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Subject: OK.....I give up.....Matrox sucks.....at least I think Matrox sucks  
Posted by [Deej \[1\]](#) on Sun, 14 May 2006 00:12:52 GMT  
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Subject: Re: OK.....I give up.....Matrox sucks.....at least I think Matrox sucks  
Posted by [Deej \[1\]](#) on Sun, 14 May 2006 00:17:33 GMT  
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they said:

>  
> -----  
> The problem with any of these systems is that the energy needed  
> for electrolysis is greater than what is provided by burning the  
> hydrogen so you need a free energy source such as wind or solar to  
> provide energy to electrolyze the water.  
>  
> I didn't look at video though since there is about one of these every  
> week produced on the web.  
> -----  
>  
>  
> I think it is a hustle to draw in investors myself, which would explain  
> why there is so little actual data in the movie.  
>  
> BTW, BMW already has a hydrogen car in Germany. Works great.  
> Runs on hydrogen, not water carried about and converted to  
> hydrogen. It loses a lot of power compared to gasoline, so they  
> use turbos and this and that, and it runs pretty well.  
>

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Subject: Re: OK.....I give up.....Matrox sucks.....at least I thinkMatrox sucks  
Posted by [jef knight\[1\]](#) on Sun, 14 May 2006 01:21:22 GMT  
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br />

>>Watch carefully, and when the top of the dough starts to turn the slightest  
>brown it's time for the sauce. This is the crucial time, it's where everyone  
>makes the mistakes... Poke the bubbles that are forming and do the sauce.  
> It doesn't take much sauce, a couple tablespoons full of crushed tomato/garlic/olive  
>oil, or a nice pesto. Too much sauce destroys the pie.  
>  
>Put it back into the oven until the sauce is hot and just starting to dry.

I love pesto pizza, but try it this way:

cook the crust and cheese per your normal procedure, but do not brush on the pesto until after the pizza is through cooking. That way, you keep the aromatics of the basil. I learned this one at Pauline's Pizza in SF. HI all-- somehow I lost my library of effects when reloading paris-- don't ask me what i did-- moved something somewhere where i couldn't retrieve it i guess-- how do i get my library of FX back into my system and still retain my presets(which remain in the projects themselves)? thanks  
jpOn Wed, 7 Jun 2006 20:54:17 -0400, "Don Nafe" <dnafe@magma.ca> wrote:

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Subject: Re: OK.....novermind.....it doesn't suck.....I suck  
Posted by [Deej \[1\]](#) on Sun, 14 May 2006 01:21:28 GMT  
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>  
Death of a parent is always tough. I know how it is.

And we've got a friend who's dying of ALS right now, so we're learning how to deal with that particularly ugly disease. He's got a remarkable outlook, but it's heartbreaking to watch.

pabl am possibly helping someone set up a Mac G5 with Paris (we will be shooting projects back and forth if this works out), and I have two questions for the group.

1. Will the EDS card fit in the G5 tower?
2. Does Paris work with OSX?

thanks!,  
-Carl Amburn There are no suitable EDS drivers for OSX, therefore you can't run in on a G5 (because a G5 will only run OSX).

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Subject: Re: OK.....I give up.....Matrox sucks.....at least I think Matrox sucks  
Posted by [Deej \[1\]](#) on Sun, 14 May 2006 01:22:50 GMT  
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David.

Carl Amburn wrote:  
> I am possibly helping someone set up a Mac G5 with Paris (we will be

> shooting projects back and forth if this works out), and I have two  
> questions for the group.  
>  
> 1. Will the EDS card fit in the G5 tower?  
> 2. Does Paris work with OSX?  
>  
> thanks!,  
> -Carl Amburn  
>  
>You know, I was just the other day thinking how nice it would be to have a  
live-in cook . . .

Sarah (drooling on keyboard)

[www.sarahtonin.com/wayward.htm](http://www.sarahtonin.com/wayward.htm)

"chuck duffy" <c@c.com> wrote in message news:448cb8d0\$1@linux...  
>  
> This is mostly for Jimmy... :-)  
>  
> Jimmy, when I read that you got it after ten tries I almost pissed myself.  
> I have been working at it for the past ten years and have yet to produce  
> a pie that I'm satisfied with. But anyway..  
>  
> Here is my ramble.. You gotta have a stone, or you gotta have some clay  
> tiles. The stone needs to be heated in a 500 degree oven for at least 30  
> minutes before hand. The dough needs to be at room temperature (go figure  
> :-).  
>  
> Now here's where I go different from everyone else I know. I never,  
> never,  
> ever put the pizza together and throw it in the oven.  
>  
> First I sprinkle the stone with corn meal - it will smoke like crazy, and  
> after tossing the dough lay it out on the stone. Brush the top litely  
> with  
> olive oil and push the assembly back into the oven.  
>  
&gt;

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Subject: Re: OK.....I give up.....Matrox sucks.....at least I think Matrox sucks  
Posted by [Deej \[1\]](#) on Sun, 14 May 2006 05:20:11 GMT  
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t;difficult here. There's tons of recipes online. Not too tart, not too salty,  
>not too sweet. Mellow and solid, with a slight kick from red pepper flakes.  
>Don't be afraid of a T or three of brown sugar when cooking with canned

>tomatoes. Let it cool before assembling pies, spread it on thin but  
>thoroughly. I cover the pie almost up to the edge. Thin coating, some dough  
>poking through the red. Use a swirling motion with a ladel.  
>  
>4. Dried oregano. This is my secret weapon. Sprinkle it on top of the sauce,  
>not too much, but get enough on there. Sorta the same technique as  
>sprinkling kosher salt on it. Thorough but not excessive.  
>  
>5. Sprinkling of salt and freshly ground pepper. Don't be afraid of  
>seasoning. Bland and boring means you forgot the seasoning. Oversalting  
is a  
>myth, really. Nobody likes the taste of too much salt unless it has been  
>incorporated into food with too much fat and too much sugar by evil food  
>scientists in mega-corporate labs. But don't get carried away. A light  
>sprinkling across the pie. And you do own a pepper grinder, correct?  
>  
>6. Grate on the Parmesano Regiano. Use a Microplane right onto the pie.  
You  
>can do this step later in the process if you want, right beneath the mozz.  
I  
>like a good bit of parm, but not so much as to obscure the red of the sauce,  
>you know.  
>  
>7. Fresh basil. Lay the leaves out evenly. Don't try to cover the whole  
pie.  
>Leave spaces between. This ain't Pizza Hut.  
>  
>8. If you want a topping, keep it simple. Pepperoni or Italian sausage,  
one  
>or the other. I like to slice the raw sausage thinly and lay them out  
>evenly, once again with some small spaces between. You don't need a topping,  
>but that sausage will make you happy, I promise.  
>  
>9. I like to cover the whole pie in cooked mozz, but that means slicing  
the  
>mozz thinly and laying the pieces out with space between. It melts and  
>spread out.  
>  
>10. I just lay the thin baking sheet on top of the stone. Works a charm.  
The  
>traditional thing is to get the pie off the peel onto the stone, but it's  
a  
>trick with a twist to it, for sure. Since I dress the pie almost to the  
>edge, it's even harder for me. And I don't have a peel. I discovered my  
"lay  
>it on top" trick in frustration at being unable to get a pie off the baking  
>sheet one afternoon, and like I said it works a charm.  
>

>11. Let the thing cook until it is GBD, baby. Goldbrownanddelicious. Bubbly.  
>Browner than not. This is key. You're better getting it a little too dark  
>than too light, fer sher. 12 to 15 minutes.  
>  
>12. Let it COOL some. It tastes better closer to room temperature than to  
>cooking temperature. Most food does. Give it at least five minutes. You'll  
>be busy getting the next pie in the oven anyway. Roll another crust out  
(a  
>tedious process, one that takes longer than you'll think, but then all of  
a  
>sudden it works) while the first one cooks and it'll be ready to throw on  
>the baking sheet once you pull the cooked pizza off it. Then quickly  
>assemble the next pie while the first one cools.  
>  
>It's all about the best ingredients in the right proportions. The only  
>tricks are the dough, the sauce, and the PROPORTIONS. That's the key, not  
>too much of any one thing, and not too little.  
>  
>Taste your sauce with a spoon and alter it until it tastes right to you.  
No  
>two batches of canned tomatoes are the same. When dressing the pie, think  
>Naples, not Papa John's. You don't have to make it minimalist, but we're  
>talki

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Subject: Re: OK.....I give up.....Matrox sucks.....at least I thinkMatrox sucks  
Posted by [Chris Ludwig](#) on Sun, 14 May 2006 05:28:26 GMT  
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t of their car  
fleet on ethanol. Lastly, luckily for us corn and prairie grass are very  
good sources for making ehtanol.

Lastly, and this is the one people don't like, is conservation. When Enron  
was cornholing California a few years ago people were able to reduce electricity  
use over 10% without any significant change in lifestyle. But these are the  
things people don't want, carbon taxes on inefficient cars and trucks, higher  
prices for carbon emission credits (which mean higher prices), keeping the  
house at 60 in the winter and 80 in the summer, and so on.

"Bill Lorentzen" <[bill@lorentzen.ws](mailto:bill@lorentzen.ws)> wrote:  
><http://www.thetadata.com/common/WaterFuel.wmv>  
>  
>watch this vid.  
>  
>Clifford,

I'm running my three card PARIS very nicely on a dual 1GHz G4 Quicksilver.

There are some newer G4's that are a bit faster that will also still boot OS 9. PARIS doesn't get any benefit from the dual processors. Other apps you may want to run most likely will though, so take that into consideration. Basically, find the fastest G4 that will boot OS 9.2 and it should work with PARIS. Stay away from the model Rick tried though. Rick can you elaborate on which one that was again?

Tony

"Clifford Coulter" <Coultron@earthlink.net> wrote in message  
news:448dd819\$1@linux...

>  
> I WANT TO BUILD A 2 OR 3 CARD PARIS SYSTEM  
> I WOULD LIKE TO KNOW WHICH MAC G4 TOWER IS BEST  
> THE MODEL/SPEED/DUAL OR SINGLE PROCESSER ETC.  
>  
> Thanks  
>  
> Clifford CoulterHi Jimmy

Now it's obvious to me that you know your pie. A fantabulous assortment of great tips in your post. The fact that it has taken me ten years to produce a pie that I like speaks volumes about my limits :-)

Chuck

"uptown jimmy" <johnson314@bellsouth.net> wrote:

>Man. I swear I'm turning out a top-notch pie. I swear it. But I'm sorta  
>food-obsessed, and I was in the business for 20 years, so maybe that  
>accelerated my pizza technique.  
>  
>I can offer a few tips in addition to all the other good stuff guys have  
>suggested here. But some of them are just tips for food in general. This  
is  
>directed at James, I guess. Nice name, by the way. Elegant and classy, if  
I  
>do say so myself.  
>  
>Use the best ingredients. None of that nasty pasteurized American mozz,  
use  
>the real thing. Same for the parm, the sausage or

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Subject: Re: OK.....I give up.....Matrox sucks.....at least I thinkMatrox sucks  
Posted by [Chris Ludwig](#) on Sun, 14 May 2006 05:59:57 GMT  
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pizza !

>>

>> Chuck

>>

>>

>>

>>

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>>

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>>

>>

>

>I'm liking the Dimitrios LA2 setting on drums and welcome any others. I have 10 drum channels going to aux1 and aux2 in mono. My TD20 already pans the toms across two channels so I have 4 toms going across two channels. I like what I'm hearing.

I pull all the faders back and just mix the aux with eds compressor on each doing the la2 setting. Then I mix my aux sends to get the mix I want, then bring up the faders to bring in raw drums just on top. It sounds "together".

I'll work on posting an wav. Thanks Dimitrios ! Saved in my globals as LA2 compressor.

Threshold -75.1 db

Ratio 1.10:1

Attack 0.00126 sec

Release 0.052 sec

lookahead 0.000

output 6.3 dbwell, basically put the first thing in the chain is the WAV read, then VST/DX, then EDS effects, etc... soooo, given that you are muting off the channel from the mix buses shooting it rather to an AUX for compression as a PRE send, you'll need to have EQ and more incremental gain that that method

offers. Thus, using native plugs to obtain it. Optimally, you would use the Paris VST EQ's for this purpose to keep things uniform, but feel free to branch out to whatever you dig.

Does that help?

AA

"John" <no@no.com> wrote in message news:448dd992@linux...

> now i'm totally lost

>

> Aaron Allen wrote:

>> You can use VST/DX for EQ and Gain to further this technique.

>> AA

>>

>> "zmora" <docent191@wp.pl> wrote in message news:448d64f9\$1@linux...

>>

>>>John, use two auxes both with st.compressors.

>>>On aux 1 use yours compressor setting, on aux2 set compressor ratio 1:1,

>>>it's mesn sound no compressed.Mute chanells with drums in mixer and keep

>>>aux in "pre fader modes" in aux setting on chanell.Now you'll mixed all

>>>in

>>>aux master section,aux1 >aux2 by

>>>"return trim".Keep attention, use the same lookahead setting for both

>>>compressors!!!

>>>

>>>

>>>"zmora" <docent191@wp.pl> wrote:

>>>

>>>>John

>>>>

>>>>Maybe you should use anly aux for all, I mean mixed aux-dry drum &

>>>>aux-compressed

>>>>drum with muted chanells?

>>>>

>>>>"John" <no@no.com> wrote:

>>>>

>>>>>by the way, there sure a lot of crappy vst compressors out there.

>>>>

>>

>>

>> I choose Polesoft Lockspam to fight spam, and you?

>> <http://www.polesoft.com/refer.html>Tell me I'm wrong, but basically isn't dude making heavy water fuel/bombs?

AA

"Tony Benson" <tony@standinghampton.com> wrote in message news:448da737@linux...



> I'm going from my sketchy memory here, but doesn't the process also  
> require some pricey metal for the electrolysis? Palladium or something,  
> making the price of the converter extra scary? Also, the water has to be  
> distilled, if I'm not mistaken. Another cost to add in.  
>  
> Tony  
>  
> "DC" <dc@spammersonhydrogen.com> wrote in message news:448ce50a\$1@linux...  
>>  
>> Someone sent me that video, so I passed it on to a couple of  
>> physics professor friends.  
>>  
>> Here's what they said:  
>>  
>> -----  
>> The problem with any of these systems is that the energy needed  
>> for electrolysis is greater than what is provided by burning the  
>> hydrogen so you need a free energy source such as wind or solar to  
>> provide energy to electrolyze the water.  
>>  
>> I didn't look at video though since there is about one of these every  
>> week produced on the web.  
>> -----  
>>  
>>  
>> I think it is a hustle to draw in inve

---

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Subject: Re: OK.....I give up.....Matrox sucks.....at least I think Matrox sucks  
Posted by [Deej \[1\]](#) on Sun, 14 May 2006 06:11:44 GMT  
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the way. Elegant and classy, if  
> I  
> >do say so myself.  
> >  
> >Use the best ingredients. None of that nasty pasteurized American mozz,  
> use  
> >the real thing. Same for the parm, the sausage or pepperoni, the basil,  
> the  
> >flour, the sauce ingredients, everything. It's a lot easier to make  
> >world-class food when you have world-class ingredients.  
> >  
> >You gotta take it seriously. Cooking is the most fundamental hobby in the  
> >world, and it takes tools, time, patience, curiosity, mistakes, etc. You  
> >gotta make your own dough, your own sauce. A lot of this sort of thing is  
> >personal taste. I work with a couple of websites for ideas, and mix and  
> >match to suit my inclinations. I always have three or four versions of a

> >dish as inspirations when I start the process of learning to make it.

Food

> >Network has a great, free website, and the America's Test Kitchen charge

> a

> >pittance for their excellent advice.

> >

> >My pie, in a nutshell, no recipes but mostly technique:

> >

> >1. Hot stone in a hot oven. Chuck called that.

> >

> >2. Good dough. This is just a necessary chore, but not that hard. Bread

> >ain't hard. I use a rolling pin to get about 7 oz of dough really thin.

> I

> >mean really thin. I place it on a cheap, thin baking sheet with a little

> >flour sprinkled on it.

> >

> >3. Great sauce. Matter of taste, but it's gotta be thicker, not watery.

> >Canned tomatoes, a few dried herbs, onions and olive oil, nothing too

> >difficult here. There's tons of recipes online. Not too tart, not too

salty,

> >not too sweet. Mellow and solid, with a slight kick from red pepper

flakes.

> >Don't be afraid of a T or three of brown sugar when cooking with canned

> >tomatoes. Let it cool before assembling pies, spread it on thin but

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> a  
> >sudden it works) while the first one cooks and it'll be ready to throw on  
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> >It's all about the best ingredients in the right proportions. The only  
> >tricks are the dough, the sauce, and the PROPORTIONS. That's the key, not  
> >too much of any one thing, and not too little.

> >  
> >Taste your sauce with a spoon and alter it until it tastes right to you.  
> No  
> >two batches of canned tomatoes are the same. When dressing the pie, think  
> >Naples, not Papa John's. You don't have to make it minimalist, but we're  
> >talking pizza here, not obesity in a box. You should see all the layers  
> when  
> >you look down at the pizza from

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Subject: Re: OK.....I give up.....Matrox sucks.....at least I thinkMatrox sucks  
Posted by [Chris Ludwig](#) on Sun, 14 May 2006 15:30:00 GMT

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now we've spent around \$1,000,000.00 for the rig and the  
> specialized crews and equipment to complete and log the well. This is all  
> passed along to the consumer.  
>  
> OK.....so it's a good well and there is evidence enough that other wells  
> in the area will be productive enough to pay out within two-to-three years  
> so we drill two more just to make sure of the boundaries of the field. If  
> these look good, it's time to start negotiating for drillistes, access roads  
> and pipelines to get the gas to market. This takes another two to three  
> years and involves accessing and drilling about 20 to 30 more wells and  
> putting together a pipeline infrastructure to get the gas to market. Also  
> there will need to be compressor stations along this route and disposal well  
> facilities purchased and drilled to reinject water back into the water table  
> that is produced (this pertains to methane wells). The outlay for this is in  
> the multi-multi millions before the operator ever gets any revenue from  
> these wells (it's been 5 years now since we got going on this). Now it's  
> time to recover the costs of the wells (payout) before he sees any profit at  
> all in the meantime, the operator has already started up a new 5 year  
> program to get another field on line because he knows that within one year  
> of the initial production of these wells, some of them will be steadily  
> increasing in production for a few years before they go into decline while  
> other will have hit the point of diminishing returns and will be in decline  
> within the first two years. Still others may have not produced anything at  
> all (dry holes/dusters).  
>  
> The remainder would be relative to politics (especially the disastrous  
> Clinton administration) and how this relates to the decline of domestic  
> production during his administration and how this lost us 8 years and has  
> hastened a scenario that is playing out pretty badly because we needed to  
> put the Sadaam thing to bed in the mid 90's to stabilize oil prices and he  
> just wouldn't do it and he wouldn't do anything realistic to get the  
> domestic energy situation on track so here we are. This was no secret in  
> 1992. We are currently reaping the harvest of the Clinton administration  
> (non-energy) policies.....and I voted for the guy, twice, so I got

> hosed, along with the rest of the country.....soooo.....I already  
 > hear the more socialist minded of us here thinking, hell man, let's  
 > nationalize the minerals right now and things will surely get better. I, and  
 > every other contractor in this business would likely love this.....but  
 > the public certainly wouldn't.  
 >  
 > The same services would be needed to keep the domestic end of things afloat  
 > until a new generation of bumbling bureaucrats could take the reins. In  
 > addition to things that I know that would still be necessary for the new  
 > improved People's Energy CO-OP, right now, I spend a huge amount of my time  
 > keeping well access roads, drillsite locations and pipelines out of \*your\*  
 > back yard and out of \*your\* old growth forests and wetlands. I'm very  
 > familiar with the bureaucratic hoops and environmental laws that protect  
 > these things. Those laws would probably fall by the wayside if the \*People's  
 > Geologist\* told the \*People's CO-OP\* that \*the people\* needed the resources  
 > in certain areas so if the industry was nationalized, rather than taking the  
 > time to deal with this red tape, \*I, the people\* could just tell you to \*\*\*\*  
 > off and when the \*People's Geologist\* determined that there was oil, gas,  
 > coal, helium, uranium or oil shale on \*our\* property and since you just  
 > happen to occupy \*our\* land, along with your families, I could just give you  
 > a call, tell you "Hey dude.....we need to borrow your space for the  
 > remainder of your natural lifetime and we'll be by tonight to talk to you  
 > about it" and the locate a \*people's\* gas well/strip mine etc. in your back  
 > yard and use your driveway to get to it.  
 >  
 > Hell.....my job would be soooo much easier and I could probably triple my  
 > billing. I'll be retiring within 10 years and it would probably take about  
 > that long to put together an alternative system that was even marginally  
 > efficient enough to keep domestic production going so I'd be damned busy and  
 > what ya gonna do if I say I ain't coming in to work today unless you pay me  
 > \$2000.00 per day? You gonna throw me and every other person who knows how to  
 > actually get this done in jail? We're not going to do you much good sitting  
 > there.  
 >  
 > I have a friend who just returned from China and this is \*exactly\* how it  
 > works there, and not just with their fledgling gas industry. It also is  
 > happening with their burdgeoning road building, skyscraper building and dam  
 > building projects. The contractors with the expertise are getting paid  
 > millions by the government and the people who live on the land and have no  
 > private property rights are just told to get the hell out of the way with no  
 > compensation offered at all. It's the same with PEMEX in Mexico and the  
 > national oil concerns in Venezuela, Bolivia and Brazil. I've been there and  
 > seen how it works up close and personal.  
 >  
 > The scenario of nationalizing our mineral resources would be sort of like  
 > the reverse scenario of the Soviet bureaucratic apparatchik's taking over  
 > private enterprise there after the fall of the totalitarian  
 > government.....the private enterprise specialists could take over the

> bureaucracy and could pay themselves whatever they want with \*your\* tax  
> dollars, because, after all, it's \*your\* country. Hell.....people like  
> me could even get someone else to pay my health insurance! ;o)  
>  
> The very specialized personnel at Schlumberger, Halliburton, Bechtel etc.  
> who know how to recover oil, gas, etc.....would likely love this because  
> they could tell the government exactly what they wanted in order to get this  
> work done (much more than they can do now) and the government (you and I)  
> would have to pay even more for it than we do now because they are the only  
> ones who know how to keep the industry going. You'd likely have someone like  
> Ken Lay in charge of the whole thing too. Now I guess we could subcontract  
> our drilling operations out to the French, Russians, Venezuelans, Saudi's or  
> Chinese. They would surely give us a break.  
>  
> I think this is definitely the way to go.  
>  
> <http://www.humaneventsonline.com/article.php?id=3942>  
>  
> Power to the people dude!  
>  
> I have lived in Mexico for extended stretches and have seen this debacle up  
> close and personal.....but seriously.....my point to this is that  
> we would not have cheaper fuel by nationalizing. . I don't like getting  
> hosed at the pump any more than

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Subject: Re: OK.....I give up.....Matrox sucks.....at least I thinkMatrox sucks  
Posted by [jef knight\[1\]](#) on Mon, 15 May 2006 15:25:22 GMT  
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ive access to 5 x VST aux effects in 5 x Paris auxes this way.

Deej

"Cujo" <[chris@applemanstudio.com](mailto:chris@applemanstudio.com)> wrote in message [news:448e26a2\\$1@linux...](mailto:news:448e26a2$1@linux...)  
>  
> These are zero latency?  
>  
> Hey D, I tried your native submix idea, using VST on auxes ther, they  
showed  
> up, but no sound, what am I doing wrong?  
>  
>  
>  
>  
> "Neil" <[OIUOIU@OIU.com](mailto:OIUOIU@OIU.com)> wrote:

> >  
> >"Dimitrios" <musurgio@otenet.gr> wrote:  
> >>  
> >>Neil,  
> >>Please share...  
> >>Regards,  
> >>Dimitrios  
> >  
> >No problem... my current favorite freebie/cheapie VST comps  
> >(and I say "Current" because one never knows what one will  
> >stumble across, does one?) are as follows:  
> >  
> >Cheapies first:  
> >Voxengo Transmodder... Damn this thing RAWKS on drums! Someone  
> >here on this NG turned me onto this one (I can't find the  
> >thread as to who it was, but please step forward & take  
> >credit!). It's only like 59 bucks, and it kills on drums.  
> >  
> >Voxengo Voxformer... Another \$59 or thereabouts killer  
> >compressor that also does much more... I have no use for  
> >anything else on lead vocals anymore - truly. go check it out &  
> >download the demo, but if you do so, be prepared to shell out,  
> >because you'll love it. This has also replaced my former  
> >favorite de-esser plugin (Spitfish

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Subject: Re: OK.....novermind.....it doesn'tsuck.....I suck  
Posted by [jef knight\[1\]](#) on Mon, 15 May 2006 17:24:52 GMT  
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about in the Cubase drop-down menu... midi devices, =  
or<BR>&gt;&nbsp; midi=20  
interfaces... got those all selected right?<BR>&gt;<BR>&gt;&nbsp;=20  
Neil<BR>&gt;<BR>&gt;&nbsp; "Tom Bruhl" &lt;<A=20  
href=3D"mailto:arpeggio@comcast.net">arpeggio@comcast.net</A>&gt;=20  
wrote:<BR>&gt;&nbsp; &gt;<BR>&gt;&nbsp; &gt;<BR>&gt;&nbsp; &gt;<BR>&gt;&nbsp;=20  
&gt;David,<BR>&gt;&nbsp; &gt;Yep. The monitor (speaker) icon is lit. I =  
see=20  
input lights on the =3D3D<BR>&gt;&nbsp; =  
&gt;MidiX-8=3D3D20<BR>&gt;&nbsp;=20  
&gt;coming from my controller.&nbsp; I see the data coming into Cubase =  
and=20  
it<BR>=3D<BR>&gt;

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