

**WARNING:** This newsletter may be good for your health. You may start to enjoy cooking, spend less time in the kitchen and more time around the table with family and friends...and begin preparing more delicious recipes! If you don't have time to read it all now, print it out and save it for later! Please forward this to anyone who eats!



## The Irish Aren't The Only Lucky Ones!!

**No Horseshoes, Pots of Gold or 4-leaf Clovers are needed!**

There is a pot of gold in NEW PRODUCTS being introduced March 1st. Be the first to own these incredibly spectacular products **FREE** by hosting a show. In addition to receiving free products, you can also save on mixing and measuring essentials:

### MARCH HOST SPECIAL:

Host a Cooking Show in March, and receive your choice of one of these mixing and measuring essentials at 60% off!

**Stainless Steel Mixing Bowl Set for only \$27.80!** (Reg. Price \$69.50)

**OR Easy Read Measuring Cups for only \$8.80!** (Reg. Price \$22)

And you can get the **BRAND NEW MINI EASY READ MEASURING CUP for FREE!** Contact me for details!

No time to book a show? Show a book! Yes, Catalog shows count too!

**EVERYONE CAN SAVE 20%** on our measuring tools! **NO LIMIT!**

Order an extra set for upcoming Birthdays, Mother's Day, or as the perfect Wedding Gift.

**Easy Read Measuring Cups for only \$17.60!** (Regular price \$22)

**Adjustable Measuring Spoons for only \$5.60!** (Regular price \$7)

**Adjustable Scoop for only \$6.80!** (Regular price \$8.50)



## Congratulations are in order!!

Please help me congratulate Suzanne K., Barbara M. and Billie T., Shelly S., Denice H., and Gretchen C. for having \$400+ shows submitted in the month of February. Between these five shows alone, there were over \$800 in FREE products given to these ladies! Call me today so that we can get YOU some FREE products and discounts too!

# New Spring Products!

◀ Any hint to what the new spring products colors are??

There are over 30 new products available March 1<sup>st</sup>. To **TEASE** you a little, let me share only the products that begin with:

**T** Towels (Tattersal and Microfiber), Trivets, Tiered Simple Additions Stands (Brushed Silver and BEAUTIFUL!) and Turner (Jumbo BBQ style!).

To see the complete product line, visit my website at [www.pamperedchef.biz/rwester](http://www.pamperedchef.biz/rwester).

## FREE NEW SPRING PRODUCTS IN APRIL!

Spring is right around the corner! Time for grilling steaks, hot dogs, hamburgers, grilled fish, kabobs, veggies and more.

Let The Pampered Chef *Discover the griller in you!*

**Exclusively for guests at April Shows ...** receive a set of 6 Outdoor Party Plates FREE when you purchase \$60 or more in products! (*What? A new product that doesn't begin with T!?!?*) These sturdy, colorful plastic plates include a cup holder, allowing you to hold your barbecue and drink in one hand ... perfect for outdoor get-togethers!

**Host a show in April and take your pick at 60% off!**

**New BBQ Skewer Set for only \$13.20!** (Reg. Price \$33.00)... **AND New BBQ**

**Jumbo Turner for \$13.20!** (Reg. Price \$33.00)

**OR The ULTIMATE Grilling Kit for only \$53.40!** (Reg. \$133.50) **Save over \$80!**



(Shhh, don't tell.  
This one doesn't begin  
with T either!)



**T** ANTILIZE your  
ASTEBUDS with  
HIS  
ASTY  
REAT !!

There's a new Pampered  
Chef Wedding Registry  
Available March 1<sup>st</sup>. More  
great ways to get products  
free! Contact me for details!



## Italian Roasted Vegetables

- 1 pound unpeeled red potatoes (3-4 medium)
- 2 large carrots
- 1 large yellow summer squash
- 1 large zucchini
- 8 ounces fresh large mushrooms
- 1/4 cup olive oil

- 2 garlic cloves, pressed
- 2 teaspoons Pampered Chef Pantry Italian seasoning mix
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper

1. Preheat oven to 425°F. Cut potatoes in half lengthwise using Crinkle Cutter; cut each half lengthwise into 1-inch-wide wedges. Cut carrots diagonally into 2-inch lengths. Cut summer squash and zucchini into 2-inch pieces. Cut mushrooms in half.
2. Place vegetables in large bowl; toss with oil. Press garlic over vegetables using Garlic Press. Sprinkle with Italian seasoning, salt and black pepper; toss to coat evenly.
3. Spread vegetables in single layer on Stoneware Bar Pan. Bake 40-45 minutes or until golden brown and crisp-tender, stirring after 20 minutes.

Yield: 6 servings. Nutrients per serving: Calories 170, Total Fat 9 g, Saturated Fat 1.5 g, Cholesterol 10 mg, Carbohydrate 21 g, Protein 4 g, Sodium 210 mg, Fiber 3 g Fiber 4 g

Thank you for making me and The Pampered Chef part of your life.  
Without YOU, I'd have NO business in the kitchen! Rita Wester 817-909-0288