LASSIFIED/RIG



Seaside School District New Middle/High Schools Seaside, Oregon

Bid Package: #3 - Façade and Roof

(Includes Metal Panels, Roofing, Masonry, Curtainwall & Storefront and Windows)

Pre-Bid Meeting: July 20th 10:00am (Portland and Seaside locations) **Bids Due:** July 31st 2:00pm Bid Documents: www.hoffmancorp.com/subcontractors



805 SW Broadway, Suite 2100, Portland, OR 97205 Phone (503) 221-8811 • Bid Fax (503) 221-8888 BIDS@hoffmancorp.com

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SUB BIDS REQUESTED

Hayward Field Enhancement Project Eugene, OR **Bid Package: #8** Equipment, Elevators, Turf and Track Pre-Bid Meeting: July 10th 11:00am

(via GoTo Meeting) **Bids Due:**

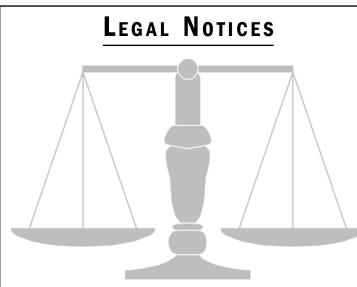
July 16th 2:00pm Bid Documents: www.hoffmancorp.com/subcontractors

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Crunchy French Onion Chicken

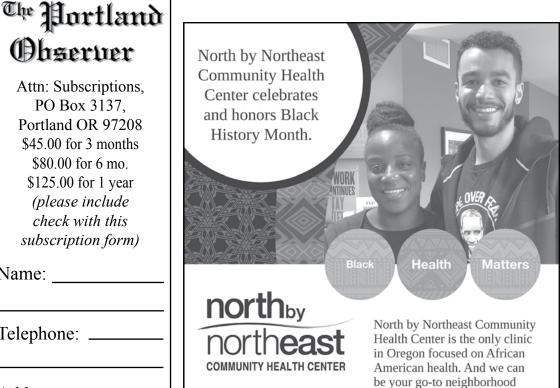
Ingredients:

- 1 1/3 cups French-fried onions, crushed
- 1 egg, beaten
- 1 pound skinless, boneless chicken breast halves

Directions:

- 1. Preheat oven to 400 degrees F (200 degrees C).
- 2. Spread crushed onions in a shallow bowl. Pour beaten egg into a separate shallow bowl.
- 3. Dip chicken into beaten egg, then press into crushed onions. Gently tap chicken to let loose pieces fall away. Put breaded chicken to a baking sheet.

4. Bake chicken until no longer pink in the center and the juices run clear, about 20 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C).



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