



Spring 2022

MagicKitchen.com's Seasonal Newsletter for the best in Delicious Home-style Meals, Delivered

## President's Table

Since MagicKitchen.com started in 2005, we felt having customers sign a subscription with us to receive meals was not appropriate and it is up to the individual product taste, texture, etc. that would bring the customers back for more of our product, not a contract.

We have always accepted single orders and always will. With the advent of the myriad of meal prep companies, all with contract commitments to receive meals, our customers are asking if we could offer product discounts for a time commitment for orders. We have decided the answer is YES!

The details of the subscription program are coming together and based on the commitment made and for the length of the subscription **free delivery** and a percentage off product purchased. Here are details of the program.

Commitment	3 months	6 months	9 months
<b>\$200+ a month</b>	Free Delivery Plus 4% Off	Free Delivery Plus 6% Off	Free Delivery Plus 8% Off
<b>\$300+ a month</b>	Free Delivery Plus 6% Off	Free Delivery Plus 8% Off	Free Delivery Plus 10% Off
<b>\$400+ a month</b>	Free Delivery Plus 8% Off	Free Delivery Plus 10% Off	Free Delivery Plus 12% Off

**With all meal subscriptions, all orders \$100 or more will receive FREE standard UPS delivery.**

If you have further questions or if you would like to sign up to receive the benefits of the new MagicKitchen.com subscription program please call Customer Service at 877-516-2442.

**Michelle Tayler**  
President

**Greg Miller**  
CEO



"To plant a garden is to believe in tomorrow."

-Audrey Hepburn

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## A Recipe for Inspired Season Entertaining

- Plan in advance with MagicKitchen.com menu ideas, meal packages and seasonal ideas. We can help you entertain in style and ease – in your backyard, on the beach, by the pool, at the cottage or on the road.



- Prepare as much as you can ahead of time. Set up your tables, chairs and bar the day before your dinner if possible.

- Set up your table and bar with thought to how your guests will need them. Start with plates and then your food items. For a buffet, present your food items in the order guests will eat them, starting with salads, breads and then onto main courses. Napkins and utensils can be at the end of your table.

- For your backyard entertaining, choose tables and chairs that are made for the outdoors or covered with materials that can be wiped down easily. Don't limit your imagination to traditional patio sets! Try bringing elements of indoor furnishing outside with sofas and armchairs, either designed for outside use or slip-covered in outdoor fabric. Be adventurous and use a chest of drawers for an outdoor bar.



- Lighting is very important for outdoor entertaining in the evening. Alfresco dining under the stars can be enhanced with many people using outdoor lighting fixtures, traditional patio lanterns, candles in tall hurricane candleholders and outdoor lights to illuminate pathways and special features in your garden.

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## Celebrate National Nutrition Month with Healthy Food!

Ever sit down to take a closer look at your diet from day to day? If you've worked with a nutritionist, dietitian, or doctor to fine tune your diet, you probably have.

But the vast majority of people don't do this. In fact, a lot of people get by on less than healthy foods like French fries, burgers, soda, sweet treats, and other heavily processed foods.

A recent report published by the Centers for Disease Control and Prevention found that most adults don't eat a balanced diet. About 76 percent of adults don't eat enough fruit per day, and about 87 percent don't eat enough vegetables per day. And that's a problem.

Poor nutrition has been linked to chronic diseases like obesity, diabetes, certain types of cancer, heart disease, stroke, and other chronic conditions. Malnutrition is particularly a problem among many seniors.

A recent study published in the journal Annals of Emergency Medicine, found that 60 percent of all seniors over age 65 who visit the emergency room aren't eating a balanced diet.



And we want to change that by inviting you to join us in celebrating National Nutrition Month, sponsored by the Academy of Nutrition and Dietetics.

MagicKitchen.com began as a business designed to make it easier for seniors to eat balanced, healthy meals. We've expanded our reach since those early days to include meals for many special dietary needs.

But many of our longtime customers are seniors, like one customer we recently heard from: "It was very good, healthy and very easy to heat up," Long term customer Lorraine said. "Just 5 minutes in my microwave and I had a delicious home cooked meal that I did not have to prepare myself. The variety to choose from is huge, so I know I will never get tired of any of them. And I don't have to go food shopping anymore and lug home bags. I love MagicKitchen.com."

If you're a senior, or know an older person who lives alone, MagicKitchen.com meals can be an easy and healthy way to eat a healthy diet. And even if you're not a senior, but you know your diet needs a makeover, we can help with that, too. Make this month the beginning of eating healthy for the rest of your life!



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## Have Your Mother's Day Delivered!

Yes, some (most?) moms enjoy preparing the family meal for holiday gatherings, including the day that is designated to honor them. However, that doesn't make it right. Should you, then, prepare and cook the family meal this Mother's Day? Yeah, I thought not. Who wants to spend the day in the kitchen planning, cooking and serving the Mother's Day meal?

What's the alternative; hauling mom out of her home to drive to an overpriced restaurant to wait 30 minutes to be seated and then served a mediocre, overcooked meal? I think not. There's got to be a better way, and there is; have MagicKitchen prepare and deliver a delicious meal, from soup to nuts (or at least soup to dessert) directly to your door.

MagicKitchen.com has all your family's dietary needs covered from meals designed specifically for seniors to meals that meet the needs of those with various medical conditions, such as diabetes, those on dialysis, those who require a dairy or gluten free meal, to low sodium, fat, and carbohydrate meals. .

Have a vegetarian in the family? We've got that covered too. Simply visit our home page and use the drop-down menu under "dietary interest" to locate meals for those with special dietary needs

No matter which meal you choose, rest assured that they are all prepared and cooked with the freshest ingredients by our in-house chefs.

Or would you rather order your meal a la carte? Not to worry, you can do that by using MagicKitchen.com's a la carte drop-down menu located on our homepage. No matter what type of meal you choose, rest assured that they are all prepared and cooked with the freshest ingredients by our in-house chefs.

They are then flash-frozen to lock in freshness, packed in dry ice and then shipped to your, or your mom's, door. All that's required of you is to heat and serve. No visits to the grocery store, no chopping, dicing, mincing, no cooking...just heat and serve to "...the person who has done more for you than anyone in the world." And that would be your mother.



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