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Section I Introduction

Technology is one aspect of today that is truly fresh and burning with new tunes and story turns. So there is and can be content in technology—new tunes we've never heard before because they've never been possible before. (Francis Ford Coppola)

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Science and technology multiply around us. To an increasing extent they dictate the languages in which we speak and think. Either we use those languages, or we remain mute. (J.G. Ballard)

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The higher we soar on the wings of science, the worse our feet seem to get entangled in the wires. (Anonymous)

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Science may be described as the art of systematic oversimplification.
(Karl Popper)

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Invention breeds inventions. (Anonymous)

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