



Southern Weddings



WELCOME TO
**FRUITFUL
SUMMER**



WWW.SOUTHERNWEDDINGS.COM





WE'RE BERRY EXCITED!

If you follow our sister brand, the Lara Casey Shop, you may remember **FRUITFUL SUMMER**—a series all about deepening existing friendships and making new friends—from last year. This year, Southern Weddings is joining the Fruitful Summer party with our own spin on the theme! In our newsletter over the next few weeks, we'll be chatting specifically about one of the **MOST** important relationships in your life: your relationship with your significant other. Whether you're dating, engaged, a newlywed, or you've been married awhile, we have something in store for you that we hope will speak right to your heart, and encourage you to make the most of the season you're currently sharing with the one you love.



Check out the video we made just for you on the next page for more details on what's to come in the weeks ahead! As a subscriber, you also have exclusive access to the four fruity sweet tea recipes we came up with to accompany each week of the series. Along with plenty of tips and ideas for your relationship, get ready for lots of fruit puns :)



Love,

Ja emily nicole Maissa
Kaitlin Lisa Amber Jess



**P.S. LOVE THE RECIPES IN THIS PDF?
DOWNLOAD THE PRINTABLE RECIPE
CARD VERSIONS [HERE!](#)**



HI Y'ALL! We can't wait to share more of what's ahead in Fruitful Summer! Click the video below to play a message from us.



**GRAB SOME TEA
AND STAY AWHILE!**
Chat with us on any of
our accounts.



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week one
DATING WELL



LET GO OF PERFECT

PERFECTLY PEACHY TEA

It doesn't get much more Southern than peaches and sweet tea! You don't need perfect peaches to create this tasty drink—choose the bruised or overripe peaches from your fruit bowl, and let it be a reminder that sweet things can come from imperfect places.

ingredients

3 iced tea bags
¼ c. sugar
2 ripe peaches
mint (optional)

directions

Steep three iced tea tea bags in 1 gallon of boiling water. Mix in ¼ cup of sugar until dissolved. Muddle two peaches and divide into four glasses. Fill glasses with ice and pour in sweet tea. Garnish with mint if desired!

BERRY SWEET TEA

Planning a wedding means bringing together lots of different people and opinions. As you can see from this berry-infused sweet tea, lots of ingredients can come together to create something delightful—we hope the same is true of your engagement!

ingredients

3 iced tea bags
¼ c. sugar
blueberries
raspberries
strawberries

directions

Steep three iced tea tea bags in 1 gallon of boiling water. Mix in ¼ cup of sugar until dissolved. Cool tea in the refrigerator, then add a handful of blueberries, raspberries, and quartered strawberries, and let sit for at least one hour. Serve over ice.



week three
NEWLYWED LIFE

♥
KEEP GOING

SWEET AND TART TEA

Many Southerners would argue that the only improvement on sweet tea is when it's mixed with lemonade. You and your husband are different people, but together, you create something unique and wonderful, just like this delicious beverage!

ingredients

3 iced tea bags
2 c. sugar
1½ c. lemon juice
lemon slice (optional)

directions

Steep three iced tea tea bags in 1 gallon of boiling water. Mix in ¼ cup of sugar until dissolved. Set aside. In a small saucepan, combine 1¾ cups sugar and 1 cup water. Bring to boil and stir to dissolve sugar. Allow to cool to room temperature, then cover and refrigerate until chilled. Once chilled, stir in 1½ cups freshly squeezed lemon juice, and add seven cups of water. Combine sweet tea and lemonade in a large pitcher, and serve over ice. Garnish with a lemon slice if desired!

week four
MARRIED LIFE



CELEBRATE!



SPARKLING SWEET TEA

Your marriage is worth celebrating! Raise a glass and toast both the big and small milestones with this Southern spin on a mimosa.

ingredients

3 iced tea bags
¼ c. sugar
champagne

directions

Steep three iced tea tea bags in 1 gallon of boiling water. Mix in ¼ cup of sugar until dissolved. Cool tea in the refrigerator, then combine one part tea and one part champagne in your favorite toasting flutes. Cheers!