



OUR FIRST NEWSLETTER

Special Upcoming Events

July 22nd

Tea Tasting Class-All About Tea-including Special Display Teas

August 27th~28th

Special Anniversary Celebration Tea

September 16th

-Tea Tasting Class-History of the Afternoon Tea

October 21st

-Tea Tasting Class-Ideas for Hosting a Holiday Tea Party, Fall and Holiday Teas

Welcome to our first newsletter! Nine months after opening and serving afternoon tea, we have finally published our first newsletter. We hope to publish this newsletter at least quarterly. If you know someone who would like to sign up for the newsletter, please tell them to visit:

www.afternoontoremember.com on the web, click on the email link and send a message with their mailing address. In each issue we hope to give you the latest information about tea, tips for having your own tea party, a special recipe, and special events such as tea tastings.

FINALLY! THE COOKBOOKS ARE HERE!

At last, the long awaited cookbooks are here. Thanks to all of our loyal customers who constantly ask, "Do you have the recipe for ...?" Well now we do! We have finally published our first cookbook. Inside are most of the tea recipes we have used to serve afternoon tea this first year. Keep in mind, we are cooks who "add a little of this, and a little of that," – thus part of the reason it took us so long to finally publish this cookbook. We had to

really sit and think about what and how much we put into each special dish. When creating our menu, we use recipes which are tried and true, such as family recipes and those which are relatively easy with few steps since we do all of our own baking on Tuesdays – except for the scones. Those are made fresh every day. Stop by and check our new cookbook, "Creating an Afternoon to Remember".

We will be closed from August 4th –August 15th so our staff can take family vacations.

NEW TEA MENU

An Afternoon to Remember now carries over 63 different kinds of loose leaf tea – ranging from traditional teas such as English Breakfast, rare and exotic hand tied teas such as Red Mudan to our most popular tea – French Caramel Crème Brule. Our menu is now categorized by teas from India-such as the Darjeelings, Assams

and Nilgiri, teas from Sri Lanka, teas from China, teas from Japan, flavored teas – over 42 alone, Exotic and Rare Teas and Herbal Tisanes. Remember all of our teas can be decaffeinated. If you would like a demonstration on how to decaffeinate just ask any of our staff. We would love to show you how!

"We now carry over 63 different loose leaf teas!"

Our First Public Tea Tasting Event!

Tea Tasting Dates:

July 22nd

All About Tea

September 16th

History of the Afternoon Tea Party

October 21st

Ideas for Hosting a Holiday Tea Party

This summer we would like to invite you to join us for 3 special tea tasting classes. Each class will feature a 20 minute presentation by Amy Lawrence followed by a tasting of 10 different teas. A small sampling of afternoon tea treats will also be served. The first tea tasting in July will focus on the tea production process – the journey from the leaf to the cup.

On September 16th, Amy will discuss the history and beginnings of the afternoon tea party. In October, it will be a tea tasting extravaganza with special focus on fall and

winter teas, as well as ideas for hosting your own holiday tea party.

Please sign up early as space is limited to only 15 participants per tea tasting class.

(Payment of \$24.00 will be taken at the time the reservation is made. No refunds will be given for cancellations, however credit will be issued toward a future tea tasting class).

Tea tasting dates:

July 22nd

September 16th

October 21st

For reservations call: 916-663-6358

RECIPE FOR PEAR PIE

3 cups cubed pears

1/2 cup sugar

1 beaten egg

1 cup sour cream

1 T. flour

1 t. vanilla

1/2 t. salt

1 unbaked pie shell

Combine sugar, egg, flour, vanilla and salt. Mix. Fold in sour cream and pears. Pour into shell. Bake at 350 for 15 minutes. Remove. Sprinkle crumb mix on top, return to oven and bake 30 minutes more or until brown.

Crumb mix:

2/3 cup flour

1/3 cup brown sugar

1/4 cup butter

I would like to take this opportunity to thank all of our loyal customers for all of their support this past year. It really has meant a lot to us to see your faces so very often and to serve you tea. Many of you have

become good friends. Our tea room has had a super year and it's all because of you. Thanks so much for your support! You know who you are!

HIGH TEA OR AFTERNOON TEA?

The term "high tea" is often misused by those who like to make afternoon tea sound more exclusive and refined. Although often confused with afternoon tea, high tea is not a dainty affair. High tea was served around 6:00 in the evening and was considered the main meal of the day for workers who returned home very hungry after a long, hard day in the fields, shops, factories and mines. The meal was served family style – dishes are passed from person to person. The menu offered hot or cold hearty and traditional foods such as meat pies, Welsh rarebit, sausage, cold meats, breads, cheese, jam, butter,

desserts, fruits, and tea. High tea was also called, "Meat tea."

Afternoon tea was invented in England in 1840 by the Anna, the Duchess of Bedford (hence the name of our house tea-Duchess Anna).

Full Tea is a complete four-course menu including finger sandwiches, scones, sweets, dessert and tea where as "Cream Tea" is only scones, jam, clotted cream, lemon curd and tea.

From, *"Tea and Etiquette – Taking Tea for Business and Pleasure"* by Dorothea Johnson

YOU ARE CORDIALLY INVITED TO AN ANNIVERSARY CELEBRATION

On August 27th we will be celebrating our first anniversary! Yes, it's hard to believe we will have been open already one year! And what a year it has been.

We opened last August 27th with a Sneak Peak during the Lion's Club Spaghetti Dinner and Dance. We started off with 3 staff members, myself – Amy Lawrence, my neighbor – Lisa Garbrick and my mom – Barbara Culling. Gilbert was so persistent we added him to our team. Jill and Nancy my best friends, volunteered in the afternoons and on Saturdays as well as my dedicated mother-in-law, Michele Lawrence. From there it all began. We were so fortunate the day, Connie Johnson came in for tea. She is now one of our cooks and food stylists. She brought with her new staff members – daughters Tessa and Chelsea, son – Cordell and friend – Jenny. Lisa brought in

her daughter Brittney and friend – Leslie. Cloy came along at the right time as well as tea customer Fran Swart. All of our staff members have now become family. I would like to thank each of them for their loyalty and dedication. Without them, the tea room wouldn't be what it is today.

To commemorate our special day, we would like to cordially invite you to an anniversary celebration. We will offer a very special afternoon tea on August 27th and 28th. Guests will be treated to an afternoon tea extravaganza. In addition, guests will receive a very special memorable gift. Space is very limited, so reserve your seat now. \$25.00 per person for this special event. (Because space is very limited, payment is required at time of reservation and no refunds will be given. We thank you for your understanding.)

Please join us for a special anniversary celebration on August 27 and 28th.

Reserve your space now as seats are very limited. For reservations call:

(916) 663-6358

Interesting Facts about tea:

All tea comes from the same plant-the **Camellia Sinesis plant**-discovered in China.

Only the first 2 leaves and bud are picked.

The buds have the most flavor and least amount of caffeine

LAS VEGAS! THE SECOND ANNUAL TAKE ME TO TEA EXPO

On March 27, 2004 Nancy and I packed our bags and headed to Las Vegas for the second annual "Take Me to Tea Expo." There we attended a special class on the social history of tea, presented by Jane Pettigrew, author of "The Tea Companion." We also discovered the teas of Nilgiri. One of the most interesting classes was presented by Lalith Guy Paranavitana, a native of Sri Lanka who had an in-depth discussion on the tea production proc-

ess from the leaf to the cup: plucking, withering, rolling, drying, grading and tasting.

The highlight of the trip for both of us was the tea tasting presented by James Norwood Pratt, author of "The New Tea Lover's Treasury." Nancy and I were thrilled to experience the taste of a very special Darjeeling, one that is not even sold, but if purchased would be over \$400 per pound!

Remember, book early for those special events. Although it seems early, we are already taking reservations for the holiday season.



*For Reservations please call:
(916) 663-6358*

«AddressBlock»

We are on the web!
www.afternoontoremember.com

Come, Sit, Enjoy!

EXCELLENT ICED TEAS

These fine loose teas are excellent for making iced tea:

Peach Parfait
Raspberry Romance
Duchess Anna
Bird of Paradise
Strawberry Mango
Margarita
Earl Grey White Tip

And for a special treat
Try Iced Crème Brule

Stop by, sample and
pick up some today!

RECIPE FOR GOURMET ICED TEA

Summer is here! It's time to cool off with a tall glass of gourmet iced tea! To brew one gallon of gourmet iced tea with loose tea leaves:

- Use fresh, cold water from the tap or spring water. Do not reuse water you have already boiled since the oxygen will have evaporated and this affects the taste of the tea.
- Measure 1/3 cup of tea leaves (to make one gallon) into your tea sock. For teas or herbals that require a heaping teaspoon for one cup of tea, like Rooibos, use 1/2 cup of leaves. For this quantity of leaves, you will need a large infuser for the leaves to have room to expand and brew properly. A cotton tea sock or the large basket infuser will work.
- Heat the water until it reaches the correct temperature: generally, steaming for green and almost a full boil for black teas, oolongs, herbal infusions and fruit blends. Pour it over the leaves immediately and cover your teapot.
- Brew the tea for 5 minutes for black teas, 2-3 minutes for green and 10 minutes for Rooibos. Over brewing can also cause the tea to taste bitter.
- After the brewing, remove the leaves immediately.
- Transfer the tea to your pitcher and sweeten if desired. Then, add enough cold tap water to make one gallon.
- A 2 ounce tin of loose tea will yield 3 gallons of iced tea and a 4 ounce tin will yield 5-6 gallons of iced tea.