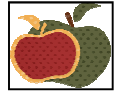


# Rae's Pampered Chef Newsletter

September  
2008

## Rae's News



It's still warm, but my allergies tell me that fall is on its way. I love the fall, even though my itchy eyes don't. One of the great things about autumn is apples. Sweet or tart, crisp or soft, there's nothing like them. One of our new fall recipes is Taffy Apple Tartlets. Imagine the great taste of a caramel apple dipped in peanuts without all the mess or the stick. The recipe is in the newest Season's Best Recipe Collection. It's also my featured recipe for September. Let me know if your mouth is watering for the recipe.

## How's Your Piggy Bank?



Have all those school fees drained your piggy bank? Why not give The Pampered Chef a try? Consultants start making money from their first party. There's no risk, and there's always room for another fun person on my team.

## This Month's Tip



Speaking of apples, don't you love baked apples? You'll want to choose the variety carefully. Golden Delicious bake up best, but you won't go wrong with Baldwin, Cortland, Ida Red, or Northern Spy. Other varieties are likely to lose their shape when baked.

You'll want to use a vegetable peeler to remove a strip of skin from the top of the apple, around the stem. This will allow steam to escape and keep your apple from bursting in the oven. Leave the rest of the skin on.

Remove the core, starting at the top, with a melon ball tool or our Pampered Chef Core and More. Be careful not to go all the way through to the other side, though. Your filling will leak out.

Fill the center with brown sugar, nuts, and/or raisins. Place the apples in an oven-safe dish so that they're close but not touching, or, if they'll fit, use a cupcake pan. Bake at 350 F for about 30 minutes.

## Specials



There's still time to host an August catalog party.. I'm offering a chance to earn a free Chillzanne product. Plus, the company is offering you a chance to be the first to get one of the new products. You can choose 60% off any one of the following:

- ◆ A set of Forged Steel Cutlery
- ◆ The new 5-inch Santoku Forged Steel Knife
- ◆ Two of our new Grinders with our new Coarse Sea and Himalayan Salt and our new Peppercorn Medley

August guests who purchase at least \$60 in products will get to choose either the Oven Pad or the Cranberry Hot Pad/Trivet free.

September's Host Special is cookware! Hosts will be able to choose any piece or set of cookware at 60% off! Guests who spend \$60 or more (before shipping/handling and tax) will get to choose either a Mix N Chopper or a set of Cookware Protectors free.

My calendar is filling up fast, so call right away to get your party scheduled!

Rae Bates ♦ Address ♦ Phone

Email Address ♦ visit my website at Website Address