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GLS008

Green leaf studio android 18 bust.

We made a piano using a touch sensor, as well as leaves for piano keys. Touch Sensor determines touch/release status based on electrode capacitance data changes, so we can use it to make a piano with any conductive object we like as piano key. Step 1: Copy the mp3 files to a piece of SD card, name folders same as corresponding instrument's indexes and name mp3 files same as corresponding Touch Sensor channel's indexes. Step 2: Plug SD card to MP3 Grove, connect MP3 Grove and Touch Sensor to port D2 and I2C port in Base Shield, connect conductive objects to Touch Sensor's channels via crocodile clips. Step 3: Plug the Base Shield to Seeeduno, then connect Seeeduno to PC via a USB cable. Touch Sensor Grove's library can be found in this url: Grove's library also can be found in Seed Wiki, or you can simply include MP3.h in project folder. Seeeduno's digital pin 2 and 3 as a software serial, it controll MP3 Grove by using the protol in KT403A datashell. After MP3 Grove and Touch Sensor are initialized, set Touch Sensor's sensitivity and MP3 Grove's volume. The loop() method keep on checking if Touch Sensor is touched or not, if it is touched, play the corresponding mp3 file in current instrument folder. Current insreument can be changed by input instrument's index via hardware serial. Gather the ingredients. Start making the curry paste. Using scissors, snip the lime leaves into thin strips, discarding the stems and central veins. Combine the leaf strips plus all the paste ingredients in a mini food chopper (or a food processor which can mince finely). Process until well blended to create an aromatic dark green Thai curry paste. Warm a wok or large frying pan over medium-high heat. Add oil plus the shallots and stir-fry them until aromatic, about 1 minute. Add the chicken and sherry. Stir-fry 2 to 3 minutes or until chicken is nearly cooked. Add the peppers plus 3 tablespoons of the curry paste. Stir-fry 2 to 3 more minutes or until peppers have softened (but are still crisp). Reduce heat to medium. Add the remaining paste plus the coconut milk, stirring well to mix. Gently simmer a few minutes while you taste-test and adjust the flavorings. If the curry is too strong-tasting or if you would prefer more sauce, add another few tablespoons of coconut milk (or up to 1/4 can more). If it is too salty, add more fresh lime juice. If it is too sour for your taste, add a little more sugar. If not salty enough, add more fish sauce. Scoop the curry into a serving bowl or portion out onto individual plates. Top with generous amounts of fresh basil (either whole leaves, if small, or chopped up if the leaves are large). Serve with Thai jasmine rice. Rate This Recipe I don't like this at all. It's not the worst. Sure, this will do. I'm a fan—would recommend. Amazing! I love it! Thanks for your rating! Every item on this page was chosen by a Woman's Day editor. We may earn commission on some of the items you choose to buy. Media Platforms Design Team A mini-pumpkin in a pot sets an autumnal scene and makes a cute parting gift, too! Skill level: Beginner Materials: Pencil Tracing paper Masking tape Cardstock: green, brown Scissors Fine-point permanent marker or calligraphy pen Hot-glue gun and glue sticks Small artificial pumpkins Small terracotta pots (to fit pumpkins). Directions: 1. Enlarge leaf patterns (see How to Enlarge Patterns). 2. For each placecard, tape large pattern to green cardstock and small pattern to brown cardstock; cut out. 3. Write guest's name on green leaf. 4. Glue leaves together at bases; glue placecard to side of pumpkin. 5. Place pumpkin in pot. Watch Next Emily Kate Roemer Advertisement - Continue Reading Below Yields: 1 serving Total Time: 0 hours 10 mins 1/2 c. finely shredded spinach or kale 1 tbsp. finely diced red onion 2 tsp. curry powder 1/4 tsp. cayenne 1 1/2 c. hot vegetable broth This ingredient shopping module is created and maintained by a third party, and imported onto this page. You may be able to find more information about this and similar content on their web site. Add 1/2 cup finely shredded spinach or kale, 1 Tbsp finely diced red onion, 2 tsp curry powder, and 1/4 tsp cayenne to soup bowl. Cover with 1 1/2 cups hot vegetable broth. Stir to wilt greens. Advertisement - Continue Reading Below Shane Nefdt / EyeEm / Getty Images Leaf skeletons are elegant and intricate designs created by distilling a leaf down to its very essence—the hollow veins that provide food and water to its living cells. The outer green layer is removed to reveal the vein network within, creating a ghostly yet striking appearance. The art of creating leaf skeletons has been around for centuries, as far back as the Ming Dynasty period in China. The book "The Phantom Bouquet: A Popular Treatise on the Art of Skeletonizing Leaves," published in 1863, details several methods used to produce skeleton leaves. Today, there are a number of ways you can make these delicate designs, all of which require patience, trial and error, and maybe even a little luck. But once the technique is mastered, the results are absolutely amazing. Here's how to get started. 1/2 cup washing soda Bunch of leaves, preferably glossy ones Water Bleach (optional) Add your leaves to the pot along with the washing soda and enough water to completely cover the leaves. Bring everything to a boil and allow the mix to simmer for 90 minutes to two hours. Add water as necessary so that the leaves don't dry out. And be careful of the fumes coming off the pot. After about two hours, carefully remove the leaves from the water using tongs or a spatula. Make sure your gloves are on from this point forward. Using tweezers to hold the stem and the soft paint brush or toothbrush, very gently brush away the pulpy part of the leaf. Flip the leaf over and repeat the brushing and pulp removal on the opposite side. Gently dip the leaf in water to rinse. If you want it to be really white, soak the leaf in bleach for 20 minutes. Dry the leaf skeletons between two napkins so that they lie flat. Image from Scott Gibbons / Getty Images Once you have a collection of leaf skeletons, you can use them for a range of things: Decorating cards or candles Making garlands or table arrangements Crafting Christmas tree ornaments Covering a paper lampshade Adhering with lacquer to a glass jar or vase Frequently Asked Questions What is a leaf skeleton? A leaf skeleton is the structure of a leaf—its veins only—with the outer green layer and pulpy part of the leaf removed. Which leaves are best for making leaf skeletons? You want to pick leaves with strong skeletons, such as oak and maple. The more delicate the leaf, the more likely it'll be to fall apart during the washing and brushing stages. How do you use leaf skeletons? You can make all sorts of crafts out of skeleton leaves, including homemade cards and notepaper, natural garlands, decoupage glass, and candle decoration. Should you bleach leaf skeletons? Bleaching your leaf skeletons isn't an essential step, but it helps the leaf skeleton become really white—primed for decorating. Media Platforms Design Team Download our leaf template from our November issue. Place template on foam block and insert pushpins along curves of leaf. Cut a 25-inch piece of 16-gauge wire (\$9; amazon.com). Starting at the stem, bend wire, using the template as a guide. (Loop wire at the back of the pins where the shape dips and around the front where it curves out.) Wrap excess wire around base to finish. Watch Next | Opinion May 5, 2011 See all 4 photos A reader of yesterday's introductory blog asked what the point of this experiment is, and while it all made perfect sense when I thought of it, the best way I can describe it now is "because you asked for it." That is to say, those of you who are skeptics or outright critics of the Leaf or EVs in general. When we first reviewed the Tesla, Leaf and Volt, there was a hearty contingent of detractors who were quick to point out the limited range and long recharge time. We, of course, responded by orchestrating or participating in tests that played to the vehicles' strengths. And for that, the calls for "real world" testing got louder. So here's the real world. It's a place where electric charging stations are, for now, few and far between and certainly not installed at apartment complexes where real-world city dwellers live. We all know that, and that limitation is the point the detractors are trying to make. The question I'm really trying to answer, then, is "can I work around that?" Or, more importantly for the average consumer, "can I find a work around that's only slightly more inconvenient than stopping at the gas station?" By convenient, I mean changing my normal gas-powered car routine as little as possible. For that reason, the A/C is on Auto and set between 70 and 73 degrees depending on my mood, the stereo is on and I'm paying no heed to the various features designed to coax me into "greener" driving. More importantly, I'm going to drive until the "tank" is empty before I bother plugging it in. What happens when I do run out of juice? I'll cross that bridge when I get to it. That said, here are the stats from Day 2. I left home with an indicated 78 miles of range remaining and drove exactly six miles to work. Apparently, my typical commuting route is slightly longer than the route I took when detouring to the grocery store the night before. Learn something new every day. By the time I reached work, I'd driven 11.1 miles since I unplugged the car and was averaging 3.3 miles per kilowatt-hour and 21 mph. My estimated range was down to 73 miles when I parked, picking up an extra mile of range that wouldn't be reflected in the actual distance traveled. Charge times were indicated at five hours on 120v power and three hours on the 240v stuff. My trip home was a bit more interesting. I left work a little late and rushed to the Post Office hoping to get there before it closed. Like the grocery store, it's right on my typical commute, but the hard accelerating took its toll. I'd traveled another 6.3 miles, but my remaining range was down to 64 miles, my efficiency had dropped to 3.1 miles per kilowatt-hour and, somehow, my average speed had dropped to 20.9 mph. To be fair, I took a slightly different route that I had thought was quicker because it has less traffic, but apparently more signals (I've never bothered to count them). Recharge times were up to eight hours on 120v swill and, somehow, still just three hours on the good stuff. Total mileage since unplugging: 17.4 miles. Also, for those who are curious about such things, it's been hot and dry here in Los Angeles this week with temperatures ranging from 60 degrees Fahrenheit when I go out to the car in the morning to 85 degrees when I'm headed home. Tune in tomorrow for more counterproductive EV driving. See all 4 photos Share on Facebook Share on Twitter

