Yuē hàn

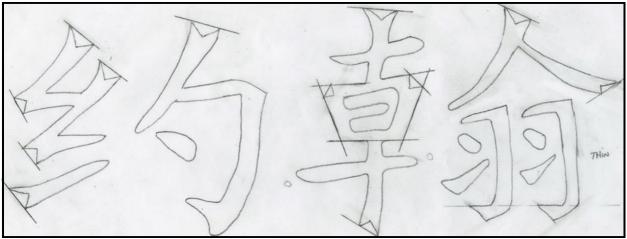
约翰



Box #17 - August 2012 to April 2013 for my friend Yuēhan on his 70th Birthday from Aidí

Eddie Power 17th April 2013











Your Name In Japanese Found: "John" ジョン

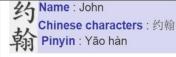
It is pronounced "JON". (Consonants are pronounced more or less the same way as in English. "O" sounds like o in old.)

You can search for another name if you like:

Your first name: John Style: Traditional

yuē hàn ◀»

yāo hàn = john



Your Name In Japanese

Found: "John"

This is what the name "John" looks like in Japanese:

びaひ

It is pronounced "**JON**". (Consonants are pronounced more or less the same way as in English. "O" sounds like **o** in **o**ld.)

You can search for another name if you like:

Your first name: John Style:

Style: Traditional - Translate

字字 (約翰)
jno.; john
cè suǒ → 図

「原所)
W.C.; toilet, lavatory, lav, loo



āi dí

Translate

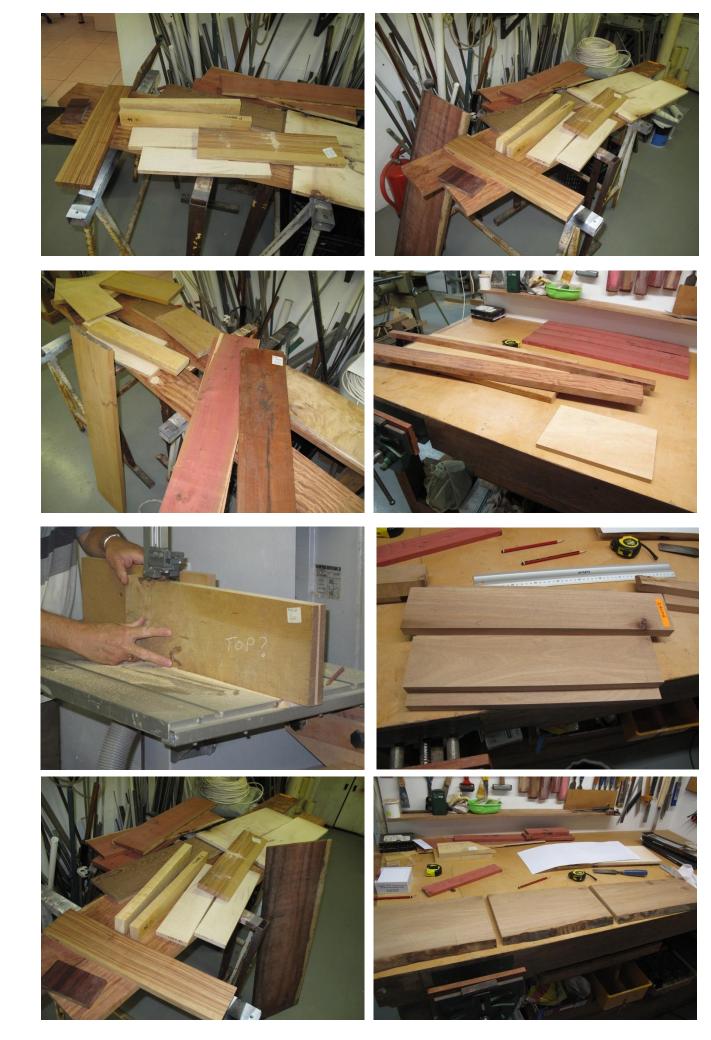
打印 卡片 A ceramic knife is made out of very hard and tough ceramic, often zirconium dioxide (zirconia). These knives are usually produced by dry pressing zirconia powder and firing them through solid-state sintering. The resultant blade is sharpened by grinding the edges with a diamond-dust-coated grinding wheel. Zirconia ranks 8.5 on the Mohs scale of mineral hardness, compared to 7.5 to 8 for hardened steel, and 10 for diamond. This very hard edge rarely needs sharpening. Ceramic knives will not corrode in harsh environments, are non-magnetic, and do not conduct electricity. Because of their resistance to strong acid and caustic substances, and their ability to retain a cutting edge longer than forged metal knives, ceramic knives are a much more suitable culinary tool for slicing boneless meat, vegetables, fruit and bread. Since they are brittle they may break if dropped on a hard surface, and cannot be used for chopping through bones, or frozen foods, or in other applications which require prying, which may result in chipping or catastrophic failure. Several brands now offer a black coloured blade made through an additional hot isostatic pressing (HIP) step, which improves the toughness.

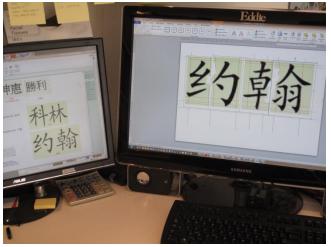




The beast of the Lassar ceramic knife range. Its almost a sword! At seven inches - 17.5cm its BIG, a proper chefs knife.

This knife is suitable for cutting large items, big boneless roasts like sirloin, whole fillet steak etc. Large vegetables like cabbage for coleslaw, big onions and piles of jam tomatoes for curry. But that doesn't mean you can't deal with the small stuff, you can still chop garlic and so on, as the length of the blade allows you to use a see saw action to fine chop small stuff. Don't chop with it or drop it on the floor — it might shatter











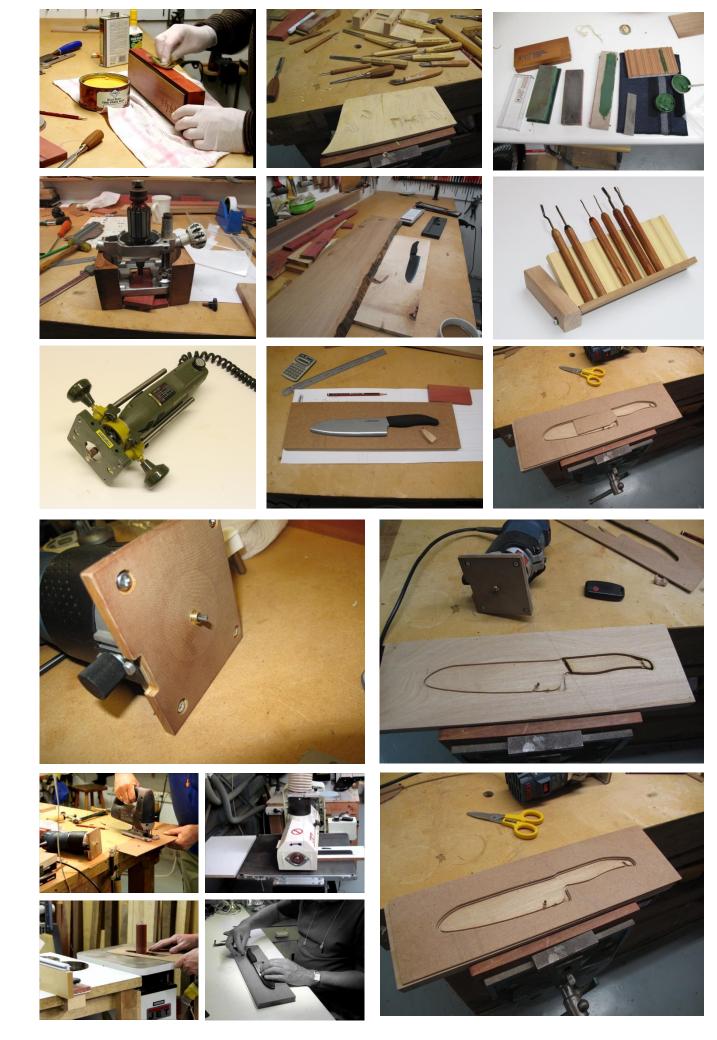




























African Blackwood

Grenadillo Dalbergia melanoxylon

Family: Leguminosae

Other Names: Congowood, Mozambique ebony, Senegal ebony Cape Damson ebony.

Distribution: This African tree has an extensive range on the continent. It can be found in the savanna regions of the Sudan southward to Mozambique, then westward to Angola and northward to Nigeria and Senegal.

The Timber: the heartwood is dark purplish black or brown with black streaks which usually predominate so that the general effect is nearly black. The luster is dull and odor and taste are not distinct. It is very hard and heavy wood. The grain is mostly straight with a fine texture. It has a slightly oily nature. The narrow sapwood is white and very clearly defined.

Working Qualities: This wood has exceptionally good working qualities. It cuts very smooth and evenly, taking an excellent finish directly form the tool of the drill or lathe. It can be tapped for screw threads almost like metal. It is considered to be the best wood available for ornamental turnery.

Uses: A chief use is for woodwind instruments such as flutes, clarinets, bag pipes, etc... It is superior to ebony for this purpose because of its oily nature and resistance to climactic changes. The wood is also used for turnery in making such items as brush backs. Knife handles, chessmen and pool cues.

Pink Ivory

Berchemia zeyheri

Family: Rhamnaceae (buckthorn)

Other Names: Red Ivorywood, Umnini, Umgoloti.

Distribution: Mozambique, Zimbabwe and South Africa and scattering in other parts of southern Africa.

The Tree: This is a deciduous tree with a spreading crown and varies in height from under 20 ft (6.1m0 to over 50 ft (15.2m). The boles are usually 7-9 in. (178-229mm) in quarter girth. The flowers are small and greenish-yellow in color. The fruits are small black berries, very similar in appearance to those of the buckthorns.

The Timber: The wood is uniformly bright pink or pale red. The luster is low, and odour and taste are not distinct. It is hard and heavy; when air-dried the weight is 62 lb/ft3 (993 kg/m3). The grain is straight to irregular, while the texture is very fine. The sapwood is almost white, and the pink heartwood, after long exposure, tends to become orange-colored or orange-brown.

DANTA

Nesogordonia papaverifera Family: Sterculiaceae



MAIN LOCAL NAMES

Countries	Local names
Angola	KISSINHUNGO
Cameroon	OVOE
Cameroon	OVOUI
Central African Rep	NAOUYA
Côte d'Ivoire	KOTIBE
Dem Rep of Congo	KONDOFINDO
Gabon	ABORBORA
Ghana	DANTA
Nigeria	OTUTU
United Kingdom	DANTA

Distribution: West Africa

Properties

Has a high bending and crushing strength, low stiffness and a moderate resistance to shock loads. The interlocked grain causes a moderate blunting effect on cutting edges. It can be polished to a good finish.

Uses

Furniture and cabinet-making, shop fittings and flooring. Also used for tool handles and turnery.



Nesogordonia papaverifera, habit







papaverifera, leaf, flower, fruit/seed







