

SAMPLING GUIDE

Thanks for offering to sample Fire Cider! I'm sure you have a few questions about our tonic, and this guide will cover the basics. Here are a few important things to know before giving customers a sample of Fire Cider:

- **Fire Cider is very concentrated and flavorful.** Fill the sample cup with only 1/4 to 1/3 of an ounce for a sample. You can always give out more if they love it!
- **Before handing over the sample, let the customer know that it is spicy and made with vinegar.** People like surprises, but usually not this one, especially if they expect a sweet cider.
- **Fire Cider Original and African Bronze are not for children under 2.** Sometimes kids want to try it, but we use raw honey, which is not recommended for tiny humans.
- **Fire Cider is non-alcoholic.** Folks sometimes think it is a hard cider.
- **Make sure the customer knows all of the ingredients.** Some people have allergies, dietary restrictions, etc. Also, let the customer know that all ingredients are raw.
- **Fire Cider contains turmeric and will stain anything!** So be aware of that. Have wet wipes or paper towels on hand; things can get sticky!

Most people trying Fire Cider for the first time may be informed about some of the ingredients, but they are not sure what to make of our sweet, spicy vinegar tonic! Some think it's apple cider, or hard cider, some think you drink the whole bottle at once. Most just want to know why the heck you'd drink it. Behold, the essential Fire Cider talking points!

- **Fire Cider is a daily, multi-use tonic.** We recommend a tablespoon a day, rain or shine. Long lasting, fast acting, Fire Cider will put some pep in your step!
- **Fire Cider is made from raw, unfiltered apple cider vinegar, raw wildflower honey, whole raw oranges, lemons, onion, ginger, horseradish, garlic, turmeric, habanero pepper and black pepper. And nothing else!** All things that you would recognize in a grocery store.
- **All of our ingredients are USDA-Certified Organic.** We worked with Baystate Organic Certifiers in MA, to get our certification. USDA-Certified Organic means that our raw ingredients are the highest-quality, safest, and most nutritious available. It means that the farmers are paid fairly for their hard work. It means that the land is protected by the use of best practices, which enrich, rather than deplete, the ecosystem.
- **Our process is all raw, with no heat involved.** We steep the ingredients together at room temperature for weeks. We don't use any heat, and the living vinegar culture and delicate flavors and properties of the ingredients are preserved.
- **The components of Fire Cider have been traditionally used as part of a daily diet throughout many cultures.** Did your grandmother ever tell you to drink raw apple cider vinegar? It's good advice, and more common than you may think. For generations of New Englanders, a tot of apple cider vinegar was a morning ritual.
- **Fire Cider tastes great on its own, or as an addition to tea, juice or salad dressing.** Fire Cider is delicious on cooked greens, seafood, and as a marinade. It works in the kitchen! [Check out our blog](#) or our recipe cards for inspiration and tips.
- **Have fun with it!** Get creative, engage people, take photos/videos and send them along to us and/or post to your social media accounts. Tag us! **Facebook:** facebook.com/firecider **Instagram:** [@firecider](https://instagram.com/@firecider) **Twitter:** [@firecider](https://twitter.com/@firecider) **Hashtag:** #FireCider
- **As our grandmother would say, "Here's to feeling good all the time."**

For more information, see the [FAQ](#) or check us out at FireCider.com