

Burtons Booth Newsletter

Date: February 2011

Volume No.2 Issue No. 2

RADA CUTLERY



"A Cut Above The Rest"

It certainly has been a cold January for almost everyone. Recently, those of us in Florida enjoyed having the distinction of being the only state in the U.S. that didn't have snow on the ground! But, even here, it has still been colder than normal.

This month, while you're trying to stay warm, we thought you might enjoy an easy recipe for Broccoli Cheese Soup. Our special for February is the Cheese Knife, so why not order one and then give the soup a try on the next cool day.

February Special



Get a Cheese knife for 25% off

Sale price \$5.75

Regular price \$7.65



Special good on all orders placed by February 28th 2011.

Rada Knife & Utensil Uses

Vegetable Peeler (R132)-the blades are razor sharp and swivel to the contour of what you are peeling. It can be used to peel both away from you and towards you and works for both right and left-handed people. Use it to peel foods like carrots, potatoes, cucumbers, apples and shave chocolate. The Deluxe Vegetable Peeler (R141) has a bigger handle and blade and is also useful for removing corn from the cob and peeling larger vegetables like squash.

Paring Knife (R100, R101, R102, R103)-is a small knife that is ideal for peeling and other small or intricate work. The larger Super Parer (R127) is great for cutting up vegetables like broccoli and cauliflower.

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

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Recipe for the Month of February

Broccoli Cheese Soup

Ingredients:

2 C. chicken broth
16 oz. frozen broccoli – chopped
3 potatoes – peeled and diced
2 carrots – grated
1 small onion – chopped
1 C. Velveeta – cubed
2 C. milk
Salt and Pepper to taste

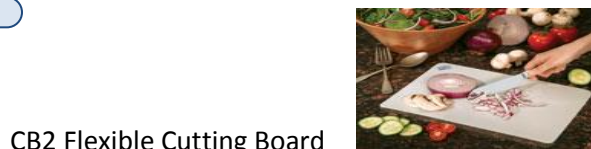


Instructions:

In saucepan, combine broth, potatoes, broccoli, carrots and onions. Cook vegetables until tender. Add milk, cheese and salt and pepper. Cook over medium heat until cheese is melted.

Serves 4-6

Rada
Knives &
Utensils
used for
recipe:



CB2 Flexible Cutting Board

R132 Vegetable Peeler



R115P Plain Food Chopper



R127 Super Parer



R139 Cheese Knife



Thank you from Burtons Booth.

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