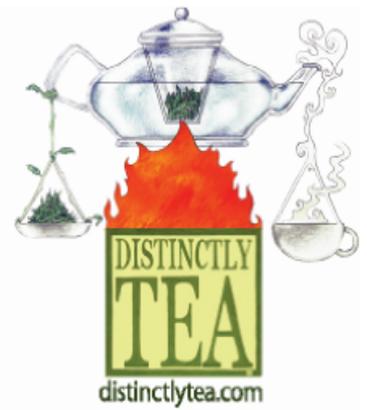


June 2013

Steeped!



Dad deserves the best this Father's Day!

May is for Moms, but June is all about Dad. Father's day is June 16, and dad deserves a special treat to tell him how much you care. Here at Distinctly Tea, we believe that the best gifts for Dad all start and end with tea!



If dad likes to have tea time at the office, this Tea4one café style tea pot and mug is excellent. It come in a variety of colours and takes up little space on dad's desk. The superfine mesh of the strainer makes sure dad will get the perfect cup every time.



Another great gift idea is a mug with an infuser for use at office or home. is the Curve tea mug and infuser. The fine mesh is great for an even steep and the lid keeps the tea piping hot. It is the perfect gift to pair with Dad's favourite loose-leaf tea.

We have plenty more ideas in our stores ranging from a variety of teas for dad to try to gadgets like the Breville tea maker. We also carry a wide selection of other products that could help you throw together the perfect Father's Day feast. No matter what you do, Dad will know that you care because of the awesome gift you picked out here.



To the men who fixed our scrapes and bruises. The men who taught us to ride bikes and throw a baseball. To the men who supported and loved us, we say thanks.

**Happy
Father's**

**From everyone
here at Distinctly
Tea!**

BY HAND AND FIRE—Wedding season!

The **Wedding season** is upon us and so is gift giving. Consider a gift of beautiful handmade and painted **Polish Pottery**. Purchase any specially prepared set or choose your own and receive a **10 % discount**. In addition **The Happy Couple** will receive a **CARD entitling them to a 25 % discount** off their next purchase (prior to Dec 31st). We will gift package it for you if you wish.

Polish Pottery makes beautiful **Anniversary** and **Birthday** gifts also. Let us help you choose the right gift this summer and make a great impression.



Jerk Tofu—A Twist on a Caribbean Treat!

If you want to surprise Dad with an awesome dinner for fathers day, try this fantastic jerk marinade and sauce. It works well with almost every type of meat (and meat alternative) and will have everyone at the table, dad included, clamoring for seconds. The key to this marinade is the amount of time you leave your protein in the mix. The longer it marinates, the better, especially if you use a non-meat protein like tofu or tempeh... and a bonus for our non-meat eaters: the marinade is totally vegan!

Ingredients:

- 1 tablespoon ground allspice
- 1 tablespoon dried thyme
- 1 1/2 teaspoons cayenne pepper
- 1 1/2 teaspoons freshly ground black pepper
- 1 1/2 teaspoons ground sage
- 1/2 of one Distinctly Tea Whole Nutmeg
- 3/4 teaspoon Distinctly Tea Organic Ground Cinnamon Bark
- 2 tablespoons garlic powder or fresh
- 1 tablespoon sugar
- 1/4 cup olive oil (We like Monty's!)
- 1/4 cup soy sauce
- 3/4 cup white vinegar
- 1/2 cup orange juice
- juice of 1 lime
- 1 scotch bonnet pepper
- 3 green onions
- 1 cup onion

Directions:

Mix together all of your marinade ingredients in a large, deep bowl; something big enough that you can submerge the tofu. Cut your extra firm tofu into strips about 2-3 inches long and about 3/4 inch wide. Marinate your tofu **AT LEAST** overnight in the refrigerator. When you are ready to cook, heat a large, lightly greased fry pan and place your tofu in it. Brown the tofu on all 4 sides, about 4-5 minutes per side. While browning the tofu, boil the remaining marinade to create a sauce. Serve over rice.

