



Name: _____

Chair Contact: Miki Valenta | cookiebakingfool@gmail.com

Organization: **Lincoln East Band Boosters**

Please make checks payable to **Lincoln East Band Boosters**. All payments MUST be turned in with the order forms.

All coffee is sold in 6 oz. bags. Coffee descriptions are on the backside of the order form.

Please return on this date: _____

English Breakfast Tea	Green Gateau Tea	Sencha Kakagawa	Blue Eyes Herbal Tea	Holiday Herbal Tea	Sweet Hot Chocolate (Mocha) Powder	Moto Hot Chocolate Powder	The Mill Cider Spices
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	Buyer's Name	# of Bags		Total # Bags	Grand Total												
1																x \$12	
2																x \$12	
3																x \$12	
4																x \$12	
5																x \$12	
6																x \$12	
7																x \$12	
8																x \$12	
9																x \$12	
10																x \$12	
	# of Bags - Total															\$	

The Mill's Tea Descriptions

English Breakfast Tea

A perfect black breakfast tea with good body and full tea flavor notes. Coppery bright especially enticing with milk.

Antioxidant level high, Caffeine content medium. Steep 3-7 minutes at 212 degrees.

Green Gateau Tea

A local favorite: both the restaurant which bears its name and the tea! A delicious blend of apricot and strawberry black teas.

Makes a wonderful iced tea. Steep 3-7 minutes at 212 degrees.

Sencha Kakagawa

A luxury Japanese green tea from Hunan Province. High in antioxidants and low in caffeine. When steeped it creates a light liquoring, smooth with good depth and body. Often used in ceremonies.

Steep 3-7 minutes at 195 degrees.

Blue Eyes Herbal Tea

A hint of caramel gives this herbal fruit tea a sweet, almost candy-like flavor. Amazing iced or made into popsicles in the summer!

Apple, rosehip, orange pieces, hibiscus, cornflower peals, and natural flavors. Steep 5-7 minutes at 200 degrees.

Holiday Herbal

Sweet cinnamon blend with spices and sparkling mint.

Rooibos, cinnamon, orange peel, cloves, peppermint, natural flavors & rose petals. Steep 5-7 minutes at 200 degrees.

Sweet Cocoa Powder

An old fashioned, cook-up hot chocolate powder for the richest, most robust, chocolate flavored caffe mocha or hot chocolate. It can be added hot milk steaming pitcher or made into a syrup.

Moto Hot Chocolate Powder

Cocoa nibs roasted and ground together with cinnamon and nuts create a rich, sweet and satisfying designer hot chocolate or mocha. Simply melt the ground chocolate into hot milk.

Mill Cider Spices

The spices our baristas use at the Mill to make that wonderful, steaming hot cider. A blend of cinnamon bark, orange peel, nutmeg and Jamaican allspice.