

Red Rose Tea Newsletter

Issue 3

Spring 2009

Red Rose News:

- Red Rose Family Size Tea available Summer 2009
- Consumers who currently purchase our Red Rose Original Blend in the 48ct box, will soon only be able to purchase the 40ct box.
- However, the 40ct box contains individually wrapped bags, making it easier for you to carry them with you!
- The long awaited Calendar Series Display piece will be available July 2009!



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Thank You Tea Drinkers and Readers Alike!

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.

Check out the latest news, recipes, promotions tea history, brewing tips, our Red Rose Tea store and of course the NEW figurine series from Red Rose!!!



Maintaining a Quality Product Worthy of the Red Rose Name

Over the years, and more recently, many companies and brands have had to adjust their product formula in order to limit the burden of increasing costs. Well don't expect that from Red Rose Tea. The quality of the Red Rose brand is what has earned us the Chef's Best Award for Best Taste. The quality of Red Rose products is something that we are just not willing to compromise.



Each time you go to the store, know that the tea inside that box is the same full flavored, mountain estate grown blend you grew up with. Through many personal and consumer stories, we know Red Rose tea is something that is part of a tradition. Kids drink it with their parents, and as they grow older, start the new tradition with their own kids. So don't forget, all of us at Red Rose tea are committed to you and the products we make.

Let us know what you think!

Currently, our Red Rose Specialty Selections blends contain only 3 products, Earl Grey, English Breakfast, and Decaffeinated English Breakfast. Is their a product blend that you enjoy but are currently unable to find from Red Rose? Please share your thoughts on products you would like to see from your trusted Red Rose brand. **Send feedback to ideas@redrosetea.com**



Healthy and Refreshing
Red Rose Iced Tea

Some great ideas to complement your Red Rose Tea—Any way you want to enjoy it!



Moist and Delicious!

NEW! Red Rose Family Size Black Tea

For those of you asking yourself ‘what is family size’—let me explain...

Family Size Tea Bags are large tea bags that allow the consumer to prepare a pitcher of tea by using just 2 bags, instead of the typical 8-10. Though this product is used abundantly in the Southern U.S.—the ease and convenience can be appreciated from coast to coast.

As you probably read on the first page, Red Rose Tea has been recognized as the Best Tasting Iced Tea blend by independent professional Chefs at Chefs Best—due to this great recognition, it only makes sense to provide consumers with a product meant specifically for Iced Tea.

What makes the Red Rose blend better?

Red Rose only uses moun-

tain estate grown teas. It is at the highest of elevations, where bold, quality teas are grown. Being selective with the teas we use guarantee's a superior tea, time after time.

Where can I purchase the Red Rose Family Size Tea?

Once this product becomes available, it can be found in select stores in the south, as well as on our website.

Spring Quiche

Ingredients:

10 bacon strips (optional)
1/2 cup chopped onion
1 pound fresh asparagus, trimmed
1 cup shredded Swiss cheese
1 tbsp all-purpose flour
1/4 tsp salt
1/8 tsp pepper
1 (9-inch) unbaked pastry shell
3 eggs
1/2 cup half-and-half cream

Directions:

- If using bacon—in a skillet,

cook bacon over medium heat until crisp. Remove with a slotted spoon to paper towels; drain, reserving 1tbsp drippings. In the drippings, sauté onion until browned; drain

- Cut eight asparagus spears into 4-inch long spears for garnish. Cut remaining asparagus into 1-inch pieces. In a saucepan, cook all of the asparagus in a small amount of boiling water until crisp-tender; drain.

- In a bowl, toss the bacon, onion, asparagus pieces, cheese, flour, salt and pepper. Pour into pastry shell. In a bowl, beat eggs and cream; pour over bacon mixture. Top with asparagus spears. Bake at 400°F for 30-35 minutes or until a knife inserted near the center comes out clean and crust is golden brown. Let stand for 10 minutes before cutting

Danish Dessert Cake *(In stores or online at www.junketdesserts.com)*

Ingredients:

1 package of yellow or white cake mix
3 eggs
1/2 cup vegetable oil
1 cup water
1 package Junket Danish Dessert mix (Raspberry Strawberry)
1 cup sifted confectioners' sugar
4 tsp warm water

Directions:

- First place first 5 ingredients in a large bowl. Stir to combine.
- Beat at medium speed with electric mixer for 3 minutes.
- Pour into well greased and floured 10x14 pan.
- Bake in oven at 350°F for 45 minutes or until wooden pick inserted comes out clean.

- Remove from oven and cool for 10 minutes before inverting onto serving plate.
- Stir together sugar and warm water and drizzle over cake.

Other serving ideas:

Serve with whipped cream and berries
Cover in whipped cream and decorative sprinkles