# AKAGI

HP15()D1( HFXIYMH IRKS()MF MAJUREY

# WHURIY FRAKKIN AQUGIM BETLYAV

# SPAMEC GROWL PORTLY LAYERS

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# MŒURZI VFNTAMI KOBĢRIX VAIII ()()

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#### 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.<sup>6</sup> 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 Sak Chronology of Sak Chronology of S Chronology of S



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STYLISTIC ALTERNATES	Wagyu & 589¥	Wagyu & 589⊞
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	25e01+98a-2b2	$25^{e01} + 98_a - 2_{b2}$
FRACTIONS	81/2 23/47 1/7	81/2 23/47 1/7
ORDINALS	2nd 3rd 4th \$56	2 <sup>nd</sup> 3 <sup>rd</sup> 4 <sup>th</sup> \$56
ALL CAPS	(¡no@h-m.cm)	(iNO@H-M.CM)
SMALL CAPS	¿small-caps&	¿SMALL-CAPS&
LANGUAGE SUPPORT	brînduşă kula	brînduşă кula

## swelling calderas

Make it challenging to determine

VOLCANOES

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

To The Mountaintop

Sth largest explosive mantles

Was partially destroyed

825円 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<sup>(note 1)</sup>

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

#### Two basic Sake types

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

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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 j

Jltra & 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 größe

Bold & Italic @36pt

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

SemiBold & Italic @36pt

D'FHUASCAIL ÍOSA ÚRMHACI Kŕdeľ ďatľov učí koňa žrať kĉ 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 E 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 re*

Thin & Italic @36pt

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



## ABCDEFGHIJKLMNOPQRSTUVWXYZ abcdefgghijkklmnopqrstuvwxyz ABCDEFGHIJKLMNOPQRSTUVWXYZ

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ÁáÁ ÀàÀ Ââ ÄäÄ ÅåÄ ĀāĀ ĂĂĂ ĄąĄ ÅåÅ ÆæÆ ÆæÆ Ççç Ććć Ĉĉĉ Ċċċ Ččč ĎďĎ ĐđĐ ĐỗĐ ÉÉÉ ÈÈÈ ÊËË ĒĒĒ ĚČĒ ĖĖĖ ĘĘĘ ĚČĚ ĜĝĜ ĞĞĞ ĠĠĠ ĢĠĢ ĤĥĤ ĦħĦ ÍÍÍ ÌÌÌ ÎÏÏ ĬĨÏ ĬĬÏ ĮĮĮ İII I J IJijIJĴĵĵ ĶķĶ ĹĺĹ ĻļĻ ĽľĽ ĿŀĿ ŁłŁ ÑñÑ ŃńŃ ŅņŅ ŇňŇ ŊŋŊ ÓÓÓ ÒÒÒ ÖÖÖ ÕÖÖ ŌŌŌ ŎŎŎ ŐŎŎ ØØØ ØØØ ŒŒŒ ŔŕŔ ŖŗŖ ŘřŘ ŚŚŚ Ŝŝŝ Şşş ŠŠŠ Şşş ßßß ŢţŢ ŤťŤ ŦŧŦ ÚÚÚ ÙÙÙ ÛÛÛ ÜÜÜ ŨŨŨ ŪŪŪ ŬŬŬ ŮŮŮ ŰŮŮ ŲŲŲ WŚWŚ WŚWŚ WŚWŚ ÝýŶ ŶŷŶ ŸÿŸ ŹŹŹ ŻŻŻ ÞÞÞ

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0123456789<sub>0123</sub>456789<sub>0123</sub>456789<sub>0123</sub>456789 % %  $^{6}$   $^{1}$ /4  $^{1}$ /2  $^{3}$ /4

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