

Holiday Ideas From The Barber Team-Canada

With the holidays fast approaching, why not use some of the ideas in the following pages to create a festive show for you and your guests. Choose from recipes, gift giving ideas and little extras to share at demonstrations. Watch your sales increase when you provide, fun, insightful, easy ideas and information for the holidays. Be the best possible consultant and people will come to you for their shopping needs.

Cool Crescent Veggie Tree Appetizer

Tree Ingredients:

2 cans Pillsbury Flaky Biscuits
1 8 oz pkg. cream cheese, softened
½ cup sour cream
1 tsp. Pampered Chef Dill Seasoning
2 cloves garlic

Toppings:

Assorted Fresh Veggies:
bell peppers
broccoli florets carrots, cucumber,
green onion radish, etc.

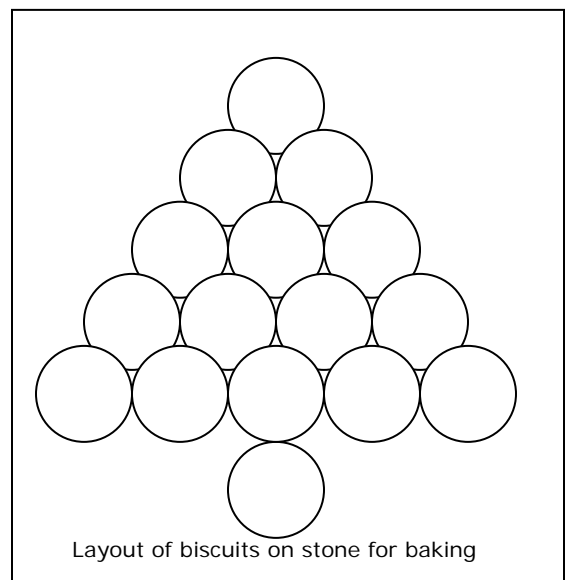


Directions:

1. Place flaky biscuits in tree shape. See Diagram for details.
2. Bake at 375 degrees F for 15-20 minutes or until golden. Let cool.
3. Combine cream cheese, sour cream dill and garlic. Spread over cooled rolls.
4. Cut veggies and arrange on tree to look festive. (Cutting peppers in long strips and lay out to look like garland. Use your imagination.)
5. Refrigerate until ready to serve.

Tools to Use:

Stoneware Bar Pan or Flat Rectangle Stone
Classic Batter Bowl
Garlic Press
Food Chopper
Crinkle Cutter
Mix N' Scraper
Hold N' Slice
Mini Serving Spatula
Non-stick cooling rack
Oven Mitt
Easy Accent Decorator
5" Utility Knife
Ultimate Slice and Grate
Creative Cutters Set



Mini Cinnamon Christmas Tree

Tree Ingredients:

2 cans Pillsbury crescent rolls
3 tbsp. butter, softened
½ cup white sugar
2 tsp. PC cinnamon
2 tbsp. raisins
2 tbsp. nuts, chopped

Topping:

Candied red and green cherries
Sliced in half

Icing:

¾ cup icing sugar
1 tbsp. milk
splash vanilla

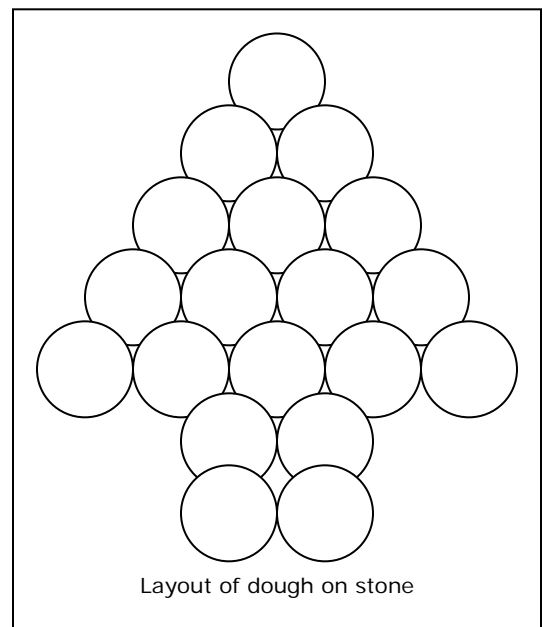


Directions:

1. Unroll 1 pkg. crescent rolls into one large rectangle on large cutting board.
2. Lightly roll dough with Bakers Roller to seal seams together.
3. Spread softened butter with Pastry Brush over dough.
4. Combine sugar and cinnamon in Flour Sugar Shaker and sprinkle over dough.
5. Sprinkle ½ of raisins and nuts over cinnamon.
6. Starting at longest side, roll dough into a tube shape sealing long edge when finished.
7. Cut roll into 10 pieces and start to place on stone.
8. Repeat steps 1 through 6 for 2nd can of crescent rolls.
9. Place slices cut side down on stone to finish tree shape. See diagram.
10. Bake at 350 degrees F for 20-25 minutes or until golden.
11. Remove from oven and let cool for 10 minutes.
12. Mix icing and drizzle over tree using V-shaped cutter.
13. Top the center of each circle with a candied cherry.
14. Serve while warm.

Tools to Use:

Large Cutting Board
Stoneware Bar Pan or Flat Rectangle
Pastry Brush
Food Chopper
5" Utility Knife
Non-stick Cooling Rack
Flour Sugar Shaker
Measure All Cup
Classic and Small Batter Bowl
Adjustable Measuring Spoons and Scoop
V-Shaped Cutter
Mini Serving Spatula
Oven Mitts
Micro Cooker
Slice and Serve



Bakers Roller

Santa Grahams

Ingredients:

Red Food Colour

1 ¼ cups vanilla frosting (from canned)

12 – 2 ½ inch square graham crackers

1 cup miniature marshmallows (approx.75)

6 red gumdrops, halved crosswise

24 red cinnamon candies



Directions:

1. Cut marshmallows in half crosswise.
2. Line cookie sheet with waxed paper. In small bowl, stir ¼ tsp. red food colour into ¼ cup of frosting. Blend well.
3. In separate bowl, stir 1 drop of red food colour into remaining 1 cup frosting, blend well.
4. For each cookie, frost 1 inch of one corner of cracker with dark red frosting for Santa's hat. Place 1 marshmallow piece in corner for pom-pom.
5. Frost remainder of cracker with pink frosting.
6. Place marshmallow pieces on pink frosting around 2 sides for beard. Add gumdrop for nose and cinnamon candies for eyes.
7. Place on wax lined cookie sheet to set.

Makes 12 cookies.

Tip: Great to show one at your show or hand out this recipe at tally time – added value.

Friendship Tea



Ingredients:

2 ½ cups cranberry cocktail

1 ½ cups water

1 cup orange juice

1 cinnamon stick

2 whole cloves

6 tea bags

½ cup sugar

Take with you
to shows.
Make in the
morning and
watch the steam
as you pour at
your show into a
SA mug.

Directions:

1. Combine cranberry cocktail, water, orange juice, sugar, cinnamon and cloves in medium saucepan; bring to a boil.
2. Remove from heat, add tea bags. Cover and let steep 5 minutes.

3. Remove tea bags and spices. Pour into carafe and serve hot or cold. Keeps liquid hot for 12 hours and cold for 8.

Celebration Cookies in Small Batter Bowl

Great to offer for fundraisers for all kinds of groups.

Bowl Ingredients:

Add in order given, patting flat after each addition.

- ½ cup sugar
- ¾ cup brown sugar
- ¾ cup dried cranberries
- ½ cup white or milk chocolate chips
- ¾ cup brown sugar
- 1 ½ cups flour
- ½ tsp. baking powder
- ½ tsp. salt
- 1 cup oatmeal
- ½ cup pecans or walnuts

Cooking Ingredients:

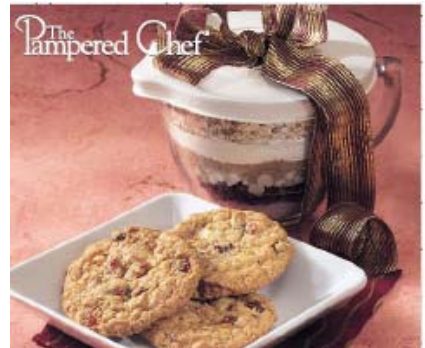
Contents of Batter Bowl

- ¾ cup butter or margarine, softened
- 2 eggs
- 1 tsp. vanilla

Directions:

1. Preheat oven to 375 degrees F.
2. Combine butter, eggs and vanilla in large bowl. Mix well.
3. Add cookie mix to butter mixture, mix well until blended.
4. Using Medium Scoop, drop dough on Flat rectangle stone 2 inches apart.
5. Flatten dough slightly using back of scoop.
6. Bake 13-15 minutes or until edges are golden brown.
7. Cool 5 minutes, remove to cooling rack.

Yield: 3 dozen cookies.



Take 1 to your
show and sell 5 to
each person —
increased show
average.

Harvest Spiced Nuts

This is a great hostess gift when packaged in Simple Additions Small Bowl and tied with a festive ribbon. Quick and easy to do at the start of your show.

Ingredients:

- 1 egg, separated
- 1 – 8 oz package pecan halves
- ½ cup packed brown sugar
- ½ tsp. PC cinnamon

Directions:

1. Preheat oven to 350 degrees F. Line Bar Pan with parchment.
2. Separate egg and whip egg white in Classic Batter Bowl until frothy.
3. Add pecans to bowl and toss to coat evenly.
4. Sprinkle brown sugar and cinnamon over nuts and toss to coat.
5. Pour pecans onto parchment separating into single layer.



6. Bake 18-20 minutes or until nuts begin to brown.
7. Remove from oven and carefully slide parchment with pecans onto cooling rack.

Nutcracker Candy Cane Braid

Braid Ingredients:

- 2 cans Pillsbury crescent rolls
- 2/3 cup chopped pecans
- 1/2 cup chopped dates
- 1/4 cup raisins
- 1 tbsp. sugar
- 1/4 tsp. PC cinnamon
- 1/3 cup apricot preserves

Glaze:

- 3/4 cup icing sugar
- 1/4 tsp. vanilla
- 1 – 2 tsp. milk
- 1/4 cup finely chopped pecans



Directions:

1. Preheat oven to 375 degrees F.
2. Unroll 2 pkg. crescent rolls on Flat Rectangle Stone.
3. Roll seams together to make one flat piece of dough.
4. Starting on longest sides of stone, cut sides of dough into 8 strips about 1 1/2 inches wide. Repeat on other side.
5. Mix pecans, dates, raisins, sugar and cinnamon together.
6. Spread preserves evenly over center of dough using Pastry Brush.
7. Sprinkle fruit and nut mixture over preserves.
8. Starting at one end, lift one strip of dough. Twist one turn and lay across top of filling. Repeat with opposite strip. Continue with strips alternating left and right in same manner by lifting and twisting until braid is formed as a candy cane.
9. Bake 20-25 minutes or until golden brown.
10. Let cool 15 minutes. In the meantime, combine glaze ingredients and drizzle over braid once cooled.

Variation:

Pumpkin-Pecan Filling

- | | |
|------------------------|--|
| 3/4 cup canned pumpkin | 1/2 cup brown sugar, packed |
| 1 tsp. cinnamon | 1/4 tsp. ginger |
| 1/4 tsp. nutmeg | 1 egg separated, yolk for filling, white for egg wash. |
| 1/2 cup chopped pecans | |

Directions:

1. Prepare braid as above.
2. Combine ingredients listed using egg yolk in filling.
3. Brush completed braid with egg white.
4. Bake as above.
5. Let cool as above. Combine glaze ingredients and drizzle over cooled braid.

Try these or any of the recipes featured in All The Best Cookbook pgs. 78-83.

Hot Pizza Dip – Pg. 7 All The Best

Quick and easy for Appetizer shows

Ingredients:

- 1 pkg. cream cheese, softened
- 1 tsp. PC Italian Seasoning Mix
- 1 cup shredded mozzarella cheese
- $\frac{3}{4}$ cup grated Parmesan cheese
- 1 can (8 oz.) pizza sauce
- $\frac{1}{4}$ cup diced green bell pepper, sliced green or black olives



Directions:

1. Preheat oven to 350 degrees F.
2. Combine cream cheese and seasoning in Small Batter Bowl.
3. Spread onto bottom of Mini Baker or Small Oval Baker.
4. In Classic Batter Bowl combine mozzarella and Parmesan cheese.
5. Sprinkle half of cheese over cream cheese. Top with pizza sauce, spread evenly.
6. Sprinkle with remaining mozzarella cheese.
7. Bake 15-20 minutes or until bubbly.
8. Top with peppers and olives
9. Serve with crackers or toasted baguette slices, nacho chips.

2 Minute Fudge Variations

Ingredients:

- 1 can (16oz) ready made frosting
- 1 pkg. (250 g) chocolate chips



Directions:

1. In medium saucepan, empty entire can of frosting and chips together.
2. Melt over medium heat until completely smooth.
3. Pour into Small Stoneware Bar Pan lined with wax or parchment paper.
4. **Place second piece of wax or parchment over top of fudge. Roll lightly with Bakers Roller to set the fudge.**
5. Refrigerate until set.
6. Remove from fridge and peel off paper. Turn out on to cutting board and cut into 1" squares.

Variations:

1. Use peanut butter chips and chocolate frosting.
2. White frosting and white chips.
3. Add chopped candy cane for chocolate mint fudge.
4. Make one batch of chocolate and one batch vanilla. Swirl together in large Bar Pan to make marble.
5. Make one batch chocolate and pour into lined Square Baker. Make second batch of vanilla and add one drop of green or red food color and $\frac{1}{4}$ tsp. mint extract. Pour over chocolate layer and continue with parchment and rolling on top.
6. Make fudge slices (just like at the fairs). Make a double batch and pour into wax or parchment lined stoneware loaf pan.
7. Butterscotch chips, vanilla icing and $\frac{1}{4}$ tsp. maple flavoring for maple fudge.

8. Chop nuts, add marshmallows sprinkled on top for Rocky Road.

Martini Munchie

Ingredients:

Veggie dip of your choice
Assorted fresh vegetables-
Asparagus, bell peppers, carrots,
Broccoli, tomato, mushrooms etc.



Directions:

1. Place dip into bottom of martini glass using Easy Accent Decorator.
2. Slice veggies in long strips using a variety of tools (Garnisher, Utility Knife etc.)
3. Place from tallest to shortest, filling glass.
4. Arrange on table – see diagram.

Lacy Cheese Rounds

Ingredients

1 brick (250 g) Colby cheese



Directions:

1. Cut cheese into 2" square by ¼ inch thick pieces.
2. Place on baking stone spacing 2 inches apart.
3. Bake at 375 for 18-20 minutes or until edges have turned golden and centers are lacy.
4. Leave on stone for 1 minute and then move to cooling rack.
5. Once cooled, top with dips of your choice.

Cookie Press Cookie Chef

Degree of Difficulty when using the disks for creating cookies.

Make It Simple – Use Disk #'s

3 5 6 7 8 14

Get Creative – Use Disk #'s

9 10 15 16

You Are The Cookie Chef – Use Disk #'s

1 2 4 11 12 13



Booking Line for Holiday Shows

This little reindeer with his nose a-glow,
Hopes you do enjoy this show.

And if there's a product you'd like to see,
Shimmering beneath your tree,

Please take a minute and talk to me
For by booking a show, you can earn it for FREE!



Merry Ideas For Christmas...

- Lay Candy Canes out on the chairs with your catalogue.
- Bring green and red Hershey Kisses to give out to guests who have great questions or stories to share about our products.
- Fill your Classic Batter Bowl with Candy Canes for everyone to take home (Set up at the Tally Time area.)
- The Season's Best Cookbook makes a great Christmas Card that will last a lifetime – mention this idea at shows. How much is a Hallmark? Our Seasons Best will be the card they keep forever. Why not pick up 5 or 6 today?
- Decorate your display areas for the holidays early in November to get shoppers in the festive mood.
- Simmer a pot of water with a cinnamon stick, cloves and orange peel at your shows. It smells like Christmas when guests arrive.

Selling Idea for Holiday Shows

Fill a new Pampered Chef Oven Mitt with assorted tools. Wrap with a festive ribbon and have at your shows to talk about and increase sales.

Say or type the poem to have with the gift.

*Remember the three little kittens who lost their mittens...
Well here's a story about three little kittens
Who found their mittens hanging by the chimney with care
Oh look! They cried when they peeked inside,
They're filled with Pampered Chef Kitchenware!*

A vibrant, cartoon-style illustration of a Christmas tree. The tree is green and triangular, decorated with yellow lights, red and blue round ornaments, striped candy canes, and red apples. A large yellow star is on top. At the base, there are two wrapped gifts (one blue, one pink), a small white cat with a pink bow, and a red ornament. The background is white with faint, stylized clouds.

So here is my list, I've marked it most clearly,
I thank you dear Santa, and love you most dearly!!
So phone my consultant, just give her a jingle,
She'll take care of your shopping and you'll still be Kris Kringle.

My Consultant Is:

**All orders must be placed by Dec. 14/04
for guaranteed Christmas delivery to
your door.**

Tag Ideas For Giving Pampered Chef Gifts From Director Christine Good

Gift tags are inexpensive to purchase at a business supply store or you can make your own. Attach to tools in your kit to talk about gift giving at your shows. It's a great way to increase sales. Christine talks and shows these ideas at her shows.



Tool

Gift Tag

Bamboo Spoons

No one "Beats" you as a friend.

Adjustable Measuring Spoons

Wishing you joy beyond "measure".

Mini-Whipper & Hot Chocolate Mix

"Whip up a cup of Joy for the Holidays"!

Season's Best Recipe Collection
PC Favorites Cookbook

Hope your holiday really "cooks".

Vegetable Peeler

Wishing you "a-peeling" holidays.

Mini Serving Spatula

I don't de "serve" a friend like you!
(substitute neighbor, friend, teacher etc.)

Pizza Lovers Gift Set

Hope your holidays have "Pizzazz".

Oven Pad

We send you warm wishes from our "pad" to
Yours.

Food Chopper

Wishing you a "choppin" good Christmas.

Suds Pump

Hope your holidays "bubble" over with fun.

Ice Cream Dipper

Have a "cool" yule!

Heart Mold

A gift from the heart to help you bake up
some warm holiday memories.

Flour/Sugar Shaker

Sprinkle laughter and love throughout the
season.

Deluxe Cheese Grater

You're the "Gratest" Mom (friend, sister, etc.)

Stainless Steel Whisk

"Whisking" you a Merry Christmas

Ultimate Slice N' Grate

Anyway you slice it, you are ultimately the
gratest!

Clock/Timer

Thanks for the great "times" together!

Any Measuring Tool

"Measures" of happiness this holiday season.

Heart Mold Decorations

These decorations make great gift tags, decorations or gifts. Talk about the versatility of the heart mould and mention Round Up From The Heart program.



Cinnamon Clay Heart Mould Decorations

Ingredients:

1 ½ cups ground cinnamon
1 cup applesauce
1/3 cup white school glue

Directions:

1. Mix cinnamon, applesauce and glue together in Classic Batter Bowl.
2. Remove from bowl and knead until mixture turns into a clay.
3. Cover and refrigerate clay for 30 minutes.
4. Lightly dust mold with cinnamon (do not spray the mold before dusting.)
5. Tap side to remove excess cinnamon.
6. Break off piece of dough and press firmly into mould.
7. Once mould is filled with dough, use Bakers Roller to flatten the surface.
8. Trim excess dough from edges.
9. Holding mould upright, sharply rap edge on a protected surface until dough starts to fall out. (A cutting board with a folded towel works well.)
10. Carefully peel clay out of mould and place on a flat surface.
11. Use a drinking straw to a hole at the top of the decoration.
12. Place on non-stick cooling rack. Allow to dry for about 5 days.
13. Insert ribbon through hole for hanging.

Yield: 5 decorations

Note: Cinnamon may be purchased inexpensively at bulk food stores.

Tissue Paper Heart Mould Decorations

Ingredients:

4 sheets tissue paper (65 x 50 cm each) – any color
2 ½ cups water

Directions:

1. Preheat oven to 200 degrees F. Crumble tissue paper and place in blender.
2. Push tissue close to blade. Add water, cover and blend 15-20 seconds.
3. Place blended paper in colander and press water out with hands or scraper.
4. Firmly press paper evenly into mould. Blot excess water from paper by placing paper towel over mould then roll over with Bakers Roller.
5. Remove paper towel and place mould in oven. Bake 2 ½ to 3 hours or until dry.
6. Remove from mould and decorate as desired.

Note: Do not over bake or edges will turn brown.



You Are Invited

To A Unique Shopping Experience

A cordial welcome is extended to all businesses in the surrounding area.

The Pampered Chef carries a line of exclusive kitchen tools, stoneware and unique cooking and entertaining accessories.

Date:

Time:

Location:

We will help you with that special holiday gift or those end of the year thank you gifts that you are looking for.

Free gift wrapping and delivery.

Business card draw.



Hand out this flyer to businesses in your area.
Ideal for real estate offices or any place of business that has employees they buy for. (Gov't. offices, banks, doctors office etc.)

Holiday Open House Invitation

Host your own show in December and try these words on your invitation for impact.

If you think a whisk is a small broom,
If you think a stone is something stuck in your tire,
If you think a grater is a piece of road equipment,
And a chopper is someone who cuts down trees...
Then you should come to The Pampered Chef
Holiday Open House I'm hosting!

Top Tools to Make your Christmas Dinner Perfect

Thanks to Jessica Koeder for sharing this great idea. She hands this list out at her shows to let guests know that with the right tools in their kitchens, Christmas dinner can be easier than ever.

She is having great success with guests purchasing many of these items for great add on sales at her shows.

Entertaining Set – fill bowls with candies and nuts + cheese on the sage green rectangular platter

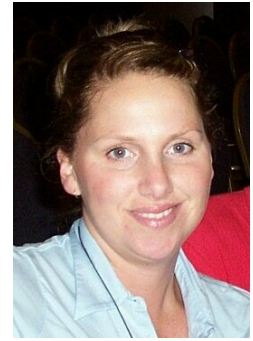
Simple Additions Large Platter – Veggies + Dip or your meat

Large Serving Tongs	Set of 3 Serving Bowls	Stainless Serving Picks
Stainless Fork and Spoon (with gripping handle)	Stainless Cheese Knife and Plane	SA Small bowls & Caddy
Ultimate Slice n' Grate	Smooth Edge Can Opener	Paring Knife
Chefs Knife	Large Grooved Cutting Board	Serrated Bread Knife
Carving Set	Baster and Cleaning Brush	Pocket Thermometer
Vegetable Peeler	Micro Cookers	Classic Batter Bowl
Slice N' Serve	Springform Pan Set	Ice Cream Dipper
Wine Bottle Opener	Carafe	Good Company Coffee



Tips For A Successful Open House By Kristine Scrivano

Kristine organized a successful Open House in Sept. and generated sales of \$1650 and three bookings. Here are tips you can use to host your own show in December.



Here are Kristine's Tips:

1. I printed invites in color so they would get noticed, told guests to come and pick up their new Fall/Winter Catalogue with over 30 new products. I included the Green stoneware special as well as the monthly guest special.
2. I invited everyone, neighbors, friends, family, parents from school and sent an e-mail invite to everyone as well.
3. Collected outside orders for people who could not make it.
4. Only gave two weeks notice so it would stay in people's minds.
5. Had friends at my house to be part of the crowd and make it less uncomfortable for people I did not know. They also talked about all of the products.
6. I had a friend answer the door with me to hand out raffle tickets and to fill out a door prize form. (I used Join Us Now Flyer to gather more information)
7. I used lots of prizes like Season's Best, Twixit clips and pan scrapers. My door prizes were 2 Classic Batter Bowls.
8. I had friends take care of the raffles so I could pay attention to guests.
9. I did not do a show but had prepared recipes ahead of time, all Pampered Chef and had them placed throughout my home with the products around.
10. I removed coffee and end tables to avoid people from sitting for too long...I wanted them standing around the food which had them looking and talking about the products. I placed recipes in front of the food and placed product information cards with the products in case I was not able to answer their questions at the time.
11. My friends stood around the tables as well, chatting and talking about the products as well.
12. I handed out catalogs with order forms to each person.

