



Dinner Hosting Guide

How to have a Great Saladmaster Dinner!

Thank You! For deciding to host a Saladmaster Dinner Show. You are the ones that make everything possible in our business....our wonderful Host and Hostess! It is through fine people like you that allow us to meet and share our amazing Healthy Cooking Concepts with other people just like you. We know you are the True heroes in our business..... Thank you very much, let's have **FUN!**

How do I host a Saladmaster Dinner?

1. It starts with brainstorming a list of 10 potential guess. Why 10? Because not everyone will say "yes" to your invitation. **And our main goal is that you earn your hosting gift!**
2. Invite your guests. Your guests are going to be interested in what they are attending. When you invite them, let them know that the Saladmaster Health and Nutrition program is designed to "enhance" their lifestyle through proper food preparation. Let them know they will see food prepared in a low fat, low cholesterol, heart healthy way.

What Do I Say To My Guests?

"We are inviting you to join us at our home for a "Saladmaster" Health & Nutrition Dinner Show. We're going to have a great time! The cooking show is about proper food preparation. We will taste food prepared in a low-fat, low-cholesterol, healthy way. *No one is obligated to buy anything.* We're hosting the show on date at time, and if you attend we'll be getting a great gift. Can you help us out?" (please let them know it will be 2-3 hours long). Also, suggest your guests to bring a pan from their kitchens for our Educational Pot test. If you would like an e-mail invitation, visit: www.saladmaster.info/

What Do I Not Say?

Please do not discuss the price. Because they are under NO obligation to invest in anything.

Please do not say it is "pots and pans". Because everybody has pots & pans, this is a High Quality, Semi-Vacuum Healthy Cooking System & Cooking Equipment that we will be sharing.

Whom Should I Invite?

Plan to invite people that are dependable, responsible and are health conscious or have health concerns. People looking for a part-time or full-time career opportunity also enjoy the show.

When inviting guests, simply explain that there is *no financial obligation on anyone's part and we'll have an enjoyable evening of learning and dining.* Suggestions:

- Invite couples who appreciate nice things.
- Invite couples who are health conscious.
- Invite people who like to cook.
- Encourage guests to be on time.
- If children are present we need your help- have some one or something entertain them during the event. (please let the chef know if kids will be present)

1-We encourage you to invite **Couples** to attend your dinner show. This means:

They are partners, married or engaged to each other or make purchasing decisions together.

2-You must invite **Qualified** couples to attend your dinner show.

Couples in attendance must be gainfully employed or have a retirement income. Although no one has to purchase anything from us in order to receive your gifts, your guests must have the ability to invest (whether through a cash or credit method) if they wanted to.

Visit saladmaster2.0video.info or Call Your Saladmaster Chef Damon 707-849-3885 with any questions.

We Will:

Prepare a complete, healthy and nutritional meal while sharing valuable nutritional information.

Furnish ALL the food.

Arrive 20-30 minutes early to set up.

Clean up after ourselves.

Present you with a WONDERFUL Quality hosting gift as a "Thank You" for helping us advertise!

Your Only Requirements:

- Invite three or four couples (6-12 people) over to a fantastic night with Saladmaster.
Tell them to bring their appetites and sense of humor!
- Furnish plates and utensils & mixing bowl we can use.
- Furnish a non-alcoholic beverage of your choice.
Enjoy the meal.

Dinner Qualifications:

- Invite three or four couples (6-12 people) over to a fantastic night with Saladmaster.
Tell them to bring their appetites and sense of humor!
- We need all couples to watch the whole entire dinner show- so you can earn and receive your hosting gift.
- *Please no t.v. or music on during the dinner show- this is a fun and educational time.*

What If I Need To Reschedule or Cancel?

PLEASE DO NOT RESCHEDULE OR CANCEL YOUR DINNER SHOW!!

Unless there is an emergency situation, we ask that you keep your commitment to host the show on your scheduled date. Our Consultants are paid based on the number of shows they cook and a last-minute cancellation puts them out of work and can mean the potential loss of very large bonuses. No matter what, even if all of your guests cancel on you, our consultant is committed and will still be there to cook a wonderful meal for you and your family (you wont receive hostess gift). We ask for the same level of commitment from you. So PLEASE do not reschedule or cancel your dinner show!!

What Hosting Gift Do I Get?

1st FREE Hosting Gift: Saladmaster Machine (Food Processor) \$430.00 value

2nd FREE Hosting Gift: 8 piece Cutlery Set \$435.00 value

3rd FREE Hosting Gift: 5 Qt Gourmet Wok \$ 590.00 value

4th FREE Hosting Gift: 1 ½ Qt Sauce pan \$590.00 value

*If you do not qualify for the free Hosting gift- You will still receive our insulated bowl or kitchen shears.

Sample Menu

Entree' Choice

Vegetarian Lasagna: Layered with Marinara Sauce, Diced tomato, Veggie meat substitute, Pasta, Ricotta cheese (Or tofu if Vegan) Fresh Spinach, Mushrooms, Zucchini Topped with mozzarella cheese (Or Vegan Dairy free)

or Vegetarian Enchilada Pie Layered with Chayote squash, corn tortillas, green chilies, veggie meat substitute, black beans, mild enchilada sauce and jalapeño jack cheese(Or dairy free vegan cheese)

or Fried Chicken fried without adding oil (mushrooms optional)

Side Dishes 1. **Low -Carb Potato & Onions**

2. **Fresh Vegetable Medley:** (Broccoli, Carrots, Cabbage, sweet Corn)

3. **Fresh Rainbow Salad Slaw** with Dressings

Dessert Choice **Famous Organic Salad Cake (also called Garden Cake or "Compost Cake")**

Chocolate cake with raspberries mixed with organic Agave nectar.

Apple Spice cake with cinnamon apples with organic Agave nectar.

Lemon cake with Wild Blueberries mixed with lemon and organic Agave nectar. (Ask for Gluten Free)

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