

Beach Party



Enjoy seeing
the latest
Tupperware and
learning great
summer ideas
& recipes!

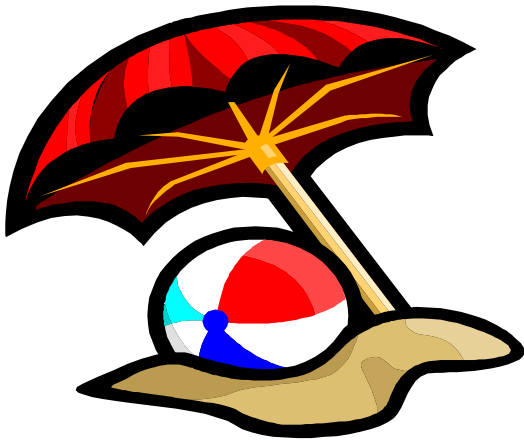
Have your guests
bring a beach towel!
We'll be playing the
Beach Towel Game
for great prizes!!

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Beach Party

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We'll be playing the
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Don't be a crab...date a Beach Party today!



Beach Towel Game

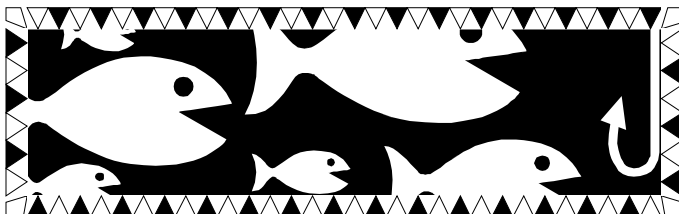
Have guests tally points using the beach towel they brought to the party. Award points as follows:

For each color in the towel	10 points
If towel is taller than you	10 points
If towel has words on it	20 points
If towel has a location on it	10 points
If towel features an advertisement	20 points
If towel has a hole or tear	-10 points
If towel has a stain	-10 points
If towel has an animal on it	20 points
If towel still has manufacturer's tag	20 points
If anyone has the same towel as you	-10 points

Give a gift to the guest with the most points

OR

Give a gift to the guest with the most points and the guest with the least points.



Tupperware Beach Party

Earn even more free gifts!

Host Name _____

Party Date _____

Party Closing Date _____

Complete your Guest
List & return to me
by _____



1 Dating In Waiting!



\$100 Paid
Outside Orders



7 or more Adult
Guests in Atten-



Go for it all!

Tupperware Beach Party

Bring your favorite beach towel
&
see the newest products & specials!

Host _____
Date _____
Time _____
Place _____
R.S.V.P. _____

This flyer is just a sample
of what's new in Tupperware!



Please bring this ticket to the party
and enter to win a special gift!

Earn even more tickets:

- RSVP to Host - 1
- Arrive on Time - 2
- Bring a Beach Towel - 3
- Bring a Guest - 4
- Bring an Order - 5
- Date a Party - 10

See you there!!

Tupperware Beach Party

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"Beach Party" Recipes

Tupperware

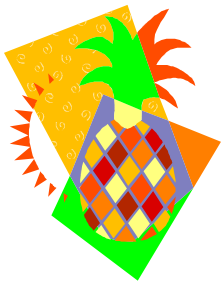
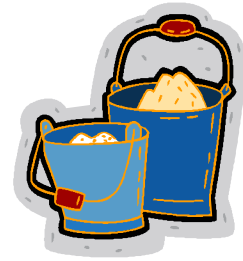
Sand Cake

(Makes about 5 Cups)

Small package vanilla with cream-center cookies (crushed)
4 oz. cream cheese, softened 8 oz Cool Whip
Large Pkg. Vanilla Instant Pudding 2 cups milk candy gummy fish

1. Prepare pudding with the 2 cups of milk. Refrigerate until thick.
2. Mix Cool Whip and cream cheese together.
3. In 6 cup Tupperware Bowl or Tupperware Tote-em Pail Largest pail, layer 1/2 of the pudding mixture, then 1/2 of the cream cheese mixture, then 1/2 of the cookies. Repeat.. Chill & serve, placing some gummy fish on top.

To make a Dirt Cake: Substitute Oreos, chocolate pudding, and gummy worms.



Tupperware

Frog Eyed Salad

1/2 of a 1 lb. Box Acini Di Pepe Pasta, uncooked
1 egg 1/2 cup sugar 1 T ablespoon flour 1/4 teas. Salt
1 15oz juice packed crushed pineapple, drained, reserve the juice
1 16oz can fruit cocktail, drained 1 can mandarin oranges, drained
1 cup mini marshmallows 1 cup cool whip

- 1) Cook Pasta as directed.
1. In heavy sauce pan, beat egg with E-Series Whisk until foamy. Stir in sugar, flour, salt and reserved pineapple juice. Over very low heat, stir and cook until thick and bubbly.
2. In T hatsa Bowl combine pasta and egg mixture and chill for one hour.
3. Stir in pineapple, fruit cocktail, oranges, marshmallows then fold in Cool Whip.

Tupperware

Pick Up Chicken Sticks

3 lbs chicken wings (drumettes) 1 cup margarine
1 1/2 cups flour 1/3 cup sesame seeds
1 T ablespoon salt 1/2 teas. Ground ginger

1. Heat oven to 350°.
2. Melt margarine and pour onto cookie sheet.
3. Mix flour, salt, sesame seeds and ginger.
4. Roll chicken wings in margarine then in flour mixture.
5. Place on waxed paper until all are coated.
6. Place coated chicken on cookie sheet with remaining margarine.
7. Bake for 1 hour at 350°.



"Beach Party" Recipes

Tupperware

Strawberry Banana Smoothie (Makes 4 Cups)



- 1 cup milk
- 2 cups frozen vanilla yogurt (about 8 scoops)
- 1 teaspoon Lemonade flavor low calorie drink mix
- 1 cup strawberries (cut into pieces)
- 1 medium ripe bananas (cut into chunks)



1. Place all ingredients in blender container in order listed, using Ice Cream Scoop for frozen yogurt; cover. Blend on high speed until smooth.
2. Serve immediately in Impressions 10-oz. Tumblers with scoops of extra yogurt.

Tupperware

Picnic-E asy Sandwiches

- 7 slices bread mayonnaise 2 kinds sliced luncheon meats
- 2 kinds sliced cheese s lettuce tomatoes, sliced olives , sliced



- 1) In Tupperware Jel-Ring Mold, lay a slice of bread diagonally and press it into the shape of the mold. Continue with the next 4 slices, slightly overlapping each one, then pressing them into the mold.
- 2) Using a Tupperware Sandwich Spreader, spread the bread with mayonnaise
- 3) Build flat layers, beginning with one kind of meat, cheese, lettuce, 2nd meat, lettuce, tomatoes, olives and finish with the 2nd kind of cheese.
- 4) Cut the last two slices of bread in half and spread one side with mayonnaise. Lay four pieces on top of mold and press down to compact. Seal and refrigerate for five minutes.
- 5) Remove from mold and slice sandwich where bread overlaps.
- 6) Serve and enjoy.

Tupperware

Homemade Vanilla Ice Cream

- 3 cups heavy cream 2 cups milk 1 vanilla bean, split lengthwise
- 12 large egg yolks 1 cup sugar 1 T ablespoon Vanilla

1. Combine the cream and 1 cup of the milk in large heavy saucepan. Scrape the vanilla seeds into the cream mixture and add the bean. Bring to a gentle boil over medium heat.
2. Whisk the yolks and sugar in medium bowl. In a slow steady stream, whisk 1 cup of the hot cream mixture into the egg mixture. Gradually whisk the egg mixture back into the saucepan. Stir constantly over medium low heat until the mixture thickens enough to coat the back of a spoon and reaches 170* (about 5 minutes) S train through a fine strainer into a medium bowl. Discard the vanilla bean.
3. S tir in remaining 1 cup of milk and vanilla.
4. Seal and refrigerate until well chilled (at least 2 hours.)
5. Pour chilled custard into an ice cream machine. Churn according to manufacturer's instructions. (Makes 2 quarts)





Cool Summer Desserts



Cream Filled Chocolate Cookie Ice Cream Pie

1 16-oz. package Oreo cookies, crushed
1/4 cup butter or margarine, melted
1/2 gallon vanilla ice cream, softened

1 10-oz. jar chocolate fudge topping
1 12-oz. container whipped topping

Mix crushed cookies with melted butter.
Press into the bottom of a FreezeSmart™ 12" Round Container.
Spread ice cream over top of cookies. Pour fudge topping in even layer over ice cream.
Spread whipped topping over fudge. Garnish with chocolate curls or cookies if desired.
Put in freezer for two hours.

Cut with Sandwich Spreader to prevent damage to Round Container.

Cool Summer Desserts

Tupperware

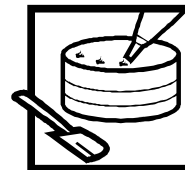
Chocolate Éclair

Mix together 3 cups milk and 2 (6-serving size) packages French Vanilla Instant Pudding
Add 12-ounce container whipped topping

Layer bottom of FreezeSmart™ Large 2 Container with whole graham crackers. Layer 1/2 of the pudding mixture on top of graham crackers. Add another layer of graham crackers over pudding. Top with one more layer of graham crackers.

Microwave for 20 seconds 1 can of chocolate frosting.
Pour over top of graham crackers and spread with Sandwich Spreader.

Refrigerate for several hours or overnight.



Tupperware

Cherry-Topped Icebox Cake

(Makes 12 servings)

18 whole graham crackers
2 cups cold milk
1 package (6-serving size) Vanilla or Chocolate-Flavor Instant Pudding and Pie Filling
1 3/4 cups thawed Non-Dairy Whipped Topping
2 cans (21 ounces each) cherry pie filling

Line FreezeSmart™ Large 2 Container with six graham crackers. Pour cold milk into Mix-N-Stor® Plus Pitcher. Add pudding mix. With electric mixer at low speed, beat until well blended, 1 to 2 minutes. Let stand 5 minutes; then blend in whipped topping. Spread half of the pudding mixture over crackers. Add another layer of crackers. Top with remaining pudding mixture and remaining crackers. Spread cherry pie filling over crackers. Chill about 3 hours.

Tupperware

Fruit Pizza

Spray pizza pan with cooking spray.
Press 1 large tube of sugar cookie dough in pan.
Bake at 350° for approximately 20 minutes, or until lightly browned.
Cook on rack.

Topping:
8-oz. cream cheese 1/2 teaspoon vanilla,
1/4 cup milk 1/4 cup sugar

Mix together topping and spread on cooled cookie.

Cover with sliced fruit - strawberries, kiwi, mandarin oranges, bananas, grapes, peaches, apples, blueberries, etc.

Refrigerate.



Cool Summer Desserts

Tupperware

Berries In The Clouds

- 8 ounces cream cheese
- 1 cup milk
- 1½ cups powdered sugar
- 1 teaspoon vanilla
- 16 ounces whipped topping
- 2 cans pie filling (any flavor)
- 1 Angel Food Cake (homemade or boxed)

In the Thatsa™ Bowl, mix cream cheese, milk, sugar and vanilla. Blend with hand mixer. Fold in whipped topping. Divide cake into 3 sections. Separate each section and tear into small pieces. Layer ingredients in the Gestures Footed Trifle Bowl or Impressions 18-cup Bowl starting with one layer of cream mixture, then a layer of 1/3 of the cake pieces, and then a layer of pie filling. Chill for several hours. (For 4th of July, use strawberry & blueberry pie filling!)



Tupperware

Microwaveable Angel Food Cake

- 1/2 box of Betty Crocker Angel Food Cake mix (Easy 1 Step)

2/3 cup water

Mix cake mix and water in Mix-N-Stor® Plus Pitcher by hand.

Pour into un-greased TupperWave™ 3-Quart Casserole with Cone in place.

Cook on high 5 to 7 minutes.

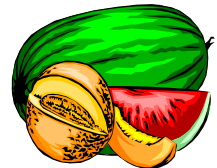
Remove from microwave and invert. Let stand for 30-40 minutes.

Tupperware

Melon Wedges (Makes 6 servings)

- 1 cantaloupe or honeydew melon
- 1 package (4-serving size) apricot or orange flavor gelatin
- 1 cup boiling water
- 3/4 cup cold water
- 1 sliced banana, 1/2 cup sliced strawberries, 1/2 cup mandarin oranges, OR
- 1 can (8¼ ounces) crushed pineapple in juice (well drained)

Cut melon in half lengthwise; scoop out seeds and drain well. Dissolve gelatin in boiling water. Add cold water. Fold in fruit and pour mixture into melon halves. Chill until firm, about 3 hours. Cut in wedges. Serve with additional fresh fruit, cottage cheese and crisp greens, if desired.



Cool Summer Desserts

Tupperware

Shark Attack Jell-O

2 small boxes of Blue Jell-O
(Use "mold" directions on package.)

Spray clear side of Season-Serve® with cooking spray.

Pour in prepared Jell-O.

Just prior to Jell-O setting, fold in 1/2 cup gummy sharks (or fish.)

Refrigerate until hard set.

Fill kitchen sink with warm water (just 2 inches) and dip the Season-Serve® for about 15 seconds. Place the tray to the Rectangular Cake Taker on top of the Season-Serve® and hold tightly while flipping over. If the Jell-O doesn't drop right away, just leave on the counter in place until it drops.

Using whipped topping, create "wave foam" on the top of the peaks created by the Season-Serve® triangles.



Tupperware

Many Berry Sauce

(Makes about 1½ cups)

1/2 cup sliced fresh strawberries

2 Tablespoons powdered sugar

1 teaspoon lemon juice

1/2 teaspoon cornstarch

1 pkg. (12 oz.) dry pack frozen mixed berries, thawed

In blender or food processor container, place 1/4 cup strawberries and the sugar.

In a medium saucepan, stir cornstarch and lemon juice until cornstarch is completely dissolved. Stir in the pureed strawberry mixture and, over heat, bring mixture to a gentle boil. Stir in mixed berries. Crush any whole berries against the sides of the pan with the back of the spoon. When mixture comes back to a boil remove from heat and stir in the remaining 1/4 cup sliced fresh strawberries; cool.

Pour sauce into a Tupperware container; cover and chill until ready to use.

Tupperware

Very Berry Parfaits

(Makes 4 servings)

1½ cups Many Berry Sauce (see recipe)

1 container (12 oz.) frozen whipped topping, thawed

16 bakery-purchased meringues

Fresh berries and additional whipped topping for garnish

In a medium bowl, lightly fold Many Berry Sauce into whipped topping to give a marbled effect.

To assemble parfaits, gently crumble two meringues into bottom of each Impressions Parfait. Spoon 3 heaping tablespoons of the berry-cream mixture over crumbled meringues. Crumble two more meringues over the cream and top with the remaining berry-cream.

Cover and refrigerate at least 20 minutes before serving. Just before serving, garnish, if desired, with fresh berries and additional whipped topping.

Parfaits can be assembled up to six hours ahead.

