

CELEBRATE THE NEW DECADE!

***BOOK A SHOW FOR FEBRUARY OR MARCH – GET THE
“MAGIC POT” DEEP COVERED BAKER FOR \$20.10****

**Show must be held with \$500 minimum in guest sales submitted.*

**COME JOIN US FOR THE
STONEWARE WORKSHOP
FEB 6, 2010 at ***** at 2 p.m.**

Purpose: To focus exclusively on Stoneware – why use it and how to use it.

~ An informative show for new stone users and interesting for veterans.

You are not required to shop (although books and order forms will be available)

ALL UNGLAZED STONEWARE IS 20% OFF

This is a workshop to help you make the most of your stoneware.

If you are new to stoneware ~ Please Come.

Veterans – Please Come – we’d love you to share ideas!

- ❖ **Show and Tell! Bring your well-seasoned stone – we’ll have a prize for the stone most seasoned – and the oddest looking seasoning pattern too!**
- ❖ **Bring a recipe to share and win a prize!**

There will be LOTS of food – please bring a friend or two.

Stoneware Basics:

- ❖ Seasoning – Don’t have to wait to use it – dive right in. Spritz with a little oil the first few times if baking something with low fat content. It never hurts to spray a little oil as “insurance.” Don’t use Pam-type sprays – they tend to gum up on the surface of the stone.
- ❖ The glaze on our Stoneware doesn’t affect the properties of the stones – just makes them more table-friendly.
- ❖ You can use a stone every time you turn on the oven unless you’re broiling.
- ❖ Preheat the oven, not the stone.
- ❖ Use any recipe – don’t alter baking times except if under 12-15 minutes, then add 2 minutes for first batch. Every batch after the first will be done in the exact same amount of time – no babysitting.
- ❖ No hot spots on a stone – bends and folds in thinner metal bakeware create hot spots (the reason brownies around the edge finish baking sooner than the middle). Whatever you see happening on the top of your food is exactly what’s happening underneath. (No more burned biscuit bottoms.)

- ❖ You don't have to flip chicken fingers, etc. that tell you to bake 10 minutes, flip, and finish baking. On metal, the oil released from those foods forms a hot-spot puddle underneath that makes the food burn, and flipping is necessary to prevent that. Not so on a stone.
- ❖ You can microwave in stones – it doesn't crisp like baking, but is great for heating things. The Deep Covered Baker becomes a "Magic Pot" in the microwave, turning out a roast chicken in 30 minutes, barbeque baby back ribs in 20 and pork tenderloin in 10!
- ❖ A hot stone will keep your food at serving temperature for about 30 minutes.
- ❖ You can refrigerate and freeze in stones – a cold stone will stay cold just like a hot stone stays hot – great for serving chilled desserts, etc. Great for Stone-Cold Ice Cream!!! (ask me for recipe)
- ❖ You can cut with a knife or pizza cutter on a stone.
- ❖ To avoid thermal shock – thaw frozen foods that take more than 15-20 minutes to bake. Match amount of food to size of stone and distribute evenly. Don't add liquid to a hot stone. Warm a frozen stone before baking.
- ❖ Beware stones from other sources – some require preheating, soaking, may absorb food odors, etc. Ours are manufactured to be top quality.
- ❖ Cleaning a stone: Let it cool to room temp. (Last thing I wash after dinner.) Hot water and scraper or brush. Run water over it and let stand for 5 minutes to loosen anything baked-on. When you're done, there shouldn't be anything left that you can scrape off.
- ❖ Flavors from foods won't transfer as long as you properly clean the stone.
- ❖ Deep cleaning a stone: If needed, make a paste of baking soda and water and spread over stone. Let stand a few minutes, then scrub and rinse. May need to re-season.
- ❖ Three year warrantee on all stones.
- ❖ Choosing your first stone? Think about what goes in your oven most often and pick a stone that will replace that baking dish or sheet. DON'T PUT IT AWAY when you get it – leave it out until you use it. Still not sure? Try the Large Bar Pan – it's very versatile, which is why it's in the New Consultant Kit.
- ❖ Have you cooked bacon on the Bar Pan? – bake a single layer at 400 degrees for about 20 minutes, until crispy. No spattering in the oven or on your stovetop, no babysitting or turning, and the bacon stays relatively flat.
- ❖ Make sure any other questions are answered.

PRIZES! PRIZES ! PRIZES !

Arrive 1:30 to 2 p.m.!

STONEWARE EARLY BIRD PRIZE DRAWING for those present ½ hour to on-time!

STONEWARE DOOR PRIZE

STONEWARE RECIPE BOOK PRIZES FOR:

~ **The Stone Voted "Most Loved/Seasoned"**

~ **The Stone Voted "The Strangest Pattern"**

Can't Make the Workshop – But Want to Add to Your Stoneware Collection?

<http://www.pamperedchef.biz/ChipLines>