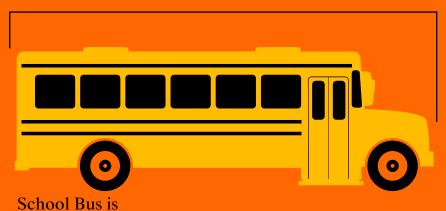


Tyrannosaurus is HUGE!!!







40 feet LONG!!

Smoking point of Cooking Oils

Before it reaches its boiling point, oil will start to smoke. This is called the 'smoke point'. The smoke points for some common cooking oils are here.

Safflower - 510 F (266 C)

Soybean - 495 F (257 C)

Corn - 475 F (246 C)

Peanut - 440 F (227 C)

Sesame - 420 F (216 C)

Olive - 375 F (191 C)

340

350°C

320

310

290

280270

260

250

230

Average - 453 F (234 C)

220

210

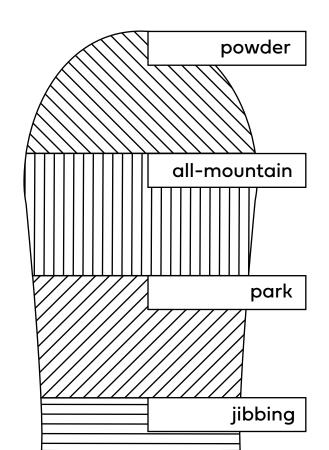
200

190

180°C

ard: choose snowb

16 cm down wards form the tip of your nose.



RESALE FOR "ORIGINAL" \$160 X 4.373PAIRS = \$700

RESALE FOR "NOT FOR RESALE" 10PAIRS X \$160 = \$1600

























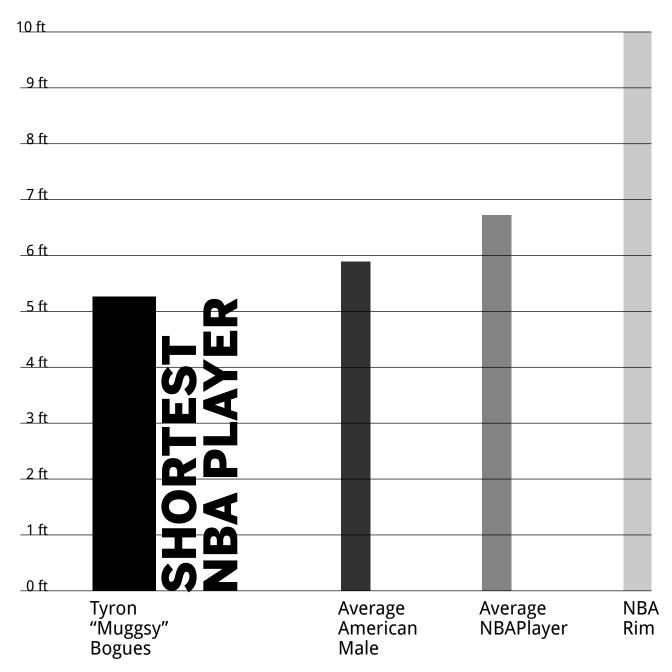








AIR JORDAN 1 RETRO HIGH OG (\$160 RETAIL FOR PAIR OF "ORINAL")



EHUMA OR EVEN ER >>>> FA