



Taste

OF PARKING

Toll Free 800-874-6232 ParkingID.com



HOME | ABOUT US | CONTACT US | GUARANTEE | SUPPORT | SETEMAP | SEARCH

Welcome to our NEW & IMPROVED website! We appreciate your business during the conversion. Information and photographs are being updated daily.

PARKING & Property ID PROPERTY OF

VIEW CART TRACK ORDER

Testimonials

- "Give your sales representative an A++ for their efforts in helping us find solutions!"
—Chris, Integrated Security Technologies
- "Your service has been excellent!"
—Darrell, City of Seaside
- "Your staff was very helpful!"
—Sharon, Pacific University
- "Very quick service. Thank-you!"
Steelville High School
- "Everyone that I've ever dealt with at your company has been outstanding! Keep up the great work! It's nice to know that there still are some nice people in customer service out there!"
—Vernice, Springfield, Suisun
- "Your catalog is great because it has everything for parking!"
—David, Desert Mountain High School

Accessories
Badges & Inserts
Decals & Stickers
Displays & Permits
Do It Yourself
Enforcement

View Catalog
Download Catalog
Request Catalog & Samples



PARKING
& **Property ID**

Ok, so this isn't your typical boring product catalog. I love inventing new parking products AND cooking so I decided to "marry" the two in this one-of-a-kind catalog.

Hey, if you don't cook you probably know someone who does! Why not encourage them to try out a few of these delicious recipes and bring in the results?

Back to business: I think buying our products should be as easy as buying a pizza...you call, pick your choices and we deliver! That's what we're known for and we'd love to help you!

Paula Nafziger
President



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•• *Our Menu* ••

Green Light Guacamole & Square Kut Decal

Pg. 4-5

Parkin' Pizza Chicken & Creative Kut Decal

Pg. 6-7

Can't Stop Carmel Bread & Punch Tag

Pg. 7-8

Green Light Guacamole



When I was ten I begged my neighbor to teach me how to make this authentic Mexican dip. It's been a family favorite ever since. You'll get the green light of approval with this recipe!

- 3-4 ripe avocados, diced
- 1 medium white onion, diced
- 1 cup finely diced tomatoes
- 1 tsp salt
- ¼ tsp fresh ground pepper
- 2 tsp fresh squeezed lemon juice
- ¼ cup mayonnaise
- 1 tsp vegetable or salad oil
- 4-6 drops of Tabasco sauce

Cut avocados in half, discard seed and peel off skin. Dice into 1/2" chunks and place in medium sized bowl. Add all other ingredients then mix gently mashing some but not all the avocado chunks. Salt to taste. Transfer to a serving dish, cover with clear wrap. Let set in refrigerator for an hour to blend flavors. Serve with chips.



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Square Kut Decals

Make your image stand out using your school colors and mascot on any one of these basic shapes. With proven quality materials and face resistant inks, these parking permits will remain intact, sharp looking and durable. The design possibilities are virtually limitless!

Square Kut Decals are available in 3 different sizes and a variety of materials.



★ *MOST POPULAR!*

Square Kut Decals

Choose from Polyester, Static, Vinyl or Reflective materials.

0255



Parkin' Pizza Chicken

Make this delicious recipe ahead of time and park it in your refrigerator or freezer.

6 bone/skinless chicken breasts
1 can Campbell's® tomato soup
1 tsp dried basil
1 tsp dried parsley flakes
1 tsp dried oregano
½ tsp garlic powder
1 pkg (2.5oz) Parmesan cheese
1 can (4oz) mushroom pieces
1 pkg (8oz) Mozzarella cheese

Directions:

Remove fat and gristle from chicken and place in a 8x8" greased pan. Bake at 375 for 40 minutes. While chicken is baking, mix soup and spices in a medium sized bowl. When chicken is done, sprinkle chicken with parmesan cheese and mushrooms. Pour soup mixture over chicken and top with grated mozzarella. Bake for 10-15 or until cheese melts and sauce thickens. Sprinkle with some baked croutons for an added crunch.



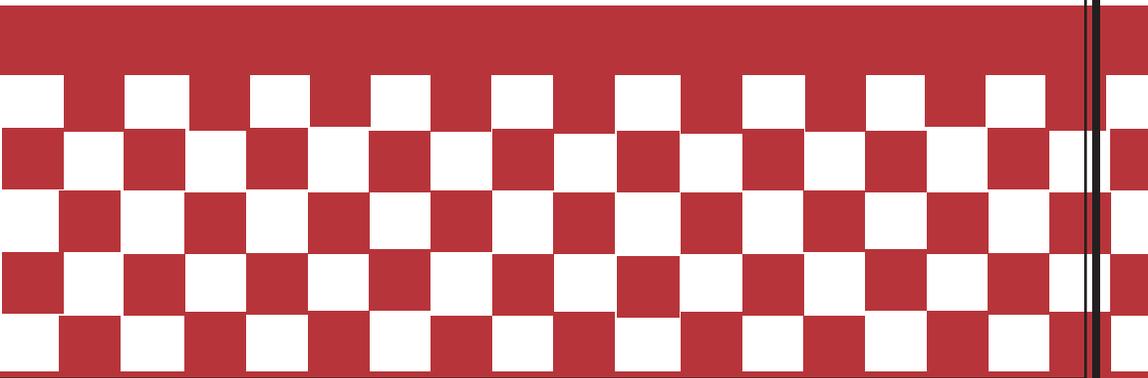
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Creative Kut Decals

Make a statement with these unique die cut decals. Choose from a die on hand or create something totally new. Available on adhesive and static material stocks, we are sure to have something to meet your needs. Contact us for a custom quote today!





Can't Stop

Caramel Bread

Please believe me... don't make this at home alone! Make sure you have someone to help you finish this one off!

- 4 cans (10 count) refrigerated country biscuits
- 1 cup cinnamon
- 1 cup white sugar
- ½ cup vanilla ice cream
- ½ cup white sugar
- ½ cup brown sugar-packed
- ½ cup real butter
- ½ cup chopped pecans

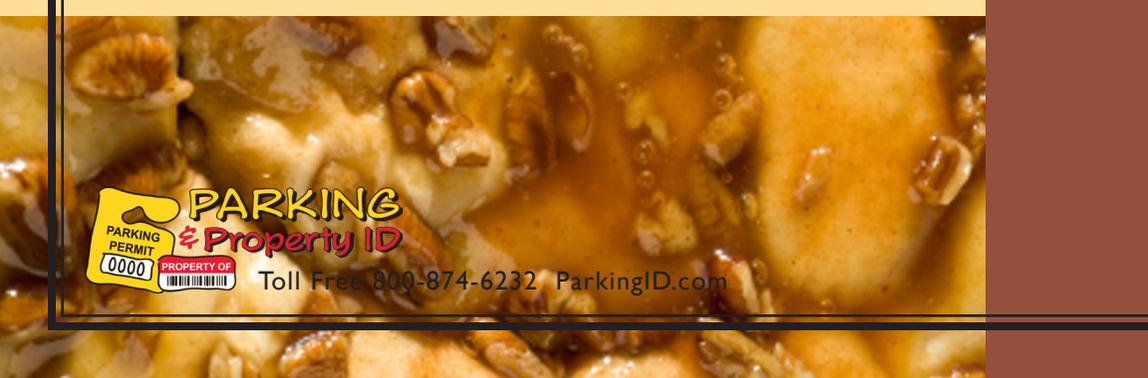
Cut each biscuit with clean scissors into ¼ths. Place a cup of cinnamon in a medium sized bowl and do the same with the white sugar. Roll each cut biscuit first in the cinnamon then in the sugar and place them in a greased 9x13" pan. Add cinnamon and sugar to their individual bowls until you are finished cutting and dipping all the biscuits.

In a small saucepan, mix all the remaining ingredients and then pour this over the biscuits. Bake for 20 minutes at 400. Cool for 10 minutes and then turn the pan upside down over and onto a serving plate. Pull and eat.



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Punch Tag

Punch out the tabs you don't need.
Custom printed with your wording and logo.
Missing tabs makes it easy for patrol to verify compliance.

Pre-designed die cut with 16 pre-perfed circle tabs allow you to choose the tab designations for your need. See picture examples for ideas on wording. Options can be added to include numbering, back printing or a write-in area.



Fund InfoLine
1-800-553-9000
24 hour account information
Universal Mutual Funds

Fund InfoLine
1-800-553-9000
24 hour account information
Universal Mutual Funds
Place handy sticker near or on your phone

SPAFFORD FIRE DEPT
CALL 911 EMERGENCY
FIRE • RESCUE • EMS



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Designated Driver Chicken

Slow cooked chicken is flavorful and delicious. This dish is great when served with potatoes or rice.

- 1 lb of your favorite chicken parts
- 1 onion
- 1 or 2 bell peppers - any color
- 1 pkg 8oz fresh mushrooms
- 1 pkg dry spaghetti sauce mix
- 1 cup water or broth OR 1 cup grape juice
- 1 can stewed tomatoes, drained

Place cut up chicken pieces in 13x9x2" or larger pan. Cover evenly with all remaining ingredients except tomatoes. Cover pan with foil and cook at 325 for 2½ hours. Remove foil and pour tomatoes over dish and cook for ½ hour longer.

Roll Stickers

How can you get your message out in printed form at budget prices? Roll Stickers are shipped fast at budget prices.

Your logo and wording can be placed in any size or shape shown to within 1/8" of the edge with our free art set up service. You pick the material, font and ink color. Stickers are flexographic printed on paper stocks with water based inks.

When you're on a budget and you need it fast... we "under-promise" and "over-deliver"!



Escort Chocolate Cake

You'll need an S&E to keep you away from this totally moist cake. Even if you aren't a choco-holic this cake will tempt you to come back for more.

CAKE:

3 cups all-purpose flour
2 cups white sugar
1/3 cup baking cocoa
2 tsp baking soda
1 tsp salt
2 cups water
3/4 cup vegetable oil
3 tsp vanilla extract
2 tsp white vinegar

Combine first five ingredients well. Add remaining items and mix this thin batter well. Pour into a greased 13x9x2" pan. Bake at 350 for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool completely.

FROSTING:

1 pkg 3oz cream cheese
1/4 cup real butter
2 cups powdered sugar
1/3 cup baking cocoa
Pinch of salt
3 tblspn milk or cream
1/2 tsp vanilla extract

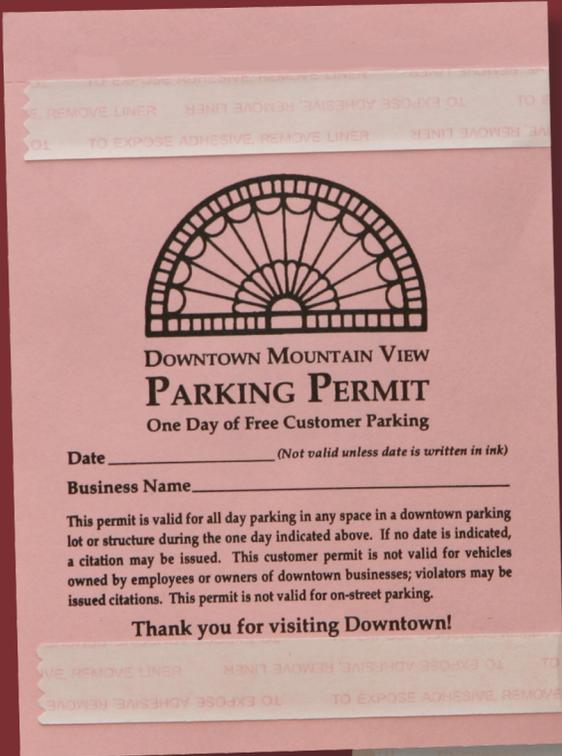
Beat cream cheese and butter thoroughly in a mixing bowl. Add remaining ingredients and mix well. Spread over cooled cake.

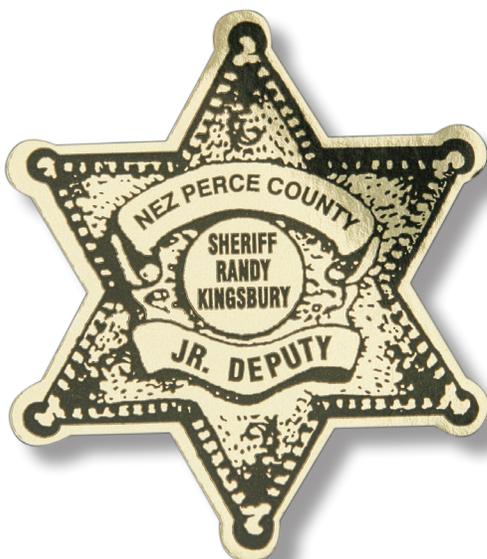


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Paper Tape Permit

This convenient easy to display temporary permit is complete with adhesive tape for mounting inside your vehicle. Display this permit on any clean, dry window surface inside your vehicle with the two peel off adhesive strips provided. Permit stays until you move it!





Promo Stickers

These special die cut stickers are designed to promote law enforcement and fire department support with your community. The use of inexpensive gold foil paper stickers allows you the ability to freely distribute your positive image. Use as promotional giveaway stickers for special events, parades, fairs, trade-shows, school presentations, open house or visitors and guests to your facility,



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Call Security

Salsa



OK, if you don't try any other recipe... make this one! It's so addictive you might have to call security to clear the way to this bowl!

- 3 fresh jalapeno chiles, diced
- 3 fresh yellow pepper chilies, diced
- 3 fresh Anaheim chilies, diced
- 1 white onion, diced
- 3 sprigs green onion, diced
- 2 medium fresh garlic, diced
- 1 can petite diced tomatoes 28oz
- 1 can tomato sauce 8oz
- 1 big bunch fresh cilantro, diced
- Salt & Pepper to taste
- 1 or 2 avocados, diced

The trick to this recipe is that you have to discard every single seed from the chilies. Then make sure you finely dice the chilies, onions and garlic. In a large bowl, combine all ingredients except avocado. Season to taste, mix well, then add the avocados. Refrigerate for at least 1 hour. Serve with corn or tortilla chips.





LAWLESS Lemon Bars

Many a doctor would like to make recipes with this much butter a crime. They melt in your mouth!

2½ cups flour
¾ cup powdered sugar
1¼ cup real butter, softened
4 eggs
2 cups white sugar
4 tblspn fresh squeezed lemon juice
4 tblspn flour
Powdered sugar

In a medium bowl, mix flour and ¾ cup powdered sugar well. Cut in butter and mix until creamy. Press mix evenly into a greased 12x17x2" jelly roll pan. Bake at 325 for 20 minutes. While crust is cooking, beat remaining ingredients (except powdered sugar) well. Pour liquid evenly over hot baked crust and bake an additional 20 minutes. Remove from oven and sprinkle with sifted powdered sugar. Cool completely then cut into 1x2" bars.



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003008

Parking Violation



Public Safety Dept.
420 W. Trinity Pl.
Decatur, GA 30030
404/373-6551

DATE: _____ TIME: _____
TAG NO. OR VIN: _____ STATE: _____
MAKE OF CAR: _____ OFFICER: _____
LOCATION: _____ METER NO.: _____ CHARGE: _____

VIOLATION:

- 1. EXPIRED METER VIOLATION \$15
- 2. 2-HR. PARKING LIMIT VIOLATION \$20
- 3. NO PARKING VIOLATION \$25
- 4. RESTRICTED PARKING VIOLATION \$40
- 5. \$20
- 6. VIOLATION OF FIRE LANE \$50
- 7. HANDICAPPED AREA - COURT APPEARANCE REQUIRED

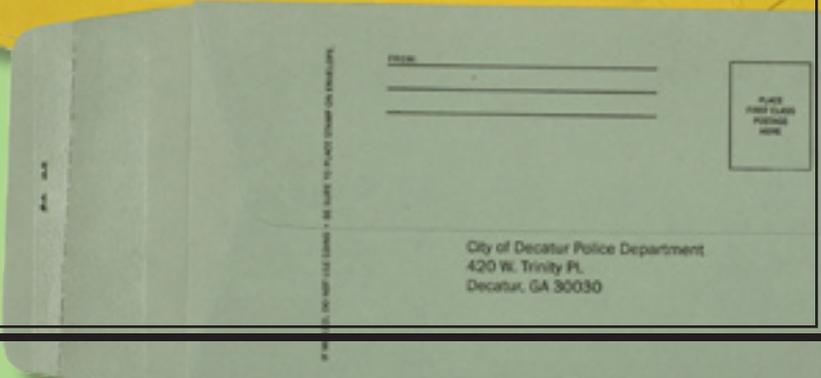
Charges indicated above must be paid within seven days. If paid after seven days but within 20 days, fine is doubled. **To dispute charges, you may appear at the Municipal Court, 420 West Trinity Place, Decatur, GA at 5:30 p.m. on _____**
Unpaid accounts will be turned over to a collection agency after 30 days.

NAME: _____ STATE: _____
ADDRESS: _____
CITY: _____
DISPOSITION: _____

COURT COPY

Carbon Tickets

Spot carbonized ticket has a weather resistant return envelope to protect the information from rain, sleet and snow. Tickets are custom printed with your wording, then covered and bound in books of 25. Carbon Tickets are available in two different sizes.





Kwik Detachable

This handy tag allows you to print four different messages, lot designations, expiration dates or any other wording that will enable you to determine at the time of registration exactly who gets what. Now you won't have to rack your brain trying to determine how many of each type of permit or designation you need to purchase ahead of time. Officers will be able to see the wording & location of the tag for quick identification.



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I've never had a person pass by this soup without loving it!

DO NOT PASS

Cheeseburger Soup

½ lb fresh ground beef
¾ cup finely diced onion
¾ cup diced carrots
¾ cup diced celery
6-8 cups chicken broth
1 tsp dried basil
1 tsp dried parsley flakes
4 cups diced red potatoes
4 tbspn real butter
¼ cup flour
3 cups Tillamook® Sharp Cheddar
1½ cups milk
¾ tsp salt
½ tsp fresh ground pepper
¼ cup sour cream

In a large pot, brown beef, onion, carrots and celery. Add broth, spices and potatoes and bring to a boil. Cover and simmer for 10-15 minutes or until potatoes are tender. In a small saucepan add butter and flour, stirring constantly for 3-5 minutes or until bubbly. Add bubbly flour to soup, bring to a boil, reduce heat to low and simmer for 10-15 minutes. Remove from heat and add all remaining ingredients, stirring constantly to prevent milk from boiling and cheese from sticking to the bottom of the pot.



Big Tag

Make permanent decals multi-functional by placing them directly onto this tag. Use clear tags to display your permit inside the vehicle without worrying about adhesive residue. Large die-cut hole to accommodate Rear View Mirror bracket.

Use color for visually different permits without the expense for reprinting decals! Large tag provides maximum visibility from afar.

This versatile tag uses your current back adhesive decals to create simple hang tag. With 5 stock-color and 4 custom-color choices, they're perfect for color coding your facility!

REMOVE before driving!



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"Freeze-or-I'll Eat" Strawberry Ice Creamy



You're sure
to get brain
freeze with this
homemade ice
cream so take
it slow!

2 quarts or 8 cups Half & Half
6 to 8 egg yolks
1 ½ cups white sugar
1 dash salt
1 basket fresh, sliced mashed strawberries
1 9 oz. jar Red Raspberry Preserves
1 tsp vanilla extract
Red food dye (optional)

Heat 3 cups cream with sugar in medium saucepan just until sugar is melted completely (don't boil). Add egg yolks and immediately remove from heat. Cool in refrigerator. Add all ingredients to ice cream freezer container. At this time you can also choose to add a few drops of red food coloring if you like a "pink" appearance. To use electric ice cream maker, start unit and add 6 cups ice, then 1 cup rock salt and repeat these layers to top. Run machine until it stops then immediately unplug. Transfer ice cream to freezer containers and let set until ready to serve. I usually make this early in the day and by evening it's not too soft, nor too hard.



Mini Permit

Mini size can be placed out of driver's view. Clear laminated permit is as thick as a credit card for durability. Sealed paper permit is virtually nearly impossible to alter giving you added control of premium parking spaces! Use this permit for inside vehicle parking permits, pool passes or for identification.



Poly Permit

Made from thick, durable white plastic, these permits are ready to withstand extremes of heat, cold and sun. Permit is easy for parking officers to read from a distance. Multi-vehicle owners can easily transfer this permit from one vehicle to another.



Toll Free 800-874-6232 ParkingID.com

CITATION

Chicken Fajitas

You should be cited for spending so little time making such a tasty meal!

3 raw chicken breasts, boneless/skinless
¼ tsp Lawry's® seasoning salt
¼ tsp fresh fine ground pepper
1 bell pepper (any color), diced
1 fresh Anaheim chili, diced
1 red onion, diced
2 tomatoes, diced
1 bunch cilantro
2 tbspn vegetable oil
Salt & pepper to taste
12 flour tortillas, heated

Slice chicken into ¼ x 1½" strips and place in a large bowl. Add Lawry's and pepper and let marinade. Dice all the fresh vegetables and make sure you remove all the seeds and membranes from the chilies. Place all the veggies in a bowl until ready to use. In a large non-stick skillet, heat oil over medium high heat until hot. Stir fry onions until clear and tender, then chicken, stirring constantly until not pink or bleeding. Add veggies, cover with a lid and cook until they are tender but not soggy stirring often. Season to taste and place in warmed up tortillas.



**CITY OF WALTHAM
PARKING LOT
YEARLY PERMIT**

3625



**CITY OF WALTHAM
PARKING LOT
YEARLY PERMIT**

3625

2012

**CITY OF WALTHAM
PARKING LOT
YEARLY PERMIT**

2012

3625

Write-On Decals

Another great NAFCO invention! Decal has an easy perf smaller decal on the bottom portion. Smaller decal can be written on with a permanent marker without having the decal stick to your skin. Once written, remove the smaller decal liner and apply small decal over large, matching artwork. Write-On Decal is ready to apply inside vehicle or onto a clear displayer or hang tag. With this decal you can designate parking areas, lots or permits types. Use to record vehicle license, driver's license, employee, unit or suite number's.



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Lose Control Sugar Cookies

Talk about irresistible, these cookies disappear like crazy!

1 cup real butter, softened
1 cup powdered sugar
1 cup granulated sugar
2 eggs
1 cup vegetable oil
1 tsp baking soda
1 tsp cream of tartar
½ tsp salt
2 tsp vanilla extract
5 cups flour
Granulated sugar

Place butter and sugars in a large bowl and beat on high speed until well mixed. Add eggs and mix until smooth. Add all but flour and mix well. Add one cup of flour at a time until well blended with a consistent texture. Using a mini ice cream scoop place one scoop of dough onto a non-greased cookie sheet. Keep dough 1½" apart as the cookies will enlarge when baking. Press bottom of a drinking glass into a cereal sized bowl of granulated sugar. Use this sugar coated glass bottom to smash dough evenly half way down (not too thin) or about 2" in diameter. Redip the glass bottom in the sugar for the next cookie. Bake at 350 for 11 minutes or until cookies are light yellow but not browned at edges. Immediately remove cookies from hot cookie sheet onto wire cooling racks. Cookies are very fragile because they are so light and crispy.



Clear Clip

Available in 1" or 3" size.



Clear clip

Years ago Volvo® mounted a clip inside the windshield to hold parking permits or valet claim checks. Now you don't have to drive a specific vehicle model to get the same effect! This Clear Clip comes with permanent adhesive that can be mounted to any clean, dry, smooth surface.

Once it is installed inside a vehicle, simply slip a parking permit, hang tag, valet claim check or any other similar document (up to .050" thick) between the clear heavy duty molded plastic. Parking Officer's can easily see mounted items from a distance since it holds them snug to the window.

Order additional Clear Clips for each vehicle so permits can be transferred back and forth between vehicles.

**Inserts sold separately.*



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RAPID RESPONSE

Refried Beans

Your sure to get a rapid response from family and friends when you serve these delicious and easy to make beans along with your favorite Mexican dish!

1 29oz can of Pinto Beans
½ cup real butter (1 stick)

In a skillet or pot add drained pinto beans and butter. Mash beans as finely as possible with potato masher while the beans and butter simmer at a medium low heat. Serve hot. (These beans are runnier than canned refried beans but they taste great!)





DANGEROUS

Lemon Dill Dip

This recipe is dangerously good you might be tempted to eat it all in one sitting. The addition of lemon is what makes this so unique!

- 1 cup sour cream
- 1 cup mayonnaise
- ¼ cup minced onion
- 2 tblspn dried dill weed
- 1 tspn dill and lemon seasoning
- ½ tspn seasoned salt
- 1-2 tblspn cream or milk

In a medium bowl add all ingredients and stir with a fork until smooth and well blended. Transfer to a serving bowl, cover and let chill to blend flavors before serving. Serve with chips or fresh cut vegetables.



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Brass Tokens

Want to discourage vandals and thieves looking for spendable coinage?

Brass tokens are perfect for the parking industry with the ability to control the accurate dimensions, crisp art detail, and electrical or weight consistency necessary for successful acceptance by standard coin mechanisms.

Even though we specialize in the parking industry, these brass tokens are used for video games, car washes, Laundromats, ice machines, arcades, toy vending machines, amusement operations, carnivals, fairs, festivals, batting cages, souvenirs, driving ranges, slot machines and of course... parking token machines and meters!





Lamibadge

Want to make your own badges in-house? Use LamiBadge to make custom visitor passes, employee or guest name badges, luggage identification and more.

LamiBadge comes with rounded corners and is pre-cut with a slot hole to make it easy to attach your accessory. It is available in three thicknesses; 5, 7 or 10 mil. The LamiBadge double its thickness once sealed (5 mil becomes 10 mil when sealed).



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BRAKE FOR

Bruschetta

People will put the brakes on and slow down for this garden fresh Italian appetizer.

5 cups diced fresh ripe tomatoes
2 tspn minced fresh garlic
1 tblspn dried parsley or ½ cup fresh chopped
½ cup finely chopped green onions
1 tblspn basil or 3 fresh leaves, chopped
½ tspn sage or 3 fresh leaves, chopped
1 or 2 cans sliced olives (2 ¼ oz cans)
¾ cup virgin olive oil
1 cup balsamic vinegar
2 tps salt
½ tsp pepper

Mix all ingredients and let set at room temperature for 2 hours to blend flavors. Serve spoonfuls over soft or oven dried thin sliced french or sourdough bread.



Stick'em up

Bread Sticks

Easy, crunchy breadsticks are a fast and delicious addition to any meal.

8 slices (1") french bread
3 tblspn poppy seeds
6 tblspn parmesan cheese
¼ cup butter

Slice each piece of bread into 3 strips. Combine poppy seeds and parmesan cheese in a medium size bowl. Melt butter in a separate bowl. Brush each strip of bread with melted butter. Roll bread sticks in poppy seed / parmesan mixture. Place on a cookie sheet and bake at 350° for about 12 minutes or until crisp. Serve hot!



PARKING
& Property ID



Toll Free 800-874-6232 ParkingID.com

 **City of Roseville**
Municipal Parking Program
Tel: 573-964-1235

Dear
Here is your Residential Parking Permit. Please note your permit is valid only the street for which it is listed. Please insert your permit into the Pocket Hanger provided. Your permit must be displayed at all times while parked on the street to avoid a parking citation.

Sincerely,

John Aldave
Principal Clerk, Public Works Engineering

 **City of Roseville**
Residential Parking Permit

 **City of Roseville**
Municipal Parking Program
Tel: 573-964-1235

Dear
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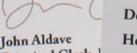
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John Aldave
Principal Clerk, Public Works Engineering

 **City of Roseville**
Residential Parking Permit

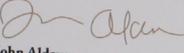
 **City of Roseville**
Municipal Parking Program
Tel: 573-964-1235

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Sincerely,

John Aldave
Principal Clerk, Public Works Engineering

 **City of Roseville**
Municipal Parking Program
Tel: 573-964-1235

Dear Mr. & Mrs. Johnson,
Here is your Residential Parking Permit. Please note your permit is valid only the street for which it is listed. Please insert your permit into the Pocket Hanger provided. Your permit must be displayed at all times while parked on the street to avoid a parking citation.

Sincerely,

John Aldave
Principal Clerk, Public Works Engineering

 **City of Roseville**
Residential Parking Permit

1200 N. Rainey Street
Permit # 002

 **City of Roseville**
Municipal Parking Program
Tel: 573-964-1235

Dear Ms. Chow,
Here is your Residential Parking Permit. Please note your permit is valid only the street for which it is listed. Please insert your permit into the Pocket Hanger provided. Your permit must be displayed at all times while parked on the street to avoid a parking citation.

Sincerely,

John Aldave
Principal Clerk, Public Works Engineering

 **City of Roseville**
Residential Parking Permit

1400 S. Evergreen Rd.
Permit # 251

 **City of Roseville**
Municipal Parking Program
Tel: 573-964-1235

Dear Mr. & Mrs. Martinez
Here is your Residential Parking Permit. Please note your permit is valid only the street for which it is listed. Please insert your permit into the Pocket Hanger provided. Your permit must be displayed at all times while parked on the street to avoid a parking citation.

Sincerely,

John Aldave
Principal Clerk, Public Works Engineering

 **City of Roseville**
Residential Parking Permit

1700 E. Sparrow Court
Permit # 817

Print-Redi Cards

Now you can print temporary parking permits, direct mailers, and loyalty/ membership cards in-house. You decide what prints on each card. Just determine the standard information you want to have preprinted.

Standard letter-sized sheets can be fed into your compatible printer paper tray. You have the ability to customize the final printout to your exact specifications. Parking Officer's and distribution staff will love having more control of variable data such as license or employee numbers, stall or space numbers, authorized areas and more.

This product is compatible with most laser / ink jet printers. Samples are available for testing purposes.

SLOW AHEAD

Meat in Your Mouth

Meatballs & Gravy

Make these meatballs the night before and pop them in your crock pot before you leave the house the next morning. When you get home, your house will smell great and dinner will be ready!

Meatballs:

- 1 pound ground beef or chuck
- ½ pound ground pork
- ½ cup dry italian seasoned bread crumbs
- ½ cup milk
- 1 large egg
- ½ cup grated parmesan cheese
- 1 medium yellow onion, finely chopped

Gravy:

- 1 10 ½ oz can beef consume soup
- 1 10 ½ oz can condensed cream of mushroom soup
- ½ cup sour cream

Mix all meatball ingredients very well. Scoop (with a mini ice cream scoop) or hand roll into one inch sized meatballs. Place meatballs onto an ungreased jelly roll pan or any pan with at least ½" edges. Do not fill pan completely, you will want to have room to shake and roll the meatballs as they cook. Place pan in 350° preheated oven and cook for about 10 - 20 minutes. Every 5 minutes or so, shake the pan to make the balls roll around. You may have to manually move some if they don't roll around so that all of them get browned on all sides. Try not to handle to much with a spatula as these are delicate and may break apart. When cooked, meatballs should be gray/brown in color but not burned. Cool meatballs in a bowl and store in a ziplock bag or airtight container until you are ready to use.

For the gravy, place the soup and sour cream in a crock pot and blend until well mixed. Once well blended, add your cooked meatballs. Turn pot to low it will cook for 8 or more hours and high if it will cook for 3-5 hours.

Serve cooked meatballs and gravy over egg noodles, white rice, mashed potatoes or with french fries.



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Validation sticker

For use at medical facilities, offices, studios, etc., whenever multiple tenants have walk-in clientele. Property & parking management can pre-sell books to tenants. Small 1" x 1" stickers (10 per sheet in books of 100) make distribution or pre-selling a breeze.



Caution... Children at play

Playday Dough

Get the Kids in the Kitchen and let them help make this fun play day dough.

- 3 cups flour
- 1 ½ cups salt
- 2 tblspn cream of tartar
- 3 tblspn vegetable oil (or baby oil for a pleasant fragrance)
- 3 cups water
- Food coloring(s)

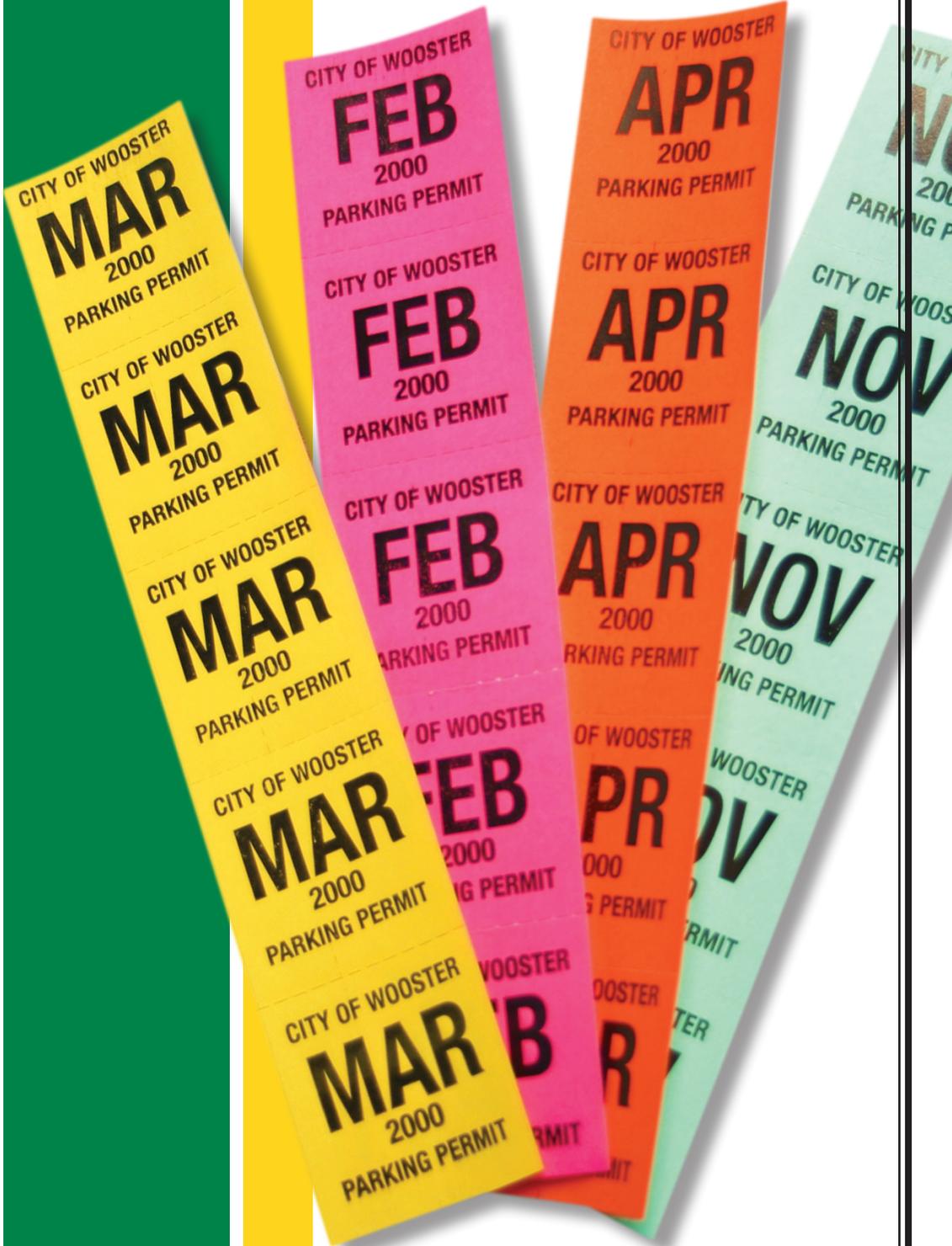
Cook everything together in a sauce pan over medium high heat for approximately 5-10 minutes. Stir until it looks like mashed potatoes and all the water is absorbed. Take out of pan and knead. Store in an airtight container for up to 3 months. DO NOT EAT.



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Mini Stickers

Mini Stickers come in bright fluorescent stocks with a self sticking adhesive. They stick onto rear view mirrors, permits, decals or hang tags. Economical paper stock with easy peel off tab. Red consecutive numbers are available. Custom printed with your wording.



Custom Jumbo Valet Tags

These totally custom hang tags are made to your specifications. Up to a 7/8" consecutive number is available. Multiple perforations, adhesive strips, key pockets and double side printing.



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HOPS BREAD

One hour is all you need for delicious home made bread!

- 3 cups self-rising flour OR 3 cups flour + $\frac{1}{4}$ tspn baking soda
- $\frac{1}{2}$ tspn salt
- 3 tblspn sugar
- 1 12 oz can of non-alcoholic beer (at room temperature)
- $\frac{1}{4}$ cup real butter (not margarine)

Mix together all ingredients (except the butter) in a medium to large bowl. Place dough into a greased bread loaf pan. Cut butter into $\frac{1}{4}$ " cubes and place evenly over top of dough. Bake for 50 minutes in preheated 350° oven. Cool 5 minutes in the pan then remove to rack.





GIVE WAY!

Grape Scott Ice Cream

Give way to the temptation to go for the second scoop! This ice cream is different from any flavor you will find in the store.

For Ice Cream:

- 2 cups sugar
- 1 pinch salt
- 1 cup water
- 1 quart (4 cups) half & half
- 1 64oz. bottle grape juice, chilled

For Ice Cream Maker:

- 1 20lb bag of ice
- 1 (2-3 lb) box rock salt

Heat water and sugar in saucepan, stirring constantly, just until all sugar is melted, then remove from heat and pour into ice cream maker container. Place container in its ice cream maker bucket. To quickly cook down water, pour 6 cups of ice around the ice cream container that is the bucket. Add 1 cup of rock salt. Insert paddle and top with lid. Lock motor on top and run machine for 5 minutes. Once stopped, add the half & half and grape juice. Restart machine. Layer your ice and salt until you are to the top of the lid of the container. Turn machine on. Periodically check to add more ice/salt in a 6 to 1 ratio as you see it diminish. Let machine run (about 1/2 hour or more) until it stops. Immediately unplug motor. Wipe all salt away from lid before opening. Place fresh ice cream into freezable containers to keep frozen as it will quickly become too soft.



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Hefty Poly Hang Tags

Our customers choose the Poly Hang Tag because it provides the largest printable area for the price. Since this tag hangs below the rearview mirror, the optional back printing could be viewed from the rear of the vehicle.

Our longer lasting .035 heavy duty tags are thicker than a credit card and 50% thicker than all of our competitor's thinner .020+ material. Bold, fade resistant inks are silk screened onto each smooth-edged tag. The semi-rigid white poly plastic resists the effects of prolonged heat, cold or sun exposure—preventing cracks, breaks or tears. You have the freedom to use any art design, your own logo and wording, plus the option of up to 1" high consecutive numbering in any location.

With the Hefty Hang Tag you get more for your money.



Thermcut Decal

Our Thermcut Decal allows you to instantly determine the validation necessary at the time of distribution. Use this decal to code any parking lot or garage, validate for a season, or for a period of time. You'll save money and time having this all in one decal ready to validate on the spot and avoid costly over / under printing when you can't predict what type of permit will be in demand!



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REST STOP

Candied Lemonade

Stop, rest and enjoy a glass of this delicious, sweet lemonade! Candied lemon rings make this a treat you eat and drink.

6 lemons
1 ½ cups sugar
2 ½ quarts ice cold water
4 cups small ice cubes or crushed ice

Wash lemons well. Slice lemons (skin and all) very-very thin. Place lemon slices in a large stainless steel or enamel container. Add sugar. Pound and crush lemons (muddle) with a wooden spoon or mallet to squeeze juice from lemon rings, stirring often to make syrup. Let lemon rings stand for 20 to 30 minutes. Add water and four cups small ice cubes or crushed ice. Stir well. Pour juice (lemon rings included) into cold glasses. Serve within 6 hours or the drink will get bitter.



CAUTION AHEAD...

Cheese Butter Popcorn

Throw caution to the wind and just dive in to this buttery and cheesy popcorn treat!

- 1 cup white popcorn kernels (fresh not old)
- ¼ cup vegetable oil
- 1 7.25 oz kraft® macaroni and cheese dinner
- ½ cup butter (1 stick)

In a large heavy 8 quart pot (with lid to fit), heat oil with one popcorn kernel inside over high heat. Have two good pot holders ready to use. When the one kernel pops, immediately add remaining kernels and cover with lid. Keep heat on high. Shake pot over heat almost constantly using pot holders to grasp handles and hold down lid. Be careful of flames as you shake the pot. Holding the pot and lid well, pull the pot away from the flame and shake up and down hard to get all kernels to drop to the bottom of the pot. Kernels will be constantly popping for about 2 minutes. When you hear them substantially diminish in popping, turn off heat and move pot to a non heated surface to stop kernels from burning. Even if you still hear popping, don't put pot back on the stove or you will probably burn the kernels. Immediately pour popcorn into a very large bowl so the kernels don't get soggy from the steam trapped in the pot. Do not add any salt. In hot but empty pot, melt butter on low or no heat. Open Kraft® dinner and remove the CHEESE SAUCE mix. Pour cheese sauce mix into melted butter and stir until well mixed and cheese is dissolved. Pour cheese sauce slowly over popcorn with one hand while stirring popcorn with the other. Try to drizzle cheese sauce over all kernels mixing very well. Continue to mix until all popcorn is coated with the cheese sauce.



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Do you have trouble keeping control of parking and security on-site? Then shimmering holographic material might be your best choice! It's probably the most difficult material to duplicate since it lacks the unique multi-dimensional shimmer when scanned or photocopied. When parking is limited, this added feature will help keep scofflaws from undermining your authority.





Display-A-Note

The Suction Cup base allows this to attach to almost any smooth surface. Perfect for temporary or monthly permits. Buy extra Display-A-Note's and put one in every car making your permit transferable.



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MEN AT WORK

Mango Fish Tacos

Take a break with these delicious fish tacos. The combination of the fish and mango salsa makes these extraordinary.

Fish:

- 1 lb fresh boneless, skinless cod or any mild fish
- 2 tblspn butter
- ¼ tspn ground cumin
- ½ tspn garlic, freshly minced

Cabbage Slaw:

- 2 tblspn mayonnaise
- 2 tspn lime juice, freshly squeezed
- 2 cups shredded coleslaw mix
- 1 cup mayonnaise

Mango Salsa:

- 2 cups fresh mango, diced (about 1 large)
- 1 small red onion, finely chopped
- 1 red sweet bell pepper, no seeds, finely chopped
- ¼ cup green onion, finely diced
- 1 jalapeno chile pepper, no seeds, finely diced
- 1 tblspn olive oil
- ½ tspn lime peel, freshly grated
- ¼ tspn salt
- ¼ tspn pepper

- 1 bunch fresh cilantro, chopped
- 8 corn tortillas
- 8 Mexican limes (key limes) with seeds removed and quartered.

Preheat oven to 450°. Rinse fish, pat dry. Cut fish crosswise in to ¼" to ½" slices. Place single layer in shallow baking pan lined with aluminum foil (then greased with butter). Place butter, cumin and garlic in a small dish then melt in microwave for 25 seconds. Stir well. Using a tablespoon, drip butter mixture over fish pieces. Bake for 4-6 minutes or until fish easily flakes when pulled with a fork.

In a medium bowl add mayo, lime juice and cabbage. Toss well then lightly salt and pepper.

Place tortillas in a plastic bag (like the ones you find in the produce section). Twist the end closed to seal without bending tortillas. Place bag in microwave with the twisted end on bottom to keep air in. Heat for 20 - 30 seconds. Let bag sit in microwave for at least 1 minute to continue steaming. The bag will be very hot and full of steam, use caution when removing. Place tortillas in a warmer until ready to use or use immediately after opening as they cool quickly.

Place all mango salsa ingredients in a bowl, stir well to mix.

To assemble tacos... place tortilla on a plate. Add a slice of fish, 3 tablespoons of the slaw, then 3 tablespoons of the mango salsa. Sprinkle with some cilantro and a squeeze of fresh lime juice over the top and enjoy!

PARKING PERMIT



2010 - 2011



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U-Turn

Georgia Sweet Tea

After you try this sweet tea you'll be making a U-turn for another glass.

6 tea bags (standard black tea)
1 ½ cups white granulated sugar
2 quarts water, divided
Ice for serving

In a large saucepan, heat 1 quart water to boiling then remove from heat. Add tea bags and steep for 5 minutes. Remove tea bags and dispose. Pour sugar into the bottom of a 2 quart pitcher. Carefully pour hot tea into pitcher over the sugar. Mix very well until all sugar is dissolved. Once dissolved, add enough cold water to fill the pitcher. Stir well.

To serve, fill tall glass to the brim with crushed or cubed ice. Pour warm tea over ice to fill each glass. Garnish with a sprig of mint if desired.

