



Back To School

From Preschool
to College!

Great ideas & recipes
for "Back to School!"



Back to School with Tupperware

Earn even more free gifts!

Host Name _____

Party Date _____

Party Closing Date _____

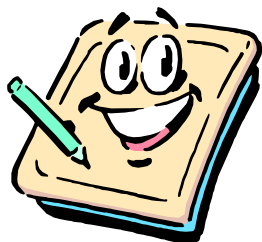
Complete your Guest
List & return to me
by _____



1 Dating In Waiting!



\$100 Paid
Outside Orders



7 or more
Adult Guests
in Attendance



Go for it all!

Back to School With Tupperware

Back to School - From Preschool to College! Are you ready? 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!



We will be sharing new lunch recipes that are sure to please.

Bring a school supply to donate to an underprivileged child and you will receive a free gift.

Bring a friend. They will want to join in the fun!

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BACK TO SCHOOL

(Props: Ruler, apple, pencils, chalk board, etc.)

"I am your Tupperware teacher and I am happy to have you as my students. Here are your school supplies (give out catalogs & pens.) Our first lesson today is about adjectives. Now, an adjective describes something. We're going to play a name game with adjectives. "I'm nice Nancy. Now you say your name with an adjective." (After all have played the game you say..."You all get 100% on that and now you know all your classmate's names!")

Your homework tonight is to study your books (catalogs.) Now we're going to have a history lesson. (Review warranty information, order form, and delivery information.)

Now go into your demonstration and give ideas on:

Cereal Bowls	Have breakfast prepared ahead for those rushed mornings
Lunch Bag	For school lunches, students & teachers alike
Bake 'N Take	Moms need these to bring cupcakes on special event days
Sandwich Keepers	Perfect for crayons, small supplies or tissues
	Freeze sandwiches for the whole week
	Nice first aid kit for the classroom or any room
Soup Mug	Hot lunch to go
Thirstquake & Tote	Perfect for the sports enthusiast
Freezer Mates	Mini 1 & 2 for fruit, snacks or pudding
Freezer Mate Labels	Label your Tupperware so it finds it's way home
Barbie Accessories Box	Great for organizing a desk
Modular Mates	Storage in the locker
	Organize teachers' lounge coffee & tea area
Shape O Ball	Teaches motor skills
Stencil Set	No student should be without one
Bell Tumblers/Sippers	Every preschool needs hundreds of these!
Tumblers	Storage for silly putty or play dough

Don't forget the college bound students:

Super Oval 4/Pour Seal	Perfect for laundry soap, fits right in the basket
Modular Mates	To organize everything!
Commuter Mug	Got to have that coffee cup for the first class of the day!
Insulated Tote & Tumbler	Keeps your beverages cold & is easy to carry
Soup Mug & Rock 'N Serve	Heat up a quick breakfast or dinner
The Place For Packets	Bathroom Essentials (Easy to carry in and out of bathroom)
Packables Set	Cosmetics, personal care items, snacks (crayons for kids)

FUN RECIPES FOR BACK TO SCHOOL

BREAKFAST IDEAS

GRANOLA

COMBINE AND BROWN IN A SKILLET OR OVEN ON A LARGE COOKIE SHEET OR CAKE PAN....

2 C. UNCOOKED OATMEAL	1/2 tsp. NUTMEG
1/2 C. SHREDDED COCONUT	1/2 C. VEGETABLE OIL
1/2 C. WHEAT GERM	1/4 C. SUNFLOWER SEEDS
1/2 C. UNSALTED NUTS	1/4 C. SEEDS (PUMPKIN, SESAME)
1/2 C. HONEY	1 tsp. CINNAMON

THEN, ADD 1/2 C CHOPPED DRIED FRUIT OR RAISINS. COOL, STORE IN MODULAR MATES SUPER OVAL IN REFRIGERATOR AND USE AS CEREAL WITH MILK OR AS A SNACK. THE INGREDIENTS AND THEIR AMOUNTS CAN BE VARIED TO SUIT YOUR CHILD'S TASTE.

TOAD IN A HOLE

CUT A HOLE IN BREAD AND BROWN IN A BUTTERED SKILLET. TURN OVER AND BREAK 1 EGG INTO THE HOLE. WHEN THE EGG IS FIRM, SERVE!

VARIATION: FOR A TOAD IN A HOLE UNDER A BLANKET - TOP EGG WITH A SLICE OF CHEESE AND SERVE WHEN CHEESE IS MELTED.

LUNCHES

SUGARLESS JELL-O

TO 1/2 PKG. (1 3/4 OZ. PKG.) OF SLIM SET(FOUND IN CANNING SUPPLIES) ADD 1 12 OZ. CAN FROZEN GRAPE JUICE CONCENTRATE, THAWED. HEAT TO BOILING, SIMMER 1 MINUTE, COOK, POUR IN JAR & REFRIGERATE.

HOMEMADE PEANUT BUTTER

PLACE 2 CUPS COCKTAIL PEANUTS IN BLENDER. COVER AND BLEND UNTIL SMOOTH. STOP AND SCRAPE SIDES AS NECESSARY. TRANSFER TO FREEZESMART CONTAINER. STORE UP TO 6 MONTHS IN REFRIGERATOR.

SNACKS

GRANOLA BARS

2 BEATEN EGGS DASH VANILLA 2 C. HOMEMADE GRANOLA
MIX WELL AND PLACE IN GREASED 8 INCH SQUARE PAN. BAKE AT 350° FOR 15 MINUTES AND CUT INTO BARS. PLACE BARS IN A BACON KEEPER. STORE UP TO 6 MONTHS IN REFRIGERATOR.

PEANUT BUTTER BALLS

1/ C. PEANUT BUTTER 1 C. WHEAT GERM
1/3 C. HONEY 2 T. POWDERED MILK
MIX WELL, ROLL INTO BALLS (OR PAT FLAT) AND REFRIGERATE IN BACON KEEPER.



Fun Recipes For School Lunches

Banana Tree Stumps

1/4 Cup Butterscotch Pieces 1 Tablespoon Peanut Butter
Melt the above ingredients together in Microwave for 1/2 minute. Stir until melted.

2 Medium Bananas Peel and slice in 1 inch pieces.
1/2 Cup Almond Brickle Pieces



Dip each banana into peanut mixture. Roll in brickle to coat.
Place on waxed paper and chill in refrigerator for about 2 hours.

Apple Smiles



1 Red Medium Apple - Cored and Sliced.
Spread one side of each apple slice with peanut butter.

Tiny Marshmallows

Place 3 or 4 tiny marshmallows on top of the peanut butter on the apple slice...with peanut butter side down.
Squeeze Gently.



Nibblin' Fish

2½ Cups Round Cheerios
1½ Cups Pretzel Sticks

1 Cup Fish Crackers
1 Cup Mixed Nuts

In a 9x13 pan, combine the above ingredients. In a bowl, mix the following:

1/3 Cup Cooking Oil and 2 teaspoons Worcestershire Sauce.

Take oil mixture and drizzle over the cereal and cracker mixture, tossing to coat evenly. Bake at 300° for 30 minutes, stirring occasionally. Store in Modular Mates.

Canoes

Celery Cheese Spread Crisp Rice Cereal
Cut celery stalk in 3 pieces. Spread cheese spread into celery (piling high.)
Spread cereal on waxed paper.
Gently press celery pieces (cheese side down) into cereal.



Fun Recipes For School Lunches



Cinnamon Snails

4 Slices Bread 1/4 Cup Cream Cheese
Trim crusts from bread. Spread on cream cheese.
Roll up bread slices. Cut into thirds.

3 Tablespoons Sugar 1/4 Cup Melted Margarine 1½ teaspoons cinnamon
Stir together sugar and cinnamon. Dip each cut roll into melted margarine. Dip into sugar mixture. (Do not dip ends of rolls.)

Place rolls seam side down on ungreased baking sheet.
Bake at 350° about 12 minutes or until light brown and crisp.



Kabob - O - Links



10 ½-inch cubes of any cheese
1 or 2 Hot Dogs in ½-inch slices
10 ½-inch cubes ham
1 or 2 dill or sweet pickles cut into ½-inch slices
10 olives or 1 small stalk celery
Toothpicks

Store in Tupperware. Children love fancy toothpicks!



Banana In A Bun

Hot Dog Buns
Bananas
Favorite Jam or Jelly

Miniature Semi-Sweet Chocolate Chips
Peanut Butter
Raisins, peanuts, etc. (optional)

Open buns. Spread peanut butter on inside. Peel bananas, slice into circles and arrange on one side of each open bun. Spoon jam over peanut butter on other side of bun and sprinkle with chocolate chips, raisins, peanuts, etc.

Lunch Box Tips

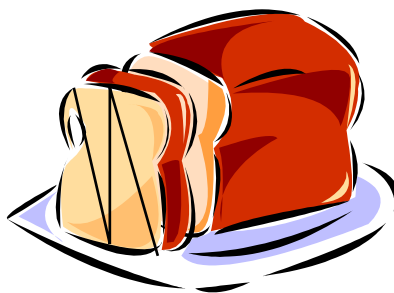
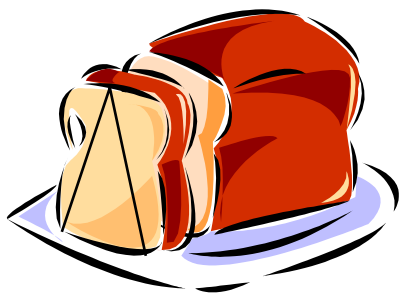
- Spread insides of bread with margarine when using moist fillings for sandwiches, this will keep the bread from becoming soggy.
- Keep sandwiches at a cool temperature. Use bread from the freezer or freeze sandwiches in advance. By lunchtime, the bread will be soft and fresh.
- Instead of using bread, roll leaf or romaine lettuce or escarole leaves around tuna, chicken or egg salad mixtures for added variety.
- Use a wide variety of good fresh breads or rolls made from whole grain flour.
- Fillings that don't freeze well are: raw vegetables; cottage cheese; hard cooked egg whites, and mayonnaise or salad dressing used as a spread.
- Individual tumblers of fruit juice or non-carbonated beverage may be frozen in advance. Placed inside a lunch box, it will keep sandwiches and salads cool until lunchtime and juice will be cool.
- Plan lunches several days in advance.

Fun Recipes For School Lunches



Sandwich Slicing Variations

Give your lunches some eye appeal and variety. Next time you pack a sandwich, try slicing it in one of the following ways. Your family can't help noticing and appreciating that little "extra" touch.



"Shape-Up" Sandwiches



Select your favorite shape from the **8-in-1 Cookie Cutters** and cut out two of the same shape from your **bread of choice**.

Using a **Sandwich Spreader**, spread bread slices with **mayonnaise, mustard or softened butter or margarine**.

Cut **bologna** (or your **favorite lunchmeat**) and **cheese slices** using the same shape you used for your bread. Place meat and cheese between bread.

You can also add a **cucumber** slice or thin sliced **cherry tomato** if desired.



Store in a **Sandwich Keeper** until ready to eat.



Fluffy Peanut Butter Dip

1/2 cup creamy peanut butter
1/8 teaspoon ground cinnamon (if desired)
Apples or pears for dipping

1 container (8 oz.) vanilla yogurt
1/2 cup thawed frozen whipped topping

1. Place peanut butter, yogurt and cinnamon in **Small Impressions or Wonderlier Bowl**; stir with **E-Series Whisk** until thoroughly blended.
2. Using **Whisk**, gently stir whipped topping into peanut butter mixture until blended.
3. Cut **apples** or **pears** into wedges. (Can toss with **lemon juice** to keep from browning.) Place wedges in **Round Sandwich Keeper**.
4. Place dip in **Smidget Container** on **Round Sandwich Keeper**.

Fluffy Strawberry Dip: Leave out peanut butter. Prepare recipe according to directions except use strawberry yogurt instead of vanilla yogurt.

Makes 10 servings (1¼ cups.)