



## **Winter Tea Catalog**

**2011**

Tea	Description	Price	Tins
<b>Ayurvedic Teas</b>			
p-Ginger Fresh Tea	Fruity lemon grass and spicy ginger with natural sweetness from licorice. Lemon grass, licorice root, ginger pieces, peppermint, lemon peels, black pepper. Ayurvedic Tea. Contains licorice - avoid if you have high blood pressure. Use 2 - 4 gm or 1 - 2 level teaspoons per 6 oz cup. Steep at 203 - 212 F° for 5 - 10 minutes. Use more for stronger tea.	\$9.00	n/a
<b>Black teas</b>			
p-Adirondack Sunset	Adirondack Sunset™ Tea "The Tea For Coffee Drinkers" is a blend of Ceylon black tea with chocolate and hazelnut flavors. Delicious hot or cold. A truly special Adirondack treat! Use 1 gm or 1/2 teaspoon per 6 oz cup. Steep at 212° F for 5 minutes. Use more for stronger tea.	\$8.25	\$9.75
p-Amaretto Tea	A blend of Ceylon black tea with the indulgent taste of almond. Delicious hot or iced. Use 1 gm or 1/2 teaspoon per 6 oz cup. Steep at 212° F for 5 minutes. Use more for stronger tea.	\$8.25	\$9.75
p-Assam	Khongea Estate Assam Tea TGFOP - Rolled black tea, deep and maltier than most. This Orthodox tea has a little tip and makes a strong cup, add milk and sugar if you must. Use 1gm or 1/2 teaspoon per 6 oz cup. Steep for 5 minutes at 212°F. Use more for a stronger tea.	\$8.25	n/a
p-Bon Tea	Chocolate and coconut flavors infuse this fine black tea. A tender, creamy cup. Chocolate, white chocolate chips, coconut flakes, powdered cocoa, dextrose, soy lecithin, broken cocoa bits and flavoring. Use 2 gm or 1 level teaspoon per 6 oz cup. Steep at 203 - 212° F for 4 - 5 minutes. Use more for a stronger tea.	\$7.00	n/a
p-Butter Truffle	Black tea with butter cookie flavor with hints of orange. Savory and spicy ingredients for a delicious treat. Includes pistachios, almonds, cumin, flavoring, coriander and pink peppercorns. Use 2 gm or 1 level teaspoon per 6 oz cup. Steep at 203 - 212F for 4 - 5 minutes. Use more for stronger tea.	\$8.00	n/a

p-Café Latte	Black tea with creamy yogurt pieces, coffee beans, and hints of cocoa and chocolate. Broken cocoa bits, brittle pieces (includes hazelnuts), chocolate chips, powdered cocoa, soy lecithin, roasted coffee beans, yogurt granules, sugar, maltodextrin, modified starch. Use 2 gm or 1 level teaspoon per 6 oz cup. Steep at 203 - 212° F for 4 - 5 minutes. Use more for stronger tea.	\$8.90	n/a
p-Castleton Estate	A very nice Indian Darjeeling tea with a muscatel flavor. This is an Autumnal tea harvested in September / October. Has the characteristic Muscatel flavor and has more body than a second flush tea. Milk can be added when made strong. Bright cup with a fine bouquet. Use 1 gm or 1/2 teaspoon per 6 oz cup. Steep at 212° F for 5 minutes. Use more for stronger tea.	\$16.25	\$17.75
p-Chai Masala	Chai Masala - Ceylon Special Chai - Cardamom, cloves, ginger, and cinnamon spices and Ceylon black tea make this a well balanced delicate tea. We recommend 3/4 oz milk per 6oz cup. Spicy and very pleasant. Use 1 gm or 1/2 teaspoon per 6 oz cup. Steep for five minutes at 212° F. Use more for stronger tea.	\$8.75	\$10.25
p-Christmas Spice	Ceylon Black tea with orange peel, spices and flavoring. A delightful fireside tea. Use 1 gm or 1/2 teaspoon per 6 oz cup. Steep at 212° F for 5 minutes. Use more for stronger tea.	\$8.75	\$10.25
p-Cranberry Pomegranate	The fruity taste of cranberry, combined with the unique flavor of pomegranate unite in perfect harmony. Peony petals, colorful cranberry slices, and pomegranate create a luscious combination. Black tea, flavoring, freeze dried cranberry slices and raspberry pieces, pomegranate arils, Peony petals. Use 2 gm or one level teaspoon per 6 ounce cup. Steep at 212° F for 5 minutes. Use more for stronger tea.	\$9.00	n/a
p-Crème Brulee	The sophisticated taste of an ultimate treat. A blend of Ceylon black tea with Crème Brulee flavor. Use 1 gm or 1/2 teaspoon per 6 oz cup. Steep 5 minutes at 212° F. . Use more for stronger tea.	\$8.25	\$9.75
p-Earl Grey Crème	A blend of Ceylon, Chinese, and Yunnan black teas for a full bodied cup with cream and traditional Bergemot flavor. Use 2 gm or 1 level teaspoon per 6 oz cup. Steep at 203 - 212° F for 4 - 5 minutes. Use more for stronger tea.	\$8.00	n/a
p-Earl Grey Supreme	Ceylon black FBOP Tea flavored with orange peel and Bergamot. Use 1 gm or 1/2 teaspoon per 6 oz cup. Steep at 212° F for 5 minutes. Use more for stronger tea.	\$11.75	\$13.25

p-English Afternoon	A blend of high elevation Ceylon and Keemun teas. A fine balance of strength and flavor. Use 1 gm or 1/2 teaspoon per 6 oz cup. Steep at 212° F for 5 minutes . Use more for stronger tea.	\$8.50	n/a
p-English Breakfast	A robust blend of Assam, Keemun and Ceylon teas. Strong and full bodied. Takes milk. Rich flavor for a strong cup, fine bouquet. Use 1 gm or 1/2 teaspoon per 6 oz cup. Steep at 212° F for 5 minutes . Use more for stronger tea.	\$8.75	\$10.25
p-Irish Breakfast	A deep, dark black tea made with the season's strongest teas, with a spicy and malty flavor. Use 2 gm or 1 level teaspoon per 6 oz cup. Steep at 203 - 212° F for 4 - 5 minutes. Use more for stronger tea.	\$9.00	n/a
p-Irish Morning Rum Cream	Soft and sweet black tea blend. The perfect blend of strong black tea with a decent lacing of rum, softened with sweet cream. Black tea, coconut shreds, wild strawberry leaves, flavoring, and safflower. Use 2 gm or 1 level teaspoon per 6 oz cup. Steep at 176 -194° F for 4 - 5 minutes. Use more for stronger tea.	\$7.00	n/a
p-Keemun Mao Feng	Keemun Mao Feng - Considered China's finest black tea, twisted long leaves, this burgundy of teas is the highest grade. Light sweet aroma with the smooth taste and bright cup. Use 1gm or 1/2 teaspoon per 6 oz cup. Steep at 212° F for 5 minutes. Use more for a stronger tea.	\$11.75	n/a
p-Lapsang Souchong	Lapsang Souchong - Roasted in hot iron pans for a short time, then smoked over pine wood fires. Black leaf with the taste of sharp smoke and spice. Use 2 gm or 1 level teaspoon per 6 ounce cup. Steep for 5 minutes at 212° F. Use more for stronger tea.	\$8.50	n/a
p-Lemon Classic	Lemon Myrtle blended with our best Lemon flavored Ceylon and lemon peel. Use 1 gm or 1/2 teaspoon per 6 oz cup. Steep at 212° F for 5 minutes. Use more for stronger tea.	\$9.25	n/a
p-Lichee Tea	A Classic version of traditional Chinese Scented Tea. Called Lihi Honcha in China. This tea is sprayed with the freshly squeezed juice of ripe Lichees after fermentation. This medium strong tea has a pleasant fruity flavor with a hint of smoky Keemun and makes a great iced tea in summer. Use 2 gm or 1 level teaspoon per 6 oz cup. Steep at 203-212° F for 4 - 5 minutes. Use more for stronger tea.	\$7.00	n/a
p-Magic Moon	Black and green tea blend with strawberry flavor, papaya, flavoring, rose hip peel and sunflower petals. Use 2 gm or 1 level teaspoon per 6 oz cup. Steep at 203 - 212° F for 4 - 5 minutes. Use more for stronger tea.	\$8.00	n/a

p-Morning Tea	A stimulating yet mellow tea to start your day blended from selected spring productions from Ceylon and Darjeeling. A balanced golden yellow infusion with a marvelous scent and fresh, mildly flowery taste. A wonderful breakfast tea. Use 2 gm or 1 level teaspoon for a 6 oz cup. Steep at 203 - 212° F for 4 - 5 minutes. Use more for stronger tea.	\$8.25	n/a
p-Orange Cookie	Orange Tea - Just like a fresh baked orange cookie! Delicate cream scent and taste of freshly squeezed oranges. Black tea, apple pieces, cinnamon bits, coriander, flavoring, cardamom pods, orange slices, pink pepper, and cloves. Use 2 gm or 1 level teaspoon per 6 oz cup. Steep at 212° F for 5 minutes. Use more for stronger tea.	\$8.00	n/a
p-Pearl of Fruits	Fruity black and green tea blend infused with exotic Jackfruit, berries, orange peel, rose petals, safflowers, marigold petals and soft almond flavor. Use 2 gm or 1 level teaspoon per 6 oz cup. Steep at 203-212°F for 4-5 minutes. Use more for stronger tea.	\$7.35	n/a
p-Pomegranate	A blend of Ceylon black tea with pomegranate flavoring and garnished with pomegranate peel. Use 1 gm or 1/2 teaspoon per 6 oz cup. Steep at 212° F for 5 minutes. Use more for stronger tea.	\$8.75	\$10.25
p-Rose Tea	A classical scented tea. In China it is known as Meigui Hongcha. Red rose petals and tea leaves are layered during the production process, and then are separated by sieving, resulting in a sweet full taste of rose petals in black tea. Can be enhanced with a small amount of cream or milk, if desired. Use 2 gm or 1 level teaspoon per 6 oz cup. Steep at 203 - 212°F for 4 - 5 minutes. Use more for stronger tea.	\$7.25	n/a
p-Samovar Tea	Highly aromatic but soft at the same time, a very slight smoky note. An old Russian recipe perfect served from a Samovar. Use 2 gm or 1 level teaspoon per 6 ounce cup. Steep at 212° F for 5 minutes. Use more for stronger tea.	\$7.00	n/a
p-Spring Awakening	Premium Ceylon Black Tea blended with berry flavors, dried fruits and raspberry leaves. A fruity blend for hot and iced tea. Use 1 gram or 1/2 teaspoon per 6 oz cup. Steep at 212° F for 5 minutes. Use more for stronger tea.	n/a	n/a
p-Vanilla Black Tea	Black tea with vanilla flavoring and vanilla pieces. A smooth, exquisite cup. Use 2 gm or 1 level teaspoon per 6 oz cup. Steep at 203 - 212° F for 4 - 5 minutes. Use more for stronger tea.	\$8.00	n/a

p-Vithanakanda Estate Fancy OP 1 3 c	Extra large, wiry leaf black tea from Sri Lanka. Smooth taste. Exceptional. Use 1 gm or 1/2 teaspoon per 6 oz cup. Steep at 212° F for 5 minutes. Use more for stronger tea.	\$9.25	n/a
p-Wijaya Estate	Extra special grade of FBOP black tea from a famous estate in Ruhuna Province, Sri Lanka. Low grown Flowery Broken Orange Pekoe Extra Special. Has an abundance of golden 'tip'. A rich, strong flavor, takes milk. Use 1 gm or 1/2 teaspoon per 6 oz cup. Steep at 212° F for 5 minutes. Use more for stronger tea.	\$10.25	\$11.75
p-Winter Breeze	Green and black tea blend with flavoring and roasted almonds. Very aromatic and refreshing. Use 1 gram or 1/2 teaspoon per 6 oz cup. Steep at 212°F for 5 minutes. Use more for stronger tea.	\$9.50	\$11.00
<b>Decaffeinated teas</b>			
p-Apricot Decaf	A blend of de-caffeinated Ceylon black tea, apricot flavoring and marigold petals. Simply delicious. Use 1 gm or 1/2 tsp per 6 oz cup. Steep at 212° F for 5 minutes. No caffeine. Use more for stronger tea.	\$11.75	\$13.25
p-Ceylon Decaf	A blend of Ceylon black teas de-caffeinated by the carbon dioxide process. Use 1 gm or 1/2 teaspoon per 6 oz cup. Steep at 212° F for 5 minutes. Use more for stronger tea.	\$11.75	\$13.25
p-Earl Grey Decaf	A blend of Ceylon black teas de-caffeinated by the carbon dioxide process flavored with Bergamot. Use 1 gm or 1/2 teaspoon per 6 oz cup. Steep at 212° F for 5 minutes . No caffeine. Use more for stronger tea.	\$11.75	\$13.25
p-English Breakfast Decaf	A robust blend of Assam, Keemun and Ceylon teas. De-caffeinated by the carbon dioxide process. Takes milk. Use 1 gm or 1/2 teaspoon per 6 oz cup. Steep at 212° F for 5 minutes. Use more for stronger tea.	\$11.75	\$13.25
p-Lemon Classic Decaf	Lemon Tea - Lemon Classic Decaffeinated - Australian Lemon Myrtle blended with Ceylon black tea, decaffeinated CO2 method. Premium Ceylon black tea with the taste of fresh lemons. Use 1 gm or 1/2 teaspoon per 6 oz cup. Steep at 212° F for 5 minutes. Use more for stronger tea.	\$12.50	n/a
p-Sencha Decaffeinated 3oz	CO2 decaffeinated green tea. Flavorful. Use 1 gm or 1/2 teaspoon per 6 oz cup. Steep at 176 -195° F for 2 - 3 minutes. Use more for stronger tea.	\$9.00	n/a
<b>Fruit Teas</b>			

p-Blackberry Royale	A royal fruit blend! Blackberry with papaya, currants, black currant, blueberries, hibiscus blossoms, flavoring, elderberries, strawberry and raspberry pieces. Use 2 - 4 gm or 1-2 level teaspoons per 6 oz cup. Steep at 203-212°F for 10-12 minutes.	\$7.75	n/a
p-Black Currant	Also known as Hamburger Grutze. Fruit Tea blend of elderberries, black currant, grapes, hibiscus blossoms, apple pieces, flavoring, raspberries, blackberries and sour cherry. Use 2 - 4 gm or 1-2 level teaspoons per 6 oz cup. Steep at 203 - 212°F for 10-12 minutes. Use more for a stronger tea.	\$8.00	n/a
p-Blueberry Muffin	Just like a fresh baked blueberry muffin - A taste experience from heaven, intense flavor of sweet ripe blueberries with the aroma of blueberry muffins, fresh from the oven. Heavenly! Apple pieces, hibiscus pieces, rose hip peel, caramel pieces, flavoring, freeze dried yogurt and blueberry pieces, and blue mallow petals. Use 2 - 4 gm or 1 - 2 level teaspoons per 6 ounce cup. Steep at 212° F for 10 to 12 minutes. Use more for stronger tea.	\$8.50	n/a
p-Ginger Strawberry Tea	Green leaves, dark-red blossoms and bright fruits shine intensively, a feast for the eyes! Fruity, sweet and spicy fresh flavors. Apple pieces, rose hip peel, hibiscus blossoms, wild strawberry leaves, lemon myrtle, sweet blackberry leaves, flavoring, ginger pieces, strawberry slices and pieces. Use 2 - 4 gm or 1 - 2 level teaspoons per 6 oz cup. Steep at 203 - 212 F° for 8 - 10 minutes. Use more for stronger tea.	\$11.00	n/a
p-Mango and Friends	A juicy fruit tea you'll love! Extra large cubes of mango, pineapple, tangerine pieces, flavoring, safflower, marigold blossoms, orange and strawberry slices. Great for iced tea and low in acid. A North American 2010 Tea Champion. Use 2 - 4 gm or 1 - 2 level teaspoons per 6 oz cup. Steep at 203-212° F for 10 - 12 minutes. Use more for stronger tea.	\$12.40	n/a
p-Mulled Wine	Fruit tea blend with the taste of winter wine punch. What makes this blend so special is the traditional flamed cone sugar, which slowly melts into delicious caramel. Apple pieces, hibiscus blossoms, elderberries, rose hip peel, mistletoe, cinnamon rods, flavoring (celery seed oil), orange slices, cloves. Use 2 - 4 gm or 1 -2 level teaspoons per 6 oz cup. Steep at 203-212° F for 10 - 12 minutes. Use more for stronger tea.	\$9.00	n/a

p-Orange/Grapefruit	An herbal tea blend, mild and fruity. Orange slices, carrot flakes, beetroot pieces, flavoring, tangerine bits, grapefruit flavor, blackberry, hibiscus and eucalyptus leaves and lemon grass all enhance this blend. A 2007 World Tea Expo Champion winner. Use 2 gm or 1 level teaspoon per 6 oz cup. Steep at 203 - 212° F for 5 - 10 minutes. Use more for stronger tea.	\$7.35	n/a
p- Pomegranate Blueberry	Pomegranate and Blueberry Fruit Tea. No caffeine. Apple pieces, hibiscus blossoms, elderberries, freeze dried apple pieces, pomegranate arils, flavoring, blueberries, cornflower and mallow blossoms. Use 2 -4 gm or 1 - 2 level teaspoons per 6 oz cup. Steep at 203 - 212° F for 10 - 12 minutes. Use more for stronger tea.	\$9.75	n/a
p-Roasted Almond	Roasted caramelized almonds and apple pieces with cinnamon makes this fruit tea blend a holiday experience. Apple pieces, planed and crushed almonds, cinnamon pieces, beetroot pieces, and flavoring. Use 2 - 4 gm or 1 - 2 level teaspoons per 6 oz cup. Steep at 203 -212° F for 10 - 12 minutes. Use more for stronger tea.	\$8.00	n/a
p-Turkish Apple	A soft fruit tea blend of sweet apple pieces, flavoring, citric acid and pineapple. An excellent iced tea and low in acid. Use 2 - 4 gm or 1 - 2 level teaspoons per 6 oz cup. Steep at 203 - 212° F for 10 - 12 minutes. Use more for stronger tea.	\$7.15	n/a
<b>Green Teas</b>			
p-Adirondack Sunrise	Sencha Green Tea, raspberry and lemon flavoring mixed with rose petals. Use 1 gm or 1/2 teaspoon per 6 oz cup. Steep at 180° F for 3 - 4 minutes. Use more for stronger tea.	\$10.75	n/a
p-Clouds and Mist 3.5 oz	High misty mountain grown China green tea. One of the best! China green tea grown in the misty mountains of the Hubei province. Well twisted long leaves, delicate flavor and makes a pale bright cup with a delicate flavor. Two infusions, use soft water. Use 1 gm or 1/2 teaspoon per 6 oz cup. Steep at 180° F for 3 - 4 minutes. Use more for stronger tea.	\$13.75	\$15.25
p-Dragonwell	One of the finest green teas from China. Long flat leaves formed by pressing and firing fresh tea leaves in a wok. This method is called pan firing. Makes a pale yellow Steep. Use 1 gm or 1/2 teaspoon per 6 oz cup. Steep at 180° F for 3 - 4 minutes. Use more for stronger tea.	\$13.25	\$14.75

p- Emperor's Pride 3 oz	<p>This exceptional whole leaf Green tea comes from the Fujian province in China. Harvested and manufactured in Spring, this tea has a light amber color, clarity in the cup, and is capable of giving multiple infusions.</p> <p>-The leaf is slightly rolled to retain its whole leaf nature, somewhat fluffy, and has a large percentage of white buds. Leaves completely unfurl when steeped, and sink to the bottom of the cup or mug.</p> <p>-We recommend a Steeping time of 8 minutes for the first and 10 minutes for the second infusion. Even at these extended Steeping times, it will never get bitter unlike other green teas.</p> <p>-Because the leaves are whole, we recommend using a glass mug or cup or a glass tea pot. A tea strainer or infuser is not necessary as the leaves remain at the bottom.</p> <p>-For best results use soft water or spring water at 180° F and 4 - 5 grams of tea for a 32 oz pot of water or 1 gram per 6 oz cup. Simply add more hot water for subsequent infusions. Use more for stronger tea.</p>	\$9.75	\$11.25
p-Genmaicha	<p>Genmaicha - A Japanese specialty, green tea from Shynoka Japan with roasted rice and popcorn. Light yellow in the cup, sweet and nutty with a light scent of roasted rice. Use 1 gm or 1/2 teaspoon per 6 oz cup. Steep at 180°F for 3 - 4 minutes. Use more for stronger tea.</p>	\$11.50	n/a
p-Ginger Peach	<p>Spicy ginger and sweetness of ripe peaches. Green tea, flavoring, marigold blossoms, roman chamomile. Use 2 gm or 1 level teaspoon per 6 oz cup. Steep at 176 - 194 F° for 2 - 3 minutes. Use more for stronger tea.</p>	\$8.00	n/a
p-Goji/Blueberry/Pomegranate	<p>An exciting blend of green Sencha tea and Gojiberries, blueberry and pomegranate. A 2009 World Tea Expo Champion. Great for iced tea. Goji berries, lemon grass, pomegranate arils, flavoring, cornflower blossoms. Use 2 gm or 1 level teaspoon per 6 oz cup. Steep at 176-194° F for 2 - 3 minutes. Use more for stronger tea.</p>	\$7.70	n/a
p-Hawaiian Paradise	<p>Sencha green tea, amaretto &amp; coconut flavoring, with shredded coconut. Use soft water. Use 1 gm or 1/2 teaspoon per 6 oz cup. Steep at 205° F for 5 minutes. Use more for stronger tea.</p>	\$8.75	\$10.25

p-Japanese Cherry	Sencha green tea with sour cherry pieces and cherry flavor. This blend is also known as the classic "Moroccan tea". Use 2 gm or 1 level teaspoon per 6 oz cup. Steep at 176 -194° F for 2 - 3 minutes. Use more for stronger tea.	\$7.65	n/a
p-Jasmine Pearls 2oz	Tender whole leaves hand rolled into balls. Divinely fragrant. Simply outstanding. Two infusions possible. Use 3 gm or one heaped teaspoon per 6 oz cup. Steep at 176 - 194° F for 2 - 3 minutes. Use more for stronger tea.	\$13.75	n/a
p-Lemon Balm	Lemon Balm Tea - Lemon grass and Lung Ching green tea. Zesty and refreshing. Use 3 gm or 1 rounded teaspoon per 6 oz cup. Steep at 195° F for 5 minutes. Use more for stronger tea.	\$9.00	n/a
p-Lime Deluxe	Pai Mu Tan, Sencha and Lung Ching teas infused with soft citrus lime flavor. Coconut chips, flavoring, malt dextrin, sucrose, potato starch, natural lemon oil, sodium alginate, coconut flakes, marigold blossoms and lemon granules. A premium tea. Use 2 gm or 1 level teaspoon per 6 oz cup. Steep at 176 - 194° F for 2 - 3 minutes. Use more for stronger tea.	\$6.00	n/a
Matcha	Traditional Japanese fine green powder tea used for the Japanese tea ceremony. To prepare, place one level teaspoon of Matcha powder into a bowl, add freshly boiled, slightly cooled water and froth up with a bamboo whisk. Made from Gyokuro tea leaves. Use 4 - 6 gm or 2 - 3 level teaspoons per 6 oz cup. Steep at 176 - 194° F for 1 - 2 minutes. Use more for stronger tea.	\$31.20	n/a
p-Matcha Genmaicha	A perfectly balanced blend of classical Sencha leaf tea, mild Matcha and peeled roasted rice. The lime colored cup reveals a light, roasted note. Soft in taste, with hints of caramel. Use 3 gm or 1 heaped teaspoon per 6 oz cup. Steep at 176 - 194° F for 2 - 3 minutes. Use more for stronger tea.	\$24.10	n/a
p-Moroccan Mint	Zhen Mei green tea with the refreshing taste of spearmint. Use 1 gm or 1/2 teaspoon per 6 oz cup. Steep at 205° F for 4 minutes. Use more for stronger tea.	\$9.00	\$10.50
p-Peach Apricot Green	Temple of Heaven gun powder green tea with peach & apricot flavors. A wonderful fruity flavor, a best seller. Use 1 gm or 1/2 teaspoon per 6 oz cup. Steep at 205° F for 5 minutes. Use more for stronger tea.	\$8.75	\$10.25

p-Pomegranate Grape	Sweet and refreshing with fine Sencha tea. Green tea, whole red currants, flavoring, pomegranate arils, raspberry pieces, mallow blossoms. Use 2 gm or 1 level teaspoon per 6 oz cup. Steep at 176 -194 F° for 2 - 3 minutes. Use more for stronger tea.	\$7.00	n/a
p-Sencha	Long flat, pan fired leaves. Pale green color and refreshing taste. The most popular green tea in Japan, machine harvested and steamed. Use 1 gm or 1/2 teaspoon per 6 oz cup. Steep at 180° F for 3 - 4 minutes. Use more for stronger tea.	\$7.25	\$8.75
p-Sencha Berry Fig	Green tea with fruity whole blackberries and raspberries, strawberry bits, peony petals and mellow fig pieces. Use 1 level teaspoon per 6 oz cup. Steep at 176 - 194° F for 2 - 3 minutes. Use more for stronger tea.	\$9.25	n/a
p-Tea on the Beach	Green tea blend with all the latest flavors-slightly tangy Acerola cherry, summer sour cherries, ripe pineapple, flavoring, safflowers and lemongrass. Use 2 gm or 1 level teaspoon per 6 oz cup. Steep at 176 - 194° F for 2 - 3 minutes. Use more for stronger tea.	\$9.90	n/a
p-Zhen Mei	Also known as Precious Eyebrow. Chinese Green Tea from Yunnan Province. Mild taste. Excellent Value, 2 infusions. Use 1 gm or 1/2 teaspoon per 6 oz cup. Steep at 180° F for 4 minutes. Use more for stronger tea.	\$8.00	n/a
<b>Herbal</b>			
p-Chamomile 1.5 oz	Mild and caffeine free, this is a chamomile of very high quality. Handpicked chamomile. Use 4 - 6 gm or 2 - 3 level teaspoons per 6 oz cup. Steep at 203 - 212 F° for 10 minutes. Use more for stronger tea.	\$4.75	n/a
p-Peppermint 1.5 oz	Pure, refreshing menthol-like character. Use 2 - 4 gm or 1 - 2 level teaspoons per 6 oz cup. Steep at 203 - 212 F° for 10 minutes. Use more for stronger tea.	\$4.75	n/a
<b>Yerba Mate</b>			
p-Carnival Mate	Roasted Yerba Mate with caramel bits, caramel flavor and garnished with marigold & safflower petals. A top seller. Use 1 gm or 1/2 teaspoon per 6 oz cup. Steep at 212° F for 5 – 6 minutes. Use more for stronger tea.	\$9.75	\$11.25
<b>Oolong Tea</b>			
p-Coconut Oolong	High quality Ti Kwan Yin Oolong tea with coconut flavor and mixed with coconut flakes; refreshing. Use 1 gm or 1/2 teaspoon per 6 oz cup. Steep at 190° F for 4 - 5 minutes. Use more for stronger tea.	\$9.75	\$11.25

p-Formosa Oolong	Formosa Oolong - Produced in the Taiwanese mountains 50% oxidized. large curled leaves with a mild aroma. Very light in the cup, flowery and spicy. Use 2 gm or 1 level teaspoon per 6 oz cup. Steep at 212° F for 5 minutes. Use more for stronger tea.	\$10.75	n/a
p-Oolong Shalimar	Half fermented Oolong tea with a long, slightly curled leaf flavored with fruity passionfruit, mango cubes, flavoring, rose petals and aronia berries. Use 2 gm or 1 level teaspoon per 6 oz cup. Steep at 176 - 194° F for 2 - 3 minutes. Use more for stronger tea.	\$12.45	n/a
p-Raspberry Oolong	Partially oxidized Ti Kwan Oolong Tea, flavored with raspberry flavoring and enhanced with pieces of dried fruit. Use 1 gm or 1/2 teaspoon per 6 oz cup. Steep at 190° F for 4 - 5 minutes. Use more for stronger tea.	\$9.75	\$11.25
p-Wu-Yi Oolong 3 oz	Also called Wulong. This is a moderately oxidized (60%) Oolong tea called rock tea for the rocky region it is grown in from China. It has a dark orange liquor with an earthy taste. Dry leaves are large, partially rolled, dark brown in color and completely unfurl when Steeped. This tea is also reputed for its weight-loss properties. Highly acclaimed as a diet tea, much has been said about remarkable results. We, as tea professionals ask you to try this tea as a nice tea that tastes good rather than for its other properties. If you find beneficial results from this tea, so much the better. Use 1 gm or 1/2 teaspoon per 6 oz cup. Steep at 190° F for 4 - 5 minutes. Use more for stronger tea.	\$8.75	\$10.25
<b>Rooibos</b>			
p-Blueberry Rooibos	Blueberry Rooibos—Organic Rooibos with blueberry flavor, honeybush, fennel, natural flavoring and cornflower blossoms. A well balanced blend like sunshine in your cup! Use 2 - 4 gm or 1 - 2 level teaspoons per 6 oz cup. Steep at 203-212 F for 8 -10 minutes. Use more for stronger tea.	\$8.60	n/a
p-Caramel Rooibos	South African “Red Tea” with caramel flavoring and caramel bits. A captivating taste. A top seller! No caffeine. Use 1 gm or 1/2 teaspoon per 6 oz cup. Steep at 212° F for 5 – 6 minutes. Use more for stronger tea.	\$8.75	\$10.25
p-Christmas Memories	Rooibos red tea and Ceylon black tea, cinnamon and other spices, orange peel, botanicals and flavoring. Use 1 gm or 1/2 teaspoon per 6 oz cup. Steep at 212° F for 5 minutes. Use more for stronger tea.	\$8.75	\$10.25

p-Chocolate Strawberry Rooibos	Red sugar hearts and scented rose blossoms with chocolate and strawberry flavors. Rooibos tea, sugar sprinkles red hearts(sugar, rice flour, hard peanut oil, thickening agent, traganth, coloring allura red AC, flavoring) flavoring, rose blossoms, strawberry peels and rhubarb pieces. Use 2 -4 gm or 1 -2 level teaspoons per 6 oz cup. Steep at 203 - 212 F° for 8 - 10 minutes. Use more for stronger tea.	\$8.00	n/a
p-Creamsicle Rooibos	Rooibos with intense orange flavor combined with mild yogurt and lemon notes. A fresh fruity cup. Orange peel, flavoring, freeze dried yogurt pieces, sugar, malt dextrin, modified starch. Use 2 gm or 1 level teaspoon per 6 oz cup. Steep 8 - 10 minutes at 203-212° F. Use more for stronger tea.	\$8.00	n/a
p-Ginger/Pepper/Orange	Intense, fresh gingerbread and sweet orange flavor. Rooibos tea, planed almond pieces, pistachios, orange peel, coriander, flavoring, pink peppercorns. Use 2 - 4 gm or 1 - 2 level teaspoons per 6 oz cup. Steep at 203 - 212 F° for 8 - 10 minutes. Use more for stronger tea.	\$7.75	n/a
p-Pina Colada Rooibos	Rooibos infused with fresh pineapple, flavoring, and creamy coconut pieces. No caffeine. An excellent iced tea. Use 2 - 4 gm or 1-2 level teaspoons per 6 oz cup. Steep at 203 - 212° F for 8 - 10 minutes. Use more for stronger tea.	\$7.31	n/a
p-Vanilla Rooibos	South African "Red Tea" with vanilla, excellent hot or cold. No caffeine. Use 1 gm or 1/2 teaspoon per 6 oz cup. Steep at 212° F for 5 – 6 minutes. Use more for stronger tea.	\$8.25	\$9.75
<b>White Teas</b>			
p-Angel's Kiss Green/White	A heavenly blend of high quality white and green teas with the flavors of passion fruit, pineapple, and strawberry. China Sencha, Lung Ching, Pai Mu Tan, papaya cubes (papaya, sugar), pineapple cubes (pineapple, sugar), flavoring, rose petals, freeze dried strawberry pieces. A tea made For Angels. Use 2 gm or 1 level teaspoon per 6 ounce cup. Steep at 195°F 2 - 3 minutes. Use more for stronger tea.	\$10.00	n/a
p-Bai Hao Silver Needle 2oz pkg	White tea buds from the Hunan province of china. Naturally dried to preserve its goodness. White tea is the least processed of all teas. Dried naturally to preserve its goodness. Use 1 gm or 1/2 teaspoon per 6 oz cup. Steep at 190°F 7 -10 minutes. Multiple infusions by increasing the steeping time. Use more for a stronger tea.	\$16.25	\$17.75

p-Kiwi Pear White 2 oz	Pai Mu Tan White Symphony with kiwi and pear flavors. Delicate, fine bouquet. Delicious hot or cold. Use soft water. Use 1 gm or 1/2 teaspoon per 6 oz cup. Steep at 200° F for 7 minutes. Use more for stronger tea.	\$8.50	\$10.00
p-Mango Pear 1.5 oz	Chinese Pai Mu Tan white tea blended with organic mango, apple pieces, marigold blossoms, flavoring and pear. Use 2 gm or 1 level teaspoon per 6 oz cup. Steep at 176 - 194° F for 2 - 3 minutes. Use more for stronger tea.	\$6.00	n/a
p-Pai Mu Tan 2.5 oz	Processed like white tea. Large, bold, tender whole leaf tea with white down covered buds from the Fujian region of China. The leaves are intact and have not been rolled like traditional tea. Use a larger portion of this tea. It has a subtle, delicate aroma and flavor. Use 1 gm or 1/2 teaspoon per 6 oz cup. First infusion 180° F - 7 min, second at 180° F for 10 minutes. Use more for stronger tea.	\$9.75	\$11.25
p-White Grape 1.5 oz	Fresh juice from sun-ripened grapes and an optic which reminds of the glowing colors at harvest time. Red berries and blue/violet colored blossoms invite you to enjoy this blend. China Pai Mu Tan, China Cui Min, rose hip peel, black currants, flavoring, mallow blossoms, cornflower blossoms. Use 2 gm or 1 level teaspoon per 6 oz. cup. Steep at 176 - 194 F° for 2 - 3 minutes. Use more for stronger tea.	\$6.00	n/a
<b>93 Teas</b>	<b>Price per 4oz Foil Stand-up resealable pouch unless specified. Tins add \$1.50</b>		