

Become a "Roof-Care" Maintenance Club Member Today! 'GUTTER CLEANING" <mark>"SKYLIGHTS CLEANED" "DEBRIS REMOVAL</mark>



1 Loaf French Bread 1 Jar Pizza Sauce 1 Pkg Shredded Mozzarella Cheese Olive Oil Pepperoni, Mushrooms, etc for toppings

Preheat oven to 350. Cut French bread loaf in half lengthwise. Rub lightly with Olive Oil, split open, place on cookie sheet. Spread each slice with sauce, and layer with cheese & toppings. Bake for approximately 10-12 minutes or until cheese is bubbly and crust is crispy. Serve immediately.

Love Home Improvements proudly supports the King's Daughters Ministry in Stanley, NC. Go to KDMonline.org to find out more.



Upcoming Events:
Feb. 22 "Penny Day"
Sale at the Penny Thrift.
9-4pm Penny Items & 50% in the Store.
Feb. 25-Mar. 1, Cele-

brate "National Secondhand Wardrobe Week":Fashion Week Sales & Contests.

Find/Like us on Facebook: Penny Thrift



Visitation Day!



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BUILTE

1 (8 oz) Carton whipped topping

1 Graham Cracker Crust (Reg/Choc.)

In a large bowl, beat peanut butter,

Fold in whipped topping; pour into

peanuts, crushed Reese cups, fudge

sauce, etc) Chill until ready to serve.

cream cheese, and sugar until smooth.

crust. (Option: Sprinkle with toppings:

Ingredients:

Directions:

3/4 Cup Peanut Butter 4 Oz. Cream Cheese, softened 1 Cup Confectioner's Sugar

Serves 8



24+ Jumbo pasta shells 1 lb lean ground beef 1 26 Oz jar chunky pasta sauce 1 (8 oz) container chive & onion cream cheese spread 1 1/2 C shredded mozzarella cheese 1/2 C grated parmesan 1 egg 1/4 C water 1-2 tbsp chopped parsley

350 degree oven. Cook shells according to pkg directions to al dente with a small amount of olive oil to prevent sticking. Rinse in cold water to stop cooking process.

Brown ground beef, drain & cool slightly.

Pour small amount of pasta sauce in bottom of 9x13 pan. Mix in a little bit of water to spread evenly. Add remaining water to jar of sauce and shake to mix.

In medium bowl, combine cheese spread, 1 C mozzarella, parmesan, egg, & ground beef. Spoon Tbsp of mixture into each shell and arrange in baking dish.

Pour remaining sauce over shells to cover completely. Cover with foil and bake 40 minutes or until bubbly & set. Sprinkle with remaining mozzarella & bake 5 minutes longer. Serves 6

If "The way to a man's Heart is through his stomach"... this will get it!

