

GIFT IDEAS

Eye-Opening Tips On Pleasing Coffee And Tea Lovers

(NAPS)—Any time is the right time to treat the coffee or tea lovers in your life to an unexpected gift, but the holidays provide an excellent excuse to show them how much you care. Follow these tips and soon you'll be known as having the gift of gift-giving.

- **Keep your eyes open all year-round:** Whenever you see the perfect teapot, sugar bowl or set of spoons on sale that reminds you of that special someone, be sure to buy it and save it for a special occasion. Just don't forget where you put it.

- **You don't have to spend a fortune for your gift to look like a million.** Instead of that luxury espresso maker, look for clever tea infusers or vintage tea tins. Don't forget a personal touch. A hand-knitted coffee cozy could be just the thing.

- **Think about your loved one's unique tastes.** Treat your favorite hostess, environmentalist, trendsetter or coffee/tea lover to this holiday season's newest stocking stuffer, Joco cup. These glass reusable coffee cups are created to enhance their daily cup of tea or coffee and keep Mother Nature happy.

Unlike paper or plastic, glass won't affect the flavor, and enjoying the drink in a reusable cup will cut down on waste. Each dishwasher- and microwave-safe cup features an ergonomic, splash-safe, silicone lid designed to ensure you're drinking your morning brew, not wearing it, and a thermal sleeve that keeps coffee hot and hands cool. The 12-oz or 16-oz cups come in black, blue, lemon, lime, mint, orange, pink, purple, red or white.

Use or serve a Joco cup this holiday season with a cheerful new take on the classic Chai Tea:



You can give the gifts of comfort and class when you present a set of smart glass coffee cups.

Chai Tea

- 1 cup water
- 1 cup whole milk
- 1 Earl Grey tea bag
- 2 tablespoons honey
- $\frac{1}{4}$ teaspoon vanilla extract
- 1 cinnamon stick
- 3 whole cloves
- Pinch cardamom
- Pinch nutmeg
- Pinch ginger

In a saucepan, bring water to a boil. Add remaining ingredients and reduce heat to low. Cover and simmer gently for 3 minutes. Strain into 2 Joco cups and top with a pinch of nutmeg. For an extra kick, stir 1 ounce brandy into each cup.

The cups, which are also a fantastic way to take cold drinks, hot chocolate, mulled cider or other beverages on the go, are available at select retailers and at www.jococups.com/usa.