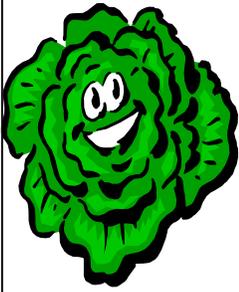




SUPER SALAD PARTY

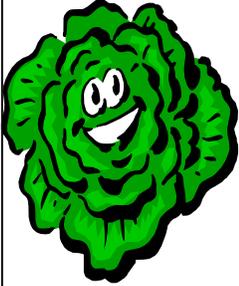
**Lett-uce Get Together & Toss
Around Some Great Tips, Hints
& Ideas On Serving Salads!
Learn How To Build A Salad
Bar In Your Refrigerator!
Receive Some Great
Recipes Too!**



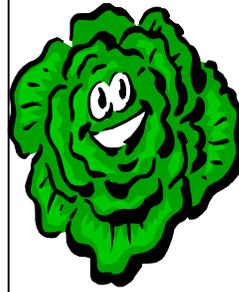


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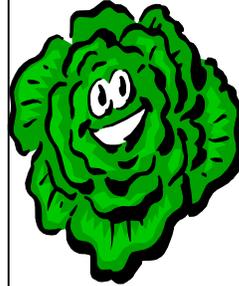


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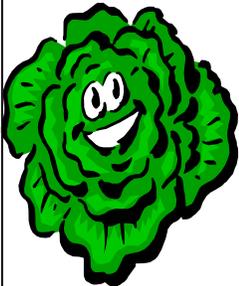


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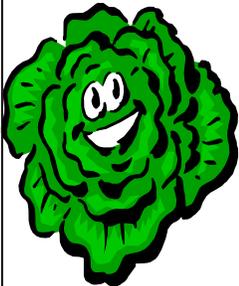


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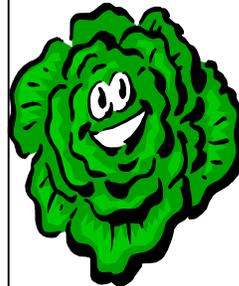


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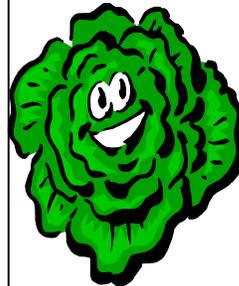


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DATE/TIME _____
PLACE _____
HOST _____
RSVP _____

Tupperware Super Salad Party

Earn even more free gifts!

Host Name
Party Date
Party Closing Date

Complete Your
Guest List & Return
To Me By _____



1 Dating Waiting!
Name _____
Phone Number _____



\$100 Paid
Outside Orders



7 Or More
Adult Guests
In Attendance



Go For It All!

SUPER SALAD PARTY

HOST PREPARATION

1. Have Host choose one of the salad recipes to serve at the party. Use Tupperware products for serving. Example: Impressions Bowls & Serving Center. (OR)
2. Host may choose to serve own refreshments.

ACTIVITIES

1. Introduce yourself & Tell Your Tupperware Story.
2. Play the "Know Your Host Game." Say: "Now that I have told you a little about me, let's find out some things about our Host." Then ask the following questions & have the guests try to answer the questions the way the Host answers. The Guest that gets the most right answers wins.
 - What is Host's Name favorite color to wear?
 - What is Host's Name favorite kind of Salad?
 - What is Host's Name favorite kind of Salad Dressing?
 - What do you think Host's Name is going to choose as his/her FIRST 1/2 price item today/tonight? {Point out the 1/2 price options: Anything in Full-Line Catalog!}
 - What do you think Host's Name is going to choose as his/her Host Gift Special today/tonight? {Demonstrate all the Host Gift options including the kit!}
3. SALAD SCAVENGER HUNT — Call out the names of the products below & have Guests find them in their catalog. When the Guest finds the item, they call out the page number the product is on & they earn a point! The Guest with the most points at the end of the game wins a larger game prize. {You might also want to reward the Guest with the lowest score!}
 - Stack Cooker (give clues of pics on page) {when they find it, plant the Cooking Class seed!}
 - Modular Mates (clues of pics) {when they find it, plant the Getting Organized Class seed!}
 - Impressions Line (clues of pics) {when they find it, plant the buy some now/rest at a party!}
 - FridgeSmart Line (clues of pics) {when they find it, Talk about Building Salad Bar in 'fridge!}

DEMONSTRATION IDEAS

You will have already led into your Demo with the FridgeSmart Line, sharing with them how to build a Salad Bar in their 'fridge. Remember the Divider Set and the Minis. The Spin 'N Save is a must to demonstrate. When finished washing & spinning dry...store {hand-broken} lettuce in the colander inside the 4-qt. Spinner bowl with seal on. Show them how to store all other veggies in their own containers for optimum freshness and extended life-span. {Dividers used to separate veggies of same breathing type!} The Serving Center can be shown for serving salads. Quick Shake shown for homemade Salad Dressings. Grate 'N Measure, Cookware for Taco Salad ground beef. {Remember not to demonstrate EVERYTHING...plant seeds for their own party!}

ADDITIONAL DEMONSTRATING TIPS

1. When preparing your demonstration, you will want to include Sales Specials, Limited Releases, Attendance Specials and Purchase With Purchase Offers. These can greatly enhance your demonstration...resulting in higher Sales, Datings and Recruits!
2. Put together Sets. {It is a proven fact that people buy sets of products.}
3. Don't demonstrate items \$20 or less. Instead, do an incredible demonstration on higher ticket products that you can attach a Party/Cooking Class theme to and use a close such as this: "It doesn't matter whether you purchase the Stack Cooker tonight or schedule a Microwave Cooking Class to get it FREE; either way...put it in your kitchen because you will love it!"

SAVORY SALAD RECIPES

Layered 24-Hour Salad {The perfect Salad choice for a Potluck! The layers of ingredients stay crisp and fresh until serving time.}

Ingredients:

6 Slices Bacon, 2 Small Tomatoes, 4 Cups torn Mixed Greens, 1 Cup sliced fresh Mushrooms, 1 Cup shredded Carrot, 1/2 Cup thinly sliced Celery, 1/2 Cup sliced Radishes, 2 hard-boiled Eggs—sliced, 1/4 Cup sliced Green Onions, Buttermilk-Herb Dressing (see recipe below), 3/4 Cup shredded Cheddar Cheese (optional)

Directions:

- Cook bacon until crisp; drain and crumble. Cut tomatoes into thin wedges. Place greens in the bottom of your favorite 3-qt. Tupperware bowl. Layer in the following order: mushrooms, tomato wedges, carrot, celery, radishes, egg slices, bacon and green onions.
- Spread Buttermilk-Herb Dressing evenly over the top of the salad, covering to the edge of the bowl. If desired, sprinkle with cheese. Cover and chill for 4-24 hours. To serve, toss lightly to mix. Serves 6-8.

Buttermilk-Herb Dressing:

In a small Tupperware bowl, stir together: 1/2 Cup *mayonnaise*; 1/4 Cup *dairy sour cream*; 2 tablespoons *buttermilk*; 1 tablespoon snipped *fresh basil* or 1 teaspoon *dried basil*, crushed; 1 tablespoon snipped *parsley*; 1/4 teaspoon *pepper*; 1/4 teaspoon *garlic powder*; and 1/4 teaspoon *onion powder*.

Cobb Salad {This artfully arranged chicken and avocado salad was first created at the Brown Derby Restaurant in Los Angeles. Now it has become an American classic, appearing on menus and dinner tables throughout the country.}

Ingredients:

6 Cups shredded Lettuce, 3 Cups chopped cooked Chicken (1 pound), 3 hard boiled Eggs—chopped, 2 medium Tomatoes—seeded and chopped, 3/4 Cup crumbled Blue Cheese (3 ounces), 6 slices Bacon—crisp-cooked, drained and crumbled, 1 medium avocado, seeded, peeled, and cut into wedges, Small Belgian endive leaves, Brown Derby French Dressing (see recipe below)

Directions:

Place shredded lettuce on 6 dinner plates. Evenly divide chicken hard-boiled eggs, tomatoes, blue cheese, and crumbled bacon among plates, arranging each in a row on top of the lettuce. Place avocado wedges and endive leaves to the side. If desired, garnish with calendula blossoms. Serve with Brown Derby French Dressing. Makes 6 Servings.

Brown Derby French Dressing:

Add 1/3 Cup red wine vinegar, 1 tablespoon lemon juice, 1 teaspoon Worcestershire sauce, 1/2 teaspoon salt, 1/2 teaspoon sugar, 1/2 teaspoon dry mustard, 1/2 teaspoon pepper, and 1 clove garlic, minced, to the Tupperware Quick Shake container. Apply seal and cap; shake well. Add 1/2 Cup olive oil or salad oil; seal and shake vigorously. If desired, chill thoroughly. Shake before serving.

Oriental Salad

Ingredients:

2 small cans Mandarin Oranges drained, 1/2 pound bacon fried crisp, Red onion sliced thin (lightly scatter throughout lettuce), 1 head Lettuce, 1/4 Cup slivered Almonds (brown in bacon drippings).

Directions:

Toss oranges and onion with lettuce. Pour Oriental Salad Dressing (see recipe below) over just before serving and toss in bacon and almonds reserving a few for the top.

Oriental Salad Dressing:

1/2 Cup Sugar, 1/2 tablespoon Lemon juice, 1/2 teaspoon Salt, 1/2 teaspoon Paprika, 2 1/2 tablespoons vinegar, 2 1/2 tablespoons Honey, 1/2 teaspoon dry Mustard, 1/2 teaspoon Celery seed. Combine all ingredients, constantly stirring until sugar melts. Heat until sugar is dissolved, stirring constantly. When cool, add: 1/2 Cup salad oil and shake in Tupperware Quick Shake container.

MORE SAVORY SALAD RECIPES

Chicken Waldorf Salad {For a salad with show-stopping great looks, select exotic greens such as the mizuna and purple orach. But this salad is so flavorful, even when served on plain lettuce it'll still be a great hit!}

Ingredients:

2 Cups chopped cooked Chicken (about 10 ounces), 2 Cups chopped Apple, 1 Cup thinly sliced celery, 1 Cup halved seedless red or green Grapes, 1/2 Cup broken pecans or walnuts, 1/2 Cup bottled coleslaw salad dressing, Assorted Greens.

Directions:

Combine Chicken, chopped apple, celery, grapes, and pecans or walnuts in a medium Tupperware bowl. Add the salad dressing and toss lightly to mix. If desired, place in the freezer for 10 minutes to quick-chill or chill up to 4 hours in the refrigerator. To serve, line 4 dinner plates with assorted greens and, if desired, top with additional sliced apple. Spoon Chicken mixture onto plates. Makes 4 servings.

Peppy Taco Salads {Satisfy your craving for Tex-Mex food in minutes with this salsa-seasoned beef salad. It goes great with tortilla chips!}

Ingredients:

1 pound lean Ground beef, 1/2 package Taco Seasoning, 1 Cup Salsa {can use the Quick Chef recipe}, 8 Cups torn lettuce or mixed Greens, 2 chopped Tomatoes, 1-2 chopped Green onions, 1 Cup shredded Monterey Jack Cheese with jalapeno peppers or cheddar cheese, 1/4 Cup dairy sour cream or plain yogurt, (optional: 1 can of kidney beans, chili beans or black beans), sliced black olives.

Directions:

Cook ground beef in Tupperware Oval Micro Cooker or Tupperware 3-qt. container with Colander and cover. (1 pound Ground beef usually takes about 4-6 minutes on High in the Microwave. Stir halfway thru cooking time for crumbled ground beef.) Dispose of fat. Stir taco seasoning and beans with cooked ground beef. Microwave on High for 2 minutes. Stir Salsa into meat/bean mixture. Set aside. Place lettuce or mixed greens in a large Tupperware bowl. Spoon meat/bean mixture over lettuce or greens. Sprinkle shredded cheese on top of meat/bean mixture. Add tomatoes, sour cream or plain yogurt, and sliced black olives. Makes 4-6 servings.

SUMMER FRESH FRUIT SALAD {Show off some glorious summer fruits flavored with a honey-lime and poppy seed dressing!}

Ingredients:

2 tablespoons Honey, 1/4 teaspoon finely shredded lime peel, 1 tablespoon lime juice, 1/4 Cup Salad oil, 1/4 teaspoon Poppy seed, 1/4 of a medium Honeydew melon, 2 peeled Peaches or 2 Nectarines, cut into thin wedges (2 cups), 2 Plums, cut into thin wedges (1 cup), 1/2 Cup seedless red or green Grapes, halved, 1/4 of a small cantaloupe.

Directions:

Combine honey, lime peel, and lime juice in a small Tupperware mixing bowl. Beat with an electric mixer on medium speed, adding salad oil to honey mixture in a thin steady stream. Continue beating until mixture is thick. Beat in poppy seed. Cover and chill 2-24 hours. Scoop melon balls from honeydew melon following the instructions in the TIP Section below. Combine melon balls, peaches or nectarines, plums, and grapes in a Tupperware 6-cup serving bowl. Cut cantaloupe with shell-shaped melon baler or cut into very thin strips. Add to the fruit mixture. Drizzle dressing over all the fruit. Toss fruit lightly to mix. If desired, garnish with grape leaves. Makes 6 servings.

TIP SECTION: MELON BALL MAGIC

Perfectly shaped melon balls make fruit salads look extra special. To cut smooth, round balls, start with a half of a cantaloupe or honeydew melon. Place the cup of a melon-ball cutter, open side down, against the fruit of the melon on one side. Pressing down, twist the melon-ball cutter until the open side of the cup faces up and is full of fruit. Invert the melon-ball cutter into a bowl or onto waxed paper and gently let the melon ball drop out. Positioning the melon-ball cutter as close to the first cut as possible, repeat the cutting motion to form a second melon ball. Continue cutting until you have the amount of melon balls needed.