



THE NEW ADDITION IS COMING!

Yes, the new addition is really happening! We still aren't sure of the opening date, but it will be before Christmas. We will now be adding 3 new rooms, 2 for gifts and 1 for storage/office space. We are so excited! Not only will we have more room for gifts, but it will also relieve the congestion around the cash

register and allow shoppers to shop without disturbing other tea room customers. A few new tables will also be added to the tea room including 2 small tables for walk-ins.

We appreciate your continued patience.

Hang in there, it will happen!

HOLIDAY OPEN HOUSE/WISH BOOK

On November 18th from 3:30pm-6:30 pm, we will be having our holiday open house. Stop in, 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...??????

Another Oops!
No, I didn't wash the bank bag with all of the checks again, but somehow I have managed to lose the name of the winner of the anniversary tea tasting contest. We put it in a special place and now I can't remember where we put it. We chose the name, "Strawberry

Fields Forever," for our new strawberry papaya tea. We had many close versions of the name- Strawberry Fields, etc. but we can't seem to find the entry for the complete title. Will the person who put down the words exactly, "Strawberry Fields Forever," please call?
Thanks!

Special Upcoming Events and Important Dates

Friday, November 18th

Holiday Open House
3:30pm-6:30pm. Come try our new teas!

December 24th

Open for last minute shopping until 3pm.

November 23 December 25-28

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

December 31

We will be open until 3pm.

Starting December 6th, the tea room will be open on Tuesdays from 11:00-5:00 (for shopping only)

*Need a quick treat?
Don't forget you can call ahead and order fresh scones! Perfect for Christmas morning too!*

TEA ROOM KITCHEN ASSISTANT

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

Autumn Haze

Cinnamon

Orange Cranberry Spice

Voodoo

Pumpkin Crème

Masala Chai

Christmas Teas

Sugar Plum Fairy

Chocolate Peppermint

Chocolate Mocha Spice

Gingerbread Crème

Red Hot Cinnamon

Cookbooks make the perfect gift!

We will be selling a packaged set of Volume 1 and Volume 2 for \$19.95

(regular price \$12.95 each)

We're looking for a Tea Room Kitchen Helper!

Patti Schmicking, our assistant kitchen manager will be taking the position of gift shop manager when our new addition is finished.

Do you know someone who:

- Would like to work in a charming local tea room with a warm atmosphere and great customers?
- Would like to meet lovely people, and take pride in giving them a special experience. No formal experience necessary, just a great

attitude and willingness to follow directions.

- This person must be a team player, have top-notch people skills, enjoy kitchen work and doing dishes (we do it all) and of course, be a raving tea lover!

Specifically we are looking for someone who is available to work part-time Tuesdays-Saturdays between the hours of 8:00 am-4:00pm. For more information please talk to Amy or email us at:

info@afternoontoremember.com

CHECK OUT OUR WEBSITE!

Thanks to my wonderful husband, our website has been updated with the second anniversary photos as well as our new on-line store. For those of you who come to tea often, it's probably just as easy to shop while visiting us, but for those who

live in far away places it will be much easier than calling us with your order. At the present time, we will sell only tea, tea socks, measuring spoons and cookbooks on-line. For our unique gifts, you'll still have to come in!

SUGARS BY SHARON

Many of you have probably noticed our lack of pretty sugars on the table as well as lack of packages of sugar for sale.

Yes, we still will be carrying Sharon's sugars, but she is in the middle of constructing a new facility so we are unable to get them at the moment. They will be back though, just be patient.

Sharon Esthers started her sugar company about 6 years ago. She is a "one-man" operation but soon will be expanding. She has done so well that she has outgrown her current facility and is building a new

one.

Sharon is such a dear friend. She makes her sugars with such detail and love from the heart.

Last week she offered to package them under our name, "An Afternoon to Remember." So be sure and look for, "An Afternoon to Remember" sugars soon!



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.

Tuesdays Are Coming Soon!

Starting on December 6th, we'll be open on Tuesdays for shopping only. Hopefully our new addition will be completed by then, but if not, we'll still be open for holiday shopping.

Many of you have requested a time to shop when customers are not having tea. So this day is for you. If all goes well, we will continue to be open on Tuesdays even after the holidays are over. Come by and see us!

HINTS FOR PREPARING YOUR TEA TRAY

With the holidays approaching soon, I thought I would give you a few helpful hints when preparing a holiday tea tray.

Use quality ingredients: Treat afternoon tea as a splurge or treat. Don't skimp-use real butter, real whipping cream etc. This is not an every day event.

Prepare sandwich fillings up to 3-4 days in advance. This helps to avoid putting everything together at the last minute.

Make sandwiches ahead of time. Use a long serrated knife to cut them. Sandwiches cut better if they are cold.

Cover sandwiches with dampened paper towels and plastic wrap. A spray bottle to dampen towels works well.

Use garnish for that special touch! Try garnishing sandwiches with parsley, sesame seeds, or herbs. A small slice of tomato also looks nice.

FAR AND ABOVE CARDS

As many of you know, we are now selling unique handmade flower cards from Vietnam. David, our card rep, came to us with these special cards and we were so enthralled. We started with a few and discovered that people just love them. Little did we know then how lucky we were to be one of the first in the area to sell them. Now David has informed us that a large company has contracted to sell his cards.

Fortunately we will be one of the very few who will still be able to deal with him directly.



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.



*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 ITALIAN CHICKEN SANDWICHES

Ingredients:

- 3 c. cooked chicken breast chopped
- 1 t. minced garlic
- 1/2 pkg of dry Italian Salad Dressing mix "Good Seasons"
- 3 green onions chopped (use white and green parts)
- 3/4 c mozzarella cheese-shredded
- 1/2 can (3 oz.) black olives-chopped
- 1 c. mayonnaise
- Butter
- Bread (potato bread, buttermilk bread, sourdough all work well)
- Parsley for decoration

Directions:

Mix together first six ingredients. Add just enough mayonnaise to bind mixture together-about 1 c. Spread butter on bread slices. Add filling and top with second slice. Cut into desired shapes-squares, triangles, etc. Sprinkle parsley on sides for decoration.

