



You're Invited To :

**A Healthy, Gourmet, and Organic Catered Dinner with Dessert Too!
Watch & learn unique cooking methods.**

I would like to extend an invitation to you to join me in my home for a full-course, catered dinner. A Saladmaster Chef will prepare our dinner using some of the finest, professional quality cooking system and kitchen tools available from Saladmaster. This will be an enjoyable evening shared with others. Come Learn about fascinating, cutting edge knowledge regarding nutrition, cookware and cooking methods.

Where:

Time:

RSVP:

Come Learn about:

- More efficient healthy cooking methods
- How to keep more nutrition in our cooked foods
- The health effects of various types of cookware

The demonstration & preparation and cooking of the meal is a fascinating, eye-opening, learning experience - - *discovering how you can cook a multi-course, gourmet meal in a very short time* , in itself, is impressive! You'll also be amazed by the "taste-for-yourself test," when a solution of water and baking soda (which reacts like natural salts in food) is heated in different types of cookware, (i.e.: porcelain, Teflon, aluminum, glass, cast iron, and even high-quality stainless steel, vs. in Saladmaster's (the highest cookware quality in the world!) surgical titanium steel. This taste test is amazing! The proof is in the pudding, or the "soda soup", so to speak. It is astounding to experience and realize the chemical reactions various types of cookware has with the foods we ingest and how that affects our health.

P.S. You and your guests should plan to be present for three hours.

Saladmaster[®]
We Change Lives