



## DELTA EIGHT INFUSED GUMMIES



### DELICIOUS HEMP-INFUSED CUISINE

What better way to celebrate the return of small gatherings than with a delicious home-cooked meal with your closest family and friends.

You'll hear from local Charlotte chef, Edwin Cruz on pg. 2, but you don't have to be a professional chef to wow your guests at the dinner table.

Use our **Hemp-Infused Honey** to make a cheese plate that delights, learn how to make hemp-infused oil to use in your culinary creations, or spice things up with our new Sativa Rub... coming soon!

### NEW: GIFT CARDS ARE HERE!

Now you can give them exactly what they want... without actually knowing exactly what they want!

Our new **Queen Hemp Company virtual gift cards** are available on our website in the amounts of \$50, \$100 and \$200. You can even add a personalized message!

If you swear by our products and want to thoughtfully recommend them to someone you love who will also benefit, this is the way to go! Gift cards always in style, and they make great gifts.

### CBD & WEDDINGS: A PERFECT MATCH

CBD might not be the first thing you think of when you start planning your wedding, but here's why it's a great idea...

Whether you're looking for the perfect way to pamper your bridesmaids (**Botanicals Facial Kit**), a love-themed gift to share with your guests (**CBD-infused Dark Chocolate Love Bites**) or a way to calm your pre-wedding jitters (**2000mg Full Spectrum Caramel Macchiato Tincture**) we'll have you covered and ready for your big day!



# CALLING ALL FOODIES!

Springtime is coming, and that means making the shift from heavier winter foods and hibernation to fresh veggies and fresh air.

Chef Edwin Cruz, from **Edwin's Organix** has some delicious, creative ways to jazz up your meals... using hemp!

He says, "I'm using the oil infused with hemp (left) and adding some fresh hemp leaves, cilantro, parsley, fresh garlic, onion, lemon juice, red chili pepper, red wine vinegar, salt and pepper" to make a chimichurri sauce (pictured).

He also uses our new Sativa Rub (coming soon!) to season his vegetable paella, and creates a blend of paprika, cumin, garlic, onion, dried oregano, brown sugar, dry mustard, chili powder, salt, pepper and dried hemp leaves to use as a steak rub.

## HEMP INFUSIONS

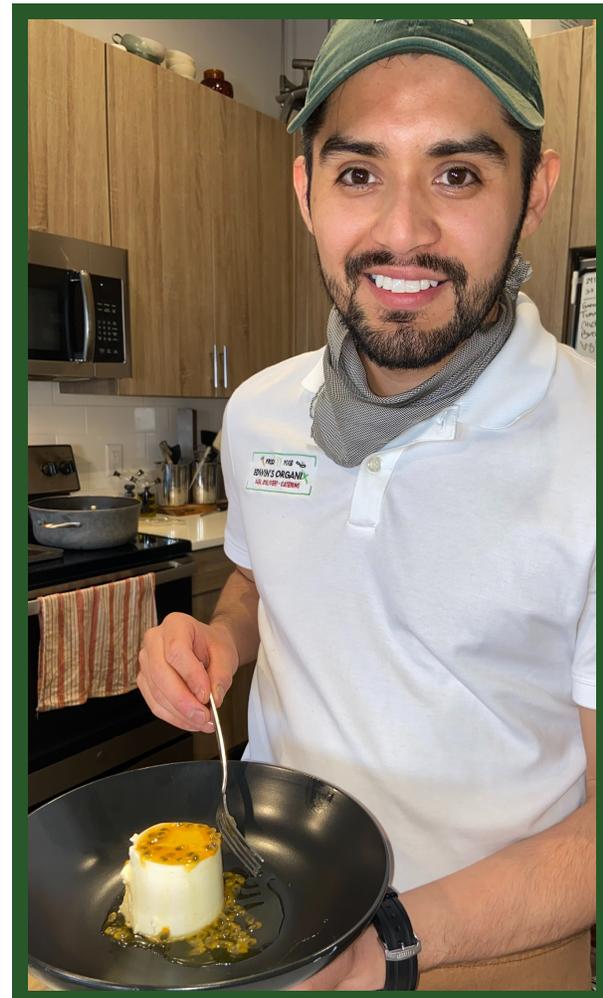
Chef Edwin uses our hemp to make the hemp-infused oil he uses in his mouth-watering culinary creations. To make it you'll need:

- 3 heads of garlic, peeled and sliced
- 1 medium-sized knob of fresh ginger root, peeled and chopped
- 10 grams of **Queen Hemp Company Hemp Flower**
- 2 cups of Olive Oil

1. Combine olive oil, fresh ginger, fresh garlic & **Queen Hemp Co. hemp flower** in a glass mason jar. Cover.
2. Heat water to 170 degrees in a medium-sized pot.
3. Put the mason jar in the water bath for ~1 hour.
4. After allowing the oil to infuse for 1 hour at 170 degrees, strain the oil and place in a glass jar.



**UNREGULATED CBD  
CAUSES CONSUMER CONCERN**



# queen hemp company

## PRODUCT OF THE MONTH

### MIXED BERRY DELTA 8 INFUSED GUMMIES

Our Delta 8 gummies have 25mg of 100% hemp derived and federally legal cannabinoids. We make them with organic ingredients, and they're vegan, safe and pesticide free! Quality and safety matter, so we made sure these are DEA certified lab verified.



SHOP NOW



Consumers of THC Delta-8 report experiencing pervasive body sensations, relaxation, and clear-headedness, with a lower psychotropic effect than THC Delta-9. Research shows that THC Delta-8 contains properties that may help reduce stress or tension, stimulate appetite, or reduce nausea.

The statements made regarding these products have not been evaluated by the Food and Drug Administration.

## INTRODUCING... OUR NEWEST WAY TO SAVE!

Win one of these three prizes! Click below to enter.

15% OFF

30% OFF

ONE FREE CHOCOLATE BAR

Enter to Win!

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