



**FLIP
FLOP**

And

FRIWOS



HOSTESS FLIP FLOP TIC-TAC-TUPPER

For a \$1000 Party

For each Tic-Tac Toe,

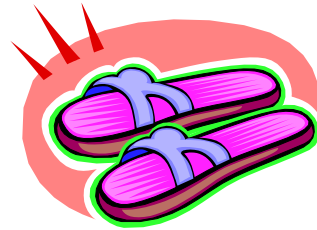
You'll "Flip" over the extra goodies!

Have a Dating
waiting before I
arrive at Party!



\$250 Paid
Advanced Orders
when I arrive

Personally Invite



All your Guests!

Let me tell you
about the
Tupperware
Opportunity

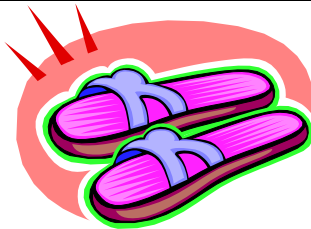


Hold on Original
Date: _____

Have 10+ Adult
Guests at your
Party!



Ask everyone to
bring a friend!



Have

5

Guests I've never
met!

Mail or email your
Guest List to me
by: _____



Have a
\$1000 Party!

FLIP FLOP RULES



Raise your big toe and repeat after me:

"As a member of the Faux Paux Sisterhood, I pledge to follow the rules when I wear flip flops or sandals:

- I will wear flip flops that fit. My toes will not hang over and the sides and tops of my feet will not pudge out between the straps.
- I will not wear panty hose even if my misinformed friend, mother, or sister tells me the toe seam will stay underneath if I tuck it there.
- I will keep polish fresh and intact. I will not cheat by just touching up the big toe.
- I will shave my big toes.
- I will take my toe ring off at the end of the day if my toes swell and begin to look like Vienna sausages.
- I will promise that I will insure my flip flops actually flip & flop, making the correct noise, and I will not drag or slide my feet.
- I will promise to have a real pedicure at least once per season. "

TACO SALAD

1 lb. ground beef	2 T. Tupperware Southwest Chipotle Seasoning
1 head of lettuce	1 tomato
1 onion	1 can of kidney or ranch style beans, drained
1 bag of Fritos	1 bottle (8 oz.) catalina dressing
1 recipe Simply Salsa	sour cream

Brown ground beef in TupperWave 3 Qt. Casserole with Colander. Add Seasoning. Chop in Quick Chef until fine. Wash and tear lettuce, spin dry in Spin'N Save. Place in ThatsaBowl. Use Chop'N Prep to chop onion. Add to lettuce, along with diced tomato and beans. Next, add the ground beef and Fritos. Serve with salsa and sour cream or Catalina dressing. Seal the bowl. Shake well and serve.

