

Funding Startups, Bad Credit, No problem.



**80% of all businesses fail
due to underfunding. The rest make it.**

Are YOU ready to make it?

No Income Documentation Required

Funding in as Fast as 10 Business Days

100% Uncollateralized (Signature Based)

No Prior Operator Experienced Required

Funding Up to \$ 180,000 *Per Borrower

Typical Blended Rates after Introduction Period are 9.99%

Credit Lines as low as 0% from 6-24 Months

FundLift Capital provides fast and affordable

funding with no bank hassles through

Unsecured Business/Personal Lines of Credit.

**Get the on-demand funding we provide to help
meet your working capital needs.**

WWW.GOFUNDLIFT.COM

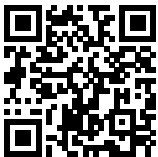
Email: info@gofundlift.com Phone: 888-450-2582

Location

Kansas

<https://www.genclassifieds.com/x-384291-z>

Funding! Startups, Bad Credit, No problem.



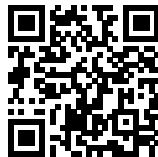
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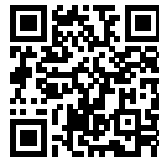
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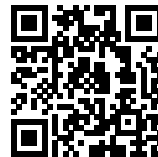
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MKB Computer Repair
Microsoft Windows Computer Instruction

Learn how to:

- Use and maintain Windows computers
- Use the many Microsoft programs that come with Windows
- Use many third party programs that run on Windows PCs
- Use your computer's hardware and how to use peripherals such as printers, cameras, and video cameras
- Backup your files securely so if something happens to your computer you have a backup
- Secure Windows including how to get rid of any viruses, spyware, or malware that might infect your computer
- Secure your data through per file or full disk encryption
- Secure your computer physically by installing software to locate it on an online map if it is lost or stolen

CompTIA A+ Certified IT Technician

San Francisco Bay Area
On-site or Remote Service
\$35 Hour

Michael

Alameda, Alamo, Atherton, Bay Area, Belmont, Berkeley, Brisbane, Burlingame, Castro Valley, Colma, Daly City, Danville, Dublin, Eastbay, East Palo Alto, Emeryville, Foster City, Fremont, Hayward, Hillsborough, Lafayette, Livermore, Menlo Park, Milbrae, Milpitas, Moraga, Newark, Oakland, Orinda, Palo Alto, Peninsula, Piedmont, Pleasanton, Redwood City, San Bruno, San Carlos, San Francisco, San Leandro, San Lorenzo, San Mateo, San Ramon, South San Francisco, Treasure Island, Union city, Walnut Creek

This is one of the popular classes we offer about pasta making. All classes are self-contained and there is no specific order.

In this class we learn how to knead the egg pasta though and prepare the pasta sheets.
We then prepare the fillings and use traditional and modern tools to o fill our tortellini and ravioli. Yes!
You will make tortellini with your own fingers!

We will prepare 3 fillings:

1. Traditional tortellini filling of pork, prosciutto and mortadella and nutmeg
2. Traditional ravioli filling of ricotta, spinach and nutmeg
3. Ravioli filling of ricotta and walnuts with a citrus zesty flavor

Finally, we use the same egg dough to make tagliatelle.

A delicious dinner will conclude our get together.

Starter

Mixed crostini with our own special sauces and mousses
Eggplants, zucchini, bell peppers

Ravioli and tortellini feast

Tortellini in brodo (vegetables or chicken broth)
Ravioli with ricotta and spinach drizzled with truffle oil
Ravioli with ricotta and walnuts with pesto sauce

Taste of tagliatelle with a mushroom, garlic and parsley sauce

Dessert
Homemade Tiramisu
Espresso and cappuccino

BYOB is encouraged. We suggest Chianti or Pinot Noir

More details and tickets here: <https://www.verlocal.com/event/tortellini?p>"