

Microsoft Office 2007 & Adobe Acrobat 8 for 79\$ today Jan 18 15:20:00 MSK 2007

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All programmes on speclal from Giles's hotsoft for 2007.

Microsoft Office 2007 79\$
Microsoft Vista Ultimate 79\$
Adobe Acrobat 8 PR0 79\$
Windows XP PR0 +SP2 49\$
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Mac Speclals:
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<http://rpnw.mimoem.com/~software-for-mac-.php>

1/4 cup butter
BLACK CHOCOLATE CAKE
Hershey's Chocolate Syrup
3/4 c. minced onion

4 ounces Applesauce
munster or provolone cheese and broil just until cheese starts to melt.
Sugared Pecans: In small skillet combine 2 tablespoons butter and
run clear when you cut into the thickest part of the chicken. Remove from
About 5 Tbls. of mix are equal to 1 1.25 oz pkg.
Transfer the pizza to oven: bake until crisp and golden and the cheese is
1/4 C. Instant Coffee
um heat to the shortening reaches 400°F. In a small bowl, co
cover with water. Stir in sugar. Soak at least 2 days in refrigerator.
2 lg Eggs
minutes on medium high. Turn and brown other side of each piece.
serve, insert a knife in the side, pull the top and bottom slightly apart,
1 8 Ounce Can Tomato Sauce

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sheet. Bake at 375 8–10 minutes, or 10–12 minutes for a crispier cookie.
into boiling water, making about 14 dumplings. Cover pan with lid. Simmer
1 tsp. Pepper
thin patty slightly larger than the bun. Grill the meat for 2 or 3
1/2 cup Jim Beam Bourbon Whiskey
1 cake compressed yeast, or
Smor Kranser: (Butter Rings)
30 minutes.
will cook immediately. If the french fry sinks to the bottom, and
1 tbsp. cornstarch
Text – Cooking – Authentic Kentucky Fried Chicken Recipes.txt
Blend together all ingredients except oils. Then add olive and salad oils
1/4 teaspoon paprika
dash Nutmeg
Combine and let sit for 1 hour.
1/4 Teaspoon salt
1 Garlic clove
POOR KNIGHTS: Arme Ridders
1 egg, beaten
flour and cook, stirring, for 3 minutes. Add the reserved clam broth and
1 T Light soy sauce
1/2 c. + 2 T. dry sherry
candy thermometer. If you don't have one, don't worry. Drip the candy
flour, stirring vigorously. Pour into Dutch oven and stir in broths.
1/4 cup sugar
Slowly brown the ground beef in a skillet using a wooden spoon or spatula
1/4 cup currant jelly
2 tablespoons flour
restaurant, just use an electric mixer on high speed to whip
1. Preheat oven to 400 degrees.
to 20 minutes to until it looks like bean paste with big be
Outback Steakhouse Sydney's Sinful Sundae
brought to a boil, and simmered for 20 minutes.
Pour Welsh Rarebit into a 2–quart casserole; add cooked
1/4 teaspoon Paprika
the icing and cut a 1/16–inch opening at the tip. Remove the cupcakes
milk, stirring constantly until smooth. Toss pasta lightly with

Pinch of salt

of the way up the back of each slice of cheesecake. Bake the crust

1. Cut about 1/2-inch off of top of garlic. Cut the roots so that the
1/2 cup butter

shredded cheese, and top with 3 olive slices.

1 1/2 tablespoons Cornstarch

This will help the breading to stick to the wings when fried.

2 ribs celery

Preheat oven to 325 degrees F. Fold each piece of foil in half twice. Wrap

1 tablespoon flour

1 1/2 c. unsweetened pineapple juice

4. Preheat the oven to 350 degrees. Uncover the dough and bake it for
smooth. Heat beans in small saucepan or in microwave. Warm tortillas all at

5 Fresh basil leaves, chopped fine

Spray the outer edge of dough with Pam. Cover with a plate. Place

All recipes are approximations and NOT the real

Refrigerate till cool. Makes 2 drinks.

1 tbl. Oregano

1 clove garlic

2/3 Cup Oil

drain for 3 minutes. For the barbecue ones dip in the barbe
cream of chicken soup and seasoning. The mixture should be t

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