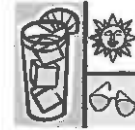




Beat the Heat



Vent 'N Serve & TupperWave Stack Cooker can help your family beat the heat, by saving \$, time, waste, & space

Vent 'N Serve™ Containers

F - Features

1. Sheer containers
 2. They are durable & virtually unbreakable and can go from freezer or refrigerator to microwave, to table, & right to dishwasher.
 3. Thoughtfully designed with rounded interiors, feet on bottom, & stay cool handles
 4. Enhanced, liquid-tight, user-friendly seal, with easy open/close valve
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A - Advantages

1. You can view the contents
 2. Use one container for multiple purposes
 3. More even heating or cooling by allowing maximum air circulation, handles that you can touch even when hot
 4. Allows steam to escape even more rapidly when reheating pre-cooked food in the microwave
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B - Benefits

1. Easier to plan meals
 2. You save \$ & space with these versatile container
 3. Easily reheated food faster
 4. Leaving the seal on the container permits you to keep your microwave splatter-free.
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Ask us about Hook, Book, Look, & Took

Where to find information on Vent N Serve & TupperWave Stack Cooker— catalog, product insert, & your web office.

www.my.tupperware.com –log in – My Business – Product, Catalogs – Product Knowledge Book –Vent 'N Serve Containers, TupperWave Stack Cooker

Red, White, & Blue Dessert

6+ Sugar Cookies in bottom of VNS Large Shallow, pour 1 can Cherry Jelly Pie Filling, crumble 6+ Sugar Cookie over – heat for 3 – 5 minutes top with Whipping Cream – blue food coloring

The TupperWave® Stack Cooker System can revolutionize the way you cook meals in your microwave oven. You can cook delicious three course meals for a family of four in around 30 minutes, including standing time. And you don't even have to watch over it or stop and stir, just set the timer and relax.

F – Features

1. The casserole pieces all have rounded, flat bottoms with ridges, we call them feet.
 2. Made of an incredibly strong and durable material, it is BPA free.
 3. The sturdy, stay-cool handles provide a special venting system.
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A - Advantages

1. This promotes even cooking by allowing maximum microwave circulation around the containers.
 2. The Stack Cooker pieces can withstand temperatures ranging from -13° F/-25° C to 392° F/ 200° C., you'll be able to cook, simmer, steam, boil, braise and bake.
 3. With the handles together, the vents are closed. Place the cover handles at right angles to the casserole and the vents are open to allow steam or moisture to escape.
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B – Benefits

1. Your food cooks evenly, power is used efficiently and your meal is ready at the same time.
 2. The product will provide you the ability to cook with confidence but give you the convenience and freedom of setting it to start and forgetting until you're ready.
 3. The handles always remain cool to the touch so you never get burned while the venting or closed system allows for different types of cooking.
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During Demo set up questions for NEXT Party, you might ask “At the next Party we could enjoy my ADD Theme or my Busy Moms Cooking Class, which is more intriguing to you?”

RECIPES for Appetizer and Dip below, Dessert on other side.

8 oz of Sour Cream, Cream Cheese or whipped cream can be used with 1 or 2 Tablespoons of our Exclusive Seasoning Blends to create a sophisticated dip or spread for everything from crackers to vegetables and fruits.

Party Arti Appetizer

- 1 can (14oz) artichoke hearts, drained. (not the marinated ones)
- 2 green onions, chopped in chop 'n prep
- 1 mild green chile, chopped in the chop 'n prep
- ½ cup mayonnaise, use light or fat-free if you prefer
- ½ cup grated parmesan cheese

Place artichokes in the Quick Chef Pro with the blade; turn handle until chopped. Add remaining ingredients; turn handle until well mixed.

Spread into middle casserole of Stack Cooker. Cover. Microwave on High (100%) for 3-5 minutes or until hot. Serve warm with crackers or tortilla chips.