

# An Afternoon to Remember Tea Parlor and Gifts



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



## 5TH YEAR ANNIVERSARY CELEBRATION!

Can you believe it? It will be our 5th anniversary this August! You know what that means...our anniversary celebration tea! This is our biggest event of the year. We even have customers fly in from other states for this momentous occasion.

Because we have so many that want to attend, we decided to hold it on Friday, Saturday and Sunday. Normally we are closed on that Sunday to recuperate but since it's getting so big, we decided to recuperate later the next week. So our annual tea buffet will be on August 22nd, 23rd and 24th. As usual, space will be limited, so sign up early! We have so much planned for you already. I can't wait! 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 \$37.95 and we will do the same as last year and include the tax and gratuity this year to make it easier on everyone for a grand

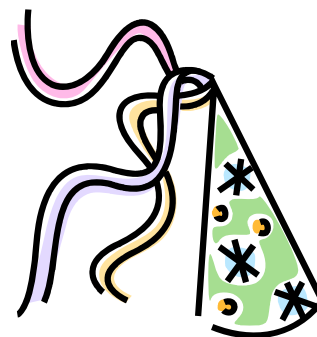
total of **\$47.53** per person. Because space is very limited, payment is required at the time of reservation. There will be **no refunds** or credit. We thank you for your understanding.

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**



### Special Upcoming Events and Important Dates

#### Hands-On Scone Class

June 10th, June 17th

#### How to Make Salads

June 12th

#### Tea 102 Black Teas

June 18th (full)

#### Hands-On Sandwiches

June 19th

#### Lady Bug's Picnic Children's Event

June 26th

#### Closed July 4th

#### Christmas in July Sale

July 18th-20th

#### Tea 102

July 24th

#### Kid's Sandwich Class

July 31st

#### Kid's Cookie Class

August 7th

#### Anniversary Tea Party

August 22nd, 23rd, 24th

**Closed August 26th for recuperation**

## JUNE TEA SALE!!



Iced tea season is here! Stock up on your favorite teas. All teas are 25% off the month of June (refills not included). Teas are limited to what we have in stock. Don't forget we also sell tea by the pound. Remember we

do offer over 105 teas, so there's something for everyone! If you need some suggestions, just ask. If you haven't discovered our new premium teas, come by and check them out! We have a great new reserved Milk Oolong as well as a new Monkey Picked Supreme Oolong. Come give them a try!

### Special Memories Package is Back!

The frames are back! We are 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.



### Savory Tea

Don't forget we have a new menu item, perfect for when you just want a smaller tea option especially when the weather is so hot. Our Savory 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!

## 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 event. 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.



## LAS VEGAS WORLD TEA EXPO



Patti and I are off to the Las Vegas World Tea Expo the last week in May. We'll be mingling with our tea vendors, and famous tea people such as James Norwood Pratt, Jane Pettigrew and the Harney's. It's quite an event! We al-

ways enjoy the expo because it highlights the latest tea trends, tea gifts and accessories. We can't wait to share everything with you!

This year in addition to attending classes, I'll actually be on the other side. I'm on a teaching panel. As many of you know I used to be a teacher, so this will be fun!

## SUMMER 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.**

**Special Hands-On Scone Making Class - Tuesday, June 10th and June 17th 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.

**Learn How to Make Delicious Salads-Thursday, June 12th 1:30-2:30 p.m.** \$26.95 per person plus tax includes an afternoon tea.

and easy homemade dressings. Included will be our famous Cilantro Black Bean Salad. In addition we'll show you the secret of making homemade croutons. A sample of afternoon tea delights will also be served.

**Tea 102-Premium Black Teas-June 18th-(full) and July 24th 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.

Learn how to make delicious salads

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## SUMMER TEA CLASSES

(Continued from page 2)

### New! Special Hands-On Sandwich Making Class -June 19th 3:00-5:00

\$35.95 per person plus tax.

This is a class limited to 6 participants only. Learn first hand how to make sandwiches. 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.



### Kid's Summer Classes

This summer we are offering two new classes, geared specifically toward kids. Each class is limited to 12 participants and will last approximately 1 hour. Parents are

highly encouraged to have tea while their children are in class. Just make your reservation when you call. (Minimum participant age is 6 years old.) This is a spe-

cial pre-pay event of \$18.95 per child plus tax. No refunds or credit will be given for cancellations. Please do not ask. You are always welcome to send someone in your place if you can't attend.

**Kid's Sandwich Making Class-July 31st 11:00 a.m. or 3:00 p.m.** \$18.95 per child plus tax (includes a sampling of the goodies we make, plus a cookie cutter and recipes to take home.)

Participants will learn how to make basic kid-friendly tea sandwiches. In addition they will learn how to make their own pot of iced or hot tea.

**Kid's Cookie Class-August 7th 11:00 a.m. or 3:00 p.m.** \$18.95 per person plus tax (includes a sampling of the goodies we make, plus a cookie cutter, and recipes to take home.)

Participants will learn how to measure dry and liquid ingredients and how to make kid-friendly no bake cookies.

### This is Your Last Chance!

Newsletters delivered by regular mail will be **discontinued** unless you have sent us in your form to keep you on the list!

E-mail is the best way I can communicate with you. If you want to sign up for e-mail go to:

**www.afternoontoremember.com.** You'll see my picture in the box that says, "a free article for you." Sign up there.

In addition to the newsletter you'll receive 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!

Regular Mail Newsletter

Name \_\_\_\_\_

Address \_\_\_\_\_

Phone number \_\_\_\_\_

Please send to:

An Afternoon to Remember  
452 Main Street  
Newcastle, CA 95658

## CHRISTMAS IN JULY SALE!



We've decided to do something different this year! We're having a Christmas in July Sale Event. I know

times are tough for everyone right now so I thought it would be a great idea to have a sale on all of our new items coming in for the holiday season. For those of you who plan ahead, as I do, this is a great time to stock up on a few presents for Christmas so it won't be

so hard on your wallet in December. Plus, you can see all of the exciting new items we found at the World Tea Expo. The sale runs from Friday, July 18th-Sunday, July 20th. Sale subject to stock on hand. This is our first ever pre-holiday sale. Details will be given as we get closer to the event. We'll have a drawing for those who attend. In addition we'll have lots of goodies to eat and of course lots of tea! Mark the date now!



## KCRA A-LIST WINNER AGAIN!

Thanks to everyone who voted for us! We won the KCRA A-List for the best tea room for 2008. This makes the second year in a row! It's all because of you-our wonderful and dedicated customers. You're the best!



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**

**Correction to last issue of  
the newsletter.**

On Dena's Fabulous White Chocolate Orange Cupcakes, the recipe was printed correctly but I didn't clarify that you needed the ingredients on the back of the cake mix. Follow the cake mix directions using the ingredients listed on the box and then add the ingredients I listed. Many of you understood, but I had a few calls from customers who needed clarification.

**Try our new Savory  
Tea!**

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

## ORZO FLORENTINE SALAD

### Roasted Garlic Lemon Vinaigrette

6 c. julienne-shredded fresh spinach  
3 ripe Roma tomatoes, diced  
1/4 c. pine nuts, lightly toasted  
1/4-1/2 c. sun-dried tomatoes,  
1 small jar capers  
1 small can black olives-sliced  
1 radicchio-cut into strips  
5 oz. orzo pasta, cooked and chilled  
1/4 c. grated Parmesan cheese

Fresh cracked pepper

Roasted Garlic Lemon Vinaigrette-recipe  
follows

Place all ingredients in a chilled mixing  
bowl. Toss. Add vinaigrette to taste.  
Garnish with shaved Parmesan cheese  
and fresh cracked pepper.

1/4 c. red wine vinegar  
3 T. honey  
1/2 t. salt  
5 cloves of roasted garlic  
3/4 c. olive oil  
Juice of 1/2 lemon or add enough to  
taste

Place vinegar, honey, salt and roasted  
garlic in a food processor. Puree until  
garlic is chopped and very fine. With the  
food processor still running, add olive oil  
and lemon juice. Refrigerate until ready  
to use.

**To roast garlic:** Trim off the top of 1 bulb.  
Brush with a little olive oil. Place in foil  
and bake at 500 degrees for 30 minutes.  
Remove paper skins and use garlic pulp  
for recipe.