

# HOT off the PRESS

brought to you by Printing Plus

## PRINTING Plus...

Design • Print • Copy • Mail • Posters • Vinyl Banners...

### Services Offered:

Professional Printing & Design of Your...

- Brochures
- Newsletters
- Business Stationery
- Presentation Folders
- Flyers
- Continuous & Carbonless Forms
- Full Color Posters
- Invitations
- Postcards
- Banners
- Magnetic Signs
- Bulk Mailing Services & Distribution
- Vinyl Lettering & Graphics
- Digital B&W and Color Copies
- FREE Pick-Up & Delivery
- And Much More...

In vibrant full-color or striking spot-color, with two colors free each day!

### Contact Information

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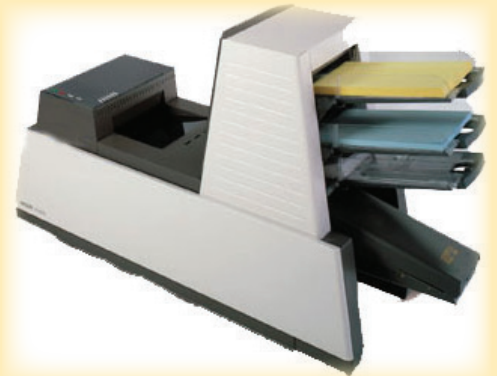
## Check Out Our New Mailing Equipment

Introducing the Hasler M4000, the faster, more efficient and sophisticated folder/ inserter system! This highly versatile, automatic folder/inserter system boosts productivity by enabling us to process peak mailings at a rate of 2,750 filled envelopes per hour. The M4000 folds, inserts and seals documents up to five pages, stapled or loose, so we can automate all your mailings, including letters, checks, cards, invoices, statements, marketing materials – even pre-folded flyers!

These key features help us save you money on all your mailing needs:

- Easy to use** – fast, smooth adjustment for different sizes and fold configurations.
- Quiet Operation** – clam shell design allows for easy access and fits unobtrusively in any environment.
- Versatile** – handles various sizes, both coated and glossy paper stocks.
- High productivity** – processes 2,750 filled envelopes per hour – among the highest in its class!

- Programmable** – program up to nine different jobs.
- Large capacity** – three feed trays each holding up to 325 pieces – nearly twice the competition!
- Block loading** – no user setup required.
- Individual tracking** – jobs are tracked piece by piece.
- Application security** – OMR reading capability ensures sensitive jobs like payroll and statements are processed error free.



## Our Web Site Has Undergone an Overhaul

The beginning of the new year we launched our new, revamped web site. Having undergone numerous changes over the past few years, the Printing Plus web site was long overdue for an overhaul. If you would like to learn more about our company or the highly skilled individuals who are employed here, please visit [www.rochesterprintingplus.com](http://www.rochesterprintingplus.com) today!

We also offer valuable tips and specials on our web site such as:

- Artwork guidelines
- How to save your documents as a pdf
- How to find and e-mail fonts
- Scanning tips
- Current specials
- Past newsletters in pdf format

- Pricing for almost every project
- On-line ordering



**I never give them hell. I just tell the truth and they think it's hell.**

Harry Truman

Dan Hebert

# Employee Recipe Corner

Here is a traditional Irish dish that is a favorite for St. Patrick's Day!  
There are tons of things you could cook up with the leftovers as well. Enjoy!

## New England Boiled Dinner

### Ingredients

- 4 pound corned beef roast
- 4 quarts cold water
- 3 large onions
- 2 large turnips
- 1 medium size head of cabbage
- 5 large carrots
- 5 medium potatoes



### Getting it done:

Rinse the roast in cold water. Peel the potatoes, carrots, turnips, and onions and cut them and the cabbage into quarters.

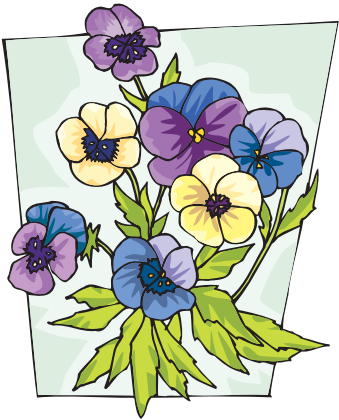
Cover the beef with the water, bring to a boil, and drain. Discard this water, which will be very salty (*skip this part if you like it salty*). Cover the meat again with four more quarts of water and let it simmer until tender (*several hours*).

Remove the meat from the water. You should have at least three pints of broth. Add the onions to the broth and cook for 30 minutes, then add the rest of the vegetables and cook for 25 to 30 minutes longer, or until the vegetables are tender.

Remove the vegetables from the broth with a slotted spoon and place them on a large platter with the meat in the middle. This will prevent the vegetables from getting soggy. Serve while hot!

# SPRING SPECIAL

It's a proven fact that **direct mail** is the most **cost effective** form of advertising.



We can help you put a **mailing campaign** together. Give us your ideas and artwork and we'll give you the **professional look** you need.

**10% OFF**  
**all Mailings**  
or we'll waive  
**the \$25 permit usage fee**  
**until the end of April!**  
Offer expires April 30th, 2008




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