



whitecap books | FALL 2012



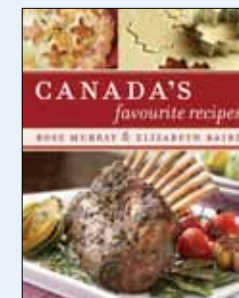


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everyday cooking



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for the kids



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best-value wine guides



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THE VEGETARIAN'S COMPLETE QUINOA COOKBOOK

edited by Mairlyn Smith, PHEC from the Ontario Home Economics Association



Make the most of a complete plant protein

book specifications

ISBN 978-1-77050-097-6
8 x 10 | paperback with flaps
216 pages | \$29.95
120 recipes | 80 photographs
colour throughout | index
rights: world
available september 2012

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THE VEGETARIAN'S COMPLETE QUINOA COOKBOOK

From the Ontario Home Economics Association

edited by Mairlyn Smith, PHEC

By the same author



HEALTHY STARTS HERE!

by Mairlyn Smith
978-1-77050-039-6
\$29.95

Of related interest



QUINOA 365

by Carolyn Hemming
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978-1-55285-994-0
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EVERYDAY FLEXITARIAN

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and Pat Crocker
978-1-77050-021-1
\$29.95



SPILLING THE BEANS

by Julie Van Rosendaal
and Sue Duncan
978-1-77050-041-9
\$29.95

The Vegetarian's Complete Quinoa Cookbook is the only book you need to incorporate quinoa into a vegetarian diet. It features 120 recipes, contributed by professional home economists, for quinoa-based meals that can take you right through the day.

Quinoa is rapidly becoming one of our more popular superfoods. As a natural source of nutrients and protein, this versatile plant can be used in place of almost any grain, in any meal of the day, making it the perfect food for vegetarians.

Every recipe is complemented by a full nutritional profile and is less than 500 calories. Many of the recipes are gluten free. This complete cookbook has recipes for breakfast dishes, quickbreads and yeast breads, lunch dishes, soups, salads, sides, main dishes, desserts and cookies and squares. The mains chapter features a wide variety of traditional recipes, as well as stir-fries and stews, dishes with Mediterranean flavours and omelettes and other egg dishes.

Whether you are vegetarian or not, you will find recipes in this book that will cultivate your taste for this flavourful plant. Try quinoa out in:

- Pumpkin Cornmeal Pancakes
- African Peanut Soup with Red Quinoa
- Mexi Meatless Shepherd's Pie
- Goat Cheese, Red Pepper and Spinach Quiche
- Dark Chocolate Pudding Cake

Easy to cook, and a great alternative to rice, couscous or pasta, quinoa is not only tasty and nourishing, but loaded with nutrients. *The Vegetarian's Complete Quinoa Cookbook* is the essential cookbook for helping you make quinoa part of a complete vegetarian diet.

Features/why buy

- The Ontario Home Economics Association is an authoritative source for information on healthy eating and nutrition.
- Mairlyn Smith is a popular figure with an engaging writing style.
- This is a comprehensive guide, covering all meals and all varieties and forms of quinoa.

Excerpt

As quinoa cooks, its colourful coating (the pericarp or germ) around each seed starts to curl off. The end result is a teeny-tiny spiral. Depending on the variety used, cooked quinoa can taste extremely mild to slightly nutty. Colour is usually a good indicator of flavour—the lighter the colour, the milder the flavour. Choose the white variety for a mild flavour, red or black for a nuttier flavour. The darker the colour of the quinoa, the chewier the texture.

Members of the [Ontario Home Economics Association](#), a self-regulating body of professional home economists, work to high standards to help people achieve and maintain a desirable quality of life. [Mairlyn Smith](#) is a bestselling cookbook author and a professional home economist. She has appeared on every morning show across Canada, including CityTV's *Breakfast Television* and *Canada AM*, and CBC's *Midday* and *Newsworld*.

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ROSE REISMAN'S

CHOOSE IT

AND

LOSE IT

The Road Map to Healthier Eating
at Your Favourite Restaurants

Navigate the nutritional options at your favourite restaurants

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ROSE REISMAN'S CHOOSE IT AND LOSE IT

The Road Map to Healthier Eating at Your Favourite Restaurants
by Rose Reisman

By the same author



ROSE REISMAN'S
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THE COMPLETE
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Of related interest



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by Mairlyn Smith
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HEALTHY HELPINGS
by Norene Gilletz
978-1-55285-788-5
\$29.95

We all want to eat well, cut calories and keep ourselves and our families happy and healthy. But with all our commitments and claims on our time—work, school, hobbies, commuting and ferrying our kids to their extracurricular activities—we don't always have time for home-cooked meals. Fast food—whether it's from our favourite "fun night out" restaurant or the "on the way to work" coffee shop—is a reality of our busy lives. But there's no reason it has to be a high-calorie or unhealthy reality.

Healthier choices can be made at fast-food restaurants. When we're at A&W, how many of us know to choose a Mamaburger over a Mozzaburger? At Panago's, a Quattro Cheese on Multigrain Thin Crust pizza over a Primo Vegetarian Hand Tossed pizza? At Starbucks, a Butter Croissant over a Blueberry Scone? At all three of these restaurants, the first option is—surprisingly—the healthier one!

Rose Reisman's Choose It and Lose It sets out a selection of healthier choices at these restaurants and 62 other popular Canadian food destinations. Rose reveals the ingredients that make one choice better than another in keeping your calories, fat, sodium and sugar in control.

This easy-to-use, small-format book is a handy reference guide for those who want to learn how to deconstruct a restaurant meal at a glance and make the healthy choice every time.

Features/why buy

- Quick and easy-to-use reference in an attractive package.
- Covers major fast-food restaurants across Canada.
- No other book like this on the market for Canadians. *Eat This, Not That!* sold very well in the US.

Excerpt

Dairy Queen

Choose It: Chocolate Cone, medium (360 calories, 10 g fat (6 g saturated), 59 g carbohydrates)—Why choose it? Just eliminating the chocolate coating of the Chocolate-Dipped Cone reduces the calories considerably and the fat by three times the amount. The saturated fat is lower by more than double as well.

Lose It: Chocolate-Dipped Cone, medium (470 calories, 21 g fat (16 g saturated), 63 g carbohydrates)—Why lose it? The chocolate dip adds an extra 100 calories, doubles the fat and more than doubles the saturated fat! Plus, the dip is made from a chocolate compound, so you're not even getting all those yummy chocolate antioxidants!

Rose Reisman is one of Canada's leading advocates for family nutrition. A registered nutritional consultant, she has written more than 16 cookbooks, which have sold more than 750,000 copies. Rose has appeared on numerous North American television and radio shows, including *Cityline* (CityTV) and the *Today Show* (NBC), and is a contributor to *The Huffington Post Canada* and Dr. Oz's Sharecare website.

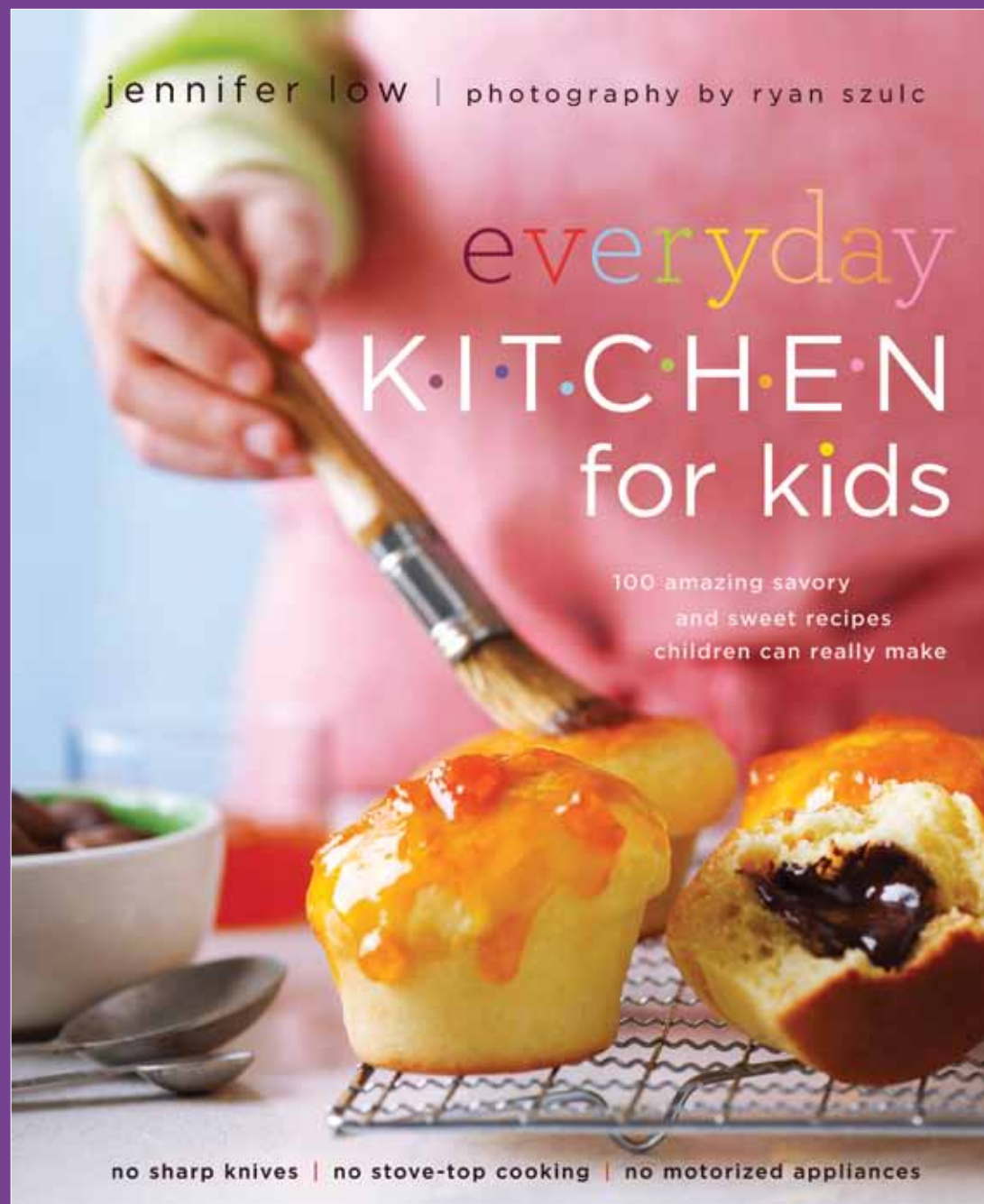
Marketing

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Blogger media campaign



Discover the thrill of cooking for the first time

book specifications

ISBN 978-1-77050-066-2
9 x 11 | paperback with flaps
216 pages | \$29.95
100 recipes | 94 photographs
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EVERYDAY KITCHEN FOR KIDS

100 Amazing Savory and Sweet Recipes Children Can Really Make
by Jennifer Low

By the same author



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Of related interest



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READY, STEADY, BAKE
by Lucy Broadhurst
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COOK
by Deborah Anzinger
978-1-77050-040-2
\$24.95

What's the best way for children to experience the thrill of cooking? By getting into the kitchen and making all their favourite dishes themselves.

Everyday Kitchen for Kids, the follow-up to the award-winning, international bestseller *Kitchen for Kids*, helps children do just that. With a chapter on organizing the kitchen, a glossary of methods and ingredients, and 100 all-new recipes, all featuring kid-friendly cooking methods, *Everyday Kitchen for Kids* is the cookbook for encouraging kid power in the kitchen.

Some of the whimsically-titled dishes children will be able to make are:

- Fin-Tastic Fish Fillets
- Coconut-Curry Kookoo Chicken
- Batch o' Brekkie Sausages
- Rainy Day Banana Bread
- Tirami-Moo

And with *Everyday Kitchen for Kids* it's "safety first" all the way. None of the methods call for sharp knives, stovetop cooking or small motorized appliances. All the recipes are kid tested and approved, and accompanied by a full-colour photograph.

With this book, no longer will kids be asking adults to make all their favourite foods. Adults will be saying, instead, to kids: "Wow! You made this?!"

Features/why buy

- Sequel to the bestselling original book.
- Written in response to readers who asked for more recipes for savoury dishes.
- Stunning photography from celebrated food photographer Ryan Szulc.

Excerpt

Dear Kids—You are about to go on an adventure you'll never forget. You're going to make recipes that are delicious and will amaze your family and friends. A bit of flour and water plus your enthusiasm and watch the magic happen! You can make your own hamburgers (yes, even the buns!), pizza as good as or better than ones you order, roast chicken in all kinds of scrumptious flavors, the best brownies and many wonderful types of cakes. . . . Happy cooking!

Jennifer Low lives with her husband and two children on the outskirts of the Niagara winegrowing region. In their household, a fun day is visiting the farmers' markets. Jennifer's is a food-centric life. In addition to producing cookbooks, she appears frequently as a TV cook on CBC, and is a food editor and recipe developer for corporate clients. Jennifer is also an entrepreneur and operates the beverage company that created Gojiccino, the emerging hot drink brand of independent cafés.

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CANADA'S favourite recipes

ROSE MURRAY & ELIZABETH BAIRD



Cosy up with our country's best-loved recipes

book specifications

ISBN 978-1-77050-098-3
8.5 x 10.5 | hardcover
276 pages | \$40.00
160 recipes | 130 photographs
colour throughout
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rights: world
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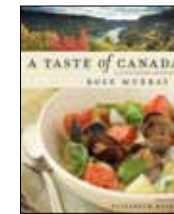
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CANADA'S FAVOURITE RECIPES

by Rose Murray and Elizabeth Baird

By the same author



A TASTE OF CANADA
978-1-55285-911-7
\$34.95

Of related interest



FLAVOURS OF PRINCE
EDWARD ISLAND
by Jeff McCourt et al.
978-1-77050-009-9
\$39.95



KATE AITKEN'S
CANADIAN COOK BOOK
edited by Elizabeth Driver
978-1-55285-591-1
\$16.95



THE HARROW FAIR
COOKBOOK
by Moira Sanders et al.
978-1-77050-020-4
\$29.95

Beloved Canadian food writers and long-time friends Rose Murray and Elizabeth Baird have teamed up to create an all-new cookbook filled with some of the most quintessential and delicious recipes in Canadian cuisine. A beautiful keepsake hardcover edition, *Canada's Favourite Recipes* is not only a treasury of classic Canadian recipes but a visual cornucopia of home-cooked food.

This evocative volume will be an essential gift for every Canadian foodie this holiday season!

Rose and Elizabeth, as well as fine cooks and chefs from all across the country, have contributed 160 recipes for best-loved Canadian dishes. Many of the recipes are complemented by personal anecdotes and recollections from the contributors about how the recipe came to be, the origins of the ingredients or the importance of the dish in their family traditions, culinary heritage or home regions.

Rediscover the delights of Canadian cuisine with recipes such as:

- Salt Cod and Potato Fritters with Spicy Lemon Mayonnaise
- Quebec Tourtière
- Braised Lamb Stew with Rosemary Dumplings
- Double-Crust Blueberry Pie
- Nova Scotia Oatcakes
- Maple Walnut Fudge

All the recipes feature an engaging introduction and easy-to-follow instructions. Also included are recipe variations as well as background notes on ingredients and methods. *Canada's Favourite Recipes* is a must-have book for anyone who wants a treasure trove of Canadian recipes, either for mastering Canadian cuisine or just as a feast for the eyes.

Features/why buy

- Established and recognized authors.
- Includes recipes for all the familiar, classic Canadian dishes.
- Beautiful photography and a hardcover format makes this book as comfortable on the coffee table as it is on the kitchen counter.

Excerpt

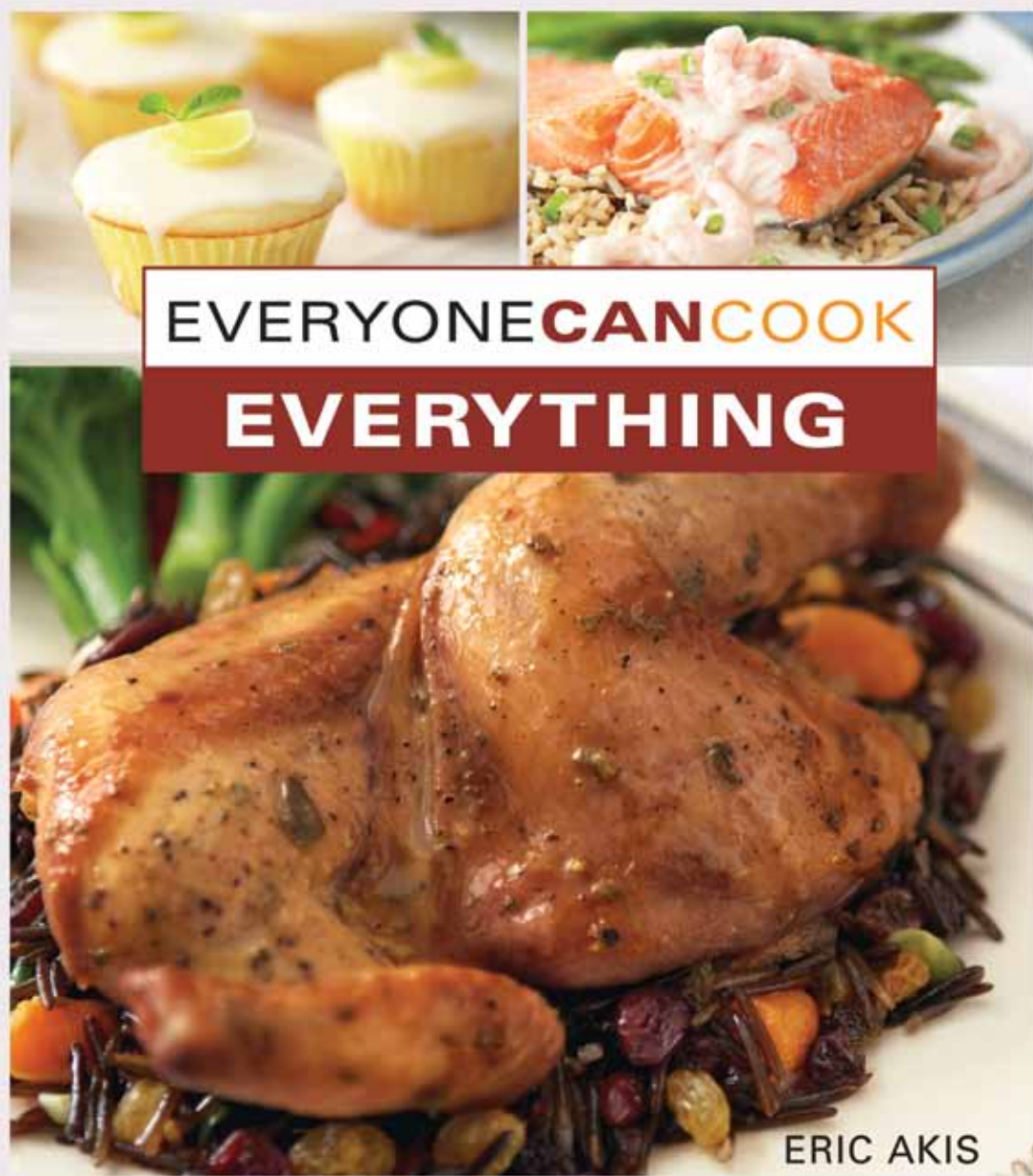
For those baffled by the fuss about peameal bacon, here's what you need to know. Peameal bacon is a well-trimmed and lean pork loin, cured in a salt and sugar brine, but neither smoked nor cooked, and rolled in cornmeal. Years ago the coating was crushed peas, hence the "pea" meal. Peameal bacon is different from back bacon (Canadian bacon, as Americans call it), which is the same cut, brined, but smoked, cooked and not rolled in cornmeal.

Rose Murray and Elizabeth Baird are long-time key players in the Canadian food scene. Between them, they have edited or authored over 40 cookbooks. Their previous collaboration is the bestselling *A Taste of Canada*. They have both written for magazines and newspapers, taught cuisine, appeared on and hosted many television and radio cooking shows and studied at major culinary institutes in North America and abroad. Often working on projects together, Rose and Elizabeth have been helping to shape Canada's culinary landscape for more than three decades.

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Get all the basics in one definitive treasury—a must-have compendium for every home, from bestselling author Eric Akis

book specifications

ISBN 978-1-77050-109-6
8 x 9 | hardcover
448 pages | \$35.00
241 recipes | 94 photographs
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EVERYONE CAN COOK EVERYTHING

by Eric Akis

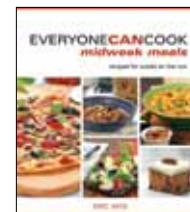
In the same series by Eric Akis



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Of related interest



STARTING OUT
by Julie van Rosendaal
978-1-55285-706-9
\$24.95

Eric Akis is back, with the long-awaited compendium of his bestselling *Everyone Can Cook™* series. From his original book, *Everyone Can Cook*, to his subsequent guides to cooking midweek meals, slow cooker meals, appetizers, seafood and cooking for celebrations, Akis has been lauded by food writers across the country for delivering recipes that really work.

Everyone Can Cook Everything collects the best of over 10 years of Eric Akis—240 recipes—in one beautiful 400-pages-plus hardcover volume. This anthology is a must-have for any Akis fan and the perfect introduction for those who are just discovering Eric's straightforward and down-to-earth recipes.

The book's numerous chapters provide concise recipes and cooking tips for preparing a vast array of meals—breakfasts and brunches, appetizers, soups, salads, noodle and rice dishes, vegetarian entrées, seafood, poultry and meat dishes, condiments and side dishes, baked goods and desserts. Many slow-cooker meals are also included.

Jump right in and master recipes such as:

- Fig and Olive Tapenade
- Hot and Sour Soup with Scallop Ribbons and Ginger
- Southern-Style Brown Rice Salad
- Cornish Hen with Raspberry Ginger Glaze
- Roast Leg of Lamb with Mint Pesto Crust
- Cocoa Pavlova with Orange-Scented Strawberries

Everyone Can Cook Everything is the perfect gift for home cooks, no matter what their skill level. With this book's detailed instructions, exact preparation and cooking times, serving sizes and full-colour photographs, Eric Akis continues to prove that everyone really can cook everything!

Features/why buy

- A great first cookbook for new cooks, and a recipe resource/culinary guide for experienced ones.
- The author is a well-respected, long-time food journalist and cookbook author.
- The books in the *Everyone Can Cook* series have sold over 32,000 copies.

Excerpt

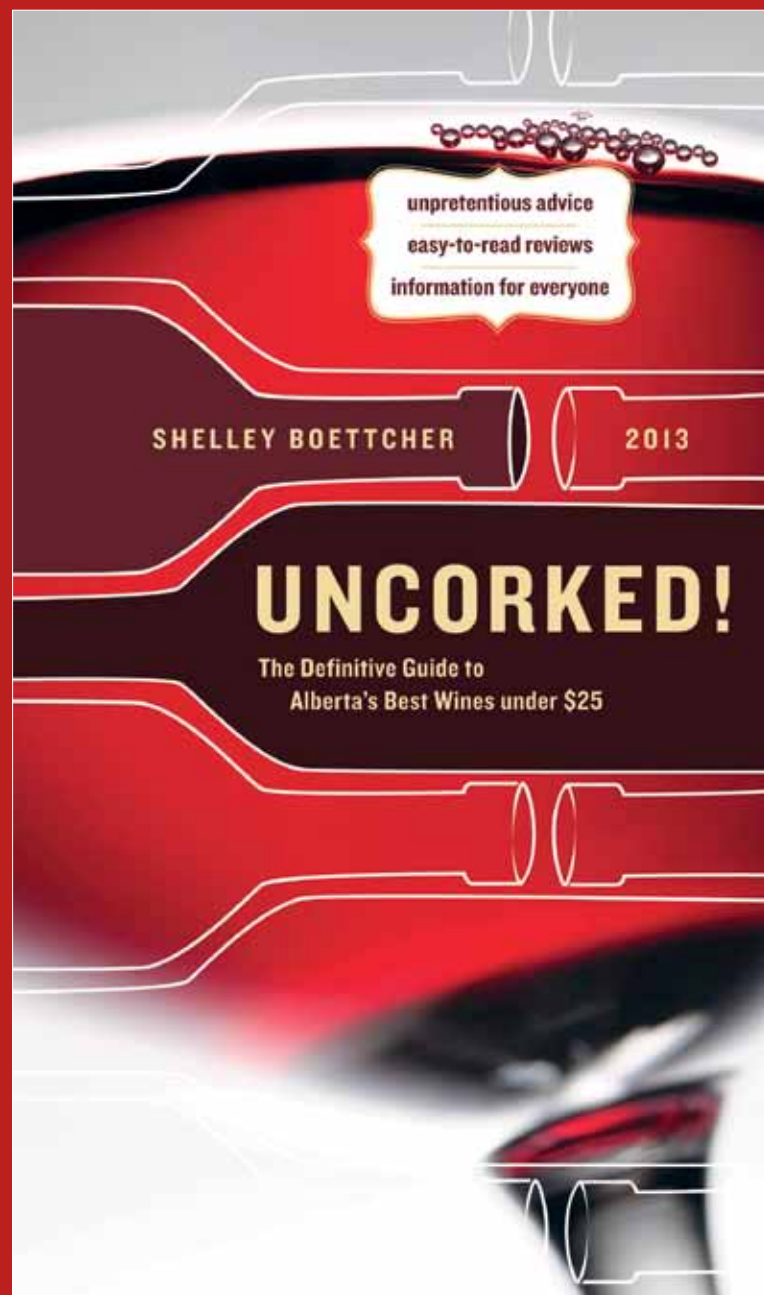
Can everyone cook? That's a question I've frequently been asked. It seems prepared-food marketers have been ultra-successful in convincing many that preparing a meal at home requires a culinary school diploma and a whole lot of time. To me, it's not whether or not you can cook; it's whether or not you have the desire, the confidence and the inspiration. If you have those traits, learning to cook, or improving the cooking skills you already have, will be easier than you think and rewarding, taste-filled experiences will follow.

Eric Akis has been a food writer with the *Victoria Times Colonist* since 1997, and his columns are published in newspapers across Canada. Prior to becoming a journalist, Eric trained as a professional chef and pastry chef, and then worked for 15 years in operations in Ontario and British Columbia, from fine hotels to restaurants to catering companies. Eric's experiences inspired him in 2003 to create the bestselling *Everyone Can Cook™* series of cookbooks. *Everyone Can Cook Everything* is his seventh Whitecap book.

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Put your favourite guide to the best-value wines in Alberta back in your pocket—now updated for 2013

book specifications

ISBN 978-1-77050-070-9
5 x 8.5 | paperback
176 pages | \$19.95
150 wines | black & white
photographs of labels
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UNCORKED!

The Definitive Guide to Alberta's Best Wines under \$25 | 2013

by Shelley Boettcher

Of related interest



JOHN SCHREINER'S
OKANAGAN WINE
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JOHN SCHREINER'S
BC COASTAL WINE
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THE 500 BEST-VALUE
WINES IN THE LCBO

by Rod Phillips
978-1-77050-069-3
\$19.95

Shelley Boettcher's popular guide to the tastiest wines available in Alberta returns, with all-new reviews of 150 wines priced under \$25. *Uncorked!* is the perfect pocket guide to buying wine on a budget.

Shelley's descriptions are snappy, succinct and straightforward. Even novices will feel confident about picking out a wine—for any occasion—with this guide. Each wine entry is illustrated with an image of the label, to help you identify the wine, and fun wine trivia, food pairing suggestions and “uncork” suggestions (occasions for which the wine is particularly suitable). Shelley even includes an icon of the closure used on the bottle (helpful if your corkscrew is broken!).

As well as covering red and white wines, rosés and sweet and fortified wines, *Uncorked!* has tips on cellaring as well as guidance on where to buy the wines and how to learn more about wine. *Uncorked!* is the perfect companion for your next trip to your local wine store.

Features/why buy

- Only wine guide specifically for Albertans.
- Quick, easy-to-use reference in a handy pocket size.
- Fun, unpretentious look at wine.
- All wines profiled are under \$25, which will appeal to a wide market who are on a budget.

Excerpt

Southbrook Vineyards Triomphe (Cabernet-Merlot), Niagara-on-the-Lake, Ontario, 2007, \$23: Southbrook Vineyards is an ultra-modern, all-organic and biodynamic winery started by Marilyn and Bill Redelmeier more than 20 years ago. The winemaking team is led by Ann Sperling, one of the legends of Canadian winemaking. Anything but a wallflower, this cabernet blend is leathery and spicy, with a hint of mocha, too. Trivia: The name Triomphe comes from the Latin word *trionphus*, which was also a song that praised Bacchus, the Greek god of wine. Pair with: Grilled meats or roast lamb, or just enjoy by itself.

Shelley Boettcher is the executive editor of *Wine Access* magazine and a weekly wine columnist and blogger at the *Calgary Herald*. She has had stories published in magazines and newspapers around the world. She holds an intermediate wine and spirits certificate from the Wine and Spirit Education Trust, has studied with the International Sommelier Guild and has been a judge at Vinality, one of the world's largest wine fairs, and for the Vancouver Playhouse International Wine Festival.

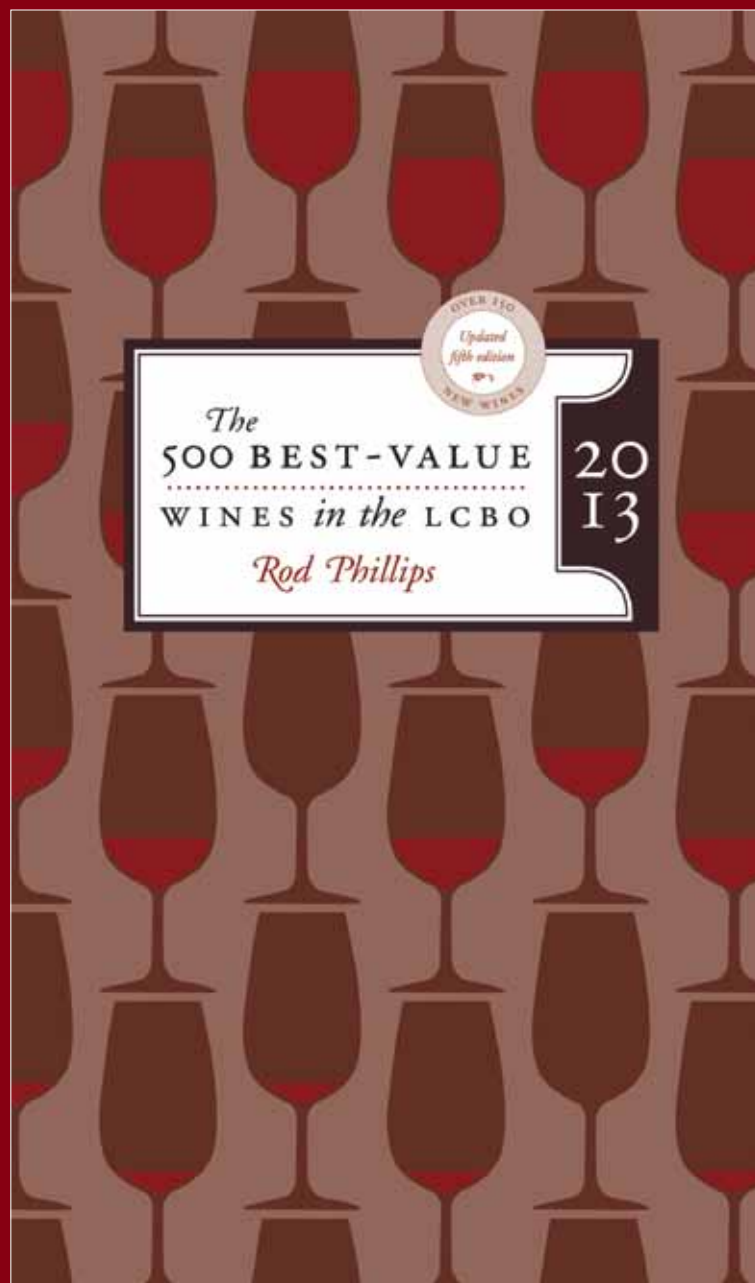
Marketing

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Get to know the best-value quality wines on sale in Ontario

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THE 500 BEST-VALUE WINES IN THE LCBO

Updated fifth edition | Over 150 new wines

by Rod Phillips

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UNCORKED!

by Shelley Boettcher

978-1-77050-070-9

\$19.95

Rod Phillips has again tasted and rated the wines on the shelves of the Liquor Control Board of Ontario. Now in its fifth edition, *The 500 Best-Value Wines in the LCBO* is a proven bestseller.

The book rates each wine on a five-star, value-for-money scale, provides a concise, no-nonsense description and suggests food pairings. And there is space to add your own notes after you've tried Rod's suggestion.

No wine consumer in Ontario will want to head to the store without this definitive guide. And the appeal of this book goes beyond the LCBO—chances are you will find many of these wines in most wine stores in Canada. Take advantage of the good- to great-value wines available at reasonable prices, and try something new if you tend to buy the same wine time after time.

With updated information and carefully researched reviews, this book is the most comprehensive LCBO wine guide there is. Bottoms up!

Features/why buy

- Author is a long-time, well-respected wine journalist.
- Straightforward, easy-to-understand wine reviews.
- The guide has 500 wines, so is extremely comprehensive.
- A space for notes underneath each wine review makes this book a wine journal as well.

Excerpt

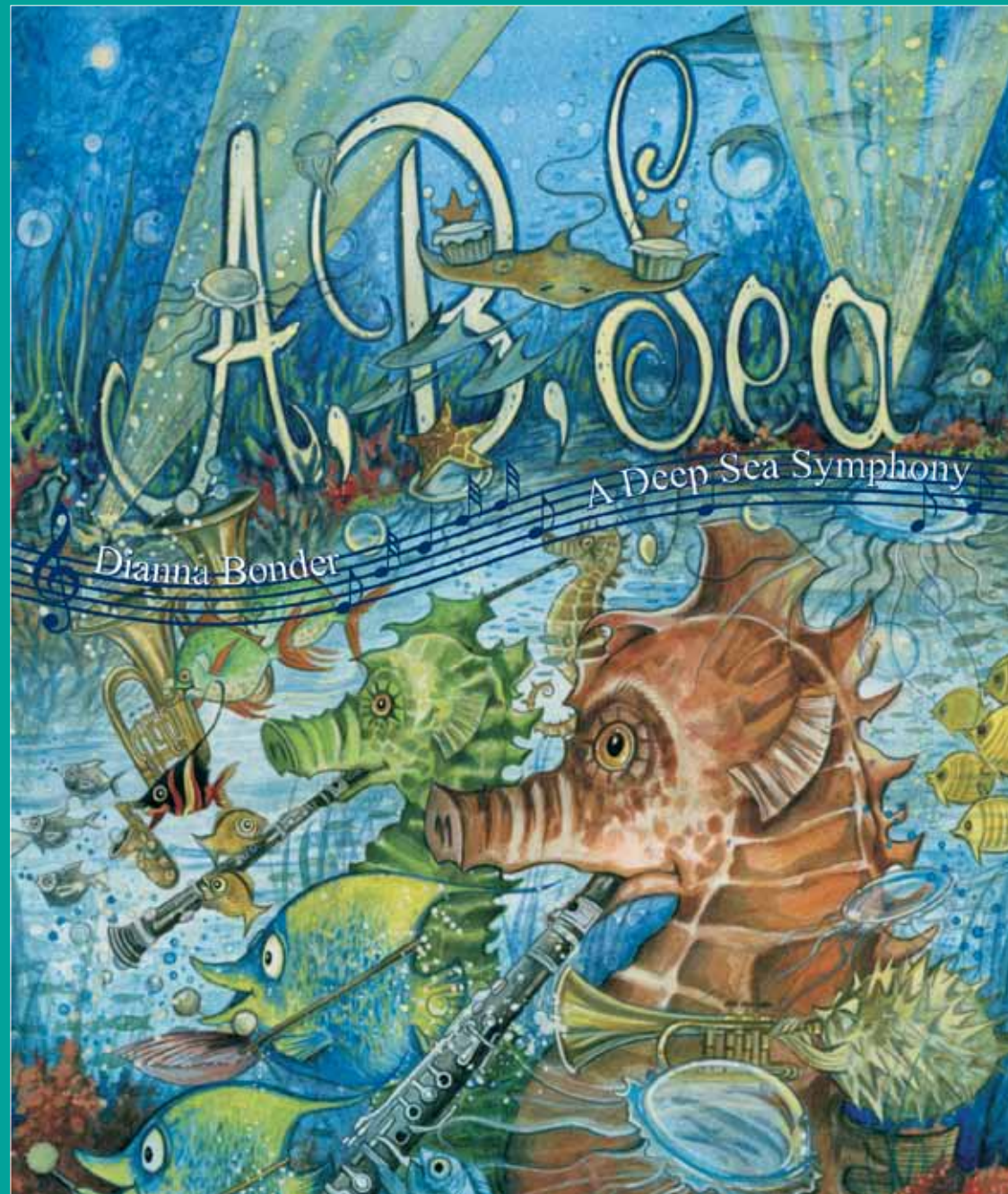
Yalumba Y Series Riesling, 2010, South Australia, \$14.95: This very compelling riesling is a study in balance—the balance of fruit and acidity. There's a lot of luscious sweetness and complexity in the ripe fruit flavours, but they are complemented by a seam of bright, mouth-watering and juicy acidity that makes you want to go back for more. And why wouldn't you? This is a great choice for dishes that are moderately spicy, so try it with Asian cuisine.

Rod Phillips is a well-known wine author and wine judge. He is the wine columnist for the *Ottawa Citizen*, the wine writer and a contributing editor of *NUVO* magazine and a regular contributor to the print and online wine media in Canada, Europe and the US. He has written several books on wine, judges in wine competitions in Canada and elsewhere and frequently travels to wine regions throughout the world. Rod teaches courses in the history of alcohol, food and drink at Carleton University.

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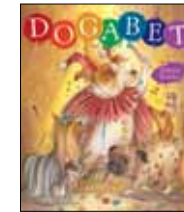
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A, B, SEA

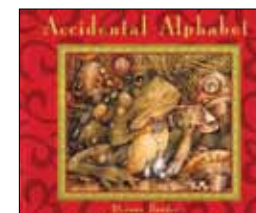
A Deep Sea Symphony
by Dianna Bonder

By the same author



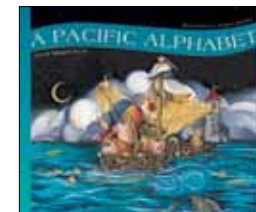
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Dianna Bonder's whimsical alphabet books have been capturing the hearts and minds of our earliest readers for over 10 years.

Now, in this all-new picture book, Dianna illustrates the ocean, depicting the spirit and beauty of the world's sea creatures. *A, B, Sea* moves and grooves as it brings a whole underwater orchestra to life—blowfish blowing bassoons, flounderfish with flutes, a percussionist pike that pounds through the night . . . it's a medley of colour, sound and rhythm!

With detailed, jam-packed illustrations of dozens of ocean creatures and a myriad of musical instruments, accompanied by alphabet verse that is both educational and entertaining, *A, B, Sea* is sure to engage children who are learning to read as well as the older folk who read to them.

This is an alphabet book that children will want to open while mastering their ABCs and to keep in their collection long after they've made reading a way of life.

Features/why buy

- Dianna Bonder's previous kids' titles have sold over 75,000 copies.
- Dianna's books have received numerous nominations and awards, including the Moonbeam Children's Book Award.
- Extremely detailed artwork on each page that gives kids new things to find every time they open the book.

Excerpt

*Hear hammerhead sharks
play humpback-whale harps.
Harmoniums heave one, two, three.
Then halibut fins
play halibut hymns
as the horns hypnotize the sea.*

*. . . .
Lime-coloured limpets
lick up the missed bits
as languishing lobsters recline.
In lava red suits
they pick up their lutes
then lazily roll into line.*

Dianna Bonder studied fine arts, illustration and commercial design before establishing herself as a successful commercial artist. Quickly tiring of the day-to-day hustle and tight deadlines of the commercial world, however, she started evolving her own unique style of illustration and moved into the field of children's books. After the success of her first book, *A Pacific Alphabet*, Dianna went on to write and illustrate a bestseller, the *Accidental Alphabet*. Dianna is now working on her 11th book.

Marketing

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Newspapers, children's
magazines

Web Marketing

Website
www.diannabonder.com
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campaign

recently released



EASY ELEGANCE FROM FABULOUS FAIRHOLME

Breakfast, Brunch, Lunch

by Sylvia Main

Easy. Elegant. Delicious. Those three words describe Sylvia Main's style of entertaining and are at the heart of her newest cookbook, *Easy Elegance from Fabulous Fairholme*.

As the follow-up to Sylvia's bestseller, *Fabulous Fairholme: Breakfasts & Brunches*, this book is filled with delicious but simple recipes for breakfast, brunch and lunch, as well as for morning breads, soups, salads and desserts. Included are guest recipes from the celebrated chefs Nora Pouillon, of Restaurant Nora in Washington, D.C., and Chris Young, co-author of *Modernist Cuisine: The Art and Science of Cooking*. Even cocktails make an appearance!

Easy Elegance from Fabulous Fairholme is a visual delight, with tempting recipes for dishes such as:

- Raspberry Upside-Down Buttermilk Pancakes
- Individual Cheese & Herb Soufflés
- Crab Cakes with Lemon Crème Fraîche
- Viennese Apple Strudel
- Chocolate Tuxedo Strawberries

All the recipes are accompanied by a beautiful colour photograph showing the prepared dish, ready for serving, and the volume includes suggestions for special-occasion menus and easy-to-make "gifts from the kitchen." *Easy Elegance from Fabulous Fairholme* is your guide to perfect entertaining.

Excerpt

There's nothing I enjoy more than sharing a lovely meal around the table with my family and friends—add a dash of lively conversation and plenty of laughter, and you have the perfect get-together. . . . I like to create simple menus that both look and taste special, and the table setting adds to the magic. Whether it's a small bouquet of fresh flowers from your garden, or colourful glassware and unique serving containers, simple touches can add zest to your dining experience. It's all in the details.

Sylvia Main was born and raised in Vienna, Austria, and moved to Canada with her family when she was a teenager. She worked in guest services at the Fairmont Empress Hotel for several years. In 1999, Sylvia and her husband opened Fairholme Manor Inn in Victoria's Rockland Estates, transforming the mansion over the years into a European-inspired inn (www.fairholmemanor.com).

book specifications

ISBN 978-1-77050-110-2
8 x 10 | hardcover
160 pages | \$29.95
79 recipes
157 photographs
colour throughout
index
available immediately

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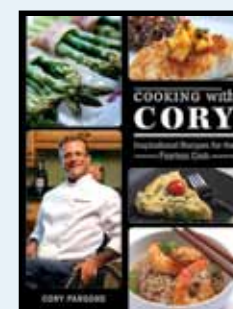
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Features/why buy

- *Where Magazine* recently named Fairholme Manor Inn as one of "10 Hotels Worth Booking Just for the Breakfast."
- Fairholme Manor Inn has been recommended by *Fodor's*, *Sunset Magazine* and *Canadian Living Magazine*, to name a few!

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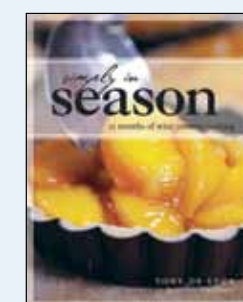
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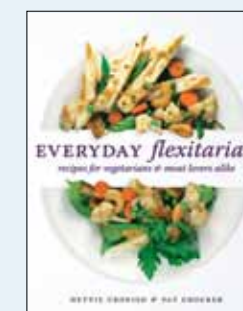


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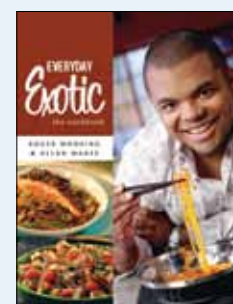
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