

summer 2011



**Grillin' Up
Summer Success!**

The hottest daters ask *everyone* to be a Host!
Are you just hoping that guests will volunteer to date a party
or are you prepared with dating bids to help you set dates?
Use words that are comfortable for you but be sure to ASK!!!

"June is the best month to host a Tupperware demo.
Summertime just plain feels good and friends love to get out on
nice summer evenings. I have openings next week ~
let's decide which evening would work best for you!"
Don't forget to use our SWING SET DRAWING as another
dating and party success incentive for hosts.

"Host Gift Specials or FREE Tupperware! I will help you earn
as much as possible from your party!
Let's pick a date and start your guest list!"

"I have some great recipes for grilling. We could make a
couple of delicious marinades at your party so your friends can
have fun at a "Taste Of Tupperware" experience!"

Summertime Dating Challenge:

Date a party with:

Someone on a diet _____

Someone with a deck or patio _____

Someone with a barbeque _____

Someone who mows the lawn _____

Someone with a garden _____

Someone who has a tan _____

Someone who has air conditioning _____

Someone who planted flowers _____

Someone who likes iced tea _____

Someone who loves warm weather _____

Someone who has bird feeders/houses _____

Business is **heating up!!** I have dated _____ in the next 3 weeks!

Name: _____ Unit: _____

Hot Tips For Summer Dating



Date parties within 2-3 weeks to keep your business current.



Give Hosts all of the supplies needed for a successful party: catalogs, order forms, brochures, guest list, and a recruiting brochure. Send out monthly brochures to cement the party date and give guests a preview of attendance sales specials, limited releases, and new products and colors.



Summer months are busy months. Stay in contact.
Send a thank you note for dating.

Encouragement reassures your Host and gives her confidence.



Be creative with summer themes to entice quick and fun summer demos. Express 1 hour parties, Deck demos, Patio parties, Come as you are, etc. Lemonade and cookies are easy for Hosts and make dating parties look simple & fun to potential daters! How about a salsa taste of Tupperware party



Summer shorts, halters, and tank tops are best at the beach, not at Tupperware parties.

Increase your business by looking your professional best.

Summer Spinach Salad

Use Sheerly Elegant Large Bowl. Toss 4 cups spinach leaves, 1-cup raspberries, and $\frac{1}{2}$ cup each sliced red onion and sliced cucumber in $\frac{1}{2}$ cup Kraft Light Done Right Catalina Dressing. This salad is cool, refreshing, and respects your summer figure!

My Personal "Recipe" For Success

You are you. There is no one like you and no one taking care of your life except you. When you decided to try Tupperware, you had your own reasons ~ perhaps you needed more money, needed some out-of-the house time, needed a new vehicle, or wanted to meet new friends. The beauty of the Tupperware business is that it will "fit" around just about any person's lifestyle and/or schedule. You customize your career by deciding what you want from Tupperware.

Answer the following questions as honestly as possible. This is not an exercise that is meant to tax your brain or stress you out. It is a list of simple statements that will help you plot a path toward the possibilities you see for yourself in Tupperware.

1. I would like to make approximately \$_____ per week selling Tupperware. (The average profit from a \$600 party is \$125)
2. I would like to hold _____ parties per week.
3. I am able to invest _____ (number of hours) toward Tupperware each week. My other 3 main priorities right now are:
 - a.
 - b.
 - c.

Please answer yes or no to the following questions:

- ❖ I would like more information about free training classes so that I can learn more about the business.
- ❖ I would like more information about advancement opportunities and the possibility of driving a company vehicle.
- ❖ I would like to attend training parties with another Tupperware Professional to learn first-hand tips on being successful.
- ❖ I would like a schedule of sales meetings so I can choose activities that could benefit my business growth.
- ❖ I have tried other home party plans in the past but found that I didn't have enough knowledge or guidance to succeed.

Name: _____ Unit: _____

Give me a call and I can help you make a business plan that works for you! You deserve the best from your business!

Hot Dating Tips!

Want more parties in your datebook? Sure you do!
There are Hosts just about everywhere ~ try these dating tips:

1. Let guests decide if they want to date. Be sure to invite every guest to be a Host.
2. Most Hosts get many outside orders. Call these guests and give them details on holding a party of their own.
3. Follow through on calling guests who said they would "think about it". They often just need a little positive persuasion and encouragement from you.
4. For immediate results, call several close friends to help you get going.
5. Call Hosts who dated last year at the same time.
6. Call Moms of your children's friends.
Be prepared to offer fast summer options like deck parties, and morning coffee's.
7. Call friends from the office that you know quite well.
8. Be positive. Make sure your contacts know what's in it for them. Host gifts are awesome!
9. Offer the following recipes for quick party desserts.
(See recipes below and on next page)



Strawberry Margarita Squares

- ❖ Combine $1\frac{1}{4}$ cups crushed pretzels and $\frac{1}{4}$ cup melted butter or margarine in a 13 x 9 pan. Press the crumb mixture firmly on the bottom of pan. Refrigerate.
- ❖ Mix 1 can (14 oz.) sweetened condensed milk, 1 cup pureed strawberries and $\frac{1}{2}$ cup lime juice in Thatsa Bowl Jr. until well blended.
- ❖ Stir in 1 (8 oz.) carton Cool Whip. Pour into crust.
- ❖ Freeze until firm. Great when made a day ahead.
- ❖ Garnish with extra sliced strawberries. Makes 12 servings.

My Tupperware Wish List!

Thank you for dating your Tupperware Party with Me! I am so excited to be working with you to help you earn your favorite items for FREE! Let's complete this wish list together so that we will design a plan to make your party a success and give you the Maximum amount of FREE gifts possible! Keeping in mind that the average party in our area is \$500 and 2 datings that will entitle you to \$75 in FREE host credit, 2 thank you gifts and 2 regular priced items or sets of your choice at 1/2 price! Remember you can earn a great income from a tupperware business of your own! Your party can be the Grand Opening of your very own business. Ask me How!

List the items you want to receive FREE! Keep in mind that you can qualify to receive the exclusive water colors collection items when you have 2 datings.

ITEM	QTY	VALUE

1/2 PRICE ITEMS CHOICES

SUCCESSFUL PARTY PLAN CHECK LIST

1. Hold your qualifying party Super Cereal Storer _____
2. \$400 in retail party sales \$60 FREE Credit _____
You will receive 15% of your retail sales with \$400+
3. 1st 1/2 price item choice _____
4. 2nd 1/2 price item choice with 2 datings _____
5. 2 datings = additional thank you gift SuperCerealStorer _____

I recommend the following tips to make your party a success –

Return your completed guest list in 2 days – this will insure good attendance.

Have 6- 10 adult buying guests in attendance

Have a dating waiting

Have \$200+ in pre paid advanced orders before I arrive. **Orders accepted until the night of your party.**

REMEMBER YOU CAN START YOUR VERY OWN TUPPERWARE BUSINESS WITH YOUR PARTY! LET'S TALK ABOUT IT RIGHT AWAY! I WOULD LOVE TO HAVE YOU ON MY TEAM!

HOW TO USE YOUR HOST WISH LIST FOR SUCCESSFUL PARTY PLANNING AND CLOSING

For those of you who are familiar with the partial party option, Effective May 28, 2005 the partial party option will no longer be available through web order entry. If you are a new consultant you are probably not aware of this feature and you don't need to investigate it further because we will no longer be using it.

At the end of the month going forward you will have a 1 week run off to order any offers for hosts or consumers from the previous month.

When you are party planning your hosts you want to coach them to close their party the night of their party. Challenge them to have ALL of their outside orders with payment before you arrive – you can give them an extra gift for having \$100 or \$200 etc. in advanced orders.

If you decide to let your hosts keep their party open for a few days, set one time each week to close out all of your business for the week. For example – Friday Mornings you set the time to close out all of your parties for the week.

When you have a wish list from your host it will help make closing the party the night of the party. You can use these choices on her wish list to order her free gifts in case you have trouble reaching her.

When you coach your hosts let them know that you can't submit their guests orders until you have her free product choice and you don't want HER people to wait too long for their items so It is important that we make the party as simple as possible and get it in right away to avoid any waiting or the chance of any specials being back ordered.

The key here is to make the party as simple as possible for the hostess and avoid that "OH the party was so much work" That statement usually comes from hostesses because THEY took forever to get back to you with their free stuff! Help avoid that problem with the wish list and closing the party the night of the party.

Have your host fill out this wish list when you date them. Take it home with you, make a copy for yourself so you have the information and then return it to the host with the letter on the next page. This is another way to remind her of what you want and how to have a successful party to receive the items on her wish list! Remember the best tupperware is free tupperware!

Dear _____,

Thank you for hosting your Tupperware party with me! I have reserved

_____ at _____ exclusively for you and your guests!
I am looking forward to helping you earn **EVERYTHING** on your wish list!

Here are a few tips to help you achieve your goals and get the most free!

1. **RETURN YOUR GUEST LIST IN 2 DAYS!** Over invite! 5-friends, 5-relatives, 5-neighbors, 5-people from different locations, 5-brides to be. If they are breathing and you like them invite them! I'll send out the brochures to everyone on your list.
2. **PERSONAL INVITATION/REMINDER CALL!** Give all of your guests a quick phone call to remind them about the party date and to personally invite them to come for a fun night out with the girls!
3. **ADVANCED ORDERS!** Be sure to collect advanced pre-paid orders from everyone who can not attend the night of the party. \$250 in advanced orders is a great goal and when you have \$200 in advanced pre-paid orders before I come to your party I'll have an extra FREE gift for you! When we close your party the night of your party your guests will receive their products so much quicker!
4. **DATING WAITING!** The best kind of Tupperware is FREE Tupperware! If you have a friend or two who loves to receive FREE "stuff" ask them to be one of your datings and let me know right away. I'll bring you an extra free gift for every dating in waiting you have! With 2 datings and \$400 in retail sales you will be eligible to use your FREE HOST CREDITS towards our exclusive host collections of items PLUS you will receive 2 items of your choice for ½ price!!!
5. **KEEP IT SIMPLE!** Keep your refreshments simple! Chips and Dip, Cake and coffee, Let's have a Taste of Tupperware party! We can make some simple recipes together with your guests.
6. **HAVE YOU EVER THOUGHT ABOUT DOING WHAT I DO?**
We have an incredible business opportunity that will give you the opportunity to earn extra income or build a business for a full time income opportunity! You can start your own business the night of your party! Give me a call and I'll fill you in on the details! **COULD YOU GET EXCITED ABOUT EARNING \$1,000 A MONTH FOR ONLY 4 HOURS A WEEK?** If so, **WE NEED TO TALK! CALL ME RIGHT AWAY!**

Thank you again for the opportunity to be your Tupperware Consultant! I know that by working together we will make all your wishes come true! I'll talk to you soon! If you need me please call me right away!

Sincerely,

Your Tupperware Consultant

Pina Colada Cups

- ❖ Divide 1/3 cup crushed Oreo Cookie crumbs between 12 paper-lined muffin cups.
- ❖ Mix 1 (8 oz.) package softened cream cheese and 2 Tablespoons sugar until light and fluffy. Add 1 can (8 oz.) crushed pineapple and 1 cup toasted coconut.
- ❖ Stir in 2 cups thawed Cool Whip. Spoon mixture over cookie crumbs. Sprinkle with additional toasted coconut.
- ❖ Freeze until firm. Before serving, let cups stand at room temperature for 10 minutes. Makes 12 servings.

Kahlua Pie

- ❖ Mix 1 $\frac{1}{4}$ cups Oreo Cookie crumbs with $\frac{1}{4}$ cup melted butter or margarine in a 9-inch pie plate. Press against sides and bottom of pie plate.
- ❖ Beat together 1 package Vanilla Instant Pudding and Pie Filling Mix, 3 tsp. Instant Kahlua flavored coffee, and 1 cup milk in Thatsa Bowl Jr. until thickened.
- ❖ Stir in 2 cups thawed Cool Whip. Spoon into crust. Freeze. Drizzle with chocolate sauce. Makes 8 servings.

Creamy Chocolate Mousse

- ❖ Beat 1 $\frac{1}{2}$ cups whipping cream in Thatsa Bowl Jr. until soft peaks form. Gradually add 3 Tablespoons sugar and 1 $\frac{1}{2}$ teaspoons vanilla extract. Beat until stiff peaks form.
- ❖ Fold in 1/3 cup chocolate syrup and 3 Tablespoons baking cocoa.
- ❖ Spoon into dessert dishes. Refrigerate until serving. Garnish with fresh sliced strawberries. Makes 6 servings.



Summer Grilling Tips

1. When using wooden skewers for grilled kabobs, soak them in water 20-30 minutes before putting on the grill to help prevent burning.
2. To achieve authentic barbecue flavor, brush sauce on meat or chicken the last 10 to 15 minutes of cooking. Cover grill to help foods cook evenly and stay tender.
3. Before lighting the grill, spray the grate with non-stick vegetable spray for easy clean up.
4. Place food on the grill with the Chef Series Barbeque Wonder Tool. Using a fork will pierce food, allowing the natural juices to be lost.
5. "Wet" barbeque refers to adding a slather of barbecue sauce toward the end of grilling. "Dry" BBQ refers to meat or poultry that is rubbed with a combination of herbs and other ingredients before grilling.
6. Like Caesar salad? Turn your Caesar salad into a delicious main dish by adding grilled chicken, beef, or shrimp.
7. Fruit kabobs are great on the grill. Thread large chunks or slices of fruit such as pineapple, apple, pear or peach onto skewers and place on the grill for 5 to 10 minutes.
8. Grilled foods will cook more evenly if there is $\frac{3}{4}$ inch between pieces.
9. Turn your favorite hamburger into a Southwest burger by topping with salsa, Monterey Jack cheese and avocado slices.
10. Cleaning the grill is easier than you think. When you've finished cooking, close the lid and let residue burn off. Then ball up a large piece of aluminum foil and scrub the grill rack with the foil ball or a wire brush.



Can You Say "I Do?"

If you can say "I do" to these positive statements about dating and recruiting, AND developing your team, you are building your business.

If you can't, it is never too late to be what you might have been!!

Start today!

~ To Recruiting ~

- ❖ I invite every Host to become a Tupperware Consultant
- ❖ I carry recruiting materials with me at all times
- ❖ I look for at least 2 recruit leads each week
- ❖ I have a great recruiting bid that I give at parties
- ❖ I make sure my job looks like fun
- ❖ I wear my Tupperware name badge every place possible
- ❖ I have offered my opportunity to my close friends
- ❖ I have offered my opportunity to my relatives
- ❖ I enclose a recruit brochure in every party packet
- ❖ I keep my book full of parties to find datings and recruits
- ❖ I invite Hosts/guests to join me at Sales Meetings/Host events

~ To Dating ~

- ❖ I encourage guest lists and mail brochures for every party
- ❖ I carry current Host Gift Specials
- ❖ I ALWAYS have Tupperware catalogs with me
- ❖ I work with my Host to select a gift goal
- ❖ I talk to 5-10 people every week about dating
- ❖ I make my Hosts feel special
- ❖ I give gifts to those who bring a guest with them
- ❖ I give a gift to my Host for \$100+ in outside orders
- ❖ I give a gift to my Host for datings-in-waiting
- ❖ I dress for success
- ❖ I ask everyone to date at every party
- ❖ I attend Rally and classes for new ideas and info
- ❖ I keep in contact with my Hosts
- ❖ I believe I can do anything I want to do in Tupperware

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Grillin' Kabobs!

Citrus Chicken Kabobs

- 1- pound fresh broccoli, broken into florets
- 2 large navel oranges
- 1- pound boneless, skinless chicken breast, cut into 1- inch cubes
- 4 plum tomatoes, quartered
- 1 large onion, cut into quarters

Glaze:

- $\frac{1}{4}$ cup barbeque sauce
- 2 Tbs. lemon juice
- 2 Tbs. soy sauce
- 2 Tbs. honey

Place one inch of water in a large saucepan; add broccoli. Bring to a boil. Reduce heat; cover and simmer for 3-4 minutes or until crisp tender. Drain. Cut each orange into eight wedges. On eight metal or water soaked wooden skewers, alternately thread chicken, vegetables, and oranges. In a small bowl, combine the glaze ingredients.

If grilling the kabobs, coat the grill rack with nonstick cooking spray before starting the grill. Grill kabobs, uncovered, over medium heat for 4-5 minutes on each side or until chicken juices run clear. Brush frequently with glaze.



Shore Region Shrimp Kabobs

- 1 pound large cleaned shrimp
- 2 onions cut into wedges
- 2 green peppers cut into chunks
- $\frac{1}{2}$ pineapple, peeled, cored and cut into chunks

Alternately thread above ingredients onto skewers and place Kabobs on grill rack sprayed with nonstick cooking spray. Grill 5-10 minutes over medium heat, turning occasionally until shrimp is pink. Variation: Brush with $\frac{3}{4}$ cup Teriyaki Barbeque sauce during last 2 minutes cooking time.





Dating Hot Line!

Make just 5 dating calls per day & turn an empty datebook into a full one!

(Stick to business and 5 calls should take approximately 30 minutes).

<u>Date</u>	<u>Name</u>	<u>Phone</u>	<u>Party Date</u>
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1. _____

2. _____

3. _____

4. _____

5. _____

Keep Smiling!

6. _____

7. _____

8. _____

9. _____

10. _____

Keep Going!

11. _____

12. _____

13. _____

14. _____

15. _____

You Are Almost There!

16. _____

17. _____

18. _____

19. _____

20. _____

Persistence Pays Off!

21. _____

22. _____

23. _____

24. _____

25. _____

Great Job!

Name: _____ Unit: _____

Total Dated: _____ Total number of recruits _____

14 Tried and True Recruiting Bids!

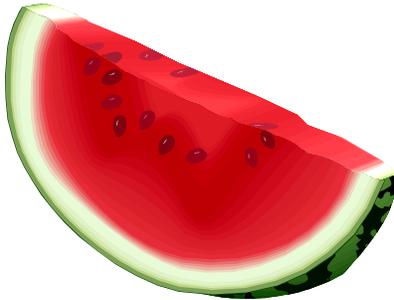
One or all might work for you!



Simple questions give important information about Tupperware to guests at parties. Work a few of them into your demo and recruit! Smile and nod as you say them.

1. Could you get excited about filling your cupboards with free Tupperware?
2. Wouldn't it be exciting to earn more money working less hours?
3. Wouldn't it be exciting to be in control of your time?
4. Wouldn't it be great to get all of your credit cards paid off?
5. Wouldn't it be fun to earn money and gifts while you have fun?
6. Could you enjoy receiving full-time money for part-time hours?
7. Could you get excited about a FREE Company vehicle?
8. Could you get excited about an extra \$200 - \$300 a week?
9. Wouldn't it be fun to be a Tupperware lady for a few weeks?
10. Wouldn't you like to earn up to \$30 or more per hour?
11. Wouldn't you like to earn lots of money AND have time to spend it?
12. Wouldn't you like to be appreciated for a job well done?
13. Wouldn't it be great to work when YOU want to?
14. Wouldn't you like a job that you can plan around your lifestyle?

How To De-Seed A Watermelon



- Cut melon through middle (fattest part).
- Turn one-half of cut melon (cut side down) on cutting board.
- Cut off top
- Slice off the rind (were this is only pink) all the way around until all the rind is gone
- Slice melon straight down vertically, one slice at a time, about one inch thick. *Note how the seeds grow in rows.
- Holding a slice in one hand, use the lettuce corer to scoop the seeds out.
- Continue slicing straight down & scooping seeds until all watermelon is sliced. Cube each slice into the large Impressions bowl as you go or serve in slices on TW plates.



WHITE SALSA

1 CUP REAL MAYONAISE
1 CUP LITE SOUR CREAM
2 BUNCHES GREEN ONION
4 OUNCES BLACK OLIVES
3 CLOVES OF GARLIC
JUICE OF A LIME
BLACK PEPPER
1 TSP. TABASCO

USING TUPPERWARE QUICK CHEF - CHOP ONION, GARLIC AND BLACK OLIVES. USING FUNNEL ADD LIME JUICE AND TABASCO. THEN ADD ALL OTHER INGREDIENTS AND USE THE QUICK PADDLE WHISK TO MIX!
SERVE WITH YELLOW CORN CHIPS!!



MEXICAN DIP

8 Oz. Cream Cheese
16 oz. Hormel Chili (No Bean)
1 ½ cups shredded Monterey Jack Cheese
Tortilla Chips

Slightly soften Cream Cheese in Oval MicroCooker base and spread evenly. Add layers of Chili and Monterey. Cook on high for 3-6 minutes. Serve with Tortilla Chips.



Tropical Fruit Cream Pie

2 cups cold milk
1 package instant coconut cream pudding mix
1 can (15 oz) tropical fruit salad
½ cup flaked coconut, toasted
1 graham cracker crust (9 inch)

In a Impressions bowl, beat milk and pudding mix for 2 minutes or until smooth. Let stand until slightly thickened, about two minutes. Add fruit and coconut; mix well. Pour into crust. Refrigerate until serving. Yield 6-8 servings.

Fruit with Yogurt Dip

1 carton vanilla yogurt
2 tablespoons brown sugar
¼ teaspoon lemon juice
Strawberries, Bananas, and apples

In a small bowl, combine yogurt, brown sugar and lemon juice. Serve with fruit. Yield 1 cup.

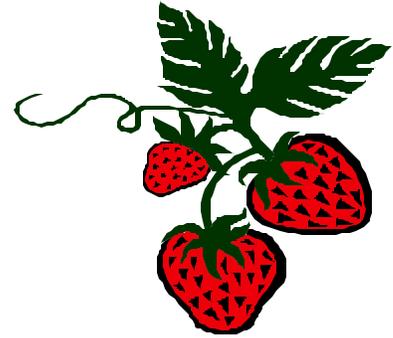
Special additions

Perfect Pancakes: Use apple cider instead of milk in the batter. They will be extra light and have a great apple flavor.

Stuffed Meatloaf: Press ¾ of the meatloaf mixture on the bottom and up the sides of the pan. Fill the center with sliced mushrooms, shredded cheddar and mozzarella cheeses. Then pack the rest of the meat on top of the filling.

Bread Pudding: Put sugar, cinnamon and raisins on one half and chocolate chips and miniature marshmallows on the other. Variety is the spice of life!!

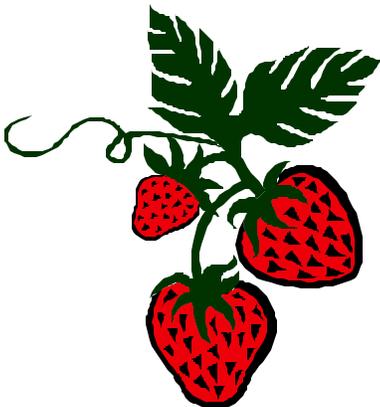
Fun Summer Recipes



Pina Colada Fruit Dip

8 Oz can crushed pineapple in its own juice, undrained
3 1/2 oz. Package instant coconut pudding mix
3/4 cup milk
1/2 cup sour cream

In blender combine all ingredients. Blend for 30 seconds. Refrigerate for several hours or overnight to blend flavors. Serve with fresh fruit. Makes 2 1/2 cups.



Fruit Dip

1 liter Cool Whip
1 large pkg Vanilla Instant Pudding
1 Cup milk
1/2 tsp Orange Extract
Orange rind
3-4 Capfulls Cointreau or Triple Sec

Put in Bowl and mix well. Lasts for a week or more in the fridge or it can be frozen

Easiest Fruit Dip

1 8-oz pkg Cream Cheese
1 cup Fluff

Soften cream cheese for easier blending. Mix in bowl or beat with electric beaters. You can add a few drops of red food coloring for color. Refrigerate then serve!

Compliments of your
Tupperware Consultant:

Yummy!

pineapple delight

Makes 6 servings

2 Tbsp. light brown sugar

1 (16 oz.) box angel
food cake

1 (20 oz.) can crushed
pineapple in natural juice

Drain pineapple, setting aside juice for later. Place pineapple in Base of Oval Microwave Cooker. Sprinkle brown sugar over pineapple. In Thatsa™ Bowl, combine cake mix with pineapple juice until moist. Pour cake batter over pineapple/sugar mix. Microwave on High for 7 minutes. Let cake sit for 2 minutes before serving.

Recipe Variation: Substitute peaches in juice for pineapple.

Nutritional Facts: Serv. Size: 1 /12 recipe (86.6g/3 oz.), Servings per recipe: 12, Calories 177, Calories from Fat 1, Total Fat <1g, Saturated Fat 0g, Cholesterol 0mg, Sodium 279mg, Total Carb 41g, Dietary Fiber <1g, Sugars 34g, Protein 4g



Play Dough

2 cups flour
1 cup salt
Water

Oil (if you do not want it to harden)

Mix the flour, salt, and water in a bowl. Add a small amount of oil if you do not want the play dough to harden. Knead the play dough a little and watch the kids have fun!

Kool-Aid Play Dough

2 pk Non-sweetened Kool-Aid
2 tsp Alum
2 cups Flour
2 cup Water; boiled
1/2 cup Salt
3 tbsp Oil

Mix the Kool-Aid, flour, salt and alum together. Add the water and oil. Knead. Add more flour if needed to reduce stickiness. NOTE: I consulted a pre-school director about this recipe. She uses it, says the kids love it, it's not sticky and it SMELLS GOOD!

Microwave Play Dough

2 cups Flour
1 tbsp Powdered alum
1 cup Salt
2 cup Water
1/2 cup Cornstarch
1 tbsp Oil

Combine flour, salt, cornstarch and alum. Gradually stir in water and oil. Microwave on High power for 6 minutes, stirring every minute. Cook until you can handle dough, turn onto countertop and knead until smooth. Divide dough in sections, knead in food colorings. Store in airtight container. Keeps for months.



Monster Cookies

6 Eggs 4 tsp Baking soda
1/2 tbsp Vanilla
1 1/2 lb Peanut butter; 3 cups scant
1/2 tbsp Corn syrup
9 cup Oatmeal
1/2 lb Butter; softened
1/2 lb Chocolate chips
2 cup Brown sugar
1/2 lb Candy M & M's
2 cup White sugar

Mix all together. Make teaspoon sized balls and roll in powdered sugar. Press flat with fork. Bake 10-12 minutes at 350 degrees. Don't overbake. Note: there really is no flour in this recipe!

Easy Monster Cookies

In a small group, give each child a round sugar cookie, a plastic knife, a small cup of vanilla cake frosting, a popsicle stick, a small cup with M&M's, red shoestring licorice (cut in short strips), and gum drops. Have the students choose what color they want in the vanilla frosting--this will be the monster's face. Drop a few drops of food coloring into the cup. Have the students mix the food coloring and frosting with the popsicle stick. Then spread onto the sugar cookie using the knife. Then allow the students to make a face using the ingredients in the cup.

Each Monster cookie will be unique and delicious!



Sandwich Art

Add a twist to the term "starving artist" by creating masterpieces with food coloring paint on a crusty canvas.

Materials

- Paper cups
- Milk
- Food coloring
- New paintbrushes
- White bread
- Toaster

Step 1:

Fill each paper cup with two tbsp. of milk. Add a few drops of food coloring to each cup.

Step 2:

Paint pictures and designs on the bread using the colored milk and new paintbrushes.

Step 3:

Toast lightly and use the slices to make crazy sandwiches

BABY WIPES

1 Mega roll Bounty paper towels
(cut in half with a knife)
3 cups water
1 TBSP baby shampoo
3 TBSP baby oil

Place half of the roll of Bounty in the Bread Bakers Delight. In a separate bowl gently stir together the ingredients then pour the mixture over the towels. Let it soak in. The cardboard center of the towels will become soggy, pull it out and it will start the wipes.

CREATIVE DOUGH

2 cups flour
1/2 cup salt
3/4 cup cold water
2 TBSP vegetable oil
food coloring

Combine the flour and salt in a large bowl. Add the oil and food coloring to the water in a separate bowl. Gradually add the liquid mixture to the dry mix, kneading it like bread. Store in an airtight container.

FINGER PAINT

2 cups cold water
1 cup wheat paste flour
food coloring

Mix the food coloring into the water. Gradually add the flour to the water. Stir with a wooden spoon or wire whisk. It should be a thick cream consistency (add 1 tsp white corn syrup if the paint is to be used on glazed paper)

GOLDEN NUGGETS

1 cup Cheerios
1/4 Cup raisins
1/4 cup sunflower seeds
6 TBSP peanut butter
1 TBSP honey
1 TBSP lowfat milk

Mash together all ingredients in a large bowl until thoroughly blended. Roll into balls about 1 1/2 inches across. Refrigerate in an airtight container. Makes 20-25.

FRUIT POPS

1 tsp unflavored gelatin
1 1/2 cups hot water
1 6oz container of partially thawed orange juice
1 ripe banana peeled and sliced

In a large bowl, dissolve the gelatin in the water. When completely dissolved add the OJ. In a separate bowl, mash the banana until smooth. combine banana with the juice mix, ix thoroughly and spoon into Ice Tups. Freeze

Enjoy Tastes of Summer!

Recipe

June 2002

30 Minutes to Homemade Strawberry Freezer Jam

Makes about 6 cups

1 qt. ripe strawberries
4 cups sugar (do not reduce amount)
3/4 cup water
1 box Sure-Jell® Fruit Pectin



Steps

1. Mash strawberries thoroughly with Masher in Thatsa™ Bowl Jr.
2. With 2-Cup Measuring Pitcher, measure exactly 2 cups prepared strawberries into another Thatsa™ Bowl Jr. (Save any remaining fruit for another use). Stir in sugar. Let stand 10 minutes; stir occasionally.
3. Mix water and pectin in medium saucepan with Saucy Silicone Spatula. Bring mixture to a boil, stirring constantly. Continue boiling and stirring on high heat for 1 minute.
4. Stir in fruit mixture. Stir 3 minutes or until sugar is completely dissolved.
5. Fill FreezeSmart™ containers quickly to within 1/2-inch of tops; cover with seals. Let stand at room temperature for 24 hours. Jam is then ready to use. Refrigerate up to 3 weeks or freeze up to 1 year and thaw in refrigerator.

Tupperware® products recommended:

Thatsa™ Bowl Jr.
Masher
2-Cup Measuring Pitcher
Saucy Silicone Spatula
FreezeSmart™ Containers

From the **Tupperware® Kitchen**

Enjoy Tastes of Summer!

Recipe

June 2002

Glenn Drake's Favorite Marinade

Makes 6 servings

1 cup vegetable oil
2/3 cup cider vinegar
3 Tbsp. Worcestershire sauce
1/2 tsp. salt
1/2 tsp. sugar
1/2 tsp. dried basil
1/2 tsp. dried marjoram
1/2 tsp. dried rosemary
1 small finely chopped onion
2 1/2 lb. lean beef steak, chicken, or pork



1. Measure vegetable oil, vinegar, Worcestershire sauce, salt, sugar, basil, marjoram and rosemary into Quick Shake® Container. Shake until well blended.
2. Chop onion on Easy-Lift™ Cutting Board; place onion in bottom of Season-Serve® container along with meat. Pour ingredients in Quick Shake® container over meat. Close top tightly; refrigerate for 4 to 24 hours, flipping container over occasionally.
3. Grill meat over hot coals, brushing with marinade, until meat reaches desired doneness. Discard remaining marinade in Season-Serve® Container after grilling.

Tupperware® products recommended:

Quick Shake® Container
Easy-Lift™ Cutting Board
Season-Serve® Container

From the **Tupperware® Kitchen**

July 2002

Fruit Dip

Makes about 3 cups of dip

- 1 container (8 oz.) non-dairy whipped topping, thawed
- 1 package (2.9 oz.) custard dessert mix
- Fresh fruit (cut up)



Steps

1. Stir together whipped topping and dessert mix in Mix-N-Stor® Plus Pitcher with Small Silicone Spatula. Cover and refrigerate until ready to use.
2. Just before ready to serve, peel and cut fresh fruit.
3. Place in serving sections of Serving Center® Set. (Sprinkle fruit such as bananas and apples with lemon juice to prevent browning.) Transfer some dip mixture to center bowl of the Serving Center® Set.
4. Serve chilled as an appetizer, snack or dessert. Refrigerate leftover dip and fruit.

Tip: Look for custard dessert mix in the pudding section of your grocery store.

Tupperware® products recommended:
Mix-N-Stor® Plus Pitcher
Small Silicone Spatula
Serving Center® Set

From the Tupperware® Kitchen

July 2002

Sunshine Swizzle Punch

Makes about 7 cups

- 1 packet Ruby Red Grapefruit flavor low-calorie drink mix
- 6 cups Club soda (chilled)
- 1 cup Orange juice (chilled)
- 1 Tbsp. Lemon or Lime juice



Steps

1. Place drink mix in Tupperware® Impressions 2 Qt. Pitcher.
2. Add club soda, orange juice and lime juice; stir until drink mix is dissolved.
3. Serve immediately over ice in Tupperware® Impressions 16-oz. Tumblers.

Tupperware® products recommended:
Tupperware® Impressions 2 Qt. Pitcher
Tupperware® Impressions 16-oz. Tumblers

From the Tupperware® Kitchen



GREAT 5 MINUTE DESSERTS



Grammy's No Bake Chocolate Peanut Butter Fudge

1 lb. confectioners sugar
1/4 cup cocoa
1/2 lb butter, melted
1/4 cup peanut butter
1 tsp. vanilla

*Combine the sugar and cocoa. To the melted butter, add the 1/4 cup peanut butter. Stir all ingredients until well blended. Spread into an 8x8 pan and chill.

Cloud 9 Cake

1 Angel Food Cake
3 Small Instant Vanilla Pudding (or 2 large)
5 cups milk
1 (8oz) container Cool Whip
1 or 2 Heath Bars

*Tear cake into bite-sized pieces into Freezer Mate or Season-Serve Container. Mix the pudding in the Fix "N Mix Bowl until thick. Pour over cake pieces. Frost with entire container of Cool Whip. Crumble candy bars over cool whip and refrigerate.

Yummy Apple Dip

1 stick butter
3/4 cup brown sugar
1 cup sour cream
1 teaspoon vanilla
Apple Slices for dipping

*Melt butter and brown sugar together in microwave safe Tupperware container. Add sour cream and vanilla and blend. Then, Dip!

Five-Minute Strawberry Short Cake

1 Angel Food Cake
1 pint (2 cups) Sliced Strawberries (or peaches)
1 Small box Instant Vanilla Pudding
2 cups milk
1 (8 oz) container Cool Whip

*Tear cake into bite-sized pieces into Large Impressions Serving Bowl. Pour sliced fruit over cake pieces. Mix pudding with milk in the Quick Shake, cover and shake for 2 minutes. Pour pudding over fruit. Spread Cool Whip over top. Seal and refrigerate for 5 minutes to set.

For My Special host

Play Tic-Tac-Toe...and win extra gifts and goodies in addition to your regular Thank-you and Host Gifts

<p>7 Adult Guests In Attendance!</p> 	<p>Personally invite Everyone on your list</p>  <p>Either in person or by phone</p>	 <p>Have a dating “waiting” before your demonstration</p>
<p>Have party sales of \$500 ...Or More!!!</p> 	<p>Hold Demonstration on Originally Scheduled Date!!</p> <p>Day: _____</p> <p>Time: _____</p>	<p><i>Three guests</i></p> <p>that I've never met!!</p>
<p><u>Set a time to</u> hear the facts about the Tupperware® Opportunity</p> 	<p>\$200 in advance orders</p>	<p>Close Your Party on the Date of Your Party!</p> 

**1 Tic-Tac-Toe = 1 Gift
2 Tic-Tac-Toe = 2 Gifts
3 Tic-Tac-Toe = 3 Gifts**

A Reminder – Encourage your family and friends that live at a distance to check out my.tupperware.com/goldenopportunity to view the catalog. Then have them contact YOU with their order to help you earn more gifts or free Tupperware® brand products!

Watermelon a la Mode

Lime Sherbert

Strawberry Ice Cream

Mini Chocolate Chips

*Using the back of the Ice Cream Scoop, press softened Lime Sherbert into the bottom and sides of the Large Impressions Bowl to simulate the watermelon rind. Freeze until hardened. Mix softened strawberry ice cream with mini chocolate chips to simulate watermelon seeds. Fill bowl with strawberry ice cream mixture and freeze until set. Carefully unmold and slice to serve.