



20586

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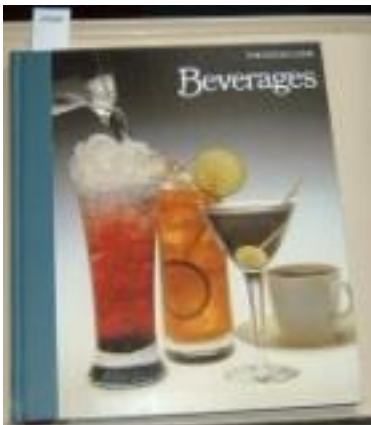
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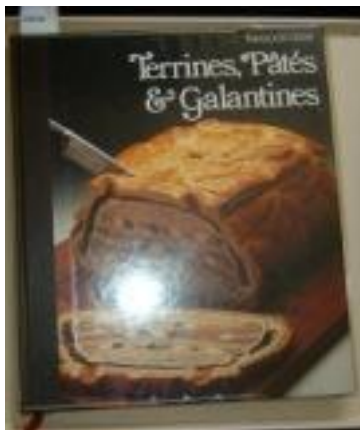
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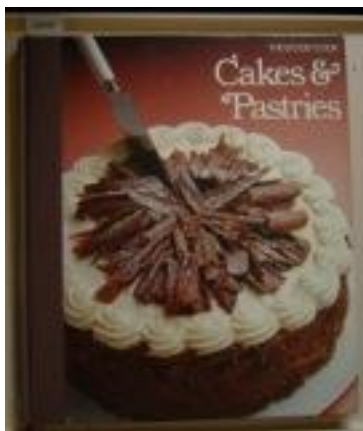
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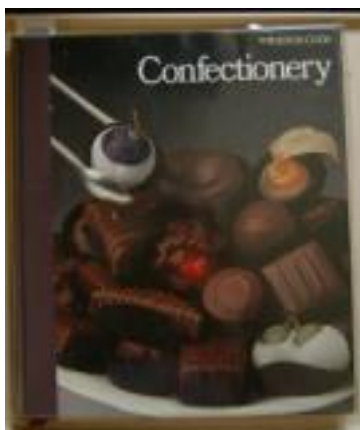


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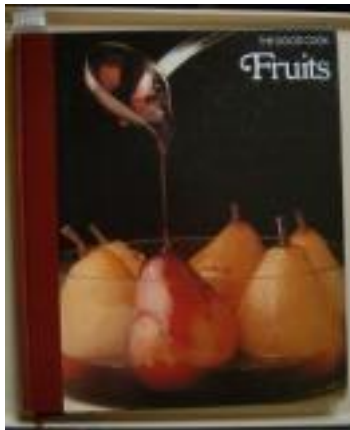
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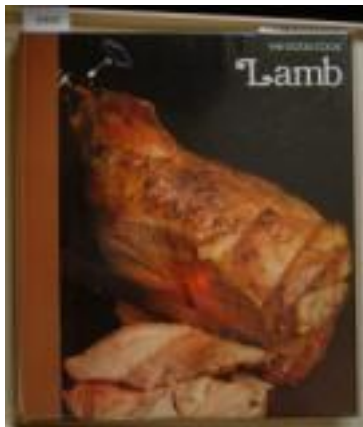
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to create and may Kismet's corkscrew  
never grow cobwebs! love Russell.

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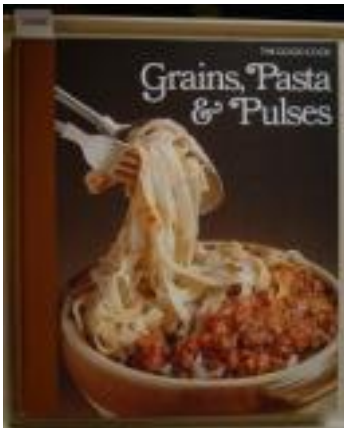
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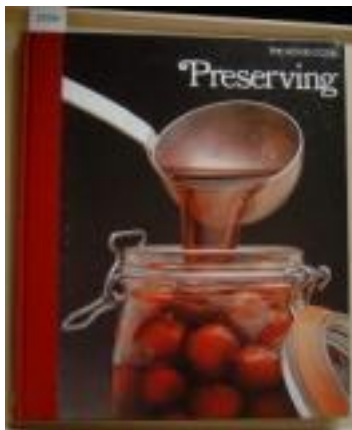
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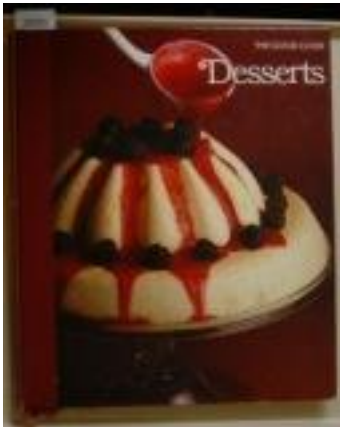
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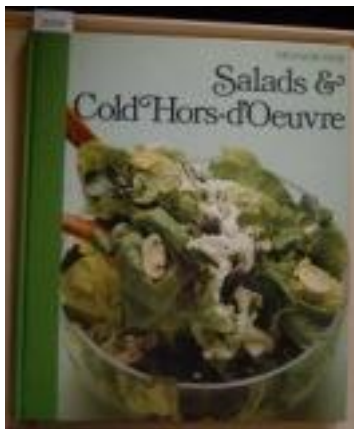
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