



JUNE 2026

WINTER WARMERS, FIFA WORLD CUP & COLD FRONTS...

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- 2026 -

We made it to the halfway mark of 2026. There's so much to reflect on from the first half of the year: answered prayers, unexpected blessings, and challenging moments that stretched and grew us in ways we didn't expect. We're grateful for all of it and hopeful for what the rest of the year holds. June kicked off with the highly anticipated FIFA World Cup 2026. If you know us, you know how much we love soccer... and sports in general. We've been counting down to the World Cup ever since our national team qualified. Well done, Bafana Bafana. Thank you for rewriting history. We've stayed up way past our bedtime catching as many games as possible, and honestly? It's been worth every sleepy morning. At the same time, we've also enjoyed the NBA finals between the New York Knicks and the San Antonio Spurs. I think its safe to say the skies will be orange and blue for a while.





Historic Achievement

South Africa has qualified for the FIFA World Cup knockout stages for the first time in the nation's history, marking a major milestone for Bafana Bafana.

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This is a quote from Matt Flegenheimer, a reporter – for the New York Times:

27 JUNE - 8PM

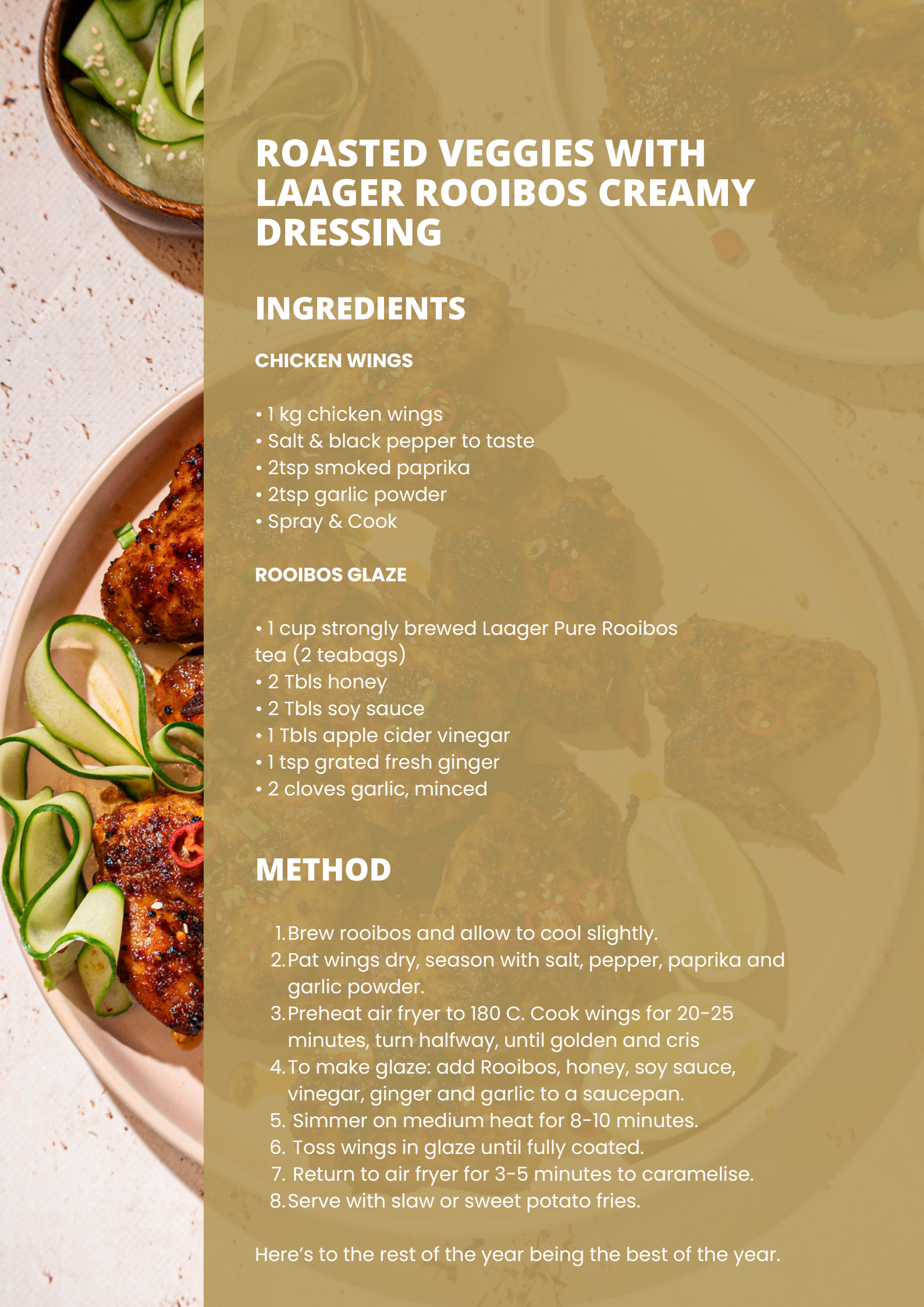
"New York is a big, mean, wonderful, impatient city that has waited 53 years to celebrate the team it cares about most. Despite the reflexive swagger of its fanbase – "Knicks in four!" became a rallying cry across the boroughs this year; then "Knicks in five!" when they lost a game – it was still nearly impossible to process, in the hours after its N.B.A. championship, that any of this had happened. When New York comes together – really comes together – it is often in response to something tragic: 9/11, Sandy, Covid. Part of the magic of this run was the notion that uncomplicated joy was also an option. At least every 53 years or so." Congratulations to the New York Knickerbockers for becoming the 2026 Champions. Go New York, Go New York, Go!

There's something beautiful about sport, the anticipation, the community, the moments that make people pause and celebrate together. We're wishing all the teams the very best for the rest of the World Cup. Congratulations to our boys for making it to the knock-out stages. Next time, we're going all the way!

Outside of sports, winter has officially settled in and we've been leaning fully into comfort food season.

A top-down view of a light-colored ceramic plate filled with several pieces of air-fried chicken wings. The wings are coated in a dark, glossy, and slightly charred rooibos glaze. They are garnished with thin slices of red chili, chopped green onions, and white sesame seeds. Two bright green lime wedges are placed on the right side of the plate. On the left, there are thin, curled slices of cucumber. The background shows a speckled countertop and parts of other plates.

AIR FRYER ROOIBOS- GLAZED STICKY CHICKEN WINGS



ROASTED VEGGIES WITH LAAGER ROOIBOS CREAMY DRESSING

INGREDIENTS

CHICKEN WINGS

- 1 kg chicken wings
- Salt & black pepper to taste
- 2tsp smoked paprika
- 2tsp garlic powder
- Spray & Cook

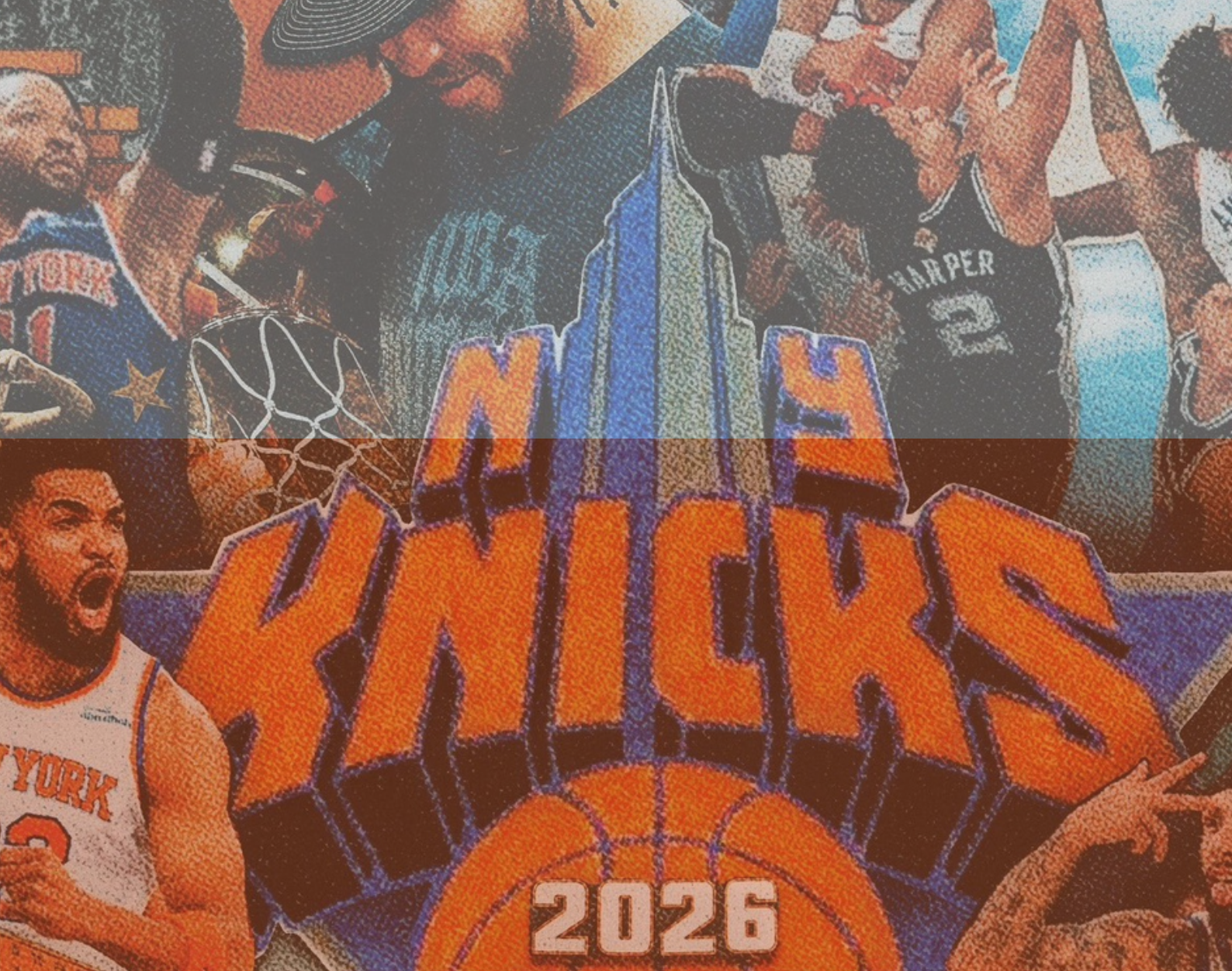
ROOIBOS GLAZE

- 1 cup strongly brewed Laager Pure Rooibos tea (2 teabags)
- 2 Tbls honey
- 2 Tbls soy sauce
- 1 Tbls apple cider vinegar
- 1 tsp grated fresh ginger
- 2 cloves garlic, minced

METHOD

1. Brew rooibos and allow to cool slightly.
2. Pat wings dry, season with salt, pepper, paprika and garlic powder.
3. Preheat air fryer to 180 C. Cook wings for 20-25 minutes, turn halfway, until golden and cris
4. To make glaze: add Rooibos, honey, soy sauce, vinegar, ginger and garlic to a saucepan.
5. Simmer on medium heat for 8-10 minutes.
6. Toss wings in glaze until fully coated.
7. Return to air fryer for 3-5 minutes to caramelize.
8. Serve with slaw or sweet potato fries.

Here's to the rest of the year being the best of the year.



To close off a beautiful June, we attended a live comedy show in the city and spent the evening laughing until our cheeks hurt (and yes... staying up waaaaay past bedtime again). We love supporting local. We love being outside. It feels very grown-up of us. And finally...

We have a BIG announcement coming in July 🙈

Keep an eye on our social pages — we can't wait to share. May July be filled with sudden miracles, warm meals, good company, and beautiful surprises.

Thank you for riding with us.

With love,
Lebo le Tebo.

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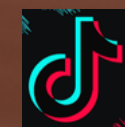
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