

# Burtons Booth Newsletter

Date: June 2011

Volume No.2 Issue No. 6

# RADA CUTLERY



*"A Cut Above The Rest"*

Here it is June, with all those summer events filling up the calendar. Picnics, weddings, graduations, trips to the beach, and the official beginning of summer. Burtons Booth is enjoying these beautiful summer days and warm temperatures in Florida.

We hope that you're able to relax and spend some time in the great outdoors. Our recipe for this month is one that you can make quickly and easily to take along to a picnic or potluck meal. There are lots of other great ideas in our Rada cookbooks.

Don't forget to check out all our products at [www.burtonsbooth.com](http://www.burtonsbooth.com).

## June Special



Buy a Granny Paring Knife for 20% off.

**\$3.50** (reg. \$4.41)



Special good on all orders placed by June 30th , 2011.

All Rada products are proudly  
made in the **U.S.A.**

## Rada Knife Uses

**Utility Knife**-This knife is between a slicer and a paring knife in size and can be used for many different tasks.

**Carving Knife**-This is a large knife that is used to slice thin cuts of meat, including poultry, roasts, hams and other large cooked meats.

**Slicing Knife**-Useful for slicing both meats and fruits and vegetables. Slicers come in both plain and serrated edges.

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## Recipe for the Month of June

### *Sunflower Fruit Salad*

*(from Picnics, Potlucks & BBQ's recipe book)*

#### Ingredients:

2 medium apples, chopped  
1 medium firm banana, sliced  
¼ C halved green grapes and/or purple grapes  
1/3 C sunflower seeds  
¼ C chopped celery  
¼ C plain yogurt



#### Instructions:

Use R115P Plain Food Chopper to chop the apples and celery. The R100/W200 Granny Paring Knife can be used to slice the bananas and R142/W242 Serrated Paring to halve the grapes.

In a medium bowl, combine the chopped apples, banana slices, sunflower seeds, grape halves and chopped celery. Add plain yogurt and stir gently to coat using the R123 Cook's Spoon with holes. Coat and refrigerate until ready to serve.

Thank you from Burtons Booth.

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