

THE PIGEON

ISSUE 5 - SPRING 2025

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Aphex Twin "Come to Daddy" (EP) 1997

It's possible that the very first electronic music record ever published was "Switched-On-Bach" by Wendy Carlos in 1968. Humanity would make it to the moon the following year.

The album featured pieces composed by Bach played using the new Moog Synthesizer, an instrument considered something of a novelty. Although much more accessible than earlier synths, the Moog had plenty of limitations — the monophonic machine could only play a single note at a time, making it impossible to play a chord, so each part had to be played independently and recorded onto an 8 track, to be arduously combined. Although the album has fallen into obscurity, it was successful upon release - managing to reach No. 10 on the Billboard Top 100, and win the Grammy for Best Classical

Album. In 1979, Wendy Carlos publicly came out as a trans woman, disclosing that she had been living as a woman since well before the album's release. The times, they were a-changingin'.

By 1997, electronic music had undergone many transitions. Technological advances removed artists' limitations, and musical appetites became vastly different over these thirty years. Synthesizers, drum machines, and samplers were now essential tools to artists and producers around the world. From Kraftwerk giving way to Depeche Mode and OMD, giving way to Daft Punk and The Chemical Brothers, sound evolved. A great deal of electronic and synth-based music found its way to a dance floor - Whether a discotheque, a club, or a rave, the pulsating and repetitive nature of the drum machine and sequencer was irresistible to DJs and dancers. Not all artists at the time were interested in the rave or club

scene—for Richard D. James specifically, a young artist living in Cornwall, UK, it was simply an entry point.

Aphex Twin, or Richard D. James, would become one of the most enigmatic and influential electronic musicians of all time. He began creating sounds and music at a very young age (if the title of the LP "Selected Ambient Works 85-92" is accurate, that would mean at least some of the material was written when he was about 14). Although he has a strong background in his involvement with the Cornish rave scene, his body of work

ranges from abrasive and harsh to barely present ambience. One of the only congruities found in his work (besides cartoonishly distorted images of his face appearing on album covers and in music videos) is his sense of defiance—constantly thumbing his nose to critics and connoisseurs who want to define his work, or his tendency to poke fun and satirize contemporary artists. His 1997 EP, "Come to Daddy" does both.

A sonic bombardment, the title track features a distorted jungle-y drum loop and bassline, along with unhinged, manic shouting, "Come to Daddy"; everything loud and chaotic—a pretty on the nose send-up to Keith Flint and The Prodigy, who were riding extremely high on both sides of the Atlantic with hits in "Firestarter" and "Breathe". The accompanying video features a gaggle of savage schoolchildren with decidedly unnerving Richard D. James faces teaming up with a gnarled, wretched monster also sporting Richard's distinct visage terrorizing a little old grandma in a dingy alleyway. It certainly makes an impression.

As is the norm with most electronic EPs, the disc also contains several alternate mixes of the title track — however, the real B-side of the record is one of his all time greats. "Film" is easily one of the most immediately accessible Aphex Twin tracks, featuring a beautiful, delicate melody and gentle instrumentation which stands in stark contrast to Come to

Daddy's grimy full frontal assault. This juxtaposition is AT's trademark theme. Just two years later, his maxi-single "Windowlicker", an out of character exploration into the sultry, groovy, and danceable, accompanied an even more outlandish music video directed by Cunningham (look it up if you haven't seen it. Words fail me). The B-side titled "ΔMi-1 = -αΣn=INDI[n] [Σ]∈C[i]Fji[n - 1] + Fexti[n-1]" is unsurprisingly much less approachable.

It's not a perfect analogy, but I like to compare Aphex Twin to filmmakers like David Lynch, or Jim Jarmush. Despite proving that they are technically and artistically gifted in a traditional sense, they've made a decision to create art that appeals to their own sensibilities, frequently and deliberately defying audience expectations. It's easy to write this kind of art or music off as pretentious or nonsensical, but I would argue that it's really important to push boundaries and open up new doors - If Wendy Carlos, a pioneer in more than one sense, had opened the doors for electronic music to be accepted by the public, artists like Aphex Twin took it several steps further toward proving it could be "avant garde". So fuck it, let's get "Avant Garde", listen to Aphex Twin and make a reverse-seared Steak (I know, I know, reverse searing isn't really "avant garde" anymore... but my little column's got a limit on space so we're not gonna "Spherify" shit or make foams. Just be cool, steak tastes better than those things anyway.)

Reverse-seared Steak

- 12-16 Oz. Ribeye Steak
- Rosemary Sprig
- 2 garlic cloves, skin on, gently crushed
- 2 tablespoons cold butter, diced
- Kosher Salt

Equipment:

- Heavy Bottomed Skillet (Smithey Cast Iron 12 inch is the best!)
- Roasting pan with wire rack
- Meat thermometer
- Spoon
- Dope Kitchen knife

Make sure your smoke detector is hooked up properly (Wink Wink) Preheat your oven to as low as it can go - Mine can be set to 200 degrees, so that's what I do

Lightly oil your wire rack and place your ribeye on the center. Place the roasting pan on the middle rack of the oven, and try to get the steak as close to the actual center of the oven as possible

Keep an eye on the steak. I like my ribeye to be maybe a bit over medium rare, which is around 135 degrees F. Use your meat thermometer to gauge the temperature - I like to slide it into the meat from the side of the steak. Time will vary depending on temperature and thickness.

When the meat is reading 10 degrees BELOW the desired temperature, pull it out of the oven and let it rest for at least 10 minutes. It is imperative that you rest the meat.

Preheat your heavy bottomed skillet until it is real frickin' hot. I like to flick a drop or two of water into the pan, and when it sizzles very dramatically, the pan is ready. Put your steak in the pan. You might need just a small drizzle of neutral high heat cooking oil, but the steak will usually provide its own. Sear hard for about two minutes, but the time will vary depending on the thickness of the steak.

Flip the steak over. It should be nice and seared. Lower the heat just a smidge and toss in your butter, garlic, and rosemary. Wearing an oven mit, tilt the pan so the butter flows into the corner. Using the spoon, baste the steak over and over, making sure to get the butter and rosemary in on the action. After about two minutes, set the steak aside and let it cool slightly. Discard the butter, garlic, and rosemary.

Because we already rested the steak out of the oven, it can be sliced up and seasoned with kosher salt as soon as it's handleable. Enjoy!



I cut because you do.

FYI: You can make friends with salad.

words by Chris Lord, Ottawa - illustrations by Diane Shkilova (#Mizukimura), Calgary

1. Lettuce

Freshly picked leaves, thoroughly washed.
A variety of textures, flavours, and colours torn to the same size.
Add fresh herbs when you can. Mint is nice most of the time.



2. Vinaigrette

3 parts tasty oil blended or whisked with
1 part of a slightly sweet vinegar...
Maybe some dijon mustard, pureed fruit,
hot honey, maple syrup, or lemon zest and chives?



3. Something Crunchy

...Candied nuts or toasted seeds,
Homemade granola, fried onions,
Smashed Ritz Crackers if you didn't plan ahead,
Garlicky croutons if you did...



4. Something Sweet

... Dried cranberries or drunken raisins,
Sliced apples, pears, or orange supremes,
Roasted beets, fancy or otherwise...



5. Something Pickled

...sliced shallots, carrot ribbons, shaved fennel,
Watermelon rind, garlic scapes, green strawberries,
Onions, peppers, beans, or asparagus...



6. Something Cheesy

... crumbled feta, shaved pecorino, aged cheddar or salt-pocked gouda,
A punchy blue veiner if you like that sort of thing,
Chevre if you don't...

1+2+3+4+5+6

Use the right amount of dressing. Less is often more...
It's a green salad—it's supposed to be mostly lettuce.
Be gentle. Hands are better tongs than tongs. 🐾

SPRING 2025 @ KNIFEWEAR

Jan 1 W New Years Day

(shops closed)

2 T (shops closed)

3 F (shops closed)

4 S

5 S

6 M Industry Monday

7 T

8 W

9 T

10 F

11 S

12 S

13 M Industry Monday

14 T

15 W

16 T

17 F

18 S

19 S

20 M Industry Monday

21 T

22 W

23 T

24 F

25 S

26 S Calgary 16th Anniversary!
Sticker Sunday

27 M

28 T

29 W

30 T

31 F

Feb 1 S

2 S Sticker Sunday

3 M Industry Monday

4 T

5 W

6 T

7 F

8 S

9 S Sticker Sunday

10 M Industry Monday

11 T

12 W

13 T

14 F

15 S

16 S Sticker Sunday

17 M Industry Monday

18 T

19 W

20 T

21 F

22 S

23 S Edmonton 11th Anniversary!
Sticker Sunday

24 M Industry Monday

25 T

26 W

27 T

28 F

Mar 1 S

2 S Sticker Sunday

3 M Industry Monday

4 T

5 W

KNIFE TRADE UP!

6 T

7 F

8 S

9 S Sticker Sunday

10 M Industry Monday

11 T

12 W

13 T

14 F

15 S

16 S Sticker Sunday

17 M Industry Monday

18 T

19 W

20 T

21 F

22 S

23 S Sticker Sunday

24 M Industry Monday

25 T

26 W

27 T

28 F

29 S

30 S Sticker Sunday

31 M Industry Monday

Apr 1 T

Konro Season Begins!

2 W

3 T

4 F

5 S

6 S Sticker Sunday

7 M Industry Monday

8 T

9 W

10 T

11 F

12 S

13 S Sticker Sunday

14 M Industry Monday

15 T

16 W

17 T

18 F Good Friday
(Ottawa and Toronto shops closed)

19 S

20 S Sticker Sunday

21 M Easter Monday
(shops closed)

22 T

23 W

24 T

25 F

26 S

27 S Sticker Sunday

28 M Industry Monday

29 T

30 W

May 1 T

2 F

3 S

4 S Sticker Sunday

5 M Industry Monday

6 T

7 W

8 T

9 F

10 S

11 S Mother's Day
Sticker Sunday

GARAGE SALE!

12 M Industry Monday

13 T

14 W

15 T

16 F

17 S

18 S Sticker Sunday

19 M Industry Monday

20 T

21 W

22 T

23 F

24 S

25 S Sticker Sunday

26 M Industry Monday

27 T

28 W

29 T

30 F

31 S

Jun 1 S Toronto 2nd Anniversary!
Sticker Sunday

2 M Industry Monday

3 T

A Better Way to Open Bubbles!

words and illustrations by Nathan Gareau, Calgary

What's more exciting: uncorking Champagne or whacking the top of a bottle off with a big shiny knife like Napoleon himself? If you aim to impress on Valentine's Day, or add to any celebration, stop yanking on corks and make sure to practice first—you'd hate to find yourself exploding bottles of Krug on live television...

Sabering can be dangerous if done incorrectly, so follow these steps:

1 Chill the bottle thoroughly; warm bottles love to explode.

2 Remove all of the foil from the top of the bottle.

3 Loosen the cage five and a half turns, move it up over the lip of the bottle, then tighten it back down. Never point the bottle at anyone or yourself; a rogue cork can lead to a hospital visit.

4 Step outside, never saber indoors

5 Find the seam along the side of the bottle, there should be two. Your target is where the seam meets the lip of the bottle

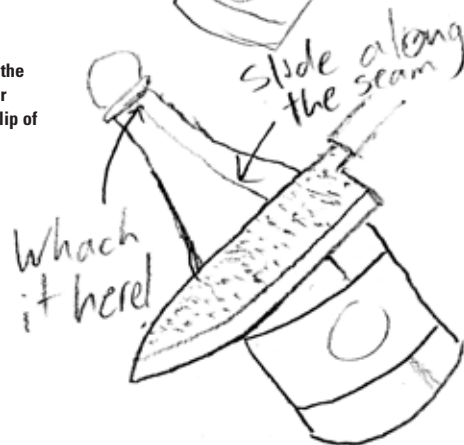
6 Hold the bottle by its bottom with a firm grip so you don't drop it when you impact the lip. It should sit at about 45 degrees from the ground

7 Lay the spine of your knife along the bottle, about parallel to the ground. You want to be very sure to impact the lip of the bottle with the spine; if you use the edge, you'll chip your knife.

8 You're not looking to whack the bottle super hard; it's more of a clean stroke while straightening your arm. Gently run the knife along the bottle's seam a couple of times, then go for it! If it doesn't work the first time, spin the bottle over and try the other seam.

Congrats! You just mastered the best party trick in the book; it's that easy. 🎉

PRO-TIP: While I've successfully sabered a bottle of warm Henkell Trokken, I don't recommend it. Higher quality bottles work best, so stick to proper champagne, or prosecco at worst.



M.F.K Fisher had us Consider the Oyster and Jonathan Swift commended the first to eat one on their bravery. Aphrodite was born of sea-foam and came to land upon an oyster's shell while Lewis Carroll's Walrus and Carpenter lured dozens to a peppery, vinegary end. Oysters are worth remembering—the first we ate, the first we opened, finding a pearl, or rushing a bad one out the backdoor—I never ate a raw oyster until I moved to Charlottetown for culinary school; the only seafood to be found in my childhood pantry was smoked, tinned, and beneath a thick layer of dust.

My first year of college had me living in an off-season bed and breakfast called Heart's Content with five strangers; a Newfie, three Herringchokers, and a sasquatch-esque Bluenoser named Ricky. Ricky sold his beat-up Camaro for tuition and celebrated every weekend with a twenty-sixer of white Captain Morgan, leaving his Sunday afternoons open to nurse a hangover. When 2003's Hurricane Juan flattened Atlantic Canada and besieged Charlottetown, my motley crew of Maritimers woke up to discover that Ricky disappeared during the storm sans shoes.

by Chris Lord, Ottawa

Awre, shucks.

Billy, the lad from St. John's, circled debris-ridden neighbourhoods in his red Honda Civic in search of the shoeless giant; I scouted his favourite haunts on foot—liquor stores, Tim Horton's, and a luncheonette around the corner with five-dollar lobster rolls —no luck; the others seemed less interested and stayed home in case he wandered back. Phone lines were down, and much of the town without power. None of us could afford cell phones, not that they'd even work, so we wandered looking for those we knew and who knew Ricky. No one had seen or heard from him since the storm blew through.

Mid-afternoon saw us huddled on the stoop of 7 Sydney Street, drawing straws over who was to report the missing cryptid flatmate to the search and rescue authorities—the shortest already in my hand—when a barefoot Ricky stumbled up the walkway, completely hosed, holding a yellow plastic pail and trowel set like a beach-bound toddler. Filthy feet tracked road-grime and sand into the kitchen and last night's pyjamas dripped Atlantic brine onto the linoleum beneath his chair. He settled at the table with a flathead screwdriver and drew one of twenty-something algae-tinted oysters from the bucket, shoddily shucked and slurped it down before spitting

shell and grit to the floor, and drunkenly groped for another. Ricky was incoherent save a few grunts, slurred words, and groans of appreciation for the briny treats; no recollection of where he wandered or stole the molluscs.

Billy helped himself with a dull butter knife, clumsily popping bivalves open and giving them a shake of green Tabasco before two chews and a swallow. One for him, now one for me. He showed me to look for the hinge, use just enough pressure to pop and twist the knife under the lid, and how to free the meat from the shell without spilling too much of the precious liquor inside. My first attempt mangled the poor thing and I ate it without any of Billy's pepper vinegar; thankfully, Lady Luck kept the screwdrivers and table knives away from the meat of our hands.

It's true what they say, an oyster tastes of where it's from—ocean water and kelp, mostly—every bay and inlet offering something slightly different. I'm not one to analyze or overthink something as simple as an oyster, but I can see why some do; there is a bottomless ocean trench of learning should you want to go diving. It'll be impossible to beat my first experience but I like what I like and I'll pay to get it—salty East Coasters with a squirt of lemon and maybe some horseradish, occasionally mignonette. Even though the price keeps going up, they'll never charge what they're worth. 🎉

- Clean your oysters by rinsing them under running cold water and give 'em a good scrub with a tawashi to get rid of all the dirty grit and loose shell.
- Hold the oyster cupside down in a kitchen towel and locate the hinge (ie: the pointy bit where the flat top, and bottom cup meet).
- Insert your preferred oyster knife into the hinge. Twist as if riding a motorcycle, applying just enough pressure to pop it free.
- Slide the blade under the top shell to free the oyster and throw away the lid. Repeat to scrape the oyster free of the cup.
- *Oysters are supposed to remind you of the sea, not the garbage bin outside a sketchy fish market; there's no mistaking a bad oyster, trust me.
- Serve the oysters atop crushed ice and eat immediately.



TOP TO BOTTOM
 Satoshi Nakagawa Hatsukokoro Aoichi Damascus Gyuto 210mm (\$742 CAD)
 Tetsuhiro Kankou Kiritsuke 210mm (\$435 CAD)
 Toshitaka SG2 Damascus Western Gyuto 210mm (\$490 CAD)



Tetsuhiro Kankou Kiritsuke 210mm (\$435 CAD)

Photos by Jacob Sawatzky-Ohama, Calgary

52 STICKERS PART 1

I have always obsessed over stickers. Since I was a kid, Star Wars, scratch & sniffs, or Calvin and Hobbes spackled my bike and bedroom dresser. Those were my good stickers but I hoarded the best stickers in a purple Crown Royal bag hidden in a shoe box under my bed. These stickers couldn't go just anywhere—saved for the perfect placement—more often than not, they remained in the velvet-pouch-turned vault.

Every Sunday in 2025 will see a new ultra-rare Knifewear sticker, once they're gone, they're gone. Collect 'em all and see what happens!
 —Kevin Kent

"Spam"
 February 2

"Moritaka Ishime on a '76 Corolla"
 January 26

"Masashi Kuroshu Knifewear Logo"
 January 26

"Sharp Knives Rock but
 make it Psychedelic"
 February 23

"Fujiwara" by Lisa Brawn
 February 16

"Fish bones"
March 2

"Sasquatch Coms."
March 2

"Gyuto Valentine"
February 9

"Deba = 'Short Fat Tooth'"
March 9

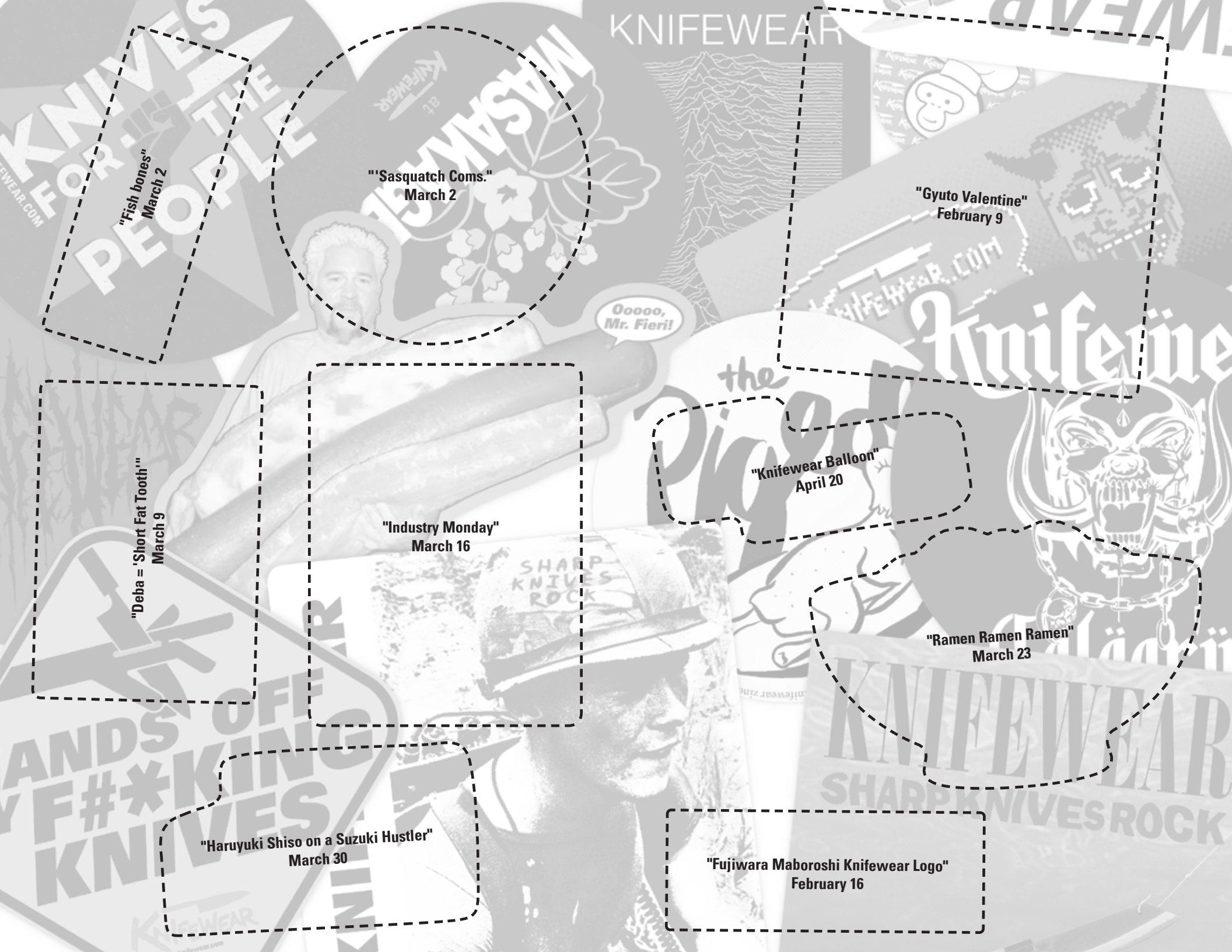
"Industry Monday"
March 16

"Knifewear Balloon"
April 20

"Ramen Ramen Ramen"
March 23

"Haruyuki Shiso on a Suzuki Hustler"
March 30

"Fujiwara Maboroshi Knifewear Logo"
February 16



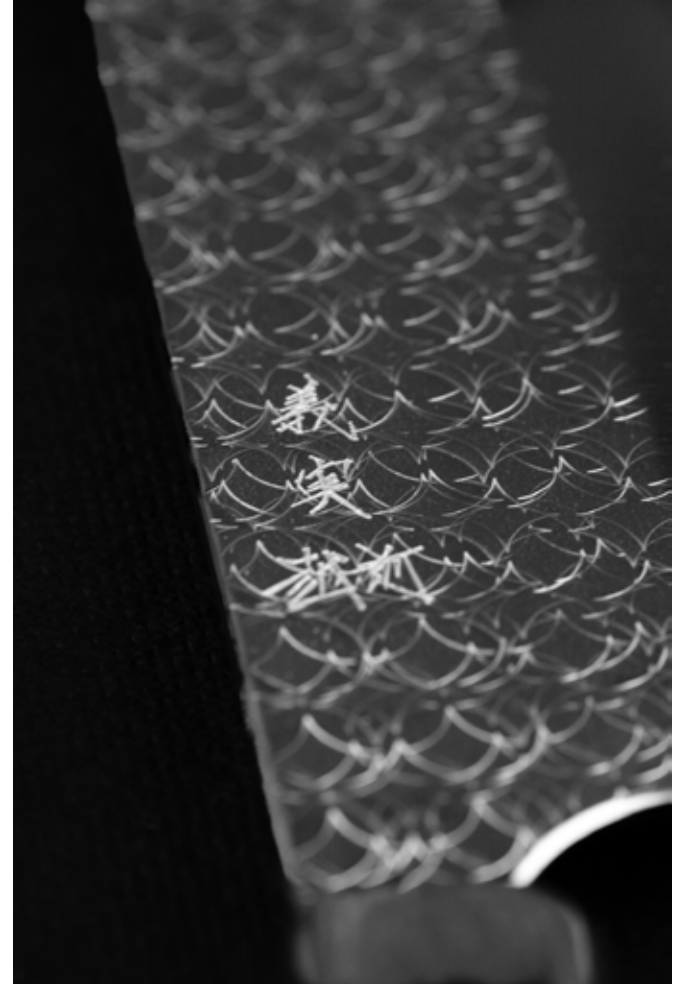
"Knifewear Logo on Acid"
April 20



TOP: Kurosaki Turquoise-handled Senko 150mm Petty (\$699 CAD)

BOTTOM: Kato Minamo 165mm Nakiri (\$450 CAD)

Can hammers be gentle? Depends on who's holding on I guess— Yu Kurosaki and Yoshimi Kato may as well be holding paintbrushes when signing their work.



LORD'S TOP FOUR FOR 2025

by Chris Lord, Ottawa

Not everyone agrees on what makes a perfect knife—we've all got our own preferences—some love sparkly layers and a Japanese handle, others get behind a rustic finish and patina-rich carbon steel. Spend enough time behind the knife case and you'll figure out what gets you excited pretty damn quick.

The knives of 2025 are for the people. There's gonna be something for everyone regardless of what skills they have in the kitchen or at the sharpening bench. International collaborations, old favourites making their way back, and something new altogether from knife-making stalwarts. Make some room in the knife bag for some new friends.

Hazaki Pro

What happens when you take a beautiful damascus blade from Seki, Japan and leave it in a Montreal woodshop for a few days? Odds are someone puts a jaw-dropping maple burl or Canadian walnut handle on there... Japanese steel plus Canadian lumber makes one helluva knife, not to mention the badass kiritsuke tip on every knife in the Pro Series.

Hazaki knives look like they belong in a photoshoot but hold up in a professional kitchen, just like they were meant to by founder Samuel Bouchard. VG10 is the perfect steel for many—not gonna rust, wickedly sharp, and great edge retention—and the collection has everything a person might need without doubling up.

Tamahagane San

Maybe you are a bit heavy handed when chopping onions, or you work in a place where people tend to borrow without asking; maybe babying kitchen tools isn't your jam or your father-in-law notoriously leaves knives in the sink a little too long.

Tamahagane San—named after the legendary sword-making steel—is a tough as nails series from Tsubame-Sanjo, Niigata. Their goal was to create a hard-working knife that looks good wherever you find it. Mission accomplished I'd say. The hearty Pakkawood handle is nearly indestructible and the VG5 edge keeps pros happy and impresses newbies.

Masakage Zero

Saji-san's Zero is a top-notch, high-performance knife combining unbelievable sharpness and pure charisma; the best you can get from Masakage. Dinner guests are gonna stop in their tracks to catch another look at these beauties and forget why they wandered into your kitchen in the first place.

Aogami Super is the king of knife steel—easy to sharpen, a laser beam edge, cuts like silk and very rugged for its hardness—It's called SUPER for a reason. The forge-scarred outer layer is stainless steel, making this knife very easy to maintain. With a handle of Desert Ironwood and brass, pinned with a hand-made mosaic in the shape of a chrysanthemum—the Zero plays backup to no knife.

Tetsuhiro SG2 Kanko

1927 'til now is a long time—Kiryu Kogyo has been making knives the whole time. Known for being pioneers of stainless steel knives out of Sanjo, Niigata, Kiryu-san also gets to brag that they developed the machine many local blacksmiths use to quench their steel.

Now run by the 3rd generation's Tetsu Kiryu, they are trying out something new with the Tetsuhiro SG2 Damascus Kanko ("light in Winter" or "Winter beam")—super thin and textured damascus on a wa handle. SG2 makes a knife that is sharp like no other, and a breeze to maintain.👌

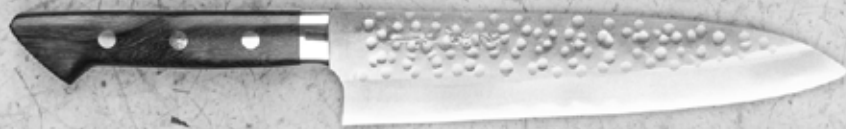
Hazaki Pro Series Bunka 165mm (\$260 CAD)



Tamahagane San Santoku 175mm (\$175 CAD)

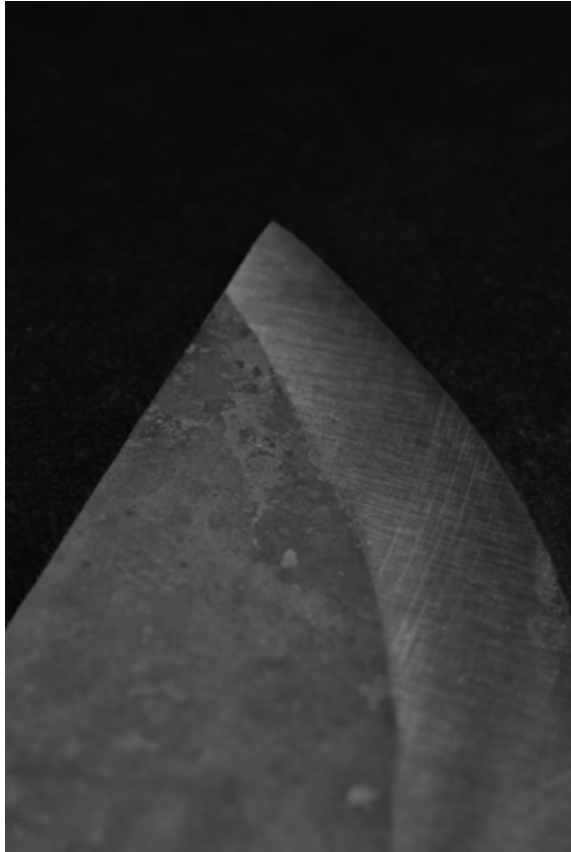


Masakage Zero Gyuto 210mm (\$636 CAD)



Tetsuhiro SG2 Kanko Kiritsuke 210mm (\$435 CAD)





SHIBATA TINKER SASQUATCH
by Takumi Ikeda (\$725)

Maker: Takumi Ikeda
Sharpener: Takayuki Shibata
Material: Aogami Super with stainless cladding

"1 of 1"—your odds are better finding Bigfoot than getting your hands on this Sasquatch.

Photos by Jacob Sawatzky-Ohama.



Big feet, bigger tears,
Wild onions sting tender eyes,
Cryptids eat soup too.

Please don't cry big guy.
Sharp knives tame those onion tears.
Smile while eating soup.

-anonymous



INDUSTRY MONDAYS

Every Monday chefs and cooks get 1 *free*
knife sharpening per person, per week*

*Single bevels and repairs excluded.

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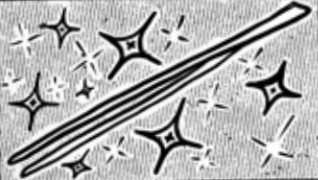
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By Jesse Lee Mason, Calgary



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