



## LAS VEGAS WORLD TEA EXPO

### Special Upcoming Events and Important Dates

Tea Tasting ~ How to Make Scones

July 21<sup>st</sup>

Tea Tasting ~ Teas of India

July 28<sup>th</sup>

August 3<sup>rd</sup> ~ August 16<sup>th</sup>

Tea Room will be closed the first two weeks in August for vacation and fall cleaning.

August 25<sup>th</sup>, 26<sup>th</sup>, and 27<sup>th</sup>

Anniversary Tea Party!!!!

September 15<sup>th</sup>

Tea Tasting ~ How to Make Scones

October 13<sup>th</sup>

Tea Tasting ~ How to Host a Holiday Tea Party

On March 19<sup>th</sup>, Nancy, Tessa, Barb (my mom) and I finished up early at the tea room, jumped on a plane and headed for the World Tea Expo in Las Vegas.

We had a wonderful time, tasted tons of tea and thoroughly enjoyed our tea classes. We wanted to gain the most from our experience so often times we split up and attended different classes so we could all benefit and teach each other. The highlight of the trip for

Nancy and I was our encounter with James Norwood Pratt, author of many tea books including, "The New Tea Lover's Treasury." His knowledge and presentation of tea was so mesmerizing, we didn't want to leave his tasting booth. He signed our books and gave Nancy his personal card. You'll have to ask her about that! In addition we tasted tea from India on a Sunday that was picked on the Friday before — 2 days old. How fresh is that?

## ANNIVERSARY PARTY!!!

Yes, it's that time of year again! It's our second anniversary in August. We had such a great time last year and this year will be even better. Preparations have already begun for this year's event.

To commemorate our special day, we would like to cordially invite you to our celebration. 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. The cost is \$32.00 per person including tax for this special event. (Because space is very limited, payment is required at time of reservation. There will be **no refunds** or credit. We thank you for your understanding.)

Due to the overwhelming response last year, we decided to extend our anniversary tea party buffet to 3 days instead of the 2 we had last year. This

year's anniversary tea party days will be on Thursday, August 25<sup>th</sup>, Friday, August 26<sup>th</sup> and Saturday, August 27<sup>th</sup>. Tea Times will be 11:00 a.m. and 2:30 p.m. on all three days.

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

*(916) 663-6358*

*We will be holding a very special raffle during our anniversary party days. Bring in your favorite cookie recipe on a 3x5 card, drop it in our raffle and during the party we will draw one lucky name to win a tea party for 4. In addition, if we choose to adopt your recipe for our 3rd cookbook, you will receive a free copy.*

## TEA TASTINGS AND CLASSES

*Thanks to my wonderful staff! I cannot express how much you all mean to me. Because of your dedication, hard work and attention to detail, we have grown tremendously. Thanks for all of your wonderful ideas and most of all friendship...*

*I would also like to introduce to all my tea room customers a few new faces:*

*Alejandra, Lori, Keri, and Chelsea. We are glad you joined our tea room family.*



Come try some of our favorite Summer Iced Teas

- Strawberry Mango Margarita Green
- Peach Parfait
- Ceylon
- Iced Crème Brûlée

Experience the fascination and excitement of the world of tea. Back by popular demand, we will be offering tea tastings and classes again! Our scone making class and holiday ideas class were our most popular last year so we decided to add a few more days for them. We're very excited to offer our "Teas From India Tasting". Because of Nancy's expertise and love of teas from India she will be teaching this class. I, myself can't wait to attend!

We would like to invite you to join us for these special tea tasting classes. Each class will feature a 30 minute presentation 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.

Upcoming classes

**How to Make Scones -**

July 21st, 2005 1:30-2:30/3:30-4:30

**Teas from India -**

July 28th, 2005 1:30-2:30/3:30-4:30

**How to Make Scones -**

September 15th, 2005 1:30-2:30/3:30-4:30

**How to Host a Holiday Tea Party - Tips and Tricks on Hosting Your Own Tea Party**

October 13th, 2005 1:30-2:30/3:30-4:30

The tea tastings on July 21st and September 15th 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 July 28th, Nancy will mesmerize you with the Teas from India. Learn about Assam, Darjeeling – the champagne of teas and Nilgiri Teas.

On October 13th, we will give you ideas and recipes for hosting a fall and holiday tea parties of your own. We will also introduce and sample the new fall and winter teas.

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

**For reservations call: 916-663-6358**



## TEDDY BEAR TEA

Treat your child or grandchild to a special afternoon of cookies and tea on June 29th and June 30th from 3-4pm. Bring in a special teddy bear to share tea with you.

Make your reservation now as seats are limited. \$5.95 per person plus

tax (adult or child), teddy bears – free!



## UPDATE ON THE NEW COOKBOOK

Yes, the new cookbook is really coming! Due to my son's recent medical problems, I wasn't able to get them out as soon as I had hoped. We should have them by the third week in August in time for the

anniversary celebration. You may pre-order them for a special price of \$9.95 each instead of the regular price of \$12.95 at this time. Fill out the form below and bring it in or call the tea room to order directly.

### Cook Book Preorder Form

Name: \_\_\_\_\_

Phone Number: \_\_\_\_\_

Number of Copies: \_\_\_\_\_ (\$9.95 each + 7.25% tax)

Send check or call the tea room with credit card information (916-663-6358). Preorders will be taken until July 30<sup>th</sup> only. After July 30<sup>th</sup>, the regular price of \$12.95 will apply.

### NEW TEA INFUSERS AND ELECTRIC KETTLES

Come check out our new tea toys! We now carry the Adagio Tea Infuser. These are really neat and perfect for the office or one person. First, you pour the water in your infuser. Heat in the microwave, add loose tea and steep for the appropriate time. Place your infuser over your tea cup and voila! The tea

drains in your cup and leaves all the loose tea leaves in the infuser. Come in for a demonstration!

We also carry unique electric tea kettles. By turning the dial, you can choose the right temperature for your green, white and black tea. No more guessing!

### TEA BAGS FOR SALE IN OUR TEA ROOM?

Originally I have been against tea bags as they did not offer the same quality I had demanded in my loose tea. However, after attending the World Tea Expo, I discovered a new tea bag which produces a quality tea. These pyramid shaped tea bags have more space inside them than the traditional tea bag. This allows the loose tea to expand freely and to release its flavor. The woven mesh filter instead of paper allows a fast hot water infusion. There are no sealing seams as an ultrasonic device cuts and seals the fabric of the

tea bag. Top quality leaves are used instead of the "tea dust" in the traditional tea bags.

So yes, for those customers who wish to have the convenience of a tea bag, we have two options:

1. Buy any of our fine loose tea and use our disposable 1 cup filters.
2. Choose from our new already packaged pyramid tea bags in these tea selections: Green Darjeeling, Darjeeling, Kerala, Assam, Ceylon, Nilgiri and Earl Grey.

### *The New Addition*

*Yes, we are expanding. We're still waiting on permits. If all goes well we should be opening the new gift shop in September/October. Keep your fingers crossed that it happens very soon!*



### Visitors from Sunset Magazine!

We're very excited as we had a writer and photographer come out to interview us for next year's magazine. Can you believe they work that far in advance? Wow! If all goes as planned we should be in one of their "Daytrips" from Sacramento in the April edition.

#### *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 Times*

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

We are open Wednesday-  
Saturday

For Reservations please call:

**(916) 663-6358**

Email:

[info@afternoontoremember.com](mailto:info@afternoontoremember.com)

[www.afternoontoremember.com](http://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](http://www.afternoontoremember.com)

It takes 20,000  
hand-plucked leaves  
to make 1 Kg of fine  
Darjeeling Tea

Come try ours today!

*Please join us for our  
special anniversary  
celebration on Au-  
gust 25<sup>th</sup>, 26<sup>th</sup> and  
27<sup>th</sup>. Reserve your  
space now as seats  
are very limited.*

*For reservations call:*

*(916) 663-6358*

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## SUMMER FRUIT HEAVEN PIE

### **Ingredients:**

- 12 oz cream cheese softened
- ½ c. sugar
- ½ pint whipping cream
- Fresh strawberries

### Blueberry Glaze:

- 1 pkg. frozen or fresh blueberries
- 1/3 c. sugar

### **Directions:**

Using an electric mixer, mix the softened cream cheese and sugar until well mixed and smooth. In another bowl, whip the cream until stiff peaks form. Gently fold the cream into the cream cheese; blend well. Slice the strawberries in half and place on the bottom and sides of a 9 inch deep-dish pie plate. Pour cream cheese mixture over top and chill until firm. Make the blueberry glaze while mixture is chilling.

### Blueberry Glaze:

Combine blueberries and sugar in a saucepan and cook over low heat until thickened. Be care not to break up the berries too much. Cool to room temperature. Spoon over cheese mixture and chill several hours or overnight.

The glaze isn't very thick and it runs down into the cream cheese mixture.

For variation try substituting different fruits.

