

ALLYSON MILLER

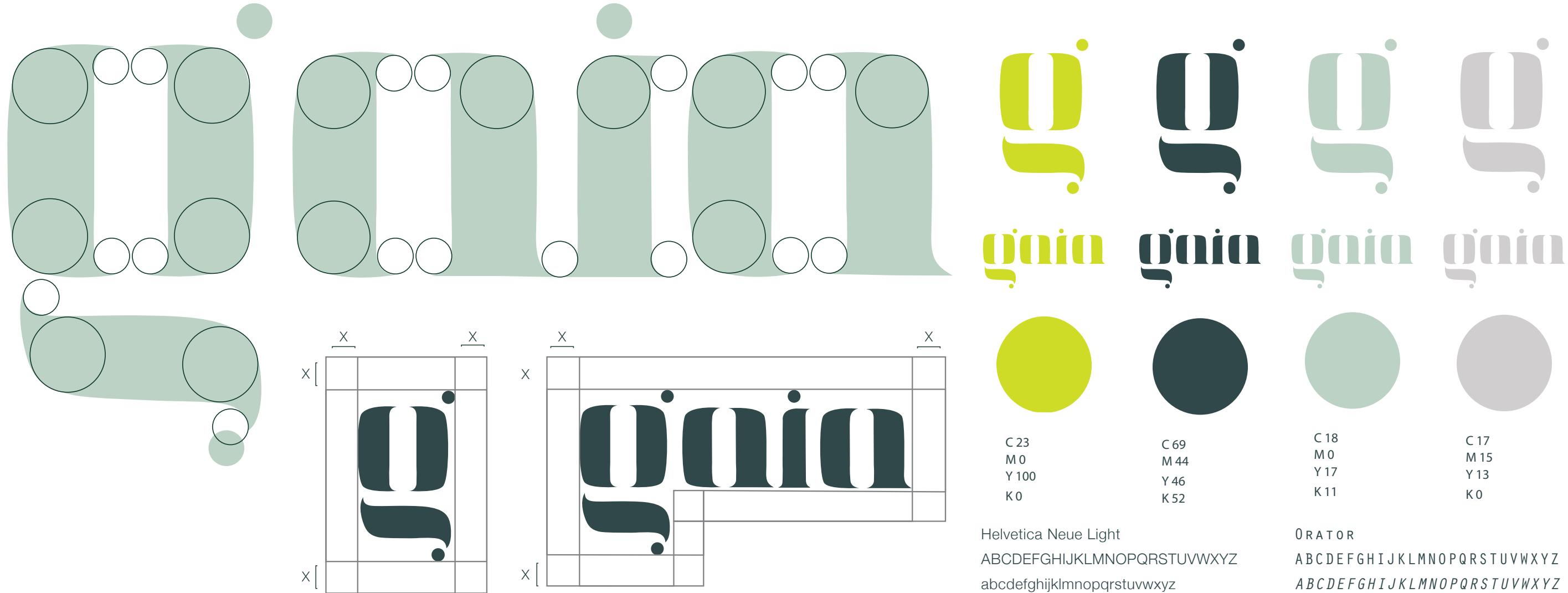
phone// 319.721.2168

website// allysonmiller.com

mail// allysonmiller.dsn@gmail.com

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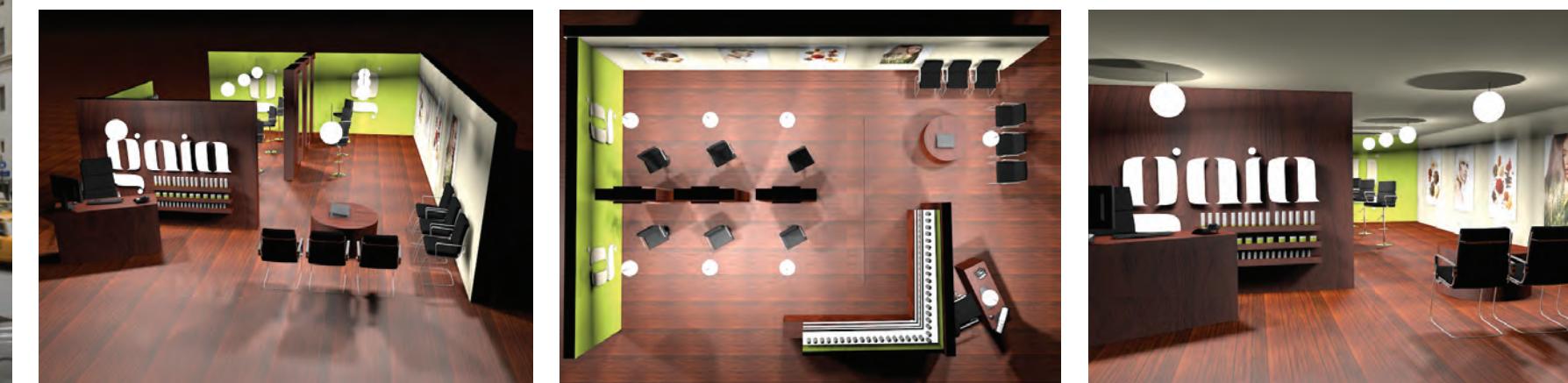




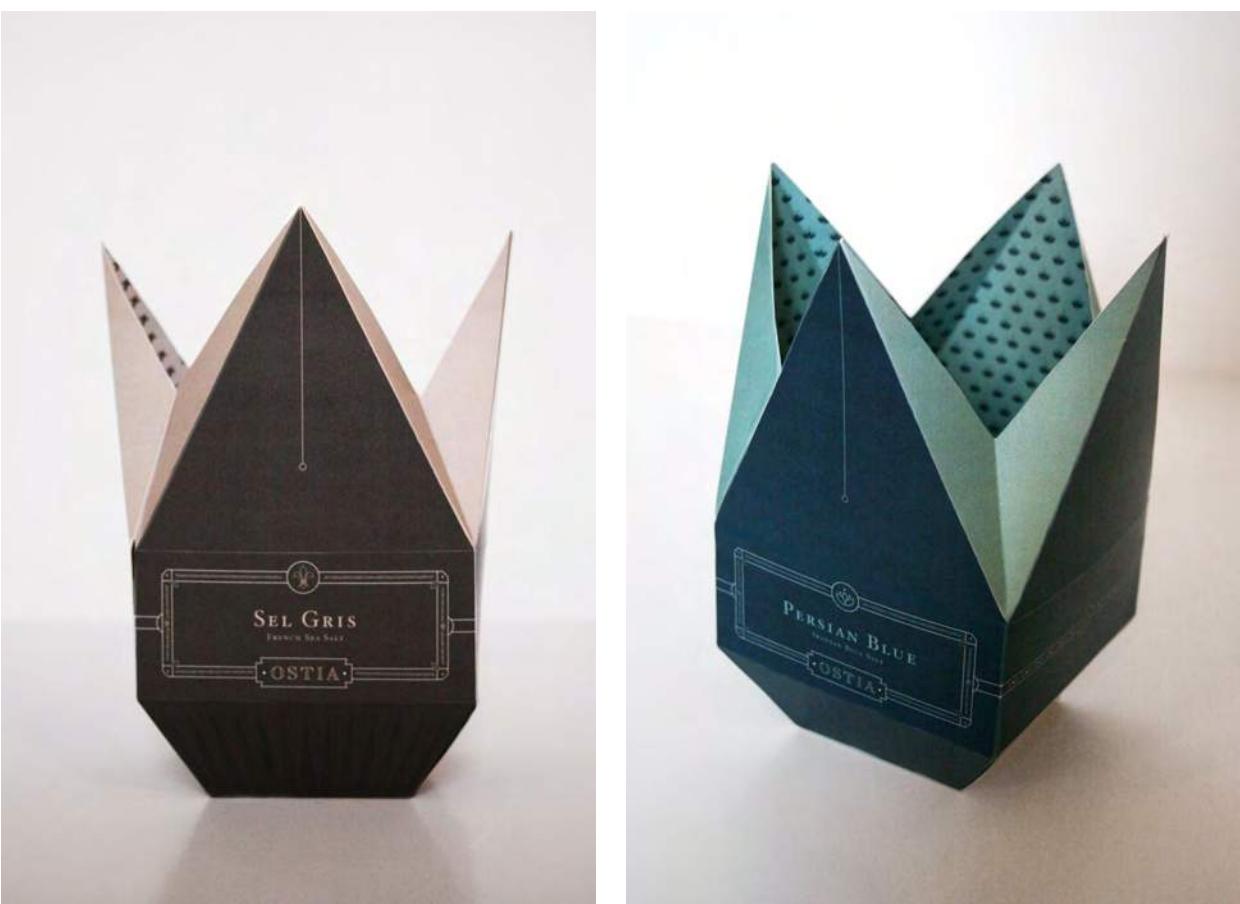


The mobile app interface includes:

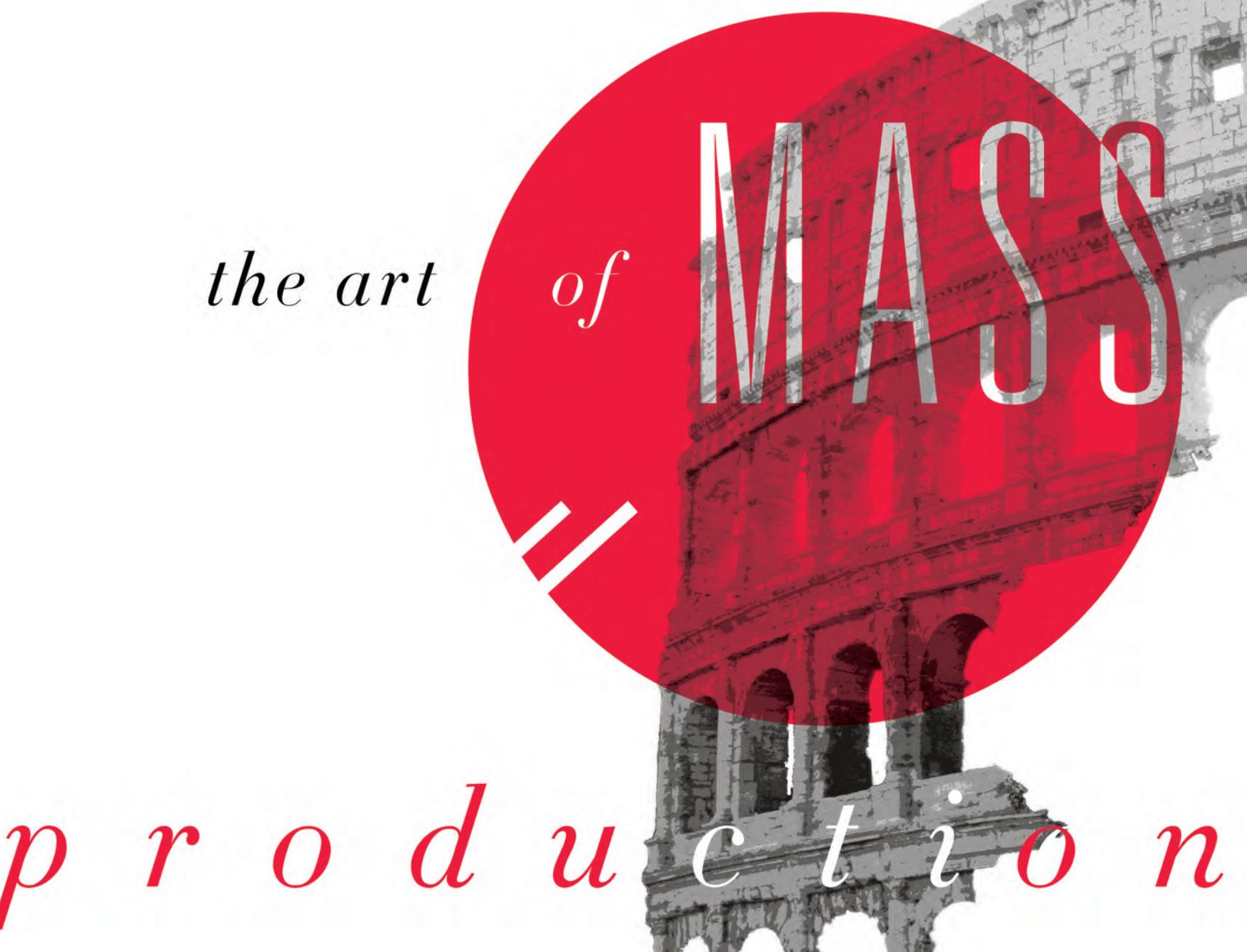
- SALON FINDER: Shows a map of Denver, Colorado, with a location pin at 234 Locust St., Denver, Colorado. A search bar indicates "20 miles".
- PRODUCT GURU: A sidebar with the following questions:
 - Color treatments:
 - None
 - Hair Bleach
 - Perm
 - Chemical Relaxer
 - Last hair color?
 - 4 weeks
 - 4-6 weeks
 - 6-8 weeks
 - 8-12 weeks
 - More than
 - Natural hair color?
 - Light to Dark Blonde
 - Light Brown to Black
 - Copper & Red
 - Percent grey?
 - None
 - < 20 %
- SHOP GAIA: Shows a product detail for "gaia PRO Color Reviver".
 - Image of the product: A white sachet with a green 'g' logo and the number '3'.
 - Price: \$28.00
 - Size: 3.4 fl oz / 100 ml
 - Description: "treatment instantly repairs damaged hair, protect from heat styling and prevent further damage."
 - Buttons: "Add to Cart" and "Shipping on mobile orders"



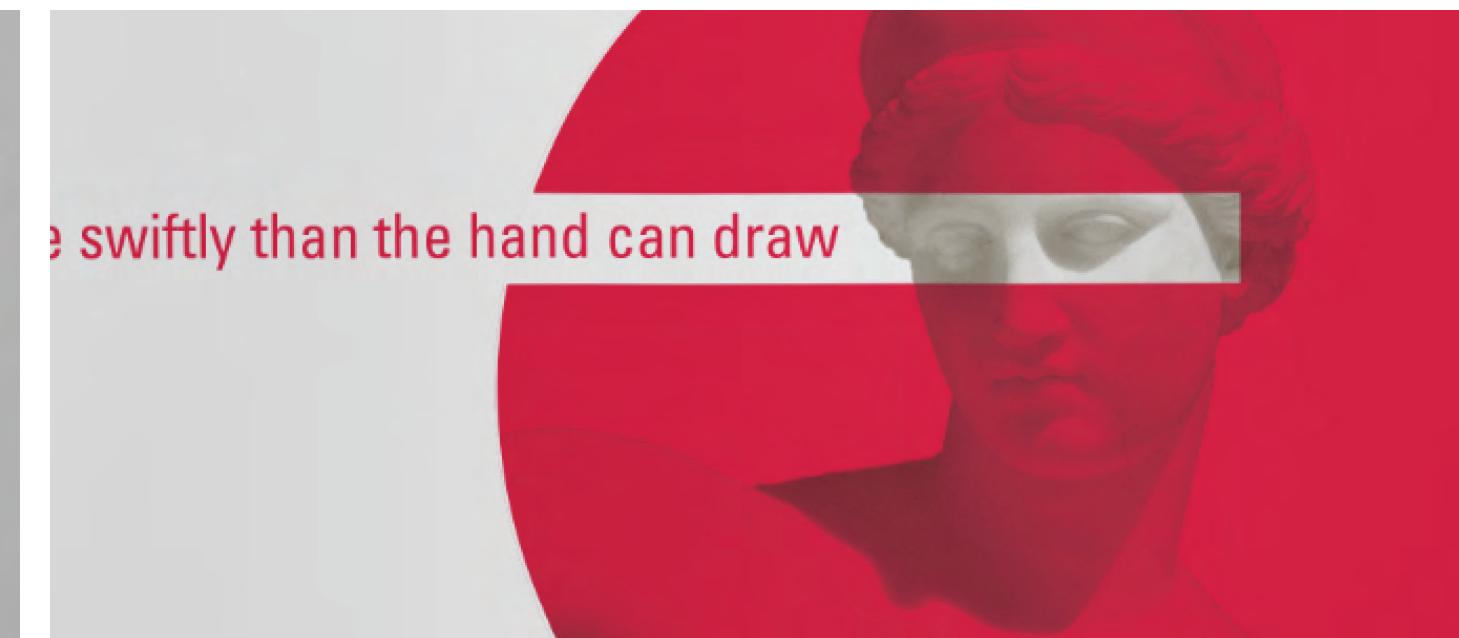
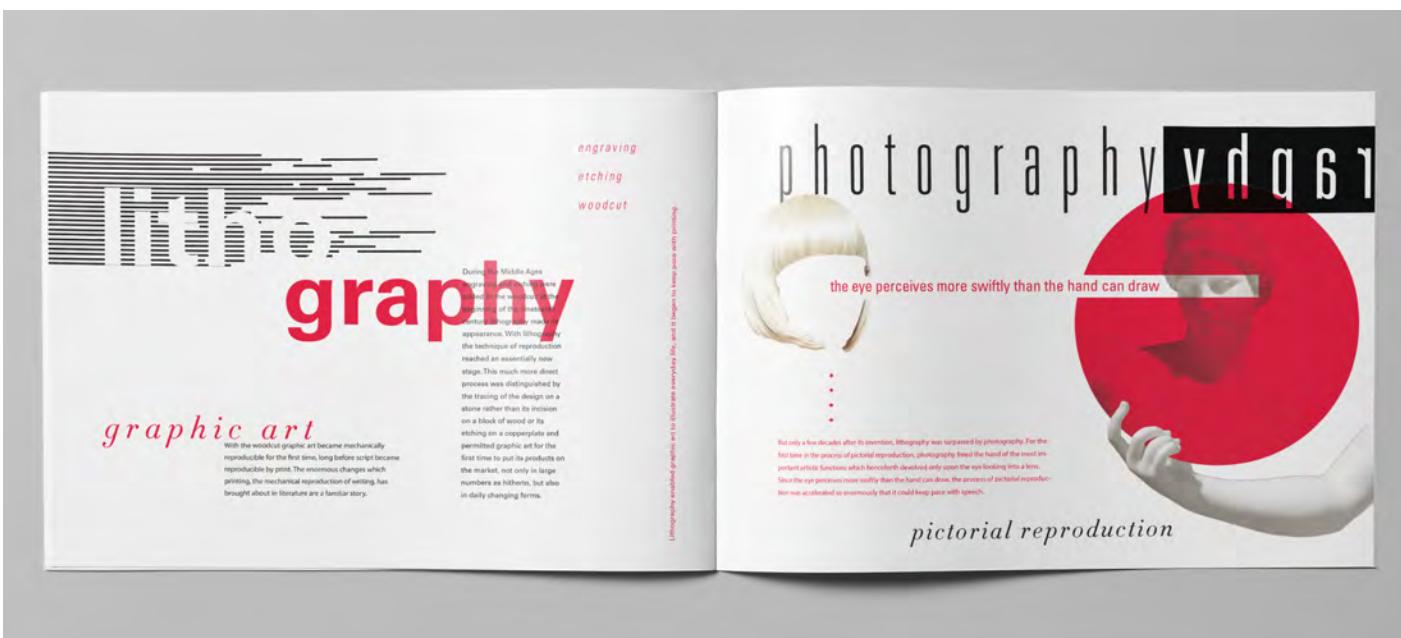








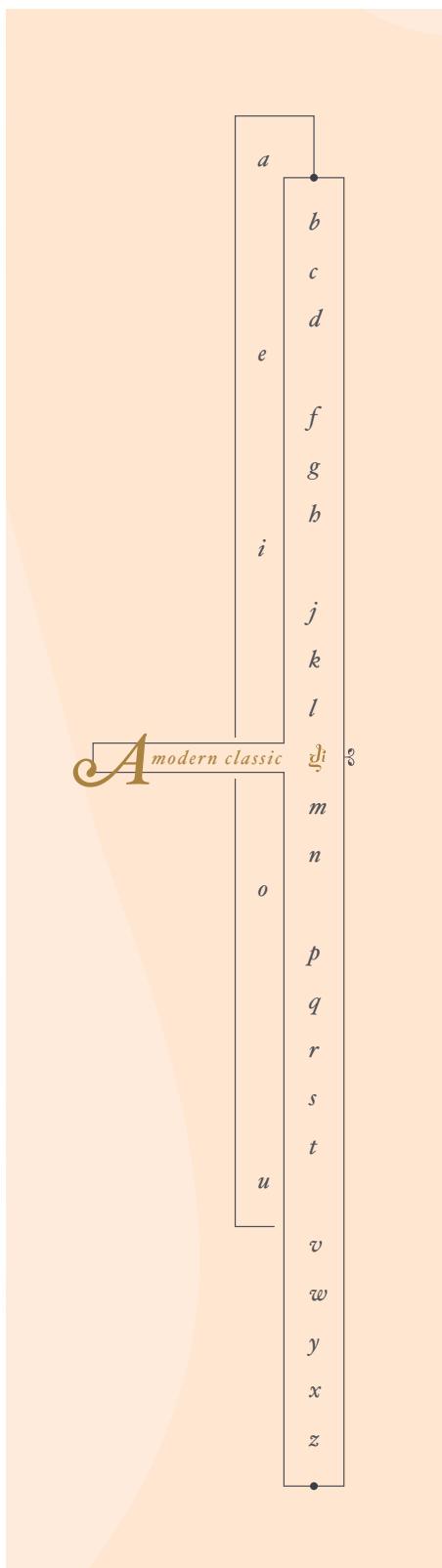
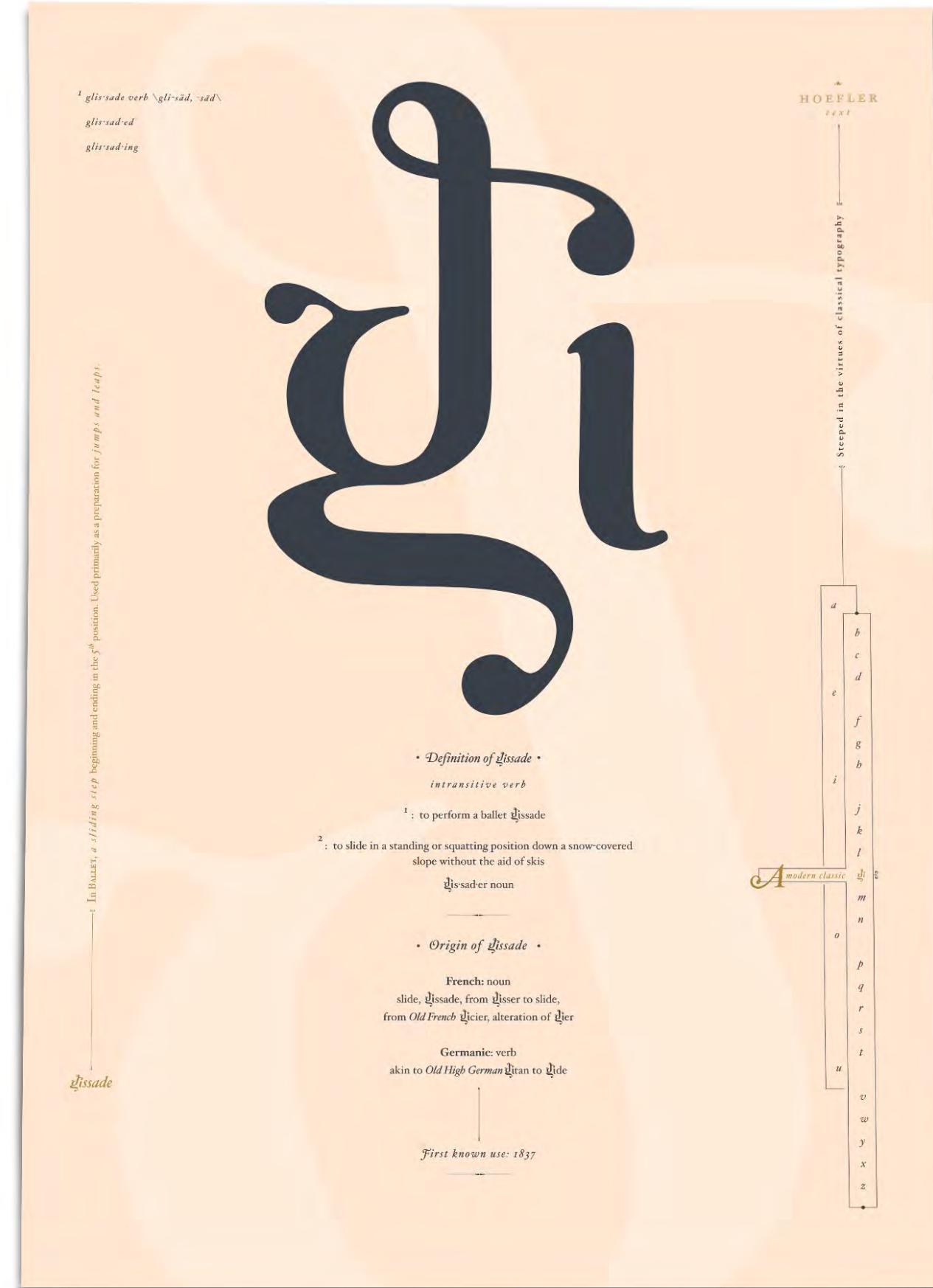
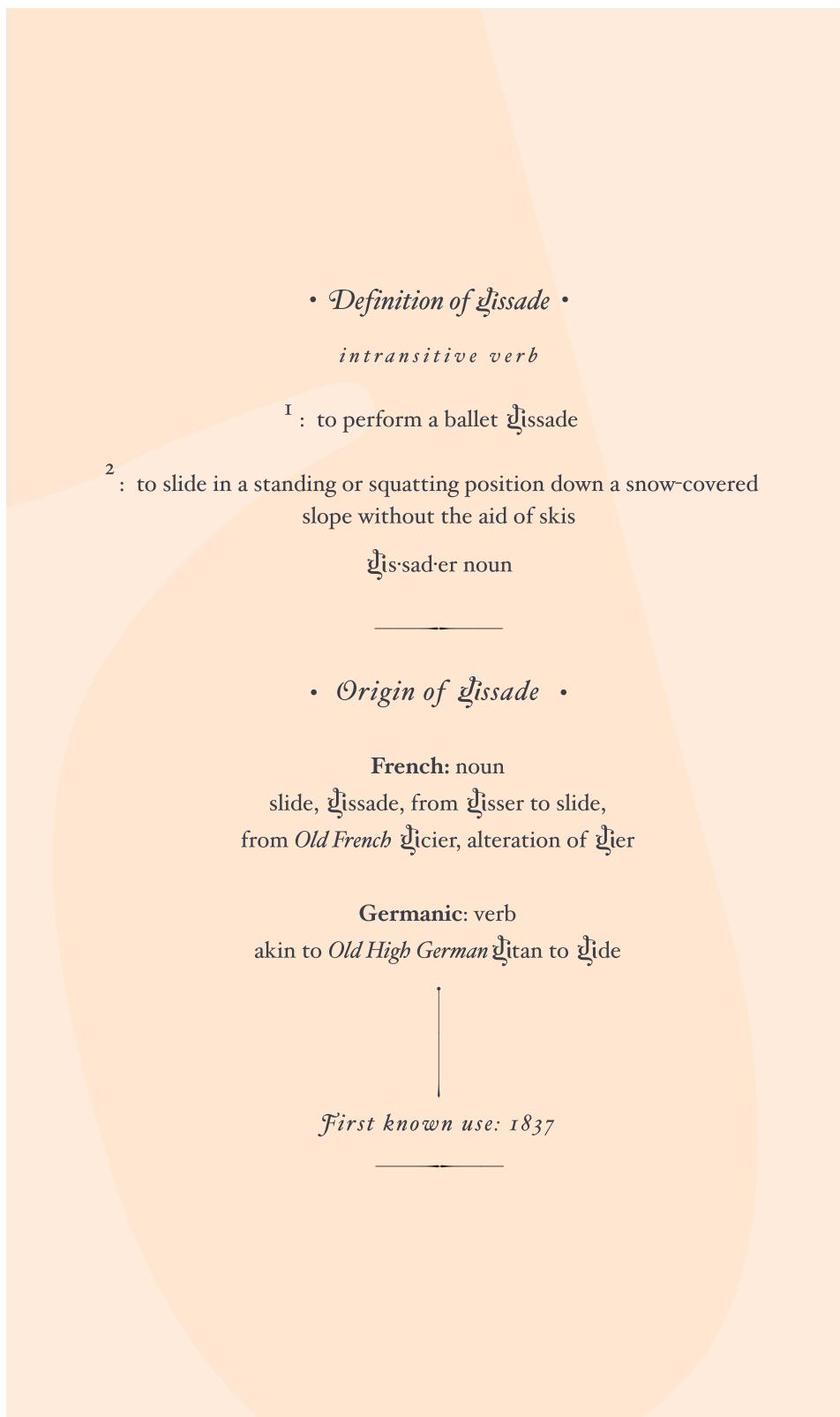




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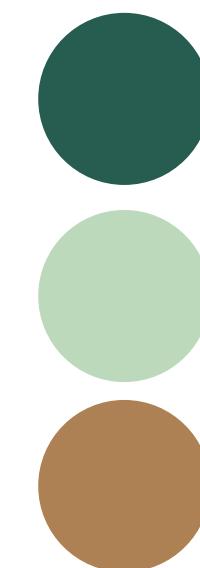
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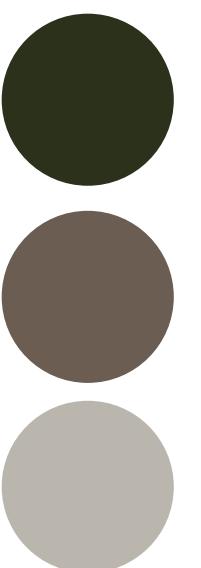
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Pantone 627 UP
C81 M44 Y66 K32
R46 G91 B80



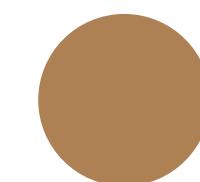
Pantone 419 UP
C61 M50 Y78 K70
R47 G50 B29



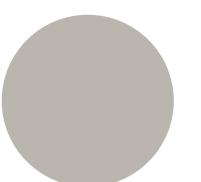
Pantone P 158-9 UP
C23 M0 Y28 K5
R187 G216 B187



Pantone 412 UP
C57 M58 Y65 K22
R107 G94 B83



Pantone 7510 UP
C18 M44 Y73 K10
R190 G137 B83



Pantone 401 UP
C5 M7 Y13 K25
R188 G183 B174

HOEFLER TEXT

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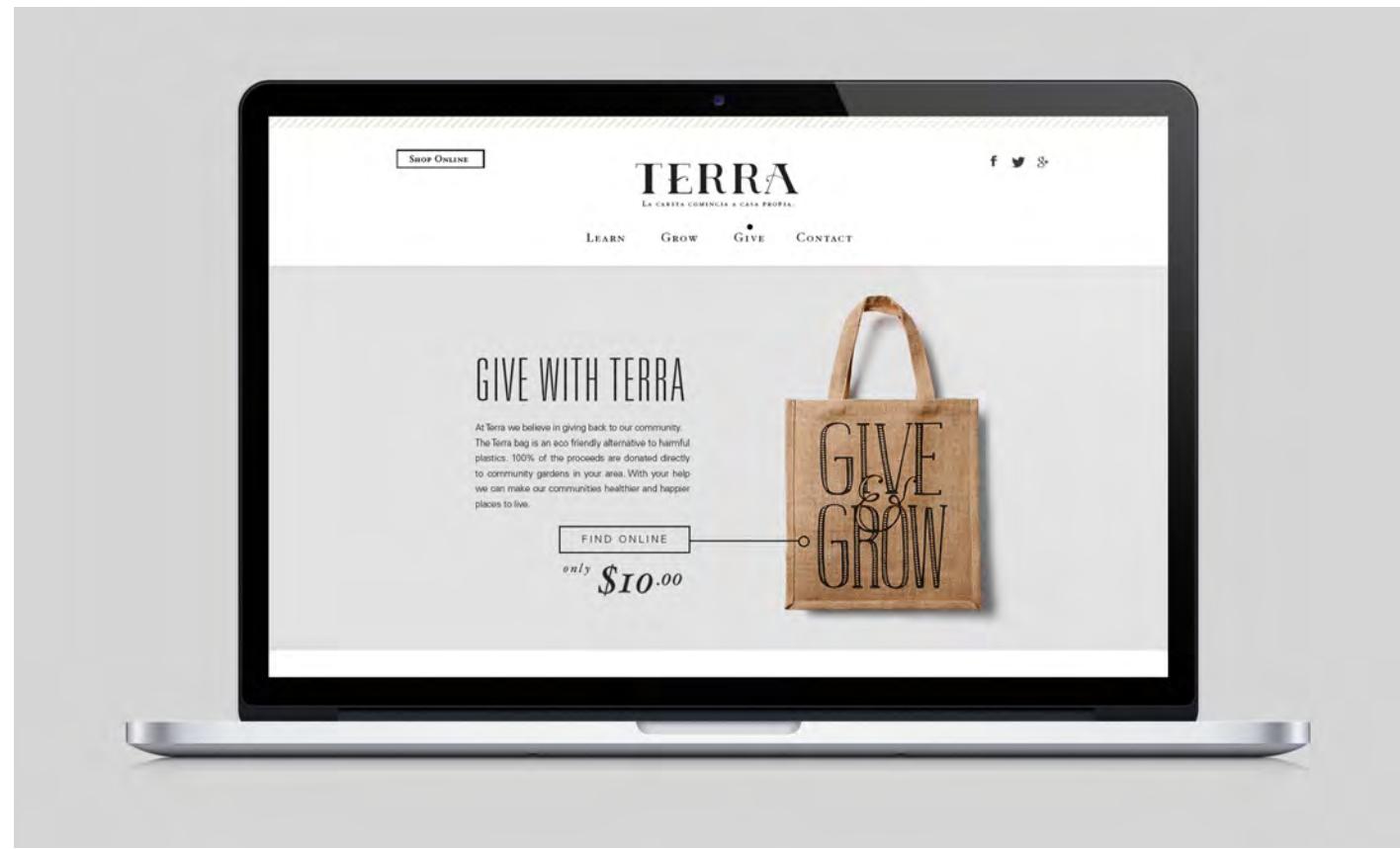
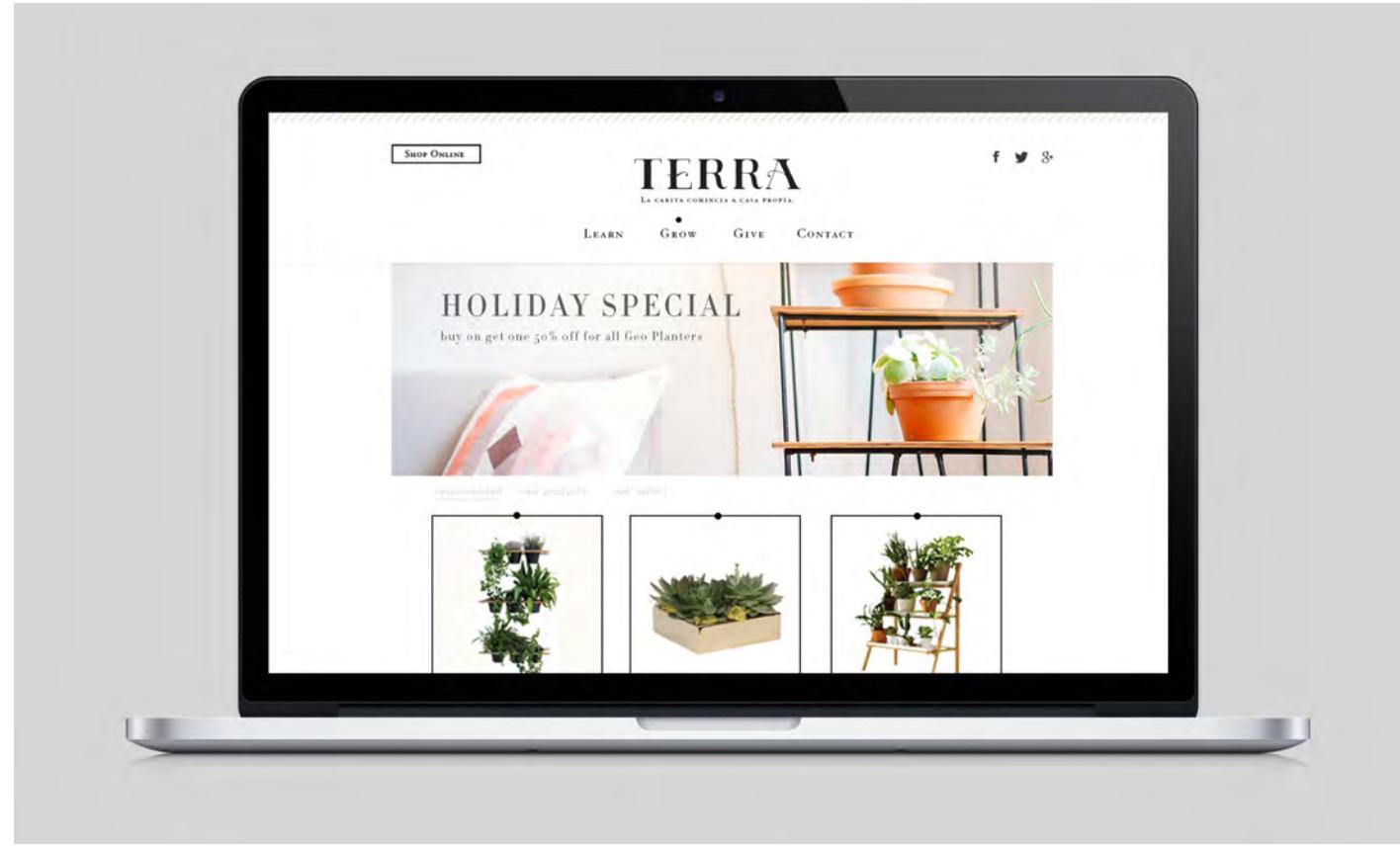
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abcdefghijklmnopqrstuvwxyz
0123456789*













DÍA DE LOS
MUERTOS



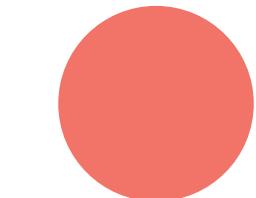
Día de los Muertos
Hollywood Forever Cemetery
6000 Santa Monica Blvd.
Hollywood, CA. 90038



DÍA DE LOS
MUERTOS



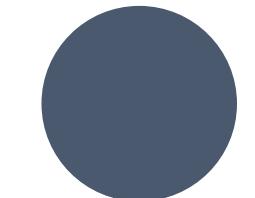
DÍA DE LOS
MUERTOS



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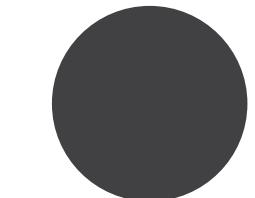
DÍA DE LOS
MUERTOS



C75 M60 Y40 K20
R75 G90 B109



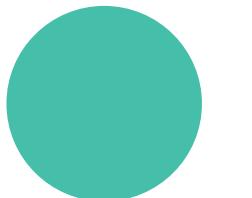
DÍA DE LOS
MUERTOS



C68 M62 Y58 K45
R66 G65 B67



DÍA DE LOS
MUERTOS



C65 M0 Y41 K0
R76 G191 B171



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DÍA DE LOS MUERTOS

[LEARN ABOUT THE HISTORY](#)

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EVENT INFO

HOLLYWOOD FOREVER PRESENTS
DÍA DE LOS MUERTOS
 Sunday, November 1st, 2015 from 1pm - 5pm
 \$25 per person
 HOLLYWOOD FOREVER CEMETERY
 6000 Santa Monica Blvd.
 Los Angeles, CA 90028
GENERAL ADMISSION
 \$15 per person
 Children 6 years and under free until 4pm
 Santa's 65 and over free until 4pm

FEATURING VOCALIST
SAUL HERNANDEZ

The 14th annual "Día de Los Muertos" at Hollywood Forever will take place on Saturday, November 1st, 2015 from 1pm - 5pm. This year's theme is "The Magico Mundo de los Muertos". Saul Hernandez's music that reflects the present and is rooted in the most timeless past. Performances include traditional Mexican folk art, indigenous and modern music, and more.

The theme for this year's celebration is El Magico Mundo de los Muertos. The Magico World of Andeas. Andeas are brightly colored Mexican folk art sculptures of fantastical creatures. The first Andeas were created in the 1920s, by George de la Llosa. After drawing of the Andeas, he was able to create what Andeas are in different colors and paper mache. Today Andeas are a vibrant part of the culture of Mexico.

[About Andeas](#) [Andeas Photo](#) [Andeas Video](#)

FEATURED EVENTS

A MUSICAL CELEBRATION FEATURING TRADITIONAL AZTEC BLUES
 REGIONAL MUSIC & DANCE GROUP FESTIVALS
 MUSICAL PERFORMANCES BY SAUL HERNANDEZ, CHICANO BATIM, AND OLUYAHAS
 100+ ALTARS CREATED BY THE COMMUNITY TO THEIR ANCESTORS AND LOVED ONES
 HUNDREDS OF AZTEC RITUAL DANCERS IN FULL COSTUME
 A NEW THIRD STAGE FEATURING MUSIC AND THEATRICAL PERFORMANCES
 A COSTUME CONTEST FOR THE BEST DRESSED CALA CALA
 A CHILDREN'S ARTS PROJECT AREA PRESENTED BY LACMA
 ARTS AND CRAFTS VENDORS
 FOOD VENDORS FROM AROUND LOS ANGELES

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MAIN STAGE
 3PM-11PM

3:00pm	"The Ritual of Kneeling" by Tepeyacalli
3:15pm	Princess Diana Parade Performance
3:30pm	El Paseo
3:45pm	Disco Inferno
4:00pm	Boulevard
4:15pm	Coco Rumba
4:30pm	Andean Sunga sings La Urosa
4:45pm	Presentación de Canción Milenaria
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EL FANDANGO STAGE
 4PM-12AM

4:00pm	Solista Sarah de Flores Cante
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LA CATRINA STAGE
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"The Show Must Go On" Brian May - Queen

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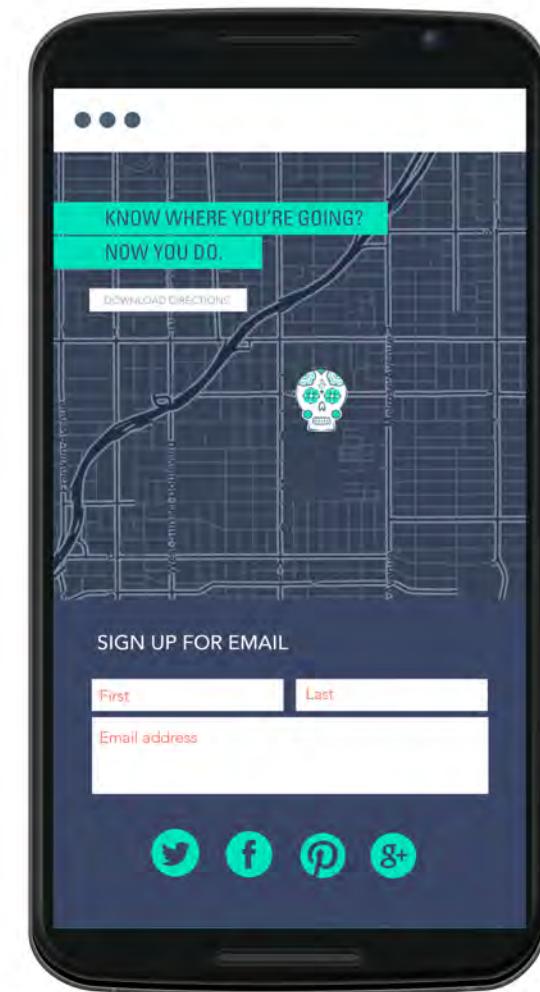
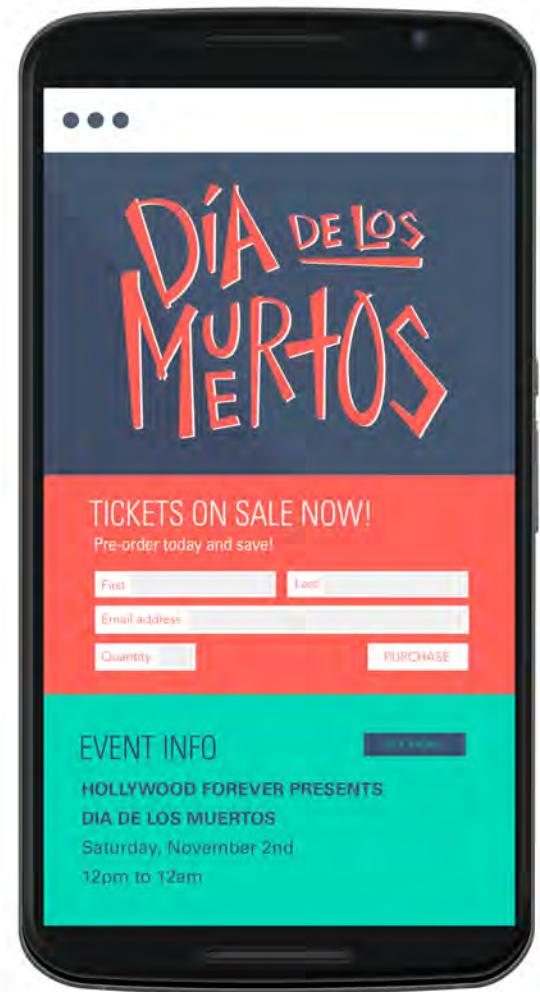
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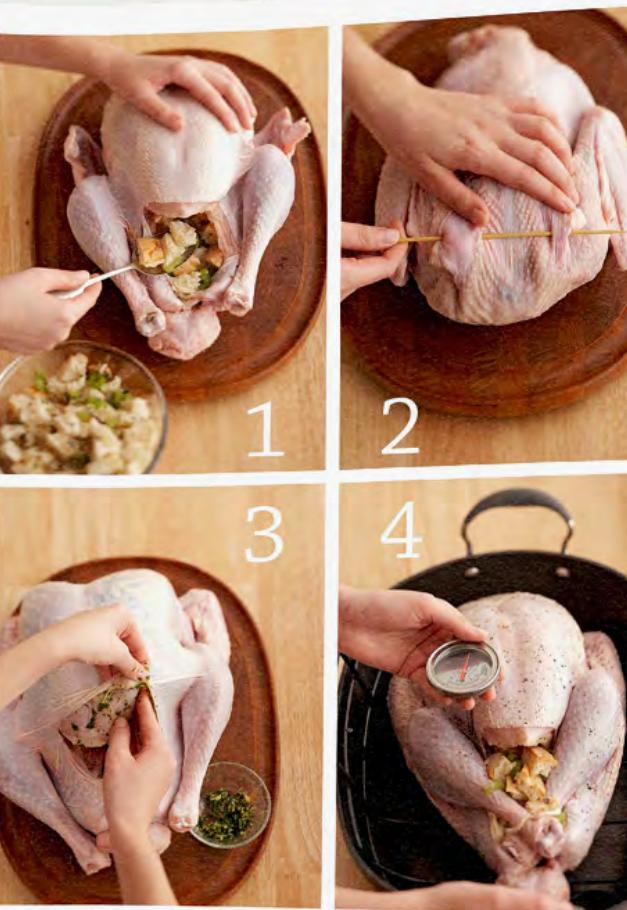
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"The Show Must Go On" Brian May - Queen

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Old Fashioned Bread Stuffing

Prep: 15 minutes
Bake: 30 minutes
Oven: 325°F

1 cup chopped celery (2 stalks)
½ cup chopped onion (1 medium)
¾ cup butter
1 tablespoon snipped fresh parsley
or 1 teaspoon ground sage
¼ teaspoon ground black pepper
8 cups purchased dry bread cubes
1-1½ cups chicken broth

How to Prep the Bird

- Gently spoon stuffing into cavity; don't pack it in or the stuffing won't cook properly.
- Use a long wooden skewer to secure the neck skin to the turkey.
- If using herb rub (see Buttery Herb Rubbed Turkey), apply it evenly under breast skin.
- Insert an ovenproof meat thermometer into inner thigh, being careful not to touch bone.

Traditionally, stuffing bakes in the turkey, but it tastes just as good when baked in a casserole dish.

- Preheat oven to 325°F. In a large skillet, cook celery and onion in hot butter over medium heat for 7 to 10 minutes or until tender, stirring occasionally. Remove from heat; stir in parsley and pepper.

- In a large bowl, combine bread cubes and celery mixture. Drizzle with enough chicken broth to moisten, tossing lightly to combine. Place stuffing in a 2-quart casserole. Bake, covered, for 30 to 45 minutes or until heated through. (Or see Classic Roast Turkey recipe, opposite, for instructions on placing stuffing in turkey cavity). Makes 12 servings.

Classic Roast Turkey

Prep: 15 minutes
Roast: 2 ½ hours
Stand: 15 minutes
Oven: 325°F

One 8-10 pound turkey
Salt and ground black pepper (optional)
Old-Fashioned Bread Stuffing (optional)
Vegetable oil
Turkey Pan Gravy (recipe, page 47)



- Preheat oven to 325°F. Rinse turkey neck and body cavities; pat dry with paper towels. If desired, sprinkle body cavity with salt and pepper. If desired, spoon stuffing loosely into neck and body cavities (see Photo 1, opposite). Skewer turkey neck skin to back of turkey (see Photo 2, opposite).

- Tuck ends of drumsticks under band of skin across the tail or into wire or nylon leg clamp. If there is no skin or clamp, tie drumsticks to the tail with clean 100-percent-cotton kitchen string. Twist wing tips under the back of turkey.

- Place turkey, breast side up, on a rack in a shallow roasting pan. Brush with oil; if desired, sprinkle with salt and pepper. Insert an ovenproof meat thermometer into the center of an inside thigh muscle. Thermometer should not touch bone. Cover turkey loosely with foil.

- Roast turkey for 2 ½ hours. Remove foil; cut band of skin or kitchen string between drumsticks so thighs cook evenly. Continue roasting for 30 to 45 minutes more (60 to 75 minutes if turkey is stuffed) or until the meat thermometer registers 180°F and the center of the stuffing (if using) is 165°F. (The juices should run clear and drumsticks should move easily in their sockets).

- Remove turkey from oven. Cover loosely with foil; let stand for 15 to 20 minutes before carving. Transfer turkey to a cutting board. Carve turkey (see "How to Slice It," page 31). If desired, garnish with fresh herbs. Serve with Turkey Pan Gravy. Makes 10 to 12 servings.

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cut the joint connecting the
g. Slice meat from thigh.



