

Burtons Booth Newsletter

Date: June 2019

Volume No. 10 Issue No. 3



****SALE****

R127/W227 Super Parer
Sale Price \$5.50 (reg.\$6.84)



The Super Parer is the largest paring knife manufactured by Rada, and it's one of the most useful tools you can have in your kitchen. Featuring a 4 3/8" blade, the Super Parer is the obvious choice when you need to cut a bigger item, such as breaking down a whole chicken or larger fruits and vegetables. The larger size of the blade and the handle allows for greater comfort and versatility during usage. The stainless steel blade easily cuts through even tougher foods such as beets, while the size allows for well-controlled, graceful cuts of foods such as onions, peppers, cabbage, meats, and more!

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

Good on all orders placed by July 31st, 2019.

Graduations, weddings, picnics, barbeques, camping trips....June is the start of another busy summer season. It's that time of year when we enjoy the warm weather and gather together for some memorable events and lots of fun.

If you're looking for a delicious, new recipe for your next gathering, look no further than page 2, where you'll find an easy to make and tasty watermelon salsa. Featuring an array of fruits and vegetables, it provides maximum flavor with a minimum of fuss.

Need a graduation or wedding gift? Rada products are 100% American made and come with a lifetime guarantee. It's a gift they will use for years to come! Check out all the great products at www.burtonsbooth.com.



lifetime **GUARANTEE**

Kitchen Tips:

- ❖ Potatoes won't boil over if you rub the inside of the pot with vegetable oil.
- ❖ For bacon without the mess, place in a single layer on a cookie sheet and bake at 350 degrees for 20 minutes.

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Watermelon Salsa

Ingredients:

- 2 cups watermelon, cubed
- 1 cucumber, chopped
- 2 mangos, cubed
- ¼ cup chopped red onion
- 2 avocados, cubed
- ½ cup cilantro, chopped
- 1 lime, juiced
- ¼ cup honey
- 1 Tbsp. rice wine vinegar
- ¼ cup extra virgin olive oil
- Salt and pepper



Directions:

1. Chop/cube watermelon, cucumber, mango, red onion and avocado.
2. Place in a large mixing bowl.
3. Chop cilantro and add to mixing bowl.
4. In another bowl, place lime juice, honey, rice wine vinegar, salt and pepper and stir. Add olive oil and whisk.
5. Pour over salsa and mix thoroughly.

Rada items used:

R117-Handi-Stir



R131-French Chef Knife



R134-Cook's Knife



R127-Super Parer



Thank you from Burtons Booth.

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