



A TIME FOR TEA

Special Upcoming Events and Important Dates

March 3

Tea Tasting ~How to Make
Scones.

1:30 p.m.-2:30 p.m.
3:30 p.m.-4:30 p.m.

April 13

Tea Tasting ~ How to Host a
Tea Party

1:30 p.m.-2:30 p.m.
3:30 p.m.-4:30 p.m.

June 2

Tea Tasting ~ Health
Benefits of Tea, Green and
White Teas

1:30 p.m.-2:30 p.m.
3:30 p.m.-4:30 p.m.

*“Polly put the kettle
on. We’ll all have
tea.”*

- Charles Dickens

*Spring Sugars
Have arrived!*

*Check out our sugar selec-
tion of butterflies, sham-
rocks, bunnies and roses.*

Now that the holiday season has passed I feel myself wanting to slow down and take some time for myself, setting new goals, enjoying quiet moments (with a cup of tea of course!), and spending some quality time with good friends. In our busy and hectic lives, it’s hard to slow down and relax. So through March 31st, I would like to encourage you to take some time for yourself and invite a friend to tea. Be-

cause I realize everyone means well and perhaps may put this newsletter in a pile of “to do”, I’ve decided to entice you with a special “Tea for Two” offer. Make a reservation and bring in your newsletter to receive a special price of \$29.95 (plus tax) for a full tea for two. This offer is only valid for parties of two and can only be used Wednesday – Friday. Enjoy each other’s company. That’s what tea is all about!

TEA CLASSES COMING SOON

Because you are on our mailing list for the newsletter, you’re the first to know! We would like to invite you to join us for 3 special tea tasting classes. Each class will feature a 30 minute presentation by Amy Lawrence followed by a tasting of 10 different teas. A small sampling of afternoon tea treats will also be served. We will offer 2 different times for each class. 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. Unfortunately, no refunds can be given for cancellations.

We have the following tea tasting class themes:

How to Make Scones -

March 3, 2005 1:30-2:30/3:30-4:30

How to Host a Spring Tea Party -

April 13, 2005 1:30-2:30/3:30-4:30

Health Benefits of Tea, Green and White Teas -

June 2, 2005 1:30-2:30/3:30-4:30

The first tea tasting in March will focus on how to make our delicious scones. We will show you how and also give you secret tips so yours will turn out perfect every time. For our tea tasting we will sample some of our most popular teas.

On April 13th, we will give you ideas and recipes for hosting a spring tea party of your own. We will also introduce and sample the new spring and summer teas.

On June 2nd the focus will be on the health benefits of tea, the definition of white and green teas and why you might give green teas a second chance if you haven’t liked them in the past.

Please sign up for tea tasting classes early as space is very limited.

For reservations call: 916-663-6358

Yes! It's true! We are expanding!

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!

Come try our Spring Teas

- Lavender Earl Grey
- Lady Day
- Peach Parfait
- Spring Blossom
- Kyota Sencha
- Cherry Rose Festival
- Pear Green
- Plum Green

I would like to thank all of our wonderful customers. Because of you, we are expanding. We plan on adding a doorway under the "Come, Sit and Enjoy" sign which will then open up into a large room for gifts next door. We plan on moving the

cash register to the new room and adding a few more tables, including a "Cream Tea Only" table which will be available for walk-ins. We're so excited about the new space. Hopefully if all goes well we'll be finished by September.

MOTHER'S DAY

We will not be open on Mother's Day as we would like to spend that Sunday with our own families. Please book early for your Mother's Day teas. Space is limited and Saturdays in May are filling up fast.

You might also think about taking your mother to tea on a weekday. During the week the tea room is less busy and more serene, often a perfect time for a long chat.

DO YOU HAVE ALL THE BASICS?

Now is a good time to check to see if you have all the tea "basics".

Non-essential, but really nice to have items:

Necessary Items:

- Tea sock or infuser
- Measuring spoon
- Loose tea
- Electric kettle/stove
- Quality loose tea (of course!)

- Special decorated sugar
- Drip catchers
- Tea Cozy/warmer
- Special teaspoons
- Tongs

THE IMPORTANCE OF "HOT" TEA

When hosting a tea party of your own, it is really important to serve the tea "hot." Warming the pot first before you put the tea in and using a cozy or tea warmer can really make a difference in the temperature of the tea. So before you sit down for an hour or two with friends, do these simple steps and you'll have "hot" tea:

1. Put warm water in your tea pot while waiting for your water to almost boil.

2. Dump out the water, place your tea sock or strainer with tea in the tea pot.
3. Add water (almost boiling water for black teas, 180° water for green) to your teapot. Steep according to type of tea.
4. Place a cozy on the tea pot, or use a tea warmer.
5. Enjoy your "hot" tea for an afternoon to remember!



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.

TEA EXPO IN LAS VEGAS

We're so excited! Nancy, Tessa and I are leaving for Las Vegas on March 19th for the annual Take Me to Tea Expo. We will spend the first day treating ourselves to a special tea at the Bellagio and then spend the

next 3 days getting down to business, taking tea classes, meeting the experts, and checking out new merchandise. We'll let you know the details when we get back. We can't wait to share the news!

Stop by and see our new selection of tea books.



LINEN NAPKINS

As many of you know we use old German napkins. Because we have been growing so much these days, my mother made us new ones out of old German linen. As a special treat

for Christmas she had them embroidered with our initials. So check out our new monogrammed napkins the next time you come in for tea.

Tea Has Half the Caffeine

Caffeine is a natural component of tea. A serving of tea contains less than half the caffeine of coffee (or 40mg.) Actual caffeine levels are dependent upon the specific blends and strength of the tea brew.

NEW COOKBOOK IS COMING!

Yes, we are working on it! We have had so many requests for the "New" Cookbook. We are working hard to get it finished by Mother's Day. The "New" Cookbook will have all new recipes. In case you are wondering "why" it takes so long for us to print a new cookbook, the reason is: we are cooks who put a little of "this" and a lot of "that" in our food. We make such big batches at the tea room, that we have to really stop and think about how much you would use if you made a batch for your family and friends at home. Many times we use common reci-

pes, but change them somewhat to fit our needs and tastes. So we are working on it, just be patient. You'll be the first to know as soon as the books are ready.

We would like to do a little survey to help us jog our memories about the foods we have prepared. If you would like to participate, send us an e-mail to: info@afternoontoremember.com and let us know:

What was your favorite tea food when you came to visit?

Tea Cups

Tea cups did not always have handles. The first European tea cups were influenced by Chinese tea bowls. In the mid 1750's a handle was added to the cup to prevent ladies from burning their fingers. The saucer was once a small dish for sauce. In late Victorian and Edwardian days, tea drinkers poured their tea into their saucers to cool before sipping. This would be considered, however, improper today.

TEAPOT TRIVIA

The earliest teapots were wine jars. The Japanese and Chinese used them to hold the boiling water that was poured onto the leaves in small bowls. Until the 1760s, most teapots were of silver and were for the rich as they were the only ones who could afford tea.

Josiah Wedgwood perfected a method for coloring earthenware evenly. In 1765 Queen Charlotte commissioned him to make a tea service and gave her permission to christen his service "Queen's Ware."

(Taken from, "Tea and Etiquette", by Dorothea Johnson)

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*An Afternoon to Remember
Tea Parlor and Gifts
452 Main Street
Newcastle, CA 95658*

Tea Times

*are 11:00 a.m., 1:00 p.m. and
3:00 p.m.*

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

*Email:
info@afternoontoremember.com*

www.afternoontoremember.com

Come, Sit, Enjoy!

Coming Soon!

**You will soon be able to mail order tea
and cookbooks on our website.
www.afternoontoremember.com**

**COME
EXPERIENCE**

The high-grown teas from the Nilgiri (Blue Mountains) of southern India are among the finest produced anywhere.

Drinking Nilgiri is rather like discovering the wines of Chile; who could have guessed? It is a soft, untannic tea like Ceylon in many ways, but with a woody fragrance unlike any other. Nilgiri is the most forgiving black tea made, impossible to oversteep.

Come try our Burnside Estate tea today!

Ingredients:

½ cup butter
1 cup sugar
1 cup flour
2 t. baking powder
¾ cup milk
1 large can of slice peaches

Directions:

Preheat oven to 350°. Place butter into a 9"x13" pan and melt while oven is preheating. Take out when melted. Sift sugar, flour and baking powder. Mix the sifted mixture with milk. Pour mixture over the melted

butter in the pan.

Pour the can of peaches (not drained) over the batter. Do not mix.

Sprinkle cinnamon and sugar over the top.

Bake at 350° for 1 hour.

