

Celestial Seasoning® - Sleepytime, Peppermint, Wild Forest Blackberry, Mandarin Orange Spice, Cinnamon, Apple Spice
R.C. Bigelow® - Cranberry Apple, Red Raspberry, I love Lemon, Orange and Spice, Mint Medley, Sweet Dreams
Thomas J. Lipton® - Gentle Orange, Lemon Soother, Chamomile Flowers.
 Fennel Tea and Stinging Nettle Tea

References

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