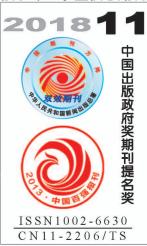
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主编助理: 傅利军 责 编: 邢 蓓

编辑成员: 高 乐、肖 敏、杨云舒

英文校译: 陈 宁、陈锦强

编辑部: (010)83155446/47/48/49/50 (010)83155436(兼传真)

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Tel of Editorial Department:

+86 10 83155446/47/48/49/50-8022

+86 10 83155436 (Fax)

Vice President/Director of Advertising Department:

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Advertising Sales Director: Yang Hong

+86 10 83155435/38 +86 10 83152138 (Fax)

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