

Help Whip Cancer was a Success!

Thanks to everyone who helped me with this years' Pampered Chef Help Whip Cancer campaign. Together we can HELP WHIP CANCER!

Thank You! Thank You! Thank You!

Getting married?

Know someone who is?



Then why not host a Pampered Bride Shower! Pamper your bride with the finest kitchen line up. Guests buy her the items on her wishlist plus she will get all the free product value. The host will get the specials!

FOOD TIPS

Papaya (grown in Hawaii and Florida)

is a pear-shaped fruit with green skin that turns yellow as it ripens and has golden-yellow or orange flesh. The center cavity is packed with shiny, grayish-black seeds. Look for papayas with smooth unblemished skin that is partly or completely yellow in color and gives slightly when pressed. Papaya can be prepared much like melon. Cut in half lengthwise and remove seeds; scoop out flesh using Core & More or remove skin using Serrated Peeler and cut into slices or wedges

Asparagus

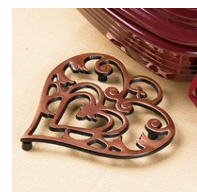
is in season! Look for asparagus with tight buds at the tip. It's best to use asparagus the day it's purchased, but if you can't, keep it fresh by placing it in the Herb Keeper. Trim the stems and stand asparagus up in a small amount of water (about an inch) in the Herb Keeper and place in the refrigerator. Trimming the stems will help the asparagus soak up more water and stay fresher longer.

Need an Extra Pay cheque?

When there is more month than money, turn to Pampered Chef to provide you with that extra pay cheque and pay off bills faster, take that vacation or stay home with your kids.

Support our Round-Up from the Heart® campaign!

When school is out during the summer, more children are hungry because they're not receiving the nutritious meals normally provided through school meal programs.



The Pampered Chef® is proud to have partnered with the Canadian Association of Food Banks; providing meals to children year-round. Join us in our efforts this summer when the need to serve children healthy meals is greatest. Help Us Reach Out to Children in Need This Summer

1. Purchase the Round-Up from the Heart® Trivet: The Pampered Chef® will donate \$2 to the Canadian Association of Food Banks for every Trivet purchased.
2. Round Up Your Order to the Nearest Dollar or More: Your contribution will benefit the participating food bank near your community.

Enjoy the Round-Up from the Heart® Trivet's Many Uses

1. Protect tables from heat: This beautiful Trivet is also practical. Place hot dishes on the Trivet to protect your table during family meals or special dinner parties.
2. Display it in your home: The beautiful, brushed copper Trivet looks fantastic sitting on a side table or hung on a wall.
3. It makes a great gift: It's perfect for friends, teachers, coaches, family and party hosts. Wrap the Trivet in colored cellophane and tie it with a ribbon.

Together, we can make a difference - one child at a time!

June Host Specials 60% off the following items!



Do you want something fun, exciting, and rewarding to do this summer?

Let me help you start your very own Pampered Chef business! Contact me for more information.

June Hosts may select their choice of the Chillzanne Sectional Server, Chillzanne Rectangular Server, or the new Forged Cutlery Steak Knife Set at a 60% savings

June Guests will receive the Barbeque Basting Bottle FREE with their \$80 Product purchase.

Newsletter Special



Call me and Book a Show in June and I will buy you the new Spin On Salads cook book ☺



Upcoming Specials:

July Host Special: Choose either the new Salad and Berry Spinner or the Salad Chopper at a 60% discount.

July Guest Special: Perfect for summer entertaining, the Outdoor Utensil and Party Plates are on sale.

Tantalize Your Tastebuds with this Tasty Treat

Mandarin Chicken Pasta Salad

Dressing:

- 1 teaspoon finely chopped, peeled fresh gingerroot
- 1/3 cup rice vinegar or white wine vinegar
- 1/4 cup orange juice
- 1/4 cup vegetable oil
- 1 teaspoon sesame oil
- 1 envelope Lipton® Recipe Secrets® Onion Soup Mix
- 2 teaspoons sugar
- 1 garlic clove, pressed

Salad:

- 8 ounces uncooked bow tie pasta
- 1/2 cucumber, scored, seeded and sliced
- 1/2 cup diced red bell pepper
- 1/2 cup coarsely chopped red onion
- 1 package (6 ounces) fresh baby spinach leaves
- 1 can (11 ounces) mandarin orange segments, drained
- 2 cups diced cooked chicken
- 1/2 cup sliced almonds, toasted

1. For dressing, finely chop gingerroot using Food Chopper. In Small Batter Bowl, combine gingerroot, vinegar, orange juice, vegetable oil, sesame oil, soup mix, sugar and garlic pressed with Garlic Press; whisk until well blended. Cover; refrigerate until ready to use.

2. For salad, cook pasta according to package directions in Professional (8-qt.) Stockpot; drain and rinse under cold running water using large Colander. Place pasta in Simple Additions™ Large Bowl.

3. Meanwhile, score cucumber using Lemon Zester/Scorer; remove seeds using The Corer™. Slice cucumber using Ultimate Slice & Grate; cut slices in half. Dice bell pepper using Chef's Knife. Coarsely chop onion using Food Chopper.

4. Add cucumber, bell pepper, onion, spinach, mandarin oranges, chicken and almonds to pasta. Pour dressing over salad; toss using Bamboo Spatula Set. Serve immediately.

Yield: 12 servings



Have you been on my Website?

Have a Virtual Show! Simply send e-vites out to friends/coworkers/family to place orders for your online show! It couldn't be any easier for you to get Pampered Chef tools for FREE!

Cook's Corner Tip of the Month.....

Devilishly Perfect Deviled Eggs for Your Summer Bar-Be-Ques

To make Deviled Eggs as perfect and as easy as possible, choose the oldest eggs in your fridge (older eggs peel better). The night before boiling, prop the box of eggs you will use on its side in your refrigerator. This will perfectly center the yolks! (*I did not know this!*) The **Pastry Blender**, **Mix 'N Masher**, or **Salad Chopper** will make quick work of chopping the yolks. For a polished finish, use your **Easy Accent Decorator** with the Star Tip to fill the eggs. Finally, the **Chillzanne Rectangle Server** egg insert is the perfect serving tool for these beautiful favorites!

Oprah Loves Pampered Chef Too!

Just in case you missed it, Oprah featured the new Pampered Chef **Trifle Bowl** on her May 17th show. She loved this bowl so much that she gave them to her friends as gifts.... How cool is that!? Other than trifles, this versatile bowl has so many uses; Shrimp Cocktail, Flowers, Candle Holder, Punch Bowl, and many others. This is not your mamma's trifle bowl!



Thank YOU for making ME and  Pampered Chef® a part of your life.
Without YOU, I'd have NO business in the kitchen!

Every time I go to work it's a party!
Do you want to party with me?
I'd love to help you start your very own Pampered Chef business.