# ampampampA.M.C Mongolian MovingSTORAGE Season Special amp Great Ratesamp

Location **Illinois**
https://www.genclassifieds.com/x-384658-z

&&&*A.M.C Mongolian Moving/STORAGE Season Special & Great Rates&&& A.M.C Mongolian Moving Company
TRUCK & STORAGE Service.
We are fully licensed and insured
We are Located in
Chicago IL,
Skokie IL
Elk Grove Village IL

CALL US NOW
Get your free estimate
Toll Free:
Office ph:
Cell Phone:

Mongolian Movers with Truck
#2 Men crew+truck - $69.99/hr
#3 Men crew+truck - $89.99/hr
#4 Men crew+truck - $119.99/hr
Labor Only
#2 Men crew+truck - $54.99/hr
#3 Men crew+truck - $74.99/hr
#4 Men crew+truck - $99.99/hr

All rates are subject to 2-4 hour minimum charge.
Seasonal Special travel fee is only $40/hr.
It is busiest time of the year. Call us now reserve your time.

Service 7 days a week
Quick and simple ordering process
NO hidden Fees
Cheapest Rates

ampampampA.M.C Mongolian MovingSTORAGE Season Special amp Great Ratesamp
https://www.genclassifieds.com/x-384658-z

NO Truck fee
NO Gas fee
Free Shrink wrap and tape
Free blanket Wrapping of Furniture
No Mileage fee for City or long distance Moves
No additional fees for walk-ups or long caries
Highly Trained Mongolian Professional Movers

A.M.C Mongolian Moving Company
TRUCK & STORAGE Service.
We are fully licensed and insured
We are Located in
Chicago IL,
Skokie IL
Elk Grove Village IL

CALL US NOW
Get your free estimate
Toll Free:
Office ph:
Cell Phone:

Mongolian Movers with Truck
#2 Men crew+truck - $69.99/hr
#3 Men crew+truck - $89.99/hr
#4 Men crew+truck - $119.99/hr
Labor Only
#2 Men crew+truck - $54.99/hr
#3 Men crew+truck - $74.99/hr
#4 Men crew+truck - $99.99/hr

All moves are subject to a 2 hour minimum charge.
Seasonal Special travel fee is only $40/hr.
It is busiest time of the year. Call us now reserve your time.

Service 7 days a week
Quick and simple ordering process
NO hidden Fees
Cheapest Rates
NO Truck fee

NO Gas fee
Free Shrink wrap and tape
Free blanket Wrapping of Furniture
No Mileage fee for City or long distance Moves
No additional fees for walk-ups or long caries
Highly Trained Mongolian Professional Movers

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
4991169105"

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