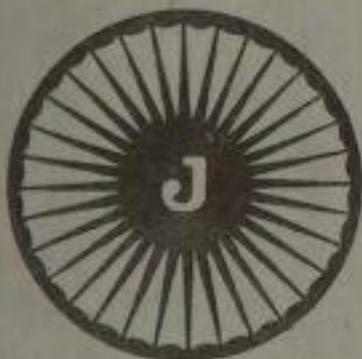
METHOD

1. Boil potatoes, peel and cut each into two pieces.
2. Boil eggs, remove skins and slice into two halves.
3. Heat oil, grind green chillies, bengal gram and fried coriander seeds and fry. Add egg pieces and fry for 3 minutes. Add potatoes, chilli powder, turmeric powder soya sauce, salt and curry leaves. Fry.
4. Pour cream on top.

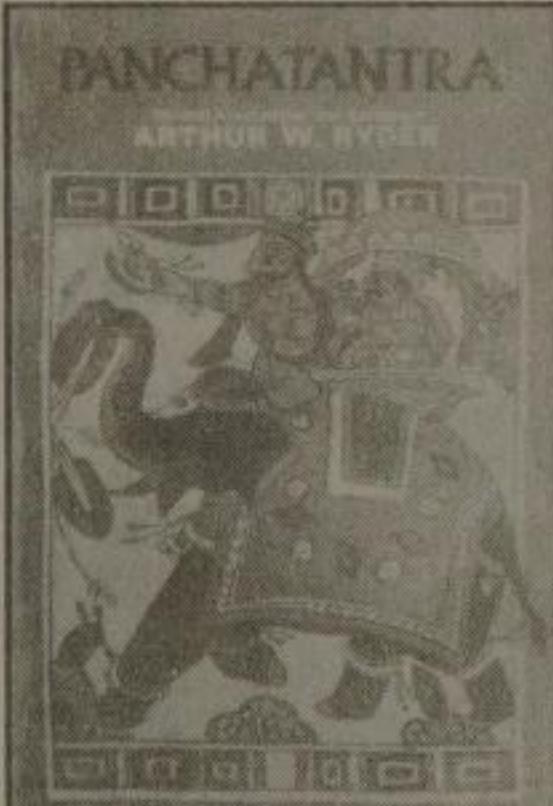


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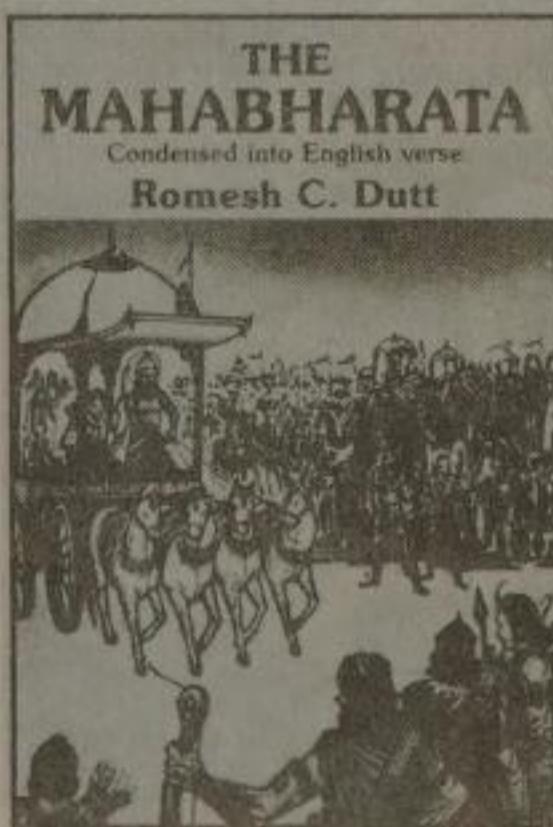
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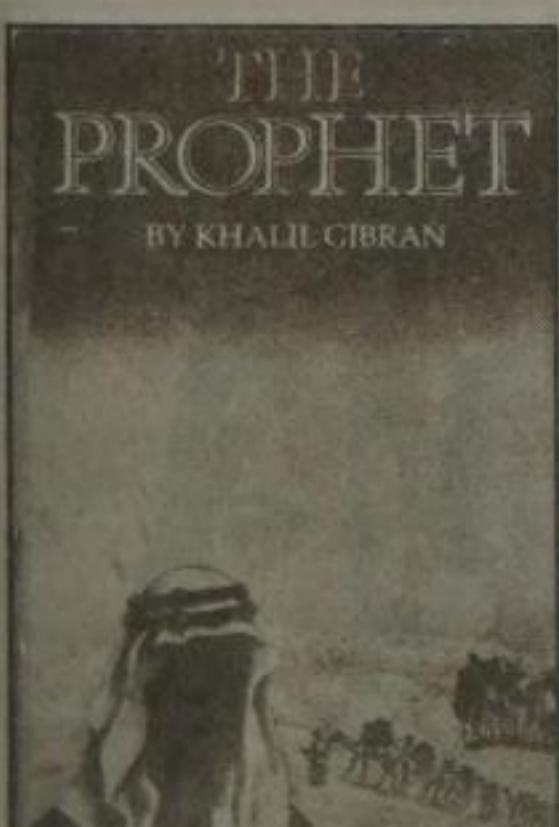
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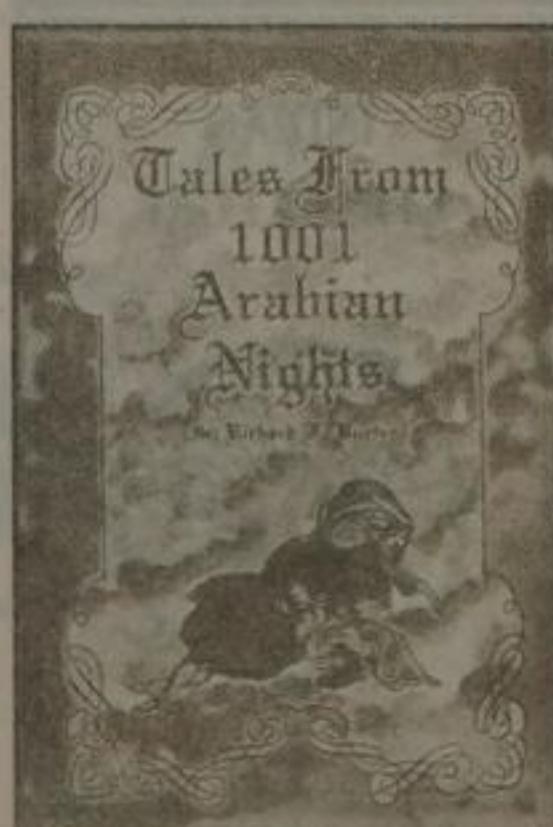
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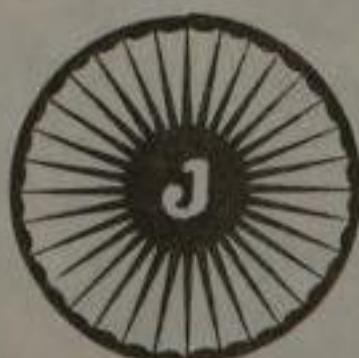


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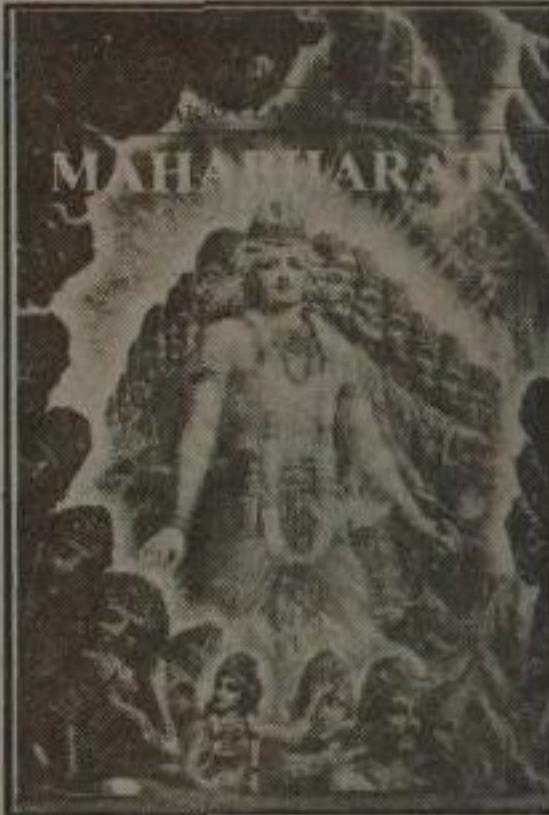


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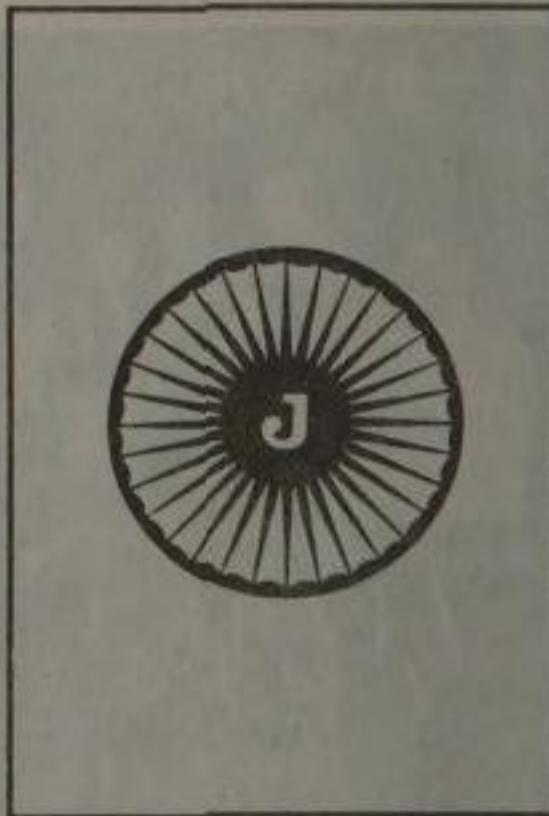
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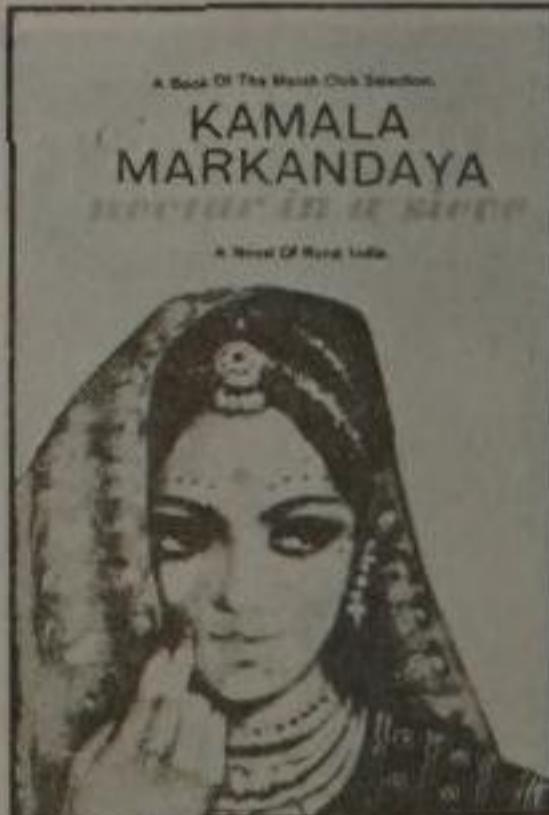
J-611 MAHABHARATA (II PARTS) Rs. 25 Per Set



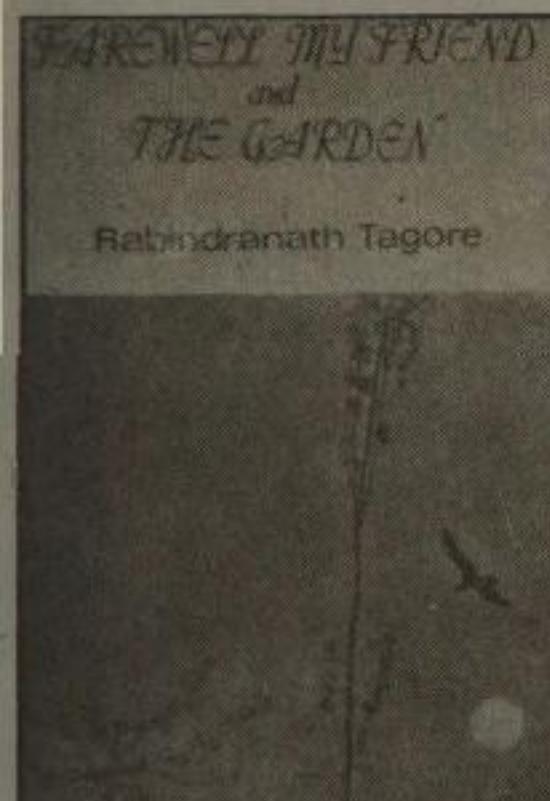
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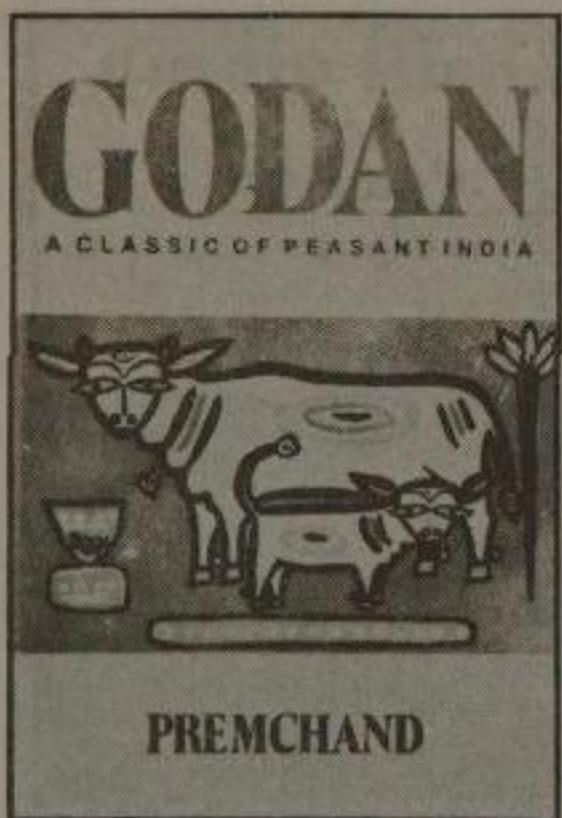
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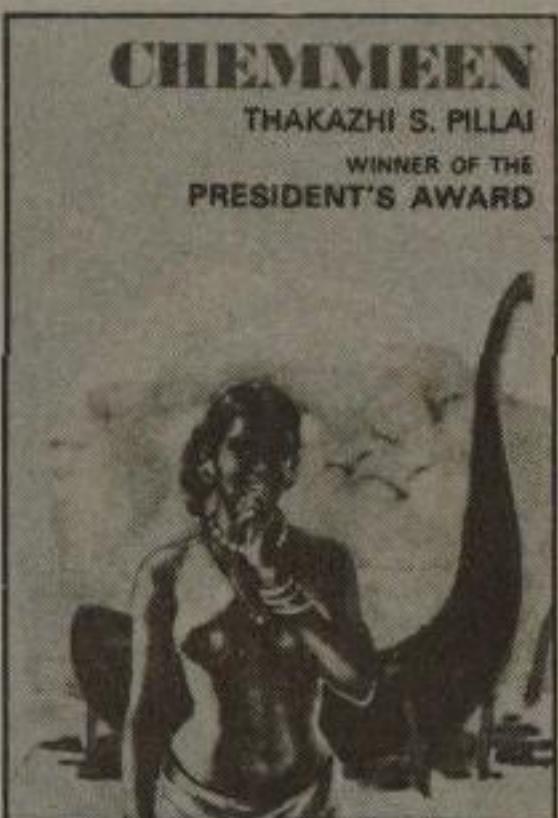
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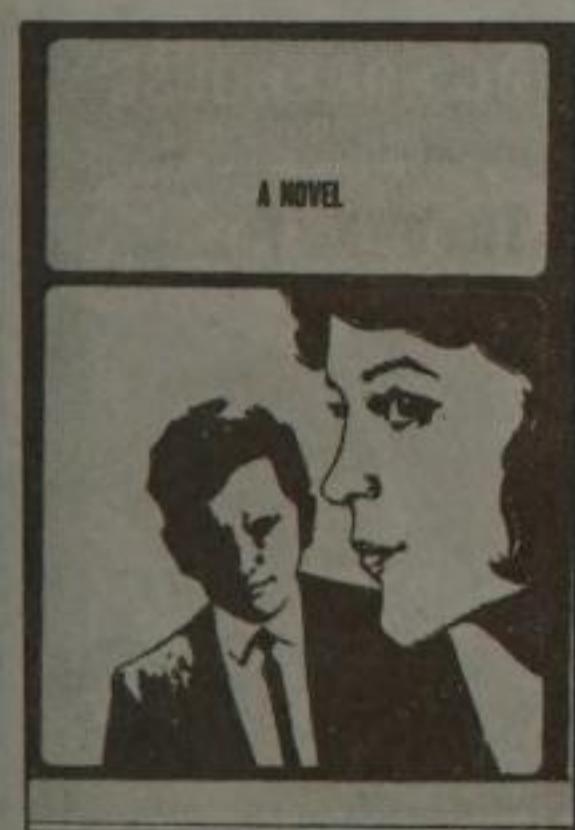
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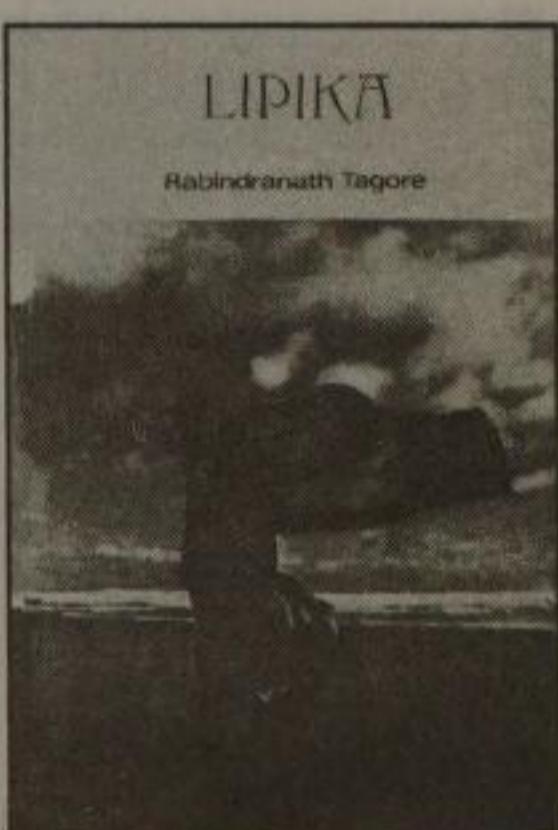
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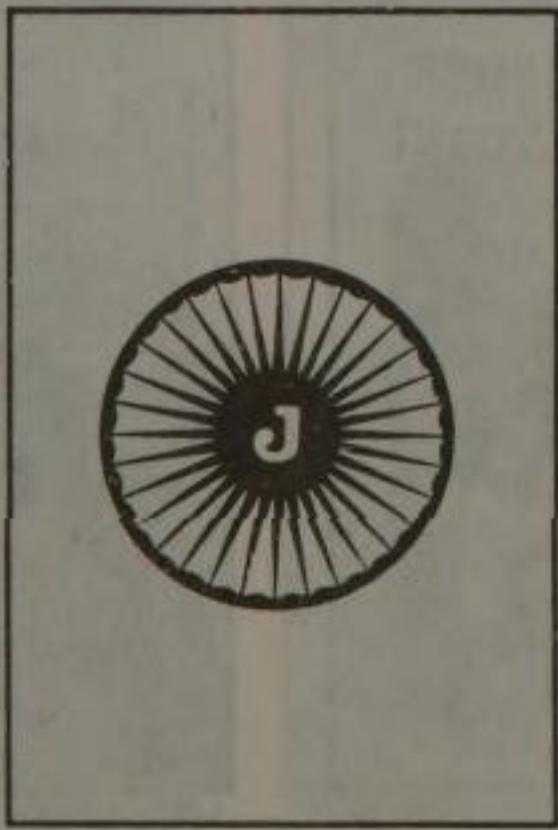
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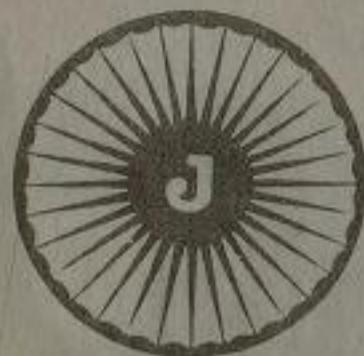
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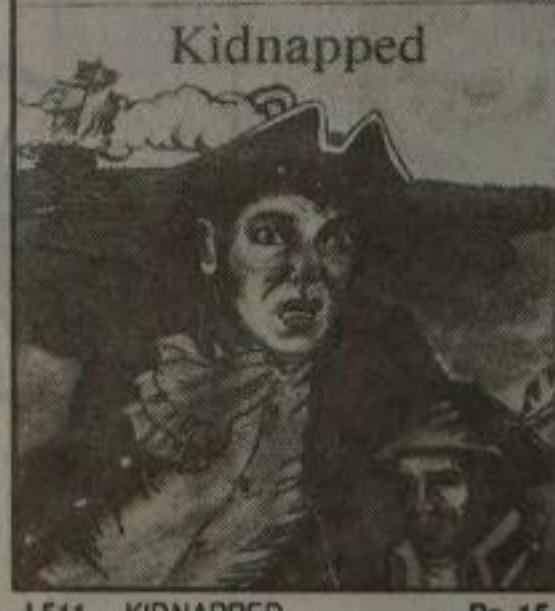
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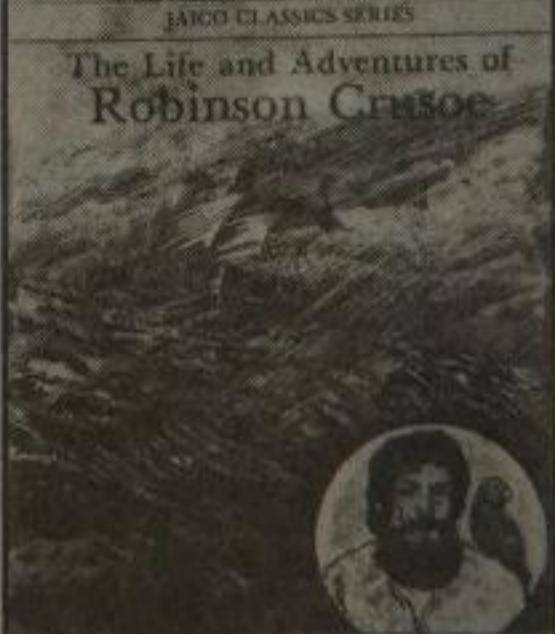


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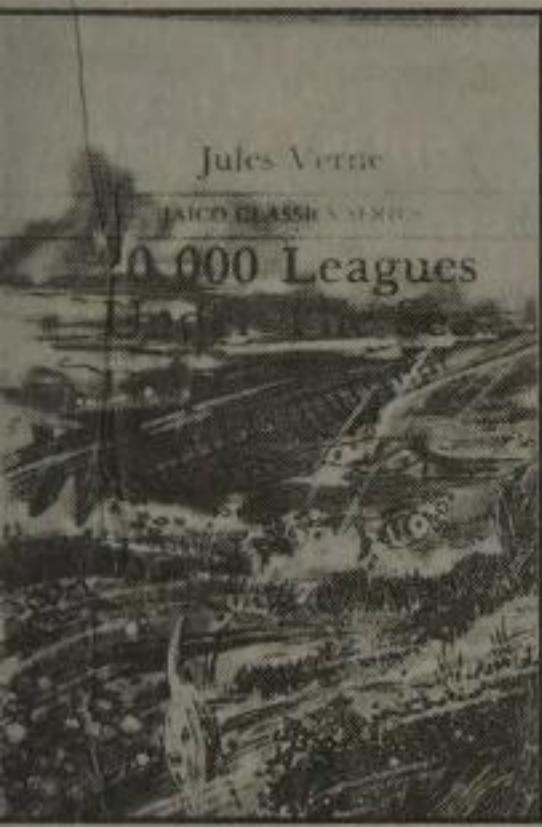
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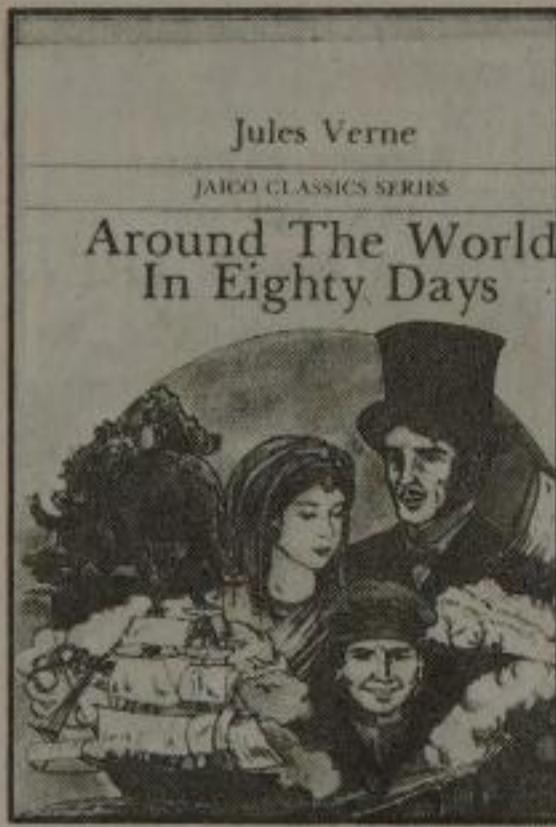
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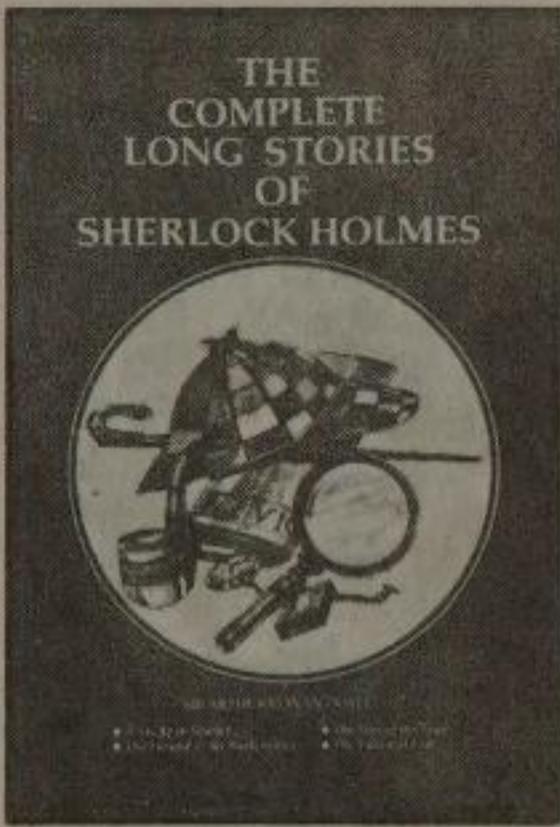
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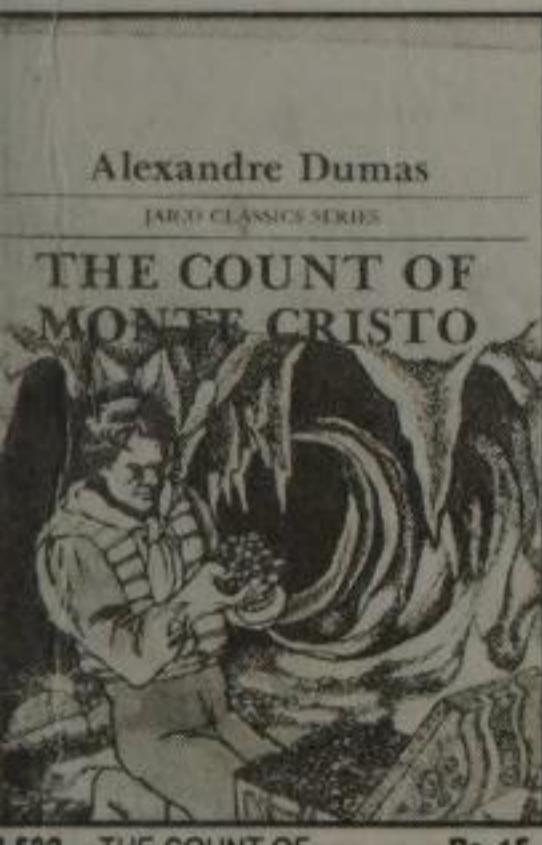
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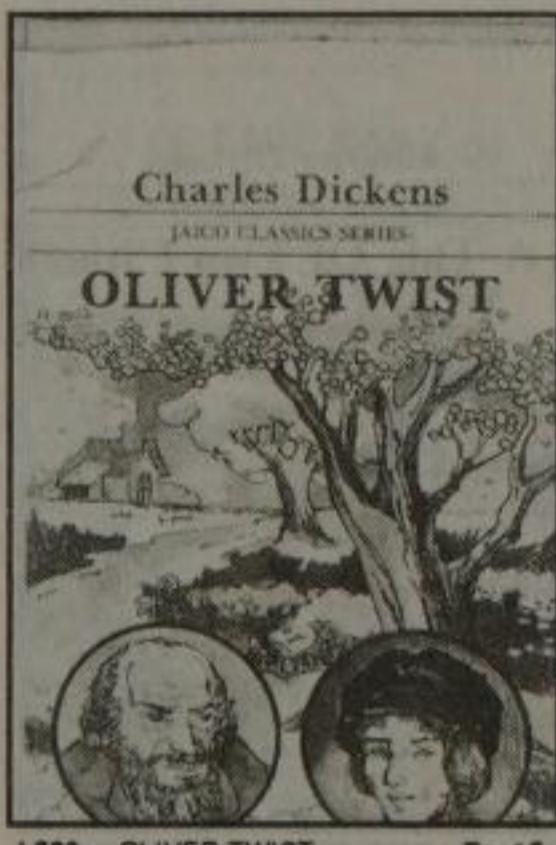
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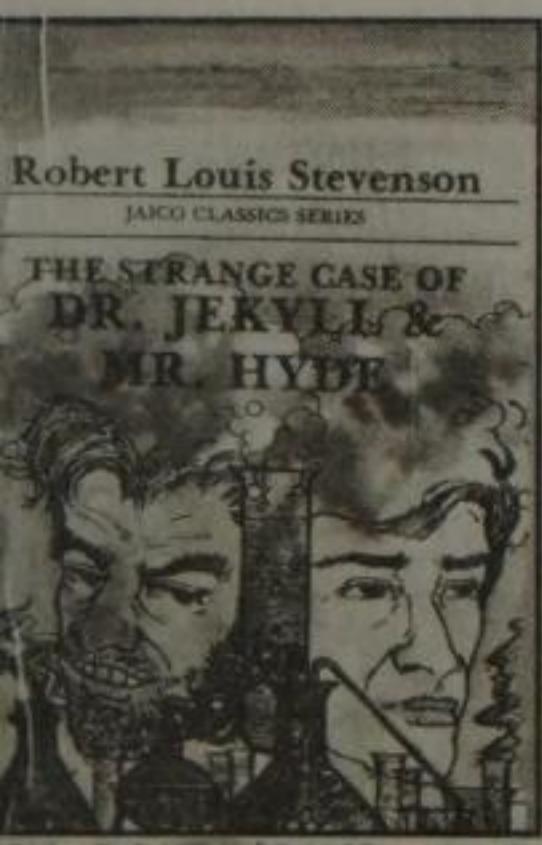
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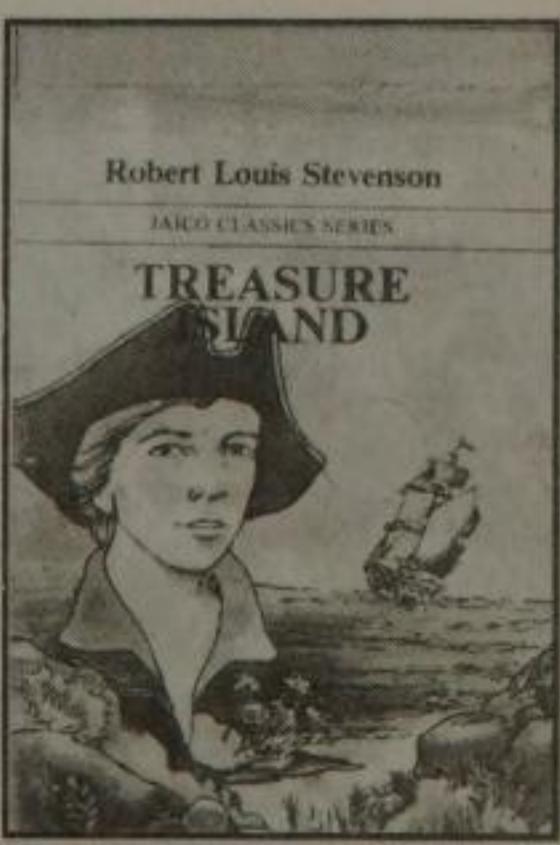
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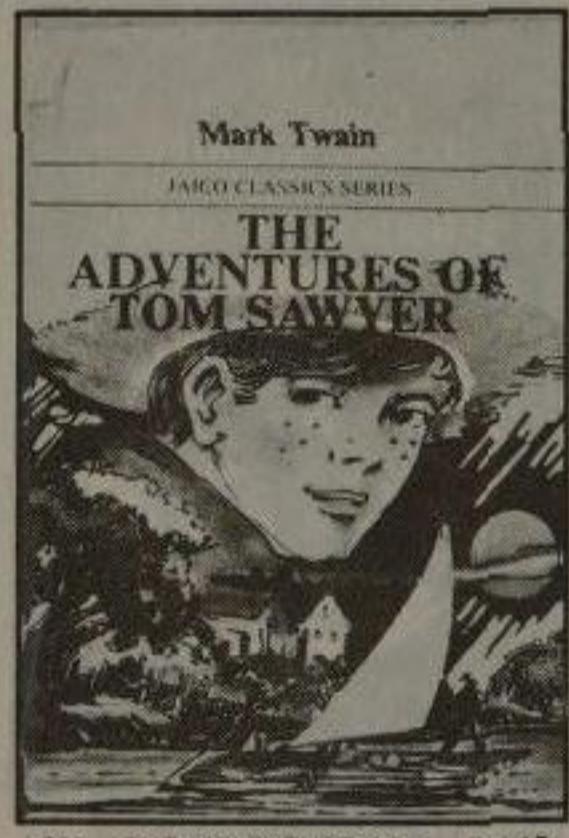
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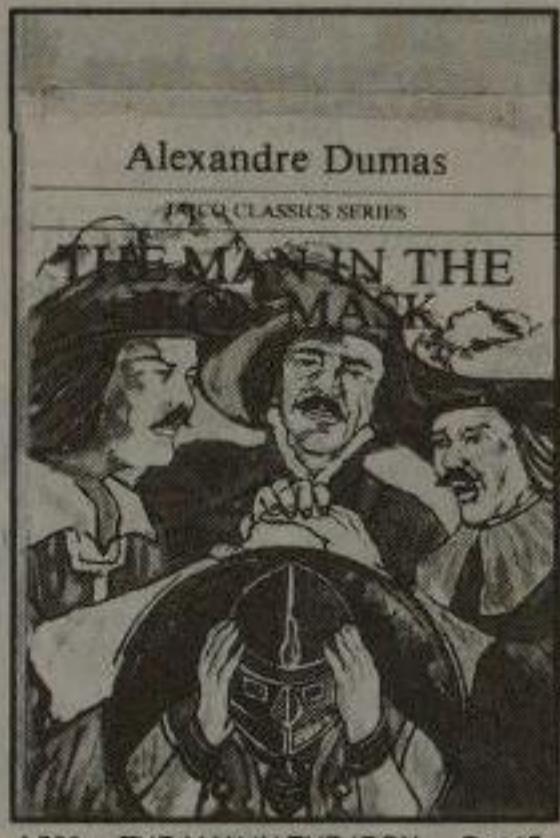
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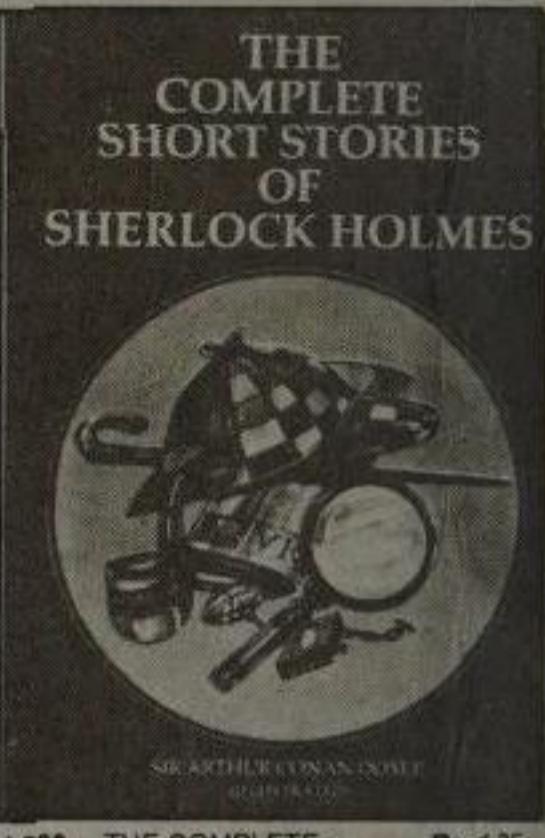
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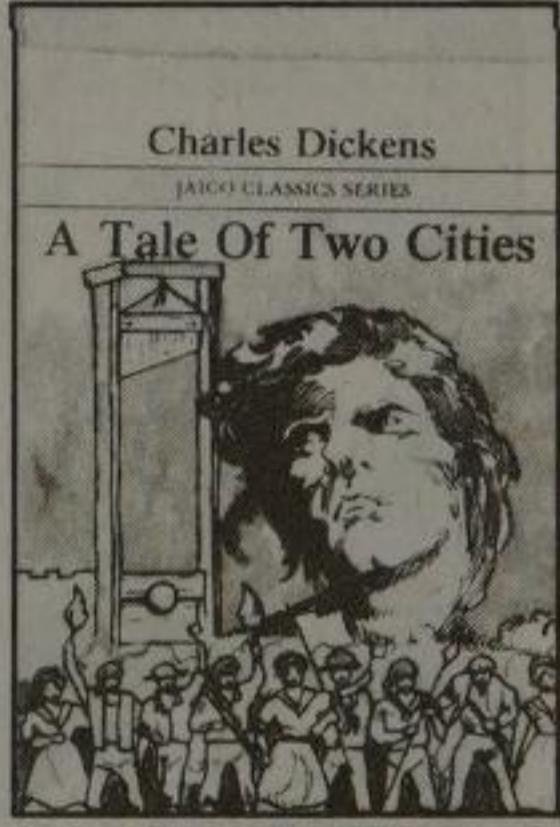
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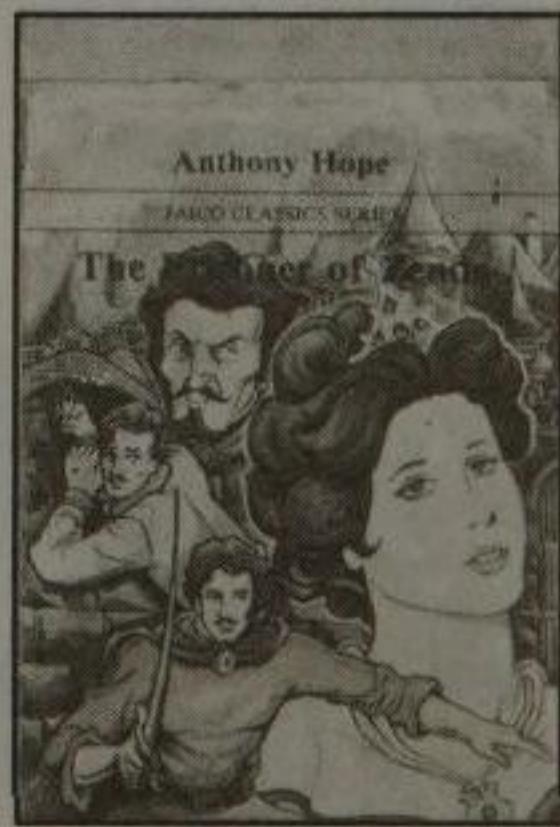
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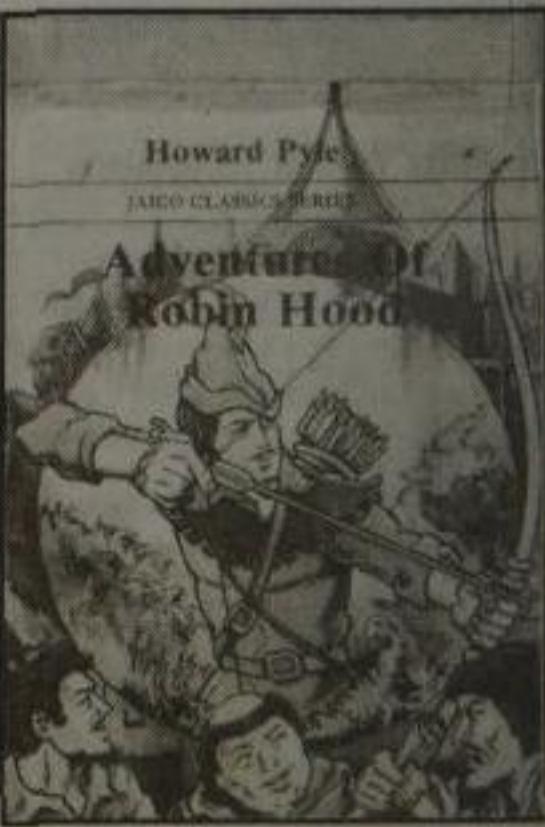
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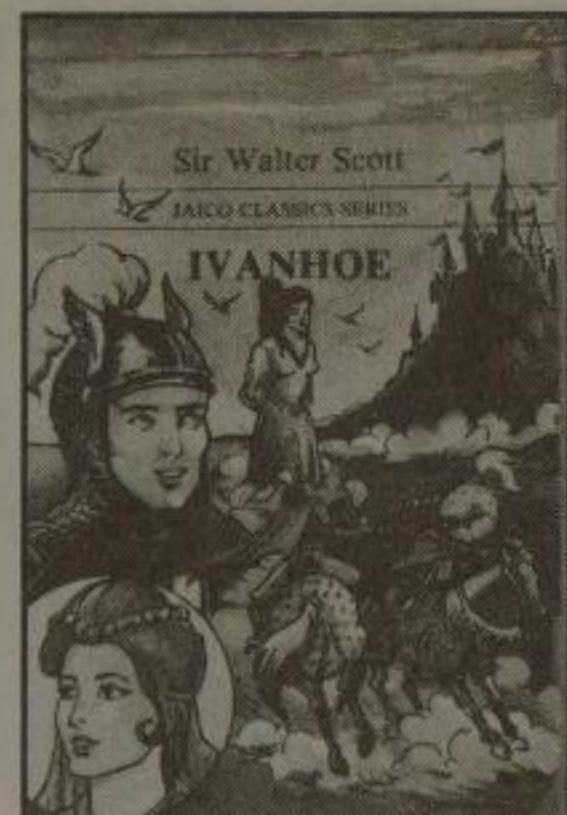
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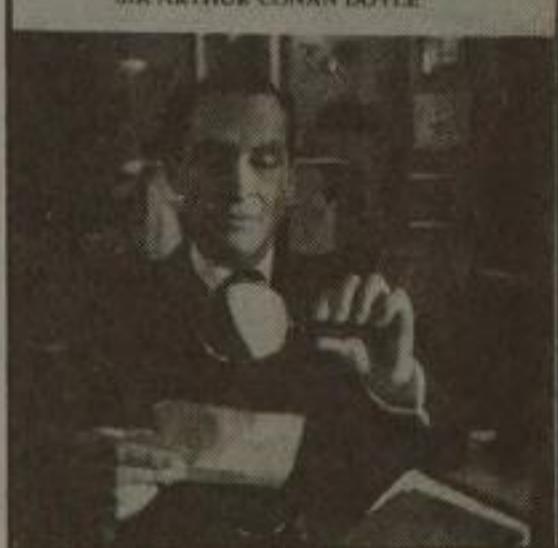
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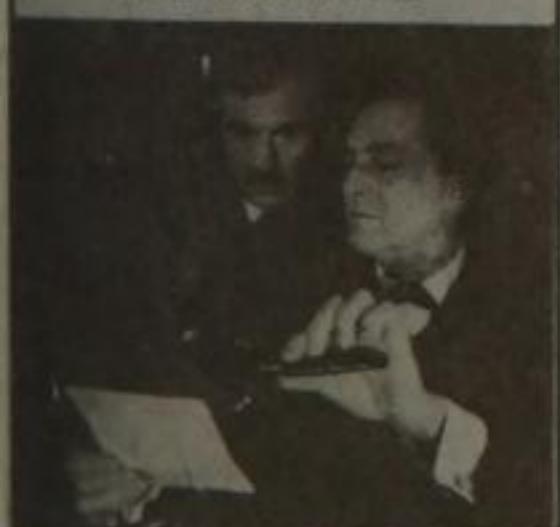
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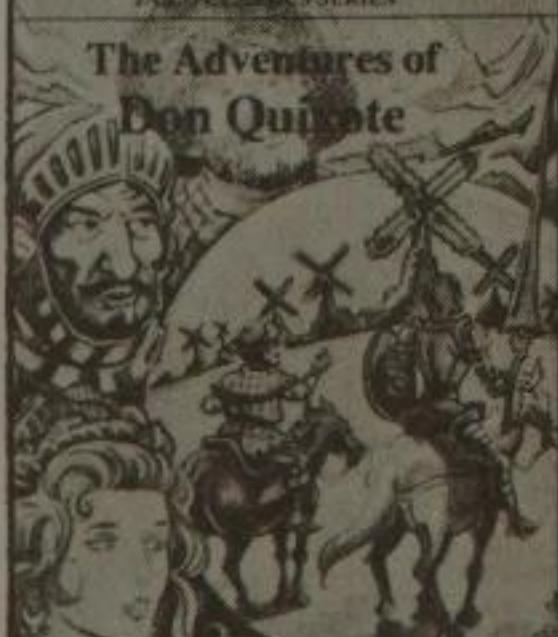


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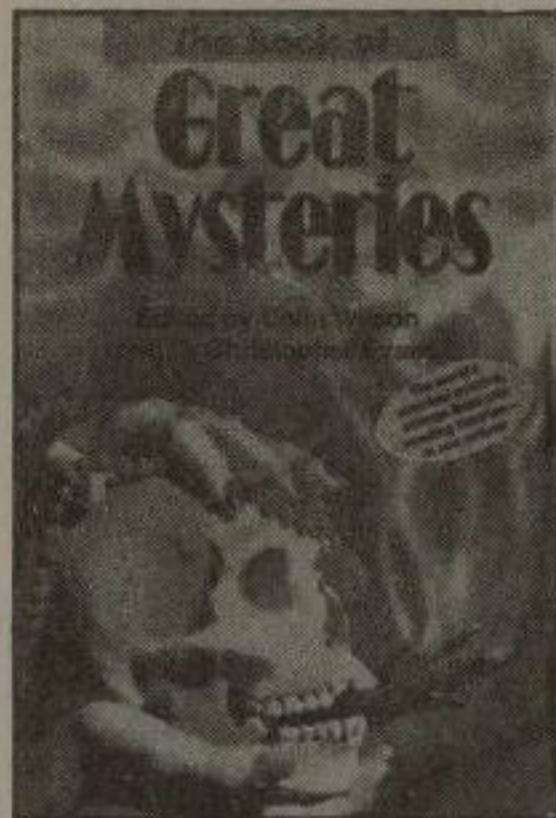
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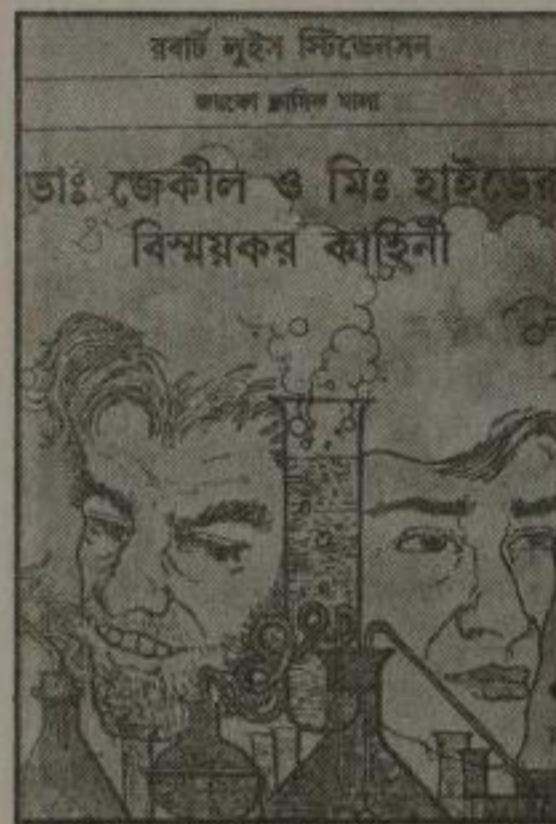
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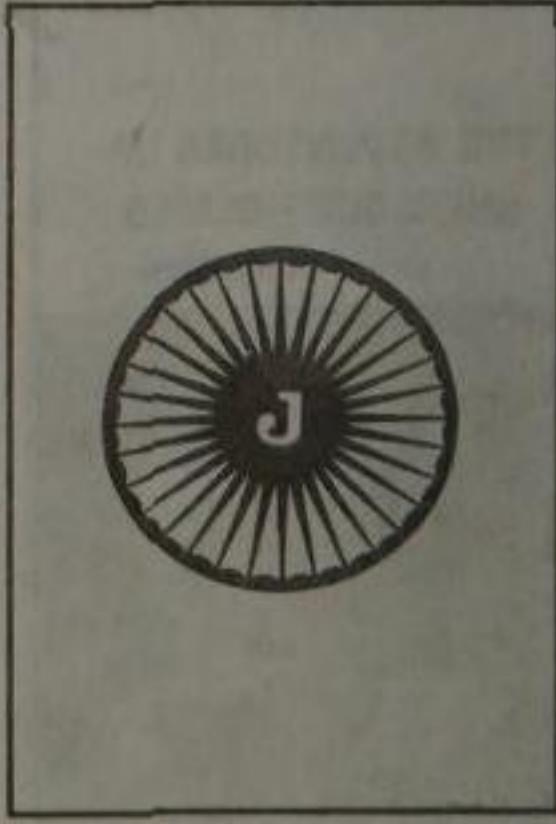
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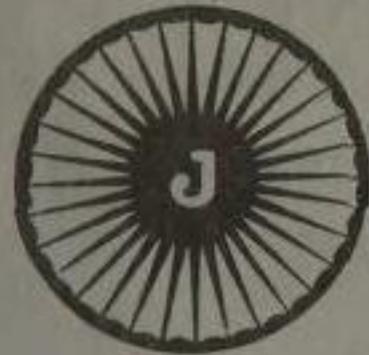
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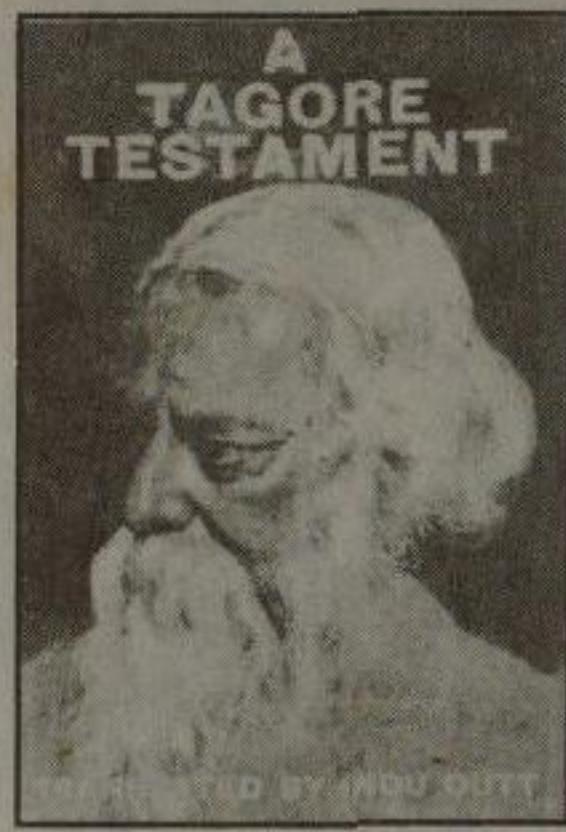
The
Autobiography
of

AN UNKNOWN INDIAN

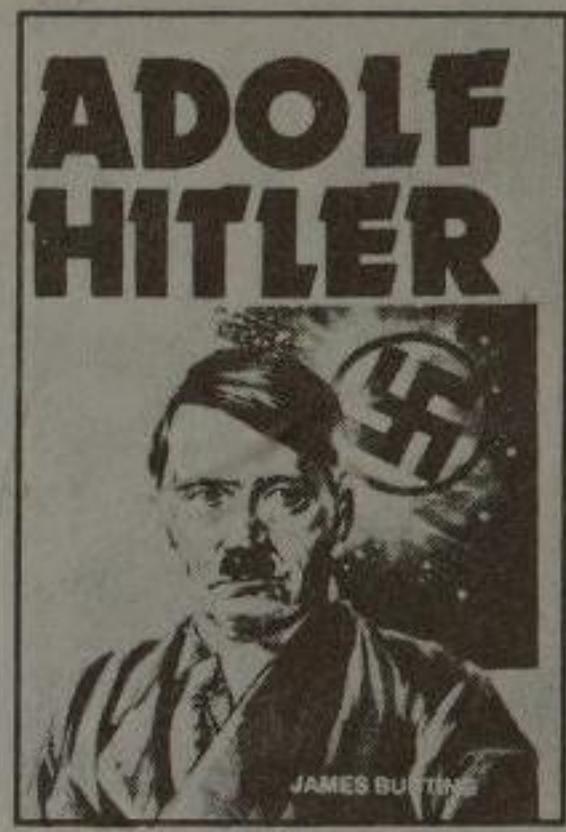
Nirad C. Chaudhuri

This book describes
the conditions in which
an Indian grew to manhood
in the early decades of
this century.

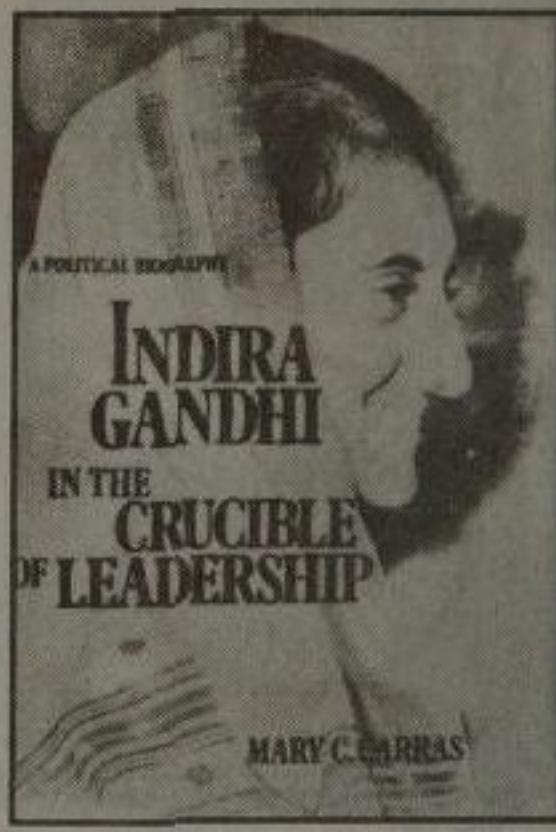
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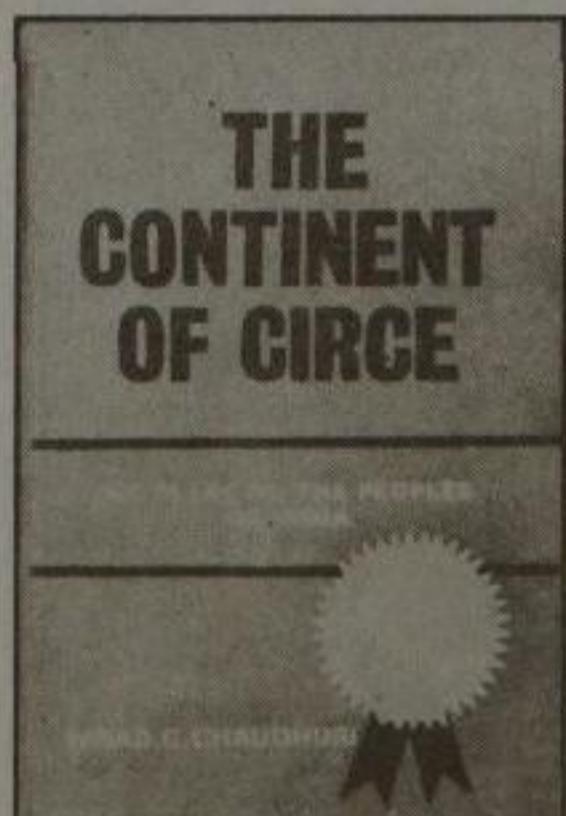
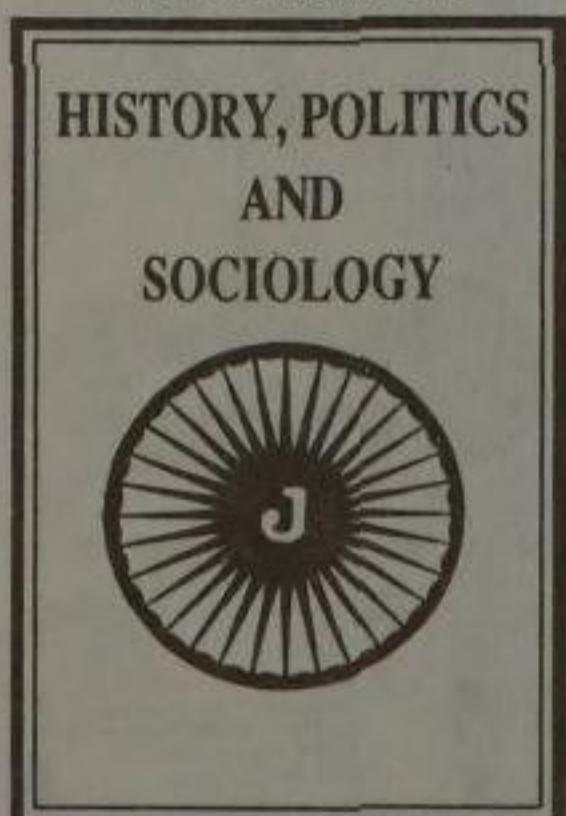
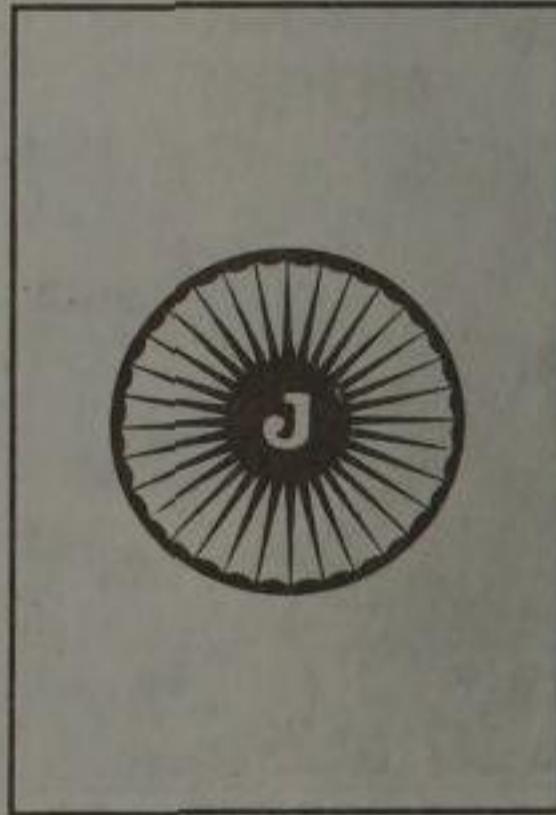
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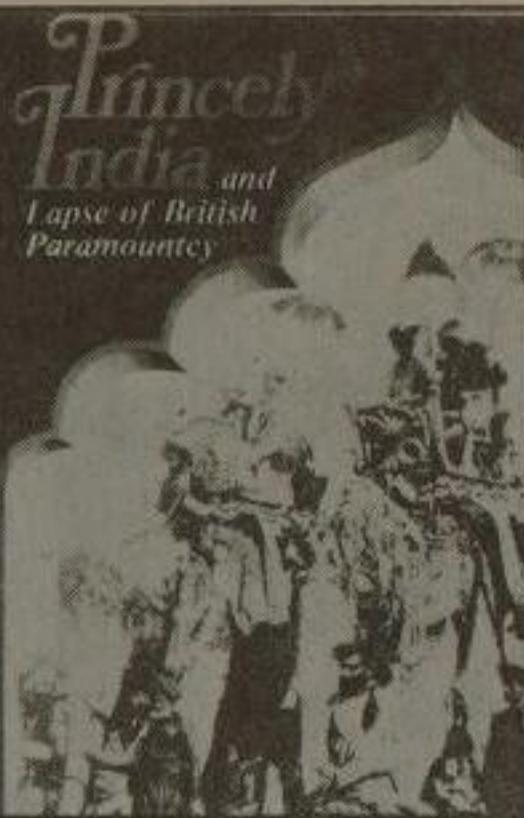
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Last Phase of An Oriental Culture (1391-1565 A.D.)

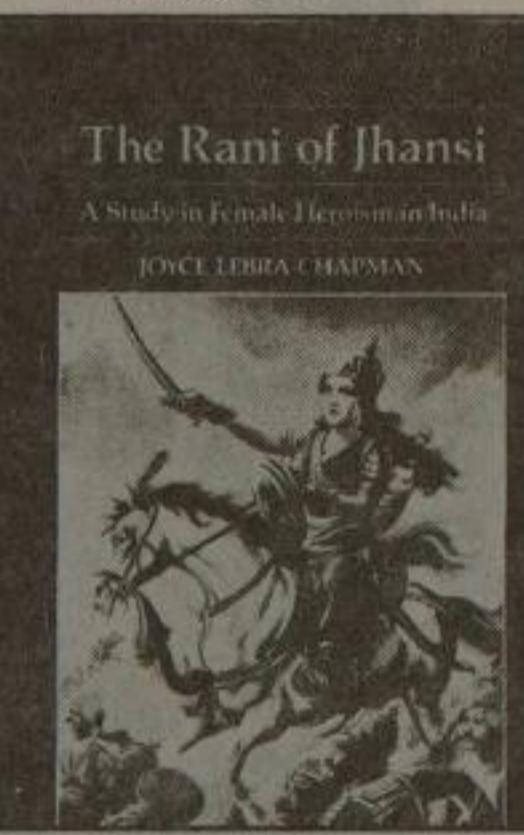


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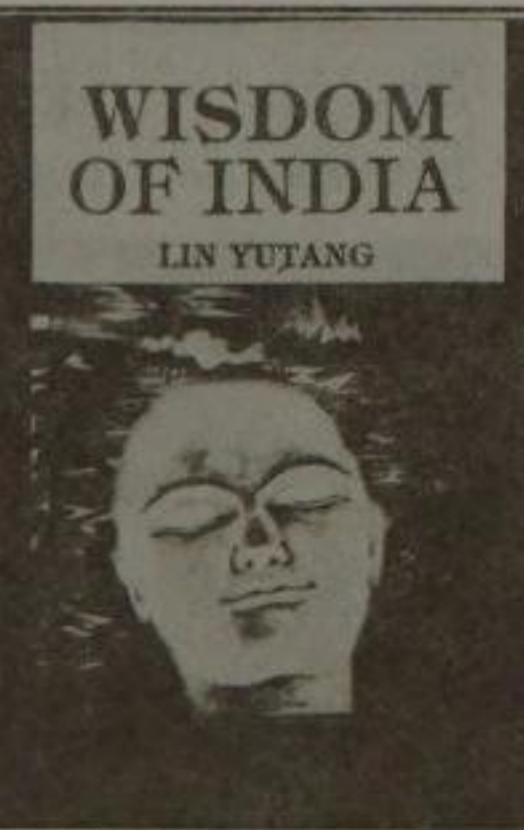
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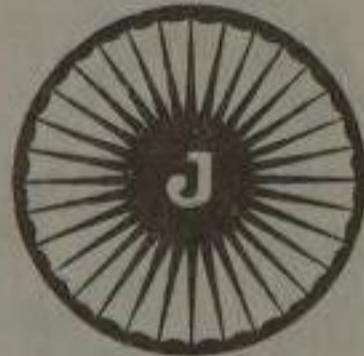


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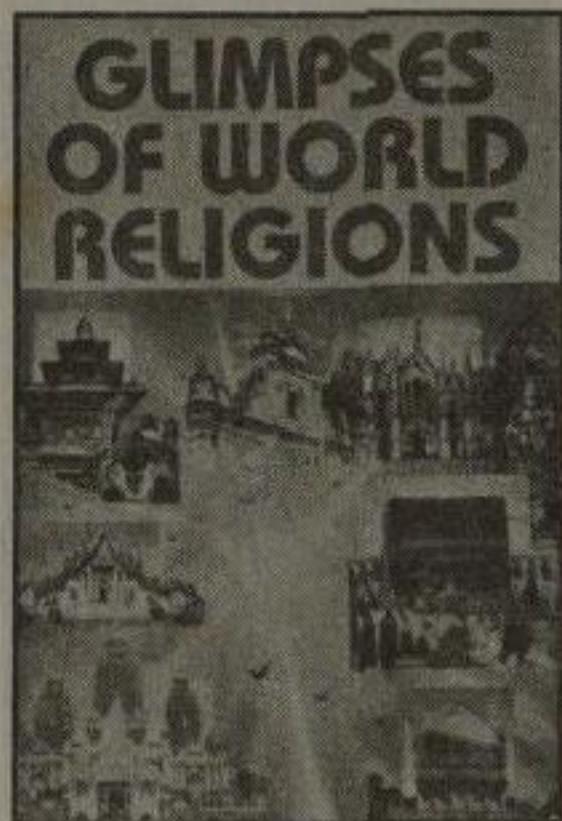
MUGHAL ADMINISTRATION OF DECCAN UNDER NIZAMUL MULK ASAF JAH

DR. M.A. NAYEEM

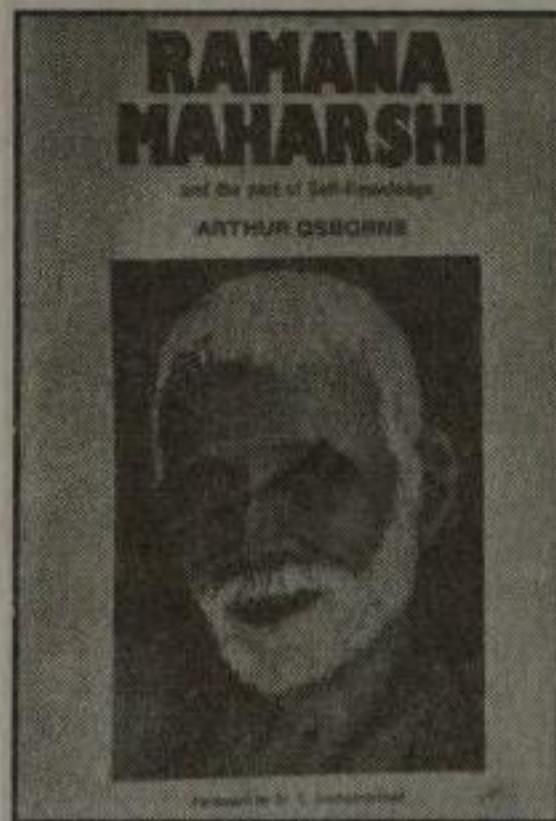
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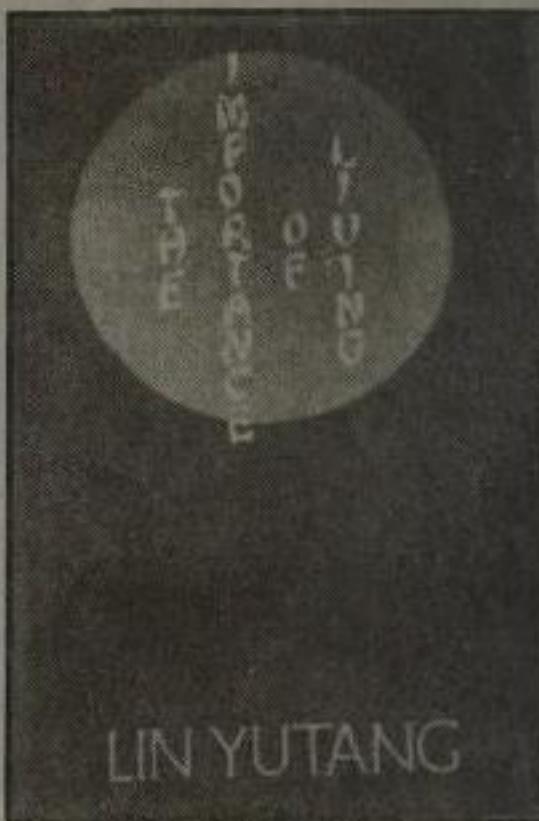
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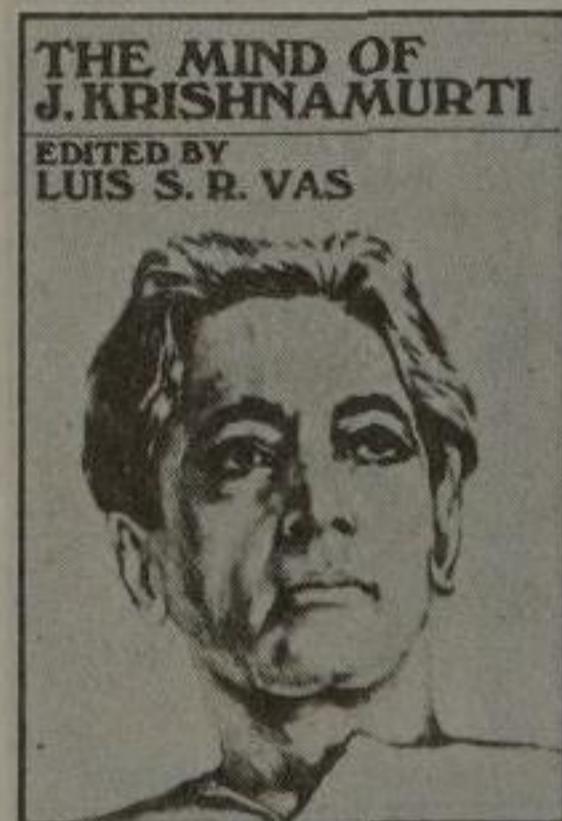
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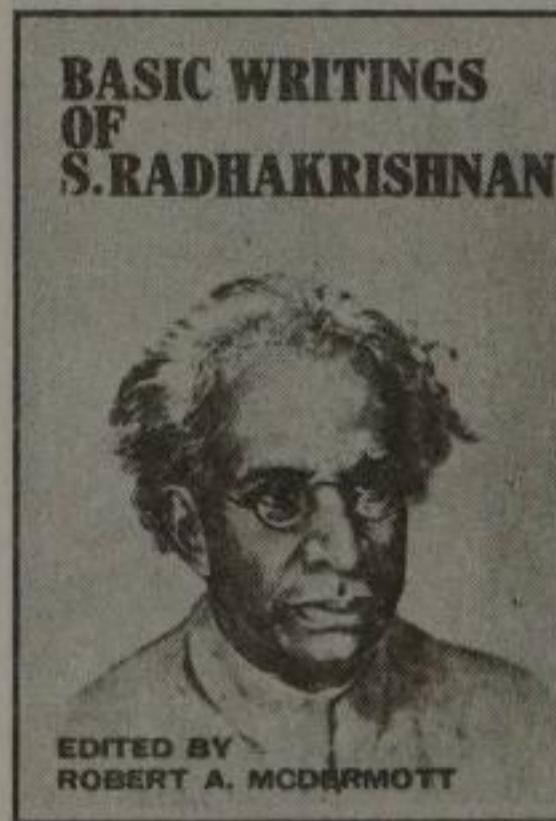
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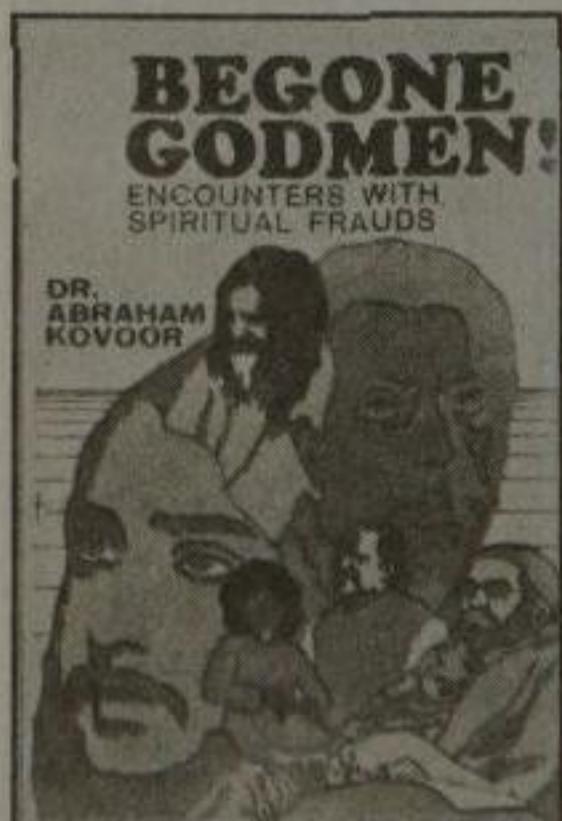
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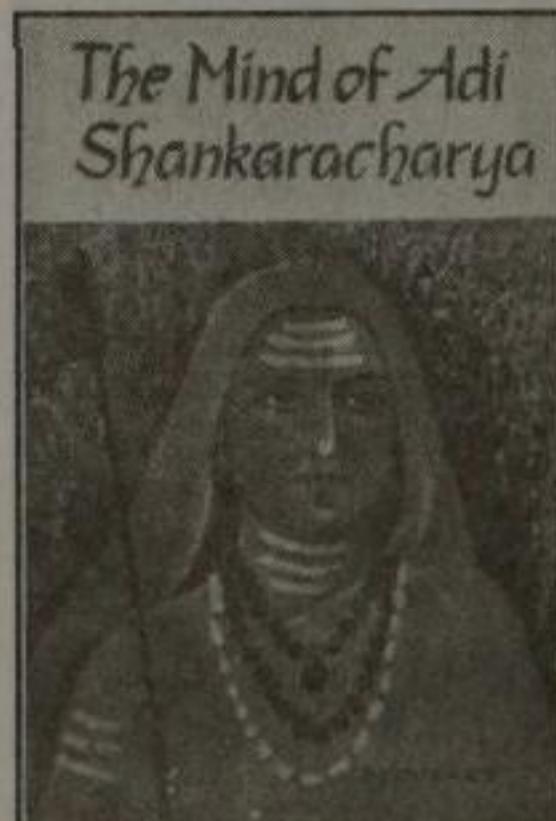
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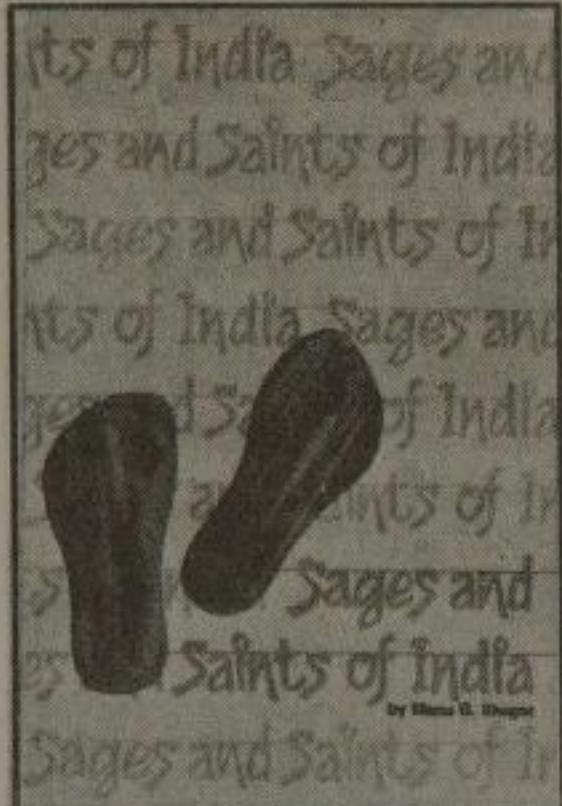


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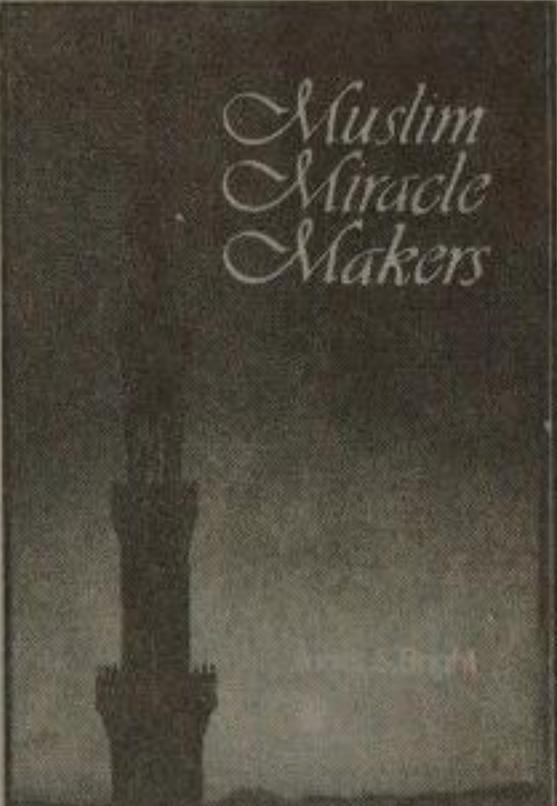


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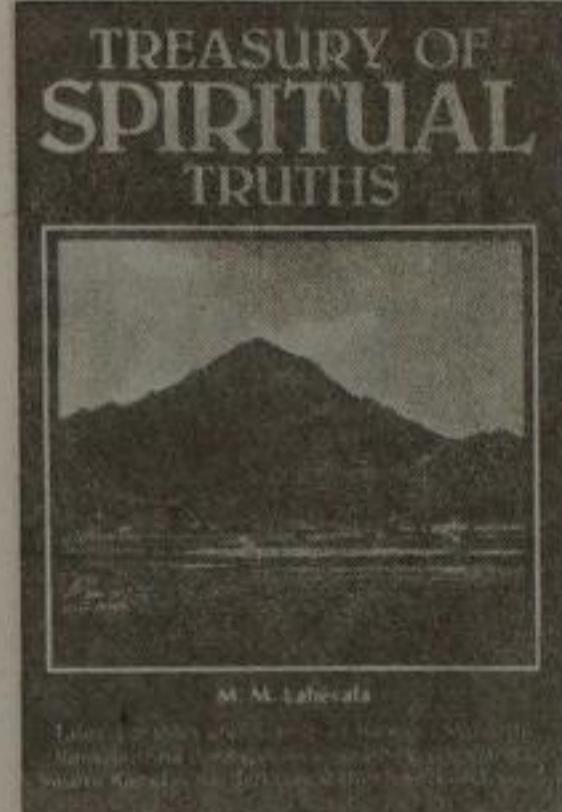
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J-506 THE BHAGAVATAM TOP



J-509 TREASURY OF SPIRITUAL TRUTHS Rs. 20

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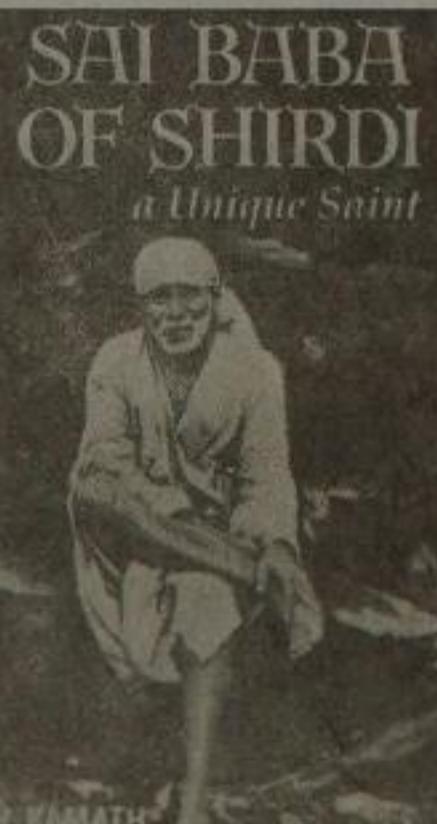
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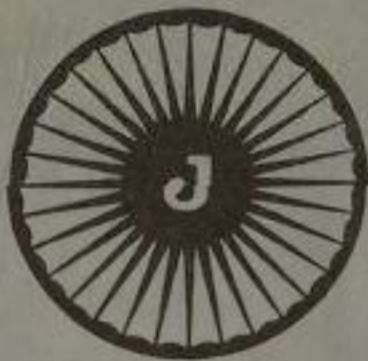


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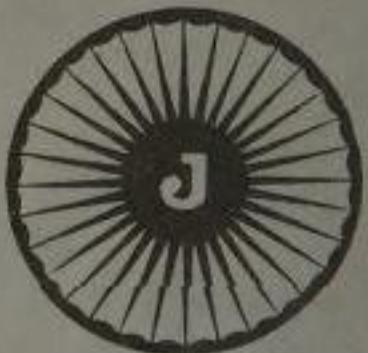
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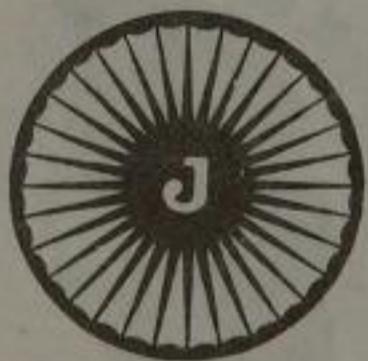


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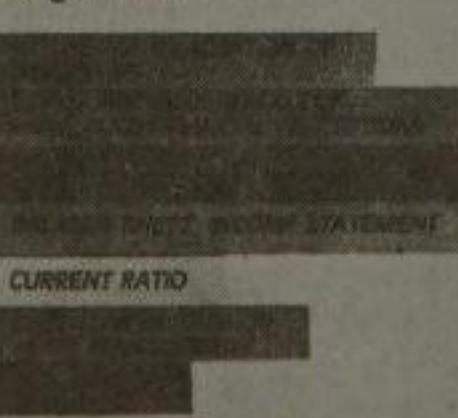


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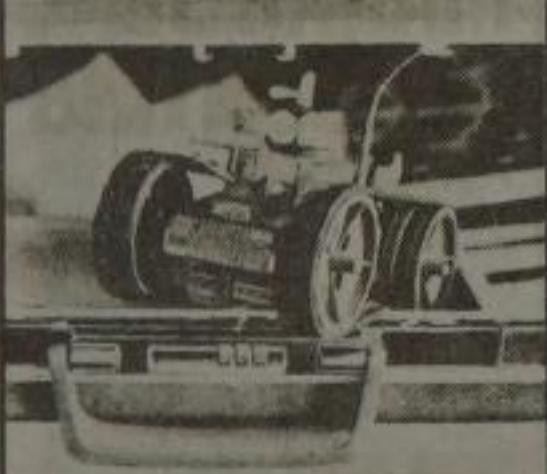
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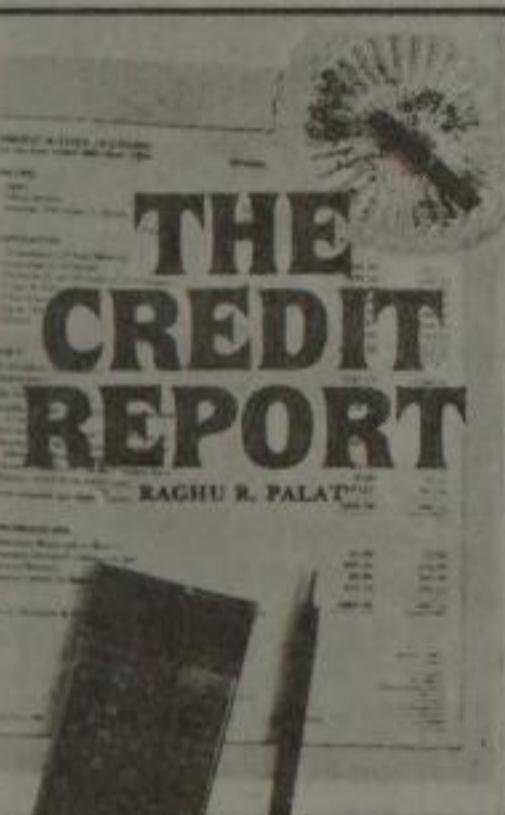
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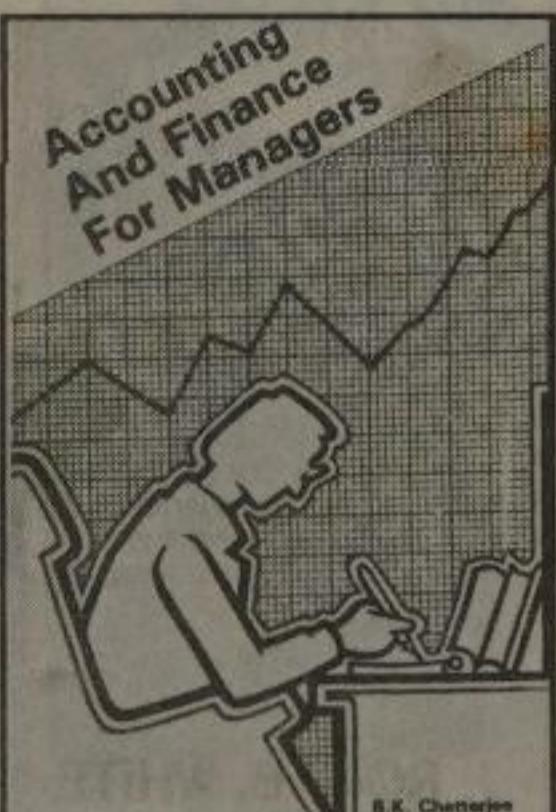


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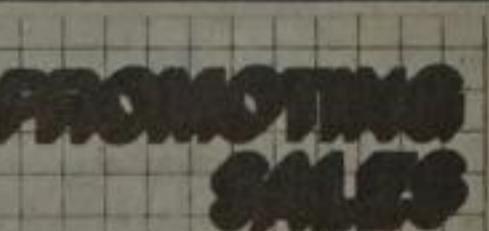
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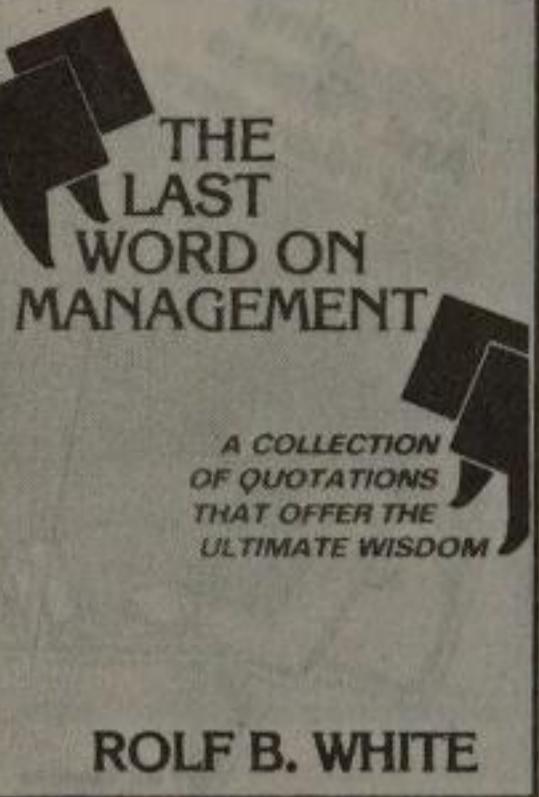
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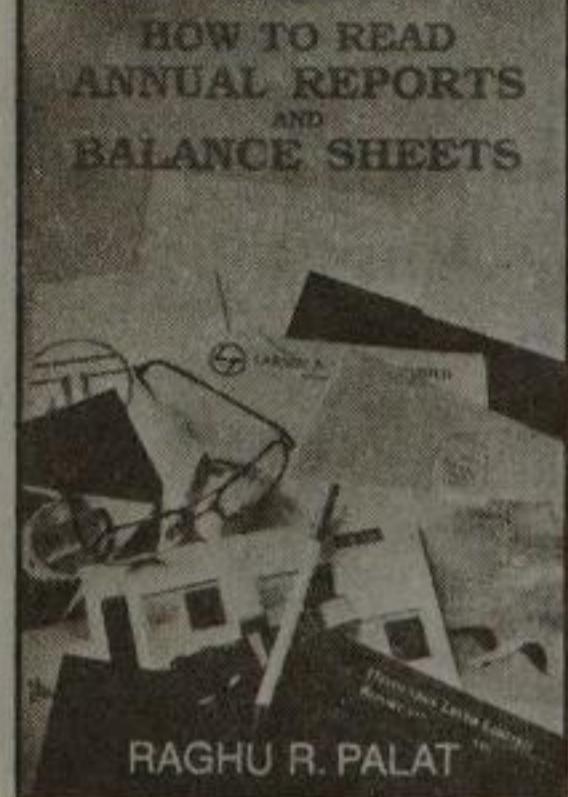
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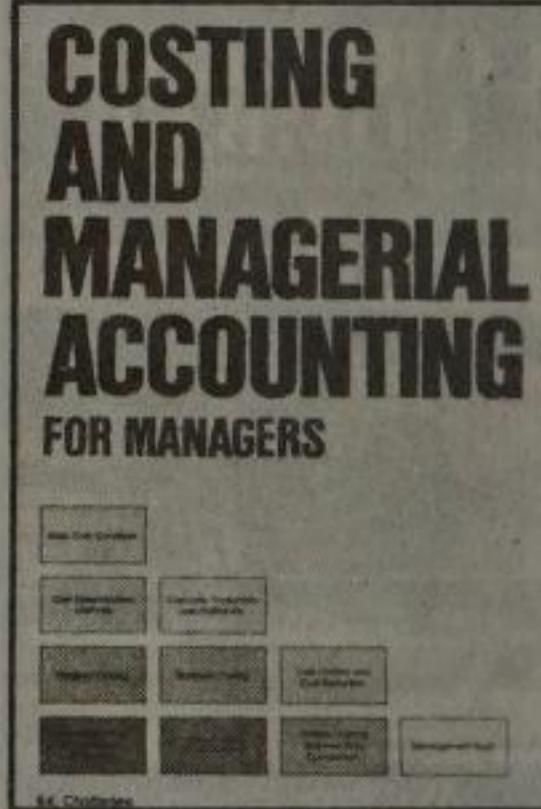
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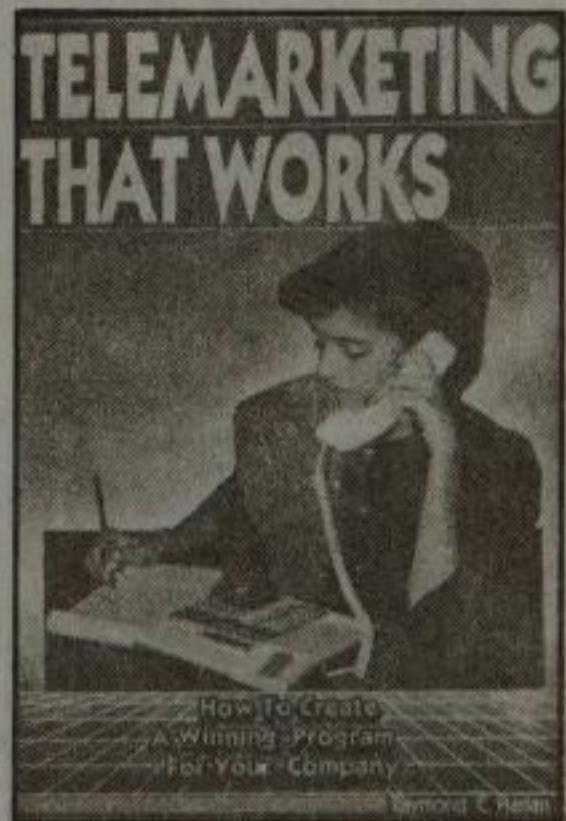
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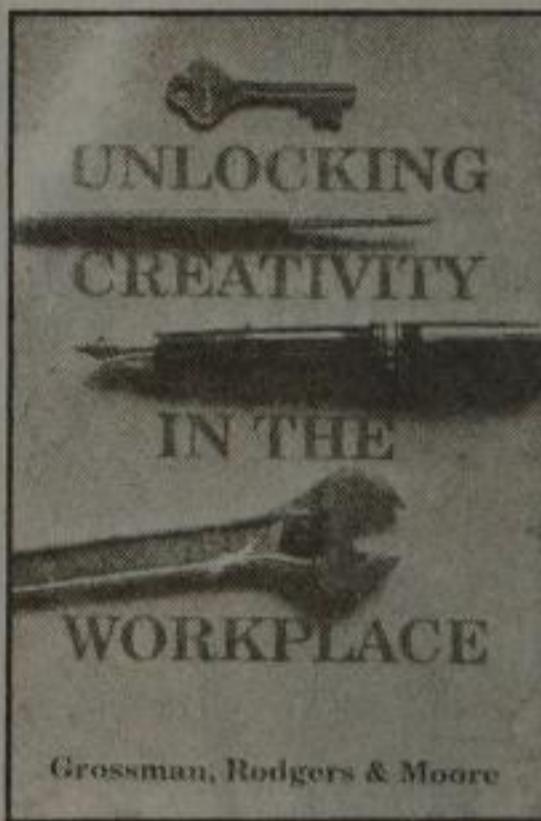
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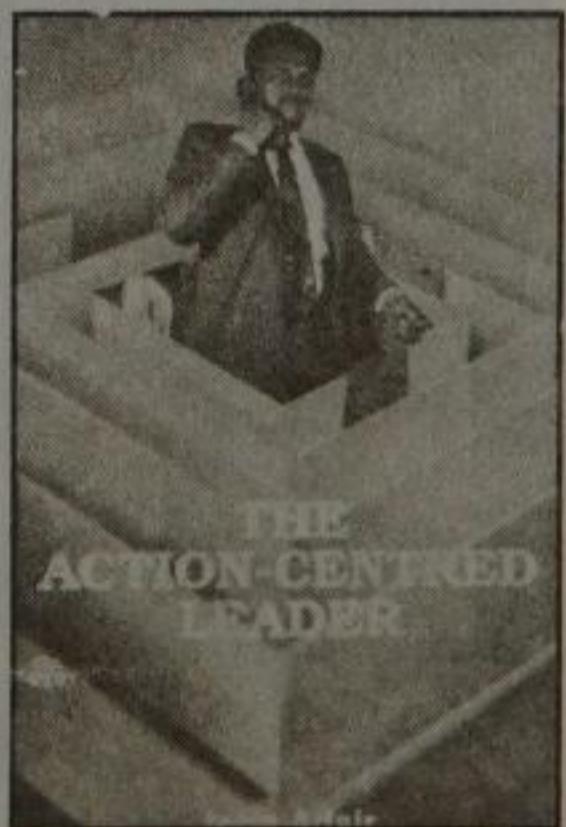
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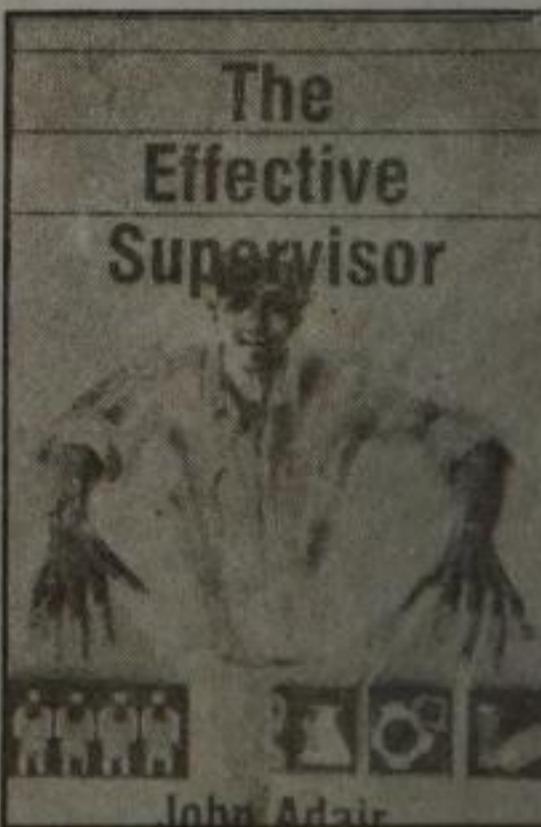
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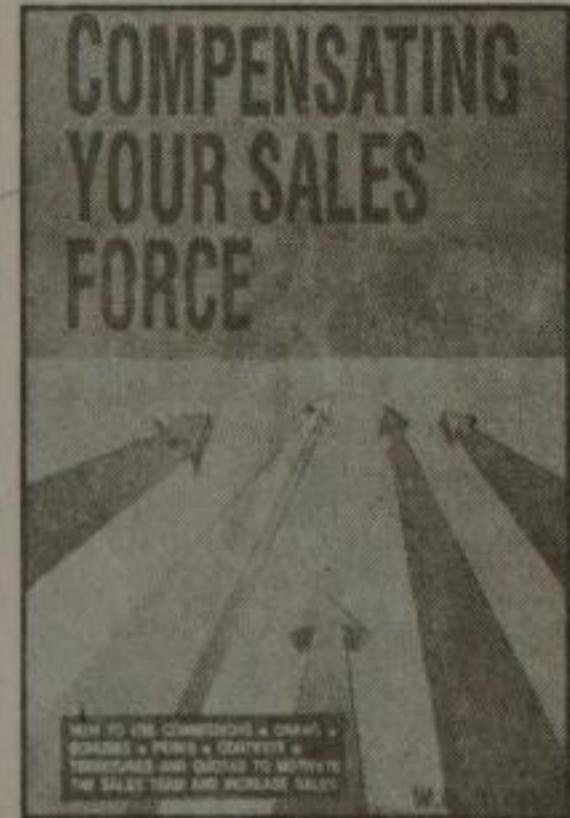
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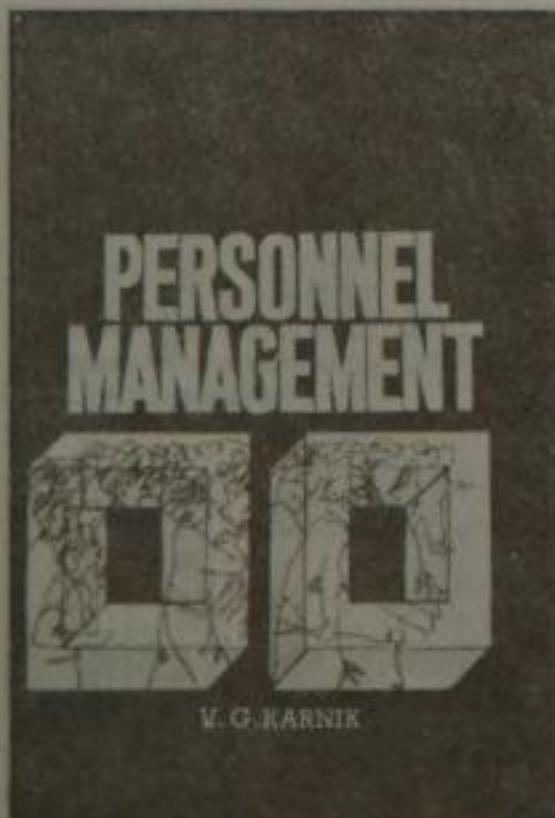
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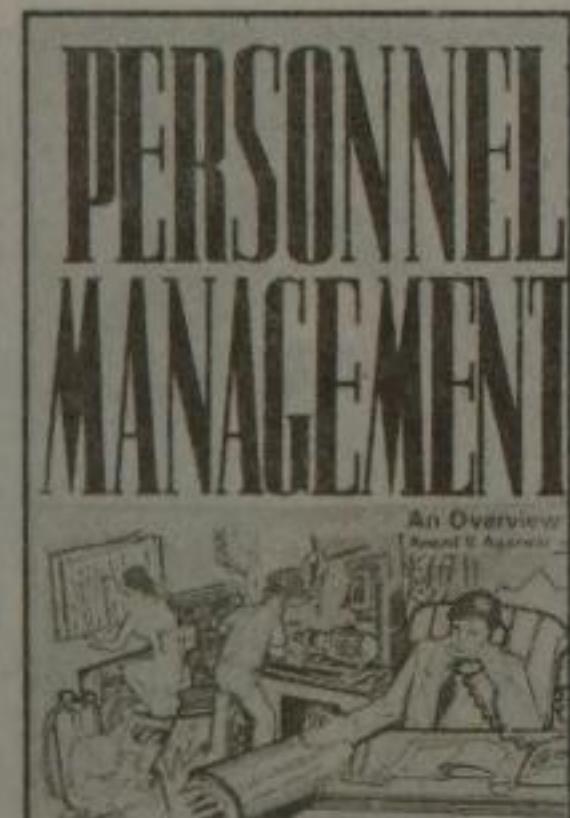
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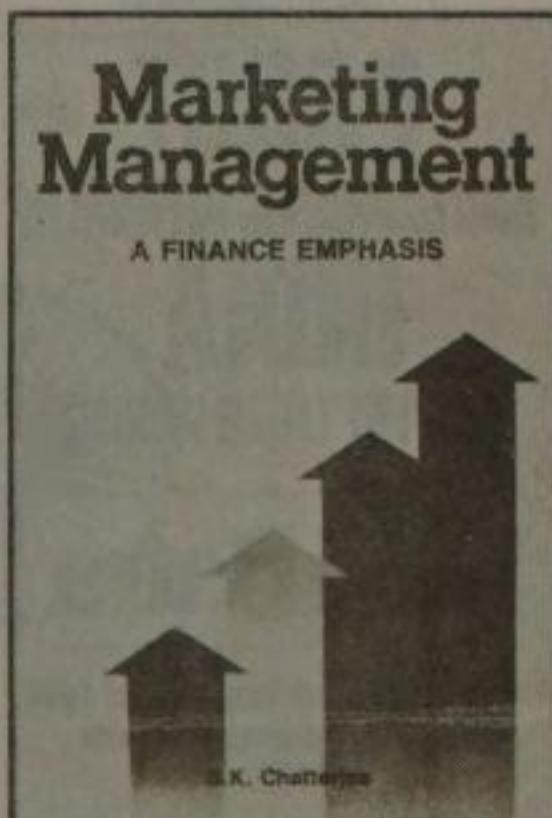
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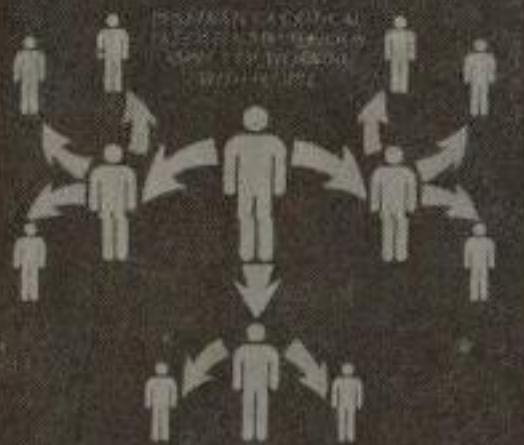
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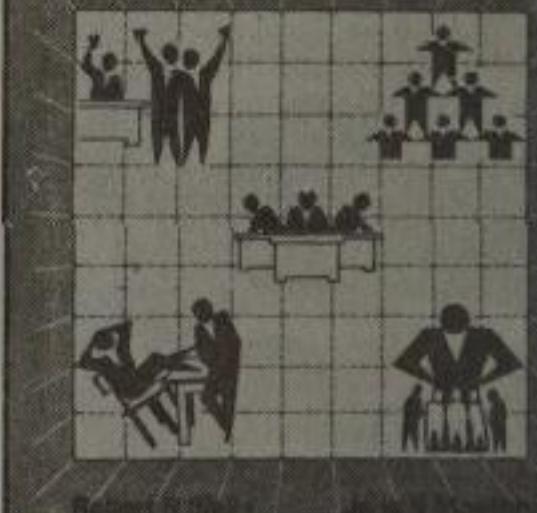
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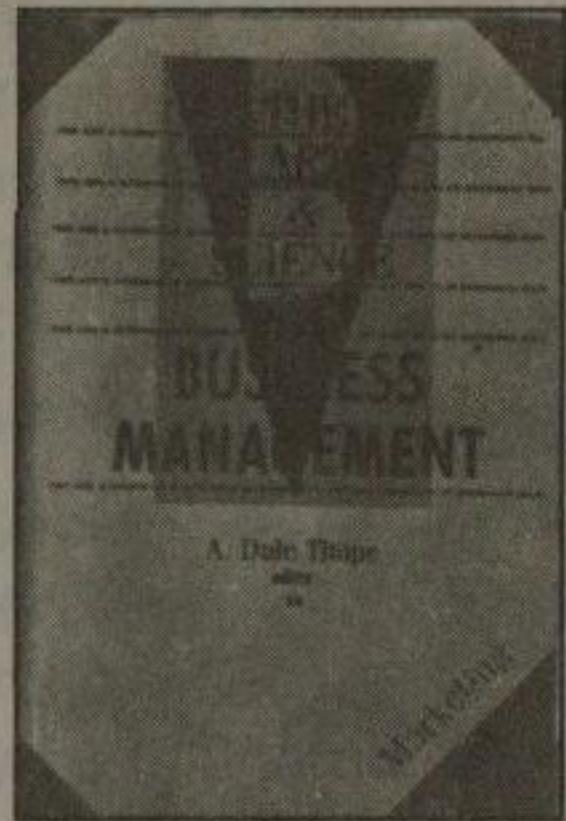
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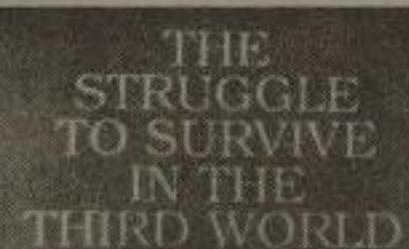
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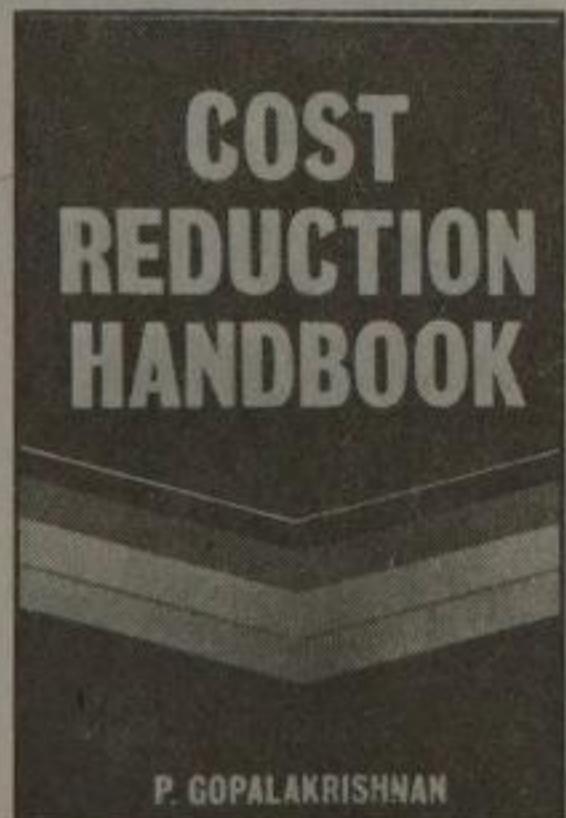
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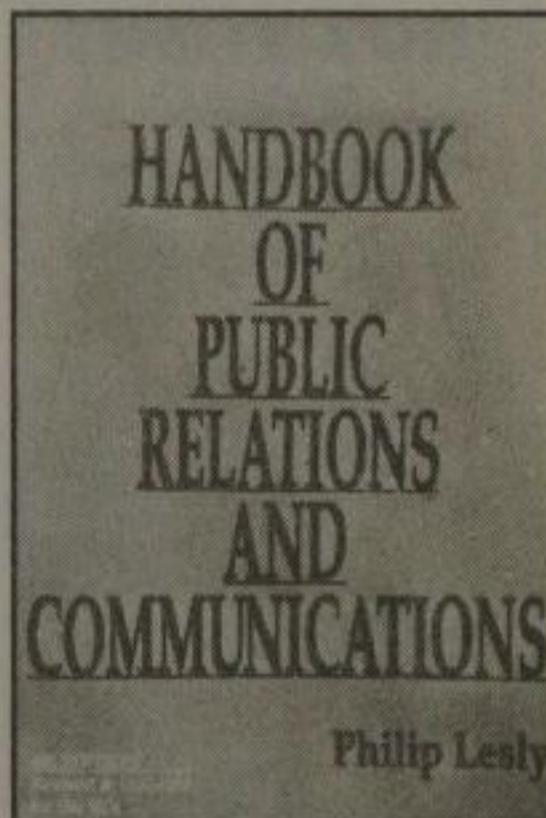
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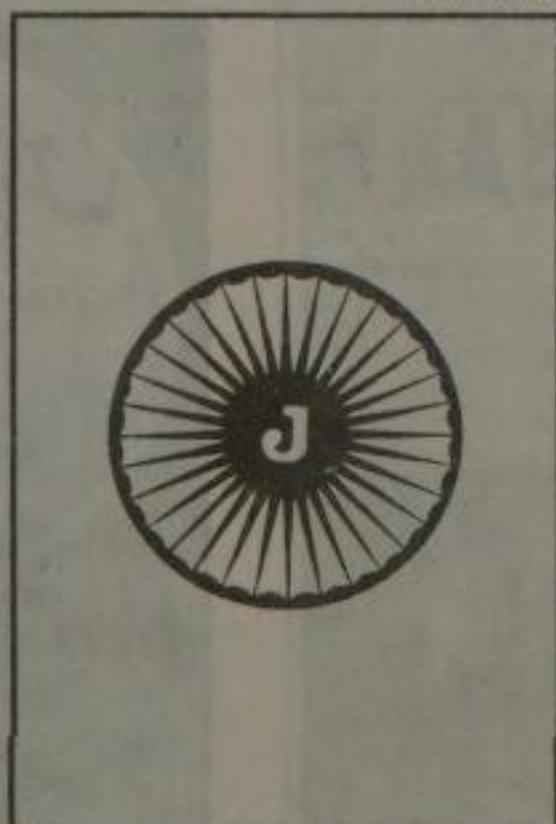
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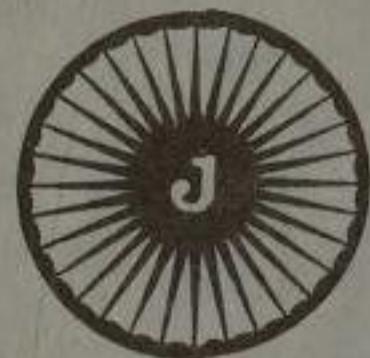
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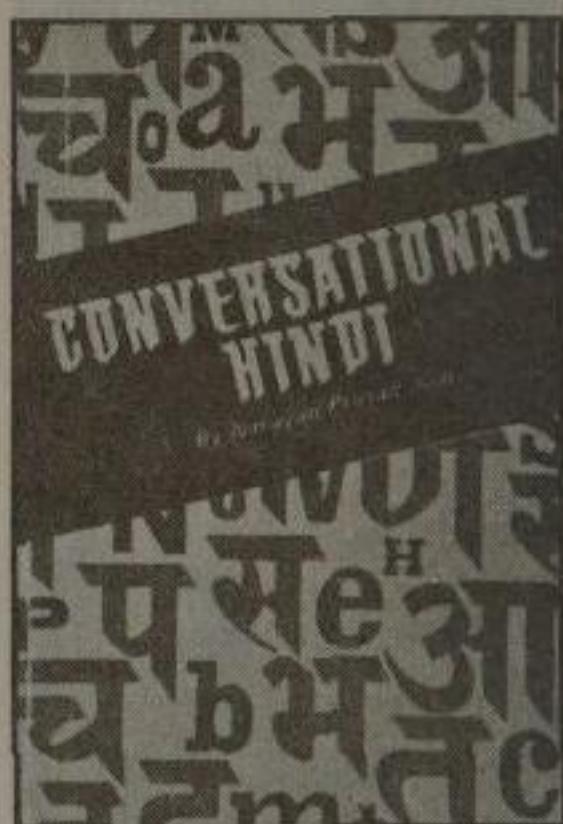
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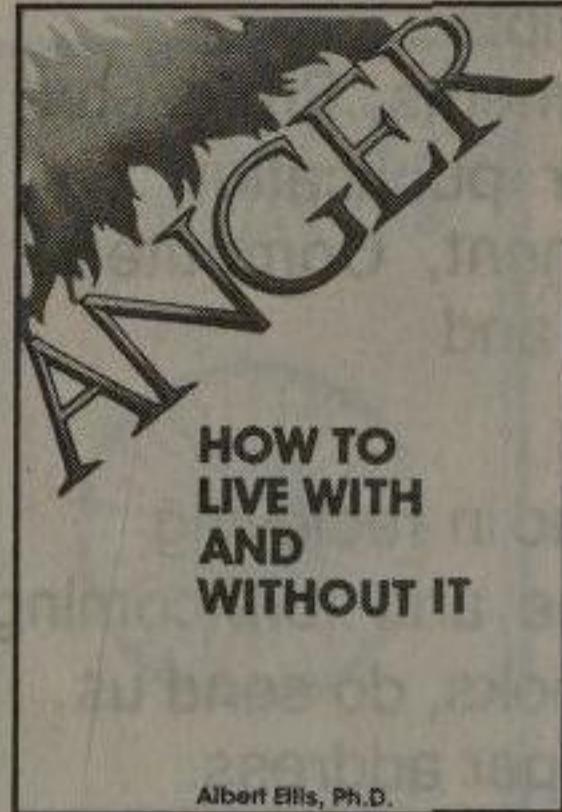
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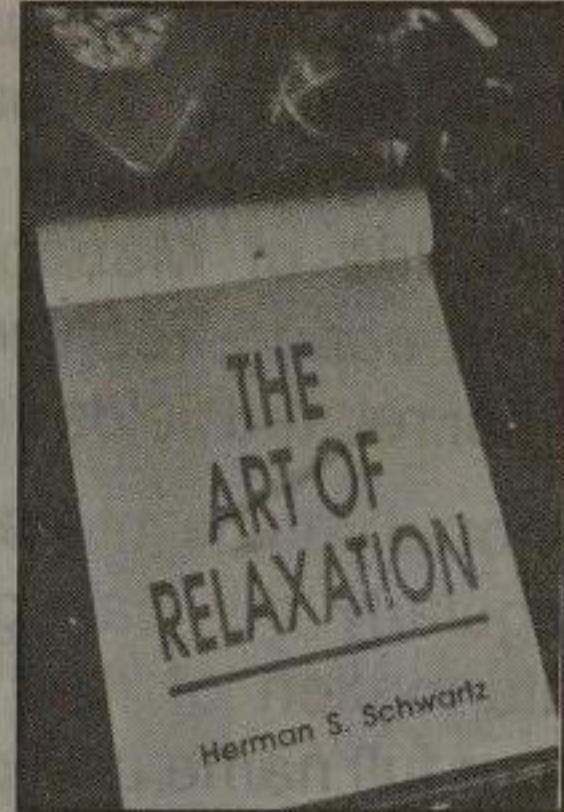
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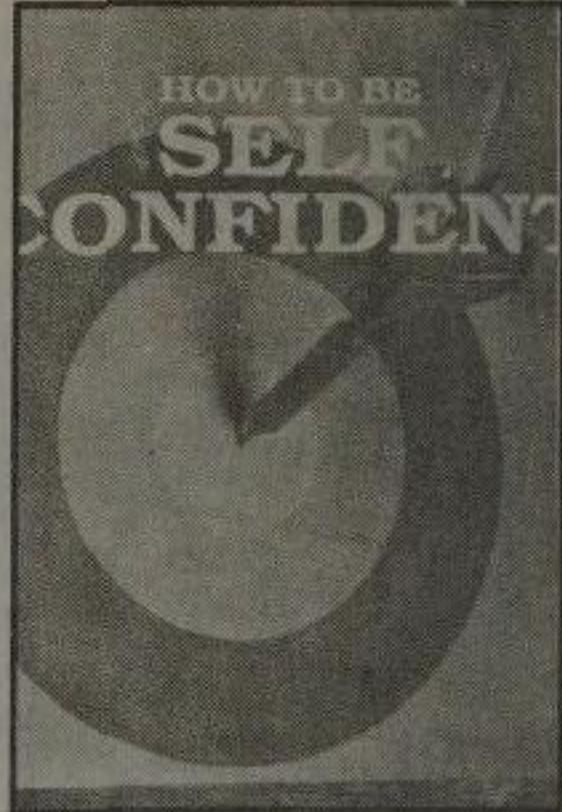
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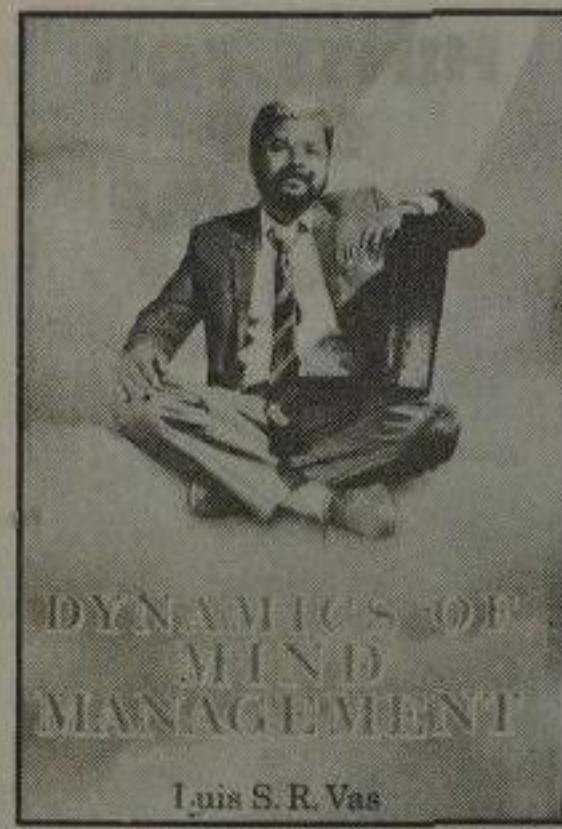


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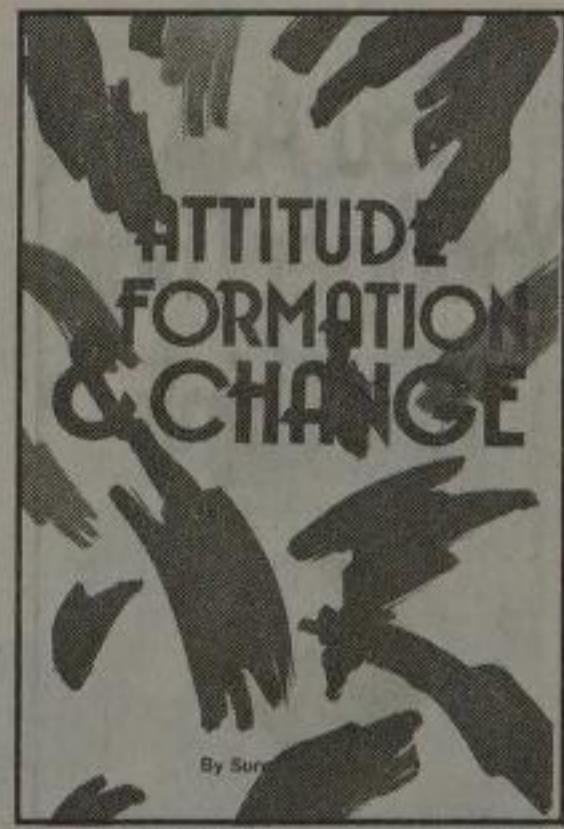


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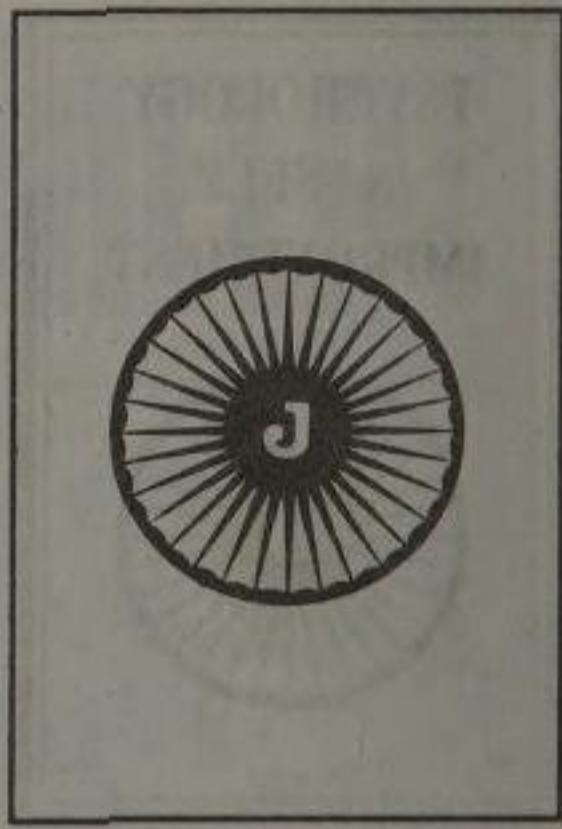


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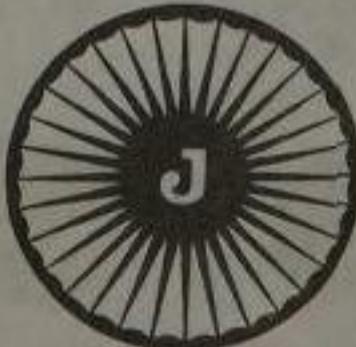
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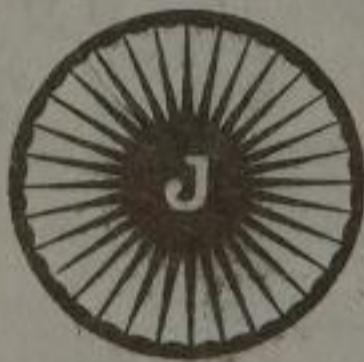
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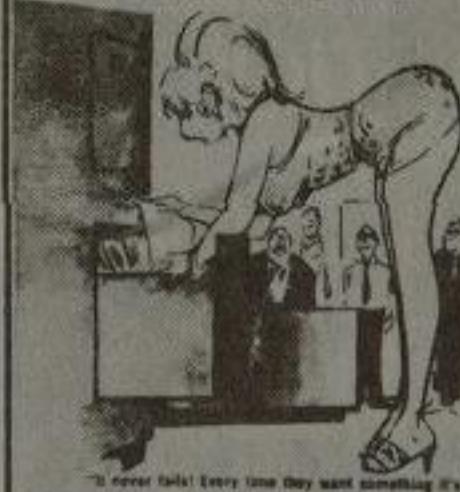
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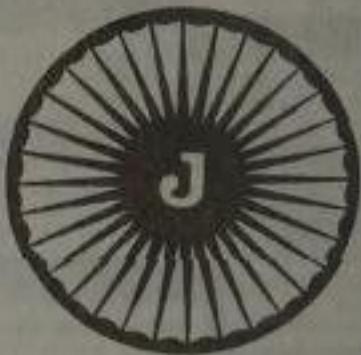
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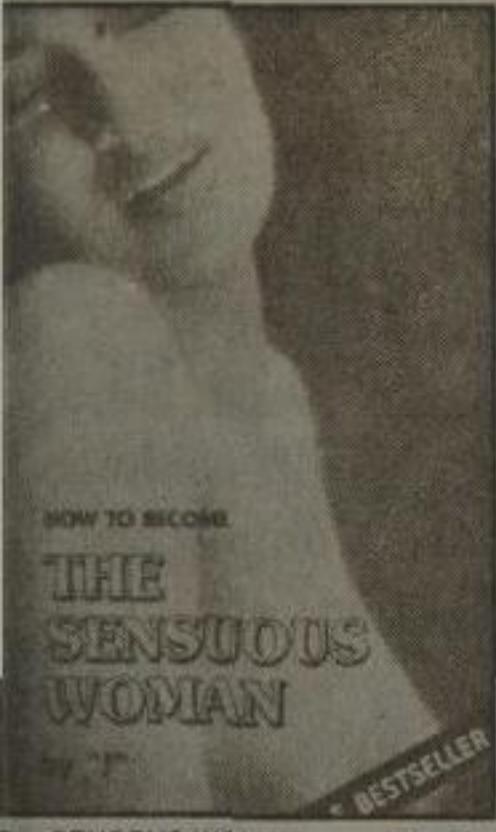
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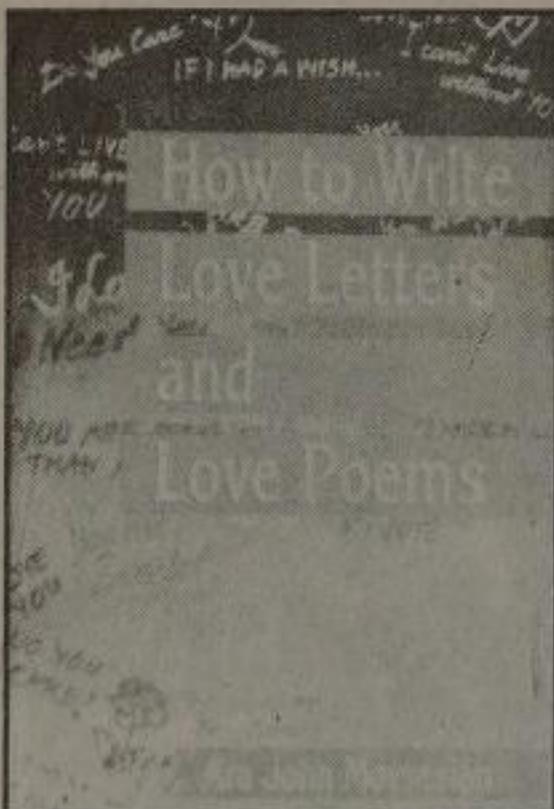
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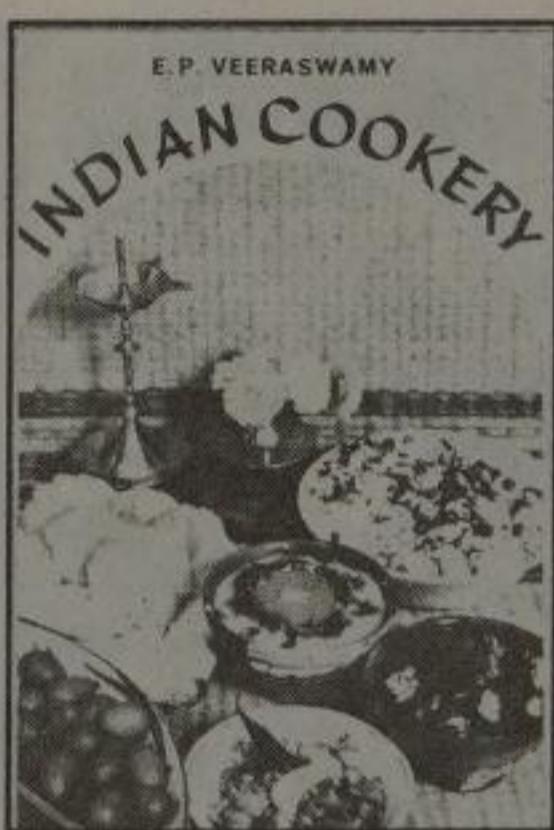
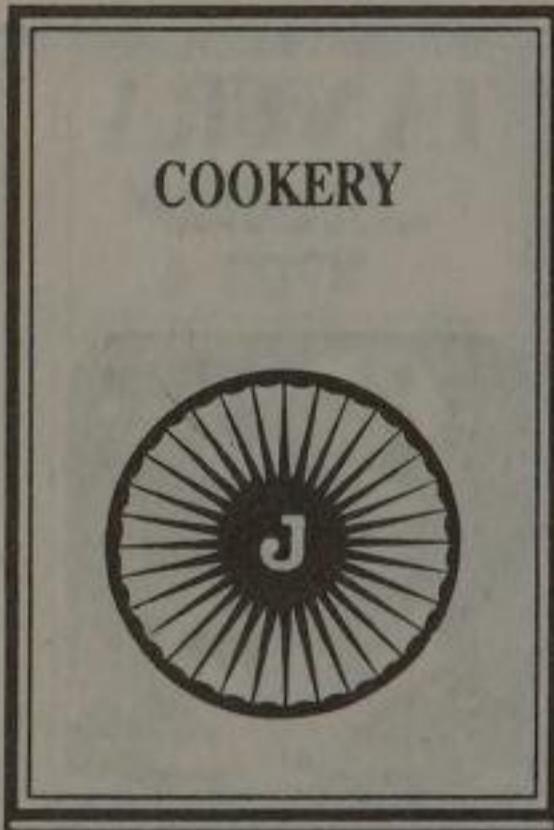
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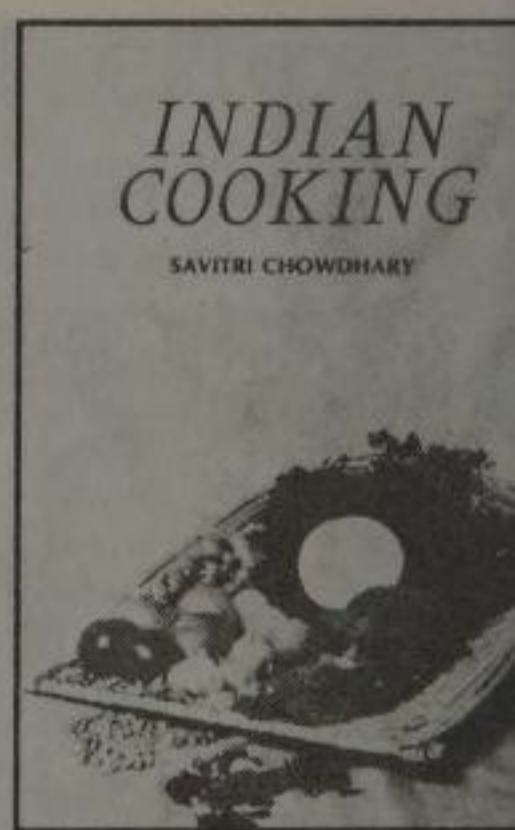
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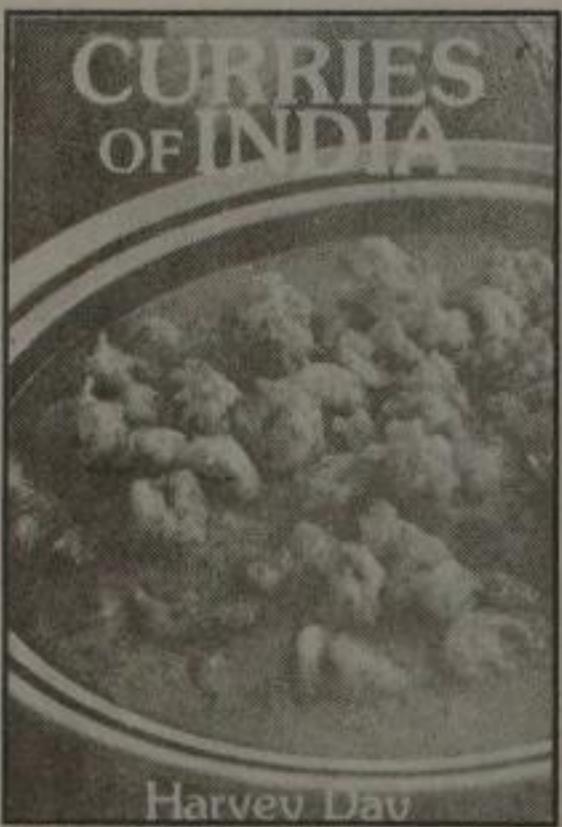
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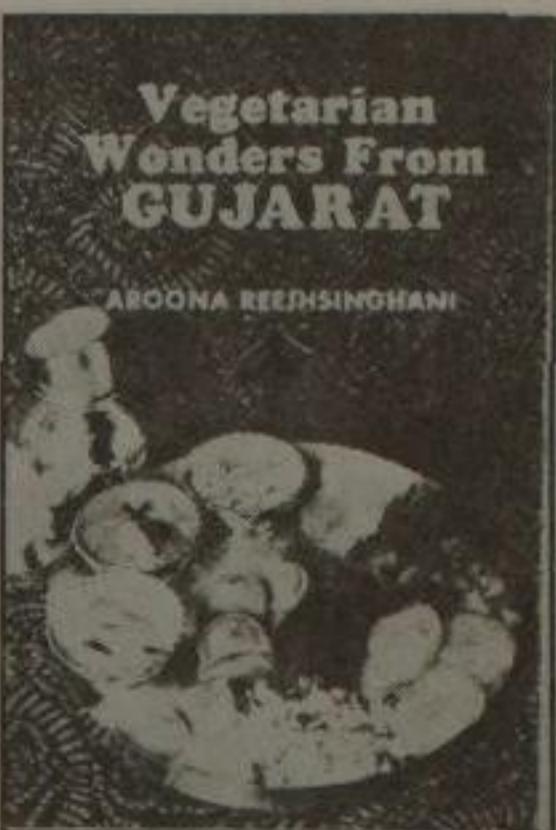
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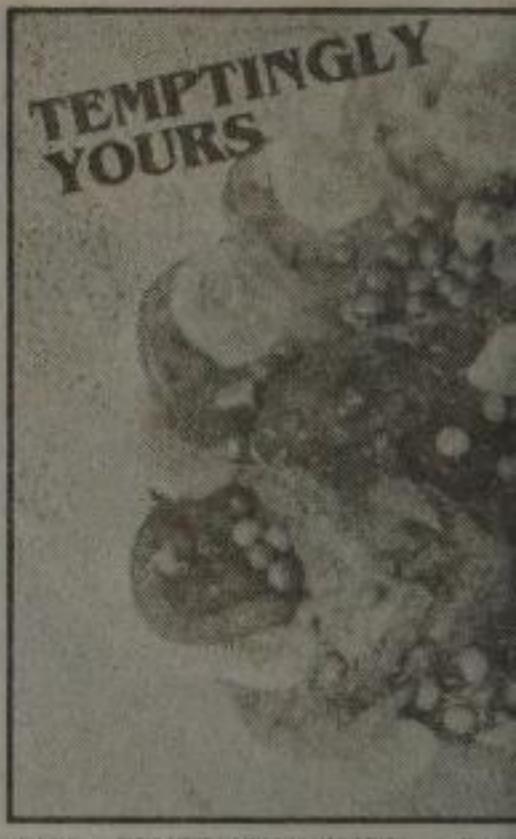


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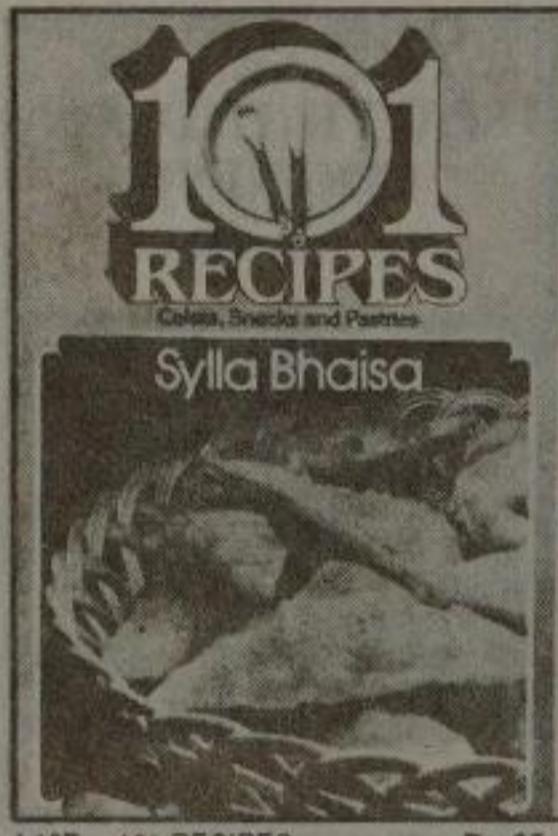
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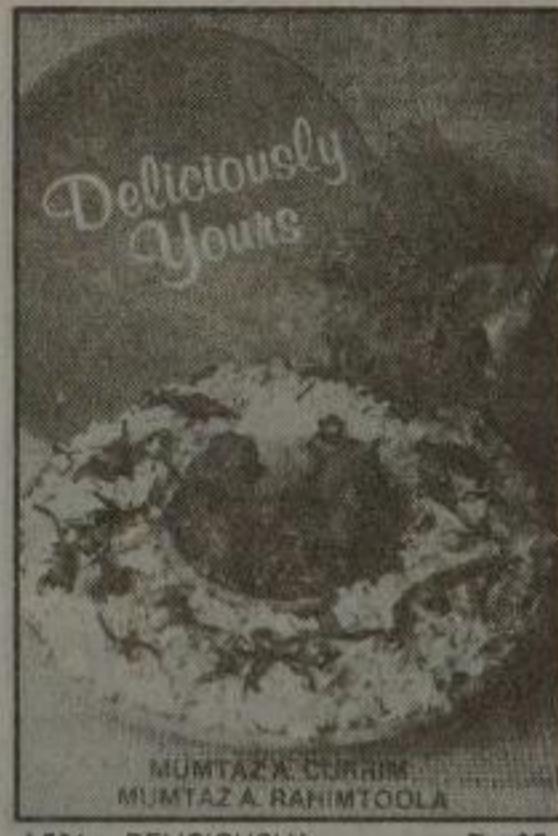


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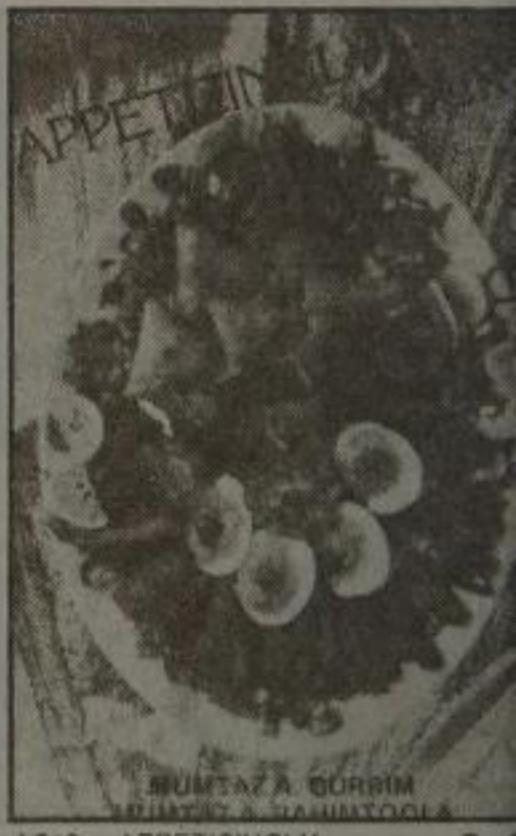
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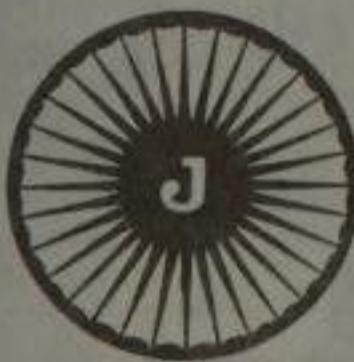
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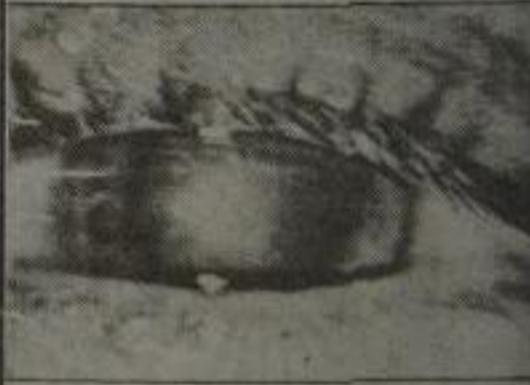
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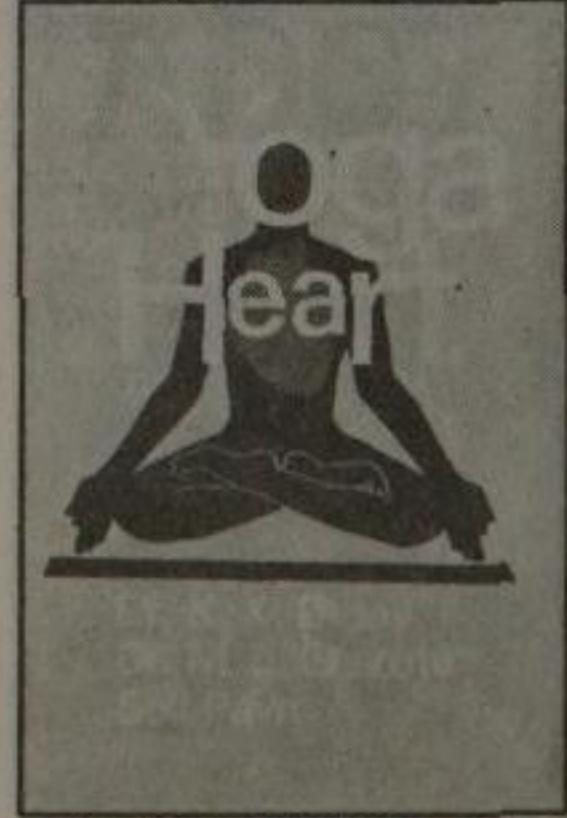
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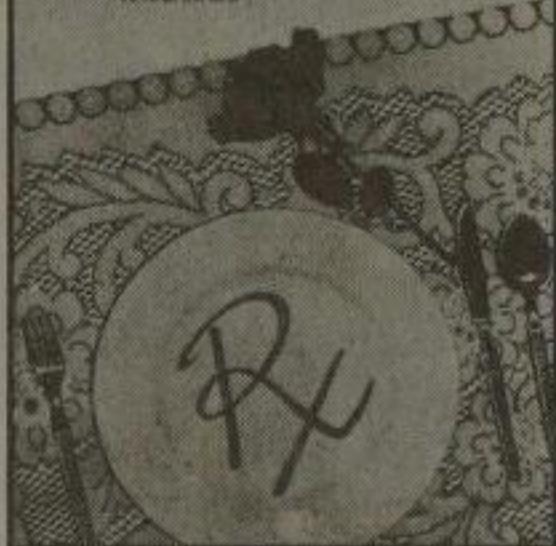
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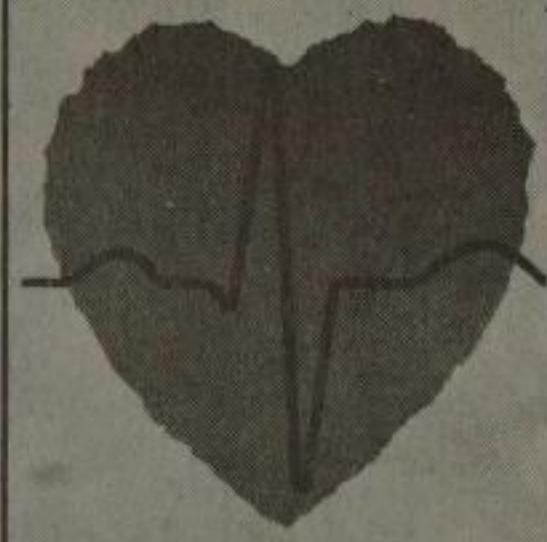


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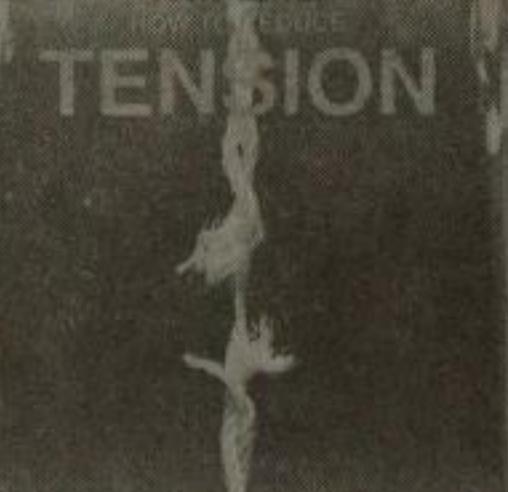


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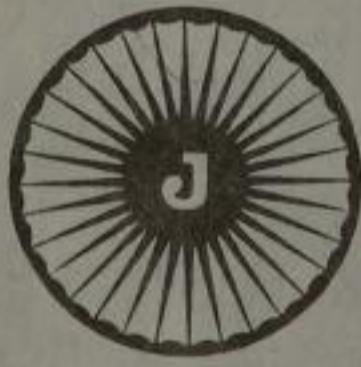
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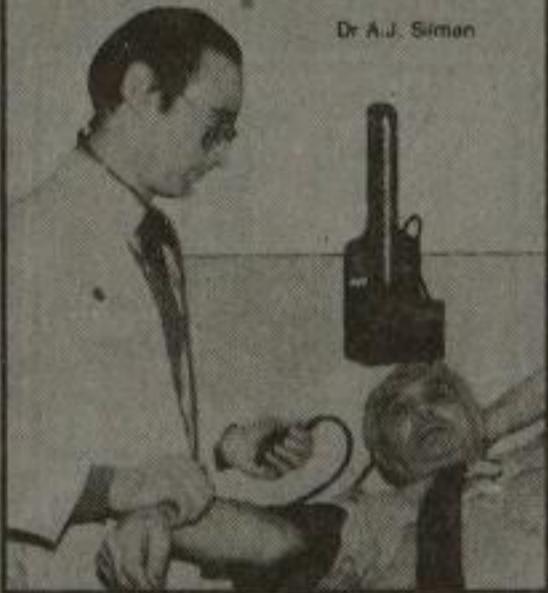


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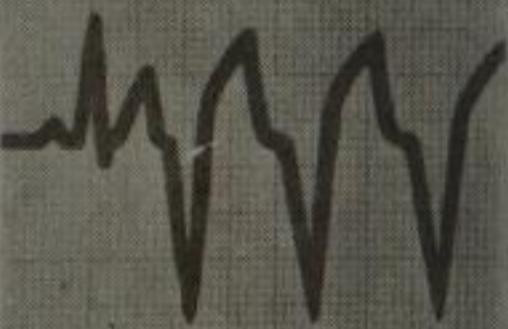
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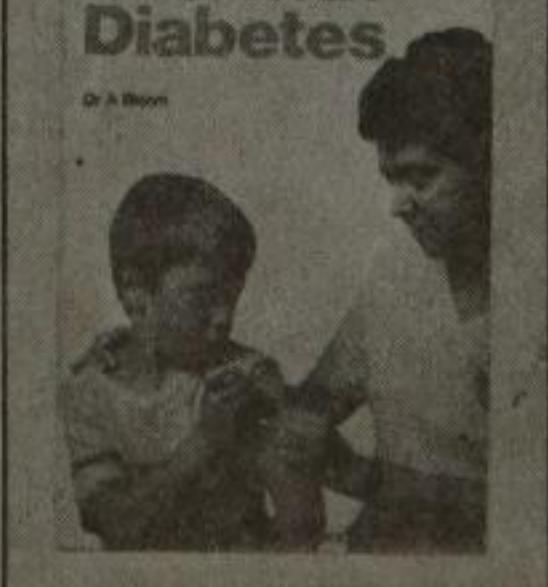


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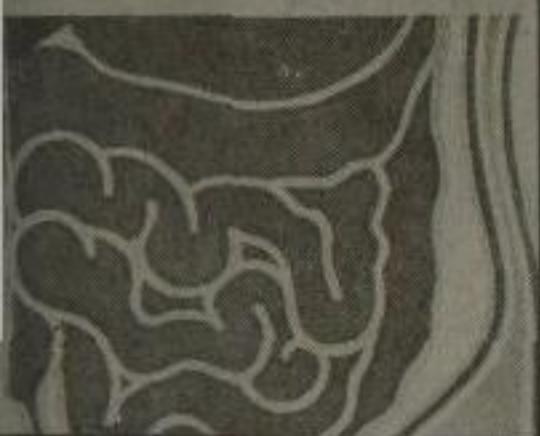
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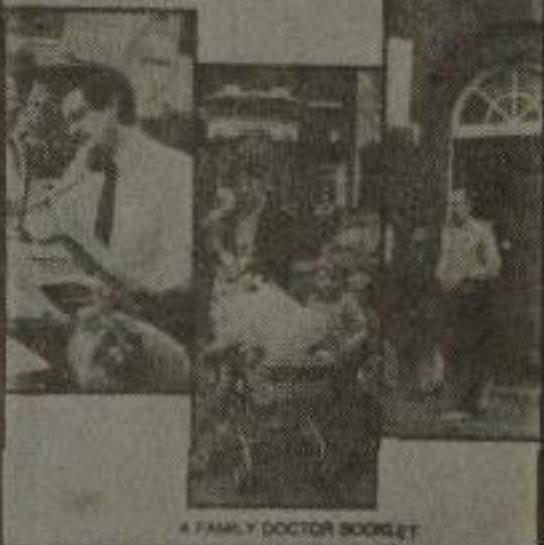
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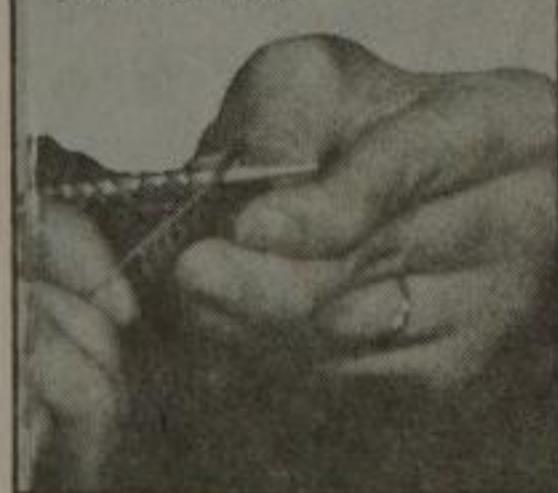
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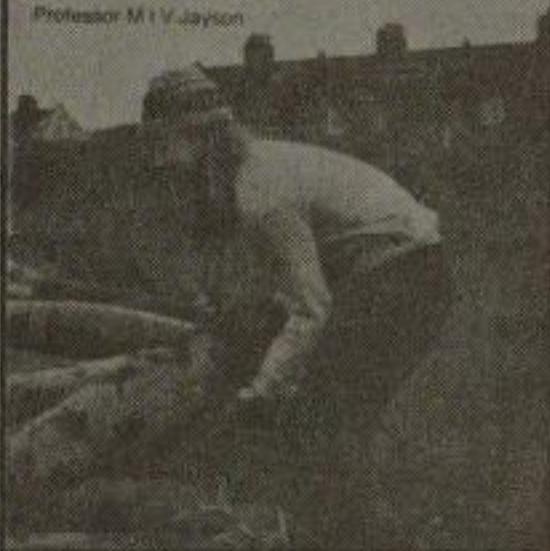


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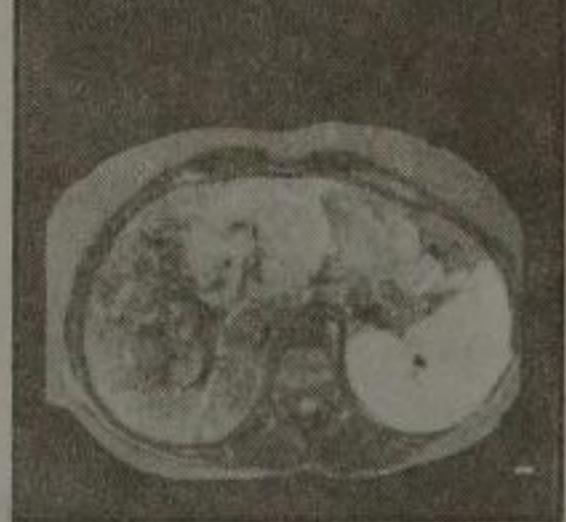


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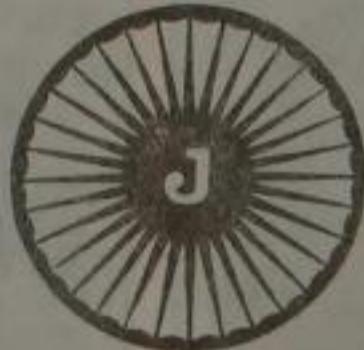
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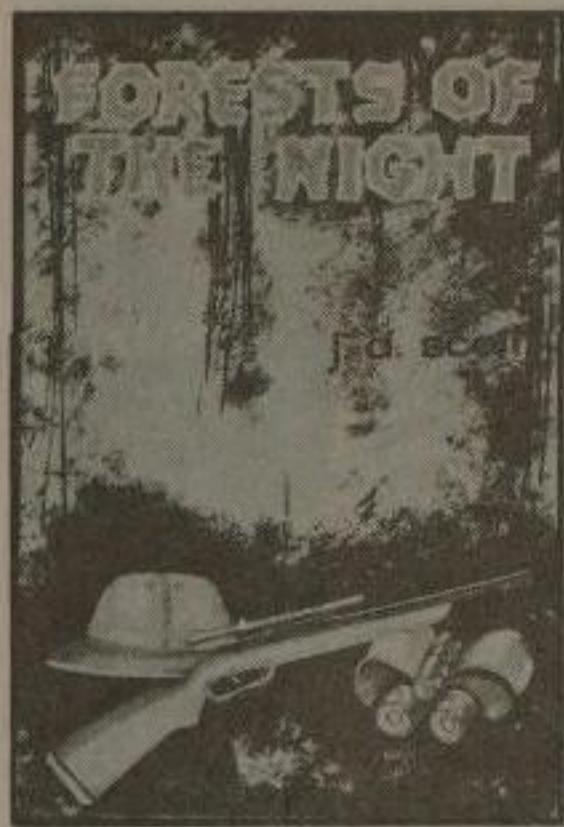
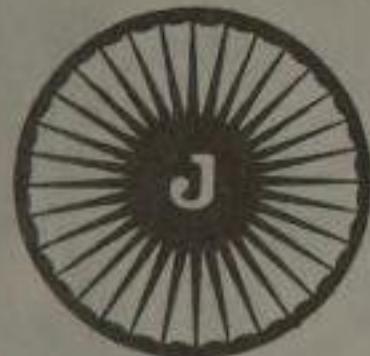
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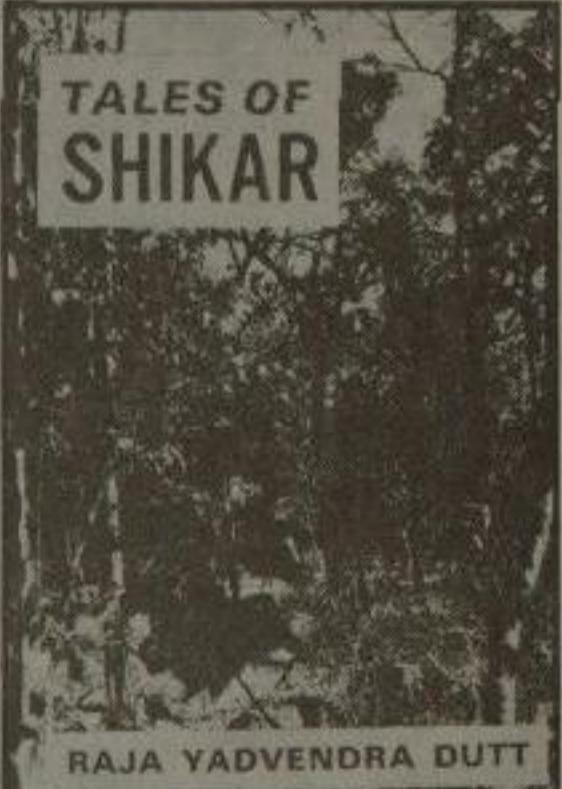
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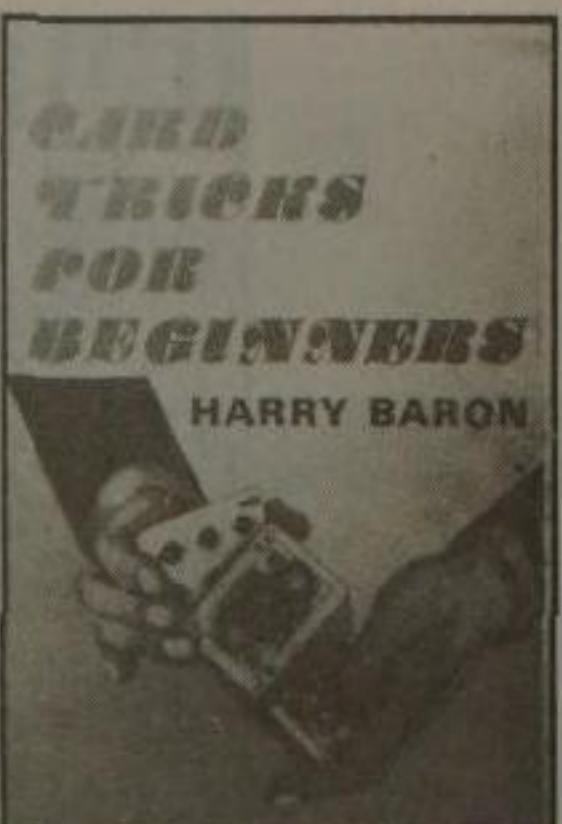
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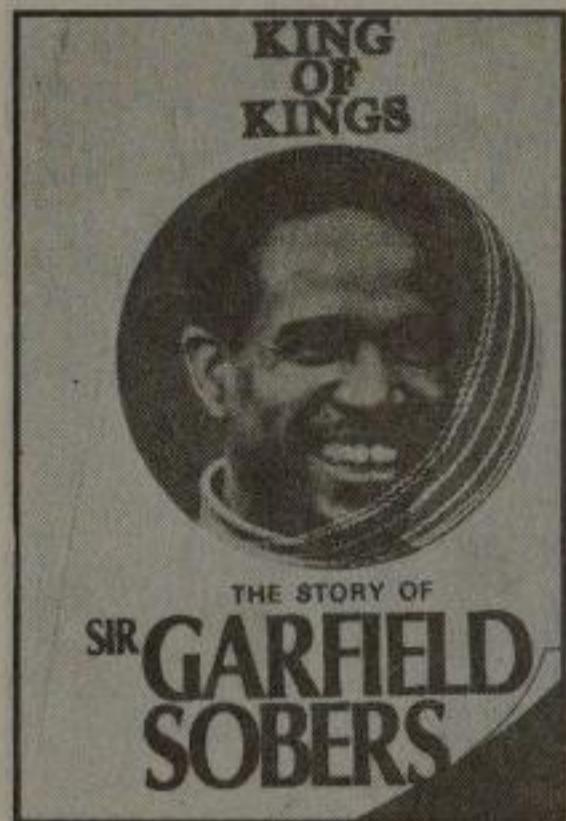
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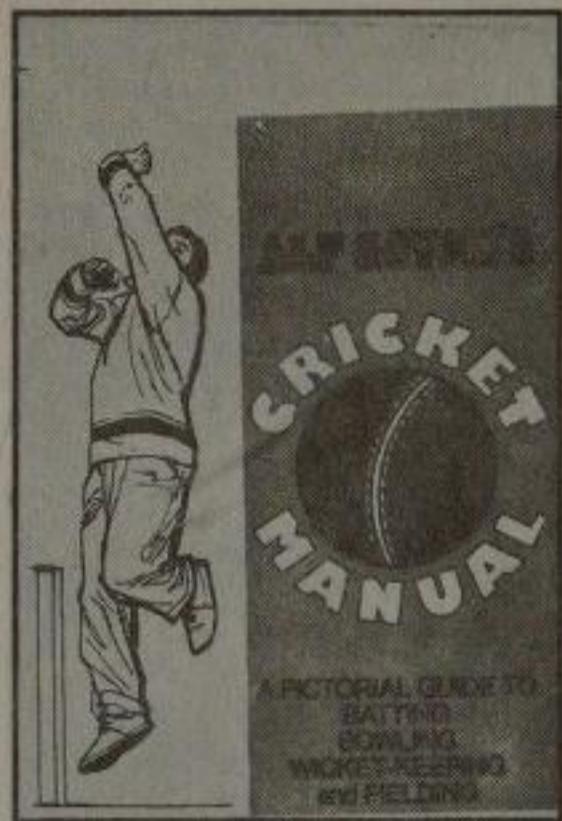
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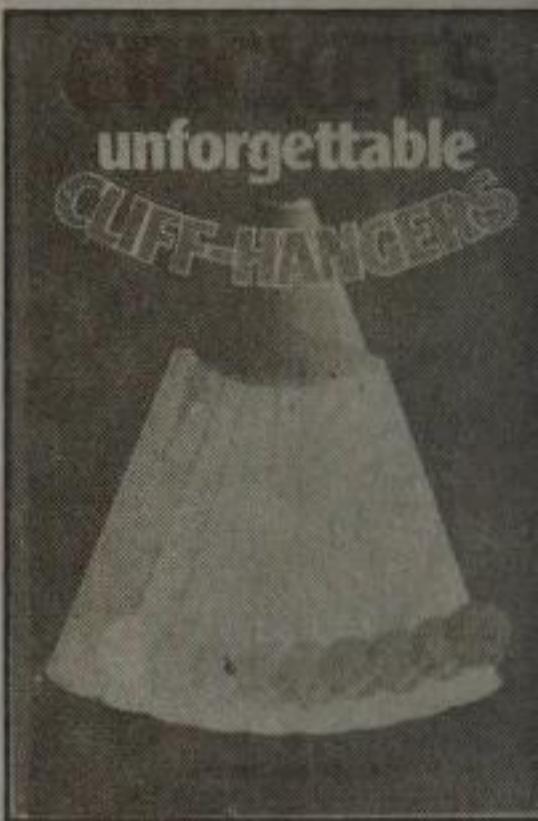
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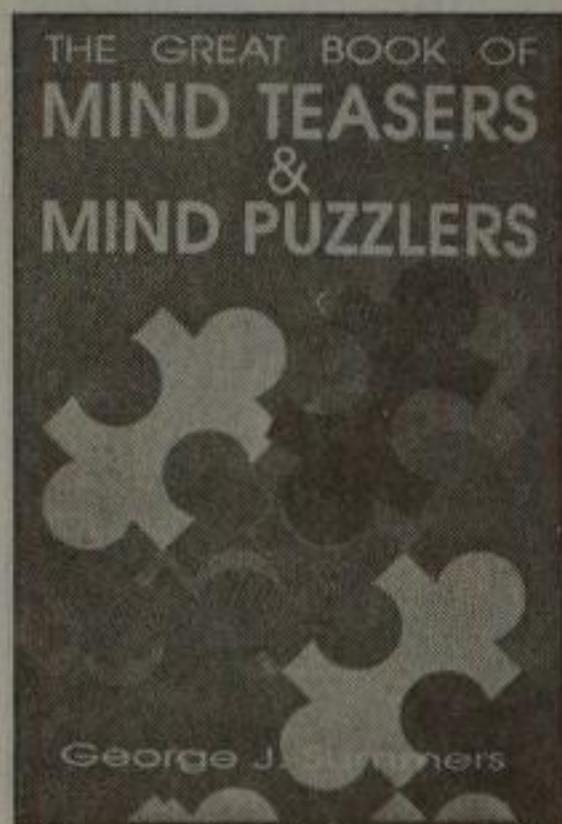
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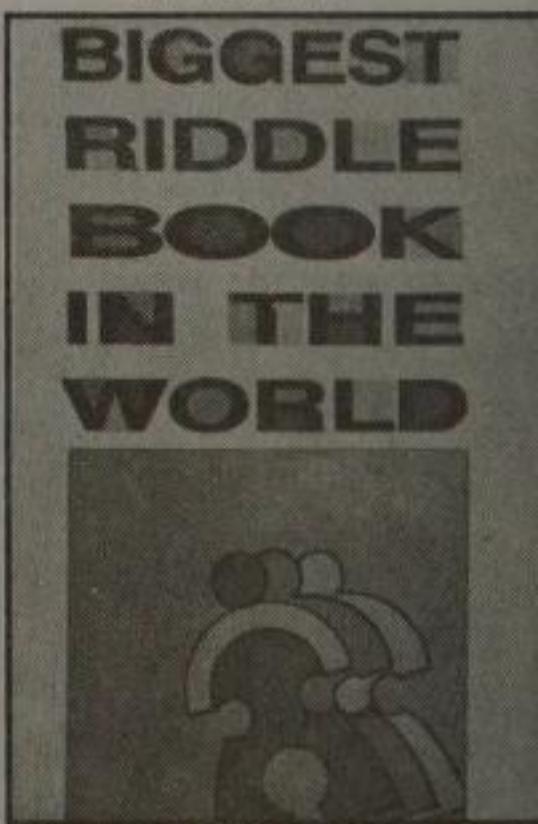
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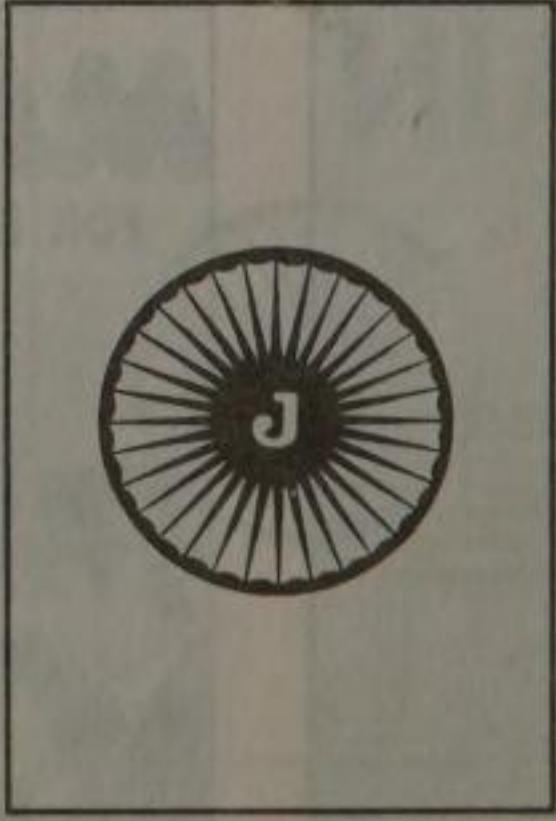
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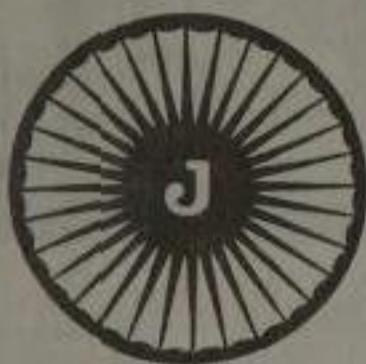
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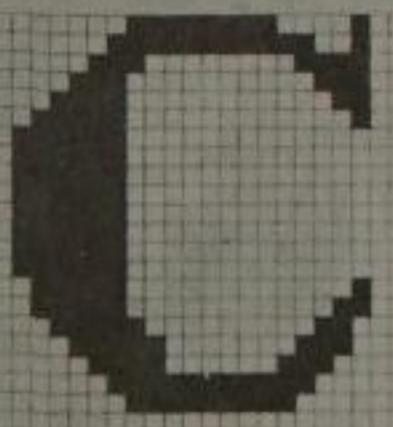


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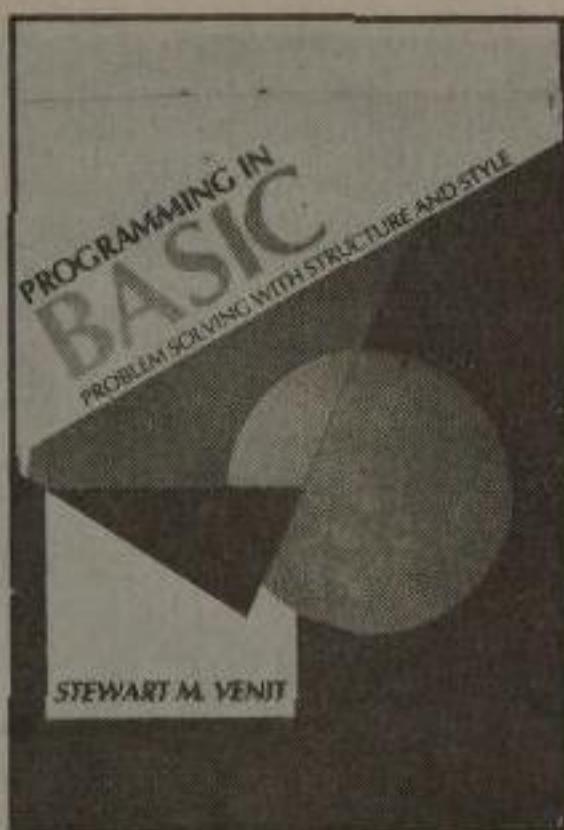


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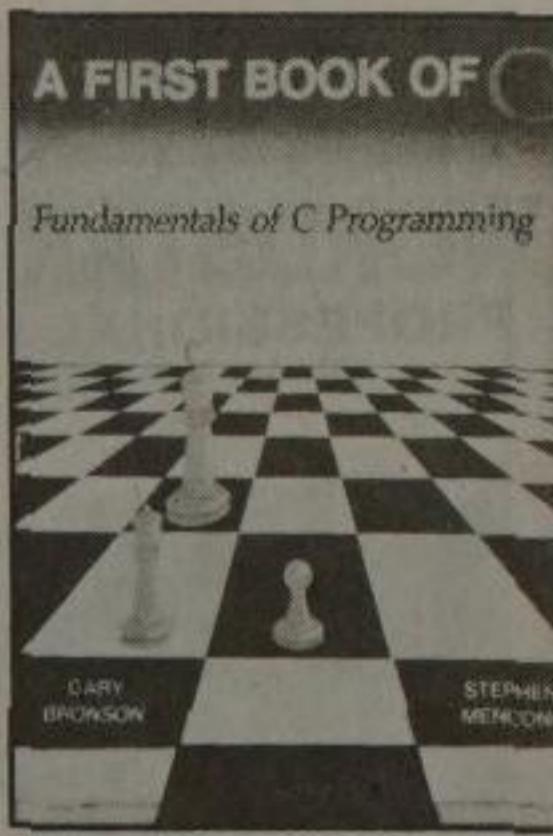
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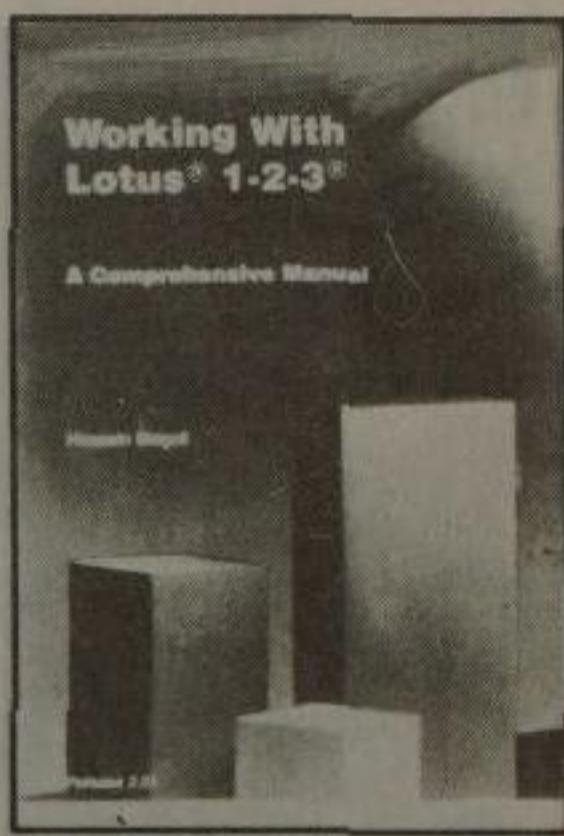
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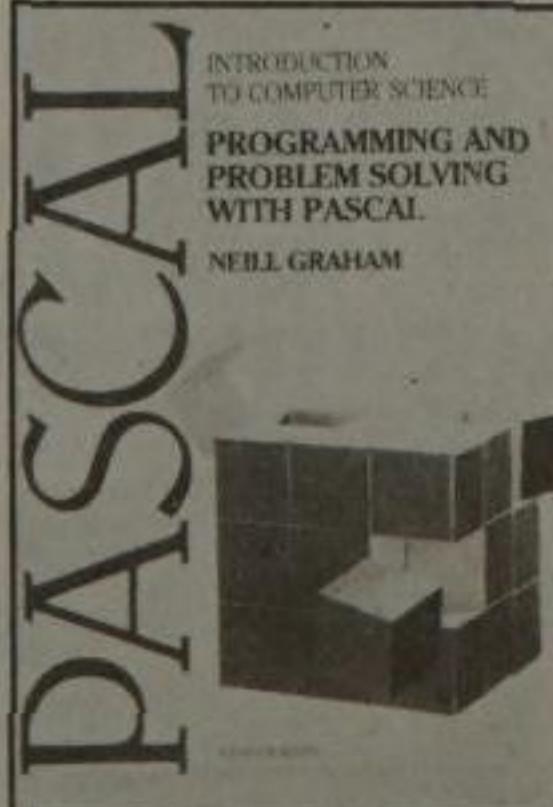


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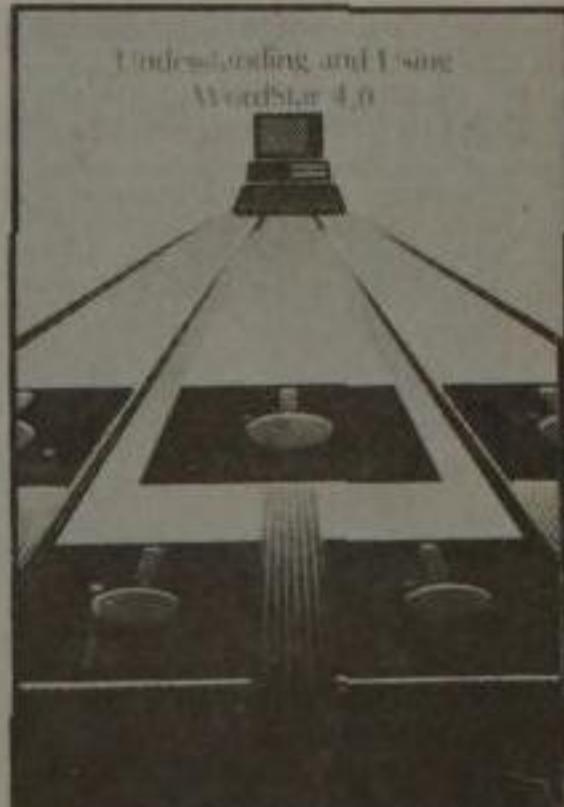
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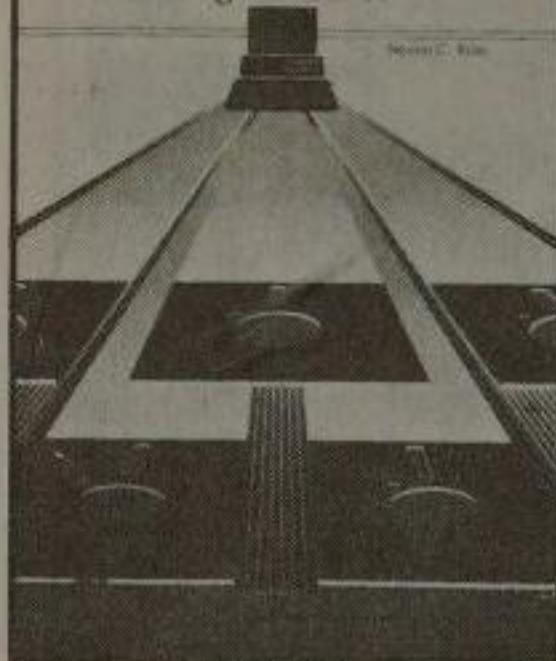
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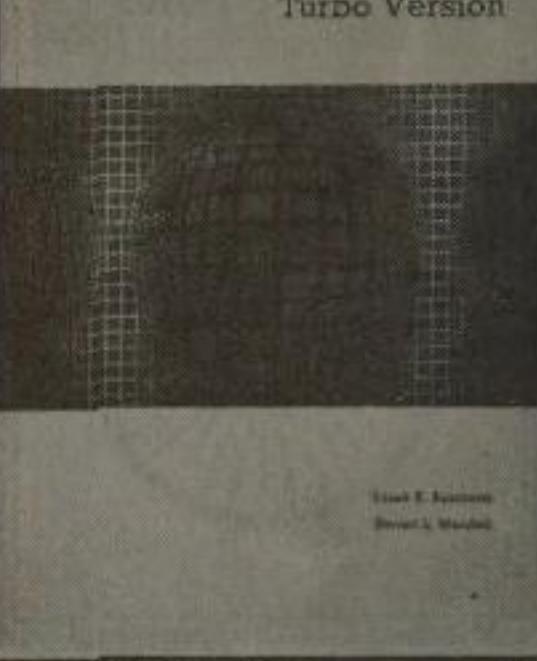
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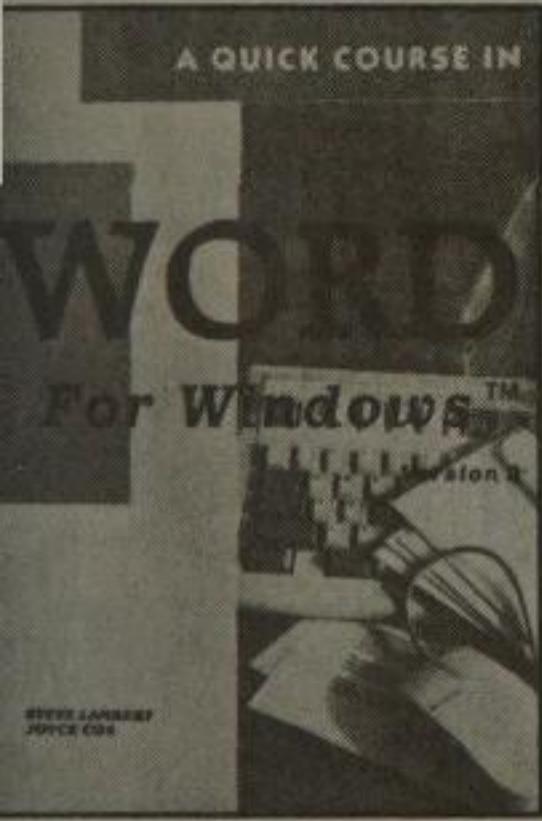
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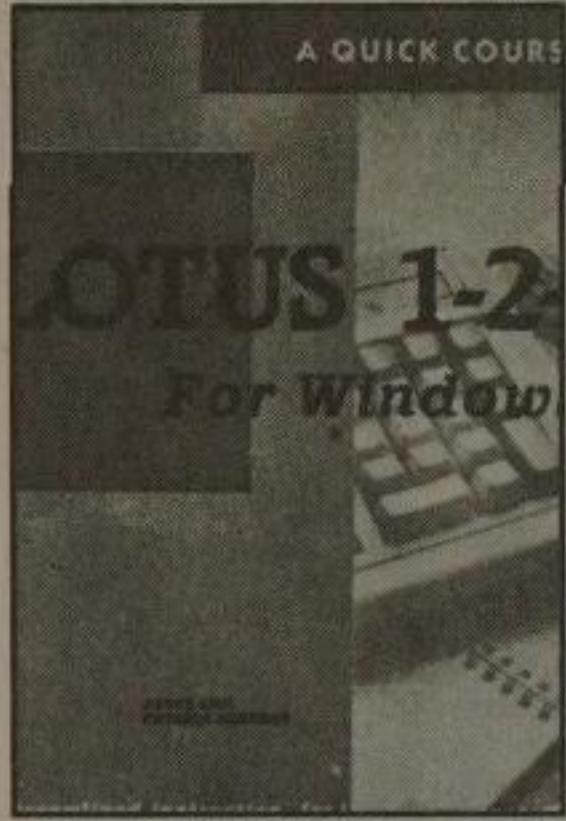
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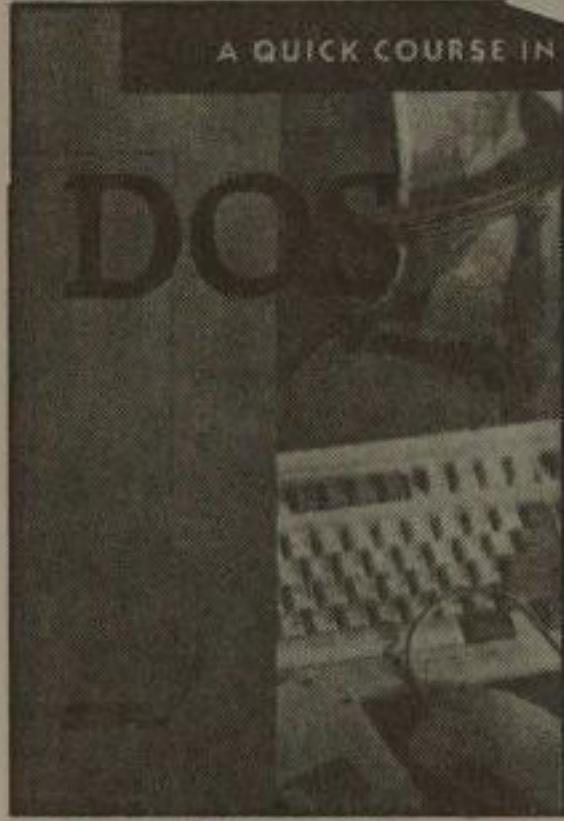
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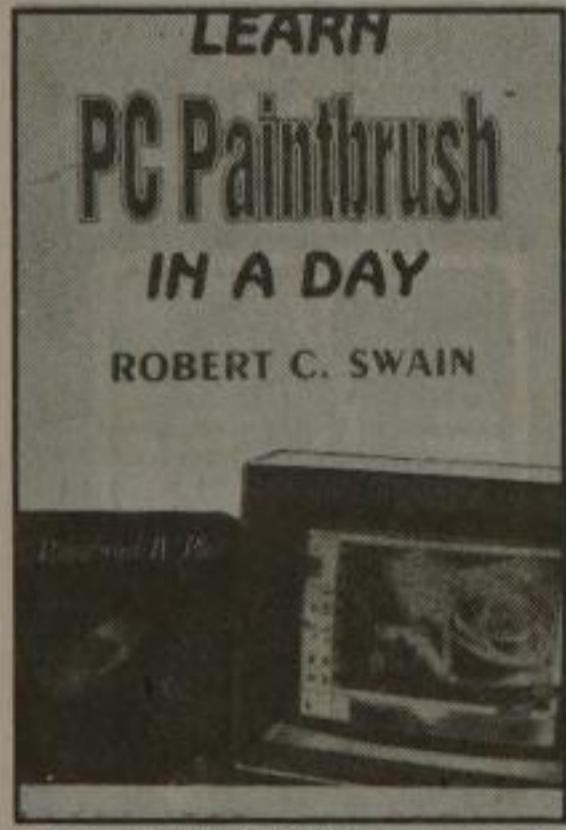
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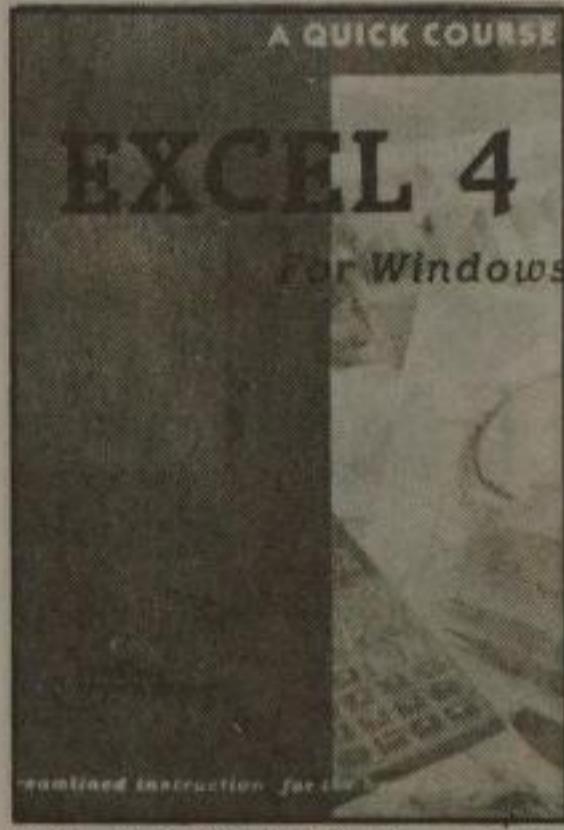
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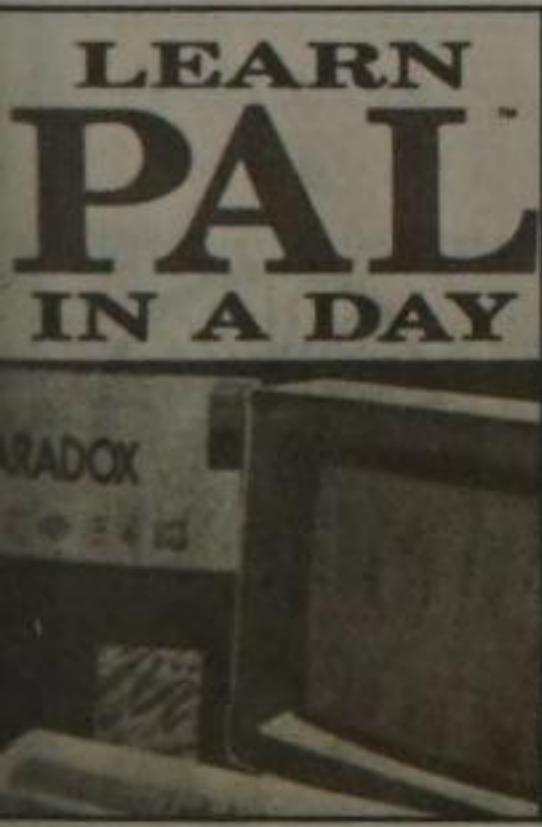
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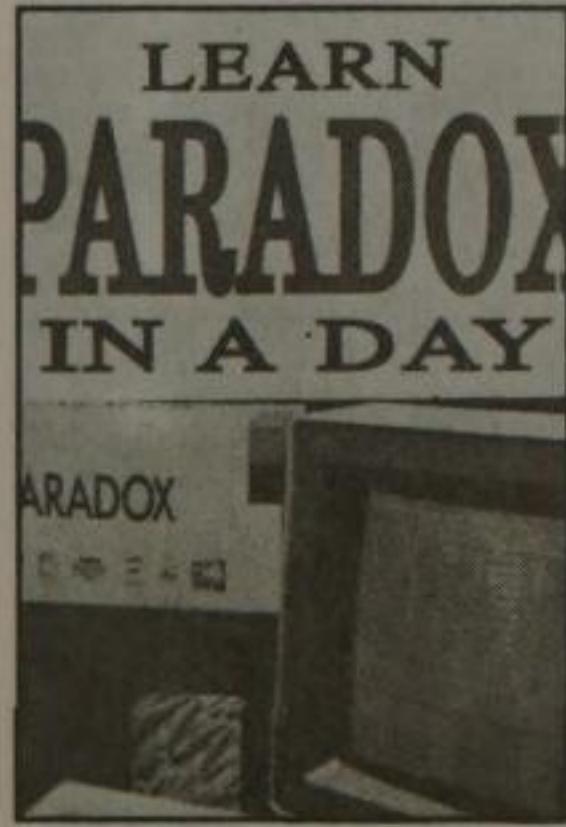
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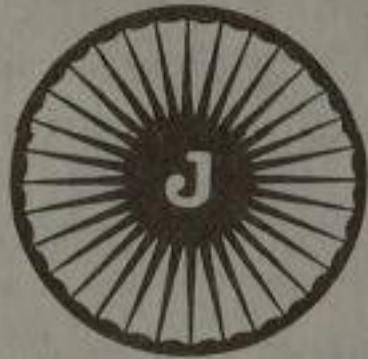


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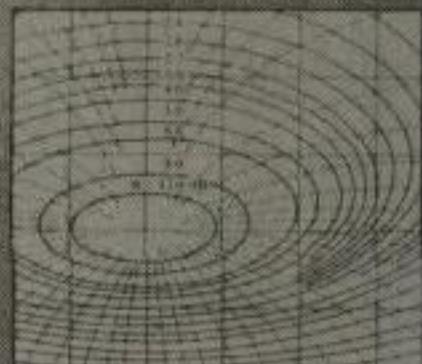


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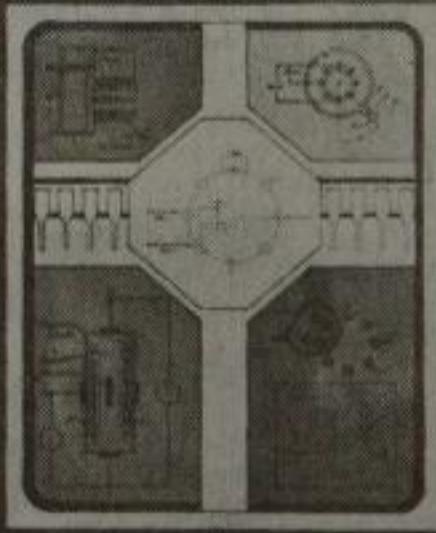
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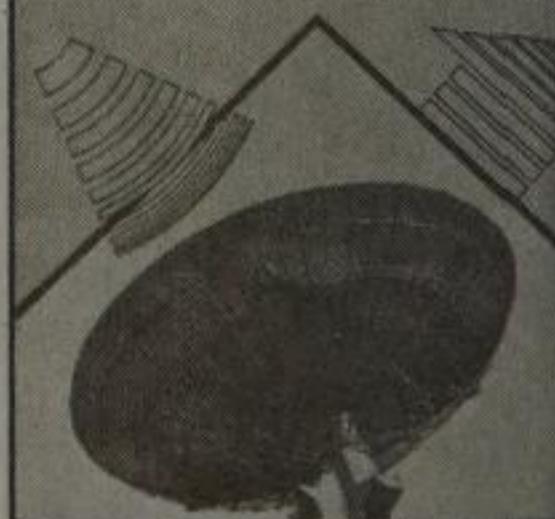
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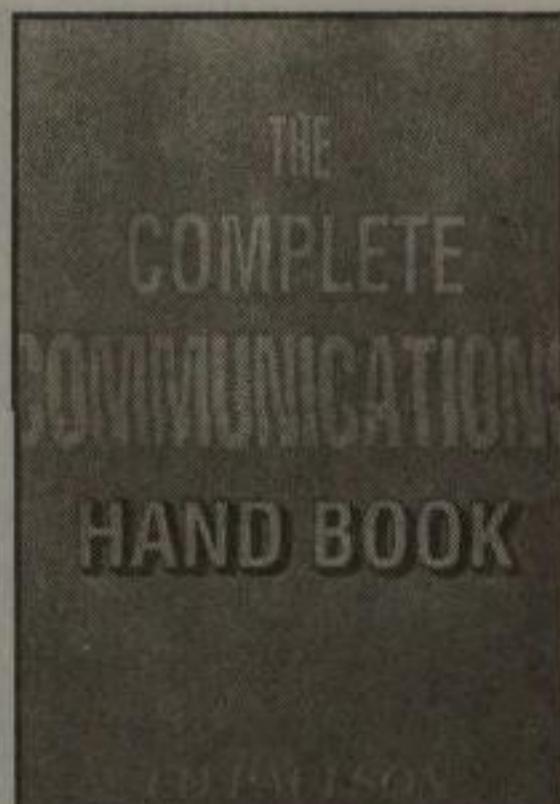
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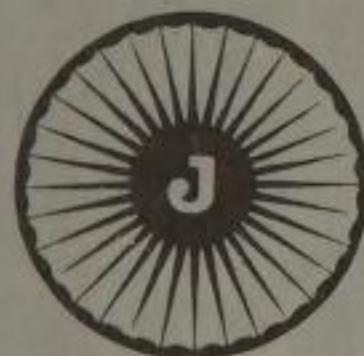
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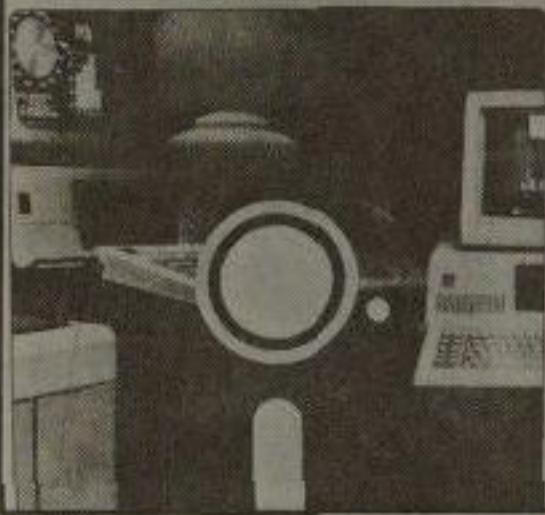
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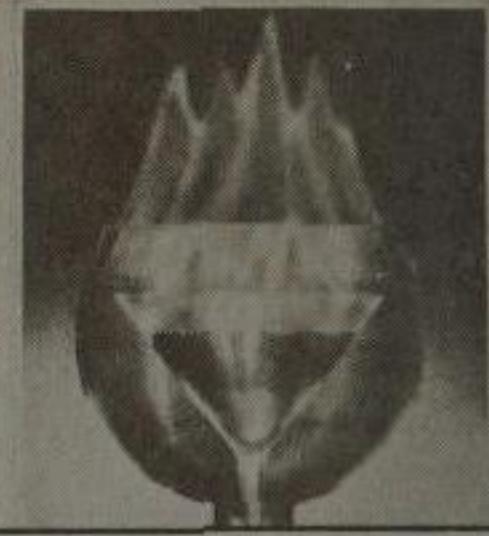
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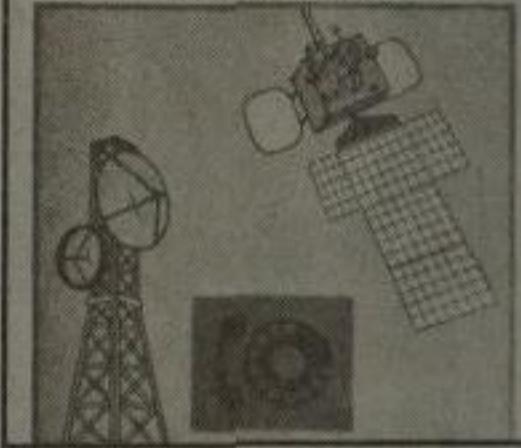
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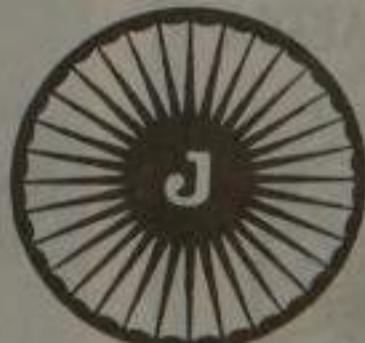
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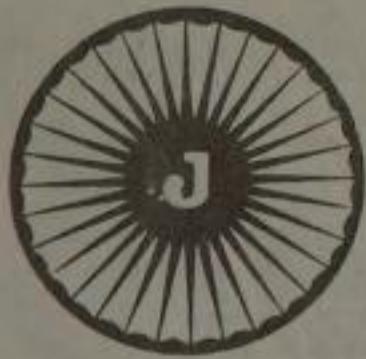
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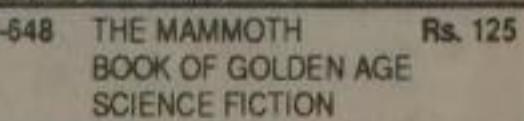
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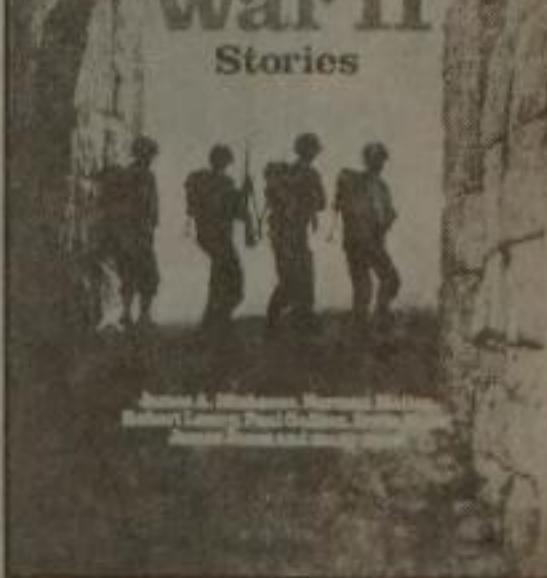
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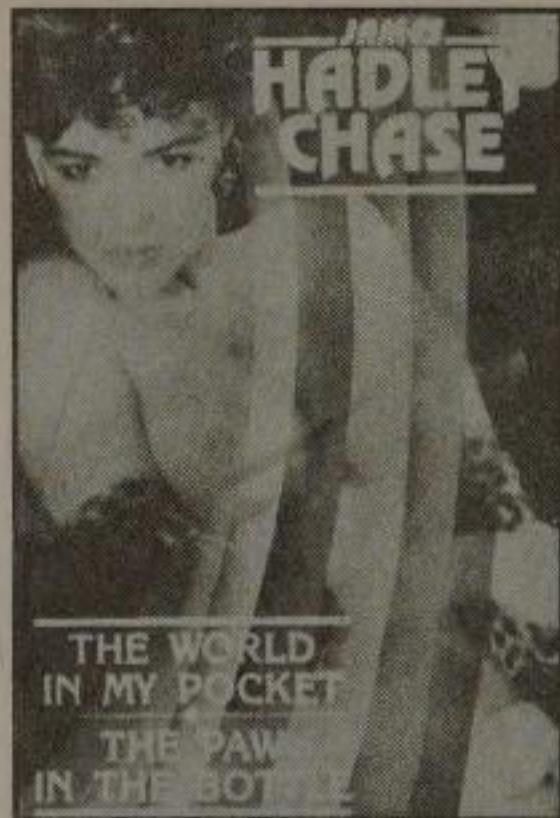
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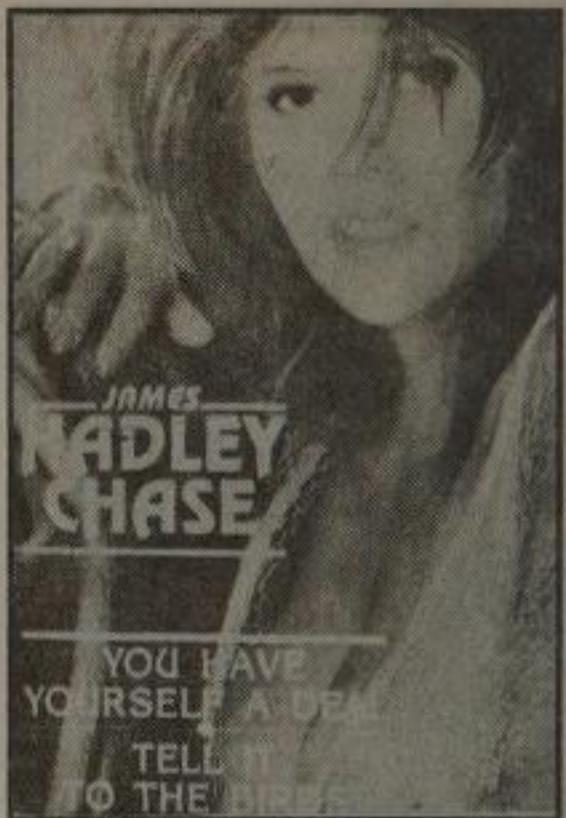
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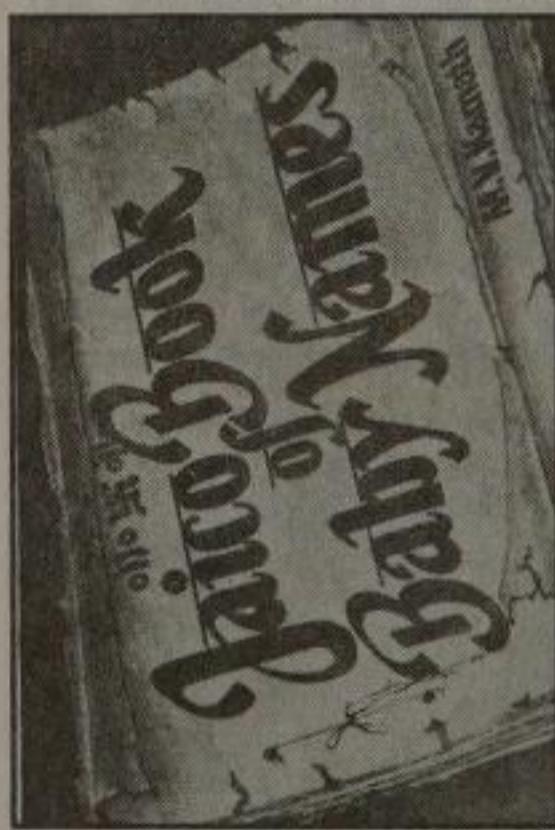
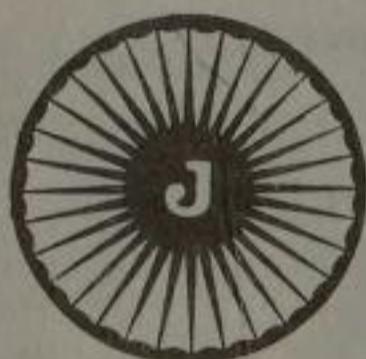


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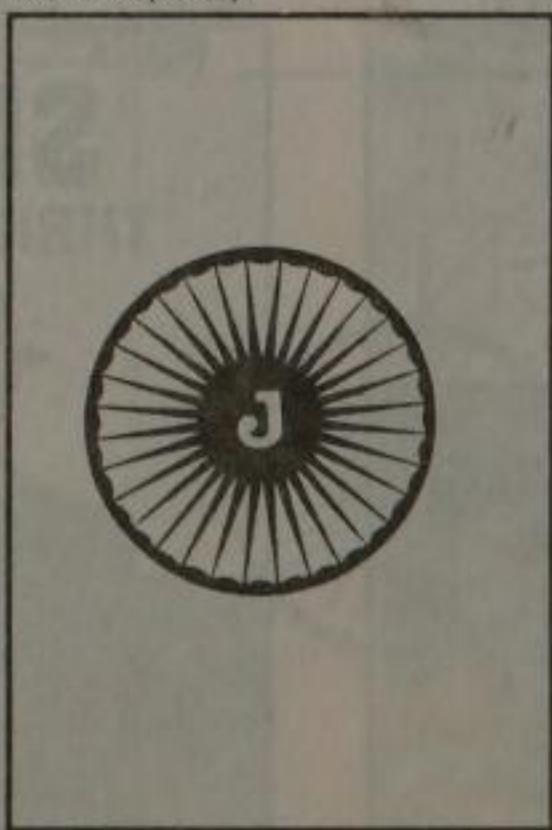
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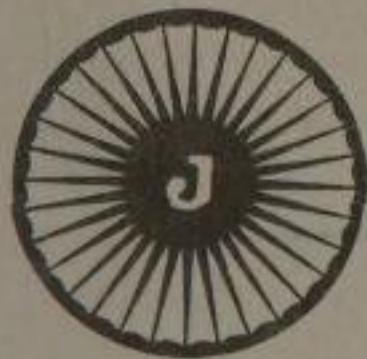
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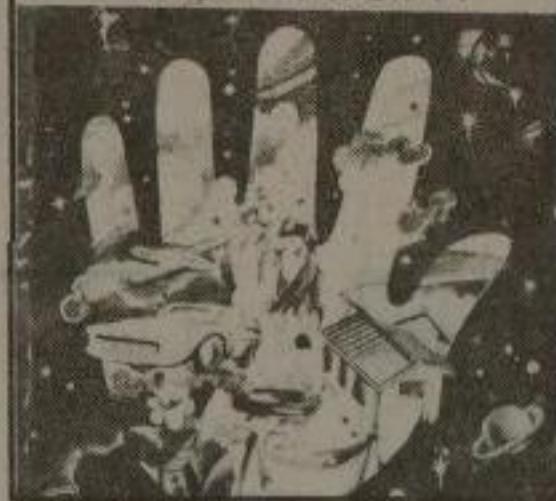
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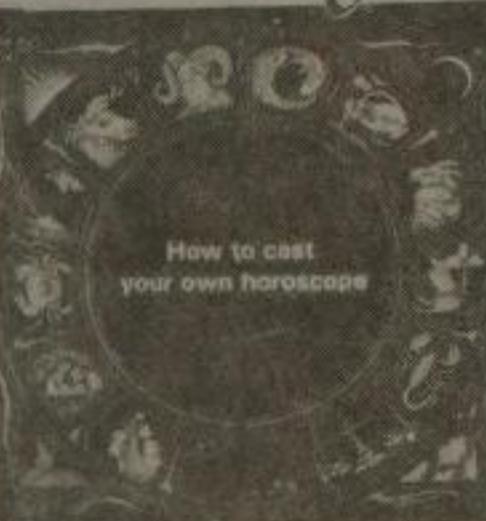
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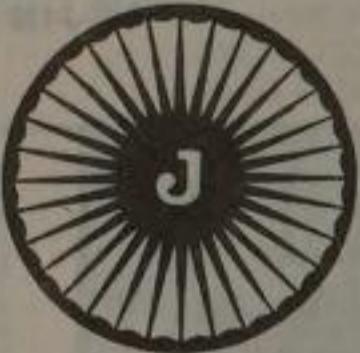
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