

Special Upcoming Events and Important Dates

Anniversary Party

August 23rd, 24th and 25th

Closed August 26th
(recuperation from anniversary party :)

Hands-On Scone Classes

August 30th

September 25th

October 23rd

November 13th

December 11th

How to Host a Holiday Party

October 11

How to Make Our Famous Quiche

October 24th

November 1st

Holiday Open House

November 8th

Sugar Plum Fairy Tea

November 30th

Holiday Schedule

We will be open our normal schedule except for these days:

-**Closed** November 21st and November 22nd for Thanksgiving.

-**Closed** December 25, 26, 27 for Christmas vacation.

-**Closed** January 1st and 2nd.



HATS OFF TO YOU ANNIVERSARY THEME!



Hats off to you-our wonderful customers! We are celebrating our 4th year anniversary.

Our theme for this year will be, "Hats Off to Our Customers!" This year we will be holding a special contest for the best hat. Wear a favorite hat or decorate your own. Winners will be judged by our customers. The winner of the best hat will receive a special prize plus 2 free tickets to next year's anniversary. So be creative! We can't wait to see your hats!

If you haven't signed up for our 4th year anniversary party yet, there is still space available, but it's going fast. 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 23rd, Friday, August 24th and Saturday, August 25th. 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! :) As usual, space will be

limited, so sign up early!

Guests will be treated to an afternoon tea buffet 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. Payment is required at time of reservation. There will be **no refunds** or credit. We thank you for your understanding and hope you can join us for this joyous event.

Reserve your space now as seats are very limited.

For reservations call:

(916) 663-6358



Refills!

Don't forget you can bring in your empty tea tins and we will refill them for \$2.95 per ounce. (Refills for rare and special teas are more, please ask for their refill prices.) Stop by today!

SACRAMENTO MAGAZINE'S WOMEN IN BUSINESS EVENT



On September 27th we'll be closing early to set up our booth and attend a very special event to benefit breast cancer research & treatment. This event will be held at the Sacramento Convention Center from 5-8 p.m. Everyone is invited! For more information on tickets, please call Cure Breast Cancer, Inc. at 916-614-5121. Tickets also available at the door - \$35 per person. Come by, enjoy some tea and scones and help support breast cancer research. During the month of September and October, we will be selling tea breast cancer bracelets. Part of the proceeds from those sales will go to the organization.

NEW TEA TINS

One of my goals this year at the World Tea Expo was to find a tin company who could manufacture custom printed tins. After 4 years in business, I decided it was about time to have our own tins. My wonderful staff and I (with the help of my husband, Pat of course!) designed them around our logo. We're so excited, we can't

wait to see them. It takes about 12 weeks to have them printed. The new tins will be available in our 2 oz and 4 oz sizes. Our old 1 oz tins will still be available, just ask if you need them. We're so excited to have a new classy look! They should be ready sometime in October. Come by and check them out!

PREMIUM TEA LINE

In addition to our new tins, we will also be expanding our tea selection with a new premium tea line. We will feature 10 new premium teas. Included will be teas from China, India and Ceylon. We also plan on adding Pu-Ehr and new display

teas to our collection. These teas will be for the tea enthusiasts like myself who are interested in the "pure teas." Look for a special tea tasting for these new teas in the fall.

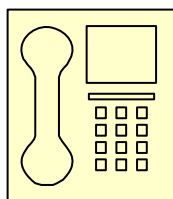
HOLIDAY OPEN HOUSE

Mark your calendars now! I know it seems early, but it will quickly be here before you know it. On Thursday, November 8th 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 2. More information about a special give-away offer will be announced in the next newsletter.



NEW PHONE LINE



It's about time! Thanks to all who have been so patient with us. We have finally installed another phone line. This should improve your chances of talking to us the first time when you call. If

we are on the phone, the second line will ring, if that line is busy, then it will roll over to voice mail. Leave a message and we'll call you right back. This will hopefully improve our phone situation and keep Patti very busy!

TEA TASTING CLASSES

We would like to invite you to join us for these special classes. All classes are pre-paid at the time the reservation is made. There will be no refunds for cancellations. Thank you for your understanding.

How to Make Our Famous Quiche—\$24.00 per person plus tax.

This tea tasting class will focus on how to make delicious and famous Black Forest Ham Quiche. We will give you our recipe and tips for making it your own. We'll also help you discover ways to make them ahead of time. In addition you'll taste some perfect teas to serve at a brunch or morning tea party. A sample of quiche and scones will also be served. Choose one class.

Wednesday, October 24th

1:30-2:30 or 3:30-4:30

Thursday, November 1st

1:30-2:30 or 3:30-4:30

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. Because this class fills up very quickly we have decided to offer it more times especially during the holiday season. Choose a date and sign up early! All times are from 7 a.m. to 9 a.m. and on Tuesday mornings unless noted.

August 30th (Thursday)

September 25th

October 23rd

November 13th

December 11th

How to Host a Holiday Tea Party—\$24.00 per person plus tax.

Are you planning a holiday tea party? This class is for you. We'll give you lots of ideas, recipes and tips to make your holiday party a success.

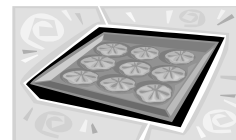
Thursday, October 11th

1:30-2:30 or 3:30-4:30

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. Consider splitting a case with your friends. Once you try them, you'll never use a bare cookie sheet again!



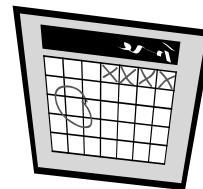
Holiday Schedule

Because we have had so many questions about our holiday schedule, we decided to post our dates now.

We will be closed November 21st and 22nd for Thanksgiving.

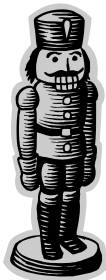
We will be closed December 25-27th for Christmas and January 1st and 2nd for New Year's.

We are taking reservations now up until



December 31st. If you are expecting company and wish to take your family to tea during the holiday season, please book your tea reservation now as the holiday season fills up very quickly—especially Saturdays and Sundays.

CHILDREN'S SUGAR PLUM FAIRY TEA



Treat your child or grandchild to a special Christmas afternoon tea on Friday, November 30th from 3:30-4:30. Dress up in your holiday finest. Amy will

read a special story. Make your reservation now as seats are limited. \$18.95 per person **including** tax and gratuity (adult or child).



We are open Wednesday-Sunday
for tea and shopping. The gift shop
is open Tuesday-Sunday.

Tea Times are 11, 1 and 3 Wed-Sat
and 12 and 2 on Sundays

For Reservations please call:

916-663-6358

Come, Sit, Enjoy!

Visit our website!

www.afternoontoremember.com

Carla's Sandwich Tip

When creating your
afternoon tea menu,
be sure to remember
to use different colors
and shapes. Use a
variety of breads,
make some tea
sandwiches open-
faced and others
closed. Use different
garnishes for different
sandwiches.

Be creative!

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

CUCUMBER GARDEN VEGETABLE TEA SANDWICHES

1 8oz. pkg. cream cheese soft-
ened
1/4 c. sour cream
1/2 c. shredded carrot
1/2 c. shredded zucchini
1 T. fresh parsley, chopped
1/2 t. seasoning salt
1/2 t. garlic powder
Dash of pepper
1/2 c. water chestnuts, drained
and chopped
Cucumber slices
Butter
Dark rye, or dill rye bread

Combine cream cheese, carrot,

zucchini, parsley, salt, garlic pow-
der, pepper and water chestnuts.
Add enough sour cream to desired
spreading consistency. Butter a
slice of bread. Spread cream
cheese mixture on bread slices.
Wrap and chill for a few hours or
overnight. Trim off crusts and cut
into desired shapes-long rectan-
gles, squares, etc. Top with a cu-
cumber slice. Enjoy!

