

Burtons Booth Newsletter

Date: October 1, 2010

Volume No. 1 Issue No. 5

RADA CUTLERY



"A Cut Above The Rest"

If you are like me, as the holiday season approaches, you start to dread the thought of dealing with the Christmas shopping crowds and driving from store to store to find just the right gift. It seems like every store has the same items and it's never what you're looking for. Now imagine checking out Burtonsbooth.com online and finding great gift ideas that are easy on the pocketbook. Just be sure to get your order in early so we have plenty of time to ship it to you. Don't forget you can also host a Rada party, if you're here in central Florida, and earn extra discounts as well. Just give me a call at 315-868-1574 to set one up.

September Special



Purchase any Rada Gift Set and receive 10% off that set.



Special good on all orders placed by October 31st, 2010.

All Rada products are proudly made in the

Rada:

Unique and Useful Gifts

October is here and many of us are thinking about Christmas gifts. Did you know that Rada has over 25 different gift sets available? All sets are available in either the aluminum handle of the black stainless steel handle. What a great gift idea, a quality product that's reasonably priced and it's made in America. You know when you give Rada cutlery that your present will be enjoyed with every use. The attractive gift packaging and wide selection makes gift giving easy. Don't forget we also have a nice variety of recipe books and stoneware that make wonderful gifts. How about a package of Quick Grip Clips or the Daisy Panmate Scrapers for stocking stuffers?

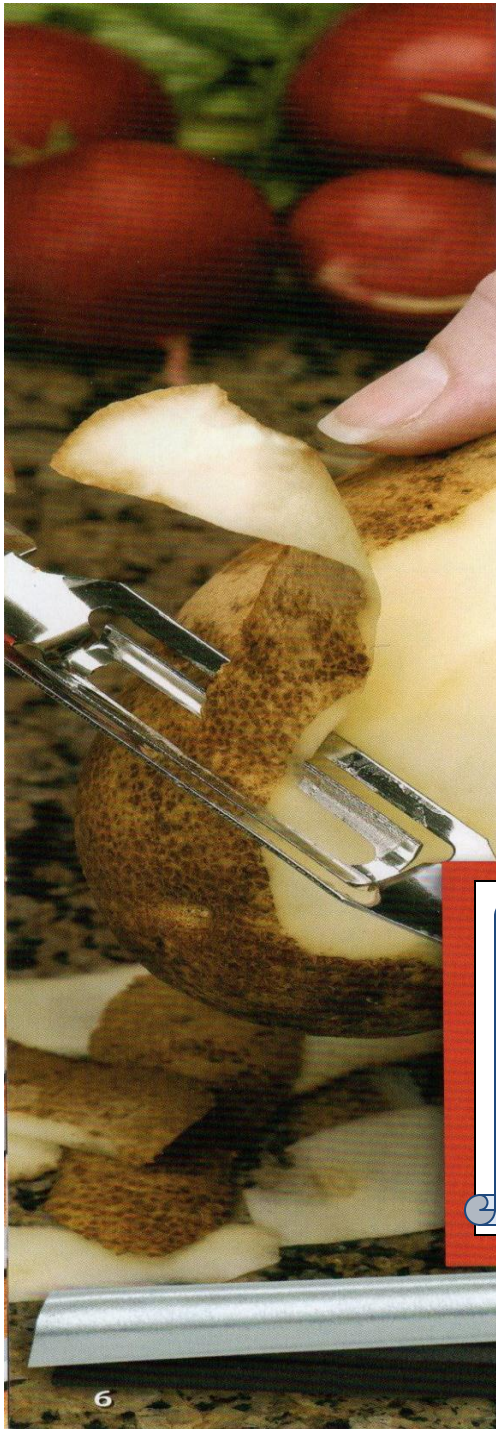
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Recipe for the Month of October



AUTUMN COUSCOUS

- 2 medium sweet potatoes
- 2 T. olive oil
- 3 garlic cloves – minced
- 1 tsp. ground cumin
- ½ tsp. cinnamon
- 2 bell peppers (any color) – chopped
- 1 28 oz. can diced tomatoes with juice
- 1 16 oz. can chickpeas
- ½ tsp. crushed red pepper
- salt and pepper to taste
- 2 C. couscous - prepared per package

Peel sweet potatoes and cut into ½" cubes. Heat olive oil in pan; add garlic, cumin, cinnamon and sweet potatoes. Cook over medium heat for 5 min. Add bell peppers, increase heat to medium-high, cover and cook for another 5 min. Uncover, cook for another 5 min., stirring occasionally. Increase heat to high, add tomatoes and bring to a boil. Add chickpeas and crushed red pepper, reduce heat to low and simmer for 15 min. Prepare couscous per instructions on its package. Server sweet potato mixture over couscous!

Rada
Knives &
Utensils
used for
recipe:

R132 Vegetable Peeler



R104 Utility Knife



R115P Plain Food Chopper



Thank you from Burtons Booth.

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