

Burtons Booth Newsletter

Date: October 2018

Volume No. 9 Issue No. 5



****SALE****

R132/W232 Vegetable Peeler
Sale Price \$6.00 (reg.\$7.11)



This invaluable tool is one of Rada's most popular products and the best vegetable peeler you can find. It features a surgical-quality, high-carbon blade for easy peeling of a wide variety of vegetables and fruits. It's also useful for making chocolate or butter curls for that perfect garnish, and its' end is ideally suited to remove eyes from potatoes. The ingenious design, with a dual-edged blade, means it works equally well when used by right or left-handed cooks and whether you choose to peel away from or towards you.

Please bring this coupon with you if you will be purchasing in person.
Good on all orders placed by November 30th, 2018.

The calendar says that fall has arrived, but my outside thermometer disagrees! Those of us who live in the southern states are hoping that cooler weather is on the way.

Thinking of autumn, reminds me that it's apple harvest time, so on page 2 you'll find a recipe for Apple Cinnamon Oatmeal. I'm always looking for recipes for healthy food that's easy to prepare and tastes good, and I think this one meets all those requirements.

I know that you may not be thinking about Christmas just yet, but remember Rada products make wonderful gifts. Just call or email me for some suggestions that won't break your holiday budget. As always, I appreciate your business!

Bonnie

Enjoy Fall!



lifetime **GUARANTEE**

SHOW SCHEDULE:

No shows scheduled for October or November

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Apple Cinnamon Oatmeal

Ingredients:

- 1 apple, medium size, any variety, peeled and finely chopped
- 2 1/3 cups apple juice
- 1 1/3 cups quick-cooking oats
- 1/2 tsp. salt
- 1 tsp. ground cinnamon
- 2 Tbsp. raisins
- 2 tsp. honey
- 1 tsp. vanilla extract
- Vanilla yogurt and chopped walnuts, optional



Directions:

1. Peel, core and finely chop apple.
2. In a medium saucepan over medium heat, combine chopped apple, apple juice, oats, cinnamon and salt.
3. Bring mixture to a boil; boil for 1 minute, stirring occasionally.
4. Remove from heat and stir in raisins, honey and vanilla.
5. Cover and let stand for 5 minutes. Serve hot, topped with yogurt and a sprinkling of walnuts, if desired.
6. Makes 4 servings.

R132-Vegetable Peeler



Rada items used:

R140-Cook's Utility Knife



W980-Non-Scratch Spoon



Thank you from Burtons Booth.

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