THE HERB COTTAGE

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Price List for Herbal Tea, Infused Oils, Aromatic Bitters

Herbal Tea Blends-

\$12.00 per 1 ounce resealable packet. Shipping included.

Always check to make sure there are no allergies to any of the ingredients which are clearly listed on the label.

Herbal Teas have been used for hundreds of years not only as an enjoyable simple beverage, but also for healing, nurturing and general good health. Teas are simple to make- all you need is water, a vessel to heat it in and a cup to drink from. The blends here have been developed by me for specific purposes as well as to sip and enjoy as a daily beverage.

Wellness Herbal Tea

An aromatic blend of Roselle Hibiscus (Jamaica), Holy Basil (Tulsi) Leaf, Lemon Balm Leaf, Rose Petals, Oatstraw and Peppermint Leaf. Suited for everyday use. Delicious chilled or hot. Organic.

Meadow Goddess Tea. Organic

A refreshing blend of Peppermint Leaf, Holy Basil (Tulsi) Leaf, Lemon Balm Leaf, Rose Petals. Perfect for every day. Try it chilled or hot. Organic.

Green Goddess Tea

Peppermint Leaf, Holy Basil Leaf, Green Tea, Nettle Leaf, Rose petal.A perfect pick me up without too much kick. CONTAINS CAFFEINE.Organic.

Spring Tonic Tea

Dandelion Leaf, Holy Basil Leaf, Nettle Leaf, Licorice Root, Marshmallow Leaf. Help your body greet the new season by supporting your vital functions. Delicious chilled or hot. Organic.

Winter Care Tea

Astragalus Root, Dandelion Leaf, Marshmallow Leaf, Holy Basil Leaf, Peppermint Leaf, Elder flower. Support your body during the cold weather with this warming and earthy blend. Organic.

Heart Ease Tea

Holy Basil Leaf (Tulsi), Chamomile flower, Rose Petal. Soothe your heart and relax with this gentle blend. Organic.

Sereni-Tea

Lemon Balm Leaf, Rose Petal, Marshmallaow Leaf, Chamomile, Holy Basil (Tulsi). Calming and aromatic. Let the properties of Lemon Balm and Rose Petals give you a much deserved break any time you need it. Brew your tea, put your feet up and let the herbs into your body. Organic.

Stress-Less Tea

An aromatic blend of Chamomile, Skullcap, Oatstraw & Holy Basil (Tulsi). Take it down a notch with this blend of herbs known for their ability to help you deal with stress. Organic.

Sweet Dreams Tea

Marshmallow Leaf, Rose Petals, Holy Basil Leaf, (Tulsi), Chamomile. This simple blend taken before bed will allow you to drift off to dream land naturally. Organic.

Tea Accessories

Enhance your tea experience with one of these strainers.



Tea Strainer, Cylinder with lid, Stainless Steel \$12 shipping included



Tea Strainer with handle \$8 shipping included



Bamboo Strainer \$6 shipping included

Infused Herbal Oils

2 Ounce bottle with pump cap \$15 including shipping

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Infused Herbal Oils are not to be confused with Essential Oils. I start with organic olive or almond oil. I prepare the dried herbs and mix them with the oil. I gently heat the solution for about 5 minutes, then let it cool. I do this 4-5 times a day for 3 days. Then I strain out the herbs and bottle the herb infused oil.

Use this powerful oil as a daily moisturizer- a little goes a long way, on extra rough spots- elbows, heels, use it as a massage oil or to treat the little bumps, scratches, insect bites we get living our lives to the fullest.

Herbal infused oils are perfect for children and even infants and the elderly.

If you are into making your own salves and other herbal preparations, the infused oils can be used in place of plain oil in any preparation.

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Lavender Infused Oil

Lavender soothes the skin. Calms skin irritations. Aromatic.

Rose Petal Infused Oil

Moisturizer. Rose tones and tightens the skin. Especially nice for the face.

Calendula Infused Oil

Use as a moisturizer on dry, rough skin, Soothes bug bites, rashes and minor scrapes.

Rosemary Infused Oil

Rosemary is considered an anti-oxident. Keeps skin healthy and vibrant.

Aromatic Bitters 1 ounce bottle with a dropper cap \$15 includes shipping

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Aromatic Bitters are used in the creation of traditional cocktails. There has been a resurgence of using bitters in up-scale bars and lounges. Bitters are used by the dropperful to flavor drinks. You don't need to drink bitters only in alcoholic beverages, however. Bitters add flavor to sparkling water, tea, plain water, juice and even wine.

No matter what the "flavor" of the bitters, Peach, Coconut or Rosemary, all bitters have a "bitter" component- some herb, root or berry that has bitter qualities. The bitter quality of taste has been bred out of much of our food, to our bodies' detriment.

Bitters tell the digestive system to get ready for food when we drink an *aperitif* or before dinner cocktail. Bitters also help with the effects of over eating. The habit of enjoying a *digestif* or after dinner cocktail helps the digestive system work more effectively.

So, Bitters play a dual role in our culinary experience. They add flavor and by doing so, because of their make up, also add a healthful component to our beverages. If you are using bitters simply to enhance good digestion, you can take your bitters in a small glass of water or juice. Or, as some people do, simply drop a few drops under your tongue directly from the bottle.

Lavender

Bring a floral element to your cocktails with these Lavender Bitters. Try it with vodka- or gin-based summer drinks.

Ingredients: Vodka, Lavender flowers, Lemon, Orris root, Sugar Syrup, Water

Peach

Cinnamon and vanilla complement the flavor of ripe peaches. A true summer treat.

Ingredients: Bourbon, Peaches, Vanilla bean, Cinnamon, Horehound, Sugar Syrup, Water

Cardamom

Cardamom is both citrusy and savory. Add these bitters to freshen up a sweet cocktail or to enhance one with citrus.

Ingredients: Vodka, Cardamom, Cinchona bark, Ginger, Sugar Syrup, Water

Coconut

On a hot summer day, have a sip of something nice and fruity. Coconut bitters are the perfect complement to tropically inspired drinks, which are a mainstay of the season.

Ingredients: Vodka, Coconut, Horehound, Cardamom, Sugar Syrup, Water

Rosemary

Rosemary adds a savory component to a cocktail. Try it in gin-based drinks or in a cocktail containing citrus.

Ingredients: Vodka, Rosemary, Lemon, Horehound, Sugar Syrup, Water

Habanero

Like a bit of heat in your cocktails? Then try these Habanero Bitters. Their heat is tempered by mint, leaving just a hint at the end of each sip.

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Chocolate

Spiced with cinnamon and vanilla, chocolate bitters add richness to a cocktail or cup of hot chocolate.

Ingredients: Bourbon, Cacao nibs, Vanilla bean, Cinnamon, Wormwood, Sugar Syrup, Water

Berry Berry Delight

Infused with blueberries and Texas dewberries, this flavorful blend adds sweet berry goodness to any beverage.

Ingredients: Vodka, Dewberries, Blueberries, Mint Leaves, Horehound, Sugar Syrup, Water

Chai Spiced

Think Chai Tea spices. This is a warming blend that is flavorful and so good for your digestion. Try it in hot beverages.

Ingredients: Vodka, Cardamom Pods, Black Peppercorn, Ginger, Cinnamon, Nutmeg, Cloves, Water

Orange Bitters

Traditional Orange Bitters add a citrus twist to any beverage.

Ingredients: Vodka, Orange Peel, Dandelion Root, Water

Orange Cacao Bitters

The bitterness of cacao nibs adds a whole new dimension to this blend.

Ingredients: Vodka, Orange Peel, Cacao Nibs, Dandelion Root, Water.

Digestive Blend

Add this one to your daily diet if you have frequent digestive upset, bloating or gas after eating. Take it before and/or after meals. Use daily for best result.

Ingredients: Vodka, Fennel Seed, Cumin Seed, Coriander Seed, Water