



# August News

*Discover the chef in you!*

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## Tax Free Weekend! Mark your calendar for August 4-6, It's Tax Free Weekend!

Host a show the first WEEK of August (August 1<sup>st</sup> – 6<sup>th</sup>), and all guest orders will be TAX FREE also! In addition, you have the opportunity to be the FIRST to own the BRAND NEW, 8 QUART, Stainless Steel Mixing Bowl; the perfect addition to your Stainless Steel Bowl Collection!



**August Host Special:** Hosts have their choice of the Microplane Adjustable Grater for only \$10.60 (Reg. \$26.50), or the 8 Quart Stainless Steel Mixing bowl for \$19.20 (Reg. \$48.00), An AMAZING SAVINGS!

**Guest Special:** Purchase \$60 or more and you've earned the Quick-Stir Pitcher **FREE**. (I just love that word!) And if you been holding off on purchasing certain items, be sure to check our discontinued list below!



# Going...Going...Gone!!!

## WHAT!?! DISCONTINUING ITEMS September 1<sup>ST</sup>? BUT WHY?

The Pampered Chef is a leader in kitchen fashion and technology. Just like a car, there may be nothing wrong with a new 2005 model, but 2006 styles are what many people want. And, since Pampered Chef wants to keep a manageable sized catalog, items that have been available for years have the potential to be discontinued in order to make room for new products! If you haven't gotten it yet, get it now! Make a list of your dream products and check it twice, it may be on this discontinued list!



#1390  
 Deep Dish Baker  
 \$23.00



# 1391 Deep Dish  
 Baker Lid \$12.50



#1435  
 Rectangular Lid/Bowl  
 \$38.50



#1431 Rectangular  
 Baker Lid  
 \$14.50



#1543 Tart/Quiche  
 Pan with Fluting Tool  
 \$21.00



#2018  
 Striped Rectangle  
 Platter \$24.00



#1940  
 Essential Set  
 \$75.00



#1255 Avocado  
 Peeler \$5.00



#1265  
 Grapefruit Knife  
 \$6.50



#2080  
 Cherry & Olive Pitter  
 \$12.75



Small Mix-n-Scrapers  
Turquoise #1663, Sea  
Green #1661, and  
Aquamarine #1662  
\$11.00



Hot Pad / Trivets in  
Turquoise #2129, Sea  
Green #2128, and  
Aquamarine #2127  
\$9.75



Microfiber Towels in  
Turquoise #2973, Sea  
Green #2972, and  
Aquamarine #2971  
\$8.50



#2647  
Twixit Clip Combo  
Pack in Turquoise, Sea  
Green and  
Aquamarine colors  
\$4.75



#2974  
Tattersall Towel Set  
\$14.75



#1680  
Pastry Blender  
\$5.00



#1623  
Pastry Brush  
\$9.75



#2991  
Stainless Serving  
Spoon \$15.00



#2990  
Stainless Serving  
Fork \$15.00



#2905 Stainless  
Serving Picks \$10.00



#9839  
Patriotic Tablecloth  
\$29.00



#2968 Patriotic  
Basket Liner \$19.00



#2934  
Patriotic Stoneware  
Heart \$8.50



#2243  
Digital Thermometer  
\$39.50



#2116  
Basil Blend Canola Oil  
& Petite Squares Set  
\$22.00



#2405 Double Boiler  
\$28.50



#2400 Generation II  
Cookware Set  
\$195.00



#2360  
Generation II Family  
Skillet \$65.50



#2380 Generation II  
Square Griddle  
\$38.00



#2370  
Generation II Small  
Saute Pan \$20.75



#2020  
Generation II Stir-Fry  
Pan \$59.50



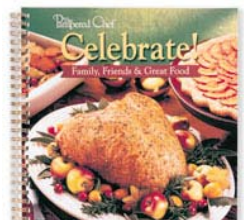
#2365  
Generation II Skillet  
Lid \$30.00



#9616  
Farmers' Market  
Seasoning Set \$5.50



#9546  
Fiesta Seasoning Set  
\$5.50



#2211 Celebrate  
Cookbook  
\$14.75





#1880  
Una Muestra de The  
Pampered Chef  
Spring/Summer  
Collection \$1.00



#1876  
Spring/Summer  
Season's Best  
Recipe Collection  
\$1.00



#2841 Super Salads  
Recipe Card  
Collection \$5.00



#2847  
Easy Pies & Tarts  
Recipe Card  
Collection \$5.00

## SAVE MONEY BY ORDERING THESE ITEMS BEFORE SEPTEMBER 1

Item #...	Description .....	Current \$	After Sept 1
1988	Entertaining Set .....	\$64.00	\$68.00
2016	Striped Small Bowl .....	\$9.00	\$12.00
2017	Striped Small Square .....	\$9.00	\$12.00
2019	Striped Medium Bowl .....	\$12.00	\$16.00
1976	Coffee and More Cups .....	\$17.50	\$18.50
1990	Petite Squares .....	\$10.75	\$12.00
2022	Rectangular Platter .....	\$21.00	\$23.00
1935	Large Bowl .....	\$35.00	\$39.00
1910	Small Bowls .....	\$15.00	\$16.00
1942	Large Square Platter .....	\$40.00	\$45.00
1915	Medium Bowls .....	\$20.00	\$22.00
1925	Small Squares .....	\$15.00	\$16.00
2585	Food Chopper .....	\$28.50	\$29.50
1044	Paring Knife .....	\$14.75	\$15.00
1046	Utility Knife .....	\$18.75	\$19.00
1047	Chef's Knife .....	\$25.75	\$26.00
1041	Carving Set .....	\$45.00	\$45.50
1285	Serrated Bread Knife .....	\$8.50	\$8.75
1035	Steak Knife Set .....	\$45.00	\$45.50

Item # ..	Description .....	Current \$	After Sept 1
1615	Handy Scraper .....	\$5.75	\$6.00
1765	Double Balloon Whisk .....	\$14.00	\$14.50
2475	Stainless Whisk .....	\$12.00	\$12.50
1375	Small Round Stone .....	\$14.50	\$15.00
1340	Medium Round Stone .....	\$18.50	\$19.00
1370	Large Round Stone .....	\$25.50	\$26.00
1350	Rectangle Stone .....	\$25.25	\$25.50
1448	Small Bar Pan .....	\$14.50	\$15.00
1449	Medium Bar Pan .....	\$21.50	\$22.00
1445	Large Bar Pan .....	\$28.00	\$29.50
1430	Classic Rectangular Baker .....	\$32.00	\$35.00
1465	12 count Muffin Pan .....	\$32.00	\$32.50
1418	Mini Loaf Pan .....	\$30.00	\$31.00
1417	Stoneware Loaf Pan .....	\$18.50	\$19.50
1440	Stoneware Fluted Pan .....	\$26.50	\$27.00
9506	Italian Seasoning Mix .....	\$5.00	\$5.50
9500	Korintje Cinnamon .....	\$5.25	\$5.50
2124	Pizza Party Set .....	\$51.50	\$52.00

To view these products, visit my website at [www.pamperedchef.biz/rwester](http://www.pamperedchef.biz/rwester), select "Our Products", and type in the item number listed.

**146 DAYS 'TILL CHRISTMAS** (as of August 1<sup>st</sup>) Earn extra cash for Christmas!!

### **AUGUST SPECIAL - EVEN MORE REASONS TO JOIN NOW!!!**

Let's say you join The Pampered Chef in August and do 6 cooking shows. Let's calculate the benefits using sales figures **BELOW** the Company's Average, say around \$300 at each show, with no bookings (Our company average is \$475).

What you've got:

\$350.00	Products from Super Starter kit
\$143.25	Products from Super Starter 1 Bonus
\$145.00	Products from July/Aug Bonus
\$90.50	Midseason Products Bonus
<u>\$414.00</u>	Commission check
\$1142.75	in Products and Cash!!!

Expenses:

\$90	for your Starter kit
<u>\$50</u>	miscellaneous expenses
\$140	Total Expenses

**A total value of \$1002.75 for about 24 hours of your time!!!**

**This is equivalent to approximately \$167.23 / night.**

As an Extra Bonus, if you recruit in August, you'll also receive the Professional Grill Pan (a \$95 value), a \$50 Home Depot Gift Card, AND be entered into a drawing for a \$10,000 Home Depot Kitchen Makover! Want to know more about the upcoming product line? Call me!

**Empowering Women** – Want to know more about The Pampered Chef opportunity. Go by your local Barnes & Noble or Borders bookstore, and pick up a copy of Empowering Women magazine, where The Pampered Chef is this month's featured company! The magazine focuses on independent business owners and offers insight from best-selling authors and experts, including people like Steven Covey!

### **Recipe of the Month:**



## **Lemon Chicken with Cucumber Lime Salsa!**

*A cool cucumber salsa is a colorful and refreshing accompaniment for the lemony grilled chicken!*

### **Ingredients:**

#### **Chicken and Marinade**

- 1 broiler-fryer chicken (4 pounds), quartered
- 2 lemons
- 3 garlic cloves, pressed
- 2 tablespoons olive oil
- 2 teaspoons dried oregano leaves
- 1 teaspoon paprika
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper

#### **Cucumber Salsa**

- 1/2 medium unpeeled cucumber, seeded and coarsley chopped (1 cup)
- 2 tablespoons coarsely chopped red onion
- 1/3 cup pitted ripe olives, sliced
- 1/4 cup diced red bell pepper

1. For chicken and marinade, rinse chicken and pat dry with paper towels. Trim any excess fat from chicken. Zest lemons using Microplane® Adjustable Grater to measure 1 tablespoon zest. Juice lemons using Juicer to measure 1/2 cup juice. Place zest and juice in Stainless (8-qt.) Mixing Bowl. Press garlic into batter bowl using Garlic Press. Add oil, oregano, paprika, salt and black pepper; whisk using Mini-Whipper. Remove 2 tablespoons of the marinade and reserve for the salsa.
2. Add chicken to marinade in mixing bowl; turn to coat. Cover; marinate in refrigerator 2-4 hours, turning chicken occasionally.
3. Meanwhile, for salsa, coarsely chop cucumber and onion using Food Chopper. Slice olives using Egg Slicer Plus®; dice bell pepper using Chef's Knife. Place vegetables in small bowl; add reserved 2 tablespoons marinade and mix gently. Cover and refrigerate until ready to serve.
4. Prepare grill for indirect cooking over medium coals. Remove chicken from marinade; discard marinade. Place chicken, skin side up, on grid of grill using Barbecue Tongs. Grill, covered, 45-50 minutes or until chicken registers 180°F in thickest part of thigh portion and juices run clear. Serve salsa with chicken.

Yield: 4 servings. Nutrients per serving: Calories 470, Total Fat 27 g, Saturated Fat 6 g, Cholesterol 150 mg, Carbohydrate 7 g, Protein 50 g, Sodium 520 mg, Fiber 2 g

**Cook's Tips:** Two cornish hens (about 1¼-1½ pounds each) can be substituted for the chicken. To prepare hens, rinse and pat dry with paper towels. Remove backbone by cutting on either side with kitchen shears. Lay hen flat and cut in between breasts to separate into halves. Repeat with second hen. Marinate and grill as directed 30-35 minutes or until chicken registers 170°F in thickest part of breast portion and juices run clear. Use the instant read Pocket Thermometer or Digital Thermometer to accurately check the temperature of the chicken for doneness.

Thank you for making me and The Pampered Chef part of your life!  
Without YOU, I'd have no business in the kitchen! Rita Wester 817-909-0288