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Always Free ~ Always Delicious

2015

January

M	T	W	T	F	S	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

February

M	T	W	T	F	S	S
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2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	

March

M	T	W	T	F	S	S
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9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					

April

M	T	W	T	F	S	S
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6	7	8	9	10	11	12
13	14	15	16	17	18	19
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27	28	29	30			

May

M	T	W	T	F	S	S
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4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

June

M	T	W	T	F	S	S
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8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30					

July

M	T	W	T	F	S	S
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6	7	8	9	10	11	12
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27	28	29	30	31		

August

M	T	W	T	F	S	S
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17	18	19	20	21	22	23
24	25	26	27	28	29	30
31						

September

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21	22	23	24	25	26	27
28	29	30				

October

M	T	W	T	F	S	S
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12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

November

M	T	W	T	F	S	S
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9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30						

December

M	T	W	T	F	S	S
	1	2	3	4	5	6
7	8	9	10	11	12	13
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21	22	23	24	25	26	27
28	29	30	31			

Garlic Cheese Biscuits

Ingredients

- 2 c. Bisquick
- ⅔ c. milk
- ½ c. grated cheddar cheese
- ½ c. melted butter
- ¼ tsp. garlic salt

Instructions

1. Mix Bisquick, milk and cheddar until a soft ball forms.
2. Beat vigorously for 30 seconds.
3. Drop by balls onto an ungreased baking sheet and bake at 450 degrees for 8 to 10 minutes.
4. Mix butter and garlic and brush on rolls while still on the pan and hot.