

Burtons Booth Newsletter

Date: March 2011

Volume No.2 Issue No. 3

RADA CUTLERY



"A Cut Above The Rest"

MADE IN AMERICA. As U. S. citizens we are beginning to realize the importance of buying products made in this country. ABC News is currently featuring a segment on furnishing a home with products made in America. Hopefully they will be using Rada knives and cutlery.

Show your support for this American company by introducing your friends and relatives to Rada products. Let them know they can check out all the products at www.burtonsbooth.com. They will be glad you did.

March Special



Get a Handi-Stir whisk at 20% off

Sale price \$4.00

Regular price \$5.04



Special good on all orders placed by March 31st, 2011.

Rada Manufacturing Co.

Did you know that Rada Manufacturing is located in Waverly, Iowa and has been manufacturing kitchen knives and utensils since 1948? Did you also know that all of the materials used to make Rada products come from the United States including the steel?

Rada is a family owned business, with over 115 employees, that has proudly produced more than 117 million pieces of cutlery. Rada employees are devoted to offering only the highest quality merchandise at a reasonable price. That's a winning combination for you, the customer.

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

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Recipe for the Month of March

Morning Glory Muffins

Ingredients:

3 eggs
1 ¼ cups sugar
1 cup vegetable oil
1 tsp. vanilla
2 ¼ cups flour
1 Tbsp. cinnamon
2 tsp. baking soda
8 oz. crushed pineapple (drained)
1 green apple (diced or shredded)
2 cups carrots (grated)
½ cup raisins
½ cup walnuts
½ cup coconut



Instructions:

Before preparing the batter, shred the apple and carrots, and chop the walnuts. Beat the eggs in a large bowl. Add the next 6 ingredients and mix well. Stir in the pineapple, green apple, carrots, raisins, walnuts, and coconut. Mix all ingredients well. Spray muffin tins or use baking cups. Fill the cups ½ full. Bake in preheated oven at 350 degrees for 22-25 minutes. These muffins freeze well!

Rada
Knives &
Utensils
used for
recipe:

R115P Plain Food Chopper
(to chop nuts)



R117 Handi-Stir
(to beat eggs)



R132 Vegetable Peeler
(to peel carrots & apples)



CB2 Flexible Cutting Mat



Thank you from Burtons Booth.

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