



Fall Back in to Tea Season

Eco-Prima Tea Newsletter

October 2016

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Fall is here and that means crisp air, autumn colors, and best of all, Tea season! We start to think about pumpkins, cinnamon and gingersnap cookies. A bit of spice adds warmth, perfect for the Fall – and Tea is no different!

Embrace the changes around you! And with our special offers this month, you can enjoy the colors of the season.

Online Shipping Discounts!

Stock up now on your favorite teas at the beginning of Tea season. Place your orders online and we will help with the shipping!

- 15% off shipping for online orders over \$150*
- 25% off shipping for online orders over \$300*
- 50% off shipping for online orders over \$500*



**Offer valid on online purchases only. The discount will be applied to the shipping amount charged online and will appear on your final invoice.*



Organic Darjeeling
Makaibari 2016

IN STOCK

- Makaibari 1st Flush
- Makaibari 2nd Flush
- Makaibari Green

ORDER TODAY!

Green Pumpkin Cream Tea Available **NOW** for a Limited Time!

Our own special blend – a panfried China Green tea blended with marigold flowers, pumpkin & vanilla cream flavors. Warm and inviting! Make a cup and watch the Autumn leaves fall. Available for a limited time – get it now!

\$11.00/lb.



Continued on the other side



Eco-Prima Tea
Quality. Variety. Green.

Fall in to Tea Season Sale!

Citrus Spice – Black tea with cinnamon chips, orange peel and citrus & spice flavors. Perfect for those cool crisp Fall Mornings.

Now \$6.50/lb.

Citrus Eucalyptus – Rooibos with eucalyptus & Orange. Naturally non-caffeinated, this blend is soothing and aromatic.

Now \$9.00/lb.

Organic Orange Spice – Organic black tea with Orange peels and natural orange & spice flavors.

Now \$8.00/lb.



(2lb. minimum order. 1 lb. orders will cost an additional \$0.50/lb.)



Looking for something warm & spicy to serve your customers this Fall? How about serving them a hot Pumpkin Chai? Our fool-proof recipe is below. Add whipped cream or top with cinnamon for an added kick!

Pumpkin Chai – Makes 8 oz.

Our Masala Chai Blend – 2 heaped teaspoons
2/3 cup Hot Water
1/3 cup Hot Milk
Pumpkin Puree – 2 teaspoons
Sugar to taste

How to Make Pumpkin Chai

Steep Chai leaves in hot water for 5 minutes. Remove tea leaves. Add hot milk. Stir in Pumpkin Puree. Add sugar or sweetener to taste. Enjoy!

Contact Us

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Order online at:
www.ecoprimatea.com

Look for our offers via our flyers, newsletters, e-mail, invoice notes and on our website. E-mail us at orders@ecoprimatea.com and we will notify you of our upcoming promotions.