



March Newsletter

Kimberly Skarren – Independent Consultant
512.694.4569
kskarren@yahoo.com

Thank You

I would like to thank the following people for Hosting a Cooking Show in February!

Margaret

High Show

Margaret is the current leader for the highest show total \$700.34!* If you host a show and top Margaret's total you will receive an extra \$10 in free product!

* Not including shipping/tax or host order

Calendar

I have the following events coming up...

March

Team Meeting
3/10 @ 6:30 P.M.

March Specials

Host Special

Host a Show in March, and also choose ONE of these bamboo products at 60% off!



\$49 value!

• Bamboo Salad Tongs, Small Bamboo Spoon Set, Bamboo Serving Set, Bamboo Specialty Cooking Set, Bamboo Spatula Set, & Bamboo Spoon Set (#HN65)

Only \$19.60!



\$38 value!

• Reversible Bamboo Cheese Board & Simple Additions® Cranberry Petite Squares (#HN66)

Only \$15.20!



\$69 value!

• Reversible Bamboo Carving Board (#HN67)

Only \$27.60!

Guest Special

Purchase \$60 or more in products and receive the

Bamboo Spoon Set
FREE!

- Resists staining, cracking and warping
- Won't scratch cookware
- Doesn't conduct heat
- Doesn't absorb moisture
- Has a rich caramel finish
- Is dishwasher-safe
- Set of three includes a 12" oval spoon, and 10" and 12" round spoons

(#GP39)



\$8.50 value!

FREE with \$60 or more purchase!

*Cook's Corner
Tip of the Month*



Avocado Peeler
\$6.00

**Facts about
Avocados**

Avocados have been cultivated in Central America for almost 7,000 years.

California is currently the largest producer of avocados stateside.

There are more than 80 varieties, with the "Hass" variety dominating the crop share.

A single mature avocado tree can produce more than 400 pieces of fruit in a year.

About 50 million pounds of avocados are consumed in the U.S. on Super Bowl Sunday.

According to EatingWell magazine, that is enough to cover an entire football field to a depth of nearly 12 feet.

Avocados are members of the Laurel family which also includes the bay laurel and cinnamon tree.

Upcoming Specials

April

Host Special

Host a show and choose one of these Salad products at 60% off!



Salad & Berry Spinner
Only \$20



Colander and Bowl Set
Only \$15.60



Collapsible Bowl
Only \$10

Plus with 12 or more buying guests receive the Nylon Knife for FREE!

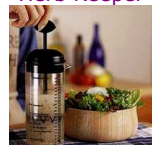


Guest Special

Purchase \$60 in products and choose one of these products for FREE!



Herb Keeper

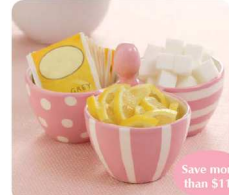


Measure, Mix, and Pour

May

Host Special

Host a show and choose one of these special products at 60% off!



Pink Bowl Trio
Only \$7.80



Platter and Woven Tray
Only \$21

Guest Special

Guests can purchase special Help Whip Cancer products and \$1 from each product helps support the American Cancer Society's breast cancer education and early detection programs.



Gloves



Mini Scoop and Measure



June

Host Special

Host a show and choose one of these slicing products at 60% off!



Ultimate Mandoline
Only \$23.80



Food Chopper
Only \$11.80



Salad Chopper
Only \$10

Guest Special

Purchase \$60 in products and choose one of these products for FREE!



Color Coated Paring Knife



Color Coated Tomato Knife

Featured Recipe



Brown Butter Tortellini with Spinach & Ham

Ingredients:

- 1 pkg (20 oz) refrigerated cheese-filled tortellini
- 1 pkg (6 oz) fresh baby spinach leaves
- 1 8-oz piece cooked ham steak
- 1 large red bell pepper
- 1/4 cup butter (do not substitute margarine)
- Coarsely ground black pepper (optional)

Directions:

1. To cook tortellini, bring salted water to a boil in (4-qt./4-L) Casserole; add tortellini and cook according to package directions.
2. As tortellini cook, place spinach into large Colander. Dice ham with Santoku Knife. Finely dice bell pepper. Drain tortellini over spinach in Colander.
3. Add butter to (12-in./30-cm) Skillet; heat over medium heat 5-7 minutes or until butter is a deep brown color, occasionally swirling Skillet. Immediately add bell pepper. Reduce heat to low; add ham, tortellini and spinach. Gently toss to coat with Bamboo Spatulas.
4. To serve, spoon tortellini mixture onto serving plates. Sprinkle with black pepper, if desired.

Yield: 6 servings

Nutrients per serving: Calories 380, Total Fat 13 g, Saturated Fat 7 g, Cholesterol 65 mg, Carbohydrate 48 g, Protein 19 g, Sodium 1050 mg, Fiber 5 g

Business Opportunity!

Could you use more income? More 'Way to GO!' times? More time with your family? More 'You' time? Do you love Pampered Chef so much you'd like to have it all?

If you answered **yes** to at least one of these questions then you **need** to give The Pampered Chef a try - there is no risk - **absolutely nothing** to lose and **everything** to gain. If you, or anyone that you know, would like more information on starting your own Pampered Chef business please contact me, I'd love to share this wonderful opportunity with you too.

It's easy to start your business!

- Compelling Product Selection
- State-of-the-art training
- Outstanding Business Materials



No kidding. No catch. No fine print.

1. Find 4 - 6 friends who want to earn **FREE** products (I know you know **MORE** than 4 - 6, but that's all you need to get started).
2. Order your starter kit.
3. Experience success right from the beginning. During your first 90 days, in addition to your commission, you can earn rewards for your business activities.


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

You are receiving this email because you have requested it at a Cooking Show or through talking with me. **PLEASE FORWARD TO A FRIEND!**
If you wish to be removed simply reply to this message and request removal, I will do so immediately.

I value your privacy and for that reason, I blind carbon copy every mailing so rest assured that your email address is not being distributed to anyone.

I love what I do and you can too!
I'd love to help you start your very own Pampered Chef business.