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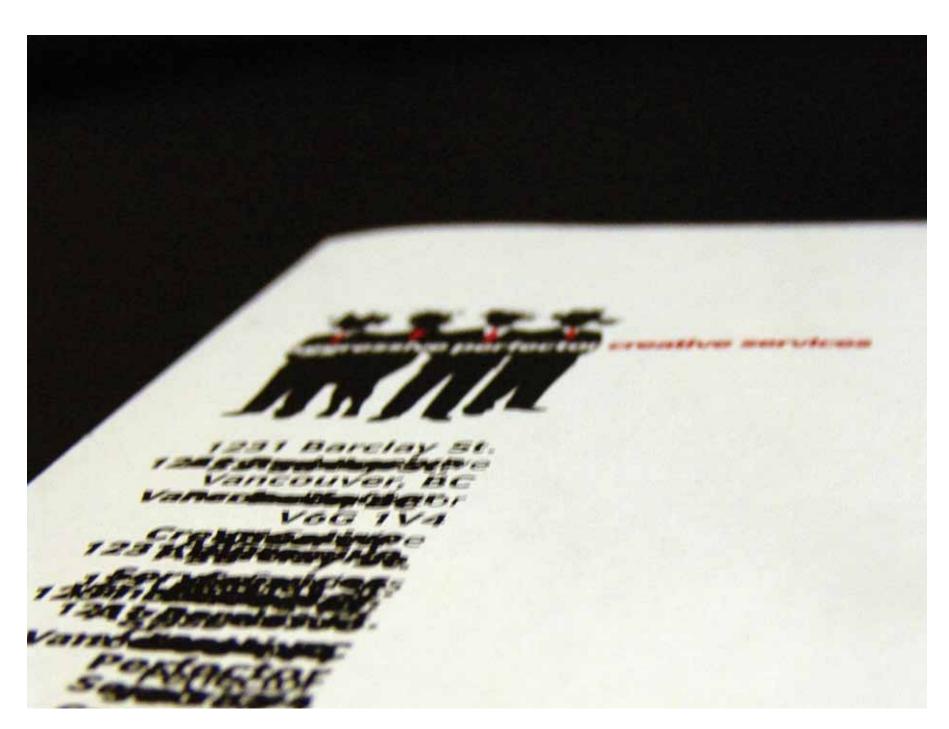


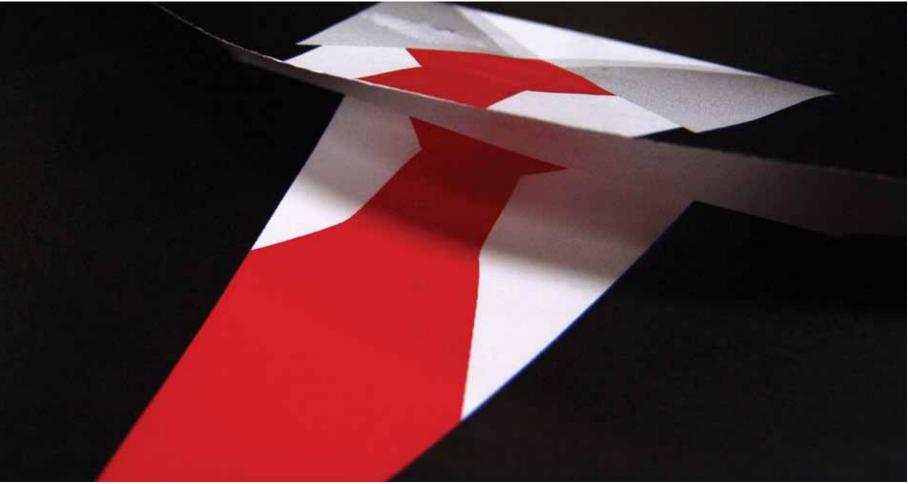






















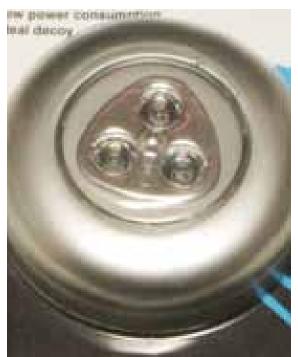








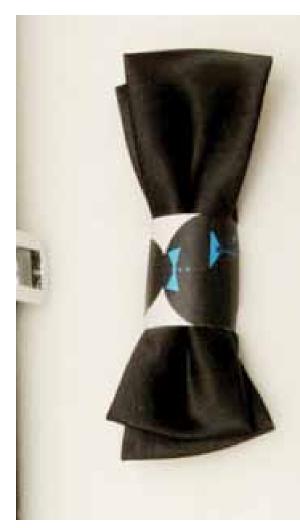












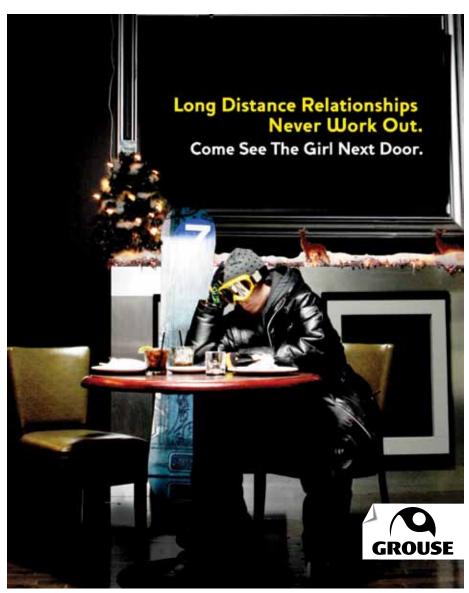


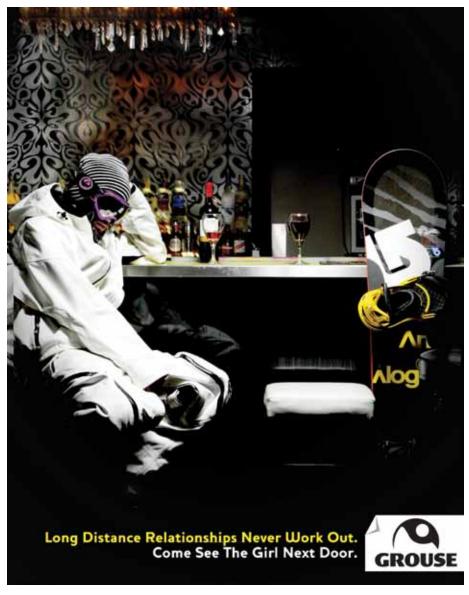


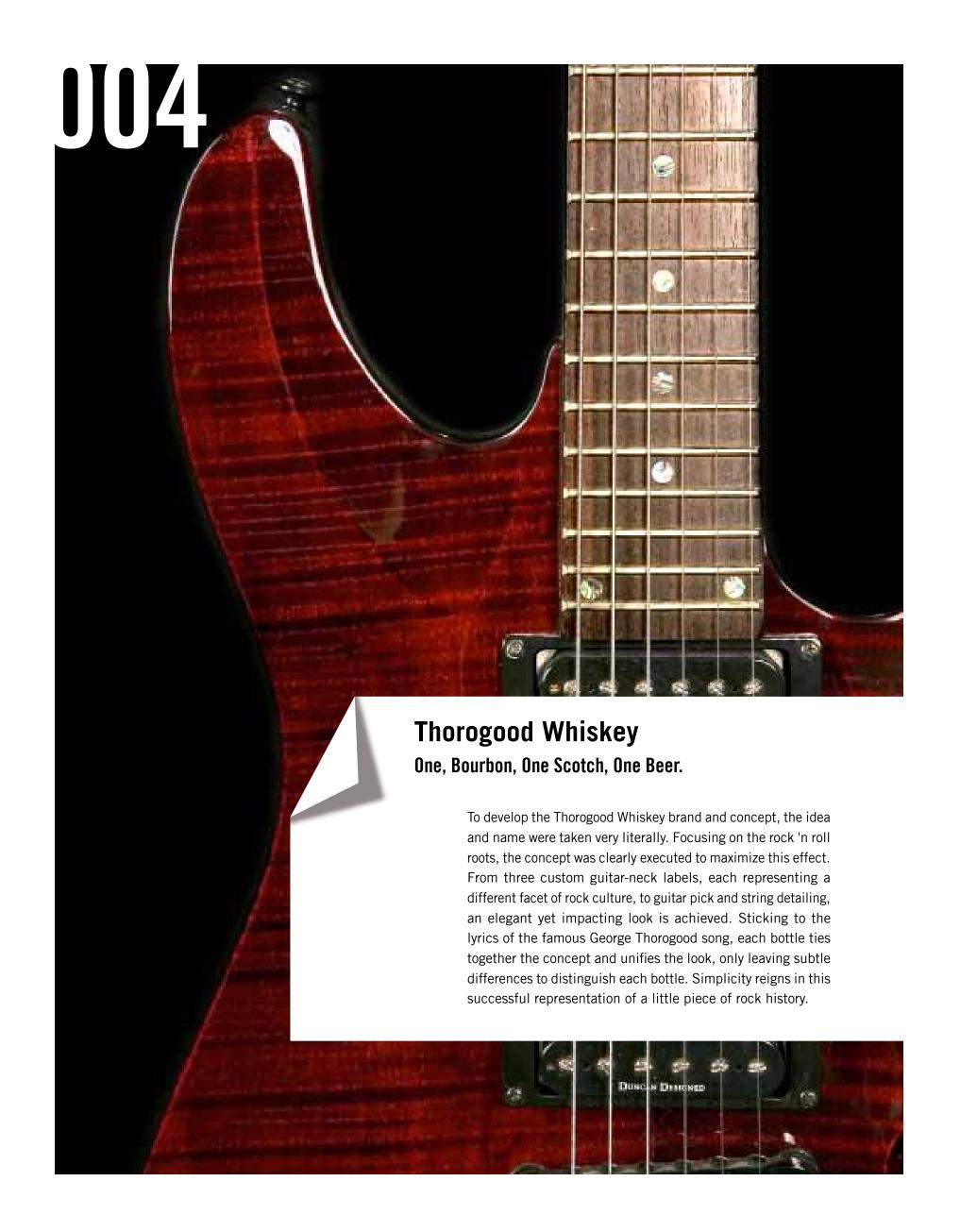








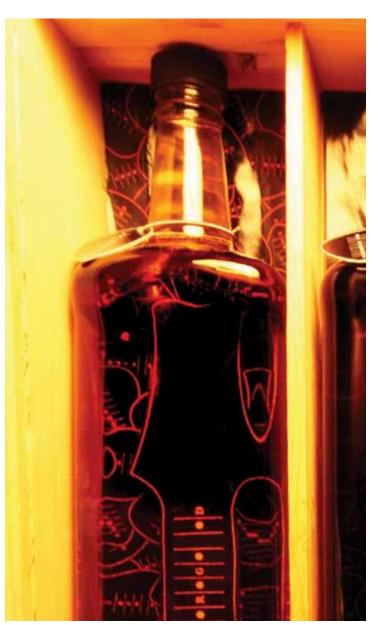










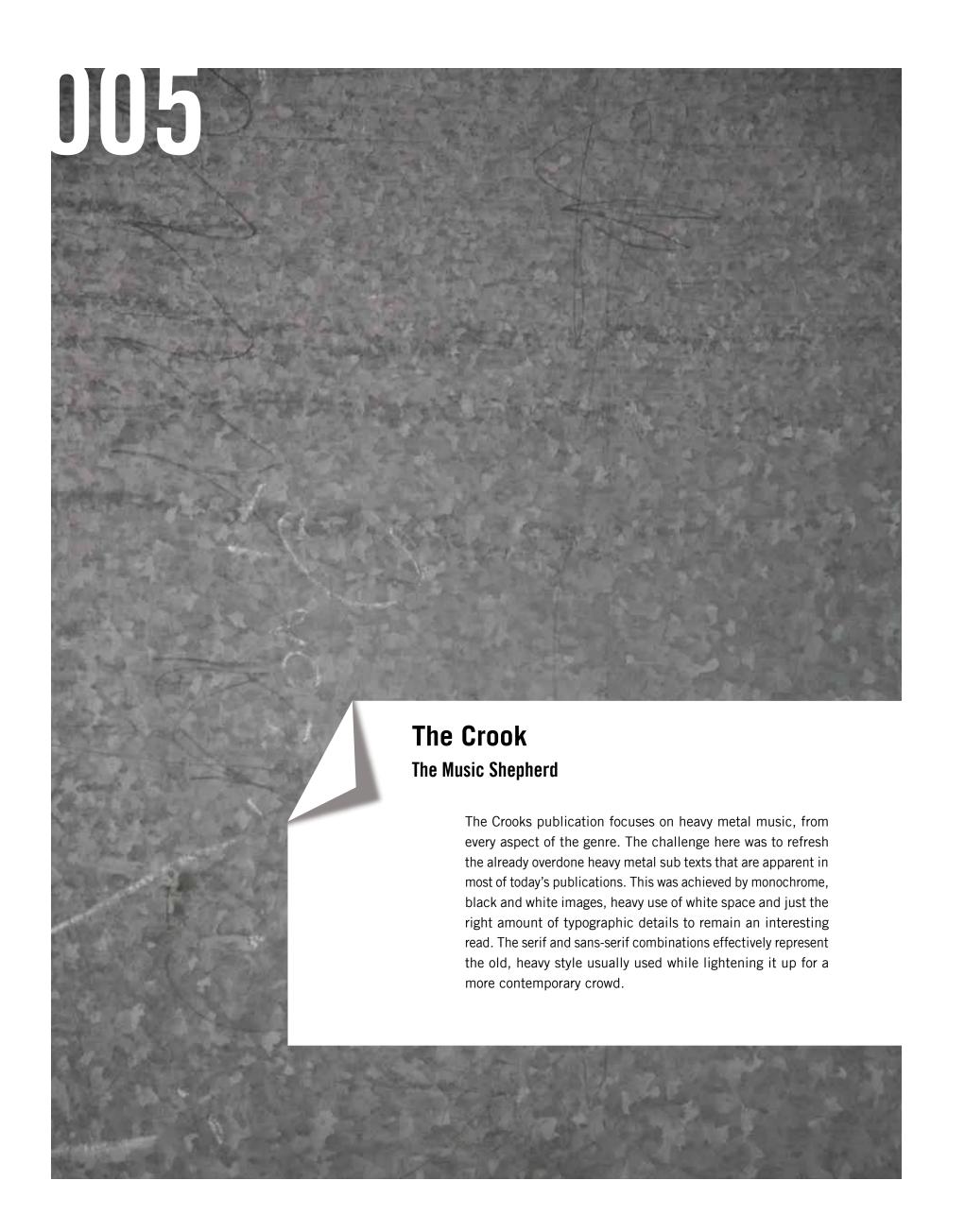






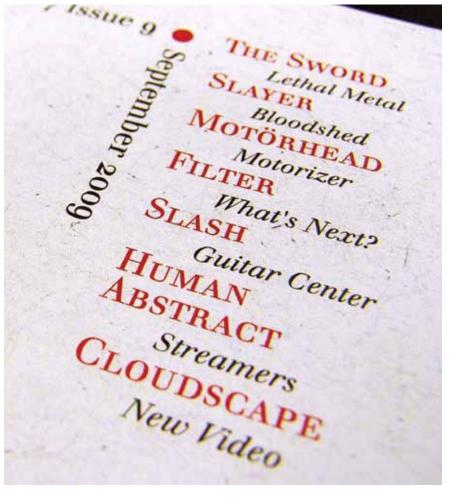


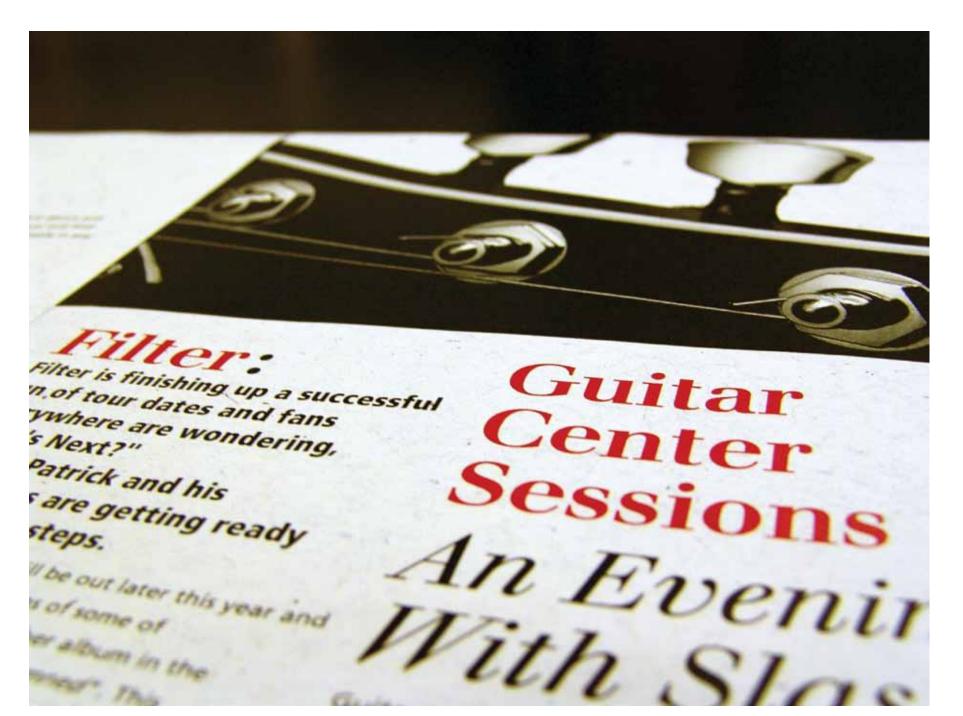












e way through. We came up with a song and then wrote the songs ing a film score and try ood musically for what each

eran producer Toby Wright

Alice In Chains, Soulfly,

was completed with

nd Wright's name was

according to drummer

The Fates" is available d's MySpace page.

eless Records debut,

seeing in itself, nevermind the relenties pursuit of perfection they exhibit throughout their live shows. In November the band will be playing the following venues:

O.I.O.	Objet Hall
3rd	Wolverhampton Civic Hall
4th	Ipswich Regent 1930
6th	Prighton Donie
7th	Newcastle Academy
8th	Sheffield Academy
10th	Glasgow Academy
11th	Leicester De Montf
12th	Southampton Gui
14th	Manchester Apo
17th	Cambridge Co
1/111	n total Colsto
18th	Bristol Colsto
Tom	Eweler Unive

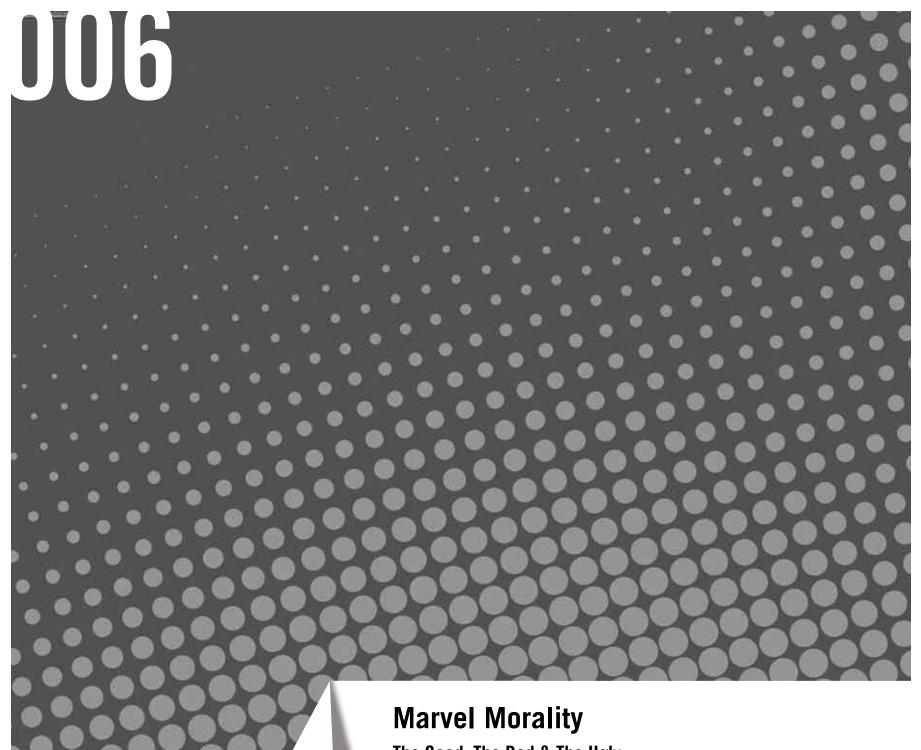


Pilter is finishing up run of tour dates and everywhere are woond what's Next?"

Chard Patrick and his dmates are getting e next steps.

Sessions will be out later this, Another albuming the next steps.





The Good, The Bad & The Ugly

For the Marvel book series, an iconic and simple approach was taken to combine the aspects of all heroes while successfully showcasing their differences. Using simplified dual colour images, the heroes are all portrayed in the same light, leaving only their actions to differentiate them. Little to no detail was used in the illustrations, focusing more on the iconic aspects of each hero. The reader is left to discover what makes these heroes different, specifically who falls into which genre. The good the bad or the ugly?

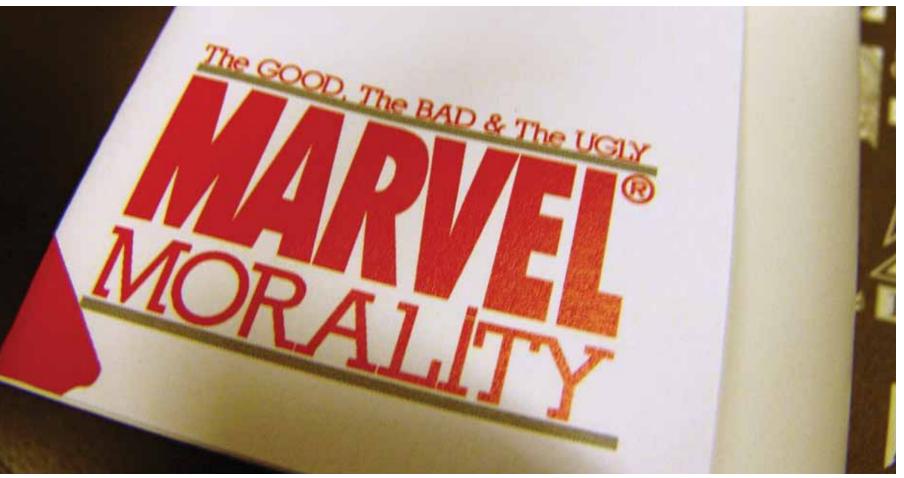


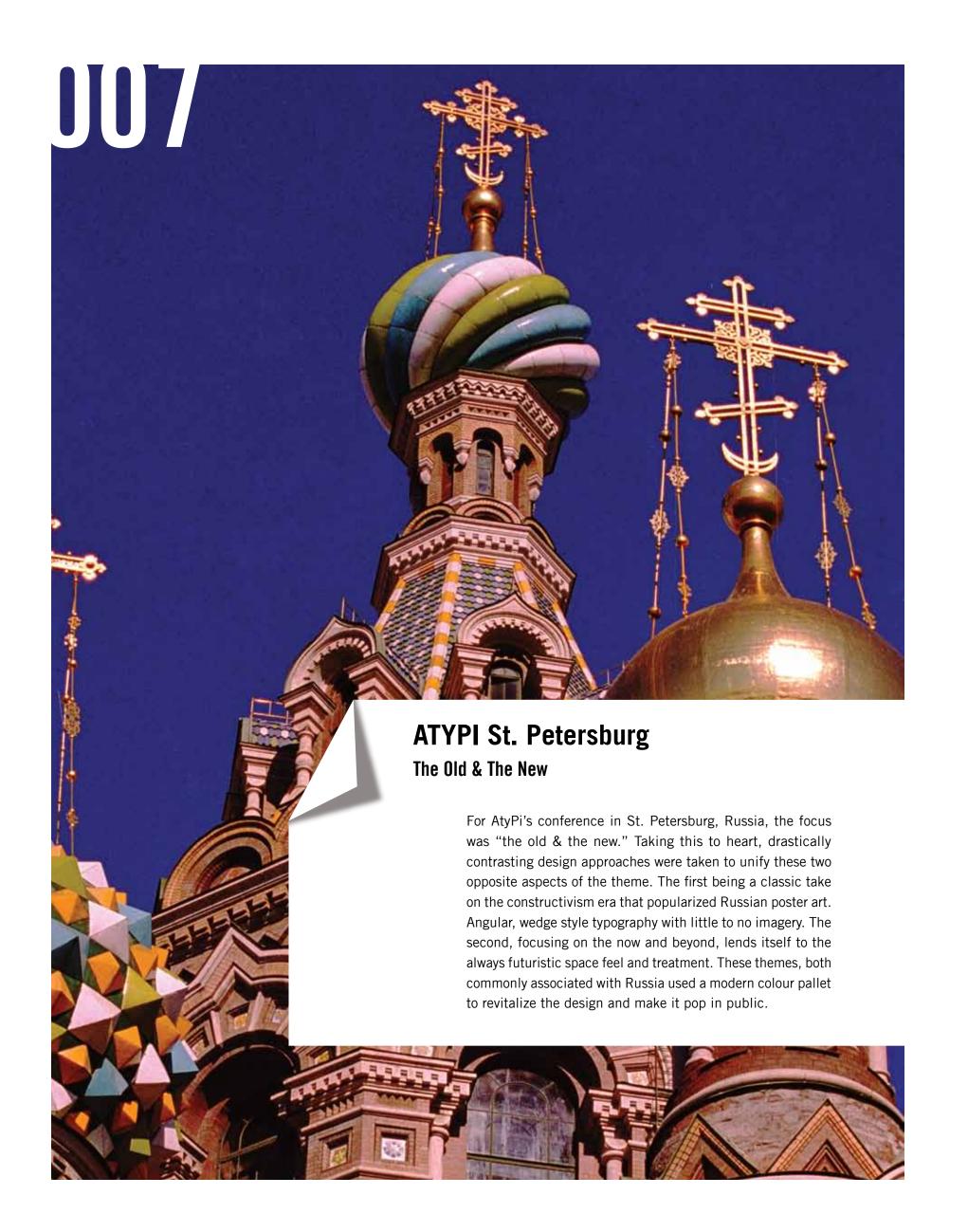
















Russia

Cuest Speakers Tim Ahrens, Yomar Augusto, Ken Barber, ipek Torun, John D. Berry, Roger Black, Frank E. Blokland, Robert Bringhurst, David Březina, Nadine Chahine, Anna Chaykovskaya, Petr Petrovich Chobytko, Si Daniels, Susanne Dechant, Alexey Dombrovskiy, Timothy Donaldson, John Downer, Olga Florenskaya, Irina Fomenko, J. Victor Gaultney, Yuri Cherchuk, Maxim Gurbatov, Ted Harrison, Denis Moyogo Jacquerye, Bengisu Keleşoğlu, Jerry Kelly, Dmitry Kirsanov, Akira Kobayashi, Attila Korap, Alexandra Korolkova, Thomas Milo, Tal Leming, Gerry Leonidas, Håkon Wium Lie, Paul Luna, Klimis Mastoridis, Ceorge Matthiopoulos, Titus Nemeth, Heidrun Osterer, Thomas Phinney, Tagir Safayev, Jose Scaglione, Nick Shinn, Anna Shmeleva, Eben Sorkin, Erik Spiekermann, Konstantin Startsev, Keith Chi-hang Tam, Typophile, Gerard Unger, Karin von Ompteda, Emil Yakupov, Vladimir Yefimov & Pascal Zoghbi.





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Spring Rolls.				.\$7.95
Bruschetta				.\$7.95
Chicken C.				.\$7.95
ocived with vour ch-	ice of friends			. \$8.95
Famous Moose Balls	TM .	ad.		.\$8.95
Quesadilla Your choice of chicken				.\$8.95





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Another Saturday Night ·
» Fish & Chips → Bottles of Sol Cerveza «

Sunday, Bloody Sunday ·
" Steak Special ♪ Sleeman Honey Brown «

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» Famous Moose Balls™ » Moose Season-ale «

• Friday, I'm in Love •
" Moose Burgers ♪ Alexander Keith's Pitchers «



Wednesday Morning, 3am.

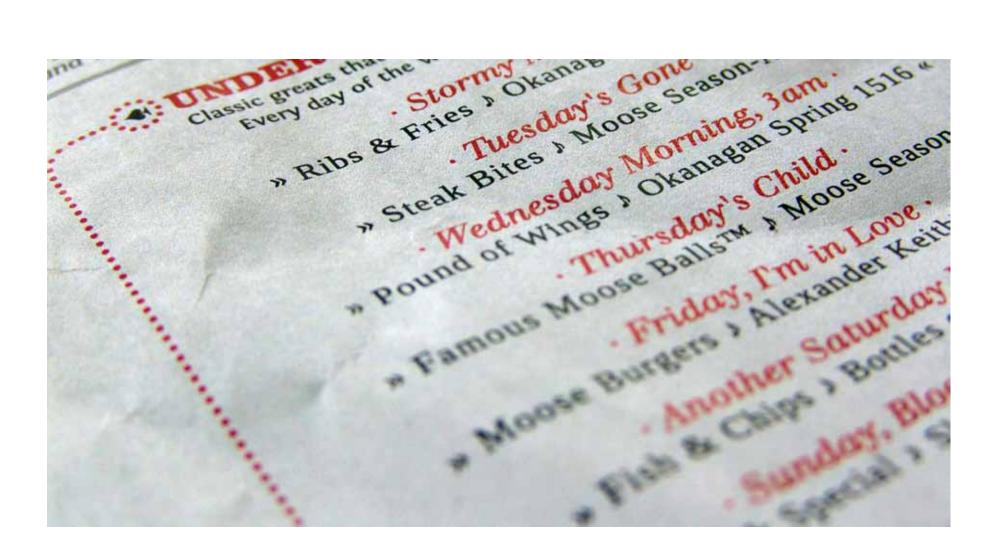
I of Wings | Okanagan Spring 1516 «

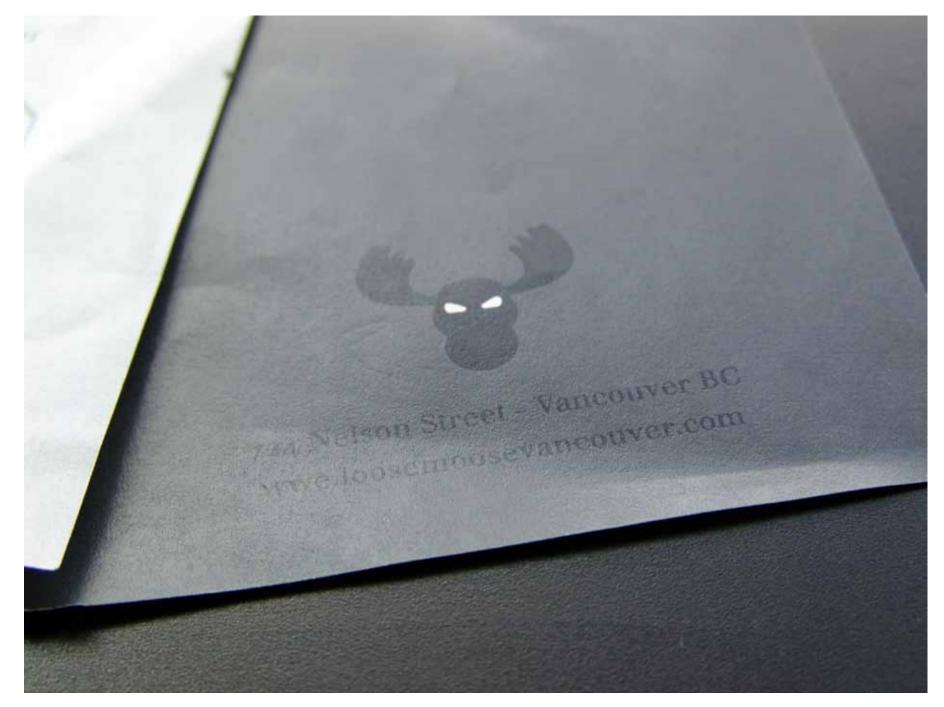
Thursday's Child ·

Moose Balls TM | Moose Season-ale «

Friday, I'm in Love ·

Urgers | Alexander Keith's Pitchers of









People in Canada forced to live under water boiling restrictions.



People on First Nations Reservations forced to live under water boiling restrictions.



3rd Canadian National Conference & Policy Forum on Water Efficiency & Conservation

Inn at Laurel Point - Victoria, BC - October 13th to 16th, 2009





Demand for clean, safe drinking water on First Nations Reservations

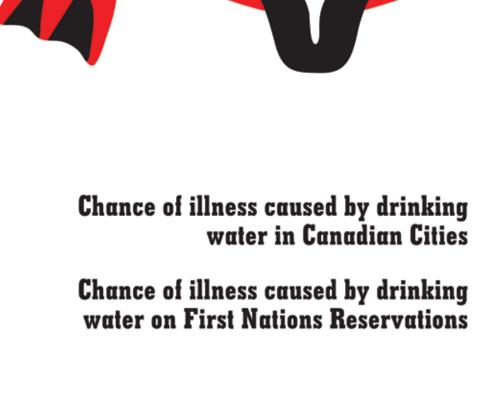


Availability of clean, safe drinking water on First Nations Reservations



3rd Canadian National Conference & Policy Forum on Water Efficiency & Conservation

Inn at Laurel Point - Victoria, BC - October 13th to 16th, 2009



3rd Canadian National Conference & Policy Forum on Water Efficiency & Conservation

Inn at Laurel Point - Victoria, BC - October 13th to 16th, 2009



Logo Design





Platformer Video Game Magazine

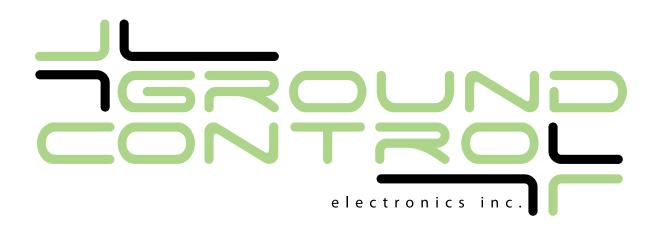
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