

**Special Upcoming  
Events and  
Important Dates**

**New Sunday Hours starting  
October 1st!**

**Open now on Sundays  
from**

**12 to 4**

**Tea Tasting ~ How to Host  
a Holiday Tea Party**

**October 26<sup>th</sup>**

**Tea Tasting ~ Scones and  
More**

**November 16<sup>th</sup>**

**Holiday Open House**

**November 2nd**

**3:30-6:30**

**Sugar Plum Fairy Tea**

**December 1st**

**3:30-4:30**

**Open December 24th for  
shopping only from 12-4.**

**We will be closed for  
vacation on December 25-  
December 27**

**Open December 28th for  
shopping only**

**Normal hours will resume  
December 29th**



**BEST SMALL CITY TEA ROOM IN U.S!**

One of our loyal customers, Anne Evans, came in on a Saturday and said to me, "Congratulations on being in the Tea Experience Digest." I had no idea what she was talking about. I said, "What?" She said, "You won the best Small City Tea Room in the U.S. That's in the whole country." I was so shocked and excited! I just had to hug her. Sure enough she showed me the page in the digest and there we were-the top one on the page. It's been such an honor to win this award. It makes

what we do seem even more special. I would like to thank all of our loyal customers. Many of you voted for us. It's because of you and my wonderful staff that we won this award. Thank you! You can pick up a copy of Tea Experience Digest at the tea room or subscribe on-line at:



<http://www.teaexperience.com/>

**HOLIDAY OPEN HOUSE**

On November 2nd from 3:30-6:30, we will be having our holiday open house. Stop in, sample our new holiday teas, and try some delicious holiday goodies. Come see our new holiday gifts and enter to win a tea party for 4. Remember, tea and gift certificates make great stocking stuffers for those close friends and hard to buy for people on your list.



**NEW SUNDAY HOURS!**

We've had so many requests for Sundays that starting October 1st, we will be open every Sunday from 12:00-4:00. Tea times on Sunday will be at 12:00 and 2:00. Make your reservation today and come visit us soon! Call **916-663-6358**.



### Our New Cookbooks Are Here!

Remember that delicious Cilantro Black Bean Salad, remember the Sweet Potato Soup? They're both in our 3rd cookbook, "Making It Your Own Afternoon to Remember" Check it out today! You can view the table of contents on-line at:

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

### The Sugars Are Back!

Yes! The sugars are really back! Sharon, our sugar lady has finished her new facility and is back in production.

Stop by and see our beautiful sugars now with our An Afternoon to Remember logo. We have many colors and shapes to choose from. Coming soon- our new tea cup shaped sugar.

### Manners to Go

Check out our new "Manners to Go" Kit. This kit comes with flash cards on dining, phone etiquette, and thank you notes. It also comes with 4 paper placemats with the correct placement for silverware, bread plate and dinnerware. Perfect for grandchildren!

## WHAT AFTERNOON TEA IS REALLY ALL ABOUT

### Why we like to go to tea....

In this fast-paced world, we often grab food to go, eat in the car, and try to connect with our friends on our cell phones on the way to meetings. It's a rush, rush world. We, as women do not often take time out for ourselves. If we do, it's a quick massage, pedicure, or quick meeting at a café. Very rarely do we take time out to really connect with our friends and loved ones.

That is why coming to tea is such a pleasurable and fulfilling experience for us. We actually take time out for ourselves. We commit two hours to our best friend or our loved one. There are no interruptions except for a smiling waitress to pour you a cup of tea or bring you a delightful three-tiered tray of delicious food. No interruptions. Quiet soothing music plays in the background.

Going to tea is like going to the spa for a few hours. Tea takes you away from the everyday-the ordinary. It allows you the opportunity to vent the difficulties in your life

and to focus on the beautiful things-the things for which you are most grateful. No matter why you come to tea, the outcome is always the same. You leave refreshed with a new outlook on the situation and perhaps a renewed appreciation of a good friend. Be thankful for your loved ones and enjoy each other's company with a cup of tea!

*-Amy*



## CHILDREN'S SUGAR PLUM FAIRY TEA



Treat your child or grandchild to a special Christmas afternoon tea on Friday, December 1st from 3:30-4:30. Dress up in your holiday finest. Nancy will read a special story. Make your reser-

vation now as seats are limited. \$14.95 per person plus tax (adult or child).

## GUESS WHAT WE'RE WORKING ON?

We're going to England! Would you like to join us? We're working closely with a travel specialist to plan an exciting tour of tea rooms in England. After studying the survey taken at the anniversary party, the consensus is to travel September 2007 to the areas of Bath and London for 8-10 days. We're anticipating this will be a highly desired tour. We will let you know as more infor-

mation is available. Start saving your pennies now! This will be on a first come, first served basis and space will be very limited. Stay tuned for more information in the next newsletter.



### Some New Faces

As many of you know we said, "Good Luck, not Goodbye" to Tessa, Keri and Chelsea this summer. They all headed off towards new adventures - college for Tessa and Keri and Culinary School for Chelsea. We wish them all the best!

If you have visited us recently you may have noticed some new faces. We've added Laurel and Cindy to the tea room staff and Carol, Kenny and Vinnie to our kitchen staff. Our family is growing! We're so very happy they have joined us!

## And the winner is.....

Thanks to all of you who participated in our "Name the Tea" contest during our anniversary event. We had many great names including, "Heavenly Hazel," which was suggested by many of you. After careful consideration we decided on a clever one, "Nutty But Nice," suggested by the dream team of Margaret Hayes and Pat Vollmer. Congratulations to both of them! They each won an afternoon tea for two.

## 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

**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

**Scones and More!** This is our most popular class with a twist. This time we will focus on how to make our delicious cranberry orange scones. Not only will we show you how but will also give you secret tips so yours will turn out perfect every time. Included will be tips for easy holiday brunch ideas. For our tea tasting we will sample some of our holiday teas.

**November 16<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.



We are open Wednesday-Sunday  
for tea. Open Tuesdays for  
shopping only.

For Reservations please call:

**916-663-6358**

Email:

info@afternoontoremember.com

*Come, Sit, Enjoy!*

**Visit our website!**

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

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

##### **To Toast Nuts**

1. Preheat oven to 400.
2. Arrange nuts on a cookie sheet.
3. Toast for 3-4 minutes. Stir. Toast another 2-3 minutes. Cool and store in ziplock bags.

#### ***Holiday Open House***

*November 2nd from  
3:30-6:30*

*Get in the holiday mood!*

*Stop by, sample our new  
holiday teas and check  
out new holiday gift  
items.*

## **LUSCIOUS LEMON TEA CAKES**

1 pkg Duncan Hines Moist Deluxe  
Lemon Supreme Cake Mix

3 eggs

1 1/3 c. oil

1 1/3 c. water

Frosting

1 can 6 oz frozen lemonade concen-  
trate, thawed

1 can 14 oz sweetened condensed  
milk

1 1/2 c. whipping cream- pour into  
a bowl and whip until stiff

3 drops yellow food coloring

lemon wedges for garnish

Preheat oven to 350. Grease and  
flour 9x13 pan.

Mix cake according to directions on  
package and bake according to di-  
rections.

Cool in pan for 10 minutes.

Invert onto a wire rack. Freeze for 2-3  
hours.

Split cake in half horizontally. Cover  
with 1/4 inch thick of frosting. Add  
top layer of cake. Freeze again until  
firm. Cut into squares. Place in small  
glass dishes. Top with additional  
frosting before serving. Garnish with  
a lemon wedge.

