

An Afternoon to Remember

Tea Parlor and Gifts



452 Main Street
Newcastle, California 95658
916-663-6358
www.afternoontoremember.com



Special Upcoming Events and Important Dates

How to Make Scones

January 23rd

Hands-On Scone Classes

February 5th

March 4th

Tea 101

February 7th

March 5th

Valentine's Sweetheart Tea

February 14th

How to Make Simple Desserts

February 27th

Alice in Wonderland Tea

March 20th and March 27th

Special Mother's Day Tea

May 10th, May 11th

Tea 102 Black Teas

June 18th

MAKE YOURSELF A PRIORITY WITH OUR "TEA FOR TWO" OFFER

January is about new goals, new beginnings and new energy. I always feel recharged when I take time off after the holidays. Getting away for even just a few days to my favorite place restores my energy, my soul and my passion. Make January the time for you! Refresh your soul, and rediscover your passion for life and while your at it, enjoy a nice cup of hot tea. Make yourself a priority this year! Take an afternoon to relax and enjoy the company of a good friend. To get your started on this resolution, we have

a special "Tea for Two" offer during the month of January and February. Make a reservation and bring in this 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, four or six 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!

SWEETHEART VALENTINE'S TEA

Bring your sweetheart or celebrate a cherished friendship with our Special Valentine's Day Tea (one day celebration) on Thursday, February 14th. Tea Times are the usual 11:00, 1:00 and 3:00. This is a special pre-pay event of \$35.01 per person (**includes** tax and gratuity). We will have a special menu

tailored around the Valentine's Day festivities. Please book early. No refunds will be given for cancellations.



ALICE IN WONDERLAND TEA



Dress in your spring finest and bring your child to a very memorable children's tea. We will read a special story. A children's version of an afternoon tea will be served. This is a special pre-pay event of \$22.48 per person (child or adult **includes** tax and

gratuity). No refunds or credit will be given for cancellations. Notice we have added an extra day this year! **Thursday, March 20th and Thursday, March 27th. Two times offered on both 1:30-2:30 and 3:30-4:30.** Sign up soon as this tea sells out quickly!



Special Memories Package

We are now offering a special memories package. While you are having tea, we will take your photo, print it out and put it in an adorable white tea pot photo frame – all for \$11.95 plus tax. Each additional photo is \$2.00 (without the frame) plus tax. Just let us know when you make the reservation or while having tea.

The Perfect Pot of Black Tea

Fill kettle with freshly drawn cold water.

Temper teapot by filling with hot 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 for black tea.

Decant or remove tea sock with leaves.

Stir and serve.

Cover with a tea cozy or use a warmer to keep tea piping hot.

SIPPING TEA IN PARIS AND THE FRENCH RIVIERA



Yes, it's travel time again, this time to France! We're still working on the itinerary and specifics. Our travel specialist Kristi Wetzel is

working on 5 nights in Paris and 3 nights in St. Paul-de-Vence (a lovely village near Nice, France). If you are interested in learning more details, please call the tea room (916) 663-6358 and put your name on the interested party list.

GIFT SHOP HOURS WILL STAY EXTENDED

Because we've had so many comments about how nice it is to shop in the morning without all of the afternoon tea customers, we've decided this year to extend the **gift shop hours** permanently. We'll be open Tuesday-Saturday **9-5** and Sunday **11-4**. 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!

WINTER TEA CLASSES

Please sign up early as space is limited to only 15 participants per tea tasting class. Payment will be taken at the time the reservation is made. Unfortunately, no refunds or credit can be given for cancellations.

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

\$26.95 per person plus tax (includes afternoon tea).

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.

Special Hands-On Scone Making Class - Tuesday, February 5th, March 4th 7:00-9:00 a.m.

\$35.95 per person plus tax.

This is a class 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. Notice the early morning time.

**Tea 101 -February 7th; March 5th–
3:00-5:00** \$30.95 per person plus tax (includes afternoon tea).

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

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WINTER TEA CLASSES

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sample of afternoon tea delights will also be served. This is an in-depth class on tea, maximum of 6 participants.

Learn How to Make Simple Desserts for Your Afternoon Tea Party- February 27th 1:30-2:30 p.m.; 3:30-4:30 p.m. \$26.95 per person plus tax (includes afternoon tea).

This is a new one! In this class you will learn many tricks and tips to prepare desserts ahead of time for your tea parties. You will also discover easy ways to garnish tea trays and learn how to make 3 desserts. Included will be a sampling of our afternoon tea treats.

Tea 102-Premium Black Teas-June 18th 3:00-5:00 p.m. \$30.95 per person plus tax (includes afternoon tea).

This is a new class and is limited to 6 participants. Discover the different provinces of China, regions of India and the beautiful teas from Sri Lanka. Learn how black tea is processed, how climate affects quality and flavor. Learn how to do a professional tea tasting and experience the wonderful flavor of these fine teas. Included will be a sampling of our afternoon tea treats.



Come check out our new spring merchandise. Stop in and treat yourself to an early Mother's Day present! Be good to yourself.

You deserve it!

Sacramento eWomen Chapter Presents:

An Evening of Chocolate Decadence

February 21, 2008

Carvalho Family Wines at the Old Sugar Mill
35265 Willow Ave
Clarksburg, CA 95612

We will be providing desserts and tea for this decadent event. This is a fundraiser benefiting the eWomenNetwork Foundation!

Join us for an evening of chocolate indulgence, festive shopping and networking with hundreds of incredible Sacramento women. Enjoy scrumptious chocolate desserts! Bring a friend and have fun raising money for this great organization! Tickets are \$35.00. For tickets contact Suzi Sherman (916) 484-

MOTHER'S DAY CELEBRATION



On Saturday, May 10 and Sunday, May 11th we will have a special tea in honor of Mother's Day. A special menu will

be served. Payment of \$36.26 per person (**includes** 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. Gifts certificates also make wonderful gifts for Mom.

GOOD NEWS TIDBIT

I just wanted to share with you that I was selected as one of the finalists in the Make Mine a Million \$ Business, sponsored by American Express. It is for women business owners who want to reach the million dollar sales mark. Cross your fingers that I am selected as

an awardee. If selected, I will receive mentoring, marketing and public relations consulting. It's because of all of you that I have such a wonderful business! Thanks so much for all of your support and encouragement!



An Afternoon to Remember

Tea Parlor and Gifts



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

Dena's Cooking Tip

To toast coconut:

Spread coconut
on a cookie
sheet. Toast at
375 for 5-6
minutes until
lightly brown.

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

TOASTED COCONUT TEA CAKE

2 boxes yellow golden cake mix
2 lg. boxes "toasted coconut"
instant pudding or "coconut
cream" instant pudding
8 eggs
1 c. vegetable oil
2 1/2 c. water
1 1/2 t. coconut extract

Mix cake mixes, pudding, oil, wa-
ter and coconut extract together
in a large mixing bowl. Gradually
add eggs one at a time and mix
3 minutes on medium speed un-
til well blended. Bake at 375 for
8-9 minutes until golden brown.
Cool.

Glaze:

8 oz cream cheese softened
1/2 c, canned coconut milk or
whipping cream
2 boxes powdered sugar
1 1/2 t. coconut extract

Mix all glaze ingredients to-
gether. Dip cooled cakes into
glaze and top with toasted coco-
nut.