

An Afternoon to Remember

Tea Parlor and Gifts



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



HOLIDAY OPEN HOUSE

On Thursday, November 6th from 3:30 p.m.-6:30 p.m., we will be having our Holiday Open House. Stop in, sample our holiday teas, and try some delicious holiday goodies. Remember, tea and gift certificates make great stocking stuffers. Spend \$75.00 in the gift

shop (not including tax), get a free cookbook of your choice. This offer good only during the open house.



CHILDREN'S SUGAR PLUM FAIRY TEA



Treat your child or grandchild to a special Christmas afternoon tea. Dress up in your holiday finest. Amy will read a special story. Due to the popularity of this event last year, this year we are offering

3 different Friday dates -- December 5th, December 12th and December 19th from 3:30-4:30 p.m.

Make your reservation now as seats are limited. \$19.98 per person **including** tax and gratuity (adult or child).

LET US HELP YOU DURING THE HOLIDAYS!

The holidays can be so stressful! You are so busy trying to get everything ready-cleaning the house, doing the holiday shopping and trying to figure out that special something to take to a party or serve at your party. Who has time to enjoy the holidays with everything else you have to do?

Well here are some ways we can help!

Give us a call to reserve these delicious treats to serve for that special breakfast during Thanksgiving vacation, Christmas morning or anytime!

- **Black Forest Ham Quiche** -\$27.95
- **Delicious Fresh Baked Scones** \$2.50 each or \$24.99 per dozen.

When you buy a dozen scones, receive a price break on Lemon Curd and Devonshire (\$1.00 off)

- Lemon Curd** \$6.95
- Devonshire Cream** \$6.95
- Scone Mixes-** \$5.95-\$6.95

We also do **“Tea Parties to Go.”** Just let us know your number and we’ll package up afternoon tea to go. You can order by the piece (such as tea sandwiches or desserts) or the entire afternoon tea. Just give us a call for more details!

In addition, don’t forget we offer gift certificates -- the **“Perfect 2 hour girlfriend get away.”**

Special Upcoming Events and Important Dates

How to Host a Holiday Tea Party
Oct 16th

Hands On Scone Class
Oct.21st

An Evening with James Norwood Pratt
Oct 22nd

Learn How to Make Simple Desserts
Oct 23rd

Miss Spider’s Tea Party
Oct 24th, Oct 31st

How to Make Scones
Oct 30th

Taking Care of You Series, Class 2
Nov 5th

Holiday Open House
Nov 6th

How to Make Our Famous Black Forest Ham Quiche
Nov. 12th
(new morning time)

How to Make Scones
Nov 18th
(new morning time)

Sugar Plum Fairy Tea
Dec 5th
Dec 12th
Dec 19th

Morning Tea Time

We are now available Wed-Fri for a special morning tea from 9-10:30. Meet your girlfriends for a scone and pot of tea-all for \$6.95 per person. Reservations are not necessary, but you are welcome to call in a reservation if you wish. After 10:30 morning tea is not available as we need to get ready for our 11:00 afternoon teas.

Holiday Schedule

We will be closed November 26th and 27th for Thanksgiving.

We will be closed December 25-26th for Christmas and December 31 and January 1st for New Year's.

We are taking reservations now up until December 28th. 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.



DID YOU KNOW...

...that tea does not come from England?

Most tea comes from these countries: India, China, Sri Lanka, Japan, Taiwan and even Africa.

Contrary to popular belief, tea does not come from England. Tea is often times blended in England, but it does not actually grow in England-that is until 1999.

Why is that? Well, the British climate is not suited well for the camellia sinensis plant (tea plant). However, the climate of Cornwall is not so different from Darjeeling.

The Tregothnan Estate in Cornwall is the first to cultivate ornamental camellias in England. In 1996 an enthusiastic gardener named Jonathon Jones gradually developed the idea of turning

part of the estate over to tea production. So the first tea garden in England was established in 1999. And now you know!

For more information about the Tregothnan Estate check out Jane Pettigrew's review:

<http://www.allbusiness.com/manufacturing/food-manufacturing-food-coffee-tea/4017396-1.html>



FALL CLASSES

Fall is the perfect time to learn how to make delicious goodies for the holidays. As an added bonus, starting in October, when you attend a class, you will receive a **10% discount** on the day of your class, good on items in the gift shop.

Be sure to notice that on the November 12th Quiche class and the November 18th Scone class, we have added a new time from 9:00-10:00. Hopefully this will help all of those who wish to take classes in the morning.

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.**

Tea 103-Premium Oolong Teas – October 9th 3:00-5:00 p.m. \$30.95 per person plus tax (includes afternoon tea).

This our newest tea education class and is limited to 6 participants. Learn the secrets of the oolong teas. Learn the different types, steeping times, multiple infusions and countries of origin. Come try some very unique oolongs.

How to Host a Holiday Tea Party – October 16th 1:30-2:30 or 3:30-4:30 p.m. \$26.95 per person plus tax (includes afternoon tea).

Are you planning a holiday tea party?

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FALL TEA CLASSES

(Continued from page 2)

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

Special Hands-On Scone Making Class – October 21st 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 Simple Desserts for Your Afternoon Tea Party – October 23rd 1:30-2:30 p.m.; 3:30-4:30 p.m. \$26.95 per person plus tax (includes afternoon tea).

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.

How to Make Scones – October 30th 1:30-2:30; 3:30-4:30 or Nov. 18th from 9:00-10:30 \$26.95 per person plus tax (includes afternoon tea).

This class 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.

Taking Care of You Series – Holiday Tips for Holiday Cooking” combined with “5 Easy Steps to a Fun and Energized Holiday Season.” – November 5th from 3:00-5:00 - \$24.95 per person plus tax (includes afternoon tea). Taught by Betsey Williams and Amy Lawrence.

When you think of the holiday season, do the words relaxed, rested and joyful come to mind? Do you tell yourself that if only you could cancel holiday stress, things would be so much better? By choosing realistic goals with conscious planning, you really can have the best holiday you've ever had. Escape the insanity of overspending followed by buyer's remorse. Come have some fun, enjoy afternoon tea and learn how to make the holidays less hectic and more of a celebration with family and friends.

How to Make Our Black Forest Ham Quiche – November 12th-9:00-10:30 and also from 3:30-5:00 \$26.95 per person plus tax (includes afternoon tea).

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.

Cookbook Offer

For the month of November, buy any 3 cookbooks and receive a cookbook of your choice free!

Cookbooks make the perfect gifts for teachers, friends and family.

(Valid in store only, not on-line.)

Anniversary Tea Contest Winner!

A big thank you to those of you who attended our 5th year anniversary party in August and participated in our "Name the Tea" Contest. Karen Bridgham was our winner! The name of our 2008 anniversary tea is Sunny Outlook. She is the winner of a tea party for 4! Congratulations!

Thank you so much for sharing your touching stories and memories on the bottom of your contest form. I'm compiling some of our favorite memory comments. So look for them on our website: www.afternoontoremember.com.



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

Holiday Gift Idea!

**Here's a fresh idea
for the holidays!**

**Make several
batches of lemon
curd. Put into
canning jars.
Decorate the lid.
Place a date sticker
on the bottom of
the jar and give
them away as
presents.**

**Try our Savory Tea!
A slice of quiche, a
cup of soup and a
scone. \$15.95**

LEMON CURD

- ½ c. butter
- 1 c. granulated sugar
- ½ c. lemon juice
- 1½ t. grated lemon zest
(optional)
- 3 eggs

Melt butter in microwave for 1 minute. Beat eggs in a glass bowl with an electric mixer until frothy. Mix in butter, sugar, lemon juice and zest.

Microwave on HIGH for 3 minutes.

Beat mixture again until smooth. Microwave on HIGH for another 3 minutes. Beat mixture again until

smooth. Refrigerate until set/cool. Lemon curd will keep up to 2 weeks in refrigerator.

Makes about 1 cup of lemon curd.

