

### Special Upcoming Events and Important Dates

Tea Tasting ~ Creating Fresh Summer Salads and Tasting Gourmet Iced Teas

June 29<sup>th</sup>

Teddy Bear Tea

July 27<sup>th</sup>

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

August 1<sup>st</sup> ~ August 14<sup>th</sup>

Anniversary Tea Party!!!!

August 24<sup>th</sup>, 25<sup>th</sup>, and 26<sup>th</sup>

Tea Tasting ~ How to Make Scones

September 21<sup>st</sup>

Tea Tasting ~ How to Host a Holiday Tea Party

October 26<sup>th</sup>

### It's Open!

Finally the expansion is open! After almost a year of planning and waiting, we're open! Come visit our new gift shop! Also open on Tuesdays for shopping.



## MEMOIRS OF THE WORLD TEA EXPO

Once again we traveled to Las Vegas in March for the annual World Tea Expo. For Nancy and myself it was our 3rd year. For Patti and Fran it was their first. Everyone had a great time. This year in addition to the expo, I participated in the Specialty Tea Institute Certification class. I thoroughly enjoyed it and can't wait to take levels 2 and 3.

The highlight of expo for me again was reconnecting with the estate owners, growers and brokers of In-

dia and tasting their tea. It is always so amazing to me to taste tea only a few days old. I also thoroughly enjoyed the first ever tea auction on U.S. soil. It was an exciting event. We attended a tea tasting reception the night before, tasted about 40 different teas and met the representatives of the Nilgiri tea estates. The next day we attended the tea auction. The auctioneer was a women from Christie's. (continued on page 2)

## ANNIVERSARY PARTY!!!

Yes, it's almost that time of year again! Can you believe we are celebrating our 3rd anniversary? It's hard to believe it's been 3 years already. Time sure does fly. We had such a great turnout last year. We even had customers fly in from other states to participate.

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 \$35.00 per person plus 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 again to 3

days. This year's anniversary tea party days will be on Thursday, August 24<sup>th</sup>, Friday, August 25<sup>th</sup> and Saturday, August 26<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*



## HIGHLIGHT OF THE WORLD EXPO (CONTINUED)



Check out our books by James Norwood Pratt and Jane Pettigrew.

### Sunset Magazine Article Update

Many of you have asked about the Sunset Magazine article. Last year a writer and photographer came out to write up an article on us for Sunset Magazine. It was supposed to come out this spring. Unfortunately we were bumped for lack of space. Cross your fingers that they'll put us in another issue soon.

Stop by and see our new gift items. We had a blast at the World Tea Expo choosing new tea accessories. Check out our new German glass tea cups with infusers, Lomonosov porcelain, and unique tea for ones as well as gorgeous tea pots and tea cups. Come see us today! Remember we are now open on **Tuesdays** for shopping only, so you can leisurely browse throughout the entire tea room and new gift shop.

Each tea was pictured on a big screen. It was a little nerve-racking at first. I was afraid to scratch my nose or make any sudden movements for fear I would accidentally bid. The first tea and most expensive went for over \$600.00 per kilo (about 2.2 pounds). We did bid on a tea, but unfortunately we didn't win. I did manage to bid against myself though. That was a little embarrassing.

Fran found the entire expo very interesting. One of my favorite moments occurred when she came over to me very excited after taking a class with Jane Pettigrew. "Did you see who taught this class?" she asked me. She enjoyed learning about the many aspects of tea including how it is grown at different elevations on the different estates in India. She also liked the fact that we were able to taste different teas and choose new ones for our customers. She also said it was fun to see all the tea merchandise in one place and pick out new items for the tea room. I think everyone liked spending the tea room's money!

For Patti she had an "ah-ha" moment during Jane's Pettigrew's explanation of teas. The pieces fell into place about the classification

of different teas as well as the grading of the leaves. She also really enjoyed meeting James Norwood Pratt for the first time.

For Nancy, her favorite part is always the tea tastings with James Norwood Pratt. We don't even have to ask her. She also enjoyed talking with the owners of the different estates. She thoroughly enjoyed her class with Jane Pettigrew who is always informative as well as entertaining.

We attend the World Tea Expo for many reasons-to further our education in the world of tea, to discover and taste new teas, to find out the new trends in tea, to meet the tea experts and to have fun. It's very inspiring and I'm happy that so many of us were able to attend this year. I would like to thank the rest of my staff who did not attend the expo this year for staying behind and getting us ready for the next week. They are so loyal and dedicated and without their help, we couldn't have gone to Las Vegas. Thanks!

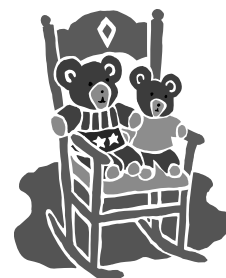
The next time you come visit us for tea, be sure and ask about our trip. We would love to tell you all about it. To see pictures of our trip, check out:

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

## TEDDY BEAR TEA

Treat your child or grandchild to a special afternoon of cookies and tea on July 27<sup>th</sup> from 3-4pm. Bring in a special teddy bear to share tea with you. Nancy will read a special story and present a tiny session on etiquette and manners at the table.

Make your reservation now as seats are limited. \$6.95 per person plus tax (adult or child), teddy bears — free!



## UPDATE ON OUR 3RD COOKBOOK

Yes, we are working on another cookbook. I can't seem to keep up with your requests. It seems as though, the moment I get it out, you all request a new one. I suppose it's because we change our menu so often, but it's hard to keep up. You

may pre-order them for a special price of \$10.95 each instead of the regular price of \$14.95 at this time. Fill out the form below and bring it in or call the tea room to order directly. After July 29th, the regular price will apply.

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### Cook Book Preorder Form

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

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

Number of Copies: \_\_\_\_\_ (\$10.95 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 29<sup>th</sup>, the regular price of \$14.95 will apply.

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Come try some of our favorite Summer Iced Teas

- Strawberry Mango Margarita Green
- Peach Parfait
- Ceylon
- Spiced Ginger Peach
- Sencha Kyota Cherry Green




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## TEA TASTINGS AND CLASSES

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 plus tax will be taken at the time the reservation is made. Unfortunately, *no refunds* can be given for cancellations.

### Upcoming classes

#### **Creating Fresh Summer Salads and Sampling Gourmet Iced Teas**

We're very excited to bring you this new tea tasting class. In this class you will learn how to create 3 delicious summer salads and learn how to make gourmet iced tea.

June 29th, 2006 1:30-2:30/3:30-4:30

**How to Make Scones—Offered again by request. Our most popular class!** We 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 favorite teas.

September 21<sup>st</sup>, 2006 1:30-2:30/3:30-4:30

**How to Host a Holiday Tea Party** Tips and Tricks on Hosting Your Own Tea Party for the holidays. We'll give you lots of new ideas, recipes and tricks to make your holiday party a success.

October 26<sup>th</sup>, 2006 1:30-2:30/3:30-4:30

**For reservations**

**call: 916-663-6358**

### *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 tea. Open Tuesdays  
for shopping only.

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

Email:

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

*Come, Sit, Enjoy!*

**Visit our website!**

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

### **Connie's Cooking Tip**

Use an ice cream  
scoop to scoop out  
cake batter or  
cookie dough. It's  
much easier and  
makes everything  
more uniform.

*Please join us for our  
special anniversary cele-  
bration on August  
24<sup>th</sup>, 25<sup>th</sup> and 26<sup>th</sup>.*

*Reserve your space now  
as seats are very limited.*

*For reservations call:*

*(916) 663-6358*

## **S H E R R Y T E A C A K E S**

*These are cute little cakes with lots of flavor  
and are very moist! Use the mini Bundt  
pans-the rose pattern or the mini cake pat-  
tern work extremely well.*

### **Cake Ingredients:**

1 box yellow cake mix  
1 box instant vanilla pudding  
¾ c. cream sherry  
¾ c. oil  
4 eggs  
¾ t. nutmeg

### **Glaze:**

4 c. powdered sugar  
½ c. cream sherry

### **Directions:**

Preheat oven to 350 degrees.  
Brush pans with shortening. Do not  
use Pam. Mix the cake ingredients  
above in a large bowl. Beat with

electric mixer for 2 minutes.

Pour batter into small Bundt pans  
and bake until done about 6-10 min-  
utes or until toothpick comes out  
clean when inserted into cake.

For the glaze: mix powdered sugar  
and 1/2 c. cream sherry together.  
Beat until creamy. Drizzle glaze over  
cooled cakes or dip cooled cakes into  
glaze. Makes approximately 24 tea  
cakes.

**Correction from the last newsletter:** On the  
Chocolate Crinkle Cookies I forgot to tell you  
what to do with the powdered sugar. Form  
the cookie dough into balls and roll them in  
the powdered sugar and then bake. I'm so  
sorry for the mistake!