

Burtons Booth Newsletter

Date: April 2011

Volume No.2 Issue No. 4

RADA CUTLERY



"A Cut Above The Rest"

April showers bring May flowers. Do you remember that saying? As I sit by my window here in Florida, it is raining steadily and I am envisioning those flowers popping up everywhere soon. This is also the time of year when snowbirds head north. Some of them are small birds and others are driving their campers. If you are one of the latter, don't forget to stock up on our products to take back for yourself or to give to your friends and relatives who didn't get to come to Florida for the winter.

April Special



Get a Tomato knife for 20% off

Sale price \$4.00

Regular price \$5.13



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

Rada Soy Wax Candles

You will find that from first light to final flame, Rada Soy Wax Candles have wonderfully vibrant colors and fragrance throws! They are made from 100% stabilized all natural soy wax - a biodegradable resource. The candles also feature all cotton, lead free wicks. You will be sure to enjoy the low soot burn properties also.

Please be aware that many "soy" candles sold are blends made with less than 20% soy wax - which lowers costs but also quality. You can be assured that you are buying the very best when you purchase Rada Soy Wax Candles.

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

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Recipe for the Month of April

B.L.T. Salad

Ingredients:

Cooked bacon
¾ C. mayonnaise
¼ C. milk
1 tsp. garlic powder
1/8 tsp. pepper
Salt to taste
1 head romaine lettuce
2 large tomatoes, chopped
2 Cups croutons



Instructions:

In a medium bowl, using R117/W217 Handi-Stir combine mayonnaise, milk, garlic powder and pepper. Whisk thoroughly until blended and smooth. Season to taste with salt. Cut lettuce using R106/W206 Stubby Butcher or for those who like a serrated blade, the R138/W238 Serrated Slicer is an optimum choice. Next, chop the tomatoes using R127/W227 Super Parer or R126/W226 Tomato Slicer.

In a large serving bowl, combine torn romaine lettuce, chopped tomatoes and crumbled bacon. Toss until well incorporated. Pour dressing over salad and toss using R123 Cook's Spoon or R125 Cook's Spoon with Holes until evenly coated. Sprinkle croutons over salad and serve.

Serves 4-6

Thank you from Burtons Booth.

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