

APPLES GALORE!!

When you're ready for "picking" a bushel basket of fun!!

Sweet sensations for anytime of the year!





You're invited to a Apples Galore Tupperware party. Dress in red and bring your favorite

apple recipe for a game.

We have awesome specials this month!!	
Come join the fun:	
Host:	
Date/Time:	_
Place:	
RSVP:	_
This flyer is a sample of what's new! See	what

we're cooking up and have some fun with us.

Please bring this ticket to the demo and enter to win a gift! Here's how you can receive more tickets:

- *RSVP to the Host =1
- *Arrive on time & dress in red = 2
- *Bring a guest = 3
- *Bring an order = 4
- *Date a party = 5



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1.	How many o	different	apple va	rieties are t	here?		
	15	7,500	400) 6			
2.	How many a stores?	apple va	rieties ar	e grown in \	Washingto	n's commercial ord	chards & available ir
	50	3	6,000	9			
3.	Apples are h	narveste	d by:				
	horse & v	wagon	tracto	ors pe	eople	helicopters	
4.	When are a	pples ha	rvested?				
	Winter	Sprii	ng	Summer	Fall		
5.	How many s	seeds are	e in an a	verage appl	e?		
	5	1	3	16			
6.	How many g 1	rams of 3	fiber are	in an apple 12	?		
7.	Which state	grows t	he most	apples in th	e U.S.?		
	Michigan	١	Nashingt	con	New York	(
8.	How many a	apples m	ake up a	an average 9	in. pie?		
	4 cups	6	cups	2 pounds	3 pc	ounds	
9.	Which count	try is the	alargest	producer of	apples?		
	China	Po	oland	U.S.		Italy	
10	. Which Two	states '	official f	lower" is the	e apple blo	ossom?	
	Washingto	on Mic	chigan	New York	Arkansa	as	
11	. The worlds	product	tion of a _l	oples is?			
	40 Tons	6	66 Tons	90 T	ons	102 Tons	

- 1. How many different apple varieties are there? **7,500**
- 2. How many apple varieties are widely grown in Washington's commercial orchards and available in stores? 9
- 3. Apples are harvested by: **people**
- 4. When are apples harvested? Fall
- 5. How many seeds are in an average apple? 5
- 6. How many grams of fiber are in an apple? 5
- 7. Which state grows the most apples in the U.S.? Washington
- 8.. How many apples make up an average 9 in. pie? **2 pounds**
- 9. Which country is the largest producer of apples? China
- 10. Which Two states "official flower" is the apple blossom? Michigan Arkansas
- 11. The worlds production of apples is? 40 Tons

DEMONSTRATION IDEAS....

Talk about the Modular Mates for holding the ingredients to make those yummy apple pies and of course the Fridgesmarts for keeping the apples crisp...just like when you pick them from the tree. Tie in the essentials for making the pies, whether it's the pastry sheet/silicone mat, Mix N Stor pitcher & spatulas you focus on or the microwave line you choose to show with it (Rock N Serve, Heat N Serve or the Oval Microwave Cooker). You could mention caramel apples (heating the sauce in the Microwave pitcher) or making a cool dip in the Quick Chef/Lil' Chopper.

For recruiting/dating: Give them a "slice" of the information (or of the pie) and talk about the benefits of hosting &/or joining the team! You could end your recruiting talk with cutting the apple to show the star hidden inside and how you could be the next star in Tupperware. I'm branching out & looking for a few shiny apples to join my team.

Dating: You could take a slice of the pie with a chance to win! Or Pick an apple out of my

basket (use apple cut outs & write on the back) etc.



Apples Galore



CARAMEL APPLE STREUSEL

6 Medium apples, peeled, cored & sliced 3/4 cup caramel topping

6 Tlb water

3 Tlb lemon juice

1 cup flour

6 Tlb sugar

3/4 tsp cinnamon

6 Tlb butter or margarine

Arrange apple slices in the base of Oval Microwave Cooker. Stir together the caramel topping, water and lemon juice. Pour over the apples. In Mix N Store combine flour, sugar, cinnamon and cut in butter until mixture resembles course crumbs. Sprinkle evenly over apple mixture. Micro on high for 15 min.

FRUIT COBBLER

Crumble 6 Archway Oatmeal cookies into the Large Rock 'N Serve or Heat 'N Serve. Pour 1 can pie filling over the cookies. Crumble 6 more cookies on top. Micro on med-high for 8-10 minutes covered.

APPLE CRISP

8 Graham Crackers crushed

3/4 cup brown sugar

1/2 cup oatmeal 1/2 cup flour 1 tsp cinnamon 1/2 tsp nutmeg 1/2 cup melted butter 6-8 apples diced

Mix all ingredients except apples, set aside. Peel and dice apples and place in Rock 'N Serve Large Deep. Top with crumb mixture, micro on med-med high 12-15 minutes.

APPLE STREUSEL BREAD PUDDING

6 Slices Raisin Bread, torn up

1 cup Chunky Applesauce

1/2 cup sugar with 1/2 tsp cinnamon

2 eggs

2 cups milk

1 tsp vanilla

Streusel Topping:

1 cup flour, 1/2 cup packed brown sugar, and

2 Tlb margarine

Place bread in the Large Rock 'N Serve. Add applesauce, sugar and cinnamon. Combine eggs, milk and vanilla in the Quick Shake, shake and then pour over bread. Stir to moisten and then sprinkle with streusel topping. Micro on med-high for 10-12 min. Serve warm or cold with or without cream.

Easy Microwave Cake

1 cake mix (any flavor)

1 can pie filling

3 eggs

Mix thoroughly the 3 ingredients and put in the base of the Oval Microwave Cooker or Large Oval Heat N Serve. Micro on high for 8-12 minutes. Spice Cake & Apple Pie Filling with cinnamon whipped topping.

APPLE DIP

1 8 OZ Cream Cheese

2 tsp sugar

3/4 cup brown sugar

Mix thoroughly. In Lil' Chopper, chop peanuts for topping. Serve with apple wedges.

For my host, earn an extra gift for each goal met.

Do all 3 and receive a bonus. Thanks again for dating a party with me!

Have a dating lined up before I get there

Have \$150 in prepaid outside orders!

Have 10 adult guests in attendance!