

Akagi^{PRO}





EPISODIC

HEXLYME

IRKSOME

MAJUREY



WHURLY

FRAKKIN

AQUGIM

BETLYAV



SPAMEC

GROWLI

PORTLY

LAYERS



FRAMES

MAQUIS

GLEICKS

BRASßE



MŒURZI

VĚNTAMI

KOBGRIX

VAULTOD



PHONETA

USURWIN

skitteringlißgewm

skitteringlißgewm

SKITTERINGLIßGEWM



Light, Italic & Bold 8/10

The rice used for brewing sake is called *shuzo kotekimai* (sake rice). The grain is larger, stronger, and contains less protein and lipid than the ordinary rice eaten by Japanese. The rice has a starch component called **shinpaku** in the center of the grains. Since sake made from rice containing purely starch has a superior taste, the rice is polished to remove the bran. If a grain is small or weak, it will break in the process of polishing. This rice is used only for making sake, because it is unpalatable for eating. There are at least 80 types of sake rice in Japan. Among these, *Yamada nishiki*, *Gohyaku mangoku*, *Miyama nishiki* and *Omachi* rice are very popular.

While the rest of the world may be drinking more sake and the quality of sake has been increasing, sake production in Japan has been declining since the mid 1970s.⁶ The number of **sake breweries** is also declining. While there were 3,229 breweries nationwide in fiscal 1975, the number had fallen to 1,845 in 2007.

Medium, Italic & Black 8/10

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Book, Italic & Extra Bold 8/10

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Thin, Italic, Fat, Italic @72pt

Chronology of Sake

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WHILE THE REST OF THE WORLD MAY BE DRINKING MORE SAKE AND THE QUALITY OF SAKE HAS BEEN

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STYLISTIC ALTERNATES	<i>Wagyu & 589¥</i>	<i>Wagyu & 589円</i>
LIGATURES	The fluffy watt	The fluffy watt
PROP: LINING/OLDSTYLE	£87,654,321.08	£87,654,321.08
TABULAR: LINING/OLDSTYLE	£87,654,321.08	£87,654,321.08
SUPERIORS AND INFERIORS	25 ^{e01} +98 _a -2 _{b2}	25 ^{e01} +98 _a -2 _{b2}
FRACTIONS	8 1/2 23/47 1/7	8½ 23/47 1/7
ORDINALS	2 nd 3 rd 4 th \$56	2 nd 3 rd 4 th \$56
ALL CAPS	(jno@h-m.cm)	(iNO@H-M.CM)
SMALL CAPS	¿small-caps&	¿SMALL-CAPS&
LANGUAGE SUPPORT	brîndușă kula	brîndușă kula



swelling calderas

Make it challenging to determine

VOLCANOES

Latitude: 36.557°N, 36°33'26"N@5,997 feet/1828 meters

5th largest explosive mantles

was partially destroyed

825¥ is just \$10.76

TO THE MOUNTAINTOP



There are two basic types of sake
Futsū-shu, or Ordinary sake &

Tokutei meishō-shu

Junmai & Daiginjō-shu

Nigorizake

Sake Meter Value, or *SMV*

SMV = (|1/specific gravity|⁻¹) × 1443

Rice, Kōji rice, Distilled alcohol^(note 1)



Two basic Sake types

Black 30/32; Book, Italic & Bold 9/11

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Two basic Sake types

Ultra 30/32; Book, Italic & Bold 10/12

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Two basic Sake types

Fat 30/32; Book, Italic & Bold 12/14

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Fat & Italic @36pt

NYMPHS BLITZ QUICK VEX
Quick wafting zephyrs vex
Sex-charged fop blew my ju

Ultra & Italic @36pt

VOYEZ LE BRICK GÉANT QU
Bâchez la queue du wagon
Voix ambiguë d'un cœur qu

Black & Italic @36pt

FAKE BUGS PUT IN WAX JOI
Sympathizing would fix Qu
Brawny gods just flocked up



Extra Bold & Italic @36pt

BOXKÄMPFER ÜBER GROßE
Fix, Schwyz! quäkt Jürgen b
Xylophonmusik quält größte

Bold & Italic @36pt

SIXTY ZIPPERS WERE QUICK
The job of waxing linos freq
How razorback-jumping fro

SemiBold & Italic @36pt

D'FHUASCAIL ÍOSA ÚRMHACI
Krdeľ' datľov učí koňa žrat' kč
Fučka se mi hladna goveja žo



Medium & Italic @36pt

TWELVE ZIGGURATS QUICKLY
My faxed joke won a pager in
The quick onyx goblin jumps c

Book & Italic @36pt

AÑORABA A SU QUERIDO CAC
Es extraño mojar queso en la
Whisky bueno: ¡excitad mi frág

Light & Italic @36pt

FIVE QUACKING ZEPHYRS JOLT
The big plump jowls of zany [C
Woven silk pyjamas exchanged



Extra Light & Italic @36pt

CHE TEMPI BREVI, ZIO, QUAND
Pranzo d'acqua fa volti sghem
Ma la volpe, col suo balzo, ha r

Thin & Italic @36pt

JEŻU KŁĄTW, SPŁÓDŹ FINOM C
À noite, vovô Kowalsky vê o ín
Öküz ajan hapse düştü yavrum

