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Herbs And Spices - Wamogo Culinary Arts - WAMOGO Culinary176 Chapter 6 Thyme (TIME) Has Very Small Gray-green Oval Leaves. It Has A Lemony, Minty Flavor With Overtones Of Rosemary. Some Varieties Have Special Flavors Such As Nutmeg, Mint, Or Lemon.

Thyme Is Used To Flavor Soups And Stews. Whole Sprigs Or Chopped Leaves May Be Used. Dried Thyme Retains Much Of The Flavor Of Fresh Thyme And Is Widely ... Feb 4th, 2024FOOD TRAIL VERNON'S

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 6 - Tuesday, May 24 (Full Day - Special Schedule) Per.
 5 - Wednesday, May 25th (1/2 Day) Format: 80
 Multiple Choice Questions Sections: Research/MLA - 10
 Questions Apr 15th, 2024.
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 Solution: We Want To Find A Vector $\sim v = \begin{pmatrix} v_1 \\ v_2 \end{pmatrix}$ Such
 That $\sim v \cdot \begin{pmatrix} 1 \\ 2 \end{pmatrix} = 0$. Evaluating This Dot Product Gives The

Equation $V_1 + 2v_2 = 0$ So $V_1 = -2v_2$: Thus, Any Vector Of The Form $-u = V_2$ Is Orthogonal To V_1 .

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