



Spice up culinary creations

AUGUST'S ER PV PROMO

Young Living's culinary essential oil range will turn you from home cook to culinary artist with easy, healthy and delicious dishes! Create mouth-watering drinks and recipes that'll have your family and guests coming back for seconds!

Reach any of the following PV minimums with your August Essential Rewards order and earn these amazing free products!

Basil 15 ml: Basil's fresh, herby scent might remind you of your favourite Italian recipe, but this one-of-a-kind oil is more than a perfect pal for a pasta dish. Basil is good for mixing into soups, sauces, marinades or salad dressings for that 'herb-y' kick without the hassle of sorting through your spices. Wondering where to start? Try Brand Ambassador Chef Kate's Bruschetta infused with Basil & Lemon Oil recipe - find it on the YL Lavender Life Blog.

Frankincense 5 ml: To enjoy the subtle, woody and balsamic notes of Frankincense, mix a drop into your water, juice or even your daily shot of NingXia Red®. Its deep, earthy flavour also works wonders in any raw chocolate recipe. For a yummy alternative to everyday snacks try the Goey Chocolate Brownies recipe by Chef Kate on the YL Blog.

Cinnamon Bark 5 ml: Warm up from the inside out with Cinnamon Bark. After playing outdoors with the children, cuddle up with a blanket and a mug of tea infused with this flavourful oil. Cook up a delicious morning treat by adding this classic spice to pancake batter, oatmeal, baked goods or add a drop to your NingXia Red shot to create a "Hot Shot."

Mindfulness Mug: Now's the time to snuggle in for a cup of warm tea or hot chocolate. Whether you start the day by setting your intentions or cap off the night with a hot drink, sip it from the Young Living branded ceramic Mindfulness Mug, with a morning and night message. Try adding a drop of Cinnamon Bark and honey to your hot beverage for a soothing treat.

Black Pepper 5 ml: Round off your recipes with Black Pepper! This fragrant spice is the most common and potent flavouring of the peppercorn family. Use in marinades for pork, beef or seafood, or add to roasted vegetables, rice and mashed potatoes. For a quick way to spice up Mexican favourites mix a drop into salsa or guacamole.

Ginger 5 ml: This distinct and versatile oil is great to keep on hand in the kitchen. Infuse a few drops of Ginger with your marinades and salad dressings to add a warm, spicy twist. For a winter delight, add a drop to your tea for a nice, soothing hot drink or dip a toothpick in Ginger and mix it into your stir-fry for a zing of exotic flavour!

The statements above have not been evaluated by the Therapeutic Goods Administration. This product is not intended to diagnose, treat, cure or prevent any disease. Orders must be placed through our Essential Rewards (ER) member loyalty program and reach the highlighted PV levels to earn all the free products outlined above. Free products are subject to change without notice and may be substituted with an alternative product of equivalent or similar value. If any product runs out of stock - the product or a replacement product of similar value - will be programmed to be shipped with the member's next order after the replacement product is received in the warehouse. Affected members will be notified by a slip in their order to this effect. For full Terms & Conditions visit YoungLiving.com.au or YoungLiving.co.nz > Member Benefits > Promotions

320
PV TIER

WHSL. VALUE: \$210.05 AUD
\$227.20 NZD

- 1 x Basil 15 ml
- 1 x Frankincense 5 ml
- 1 x Cinnamon Bark 5 ml
- 1 x Mindfulness Mug
- 1 x Black Pepper 5 ml
- 1 x Ginger 5 ml

250
PV TIER

WHSL. VALUE: \$117.10 AUD
\$126.85 NZD

- 1 x Cinnamon Bark 5 ml
- 1 x Mindfulness Mug
- 1 x Black Pepper 5 ml
- 1 x Ginger 5 ml

190
PV TIER

WHSL. VALUE: \$53.75 AUD
\$58.20 NZD

- 1 x Black Pepper 5 ml
- 1 x Ginger 5 ml

145
PV TIER

WHSL. VALUE: \$21.55 AUD
\$23.40 NZD

- 1 x Ginger 5 ml