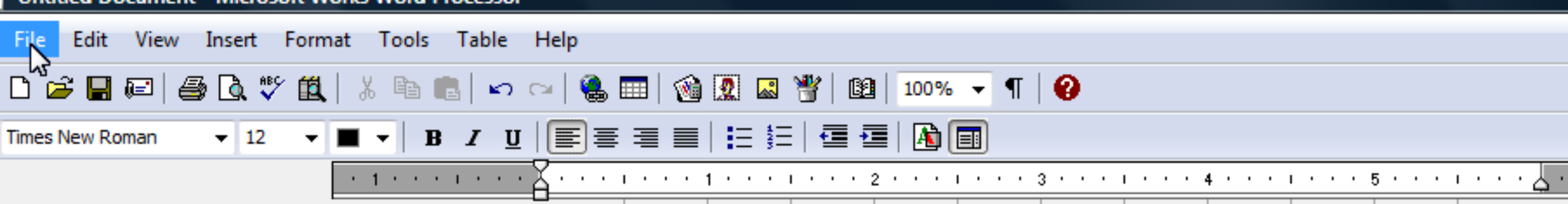


If you have been experimenting with recipes from other cultures, it's helpful to know which ingredients are essential to your favorite ethnic cooking traditions. Below is a list

In this tutorial, you will learn how to save a document in a .doc format that has been created in Microsoft Works Word Processor. It's very simple, and with just a few clicks of the mouse you're done! So, let's begin!

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so explore the fresh components that are used
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in the refrigerator as well. If you have a cool place such as an interior closet or basement,
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Pastas, rice, grains and flours must be stored in air-tight containers and not in their
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First, move the arrow over to the tool bar and highlight "File".

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New... Ctrl+N
 Open... Ctrl+O
 Close Ctrl+W
 Save Ctrl+S
 Save As...
 Page Setup...
 Print Preview
 Print... Ctrl+P
 Send...
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 2 C:\...\Final_book_The_Old_Old_Worrier...
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 Exit

100% ?

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Then, click on "File" and a drop down menu will appear.

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- New... Ctrl+N
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- Save As...**
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Exit

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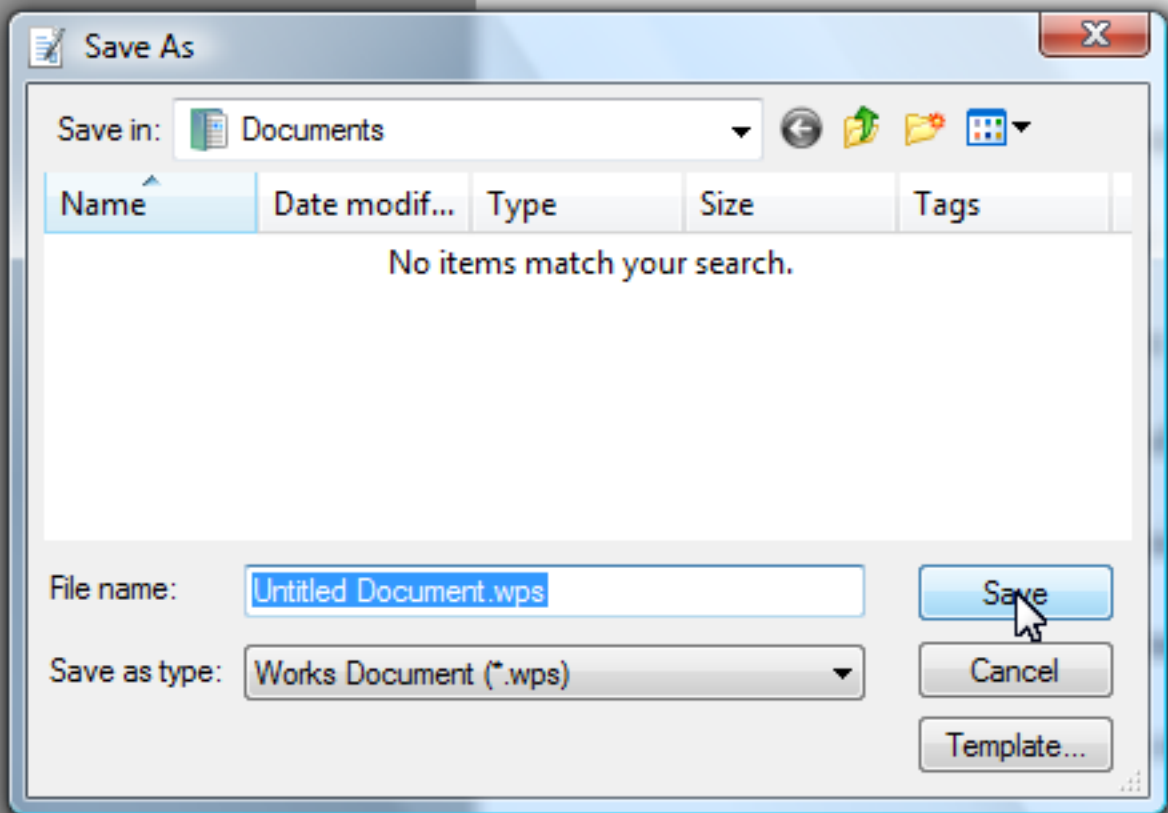
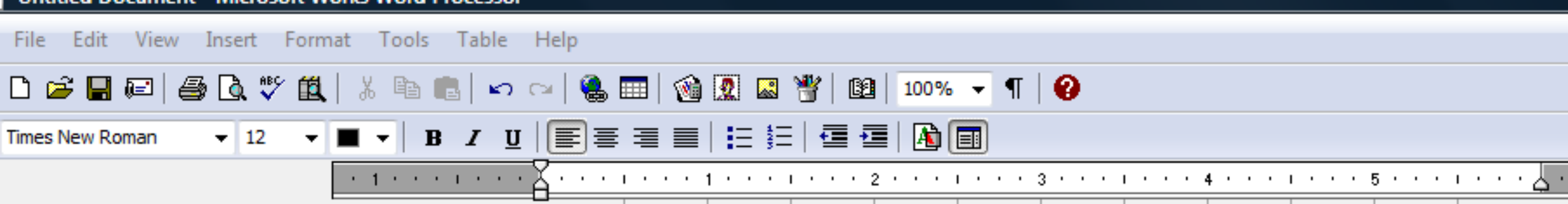
U [List Icons]

1 2 3 4 5

If you have been experimenting with recipes from other cultures, it's helpful to know which ingredients are essential to your favorite ethnic cooking traditions. Below is a list

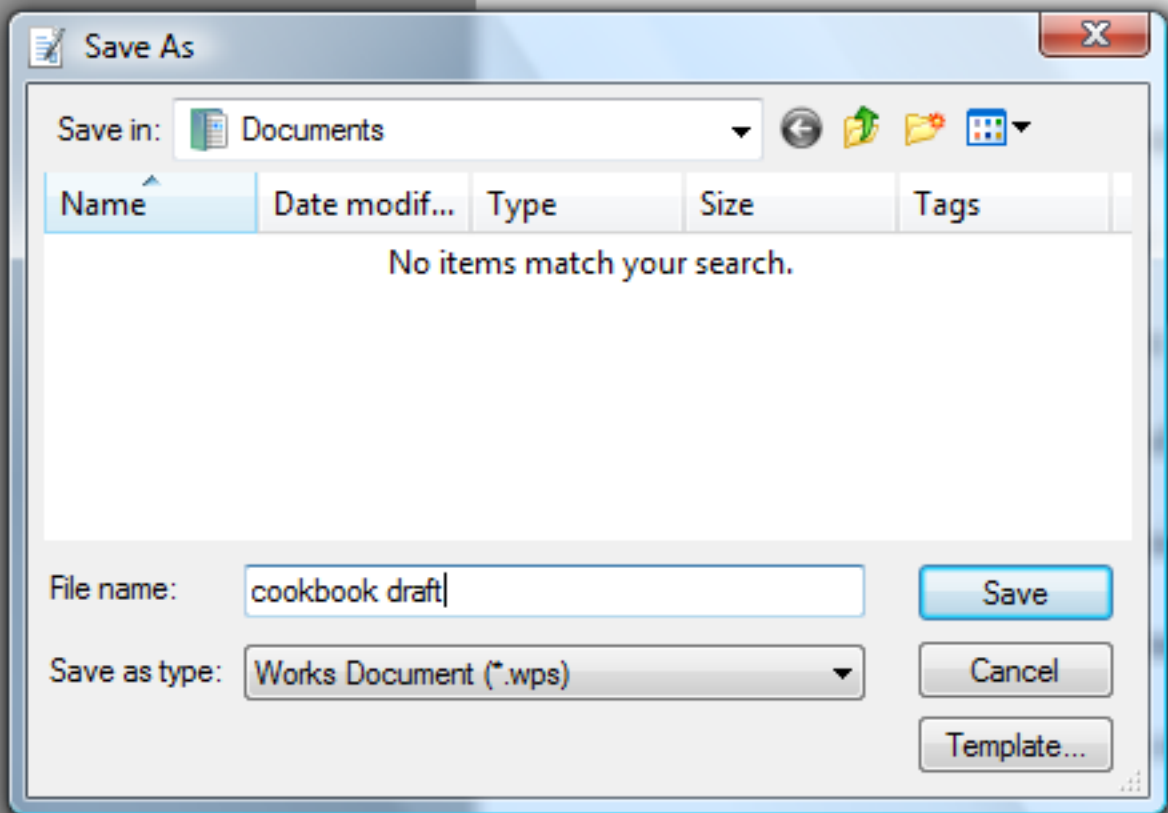
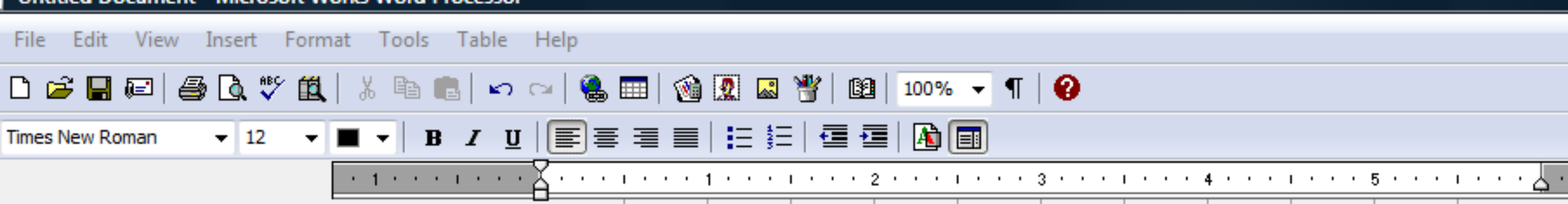
Next, move the arrow down the drop down menu until "Save As..." is highlighted, as seen here.

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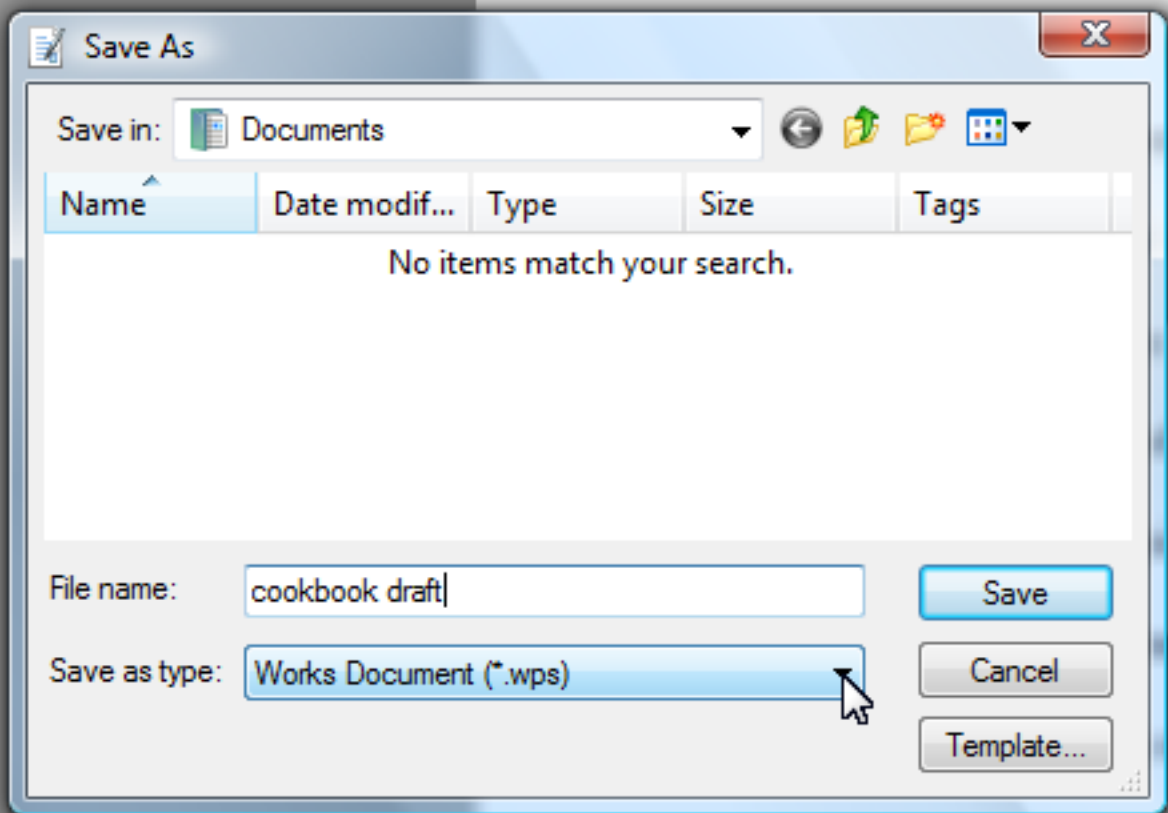
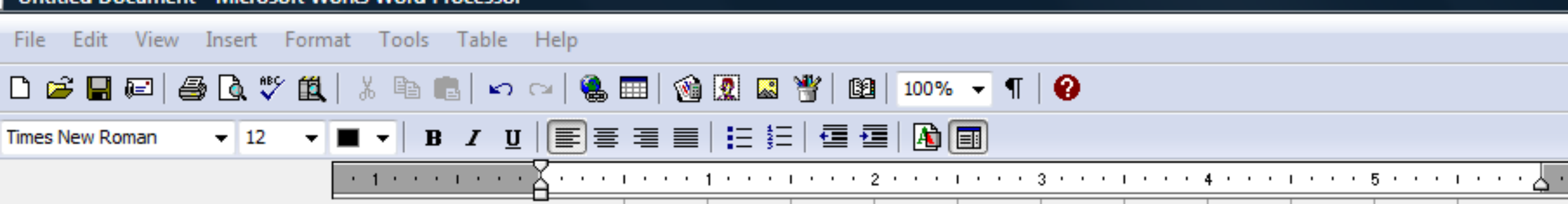
After you click on "Save As..." the drop down menu will disappear, and the box you see here will appear.



Experimenting with recipes from other cultures, it's helpful to know essential to your favorite ethnic cooking traditions. Below is a list of ingredients (in some cases, years) that are used in traditional recipes. These ingredients are stored in the refrigerator or freezer for later use.

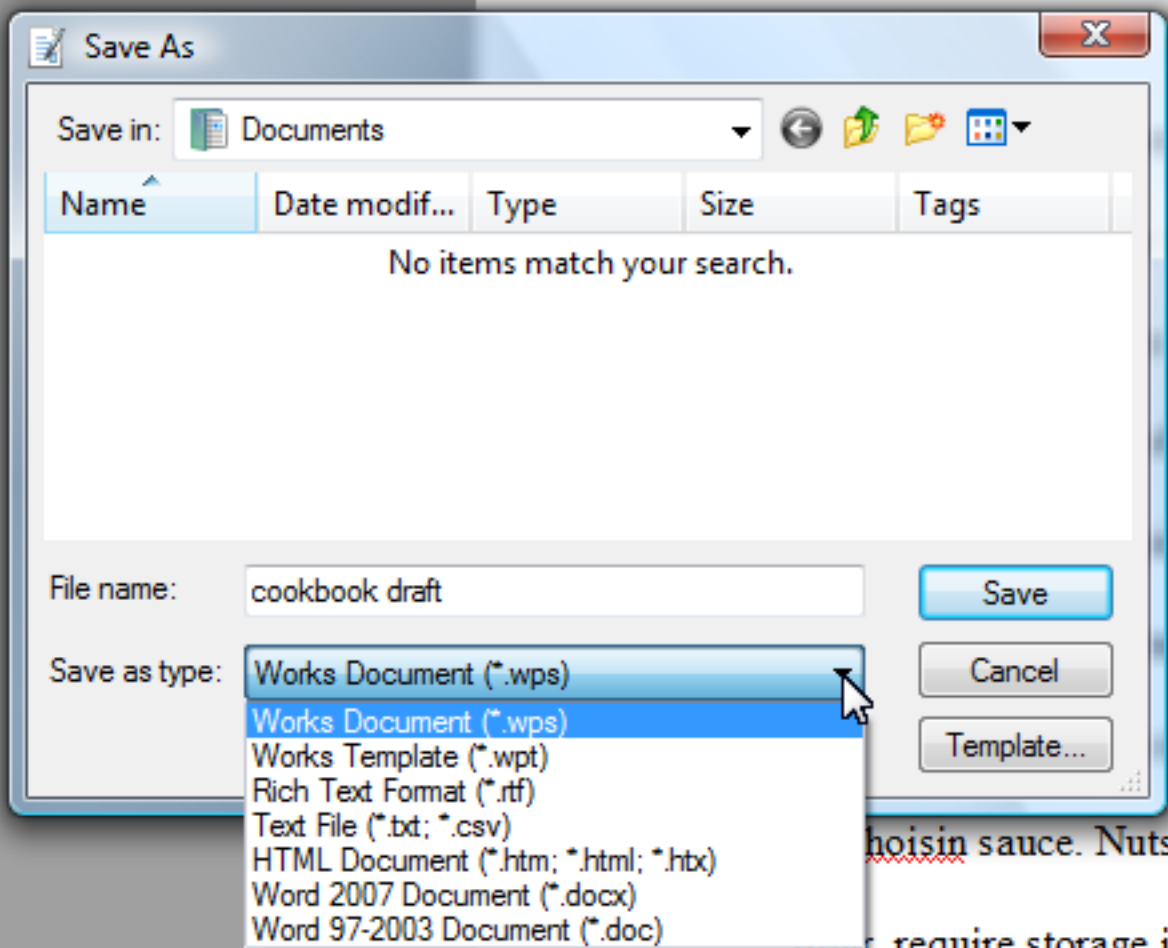
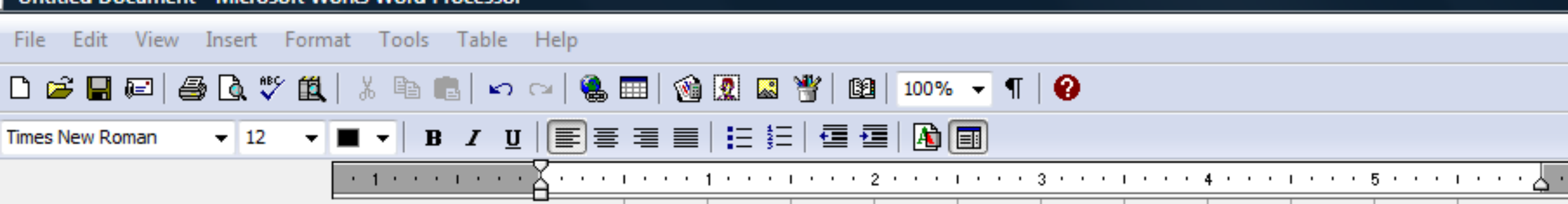
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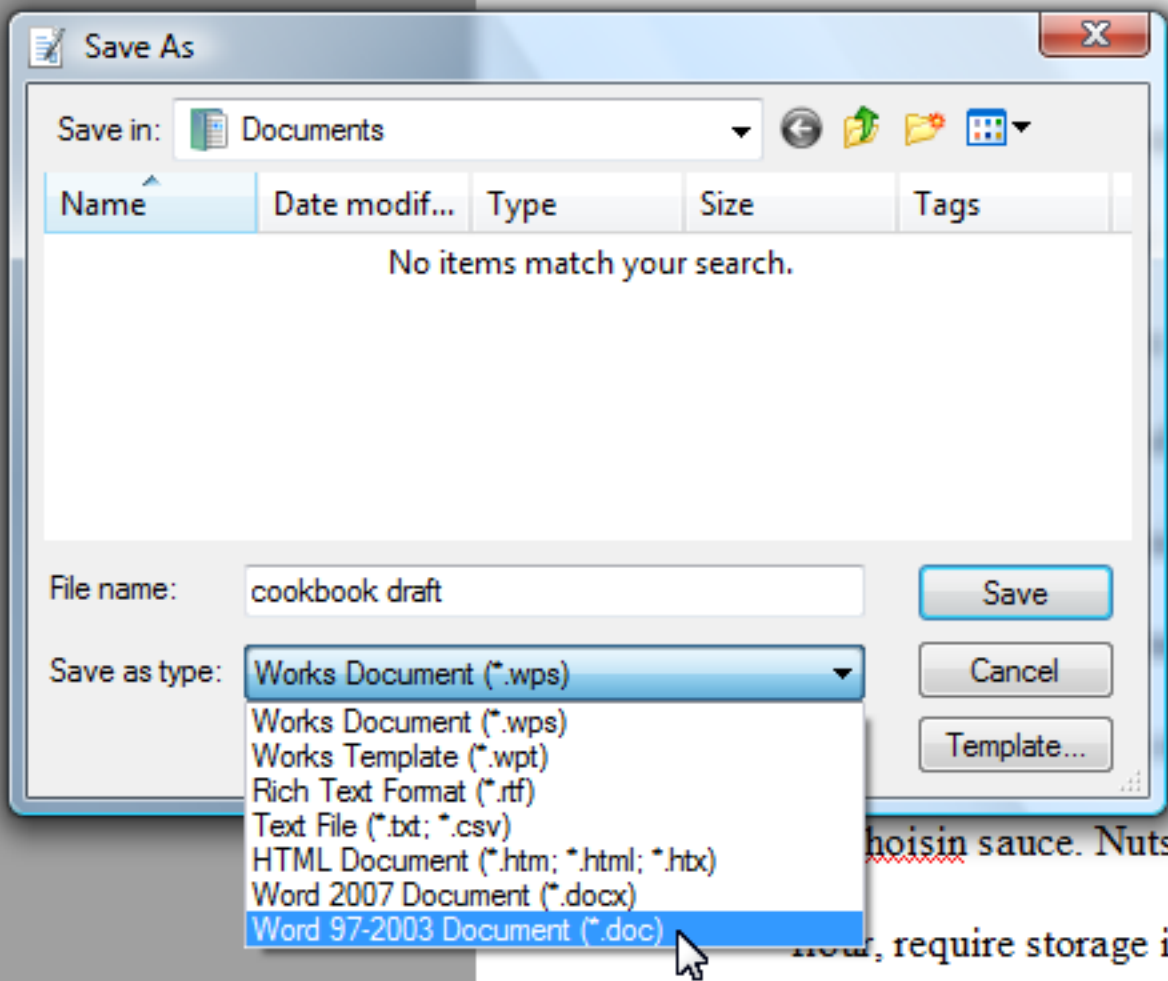
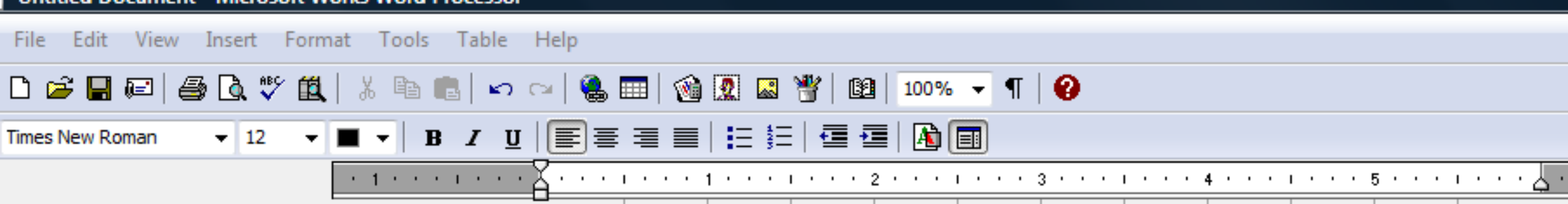
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To the right of "Save as type:", there is a drop down menu. Move the arrow over to touch the arrow on the right side of this drop down menu.



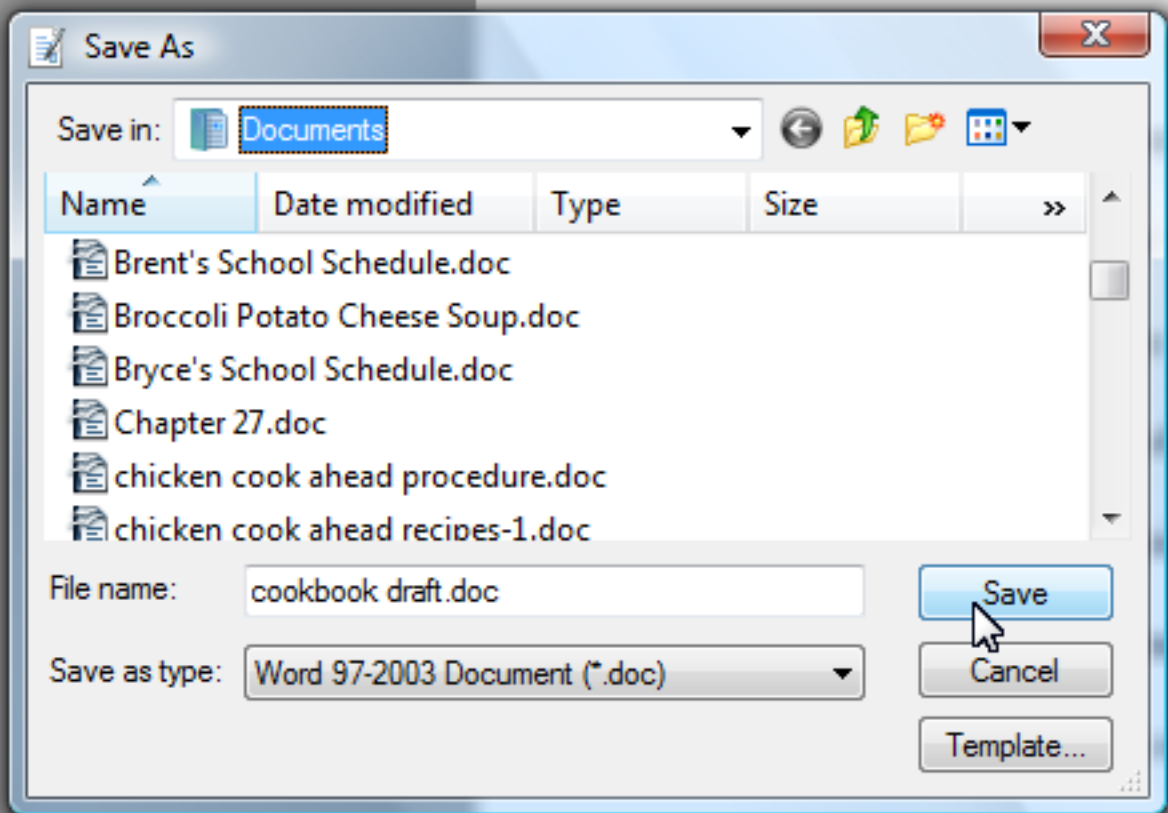
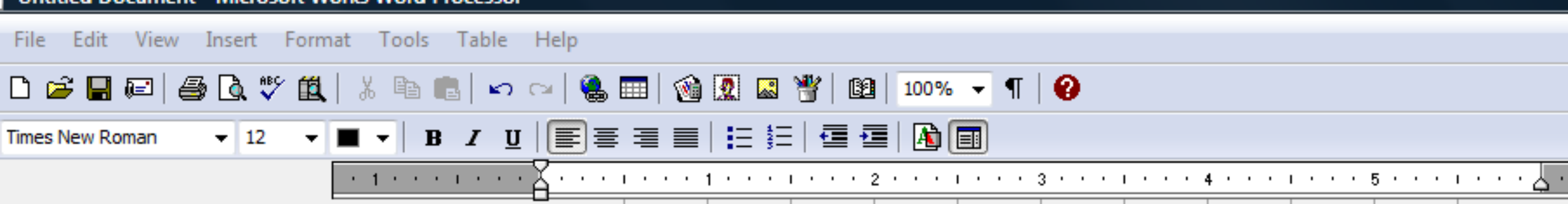
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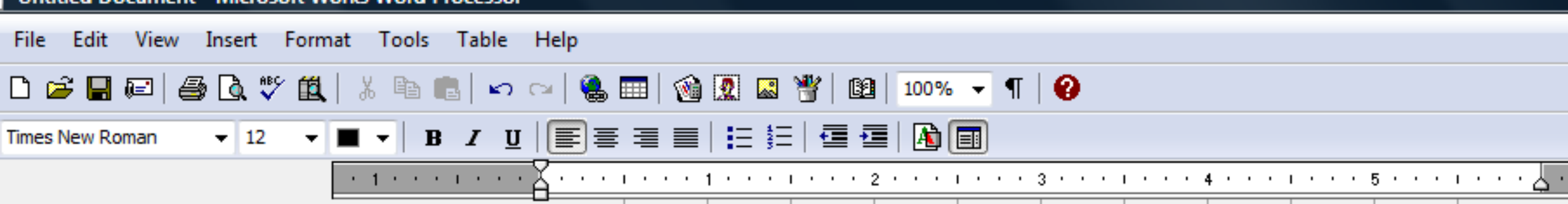
Move the cursor down the menu to highlight "Word 97-2003 Document (*.doc)" and click on this.



Experimenting with recipes from other cultures, it's helpful to know essential to your favorite ethnic cooking traditions. Below is a list of ingredients (in some cases, years). The following are components that are used in the recipes stored in the document. Some of the ingredients used are nut oils (they will be used in other sauces like oyster

Finally, when you click on "Word 97-2003 Document (*.doc)", a list of the documents you have saved in your Documents file will appear. To save your document to your Documents file, then click on the "Save" button.

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That's it! Once you click on the "Save" button, the box will disappear and your document will be saved as a .doc file which is now fully compatible with Track Changes in Microsoft Word, the program FirstEditing.com uses to track the changes and comments made by your editor in your edited document.

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