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**Open**

**Fleur-de-lis**  
(March)

David Sampson

Flute 1, 2  
Oboe  
Clarinet in Bb 1, 2  
Bass Clarinet in Bb

**Le Parfum de Fleurs**  
From Violin Concerto

Violin  
Piano

## Flor De Lis (Upside Down)

DRUMS

Words and Music by DJAVAN  
English Lyric by REGINA WERNICK  
Arranged by PARIS RUTHERFORD

Slow Samba (♩ = 148)

DRUM INTRO rim and hi-hat sounds (+ non-echo'ey bass drum)

13 (4)

17 (3) 18

21 (4) sustained vocal highs

25 (3) 26

33

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FLOR DE LIS (UPSIDE DOWN) - Instrumental Pak - 1

Méditations pour Violon et Piano

2

S.Vc.  
Pno.

## Fleur de Lis

*Flur de Lis* (cover)

Flur de Lis (cover)

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A few fleur de sel crystal sprinkled on a plate adds an explosion of flavor, visual appeal and even texture. Origin: FranceStorage a fresh dry spot in your pantry with spices and herbsMost common use: finishing a dish Salt is a common mineral on our planet, and most of the salt that is used in cooking is either excavated from the ground, in the same way that coal or other minerals are extracted, or extracted by a technique similar to fracturing, where fresh water is pumped into the soil over a salt deposit. A little goes very far. The Fleur de sel is salty, of course, although it has a high moisture content and retains a certain brine flavor from the sea. Ordinary sea salt is obtained by evaporating the seawater and then collecting the remaining salt in piles. A useful analogy might be to think of scallops, hand-picked by a person diving on the ocean floor to pick them up, compared to ordinary scallops, which are picked up by a boat dragging a net behind it to pick them up. The salt dissolves in the water, and the salt-saturated water is then pumped out of another well and evaporated to create salt. An interesting use of fleur de sel is to sprinkle it on candy, candy, or other sweet objects, such as creme brulee, which both enhances and contrasts the sweetness. Instead, think of it as almost a garnish or condiment. This ingredient is really at its best when used to finish a dish, right at the end. The flavors and textures will be slightly different. Other uses include as a condiment for oatmeal, eggs, vegetables, cooked meats, poultry and fish, as well as cooked products from cupcakes to pretzels. Fleur de sel, however, is produced by a considerably more complicated process. It is better to store fleur de sel in a glass or porcelain (i.e. a vase) with a lid. The spruce/Elnora Turner This high cost means it should not be used as an ordinary condiment. That makes sense. Think about how much the Fleur de Sel differs from normal sea salt. It is a matter of gathering the thin layer of salt that emerges on the shallow seafood basins along the French coasts, especially but not exclusively in the Breton region. Due to its natural formation in very limited climatic conditions and manual skimming needs with the help of special screens, the Fleur de SEL is, according to estimates, an extremely expensive product, with a cost of 30 dollars each . Sterling or even more. For the most part, Fleur de Sel is available from online retailers like Amazon, as well as specialized grocery stores. You wouldn't want, for example, use this product to seal your pasta water. Traditionally, the Fleur de Sel comes from the French coastal region of Brittany, thanks to the unique features of the beaches: the way in which sea water is collected in shallow puddles, the climate, the particular salinity of the water, etc . Similar flakes, collected in the same way, are produced in other countries like Greece, Spain, Portugal, Mexico, Brazil. Even in Canada. Everyone can see this score - À », License StringÀ: À »Public DomainÀ À », License urlÀ: À » ♣ À », is user followÀ: falseÀ », AS PROÀ À »: TrueÀ», IsaddedToFavorite À: falseÀ», IsaddedDoSpotlightÀ À: falseÀ», is banned userÀ À: falseÀ», genresÀ À: [] À», ifÀ À: nullÀ», blocker infoÀ À: nullÀ», opened disputeÀ À: fakeÀ», PR\_SHOW À: FalseÀ», score diornoÀ À: { à à à ideÀ À: 42 055À », user idÀ À: 21 171 171À €», score idÀ À: 5 634 470À», TypeÀ À: 2À», Data CreatedÀ À: 1 562 581 079À», DATA AGGIARNATAÀ À: 1 562 581 741À», Data Convertite À: 1 562 581 741À», Date Status UpdatedÀ À: 1 562 581 741À €», Title À: À» BTS à € à € "Heartbeat (World Ost) | Tutorial + Sheet Music" À » Subtitle À: À» BTS à € "Heartbeat by Arranged by min jiyoon [Tutorial + Sheet Plan] À À »DescriptionÀ: À »Beat by BTS (World Ost) RProva the interactive tutorial or sheet music here: here: ÀMore than 500À 000 tutorials are available for free at ÀOriginal sheet music by min jiyoon: ÀSupport arranger on on on YouTube "9NvnfPiOA\_EA",À pri PrivacyÀ:À "publicÀ",notify\_subscribersÀ:À "1À",tagÀ:À "BTS à Heartbeat, piano tutorial,BTS à Heartbeat pianoforte ruelf id ocipit erotinetnoC .aicnarF alled itrap enucla ni atloccar eneiv ehc oniram elas id asotsoc e arar amrof anu À ")ÀLES-ed-enulf" otaincunorpl les ed ruelF À À :latigid/FDP apmats id enigaP :cisum teehS onalP ysaE otamrof | AF eerF avitnitsid aznetsimoc aus al eterItmes o eterdev ol non am ,evlossid is ehc opod aroena etereggassa ol .erivres id amirp etnemataidemmi ottaip nu a otnuigga orevad eresse ebbervod idniuq ,etnemadipar Àrevlossid is e otaciled otlom À ,asoc anu reF .anatlol acigoloeq acope'nu etnarud inaeco ilgad ittodorp etnemairangiro itats onos ienarrettos elas id itisoped itsequ etmemacincet es ehcnàÀeram id auqca id non ,elas id ereinin ad itunetto Àtaer ni itats onos oniram elas id emon li ottos onnav ehc ittodorp ilom ,ertlonl .alacs agral us itugese es ehcnà otaccolb erocs",llun:"erocs laiciffo",llun:"doitrep",llun:"eman redivorp",eslaf:"resu lairt si",eslaf:"llawyp tnatnsi sah",{:"llawyp",3844074=di erocs? edihnu/nimda/neddih/eganam/erocs/",:"lru neddih elbasid",3844074F2%serocsF2%71589731F2%resuF2%moc.erocseF2%sumF%F2%A3%spth=egassem&erocs+ym+fo+gnidih+eht+tsniaga+laeppa+nA=tcejbus?catnoc/":"neddih etupsid",eslaf:"neddih",eslaf:"erom serocs ralimis si",}llun:"rehsilbup",}{"oS":"eman" {":{"snoitatnemurtsni",})"onaiP":"eman" {":{"stnemurtsni",}00.0':"gnitar",1':"tnuoc" {:"gnitar",4108754/serocs/1427171/resu/:"lru",sil-ed-ruelF":"eltit",4108754":"di" {":{"serocs ralimis",eslaf:"uoy dekol rohtua si",eurt:"erocs etar nac si",eslaf:"detroppus ggo si",}}"4144612-sil\_ed\_ruelf/gnos/moc.erocesum//:spth":"ferh" {:"fles" {:"sknil ",}}\*023412-senut\_csim/tsitra/moc.erocesum//:spth":"ferh" {:"fles" {:"sknil ",senut 4,4-ounce (about 125 grams) sel, harvested in the coastal areas of southern France, France, where the Rhone River meets the Mediterranean, it will cost you about 9 dollars, which is actually quite reasonable if you understand that you are buying a flavorful and high quality seal. Additionally, this moisture content advises the salt crystals to stick together on your tongue, causing the flavor to be perceived more intensely.That's another reason a little goes a long way. But it is not necessarily saltier than any other sea salt. Once you have procured a supply of Fleur de Sel, it is recommended to use it with caution. carefully.



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