

I hope this helps you with your Vent 'N Serve demonstrations! It does pay to invest the time to script out a demo; it makes you really think and focus on the product and why people should invest in it. After using the script a time or two, you won't have to use the notes as much (or at all) because you'll have the flow and word choices down.

Here's to your success - *Lori Teixeira*

VENT 'N SERVE DEMO SCRIPT

If someone gave you \$1,000 what would you do with it? Do you know that is the amount of food that the average family throws away in a year?

If you found a \$5 bill every time you emptied your trash can would you be excited? Think of all the baggies, foil, plastic wrap, paper towels you throw away in each bag of garbage. Would you say that could add up to \$5 every time you empty the trash? How often do you fill up a trash can? How many \$5 bills is that?

If I can show you that by investing in something that will give you that \$1,000 per year plus the \$5 per garbage bag would you be interested?

Do you know that every time you and your friends use TW you are saving the money that will add up to that \$1,000⁺ per year? TW is the wrapper you buy once and use over and over again unlike all the baggies, plastic wrap, etc.

Let me illustrate that with our Vent & Serve product line. Vent 'N Serve is made to go from the refrigerator and/or freezer to the microwave to the table and then the dishwasher. It is made from a high quality, durable material that is stain and etch resistant. The handles are stay cool and the feet on the bottom allow good circulation around all sides for more even heating. The sides of the containers are rounded for good, efficient penetration of the microwave energy. The inside is textured to minimize scratches from serving utensils. The red valve you see here on the top is actually a steam vent. It is made of silicone and just pulls up to open the vent and then pushes back into place for storing. It comes out very easily for cleaning and then pops back into place. It makes for a streamlined seal which stores nice and flat. The steam vent allows you to keep the seal on when heating so microwave stays clean.

Now, how will Vent 'N Serve save you money? Let's say you made a nice pot of chili or soup for dinner? If you are making it for dinner one night why not make a double batch and freeze the extra in a Vent 'N Serve medium deep container. It holds 6 1/2 cups and is perfect for that extra amount of soup, stew, spaghetti sauce. Now instead of throwing away leftovers you actually have plan-overs for a meal in a few days or a few weeks. All you have to do is store it in the freezer and take it out and heat in the microwave the next time. Or how about that leftover macaroni & cheese from last night? Instead of throwing it away store it in the Vent 'N Serve medium shallow and take it to work and re-heat for lunch or an after school snack for hungry kids. The seal will keep the container airtight and liquid tight unlike foil or plastic wrap. And no longer will you be throwing food away and you also won't be wasting money on plastic wraps and baggies. Wouldn't that save you money? Not to mention the savings on bringing a lunch to work even a few days a week. The typical lunch at a restaurant costs somewhere around \$7-\$8 and up wouldn't you agree? Doesn't that add up?

How many times do you not know what to make for dinner that is fast and easy? Do you find yourself running to the store at the last minutes or going for take-out? How expensive is that? Just by keeping a few simple ingredients on hand you can make quick, delicious meals for your family using Vent 'N Serve. For example, take a chicken breast, pound it out until thin and place a slice of ham and a slice of cheese on it. Roll it up and secure it with a toothpick. Roll in melted butter and bread crumbs. Place in Medium shallow and cook for 1 1/2 minutes per chicken breast.

Or how about lasagna? Layer the ingredients in the Large Deep and cook for a total of 30 minutes and you have lasagna.

In the morning, do you need a quick, easy breakfast? Do you find yourself spending the money on an Egg McMuffin type of breakfast? Instead, how about taking 2 eggs, beating them and mixing in Canadian bacon, ham, or bacon bits and cheese with some salt and pepper. Then microwave for 1 1/2 minutes. You can even mix it up the night before and it's ready to pop in the microwave in the morning when you're getting ready for work? Would that save you money not to mention time?

So rather than throw food away, store it in Vent 'N Serve and eat it later. Rather than use plastic wraps or baggies, use Vent 'N Serve to cover and store food to use and reheat later. Rather than send for take-out food use Vent 'N Serve for an easy, quick meal any time of day. Before you know it, you will have easily saved that \$1,000 a year and \$5 each time you empty the trash can.

It's even easier now to invest in Vent 'N Serve. Tonight you can enjoy a savings of 40% on all of TW's Vent 'N Serve. With your purchase tonight of the Vent 'N Serve large set, my gift to you will be this Tupperware Vent 'N Serve cookbook!