

SEPTEMBER IS SPECTACULAR STONEWARE MONTH!

All Stoneware is 20% off in September!

That's right!

You can purchase

UNLIMITED Stoneware for 20% off!

- Complete your Stoneware collection for your kitchen!
- Stock up on gifts—*there's a piece of Stoneware for everyone's kitchen!*

New Traditions Collection

Stoneware	Cranberry Item #	Fr. Vanilla Item #	Reg. Price	Your Cost 20% off
Mini-Baker	#G337	#G395	\$21.00	\$16.80
Square Baker	#G337	#G315	\$32.50	\$26.00
Rectangular Baker	#G338	#G310	\$43.00	\$34.40
Oval Baker	#G333	#G300	\$33.00	\$26.40
Deep Dish Baker	#G336	#G317	\$35.00	\$28.00
Deep Dish Pie Plate	#G332	#G305	\$29.75	\$23.80
Small Oval Baker	#G334	#G316	\$17.50	\$14.00

Classics Collection

Stoneware	Item #	Reg. Price	Your Cost 20% off
Rectangular Baker	#G430	\$32.00	\$25.60
Deep Dish Baker	#G390	\$23.00	\$18.40
Rectangular Lid/Bowl	#G435	\$38.50	\$30.80
Rectangle Stone	#G350	\$25.20	\$20.20
Large Round Stone	#G370	\$25.50	\$20.40

Classics Collection

Stoneware	Item #	Reg. Price	Your Cost 20% off
Mini Loaf Pan	#G418	\$30.00	\$24.00
Stoneware Bar Pan	#G445	\$28.00	\$22.40
Medium Bar Pan	#G449	\$21.50	\$17.20
Small Bar Pan	#G448	\$14.50	\$11.60
Stoneware Fluted Pan	#G440	\$26.50	\$21.20

Classic Round Stone #G340 \$18.50 \$14.80	Mini Fluted Pan #G441 \$33.00 \$26.40
Stoneware Loaf Pan #G417 \$18.50 \$14.80	Stoneware Muffin Pan #G465 \$32.00 \$25.60

What's better about getting 20% off Unlimited pieces of Stoneware?

**How about getting 60% off your first piece,
and up to 40% off every piece after that!**

That's what HOSTS in September will receive!

(Actually, hosts can save even more than that! Ask me how!)

Look at it this way—Hosts can buy 7 EXCELLENT pieces of Stoneware for under \$50 in September with an average show!

Here's how:

It's so incredible! With a \$500 show, our hosts receive:

- **Choice of either Host Special for 60% off**
- **2 Half-Price Items**
- **\$90 in FREE PRODUCTS of their choice**
-

Host Rewards Program

Guest Sales*	Free Product Value ⁵	Half-Price Items	Discount
\$1,000 +	\$215	4	30%
\$900	\$190	3	30%
\$800	\$165	3	30%
\$700	\$140	3	25%
\$600	\$115	2	25%
\$500	\$90	2	25%
\$400	\$60	2	20%
\$300	\$40	1	20%
\$200	\$25	-	20%
\$150	\$15	-	15%

25% off anything else they want from the catalog!

So, if they want all Stoneware, they can get:

- Glazed Rect. Baker (60% off - host special)-- \$17.20
- Muffin Pan (\$25.60 - FREE host credit)-- FREE
- Fluted Pan (\$21.20 - FREE host credit)-- FREE
- Lid/Bowl (\$30.80 - FREE host credit)-- FREE
- Medium Bar Pan (\$17.20 -remainder of free credit minus 25% discount)-- \$3.60
- Pie Plate (\$23.80 - 1/2 price item)-- \$11.90
- Square Baker (\$26- 1/2 price item)-- \$13.00

Sub Total: \$45.70

THEN.....they can do their HOLIDAY shopping for all those "\$10 friends" and buy an unlimited number of Small Bar Pans for \$8.70!!!!!! **WHAT A DEAL!**

-or-

Hosts may choose to buy our entire new Fall Linen Set for 60% instead of the one Stoneware piece for 60%! It's your choice!



The Fall Table Linens include:

- ☞ **Four Reversible Placemats**
- ☞ **Four Leaf Napkins**
- ☞ **Four Leaf Napkin Rings**

***This entire set would only cost you \$30.40
—a savings of \$45.60!!!!!!***

**I have VERY LIMITED dates in September available!
*Call or email me today to get one of these dates!*****

September 2005						
<p>Looking to Book a Show in September? Here are my bonus September Dates! September 1, 6, 7, 8--Book one of these dates to receive the EASY CLEAN KITCHEN BRUSH FREE!</p>						
Sun.	Mon.	Tues.	Wed.	Thur.	Fri.	Sat.
				1 Available Bonus Date!	2	3

4	5 Labor Day	6 Available Bonus Date!	7 Available Bonus Date!	8 Bonus Date! TAKEN!	9 Available For YOUR Show!	10 Available For YOUR Show!
11 Available For YOUR Show!	12 Team Meeting! Join me!	13 Available For YOUR Show!	14 Out of Town	15 Out of Town	16 Out of Town	17 Out of Town
18 Out of Town	19 Out of Town	20	21 Available For YOUR Show!	22 Autumn Begins	23	24 Out of Town
25 Out of Town	26 Available For YOUR Show!	27	28	29	30 Available For YOUR Show!	

****More Dates may become available as needed**

Be the FIRST to see all of our NEW FALL PRODUCTS!
Over 35 New Products!

Roasting Pan w/Rack	Spreader Set
Turkey Basics Recipe Card Collection	Basil Blend Canola Oil
Reversible Bamboo Carving Board	Basil Blend Canola Oil & Petite Squares Set
Meat Lifters	Great Grilling Seasoning and Recipe Collection Set
Insulated Tote	Microplane Adjustable Grater
Reversible Table Runner	Chef's Tongs
Reversible Placemat Set	Silicone Oven Mitt
Leaf Napkin Set	Bar Board & Knife Set (avail. in Cranberry and Butternut)
Leaf Napkin Ring Set	Citrus Press
Stripe & Leaf Towel Set	Stainless Steel Mini Whisk
Entertaining Set w/Striped Platter	Easy Read Measuring Cups
Striped Rectangle Platter	Double Strength Madagascar Bourbon Pure Vanilla Extract
Striped Medium Bowl	Twixit Clip Combo Pack (in white)
Striped Small Bowl	Small Round Stone
Striped Small Square	Fall/Winter Season's Best Recipe Collection
Celebrate Plate	Fall/Winter Una Muestra de The Pampered Chef
Woven Rectangle Tray	Stoneware Inspirations Cookbook
Rectangle Platter	Patriotic Stoneware Mold

Here is a great picture of some of our newest entertaining products!

Below: NEW Striped Simple Additions, Table Linens (Table Runner, Placemats, Napkins, Napkin Holders), Entertaining Set, Woven Rectangle Platter



The Pampered Chef has 3 new Celebrations Shows for FALL!
(these shows are in addition to the fun theme shows I already offer)

These shows are in addition to the fun



Dim Sum and Then Sum

Dim Sum is an assortment of small, delectable dishes like dumplings and egg rolls. Recipes include: Potstickers with Sweet Asian Dipping Sauce (shown above), Chicken Satay Spring Rolls and Sizzling Coconut Shrimp Cakes.

Olé - Fast and Festive
Every Day Meals

Olé - Fast and Festive
Every Day Meals

Ole! Fast & Festive Everyday Meals

Salsa and tortillas are now top-selling items in the United States, so people are sure to be looking for ways to bring the taste and flair of Mexican Food to their own tables. Recipes include: Green Chile Frittata (shown above), Family-Size Baked Burrito & Mole Chicken Pizza.

Chocolate Chocolate
Chocolate

Chocolate Chocolate
Chocolate

Chocolate! Chocolate! Chocolate!

Everyone love chocolate! Tempt your taste buds with recipes like the decadent Chocolate Silk Mousse in Crispy Shells(shown above). Who could turn down a party like this? This show is perfect for a Girls Night Out or any gathering of people who get weak in the knees over a scrumptious Chocolate Treat. Other Recipes include: Molten Chocolate Skillet Brownie and Chocolate Banana Phyllo Bundles.

Which Celebrations Kitchen Show® is for you?

Looking to book in October?

Hosts in October can choose between these items for 60% off:

Professional Roasting Pan with Rack: Regular Price: \$145 Host Price: \$58

Meat Lifters-Regular Price: \$25 Host Price: \$10

Carving Set-Regular Price: \$45 Host Price: \$18

***PLUS!** Have 15 or more buying guests at your show
and receive the **Celebrate Plate FREE! A \$25 value!**

October 2005

**Book one of my bonus dates,
and receive the NEW Patriotic Stoneware Mold FREE!
A \$8.50 value! Bonus dates- - October 2,3, 5, 9***

Sun.	Mon.	Tue.	Wed.	Thur.	Fri.	Sat.
						1
2 Available Bonus Date!	3 Team Meeting! Join me!	4	5 Available Bonus Date!	6	7 Available Bonus Date!	8
9 Available Bonus Date!	10	11	12	13	14 On Vacation	15 On Vacation
16 On Vacation	17 On Vacation	18 On Vacation	19 On Vacation	20 On Vacation	21 On Vacation	22 On Vacation
23 On Vacation	24	25	26	27	28	29
30	31					

**other dates are available--call today to book your show!*

*Looking for a way to pay for Christmas this year?
Need to make some extra money for school supplies/book rent?
Want to earn free products and products at a discount?
Call today to ask more about becoming a
Pampered Chef Consultant!*

Finally, be one of the first 5 people to visit my website and contact me through the website, and you'll receive the new Fall/Winter Season's Best Recipe Book for free!

www.pamperedchef.biz/chefbilyeu

Thanks for all your business-
Special thanks to my July & August Hosts:
Kiersten Neal--*earned over \$120 in free products!*
Sara Mixell--*(closing at the end of the month)*
Robin Ginn--*earned over \$183 in free products!*
Kara Ingram--*received over \$250 in products as bridal gifts!*
Michelle Tinch--*earned over \$155 in free products!*
I earned over \$560 in just these 5 shows!

**Finally, I want to leave you with a couple great recipes from my
"All About Apples" theme show! ENJOY!**

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Order Online 24/7!

Fill your Kitchen with Family & Friends...I'll Fill it with Free Products!

I Y what I do...You can too!
Try our tools, and change your kitchen...
Try our business and change your life!
"All our dreams can come true, if we have the courage to pursue them"--Walt Disney

Apple Bundles

Serving Size : 8

2 lg apples
1 pkg refrigerated breadstick dough -- 11 oz
1 med orange
2 tbsp butter -- melted
1/2 c sugar
1 tsp cinnamon

Preheat oven to 375F. Peel, core, and slice apples. Cut slices in half. Unroll dough; separate into 8 breadsticks. Cut each in half crosswise to make 16 strips. Place 3-4 apple slices at the end of each piece of dough; roll up. Arrange bundles in greased 7x11-inch pan. Zest 1 teaspoon orange rind, set aside. Juice orange. Pour orange juice into bottom of pan. Pour butter over bundles. Mix zest, sugar and cinnamon; spoon over bundles. Bake 25-30 minutes or until golden brown. Serve warm or topped with light whipped topping if desired.

Harvest Apple Skillet Cake

Recipe:

2 oranges

5 small, firm, red baking apples, such as Jonathan (1 1/4 pounds)

2 tablespoons butter or margarine

1/4 cup sugar

2 1/2 teaspoons Pantry Cinnamon Plus(TM) Spice Blend, divided

1/2 cup pecans

1 package (18.25 ounces) yellow cake mix

3/4 cup water

1/4 cup vegetable oil

3 eggs

Thawed, frozen whipped topping (optional)

Additional pecan halves (optional)

1.

Preheat oven to 350°F. Using Lemon Zester/Scorer, zest one orange using short strokes; set aside. Score long strips from remaining orange and form into curls for garnish; set aside. Using Utility Knife, cut one slice from the center of the scored orange; set aside. Juice oranges to measure 1/4 cup juice; set aside.

2.

Using Apple Peeler/Corer/Slicer, core and slice apples, leaving peel on. Slice each apple in half vertically; do not separate slices. Melt butter in Family Skillet over medium heat, tilting Skillet to coat bottom. Combine sugar with 1/2 teaspoon of the Spice Blend in Flour/Sugar Shaker. Sprinkle over butter in bottom of Skillet. Place reserved orange slice in center of Skillet. Arrange 5 apple halves, skin side down, in a circular pattern around orange slice; arrange remaining halves around first circle of apples. Cook over medium heat 5 minutes or until apples are slightly softened. Using Bamboo Spoon, gently press down and fan out apple slices to cover bottom of Skillet.

3.

Coarsely chop pecans using Food Chopper. Combine pecans, cake mix and remaining Spice Blend in Classic Batter Bowl. Add reserved orange juice and zest, water, oil and eggs; beat until smooth using Stainless Steel Whisk. Gently pour batter over apples in Skillet, spreading evenly.

4.

Bake, uncovered, 30-35 minutes or until Cake Tester inserted in center comes out clean. Using Oven Mitts, carefully remove to Nonstick Cooling Rack. Loosen edges of cake with Skinny Scraper and carefully invert cake onto heat-proof serving plate. Garnish with whipped topping, orange curls and pecan halves, if desired. Serve using Slice 'N Serve®.

Yield: 12 servings or 24 sample servings

Nutrients per serving: Calories 340, Total Fat 16 g, Saturated Fat 3 g, Cholesterol 60 mg, Carbohydrate 47 g, Protein 4 g, Sodium 320 mg, Fiber 2 g

Cook's Tip: To unmold cake onto a Round Baking Stone, place a 15-inch circle of Parchment Paper over cake before inverting. This will protect both the Skillet and the Baking Stone from becoming scratched.

Cranberry Apple Crisp

6-7 Granny Smith apples
1 Can (16 oz). Whole cranberry sauce
3/4 c. sugar;
2 Tbs. all-purpose flour
1/4 c. nuts;
1 c. rolled oats
1/3 c. packed brown sugar;
1/3 c. all-purpose flour 1 tsp. cinnamon;
1/4 c. butter, melted
Vanilla ice cream or whipped topping

1. Preheat oven to 375 degrees.
2. For filling, peel, core, and slice apples using the Apple Peeler/Corer/Slicer.
3. Cut slices in half using 8" Chef's Knife; place in 9 "x 13" Baker.
4. In Classic 2-Qt. Batter Bowl, combine cranberry sauce, sugar, and flour; mix well using Mix 'N Scraper.
5. Pour cranberry mixture over apples in Baker; toss to coat evenly.
6. For topping, chop nuts using Food Chopper.
7. Measure brown sugar using Measure All Cup. Using 1 Cup Adjustable Scoop, measure flour and oats. Using Adjustable Measuring Spoons, measure cinnamon. In 1-Qt.Batter Bowl, combine nuts, oats, brown sugar, flour and cinnamon.
8. Place butter in Covered Microwave Cooker; microwave on high 30-45 seconds or until melted.
9. Add butter to dry ingredients; mix well. Sprinkle topping over fruit mixture.
10. Bake 35-40 minutes or until fruit is tender. Serve warm with ice cream or whipped topping, if desired.

