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C┐33└ C┘↑¶ C|$┴ C %` C & ~┐ D#J@ D┌6a D┐33└ D┘↑b D|$c D %d D & ~┐ E#€J@ E┌6e E┐33└ E┘↑ E|)f E 'X E & ~┐
F#K@ F┌Gg F┐33└ F┘↑ F|$(F %X F & ~┐ G#€K@ G┌6h G┐33└ G┘↑◘ G|$i G 'j G & ~┐ H#L@ H┌6k H┐33└ H┘↑+ H|$, H '[
H & ~┐ I#€L@ I┌6l I┐33└ I┘↑◘ I|$m I 'd I & ~┐ J#M@ J┌6n J┐33└ J┘↑◘ J|$o J '] J & ~┐ K#€M@ K┌/p K┐00└ K┘├q K|├r
K *s K +t~┐ L#N@ L┌/ L┐00└ L┘├u L|├v L *w L +t M#;<=├┼*+ ~┐ N#€N@ N┌6x N┐33└ N┘↑ N|$(N %y N &t~┐ O#O@ O┌>
O┐?@└ O┘├q O|├z O *{ O +t~┐ P#€O@ P┌7 P┐88└ P┘├| P|├r P *} P +t~┐ Q#P@ Q┌7 Q┐88└ Q┘├| Q|├r Q *{ Q +t~┐
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T &t~┐ U#Q@ U┌7 U┐88└ U┘├ U|├r U * U +t~┐ V#@Q@ V┌7 V┐88└ V┘├ V|├z V * V +t~┐ W#€Q@ W┌7 W┐88└ W┘├
W|├r W *| W +t~┐ X#繯@ X┌7 X┐88└ X┘├ X|├z X *) X +t~┐ Y#R@ Y┌7 Y┐88└ Y┘▼ Y|├r Y *; Y +t~┐ Z#@R@ Z┌1
Z┐33└ Z┘↑ Z|↑r Z '└ Z &t~┐ [#€R@ [┌1 [┐33└ [┘↑ [|↑r ['; [&t~┐ ₩#繰@ ₩┌9 ₩┐::└ ₩┘↑ ₩|↑r \ '; \ &t~┐]
#S@]┌1]┐33└]┘↑]|↑z] ')] &t~┐ ^#@S@ ^┌1 ^┐33└ ^┘↑ ^|↑z ^ ') ^ &t~┐ _#€S@ _┌5 _┐55└ _┘├K _|$(_ '
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