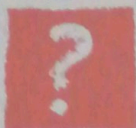




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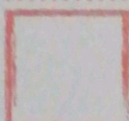
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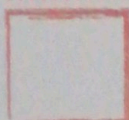
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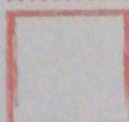
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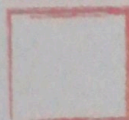
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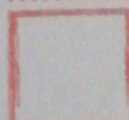
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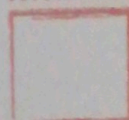
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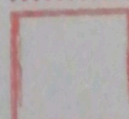
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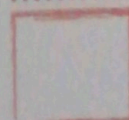
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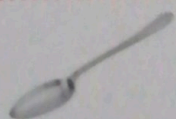
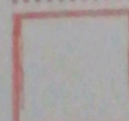
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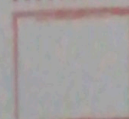
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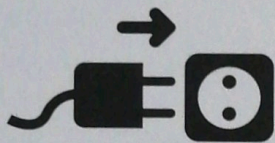
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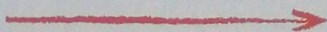
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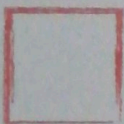
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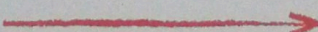
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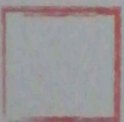
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1 HERBATE



WŁÓŻ DO DZBANKA



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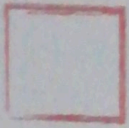
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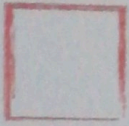
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IMBIR



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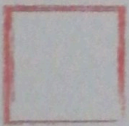
IMBIR



WYCIŚNIJ



PÓŁ CYTRYNY



SOK Z CYTRYNY



STARTY IMBIR



DODAJ DO HERBATY



ŁYŻKĘ MIODU



HERBATE

NALEJ

DO SZKLANEK



GOTOWE

SMACZNEGO



POSPRZĄTAJ

