

# Burtons Booth Newsletter

Date: August 2011

Volume No.2 Issue No. 8

# RADA CUTLERY



*"A Cut Above The Rest"*

HOT, HOT, HOT. Seems like that describes the temperature almost everywhere this summer. Hopefully you've found a way to cool off and enjoy the season.

To help keep your friends and family cool at mealtime, try making this month's recipe for Banana Split Pie. This recipe comes from the 101 Recipes with Bananas cookbook.

Check out this and other Rada products at our website, [www.burtonsbooth.com](http://www.burtonsbooth.com).

## August Special



Save 15% on the Super Spreader  
R113/W213

Sale Price \$4.60  
Reg \$5.40



Special good on all orders placed by August 31<sup>st</sup>, 2011.

## Rada Books

Did you know that Rada sells a variety of cookbooks and gift books? If you like to have wholesome meals ready ahead of time, check out Fix, Freeze, Take & Bake. Or for simple, quick-fix recipes, try Quickies in the Kitchen. Campers might enjoy Campfire Cooking or The Ultimate RV Cookbook. Unforgettable is filled with the most delicious and treasured recipes of the last 100 years. Gifts in a Jar Cookbooks and Delicious Designs are great if you like to give "homemade" gifts. Like chocolate? Try out the 101 Recipes with Chocolate Cookbook. If you enjoy making your own party cakes, Do-It-Yourself Cakes offers some new ideas. For the spiritual side of life, the Prayer Journal or the perpetual calendar, A Closer Walk With Thee make lovely gifts for yourself or a friend. All these and more can be found at our website [www.burtonsbooth.com](http://www.burtonsbooth.com)

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## Recipe for the Month of August

### *Banana Split Pie*

#### Ingredients:

3 medium bananas  
1 T. lemon juice  
1 9" pastry shell, baked and cooled  
1 pt. strawberry ice cream  
Canned chocolate sauce  
1 C. frozen whipped topping, thawed  
Whole maraschino cherries  
2 T. finely chopped nuts



#### Instructions:

Thinly slice bananas using R101/W201 Regular Paring or R126/W226 Tomato Slicer. Sprinkle bananas with lemon juice and arrange on bottom of a baked and cooled pastry shell. Stir ice cream using R137/W237 Ice Cream Scoop to soften and spread on top of bananas with R113/W213 Super Spreader. Freeze firm. Spread whipped topping over ice cream layer using R113/W213 Super Spreader. Finely chop nuts with R115P Plain Food Chopper. Drizzle the chocolate sauce on top of the whipped topping, top with maraschino cherries and sprinkle with nuts. Return to freezer and firm up if so desired. If returned to freezer, before serving, remove pie and let stand. Use the R106/W206 Stubby Butcher to slice and the R120/W220 Serrated Pie Server to serve the pie.

Serves 6-8

Thank you from Burtons Booth.

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