

**Special Upcoming  
Events and  
Important Dates**

Open now on Sundays from  
12 to 4

**London Trip Informational Night**

January 31st and February 15th

**Valentine's Day Tea**

February 14th

**Tea Tasting ~ Scone Making  
Class**

February 15th

**Tea Tasting ~ Learn How to Make  
Homemade Soup!**

February 28th

**Tea Tasting ~ Tea Basics 101**

March 1st

**Tea Tasting ~Tea Sandwiches and  
More!**

March 22nd and April 26th

**Alice in Wonderland Tea Party**

April 4th

**Mother's Day Tea**

May 12th and May 13th

**Tea Tasting ~How to Host a  
Children's Tea Party-Stress-Free!**

May 16th

**Tea Tasting ~How to Make  
Spring Salads!**

May 24th

**Father/Daughter Tea**

June 15th



**TEA FOR TWO SPECIAL**

Did you make a New Year's Resolution to take time out for yourself and spend more time with your friends and loved ones? Make yourself a priority this year. Take an afternoon to relax and enjoy the company of a good friend. I've decided to entice you once again with a special "Tea for Two" offer. Make a reservation and bring in your newsletter to receive a

special price of \$35.95 (plus tax) for a full tea for two. This offer is only valid for parties of two and can only be used Wednesday – Friday on a full tea, no events. You must bring in your newsletter and present it to your waitress no exceptions please. Make a reservation today! Enjoy each other's company. That's what tea is all about!

**VALENTINE'S TEA CELEBRATION**

Bring your sweetheart or celebrate a cherished friendship with our Special Valentine's Day Tea (one day celebration) on Wednesday, February 14th. Tea Times are the usual 11:00, 1:00 and 3:00. This is a special

pre-pay event of \$32.95 per person ( **including** tax and gratuity) which includes a favor and a menu tailored around the Valentine's Day festivities. No refunds will be given for cancellations.

**ALICE IN WONDERLAND TEA PARTY**

Dress in your spring attire and bring your child to a very special children's tea. We will learn to set a proper table, basic table manners and table etiquette. A children's version of an afternoon tea will be served. This is a special pre-pay event of

\$19.95 per person (child or adult **including** tax and gratuity). No refunds will be given for cancellations

**April 4th –Offered at two times 1:30-2:30 and 3:30-4:30**



For more information about  
England's First Lady of Tea,  
Jane Pettigrew

visit our website

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

Come see our new selection of Jane's books! Take yours to England and have them autographed in person!

*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.

## LONDON TRIP UPDATE

Yes, we're really going! Here's what we have so far. The date of the England trip is scheduled for September 3<sup>rd</sup> –September 12<sup>th</sup>. Our plans are to spend 2 nights in London, 3 nights in Bath and then return to London for 3 more nights. We are working closely with a travel specialist who is designing a trip specifically for us with the primary focus on tea related experiences. We are so pleased to announce that we have secured our number one choice of activities- attending a special master tea presentation just for us by the prestigious England's First Lady of Tea, **Jane Pettigrew**. She is an accomplished business owner, tea author and is well respected within the tea community. Many of you may have read her books, "The Tea Companion," and "A Social History of Tea." I have had the privilege of meeting her twice. She is quite delightful and I know everyone will absolutely love her! Other highlights of the trip may possibly include:

- A culinary experience with a prestigious French Chef
- Night at the theater in London
- London City tour
- Visit to the Roman Baths
- Windsor Castle
- Day trip to a town in the Cotswolds

would

- Afternoon tea at various tea rooms
- Plenty of free time for museums or shopping
- Other activities to be determined

At this point we do not have a firm price as details are still being secured. We hope to have our plans finalized in the next few weeks and will have an informational meeting on **January 31st at 5:30 and also one on February 15th at 5:30** to provide you with the cost and details. A reservation and non-refundable deposit will be required. This will be a first class experience tailored specifically to us in the art of tea. All of those truly interested in receiving further information please contact Patti Schmicking directly at **916-663-6358** to be added to our special list. There will be limited space available. If we have more people interested than spaces, then we will hold a drawing. Although we've shared this information with you, right now the details are still subject to change until our plans are finalized. We will know the price and details by the informational night so please make plans now to attend.

## CONTINUED SUNDAY HOURS!

We've had so many requests for Sundays that we will continue to be open every Sunday from 12:00-4:00. Tea times on Sun-

day will be at 12:00 and 2:00. Make your reservation today and come visit us soon! Call **916-663-6358**.

## NEW UPCOMING TEA 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.

### **Learn How to Make Our Delicious Scones – February 15th 1:30-2:30; 3:30-4:30**

Our most popular and requested class! This class 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. A sample of afternoon tea delights will also be served.

### **Learn How to Make Homemade Soup – February 28th 1:30-2:30; 3:30-4:30**

This is a new one! Come learn how to make 3 of our delicious soups. We will learn how to make our famous Tomato Basil Bisque, Spinach and Roasted Carrot Soup. Included will be a sampling of our delicious soups and a slice of Black Forest Ham

quiche.

### **Spring Classes**

#### **Tea Basics 101 – March 1st 1:30-2:30; 3:30-4:30**

Experience the fascination and excitement of the world of tea. Fran and I will have just returned from our weekend certification seminar from the Specialty Tea Institute. We will explain the tea production process, what distinguishes teas from white, green or black, grading tea, how to make a perfect pot of tea and how to decaffeinate your own tea. Patti will share her "a-ha" moment about tea. Join us for an afternoon of fun and learning. Bring any questions you may have about this fascinating subject. A sample of afternoon tea delights will also be served.

#### **Tea Sandwiches and More! – March 22nd and April 26th 1:30-2:30; 3:30-4:30**

This tea tasting class will focus on how to make delicious tea sandwiches. We give you recipes on sandwich fillings and tips on garnishing. We'll also help you discover ways to make them ahead of time, so you are able to be relaxed the day of your party and spend more time with your guests. In addition you'll taste some perfect teas to serve at your party. A sample of afternoon tea delights will also be served.

### **Mother's Day Celebration**

On Saturday, May 12 and Sunday, May 13th we will have a special tea in honor of Mother's Day. A special menu will be served. Payment of \$34.95 per person (**including** tax and gratuity) 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 tea. Space is limited.

If you can't attend our Mother's Day celebration, 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.

### **TEA CLASSES CONTINUED**

#### **How to Host a Children's Tea Party – May 16th 1:30-2:30; 3:30-4:30**

Have you ever wanted to give your child a special birthday party, but didn't know where to start? We'll give you the basics on how to host a children's tea party from the simplest to the most elaborate party. Let us help you create that special party with ideas for choosing the menu, making crafts and party favors, decorating the table, choosing games and more! In a nut shell how to make this pain free as possible for you and memorable for your child. A sample of afternoon tea delights will also be served.



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

For Reservations please call:

**916-663-6358**

Email:

info@afternoontoremember.com

*Come, Sit, Enjoy!*

**Visit our website!**  
**www.afternoontoremember.com**

**Connie's Cooking Tip**  
Use an immersion blender in your soup pot. That way you don't have to transfer the soup to the food processor to puree your soup. It's much easier and there's no mess!

Come visit us now on **Sundays!**  
Make your reservation today!  
  
Tea Times on Sundays at 12:00 and 2:00

## CREAM OF SPINACH SOUP

- 2 pkg. frozen spinach
- 1 large onion-finely chopped
- 4-6 cloves of garlic( or to taste) -- minced
- 3/4 c. butter
- 1 c. flour
- 4 c. chicken stock (we use chicken bouillon to make our stock-provides more intense flavor)
- 7 c. milk
- 1/2 c. cream
- pepper to taste

Saute onions and garlic in butter on low heat for about 45 minutes. Stir occasionally so they do not scorch. Add 1 c. flour. Stir in 4 c. chicken stock. Add 6-7 c. of milk and 1/2 c.

cream. Add spinach. Add pepper to taste. Add more milk if soup is too thick. Simmer on low for 1 hour. This soup is best if made the day before and reheated. Makes a lot!

