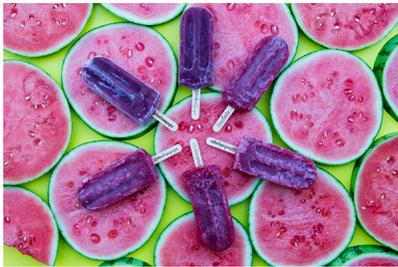


# teebsie

teebsie is bringing joy-filled, carefree summer days back all year round, with nostalgic frozen treats for today's discerning shopper. everything is plant-based - we use organic, local, non-gmo fruit, nuts and coconut milk and only use unrefined organic sugars.

we specialize in ice pops (\$4), poptails (\$6) and ice cream (\$5/scoop). plant-based ice cream sammies, bon bons, ice cream cakes and more are also available upon request.



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## just the treats

minimum order: \$100 delivery, no minimum for pick-up

## treat party (attendant with cooler)

minimum charge: \$300

2 hours, additional hours subject to additional charge

## the whole shebang (attendant with ice cream tricycle)

minimum charge: \$800 weekend, \$600 weekday

3 hours, additional hours subject to additional charge

prices TBD based on volume. catering is subject to a delivery charge, and dry ice is available for an additional fee.

find teebsie at private events, gourmet grocers & farmer's markets throughout los angeles.  
get in touch at [sayhi@teebsie.com](mailto:sayhi@teebsie.com) | let's get social @teebsiepops  
(323) 538-3071 (o) | (310) 735-5006 (c)

# teebsie

teebsie is the brainchild of founder and los angeles native julia taylor-brown (aka jtb, jteebs... or teebsie!).



julia, along with most of her generation, is looking for a way to eat healthier, eat better and reduce her consumption of animal products, and the most important part is being able to do this without sacrificing the quality and flavor of the food she eats. this is why she started teebsie.

julia's childhood holidays were spent working at her aunt and uncle's italian restaurant or on their family friend's central coast dairy. during college, she spent those holidays interning at hollywood powerhouses william morris and caa. since then, she has worked with companies at the top of their industries, including brillstein entertainment partners, soho house and spotify.

julia knew her life wouldn't be complete unless she was doing the things she loved the most - making things and feeding people - so she honed her culinary skills at the international culinary center in new york, moved back to la and dove head first into the kitchen.

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