

All materials courtesy of Wilton Industries, Inc.

Take Time for Tea

Tea has been around for almost 5,000 years and next to water* is the most widely consumed beverage in the world now.



A cup of hot tea is satisfying in so many ways; it's simple and quick to prepare, relaxing and contains antioxidants...all good reasons to enjoy a cup when it's time for a break.

With the advent of Copco's new line of Total Tea products, preparing and sipping tea at your desk (or anywhere else for that matter) has just become much more chic....no fuss, drip free and expertly brewed. These products feature modern and clean innovative designs. Some, like the Basket Infuser, resemble a graceful lily pad; all showcase a contemporary green color.

The unique basket infuser – which is a stainless steel steeping basket with a silicone lid in the shape of a lily pad – is simplicity in the truest form. The basket rests in a cup of hot water; the lily pad lid helps retain the heat while the tea is steeping. When the tea is ready, remove the basket and invert so the lily pad lid is down; it collects excess liquid and keeps your desk or table clean and dry.

When a cup is just not enough, choose the Soft Grip Tea Thermal which holds 14 ounces and features double wall construction to keep the tea hot. It includes a removable infuser so tea can be brewed in the container.

*Source: Tea Association of the USA, 2008 Fact Sheet

The Copco tea experts recommend these tips for the best results using the Tea

Thermal or Basket Infuser:

1. Fill kettle with fresh, cold water; heat.
2. Measure 1 level teaspoon of loose tea per 5 to 8-ounce cup. Spoon into infuser.
3. Place infuser into thermal or lily pad lid.
4. Add hot water.
5. Screw on thermal lid or place infuser over cup.
6. Steep about 3 to 5 minutes.
7. Remove infuser.

Enjoy your perfect cup with Chunky Chocolate Cookies.

For additional information about Copco beverage products, gadgets and accessories visit www.copco.com.

Chunky Chocolate Cookies

- 1-1/2 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup (2 sticks) butter or margarine, softened
- 3/4 cup granulated sugar
- 1 egg
- 1 teaspoon vanilla extract
- 2 ounces unsweetened chocolate, melted and cooled
- 3/4 cup white chocolate chips
- 1/2 cup chopped walnuts

Preheat oven to 350° F.

In medium bowl, combine flour, baking soda and salt. In large bowl, beat butter and sugar with electric mixer until light and fluffy. Beat in egg and vanilla. Blend in melted chocolate; mix well. Add flour mixture to butter mixture, mixing until incorporated. Stir in white chocolate chips and walnuts. Drop by mounded tablespoonfuls about 2 inches apart onto ungreased cookie pan.

Bake 10-12 minutes or until edges are set (centers will be soft). Cool 1 minute; remove from cookie pan to cooling grid and cool completely.

Makes about 2-1/2 dozen.