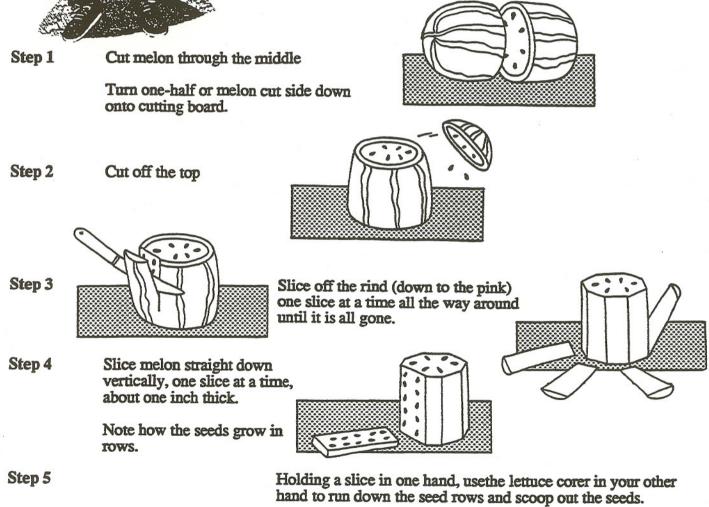




# HOW TO DE-SEED A WATERMELON AND "LEAVE 'EM WANTING MORE"



Step 6 Continue slicing straight down and scooping seeds until all thewatermelon is sliced. Cube each slice into the large mixing bowl as you go.



YUMMY IDEA! Have your Host/Hostess prepare cantaloupe, honeydew and other seasonal fruits in a bowl. Add the watermelon and serve each Guest a Deluxe Tumbler of fruit with 7-Up poured over it. (A scoop of sherbet makes it even more delicious!)

#### HOW TO "MAKE" A WATERMELON!!

A very simple, simple dessert. Plan to make it the day before serving!!

- 1 Qt. Lime Sherbet
- 1 Qt. Pineapple Sherbet
- 1/2 Gallon Raspberry Sherbet
- 3/4 1 Cup Raisins or Mini-Chocolate Chips



Allow time for the lime & pineapple Sherbet to soften. Smooth lime sherbet around the inside of the Medium Impressions® Bowl to form the rind of the watermelon. Return bowl to the freezer for 1/2 hr. Spread the softened pineapple sherbet on top of the lime sherbet. Once again, return bowl to the freezer. When the raspberry sherbet has become soft, mix in raisins or chocolate chips to make the seeds of the watermelon. Pack into the bowl and freeze overnight. Be sure you have the seal on the container. When ready to serve, invert the bowl, wrap a warm towel around it for just a few moments, and your watermelon will drop onto your serving tray....ready to slice and serve!! It looks exactly like a piece of watermelon...complete with seeds!! Yummy!! And sooo different!!

Your Tupperware Representative:

## HOW TO "MAKE" A WATERMELON!!

A very simple, simple dessert. Plan to make it the day before serving!!

1 Qt. Lime Sherbet

- 1 Qt. Pineapple Sherbet
- 1/2 Gallon Raspberry Sherbet
- 3/4 1 Cup Raisins or Mini-Chocolate Chips



Allow time for the lime & pineapple Sherbet to soften. Smooth lime sherbet around the inside of the Medium Impressions® Bowl to form the rind of the watermelon. Return bowl to the freezer for 1/2 hr. Spread the softened pineapple sherbet on top of the lime sherbet. Once again, return bowl to the freezer. When the raspberry sherbet has become soft, mix in raisins or chocolate chips to make the seeds of the watermelon. Pack into the bowl and freeze overnight. Be sure you have the seal on the container. When ready to serve, invert the bowl, wrap a warm towel around it for just a few moments, and your watermelon will drop onto your serving tray....ready to slice and serve!! It looks exactly like a piece of watermelon...complete with seeds!! Yummy!! And sooo different!!

Your Tupperware Representative:

## HOW TO "MAKE" A WATERMELON!!

A very simple, simple dessert. Plan to make it the day before serving!!

1 Qt. Lime Sherbet
1 Qt. Pineapple Sherbet
1/2 Gallon Raspberry Sherbet
3/4 - 1 Cup Raisins or Mini-Chocolate Chips



Allow time for the lime & pineapple Sherbet to soften. Smooth lime sherbet around the inside of the Medium Impressions® Bowl to form the rind of the watermelon. Return bowl to the freezer for 1/2 hr. Spread the softened pineapple sherbet on top of the lime sherbet. Once again, return bowl to the freezer. When the raspberry sherbet has become soft, mix in raisins or chocolate chips to make the seeds of the watermelon. Pack into the bowl and freeze overnight. Be sure you have the seal on the container. When ready to serve, invert the bowl, wrap a warm towel around it for just a few moments, and your watermelon will drop onto your serving tray....ready to slice and serve!! It looks exactly like a piece of watermelon...complete with seeds!! Yummy!! And sooo different!!

Your Tupperware Representative:

## HOW TO "MAKE" A WATERMELON!!

A very simple, simple dessert. Plan to make it the day before serving!!

1 Qt. Lime Sherbet 1 Qt. Pineapple Sherbet 1/2 Gallon Raspberry Sherbet 3/4 - 1 Cup Raisins or Mini-Chocolate Chips



Allow time for the lime & pineapple Sherbet to soften. Smooth lime sherbet around the inside of the Medium Impressions® Bowl to form the rind of the watermelon. Return bowl to the freezer for 1/2 hr. Spread the softened pineapple sherbet on top of the lime sherbet. Once again, return bowl to the freezer. When the raspberry sherbet has become soft, mix in raisins or chocolate chips to make the seeds of the watermelon. Pack into the bowl and freeze overnight. Be sure you have the seal on the container. When ready to serve, invert the bowl, wrap a warm towel around it for just a few moments, and your watermelon will drop onto your serving tray....ready to slice and serve!! It looks exactly like a piece of watermelon...complete with seeds!! Yummy!! And sooo different!!

Your Tupperware Representative:







Come learn how to make a delicious frozen dessert that looks just like a piece of Watermelon!

Your Host:

When:

Where:

R.S.V.P. \_\_\_\_\_ (Regrets only)

**BRING A FRIEND - RECEIVE A GIFT!** 

Return your sales flyer for a full-line Catalog!

NO SEED SPITTING ALLOWED!

YUMI YUMI

Come learn how to make a delicious frozen dessert that looks just like a piece of Watermelon!

Your Host:

When:

Where:

R.S.V.P. \_\_\_\_\_ (Regrets only)

**BRING A FRIEND - RECEIVE A GIFT!** 

Return your sales flyer for a full-line Catalog!

NO SEED SPITTING ALLOWED!



and a star

YUMI

Come learn how to make a delicious frozen dessert that looks just like a piece of Watermelon!

Your Host:

When:

Where:

R.S.V.P. \_\_\_\_\_ (Regrets only)

**BRING A FRIEND - RECEIVE A GIFT!** 

Return your sales flyer for a full-line Catalog!

NO SEED SPITTING ALLOWED!



Come learn how to make a delicious frozen dessert that looks just like a piece of Watermelon!

Your Host:

When:

Where:

R.S.V.P. \_\_\_\_\_ (Regrets only)

**BRING A FRIEND - RECEIVE A GIFT!** 

Return your sales flyer for a full-line Catalog!

NO SEED SPITTING ALLOWED!