



THANKS FOR THE GREAT PARTY!

I would like to thank all of you who attended our anniversary celebration, sent or brought flowers and for all of the nice thank you cards and notes. It was so nice to see so many familiar faces. I can't believe it's been a year already! Time has gone by so fast. Our success is due to all of you-our regular cus-

tomers. Thanks for being a part of our tea room family. Speaking of them, I would also like to thank my dedicated family and staff. They put in long hours to get ready for this big event. Their creative ideas and hard work helped to create our wonderful party. We're looking forward to next year!

HOLIDAY OPEN HOUSE / WISH BOOK

On November 10th from 4pm-7pm, we will be having our holiday open house. Stop in for a special free gift, sample our new holiday teas, and try some goodies. Come see our new holiday gifts and enter to win a tea party for 4. Remember, tea makes a great stocking stuffer for those close friends and hard to buy for people on your list.

book at the counter for customers who would like for us to write down items they would like for the holidays. When spouses, family and friends come in, they can look at the wish book and know exactly what to purchase. Just have them ask someone at the counter for help.



By popular demand from our loyal customers, we will have a wish

AND THE WINNER IS...

Thanks to all of you who filled our tea sample questionnaire and suggested names for our new tea. Tea A which was Raspberry Mango, won out over Black Currant Vanilla. The winner of our tea naming contest is Heather Westerman-Silva.

She won a tea party for four. Her winning name: Rhapsody in Raspberry. We also had a second winner. Her name is Mona Wooden. We liked her suggested tea name so much we are renaming our Peach Melba to her chosen name: Southern Hospitalitea. Thanks to all for suggesting names!

Special Upcoming Events and Important Dates

Wednesday, November 10

Holiday Open House
4pm-7pm. Come try our new teas!

December 24

Open for last minute shopping until 3pm.

November 24-25, December 25-26, January 1st

We will be closed to spend these holiday dates with our families.

December 31

We will be open until 3pm.

Stop in and add *your* items to the Wish Book!

Need to make a quick treat? We have our own packaged frozen Scones!

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Welcome...

Gift Certificates

Gift certificates are available for full afternoon, light afternoon and cream teas. Add a tin of tea and they make the perfect gift for teachers, secretaries, friends and family!

Holiday Tea Starter Set

Give the gift of friendship and comfort. Get them started with our **Holiday Tea Starter Set**. Each set comes with a teapot, tea sock, perfect measuring spoon and our 2 house teas-Crème Brule and Voodoo. Beautifully packaged for \$30.25.

Fall Teas

Cinnamon
Orange Cranberry Spice
Voodoo
Pumpkin Crème
Masala Chai

Christmas Teas

Sugar Plum Fairy
Chocolate Peppermint
Chocolate Mocha Spice
Gingerbread Crème

Tea Room Anecdote

Rule number 1 when owning a business: Never wash the bank deposit bag.

For those of you wondering why I never cashed your check, I accidentally washed the bank deposit bag with the napkins. The cash came out nice and clean but the checks and daily sales tickets disintegrated.

Oops!!!!!!

We would like to welcome our newest staff members to our tea room family. Many of you probably met them already at our anniversary celebration. Emily Smith was referred to us by Connie. She is a great food stylist. She's a very busy girl! In addition to the tea room, she attends Sierra College, works another part time job as well as performs on stage. We are very happy to have her!

Nancy Ellis is one of my closest friends. She and I met through Placer County Office of Education

when she became my teaching assistant. We taught preschool and kindergarten autistic students together. I know she will be missed as she is excellent with children, however, we are very fortunate to have such a tea enthusiast with us!

We would also like to welcome Patti Schmicking. You might like coming to tea so much that you decide to join our team. That's what happened to Patti. She's proven herself already with her creative ideas and she's a great addition to our staff.

FROZEN SCONES?

A tea party at home is even easier now! After experimenting with different techniques we developed a way to freeze our delicious scones so you can take them home and bake them for your holiday needs (sold in packages of six for \$8.95.)

You can also stop by and pick up freshly baked scones on unique Christmas plates to take to holiday get-togethers. Call ahead, to make sure we have them ready for you. Devonshire cream and lemon curd are also available.

THE TEA SOCK VS. THE TEA BALL

Many have asked why we use a tea sock instead of a tea ball infuser. In order for the loose tea to release its flavor, the tea leaves need to be able to open fully. In the tea sock, the tea leaves have plenty of room to open. While the tea ball infuser is an okay accessory to use, many people tend to overpack the ball and thus the tea does not produce its best flavor.

Unlike the tea ball infuser, the tea sock fits into any size pot or cup. We use our tea socks in our large silver urns, our normal tea pots and even to make just one cup of tea.

An additional benefit of the tea

sock is the ease with which you will be able to decaffeinate your tea. Simply steep the tea for 30 seconds in a small amount of water, dump the water and re-steep normally.

Another common question: how do you clean the sock? Just dump out the leaves, rinse out the sock and hang it to dry. You don't have to wait for it to dry if you want to use it for another pot. If the tea stain bothers you, just soak it for a few minutes in a very diluted solution of bleach and water. In this case, however, make sure the tea sock dries completely before using it again. Bleach flavored tea is not tasty!

BREWING TIMES FOR TEAS

There are many ideas about how long to brew tea. The basic guidelines are these:

Black Tea: Use almost boiling water. Steep for 3-5 minutes. Remove the leaves as the tea will turn bitter due to the tannins released from the tea leaves.

Green Tea: Use cooler water-about 180 degrees. Steep for 1-3 minutes. Remove the leaves. Using

hotter water will "cook" the leaves and leave a cooked vegetable taste.

White Tea: Use cooler water, about 150-170 degrees. Steep anywhere from 6-15 minutes. Remove the leaves.

Tissanes/Herbals: These are not true teas. Use almost boiling water and steep for 7-10 minutes.

Stop by and see our huge selection of teapot jewelry.

We have teapot charm holders and charms and a wide selection of necklaces.

Cookbooks make the perfect gift!

Preorder your Afternoon to Remember cookbooks now and receive a special discount. Get two cookbooks for \$20.00. Regular price \$12.95 each.

WHITE TEA

We have had many questions about white tea. White teas release the least amount of caffeine of all teas, from 5-15 milligrams. White teas are picked and harvested before the leaves open fully, when the buds are still covered by fine white hair, hence the name. The leaves are not rolled prior to firing or steaming. After the leaves are dried, they are immediately fired.

White tea is more rare than the other traditional teas and quite a bit more expensive. Some studies have also shown that white tea contains more active cancer-fighting antioxidants than green tea. Most green teas have a distinctive 'grassy' taste to them, but white

tea does not. The flavor is described as light, and sweet. White teas are brewed best with water at about 165 degrees and are extremely light weight. Make sure to add enough leaf to the cup or pot. Steep the tea, for 6-15 minutes for the first pot/cup. Add a minute or two to each subsequent steep. These teas will go for at least 3 steeps. This extended time is necessary to allow the leaves enclosing the bud to open up and release their flavor into the cup.

Try it for yourself! Some of our customers absolutely love it, while others compare the taste to hot water. What do you think?

The Perfect Pot of Black Tea

- Fill kettle with freshly drawn cold water.
- Temper teapot by filling with hot tap water.
- Bring kettle to boil.
- Pour out water in teapot.
- Place tea sock in teapot.
- Add one scant teaspoon of tea per cup.
- Pour boiling water over leaves.
- Replace teapot lid.
- Steep for 3-5 minutes.
- Decant or remove tea sock with leaves.
- Stir and serve.
- Cover with a tea cozy or use a warmer to keep tea piping hot.

OOPS!

After our first cookbook came out in May, we found we made a few mistakes. I sincerely apologize for those who tried to make the recipe and didn't have it turn out. We have tried to correct all of the errors, but there are those of you who purchased the book before we caught them. So, here they are:

On page 62, the *Rum Cake Recipe* should have had 1 cup of sugar

added in the glaze, the recipe still turns out, but the glaze isn't crunchy as it should be.

On page 55, *Connie's Famous Fudge Recipe* should have 1 can of sweetened condensed milk on the top of the ingredient list.

Minor note, on page 56, the *Coconut Macaroon Recipe*, 1 package of coconut should be the 15 oz size, I didn't specify the size.



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

**View pictures of the Anniversary
Celebration on the website!**

www.afternoontoremember.com

Come, Sit, Enjoy!

TREATS FOR FALL

Try our Pumpkin Crème and Masala Chai teas for a special Fall treat.

We also have our very own prepackaged scone mixes available in these varieties:

- Cinnamon Pecan
- Pumpkin Pecan
- The Basic (Everyone's favorite)

RECIPE FOR PUMPKIN PECAN SCONES

Ingredients:

3 cups self-rising flour
½ cup granulated sugar
1 T. cinnamon
1 T. pumpkin pie spice
¾ c. toasted pecan pieces
1 stick of unsalted butter
1 cup canned pumpkin
¾ cup buttermilk

Directions:

Mix together the flour, sugar, cinnamon and pumpkin pie spice. Use a pastry cutter to cut in the butter. The mixture should resemble coarse cornmeal. Add the pecan pieces and canned pumpkin. Add the buttermilk and stir. Turn the dough out on a

floured board. Knead until it is easy to handle and smooth. Pat the dough out to 1 inch thick. Cut with a biscuit cutter or in pie wedges.

Place the scones on a cookie sheet. Bake in a preheated oven at 400 for 8-10 minutes. Glaze them with a mixture of powdered sugar and milk. Makes about 16 small scones.

