



December Newsletter

From Cindy's Kitchen!

Cindy Fairbanks 740.334.5503

cfairbanks007@hotmail.com

www.pamperedchef.biz/cfairbanks



December Host Specials

Save 60% on Your Choice of the Following:

As a host, you can always earn

- FREE products of your choice
- Half-price and discounted products
- 10% discount for a year
- FREE shipping on your order

Beaded
Serving
Set



Trifle
Bowl



Contact me now to schedule your party.

Remember, you can still take advantage of these great specials when you host a Catalog Show too!

December Guest Special



**Receive the Beaded
Spreader FREE with
purchase of \$60 or
more!**

Helpful Kitchen TIPS~

- Use a pizza cutter to cut everything at mealttime: pancakes, french toast, grilled cheese, fish sticks, sandwiches...anything that needs to be in bite size pieces for the little ones! It's much faster and easier than using the knife and fork method.
- Potatoes will take food stains off your fingers. Just slice and rub raw potato on the stains and rinse with water.
- Use lifesavers candy to hold candles in place on your next birthday cake! Kids love 'em!
- Place a slice of apple in hardened brown sugar to soften it back up.

January Sneak Peak

Host a show in January, and you can earn ***MORE*** Free Product Value!

Guest Sales	Cooking Show	Catalog Show	January FPV for Cooking Show	January FPV for Catalog Show
1000+	\$215	\$200	= \$315	\$300
900	\$190	\$175	= \$265	\$250
800	\$165	\$150	= \$240	\$225
700	\$140	\$125	= \$215	\$200
600	\$115	\$100	= \$165	\$150
500	\$90	\$75	= \$140	\$125

PLUS...

Save **60%** on **ONE** Scraper Collection of your choice!



COME JOIN US!

What's your dream?

Turn your dreams into reality

Tens of thousands of women and men have achieved their dreams with a Pampered Chef® business. Now, it's your turn.

- Spend more time with family
- Work your business around your schedule
- Pay off debt
- Earn extra income for your retirement, education, car payment, mortgage or vacations

*The Pampered Chef makes owning your own business easy!
Your success is our priority.*

Strawberry Cheesecake Trifle

- 2 quarts of strawberries, sliced
- 2 tablespoons sugar
- 2 tablespoons almond extract
- 2--8 ounce blocks cream cheese, softened
- 1 C. sour cream
- 2 C. powdered sugar
- 1 t. vanilla extract
- 1/4 t. almond extract
- 16 ounce tub whipped topping or 1 pint cream, whipped
- 1 large angel food or pound cake, torn into pieces

Set aside some berries for garnish. Mix rest with sugar and almond extract. Set aside. Mix cream cheese, sour cream, powdered sugar, vanilla and almond extract. Fold in whipped cream.

In a trifle bowl: 1/2 cake, 1/2 berries, 1/2 cream cheese mixture, repeat layers. Garnish with remaining berries. Refrigerate.

Turkey Cranberry Wreath

2 pkg. (235g each) refrigerated crescent rolls
1/2 C. mayonnaise
2 T. honey Dijon mustard
1/2 tsp. coarsely ground pepper
2 C. cooked turkey, chopped
1/2 C. celery, sliced
3 T. fresh parsley, snipped
1/2 C. dried cranberries
4 oz. Swiss cheese, shredded (1cup)
1/4 C. walnuts, chopped (optional)
1 egg, separated

Preheat oven to 375°F.

Unroll crescent dough; separate into 16 triangles. With wide ends of triangles toward the center, arrange 8 triangles in a circle on Large Round Stone. Corners of wide ends will touch and points will extend 1 inch beyond of Baking Stone. Arrange remaining 8 triangles in center, matching ends. Seal seams using Dough and Pizza Roller. (Points will overlap in center; do not seal.)

Measure mayonnaise, mustard and black pepper into Classic Batter Bowl. Grate cheese into Batter Bowl using Deluxe Cheese Grater. Mix filling using Min 'N Scraper. Using Medium Scoop, scoop filling over seams of dough forming a circle.

Coarsely chop walnuts using Food Chopper; sprinkle over filling. Beginning in center, lift one dough triangle across mixture. Continue alternating with outer triangle, slightly overlapping to form wreath. Tuck last end under first.

Separate egg over Small Batter Bowl using Egg Separator. Beat egg white lightly; brush over dough using Pastry Brush. Bake 25-30 minutes or until golden brown. Cut and serve using Slice 'N Serve. Yields 10 servings.

Per serving: 363 calories; 17 g protein; 24g fat;

“OUTLET SHOPPING”

Be sure to check out the Pampered Chef Outlet for some great deals on retired items

Go to www.pamperedchef.biz/cfairbanks click, “Order Products” then select option 2 & outlet specials are located at the bottom.

PLEASE FORWARD TO A FRIEND!

Thank YOU for making ME and  part of your life.

Without YOU, I'd have NO business in the kitchen!

I love what I do and you can too!

I'd love to help you start your very own Pampered Chef business.

Cindy Fairbanks

740.334.5503

cfairbanks007@hotmail.com

www.pamperedchef.biz/cfairbanks