

TAKE THYME TODAY

2343 S. QUEEN STREET
YORK, PA 17402
717-741-0504

HOURS
WED/FRI 10AM-5PM
THURS 10AM-7PM
SAT 10AM-3PM

WWW.TAKETHYMETODAY.COM



Week Of

September 22 – 25

For your brewing needs,

10% off all in Stock

Teapots and Teaware



*10% off
Select
Black teas*

Black Snail

Golden Monkey

Makaibari Autumnal

Sessa Estate



Experience the aroma and unique taste of these exceptional and exquisite fine teas!

What gives each of these teas their individual style and taste?

Join us for pleasurable cup of tea and find out the answer!

“We look forward to your visit.”

Tea Vinaigrette

1 rounded teaspoon tea leaves of your choice

1/3 cup white wine vinegar

1 to 2 tablespoons honey or agave

1 teaspoon chopped thyme leaves

1 teaspoon minced shallots

Fine sea salt

Freshly ground black pepper

1 cup sunflower or canola oil

Combine tea and vinegar in a small saucepan and bring to a boil. Lower heat and simmer for 1 minute. Remove from heat. Cool and strain, while gently squeezing any remaining liquid out of the leaves.

Transfer the mixture to a bowl and add remaining ingredients, excluding the oil. Whisk together. Slowly add in the oil, mixing slowly. Transfer to a jar and refrigerate for 4 hours. Toss over fresh greens.

Stored tightly covered in the refrigerator, the vinaigrette will keep for 2 weeks.

*Rooibos tea comes
from various estates
in Africa*

*It is high in
antioxidants*

and is caffeine free.

*Great for students
heading back school!*

*It is perfect to have
with breakfast as a
healthy, refreshing
start to your day!*

Specials good until

September 30, 2010

September, 2010

EDITION 7

Check our website for

Specials and updates

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Questions or comments? E-mail us at newsletter@takethymetoday.com or call 717-741-0504

