

# Olde Tradition Spice

THE SECRET TO COZY, SPICED  
PERFECTION



# Olde Tradition Spice Mulling Spice in Tea Bags All Natural No Sugar Cold or Hot



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## Features and Specifications:

Olde Tradition Spice Mulling Spices can be used in apple cider, apple juice, red/white wine, or other fruit juices to make a delicious mulled drink. Mulled beverages are great served piping hot on a cold night, or chilled and served over ice on a hot summer day.

This spice is a great sugar free pick me up the whole family will enjoy. Each bag can be used 2-3 times, or the bags can be opened and the spices can be used as a seasoning in cooking or baking.

- All natural ingredients; Sugar-free, caffeine-free, no salt or preservatives
- Mulling spices in convenient tea bags
- Made in United States
- Shelf life: Over 36 months



# Quite a Kitchen

## **OLDE TRADITION SPICE MULLING SPICE TEA BAGS:**

To enjoy the taste of a simmered mulled drink without having to allocate excess prep time during a busy meal or gathering, consider a tasty Mulled Spice preparation to kick-start your simmered warm beverage options. These bags come eight to a box and are as easy to use as a tea bag. These bags quickly add the flavor and taste of what normally takes a hostess' watchful eye to maintain a rolling boil on the spice steeped beverage to achieve a full bodied, evenly simmered, not too sweet mulled beverage. If you would like to enjoy being with your guests instead of babysitting the mulling process, the Olde Tradition Spice Mulling Spice Tea Bags is a great option for you.



## **ABOUT THE OLD TRADITION SPICE INC COMPANY**

*In reviewing their website for mulled spice recipes, there was something else interesting I liked about the makers of this product. Olde Tradition Spice, Inc., does community outreach by employing Americans with disabilities for their packing process for various products. The company also stands by using natural and wholesome ingredients to create a product that tastes homemade.*

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# Red Apple for Online Market

*Olde Tradition Mulling Spices (Tea Bags)*

## **OLDE TRADITION SPICE MULLING SPICE TEA BAGS: ALL THE TASTE WITH LITTLE WORK**

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### **TASTE**

I was surprised at how much this tastes like the combination of spices used in my apple orchard friends' cider recipe. A natural and healthy combination of Cinnamon chips, orange peel, cloves, allspice and pure orange oil both smell and taste delicious. It tastes homemade but is very simple to make. Unlike other commercial preparations, there is no added salt or sugar, and it is caffeine free. Add sweetener to taste of course, if your family enjoys any special additions to your signature brew, you can always add in raisins, orange slices, sliced almonds, a pinch of ground ginger, cardamon, and if you prefer to go sugar-free, a vanilla pod for some sweetness. But just adding the bag directly to your brew of wine or cider imparts plenty of flavor.

And, as a side bonus, the mulled spices make the house smell delicious, warm and inviting to guests.



# OLDE TRADITION SPICE



**Ways to incorporate mulling spices as a part of fall and winter holiday traditions.**

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Here are a few to try out:

- Bring a crock pot full of apple cider with mulling spices to ladle out at a family or community potluck.
- Share a mulled spice drink thermos with others during school football and hockey games. You can even create a signature team drink.
- Create a special house cocktail of mulled wine or hot toddy for holiday parties using Olde Tradition Spice [recipes](#).
- Spice up the 12 days of Christmas with a different mulled spice drink a day.
- Give boxes of Olde Tradition Spice mulling spice as hostess gifts or stocking stuffers.