



# delicious grEATings™ recipe greeting cards



wholesale line sheet

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delicious grEATings™ recipe greeting cards feature my bright, eye-catching food photography on the front, and corresponding recipes on the back. I made and styled (and ate!) all the food in my kitchen in Washington, D.C. The recipes are each featured on my cooking blog, My Utensil Crock.

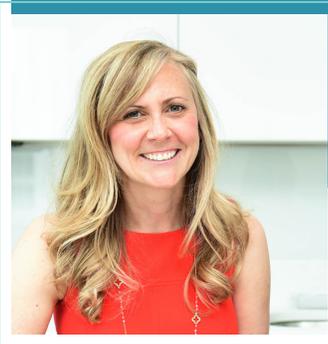
delicious grEATings™ look beautiful in a retail gift area, cookbook display, or with other greeting cards. Best displayed as a set, try them in a countertop spinner with clear acrylic pockets to highlight the recipes on the back; line them up on a card wall for a wow-factor of bold, striking photography of real-life food; or use them in customized gift baskets related to the recipes they feature. I am happy to work with you on display suggestions and options. And anything else!

I look forward to hearing from you!

*Becky Brown*

*Hello! My name is Becky,  
and I am the cook,  
photographer, and creative  
vision behind  
delicious grEATings™*

*I am also a full-time  
attorney for the federal  
government. I thrive on  
comfort food, projects, and  
long walks on the National  
Mall with my dog, Tazewell.*



# Recipe Greeting Cards

- A unique product for foodies
- Each card features:
  - Front:** Original food photography image
  - Inside:** Blank or Whimsical Message
  - Back:** Clearly and beautifully formatted original recipe
- Wholesale bundles of 6 of each design; individually packaged for retail sale with envelope in clean, clear compostable plastic sleeve
- **Cards:** 5" x 7" high-quality, 100% recycled, 100 lb. dull cover with matte finish, luxurious feel
- **Envelopes:** 100% recycled material, bright white or kraft brown (may vary based on availability)
- Choose from:
  - 18 designs | blank (pp. 4-9)
  - 6 designs | with text (pp. 10-11)
  - individual cards (pp. 4-13) and themed box sets (p. 14)

Sample front



Sample back

*Lox & Bagel Brunch Bake*

PREP TIME 20 mins    COOK TIME 60 mins    MAKES 8" x 9" pan

INGREDIENTS	INSTRUCTIONS
<b>1</b> 1 tablespoon mashed capers	<b>1</b> Grease 8" x 9" casserole dish.
<b>2</b> 3 tablespoons unspiced loose leaf cheese	<b>2</b> Mix 2 tablespoons of the 1/2 cup of capers, cream cheese with the 3 tablespoons of cheese.
<b>3</b> 1 tablespoon unspiced loose leaf cheese	<b>3</b> Slice the bagels in half. If you've already sliced them just use the bottom halves into the dish.
<b>3</b> 1/2 cup unspiced loose leaf cheese	<b>4</b> Spread the cream cheese mixture on each layer, starting from the casserole dish in your pan. Fit them together like a puzzle, and use all of the cheese on the second you have them.
<b>4</b> 1/2 cup unspiced loose leaf cheese	<b>5</b> Divide the 3 ounces of the egg 3 ways. Taking one of the slices line up and nestle it into the bagel slices. Use the rest to work your hands, so the pieces fit neatly on the bagel flesh. You are using one ounce of egg for 3 bagel pieces.
<b>4</b> 1/2 cup unspiced loose leaf cheese	<b>6</b> Top the salmon with a bit of red onion, and then one small slice of tomato, and bagel pieces.
<b>4</b> 1/2 cup unspiced loose leaf cheese	<b>7</b> Cut the top halves of the bagels into thirds, and spread with the remaining 2 tablespoons of unspiced loose leaf cheese. Arrange the bagel top on the sandwich you have assembled in the dish.
<b>4</b> 1/2 cup unspiced loose leaf cheese	<b>8</b> In a large bowl, whisk together the eggs, egg, oil, and capers. Pour the mixture into the 8" x 9" casserole dish. Cover the dish with foil, sealing the edges, and press down to make sure the egg packs into the top layer of the bagel.
<b>4</b> 1/2 cup unspiced loose leaf cheese	<b>9</b> Bake for 60 minutes.
<b>4</b> 1/2 cup unspiced loose leaf cheese	<b>10</b> Check on the casserole by pressing down on the middle with a spoon. If the egg mixture is done, give another 5 minutes.
<b>4</b> 1/2 cup unspiced loose leaf cheese	<b>11</b> Once the egg has set throughout, it is ready to serve to company, or enjoy yourself!

Find this recipe and more at [mystallrock.com](http://mystallrock.com)

Blank Inside | 5" x 7" | wholesale \$2.50 | minimum 6 per design

### Lox & Bagel Brunch Bake

PREP TIME 20 mins COOK TIME 50 mins MAKES 7"x11" pan

- INGREDIENTS**
- 1 Tablespoon Whipped cream cheese
  - 2 Tablespoon capers, fresh or jarred
  - 2 Everything bagels
  - 8 ounces smoked salmon, sliced
  - 1 small onion, sliced thin
  - 4 Eggs
  - 2 Tablespoon butter
  - 1 Tablespoon mayonnaise
  - 1 Tablespoon chives, finely
- INSTRUCTIONS**
- Cook 1/2 of 7" bagels in the oven.
  - Mix 2 Tablespoons of the whipped cream cheese with the 1 Tablespoon of chives.



### Grandma Ga's Easy Blueberry Cake

PREP TIME 10 mins COOK TIME 50 mins MAKES 8"x11" pan

- INGREDIENTS**
- FOR THE CAKE**
- 1/2 cup unsalted butter, softened
  - 75 cup sugar
  - 1 Egg
  - 2 Tablespoon baking powder
  - 1/2 cup all-purpose flour
  - 1 teaspoon salt
  - 1 cup (230 ml) milk
- FOR THE TOPPING**
- 1/2 cup unsalted butter, softened
  - 1/2 cup sugar
  - 1/2 cup flour
  - 1 teaspoon baking powder
- INSTRUCTIONS**
- FOR THE CAKE**
- Heat the oven to 375.
  - Mix in a food processor or speed mixer, beat the butter and sugar until



### Oat Flour Pancakes with Fresh Roasted Berry Syrup

PREP TIME 10 mins COOK TIME 10 mins MAKES 12 medium-sized pancakes

- INGREDIENTS**
- FOR THE PANCAKES**
- 1/2 cup oat flour
  - 1/2 cup all-purpose flour, white or whole
  - 1 Tablespoon sugar
  - 1/2 teaspoon baking powder
  - 1/2 teaspoon baking soda
  - 1/2 teaspoon salt
  - 1/2 cup milk
  - 1 Egg
- FOR THE SYRUP**
- 1/2 cup fresh or frozen strawberries
  - 1/2 cup fresh or frozen raspberries
  - 1/2 cup fresh or frozen blueberries
  - 1/2 cup fresh or frozen blackberries
  - 1/2 cup maple syrup
  - 1/2 cup water
  - 1/2 teaspoon vanilla extract



Lox & Bagel Brunch Bake  
item no. 1001

Grandma Ga's  
Easy Blueberry Cake  
item no. 1002

Oat Flour Pancakes with  
Fresh Roasted Berry Syrup  
item no. 1003



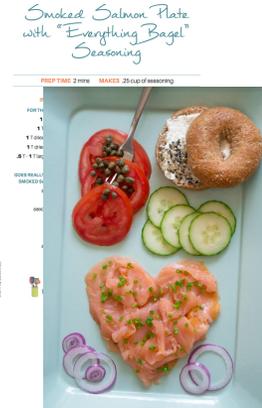
Blank Inside | 5" x 7" | wholesale \$2.50 | minimum 6 per design



Challah  
item no. 1051



Dad's Potato Latkes  
item no. 1052



Smoked Salmon Plate with  
"Everything Bagel" Seasoning  
item no. 1053





Blank Inside | 5" x 7" | wholesale \$2.50 | minimum 6 per design

### Warm Sweet Potato, Kale, and Quinoa Salad

PREP TIME 20 mins COOK TIME 30 mins MAKES 2 meal-sized portions, or several sides

- INGREDIENTS**
- 2 sweet potatoes, peeled and cubed (1 1/2 cups)
  - 1/2 cup quinoa, rinsed and cooked (1 1/2 cups)
  - 1 bunch of kale, stems removed, leaves finely chopped
  - 1/2 cup raisins
  - 1/2 cup dried cranberries
  - 1/2 cup sliced almonds
  - 1/2 cup sliced red onion
  - 1/2 cup sliced apple
  - 1/2 cup sliced orange
  - 1/2 cup sliced kiwi
  - 1/2 cup sliced cucumber
  - 1/2 cup sliced bell pepper
  - 1/2 cup sliced carrot
  - 1/2 cup sliced zucchini
  - 1/2 cup sliced eggplant
  - 1/2 cup sliced mushroom
  - 1/2 cup sliced tomato
  - 1/2 cup sliced avocado
  - 1/2 cup sliced cucumber
  - 1/2 cup sliced bell pepper
  - 1/2 cup sliced carrot
  - 1/2 cup sliced zucchini
  - 1/2 cup sliced eggplant
  - 1/2 cup sliced mushroom
  - 1/2 cup sliced tomato



### Cut-Out Cookies

PREP TIME 10 mins to mix, refrigerate overnight, 30 mins to make the cut-outs  
COOK TIME 8 to 10 mins MAKES Several dozen cookies

- INGREDIENTS**
- FOR THE COOKIES:**
- 1 1/2 cups butter
  - 1/2 cup white sugar
  - 1/2 cup brown sugar
  - 2 eggs
  - 1/2 cup milk
  - 1/2 cup vanilla extract
  - 1/2 cup almond extract
  - 1/2 cup orange extract
  - 1/2 cup lemon extract
  - 1/2 cup lime extract
  - 1/2 cup raspberry extract
  - 1/2 cup strawberry extract
  - 1/2 cup blueberry extract
  - 1/2 cup blackberry extract
  - 1/2 cup raspberry extract
  - 1/2 cup strawberry extract
  - 1/2 cup blueberry extract
  - 1/2 cup blackberry extract



### Grandma's Holiday Cookies

PREP TIME 10 mins to mix, refrigerate overnight, 30 mins to make the cut-outs  
COOK TIME 8 to 10 mins MAKES Several dozen cookies

- INGREDIENTS**
- FOR THE COOKIES:**
- 1 1/2 cups butter
  - 1/2 cup white sugar
  - 1/2 cup brown sugar
  - 2 eggs
  - 1/2 cup milk
  - 1/2 cup vanilla extract
  - 1/2 cup almond extract
  - 1/2 cup orange extract
  - 1/2 cup lemon extract
  - 1/2 cup lime extract
  - 1/2 cup raspberry extract
  - 1/2 cup strawberry extract
  - 1/2 cup blueberry extract
  - 1/2 cup blackberry extract
  - 1/2 cup raspberry extract
  - 1/2 cup strawberry extract
  - 1/2 cup blueberry extract
  - 1/2 cup blackberry extract



Warm Sweet Potato, Kale,  
and Quinoa Salad  
item no. 1010

Cut-Out Cookies  
item no. 1055

Grandma's Holiday Cookies  
item no. 1054

Message Inside | 5" x 7" | wholesale \$2.50 | minimum 6 per design

### Oat Flour Pancakes with Fresh Roasted Berry Syrup

PREP TIME 10 mins COOK TIME 15 mins MAKES 12 medium sized pancakes

#### INGREDIENTS

FOR THE PANCAKES

1 cup oat flour

2 eggs

1/2 cup milk

1/2 cup maple syrup

1/2 tsp baking powder

1/2 tsp salt

FOR THE SYRUP

1/2 cup raspberries

1/2 cup strawberries

1/2 cup blueberries

1/2 cup blackberries

1/2 cup orange juice

1/2 cup water

1/2 cup sugar

1/2 tsp vanilla extract

1/2 tsp lemon juice

1/2 tsp lime juice

1/2 tsp orange juice

1/2 tsp lemon juice

1/2 tsp lime juice

1/2 tsp orange juice

1/2 tsp lemon juice

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### Sweet and Sour Heatballs a/k/a Damn Heatballs

PREP TIME 10 mins COOK TIME 40 mins MAKES 40 meatballs

#### INGREDIENTS

1/2 cup ground beef

1/2 cup ground pork

1/2 cup ground turkey

1/2 cup ground chicken

1/2 cup ground lamb

1/2 cup ground venison

1/2 cup ground bison

1/2 cup ground elk

1/2 cup ground moose

1/2 cup ground caribou

1/2 cup ground reindeer

1/2 cup ground muskox

1/2 cup ground yak

1/2 cup ground zebu

1/2 cup ground watusi

1/2 cup ground kudu

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### Grandma Gai's Brownies

PREP TIME 10 mins COOK TIME 25 mins MAKES 8" x 17" pan

#### INGREDIENTS

1/2 cup butter

1/2 cup sugar

1/2 cup flour

1/2 cup cocoa powder

1/2 cup chocolate chips

1/2 cup walnuts

1/2 cup almonds

1/2 cup pecans

1/2 cup cashews

1/2 cup hazelnuts

1/2 cup pistachios

1/2 cup macadamia nuts

1/2 cup pineapples

1/2 cup kiwis

1/2 cup mangoes

1/2 cup papayas

1/2 cup guavas

1/2 cup passion fruits

1/2 cup limes

1/2 cup lemons

1/2 cup oranges

1/2 cup grapefruits

1/2 cup tangerines

1/2 cup mandarins

1/2 cup clementines

1/2 cup satsumas

1/2 cup blood oranges

1/2 cup pink grapefruits

1/2 cup white grapefruits

1/2 cup yellow grapefruits

1/2 cup green grapefruits

1/2 cup red grapefruits

1/2 cup orange grapefruits

1/2 cup pink grapefruits

1/2 cup white grapefruits

1/2 cup yellow grapefruits

1/2 cup green grapefruits

1/2 cup red grapefruits

1/2 cup orange grapefruits

1/2 cup pink grapefruits

1/2 cup white grapefruits

1/2 cup yellow grapefruits

1/2 cup green grapefruits

1/2 cup red grapefruits

1/2 cup orange grapefruits

1/2 cup pink grapefruits

1/2 cup white grapefruits

1/2 cup yellow grapefruits

1/2 cup green grapefruits

1/2 cup red grapefruits

1/2 cup orange grapefruits

1/2 cup pink grapefruits

1/2 cup white grapefruits

1/2 cup yellow grapefruits



Thank you **berry** much!  
item no. 1003T

Feel better **souper** soon!  
item no. 1004T

When all else fails ...  
**chocolate.**  
(Hang in there)  
item no. 1006T



# Starter Pack | Countertop

- Includes:
  - 48 cards (6 per pocket) or
  - 96 cards (12 per pocket)
  - {pre-selected or your choice},
  - display, and product offset
- Birch and acrylic 8-pocket spinner that showcases the front and back of the product
- Starter Pack Price: *shipping on cards will be added*
  - 48 cards - \$175** {MSRP \$240}
  - 96 cards - \$275** {MSRP \$480}



# Starter Pack | Floor Display



- Includes:
- 120 cards (6 per pocket) or
- 240 cards (12 per pocket)  
{pre-selected or your choice},  
display, and product offset
- Acrylic 20-pocket spinner that  
showcases the front and back  
of the product
- Starter Pack Price: *shipping on  
cards will be added*
- 120 cards - \$390 {MSRP \$600}
- 240 cards - \$650 {MSRP \$1200}

Themed Boxed Sets of 6 cards | wholesale \$12.50 | minimum 3 per theme

- Contain 6 recipe cards (2 each of 3 designs)
- Packaged in clear, clean boxes
- Tied with baker's twine and embellished with descriptive tags (tag design may vary from photo)
- Ready for gifting - the perfect hostess gift for a cook! - or collecting
- Custom boxed sets of any designs available upon request



**brunch**  
contains 2 each of:  
1001, 1002, 1003  
item no. 1101



**comfort foods**  
contains 2 each of:  
1004, 1005, 1007  
item no. 1102



**noshes**  
contains 2 each of:  
1051, 1052, 1053  
item no. 1500

# Terms and Other Fine Print

## Order Minimums

- Minimum opening order is \$150
- Minimum reorder is \$100.
- A handling charge of \$5 will be added to reorders under the minimum.

## Shipping

- Cards are shipped within 5 business days of order, usually sooner.
- Displays are ordered within 48 hours of your order, and shipped to you directly from the manufacturer; shipping cost is included in the Starter Pack price.
- Actual shipping for cards will be added to invoice total. I use FedEx Ground and USPS Priority. I am happy to use your FedEx account if you prefer.

## Returns and Exchanges

- Please contact [becky@myutensilcrock.com](mailto:becky@myutensilcrock.com) if you receive a damaged or incorrect shipment, within 5 business days of receipt, so I can make it right.
- If a particular design is not selling well after 120 days, I am happy to exchange. Products with your labeling on them may be charged 10% restocking fee.
- Products damaged at your store are not eligible for return or exchange. Returns not accepted until authorized and may require supporting photos.

## Payment Terms

- Payment of opening order is required prior to shipping.
- Net30 allowed for reorders.
- Credit card and checks are accepted. Please contact [becky@myutensilcrock.com](mailto:becky@myutensilcrock.com) to arrange to pass credit card info or obtain mailing address for check. Actual bank fees will be charged for returned checks.

## Special Policies for Local Retailers

- My roots are in DC and the Chicago area, and I would love for my cards to be there as well. For DC, VA, MD, IL, and IN:
  - Minimum reorder \$50.
  - 6 free cards with reorder of \$100 (\$15 value wholesale, \$30 MSRP)
- Hand-delivery of cards may be available at no cost within 20 mile radius of Metro Center, DC. Please inquire.



# Design Theme Quick Reference

**Healthy:** 1003, 1004, 1005, 1007, 1008, 1010, 1053, 2002, 1003T, 1004T

**Comfort:** 1001, 1002, 1003, 1004, 1005, 1006, 1007, 1009, 1051, 1052, 1054, 2051, 1003T, 1004T, 1006T, 2052T, 2054T

**Brunch:** 1001, 1002, 1003, 1052, 1053, 1003T, 2052T

**Sweets:** 1002, 1006, 1054, 1055, 2053, 1006T, 2001T, 2054T

**Allergy-Friendly:** 1003, 1008, 1010, 1052, 2002, 2053, 1003T, 2052T

**Vegetarian:** 1002, 1003, 1006, 1008, 1010, 1051, 1052, 1054, 1055, 2002, 2053, 1003T, 1006T, 2001T, 2052T, 2054T

**Jewish:** 1001, 1004, 1051, 1052, 1053, 2051, 2053, 1004T, 2052T

**Farmers Market Ingredients:** 1002, 1003, 1004, 1005, 1007, 1008, 1009, 1010, 1052, 2002, 2051, 1003T, 1004T, 2001T, 2052T

