

How to fill out big envelope

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Experiment with different fillings for flavor variations. **Advertisement - Continue Reading** Below 1 c. water 2 package active dry yeast 4 1/2 c. all-purpose flour 12 tbsp. unsalted butter 1 tsp. unsalted butter 3/4 c. sugar 2 large eggs 2 large egg yolks 2 tsp. pure vanilla extract 1 tsp. salt 2 c. **FILLING** 5 c. vegetable oil This ingredient shopping module is created and maintained by a third party, and imported onto this page. You may be able to find more information about this and similar content on their web site. Make the dough: Combine water and yeast in a large bowl, stir until yeast dissolves, and let stand for 5 minutes. Stir in 1 cup flour, cover with plastic wrap, and let stand until bubbly -- about 30 minutes. Lightly coat a large bowl with 1 teaspoon butter and set aside. Place remaining butter in a large bowl and beat in a stand mixer fitted with a paddle attachment or by hand with a wooden spoon until creamy -- about 1 minute. Add sugar and beat until light and fluffy. Add eggs and yolks, one at a time, beating after each addition until well incorporated. Reduce mixer speed to low and add the yeast mixture and the salt. Gradually add the flour and mix until the flour is fully incorporated and the dough begins to pull away from the sides of the bowl. Place in the prepared bowl and turn to coat all sides. Cover the bowl with plastic wrap and let rise in a warm, draft-free place until doubled in volume -- 1 1/2 to 2 hours. Punch down dough, remove from the bowl, and wrap tightly in plastic wrap. Place the wrapped dough in a sealable plastic bag and refrigerate the dough for 3 or up to 12 hours. Cook the doughnuts: Line 2 baking sheets with parchment paper; sprinkle each lightly with flour and set aside. Turn the dough out onto a generously floured work surface and roll it out to about 1/4 inch thick. Cut out doughnuts using a 3 1/2-inch round cutter and transfer them to the prepared baking sheets. Gather dough scraps, reroll, and repeat cutting doughnuts until all the dough is used. Let rise, uncovered, in a warm draft-free place until puffy -- about 30 minutes. Fry the doughnuts: Heat about 4 inches of vegetable oil in a large deep skillet fitted with a thermometer over medium-high heat until oil reaches 365° F. Fry the doughnuts three at a time until golden -- about 2 minutes per side. Remove doughnuts with a slotted spoon and drain on a wire rack. Fill the doughnuts: Place filling in a pastry bag fitted with a long, narrow pastry tip, such as a Bismarck tip. While doughnuts are still slightly warm, insert the tip into the inside of a doughnut. Apply light, continuous pressure to the pastry bag while slowly moving the tip slightly from side to side and pulling the tip out of the doughnut. Serve immediately. **Advertisement - Continue Reading** Below The manila envelope is a traditional, time-tested way to transport documents, letters, and small objects. But little do many know, the manila envelope has an unusual past related to territory and war. Below, we will explore that past, and why manila isn't being used to make a single manila envelope anymore. **Manila Envelope Origin** The manila envelope's origin is derived from a plant named manila hemp (a.k.a abaca), a species of plantain native to the Philippines. It was more commonly used for manila rope on ships but became a recycled product that filled in for cotton and linen shortages at the time. Papermakers used the ropes to create strong, water-proof manila paper, which was an important commodity for communication. But it could not last long. Manila paper itself was a US invention from the 1830s, but manila was an expensive trade. During the Philippine-American War of 1899, the colonial government of America intercepted the Philippines' abaca trade and exported it from the Philippines to America for military use. But due to industry needs, many manila-made products are created using inexpensive wood pulp. Why is it Called a Manila Envelope? So why is it called a manila envelope? Today, manila is just a term for the yellow-brown texture from the abaca plant. In other words, "Envelopes made from brown, unbleached paper, used for cheapness, are described as Manila envelopes." Indeed, the manila envelope is just an ode to the yellow-brown texture of the abaca plant that was historically used by papermakers. How to Address a Manila Envelope Manila envelopes are large-capacity carriers capable of holding mailing items as thick as magazines. They can be purchased in bulk in many different colors and sizes to fit the various lengths of paper. Businesses often use them for keys, cards, cash, and jewelry. For paper, sizes are larger and typically range from small (6×9), medium (9×12), and large (10×13). Be careful to pick the correct size to avoid creasing the paper. Standard-sized paper is 8 1/2x 11 inches. Whether they be purchased in post offices or online, your manila envelope of choice can be purchased with blank labels. If not, you can use a fine, no-bleed marker to emphasize wording. Labels or wording should be placed vertically on the left-hand side of the back of the envelope. Be sure that when you turn it label-side down that it is opposite the opening. You can also write horizontally in the dead center of the envelope. For how to address a manila envelope, print the return address in the top left corner in three lines, starting with a full name on the first line, address on the second line, and state, city, and zip code on the third. This is in case your mail does not make it to the addressee and needs to be returned. Diagonally from the return address should be the businesses' or recipient's full legal name and information. Neatly print the sending address in the same way as the return address. As a tip, remember to capitalize everything (I.e., ST, AVE, or RD) without punctuations, spell out your city name and abbreviate the name of your state for better processing. Place a stamp in the top right corner of the envelope when finished. **How to Mail a Manila Envelope** Depending on the weight, prices can vary. A 6×9 manila envelope's weight can be up to one ounce without adding on an additional stamp. An envelope that's up to 3.5 ounces will require an extra stamp, according to United States Postal Service's parcel limitations. Your envelope should have a gum flap, peel-and-seal, or clasped opening. Seal it firmly and insert it into your mailbox, a USPS mailbox, or take it to your local post office. Packaging should not be "irregular" (lumpy), but flat and rectangular, with a weight that does not exceed 13oz for the largest envelopes. The parcel price will rise, otherwise. Fortunately, envelopes can be bought for a little over a dollar. And with that, you'll remember how to mail a manila envelope forever. Something went wrong. Wait a moment and try again. **Student Mailing Address** All mail and packages must be addressed using the following format: Student's First and Last Name ECSUXXXX CAMPUS BOX 1704 WEEKSVILLE ROADELIZABETH CITY, NC 27909 Items not properly addressed may cause a delay in processing or be returned to the sender. **Addressing an Envelope** The address you are mailing to should be written as follows: Recipient's name Business's name (if applicable) Street address (with apartment or suite number) City, State and ZIP code (on the same line)* Country* The return address should be written in the upper left-hand corner of the envelope. The return address is not a requirement on all types of mail. However, omitting a return address prevents the USPS from returning the item to you if it is undeliverable. (examples damage, postage due, or an incorrect address) Some classes or types of mail do require a valid return address. The stamp or postage is placed in the upper right-hand corner of the envelope. For more information, including how to mail international letters, check out "A Customer's Guide to Mailing" from USPS. **Addressing a Package** When addressing write the address on the largest face and parallel to the longest edge of the package. The address you are shipping to should be written as follows: Recipient's name Business's name (if applicable) Street address (with apartment or suite number) City, State and ZIP code (on the same line)* Country* *(for letters or packages going outside the USA, contact the Mail Center staff for any questions on address formatting for mailing internationally) When addressing write the address parallel to the longest edge of the envelope.