



# HOT off the PRESS

February – March  
2007

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## Contact Information

125 White Spruce Blvd.  
Rochester, NY 14623  
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E-mail:  
printingplus@frontiernet.net  
Website: rochesterprintingplus.com

**Owner**  
Rita Ozipko

**General Manager**  
Tony Burris

**Customer Service**  
Daniel Hebert

**Graphic Design**  
Tina Schreib

**Printing**  
Jeff Krause (Production Manager)  
Troy Chimino

**Copy Shop Manager**  
George Snowden

**Delivery & Bindery**  
Reynaldo Giron

## We Provide Mailing Services

**Printing Plus** is your source for all your printing, mailing, and distribution needs.

We assure our customers the maximum postal discount by CASS certification, sort, tie, bundling and automation with delivery point bar codes.

### Mailing services include:

- ♦ Postal Sorting
- ♦ Laser & Inkjet Labeling
- ♦ Folding & Inserting
- ♦ Purchasing Mailing Lists
- ♦ Direct Address Labeling
- ♦ Handwork
- ♦ Shrink Wrap



### Here's what else **Printing Plus'** Mailing Services can do for you:

- ♦ We will save you money on postage by taking advantage of discount programs from the United States Postal Service.
- ♦ Our USPS certified software standardizes addresses, eliminates duplicates, and sorts your mail so that it can be delivered faster and more accurately.



**If you need help saving your mail list in a format we can use, please give us a call, we'd be glad to help!**

- ♦ We print addresses directly on your mail piece for a more professional, personal look. No more hassle with printing and attaching labels!
- ♦ As your postal agent, we maintain permits for your use, keep abreast of constantly changing regulations, and best of all, deliver your mail directly to the post office.
- ♦ Our experience can help you avoid costly design errors or oversights.
- ♦ Our exceptional design, typesetting, and printing capabilities, combined with our fast turn around, make us uniquely positioned to help you target your customers with a message that generates the response you desire.

Please contact us at **424-6740** to discuss how **Printing Plus** can effectively and economically meet your mailing needs.



	B	C	D	E	F
1	LNAME	ADDRESS	CITY	STATE	ZIP
2	Abaid	555 Anywhere Lane	Rochester NY		14625
3	Achter	555 Anywhere Lane	Rochester NY		14612
4	Achtziger	555 Anywhere Lane	Rochester NY		14616
5	Albright	555 Anywhere Lane	Rochester NY		14612
6	Allieri	555 Anywhere Lane	Rochester NY		14616
7	Algase	555 Anywhere Lane	Rochester NY		14625
8	Alger	555 Anywhere Lane	Rochester NY		14612
9	Allart	555 Anywhere Lane	Rochester NY		14616
10	Allart	555 Anywhere Lane	Rochester NY		14626
11	Allen	555 Anywhere Lane	Rochester NY		14604
12	Allen	555 Anywhere Lane	Rochester NY		14612
13	Allen	555 Anywhere Lane	Rochester NY		14617
14	Allen	555 Anywhere Lane	Rochester NY		14617
15	Allen	555 Anywhere Lane	Rochester NY		14622



## Employee Recipe Corner

### Dan Hebert's Cajun Casserole

As winter sets in and we hunker down for the warmth of our hearths or gather around the big screen for the Super Bowl, this oven dish will help warm your homes and hearts.

You'll need to decide before hand whether you want to have shrimp, chicken, or pork as your meat for this dish, it works well as a vegetarian dish also, just skip the meat steps.

Get out your Dutch oven or which ever pot you can bake with in the oven; make sure it has a cover!

**Collect the following ingredients:**

- 1-Large can crushed tomatoes
- 2-regular sized cans of stewed tomatoes (Cajun style if you can find it)
- 1 can of mushroom buttons
- Enough shrimp cleaned and de-veined, chicken or pork to feed how ever many folks you are serving I usually make 6 pork chops or 6 chicken breasts.
- Either Success rice (boil 1 the bag version use 2) or 2 cups Uncle Ben's Perverted (or was that Converted?) rice.
- Cajun Seasoning, ready made or some Bam Powder by Emeril Lagosse.

**Procedure:**

Preheat your oven to 350 degrees. In a 3 quart sauce pan mix the crushed tomatoes, the stewed tomatoes, the mushrooms, and your spice. Stir and simmer 10 minutes while the meat is browning, don't let this burn. Brown the pork or chicken in olive oil and season with salt & pepper, the shrimp are good to go the way they are.

In the bottom of the Dutch oven put the rice uncooked, lay the browned meat on top of the rice, and pour the tomato mixture over the meat. Sprinkle with grated cheese (lots of this) and bake in the oven covered for 30 - 40 minutes. Check it, if it seems like its going to burn add a little water. The rice will absorb the juice from the tomato mixture and swell, the meat, as it rises on the rice will filter out the tomatos, onions, peppers and mushrooms which will be then be layered on the meat and coated with the melted cheese. Serve by spooning beneath a chop bringing up the rice and meat in one pass.



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