

# Desktop Botanical Garden™

Go Functional • Go Beautiful • Go Botanical

DESKTOP BOTANICAL GARDEN™ SERIES



Nature holds the key  
to our true health

Bring nature home

Transform any desktop  
into a botanical garden

Turn any moment into  
a walk in nature





# Desktop Botanical Garden™

## Go Functional • Go Beautiful • Go Botanical

Nature holds the key to our true health. Our Desktop Botanical Garden™ series follows the traditions and principles of Tonic Herbalism. It features elegant tea and elixir makers made of heat resistant glass, simple-to-follow health promoting elixir recipes and premium tonic herbs.

Tonic herbs are an elite class of botanicals that have been found empirically through many centuries of human usage to meet **six specific qualifications:**

- 1) Have anti-aging characteristics
- 2) Have broad and profound health promoting actions
- 3) Help balance our emotional and psychic energy
- 4) Have no negative side-effects when taken continuously over a long period of time
- 5) Taste good enough to be consumed directly and are easily digestible
- 6) Contain at least one of the Three Treasures: Jing, Qi, Shen (life's three primary energies)

Enjoy the botanicals, delight your senses and promote your health. Transform any desktop into a botanical garden! Turn any moment into a walk in nature!

### Glass Tea Elixir Makers Candle Tea Warmer



**Non-reactive and non-porous glass is compatible with all botanicals.** Our specialty glass can withstand high acidity and high alkalinity without deterioration. It will not absorb odors or flavors. Unlike metal tea pots that may react with certain ingredients, our Glass Tea Elixir Makers can be used to extract all botanicals.

**Create a custom tea based on your needs or mood.** Bring out your inner herbalist and brew your own tonic elixirs today, right on your desktop. You are no longer limited to the mass produced tea formulations. Leaves, flowers, fruits, barks, and roots, the entire botanical kingdom is now at your disposal.

**Save money and save the Earth.** Steeping the botanicals usually only brings out about 30-40% of the active ingredients, leaving a staggering amount of goodness behind. By returning the botanicals back to the stove and doing a 2nd and even 3rd extraction, we can possibly double the amount extracted, which means we can cut down our carbon footprint by up to 50%. Getting twice as much out of your botanicals also means you get to save 50% in cost.

Active Ingredients  
Extracted  
Active Ingredients  
Left Behind



Steeping



Decoction with  
Glass Tea Elixir Maker

**Decoction:** The extraction of an essence or active ingredient from a substance by boiling.

**WYSIWYG. What You See Is What You Get.** You can now see and control what goes into your tea and its quality.

**Easily monitored, instantly admired.** Unlike a filtering chamber, the barely visible stainless steel strainer lets your botanicals fully expand and freely dance inside the tea pot, ensuring a complete extraction. Meanwhile, the ultra-clear glass allows for easy monitoring of the brewing process and the full enjoyment of the beautiful botanicals.

**From stovetop to desktop and tabletop.** Our extremely heat resistant glass can be set directly on an open flame. From boiling the water to brewing the decoction to serving the tea, all can be done in the same glass pot. You have less mess to clean and more time to enjoy.

**Clear decoction every time.** Regardless of what goes into the pot, our stainless steel strainer catches all the particles at the pour spout, allowing only a clear decoction to flow through. You can now enjoy a clear tea without wasting any filter paper.

**5 hours of warm tea.** Our Candle Tea Warmer keeps your tea pot warm for 5 hours per tea light candle, ANYWHERE! No electricity required. Instant ambience.

**One-hand pouring.** The tight silicone seal in the lid enables you to pour with just one hand.



# DESKTOP BOTANICAL GARDEN™ SERIES



Stainless Steel Strainer

Heat Resistant Glass

## Glass Tea Elixir Maker 32oz.

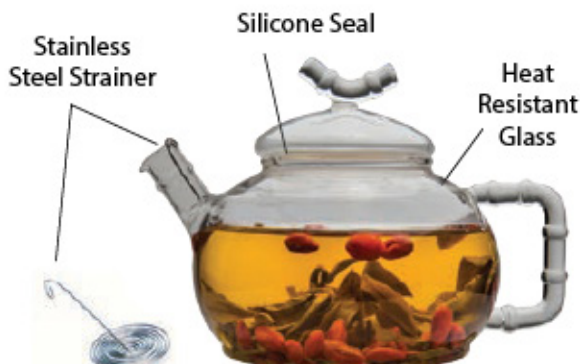
Code – 8313 Price – \$30.00

**Capacity:**

4 cups / 32 oz. / 1000 ml

**Dimensions:**

3 5/8" Diameter x 10" Height  
9.21 cm D x 25.4 cm H



Stainless Steel Strainer

Silicone Seal

Heat Resistant Glass

## Glass Tea Elixir Maker 20oz.

Code – 8314 Price – \$21.00

**Capacity:**

2.5 cups / 20 oz. / 600 ml

**Dimensions:**

4" Diameter x 4 1/2" Height  
10.16 cm D x 11.43 cm H

Our vortex inspired stainless steel strainer catches all the particles at the pour spout.



Gas and electric stove safe



From fire to freezer, our glassware can endure temperature ranging from -4°F to 302°F (-20 °C to 150°C).



Freezer safe



Dishwasher safe



Microwave safe (with stainless steel strainer removed)



## Candle Tea Warmer

Code – 8307 Price – \$15.00

**Dimensions:**

5.9" Diameter x 2.17" Height  
15 cm D x 5.5 cm H

- Soothing and serene, this candle tea warmer creates instant ambience any time, anywhere.
- Keeps your tea pot warm for up to 5 hours per tea light candle.
- No electricity required; use it anywhere.
- Great for office desks, dinner tables and entertainment.
- Use with any heat resistant glass tea pots and elixir makers.



For the latest offerings, recipes, and ideas under our Desktop Botanical Garden™ series, visit

[www.dragonherbs.com/dbg](http://www.dragonherbs.com/dbg)





# Goji Tea

*Gain strength, fight stress and preserve youth*

- Delicious
- Anti-aging
- Beauty food
- Super-antioxidant
- Potent immune potentiator
- Physically strengthening
- Supports metabolic functions
- Promotes cardiovascular health
- Protects the liver
- Brightens our eyes
- Improves mood



## **Ingredients:**

4 tbsp Heaven Mountain®  
Goji Berries (firmly  
packed)

2 cups water

## Recipe Components



**Heaven Mountain®  
Goji Berries**  
8 oz. (227g)

Code - 699 Price - \$12.49

## **Directions:**

1. Bring 2 cups of water to boil directly in a *Dragon Herbs Glass Tea Elixir Maker* (medium heat, gas or electric stove).
2. Add 4 tbsp. of Heaven Mountain® Goji berries.
3. Simmer for 2-3 minutes or until the berries are plump and the brew reaches a beautiful amber color.
4. Place the tea pot on a *Candle Tea Warmer* to keep it warm.
5. For a second extraction, repeat steps 1 and 3, increase the brewing time if necessary until all flavors and active ingredients have been extracted.
6. You may eat the berries afterwards to enjoy the full benefits.



# Goji & Green Tea

*Sweetened with benefits*

Brew some loose leaf tea with a handful of Heaven Mountain™ Goji Berries. Goji will infuse your tea with countless health benefits and add a splash of color and sweetness!\*



## Ingredients:

- 2 tbsp. Heaven Mountain® Goji Berries (firmly packed)
- 1/2 tbsp. Green eeTee™
- 1/2 tbsp. Organic Green Tea
- 2 cups water

## Tip

For a second extraction, add 1-2 more cups of water. Bring to a boil. Turn down the heat and simmer for about 3 minutes.

You can also start with near boiling water and steep for about 6 minutes.

Green tea in this recipe can be substituted with any other premium loose leaf teas, such as Oolong, Pu Erh, or Dragon Well.

## Recipe Components



**Heaven Mountain®  
Goji Berries**  
8 oz. (227g)

Code - 699 Price - \$12.49

**Green  
eeTee™**  
2.1 oz. (60g)

Code - 813 Price - \$24.50

**Organic  
Green Tea**  
4 oz. (114g)

Code - 8030 Price - \$14.00

## Directions:

1. Bring 2 cups of water to boil directly in a *Dragon Herbs Glass Tea Elixir Maker* (medium heat, gas or electric stove).
2. Add 2 tbsp. of Heaven Mountain® Goji berries, simmer for 2-3 minutes or until the berries are plump and the brew reaches a rich honey color.
3. Add 1/2 tbsp. of Green eeTee™ powder and 1/2 tbsp. of Organic Green Tea leaves.
4. Stir to dissolve the eeTee powder (eeTee dissolves very quickly). The tea is ready to serve.
5. Place the tea pot on a *Candle Tea Warmer* to keep it warm.
6. Add more water to taste if needed.





# iVision Tea

*A vision elixir and an eye candy*

iPhone, iPad, larger and wider TV screens, dual monitors. Information age brings about infinite access to data, but also an attack on our eyes like never before. Even books now are read on glaring screens. The iVision Tea, both an eye tonic and an eye candy, is a desktop must to help us cope with this new challenge. Goji berries and Chrysanthemum flowers, two of the most famous vision tonics, are combined into a tasty soothing tea to brighten and moisten dull eyes, relieve eye strain while strengthening vision. This tea is even good for promoting radiant skin.



## Ingredients:

- 1.5 tsp Chrysanthemum eeTee™
- 1 tbsp Chrysanthemum flower (firmly packed)
- 3 tbsp Heaven Mountain® Goji berries (firmly packed)
- 2 cups water



*iVision* is a tasty soothing tea to brighten and moisten dull eyes, relieve eye strain while strengthening vision.

## Recipe Components



Heaven Mountain®  
Goji Berries  
8 oz. (227g)

Code - 699 Price - \$12.49



Chrysanthemum  
eeTee™  
2.1 oz. (60g)

Code - 815 Price - \$33.00



Chrysanthemum  
Flower  
3 oz. (85g)

Code - 8003 Price - \$6.00

## Directions:

1. Bring 2 cups of water to boil directly in a *Dragon Herbs Glass Tea Elixir Maker* (medium heat, gas or electric stove.)
2. Turn down the heat. Add the Chrysanthemum flower and the Goji berries. Simmer for 2 -3 minutes. You can also start with hot water and double the simmering time for steeping.
3. Add the Chrysanthemum eeTee to the pot and stir to dissolve the eeTee powder. (eeTee dissolves very quickly).
4. Serve the tea hot. Keep the tea pot warm on a *Candle Tea Warmer*.
5. For a second extraction, repeat steps 1 and 3.



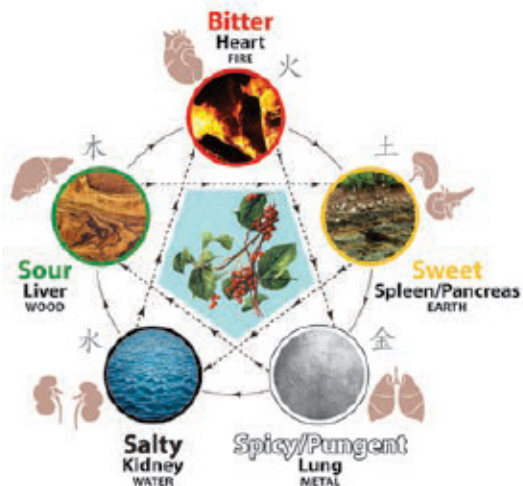
# Schizandra Five Flavors Tea

五味子



## 1 fruit, 5 flavors, 5 organs and the 5 Elemental Energies

In Chinese herbalism, all herbs contain one or several of the 5 flavors: **sweet, sour, spicy** (pungent), **salty** and **bitter**. **The five flavors represent different functions of the human body.** The five flavors are also attracted to and nourish different organs. Sourness enters the **Liver**, bitterness enters the **Heart**, sweetness enters the **Spleen**, spiciness enters the **Lungs** and saltiness enters the **Kidneys**. It is ideal to consume all five flavors in our daily diet to maintain internal balance and proper organ nourishment. **Schizandra is the only herb that contains all five flavors.** The very name of Schizandra in Chinese, *Wu Wei Zi*, means "Five Flavors Fruit." Schizandra has earned a reputation as the "quintessential tonic herb" because it can benefit all five primary organs and nurtures all five *Elemental Energies* of the human body in Traditional Chinese Medicine (TCM): **Wood** (Liver), **Fire** (Heart) **Earth** (Spleen), **Metal** (Lungs) and **Water** (Kidneys). Schizandra also supplies energy to all 12 energy meridians, making it a complete body tonic. To top it off, Schizandra tonifies all 3 Treasures, **Jing, Qi and Shen** (life's three primary energies). Schizandra is famous in the Far East for promoting beauty, intelligence, sexual vitality, wisdom, endurance and powerful lungs. Schizandra is one of the safest and most effective cleansing herbs in the world, and is especially protective of the liver, skin and brain. **Schizandra can be consumed daily throughout one's lifetime as an anti-aging herb and to promote longevity.\***



This chart illustrates the interconnectedness of the Five Elements and the 5 primary organs.

### Recipe Components



**Schizandra eeTee™**  
2.1 oz. (60g)

Code - 811 Price - \$35.00



**Organic Changbai Mountain Schizandra Fruit**  
6 oz. (170g)

Code - 8001 Price - \$9.95

#### Ingredients:

- 3 tsp (6 g) Dragon Herbs Schizandra eeTee™ Instant Granules
- 1-3 tsp Organic Raw Changbai Mountain Schizandra fruit
- 2-3 tsp Honey, to taste
- 18 oz. Water

Add some Organic Beet Juice Powder (see Pg 10) for a darker red color and a stronger liver cleansing effect.

#### Directions:

1. Bring 18 oz. of water to boil directly in a Dragon Herbs Glass Tea Elixir Maker (medium heat, gas or electric stove.)
2. Turn the heat down to low, add 1-3 teaspoons of raw Organic Changbai Mountain Schizandra fruit. Simmer for 2-3 minutes. Turn off the heat. You may also replace simmering with steeping the fruit in hot water on a Candle Tea Warmer for 5 minutes.
3. Add 3 teaspoons (6 g) of Schizandra eeTee powder and 2-3 tsp of honey. Stir to dissolve the Schizandra eeTee powder and honey.
4. Serve the tea hot. Keep the tea warm on a Candle Tea Warmer. This will allow the raw Schizandra fruit to continue to extract. The raw Schizandra fruit enhances the aroma, flavor and functions of Schizandra eeTee.

\*These statements have not been evaluated by the FDA. This product is not intended to diagnose, treat, cure or prevent any disease.





# Free Flow

## Flow freely

This elixir helps maintain healthy blood viscosity and facilitates normal flow of the blood throughout the body.

**Recommended usage:** At least twice a week. If you are not a vegetarian, or if you are over 40 years old, increase the frequency to every other day. For maximum benefits, drink daily.\*



### Recipe Components

#### Ingredients:

- 1 tea bag Spring Dragon Longevity Tea™
- 1 tea bag Amla Tea
- 1 grapefruit
- 1 tbsp honey
- 6-7 mint leaves
- 2 cups water

#### Directions:

1. Bring 2 cups of water to boil in a *Dragon Herbs Glass Tea Elixir Maker*. Medium heat, gas or electric stove.
2. Add 1 tea bag each of Spring Dragon Longevity Tea and Amla Tea to the pot. Simmer for 1-3 minutes or steep for at least 3-5 minutes. Remove the tea bags.
3. Cut the grapefruit into halves. Reserve one half to serve on the side.
4. Take the other half, slice off a piece and place it into the Elixir Maker. Juice the remaining. Add the juice (about 2.5 oz.) to the pot.
5. Add 1 tbsp of honey to the pot, stir well.
6. Place 5 mint leaves in the pot and 1-2 mint leaves in the tea cup.
7. Serve the tea hot. Serve the remaining half of the grapefruit on the side, ideally with a serrated grapefruit spoon.
8. Keep the tea pot warm on a Candle Tea Warmer.



Spring Dragon  
Longevity Tea™  
20 tea bags

Code - 601 Price - \$9.00



Amla  
Tea  
20 tea bags

Code - 697 Price - \$9.00



Grapefruit



Mint



# Rose Shen Tonic

*Wake up, smell the roses and enjoy a moment of Zen*

Rose is an important and wonderful tonic herb in Oriental cultures for promoting Shen (peaceful spirit, one of three primary life energies). It opens the heart and lifts one's mood. In other words, consistent drinking of Rose tonic "beautifies the spirit."

Supreme Shen Drops is an "An Shen," or "Peaceful Spirit" formula. It has a calming, anti-stress action. It calms the mind and relieves anxiety, worry, fear, anger, and all sorts of emotional instability. It is also a very powerful brain tonic. Sustained use of this formula may improve memory and overcome mental exhaustion caused by overuse of the mind. This is an important and powerful Shen tonic. \*



## Ingredients:

- |           |                    |
|-----------|--------------------|
| 6 squirts | Supreme Shen Drops |
| 10-15     | Rose buds          |
| 2 cups    | Water              |

## Recipe Components



Supreme Shen  
Drops  
8 oz. (227g)

Code - 015 Price - \$35.00



Rose  
Flower  
2.5 oz. (70g)

Code - 8004 Price - \$18.00

## Directions:

1. Bring 2 cups of water to boil directly in a *Dragon Herbs Glass Tea Elixir Maker* (medium heat, gas or electric stove.)
2. Add about 10-15 high quality rose buds, simmer for 1-2 minutes. Remove from the heat.
3. Add 6 squirts of Supreme Shen Drops. Add honey, or sweetener of your choice to taste. Stir well.
4. Serve the tea hot. Keep the tea pot warm on a Candle Tea Warmer.
5. You can also steep the flowers in near boiling water for 3-4 minutes on the Candle Tea Warmer.
6. For a second extraction, repeat steps 1 and 3.



# Bloody Mary

*Pure and nutrition rich blood is fundamental to radiant health.*



## Recipe Components



**Longan  
eeTee**  
2.1 oz. (60g)

Code - 823 Price - \$32.00



**Longan**

8 oz. (227g)

Code - 698 Price - \$12.99



**Organic Beet  
Juice Powder**  
8 oz. (227g)

Code - 8006 \$24.99





This "Bloody Mary" (non-alcoholic herbal drink) is a blood tonic. It gently builds and cleanses the blood. It is also great for the skin. This tea should be served hot.

There is a saying in Chinese herbalism that "**women are governed by blood.**" As a result, women often benefit significantly from blood tonics.

**Longan**, translated literally as "Dragon Eye" fruit, is a wonderfully delicious, fleshy fruit that is extremely popular in China as a snack and as an ingredient in tonic teas and beverages.

- Longan is a great blood tonic, often combined with other blood tonics such as Dang Gui and Peony root to make blood-building teas and formulations.
- Longan Fruit is high in iron.
- It is a great Qi tonic for building up your everyday energy. Consumed regularly, Longan boosts temporary energy as well as long term vitality, yet it is not a stimulant like caffeine. It gives you energy while simultaneously relaxing you.
- Longan promotes tranquility. Longan has been found to promote deep, refreshing sleep.
- It can be used to enhance memory and steady the nerves by fortifying Blood and Qi.
- Longan is a famous beauty herb. Longan adds luster and beauty to the skin.
- Longan has a 2000-year reputation as a fantastic sex tonic for women. For that reason, Longan is considered a MUST for women who wish to be both beautiful and sensual.
- Longan's effects are not hormonally driven. Longan is equally beneficial to men and women.
- Longan is believed to directly promote heart health by nourishing the heart tissues.

**Beets** strengthen the blood, enabling it to carry nutrients throughout the body. Beets have a profound power to cleanse the blood in the liver. Pure blood is fundamental to radiant health. \*

**Ingredients:**

- |          |  |
|----------|--|
| 2 tbsp.  | Longan eeTee powder                      |
| 1.5 tsp. | beet juice powder or 1 medium large beet |
| 20       | dry Longan fruit                         |
| 2 cups   | water                                    |

**Directions:**

1. Bring 2 cups of water to boil directly in a *Dragon Herbs Glass Tea Elixir Maker* (medium heat, gas or electric stove.)
2. Turn down the heat. Add Longan fruit and simmer for 2-3 minutes. Allow Longan to soften and release its flavor.
3. Remove the pot from the stove. Remove 3-4 Longan fruits from the pot to cool down. When cooled, string them onto a toothpick or a skewer for garnish.
4. Add Longan eeTee powder and beet powder to the pot, stir to dissolve completely. The tea is ready to serve.
5. Place the tea pot on a *Candle Tea Warmer* to keep it warm.
6. The Longan fruit will continue to extract in a heated brew. You can eat the Longan fruit afterwards to enjoy the full benefits.



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