

google Digital Millennium Copyright Act.txt

7/25/2005

Digital Millennium Copyright Act.

1. Copyrighted work at issue is the following:

- a. text at: [http://www.templeofthai.com/food/history\\_thai\\_cuisine.html](http://www.templeofthai.com/food/history_thai_cuisine.html)
- b. text at: <http://www.templeofthai.com/recipes/index.html>
- c. text at: [http://www.templeofthai.com/food/thailand\\_regional\\_cuisine.html](http://www.templeofthai.com/food/thailand_regional_cuisine.html)
- d. text at: [http://www.templeofthai.com/food/five\\_tastes\\_thai\\_cuisine.html](http://www.templeofthai.com/food/five_tastes_thai_cuisine.html)
- e. text at: [http://www.templeofthai.com/food/presentation\\_and\\_serving.html](http://www.templeofthai.com/food/presentation_and_serving.html)
- f. text at: <http://www.templeofthai.com/recipes/>
- g. text at: <http://www.templeofthai.com/recipes/curry/about.html>
- h. text at: [http://www.templeofthai.com/recipes/curry/traditional\\_red.html](http://www.templeofthai.com/recipes/curry/traditional_red.html)  
(specifically the phrase: This traditional red Thai curry recipe takes a lot of patience and time, so if possible, prepare with a friend. A very small electric blender or electric coffee grinder makes this a quick job. If available, a very heavy stone mortar and pestle with at least a 2 cup bowl is traditional and makes a better textured paste.)
- i. text at:  
[http://www.templeofthai.com/fruit\\_carving/vegetable\\_garnish\\_book.html](http://www.templeofthai.com/fruit_carving/vegetable_garnish_book.html)
- j. text and photographs at:  
[http://www.templeofthai.com/fruit\\_carving/book\\_tool\\_set.html](http://www.templeofthai.com/fruit_carving/book_tool_set.html)
- k. text at:  
[http://www.templeofthai.com/fruit\\_carving/illustrated\\_carving.html](http://www.templeofthai.com/fruit_carving/illustrated_carving.html)
- l. text at: [http://www.templeofthai.com/fruit\\_carving/kiwi\\_peeler.html](http://www.templeofthai.com/fruit_carving/kiwi_peeler.html)
- m. text at:  
[http://www.templeofthai.com/fruit\\_carving/carving\\_knife\\_sets.html](http://www.templeofthai.com/fruit_carving/carving_knife_sets.html)
- n. text at: [http://www.templeofthai.com/fruit\\_carving/miracle\\_knife.html](http://www.templeofthai.com/fruit_carving/miracle_knife.html)
- o. text at:  
[http://www.templeofthai.com/mortar\\_and\\_pestle/thai\\_mortar\\_pestle.php](http://www.templeofthai.com/mortar_and_pestle/thai_mortar_pestle.php)
- p. text at: [http://www.templeofthai.com/fruit\\_carving/miracle\\_knife.html](http://www.templeofthai.com/fruit_carving/miracle_knife.html)
- q. text at: [http://www.templeofthai.com/food/about\\_satay.html](http://www.templeofthai.com/food/about_satay.html)
- r. text at: [http://www.templeofthai.com/food/about\\_pad\\_thai.html](http://www.templeofthai.com/food/about_pad_thai.html)
- s. text at: [http://www.templeofthai.com/food/thai\\_cooking\\_ingredients.html](http://www.templeofthai.com/food/thai_cooking_ingredients.html)
- t. text at: <http://www.templeofthai.com/food/glossary.html>
- u. text at: [http://www.templeofthai.com/recipes/kanom\\_krok.html](http://www.templeofthai.com/recipes/kanom_krok.html)
- v. text at: <http://www.templeofthai.com/food/newsletter/2004/june.html>
- w. text at: <http://www.templeofthai.com/recipes/curry/yellow.html>