

# Burtons Booth Newsletter

Date: June 2017

Volume No.8 Issue No. 3



June, the month best known for graduations and weddings, is here already. It seems like everyone's schedule fills up with lots of fun events and activities as the summer season begins. Although we will not be on the road attending tractor shows this summer, we look forward to attending local events and exploring the lesser known areas of central Florida.

This month's recipe is another simple but elegant dessert. It combines sweet flavors with soft and crunchy textures for an after meal treat that's as pretty as it is tasty.

If you're looking for a gift this summer that will be useful and appreciated for a lifetime, consider Rada knives and utensils. Call or email us if we can help with ideas or if you simply want to place an order.

Email: [burtionsbooth@gmail.com](mailto:burtionsbooth@gmail.com)  
Phone: 315-868-1574

**\*\*Sale\*\***  
**R100/W200**  
**Granny Parer**  
**Sale price \$4.00 (Reg \$5.04)**



With its' compact size, the Granny Paring knife is great for peeling, particularly when you need a knife that allows for a degree of finesse when cutting. It is especially well-suited to small, spherical foods that need slicing, often the sort you hold in your hand while cutting.

The key to this knife's unparalleled level of precision is the short blade, which features a reverse-curved shape that makes cutting and slicing, whether in a motion towards or away from you, a snap, while a finger guard ensures your safety while cutting.

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

Special good on all orders placed by July 31<sup>st</sup>, 2017.



## SHOW SCHEDULE:

**NO SHOWS SCHEDULED FOR  
JUNE OR JULY**

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

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## Strawberry Cheesecake Parfait

### Ingredients:

- 1 (8 oz) pkg. cream cheese
- 2 tablespoons sugar
- ½ cup vanilla yogurt
- 2 cups sliced fresh strawberries
- 4 chocolate or regular graham crackers, crushed
- 4 wine glasses



### Directions:

1. Wash, hull and slice 2 cups of strawberries.
2. In a bowl, combine 1 (8 oz) package of softened cream cheese and 2 tablespoons of sugar. Once combined, add ½ cup vanilla yogurt and mix.
3. Place ¼ cup of sliced strawberries in the bottom of each wine glass.
4. Next, put an eighth (about a small dollop) of the cream cheese mixture on top of the strawberries in each glass and smooth it out slightly with a spoon.
5. Spread ¼ of the crushed graham crackers over the cream cheese layer in each glass.
6. Distribute remaining cream cheese mixture on top of the graham cracker layer.
7. Cover with remaining strawberries.

### Rada items used:

R100- Granny Parer



CB2-Flexible Cutting Board



Thank you from Burtons Booth.

Contact information: Phone: 315-868-1574 [burtonsbooth@gmail.com](mailto:burtonsbooth@gmail.com) [www.burtonsbooth.com](http://www.burtonsbooth.com)