

Tabernacle Revival Teas

Simple and refreshing. Hot or cold. Sweet or not. In any season. Delicious loose teas that recall the pleasant simplicity of Sunday go-to-meetin' picnics. Available in four flavors.

- **Hibiscus Flower**
- **Peppermint**
- **Sencha Green**
- **Orange Pekoe**

Make Your Own “Hurricane Tea”

Don't go 'round thirsty if we lose power for couple of weeks after the next hurricane. All you need to make “Hurricane Tea” is water, a clear glass container (we use pitchers and half-gallon canning jars), an infuser (cheesecloth will work in a pinch), some Tabernacle Revival Tea, and a sunny spot. Start it early in the morning so it'll be ready in time for supper.

Fill a clean clear glass container with cold water.

Measure one level teaspoon of tea per six ounces of water into infuser.

Immerse infuser in container so tea is covered with water.

Close container lid and place in direct sunlight to steep for at least three hours (or until desired strength is reached).

Remove infuser, chill, serve, and enjoy!

This recipe works for all of our teas. For best flavor, use unsoftened water. Adjust tea proportion and steeping time to suit your palate. For sweet tea, serve with raw cane sugar or local honey.



The Methodist Tabernacle, a Virginia and National Historic Landmark

Hey Bubba™ Brand Gourmet Culinary Products

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