

The Pampered Chef® October News

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A Special Thank You! to everyone that participated in the American Red Cross Fund Raiser. If your school, church, or any organization that you are involved are looking for a fun, unique way to raise money, contact me for information on Pampered Chef Kitchen Fundraiser Shows.

September's Feature Recipe & **Inside Out Lasagna**, will be left up on my website for another week. If you've made it, let me know how you enjoyed it! If you haven't, try it!



There are so many exciting events in October that it's frightening!

Check out these **Spooktacular** offers!

WIN A \$100 SHOPPING SPREE! Host a Show in October to be entered to win a \$100 Pampered Chef gift certificate. The Pampered Chef® is celebrating its 25th anniversary in October, and each week, 25 Shows will be drawn. The lucky hosts will each receive a \$100 gift certificate. One of them could be you!

HOST SPECIAL: Host a kitchen OR catalog show in October and pick between the new Roasting Pan with Rack, new Meat Lifters, or the Carving Set at 60% off! These Thanksgiving essentials will simplify your holiday meal preparation. You can also earn the new CELEBRATE plate FREE, just in time to celebrate the holidays! October dates are filling quickly ... don't miss out! Contact me today for more details and to schedule your Show.

OCTOBER BONUS: No more turning red-faced trying to open a stubborn lid! You will receive our Jar Opener FREE with any \$50 purchase. Start your Christmas Shopping now. The Jar Opener is the perfect grip for the elderly, the weaker young ones, and for those with carpal tunnel problems.

October's Featured Recipe: **Freaky Witches Fingers**

Gross everyone out at your Halloween party with these creepy cookies!

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| 1 cup Butter, softened | 1 cup sugar |
| 1 Egg | 1 tsp Almond extract |
| 1 tsp Vanilla | 2 2/3 cups Flour |
| 1 tsp Baking powder | 1 tsp Salt |
| 3/4 cup Almonds, whole blanched | |
| 1 Tube red decorator gel (for bloody fingers) | |



Yield: 5 dozen fingers!

Preheat oven to 325F. In Classic Batter Bowl, beat together butter, sugar, egg, almond extract and vanilla. Beat in flour, baking soda, and salt. Cover and refrigerate 30 minutes. Working with one quarter of the dough at a time and keeping remainder refrigerated, roll heaping teaspoonful of dough into finger shape for each cookie. Press almond firmly into one end for fingernail. Squeeze in center of dough to bulge and create a knuckle shape. Using Quick Cut Paring Knife, make slashes in several places to form knuckle. Place on lightly greased baking stone and bake for 20-25 minutes or until golden pale. Let cool for 3 minutes. Lift up almond, squeeze red decorator gel onto nail bed and press almond back in place, so gel oozes out from underneath. You can also make slashes in the finger and fill them with "blood."
Remove from baking stone and cool on Stackable Cooling Rack. Repeat with remaining dough.

Looking for additional Halloween treats and ideas? Visit my website www.pamperedchef.biz/rwester for more! And look for the special offers for hosts and customers!

Thank you for making me and The Pampered Chef part of your life.
Without YOU, I'd have no business in the kitchen! *Rita Wester 817-909-0288*