

Burtons Booth Newsletter

Date: October 2011

Volume No.2 Issue No. 10

RADA CUTLERY



"A Cut Above The Rest"

October always brings to mind pumpkins and Halloween. This month's recipe for Pumpkin Bars and Frosting is sure to be a hit at any Halloween party or just for dessert at home.

Now is also the time to start considering what Christmas gifts to buy for family and friends. You can check out Burtonsbooth.com online and find great gift ideas that are easy on the pocketbook. Just be sure to get your order in early so we have plenty of time to ship it to you. Don't forget you can also host a Rada party, if you're here in central Florida, and earn extra discounts as well. Just give me a call at 315-868-1574 to set one up.

October Special



Save 20% on the Mini Server
R133/W233
Sale Price \$5.50
Reg \$6.90



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

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

Rada: Unique and Useful Gifts

October is here and some of us are already thinking about Christmas gifts. Rada has over 25 different gift sets and all are available in either the aluminum handle or the black stainless steel handle. What a great gift idea, a quality product that's reasonably priced and made in America. You know when you give Rada cutlery that your present will be enjoyed with every use. The attractive gift packaging and wide selection makes gift giving easy. Don't forget we also have a nice variety of recipe books and stoneware that make wonderful gifts. Looking for a stocking stuffer? How about a package of Quick Grip Clips or the Daisy Panmate Scraper?

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 for the Month of October

Pumpkin Bars and Frosting

Bar Ingredients:

2 C. sugar
1 C. salad oil
4 eggs
2 C. flour
2 C. fresh or canned pumpkin
2 tsp. baking powder
1 tsp. baking soda
1 tsp. vanilla
½ tsp. salt



Brownie Instructions:

Mix all ingredients together in large bowl. Pour into greased jelly roll pan. Bake at 325 degrees for 20-25 minutes. Cool and frost.

Frosting Ingredients:

3 oz. cream cheese
1 stick margarine
1 tsp. vanilla
1 tsp. milk
2 C. powdered sugar

Frosting Instructions:

Mix all ingredients together until smooth. Add more milk if needed. Frost brownies using R113 Super Spreader. Use R133/W233 Mini Server to remove brownies from pan.

Thank you from Burtons Booth.

Contact information: Phone: 315-868-1574 burtionsbooth@gmail.com burtonsbooth.com