

EPISCOPAL MONKS.

"The Community of the Brothers of the Church."

Impressive Dedication Services, Conducted by Bishop Potter, of New York.

Russell Whitcomb, the Founder, Given the Name of Brother Hugh—He Takes the Vows of Poverty, Chastity and Obedience.

(New York Herald, Oct. 1.) Russell Whitcomb, a Boston man with some money and a good deal of brains, has founded the Community of the Brothers of the Church, a sort of monastic order belonging to the Protestant Episcopal Church, members of which will devote their lives to improving the moral and spiritual welfare of the poor. Mr. Whitcomb dedicated himself to the work yesterday in solemn ceremony at St. Chrysostom's chapel, Seventh avenue and Thirty-ninth street, by making the vows of poverty, chastity and obedience, the officiant being Bishop Potter.

Under the rules of the church Bishop Potter was seated before the altar, and Mr. Whitcomb, who, by the ceremony, abandoned his name and became Brother Hugh, knelt before him. The Rev. Thomas H. Sill, curate of the chapel, acted as sponsor. The candidate answered questions as to his desire to become a brother, and then Bishop Potter said:

"Dost thou promise to live, during thy continuance in this community, in the state of holy poverty, neither owning nor holding anything for thine own possession, but giving all into the common treasury of this community of the Brothers of the Church, to be its permanent possession and to be used by it as its governing body shall deem wise?"

To this the candidate made reply: "I do so promise, God being my helper."

Then the bishop continued: "Dost thou promise to live, during thy continuance in the community, in the state of holy chastity, abstaining from all things contrary thereto, in thought, word, affection or deed?"

"I do so promise, God being my helper," was the reply.

"ALL FOR JESUS."

Then the bishop declared the candidate a member of the body, ending the dedication as follows: "Brother Hugh, I give thee the name of Hugh. Let it be a constant reminder of the holy example of St. Hugh, as well as of the motto of thy community, that thy life may truly be 'All for Jesus.'"

Brother Hugh was dressed in a dark brown cassock reaching to the knees, on the breast of which is a black cross. A high crown felt hat is worn. A girdle like that worn by monks is wound round the waist. This girdle was blessed by Bishop Potter and donned for the first time by Brother Hugh during the service. Before he put it on the bishop repeated these words:

"The Lord has put off from thee the old man, and his deeds, and after it was on, 'The Lord put on thee the new man, which after God is created in righteousness and true holiness.'"

In the front pews of the church were a large number of students of the General Theological Seminary at Ninth avenue and Tenth street, where Brother Hugh has been studying. Another pupil at the seminary, C. B. Wooster, is to become a novice in a few weeks.

The headquarters of the community are at No. 371 West Thirty-fifth street, a small house, which has been rented for \$600 a year. On the first floor are club rooms, which will be used by the boys of the neighborhood, and on the second floor is a library and a chapel, and on the top floor are six tiny bedrooms for the brothers.

All the members of the community give up their possessions to a common fund. Brother Hugh had a good deal of property, and this he surrendered, retaining only a very small income, such as will suffice him to live in the most frugal way.

HIS EARLY LIFE.

Mr. Whitcomb was in his youth a member of the Church of the Advent, in Boston. There he did much Sunday school work. He intended to study for the ministry, but his health proved poor, and he went to Europe, and while in England he got the idea of his community. He took a course in theology at Oxford, and became very much interested in the services and religious work at Lincoln Cathedral.

On his return to this country he studied law in the office of his uncle, Leslie W. Russell, in this city. His eyesight failed him, however, and, returning to Boston, he opened a real estate office in partnership with his brothers. His old love, the church, overcame him, however, and he gave up everything else and went into the Theological Seminary.

"We hope to do good in this part of the city," he said. "I know a great many persons here, as I have been attached to the Sunday school work at St. Chrysostom's for some time. The distinctive dress of the community is intended to facilitate our recognition when our help is wanted. Besides, there will be times when it may serve as a protection. It is not too severe in cut, but sufficiently clerical for the purpose."

The vows of poverty, chastity and obedience are made for certain periods in the community, and are not necessarily for life. Although Brother Hugh, who is bound by the ceremony of yesterday for five years, intends to renew them and make them permanent. It is said that Mr. Wooster's vows will be for two years. Voluntary offerings will be depended on largely to maintain the institution.

POSSIBILITIES IN APPLES.

Compared with peaches, plums, and the choicest varieties of pears, apples

are no doubt lacking in lusciousness; but this is counterbalanced by their greater healthfulness, the added number of delicious and appetizing dishes that may be concocted of them, and their superior "keeping power." The latter quality is fully appreciated, but not the others. The old maxim, "If you eat a ripe apple before going to bed, the doctor will have to beg his bread," may not be literally true, but that wholesome food is more powerful to keep up health and vigor than drugs, certainly is. Raw apples are not easily digested, but cooked ones are, and, fortunately too, the best of cooking does not lessen their virtues. The pulp of an apple that has been simply baked or boiled, if eaten without the addition of sugar, is not easily digested, but one of its properties, malic acid, is an active digestant of rich, fatty foods. Eaten in this way they are an excellent food for invalids, for besides being a first-rate nerve food, they are soothing to an irritated stomach, a corrective of bilious disorders and bowel constipation. However, as few persons except invalids are fond of apples or any other fruit, because it is particularly healthful, and children are almost sure to be prejudiced against any dish that is urged upon them for this reason, the housewife is she who appreciates these things and provides her table with healthful foods served in a variety of tempting ways. As showing something of the possibilities in apples, directions for a few of the newer and more delicious ways of serving them are given below:

Apple meringue—Pare, quarter and core six large sour apples; put them in a pan with one pint of water and two cups of sugar, cover closely, cook in the oven half an hour, then remove the cover and continue cooking until a little of the juice will turn to jelly when dropped on a cold plate. Pour into a wet jelly mold, and when it is cold and stiff turn it out upon a deep platter and pour a pint of sweetened and flavored whipped cream around it.

Apple floating island—Prepare the apples as above, but mold in custard cups. Make a boiled custard of three cups of milk, the yolks of three eggs, four tablespoons of sugar and one teaspoonful of vanilla extract. Make a meringue of the whites of three eggs and three tablespoons of powdered sugar. Turn the jelly apples into the custard, cover the meringue, set in a moderate oven five minutes, but do not yellow; pour the custard carefully around them and serve very cold. Not so rich, but more delicate, is a floating island made by beating the whites of three eggs with two cups of cold stewed apple and enough sugar to make pleasantly sweet, until the mass is light and stiff. Then keep in the center of the dish containing the custard, or in several smaller ones, as preferred.

Coddled apples—Pare and core six medium sized tart apples, and steam them until they are tender, but not the least broken. While they are cooking make a syrup of one teaspoonful of sugar and half as much water. Carefully lay the apples in the serving dish, and with a teaspoon dip the hot syrup over them; as they cool repeat the operation, and when they are cold spread sweetened and flavored whipped cream or stiffly-beaten and sweetened whites of eggs around them, and serve cold.

Baked sweet apples—Wash and core—without making the opening through a suitable number of apples of equal size; place them in a steamer, put a teaspoonful of sugar, three drops of vanilla extract and a bit of butter in each apple, pour into the pan enough water to reach one-third the depth of the apples, and bake in a moderate oven until they can be easily pierced with a fork. Place them carefully in the serving dish, and dip the syrup over them. When cold serve with cold boiled custard, sweetened whipped cream or stiffly-beaten and sweetened whites of eggs, allowing three whites to six apples.

Apple meringue—Pare and core as above six small apples of equal size; place them in a steamer, put a teaspoonful of sugar and three drops of vanilla, a little grated lemon peel, nutmeg or cinnamon in each apple and steam until tender. Then dip the apples in a moderate oven until they can be easily pierced with a fork. Place them carefully in the serving dish, and dip the syrup over them. When cold serve with cold boiled custard, sweetened whipped cream or stiffly-beaten and sweetened whites of eggs, allowing three whites to six apples.

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Apple pudding—Pare and quarter four medium sized tart apples, and lay them loosely on a buttered and oiled mold; turn over them a quart of milk in which have dissolved three-fourths of a cupful of sugar. Sift three tablespoonsful of rice over the top, pressing it gently under the milk, and bake until the custard sets, probably about ten minutes. Make a meringue of the whites of the eggs and two tablespoonsful of powdered sugar; heap a spoonful of the apple mixture on a moderate oven half an hour. Serve hot, with any kind of sauce preferred.

Apple bread pudding—Place a layer of thinly cut slices of sour apple in a pudding dish, then one of bread crumbs; continue in this way until three medium sized apples have been used, placing apples on top. To a cupful of boiling water and half a cupful of sugar, a tablespoonful of butter and lemon, vanilla, nutmeg, cinnamon or whatever flavoring is desired. Pour this liquid over the pudding, let stand fifteen minutes, then bake in a moderate oven forty minutes. Serve hot with hard or liquid sauce.

MARGARET SAUNDERS.

GOT FIRED.

The New Shotgun—What did the squirrel do when he found you loaded? The Old Shotgun—Discharged me.—South Boston Review.

THE SPRINGDALE MILLS.

The Paper Mills in Cardwell, Kings Co., in Operation.

Capable Men in Charge and the Prospects for the Concern Bright.

A Description of the Building and the Manufacture of Paper.

The Springdale paper mills, situated at Springdale, in the parish of Cardwell, Kings county, are again in operation, and it is safe to say that within a few months they will rank well up among the manufacturing establishments of the lower provinces. The history of these mills up to the present time has been one of reverses. The trouble has always been the want of practical men to run them. The difficulty no longer exists, for the men who are running the mills are men of wide experience. The new operators are T. F. A. and H. J. Webb of Holyoke, Mass. They have brought with them two capable men and these four will be able to run the paper making machine and do all the other work that requires skilled workmen. The Messrs. Webb are workers and they are satisfied that they can make the mills pay. They are now running full time, turn out three tons of paper daily, but Messrs. Webb are now making only a ton and a half per day. The output will soon have to be increased considerably, as all the paper that they can manufacture during the next six weeks has been sold. Messrs. Webb did not decide to take hold of the mills without first ascertaining what the chances were for carrying on a good paying business. They saw an opportunity in these mills to build up a rapidly increasing trade. There being everything needed close at hand, they could they get secure at all events the lower province market for the various kinds of paper that they might turn out? This was the way that they looked at it, and the experience of a few months goes to prove that they were right. The mills are the only ones in the lower provinces for the manufacture of paper.

The buildings have been put in thorough repair, and the plant has been made as good as ever it was. The paper making machine, a Fourdrinier, is as good a machine as can be found anywhere. It can be made to run on steam or on water power, and will run off from one to five sheets at a time, according to the adjustment of the slitters.

The water supply at Springdale is sufficient to operate the machinery in addition to giving them all the water required for cleansing and other purposes. The water power is derived from springs about a mile from the paper mills. The quantity of water which flows to the mills through the large sluice is enormous, in fact it is the wonder of everybody who has seen it. The water comes from the top of the hills.

A word regarding the history of the mills may not be out of place. Where the paper and pulp mills now stand there was a saw mill, and it was the excellent water which induced their location and when these mills fell into disuse the erection of the paper mills was determined upon. The late Mr. Francis L. Webb, who in 1873, the paper mills being located where the present pulp mill is. An old shed where the paper mill now stands was added and it was made the pulp mill. Mr. Francis, his two sons, Mr. Masterman, the mills for eight or ten years, when they sold them out, the business proving a failure. The mills were next operated by some St. John firms, including the late Mr. E. J. A. Webb, who worked there until about five years ago, when he, too, had to suspend business. Since that time they have been idle. Wm. Bruckhoff who was a partner in the business, took it over. Messrs. Webb have a lease with the privilege of buying it whenever they see fit. It is altogether likely they will purchase the property in the near future.

The old mills were burned down while Mr. Nelson had the property and he built the present establishment. The paper mills were put up near the spring and the mill race, and the stock has been thoroughly cleaned, is placed in beating engines of which there are six in the mills. These engines consist of large vats, the sides of which are lined with round and round by large revolving cylinders which are fitted with knives. These knives strike on bed plates and cut the stuff up into the proper lengths.

It takes four or five hours, sometimes longer, for these engines to do their part. The stock in an almost liquid form flows from these vats by means of pipes to two large tanks on the floor below. The water is then pumped up by an agitator till it is pumped from the tanks to the paper making machine.

On this machine it first goes into sand catchers from which it flows in a stream into the grass plates, with five holes in them. These catch all the lumps. From the screens the stock goes into a vat and from it on to a wire web and the paper is formed. The paper is then passed over seven steam driers, through two stacks of calendars consisting of a number of heavy steel rolls which give the paper a finish.

The pressure is put on these calendars by means of screws from above. After going on large rolls the paper is made ready to be cut up into whatever sizes the firm may desire. The blower does its work more rapidly than the rest of the machine so that it is not always in operation. The sheets are packed from the cutter by girls, piled up for inspection, counted and folded, and then the slitting and the room where they are tied up, etc. The paper is then shipped or put in the store house. One would never tire of watching a revolution in any work. There is no piece of machinery in St. John that would compare with it for size. And now a word about the heating engines. Say the firm were going to make a house, they would have to build it on a foundation of ground wood, and the latter being used to give the paper its strength. The stock is used in the wrappers and sheathing paper.

The waste paper has to be sorted and three hands are required to do this. After being sorted it is put through a revolving mangle, which cleanses it. Then it is taken to a revolving rotary where it is steamed. Chemicals are put in to kill the ink on it. It is washed, cleansed and bleached. The paper is then cut up, dusted and put in the rotary. From it they are taken to a washer, and when they get through it they are ready for the beating engines, where they are drawn down to the proper fibre. More power is required to draw the manila rope out ready for use than with the rags, otherwise it goes through the same process.

The sulphate required for the paper is furnished by the Maritime Sulphate Fibre Co. of Chatham. The ground wood has up to the present time been bought, but Messrs. Webb will put their own power in operation at an early day. There is an abundant supply of wood near the mills. Spruce and poplar are the woods needed. They can grind the wood at a very small expense. The rapid and waste paper are obtained in various parts of the provinces.

Messrs. Webb have been running the mills since last June. They have expanded the plant in disposing of all the paper turned out so far, in fact, as stated above, they have sold goods enough to keep them busy for nearly two months. They make a superior class of wrapping paper. It is away ahead of any turned out by the cylinder machines which are used in many factories. In the cylinder made paper the fibre runs in one direction only, while the fibre in the paper made by Messrs. Webb's Fourdrinier machine. This gives the paper more strength. Their manila paper, brown wrappers and newspaper are as good as is made in any part of the world. Their wrappers and manila are in general use throughout the provinces and already there are inquiries for them from the upper provinces. The newspaper has been adopted by several papers and contracts will shortly be entered into with others.

D. F. Brown & Co. of this city, the well known paper and printing establishment, are selling the output of the Springdale mills. Messrs. Webb, and the latter could not have hit upon a firm better able to dispose of their goods.

The long haul from Penobscot station to the mills. It is about four miles. All the coal used and the stock have to be hauled out by teams and wagons. The stock is hauled to the station for shipment. The freight rates given them by the I. C. R. are reasonable enough, however.

Eighteen hands are at present employed in the mills, but this number will soon have to be increased. Their three double teams are constantly at work hauling to and from the station.

THE GERMAN SHIP CANAL.

The practical completion of the Baltic and North Sea canal was celebrated on Saturday last, about a year in advance of the time set for its opening. The German government steamer, Berlin, sailing through the new waterway amid the boom of artillery and a profuse display of bunting. The canal, which is 61 miles long, 200 feet wide at the surface and 85 feet wide at the bottom, and has a depth of 28 feet, will prove of infinite value to the commerce of the cities of Lubec, Stettin and Danzig. These cities, which have been only provincial maritime ports, situated on an inland sea, will by means of this canal enjoy all the commercial privileges of real seaports. The new sluiceway through the neck of the peninsula of Mecklenburg will shorten the journey 250 miles.

THE THING IN A NUTSHELL.

Boy—If those electric light poles about town wouldn't they set fire to the houses? Father—They probably would. Boy—Then why are they put so close? Father—I presume it is because the people who own the poles are not the people who own the houses.—Life.

Sanctorius, an Italian physiologist, estimates that five-eighths of all the solid and liquid food taken are exhaled by the skin.

Children Cry for

Fitcher's Castoria.

ONE WORD.

"Write me an epic," the warrior said—"Victory, valor, and glory wed."

"Prithvee, a ballad," exclaimed the knight—"Provinces, adventure, and faith unite."

"An ode to freedom," the patriot cried—"Liberty won and wrongs denied."

"Give me a drama," the scholar asked—"The inner world in the outer masked."

"Frame me a sonnet," the artist prayed—"Power and passion and harmony blend."

"Sing me a lyric," the maiden sighed—"A lark-note waking the morning wide."

"Nay, all too long," said the busy age—"Write me a line instead of a page."

The swift years spoke, the poet heard—"Yur poem write in a single word."

He looked in the maiden's glowing eyes, A moment glanced at the star-lit skies;

From the lights below to the lights above, And wrote the one-word poem—Love.

—Wallace Bruce, in Blackwood's Magazine.

HOUSEHOLD HINTS.

Roast duck—Draw the ducks, wash quickly in cold water, and put into the body of each bird two tablespoonfuls of chopped onion and one cupful of chopped celery. As this stuffing is put in only to flavor the ducks and is not to be served, the green stalks of celery will answer. Truss, dredge with salt, pepper and flour, and put into the pan with a little water. The oven should be very hot. Roast from ten minutes to half an hour, according to taste, with occasional basting. Serve very hot, with brown, olive or orange sauce.

Roast partridge—Draw the birds, wash quickly in cold water, and put half a small onion in the body of each bird. Truss them, and pin a thin slice of salt pork on the breast. Sprinkle with salt, and dredge thickly with flour. Place in a pan, breast up, and roast for forty minutes in a very hot oven, basting three times with butter, water or stock, salt, pepper and flour. Serve very hot with bread sauce.

Broiled partridge or grouse—Split the bird down the back, place a fold of towel on the breast, and strike with the potato masher to flatten the breast bone. Wipe, dredge with salt and pepper, rub soft butter over the bird and dredge with flour. Broil over a clear fire for fifteen minutes, and serve on a hot dish, with salt, pepper and butter.

Potted pigeons—After cleaning the bird, wash, wipe and stuff with cracker crumbs highly seasoned and moistened with butter. Dredge with salt, pepper and flour. Fry several slices of salt pork, then fry a large sliced onion in the same fat. Skim out the pork and onion and put them in the stew-pan, add boiling water or stock to half cover them; add also a grain of allspice and a little minced celery for each bird, cover close and simmer from one to three hours, or till the pigeons are tender. Take out the birds, remove the fat from the gravy, season to taste, thicken with flour and butter cooked together and strain over the pigeons.

Roast quail—Pluck and draw the birds, wash in cold water and wipe dry. Cut the body of each up to a small onion, cut in four, truss, dredge with salt and pepper, and rub with softened butter. Dredge with flour, place the birds on their backs in a shallow pan, and cook in a hot oven for twenty minutes, if liked rare; for thirty, if liked rather well done. Serve with bread sauce and fried crumbs.

Venison—Venison may be cooked after the same rule as beef and mutton. It should be cooked rare, and served very hot with currant or grape jelly. The saddle or loin is the choicest cut for roasting or for steaks. The inferior parts are good stewed or braised. Steaks are also cut from the leg and are broiled the same as beef steak, and served with Maitre d'Hotel butter, using currant jelly instead of lemon juice.

TOOTHACHE PICKLES.

Watermelon—Peel the green skin from watermelon rinds and scrape off all the red pulp till the portion left is firm and hard. Soak in a weak brine for twenty-four hours, rinse and weigh. Add vinegar enough to cover and half a pound of sugar for each pound of the melon. To each seven pounds of the rind add one ounce each of whole cloves, cinnamon, and cassia buds. Cook till the melon is clear and tender enough to be easily pierced by a broom straw. The spices need only be added a few minutes before the pickles are to be taken from the fire.

Plums—Any ripe, large plums will make good, sweet, pickles. For seven pounds of the fruit take a pint of vinegar and four pounds of sugar. Make a sirup of the vinegar and sugar and boil the fruit in it till tender, but not till it breaks in pieces. Just before taking it off the fire add two ounces of cinnamon, tied in a bag, and an ounce of whole cloves.

Crab Apples—Take perfect crab apples, removing the blossoms and stems. To each three pounds allow three pounds of sugar, a pint of vinegar, and an ounce each of whole cloves and stick cinnamon. Make a sirup of the vinegar and sugar, and when it boils add the apples, after skimming the sirup. Put in the spices a little later, and boil the apples gently until soft.

FIFTY DAYS FAST.

Chicago, Oct. 8.—Prof. Wm. F. Sloan died at his home today after a fifty days fast. Prof. Sloan, who was a prominent educator and newspaper man, had been subject for many days to attacks of a strange disease, which he said, compelled him to fast. He had frequently lived three or four weeks without nourishment, and his physicians expected his recovery from the last attack.

NO USE FOR MORBS.

The lady of the house—"Why don't you go to work? Don't you know that a rolling stone gathers no moss?" Browning, the tramp—"Madam, not merely to obtain information, may I ask of what practical utility moss is to a man in my condition?"—Tid-Bits.

REV. D. C. LAWSON'S DEATH.

He was a Well Known Westmorland Clergyman.

The Moncton Transcript, speaking of the death of Rev. D. C. Lawson, referred to in Tuesday's Sun, says: "Deceased, who was in his 44th year, was well known in this city as well as throughout this and adjoining counties. For many years he was an active minister and only about a year ago he was taken ill and ultimately his mind became affected, necessitating his removal to the asylum. Mr. Lawson resided for many years at Westmorland Point, where his widow still lives on the old homestead. He leaves a widow, four sons and a daughter. The sons are: Albert Lawson; J. B. Lawson of Amherst; Rev. Geo. Lawson, Kent Co., and Wm. Lawson of London, Eng. His daughter is Mrs. T. A. Kinney of Sackville. The news of his death will be heard with general regret. The deceased was a man of considerable scholarly attainments, and he was one of the most amiable of men."

DEFAUDING THE POST OFFICE.

(Woodstock Press.)

A case was brought before Police Magistrate Dibble, the information being laid by the post office inspector under directions from Ottawa, against a person in the county for sending a letter in a book or mail and paying only book postage. The charge was acknowledged and a fine imposed, but as the accused appeared to have committed the wrong in ignorance and the postal regulations are not intentionally, it is hoped the judgment will not be executed. Yet the postal authorities say that similar offences are frequent and something must be done to stop it, and though this case may answer only as a public warning, it is not to be expected that other offences will receive similar leniency. It is the duty of those who use the mails to ascertain on what conditions they can do so. The extremely low rates of postage now exacted do not justify any impositions by the people nor repeated leniency by the government.

SACKVILLE MUSICAL CONSERVATORY.

A Sackville correspondent, who writes in glowing terms of a musical recital recently given by Professors Littlebridge and Chisholm to a delighted audience of teachers and pupils, says: "The masterly performance of these talented musicians amply justify all that has been written in their praise. Professor Littlebridge plays with brilliancy and finish, wholly independent of the printed score. There is in Mr. Chisholm's violin playing all the old time enchantment which years ago gave his performances wide popularity. There is also much of the evidence of long study, the work of the accomplished artist and musical scholar. The programme was varied by two vocal solos, one of them a composition by Professor Littlebridge, and the other very sweetly sung by Fraulin Lachs. It is understood that a series of musical recitals of a similar character will be given during the year by the musical faculty of the benefit of the conservatory pupils."

HAUNTED SHIP OF WAR.

Spooks Appear to Have Taken Possession of the Warship Miantonomah.

New York, Oct. 3.—There is a shadow that fits from engine-room to pilot-house, from mainmast to stern, from gun to the big monitor Miantonomah, ringing bells with unseen fingers, swinging lamps from nowhere, flashing lights from the electric current had been shut off, tapping at stairroom doors, and filling the sailor on the watch. The spirit was there, he has shown no signs of malignity, but all agree that the ship is haunted.

The Miantonomah is moored close to the cob dock in the Brooklyn navy yard. She has been going on for some time—in fact, since she was made ready for active service at the time of the threatened Chilean war, years ago. The ghost first began to play pranks with the engine-room bells. A chinist heard one night, or thought he heard, the change of the signal bells below. He at once went to the engine-room, and there he found the signal bell ringing at full speed. The machinery rubbed its eyes, he must have been dreaming, but there it was, again, a senseless jangle that went on and on. The spirit was there, he was going on for some time—in fact, since she was made ready for active service at the time of the threatened Chilean war, years ago. The ghost first began to play pranks with the engine-room bells. A chinist heard one night, or thought he heard, the change of the signal bells below. He at once went to the engine-room, and there he found the signal bell ringing at full speed. 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