



July Newsletter

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This month...

July Host Special



Host a show and choose one of these great summer pieces at 60% off!

Salad and Berry Spinner \$20 (Reg \$50)

Salad Chopper \$10 (Reg \$25)

July Guest Special



Buy one, get one 50% off! Save up to \$7.50 when you purchase two Outdoor Utensil Sets, two set of Outdoor Party Plates, or one of each.

My Calendar

I am currently booking shows for July and August. As you know, our big move is coming up in July. The boys and I will be in Indiana around the middle of the month. Please contact me if you are interested in hosting a show.

You can have a catalog show at any time!

Dollar Days!!

Book a Cooking, Catalog, or Wedding Show in **July** and receive one of these products for the price of the day!

(Example: Book a show for July 9, get select product for \$9)

- Large Round Stone
- Family Size Quick-Stir® Pitcher
- Easy Accent® Decorator
- Food Chopper
- Medium Bar Pan
- Easy Read Measuring Cups
- Chillzane® Bowl
- Deluxe Cheese Grater
- Great Grilling! Gift Set

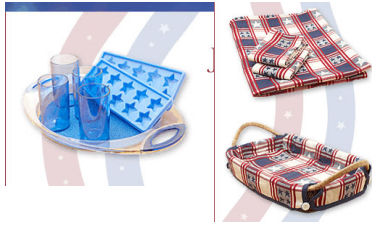
(A different item may be negotiated with me also)

****Must have a show on the original date booked and have at least \$400 in sales to qualify for the Dollar Days promotion. Cooking and Wedding Shows must close within 5 days of the show date. Catalog Shows must close within 14 days of booking the show. If you host a catalog show, whatever date you submit the show with me will be the price of the day. The Dollar Day offer is only valid for the month of July, 2007 and only through me.**

Just in Time for 4th of July!
Save 60% on Summer Serving Essentials!

Great must-haves for 4th of July parties

and summer get-togethers.



Outdoor Serving Pieces — Star Cube Tray Set, Serving Tray, Tumbler Set
Original Price \$35.00 **Now Only \$14.00**

Patriotic Linens — Patriotic Towel Set, Patriotic Tablecloth
Original Price \$43.25 **Now Only \$17.25**

Patriotic Tablecloth
Original Price \$29.00 **Now Only \$11.75**

Patriotic Basket Liner
Original Price \$19.00 **Now Only \$7.50**

Upcoming Specials

September's Host and Guest Specials will be announced in August's newsletter, along with new Pampered Chef® products that will be announced at National Conference in July.

August Host Special



Host a show and save 60% on **TWO** pieces of Forged Cutlery!

- 8" Chef's Knife \$30 (Reg \$75)
- 9" Bread Knife \$26 (Reg \$65)
- 7" Santoku \$28 (Reg \$70)
- 5" Utility Knife \$12.80 (Reg \$32)
- 3½" Paring Knife \$11.60 (Reg \$29)

You can even choose from two new fall products available only to hosts in August! (New fall products will be announced at National Conference in July.)

August Guest Special



Save 20% on Forged Cutlery!

Don't forget - Forged Cutlery has a Lifetime Guarantee!

Quick Tip

The weather is getting hot, and that means it's time for an ice cream treat! Line bottom and sides of Prep Bowl with plastic wrap, allowing excess plastic wrap to extend over rim. Scoop your favorite ice cream, sherbert, or frozen yogurt into Prep Bowl, pressing to form an even layer and leaving a ½-inch space at the top. Press a three-inch cookie onto ice cream. Freeze until ice cream is hardened. To unmold, invert Prep Bowl onto serving place and remove bowl and plastic wrap. Drizzle ice cream with your favorite ice cream topping.

Thinking of Hosting a Show?

Go for it! It will be a lot of fun...plus, our hosts **never** pay full price!

Host a show, and receive the following benefits:

- FREE products!** You will receive free products based on the amount of guest sales at your show. Higher sales means more free products for you!
- Half-Price products** Choose up to 4 products for half-off. (Based on show sales)
- Discounted products** Enjoy up to a 30% discount on everything else you order at your show.
- Hospitality Bonus** A \$15 bonus is included in your Free Product Value as a

“thank you” for opening your home to us.

-FREE Shipping Shipping is free on your host order.

-Monthly Host Specials You can take advantage of incredible savings exclusively for hosts with the Monthly Host Special.

-Booking Benefit Encourage your guests to book their own shows, and you will benefit too! With our booking benefit, when someone hosts a show through your show and holds it within the next six months, you can order the current Monthly Host Special at that show too!

-10% Past Host Discount Enjoy 10% off everything in our catalog for a full year after the date of your show.

Host Rewards Program				
Guest Sales	Free Product Value		Half-Price Items	Discount
	Cooking	Catalog		
\$1,000+	\$215	\$200	4	30%
\$900	\$190	\$175	3	30%
\$800	\$165	\$150	3	30%
\$700	\$140	\$125	3	25%
\$600	\$115	\$100	2	25%
\$500	\$90	\$75	2	25%
\$400	\$60	\$45	2	20%
\$300	\$40	\$25	1	20%
\$200	\$25	\$10	--	20%
\$150	\$15	--	--	15%

-Income Opportunity If you love our products, you'll love starting your own Pampered Chef® business for less! Apply \$20 or \$40 of your Free Product Value towards the purchase of your Starter Kit! You will receive over \$500 worth of products and paperwork to get you started! It's the perfect way to truly take advantage of all the Pampered Chef® has to offer!

Bridal Showers/Registries

Couples can have a Pampered Bridal Shower and/or create an Online Gift Registry to start married life out with the BEST tools in town!

Our exciting online Wedding Registry offers friends and family the ability to shop from the couple's selections (and for themselves), while the bride and groom earn the following benefits:

- ♥ Up to \$200 worth of FREE products
- ♥ Up to 4 products at 50% off
- ♥ Up to 30% off additional purchases
- ♥ 10% off for a whole year

...and this is in addition to all of the products the happy couple receives as gifts through the registry! Contact me for more information.

New: Debi Lilly's *Entertaining with Ease* Guide - It offers great recipes and entertaining tips, along with a party planning checklist!

To view, go to:

https://www.pamperedchef.com/images/public/us/pdf/entertain_with_ease.pdf

Featured Recipe

Berry & Kiwi Salad with Sweet Balsamic Dressing



Ingredients:

Dressing

- 1/2 cup (125 mL) white balsamic vinegar
- 2 tbsp (30 mL) sugar

1/4 cup (50 mL) heavy whipping cream

Salad

Almond Clusters (*optional, see Cook's Tips*) 1
small head Boston or bibb lettuce

1 cup (250 mL) strawberries, hulled and halved

1 cup (250 mL) blackberries or blueberries

2 kiwi, peeled and cut into wedges

Directions:

1. For dressing, whisk vinegar and sugar in (1.5-qt./1.5 L) Saucepan using Silicone Sauce Whisk. Bring to a boil; reduce heat to medium and cook 6-8 minutes or until mixture is reduced by half (1/4 cup/50 mL). Slowly whisk in cream; cook without stirring 2 minutes. Remove from heat; cool. Cover; refrigerate until ready to serve

2. If desired, prepare Almond Clusters and set aside. For salad, discard any bruised outer leaves from head of lettuce. Gently wash lettuce and berries in separate colanders of Salad & Berry Spinner; spin dry. (Keep the small lettuce leaves whole and tear larger outer leaves, if necessary.) For each serving, place lettuce into serving bowl. Arrange strawberries, blackberries and kiwi over lettuce. Drizzle with about 1 tbsp (15 mL) dressing; serve with Almond Clusters, if desired. (Cover and refrigerate any remaining dressing for another use.)

Yield: 4 servings

Nutrients per serving: *Light* (about 1 cup/250 mL salad and 1 tbsp/15 mL dressing): Calories 120, Total Fat 3.5 g, Saturated Fat 1.5 g, Cholesterol 10 mg, Carbohydrate 23 g, Protein 2 g, Sodium 5 mg, Fiber 3 g

U.S. Diabetic exchanges per serving (about 1 cup/250 mL salad and 1 tbsp/15 mL dressing): 1 1/2 fruit, 1/2 vegetable, 1/2 fat (1 1/2 carb)

Cook's Tips: For Almond Clusters, combine 1/4 cup (50 mL) sliced almonds, 2 tsp (10 mL) corn syrup and 1/2 tsp (2 mL) sugar in (8-in./20 cm) Sauté Pan; toss to coat. Cook and stir over

medium-high heat 5-7 minutes or until almonds begin to brown, stirring frequently. Immediately remove from pan onto Parchment Paper; cool completely. Break into clusters.

Top 10 Reasons to Use Stoneware

10. Food Cooks Evenly

What you see on top is what you see on the bottom. The pores in the stones allow heat to travel through your stone and cook your food at the same temperature all over.

9. Extracts Moisture and Pumps in Steam

No more runny juices in your meats, desserts, and specialty recipes, like lasagna. Just the right amount of moisture is absorbed into your stones and expelled leaving you with outstanding results!

8. Three Year Guarantee

If you break it, you get another one for FREE! Just hold onto your receipt and Pampered Chef will replace your stone for up to three years after your purchase.

7. No lead Fillers

Our stones are made from 100% pure clay right here in the United States.

6. NO Pre-Anything

No preheating, presoaking, greasing, flouring necessary. You may take your stone out of the cabinet and use it right away, with less work!

5. Foods stay warmer longer

Uncovered, a stone will keep a meal hot for about 45 minutes. Cover it with foil to keep it hot up to 4 hours!!! It's ok if somebody's late to supper and you can

bring a hot dish to pass to parties.

4. All Shapes and Sizes

Almost every thing you use in your oven can be replaced with a stone. From cookie sheets to casserole dishes: we have it all...and better!

3. Restaurant Quality Results

Whether it's crispy and flaky or moist and succulent, get ready for oohs and ahhs from your family and friends when they see and taste the results of even the most basic recipes.

2. Easy Cleaning and a Non-Stick Surface

Natural fats and oils from foods are absorbed by the stone, creating a smooth, non-stick surface. To clean, simply run under hot water, scrape off any residue, dry and put away with no soap necessary. Soap does not kill bacteria, hot water does. Soap acts only as a loosening agent and, on stones, it will break down the natural seasoning process.

1. Nothing Burns

A stone heats to the exact temperature of your oven, stays there, and holds it evenly. It doesn't reflect and actually helps correct your ovens hot spots. These qualities make your foods far less likely to burn.

Business Opportunity!

Imagine what it's like to have more control over your time, more satisfaction from what you're doing, and extra income for your retirement, education, mortgage or vacations.

For a minimal investment of \$155, you're in business for yourself, supported by a world-class company that provides step-by-step training that will lead to your success and incredible marketing tools that help you promote your business.

Your New Consultant Kit has everything you need to be successful right from the start. It includes some of the most popular products from our four key collections - Cookware, Stoneware, Cutlery and Simple Additions. You'll also receive engaging and effective training and support including a Business Guide, Getting Started DVD and access to our all new On Line Training Center all targeting the skills most critical to your early success. It's a value of over \$500.



Call me! I'd love to chat about our exciting New Consultant start-up experience and your Pampered Chef® business!



Please feel free to pass this newsletter along to family and friends - anyone who would be interested in earning free and discounted products or starting their own Pampered Chef® business! Contact me if you have any suggestions or questions about products, specials, recipes, etc.