

Burtons Booth Newsletter

Date: August 1, 2010

Volume No. 1 Issue No. 3



Hopefully you are enjoying the summer months, whether it's camping, visiting a new place or just enjoying a good barbequed meal. It's also the time of year when Burton's Booth travels to town festivals and tractor shows. You can find us this month at the Steam Pageant in Canandaigua, NY from August 11-14.

August Special



Purchase one (1) Cook's Knife (R134 or W234) and receive 10% off.

Special good on all orders placed by August 31st 2010.

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

Lifetime Guarantee

Rada will replace any Rada products manufactured by the company returned due to defects in material or workmanship. Like all fine cutlery, please protect the cutting edge of the knife by storing the knife carefully in its gift box or blade sleeve. We recommend only washing your aluminum handle cutlery by hand and drying it immediately. Your stainless steel resin handle cutlery may be hand washed or placed in a dishwasher. Proper washing and care will maximize the beauty and performance of your cutlery.

If you have received this email in error and 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.

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Recipe of the Month

Taco Salad

Ingredients:

1 large head of lettuce
1 medium onion
2 green bell peppers
4 or 5 medium tomatoes
1-16 oz. can red beans (drained)
1 small can drained olives
1 lb. ground beef
1 pkg. taco seasoning
1 small jar Miracle Whip
1 small jar taco sauce
3 cups shredded Mexican cheese
1 bag taco chips (crunched)



Directions:

Brown the ground beef and drain. Mix in the taco seasoning packet and set aside. Chop the lettuce, onions, peppers and tomatoes. Mix the chopped up vegetables with the red beans and olives in a large bowl. Add the ground beef to the vegetable mixture. Whip together Miracle Whip and taco sauce and mix into the vegetable/beef salad. Top with shredded cheese and taco chips.

Rada Knives & Utensils Used:

R104 Utility Knife
R123 Cook's Spoon
R126 Tomato Slicer
R134 Cook's Knife

*Rada Knives
& Utensils
Used:*

R104 Utility Knife



R123 Cook's Spoon



R126 Tomato Slicer



R134 Cook's Knife



This month's recipe is a quick and easy refreshing salad for those hot August days.

Thank you from Burtons Booth.

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