

Ben Reilly on the Spider-Mobile. Narrative: But when he tries to return to his old, former life, it turns out that Parker Industries has a much greater destiny planned for him. How to save the world with a super-spider... Centennial Woods State Park Centennial Woods State Park is a public recreation area encompassing along the Muskingum River in southern New Boston and Gallia counties in the U.S. state of Ohio. The state park's forest exhibit the natural growth of southern Ohio and is one of only 17 state forests in Ohio. History The park was established in 1970 and has undergone a number of improvements since. In 1973, the Muskingum Watershed Conservancy District (MWCD) acquired the land for the park. In January 1976, the park was transferred to the Ohio Department of Natural Resources (ODNR). The MWCD remains the primary partner in managing the park, and the ODNR manages finances and facilities. Since the park's inception, the MWCD began a number of large public construction projects to improve the park. These projects include a renovated pavilion and restrooms, a stream-restoration project, a new bridge across the Muskingum, several picnic areas, and a new canoe launch. References External links Centennial Woods State Park Ohio Department of Natural Resources Centennial Woods State Park Map Ohio Department of Natural Resources Category:State parks of Ohio Category:State parks of the United States Category:Protected areas of New Boston County, Ohio Category:Protected areas of Gallia County, Ohio Category:Nature centers in OhioJack's Eggs Benedict It's one of the few times in life when you want to be a bird and not an egg-snatcher. I'm talking about the second slice of applewood smoked bacon, smothered in egg and hollandaise sauce. That comes served with a Canadian king crab claw, or bak kwa for its Cantonese-speaking homeland. It's one of those humble dishes served by a profession that rarely gets the credit it deserves. Smokehouse bacon is a complicated condiment because it has the potency of a salad dressing — with buttery richness. The technique used to smoke the bacon cubes for this recipe is done over open flames. Wood is stacked, much





