



From the Pampered Kitchen.....

Inside this Issue:

<i>Fourth of July</i>	1
<i>Sneak Peek</i>	1
<i>Product of the</i>	2
<i>Host of the</i>	2
<i>August Specials</i>	2
<i>Opportunity</i>	3
<i>Recipe of the</i>	3

Fourth of July

Fourth of July is the perfect time to show your patriotic side while celebrating with friends and family. Get creative ideas for an outdoor feast with **The Pampered Chef® Great Grilling Recipe Card Collection**. Our **Barbecue Turner** and **Basting Brush** will help you achieve a flavorful meal that's cooked to perfection! Complete the meal with a dessert that's sure to make your guests salute: Use the **Nonstick Cake Pan** to bake a moist cake, and ice with white butter cream frosting. Use whole, fresh strawberries to create a ring around the top of the cake and fill the inside with plump blueberries. Celebrate the holiday with a cake that tastes as delicious as it looks!



According to the website,

www.sendicecream.com, Ice Cream ranks second to cookies as America's most popular choice of desserts. Use the **Ice Cream Sandwich Maker** to quickly combine these two favorite treats and create the ultimate dessert! This delicious summertime sweet is perfect for an afternoon snack or a delightful end to an evening



Remember.....

- You don't need to attend a party to place an order.
- You can call me at (321)956-1108
- Email me at: atarducci@cfl.rr.com
- Place an order at my website at www.pamperedchef.biz/ktarducci

Sneak Peek.....



Would you like you add some color to your kitchen? If you said yes, you are going to love the new products Pampered Chef® is coming out with in the fall! That's right, The Pampered Chef® is coming out with over \$500 in NEW products! They will be revealing the products in July at National Conference to all kitchen consultants that attend! The consultants will be coming home and sharing all the wonderful new products that PC will be coming out with! I will know what they are the last week of July, so if you would like to be one of the first hosts to hold a show and earn new FREE product, please give me a call. I would LOVE to help you fill your kitchen with new, time-saving kitchen utensils.

Product of the Month ~ Ice Cream Sandwich Maker



Nothing says summer like ice cream. This item is a hit for people of all ages! Use your imagination, along with your favorite homemade or store bought cookies and ice cream flavors to create custom-made frozen treats. Roll the edges of the sandwich in chopped nuts, sprinkles, miniature chocolate chips, toasted coconut or your favorite ice cream topping for an extra special treat! Great for a sweltering summer afternoon or a late night snack. Just insert a cookie, scoop in your ice cream, drop another cookie on top, give it a press, and store in the freezer for a tempting treat.

Product TIPS:

- Go to your local supermarket (Publix!) and buy the baker's dozen in the bakery. If you would like to buy the dough, but bake them yourself, buy the 12-pack Pillsbury cookies in the dairy section.
- Bake brownies in your bar pan and then cut out the round shape with the sandwich maker. They make great ice cream sandwiches because they're soft!!!
- Don't forget to use your chopper to chop the nuts, use your cheese grater to grate some chocolate shavings, use your egg slicer to slice some fresh strawberries and fill your Easy Accent Decorator with some Cool

Host of the Month ~ Jen Reese

Jen Reese turned in a whopping **\$1547** in total sales! She did a phenomenal job in asking everyone if they wanted excellent kitchen products and they all did! She ended up getting \$340 in free product, 4 half price items and a 30% discount on the rest of her order. She was able to get the **Generation II Cookware Set** FREE, PLUS an additional \$145 in Free product on top of the cookware! We all wish we could do that well!

August Specials



Host a show in August and you can choose this **Stainless Steel Mixing Bowl Set** OR our six-piece **Prep Bowl Set** with the lids at 60% off! Our **Stainless Steel Mixing Bowl Set** includes 2-,4-,and 6- Quart brushed stainless steel mixing bowls with internal measure marks and lids. And, our **Prep Bowl Set** comes complete with six tempered glass bowls with lids-perfect for preparing recipe ingredients ahead of time!

Place a \$50 order in August and choose ONE cookbook of your choice FREE!!!



Opportunity

Recently my husband and I were looking over our financial future. We realized that we had ZERO saved. I went to a Pampered Chef party and wanted all of the products! The Consultant had so much fun and she said she LOVES her PAYDAY! So, I thought it over for a bit....enduring the SNICKERS of my friends because they couldn't see me as a home-party person! But, I knew that I needed some M&M – More Money so I figured I'd give it a try! If you're in a financial CRUNCH, or if you need a SWEET ESCAPE from home, or even if you're a real BUTTERFINGERS in the kitchen, The Pampered Chef can work for you, too. So, you can jump up right now and say, "I want to do what you do!" and give me a call or an e-mail and we can talk/meet because I'd love to talk with you about having your own business.



Recipe of the Month

STARS AND STRIPES DESSERT PIZZA

2 packages (8 ounces each) refrigerated crescent rolls

1 package (8 ounces) cream cheese, softened

1 cup powdered sugar

1 lemon

1 pound strawberries, hulled and sliced (about 3 cups)

2 bananas, sliced

36 blueberries (about 1/3 cup)

1 container (8 ounces) frozen whipped topping, thawed

Preheat oven to 350°F. Unroll 1 package of crescent roll dough; do not separate. Arrange longest sides of dough across width of **Rectangle Stone**. Repeat with remaining package of dough. Sprinkle with flour using **Flour/Sugar Shaker**. Using **Baker's Roller™**, roll dough to seal seams. Trim edges ½ inch from edge of stone with **Pizza Cutter**. Bake 12-15 minutes or until light golden brown. Remove to **Stackable Cooling Rack**; cool completely.

In **Classic Batter Bowl**, combine cream cheese and powdered sugar using **Classic Scraper**. Zest lemon using **Lemon Zester/Scorer** to measure 1 teaspoon zest. Juice lemon using **Juicer** to measure 1 teaspoon juice. Add zest and juice to cream mixture, mix until smooth. Spread cream cheese mixture evenly over crust using **Large Spreader**.

Hull strawberries using **Cook's Corer™**. Slice strawberries and bananas using **Egg Slicer Plus®**. Using **Pastry Brush**, brush banana slices lightly with additional lemon juice.

To assemble pizza, attach closed star tip to **Easy Accent® Decorator**; fill with whipped topping. Pipe stars to create a 5-inch square in upper left corner; place blueberries in even rows between stars. Attach open star tip to decorator. To make stripes, alternate 5 rows of strawberry slices with 4 rows of whipped topping. Arrange banana slices over whipped topping. Refrigerate 30 minutes. Cut into rectangles using **Pizza Cutter**; serve using **Mini-Serving Spatula**.

