

Burtons Booth Newsletter

Date: August 2019

Volume No. 10 Issue No. 4



****SALE****

**R103/W203 Heavy Duty Paring
Sale Price \$4.50 (reg.\$5.67)**



The Heavy Duty Paring knife is slightly longer than other paring knives, giving you superior leverage when cutting an array of foods. Featuring a 3 1/4-inch blade, it will be your go-to knife for cutting larger foods, such as cucumbers, potatoes, apples, onions and strawberries. It's even useful for preparing and trimming meats such as chicken breasts.

This knife is one of the most useful and commonly used tools in the kitchen and is ideally suited for a wide range of kitchen tasks.

Please bring this coupon with you if you will be purchasing in person.

Good on all orders placed by September 30th, 2019.

According to my calendar, it's just about the middle of the summer season. Here in Florida, I devote this time of year to inside tasks that I've been putting off. Since most days the high temperature runs from 95-100 degrees, staying inside to clean is actually an appealing option!

With so many fresh fruits available during the summer months, I thought it would be nice to focus on them in this newsletter. Below you'll find a tip for keeping berries fresh longer that I was introduced to earlier this year. It really works and doesn't leave an aftertaste on the berries. On page 2, you'll find a fun and delicious way to serve some other fruits.

Be sure to watch for the next newsletter, when several new Rada products will be highlighted. As always, if you have any questions or need to order Rada products, please email or call me.



lifetime **GUARANTEE**

Keeping Berries Fresh Longer
Works best with strawberries, blueberries and blackberries

- ❖ Discard any moldy berries.
- ❖ Add 3 cups cold water & 1 cup white vinegar to a large bowl.
- ❖ Immerse berries for 1-2 minutes.
- ❖ Drain and rinse thoroughly with cold water.
- ❖ Spread berries on paper towels and dry completely.
- ❖ Store in clean container lined with paper towels.

If you have received this email in error or would no longer like to receive it, please email us at Burtonsbooth@gmail.com and you will be removed from our mailing list immediately. Thank you.

Burtons Booth Newsletter

Date: August 2019

Volume No. 10 Issue No. 4

Banana Chocolate Fruit Pops

Ingredients:

- 12 wooden skewers (6 inch)
- 3 bananas
- 12 cubes of pineapple
- 12 med. size strawberries (hulled)
- ½ cup peanuts (chopped)
- 1 cup dark chocolate, melted



Directions:

1. Peel bananas and cut into 4 equal chunks.
2. Place 1 piece of each fruit on the skewer. (pineapple, banana, strawberry)
3. Place on paper towels to absorb any moisture.
4. Melt chocolate. (follow package directions)
5. Dip one side of the skewered fruit in the melted chocolate.
6. Dip the chocolate side in the chopped nuts.
7. Place skewers on a baking sheet and refrigerate for 10 minutes or until the chocolate has set.

Rada items used:

R131-French Chef Knife



R103-Heavy Duty Paring Knife



R100-Granny Paring Knife



Thank you from Burtons Booth.

Contact information: Phone: 315-868-1574 burtonsbooth@gmail.com www.burtonsbooth.com