



www.afternoontoremember.com



JOIN ME FOR A FREE CLASS ON SATURDAY, NOVEMBER 14TH!

Learn how to make our **Famous Black Forest Ham Quiche and Cranberry Orange Scones with Lemon Curd!** Just in time for the upcoming holidays. Wow your friends and family with these home-baked goodies! Discover how to make delicious quiche and scones ahead of time

so you can freeze enough for Thanksgiving and Christmas morning. Classes are free and start at 11:00 and 1:00 and will take place at the Antique Trove which is located at 236 Harding Blvd. in Roseville and is open daily from 10-6. Our booth is located in Aisle A.

Upcoming Events and Important Dates

November

November 14th

Join Me at the at the Antique Trove in Roseville

11:00

How to Make Our Famous Black Forest Ham Quiche

1:00

How to Make Cranberry Orange Scones

December

December 6th

1:00-4:00

Holiday Open House and Emma Lea Author Event at the Antique Trove

HOLIDAY OPEN HOUSE AND AUTHOR EVENT

On Sunday, December 6th from 1:00-4:00 at the Antique Trove in Roseville, I'll be hosting a holiday open house. Join me for a few goodies and treats from our cookbooks. We'll also sample different holiday teas. Stop by and pickup all of your holiday needs, from teacher gifts to hostess gifts. Remember tea makes a perfect gift anytime!

Cookbook." Pick up your autographed copies for that special little someone in your life! These also would make great holiday gifts for a special teacher especially paired with a favorite tea!



In addition we will also host an Emma Lea Author Event. Babette Donaldson will be available to sign her latest books, "Tea With Daddy" and "Emma Lea's

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!

Free shipping
through Nov 30
with \$50.00 pur-
chase or more!

Don't forget about
our decorative
sugars!

Pumpkins, leaves,
everything you
need to have a fall
and holiday tea
party!

The petite pack
makes a unique
and inexpensive
hostess gift to take
to a holiday party!

ASPEN MULLING SPICES

When I was younger and back in the Midwest, I always enjoyed drinking cider made with Aspen Mulling Spices. This year at the Fancy Food Show in San Francisco, I was thrilled to see their booth. These are perfect for the holidays. You can add them to cider or tea. I recommend a tea

such as Burnside Estate or Tung-malay. The company also recommends adding them to wine or even when baking. Pick up your cute little carton today or order from us on-line. Great hostess gifts! Only \$3.95 each!



FREE SHIPPING IN NOVEMBER WITH PURCHASES OVER \$50.00

Take advantage of our special pre-holiday offer. Stock up on tea, cookbooks and tea accessories for teachers, friends, neighbors, family and even for yourself. Remember tea makes

the perfect gift for anyone! **Free shipping valid on on-line sales of \$50.00** or more at time of order. Free shipping valid from November 4th through November 30th .

LOOKING FOR TART SERVERS AND SPECIAL SERVING ITEMS FOR YOUR HOLIDAY DINNERS?

I just love decorating and setting my table for the holidays. That's the time when I bring out my good china with all of the serving pieces and use my special treasures such as knife rests, name cards and special holiday sugars.

I also love to decorate the back of my dining room chairs. I use fancy red and gold ribbon and make them into large bows and then attach holiday ornaments or pieces of fir that I've trimmed

from my Christmas tree to the bows.

This year will be especially fun as I actually have some time to really decorate. I'm also looking forward to cooking with my kids!

If you are looking for some special serving items for your holiday parties and dinners, check out our website or the Antique Trove in Roseville. New stock will be added weekly.

OLD FASHIONED CHICKEN NOODLE SOUP WITH HOMEMADE NOODLES

My grandmother used to make the best egg noodles. She cooked them in broth she had made from baking a roast. I love to put them in chicken noodle soup. They taste incredible and are such a comfort food! Whenever I have sick kids, this is the perfect remedy! It takes a bit of time, perfect to make on a Sunday afternoon and then you can also freeze it in portions to have at a later time.

Ingredients for Chicken Stock:

- 1 chicken about 3 1/2 pounds, rinsed
- 1 small pkg. ready to eat baby carrots
- 2 celery stalks, chopped
- 2 lg. onions, chopped
- 1 head of garlic, halved
- 2 turnips, chopped
- 1 T. thyme
- 1 T. Herbs of Provence
- 2 bay leaves
- 1 T. whole black peppercorns

Ingredients for Soup:

- 2 T. butter or olive oil
- 1 lg. onion, chopped
- 4 garlic cloves, minced
- 1 small pkg. ready to eat baby carrots
- 1 celery stalk, chopped
- 3 T. chicken bouillon

Ingredients for Noodles:

- 2 c. flour
- 1 t. baking powder
- 1 t. salt
- 5 eggs, beaten

To Make Chicken Stock:

Place all ingredients in a large pot. Cover with water. Bring to a boil and then simmer for 1-2 hours until chicken is done. Remove chicken, discard skin and bones, chop chicken and set aside. Strain stock through a colander, discard vegetables (yes, really). At this point you can refrigerate stock until ready to use. It lasts about a week or you can freeze it.

To Make Soup:

Melt butter /heat oil in a large pot. Add garlic and onion. Add remaining soup ingredients. Cook for about 10 minutes. Pour in chicken stock and bring to a boil. Simmer for 30 minutes or until vegetables are tender. Season with salt and pepper. Add noodles and cook until tender. (about 5 minutes).

To Make Noodles:

In a mixer, mix dry ingredients. Blend in eggs and mix until just blended. Roll out on to a well floured surface to about 1/4" thick. Sprinkle with lots of flour on top. Cut into small strips (you can use a pizza cutter). Drop into hot broth and cook until tender.

