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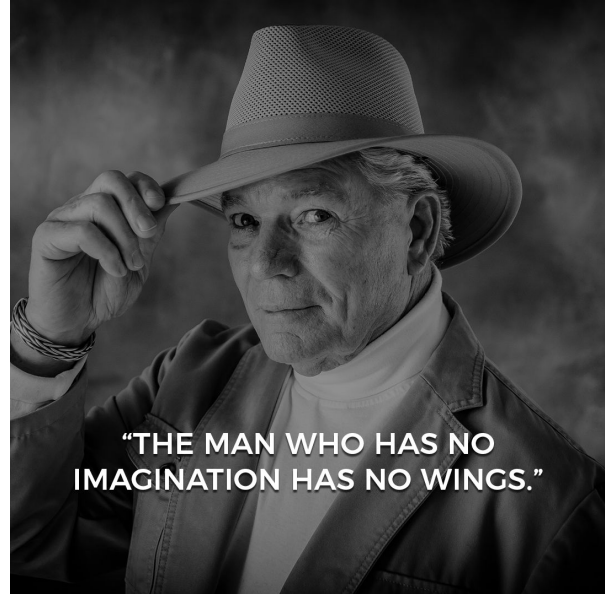


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author	profession	nationality	birthdate	deathdate	quote	keywords
Aaliyah	Musician	American	16-Jan-1979	25-Aug-2001	I'm involved in some action scenes, so they'll train me for that. I'll	Action, Character, Act
Aaliyah	Musician	American	16-Jan-1979	25-Aug-2001	It was always part of the plan to move into acting.	Acting
Aaliyah	Musician	American	16-Jan-1979	25-Aug-2001	It's hard to say what I want my legacy to be when I'm long gone.	Want
Aaliyah	Musician	American	16-Jan-1979	25-Aug-2001	It's really a sad story, and I liked that. The songs on this album talk	Relationships, Songs,
Aaliyah	Musician	American	16-Jan-1979	25-Aug-2001	Keep working hard and you can get anything that you want.	Want
Aaliyah	Musician	American	16-Jan-1979	25-Aug-2001	Romeo Must Die came at the right time. It was the right vehicle fo	Time, Right
Aaliyah	Musician	American	16-Jan-1979	25-Aug-2001	The Matrix is top secret. There isn't much that can be said right no	Now, Right
Aaliyah	Musician	American	16-Jan-1979	25-Aug-2001	There are certain things I want to keep to me. I don't discuss my p	Life, Want
Aaliyah	Musician	American	16-Jan-1979	25-Aug-2001	There are times I can't even figure myself out.	
Aaliyah	Musician	American	16-Jan-1979	25-Aug-2001	There are times in my life when I just want to be by myself.	Life, Want
Aaliyah	Musician	American	16-Jan-1979	25-Aug-2001	You have to love what you do to want to do it everyday.	Love, Want
Aaliyah	Musician	American	16-Jan-1979	25-Aug-2001	All I can do is leave it in God's hands and hope that my fans feel w	God, Hope, Fans
Aaliyah	Musician	American	16-Jan-1979	25-Aug-2001	If you want to go to the mall, you have to take security. But it's a	Kids, Security, Want
Aaliyah	Musician	American	16-Jan-1979	25-Aug-2001	In film, you are a totally different person than in the video.	Film
Aaliyah	Musician	American	16-Jan-1979	25-Aug-2001	I'm the interpreter. I'm the one who takes your words and brings t	Life, Dance, Want, Wc
Aaliyah	Musician	American	16-Jan-1979	25-Aug-2001	I'm a total performer.	
Aaliyah	Musician	American	16-Jan-1979	25-Aug-2001	I want people to remember me as a full on entertainer and a goo	People, Want
Aaliyah	Musician	American	16-Jan-1979	25-Aug-2001	I think it's important to take a break, you know, from the public e	People, Chance, Eye, I
Aaliyah	Musician	American	16-Jan-1979	25-Aug-2001	I stay true to myself and my style, and I am always pushing myself	Style
Aaliyah	Musician	American	16-Jan-1979	25-Aug-2001	I see myself as sexy. If you are comfortable with it, it can be very	classy and appealing.
Aaliyah	Musician	American	16-Jan-1979	25-Aug-2001	I know that people think I'm sexy and I am looked at as that. It is	c People
Aaliyah	Musician	American	16-Jan-1979	25-Aug-2001	I have the time needed to support the album and tour.	Time, Support
Aaliyah	Musician	American	16-Jan-1979	25-Aug-2001	I don't want to abandon one work for the other, and I don't think	I Work, Sacrifice, Want
Aaliyah	Musician	American	16-Jan-1979	25-Aug-2001	I don't think about my previous success. I'm happy that the work I'	Work, Success, Succes

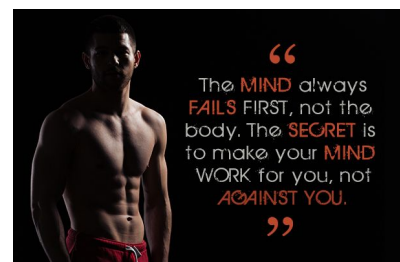
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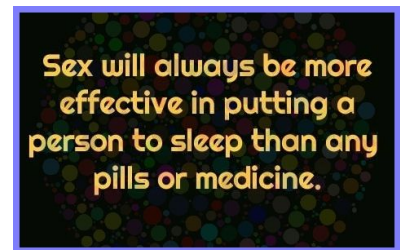
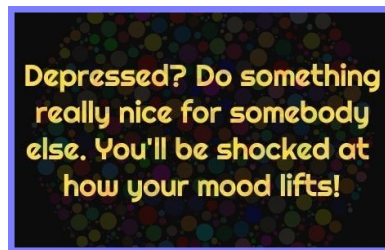
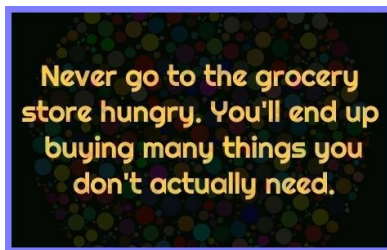
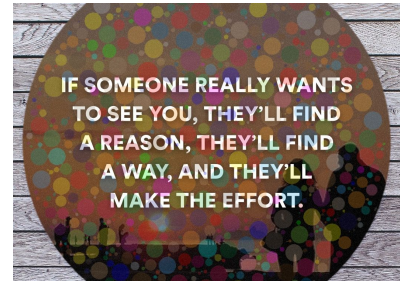
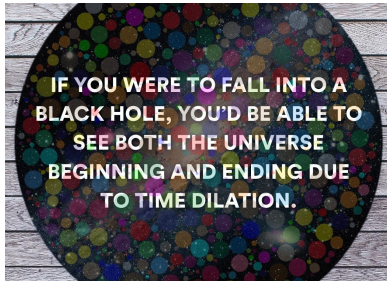
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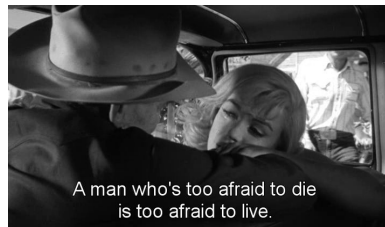
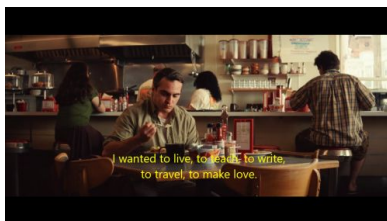
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Won Ton Wrapper Appetizers

Ingredients

1 (16 ounce) package wonton wrappers
1 pound sausage
1 cup shredded Monterey Jack cheese
1 cup shredded Cheddar cheese
1/2 cup chopped black olives, drained
1 cup Ranch-style salad dressing

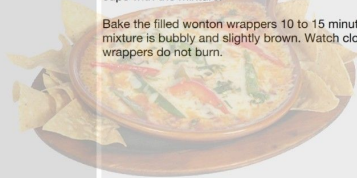
Directions

Preheat oven to 350 degrees F (175 degrees C). Spray a miniature muffin pan with cooking spray.

Insert wonton wrappers into the muffin pan so as to form small cups. Bake 5 minutes in the preheated oven. Allow the baked wrappers to cool. Remove from the pan.

In a medium bowl, mix the sausage, Monterey Jack, Cheddar, black olives and Ranch-style dressing. Fill the baked wonton wrapper cups with the mixture.

Bake the filled wonton wrappers 10 to 15 minutes, until the sausage mixture is bubbly and slightly brown. Watch closely so the wonton wrappers do not burn.



Apple Honey Bundt Cake

Ingredients

1 cup white sugar
1 cup vegetable oil
2 eggs
3/4 cup honey
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
1/4 teaspoon ground allspice
3 apples - peeled, cored and shredded
3/4 cup chopped walnuts

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease and flour a 9 inch Bundt pan.

In a large bowl, stir together the sugar and oil. Beat in the eggs until light, then stir in the honey and vanilla. Combine the flour, baking powder, baking soda, salt, cinnamon and allspice; stir into the batter just until moistened. Fold in the apples and nuts.

Bake for 50 to 65 minutes in the preheated oven, or until a toothpick inserted into the crown comes out clean. Let cool for 10 to 15 minutes before inverting onto a plate and tapping out of the pan.



Saucy Cranberry Orange Chicken

Ingredients

1 tablespoon vegetable oil
4 skinless, boneless chicken breast halves
1/4 cup orange juice
1/4 cup cranberry juice
1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular or 98% Fat Free)
1 tablespoon dried cranberries
1 tablespoon chopped fresh sage leaves
1/8 teaspoon ground black pepper
4 cups hot cooked instant white rice
Sliced green onion

Directions

Heat the oil in a 10-inch skillet over medium-high heat. Add the chicken and cook for 10 minutes or until it's well browned on both sides.

Add the orange juice, cranberry juice, soup, cranberries, sage and black pepper in the skillet and heat to a boil. Reduce the heat to low. Cover and cook for 5 minutes or until the chicken is cooked through.

Serve the chicken mixture over the rice and sprinkle with the onions.



Mostaccioli with Spinach and Feta

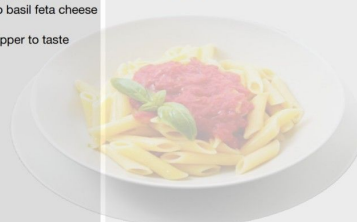
Ingredients

8 ounces penne pasta
2 tablespoons olive oil
3 cups chopped tomatoes
10 ounces fresh spinach, washed and chopped
1 clove garlic, minced
8 ounces tomato basil feta cheese
salt to taste
ground black pepper to taste

Directions

Cook pasta according to package directions. Drain, and set aside.

Heat oil in a large pot. Add tomatoes, spinach, and garlic; cook and stir 2 minutes, or until spinach is wilted and mixture is thoroughly heated. Add pasta and cheese; cook 1 minute. Season to taste with salt and pepper.



Apple Pie Bread

Ingredients

3 cups all-purpose flour
1 cup white sugar
4 teaspoons baking powder
1 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon ground cloves
1 1/2 cups milk
1 egg
2 tablespoons vegetable oil
1 1/2 cups diced apples

Directions

Preheat oven to 350 degrees F (175 degrees C) and lightly grease a 9x5 inch loaf pan.

In a large bowl, combine flour, sugar, baking powder, salt, cinnamon and cloves. In a separate bowl, mix together milk, egg and oil until well blended. Stir milk mixture into flour mixture. Fold in apple. Pour into prepared pan.

Bake in preheated oven for 1 hour 20 minutes, until loaf springs back when touched lightly in center. Cool in pan 10 minutes before removing to wire rack to cool completely.



Mussels in Curry Cream Sauce

Ingredients

1/2 cup minced shallots
2 tablespoons minced garlic
1 1/2 cups dry white wine
1 cup heavy cream
1 teaspoon curry powder
32 mussels - cleaned and debearded
1/4 cup butter
1/4 cup minced parsley
1/4 cup chopped green onions

Directions

In a large saucepan, cook shallots and garlic in simmering wine until translucent.

Stir in cream and curry powder. When sauce is heated through, add mussels. Cover, and steam mussels for a few minutes, until their shells open wide. With a slotted spoon, transfer steamed mussels to a bowl, leaving the sauce in the pan. Discard any unopened mussels.

Whisk butter into the cream sauce. Turn heat off, and stir in parsley and green onions. Serve immediately.



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