

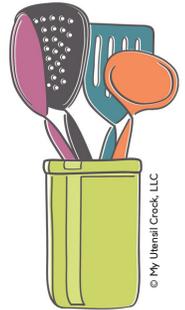


delicious grEATings™ recipe greeting cards



wholesale line sheet

Becky Brown
becky@myutensilcrook.com
myutensilcrook.com/cards
434.825.2633 (text or call)



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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.

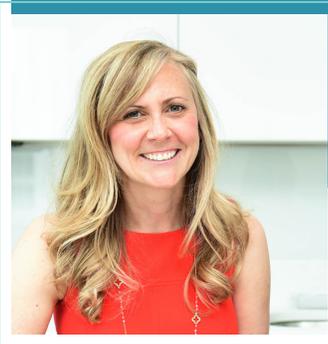
delicious grEATings™ look beautiful in a retail gift area, cookbook display, or with other greeting cards. Best displayed as a set, try them in a countertop spinner with clear acrylic pockets to highlight the recipes on the back; line them up on a card wall for a wow-factor of bold, striking photography 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.*



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

Toasted Coconut Chocolate Chunk Macaroons

PREP TIME 7 mins COOK TIME 15 mins MAKES 8 macaroons

- INGREDIENTS**
- 1 1/2 cups almond meal
 - 1/2 cup coconut flour
 - 1/2 cup coconut oil
 - 1/2 cup vanilla
 - 1/2 cup sugar
 - 1/2 cup chocolate chips
 - 1/2 cup coconut oil
 - 1/2 cup almond meal
 - 1/2 cup coconut flour
 - 1/2 cup coconut oil
 - 1/2 cup vanilla
 - 1/2 cup sugar
 - 1/2 cup chocolate chips

INSTRUCTIONS

1. Preheat oven to 350°F.



Mom's Brisket

DAY BEFORE READY TO SERVE PREP TIME 10 mins COOK TIME 4 hours PREP TIME 10 mins COOK TIME 30 mins MAKES 2 (other servings in some software)

INGREDIENTS

- 1 brisket (about 4 lbs)
- 1/2 cup onion, sliced
- 1/2 cup carrot, sliced
- 1/2 cup celery, sliced
- 1/2 cup potato, sliced
- 1/2 cup corn, sliced
- 1/2 cup green beans, sliced
- 1/2 cup peas, sliced
- 1/2 cup lima beans, sliced
- 1/2 cup kidney beans, sliced
- 1/2 cup black beans, sliced
- 1/2 cup pinto beans, sliced
- 1/2 cup chickpeas, sliced
- 1/2 cup lentils, sliced
- 1/2 cup mung beans, sliced
- 1/2 cup soybeans, sliced
- 1/2 cup navy beans, sliced
- 1/2 cup great northern beans, sliced
- 1/2 cup cannellini beans, sliced
- 1/2 cup adzuki beans, sliced
- 1/2 cup black-eyed peas, sliced
- 1/2 cup chickpeas, sliced
- 1/2 cup lentils, sliced
- 1/2 cup mung beans, sliced
- 1/2 cup soybeans, sliced
- 1/2 cup navy beans, sliced
- 1/2 cup great northern beans, sliced
- 1/2 cup cannellini beans, sliced
- 1/2 cup adzuki beans, sliced
- 1/2 cup black-eyed peas, sliced

INSTRUCTIONS

1. Preheat oven to 350°F.

2. Place brisket in a large pot or slow cooker.

3. Add onion, carrot, celery, potato, corn, green beans, peas, lima beans, kidney beans, black beans, pinto beans, chickpeas, lentils, mung beans, soybeans, navy beans, great northern beans, cannellini beans, adzuki beans, black-eyed peas, and chickpeas.

4. Cook for 4 hours.

5. Remove brisket and vegetables from the pot.

6. Slice brisket and serve with vegetables.

7. Enjoy!

8. This recipe is for 2 servings.

9. If you need more servings, double the ingredients.

10. If you need less servings, halve the ingredients.

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How to Roast Asparagus

PREP TIME 5 mins COOK TIME 10 mins MAKES 4 servings

INGREDIENTS

- 1 bunch asparagus
- 1 1/2 tsp olive oil
- 1/2 tsp salt
- 1/2 tsp pepper



- 1. Preheat oven to 400°F.
- 2. Trim the woody ends of the asparagus.
- 3. Wash the asparagus and pat dry.
- 4. Toss the asparagus with olive oil, salt, and pepper.
- 5. Spread the asparagus on a baking sheet.
- 6. Roast for 10-15 minutes.
- 7. Remove from the oven and serve.

Toasted Coconut
Chocolate Chunk Macaroons
item no. 2053

Mom's Brisket
item no. 2051

How to Roast Asparagus
item no. 2002

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 sugar

1/2 tsp baking powder

1/2 tsp salt

FOR THE SYRUP

1/2 cup sugar

1/2 cup water

1/2 cup raspberries

1/2 cup strawberries

1/2 cup blueberries

1/2 cup blackberries

1/2 cup lemon juice

1/2 cup lemon zest

1/2 cup lemon slices

1/2 cup lemon seeds

1/2 cup lemon pulp

1/2 cup lemon rind

1/2 cup lemon juice

1/2 cup lemon zest

1/2 cup lemon slices

1/2 cup lemon seeds

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1/2 cup lemon seeds

1/2 cup lemon pulp

1/2 cup lemon rind

1/2 cup lemon juice

1/2 cup lemon zest

1/2 cup lemon slices

1/2 cup lemon seeds

1/2 cup lemon pulp

1/2 cup lemon rind

1/2 cup lemon juice

1/2 cup lemon zest

1/2 cup lemon slices



Sweet and Sour Heatballs a/k/a Damn Heatballs

PREP TIME 10 mins COOK TIME 40 mins MAKES 40 meatballs

INGREDIENTS

2 cups ground beef

1/2 cup onion

1/2 cup carrot

1/2 cup celery

1/2 cup mushroom

1/2 cup tomato

1/2 cup bell pepper

1/2 cup zucchini

1/2 cup eggplant

1/2 cup cauliflower

1/2 cup broccoli

1/2 cup spinach

1/2 cup kale

1/2 cup chard

1/2 cup collard greens

1/2 cup turnip greens

1/2 cup mustard greens

1/2 cup Swiss chard

1/2 cup beet greens

1/2 cup arugula

1/2 cup radish

1/2 cup turnip

1/2 cup rutabaga

1/2 cup kohlrabi

1/2 cup parsnip

1/2 cup sweet potato

1/2 cup yam

1/2 cup cassava

1/2 cup taro

1/2 cup amaranth

1/2 cup quinoa

1/2 cup buckwheat

1/2 cup millet

1/2 cup sorghum

1/2 cup teff

1/2 cup amaranth

1/2 cup quinoa

1/2 cup buckwheat

1/2 cup millet

1/2 cup sorghum

1/2 cup teff

1/2 cup amaranth

1/2 cup quinoa

1/2 cup buckwheat

1/2 cup millet

1/2 cup sorghum

1/2 cup teff

1/2 cup amaranth

1/2 cup quinoa

1/2 cup buckwheat

1/2 cup millet

1/2 cup sorghum

1/2 cup teff

1/2 cup amaranth



Grandma Gai's Brownies

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

INGREDIENTS

2 cups unsalted butter

1/2 cup sugar

1/2 cup flour

1/2 cup cocoa powder

1/2 cup salt

1/2 cup egg

1/2 cup vanilla

1/2 cup almond

1/2 cup hazelnut

1/2 cup walnut

1/2 cup pecan

1/2 cup cashew

1/2 cup pistachio

1/2 cup macadamia

1/2 cup brazil

1/2 cup pine

1/2 cup cherry

1/2 cup apricot

1/2 cup plum

1/2 cup cherry

1/2 cup apricot

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1/2 cup apricot



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

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



You're my jam
item no. 2001T



Hope your Hanukkah is lit
item no. 2052T



Wishing you a
sweet & sparkly
Christmas
item no. 2054T

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



We go together like
chips & salsa
item no. 3051T

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 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 are 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 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, 3051T

Comfort: 1001, 1002, 1003, 1004, 1005, 1006, 1007, 1009, 1051, 1052, 1054, 2051, 1003T, 1004T, 1006T, 2052T, 2054T, 3051T

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

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

Allergy-Friendly: 1008, 1010, 1052, 2002, 2053, 1003T, 2052T, 3051T

Vegetarian: 1002, 1003, 1006, 1008, 1010, 1051, 1052, 1054, 1055, 2002, 2053, 1003T, 1006T, 2001T, 2052T, 2054T, 3051T

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

