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On the cover: Transmission electron microscopy of *Bacillus subtilis* fmbj hyphae growing toward colonies of *Rhizopus stolonifer*; a cross section of affected hypha, from "Antagonistic Action of *Bacillus subtilis* Strain fmbj on the Postharvest Pathogen *Rhizopus stolonifer*" by Xiaohong Zhou, Zhaoxin Lu, Fengxia Lv, Haizhen Zhao, Yu Wang, and Xiaomei Bie; p M258

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