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Getting Pampered

Pampered Chef Product News, Consultant Announcements
and Recipes—Just for YOU!

“Kitchen Smarts”

Tips & Techniques
To Make Cooking & Baking More
Successful!

Beans

To Choose: Buy beans from a busy market with a steady turnover. Freshness counts, even for dried beans. Older ones will take longer to cook.

To Store: Transfer dried beans to a glass jar and stick a couple of dried chile peppers in with them. The chiles will keep any pantry bugs from invading your beans.

To Sort & Rinse: Spread beans out in a single layer and pick out any stones and shriveled or discolored beans. Dump beans into a large bowl of water and swirl around. Discard any beans that float to the top. Drain.

To Soak: Cover rinsed and sorted beans with 4 times the volume of cold water and set aside 6-8 hours or overnight, until beans have doubled in size. When one is cut open, it should be moist all the way through. Drain and cook as desired. Note: lima and pinto beans do not generally need soaking.

~September Host Bonus~

What piece of Stoneware do you want?

Host a Show in September, and select ONE piece of Stoneware at 60% off!

OR

Select a set of NEW FALL TABLE LINENS at 60% off!

Add to your Stoneware Collection or start a new one! Save up to \$25.80!

Includes New Traditions Cranberry & French Vanilla as well as the Classics Collection.

** Offer excludes Small Round Stone and Round-Up from the Heart Stoneware Mold.

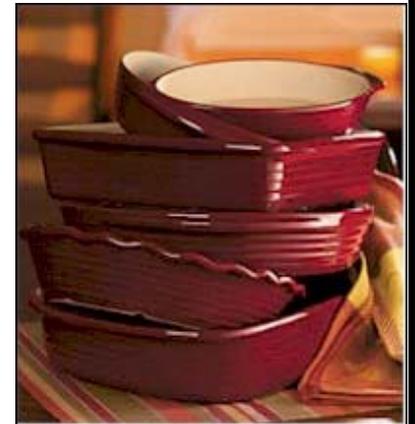


Table Linens include four Reversible Placemats, four Leaf Napkins and four Leaf Napkin Rings – Regularly \$76 – JUST \$30.40!

This is in addition to benefits with our exciting host program:

- ◆ Select free products of **your** choice.
- ◆ Hospitality bonus - \$15 gift of Free Product Value to thank you for hosting a Kitchen Show.
- ◆ Up to 4 half-price products!
- ◆ Up to a 30% discount on other purchases at your Show.
- ◆ A 10% discount for a full year.
- ◆ Free shipping on your order.

September Guest Special – Stock up on Stoneware! Save 20%

Purchase our Stoneware at a 20% savings! The more you buy, the more you save!

Featured Recipe – Mean Bean Casserole

A super simple stick to the ribs meal!

Ingredients:

- 1 Pound Ground Beef
- 2 Apples
- 2 Medium Onions
- 4 Slices Bacon
- ¼ Cup Barbeque Sauce
- 1 Large can Pork & Beans



Directions:

1. Peel (Vegetable Peeler #1050 \$3.50) and dice apples and onions in Food Chopper (#2585 \$28.50).
2. Add beef, apples, onions and diced bacon to Family Skillet (#2360 \$65.50) and sauté until onions become translucent, stirring with Nylon Slotted Spoon (#2336 \$5.50)
3. Add barbeque sauce, Pork & Beans and cook until hot throughout. Serve!

Up & Coming...

~October~

- ◆ Hosts get Thanksgiving Essentials at 60% Off!
- ◆ Guests purchasing \$50 in products receive the Jar Opener FREE!

~November~

- ◆ Hosts get their choice of one Simple Additions Entertain Pieces at 60% Off!
- ◆ Guests purchasing \$50 in products receive the Double Strength Madagascar Bourbon Pure Vanilla Extract FREE!

Contact ME to Book Your Shows or Start YOUR Business TODAY!

You can start earning **FREE** Products Immediately! Ask me how.

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