



### October Host Special

Our host special has SHARP appeal! Save 60% on your choice of Forged Cutlery - choose from a selection of cutting-edge knives and knife sets! The higher your sales, the more you can choose at 60% off! PLUS as a host, you can always earn our exclusive host benefits: FREE, half-price and discounted products of your choice, 10% discount for a year, and FREE shipping on your order! For more details on this great deal, contact me today to book your Pampered Chef® Cooking Show!

### October Guest Special

FREE With Purchase in October - receive a FREE Bar Board with any purchase of \$60 or more in October! The Bar Board is perfect for smaller tasks and picnics. Plus, you'll love how easy and convenient it is to clean and store!

### October is National Pork Month

Visit [www.theotherwhitemeat.com](http://www.theotherwhitemeat.com) for pork pointers and recipes, and enjoy this savory selection on a cool autumn evening!

#### Pork Tenderloin with White Bean Salsa

- 2 pork tenderloins (about 1 pound each)
- 2 tablespoons Jamaican Jerk Rub
- 1/2 small onion
- 2 tablespoons chopped fresh cilantro
- 6 slices bacon
- 1 can (15.5 ounces) small white beans, rinsed and drained
- 1 cup red salsa
- 2 garlic cloves, pressed

1. Heat Grill Pan over medium heat 5 minutes. Rub jerk rub over entire surface of pork. Spray pan with vegetable oil using Kitchen Spritzer. Grill pork 18-20 minutes or until Pocket Thermometer registers 155°F for medium doneness or 165°F for well done, turning every 5 minutes using Chef's Tongs. Remove pork to Cutting Board and tent with aluminum foil; let stand 5-10 minutes.
2. Meanwhile, chop onion with Food Chopper. Chop cilantro using Chef's Knife. Set onion and cilantro aside into separate Pinch Bowls. Slice bacon into 1/2-inch pieces; set aside.
3. Cook bacon in (10-in.) Skillet over medium heat about 8 minutes or until crisp. Remove bacon from pan; drain on paper towels. Drain all but 1 tablespoon of the bacon grease from pan. Add onion to pan; cook and stir using Bamboo Spoon 3-5 minutes or until softened. Add beans, salsa and garlic pressed with Garlic Press. Bring to a boil and remove from heat. Stir in bacon and cilantro. Slice pork using Carving Set. Serve pork topped with bean mixture.

Yield: 8 servings. Nutrients per serving: Calories 230, Total Fat 8 g, Saturated Fat 3 g, Cholesterol 80 mg, Carbohydrate 10 g, Protein 28 g, Sodium 450 mg, Fiber 2 g



**Get extra products for FREE!**

Take advantage of this special bonus right now when you start your own Pampered Chef business! Simply submit \$1,250 in sales in your first 30 days (which the average consultant does in 3 shows or less!) and you'll get to pick one of three bonus products sets! Contact me for more details!

### Think Pink and shop for bargains on my website!

Shop online in October for our limited edition Help Whip Cancer "pink products" and celebrate National Breast Cancer Awareness month! To check out the products and our web-only outlet specials, go to my website and then click on "Shop Online" in the lower left corner. Then click on #2 (not invited to a show...) and "otherwise click here to continue" in the popup box. The outlet specials will be in the lower left corner. Please contact me if you have any problems navigating the site.

**Coming in November:** "Simply" entertaining specials for our hosts and guests!