

Death By Chocolate Party!

***Is there a better
way to go?***

Decide on the chocolate treat you want to serve. I'll bring the candy and lots of chocolate ideas and fun. If you know some chocoholics...this party is for you!

In the U.S. how many pounds of chocolate are consumed each year per person?



DEATH BY CHOCOLATE - Is there a better way to go?

We're having a "Death by Chocolate" Tupperware Party and you're invited!

Hostess _____

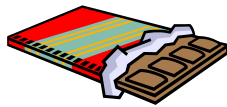
Date _____

Time _____

Place _____

RSVP _____

Come see what's new and what's on sale at the Tupperware Party!



CHOCOLATE, CHOCOLATE, CHOCOLATE

Bring the attached ticket to the party and enter to win a Tupperware Product—FREE!

Here's how you can earn additional drawing tickets:

- RSVP to the hostess..... 1
- Be on time..... 2
- Bring an outside order..... 3
- Bring an adult guest..... 4
- Date your own party..... 5



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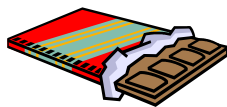
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For a "Death by Chocolate" party, use the special invite. Ask the host which of the special chocolate treats she would like to serve. If she chooses the "Death by Chocolate" dessert, she will need to make it ahead of time. If it is one of the cakes, you could make it at the party.

When you start the party play a get acquainted game by asking everyone their name, how they know the host and their favorite way to eat chocolate...like pudding, cake, whatever.

You can interject some demo during the get acquainted game if something comes up that you could use. For example, someone says chocolate fondue for dipping strawberries etc.

You could pick up the Serving Center and show them that the melted chocolate (which they could melt in the Rock 'N Serve) can go in the middle dip container and put the strawberries & other fruits in the container. They could put cookies and pretzels in the cover and serve their chocolate fondue on this piece. Not to mention how great the Serving Center is for any chip and dip or veggie and dip things.

Someone else says I like banana bread with chocolate chips. You could demo a bowl for mixing the bread, the loaf pan for baking it and the Season Serve for storing two loaves of nut bread side by side; and then add how wonderful it is for marinating etc.

During the demo, be sure to include a chocolate type use for as many pieces of Tupperware you can (after all, it's a death by chocolate party). Be generous with candy kisses or chocolate candy.

When you are done with the party, the host serves the Death by Chocolate dessert or the cake you prepared at the party. Be sure to mention other themes as a choice for the next party.

You can put a Hershey chocolate candy bar and a spatula in a poly bag with the party packet and have it by your table to drum up interest in this type of party.

DIET COKE CAKE

1 can of diet coke mixed with a chocolate cake mix.

Pour batter into fluted round magic form pan and micro on high for 10 minutes.

Let stand 5-10 and serve with Cool Whip or frost.

Everything you need to know about chocolate:

Chocolate...could any one ingredient be more glorious? Doubtful. Chocolate inspires nearly everyone, from the youngest child to the oldest grandfather. You'll undoubtedly be using this most fabulous food often in your cooking. Here's what you need to know to get the most from the chocolate experience.

Chocolate comes in many forms: unsweetened, semi-sweet, bittersweet, milk chocolate and white chocolate (which technically isn't chocolate at all, but has similarities so we'll include it here as well). Chocolate is unique among vegetables in that its fat (cocoa butter) is solid at room temperature. Since this fat melts at mouth temperature, chocolate is an excellent flavor conductor.

Separating most of the cocoa butter out of the liquor makes cocoa powder.

Similar to coffee, cacao beans are dried and roasted before being hulled.

"Chocolate liquor" made from the roasted, ground cocoa bean nibs (the mean of the cacao bean) is what makes chocolate chocolate. Thus, unsweetened chocolate is pure chocolate liquor and about 50% cocoa butter.

Bittersweet chocolate blends at least 35% liquor with as much as 50% cocoa butter, sugar and vanilla. Semisweet chocolate has the same ingredients as bittersweet with the addition of more sugar. Milk chocolate, which contains about 10% chocolate liquor, takes the process a step further by adding about 12% milk solids. White chocolate is made from cocoa butter, milk solids, sugar and vanilla.

When buying white chocolate, look for a brand that contains cocoa butter. There are cheaper versions (which by law cannot be called chocolate) that don't contain any cocoa butter, but their flavor is inferior to those that do.

Store chocolate in a cool, dry place in its original wrapper or in Tupperware. Avoid storing chocolate in the refrigerator. Milk and white chocolates will keep this way for about a year. Darker varieties will keep for several years.

Sometimes chocolate will develop white or gray "clouds" or blooms" on the surface. This just means that the cocoa butter has separated. While it doesn't look pretty, the chocolate is still perfectly fine to use and if you plan on melting it, no one will ever know.

Chocolate may not actually be an aphrodisiac, but it does have some very pleasant qualities. It contains both theobromine, a mild relative of caffeine and magnesium a component of some tranquilizers, so it could be said to perk you up and calm you down simultaneously. It also contains steric acid, a saturated fat that, unlike other saturated fats, may actually lower cholesterol, fractionally.

CHOCOLATE PARTY GAMES

Are you a true chocoholic?

1. In the U.S., how many pounds of chocolate are consumed each year per person?
A) 1.4 pounds; B) 14 pounds; C) 140 pounds (Answer: B)
2. Which contains more caffeine? One ounce of chocolate or one cup of coffee?
Answer: coffee. One ounce of chocolate contains 6 mg, one cup of coffee 93-153 mg.
3. Chocolate is rich in phenylethylamine, a naturally occurring substance in the body, which is believed to: A) fight the blues; B) cause irritability; C) cause drowsiness?
Answer: A. Chocolate contains theobromine, a mild relative of caffeine and magnesium, a component of some tranquilizers, so it picks you up and calms you down at the same time.
4. Who wrote Willie Wonka and the Chocolate Factory? Answer: Ronald Dahl.
Actually the book was called Charlie and the Chocolate Factory.
5. Who is the largest manufacturer of chocolate in the U.S.? Answer: Hershey
6. What was the last color to be added to M & M's? Answer: Blue
7. Approximately how many calories in one pound of chocolate? A) 500; B) 5000, C) 2500 Answer: C Twice as much as 1 lb of beef or one dozen eggs.
8. Too much consumption of chocolate can cause insomnia and tremors? TRUE
9. From what tree do chocolate beans come? Answer: The tropical Cacao Tree

CANDY BAR GAME

Little hill of dirt? (Mounds)
An authors name? (O'Henry)
A famous street? (5th Avenue)
Some jolly fellows? (3 Musketeers)
Happens almost every Friday? (Payday)
What bees make? (Bit O Honey)
Nut and some happiness? (Almond Joy)
Greasy one of five? (Butterfinger)
A planet? (Mars)
Famous Ballplayer? (Babe Ruth)
A heavenly body? (Milky Way)
Wife wants from her husband? (Kisses)
A Giggle? (Chuckles)
A sour drip? (Lemon Drop)
Helps if you were drowning? (Life Savers)

For this game, just put some prizes out and ask these questions...what candy or candy bar is a "little hill of dirt"? The first person to call out the answer picks a prize. Or you can hand out candy kisses for right answers and the person with the most kisses wins a prize.

Mmmm Chocolate!

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DEATH BY CHOCOLATE DESSERT

1 pkg fudge brownie mix, prepared as per directions and cooled.

2 pkgs chocolate mousse

(Substitute Mousse in a Minute recipe if you cannot find this)

16 oz cool whip

Heath bits

1/4 cup chopped pecans



Crumble half of the cooled brownies in the bottom of the Large Ice Prisms Bowl. Prepare the chocolate mousse as directed and put 1/2 on the crumbled brownies. Spread 1/2 the Cool Whip on the mousse and sprinkle with half the Heath Bits and 1/2 the chopped pecans. Repeat the layers and refrigerate overnight.

MOUSSE IN A MINUTE

Combine 3 cups of cold milk and a large pkg of instant chocolate pudding. Mix per package directions. Add 2 cups of Cool Whip, blend in and refrigerate for 5 minutes before using.

DEATH BY CHOCOLATE CAKE

10 oz bag of chocolate chips

4 oz pkg chocolate instant pudding

1 1/2 cups milk

2 eggs

1 chocolate cake mix (not pudding in it)

Mix ingredients together and pour into 3qt Tupperware Casserole with Cone. Micro on high for 11-14 minutes. Let stand for 5 more minutes. Serve with ice cream or Cool Whip if desired.

5 MINUTE BROWNIES

2 eggs

1 cup sugar

1/2 tsp salt

1 tsp vanilla

1/2 cup melted butter

3/4 cup flour

1/2 cup cocoa

Mix all ingredients and put in the 1 3/4 qt Tupperware Casserole. Micro on high 5 minutes. Let stand for 5 minutes. Cut and serve. These are so good you can make them, bake them and eat them in under 15 minutes!

OH for those chocolate days!!

OVER THE TOP CAKE

1 pkg German chocolate cake mix prepared according to box directions

.5 cup fat free sweetened condensed milk

12 oz jar fat free caramel sauce or hot fudge sauce

Non stick spray

OPTIONAL: 8 oz container Cool Whip

Heath bits

Pour batter in the 6.25 cup Heat 'N Serve container. Do not scrape bowl clean. Microwave uncovered on high for 6-8 minutes or until toothpick tests clean. Rotate cake every 2 minutes if you don't have a turntable. Allow cake to cool 5 min. before inverting on serving plate. Using a large diameter straw, poke several holes in the cake. Pour the condensed milk over these holes allowing time for cake to absorb milk. Pour caramel sauce over entire cake. Serve by itself or with whipped topping and toffee bits.

CHOCOLATE MINT CAKE

1 pkg chocolate cake mix, pudding in the mix

1/3 cup + 3 TLB Crème de menthe

1 jar fudge topping

8 oz Cool Whip

Green Food Coloring

Prepare cake mix as directed, substituting 1/3 cup Crème de Menthe for 1/3 cup of the liquid. Bake and cool (can by 9 x 13 or 2 round layers). Pour fudge topping on the top of the cake (or between the layers). Mix Cool Whip with 3 TLB Crème de Menthe and green food coloring. Frost the cake with the Cool Whip mixture.

MYSTERY GERMAN CHOCOLATE CAKE

1 chocolate cake mix

1 cup sour cream

3 eggs

1 cup water

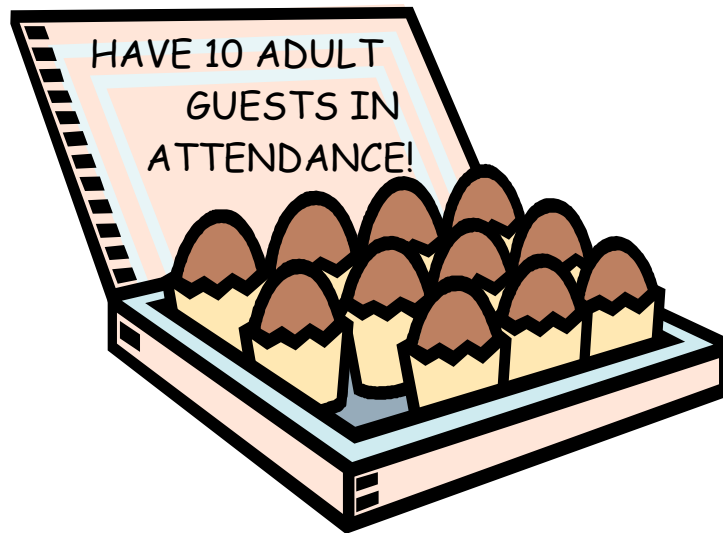
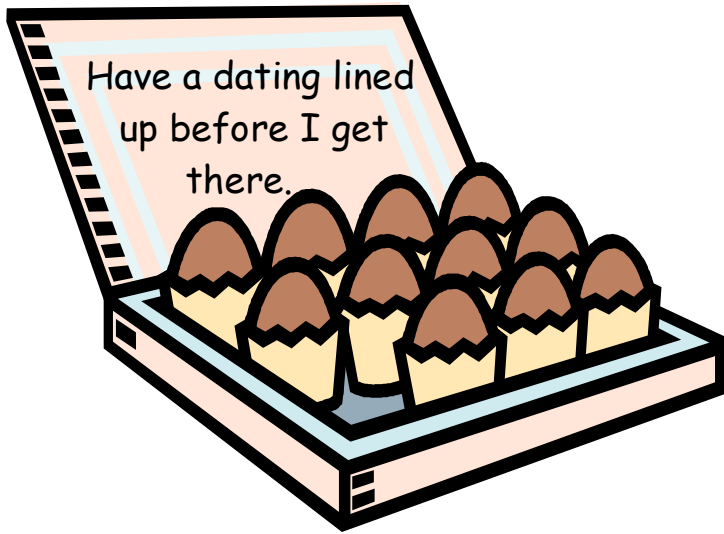
1 can coconut pecan frosting

Combine first 4 ingredients and mix well.

Pour into fluted round magic form pan.

If desired you can mix the frosting with a little more coconut and pecans. Spoon frosting on top of the cake mix (before microwaving). Frosting should not touch the sides of the pan. Micro on high for 12 minutes. Let stand 10 minutes and invert, frosting will be on the top.

FOR MY HOST: Earn an extra gift for each goal met. Do all 3 for a bonus. Thanks again for being my special host!



DO ALL 3 FOR ANOTHER GIFT!