



# Red Rose Tea Newsletter

## Thank You Red Rose Tea Drinkers!

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Thank you for being such a loyal Red Rose Tea Drinker and making Red Rose Tea your tea of choice. Consumer feedback is a valuable factor in helping us produce the best possible products and is greatly appreciated.

Should you ever have any questions or comments, please call us at our toll free number 1-800-990-8313, or write to:

Red Rose Tea  
 100 Northfield Dr.  
 Windsor, CT 06095

Visit our website at [www.redrosetea.com](http://www.redrosetea.com). Check out the latest news, tea history, brewing tips, our Red Rose Tea store and of course the NEW figurine series from Red Rose!!!



Nov. 8 - 9, 2008

### Events:

- November 8-9, 2008: 3rd Annual Red Rose Tea Fair Featuring Wade Figurines. For More information, Call—1-977-248-2477 or go to: [www.RedRoseTea.com](http://www.RedRoseTea.com) or [www.WindsorCC.org](http://www.WindsorCC.org)
- September 2008: Pet Shop Closeout begins. Don't miss your chance to complete your set!

## Introducing...The Calendar Series!

That's right, its time for a new series to begin! Beginning in Winter '08, you will be able to find the Calendar Series figurines on specially marked boxes of Red Rose Tea. As you may already be aware, Wade of England designs a Red Rose exclusive figurine series approximately every three years. The New Calendar Series is made up of a representative figurine for each month of the year. The set includes the following pieces: Snowman, Cupid, Leprechaun, Bunny, May Flowers, Graduation, Uncle Sam, Sand Castle, Scarecrow, Pumpkin Kitty, Turkey, Holiday Tree.

The display piece will be released closer to the holidays and will be a shelved display with three shelves. Unlike previous years, this display can be used for any collection not just the new Calendar Series!

So keep an eye out for the specially marked Red Rose Tea boxes and start your new collection!

Collect all 12 Wade porcelain miniatures

### Calendar Series

January 	February 	March 
April 	May 	June 
July 	August 	September 
October 	November 	December 



*Kathryn Feeley, the maker of the 'Red Rose Tea Dress' along side her creation.*

## *A Dress Made Entirely of Red Rose Tea Bags!*

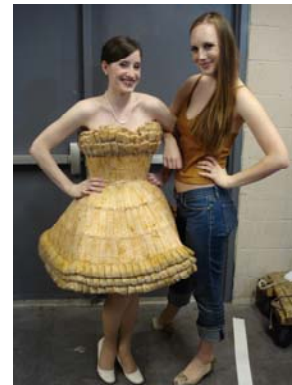
Kathryn Feeley, a student at Massachusetts College of Art and Design in Boston, was assigned a project to make a garment out of a non-textile material. So, being a huge fan of our Red Rose Tea products, Kathryn decided to incorporate them into her project.

The base of the dress is made of oak tag, and the rest of the dress is composed of 600 tea bags that she steeped in

her bathtub—now that’s quite the Boston Tea Party! Some of the layers are made up of whole tea bags, while others are tea bags that Kathryn took apart, one by one.

While Kathryn received quite a bit of praise from those at her school, we were greatly honored that she included our product in such a unique project.

*Kathryn wearing the 'Red Rose Tea' dress*



## *Recipes: The Perfect Compliments to Red Rose Tea*

### *Maple Snickerdoodles*



**Ingredients:**

- 2-cups All-purpose flour
- 1 1/2 tsp Baking Powder
- 1/4 tsp Baking soda
- 1 1/2 tsp Ground Cinnamon
- 1/2 cup Margarine, softened
- 1 cup White Sugar
- 3 tbs Real Maple Syrup
- 1 Egg
- 1/2 cup White Sugar
- 1/4 cup Maple Sugar (optional)

**Directions:**

1. Preheat oven to 350 degrees. Stir together flour, baking powder, baking soda, and cinnamon. Set aside
2. In a large bowl, cream together margarine and 1 cup of sugar until light and fluffy. Beat in egg and maple syrup. Gradually blend in dry ingredi-

ents until mixed. In a small dish, mix together remaining 1/2 cup White Sugar and the maple sugar. Roll dough into 1” balls, and roll in the sugar mixture. Place cookies 2” apart on un-greased cookie sheets.

3. Bake 8-10 minutes.

### *Raspberry Thumbprint Cookies*



**Ingredients:**

- 3/4 cup (3 oz.) Grated Almond Paste
- 2/3 cup Sugar
- 5 tbs Butter, softened
- 1/4 tsp Vanilla Extract
- 1 large Egg White
- 1 1/4 cups All-purpose flour
- 1/4 tsp Salt
- 6 tbs Raspberry Jam

**Directions:**

1. Preheat Oven to 325 degrees

2. Place first 3 ingredients in a bowl; beat with a mixer at medium speed for 4 minutes or until light and fluffy. Add Vanilla and egg white; beat well.

3. Add flour and salt to almond paste mixture; beat at low speed until well blended. Turn dough out onto a lightly floured surface, and shape dough into 36 (1”) balls. Place balls 1” apart on baking sheet

(lined with wax paper), and press thumb into center of each cookie. Bake for 10 minutes or until golden.

4. Remove cookies from pan. Once cool, spoon about 1/2 tsp of Raspberry Jam on each cookie center—then enjoy with a nice hot cup of Red Rose Tea!