

Special Upcoming Events and Important Dates

How to Make Our Famous Quiche

November 1st

Holiday Open House

November 8th

Hands-On Scone Classes

November 13th

December 11th

Sugar Plum Fairy Tea

November 30th

December 7th

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

Learn How to Make Soup

January 16th

How to Make Scones

January 23rd



THE NEW COOKBOOK IS IN!

“Tea Time Tidbits and Treats,” our 4th cookbook is in! Come by and pick up your copy today. We’re so proud! This is the first one we’ve done under our own publishing company, ATR Publishing. It took a bit of work, but it’s finally finished. You can even find it on

Amazon as it is truly “published” and not printed. Ordering from Amazon however takes 4-6 weeks, we have them in stock so if you order through us it will be much quicker, or just stop by and pick up your copy today.

HOLIDAY OPEN HOUSE



On November 8th from 3:30 PM-6:30 PM, we will be having our Holiday Open House. Stop in, sample our new holiday teas, and try some delicious holiday goodies. As an added bonus this year, purchases made during the open house hours will qualify you to receive

gift certificates. For purchases between \$50-\$99 you will receive 2 cream tea certificates, for purchases between \$100-\$149 you will receive 2 light afternoon teas, and for purchases over \$150 you will receive 2 full afternoon teas. Remember, tea and gift certificates make great stocking stuffers for those close friends and hard to buy for people on your list.

MEMORIES OF ENGLAND

We did it and we had a blast! Our trip to England was a great success! On September 3, eight of us headed off to England. Here are some of our impressions:

From Patti: What I remember most about our trip to England was how warm we were received on all our adventures from our hotels to

classes to the people we met on the street. It is so nice to see that no matter the distance between us we are really not all that different. Taking time for tea is really no different here than in England. They are however a little better about taking a break and slowing down for a

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Holiday Schedule

We are now taking reservations up until the end of January. 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.

Important Upcoming Dates:

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 the New Year's holiday.

Holiday Stress Reducers



Are you feeling overwhelmed? Let us help. Here are a few items you can pre-order from us.

Black Forest Ham Quiche-frozen-\$27.95
Scones of the Day-\$1.95 each

Lemon curd and Devonshire Cream-\$5.95 each

If you order a dozen scones or more, jars are \$4.95 each.

NAME THE TEA CONTEST WINNER

As many of you know, during our anniversary celebration, guests sampled a new tea and wrote down their suggestions for the name. The winner of the tea naming contest is: **Mary-Ann Gallagher**. Her suggested name for the tea is: Sweet Almond Joy. We had many people

suggest, "Almond Joy," but the unanimous vote from the staff was the twist on that called, "Sweet Almond Joy." Congratulations Mary-Ann! She won an afternoon tea party for 4.

Come by and try our new, "Sweet Almond Joy."

HOLIDAY GIFT SHOP HOURS EXTENDED

We've decided this year to extend the **gift shop hours** during the holiday season. We'll be open Tuesday-Saturday **9-5** and Sunday **11-4** during the month of November and December. Stop by for early morning shopping, to avoid the rush and the afternoon tea customers. You'll

be able to browse the entire tea room in peace before everyone comes in for tea. Happy shopping!



JANUARY TEA CLASSES

It's amazing how many of you have requested more tea classes. In the next newsletter we'll have the complete winter list, but here are a few in case you'd like to sign up now or give a class gift certificate to a special someone. 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.

Forest Ham quiche and of our course our winter teas!

How to Make Scones – January 23rd 1:30-2:30;3:30-4:30

This tea tasting 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. Included will be a sampling of our afternoon tea treats. For our tea tasting we will sample some of our most popular teas.

Learn How to Make Homemade Soup – January 16th 1:30-2:30; 3:30-4:30

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, a slice of Black

Check out our new children's collectible tea sets. They are packaged in cute little picnic baskets and also in adorable hat boxes.



MEMORIES FROM ENGLAND

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moment. That break may involve having tea, a snack, lunch, a cream tea or even an afternoon tea. The act of doing something for your self for the moment is maybe what I need to do more for myself here in the states. I have to say that Amy's tea room provides a tea experience similar to one you may have in England without the expense of flying across the ocean.

Our pastry class was the most pleasant surprise of the entire trip. Having traveled to England several times I was familiar with most of our itinerary except the pastry class. Our guide, Kristi, insisted that we experience the Bertinet Kitchen and so we did. Wow! It turned out to be such a great learning experience and was my most favorite activity of the entire trip. We had a hands-on class making bread, quiche, savory crusts, sweet crusts, scones and more. At the end we all sat down to a feast of our hard work. Several of us came home so inspired that our families are now



reaping the benefits of all that we learned.

From Amy:

England was so charming. I forgot how much I miss Europe. The old buildings, the flowers and the outdoor cafes. Charming doesn't even begin to describe it! It was just so nice to be out and about. The weather was absolutely perfect. We had sunshine every day, not one drop of rain! I really enjoyed visiting all of the tea rooms. My favorite was the theater tea at the Savoy Hotel. We sat on low chairs with poofy pillows and linen tablecloths. It was all so elegant! Afterward we went to Mary Poppins, what a treat! I also really enjoyed getting to know all of the ladies on the trip. So many times I'm too busy at the tea room to really "talk" to customers. It was so nice not to be rushed and to just spend time getting to know new friends.

From Fran:

I loved the train ride along the countryside which took us to the quaint little town of Bradford On Avon where we had tea at the Bridge Tea Rooms. The antiques, décor and rustic buildings have such charm, take a look at our website and see for yourselves. All of our England pictures can be found at www.afternoontoremember.com. Click on the picture link on the left side and from there click on "England pictures".

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!



SPECIAL HOLIDAY OFFER

With every 2 full afternoon tea gift certificates purchased in November and December you will receive a 1 oz. tin of either Harmuttu Estate-2nd flush Assam, or a 1oz. tin of Sencha Kyota Cherry only. Just mention you saw this offer in our newsletter. Happy shopping!





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

1-877-TEA2REM

Come, Sit, Enjoy!

Visit our website!

www.afternoontoremember.com

Carla's Cooking Tip

When making soup,
try using an
immersion blender.
It's the best
invention! Instead of
transferring hot soup
to the food
processor, just put
the immersion
blender directly into
the soup pot. Your
soup will be perfectly
blended in no time
and no mess!

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

ROASTED CARROT SOUP

4 t. butter – melted butter
½ t. black pepper
2 pounds carrots cut into 2 inch
pieces
1½ c. water
2 t. chopped oregano or ½ t.
dried oregano
1 t. butter
½ t. cumin
1 1/2 T. honey
1 T. fresh lime juice
2-4 T. chicken bouillon powder
(dissolved in 2 c. boiling water)

Preheat oven to 400°. Combine
4 t. melted butter, pepper and
carrots in a shallow roasting pan

coated with cooking spray; toss
to coat. Bake at 400° for 35
minutes or until tender, stirring
every 10 minutes.

Melt 1 t. butter in a large sauce-
pan over medium
heat. Add the cumin, cook 30
seconds or until fragrant, stir-
ring constantly. Add carrot mix-
ture, honey, lime juice, and
chicken bouillon in water. Use
an immersion blender to puree
until smooth. Bring to a simmer
over medium heat.

Makes 7 servings.