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WE'RE AT THE ANTIQUE TROVE!

Come visit our new tea booth at the Antique Trove in Roseville! Gary and Michelle Dean, owners of the Antique Trove and long time Afternoon to Remember customers, invited me to have a booth at their location in Roseville.

want, just order from me directly online at: www.afternoontoremember.com.

I'll be adding more merchandise to the Trove as it comes in. We'll also be doing classes and events there from time to time.

At the present time I have stocked 28 different kinds of tea, tea accessories, fall tea pots and cups and cookbooks at the Antique Trove. Unfortunately I won't be able to stock all 120 different teas, but if you don't see what you

The Antique Trove is located at 236 Harding Blvd. in Roseville and is open daily from 10-6. Our booth is located in Aisle A.

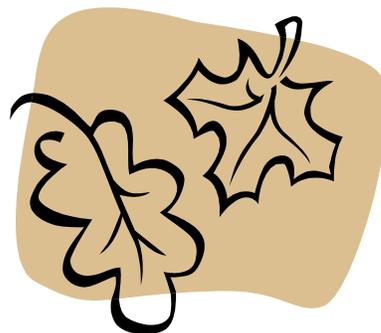
PEDDLER'S MARKET OCTOBER 17TH

On Saturday, October 17th, the Antique Trove will be holding a Peddler's Market in their parking lot and inside their building. It will be a great day filled with lots of activities and fun!

At 1:00 I'll be demonstrating how to make Cinnamon Pumpkin Pecan Scones. Learn the tips and tricks to making perfect scones!

I will be hosting 3 special presentations there that day starting at 11:00. The first one will be "Ways to Do Tea" by Babette Donaldson recently returned from a tour of tea growing regions in China. She discovered several unusual ways to prepare and serve tea, including Bar-B-Q Tea and Bamboo Tea as well as how people who live and work in tea gardens prepare and serve their fresh tea. She will also show some of the modern ways that Chinese people prepare and serve tea as a part of daily life. She will demonstrate two new brewing devices.

At 3:00 join me for a fall tea tasting. Come try our fall favorites and a few new ones too!



Upcoming Events and Important Dates

October 17th

Join Me at the Peddler's Market at the Antique Trove in Roseville for 3 special presentations starting at 11:00 on Saturday.

11:00

Ways to Drink Tea

1:00

How to Make Cinnamon Pumpkin Pecan Scones

3:00

Fall Tea Tasting

Come see me on October 17th!

The Tea Cozies are back!

Yes!

My mom is
making the tea
cozies again!

Visit our booth at
the Antique Trove to
see the latest fall tea
cozies!

On-line Special Only!

Purchase

1 pumpkin tea pot
and receive a 2 oz.
bag of Pumpkin
Crème for free!

[Click here to
order!](#)

Check out our new
decorative sugars!
Pumpkins, leaves,
everything you
need to have a fall
and holiday tea
party!

Visit the Antique
Trove for the best
selection!

WE NOW HAVE THE LATEST EMMA LEA BOOK! TEA WITH DADDY

For those of you who love the Emma Lea series, we now have the latest book in the series, "Tea With Daddy." You can order it on-line or stop by the Antique Trove and pick it up. On October 17th at the Peddler's Market at

the Antique Trove, Babette Donaldson, the author, will be available for signing. These books make wonderful Christmas and holiday presents so stock up early!

TRY OUR NEW 2 OZ. BAGS AND 1OZ SAMPLE BAGS!

Since we've gone to the on-line format, I thought it would be great for those who order tea to offer quality bags which weigh less and can more easily be shipped through the mail. Both bags are made from heavy duty

food-grade material and keep the tea fresh. The 2 oz size also includes a zipper. Try them today, only \$8.50 per 2 oz. bag (regular and flavored teas only, premium teas extra).

MY SAN FRANCISCO TEA DAY!

On September 13th, I had a wonderful day of tea in San Francisco. It started early in the morning. My friend, Babette Donaldson picked me up at the Ferry Building. We went to Ghirardelli Square to the Crown and Crumpet Tea Room to take a picture for the International Tea Sipper's Society newsletter. From there we went to the original Samovar Tea Lounge. It was wonderful! I had a delicious Phoenix Oolong. After Samovar we stopped by Lovejoys, a traditional tea room to drop off some books for them. We spoke briefly with the owner and had hoped to have afternoon tea there, but they were packed! From there we went to Japan town for a quick stop and picked up some Genmaicha Tea before going to China town.

In China town we went to Red Blossom, a wonderful tea shop filled with rare teas. I bought a package of Ancient Wuyi Oolong for myself and a

package of Silk Oolong (similar to our Milk Oolong) for my son Jacob.

After China town we walked to James Norwood Pratt's apartment for afternoon tea. Many of you may remember him. We were fortunate to have him on 2 different occasions at the tea room. He's a wonderful man and knows absolutely everything there is to know about tea. His wife Valerie made us English Scones and we drank tea all afternoon and talked.

In the early evening, we back down to the Ferry Building to take part in Roy Fong's OMG Tea Class. Roy is the owner of the Imperial Tea Court. His class was absolutely amazing! We tasted 5 different teas from his private collection. They were all superb but my favorite was his Imperial Purple PuErh from 1989. The leaves were exquisite and the taste was amazing! What a wonderful way to end the day!

APPLE CAKE



Come, Sit, Enjoy!

Visit our website!
www.afternoontoremember.com

If you are cold,
tea will warm
you. If you are
too heated, it
will cool you. If
you are
depressed, it will
cheer you. If you
are excited, it
will calm you.
~Gladstone,
1865

Our hearts go out to
those who lost their
homes in the
Auburn fires.

This is one of my favorite fall recipes. I've been making it for years. I don't even know where the original recipe came from, but it's delicious!

- 1 $\frac{3}{4}$ c. sugar, divided
- $\frac{1}{2}$ c. stick butter, softened
- 1 tsp. vanilla extract
- 6 oz. cream cheese, softened
- 2 eggs
- 1 $\frac{1}{2}$ c. flour
- 1 $\frac{1}{2}$ tsp. baking powder
- $\frac{1}{4}$ tsp. salt
- 2 tsp. cinnamon
- 3 c. chopped apples (I leave the skins on, but you don't have to)

Preheat oven to 350°. Beat 1 $\frac{1}{2}$ c. sugar, butter, vanilla, and cream cheese until well-blended. Add eggs, beat well. Combine flour, baking powder, and salt. Add flour mixture to creamed mixture, beating at low speed until blended.

Combine $\frac{1}{4}$ c. sugar and cinnamon. Combine 2 tbsp. cinnamon mixture and apple in a bowl, and stir apple mixture into batter. Pour batter into an 8-inch springform pan coated with cooking spray, and sprinkle with remaining cinnamon mixture.

Bake at 350° for 1 hour and 15 minutes or until the cake pulls away from the sides of the pan. Cool the cake completely on a wire rack, and cut using a serrated knife. This cake also works well in a square baking dish.

I also like to make a cinnamon sauce with cinnamon, powdered sugar and a bit of whipping cream. Pour the sauce over the cake while it's hot and serve immediately. Yum!