



Spice it Right with Watkins

August 2003

It's time for you, our most valuable customer, to set a date for your **Good Tastings Event**. If you haven't already heard about it... this is what it's all about! There isn't anyone in this industry that makes better quality ingredients for your everyday meals, quick and easy entertaining or for a "gourmet touch". That is why we have introduced this type of party or **EVENT** as we call it.

Good Tastings Events are like going to a "cooking class". You will have an opportunity to actually taste the recipes we provide along with learning **NEW** and **EASY** tips for the kitchen. **EVERYBODY** will have a good time & have **FUN** shopping... we guarantee it! Oh yes, one more **BENEFIT** ... you as a **Host**, will have the opportunity to start collecting the beautiful Casafina stoneware pictured here. Qualify by Hosting a **Good Tastings Event**, it's your sales & bookings that will get you started--it's **EASY!**

good
tastings
by watkins



Spice it Right!

Casafina stoneware is handcrafted in Portugal and is unique in that it can be used in the freezer, bake with it in the oven, serve at the table and wash in dishwasher!

Artichoke-Olive Salsa

- 1 can (14 oz/413 g) diced tomatoes
 - 1 can (14 oz/413 g) water-packed artichoke hearts, coarsely chopped
 - 1 cup Kalamata or other brine-cured olives, pitted and chopped
 - 1 tsp **Watkins Garlic Liquid Spice**, or to taste
 - 1-1/2 tsp **Watkins Salsa Seasoning Blend**, more or less depending on desired heat
 - Juice of 1 lime
 - Freshly-ground **Watkins Sea Salt** to taste
- Combine ingredients; let sit 30 minutes to develop flavors.

Cool Curry Spread

Using Watkins Cool Curry Snack & Dip Mix, follow the instructions on the bottle using mayonnaise. With a round cookie cutter, make small rounds of white bread. Spread with Cool Curry, a small piece of turkey and just a "dollop" of the spread on the top of the turkey & 2 snips of chives crisscrossed on the top. They look great, are easy & delicious!

Crab Ball

- 1 8-oz cream cheese, softened.
- 2 TBSP Watkins Crab Snack & Dip
- 1 tsp Watkins Minced Green Onion
- 1 6-oz crab, drained, rinse & drain again



Mix together, roll into ball and wrap in plastic wrap. Before serving, cover with Watkins Omelet & Soufflé Seasoning. Serve with crackers.

Vegetable Spinach Dip

- 1 pkg (10 oz/280 mL) frozen chopped spinach, thaw & squeeze dry
- 1/4 cup **WATKINS Garden Vegetable Snack and Dip Seasoning**
- 1-1/2 cups sour cream
- 1 cup mayonnaise
- 2 tsp **WATKINS Parsley**
- 1 tsp **WATKINS Garlic Granules**
- 1/3 cup coarsely-chopped radish
- 1/4 cup chopped green onion



In medium bowl, stir together all ingredients. Cover and refrigerate two hours. Serve with crackers, rye bread rounds or cut fresh vegetables, or serve in a hollowed-out bread bowl with toasted bread cubes for dipping. Makes 3 cups, 2 tbsp/serving.

TIP!

Watkins Omelet & Soufflé Seasoning is so versatile. You can use it on top of baked potatoes, sprinkled over salads & of course eggs of all types! No fat grams!

TIP!

Watkins Cool Curry Snack & Dip Mix Another use for this delicious mix is to blend well 3-4 TBSP of Cool Curry (to taste), 1/2 cup (4 oz) very soft cream cheese and 1/2 cup plain yoghurt. Serve with veggies.

Refrigerator Bread & Butter Pickles



3 cups cucumbers, thinly sliced 1/2 tsp mustard seed
 1 large onion, thinly sliced 1 1/2 tsp salt
 1 cup vinegar 1/4 tsp **Watkins Garlic Granules**
 3/4 cup water 1/4 tsp **Watkins Onion Granules**
 3/4 cup sugar 1/8 tsp ground turmeric
 1/2 tsp **Watkins Celery Seed**

Combine cucumbers and onion. Pack into 2 pint jars. Combine vinegar, water, sugar, salt, **Watkins Celery Seeds**, mustard seeds, **Watkins Garlic and Onion Granules** and turmeric in saucepan. Bring to boiling. Reduce heat and simmer 5 minutes. Pour over cucumbers. Cool. Cover and refrigerate. Yield: 2 pints.

Storing Mushrooms

Do not wash mushrooms before storing because they will become slimy if you put them into the refrigerator wet. Instead, wipe with a dry paper towel and put into a paper bag, which allows them to breathe, so they'll stay fresher longer. Clean with **Watkins Fresh Wash**, rinse and pat dry right before use.



Homemade Root Beer & Root Beer Float

1-3/4 cups sugar
 2-1/4 cups water
 2 tbsp **Watkins Root Beer Extract**
 (Root Beer Extract available in August & only seasonally so stock up!)

Root Beer Syrup: Combine sugar and water in small saucepan; heat and stir until mixture starts to boil. Remove from heat and cool to room temperature; add Root Beer Flavor and mix thoroughly. Place in well-sealed container & keep in refrigerator.

Root Beer: Place 1/3 cup of the syrup into a glass. Add 5 fl. oz. of club soda or sparkling water. Fill glass with ice. Enjoy! (If you want it darker in color, add liquid caramel color if available in your area.)

Root Beer Float: Float a scoop of vanilla ice cream in a mug of root beer.

Potato Salad



6 eggs
 2 lbs potatoes

Cook eggs to hard boiled stage (5 minutes), let cool before chopping. Cook potatoes until done, cool & cut up.

Dressing:

1 c Miracle Whip 1/8 c chopped celery
 1/4 c sour cream 1/4 c chopped green onions
 1/2 tsp salt 1/4 tsp **Watkins Black Pepper**
 4 tsp **Watkins Potato Salad Seasoning**

Mix dressing ingredients well and blend into cooled, chopped eggs and potatoes. Potato salad is best if kept in refrigerator for at least 3 hours before serving so flavors can develop. Makes approximately 10 servings.

Thanks to Eleanor Kasdorf, Manager

Watkins ... Your Key to Success!

We're always looking for exceptional people for a variety of opportunities available. If you'd like a challenging business that is fun, fast-paced and financially rewarding, check us out! Our options are many with a product line that is current with today's trends. Here are just a few ways to develop a Watkins business:

- 1) Spend a couple nights a week demonstrating Watkins food line at "Good Tastings" events.
- 2) Develop an internet business for all of North America for product sales and building a team.
- 3) Because Watkins has such a diverse line of products you can focus on one, like food or health, or all four "stores".
- 4) You can market Watkins products at public events as well as develop a team through these venues.
- 5) Fundraising, one-on-one catalog sharing ... the list goes on!

If you'd like more information on any of the above, please call:

Peter Aggus or Shirley Franklin - 250-544-1252 (Toll-free 1-877-544-1252 outside Victoria) or e-mail us (watkins@aflww.com)

Make Easy & Attractive Appetizers

Start by slicing 1-1/2" pieces of cucumber and remove center with melon ball. Mix your favorite Watkins Snack & Dip Mix with cream cheese (same proportion as for sour cream) & fill center or add a little milk to mixture, fill a pastry bag & fill with style!

Need Bigger Ice Cubes During the Summer?

Freeze water in muffin tins for larger cubes. Use clean margarine tubs to create a block of ice for a punch bowl. And add a special surprise by dropping a cherry or mint leaves into the water!

