

...From The Pampered Kitchen

VOLUME 1, ISSUE 1

MAY 2005

COOK'S TIPS - APPLES-

•Make Your Own Apple Pie Kit:

Peel, core and slice 6 medium apples, then slice in half. Toss apples with 1/2 - 3/4 cup sugar, 3 tablespoons all-purpose flour and 3/4 teaspoon Cinnamon Plus® Spice Blend. Please in resealable plastic food storage bag and freeze. When ready to use, thaw apple mixture in the refrigerator, then place in a ready-made pie crust and bake.

INSIDE THIS ISSUE:

Cook's Tips	1
This is a gift from God	1
Help Whip Cancer	1
Help Whip Cancer, pt 2	2
New Host Program	2
Sneak Peak...	3
My Product of the Month...	3
Featured Recipe	3
Could THIS be for you?	3
My Contact Information	3

This is a gift from God...

It's May already, flowers are springing up and smelling sweet, the birds are back, and the sun is here to stay! I love basking in the warmth of the sun, allowing myself to daydream a bit of my days to come.

In this new, exciting season, I see flowers returning, despite my lack of care last year. The promise of Springtime is always one to look forward to. This Spring has encouraged me to not only complete the habitual "Spring Cleaning", but to also paint my kitchen and

begin a new career!

I'm encouraged every day of how the Lord has blessed family and my life. I'm reminded of Ecclesiastes 3: "There is a time for everything, and a season for every activity under heaven: a time to be born and a time to die, a time to plant and a time to uproot...a time to weep and a time to laugh, a time to mourn and a time to dance, a time to scatter stones and a time to gather them, a time to embrace and a time to refrain...a time to tear and a time to mend, a time to be silent and a time to

speak, a time to love and a time to hate, a time for war and a time for peace...I know that there is nothing better for men than to be happy and do good while they live. **That everyone may eat and drink, and find satisfaction in all his toil - this is the gift of God.**"

And this life, this breath, and this moment are, truly, gifts of God.

This month, as you go about your day, remember to give thanks to the One who made you, sustains you, and provides your next breath.

Erin

"Help Whip Cancer"

As I'm reminded of all of this new life coming forth this month, I am also reminded of May's other association: Breast Cancer Awareness. I think by now, each of us has known someone who has battled this cancer

and we have, in turn, been affected. It is all too common these days, and the search for a cure seems just over the horizon. It can feel like there is nothing that we can do in the quest, but this month, there is an answer. Pampered Chef

is in its 5th year of the "Help Whip Cancer" campaign. Since its beginnings in 2000, 'pink' items sales have raised \$3.3 million dollars given directly to the American Cancer Society. See page 2 for information on how YOU can help!



Host Benefits...even *more* generous!



The only thing you, as a host, will be counting is the number of free, 1/2 price, and discounted items you'll be

getting! That's right, for those of you who have been a host before, you can remember counting points, and probably being a little

confused at the process. Not any more!

There is now a monthly Host Special, which is a selected product that the host receives at 60% off!

In addition to the Host Special, hosts now receive free products based on the amount of sales at each show, and when Pampered Chef says FREE, they mean

FREE! You can choose ANY item from the catalog for this reward!

Hosts can also earn up to FOUR 1/2 price products of their choice (including our lifetime guarantee cookware set!!). Not only that, but hosts also get up to a 30% discount on any additional items purchased, FREE shipping on their order, and

continue to get a Past Host discount of 10% off for a FULL YEAR!

In addition, hosts receive a \$15 'Thank You' just for providing the ingredients for the recipes made at their show! The benefits are endless with The Pampered Chef®!

Special "Help Whip Cancer" gifts will be given to all of my May hosts or guests of a May show that book a show of their own from a friends party!

...How YOU can "Help Whip Cancer"!

It's something you've always wanted to help with, but have never known when, where, or how...until NOW! This month and this month only, The Pampered Chef® has special "Help Whip Cancer" products (or as I call them, the 'pink' items) for sale, each which benefit the American Cancer

Society! For each 'pink' item purchased, \$1 of your purchase will be sent directly to fund cancer research. My personal goal to help 'whip' cancer is \$100 in sales of the 'pink' items. This can be done, and is several ways!

- You can host a kitchen show this month and encourage

your guests to purchase these handy items

- Host a Help Whip Cancer Fundraiser as a way to honor or remember you mothers, sisters, daughters or friends that may have experienced Breast Cancer

Call or email me if you are interetsed in more information on a Help Whip Cancer show!

Sneak Peek...

I am THRILLED about our summer months, with tons of WONDERFUL Host and Guest Specials just in time for those outdoor barbecues, picnics and family reunions! If you have been waiting for just the right time to schedule your show, this is it!

Remember, our new host program is BETTER THAN EVER, and I would love to help you earn your wish list of products for FREE!



**Plan Your Pampered Chef
Barbecue or Picnic Party NOW!**

How to Contact Me:

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Could THIS be for you?



When I first heard of Pampered Chef, I didn't cook. At all. I had attended a few Kitchen Shows,

but had never purchased any items, or even felt the need to. When the time came to plan for our wedding, I knew that having a Pampered Chef Bridal Show was the way to go. The best products, with other people purchasing them for me!

So now I had the products in my kitchen, and I was using them daily. Recently, after more cooking experience, I realized that I really did enjoy using the products! Cooking was becoming fun! It wasn't until I contacted the host of my Bridal Shower with a question did I consider taking this venture on for myself. Seeing the summer open up with school being out of session, it seemed like the timing was perfect, and everything had lined up perfectly for this opportunity.

After reading the scripture on page one, I am reminded that for me, this opportunity was a gift of God. Ecclesiastes 3:13 says "That everyone may eat and drink, and find satisfaction in all his toil - this is the gift of God."

Is the timing right for you? Are you looking for a way to stay home with your children and still have an income? Need to pay off a debt, or just need a little extra cash each month? Do you have a passion for the products like I do?

Pray about this opportunity and let me know if it's right for you!

My Product of the Month...the Microfiber Towel

This unique, lint free and nonabrasive super-absorbent towel is safe for ALL surfaces. It's perfect for drying, dusting, cleaning up spills, and perfect for streak-free windows! Spring cleaning will be so much easier with this versatile cloth!

Not only is it extremely useful, it is one of the "Help Whip Cancer" items on sale for the month of May only! At only \$8.50, you can get one for the home, the office, the car...the sky's the limit! Take it to the pool to

dry hair-- it can hold 24 oz. of water! Experts recommend using the largest one you can find, and our is the largest available at 20 x 16! The towel can also be washed up to 500 times...more than enough!

*Perfect for
streak-free
windows!*

Recipe of the Month ~ Apple Nut Ring

Ingredients:

2 packages (7.5 oz each) refrigerated buttermilk biscuits 1/4 cup butter or margarine, melted 2/3 cup sugar
2 medium Granny Smith apples 1/3 cup chopped nuts 1 tablespoon ground cinnamon

1. Preheat oven to 400°F. Separate biscuits. In Classic Batter Bowl, microwave butter on HIGH for 30-45 seconds or until melted. Combine sugar and cinnamon. Peel, core and slice apples using the Apple Peeler / Corer / Slicer. Cut slices in half crosswise with Utility Knife.
2. Dip biscuits in butter, roll in sugar mixture. In the Deep Dish Baker, place the first biscuit in the center of the stone. Place one apple slice overlapping the biscuit. Overlap and alternate biscuits and apples, circling to the outer lip of the baker. Place slices of apple around the outer edge of the baker. Grate nuts using the Deluxe Cheese Grater fitted with the coarse grating drum. Mix nuts with any remaining sugar mixture; sprinkle over top.
3. Bake 25-30 minutes or until biscuits are deep golden brown. Serve warm using Mini-Serving Spatula.

Yield: 10 servings or 20 sample servings

Nutrients per serving: Calories 230, Total Fat 8 g, Saturated Fat 3 g, Cholesterol 12.5 mg, Carbohydrate 38 g, Protein 3 g, Sodium 50 mg, Fiber 1 g.