<?xml version="1.0"?>
<POEM>
<TITLE>Lines Written in Early Spring</TITLE>
<AUTHOR><FIRSTNAME>William</FIRSTNAME><LASTNAME>Wordsworth</LASTNAME></AUTHOR>
<STANZA>
<LINEN="1">I heard a thousand blended notes,</LINEN="2">While in grove I sate reclined,
<LINEN="3">In that sweet mood when pleasant thoughts Bring sad thoughts to the mind.</LINEN="4">To her fair works did nature link</LINES>
The human soul that through me ran And much it griev'd me my heart to think What man has made of man.</STANZA>
<STANZA>
<LINEN="5">Bring sad thoughts to the mind.</LINEN="6">To her fair works did nature link</LINES>
The human soul that through me ran And much it griev'd me my heart to think What man has made of man.</STANZA>
</POEM>

<?xml version="1.0"?>
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<RECIPE ID="rec143">
<TITLE>Anise-Almond Biscotti</TITLE>
/INFO>
</INFO>
<INGREDIENTLIST>
<INGREDIENT>
<QUANTITY>4 tablespoons</QUANTITY>
<PRODUCT MEAT="no" AISLE="dairy">margarine</PRODUCT>
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<INGREDIENT>
<QUANTITY>3/4 cup</QUANTITY>
<PRODUCT MEAT="no" AISLE="baking">
<PRODUCT MEAT="no" AISLE="dairy">
  sugar
</PRODUCT>
</INGREDIENT>
<INGREDIENT>
<QUANTITY>4</QUANTITY>
<PRODUCT MEAT="no" AISLE="dairy">
  eggs
</PRODUCT>
</INGREDIENT>
<INGREDIENT>
<QUANTITY>2 1/2 cups</QUANTITY>
<PRODUCT MEAT="no" AISLE="baking">
  all-purpose flour
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</INGREDIENT>
<INGREDIENT>
<QUANTITY>2 teaspoons</QUANTITY>
<PRODUCT MEAT="no" AISLE="spices">
  crushed anise seeds
</PRODUCT>
</INGREDIENT>
<INGREDIENT>
<QUANTITY>1 1/2 teaspoons</QUANTITY>
<PRODUCT MEAT="no" AISLE="baking">
  baking powder
</PRODUCT>
</INGREDIENT>
<INGREDIENT>
<QUANTITY>1/4 teaspoon</QUANTITY>
<PRODUCT MEAT="no" AISLE="spices">
  salt
</PRODUCT>
</INGREDIENT>
<INGREDIENT>
<QUANTITY>1/3 cup</QUANTITY>
<PRODUCT MEAT="no" AISLE="fruitnuts">
  whole blanched almonds
</PRODUCT>
</INGREDIENT>
</INGREDIENTLIST>

<STEPLIST>
  <STEP>
  In a medium-size bowl, beat margarine, sugar, and eggs until smooth. Mix in combined flour, anise seeds, baking powder, and salt. Mix in almonds.
  </STEP>
  <STEP>Shape dough on greased cookie sheets into 4 slightly flattened rolls, 1 1/2 inches in diameter.</STEP>
  <STEP>Bake at 350 degrees until lightly browned, about 20 minutes.</STEP>
  <STEP>Let stand on wire rack until cool enough to handle; cut bars into 1/2-inch slices. Arrange slices, cut sides down, on ungreased cookie sheets.</STEP>
  <STEP>Bake biscotti at 350 degrees until toasted on the bottom, 7 to 10 minutes; turn and bake until biscotti are golden on other side and feel almost dry, 7 to 10 minutes.</STEP>
  <STEP>Cool on wire racks.</STEP>
</STEPLIST>
</RECIPE>
POEM DTD

<!ELEMENT POEM      (TITLE, AUTHOR, STANZA*)>
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<!ELEMENT AUTHOR   (FIRSTNAME, LASTNAME)>
<!ELEMENT FIRSTNAME (#PCDATA)>
<!ELEMENT LASTNAME (#PCDATA)>
<!ELEMENT STANZA    (LINE*)>
<!ELEMENT LINE     (#PCDATA)>
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Recipe DTD

<!ELEMENT RECIPE        (TITLE, INFO, INGREDIENTLIST, STEPLIST)>
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AISLE (baking | dairy | spices | fruitnuts)>
#REQUIRED>
<!ELEMENT STEPLIST      (STEP*)>
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