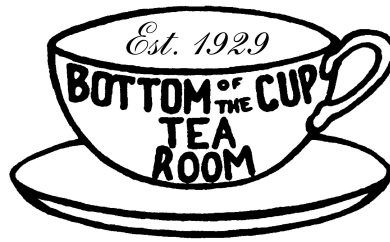




*"World Famous"*



*"Specialty Tea"*



## ORIENT EXPRESS

*(Caffeine Free Fruit and Herb Tea)*

**Country of Origin:** Blend of various dried fruits and herbs from Canada, USA, Thailand, Spain

**Cup Characteristics:** Spicy cinnamon and sweet nutty almond give this herb and fruit tea a mysterious depth and flavor unlike any other tea.

**Infusion:** Tending pinkish

**Ingredients:** Luxury natural dried apple pieces, Hibiscus, Rosehip, Almond pieces, Rooibos, Vanilla pieces, Cinnamon, Natural dried orange, Natural flavors.

Information:

Herb and fruit tea in some circles is considered a new type of tea. We formulated this blend to accommodate tastes of people who wanted to experience a refreshing healthy new style drink without caffeine. What we got was a terrific 'tea' that is unbelievably delicious and enjoyed Hot or Cold! This tea has a very exotic flavor profile. The delicious blend of cinnamon and fruit flavors combined with the natural flavors and tartness of the various dried fruits create a summertime cooler or a wintertime summer reminder.

This tea has a flavor with spicy cinnamon notes and blended with sweet nutty almond and exotic fruit. You can imagine this drink being served on the fabled train, which runs between Paris and Istanbul. The intrigue that follows this train complements the mystery of the fruit and spice - not unlike some of the shadowy and mysterious characters who rode The Orient Express on their missions to the dark corners of The Middle East. For a summer time drink Orient Express iced is hard to beat. It is refreshing and thirst quenching and not overly sweet. For formal times garnish the glass with a strawberry and a sprig of mint - for non-formal times pour it into your glass and enjoy it gulp after gulp!

If you are a skier or enjoy evenings in a rustic cabin around a roaring fireplace, put a pot of this tea on. After it has brewed pour into 3 quart cooking pot, add a bottle of deep full flavored red wine, a couple slices of orange and a stick of cinnamon - simmer for 15 minutes - add sugar to taste - now you have the perfect gluwien - Incredible!

By virtue of the fact that these blends do not contain any tea and are a special blend of fruits and herbs - they are caffeine free! An additional benefit is that these 'teas' contain Vitamin C. What could be better - a healthy drink that tastes GREAT!

**Hot tea brewing method:** Place 1.5 to 2 teaspoons of Orient Express per cup (and add 1 teaspoon for the pot) into the teapot. Pour boiling water into pot and let it steep for 3-7 minutes (or longer - the longer the steeping time to more intense the flavor becomes). Pour into your cup and add sugar to taste. \*\*do not add milk - the milk will curdle due to the ingredients in this blend.

Iced tea-brewing method: Do Not Pour Hot Liquid directly into a Glass Pitcher

(to make 1 liter/quart): Place 12-15 teaspoons of Orient Express into a teapot or heat resistant pitcher. Pour 1 1/4 cups of freshly boiled water over the tea. Steep for 5 minutes. Quarter fill a serving pitcher with cold water. Pour the tea into your serving pitcher straining the leaves. Add ice and top-up the pitcher with cold water. Garnish and sweeten to taste. [A rule of thumb when preparing fresh brewed iced tea is to double the strength of hot tea since it will be poured over ice and diluted with cold water].