

LESLIE'S LUNCHBOX

Volume 1 Issue 4
February 2006

EXCITING NEWS

There is so much to tell of you in this edition of the lunchbox., that it might be a tad longer than previous newsletters.

First, I want to remind you of the February hostess special of the cookware. This is a great opportunity to own some great cookware at 60% off.

Our new spring line will be available March 1. We have come back with some great colors for our clips, spatulas and towels. We are also discontinuing some items and I will list them in a different section of the newsletter.

We will be redesigning a few of our products like the quick stir pitchers, the Simple Additions iron stands, the coffee mugs and introducing a new line of our fabulous cookware .

I am very excited about all the changes that are going on with the Pampered Chef. We have now changed our tag line from "the kitchen store that comes to your door" to "discover the Chef in You". We have started a new promotion for those of you who are interested in becoming a Kitchen Consultant. If you sign on and qualify by March 31 you will earn the brand new Executive 12" Skillet free (that is a \$125 value). Contact me if you are interested in taking advantage of this great opportunity.



DISCONTINUE PRODUCTS

These products are no longer going to be available as of March 1. If you would like to purchase any of these items, get in contact with me.

Striped & Leaf Towel Set
Reversible Table Runner
Leaf Napkin Set
Leaf Napkin Rings
Reversible Placemat Set

Bar Board & Knife Set (Cranberry and Butternut)
Spreader Set
Season's Best Storage Case
Recipe Collection Binder
Simple Additions Mugs
Stoneware Storage Rack
Stoneware Mold Holder
Chillzanne Ice Bucket
Lemon/Rosemary Candle

Oven Pad
Oven Mitt
Nylon Slice 'N Serve
Cake Tester
Non stick Cake Pan
Cake Mixes
Good Morning Breakfast Set
Pizza Lovers Set
Crock and Beer Bread Mix
Super Swat

Kitchen Tip

To degrease cooled meat soups and stews, put a sheet of waxed paper or plastic wrap directly on top of the liquid before refrigerating. When you are ready to reheat, peel off the waxed paper and the fat will come off with it.

MARCH HOSTESS SPECIAL

March will be a great month for both hostesses and guests. If you host a show in March you can choose as your special either the Stainless Steel Mixing Bowls for \$27.80 or the Easy Read Measuring Cups for \$8.80. For your guests they will be able to purchase the Adjustable Measuring Spoons, Adjustable Measuring Scoop and the Easy Read Measuring Cups at a 20% discount. Also, if you have 15 or more buying guest on your show, you will receive the new Mini Easy Read Measuring Cup for free.



RECIPE OF THE MONTH

Chocolate Caramel Oatmeal Squares

2 Cups Quick Oats	1 3/4 Cup All Purpose Flour
3/4 Cup Brown Sugar-Packed	1 Tsp. Baking Soda
1 Cup Butter-Melted	1 Cup Butterscotch Caramel Ice Cream Topping
1/2 Cup Pecans-Chopped	1 Package (6oz) Semi-sweet Chocolate Morsels

Preheat oven to 350°. Spray 9x13 pan with non-stick cooking spray. Combine oats, 1 1/2 cup flour, baking soda, and brown sugar. Add butter; mix until crumbly. Reserve 1 cup crumb mixture. Press remaining crumb mixture onto bottom of pan. Bake 15 minutes. Combine ice cream topping and remaining 1/4 cup flour in bowl; whisk until smooth. Drizzle over bottom crust; carefully spread to edges. Combine pecans and reserved crumb mixture in small bowl. Sprinkle crumb mixture and chocolate morsels evenly over caramel mixture. Bake 15-18 minutes or until golden brown and bubbly. Remove and cool completely. Cut into bars. Yields 24 bars