



Tearoom Grand Reopening July 1, 2023

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Swedish Falls first opened its Corona Office in December, 2022 with a variety of imported Swedish teas, Nordic foods, wholesome baking mixes, Swedish collectibles, and Christmas or Valentines day gift items. From the beginning, our teas were one of our best selling items, but we focused through Spring on Online sales as we worked out how to let nearby residents know the fragrant and delicious delicacies we had to offer.

Our booth at the Koroneburg Renaissance Festival gave us that opportunity, as the many delightful people we met were blown away by the fresh, fragrant teas we encouraged them to smell as they passed our booth. Almost everyone that smelled them bought one or more teas, and we sold out of all fourteen varieties we had in stock. We offered them the chance to come smell and taste more varieties at our Corona tearoom once we had more in stock, and many joined an e-mail list so we could let them know when their favorite varieties were again available.



¹⁰We have placed an order for more teas from our current supplier, the Tea Centre of Stockholm, but unfortunately they are also out of many of the most popular, including Elderflower and Peach¹⁰. We were able to purchase the same base tea for that blend, the White Bai Mu Dan tea leaves and bud harvested just three weeks a year from the Fujian mountains, with a hint of wild peony flavor, and will soon have that available for tasting.



³We also have some bulk Elderflower and Peach tea we already purchased from them we will be selling to one lucky customer in the form they smelled at the festival, and blending the remainder with the new Wild Peony Bai Mu Dan and Peach and Mango White tea we are purchasing from another supplier. We will update this article and e-mail those who requested to be notified when all three are ready to smell, taste, and purchase. Based on several of your requests for lower caffeine blends, we will be blending several more Rooibos, Honeybush, and lower caffeine White teas with our Swedish Spice³ and Mint blends. We have also ordered new Rooibos and Black teas from other Swedish Tea houses, and can't wait to try them and let you sample them as well!

We chose the Swedish Falls name, and images of an actual Swedish waterfall to convey how we aim to provide pure, wholesome goodness in every food and beverage we sell. Our Vision is to help create “Sustainable food, homes, and transport, good for us and the earth, produced by and for our communities”, and our tearoom is an essential part of making that larger vision become reality. Our tearoom is not just a place to come enjoy some of the most amazing fragrances on earth, sip a cup of tea and enjoy the company of your friends.



Nor is it just a place to take home your favorite new blend to enjoy for months to come. It is place to come relax, meet new friends, and share your story and dreams. Come learn our larger vision for our community, and the nonprofits we are sponsoring to help make that vision a reality. Stay and play a game of cards, listen to Swedish Vinyl records on our Gramophone, and sample candies and cookies with cups of tea. We will periodically have special events when we offer samples of Nordic staples like Swedish pancakes, cold smoked Salmon, Cod Roe, and Herring cream sauce on our Rye bread, or Lingonberry jam on Swedish Meatballs, but many of our baking mixes, canned fish, and Lingonberry jam are always in stock.

We also tried some new products at the Koroneburg Renaissance Festival, including fruit and nut mixes made with our Riverside County Cottage Food License from some of the [most nutrition](#) packed berries we could source, including Lingonberries, Black Currants, Seaberries, Acai Berries, Maqui Berries, Cranberries, and Strawberries. We got great reviews from those who tried them and look forward to expanding those offerings, along with the pure berry powders and spices we use to those who may want to create their own mixes. We want to want to help many more [Cottage Food Operators](#) develop and market new recipes using our ingredients. As we advertised on our water bottles, you can learn now to win up to \$5000 in teas and other foods in our [baking competition](#) as well.



And for those of you coming mainly to enjoy our tea, we will keep an updated list of teas we have in stock for you to browse below:

¹ Soderblandning Jars	\$13	July 1
² Green Soderblandning Jars	\$13	July 1
³ Spice Blend	\$13	July 1
⁴ Spice Blend / Cinnamon Rooibos (New)	\$13	July 1
⁵ Rhubarb & Cream with Honeybush (New)	\$13	July 1
⁶ Mint	\$13	July 1
⁷ Mint & Rooibos (New)	\$13	July 1
⁸ Manor Blend (New)	\$13	July 1
⁹ Darjeeling Single (New)	\$13	July 1
¹⁰ Organic Elderflower and Peach	\$13	TBA
¹¹ Organic White Tea with Peony (New)	\$13	TBA
¹² Organic Elderflower, Peony, Peach & Mango (New)	\$13	TBA



⁸Come by 1850 W 6th St, Suite 218, up the stairs from Farmers Insurance to enjoy samples of the teas listed above.