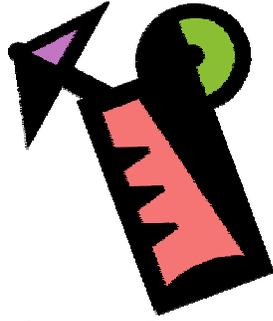


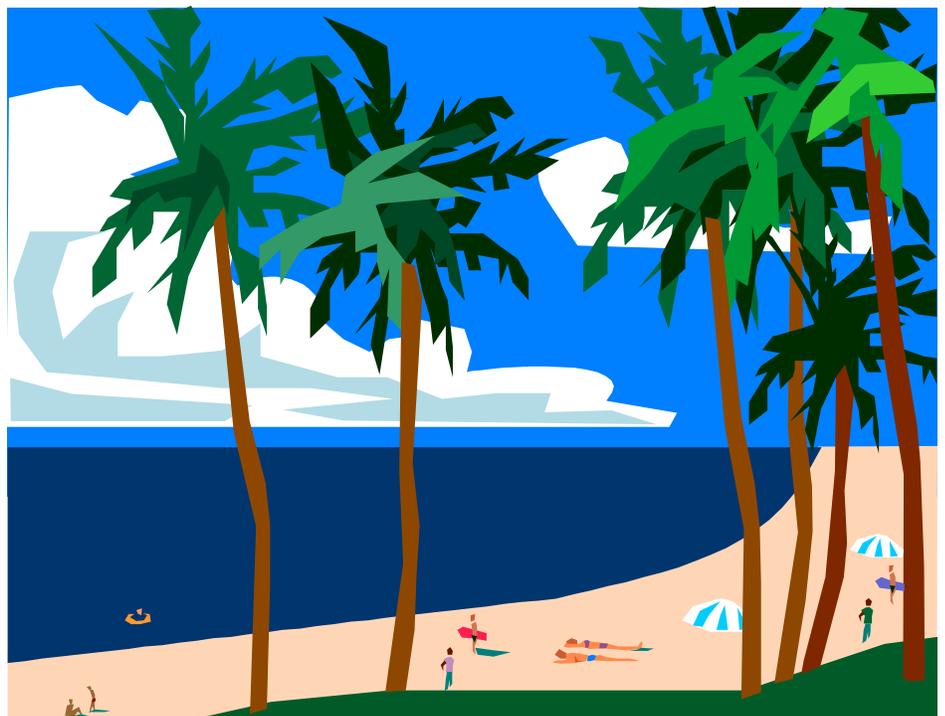
# Tupperware

"Taste of Tupperware" Party



The next best thing to sitting on the beach with your friends, sipping a favorite beverage!

**Receive lots of summer beverage recipes, with and without alcohol.**





You are invited to a "Tupperitaville"  
Taste of Tupperware Party



Host: \_\_\_\_\_

Date: \_\_\_\_\_

Time: \_\_\_\_\_

Place: \_\_\_\_\_

RSVP Please: \_\_\_\_\_



The next best thing to sitting  
on the beach with your  
friends, sipping a favorite  
beverage!

**We will be preparing and enjoying  
some quick & easy summer  
recipes.**

**Free recipes and special  
purchase for attending.**



**Receive a gift for bringing  
a friend to the party to  
join in the fun!**



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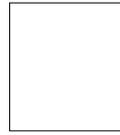
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Your Tupperware Specialist



Your Tupperware Specialist

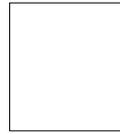


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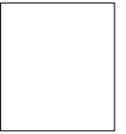


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Your Tupperware Specialist



Your Tupperware Specialist



*You're invited to a  
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"Tupperitaville" Party!*



*You're invited to a  
Taste of Tupperware  
"Tupperitaville" Party!*



# Tupperitaville Party

## Earn even more free gifts!



Host Name \_\_\_\_\_

Party Date \_\_\_\_\_

Party Closing Date \_\_\_\_\_

Receive a gift for each challenge you achieve!

Complete all FOUR for an extra bonus gift!!

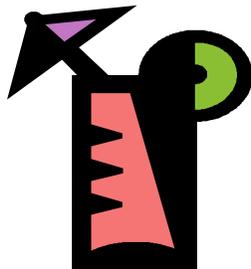
Listen to the "Scoop"  
about the Tupperware  
Opportunity!



1 Dating In Waiting!



\$100 or more in  
Paid Outside Orders



7 or more Adult Guests  
in Attendance



Go for it all!

# Cocktail Essentials

Most recipes and ideas taken from  
*Classic & Contemporary Cocktails*  
by Linda Doeser

## INTRODUCTION

Precisely where the word “cocktail” came from is uncertain.

A popular piece of folklore describes how a Mexican princess called Xoctle offered a mixed drink to an American visitor to her father’s court who confused her name with that of the drink itself. Another suggestion is that the spoon used for mixing drinks reminded imbibing race goers of the docked tails of nonthoroughbred horses, called cocktails.

There are many other flights of fancy, but modern etymologists mostly agree that the word derives from *coquetal*, a French, wine-based drink.

Whatever the origins of the word cocktail, mixed drinks have existed since ancient times and the first recognizable cocktail dates from about the sixteenth century. Indeed, many classics have been around for much longer than most people think. The bourbon-based Old Fashioned, for example, first appeared at the end of the eighteenth century.

We know that the word cocktail was already in use in 1809 in the United States and, thirty-five years later, when Charles Dickens described Major Pawkins as able to drink “more rum-toddy, mint-julep, gin-sling, and cock-tail, than any private gentleman of his acquaintance,” it had reached Britain, too. Popular among the style-conscious and wealthy in the United States, cocktails were served before dinner in the most exclusive houses and hotels until World War I made them unfashionable. They have gone in and out of vogue ever since.

Following the war, young people, disillusioned by the elder generation and desperately seeking new experiences, pleasures, stimuli, and styles, developed a taste for a new range of cocktails. Ironically, Prohibition in the United States in the 1920s spurred on their development. Illegally produced liquor frequently tasted poisonous—and sometimes was—so its flavor needed to be disguised with fruit juices and mixers. No doubt, the naughtiness of drinking alcoholic cocktails also added to their appeal to the “bright young things” of the time. The craze quickly crossed the Atlantic and the best hotels in London, Paris, and Monte Carlo, where the quality of gin and whiskey was more consistent, soon boasted their own cocktail bars.

World War II brought an end to such revelry and, although drunk occasionally, cocktails remained out of style for decades until an exuberant renaissance in the 1970s. This resulted in another new generation of recipes, often featuring white rum and vodka, and tequila, which was just becoming known outside its native Mexico. Inevitably, the pendulum swung against cocktails again until recently. Now, once more, the cocktail shaker is essential equipment in every fashionable city bar.



## EQUIPMENT

Making, serving, and drinking cocktails should be fun. All you need is some basic equipment, a few ingredients, and a sense of adventure.

Classic cocktails are either shaken or stirred. A shaker is an essential piece of equipment, consisting of a container with an inner, perforated lid and an outer lid. Both lids are secured while the mixture is shaken, together with cracked ice, and then the cocktail is strained through the perforated lid into a glass.

(Tupperware’s Sheerly Elegant Beverage Shaker)

A mixing glass is a medium-size pitcher in which stirred cocktails can be mixed. It is usually made of uncolored glass so you can see what you are doing. (Sheerly Elegant Pitcher—even safe outdoors!)

A long-handled bar spoon is perfect for stirring and a small strainer prevents the ice cubes—used during mixing—finding their way into the cocktail glass. Some modern cocktails, including slushes, are made in a blender or food processor, so if you have one, by all means make use of it. Any cocktail that is made by shaking can also be made in a blender.

Measuring cups, sometimes called “jiggers,” and spoons are essential for getting the proportions right—guessing does not work. (Use Tupperware’s 2-oz. Midget to equal a “Measure.”) A corkscrew (Tupperware’s is the best!), bottle opener, and sharp knife (Tupperware’s Chef Series) are crucial.

Other useful, but nonessential, tools include a citrus reamer, an ice bucket and tongs, a punch bowl (Sheerly Elegant Grande Bowl), a serving pitcher, and a zester or grater. (Tupperware’s Mini Grater is awesome!)

If you have a juicer, this is useful for making large quantities of fresh juice for cocktails!

# Techniques

## GLASSES

You can serve cocktails in any glasses you like. Small, V-shaped, stemmed glasses may be worth buying, but it is not essential to have a full range of Old-fashioned, Highball, Collins glasses, and so on. Medium and straight-sided glasses and wine glasses cover most contingencies. As part of their appeal is visual, cocktails are best served in clear, uncut glass.

Chill the glasses to ensure cocktails are cold.

Tupperware's Sheerly Elegant Cocktail Stemware, Sheerly Elegant Tumblers, & Impressions Tumblers work wonderfully for serving cocktails.

They are perfect for outdoor entertaining!

## INGREDIENTS

You can stock your bar over a period of time with the basics—it is not necessary to buy everything at once. A good selection of alcoholic drinks would include whisky, possibly Scotch and bourbon, brandy, gin, light and dark rum, triple sec, sweet and dry vermouth, vodka, and tequila. You could also include Pernod, beer, and red and white wine. Keep champagne cocktails for special occasions. Select your stock according to your tastes—for example, it would be extravagant to buy Scotch, Irish, Canadian, American blended, and bourbon.

Standard mixes include club soda, sparkling mineral water, cola, ginger ale, and tonic water. Freshly squeezed juice is best, but when buying juice in a bottle or carton, avoid any with added sugar or extra "padding." Cranberry juice, for example, may be bulked with grape juice. Commercial brands of grapefruit, orange, cranberry, and tomato juices are useful.

A good supply of fresh lemons, limes, and oranges is essential. Fresh fruit is best, but if you use canned, buy it in natural juice rather than syrup, and drain well. Other useful decorations

and condiments include Angostura bitters, Worcestershire sauce, and cocktail cherries.

Finally, you can never have too much ice!



## CRACKING AND CRUSHING ICE

Store ice in freezer until just before use. Cracked ice is used in both shaken and stirred cocktails.

To crack ice, put ice cubes into a strong plastic bag and hit it against an outside wall, or put the ice between clean cloths on a sturdy counter and crush with a wooden mallet or rolling pin.

Crushed ice is used in cocktails made in a blender. To crush ice, crack it as before but break it into much smaller pieces.

## FROSTING GLASSES

Glasses can be frosted with sugar—or fine or coarse salt in the case of the Margarita. Simply rub the rim of the glass with a wedge of lemon or lime, then dip the rim into a saucer of superfine sugar or fine salt until it is coated.

## MAKING SUGAR SYRUP

To make sugar syrup, put 4 tablespoons water and 4 tablespoons superfine sugar into a small pan (Tupperware's Chef Series 1 Qt. Covered Nonstick Saucepan) and stir over low heat until the sugar has dissolved.



Bring to a boil, then continue to boil, without stirring, for 1-2 minutes. Let cool, then refrigerate in a covered Tupperware container for up to 2 weeks.

## SHAKEN OR STIRRED?

To make a shaken cocktail, put fresh cracked ice into a cocktail shaker and pour over the other ingredients immediately. Secure the lids and shake vigorously for 10-20 seconds, until the outside of the shaker is coated in condensation. Strain into a glass and serve at once. To make a stirred cocktail, again use fresh cracked ice and pour over the ingredients immediately.

Using a long-handled spoon, stir vigorously, without splashing, for 20 seconds, then strain into a glass and serve at once.

# Cocktails

## Piña Colada

One of the younger generation of classics, this became popular during the cocktail revival of the 1980s and has remained so ever since.



Serves 1

- 4-6 crushed ice cubes
  - 2 measures white rum
  - 1 measure dark rum
  - 3 measures pineapple juice
  - 2 measures coconut cream
  - Pineapple wedges, to decorate
1. Put the crushed ice cubes into a blender and add the white rum, dark rum, pineapple juice, and coconut cream. Blend until smooth.
  2. Pour, without straining, into a Sheerly Elegant Tumbler and decorate with pineapple wedges speared on a cocktail stick.

**Measure = 2 Ounces**

**Use Tupperware's**

**2 Oz. Midget Container**

## Tequila Sunrise



This is one cocktail you shouldn't rush when making, otherwise you will spoil the attractive sunrise effect as the grenadine slowly spreads through the orange juice.

Serves 1

- 4-6 cracked ice cubes
  - 2 parts white tequila
  - Orange juice, to top off
  - 1 measure grenadine
1. Put the cracked ice cubes into a chilled Sheerly Elegant Tumbler. Pour the tequila over the ice and top off with the orange juice. Stir well to mix.
  2. Slowly pour in the grenadine and serve with a straw.

## Fuzzy Navel



This is another one of those cocktails with a name that plays on the ingredients—fuzzy to remind you that it contains peach schnapps and navel because it is mixed with orange juice. It is no reflection on anyone's personal hygiene.

Serves 1

- 4-6 cracked ice cubes
  - 2 measures vodka
  - 1 measure peach schnapps
  - 1 cup orange juice
  - slice of orange, to decorate
1. Put the cracked ice cubes into the Sheerly Elegant Cocktail Shaker. Pour the vodka, peach schnapps, and orange juice over the ice. Shake vigorously until a frost forms.
  2. Strain into a chilled Sheerly Elegant Tumbler and decorate with a slice of orange.

## Orange Blossom



It is disappointing to discover that the pretty name of this cocktail is derived from the practice of adding fresh orange juice to bathtub gin during the years of Prohibition in the United States in order to conceal its filthy flavor. Made with good-quality gin, which needs no such concealment, it is delightfully refreshing.

Serves 1

- 4-6 cracked ice cubes
  - 2 measures gin
  - 2 measures orange juice
  - slice of orange, to decorate
1. Put the cracked ice cubes into a Sheerly Elegant Beverage Shaker. Pour the gin and orange juice over the ice and shake vigorously until a frost forms.
  2. Strain into a chilled Sheerly Elegant Cocktail Stemware and decorate with the orange slice.

# Cocktails

## Martini

For many, this is the ultimate cocktail. It is named after its inventor, Martini de Anna de Toggia, and not the famous brand of vermouth. The original version comprised equal measures of gin and vermouth, now known as a Fifty-Fifty, but the proportions vary, up to the Ultra Dry Martini, when the glass is merely rinsed out with vermouth before the gin is poured in.



Serves 1

- 4-6 cracked ice cubes
- 3 measures gin
- 1 tsp dry vermouth, or to taste
- cocktail olive, to decorate

1. Put the cracked ice cubes into a mixing glass. Pour the gin and vermouth over the ice and stir well to mix.
2. Strain into a chilled cocktail glass and decorate with a cocktail olive.  
(Or, for the James Bond effect, shaken not stirred, put ingredients in Beverage Shaker and shake!)

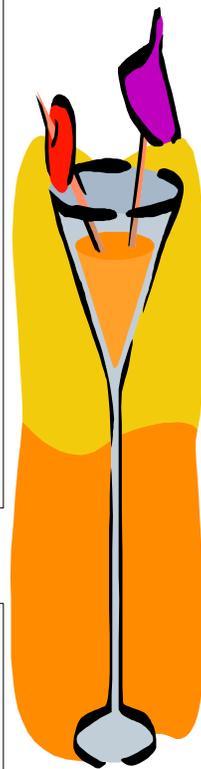
## Daiquiri

Daiquiri is a town in Cuba, where this drink was said to have been invented in the early part of the twentieth century. A businessman had run out of imported gin and so had to make do with the local drink—rum—which, at the time, was of unreliable quality. To ensure that his guests would find it palatable he mixed it with other ingredients. This classic has since given rise to almost innumerable variations.

Serves 1

- 4-6 cracked ice cubes
- 2 measures white rum
- 3/4 measure lime juice
- 1/2 tsp sugar syrup (see recipe)

1. Put the cracked ice cubes into the Sheerly Elegant Beverage Shaker. Pour the rum, lime juice, and sugar syrup over the ice. Shake vigorously until a frost forms.
2. Strain into the chilled Sheerly Elegant Cocktail Stemware.



## Margarita

The traditional way to drink tequila is to shake a little salt on the back of your hand between the thumb and forefinger and, holding a wedge of lime or lemon, lick the salt, suck the fruit, and then down a shot of tequila in one. This cocktail, attributed to Francisco Morales and invented in 1942 in Mexico, is a more civilized version.



Serves 1

- lime wedge
- Coarse salt
- 4-6 cracked ice cubes
- 3 measures of white tequila
- 1 measure triple sec
- 2 measures lime juice.

1. Rub the rim of a chilled Sheerly Elegant Cocktail Stemware with the lime wedge and then dip in a saucer of coarse salt to frost.
2. Put the cracked ice cubes into the Beverage Shaker. Pour the tequila, triple sec, and lime juice over the ice. Shake vigorously until a frost forms.
3. Strain into the prepared Cocktail Stemware and decorate with the lime slice.

## Chocolate Martini

Everything tastes better when you add chocolate.

Martini's are no exception!

Serves 1

- 4-6 cracked ice cubes
- 4 parts vodka
- 2 parts chocolate liqueur
- 1 Hershey's Kiss or chocolate curl

1. Combine vodka and liqueur in Sheerly Elegant Beverage Shaker with ice cubes and shake.
2. Serve in chilled Tupperware Sheerly Elegant Cocktail Stemware and garnish with Hershey's Kiss or chocolate curl.



# Cocktails

## Palm Beach

If it's been a long time since your last holiday, conjure up the blue skies and the rolling surf of Florida with this sunny cocktail.



Serves 1

- 4-6 cracked ice cubes
- 1 measure white rum
  - 1 measure gin
- 1 measure pineapple juice

1. Put the cracked ice cubes into the Sheerly Elegant Beverage Shaker. Pour the rum, gin and pineapple juice over the ice. Shake vigorously until a frost forms.
2. Strain into Sheerly Elegant Cocktail Stemware..

## Mudslide

This rather ominous-sounding cocktail is actually a gorgeously creamy and richly flavored concoction that is delicious whatever the weather conditions.

Serves 1

- 4-6 cracked ice cubes
- 1½ measures Kahlúa
- 1½ measures Bailey's Irish Cream
- 1½ measures vodka

1. Put the cracked ice cubes into the Sheerly Elegant Beverage Shaker. Pour the Kahlúa, Bailey's Irish Cream, and vodka over the ice. (Can add chocolate syrup if desired.) Shake vigorously until a frost forms.
2. Strain into the chilled Sheerly Elegant Cocktail Stemware.

## Tequila Mockingbird



In spite of the horrible literary pun in the name, this popular cocktail is fast becoming a modern classic.

Serves 1

- 4-6 cracked ice cubes
- 2 measures white tequila
- 1 measure white crème de menthe
- 1 measure fresh lime juice

1. Put the cracked ice cubes into the Sheerly Elegant Beverage Shaker. Add the tequila, crème de menthe, and lime juice. Shake vigorously until a frost forms.
2. Strain into chilled Cocktail Stemware.

## Caribbean Champagne



Both rum and bananas are naturally associated with the tropics, but wine does not spring so readily to mind when the Caribbean is mentioned. However, remember that France shares a long history with many Caribbean islands, such as Martinique and Guadeloupe.

Serves 1

- 1/2 measure white rum
- 1/2 measure crème de banane
- chilled champagne, to top off
- Slice of banana, to decorate

1. Pour the rum and crème banane into a chilled champagne flute. Top off with champagne.
2. Stir gently to mix and decorate with a slice of banana.

Of course, when consuming any alcoholic beverage, use moderation and NEVER DRINK & DRIVE!

Compliments of Your Tupperware Specialist:

# Nonalcoholic Cocktails

## Island Cooler

Nothing could be more refreshing on a hot summer's day than this colorful combination of tropical fruit juices. To get into the party mood, go to town with the decoration.



Serves 1

- 8-10 cracked ice cubes
  - 2 measures orange juice
  - 1 measure lemon juice
  - 1 measure pineapple juice
  - 1 measure papaya juice
  - 1/2 tsp grenadine
  - Sparkling mineral water, to top off
  - Pineapple wedges, cocktail cherries, to decorate
1. Put 4-6 cracked ice cubes into a cocktail shaker. Pour the orange juice, lemon juice, pineapple juice, papaya juice, and grenadine over the ice. Shake vigorously until a frost forms.
  2. Half fill a chilled Sheerly Elegant Tumbler or Impressions Tumbler and pour the cocktail over them. Top off with sparkling mineral water and stir gently. Decorate with pineapple wedges and cocktail cherries speared on a cocktail stick.

Refr  
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## Sparkling Peach Melba



Peach Melba was a dessert invented by Escoffier, chef at the Savoy Hotel in London, in honor of the Australian opera singer Dame Nellie Melba. This simple, but perfect partnership of peaches and raspberries has become a classic combination, now transformed into a wonderfully refreshing cocktail.

Serves 1

- 1/4 cup frozen raspberries
  - 4 measures peach juice
  - Sparkling mineral water, to top off
1. Rub the raspberries through a wire strainer with the back of a spoon, then transfer the purée to the Sheerly Elegant Beverage Shaker.
  2. Pour the peach juice into the Beverage Shaker and shake vigorously until a frost forms.
  3. Strain into a chilled Sheerly Elegant Tumbler and top off with sparkling mineral water. Stir gently.

Cool!

## Shirley Temple

This is one of the most famous of classic nonalcoholic cocktails. Shirley Temple Black became a respected diplomat, but this cocktail dates from the days when she was an immensely popular child film star in the 1930s.

Serves 1

- 8-10 cracked ice cubes
- 2 measures lemon juice
- 1/2 measure grenadine
- 1/2 measure sugar syrup (see recipe)
  - ginger ale, to top off
- slice of orange, cocktail cherry, to decorate



1. Put 4-6 cracked ice cubes into the Sheerly Elegant Beverage Shaker. Pour the lemon juice, grenadine, and sugar syrup over the ice and shake vigorously.
2. Half fill a chilled Impressions 11-oz Tumbler with cracked ice cubes and strain the cocktail over them. Top off with ginger ale. Decorate with an orange slice and a cocktail cherry.

# Nonalcoholic Cocktails

## Faux Kir

A nonalcoholic version of a classic wine cocktail, this drink is just as colorful and tasty. French and Italian fruit syrups are often the best quality and have the most intense flavor.



Serves 1

- 1 measure chilled raspberry syrup
  - chilled white grape juice, to top off
  - twist of lemon peel, to decorate
1. Pour the raspberry syrup into a chilled Sheerly Elegant Cocktail Stemware or wine glass. Top off with the grape juice.
  2. Stir well to mix and decorate with the lemon twist.

## Mocha Slush



Definitely for people with a sweet tooth, this is a chocoholic's dream and is popular with adults, as well as children.

Serves 1

- 4-6 crushed ice cubes
  - 2 measures coffee syrup
  - 1 measure chocolate syrup
    - 4 measures milk
  - grated chocolate, to decorate
1. Put the crushed ice cubes into a blender and add the coffee syrup, chocolate syrup, and milk. Blend until slushy.
  2. Pour into a chilled Sheerly Elegant Cocktail Stemware and sprinkle with grated chocolate.

## Tupperware Products You'll Want to Have

- **Sheerly Elegant Collection:**
    - Cocktail Stemware
    - Beverage Shaker
      - Tumbler Set
      - Pitcher
    - Serving Bowls
    - Bottle Stopper Set
  - Olive Oil Caddy & Bottles
    - Dipping Coasters
  - Impressions 16-oz & 11-oz Tumblers
    - Impressions 1 Gallon Pitcher
    - Impressions 2 Qt. Pitcher
  - Classic Sheer Midgets Set
    - Micro Pitcher Set
  - Mini Grate 'N Measure Grater
    - E-Series Can Opener
    - Ice Cream Scoop
  - Vertical & Horizontal Peeler
    - UpLifter Corkscrew
  - Chef Series Knives & Shears
    - Easy-Lift Cutting Board
  - Chef Series Culinary Collection
- Taste of Tupperware Recipe Book
  - Chef Series Seasoning Blends
    - FridgeSmart Containers
  - Freezer Mates Fresh & Pure Ice Tray
    - Round Pick-A-Deli Container
    - PLUS MANY MORE!!

**Date your own Taste of Tupperware Party TODAY!**

**Many themes and recipes to choose from. We work together to customize your event.**

**Your Tupperware Specialist:**

