



## ANNIVERSARY TIME AGAIN!

Yes, it's almost that time again, our 4th year anniversary. I can hardly believe it! Thanks to my wonderful and dedicated customers, we are still here! We're doing our annual tea buffet August 23-25th. As usual, space will be limited, so sign up early! We have so much planned for you already. I can't wait! 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 will be the **same** as last year \$35.00, but we've **included tax and gratuity** this year to make it easier on everyone for a grand total of **\$42.79** per person. 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 re-

sponse 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 23rd, Friday, August 24<sup>th</sup> and Saturday, August 25<sup>th</sup>. Tea Times will be 11:00 a.m. and 2:30 p.m. on all three days. (We'll be closed on August 26th for recuperation.)

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

*For reservations call:*

**(916) 663-6358**

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Thanks for voting on KCRA's A-List!

We won our category!!!!

Thanks to all of our wonderful customers who voted for us on the KCRA A-List. We loved reading all of your comments. It's because of you we won the award for best café. Thank you so much!



### Special Upcoming Events and Important Dates

Don't forget we are open now also on Sundays from 12 to 4

Tea Tasting ~ Learn How to Make Scones!

June 21st

Tea Tasting ~ How to Make Spring Salads!

June 27th

The Exciting World of Black Teas

June 28th

Hands-On Scone Class

July 10th

July 31st

Come Meet the Author Children's Tea

July 12th

Tea 101 Class

July 26th

Anniversary Party

August 23rd, 24th and 25th

Closed August 26th

(recuperation from anniversary party :)

### Sugar Syrup

This trick solves the problem of sugar granules not dissolving in iced tea. To make approximately one cup:

1. Place 1 cup of cold, water in a sauce pan.
2. Add 5 cups granulated sugar and stir.
3. Bring to a boil, then simmer for 10 minutes. Stir frequently.
4. Remove from heat and allow to cool.
5. Serve in a small pitcher. Have guests pour a small amount in their iced tea if they like sweetened tea.

Sugar syrup will keep about four weeks in the refrigerator.



#### Great Iced Teas!

These teas make great iced tea:

- Duchess Anna
- Southern Hospitalitea
- Sencha Kyota Cherry
- Spiced Ginger Peach
- Peach Parfait
- Rhapsody in Raspberry
- Burnside Estate
- Ceylon

## COME MEET THE AUTHOR!

We are so excited to announce our “Come Meet the Author Tea,” on July 12<sup>th</sup> at 1:00 and 3:00. Babette Donaldson is a local children’s author and has just released her book, “Emma Lea’s First Tea Party.” In honor of her book, we will hold a special children’s sweets and tea party. Come meet her and listen to her read her newly published book. After the event she will be available to sign personalized copies. Space will be limited so please sign up

early. This is a special pre-pay event of \$12.95 per person (child or adult **including** tax and gratuity). No refunds will be given for cancellations. We do have copies of her book available now at the gift shop. Come take a look and reserve your space now!



### WHAT’S IN YOUR CUP?

An increasing number of studies show that drinking 2-4 cups of tea each day is a health-conscious habit. True teas (black, green, oolong and white) contain plant chemicals called polyphenols, antioxidants that may offer further help in preventing cancer, heart disease and other illnesses by:

- Lowering blood pressure and improving circulation

- Quickening immune system responses to pathogens
- Increasing bone density and reducing the risk of osteoporosis
- Detoxifying carcinogens and inhibiting growth of cancer cells.

(this article taken from Hill Health)

### UPDATE ON OUR 4TH COOKBOOK

Our 4th cookbook will be out in August. You may pre-order them for a special price of \$10.95 each (\$11.74 with tax). Fill out the form below and mail it in or call the tea room to order directly. After July 31st, the regular price of \$14.95 for all cookbook volumes will apply.

**Cook Book Preorder Form**

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

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

Number of Copies: \_\_\_\_\_ (\$11.74 each including tax)

Send check or call the tea room with credit card information (916-663-6358). Preorders will be taken until July 31st only. After July 31st, the regular price of \$14.95 plus tax will apply.

## WE'RE GOING TO DALLAS!

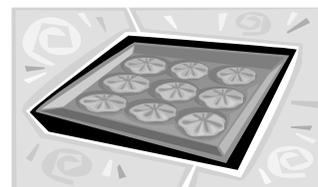
Yes, it's true. Patti, my mom and I will be attending the annual eWomen Networking Conference in Dallas in June. This year we will be packing up our tea (over 2000 tins of it!), our sugar (from Sugars by Sharon) and other miscellaneous gifts and heading to the Big D! We will spend 4 days there at the conference, meeting new people, networking and marketing our on-line sales. From there I

will fly to Atlanta to attend the World Tea Expo and the Specialty Tea Institute Classes. I can't wait to attend Level 3-their black tea class. I've been waiting for this one for a while! (Patti has to fly back to California-someone has to relieve Chris from the phones and the register!) So look for new and exciting gifts in July, plus new tea information and classes.

### Parchment Sheets

We've had many requests for the parchment sheets we use when we make scones. They are easy to use, but hard to find. We have them! Stop by and pick some up today!

\$62.00 for a case of 1000. Once you try them, you'll never use a bare cookie sheet again!



## CLASSES ADDED BY REQUEST

We couldn't believe the response to our new classes! Because of the popularity of these classes, we decided to offer a few more sessions. All classes are pre-paid at the time the reservation is made. There will be no refunds for cancellations. Thank you for your understanding.

**Special Hands-On Scone Making Class** - \$35.00 per person plus tax. This class is limited to 6 participants only. Learn first hand how to make scones in our kitchen. We'll show you how step by step. We'll also show you how to adapt our recipe to make a variety of scones. In this class, you'll make your own batch of delicious scones to take home. Recipe and materials included.

**Morning Class** - Tuesday, July 10th from 7:00-9:00 a.m.

**Morning Class** - Tuesday, July 31st from 7:00-9:00 a.m.

**Tea 101** – July 26th, 3:00-5:00–  
\$24.00 per person plus tax

Experience the fascination and excitement of the world of tea. Amy and Fran will explain the tea production process, what distinguishes teas from white, green or black, how to make a perfect pot of tea and how to decaffeinate your own tea. You will taste many different kinds of tea and learn how to conduct your own tea tasting. 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. This is an in-depth class on tea, maximum of 6 participants.



### Iced Tea!

Now that summer is almost here, it's time to start making refreshing iced tea.

- Use about 1/4 cup of tea leaves for each gallon of brewed tea.
- Place the tea sock in a large heat proof container, cover the tea sock with 6 cups of boiling filtered or spring water.
- Steep for 5 minutes. Remove sock.
- Allow tea to cool a bit before adding the remaining 10 cups cool water.
- You can substitute 3 cups of the cool water with four cups of ice if desired.
- Pour over ice, garnish with a lemon and serve with a small pitcher of Sugar Syrup. (See page 2 of newsletter for recipe and teas that make great iced tea.)



We are open Wednesday-Sunday  
for tea and shopping. Gift shop also  
open on Tuesdays.

For Reservations please call:

**916-663-6358**

Email:

info@afternoontoremember.com

*Come, Sit, Enjoy!*

**Visit our website!**

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

### **Carla's Sandwich Tip**

**Make your tea sandwiches the day before. Do not cut. Chill overnight. In the morning, trim off your crusts and cut into desired shapes. They will be perfect!**

**Don't forget we are open on Sundays now. Our seatings are 12:00 and 2:00 p.m.**

## **CONFETTI PINWHEELS**

1 8oz. pkg. cream cheese, softened  
1/4 c. sour cream  
1/3 c. shredded medium cheddar cheese  
1/4 c. red pepper, chopped  
1/4 c. orange pepper, chopped  
1/4 c. yellow pepper, chopped  
1 small can chilies, drained and diced  
1/3 c. black olives, sliced  
2 green onions, sliced  
Lettuce/spinach leaves  
Salt and pepper to taste  
Tortillas-any flavor, use a variety to add color! Medium tortillas work best.

In a medium mixing bowl mix together softened cream cheese and sour cream. Add cheese, peppers, chilies, olives and onions. Spread on any flavor tortillas, lay lettuce over spread and roll up tortillas tightly. Wrap in plastic wrap and store in refrigerator overnight. Slice in 1/2" slices. The quantity of sandwiches depends on size of tortillas used.

