

# RADA

*Home Parties*

## RECIPE SELECTION GUIDE

**RADA**  
CUTLERY



"A Cut Above The Rest"

**RADA**  
CUTLERY

**COOKBOOKS**

**RADA**  
CUTLERY

**QUICK MIX**

**RADA**  
CUTLERY

**STONEWARE**

# Pre-Party NIBBLERS

As your guests arrive, they will be able to try Rada Cutlery with these savory starters. You will want to choose one or two recipes from this section.

## CHEESEBALLS

SWEET HOT PEPPER JELLY  
JALAPENO  
TUSCAN HERB  
GARDEN VEGETABLE

Mix cheeseball mix (packet 1) with 8 oz. softened cream cheese. Spoon into plastic wrap forming a ball. Refrigerate for two hours. Remove plastic wrap and coat with cheeseball topping (packet 2). Guests will use the **R135/W235 Party Spreader** to eat the cheeseballs with crackers.

## DIPS

SPINACH ARTICHOKE

Mix 8 oz. softened cream cheese, 4 oz. sour cream and ¼ cup milk with the seasoning. Refrigerate for 1 hour. Heat in microwave for 30 seconds. Remove and stir. Heat an additional minute and serve. Guests will use the cutlery to cut up vegetables or fruit to eat with the dip.

CUCUMBER ONION DILL

Mix 8 oz. softened cream cheese or real mayonnaise, 8 oz. sour cream and ¼ cup water (omit if using fat free cream cheese or sour cream) with the seasoning. Refrigerate for 1 hour before serving. Guests will use the cutlery to cut up vegetables or fruit to eat with the dip.

CHIPOTLE

Mix 8 oz. softened cream cheese or real mayonnaise, 8 oz. sour cream and ¼ cup water with the seasoning. Refrigerate for 1 hour before serving. Guests will use the cutlery to cut up vegetables or fruit to eat with the dip.

TOMATO, GARLIC & BASIL

Combine 8 oz. softened cream cheese or real mayonnaise, 1 cup sour cream and seasoning mix. Blend until smooth and creamy. Refrigerate one hour before serving. Guests will use the cutlery to cut up vegetables or fruit to eat with the dip.

BACON CHEDDAR

Combine 8 oz. softened cream cheese or real mayonnaise, 1 cup sour cream and seasoning mix. Blend until smooth and creamy. Refrigerate one hour before serving. Guests will use the cutlery to cut up vegetables or fruit to eat with the dip.

GARDEN FRESH SALSA

Combine mix with 2 - 14.5 oz cans of petite diced tomatoes. Refrigerate 2 hours to allow vegetable to hydrate before serving. If using fresh tomatoes: quarter or course chop 2 pints of grape or cherry tomatoes or use 3-4 medium sized tomatoes using **R126/W226 Tomato Slicer**.

## SWEET DIPS

WHITE CHOCOLATE RASPBERRY  
KEY LIME  
VANILLA LATTÉ

ISLAND COCONUT  
COOKIE DOUGH

Mix 8 oz. softened cream cheese and 8 oz. sour cream with the seasoning packet. Blend until smooth and creamy. Refrigerate before serving. Guests will use the cutlery to cut up the fruit to eat with the dip you choose.

## SHRIMP SCAMPI DIP ([www.RadaQuickMixRecipes.com](http://www.RadaQuickMixRecipes.com))

8 oz. cream cheese  
½ C. sour cream  
2 T. milk

2 tsp. Scampi Sauce Quick Mix (dry)  
1 C. shredded cheddar cheese  
1 C. cooked chopped shrimp

In a microwave safe bowl, combine cream cheese, sour cream, milk and **Q843 Scampi Sauce Quick Mix**. Heat on high for 1 minute. Carefully remove the bowl. Chop the cooked shrimp using **R140/W240 Cook's Utility**. Serve warm with crackers, celery sticks or chips using **R135/W235 Party Spreader**.

## 7-LAYER TACO DIP *(Party Snacks to Share) makes about 8 cups*

- 1 (16 oz.) can refried beans
- 1 (1.25 oz.) pkg. taco seasoning mix
- 1 ½ C. prepared guacamole
- 1 (4 oz.) can sliced black olives, drained
- 1 C. salsa, any variety
- 1 C. shredded Cheddar cheese
- 1 C. sliced green onions
- 1 tomato, diced

In a small bowl, stir together refried beans and taco seasoning mix until well blended. Have guests help to dice the tomato with the **R126/W226 Tomato Slicer** and slice the green onions with the **R104/W204 Utility/Steak Knife** using the **CB2 Flexible Cutting Board** for a cutting surface. Layer dip mixture in individual 4 or 5 ounce party cups, 1 for each guest, starting with the bean mixture then a layer of guacamole, sour cream and salsa. Top with cheese, black olives, green onions and tomatoes. Serve with tortilla or corn chips.

## FRUIT SALAD IN SECONDS *(Quickies in the Kitchen)*

- 2 C. fresh strawberries, sliced
- 1 lb. seedless green grapes, halved
- 3 bananas, peeled and sliced
- 1 (8 oz.) container strawberry yogurt

Guests will use the **R100/W200 Granny Paring Knife** or **R102/W202 Peeling Paring Knife** to slice strawberries, bananas and to halve the grapes. In a large bowl, combine sliced strawberries, grape halves and sliced bananas. Add strawberry yogurt and mix using the **W980 Non-scratch spoon** until fruit is evenly coated. Serve immediately.

## CREAMY TOFFEE CRUNCH DIP *(101 Recipes with Apples)*

- 1 (8 oz.) pkg. cream cheese, softened
- ¼ C. sugar
- ½ C. brown sugar
- 1 tsp. vanilla extract
- ½ (8 oz.) pkg. toffee bits, divided
- 2 red apples, any variety
- 2 green apples, any variety

In a medium bowl, mix cream cheese, sugar, brown sugar and vanilla until creamy and well blended. Stir in most of the toffee bits. Place in serving bowl and sprinkle remaining toffee bits over top. Have guests core and slice the apples with the **R103/W203 Heavy Duty Paring Knife** or the **R127/W227 Super Paring Knife**. Serve dip with apple slices. Makes 8 to 10 servings.

## FRUIT PIZZA *(101 Cream Cheese Cookbook)*

- ¾ C. oleo
- 1 ½ C. flour
- ½ C. powdered sugar
- Various fruits
- TOPPING:
  - 1 – 8 oz. pkg. cream cheese
  - ½ C. powdered sugar
  - 1 tsp. vanilla

Mix together oleo, flour, and powdered sugar. Press onto **6001 Baking Stone** and bake at 350° for 15 minutes. When cool, guests will use the **R121/W221 Pizza Cutter** to cut their pizza slice. Mix together cream cheese, powdered sugar, and vanilla.

Guests will use **R113/W213 Super Spreader** to spread topping on their slice. The **R101/W201 Regular Paring** and **R103/W203 Heavy Duty Paring** will be used to cut up the fruit for guests' servings.

\*1 cup pineapple juice, ½ cup sugar, 3 tablespoons cornstarch, and 1 teaspoon lemon juice can be cooked until clear and then poured over each slice.

## CARAMEL PEANUT BUTTER DIP WITH APPLES

(101 Recipes with Peanut Butter Cookbook)

30 caramels  
1 – 2 T. water  
¼ C. plus 2 T. creamy  
peanut butter

¼ C. finely crushed peanuts,  
optional  
Slice apples

In a microwave-safe bowl, microwave the caramels and water on high for 1 minute. Stir with **R123 Cook's Spoon**. Microwave 1 minute more or until smooth. Add peanut butter and mix well. Microwave for 30 seconds or until smooth. Crush peanuts with **R115S Serrated Food Chopper**, and stir in peanuts, if desired. Serve warm with apples.

## EASY CHOCOLATE CARAMEL FONDUE

(101 Recipes with Chocolate Cookbook)

1 (14 oz.) can sweetened  
condensed milk  
Assorted fresh fruit, cake pieces  
(use one of our Pound Cakes  
Q931 Lemon, Q932 Coconut or  
Q933 Traditional Butter) or pretzels

1 (12 oz) jar caramel ice  
cream topping  
3 (1 oz. squares unsweetened or  
semi-sweet chocolate, chopped

Begin by having the guests use any of the following **R100/W200 Granny Paring**, **R101/W201 Regular Paring**, **R102/W202 Peeling Paring**, **R103/W203 Heavy Duty Paring** or the **R127/W227 Super Parer** to cut and chunk the fruit. Cut the cake pieces using **R106/W206 Stubby Butcher**.

In a medium sauce pan over low heat, combine the sweetened condensed milk, caramel topping and chocolate. Cook until chocolate is melted, stir frequently using **R123 Cook Spoon** or **R125 Cook Spoon with holes**. While serving, keep mixture warm but not hot. Using **R110/W210 Carving Forks**, skewers or toothpicks, dip fruit or pound cake into warm fondue mixture. Makes 2 ½ cups.

## Demonstration DISHES

Your Rada Consultant will prepare the dish of your choice for you and your guests while featuring various products. You will need to select one of the following.

### POUND CAKES

LEMON POUND CAKE  
TOASTED COCONUT POUND CAKE  
TRADITIONAL BUTTER POUND CAKE

Preheat oven to 350 degrees. Combine 1 stick of melted butter (½ cup), 2 eggs and ¼ cup of water. Add the pound cake mix and stir to blend using **R123 Cook Spoon**. Pour into **6003 Loaf Pan**. Bake for 50-55 minutes. Cool 10 minutes before removing from pan. Use **R136/W236 6" Bread Slicer** and **R113/W213 Super Spreader**.

### SOUPS

CREAMY CHICKEN & WILD RICE

Measure 4 ½ cups of water into a saucepan and stir in seasoning. Bring to a boil, stirring often with **R123 Cook's Spoon**. Dice cooked chicken breast on the **CB2 Flexible Cutting Board** using **R134/W234 Cook's Knife** and add to soup. Reduce heat to low and cook uncovered for 15 minutes, stirring occasionally.

BAKED POTATO

Measure 4 cups of water into a saucepan and stir in seasoning. Peel potatoes using **R132/W232 Vegetable Peeler** and cut into bite-sized pieces using **R127/W227 Super Parer**. Add to the soup. Bring to a boil, stirring often with **R123 Cook's Spoon**. Reduce heat to low and cook for 10 minutes, stirring occasionally.

## BUFFALO CHICKEN CHILI

Measure 3 cups of water into a saucepan and stir in soup mix. Bring to a boil, stirring often with **R123 Cook's Spoon**. Reduce heat to low and simmer for 15 minutes. Stir in chicken and butter or margarine. Cook for an additional 5 minutes.

## CHEDDAR BROCCOLI

Measure 4 cups of water into a saucepan and stir in soup mix using **R117/W217 Handi-Stir**. Bring to a boil, stirring often. Reduce heat and simmer uncovered for 10 minutes, stirring often.

## PASTA FAGIOLI

Measure 4 ½ cups of water into a saucepan and stir in soup mix using **R117/W217 Handi-Stir**. Bring to a boil, stirring often. Reduce heat and simmer uncovered for 20 minutes, stirring often.

## BLACK BEAN CHILI

In a saucepan, brown ground beef and drain. Stir in tomato paste, 1 - 14.5 oz. can of diced tomatoes, 3 ¾ cups of water and black bean chili mix using **R117/W217 Handi-Stir**. Bring to a boil, stirring often. Reduce heat and simmer 15-20 minutes or until beans are tender, stirring often.

## CHICKEN SALAD WITH CASHEWS AND GRAPES

*(Are you Chicken in the Kitchen?)*

2 boneless, skinless chicken breast halves, cooked and chopped	1 stalk celery, chopped
1 ½ C. plain yogurt	½ C. chopped sweet onion salt and pepper to taste
¼ C. cole slaw dressing	½ C. quartered grapes

Guests can use the **CB2 Flexible Cutting Board**, which is perfect for this preparation. The **R115S Serrated Food Chopper** will be used for chopping the cooked chicken and cashews. Meanwhile quarter grapes with the **R102/W202 Granny Paring** or the **R101/W201 Regular Paring**. The **R131/W231 French Chef Knife** may be used to chop the sweet onion, and the **R134/W234 Cook's Knife** to chop the celery. Combine the cooked chicken, yogurt, dressing, celery, onion, salt and pepper. In a medium bowl, combine the salad mixture with the grapes and cashews. Stir well with the **R123 Cook's Spoon**.

## MINI BACON & CHEESE QUICHES *(Party Snacks to Share)*

6 bacon strips	¼ tsp. garlic salt
1 ¼ C. biscuit baking mix	¼ tsp. onion salt
¼ C. butter, softened	¼ tsp. black pepper
½ C. half & half	¼ tsp. cayenne pepper
1 egg	½ C. shredded Swiss cheese

Preheat oven to 375 degrees. Spray 24 mini muffin cups generously with nonstick cooking spray; set aside. Place bacon between several layers of paper towel on a microwave safe plate. Place plate of bacon in microwave and cook on high for about 2 ½ to 3 minutes for thin bacon up to 5 minutes for thick sliced bacon. Crumble bacon and set aside.

In a small bowl, using the **W980 Non-Scratch Spoon**, stir together the baking mix and butter. Add 2 tablespoons of very hot water; stir until a soft dough forms. Press a rounded teaspoonful of dough on bottom and up side of each mini muffin cup. Divide bacon evenly among cups.

In a small bowl using the **R117/W217 Handi-Stir**, have guests take turns whisking together the half & half and egg until well blended. Whisk in garlic salt, onion salt, black pepper and cayenne pepper. Transfer about 1 ½ teaspoons egg mixture into each cup. Sprinkle Swiss cheese evenly over tops. Bake for 20 minutes or until edges are golden and centers are set. Use the **R122/W222 Granny Fork** to easily remove quiches from the pan. Makes 24.

## HONEY HAM BAGEL SANDWICHES *(Quickies in the Kitchen)*

2 pumpernickel bagels, halved and toasted
4 tsp. honey mustard dressing, divided
4 (1 oz.) slices fully-cooked honey-baked ham, divided
½ oz. block of Swiss cheese, sliced

Preheat oven to 400 degrees. Slice bagels with the **R118/W218 Bagel Knife** and toast in toaster. Allow guest to spread each toasted bagel half with 1 teaspoon of honey mustard dressing using the **R135/W235 Party Spreader**. Top each bagel half with 1 slice honey baked ham. Allow guest to slice the Swiss cheese using the **R139/W239 Cheese Knife** and place 1 slice on each bagel half. Place bagel halves on **6006 Rada Stoneware Cookie Sheet**. Bake for 3 to 5 minutes, until cheese is melted. Serve warm. Makes 4 sandwiches.

## ZIPPY HOT HAM AND CHEESE SANDWICHES *(Fix it in Foil)*

3 T. butter, softened  
1 ½ T. prepared horseradish mustard  
1 T. minced onions  
½ tsp. poppy seeds  
½ tsp. dill seed  
4 hamburger buns  
4 slices Swiss cheese  
8 thin ham slices

Using **R103/W203 Heavy Duty Paring** or **R127/W227 Super Parer** mince the onion. In a small bowl, combine butter, mustard, onions, poppy seed, and dill seed using the **R117/W217 Handi Stir** or the **R123 Cook Spoon**. Spread an equal amount of the butter mixture on insides of each bun half using the **R113/W213 Super Spreader**. Slice the cheese with the **R139/W239 Cheese Knife**. Place 1 slice of cheese and 2 slices of ham on the bottom half of each bun. Cover with bun tops. Cut 4 (12") pieces of heavy duty foil. Wrap foil around each sandwich in a flat pack. Place foil packs on the center rack and bake in a preheated 350 degree oven for 10 to 15 minutes or until cheese melts. Cut warm sandwiches with the **R136/W236 6" Bread Slicer**.

## APPLE-NUTTY ICE CREAM PIE

*(101 Recipes with Ice Cream Cookbook)*

½ C. chopped apples  
¼ C. butter or margarine  
1-12 oz can beer nuts or peanuts, finely chopped, divided  
½ C. graham cracker crumbs  
1 qt. vanilla ice cream, softened  
¼ C. whole peanuts

Preheat oven to 350 degrees. Using the **R140/W240 Cook's Utility** or the **R134/W234 Cook's Knife** chop the apples. Saute apple and butter in saucepan 2 to 3 minutes until apple softens. Finely chop beer nuts, peanuts and graham crackers with the **R115P Plain Food Chopper** or the **R115S Serrated Food Chopper**. Add ¼ cup finely chopped peanuts and graham crackers to apple-butter mixture, mix well with **R123 Cook's Spoon**. Press mixture on bottom and up sides of **6002 9" Stoneware Pie Plate**. Bake at 350 degrees for 7 minutes. Cool. Fold remaining finely chopped nuts into softened ice cream. Spread ice cream mixture into pie plate and swirl with **R135/W235 Party Spreader** or **R113/W213 Super Spreader**. Freeze during party until firm. To serve, sprinkle top with whole nuts. If desired, garnish with apple slices and whipped cream. To cut use **R107/W207 Slicer** or **R138/W238 Serrated Slicer** and serve the pie using **R120/W220 Serrated Pie Server**.

## LITTLE CHEESE TOASTS *(Party Snacks to Share)*

6 bacon strips  
1 C. mayonnaise  
1 C. shredded sharp Cheddar cheese  
1 onion  
¾ C. slivered almonds  
2 tsp. Worcestershire sauce  
1 (1 lb.) loaf unsliced French bread

Preheat oven to 400 degrees. Spray a rimmed baking sheet with nonstick cooking spray; set aside. Place bacon between several layers of paper towel on a microwave safe plate. Place plate of bacon in microwave and cook on high for about 2 ½ to 3 minutes for thin bacon up to 5 minutes for thick sliced bacon. Crumble bacon into a medium bowl. Using the **CB3 Small Flexible Cutting Board** have guests chop the onion with the **R134/W234 Cook's Knife**; on another **CB3 Cutting Board** chop the almonds using the **R115P Plain Food Chopper**. Add the mayonnaise to the bowl with the crumbled bacon. Add Cheddar cheese, chopped onion, chopped almonds and Worcestershire sauce. Stir with the **R123 Cook's Spoon** and blend well. Have guests cut the bread using the **R112/W212 10" Bread Slicer** into about 18 (1/2") slices. Have guests spread the cheese mixture using the **R113/W213 Super Spreader** evenly among slices. Cut slices in half crosswise and arrange on prepared baking sheet. Bake for 8 to 10 minutes or until bubbly. Makes about 36.

## VEGGIE PINWHEELS *(101 Recipes with Tortillas Cookbook)*

1 8 oz. pkg. cream cheese, softened  
4 tsp. ranch salad dressing mix  
½ C. chopped broccoli  
½ C. chopped cauliflower  
¼ C. chopped green onions  
¼ C. chopped stuffed olives  
½ C. shredded cheese  
5 (8") flour tortillas

Begin by chopping the broccoli and cauliflower using the **R131/W231 French Chef** or the **R134/W234 Cook's Knife**. Using the **R103/W203 Heavy Duty Paring** or the **R127/W227 Super Parer** chop the green onion and stuffed olives. In a mixing bowl combine the cream cheese and the salad dressing mix using our **R123 Cook's Spoon**. Stir in the broccoli, cauliflower, onions and olives. Spread over tortillas. Roll up tightly and wrap in plastic wrap. Refrigerate then unwrap and cut into ½" slices using **R109/W209 Old Fashioned Butcher**. Serve with salsa if desired.

## SIMPLE ANTIPASTO TOSS *(Oodles & Oodles of Ramen Noodles)*

2 (3 oz.) pkg. ramen noodles, any flavor  
½ C. sliced pepperoni  
Italian salad dressing

½ C. ripe olives  
1 Bermuda onion

In a medium saucepan over high heat, bring 4 cups water to a boil. Remove seasoning packets from ramen packages and discard or reserve for another use. Break up noodles coarsely and add to boiling water; cook for 3 minutes or until tender. Drain noodles and rinse in cold water; drain again. Place noodles in a medium bowl.

Using the **CB2 Flexible Cutting Board** and the **R134/W234 Cook's Knife** have the guest slice and dice the Bermuda onion to equal ¼ cup. Add onion, olives and pepperoni to noodles in bowl. Drizzle with dressing and toss lightly using 2 **R122/W222 Granny Forks**. Serve promptly or chill to serve cold. Makes 4 servings.

## BANANA SPLIT PIE *(101 Recipes with Bananas Cookbook)*

3 medium bananas  
1 T. lemon juice  
1-9" baked pastry shell, cooled  
1 pt. strawberry ice cream  
Canned chocolate sauce

1 C. frozen whipped topping, thawed  
Whole maraschino cherries  
2 T. finely chopped nuts

Thinly slice bananas using **R101/W201 Regular Paring**, **R102/W202 Peeling Paring**, **R126/W226 Tomato Slicer**, etc. Many knives can be showcased for jobs such as these. Sprinkle bananas with lemon juice and arrange on bottom of pastry shell (if using your own shell put in **6002 9" Stoneware Pie Plate**). Stir ice cream using **R137/W237 Ice Cream Scoop** to soften, spread on top of bananas with **R135/W235 Party Spreader**. Freeze firm. Spread whipped topping over ice cream layer using **R113/W213 Super Spreader**. Finely chop nuts with **R115S Serrated Food Chopper**. Top with maraschino cherries and sprinkle with nuts. Return to freezer and firm up if so desired. If returned to freezer, before serving remove pie and let stand. Use **R107/W207 Slicer** to slice and to use **R120/W220 Serrated Pie Server** to serve the pie.

## BROILED-TOMATO BAGELS

*(101 Recipes with Cream Cheese Cookbook)*

4 bagels  
½ C. herbed cream cheese  
½ C. spinach leaves

1 tomato  
1 red onion

Preheat oven to 350°. Split bagels using **R118/W218 Bagel Knife**. Place bagel halves, cut side up, on **6001 Baking Stone**. Using the **R113/W213 Super Spreader**, spread each half with 1 tablespoon cream cheese. Thinly slice the tomato and onion using the **R126/W226 Tomato Slicer**. Then top with spinach, tomatoes, and onion slices. Bake until bagels begin to brown and are heated through, 5 to 8 minutes.

## PIZZA PUFFS *(Party Snacks to Share)*

¾ C. flour  
¾ tsp. baking powder  
1 T Italian seasoning  
¾ C. milk  
1 egg beaten

1 (3 oz.) pkg. pepperoni slices, chopped  
1 C. shredded Italian cheese blend  
¼ C. grated Romano cheese  
½ C. pizza sauce

Preheat oven to 375 degrees. Spray 28 mini muffin cups with nonstick cooking spray; set aside. In a large bowl, stir together flour, baking powder and Italian seasoning. Using the **R117/W217 Handi Stir** have guests whisk in milk and egg.

On the **CB3 Small Flexible Cutting Board** have guest chop the pepperoni slices with the **R140/W240 Cook's Utility Knife**. Stir the chopped pepperoni, Italian cheese blend and Parmesan cheese into the milk and egg mixture; let stand about 15 minutes and stir again. Divide cheese mixture evenly among muffin cups. Bake for 20 to 25 minutes or until golden. Makes 28. Serve with warm pizza sauce.

## FRESH NUTTY APPLE DESSERT *(Dump and Bake Cakes)*

- 5 to 6 large baking apples
- 1 T. lemon juice
- 1 (15.25 oz.) pkg. French vanilla cake mix
- ½ C. sugar
- 2 ½ tsp. ground cinnamon, divided
- ¼ tsp. ground nutmeg
- ½ C. apple juice or cider
- ½ C. cold butter
- ½ C. whole pecans

Your guest can prepare this at the beginning of the party to share and enjoy later. The wonderful apple smell will keep them around until the end of the party! Preheat oven to 350 degrees.

Have guests peel the apples with the **R132/W232 Vegetable Peeler** and then thinly slice the apples with the **R103/W203 Heavy Duty Paring Knife**. Use the **CB3 Small Flexible Cutting Board** to protect the cutting surface. Have guests chop with the pecans with the **R115S Serrated Food Chopper**. Place the peeled and sliced apples in the **6004 Rectangular Baker**. Sprinkle with lemon juice and toss lightly using the **W980 Non-Scratch Spoon**; spread evenly. Spread dry cake mix evenly over apples. Sprinkle sugar, 2 teaspoons cinnamon and nutmeg over cake mix. Drag a **R122/W222 Granny Fork** through dry ingredients to mix lightly. Drizzle with apple juice. Using the **R141/W241 Deluxe Vegetable Peeler** grate the butter evenly over the top. Sprinkle pecans and remaining ½ teaspoon cinnamon over all. Bake 40 to 50 minutes or until apples are tender and top is golden brown.

## WAFFLE SANDWICH SUNDAE *(A Cookbook for Mommy & Me)*

- Frozen waffles
- Ice cream
- Ice cream toppings

Toast frozen waffles in toaster. Using the **R137/W237 Ice Cream Scoop**, allow guest to scoop ice cream on to the top of one waffle; sprinkle with their favorite ice cream toppings over the ice cream and place the other waffle on top of the ice cream to make a sandwich. If desired, slice the ice cream sandwich into halves using the **R107/W207 Slicer**.

## TIPS FOR A SUCCESSFUL PARTY

- Choose your recipes and notify your Consultant of your choices.
- Mail out invitations 2 weeks prior to your party date.
- Contact guests who have not RSVP 1 week prior to your party.
- Keep a few extra catalogs with you so you can ask acquaintances you forgot to invite if they would like to order.
- Make a goal of collecting 10 to 12 outside orders both before and after your party.

## RECIPE SELECTIONS

### Pre-Party Nibblers:

1. \_\_\_\_\_

### Demonstration Dishes:

1. \_\_\_\_\_

### Groceries:


## CONSULTANT CONTACT INFORMATION:

## Planning Your Rada Home Party

Thank you for hosting a Rada Home Party! I will work with you to make it a rewarding experience for both you and your Guests!

Your Guests will enjoy trying Rada kitchen knives and utensils and learning about all of the wonderful Rada Cutlery products. They will also enjoy the tasty treats that I will prepare for them. Guests can also qualify to buy Half-Price items according to the amount of their regular price purchases.

You will enjoy your earned rewards! The chart below shows the amount of FREE items and the Additional Discount you will receive according to your Guest's regular price purchases.

HOST FREE ITEMS AND DISCOUNT		
Regular Party Sales	Host Free Items	Additional Purchases Discount
\$1,000	\$245	25%
\$900	\$210	25%
\$800	\$175	20%
\$700	\$145	20%
\$600	\$115	15%
\$500	\$85	15%
\$400	\$65	10%
\$300	\$45	10%
\$200	\$25	10%

I look forward to working with you to make your show a success!

Sincerely,

Your Rada Home Party Consultant

**RADA**  
*Home Parties*