



Spice it Right with Watkins

December 2003

It's the time of year when we think of you, our customers, and want to **thank you for your patronage**. We are delighted each month to bring you a selection of ideas and ways to use our famous products but most of all ... **we are grateful for your continued business**. Watkins products have been a "household name" for 135 years now and it's because people like you continue to love them and know **no other brand will do**. So we also congratulate you for making the choice to have Watkins Products part of your home... we see ourselves as **"part of the family"** ... so **THANK YOU** for allowing us to serve you and we look forward to another year bringing Watkins Products to you! **Wishing you the best of the season!**



Your
Watkins
Associate:

Peter Aggus & Shirley Franklin
Tel: 250-544-1252
E-Mail: watkins@aflww.com

Watkins Snack & Dip Mixes - 10 Dip Mix Tips

If you're entertaining over the holidays you will want to stock up on a variety of Watkins Snack & Dip Mixes. You can see by some of the following ideas how versatile and easy they are to use.

1. Use **Watkins Garden Vegetable Snack & Dip Mix** for sautéing or steaming vegetables. Add to canned tomato soup for a new and fresh flavor.
2. Cool Curry Spread – mix **Watkins Cool Curry Dip Mix** with mayo per directions on bottle. Spread on small rounds of bread; add a small piece of turkey and just a "dollop" of the spread on the top of the turkey & sprinkled with **Watkins Minced Green Onions**. Easy Appetizer!
3. Add **Watkins Pepper Ranch Snack & Dip Mix** to your basic white sauce recipe. Toss with cooked fettuccine and sautéed chicken; garnish with Parmesan cheese.
4. Make a delicious Crab Dip with 8 oz/227 g cream cheese, ¼ c sour cream, 4 TBSP **Watkins Crab Snack & Dip Seasoning** & ¼ c crab meat or imitation crab. Variation: Mix 3 TBSP mix to 1 c sour cream.
5. **Watkins Salsa & Sour Cream Dip Mix** prepared per package directions makes a great taco topper, a dressing for taco salad or make layered dip with dip on bottom, then layer with cheese, chopped tomatoes & green onions.
6. Combine 1 c buttermilk, 1/3 c sour cream, 3 TBSP mayonnaise and 1½ TBSP **Watkins Pepper Ranch Snack & Dip Mix** for an excellent pepper ranch dressing.
7. Whisk together ½ cup low fat mayonnaise, 1/3 c low fat milk, 2 tsp vinegar and 1½ TBSP **Watkins Garlic & Dill Snack & Dip Mix** for a low fat salad dressing.
8. A variety of stuffed celery mixtures can be made by combining cream cheese, your favorite **Watkins Snack & Dip Mix** and enough milk to make a smooth texture. A quick and easy way to fill stuffed celery is to put the mixture into a zip-top storage bag and cut off one corner. Squeeze mixture from the bag onto the celery.
9. Add **Watkins Bacon Cheddar Snack & Dip Mix** to a small amount of milk to make a paste. Brush on cooked hamburgers for bacon cheeseburger taste without the fat.
10. Decorate dips with stars cut from red or yellow peppers. Serve the dip in a hollowed out red or green pepper half.

For pure vanilla, get out your wallet!

A blooming vanilla plant takes three years to develop to the point where it will produce beans. A series of bad growing seasons has contributed to a nearly six-fold jump in vanilla prices.

Food processors, consumers see price skyrocket!

By **Emily Gersema**
ASSOCIATED PRESS

You may want to stock up on Vanilla as our NEW catalog comes out in January. At this time we don't know if Vanilla is going up in price but it might be better to not take a chance!



Bacon-Wrapped Water Chestnuts

- 2 cans whole water chestnuts
- 1 lb bacon (cut in halves or thirds)
- 1 c ketchup
- 1/8 c white sugar
- 1 TBSP **Watkins BBQ Sauce** (any of the 3)
- 1 TBSP **Watkins Soy Sauce** (any of the 3)

Make day ahead. Wrap a piece of bacon around a chestnut, secure with toothpick. Bake at 250° on foil-lined cookie sheet for 1-1/2 to 2 hours until bacon is crisp.

Drain on paper towel. Toss gently with sauce and refrigerate in small casserole dish. To serve, heat at 300° for 20-25 min or in microwave. May also be frozen.

ENTERTAINING TIPS

How to Make Candles Stable in Holders

With holiday events coming up, ensure that candles are secured well in festive holders. Try these three hints to help: 1. Light a candle and let wax drip into the bottom of the holder and then stick the candle into the hot wax. 2. Cut a piece of masking or cellophane tape and press sticky ends together. Push it into the bottom of the holder and put candle on top of it. 3. Get florists' sticky foam and cut a piece to fit into the holder

Have Folds or Creases in a Tablecloth?

If you're getting ready for a dinner party and discover your tablecloth is wrinkled, you can remedy the situation without last-minute stress. Just pop the tablecloth into the dryer with a damp towel for about 10 minutes. The dryer should be turned to low heat.



Veggie Pizza

- 1 **Watkins White or Whole-Wheat Pizza Mix**
- 1 8-oz pkg. cream cheese
- 1 TBSP **Watkins Garlic & Dill Snack & Dip Mix**
- 1 TBSP Mayonnaise

Watkins Onion & Garlic Pepper

Cheddar cheese, grated

Variety of chopped fresh vegetables (peppers, green onions, zucchini, cucumbers, broccoli, cauliflower, carrots, tomatoes – your choice!)

Prepare and bake pizza mix according to instructions. (You can make in round-pizza shape or rectangular.) Mix together cream cheese, Watkins Garlic & Dill Snack & Dip Mix and mayonnaise. When pizza crust has cooled completely, spread with cream cheese mixture. Arrange mixture of chopped vegetables over cheese layer and press lightly. Sprinkle Watkins Onion and Garlic Pepper over to taste and top with grated cheese. Cut & serve!

Ham Roll-Ups

- 250 g cream cheese
- 3 TBSP **Watkins Garden Vegetable Dip Mix**
- 1 TBSP sour cream
- 1/8 tsp **Watkins Onion & Garlic Pepper**
- 6 slices ham
- 1/2 green pepper cut in thin strips
- 3 flour tortilla shells

Mix together well the first 4 ingredients. Spread over the flour tortillas. Next, lay the ham slices over and top with the sliced peppers (lay close to edge you're rolling from). Roll the tortillas up tightly and cut in 1/2" slices.

good
tastings
by watkins



Spice it Right!

If you haven't had the opportunity to Host a Good Tastings event yet, there still are a few days left. Just check with me and if we can't get one scheduled in December, you'll want to have one in January for sure. NEW catalogs, NEW products and a whole NEW menu are coming. Kick the "Winter Blahs" by having your friends in to enjoy visiting, tasting Watkins treats and you the Host... you will receive "treats" too called FREE Products! Call me soon to book a time that works for you.

Almond Roca

- 1 pkg. soda crackers (salted)
- 1 3/4 cups brown sugar
- 1 lb. butter
- 1 tsp **Watkins Vanilla Extract**
- 1 tsp. **Watkins Caramel Extract**
- 3/4 cup sliced almonds
- 1 pkg. Chocolate chips (2 c)

Spray the bottom of a cookie sheet with Watkins Cooking Spray. Cover with a layer of soda crackers and set aside. In a saucepan, heat brown sugar and butter. Bring to a rolling boil & then add the extracts. Boil for 4-5 minutes, stirring constantly to avoid burning. Remove from heat and stir in almonds. Pour mixture over cracker base. Cook at 350 for 5 minutes. Remove from oven and sprinkle chocolate chips over top. Place back in oven until chips start to melt (10-20 minutes). Let cool, then cut into squares. Freezes well.

Tastie Cookies

- 1 1/2 c flour
- 1/2 c cornstarch
- 1 c icing/powdered sugar
- 1 c soft butter
- 3 TBSP **Original Grapeseed oil**
- 1/4 tsp salt
- 2/3 c finely chopped pecans
- tsp **Watkins Butter Pecan Extract**
- 1 tsp **Watkins Vanilla Extract**

Cream butter and **Watkins Original Grapeseed oil** together; add extract and blend in dry ingredients. Fold in nuts. The dough will be crumbly. Roll into 1" balls. Bake on ungreased cookie sheet at 325°F for 17-20 min. While cookies are still warm (not hot) roll them in icing/powdered sugar to coat. Change extract & nuts to almond for a variation.