

February 2020

Issue: 5



Inside

My Vitamix 30 -

From Soups to Nut Butter, let's learn together.



Advanced Recipe -

An advanced recipe that is delicious and great fun for the kids!

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Launch into 2020

We have 4 promotions coming up for Q1 including an amazing Flash Sale and a great deal on the Reconditioned A2500 (best seller for Affiliates). Page 2

We have launched a new program on Vitamix.com to help our customers get comfortable with their new Vitamix without the intimidation that they may normally face. Page 3

Check out a fun advanced recipe that would be great for Saturday breakfast at home with the kids! A delicious treat that everyone loves, Pop-Tarts! Page 4



February & March Promotions

February

- Feb 7th March 3rd
 - \$50 off E310 (US & CA)
- Feb 25th 12pm EST 26th 12pm EST
 - o FLASH SALE: Certified Reconditioned 5300 for \$229.95 USD/\$329.95 CAD

March

- March 13th 29th
 - o Buy a NEW Ascent and get an 8oz or 20oz Starter Kit FREE
- March 2nd 12th
 - Certified Reconditioned A2500 for \$299.95 USD/\$399.95 CAD
 - **All deals cannot be promoted until 1 day prior to their launch date**

US Only Exclusives

- \$50 off Reconditioned Venturist V1200 + Free Reconditioned Smart Scale
- \$160 off Certified Reconditioned Next Generation

US and Canada Exclusives

- \$20 off All Smart System Blenders
- \$20 off Reconditioned Explorian
- Free Shipping on all Orders

Canada Only Exclusives

\$130 off Reconditioned Venturist V1200

If exclusive item is on promo then the exclusive is void until the promotion is over



My Vitamix 30

Relationships with our customers are that much closer with My Vitamix 30 as we move towards becoming recognized as a relationship brand!

My Vitamix 30 is 30 days of whole-food blending and is the complete guide to better blending and it is free for everyone.

Want to learn how to include more whole foods in each meal? By following this guide and trying a recipe or two each day, you'll be making entire meals with your Vitamix blender in under a month.

Week 1: Start Simple

- Smoothies
- Frozen Drinks
- Non-Dairy Milk

Week 2: Soups & Snacks

- Hot Soup
- Salsa
- Hummus

Week 3: Beyond Blending

- Food Prep Techniques
- Frozen Treats
- Flours & Dough

Week 4: Whole Meal Planning

- Parties
- Brunch
- Dinner

To learn more view the below video or visit: My Vitamix 30





Homemade Pop-Tarts

Pop-TartIngredients

- o 2 ½ cup (310 g) all-purpose flour
- o 1 teaspoon (3 g) salt
- o 2 teaspoons granulated sugar
- o 1 cup (225 g) cubed butter, chilled
- o ¼ cup (60 ml) ice water
- ¾ cup (180 ml) fruit preserves, your choice of flavor
- o 1 egg plus 1 teaspoon water, beaten

Frosting Ingredients

- o 2 Tablespoons half & half
- ½ teaspoon vanilla extract
- o 1 cup (120 g) powdered sugar

Find the full recipe and directions here: Homemade Pop-Tarts



