

# Burtons Booth Newsletter

Date: October 2017

Volume No.8 Issue No. 5



First, let me explain the delay in getting this newsletter out. It is with a very heavy heart that I am letting you know that my husband and best friend, Ernie, passed away on September 15<sup>th</sup>. Many of you enjoyed talking to him at the tractor shows we attended and watching him demonstrate his favorite Rada item, the knife sharpener.

At this point in time, I intend to continue selling Rada products and some of the other products we carried. Please call or email if you would like to place an order or if you have any questions. I also remain available to do Rada parties here in central Florida. Just call or email me to schedule. Now is a great time to have a party with the upcoming holidays.

I hope that you'll continue to allow me to serve you. Your business is greatly appreciated!

Bonnie

## Special Sale In Memory of Ernie Burton



### Rada Knife Sharpener

**Sale price \$5.00 ( Reg \$6.57)**

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

Good on all orders placed by November 30<sup>th</sup>, 2017.



### SHOW SCHEDULE:

**NO SHOWS SCHEDULED FOR  
OCTOBER OR NOVEMBER**

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

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## *Pumpkin Bread Pudding with Praline Sauce*

### Ingredients:

#### Bread Pudding

- 6 cups bread (torn into small pieces)
- 3 eggs
- 1 can (15 oz.) pumpkin puree
- 2 cups whole milk (or half and half)
- 1 cup brown or white sugar
- ¼ cup maple syrup
- 1 tablespoon pumpkin pie spice
- 2 teaspoons vanilla

#### Maple Praline Sauce

- 1 cup butter
- 1 cup brown sugar
- 1 cup heavy cream
- ½-1 cup toasted pecans, chopped
- ¼ cup maple syrup (add more to taste)



### Directions:

1. Preheat oven to 350 degrees F.
2. Grease a 9x13 baking dish and place bread in the baking dish.
3. In a large mixing bowl, place pumpkin puree, whole milk, sugar, maple syrup, pumpkin pie spice, vanilla and eggs. Whisk together.
4. Pour mixture evenly over the bread. Be sure to cover all the bread pieces.
5. Bake for about 45 mins.
6. For Praline Sauce, melt butter over medium-low heat. Add brown sugar, heavy cream and maple syrup. Stir. Bring to a boil, reduce heat to low. Simmer about 5 minutes or until sauce thickens.
7. Add pecans, remove from heat and allow to cool slightly.
8. Pour praline sauce over individual servings and enjoy!

### Rada items used:

R117-Handi-Stir



W980-Non-Scratch Spoon



R115P-Plain Food Chopper



Thank you from Burtons Booth.

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