

*An Afternoon to Remember*

*Tea Parlor and Gifts*



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



**NEW WEBSITE COMING!**

In the next week, we'll be launching our new website. Here you will find lots of information about tea, how to brew tea, how to decaf tea, recipes, on-line shopping, and more! It will be a work in progress so keep checking the website for new additions added weekly. There will also be special incentives, sales and coupons for those

who subscribe to the on-line newsletter and e-mails. For those of you who already subscribe or who switch to e-mail newsletters and updates, you will receive my article on "How to Create Memorable Tea Parties." Come check out our website today!

www.afternoontoremember.com

**NEW MENU ITEM ADDED!  
SAVORY TEA**



We've had so many requests for a smaller tea especially in the summer months. So we are introducing our "Savory Tea." This tea includes: a slice of quiche, a cup of

soup/salad (depending on the season) and a delicious scone for \$15.95. As with our full and light tea menus, you will be able to reserve this tea ahead of time. Just let us know at the time you make your reservation which tea you would like. We hope you'll try it soon!

**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 adult and \$23.73 for children (**includes** tax and gratuity) will be taken at the time the reservation is made. **No** refunds or credit 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 week-day. 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.



<b>Special Upcoming Events and Important Dates</b>
<b>Full Tea for Light Price</b>
April 1st-30th
<b>How to Make Delicious Tea Sandwiches</b>
April 16th
<b>How to Make Scones</b>
May 1st
<b>Hands-On Scone Making Class</b>
May 6th
<b>Special Mother's Day Tea</b>
May 10th, May 11th
<b>Tea 101</b>
May 15th
<b>Tea 102 Black Teas</b>
June 18th
<b>Lady Bug's Picnic Children's Event</b>
June 26th

### 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.

### It's Not Just About Drinking Tea

Going to tea is about the experience. Believe it or not I didn't start my tea room because I liked tea. I originally opened the tea room because I wanted to share my passion for food and provide a place where people could develop relationships, make new connections and spend quality time with friends.

Remember you don't need a special occasion to come for tea. There's a tea experience for every budget. Stop by for a cream tea or try our new savory tea.

Be a tea enthusiast and support our idea of relaxation. I challenge you to explore different tea experiences. If you are visiting another area and want to go to tea, be sure to check out

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

It's a great website for reviews of tea rooms across the country.

## LADY BUG'S PICNIC CHILDREN'S EVENT

On June 26th at 1:30 and 3:30 we are having a Lady Bug's Picnic! This will be a very memorable children's tea. Babette Donaldson, a children's author, will read a special story and talk about her new book, "Emma Lea's First Tea Ceremony" Copies of her book will be available for her to auto-

graph to your child. 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.



## TEA PARTY SPECIAL FOR APRIL



We are celebrating spring tea parties! For the month of April, get the full afternoon tea for the light price (Wednesday-Friday only.) Be

sure to mention this special when you make your reservation and show us your newsletter to get your special price. Large parties will also be included in this special.

## SPRING TEA CLASSES

Please sign up early as space is limited. Payment will be taken at the time the reservation is made. Unfortunately, **no refunds or credit can be given for cancellations.**

**How to Make Delicious Tea Sandwiches - April 16th 1:30-2:30 p.m.; 3:30-4:30 p.m.** \$26.95 per person plus tax (includes a sampling of afternoon tea treats.) This tea tasting will focus on how to make our delicious tea sandwiches. You will learn the secret tips to keeping your sandwiches fresh and moist and we'll also show you how to cut your sandwiches perfectly. For our tea tasting we will sample some of our most popular teas.

**How to Make Scones – May 1st 1:30-2:30 p.m.; 3:30-4:30 p.m.** \$26.95 per person plus tax (includes a sampling of afternoon tea treats.) 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, May 6th 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 – May 15th 3:00-5:00 p.m.** \$30.95 per person plus tax (includes a sampling of our afternoon tea treats.) 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

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# SPRING TEA CLASSES

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have about this fascinating subject. This is an in-depth class on tea, maximum of 6 participants.

### **New! Special Hands-On Sandwich Making Class - Monday, May 19th 9:00**

**-11:00 a.m.** \$35.95 per person plus tax.

This is a class limited to 6 participants only. Learn first hand how to make sandwiches in our kitchen. We'll show you how step by step. We'll also show you how to adapt our recipes, explain the different types of sandwiches and garnishes. You'll also make a variety of sandwiches to take home. Recipe and materials included.

### **How to Make Our Famous Quiche-**

**May 21st 1:30-2:30; 3:30-4:30** \$26.95 per person plus tax (includes a sample of quiche and scones.)

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.

### **Tea 102-Premium Black Teas-June 18th**

**3:00-5:00 p.m.** \$30.95 per person plus tax (includes a sampling of afternoon tea treats.)

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.

### **Let us know your ideas.**

We are constantly looking for new class ideas, e-mail or call us with your suggestions.

**Come check out our new spring merchandise. Stop in and treat yourself, it's Mother's Day! Be good to yourself. You deserve it!**

### **Newsletters delivered by regular mail**

The good news is that our data base is now almost 4000 tea lovers. The bad news is that because of the cost of printing and mailing, it's too expensive to mail them out very often.

E-mail is the best way I can communicate with you.

So for those of you who are already on our e-mail list, you will receive them via e-mail as well as our monthly coupons and specials.

If you do not have e-mail but still wish to receive the newsletter via regular mail, please resubmit your name and address to us so we know you are truly interested in receiving the newsletter. I really want to make sure those who want it, receive it. Thanks for your understanding!

## PRE-ORDER COOKBOOKS

Every year we publish a cookbook with our year's worth of customer's favorite recipes. Our 5th cookbook will be out in June.

You may pre-order them for a special price of \$11.95 each (\$12.82 with tax) instead of the regular price of

\$14.95. Fill out the form below, mail or bring it in or call the tea room to order directly. After May 31st, the regular price will apply.

### Cook Book Preorder Form

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

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

Number of Copies: \_\_\_\_\_ (\$12.82 each including tax)

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

Regular Mail Newsletter

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

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Address: \_\_\_\_\_

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

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Please send to:  
 An Afternoon to Remember  
 452 Main Street  
 Newcastle, CA 95658



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

When using  
cupcake liners, we  
have found that the  
mini foil liners work  
better than the  
paper liners. They  
stick less and pull  
away better from  
the cake than the  
paper ones.

### Try our new Savory Tea!

A slice of quiche, a  
cup of soup and a  
scone. \$15.95

## DENA'S FABULOUS WHITE CHOCOLATE ORANGE CUPCAKES

These cupcakes are to die for! They  
are so moist and delicious! Experi-  
ment and add your own ingredients.

1 white cake mix with pudding in the  
mix

Zest of 1 orange

1 t. orange juice

1/4 c. real mayonnaise

1 c. white chocolate chips

Follow directions on the back of the  
cake mix. Place batter in mini cup-  
cake papers. (Our pans have 24 mini  
cupcakes on a pan.) Bake at 375 de-  
grees for 5-7 minutes. Check with a  
toothpick to see if done. Let cool for  
15 minutes and remove from pans.  
Cool completely before frosting.

### Orange Cream Cheese Frosting

3 pkg. (8oz) cream cheese softened

1 T. orange juice

1 t. orange zest

4 c. powdered sugar

In large bowl beat cream cheese, or-  
ange juice, zest until smooth. Gradu-  
ally add powdered sugar to the mix 1  
c. at a time. Continue beating until  
creamy and smooth in texture. Re-  
frigerate until ready to use. Pipe onto  
the top of your cup-  
cakes. Makes at  
least 50 mini  
cupcakes and 24  
regular cupcakes.

