

August 1, 2005
Janel Kelly
Your Kitchen Consultant 430419
104-2 Prairie Pl.
MaFB ND 58704
701-727-9151

siasandjanel@yahoo.com

Getting Pampered

Pampered Chef Product News, Consultant Announcements
and Recipes—Just for YOU!

“Kitchen Smarts”

Tips & Techniques
To Make Cooking & Baking More
Successful!

Peaches

There are 2 varieties of peaches – freestone and clingstone. As the names suggest, clingstone peaches have fruit that clings to the pit, while the flesh of the freestone peach easily pulls away from the pit. Freestone peaches are available at the height of summer.

Whichever variety you choose, look for well-colored fruit with no green spots. The flesh should yield slightly when lightly pressed and should have a fragrant peach aroma.

Always store peaches in a fruit bowl at room temperature. Once ripe, peaches can be stored in the refrigerator to extend freshness.

To prevent cut peaches from discoloring, dip them in acidulated water – 1 TBL citrus juice per cup water – or spritz with citrus juice.

~August Host Bonus~

Un-bowl-lievable

Host a Show in August, and choose **ONE** of these bowl sets at 60% off!



Our Stainless Mixing Bowl Set includes 2-, 4-, 6-quart brushed steel mixing bowls with internal measure marks and lids. **ONLY \$27.80** – Save more than \$41!



Our Prep Bowl Set comes complete with six tempered glass bowls with lids – perfect for preparing recipe ingredients ahead of time. **ONLY \$7.80** – Save more than \$11!

This is in addition to benefits with our exciting new host program:

- ◆ More free products of your choice.
- ◆ Hospitality bonus - \$15 gift of Free Product Value to thank you for hosting a Kitchen Show.
- ◆ Up to 4 half-price products!
- ◆ Up to a 30% discount on other purchases at your Show.
- ◆ A 10% discount for a full year.
- ◆ Free shipping on your order.

August Guest Special – A delicious “edition” to your kitchen!

This collection of easy and mouthwatering recipes is the perfect complement to our indispensable kitchen tools. And you can get yours free!

Purchase \$50 in products and received ONE cookbook of your choice FREE!

Select from: It's Good for You, All the Best, Celebrate!, Casual Cooking, Delightful Desserts, Main Dishes or Stoneware Sensations

Whether you want healthier recipes, dreamy cream pies or sizzling, smoky ribs, we have a cookbook for all your favorite flavors. Each recipe features nutrition information, cook's tips and brilliant color photos.

Featured Recipe – Georgia Peach Pecan Pie

Ingredients:

Crust:

One Pillsbury Pie Crust

Topping:

½ cup pecans

¼ cups flour

¼ cup firmly packed brown sugar

2 TBL butter softened

Filling:

¼ cup sugar

3 TBL flour

¼ teas nutmeg

dash salt

½ cup light corn syrup

3 eggs

3 cups cubed peeled peaches

¼ cup butter melted



Directions:

1. Preheat oven to 400 degrees.
2. Line Deep Dish Pie Plate (Item #1300 \$33.00) with piecrust.
3. In large Stainless Mixing Bowl (Item #1735 \$69.50) combine sugar, 3 TBL flour, nutmeg, salt, corn syrup and eggs. Beat until frothy – approximately 1 minute. Stir in peaches and melted butter. Pour into pastry-lined pan.
4. Coarsely chop pecans with Food Chopper (Item #2585 \$28.50)
5. In medium Stainless Mixing Bowl (from set above) combine all topping ingredients – blending with Pastry Blender (Item #1680 \$5.00) until crumbly. Sprinkle over peach filling.
6. Bake for 35 to 45 minutes, or until center is set. Serve warm or cool with whipped cream, if desired.

Up & Coming...

Shhhhhh!

**It's a Surprise – and you can be among the FIRST to discover our secrets!
The Pampered Chef will be unveiling its NEW FALL PRODUCT LINE!**

Book your show NOW!!!

Contact ME to Book Your Shows or Start YOUR Business TODAY!

You can start earning FREE Products Immediately! Ask me how.

Janel Kelly

701-727-9151

siasandjanel@yahoo.com

Going...Going...Gone!!!

*Items to be discontinued August 31, 2005
Get 'em before they're gone!*



2560 - Small Serving Tongs
\$8.00



1945 Hospitality Set
\$50.00



1985 - Entertaining Set with "Sage"
rectangular platter
\$60.00



1928- Black Triangles (set of 2)
\$22.50



1965 - Fondue Accessory Set
\$25.00



1970 - Accessory Forks (Set of 2)
\$7.25



2318 - [Nylon Tongs](#)
\$5.75



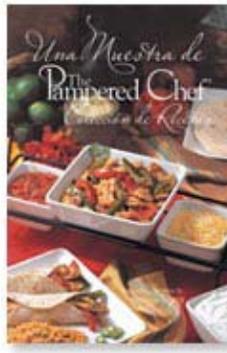
2121-2123 Tangerine, Lemon & Lime
Hot Pad/Trivet
\$9.75 each



2207 - Stoneware Sensations Cookbook
\$10.75



1868 - Season's Best S/S 2005
\$1.00



1867- Una Muestra de la Pampered
Chef® Cookbook
\$1.00



2933 - Bountiful Heart Stoneware
Mold
\$8.50



2112- Pampered Pie Set
\$66.50



1318 - Round Platter
\$35.00



2115 - Toaster Bags
(4-Pack) \$10.00



2963 - Citrus Striped Towels (Set of
2) \$14.25



1651-1653
Tangerine, Lemon & Lime Classic
Scrapers (\$10.00)



2644 - Citrus Twixit Clips
\$4.75



2964 - Patriotic Towel Set
\$14.25