

## Wine down with Tupperware instructions

### Items to take with you:

- \*Catalogs, sales flyers, order forms, questionnaires, pens, citrus peelers
- \*Dating gifts for the host and the Host Thank You gift
- \*Wine Accessories Set
- \*2 other items to demo—suggestions: Flat Out 6 piece set, Stuffabowls, Fridgesmarts, Modular Mates Set, QuickChef
- \*consider taking the lemon lime press, utensils and holder set, and other gadgets
- \*Chocolate (Hershey miniatures are perfect —dark and milk chocolate)
- \*3 door prizes

### At the party:

Begin with introductions—ask each person to introduce themselves and tell what they are taking a break from. Also, let them share their favorite Tupperware product.

Give a 30 second commercial "I sell Tupperware because. . ."

Demonstrate the foile cutter, corkscrew, and the pourer. Give each person a glass of wine and tell them to grab some food. After each has a glass, demonstrate how the pump and stopper on one of the bottles.

Talk about the other items you have brought.

Play a recruiting game—like the 6 reasons why I sell Tupperware.

Offer a dating game, like the gift bag. "All around the house are giftbags and in each gift bag is everything you need to get your party started, as well as a gift from me. Just pick up the bag closest to you and bring it to me. We'll get your party scheduled!"

Have each fill out a questionnaire. Give a citrus peeler (or whistle straw) for each one. Tell them they will have several minutes to place an order and you will be giving away 3 pieces of Tupperware from a drawing from the order forms.

## Wine tips to tell your customers:

\*Your refrigerator is about 35 degrees F and about 20% humidity

\*White wine should be kept at 45 to 50 degrees F

\*Red wines should be kept at 55 to 62 degrees F

\*All wines should be consumed within 24 hours of opening, unless they are "resealed", then they can last up to 3 days.

\*To chill white wine, place bottle IN ice for 30 minutes; to chill red white, place ON ice (not in) for 20 minutes, turning once.

\*Keep the humidity level high (about 80%) to keep the cork from drying out—or use a stopper.

### Sangria Recipe:

1/2 bottle of ANY type wine (for sweeter, pick a white like white zinfandel or riesling; for not as sweet, use a merlot)  
(don't spend a lot on the wine as we are going to add to it!)

2 cups frozen berry blend (blackberries, raspberries, strawberries)

Sprite/7UP

juice from 1/2 a lemon

In 2 quart pitcher, place wine, then add frozen berries and lemon juice. Fill the rest of the pitcher with Sprite/7UP. When it's time to refill, just add the rest of the wine and sode.