



Back to School



Tupper Treats Can't Be Beat!



As summer winds down, our thoughts turn to the season's new beginnings—including the start of the new school year! Because of the important role that Tupperware products play in the lives of so many families, we've chosen the August Vanguard to conduct our version of a Back to School Sale.

Here are a few favorite tips and ideas to share at your demonstrations.

Breakfast time can be a very busy time in most households, yet we all know that breakfast is the most important meal of the day. Here's a quick recipe for "breakfast in a flash."

In the Microwave Soup Mug place the bottom half of an English muffin. Crack an egg over the muffin and pierce yolk with a fork. Add a slice of cheese (and a slice of cooked ham, if desired). Top with the other half of the English muffin. Microwave on high for 90 seconds. And there you have it— a breakfast sandwich in seconds!



Did you know that the average child uses nearly 3,000 plastic sandwich bags during her school years? And those 3,000 "baggies" send up in our landfills! Using Tupperware products saves our landfills and your pocketbook, because it's a "wrapper" that lasts a lifetime.

Save money and buy puddings, applesauce, and canned fruit in bulk and make your own individual portions in Tupperware. Freeze your child's beverage in a Tupperware tum-

bler with a classic round seal. Not only will it be cold at noontime, but it will also help to keep the lunch cool.



Your Tupperware business allows you the flexibility to be home to greet your child as she walks in the door. This time together can be very special and it also a great time to visit about her day. And what better way to chat than over warm cookies fresh from the oven! But you don't think you have the time? Tupperware has the solution!



The next time you're maxing up a batch of cookies, simply double the recipe. Bake one batch and set the remaining dough aside. In the FreezeSmart Large 2 container, drop the dough by spoonfuls closely together and freeze. Now when you're ready for fresh-from-the-oven cookies, but you don't have the time, simply pop out as many cookies as you'd like and bake. And just think...no bowls and beaters to wash!

The words "back to school" promise students a world of new adventures and experiences. It's also an exciting time for you, as the approaching fall season promises many new opportunities!



Back to School Six Week Bran Muffins

Imagine you and your family having freshly made Bran Muffins every morning.

It is possible with this easy muffin master mix.

In Tupperware's Thatsa Bowl , mix cereal, sugar, salt, flour and baking soda. Add eggs, oil buttermilk and raisins. Mix thoroughly. Batter can be kept in the refrigerator in a Modular Mate for up to 6 weeks.

1 15oz. Box Raisin Bran cereal
1 Quart Buttermilk
3 cups sugar
5 cups flour
5 tsp. Baking soda
2 tsp. Salt
4 slightly beaten eggs
1 cup vegetable oil
1 1/2 cup raisins
Nuts are optional

Baking:

Bake in oven at 400° for 15-20 minutes

Or

Mini-Muffin — fill a CrystalWave Soup Mug with 1/2 cup batter and micro-cook on high for 90-120 seconds. **Monster-Muffin** — fill the soup mug with 1 cup batter. Micro-cook on high 3—3 1/2 minutes.

Options: Add dried fruit to batter before baking.