

## LIMITED WARRANTY

This warranty is issued by Vigier Guitars.

### WHO BENEFITS FROM THIS WARRANTY?

Vigier warrants the original retail purchaser for two (2) years from the date of purchase.

### WHAT IS NOT COVERED BY THE WARRANTY?

Damages or malfunctions not resulting from defects in material and workmanship and damages or malfunctions from other than normal use, including repair by unauthorized parties, tampering, modification or accident.

### WHAT TO DO WHEN SERVICE IS NEEDED?

Package the product carefully using ample material to prevent damage in transit and return it to Vigier or an authorized Vigier dealer transportation costs and insurance prepaid.

When returning items for service your package should include the following:

- 1) Evidence of date and place of purchase
- 2) A detailed description of the problem

Should you have any questions about the use or performance of your instrument, please write or call:

VIGIER Guitars, 10-12 rue de l'abbé Grégoire, 91350 Grigny.

TEL : 01.69.02.02.58

FAX : 01.69.02.02.68

E.Mail: [vigier@vigierguitars.com](mailto:vigier@vigierguitars.com)

Web: [www.vigierguitars.com](http://www.vigierguitars.com)

## GARANTIE

*Cette garantie est délivrée par VIGIER/HIGH TECH DISTRIBUTION*

### QUI BENEFICIE DE CETTE GARANTIE?

*Le premier propriétaire de l'instrument.*

### DUREE DE LA GARANTIE

*Tous les produits VIGIER sont garantis deux ans à compter de leur date d'achat.*

### CAS EXCLUS DE LA GARANTIE

*Incidents dus à de mauvaises conditions de transport, dommages ou malfunctions n'étant pas dus à un défaut de fabrication ou à un défaut des matériaux utilisés, utilisations anormales, réparations et modifications effectuées sans l'accord écrit de HIGH TECH DISTRIBUTION, incidents dus à de brusques écarts thermiques, usure des barrettes, usure et oxydation des parties métalliques et/ou des chromes, les réglages et les cordes.*

### APPLICATION DE LA GARANTIE

*Il est IMPERATIF de contacter notre service commercial afin de déterminer si votre demande entre dans le cadre de la garantie. Lorsque l'accord de notre service commercial est obtenu, procéder de la façon suivante:*

- 1) Nous retourner l'instrument suffisamment bien emballé pour qu'il ne subisse aucun dommage pendant le transport.
- 2) Prendre le port et l'assurance à votre charge.
- 3) Joindre la facture d'achat de l'instrument ainsi qu'un descriptif détaillé du problème rencontré.

*Si vous avez la moindre question concernant l'utilisation ou les caractéristiques de votre VIGIER, si vous rencontrez le moindre problème de service après-vente, ou si des questions concernant nos produits étaient restées sans réponse, veuillez contacter:*

*HIGH TECH DISTRIBUTION, 10-12 rue de l'abbé Grégoire, 91350 Grigny.*

*TEL : 01.69.02.01.01*

*FAX : 01.69.02.02.68*

*Email : [htd@htd.fr](mailto:htd@htd.fr)*

*Web : [www.HTD.fr](http://www.HTD.fr) et [www.vigier.fr](http://www.vigier.fr)*



## BUMBLEFOOT SWISS CHEESE GUITAR

## MANUAL

## Fondue Fun

Remember fondue?

The favorite from Switzerland had its heyday in the 70s, but our families still love it today. After all, it's perfect for holiday parties, plus it's a cinch to make and a blast to eat. Kids get to spear goodies on forks and dunk them into dip.

The term "fondue" comes from the French verb fondre, meaning "to melt." And here's a bit of history for you: A Swiss shepherd, so the legend goes, decided to mix up his usual meal of bread, cheese and wine in one dish and thus created the first fondue.

Since then, the dish has become a classic, and has inspired many variations. The fondue bourguignonne features beef cooked in hot oil and then dipped in different savory sauces.

Here we feature two especially kid-friendly recipes: Swiss Cheese Fondue, a dip for bread and vegetables; and Chocolate Fondue, a sweet sauce for fresh fruit. So dust off your fondue pot, invite your kids to stir up a batch and take a dip.

## Swiss Cheese Fondue

This milk-based fondue is milder than the traditional Swiss cheese fondue, which contains wine. If your kids don't like the strong taste of Swiss, substitute cheddar or a mixture of cheddar and Swiss.

12 oz. Swiss cheese (or cheddar, Gruyere or a combination)

4 tbsp. all-purpose flour

1/4 tsp. paprika

1/4 tsp. ground nutmeg

1 garlic clove

3 tbsp. butter

2 1/4 to 2 1/2 cups milk

Juice from a lemon

Salt and pepper to taste

Dippers, such as French bread, carrots, peppers, broccoli or cherry tomatoes

**KIDS' COOKING SKILLS:** Use this recipe as an opportunity to teach children how to grate cheese, make a roux and cut raw vegetables.

1. First, grate the cheese into a bowl. Toss with 1 tablespoon of the flour. Set aside.

Ask kids 10 and up to grate the cheese. Hold the handle firmly, grip the cheese, tuck fingers back and rub against the holes.

2. In a separate small bowl, stir together the remaining 3 tablespoons of flour, paprika and nutmeg.

3. Ask your child to peel the garlic clove. Next, rub the cut clove on the inside of a medium-size saucepan until the bottom and sides are completely seasoned (a fun job for kids).

4. Melt the butter in the pan over medium-low heat and stir in the flour mixture until it is smooth. Explain to your children that this is called a roux (pronounced roo) and serves as the base that will help the fondue thicken. Add the milk, 1 cup at a time, and stir constantly until the creamy sauce is warm.

**TIP:** To make a foolproof roux, stir the butter and flour together until it becomes a smooth paste. Ask the young chef (at least 10 years old) to stir the mixture vigorously.

5. Next, add the grated cheese by the handful, stirring well after each addition. Continue until the cheese is used up and the sauce is thoroughly combined. Once the cheese has melted, stir in the lemon juice and salt and pepper to taste.

6. Meanwhile, prepare the dippers for the fondue. Cut the bread into cubes. Cut vegetables into bite-sized pieces and steam for a few minutes, if desired, to bring out the flavor.

7. Arrange the vegetables on a large platter and the bread cubes in a basket or bowl. Pour the fondue into a fondue pot. Invite everyone to spear the bread or vegetables on their fondue forks, then dip into the cheesy sauce. Serves 8 as an appetizer or 4 as a main course.

**TIP:** Cut vegetables large enough to spear but small enough to eat in one bite. Cut peppers into thin strips, broccoli into florets, and carrots into sticks.

## Fondue Sets

The classic fondue set includes a pot and stand, a source of heat and several long forks. Check your local kitchen store if you're interested in buying a new pot (a mid-range one will cost between \$20 and \$60). For bargains, go to tag sales or secondhand stores to look for a castaway pot from the 70s. If you don't have a fondue pot, prepare the fondue in a saucepan (as directed here); then, to keep the dip warm, place the saucepan over a chafing dish or another hot plate. Use skewers or forks instead of the long fondue forks for dunking and dipping.

## Holiday Fondue Bash

Fondue cries out for a crowd (who would want to eat it alone?). To throw a holiday fondue bash, mix up the Swiss Cheese Fondue and the Chocolate Fondue. Set out dippers on tables that offer a surface low enough for everyone to see and reach the fondue pot. Once the dunking begins, tell everyone about an old Swiss tradition: If you drop bread or vegetables in the pot, you have to make a simple sacrifice (in Switzerland, you are sometimes asked to kiss the person next to you, but your family can come up with your own rules). Enjoy!

## Chocolate Fondue

The first chocolate fondue was made with Swiss Toblerone chocolate and became a companion to Swiss cheese fondue. For the sweetest dipping, use sweet German chocolate; if your kids like a slightly bittersweet chocolate, use semisweet chips.

Big Dippers

12 ounces sweet German chocolate, semisweet chocolate chips, or Toblerone chocolate

1 cup light cream or half and half

1 tsp. vanilla extract

**KIDS' COOKING SKILLS:** Use this recipe to teach your kids how to melt chocolate, measure liquids, and slice fruit.

1. Before melting the chocolate, prepare the fruit dippers. Wash and hull the strawberries (but leave them whole), slice the apples, peel and slice kiwis and peel and chop the pineapple (parents only). Cut the pound cake into cubes and leave the marshmallows whole. Arrange all the fruit, cake and marshmallows on a large platter. Squirt lemon juice on the apples and bananas to keep them from browning. Cover the platter and set it aside.

2. To prepare the fondue, ask your kids to break the chocolate squares into pieces and drop them into a saucepan. Add the light cream or half and half and melt over low heat, stirring occasionally, until the chocolate is smooth. Add the vanilla extract and stir.

3. Transfer the chocolate sauce to a fondue pot (for little kids, you can pour the sauce into a small bowl or ramekin). Use a fondue fork to spear the fruit and sweets, then dip in the chocolate (use toothpicks if the kids are dipping into a small bowl). Serves 8 to 10.

**TIP:** The addition of cream prevents the chocolate sauce from turning lumpy. The chef should stir the chocolate and cream together until smooth.

**BIG DIPPERS**

Choose your family's favorite fruits and sweets and design a colorful platter to serve with your pot of chocolate fondue. Here are some classic dippers:

- oBanana slices
- oPineapple chunks
- oWhole strawberries
- oApple slices
- oKiwifruit
- oStar fruit
- oPear slices
- oOrange sections
- oPound cake pieces
- oMarshmallows
- oShortbread fingers
- oCrusty French bread