

SOUTHEASTERN BAPTIST THEOLOGICAL SEMINARY
WAKE FOREST, NORTH CAROLINA

Commented [01]: This template utilizes similar title page formatting, bibliography page formatting, and general content formatting that the SBL template that you will use for your final project utilizes. Thus, you will notice that some of the formatting of this seminar paper template is identical to the formatting of the final project template.

TITLE:

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SUBMITTED TO THE FACULTY
IN PARTIAL FULFILLMENT
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DOCTOR OF MINISTRY: COURSE CODE

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The best bacon, the bacon that is the true platonic form of bacon, is thick-cut applewood-smoked bacon. It is this bacon to which all bacon should aspire.¹

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The foundations of this proposal were relatively simple and in many ways viewed as a progressive step forward by carnivores and meat-eaters alike.²

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Bacon and Science

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The purpose of this section will be to demonstrate that bacon has been scientifically proven to taste good.

Bacon and Epistemic Warrant

Commented [09]: Second-level subheading format

You are probably not surprised by the scientific data regarding the tastiness of bacon. You have solid epistemic warrant for believing in the tastiness of bacon for you have tasted it and experienced that it tastes good.

Bacon and Hair Care

Commented [010]: Third-level subheading format

Not many people realize this, but if you mix three-parts bacon grease with one-part lye, you will have a very potent hair dye. We do not recommend trying this formula at home because it has not yet been FDA approved. Besides that, it's total fiction.

¹ All of the footnotes in this document are simply examples and communicate nothing of importance.

² Scott Taylor, "Why We Love Pork...", Canadian Meat Business 14, no. 1 (2015): 6.

Medicinal Uses of Bacon

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Bacon's pharmacological uses in antiquity are not fiction. For example, Pliny the Elder mentioned that bacon fat could be combined medicinally with other foods to overcome intestinal problems. He writes,

With the same weight of plump raisins and pomegranate rind yolk of egg is given in equal doses for three days to sufferers from coeliac affections. Another way is to take the yolks of three eggs, three ounces of old bacon fat and of honey, and three cyathi of old wine, beat them up until they are of the consistency of honey, and take in water when required pieces of the size of a filbert.³

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This use of bacon fat is likewise not approved by the FDA.

³ Pliny the Elder, *Natural History*, trans. H. Rackham (Harvard University Press, 1938), 211, http://www.loebclassics.com/view/pliny_elder-natural_history/1938/work.xml.

BIBLIOGRAPHY

Commented [013]: Bibliography heading format

Arya, Rina. *Francis Bacon: Critical and Theoretical Perspectives*. Bern: Peter Lang, 2012.

Dawson, Barbara. "Bringing Home the Bacon." *World Hibernia* 4, no. 4 (1999): 20.

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McAvera, Brian. "Ways of Seeing Francis Bacon." *Fortnight*, 2011.

Pliny the Elder. *Natural History*. Translated by H. Rackham. Harvard University Press, 1938. http://www.loebclassics.com/view/pliny_elder-natural_history/1938/work.xml.

Taylor, James. *A New Porcine History of Philosophy and Religion*. Nashville: Abingdon, 1992.

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