



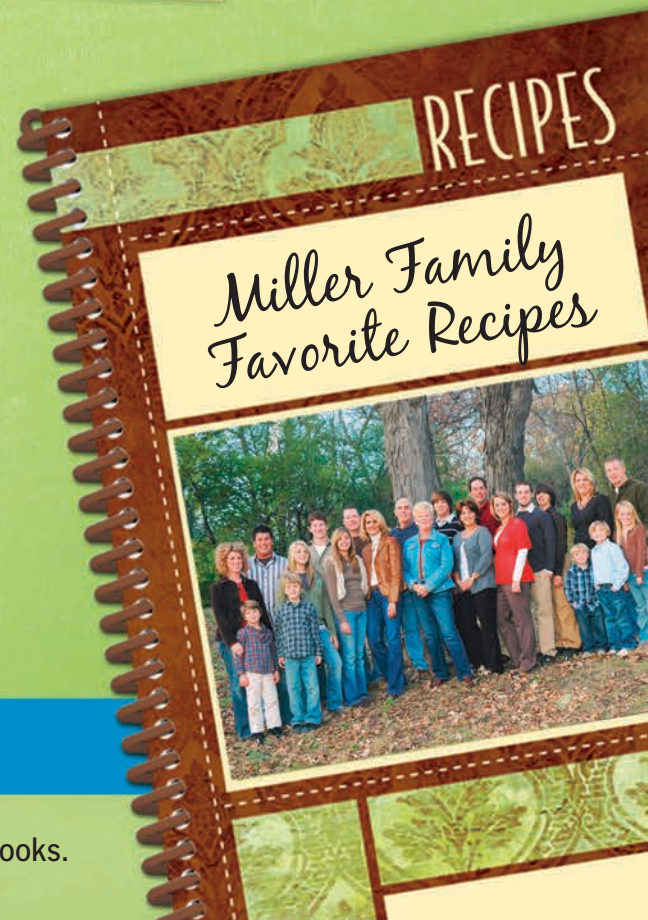
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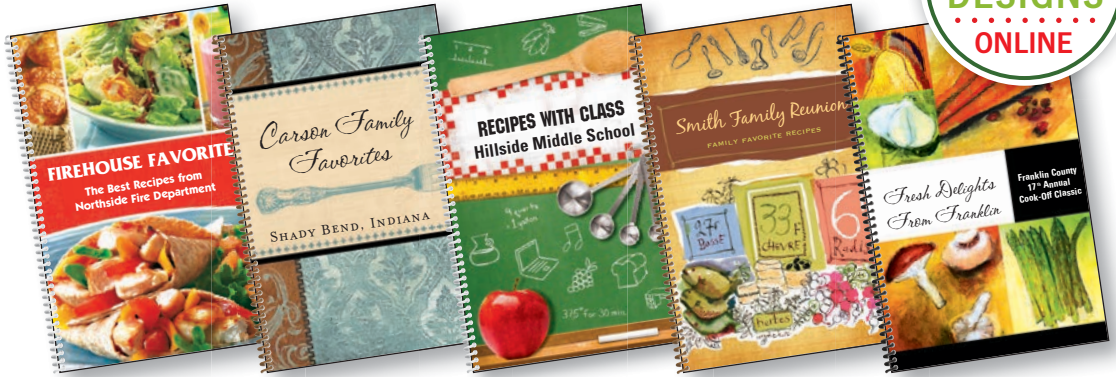
# 5 EASY STEPS

## STEP 1

### Choose Cover

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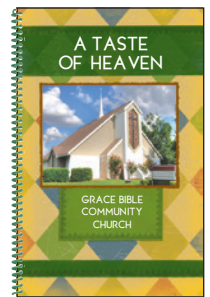
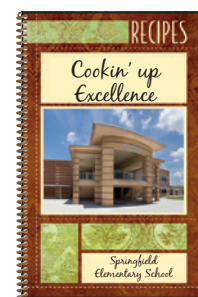
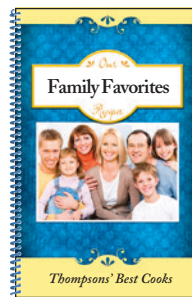
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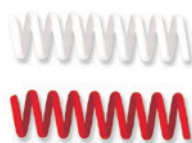
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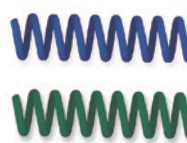
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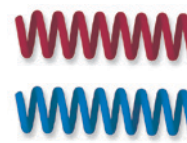
White

Red



Navy

Hunter



Maroon

Blue



Brown

Black

## STEP 2

### Choose Divider Set

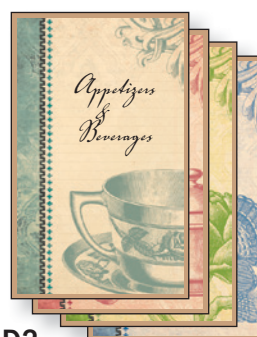
We offer eight dividers per set:

- Appetizers & Beverages
- Soups & Salads
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- Main Dishes
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- Desserts
- Cookies & Candy
- This & That

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D1



D2



D3



D4

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## STEP 3

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RF1

**APPETIZERS & BEVERAGES**

**HAWAIIAN CHICKEN WINGS** Lori Foster

2 lb. wingtips or drumettes 1 T. sesame oil  
1 c. soy sauce 2 T. sesame seeds  
1/2 c. brown sugar 4 green onions, chopped  
2-3 cloves garlic, minced

Flour chicken the night before and store in paper bag in refrigerator. Fry wings in 1/2-inch oil to light brown. Cool. Mix soy sauce, sugar, garlic, oil, sesame seeds, and onions. Dip wings in sauce and place on cookie sheet. Warm in oven to set sauce and rebait wings.

**HAM & CHEESE PUFFS** Randy Morgan

1 c. water 4 eggs  
1/2 c. butter 4oz. pkg. sliced ham  
1 c. flour 1/2 c. shredded cheese  
1/2 tsp. dry mustard

Grease and flour large cookie sheet. In 2-quart saucepan over medium heat, heat butter and water until melted and boiling. Remove from heat and stir in flour and mustard, all at once, boiling vigorously. Add eggs, one at a time, beating well after each addition until smooth. Cut ham slices in small pieces. Mix ham and cheese into batter. Drop batter into small mounds 2-inches apart. Bake at 375° about 30 minutes or until golden. Turn heat off and leave in oven 15 minutes.

RF2

**APPETIZERS & BEVERAGES**

**HAWAIIAN CHICKEN WINGS** Lori Foster

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1/2 c. soy sauce 2 T. sesame seeds  
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RF3

**APPETIZERS & BEVERAGES**

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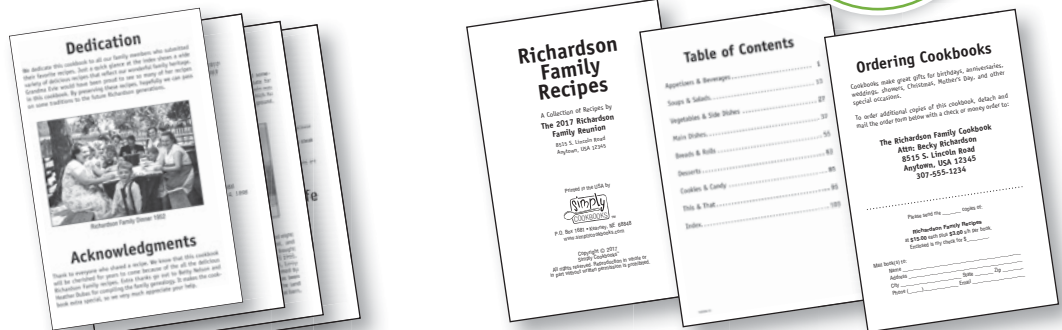
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Personal Pages

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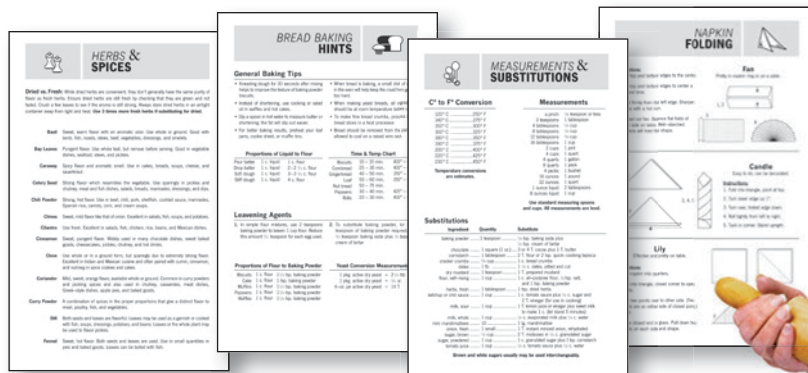


## STEP 5

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