

Make a Connection ~ Date a Party

Making a connection with your prospective Hosts will be the biggest key to your dating success.

Ask your self these questions:

1. Why am I dating parties? Is it because I really need the money? Is it because I really want to earn this week's product of the future? Is it because I was told I had to? OR is it because I know that Tupperware products can help save time and money in the kitchen and help change lives for the better?
2. How am I asking for parties? Am I saying: "Our hosts get tons of free stuff, want to have a party?" OR am I getting to know them so that I can offer a party that fits their needs best to help them save time and money in the kitchen?

Building a Connection and Relationship:

	Broad ?	Specific ?
F -Family	_____	_____
O -Occupation	_____	_____
R -Recreation	_____	_____
M -Message	_____	_____

My Most Popular Parties:

- 1-Quick, Easy and Healthy Meals prepared in our Stack Cooker or Smart Steamer Systems
~Recipe: Chicken Enchilada Casserole or Herbed Chicken, potatoes and vegetables
- 2-Saving Money on your Produce with our FridgeSmart System
~Recipe: Simply Salsa or Guacamole
- 3-Getting Organized with our Modular Mates and Freezer Mates Systems
~Recipe: Skinny Cake
- 4-Plan-Ahead Meals with our VentNServe System
~Recipe: Vegetarian Lasagna
- 5-Easy Entertaining with our Quick Chef, Chop N Prep and Whip N Prep
~Artichoke Dip, Herbed Cream Cheese or Chocolate Mousse
- 6-Candy Baking with our Thatsa Bowls, Measuring Cups & Spoons, Silicone Spatula & Silicone Wonder Mat
~Peppermint or Oreo Bark

Overcoming Objections:

L-Listen _____

So, you're concerned that your friends and family won't want to come to a Tupperware party before the Holidays because of busyness and other expenses?

E-Empathize _____

Feel, Felt, Found

I understand how you **feel**, the Holiday season can be busy and overwhelming. Many of my hosts have **felt** the same way about a December Party, and what they have **found** is their friends usually don't make time for each other during this very special time of year and they really enjoyed having the time together!

A-Ask Questions _____

Do you think your friends might be more willing if we put a Holiday spin on your party, like having an ornament or cookie exchange as well as the Tupperware party?

P-Produce a Solutions _____

Plus, with all they will learn about our time and money saving Products, they will be so thankful they came!

Dating Contact List:

- 1- Thinking of your last three parties, list the names of guests you did not talk with about dating.

_____	_____
_____	_____
_____	_____

- 2- Thinking of your first few weeks in business, list the names of any Hosts who were not able to hold their parties for whatever reason.

_____	_____
_____	_____
_____	_____

- 3- Thinking of your current Hosts, list the names of those who may be ready to host another party into December or January.

_____	_____
_____	_____
_____	_____

- 4- Thinking of your day-to-day life, who do you know...

At your current workplace _____	At your former workplace _____
At your spouse's workplace _____	In your neighborhood _____
At your place of worship _____	At daycare/school _____
At the health club _____	At a restaurant _____
At the grocery store _____	At the doctor's office _____

...who might be interested in learning more about saving time and money in the kitchen through hosting at Tupperware party?

Quick, Easy and Healthy Meals Recipes:

Chicken Enchilada Casserole

3 Chicken Breasts (boneless, skinless, cut into 1-inch pieces)
1 Tbsp. Southwest Chipotle Seasoning
1 Pkg. Corn Tortillas (about 10) torn into quarters
1 lb. Mexican Cheese, grated (Yellow and white mix)
1 large can La Victoria Green Enchilada Sauce, mild

1st- Microwave Cook the chicken seasoned with the Southwest Chipotle seasoning in the Stack Cooker with Colander in 1 3/4qt on high for 5 minutes, stirring halfway through.

2nd - Place the meat a little at a time into the Quick Chef and shred

3rd - Open Enchilada sauce with E Series Can Opener. Pour a small amount into the Stack Cooker 3qt casserole. Place the tortillas into the base and add meat, and cheese. Then begin to layer all the way up to the top of the container. End the casserole with sauce on the top. Place the casserole into the microwave for 8-10 minutes to heat and blend flavors. Enjoy!

Garlic Chicken and Veggies

1 ½ - 2 lb boneless, skinless chicken breasts or fish or shrimp
2-3 cloves of garlic
½ crown of broccoli, cut into small flowerettes
½ crown of cauliflower, cut into small flowerettes
1 zucchini, sliced
2-3 carrots, peeled and sliced
salt and pepper to taste
dill and basil, optional
Paprika, optional for coloring

Place water and one clove of garlic minced in base of the Smart Steamer. Then place all of the veggies in the bottom steamer section. Place chicken or fish with herbs and garlic in the top steamer. Cook in Microwave for 15-20 minutes. Enjoy!

Save money on your Produce with FridgeSmart Recipes:

Simply Salsa

½ onion, peeled
2 cloves of garlic, peeled and smashed
1 lime juiced
15 oz. can of diced tomatoes
1 tbsp. Simple Indulgence Southwest Chipotle Seasoning
Optional ingredient:
2-3 tbsp. Cilantro

Using Quick Chef with Blade attachment, chop onion, garlic and cilantro to desired consistency. Add the rest of the ingredients. Chop until mixed and tomatoes are desired size. Serve with tortilla chips. Enjoy!

Go-Go Guacamole

2 ripe Hass Avocados, scooped out of skin
1 small onion (½ cup)
Juice of ½ lime
Tupperware's Southwest Chipotle Seasoning to taste (1-2 tsp.)

Using a Chef Series Paring Knife, peel and slice onion into 4 pieces; place in Quick chef with blade, cover and turn until onion is roughly chopped. Add remaining ingredients; cover and turn handle a few times until desired consistency. Serve with tortilla chips or as a topping for tacos. Enjoy!

Getting Organized with Modular Mates & Freezer Mates Recipe:

Skinny Cake

1 box of yellow, white, or chocolate cake mix
1 can of 7-up, coke, or root beer

Mix cake mix with soda. Stir well, leaving no dry chunks of mix. Pour batter into Stack Cooker 3 qt with Cone. Microwave on high for 10 minutes, uncovered. Toothpick should come out clean. Top with sprinkled powdered sugar or your favorite frosting.

Delicious combinations:

yellow cake with 7-up or cherry 7-up
chocolate cake with coke, cherry-coke, root beer
red-velvet cake with dr. pepper
white cake with mt. Dew

Plan-Ahead Meals with Vent N Serve Recipe:

Vegetarian Lasagna

1 Crown of Broccoli
1 zucchini
1 cup Spinach
1 box of microwave lasagna noodles (BARILLA BRAND)
15 oz Cottage Cheese
1lb Mozzarella Cheese
1 lg jar of your favorite spaghetti sauce

Using Quick Chef with Blade attachment, chop broccoli and zucchini. In Large Deep Vent N Serve, pour small amount of sauce in bottom. Layer noodles, Cottage Cheese, Vegetables, Mozzarella Cheese and Sauce in that order. Layer until you run out of ingredients, ENDING with sauce. Place seal on top and pull the vent. Microwave on HIGH for 12 minutes. Leave in microwave with door shut for 3 minutes to complete the cooking. Enjoy!

Easy Entertaining Recipes:

Parti Arti Dip

1 can (14 oz) artichoke hearts, drained
2 green onions, cut into several pieces
2 Tbsp. mild green chilies (optional)
½ c. mayonnaise
½ c. grated Parmesan cheese

Place artichokes, onion, and chilies in Quick Chef with blade; turn handle until chopped. Add mayonnaise and Parmesan cheese; turn handle until well mixed. Using Vent N Serve Medium Deep cover and microwave on high for 3 to 5 minutes or until hot. Serve warm with crackers or tortillas chips. Enjoy!

Herbed Cream Cheese

2 tsp. Flat-leaf parsley leaves
2 tsp. Chives
1 tsp. Fresh thyme leaves
½ tsp. Freshly ground pepper
8 oz. cream cheese

Place the parsley, chives and thyme leaves in the pase of your Chop N Prep Chef. Replace cover, twist to seal and pull cord until finely chopped. Place cream cheese in small Tupperware Bowl (Ice Prisms small bowl). Add Chopped Herbs and mix thoroughly. Serve with crackers. Enjoy!

Easy Entertaining Recipe:

Chocolate-Raspberry Mousse in Minutes

1 cup heavy whipping cream
¾ cup chocolate-hazelnut spread (such as Nutella)
½ cup sour cream
1 tbsp. Chambord Raspberry liqueur or raspberry flavoring
1 cup fresh raspberries

Place heaving whipping cream in base of Whip N Prep Chef. Replace cover, turn handle and whip cream until stiff peaks form. Remove and place in an 8 ¾ cup Wonderlier Bowl. Refrigerate. Rinse the base under warm water until clean. Add chocolate-hazelnut spread, sour cream and Chambord or raspberry flavoring to Whip N Prep Chef base. Cover, turn handle and beat until smooth, a minute or two. Gently fold whipped cream into chocolate mixture with the Saucy Silicone Spatula. Place in individual serving cups or Snack Cups and chill in the refrigerator until serving. Garnish with fresh raspberries. Enjoy!

Candy Baking Recipes:

Peppermint Bark

30 Starlight mints, Crushed
12 oz bag Semi-Sweet Chocolate Chips
12 oz bag White Chocolate Chips

In RockNServe Medium Shallow, melt Semi-sweet Chocolate Chips in Microwave on High for 1 minute, stir and melt in 30 second intervals until melted. Spread onto cookie sheet lined with Silicone Wonder Mat. Refrigerate for 5-10 min until almost set. Melt White Chocolate Chips the same way. Mix in crushed peppermint candy and spread over the semi-sweet chocolate. Refrigerate till set 10-20 minutes. Break into pieces and enjoy!

Oreo Bark

12 oz. White Chocolate Chips
1/3 pkg of Oreo Cookies

Using the Quick Chef, Chop Oreos, 5 at a time. Melt White Chocolate Chips in Vent N Serve Medium Deep container in microwave for 45 seconds. Stir and microwave for 45 seconds more, if needed. Stir in chopped Oreos. Spread onto cookie sheet lined with Silicone Wonder Mat and refrigerate for 10 minutes. Break into "bark" and Serve! Enjoy!