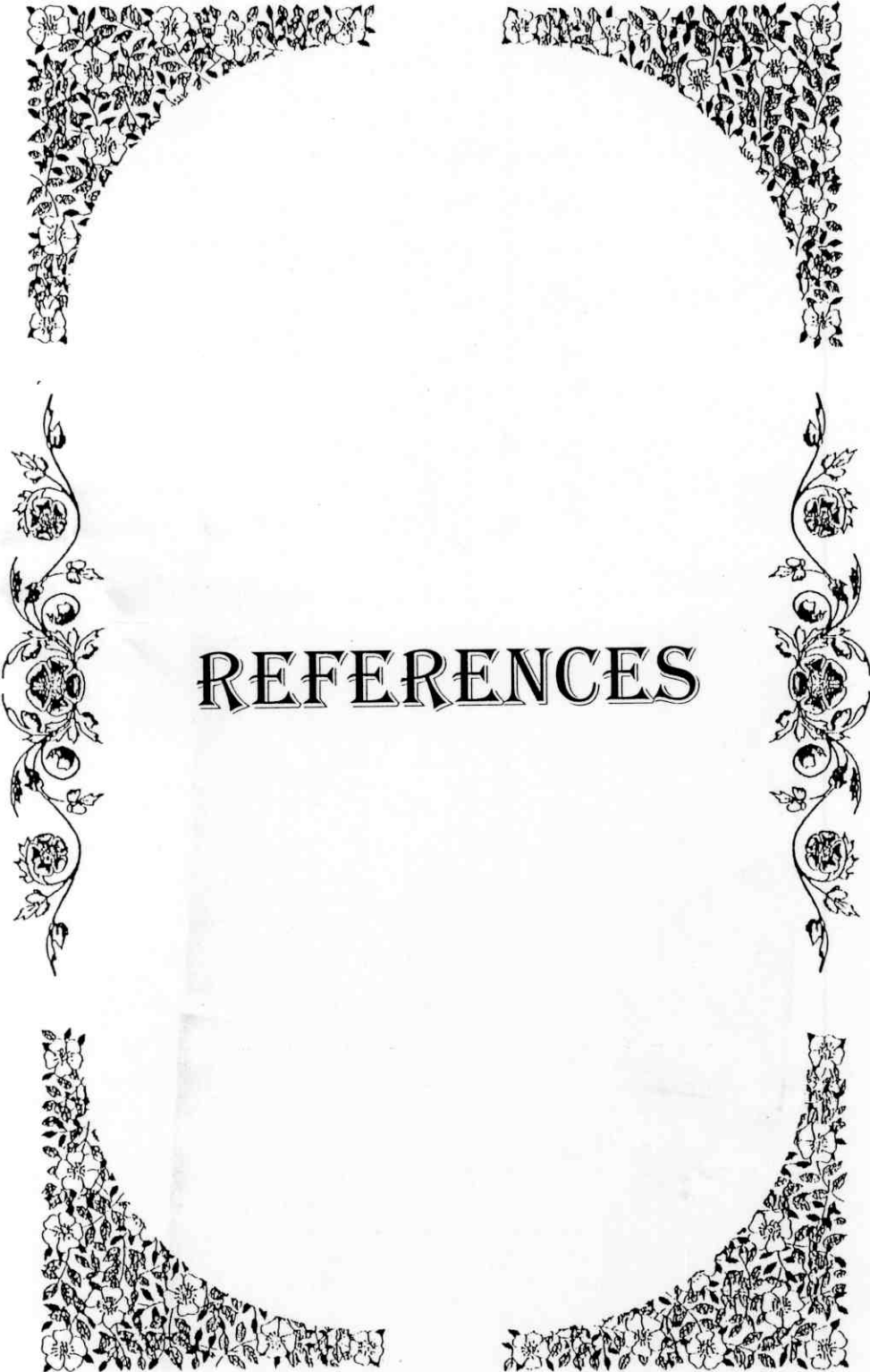


A decorative border surrounds the central text. It consists of four corner pieces and two vertical side pieces. The corner pieces are filled with a dense pattern of small flowers and leaves. The side pieces are composed of a vertical vine with several large, stylized flowers and leaves.

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