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The Pampered Chef®



GET NEW-SEASON *savvy*

page 6

SAY *yes* TO LOS CABOS

page 5

EARN YOUR TPC PERFORMANCE *Award*

page 2



SPRING INTO ACTION

*Sow the seeds of business
success this spring.*

REFRESH YOUR STONEWARE KNOW-HOW. Brush up on the benefits of the Stoneware you currently use at Shows and you'll be ready to sell the oven-to-table wow factor of new Contemporary Classics™.

➤ **Get selling tips, videos, updated pricing and the discontinued products list** on Consultant's Corner > Products & Recipes > Product Marketing > 2015 Spring/Summer Product Training.

THROW A SPRING FLING PREVIEW PARTY. Host your own Show. Make it a host appreciation or Station-Style recipe night to springboard new bookings. Raffle off the Host Rewards or use them to build your kit with new products.

➤ **Explore the brand new Station-Style recipe cards and resources** on Consultant's Corner > Products & Recipes > Cooking Shows > Station Shows.

EARN TPC PERFORMANCE AWARDS. Use new season products to set personal commissionable sales soaring and earn a Performance Award plus Pampered Chef® dollars: 150 PC dollars with the \$40K award, 200 PC dollars with the \$50K award and 250 PC dollars with the 60K award. All recipients receive a unique award to wear on their Consultant aprons. Earning period ends May 31, 2015.



➤ **Get details on** Consultant's Corner > Recognition & Incentives > Awards & Recognition > Excellence Awards Expands.

CELEBRATE MOMS. Mother's Day is May 10. Starting March 1 through April 30, you can offer customers three unique gift ideas any mother would love: The Wine & Cheese Lover Gift Bundle, The Pizza Essentials Gift Bundle and The Easy Entertaining Gift Bundle.

➤ **Find complete details** on the flyer in this issue and on Consultant's Corner > Recognition & Incentives > Guest Specials.



Get a new look for
spring

Logo wear, banners, business cards and accessories. Get them all at The TPC Logo Shop! Brand and market your business through our approved Canadian vendor. Consultant's Corner > Promoting & Building Your Business > TPC Logo Store





Ask *why*

When Consultants have a successful business, it's not only what they do that makes them successful; it's *why* they do it. Even if the *why* for starting a business began as paying off debts or saving for school, perceptive Consultants soon realize what a difference our business can make in their own lives, the lives of others and, through charitable giving programs, the greater community.

When you reach out to book, sell or recruit, remember the life-changing possibilities — the *why* — of what you're offering:

Suggesting a Freezer Meal Workshop can help busy families enjoy dinners together more often.

The laughter and shared cooking experience of a Station-Style Show teaches customers the power of putting our tools to work in their own kitchens.

Your offer of the opportunity could let a parent stay home with a young child.

Inviting everyone to round up their orders feeds the hungry in their neighborhoods.

By passionately and consistently sharing our possibilities, good things happen in your own business:

- Incentive trips
- Teams to nurture
- Monthly commission cheques
- New titles
- TPC Performance and Excellence Awards

And most importantly, a feeling of accomplishment like no other. When you remember the *why*, you'll find the answers to a better business.

Janice
Vice President
International Business Operations

5 things to do while waiting for NATIONAL CONFERENCE

- 1 Book** extra Shows each month. When registration opens in May, you'll have fees and travel expenses covered.
- 2 Plan to meet** your PC idol. Correspond with a Consultant (any level) whose business you admire so you can meet face-to-face at Conference and pick up on her/his techniques.
- 3 Take a hard look** at your business. Decide where you want to take your business then sign up for applicable Conference workshops.
- 4 Buddy up.** Conference is more fun with friends. Go as a Team, or recruit the friend you know would make a great Consultant and plan to attend together.
- 5 Promote.** Get more training when you recruit more Team members. Promote to Team Leader or above and attend National Leader Day. Same location, more specialized training.



NATIONAL LEADER DAY
Aug. 6, 2015
Toronto, ON

NATIONAL CONFERENCE:
GATHER 'ROUND
Aug. 7 – 8, 2015
Toronto, ON

March 2015
HOST SPECIAL

GET
60%
OFF
ANYTHING

from our
new catalog



INCLUDING SETS &
NEW PRODUCTS!

CHOOSE
ONE ITEM

WHEN GUEST SALES ARE
\$200 - \$749.99

CHOOSE
TWO ITEMS

WHEN GUEST SALES ARE
\$750 OR MORE

See flyer on Consultant's Corner
for complete details

just ask an expert

Forward March!

dear expert,

As a stay-at-home mom, I'm not leaving the house as much as I used to, and when I do, I don't think to talk about my business. How can I escape this rut?

signed, silent mom



dear mom:

As the proprietor of your own business, you are a professional, so think of yourself as a work-at-home parent. Children are a tremendous asset to

your business. My kids are fully aware of what I do, and tell everyone I'm the Pampered Chef® lady. Try these tips when you're picking the kids up from school, practice or running errands:

Shop your own store. If you're giving teachers, coaches or activity leaders a gift, give a cookbook or spice, and make sure your business information is on it. Let them know you're available for fundraisers.

Take your business with you. Tuck recipe cards and mini catalogs into your purse, Catalog Tote or diaper bag, so you'll be ready to start a conversation about your business when you're shopping or picking up the kids from school, rehearsals or games.

Brand yourself. Wear logo gear and look polished. It's the little things people notice and you never know where chance meetings and conversations can lead.

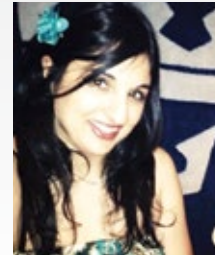
Keep talking,

Teresa Jackson
Director, AB

dear expert,

How can I excite my guests to spend more in March?

signed, seeking sales



dear seeking:

This is what's working in my business.

Demonstrate big-ticket items. For the first time in my PC career, I started using the Grill Pan and

Press at Shows. Over three months, I sold 10 sets, which added more than \$500 of sales monthly. Even better, try a Station-Style Show and get hosts and guests to use the higher-priced item so they can tell all their friends how great the product is for even more sales and bookings.

Talk about gift-giving. We have professional-quality kitchen tools to make the bride-to-be, graduate, new home owner — anyone — thrilled to receive a unique gift they cannot get in stores.

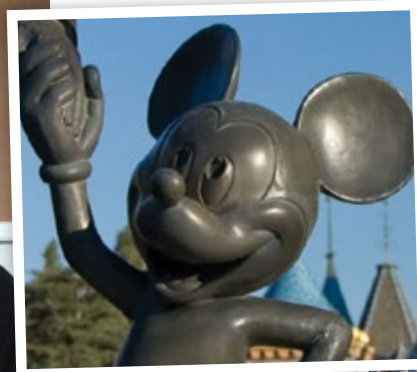
Use the Guest Special. If you notice guests are just shy of earning the Guest Special, say, "If you purchase another product for \$X, you'll get a (Guest Special product) for free. It's like a buy one, get one free," then pass them a catalog. Most guests take me up on this.

happy selling

Sylvia Parks
Director, ON

BOOK IT, KEEP IT, BOOK AGAIN!

Listen to "Let's Talk Bookings!"
on Consultant's Corner for more.



Los Cabos lowdown

Brandie is aiming for level 2 of the Los Cabos trip, and wants you to come along:

- Aim for the top level from the start.
- Break down your goals by month, Shows, sales average; whatever makes sense to you.
- Stay focused on your goal: use the tracker.
- Recruit.
- Offer a variety of Shows and Workshops.
- Learn from every opportunity: participate in training, connect with leaders and achievers.
- Share your goal and ask for what you need.



DISNEYLAND® DREAMS COME TRUE

British Columbia Director **Brandie Fusaji** knew she wanted the Disneyland® trip for her family. By Dec. 15, level 3 was in her grasp. How did she close the gap in just 15 days?

“As soon as Disneyland® was announced I knew I wanted to earn it,” says Brandie, “but I’d been a Consultant for less than a year. I told my husband I was aiming for level 2, but didn’t say anything about the trip to our three children.”

Recruiting hits her radar

Immediately she broke down her points into monthly Show goals, including sales average per Show. “I soon realized if I didn’t want all that sales pressure, I had to build my Team. Recruiting would increase my point level dramatically, and by stepping up from Team Leader to Director, I’d need fewer total points.”

Brandie soaked up training on recruiting and helping new Consultants build their businesses. “I took online courses, listened to conference calls from my upline and got some great coaching from all levels of Consultants, from both within and outside of my upline.”

Fast-forward with Freezer Meal Workshops

By August, she’d earned level 1. She also started offering Freezer Meal Workshops. “It tripled my business in a matter of weeks, and I recruited four people through workshops.”

By Dec. 15, Brandie had completed the last Show on her 2014 calendar, just shy of earning level 3. Though she’d recruited five (!) Consultants in December and worked with them to qualify, she knew she had to make things happen on her own to reach the top trip level.

“When Mellisa Toennies (Advanced Director, AB) found out I was so close to level 3, she told me, ‘You cannot NOT do this.’ She coached me on how to go for the daily sales I’d need, even though I’m not part of her downline.

“Using email, Facebook® and personal contact, I told everyone, ‘The Fusajis need \$X in sales to get to Disneyland®.’ Because I asked, people stepped up. Customers who had just ordered, ordered more. Past customers and hosts, local and non-local: everyone helped. By Dec. 31, the Fusajis were indeed going to Disneyland at level 3!”

spring 2015

PRODUCT REVIEW

fresh ideas to empower your bookings and sales

INTRODUCE CONTEMPORARY CLASSICS™

Oven-to-table entertaining means fewer dishes and more WOW at every meal for your customers. Contact customers who've purchased a glazed piece in the past. Our fresh additions can easily integrate new colors and shapes into their collections.

make your faves

You don't have to change your Show to sell new products. You can make your favorite Stoneware demo recipes in the new bakers. Even new Consultants can demo the Large Bar Pan in their kit and then talk about the glazed options available.



free to share

Your best sales tool is a host or guest who says, "I LOVE my Stoneware!" Build that love and connection with customers using the sharable, digital *Contemporary Classics™ Stoneware Recipe Collection*. Here's how:

- 1. Download it FREE** at Consultant's Corner > Products & Recipes > Product Marketing > Stoneware.
- At Shows, say, "With your Stoneware purchase today, I'll email you a complimentary recipe collection."
- At checkout, remind them about the cookbook to establish future value and service, saying, "I know you'll love that Large Baker. I'll be sending you a free recipe collection so you get the most use out of your purchase."



Use the Shallow Baker with Large Bar Pan recipes.



Use the Large Baker for Rectangular Baker recipes.



Use the Small Baker to make Square Baker recipes.



PRODUCTS THAT BOOK

the 12" (30-cm) steamer insert

Your customers are looking for meals that are healthy and simple. Steaming seals in flavor and eliminates the need for added fats. It also preserves nutrients. You'll be right on trend with a new big-ticket booking tool your customers have to see to believe.

BOOK IT BY PHONE

Try saying, "We've come out with this new Steamer that goes inside our already-fantastic 12" (30-cm) Skillet or your Stir-Fry Skillet. The best way I can show you our Steamer's versatility is if we gather your friends and teach them an amazing, new, healthy one-pot way to make your food taste absolutely fabulous. When can we have a fun workshop at your house to teach this?"



4-Section Tray



Open Tray



cool & serve inserts

The entire Cool & Serve collection lets you take and book business anywhere. The new trays and the On-The-Go Insulated Cool & Serve Carriers can help excite new customers to book healthy-themed salad Parties, and create new add-on sales opportunities with customers who love their trays.

BOOK AT THE OFFICE

The new Small Cool & Serve 4-Section Tray is perfect for snacks. Keep one sitting on your desk at work filled with fruit and cheese. Everybody's going to come by to get a little nibble throughout the day. It's a great way for Consultants who work a job in addition to their Pampered Chef® business to get that product in front of everybody.



TIP FROM TPC

"Let guests know the 4-Section Tray makes a really cool protein pack. Protein is important for healthy eating. Fill this with some hard-cooked eggs, some cheese, nuts and grapes."

— JON GLASER,
PRODUCT APPLICATION SPECIALIST

- close & cut -
A MUST-SEE THIS SEASON



BOOK ON FACEBOOK®

Take photos of how you use it in your own kitchen. Post those pictures on social media, including Facebook and Pinterest, or email them to customers. Say, "This is a product that will help you every single day in your kitchen. Give me a call so I can talk to you about it."

SELL AT SHOWS

Share your own *wow* moment with the tool. For example, say, "What really impresses me about the Close & Cut is that I can put mozzarella balls in here and cut them completely in half and they still hold their shape; pretty enough to throw into a salad. It's so safe and easy to cut, and my fingers don't get messy."



TIP FROM TPC

"The Close & Cut makes foods go farther. Cut a chicken breast in half and you have two servings. This saves money, plus foods cook faster! Also, you can take bagels and make bagel thins for healthier sandwiches and get more servings out of a normal-sized portion."

- FRAN COURSEY, DIRECTOR OF PRODUCT DEVELOPMENT

SELLING SUPPORT



fresh & fast main dish salads

The six new salad recipes this season are easy to make, and seamlessly integrate your favorite tools with new products. Just by showing different tools and different ways to use them you can do one recipe each month for six months, and book on the anticipation for next month's Show.

SELL & BOOK WITH TOOL SKILLS

At Shows, say, "I love how each of the salads features a different tool: the Simple Slicer with the *Shaved Brussel Sprout Salad* and Serrated Peeler with the *Ribboned Melon & Chicken Salad*."

glass mixing bowls

Sturdy, multi-functional, compact storage — a staple every kitchen needs. The beautiful tempered glass is the same kind used in your Batter Bowls. A set of three nesting bowls, they're all-in-one pieces, perfect for mixing, microwaving and serving.

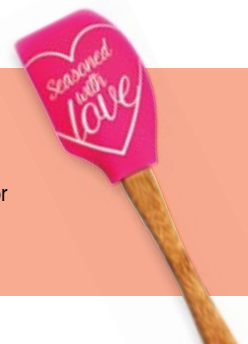


SELL EFFICIENCY

Try selling it this way. "It's a set of three and they nest in each other. You can mix in them, put them in the microwave and even serve in them."

FRESH IDEA

Wrap up a Seasoned with Love scraper with the nested Glass Mixing Bowls and a bow for a fantastic gift display — perfect for bridal showers, wedding gifts and housewarmings. Try it for a fair booth or event table this season.



Spring Clean YOUR SHOW Style

*If your Shows could use a breath of fresh air, give Station-Style Shows a try and get ready for a spring season of success. Read why **Marci Sheward**, Saskatchewan Senior Director, and **Michelle Owen**, British Columbia Advanced Director, have switched to Station-Style Shows and aren't going back.*

I made the switch and I'm glad because ...



Michelle: ... Sales are up, bookings are way up and everyone is commenting on how much FUN it is.



Marci: ... Recruit leads have increased, so have bookings, and sales have held their own. These Shows don't feel like work.

What's really effective is ...

Michelle: ... Shop and Share time. Start by saying, "Nobody got to use all the tools, so please share what you loved at your station." Give out tons of tickets. Then let them earn more tickets by asking about the business and hosting.

Marci: When their friends are talking during Shop and Share, they listen! Combined with an effective power tool talk that lets guests know what to watch for, and well-written station cards helping them experience the tools firsthand, it's a perfect formula.

These Shows work because ...

Michelle: ... Fun is their key to success. Everyone gathers around and laughs a lot while cooking together. Fun is the reason I'm getting so many bookings.

Marci: ... For me, it's like facilitating a ladies' night. To the guest, a Station-Style Show focuses on fun. I always tell my hosts to get ready, it's going to be loud.

Go to Consultant's Corner > Products & Recipes > Cooking Shows > Station Shows for a complete Station-Style Show how-to, including recipes.

HAVE
Station-Style
Shows put bounce
in your business?

Email us at
TPCShowSuccess@
pamperedchef.ca
and let us know!

Good news, Freezer Meal Workshop fans! NEW Menu 4 Soups & Chilis recipes are available on Consultant's Corner at Products & Recipes > Cooking Shows > Freezer Meal Workshop > Menu Plans.

SHOW TALK

Baa, Baa Truffle Sheep

You'll keep coming *baaack* for more of these sheep truffles. Make truffle dough in the **Manual Food Processor** from vanilla sandwich cookies and cream cheese. Dip **Small Scoop**-sized balls of the mixture into melted vanilla almond bark, then in white chocolate shavings (made using the **Rotary Grater** for a perfect sheep's wool texture). Attach a Jordan almond head and make a face and ears with frosting and sprinkles.

PRODUCTS YOU NEED:

Manual Food Processor, Small Scoop and Rotary Grater

Funny Bunny

No ifs, ands or *butts* about it, this is one adorable treat! Mix 1 package of store-bought sugar cookie dough with $\frac{1}{2}$ cup (75 mL) of flour and refrigerate 30 minutes before rolling out. Cut out bunny bodies with a **2½" (6-cm) Biscuit Cutter**, feet with a **1½" (4-cm) Biscuit Cutter** (shape into ovals) and tails with **The Corer™**. Bake, assemble and frost as shown (those are coconut shavings on the tail).

PRODUCTS YOU NEED:

Biscuit Cutters, Coating Tray and The Corer™

Spring Chickens

These baby chick cookies look like they came from a pricy bakery, but they're so cheep to make! (Sorry, we couldn't help ourselves.) Prepare store-bought slice-and-bake sugar cookie dough according to package directions. After baking, cut out several flower shapes using the **Fruit & Cheese Cutter**. Cut each flower in half to make wing shapes. Once cooled, top everything with yellow-tinted frosting then assemble and decorate with yellow sugar, gumdrop sections for feet and beak, and mini chocolate morsel eyes.

PRODUCTS YOU NEED:

Biscuit Cutters, Fruit & Cheese Cutter and Small Spreader

Party Animals

Enhance Easter gatherings, spring brunches, baby showers and other seasonal celebrations with these sweet treats.



For more tips to share at Shows, go to Consultant's Corner > Products & Recipes > Show Talk.

did you know you can earn up to 27% COMMISSION every month?

THE HIGHER YOUR SALES, THE HIGHER YOUR COMMISSION!

GET SET FOR SUMMER

EARN THESE BEACHIN' CONVERSATION STARTERS

APRIL ▶ TERVIS TUMBLER

SUBMIT 2 SHOWS

IN APRIL

receive a

◀ TERVIS TUMBLER ▶

FREE!

TERVIS ROCKS

- ▶ Lifetime guarantee ▶ Double insulated for hot or cold beverages
- ▶ Dishwasher-safe ▶ BPA free ▶ Made in America



WOMEN'S



MEN'S

24 OZ

MAY ▶ BEACH TOWEL

SUBMIT 2 SHOWS

IN MAY

receive a

◀ BEACH TOWEL ▶

FREE!



WOMEN'S



MEN'S

30" x 60"



Note: To receive the April and May promotions FREE, a total of TWO or more Shows* must be submitted in the earning month. Tervis Tumbler: April 1 – 11:59 p.m. CT on April 30, 2015. Beach Towel: May 1 – 11:59 p.m. CT on May 31, 2015. Consultants will receive either the women's or men's version of the Tervis Tumbler and Beach Towel based on the gender that is on file with The Pampered Chef®. If no gender is on file, award will default to the women's version. Tervis Tumbler and Beach Towel will ship as earned.

*A qualified Show is \$200 in guest sales before tax & shipping
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The Pampered Chef®

HELP
WHIP
CANCER®
CUISONS POUR VAINCRE LE CANCER

OFFER SHOWS TO *Help Whip Cancer*®

You have a Show for every host, including Fundraiser chairpersons. Set the stage for May Help Whip Cancer® success now. By Mar. 16, all the party planning materials will be at your fingertips on Consultant's Corner > Promoting & Building Your Business > Help Whip Cancer.

1. Submit 2 Shows in March to earn pink products.

Having the pink tools at Shows in March and April excites guests to book Fundraiser Shows in May.

2. Book 2 Shows a week for May. Email past hosts who love to volunteer or support causes. You have the perfect Party for them: a fun-raiser! Tell them that in May, up to 25% of total sales from Help Whip Cancer® Fundraiser Shows and \$1 for every pink product sold goes to the Canadian Cancer Society.

3. Call customers who said, "Maybe someday." Not every host is motivated by free products. Let people know this is a special way to fund breast cancer research, awareness and education.

We're celebrating
10 years

of supporting the Canadian Cancer Society by aiming to raise \$50,000 this May.

Let's work together to make it happen!



Hunger IS YEAR-ROUND

It's easy and important to continue your Round-Up from the Heart® efforts, even as focus shifts to the May Help Whip Cancer® campaign. Try these ideas from Consultants who each collected more than \$500 for Round-Up this past fall.

"Use the Nourish Soup Bowl for serving, or pass it to collect tickets or draw slips. As it's passed, explain that for every bowl purchased, we contribute \$2 to Food Banks Canada. So the bowl not only sets a place at their own tables, but also helps other families set a place. Describe rounding up orders to any amount as a donation to local food banks." **Kim Moreau**, Advanced Director, ON.

"Share that the purchase of our beautiful and functional Nourish Soup Bowl has a huge impact on the hungry. Citing statistics* on how many food bank users are children, our seniors and the disabled/handicapped, is eye-opening." **Mellisa Toennies**, Advanced Director, AB.

*Get statistics on Consultant's Corner > Charitable Giving > Round-Up from the Heart > Nourish Soup Bowl Flyer.



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CONSULTANT NEWS

A publication for Consultants of
The Pampered Chef — Canada Corp.

PAMPEREDCHEF.ca

Please submit ideas and suggestions to:
canada_editor@pamperedchef.com

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facebook.com/pamperedchefcanada

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Important numbers
Home Office/Solution Center
Phone (800) 342-CHEF (2433)
Fax (630) 261-8566

Canadian Sales Office
Phone (905) 475-7658
Fax (905) 475-7966

SolutionCenterCA@pamperedchef.ca

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
2015 march						
1 Spring selling season begins!	2	3 Check your be GREAT! e-bulletin	4	5	6	7
8 Daylight saving time begins	9 Direct deposit/ commission cheques mail	10 Check your be GREAT! e-bulletin	11	12	13 Mid-month mail/fax orders due	14
15 Mid-month electronic orders due	16	17  St. Patrick's Day Check your be GREAT! e-bulletin	18	19	20	21
22	23	24 Check your be GREAT! e-bulletin	25 Mid-month commission cheque direct deposit	26	27  order deadline	28
29	30	31 Last business day mail/fax/electronic orders due Check your be GREAT! e-bulletin				

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
2015 april						
5 Easter Sunday	6	7 Check your be GREAT! e-bulletin	8	9 Direct deposit/ commission cheques mail	10	11
			New Director Academy Apr. 9 - 11			
12	13	14 Check your be GREAT! e-bulletin	15 Mid-month mail/fax/ electronic orders due	16	17	18
19	20	21 Check your be GREAT! e-bulletin	22	23	24	25
26	27 Mid-month commission cheque direct deposit	28 Check your be GREAT! e-bulletin  order deadline	29	30 Last business day mail/fax/electronic orders due		

PROMOTIONS & PROGRAMS

Listen to **“Let’s Talk Bookings!”** on Consultant’s Corner for ideas to boost bookings and sales!

	MARCH	APRIL	MAY
HOST SPECIALS	<p>March hosts get 60% off any ONE product or set in the new catalog.</p> <p>When guest sales are \$750 or more, hosts can select TWO products or sets in the new catalog at 60% off.</p>	<p>April hosts choose one piece of select open stock cookware at 60% off. 15 items to choose from!</p> <p>When guest sales are \$750 or more, hosts can add 4 select cookware sets to their choices.</p> 	<p>May hosts choose one at 60% off:</p> <ul style="list-style-type: none"> • Cool & Serve Square Tray, Open Tray and Large Carrier Set (SL60) • Cool & Serve Square Tray and Open Tray Set (SL59) • Family-Size Quick-Stir Pitcher® (SL63) • Small Cool & Serve Square Tray, 4-Section Tray and Small Carrier Set (SL62) • Small Cool & Serve Square Tray and 4-Section Tray Set (SL61)
Mother's Day Special	<p>Special pricing on Mother’s Day Gift Bundles from March 1 to April 30.</p>		
Online & at Shows	<p>With a \$90 purchase, guests choose one FREE:</p> <ul style="list-style-type: none"> • Collapsible Serving Bowl (1.9-L) (RN73) • BBQ Cleaning Brush (RN71) • BBQ Tongs (RN69) • BBQ Turner (RN70) • Quick-Stir Pitcher® (2-L) (RN72) 		
GUEST SPECIALS	<p>With a \$90 purchase, guests choose one FREE:</p> <ul style="list-style-type: none"> • Classic Scraper (RN50) • Mix ‘N Scraper® (RN47) • Master Scraper (RN52) • Skinny Scraper (RN51) • Micro Scraper (RN53) • Small Mix ‘N Scraper® (RN48) • Mini Mix ‘N Scraper® (RN49) 	<p>May Only: Guests can purchase Help Whip Cancer® products. \$1 contributed to the Canadian Cancer Society for each product purchased.</p>	
CONSULTANT SALES PROMOTIONS	<p>SUBMIT 2 SHOWS IN MARCH</p> <p><i>receive all the new HWC PRODUCTS</i></p> <p>free!</p> 	<p>SUBMIT 2 SHOWS IN APRIL</p> <p><i>receive a Tervis tumbler</i></p> <p>free!</p>  <p>WOMEN'S MEN'S</p>	<p>SUBMIT 2 SHOWS IN MAY</p> <p><i>receive a beach towel</i></p> <p>free!</p>  <p>WOMEN'S MEN'S</p>

OTHER PROGRAMS & PROMOTIONS

Excellence Awards
June 1, 2014 – May 31, 2015
(Developing Leaders ends May 1, 2015)

TPC Performance Awards
June 1, 2014 – May 31, 2015

Los Cabos Incentive Travel
earning period Jan. 1 – Dec. 31, 2015

Round-Up from the Heart®
Sept. 1, 2014 – Aug. 31, 2015

For complete details on all promotions, please refer to the individual flyers in *Consultant News* or elsewhere on Consultant’s Corner.