



October Newsletter

Kimberly Skarren – Independent Consultant

512.694.4569

kskarren@yahoo.com

www.pamperedchef.biz/kimberly

Thank You

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

Margaret

High Show

Kelly is the current leader for the highest show total \$524!* If you host a show and top Kelly's total you will receive an extra \$10 in free product!

* Not including tax and shipping

Calendar

I have the following events coming up...

Susie Lite Training
Oct 22nd

October Specials

October Host Special



Host a show and choose between the Deep Covered Baker or the New Large Round Stone with Handles at 60% off!

Plus with 12 or more buying guests receive the New Bamboo Serving Set Free!



October Guest Special

Take your pick of fresh cranberry at incredible savings! Pick up our NEW Striped Kitchen Towel Set or Oven Mitt—Buy 1, save \$2, Buy 2, save \$5!



Clearance ~ Clearance ~ Clearance

Be sure to check out the Pampered Chef Outlet for some great deals on retired items.

Go to www.pamperedchef.biz/kimberly click, "Our Products" then select, "How to Purchase" click, "Click Here to Place an Order" then select, "Otherwise Click Here" and finally choose, "Outlet" If you have any problems feel free to call or e-mail me. Some items this month are...



Mini Fluted Pan
Was: \$33.00
Now: \$13.00



Grapefruit Knife
Was: \$6.50
Now: \$3.75



Digital Thermometer
Was: \$39.50
Now: \$23.50

Many more items also available

Cook's Corner Tip of the Month

Facts about Bamboo vs. Wood



Bamboo Spoon Set **\$8.50**

Bamboo is a grass, wood is from a tree.

Bamboo is a more renewable resource - bamboo grows like wildfire and re-grows rapidly (in 2-3 years) as opposed to a tree - takes 20-30 years for a tree to mature.

Bamboo is not as porous as wood - wood soaks up the bacteria and cannot be put in the dishwasher, whereas the bamboo spoons can go in the dishwasher.

Bamboo is more durable - many Asian countries use bamboo for scaffolding!

Bamboo is safe for non-stick cookware, as it won't splinter or scratch the surface.

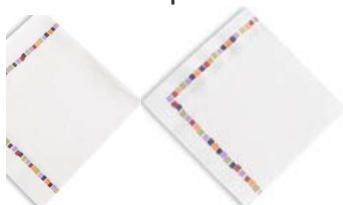
Upcoming Specials

November Host Special



Host a show and save 60% on the Oval Platter with Cranberry Accent, Dots Round Large Bowl, Appetizer Plates & Caddy Set or Tiles Large Rectangular Platter with Handles!

Plus with 12 or more buying guests receive the Paper Dinner and Cocktail Napkins Free!



November Guest Special

Save 20% on select Simple Addition pieces.



December Host Special



Host a show and save 60% on the Trifle Bowl or Linens Entertaining Set (4 placemats, 4 napkins, and 4 napkin rings).

Plus with 12 or more buying guests receive the Cranberry Vine Guest Towel Set Free!



November Guest Special

Guests can save on items needed for holiday baking.



Stackable Cooling Rack (GN16)
You pay \$10.75! A \$13.50 value!

Cookie Press (GN17)
You pay \$21.50! A \$27 value!

New! Pastry Mat (GN18)
You pay \$22! A \$27.50 value!

Pastry Blender (GN19)
You pay \$11.50! A \$14.50 value!

Featured Recipe

20-Minute Barbecue Ribs

Ingredients:

Ribs

- 1 rack (2 1/2-3 pounds) pork loin baby back ribs
- 1 teaspoon salt
- 1 teaspoon coarsely ground black pepper
- 1/4 cup water

Smoky Barbecue Sauce

- 1 cup ketchup
- 1/4 cup packed brown sugar
- 2 tablespoons Smoky Barbecue Rub
- 2 teaspoons cider vinegar or white vinegar

Directions:

1. For ribs, remove membrane from rack of ribs using Boning Knife (see Cook's Tip). Season both sides of ribs with salt and black pepper. Cut between each bone to separate rack into individual ribs. Arrange ribs, cut side down, in two layers in Deep Covered Baker. Add water. Microwave, covered, on HIGH 8 minutes. Turn ribs over. Microwave on HIGH 7-10 minutes or until Pocket Thermometer registers 160° F when inserted into meatiest part of ribs alongside bones and ribs are no longer pink.

2. Meanwhile, for sauce, combine ketchup, brown sugar, barbecue rub and vinegar in (1.5-qt.) Saucepan. Bring to a boil, stirring occasionally; remove from heat.

3. Transfer ribs to Stainless (4-qt.) Mixing Bowl. Add 1 cup of the sauce and toss to coat.

4. Heat Grill Pan over medium heat 5 minutes. Place ribs onto pan; cook 4-6 minutes or until grill marks appear, brushing with remaining sauce and turning once. Transfer ribs to a serving platter. Serve immediately.

Yield: 4 servings

Nutrients per serving: Calories 590, Total Fat 38 g, Saturated Fat 14 g, Cholesterol 155 mg, Carbohydrate 30 g, Protein 31 g, Sodium 1430 mg, Fiber 0 g

Cook's Tips: The membrane found underneath the rack is not only tough, but it also holds in excess fat. Removing the membrane helps to render out the fat during cooking. To remove the membrane, lay the rack meaty side down. Using the tip of the Boning Knife, gently cut under the membrane on one corner. Using a paper towel, grasp the corner of the membrane and gently pull it away from the bones. Trim any visible fat along the underside of the rack.



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



Over \$500 value
(includes products and 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.