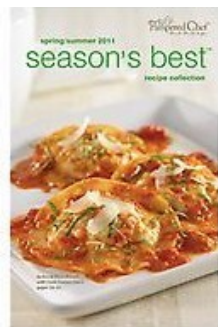


How can I *thank you*
enough?

Looking for a way to say Thank you for your guests' generosity? Cost effective, personal, and a sure reminder of the wonderful time you had at your Pampered Chef Bridal Shower? Our Season's Best Recipe Collection is one of our most popular items, and it's only a dollar! Order a stack and write a personal note in each for a sure fire way to convey how much you truly appreciate the love and support of your closest friends and family.



Still looking for favors for your wedding? Easy recipes go a lot further than pillows of candy! Your guests won't be able to stop talking about what a special gift you gave them for being in attendance at your special day. A Season's Best for the season's best wedding!

more *love*, less labor™



The Pampered Chef®
discover the chef in you™

The Pampered Chef®

INDEPENDENT CONSULTANT

Natalie Larson

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thefoodfight@yahoo.com

This is your special day, and it should be a piece of cake!



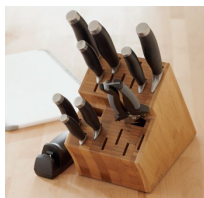
You're getting married, Congratulations! In the midst of one of the most exciting times of your life,

you've undoubtedly felt overwhelmed at one point or another. Your Pampered Chef Bridal shower will not be one of those times! I have provided a small list of things I'll need from you upon my arrival, but once I walk through your door, your job is done! It will be an informative, exciting time for you and your closest friends and family as I prepare a delicious sampling of some of our best recipes! I'll show you the benefits of having a cohesive kitchen that works for you, and not the other way around. With the help of Pampered Chef, you'll spend less time working in the kitchen and more time with the love of your life! Happy Cooking and Best Wishes!

Shopping List for demos:

1 pkg (18-21 oz.) brownie mix (plus ingredients to make cake-like brownies)
2 bars milk chocolate candy, divided
3 cups cherry pie filling
1 tsp almond extract
1/2 cup cranberry-cherry juice
2 cups cold 2% milk
2 pkg (3.3 oz each) white chocolate instant pudding and pie filling
1 container (8 oz) frozen whipped topping, thawed
1 C chopped broccoli florets
2 cups chopped cooked chicken breast
1/2 diced red bell pepper
1 cup shredded sharp cheddar cheese
1/2 cup mayonnaise
2 garlic cloves
2 tsp dried dill weed
1/4 tsp salt
2 pkg (8 oz) refrigerated crescent roll dough
1 egg
2 tbsp slivered almonds

What to provide your guests:



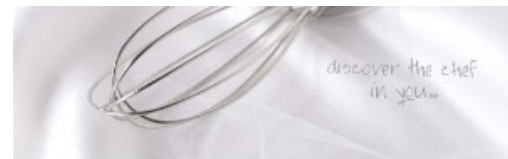
Paper cups
Paper plates
Napkins
Beverages
Utensils

A week prior to your Shower, I need:

Completed Well Stocked Kitchen Wish list

Final count of guests attending

Any questions you may have!



Filling out your wishlist is the best part of having a Pampered Chef Bridal Shower— besides getting your products in the mail, of course! Give yourself and your fiancée a break, grab a catalog and your Well Stocked Kitchen List, and start planning your dream kitchen. Need new dishes? Check out the Dots Collection! What about cookware? Do you prefer non stick or stainless? No idea what's best for you? Please don't hesitate to call or email me, I would be more than happy to provide you with the information you need to make the best choices for you and your new family! Fill out your wishlist and get it to me as soon as possible so I can prepare your Wishing Tree for your shower. Your guests will choose the products from the Wishing Tree they'd like to give you as a gift, and so I need a little time to prepare it before the special day arrives!



I hope you're as excited about your Pampered Chef Bridal Shower as I am; I am sincerely looking forward to seeing you again and meeting your family, and, of course, your other half! And remember, please do not hesitate to call me with any questions or concerns you may have— it truly is my pleasure to assist you in any way possible with my expertise in our products.