



## A TIME FOR TEA

### Special Upcoming Events and Important Dates

#### *March 9th*

Tea Tasting ~How to Make Scones.

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

#### *March 16th*

Tea Tasting ~ How to Host a Spring Tea Party

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

#### *March 28-29th*

We will be closed these two days due to the fact that many of our staff will be attending the World Tea Expo. We'll be open again Thursday, March 30th.

#### *April 20th*

Tea Tasting ~ Highlights of the World Tea Expo

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

#### *April 27th*

Tea Tasting ~ How to Make Scones

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

It's time once again, to make resolutions to take time out for yourself. I say this to myself every year and still by the end of the year I feel absolutely crazy. But here, once again, I'm making the New Year's Resolution to slow down and enjoy life. Spend some quality time and catch up with an old friend (with a cup of tea, of course!) So once again as I did last year for the month of February and March, I would like to encourage you to take some time for yourself and invite a friend to

tea. Because I realize everyone means well and perhaps may put this newsletter in a pile of "to do", I've decided to entice you again 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. You must bring in your newsletter. Enjoy each other's company. That's what tea is all about!

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## TEA CLASSES COMING SOON

### Once again, back by popular demand- **Tea Tasting Classes!**

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 plus tax will be taken at the time the reservation is made. No refunds will be given for cancellations.)

We have the following tea tasting class themes:

#### **How to Make Scones -**

March 9, 2006 1:30-2:30/3:30-4:30

April 27, 2006 1:30-2:30/3:30-4:30

The first tea tasting in February will

focus on how to make our delicious scones. Not only will we show you how but will 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. This class will be repeated on April 27th as it is very popular and fills up fast.

#### **How to Host a Spring Tea Party -**

March 16, 2006 1:30-2:30/3:30-4:30

In this class 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.

#### **Highlights of the Tea Expo**

April 20, 2006 1:30-2:30/3:30-4:30

Join us on this day for a very special tea tasting class. Get the inside tea scoop on the tea world as we share the new trends of tea and our experiences from the World Tea Expo. In addition you will sample the new teas from the expo.

## TEA CLASSES CONTINUED

### 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! You can now purchase them directly on-line.

### Come try our Spring Teas

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

#### *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.

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

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

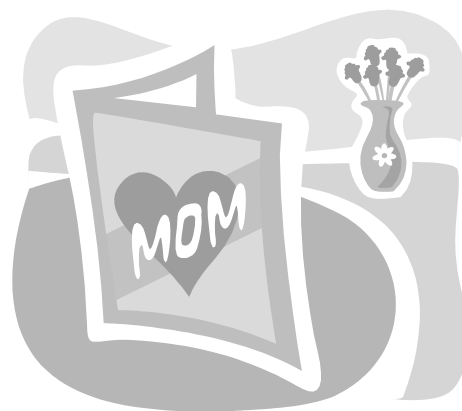
Look for more tea tasting classes this summer. We are planning new classes for those of you who have already taken our basic ones. We plan on offering more special interest tea classes. A spe-

cial class for summer iced teas with cooking demonstrations on making our delicious salads is already been planned as well as a tea history and etiquette class. Look in the next newsletter for more information.

## MOTHER'S DAY

On Saturday, May 13th we will have a special tea in honor of Mother's Day. A special menu will be served. Payment of \$25.00 plus tax (gratuity not included) will be taken at the time the reservation is made. No refunds will be given for cancellations.) Please book early for your Mother's Day teas. Space is limited and Saturdays in May are filling up fast.

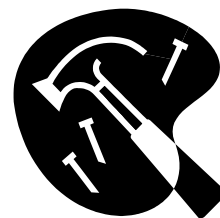
You might also think about taking your mother to tea on a weekday. During the week the tea room is less busy and more serene, often the perfect time for a long chat.



## IT'S STILL COMING!

Well, I was hoping that by the time I wrote this newsletter, the expansion would be finished. We're very close, but unfortunately it's still not open. Maybe by the time you receive this newsletter it will be! We're so excited, the tea room is full of new gifts and treasures and we're bursting at the seams in anticipation of the extra space. We will be expanding our tea selection area. You will be able to enjoy tea without the congestion of the cash register line! We will add two extra tables especially for walk-ins plus one big one for reservations.

We're so excited! We can't wait to show you. We've been waiting for this day for a long time! It's almost done! Be sure and stop by to tell Patti hi! She's been waiting forever too! Patti was our kitchen assistant and now is finally the Gift Shop Manager. Keep checking the website: [www.afternoontoremember.com](http://www.afternoontoremember.com) to see when it's finished!



## WWW.TEAMAP.COM

For those avid tea lovers who love to travel to tea rooms, there is a web site where you can find tea rooms listed by state. The web site is called: [www.teamap.com](http://www.teamap.com). They also provide reviews, pictures and

directions. You can look up customer reviews and ratings of the tea rooms you would like to visit. It's a wonderful site full of lots of information. Visit [www.teamap.com](http://www.teamap.com) today!

## TEA EXPO IN LAS VEGAS

We're so excited! Nancy, Patti, Fran and I are leaving for Las Vegas on March 25th for the annual World Tea Expo. Not only will we attend tea classes, special tea tastings with the experts, but we will also participate in the first ever tea auction on U.S. soil. We're so excited! In addition, I will also attend training to become certified from

the Specialty Tea Institute. After the expo we will have a special tea tasting class on April 20<sup>th</sup> to share our experiences-"Highlights of the Tea Expo." See section on Tea Classes for more information.

## STOP IN AND SEE A DEMO

We now have 4 new tea brewing items:

Stop in and ask for a demonstration of **ingenuiTEA**. This unique tea infuser fascinates everyone. When tea is ready, simply place it on top of your cup. This will cause a valve at the bottom to release: crystal-clear tea flows down, while the mesh filter retains all the leaves. It's super easy to clean and dishwasher safe. And it's microwaveable - perfect for the office or the road.

We also carry the larger iced tea version which sits on top of a pitcher-called: **iced ingenuiTEA**

Next is **utiliTEA kettle**

Green tea lovers no longer have to struggle to achieve the optimal steeping temperature, while darker tea drinkers can still expect impeccably boiling water. With an innovative temperature control system, this versatile device can heat to your preference. At last, an all-inclusive kettle for heating water for the perfect pot of tea. This durable

stainless steel kettle is a must-have for tea lovers of all kinds.

And last but not least-my new favorite gadget-**Affinitea!**

Looking to simplify preparation of loose tea? Our electric tea maker is the answer. Say goodbye to kettles, teapots and oversteeped cups. This wondrous appliance does it all - boils water, steeps leaves, and keeps tea warm so you may enjoy it all day long. A variable timer lets you control the length of an infusion, ensuring a perfect cup each time. Ideally suited for larger leaf teas that require boiling water. I just love this machine!

Come by and see a demonstration of all of our new infuser products! We'd be happy to show you!

*Stop by and see  
our new selection  
of tea books.*



Check out our new bundt pans-mini roses, mini hearts, and mini bundts! They all add that special touch to your tea party!

## Tuesdays are back!

Yes, we are open again for shopping on Tuesdays from 11 a.m. to 5 p.m. It was very popular during the Christmas Holiday season, so Tuesdays are back! It's the perfect time to come in and browse through our selection of over 100 different loose leaf teas. Also it's a good time to bring in your tin for refills at a reduced price of \$2.95 per ounce.



*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!***

**Check out our on-line store!**

**Now you are able to order tea and  
cookbooks on our website.**

**www.afternoontoremember.com**

Don't forget to check out  
www.teamap.com for tea  
room reviews. Add a re-  
view of your own!

**Come Try Our New  
Tungmalay**

We ordered this tea by  
accident, but we abso-  
lutely love it. We have  
now added it to our  
prestigious repertoire of  
100 different kinds of  
fine loose tea.

Tungmalay is a stylish,  
tippy leaf with a full-  
bodied liquor and  
a slightly sweet taste.  
This tea infuses a little  
quicker than most black  
teas. Come try it today!

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## CHOCOLATE CRINKLE COOKIES

- 1 c. semi sweet chocolate chips
- 1 c. brown sugar
- 1/3 c. oil
- 2 eggs
- 1 t. vanilla
- 1 c. flour
- 1 t. baking powder
- 1/2 t. salt
- 1/2 c. chopped nuts
- 1/2 c. powdered sugar

**Directions:**

Place chips in microwave on high for 2  
minutes. Blend in brown sugar and oil.  
Add eggs, 1 at a time beating well. Stir  
in vanilla. Combine flour, baking pow-  
der and salt; stir into chocolate. Mix in  
nuts. Chill 1 hour, but no longer. Do  
not freeze dough. Form into balls and  
roll in the powdered sugar. Bake at

350 degrees for 5-6 minutes or until set  
depending on your oven.

Enjoy!!!

