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### APRIL SURPRISES AND SPECIALS

I'm declaring April, "National Tea Party Month," Remember all of those New Year's Resolutions you made to spend more quality time with friends and family? Have you been doing that? Is it time to catch up? What better way to catch up than to invite a few friends/family over for a Spring Tea Party!

For all of you on-liners who unfortunately can't make it to my classes and have been so patient, reading all those

e-mails and reminder e-mails about upcoming classes, I'm dedicating April to you! Every week I will be e-mailing one of my favorite tea party recipes along with a few tips. **Also for the month of April there will be free shipping on orders of \$20.00 or more.** It's a great time to stock up for those tea parties and it also gives you a chance to buy ahead for Mother's Day.

## Upcoming Events and Important Dates

Join Me at the Antique Trove in Roseville for these special events

**Saturday,**

**May 1st**

**11AM**

Brunch Ideas for Tea Parties and Tea Buffets

**Saturday,**

**May 23rd**

**11AM**

Peddler's Market at the Antique Trove, look for special discounts on that day.

### LARGE TEA PARTIES, BRUNCHES, AND TEA BUFFETS, SATURDAY, MAY 1ST AT 11AM

Have you ever thought about doing a tea party on a large scale but have been afraid to even attempt it? Are you fresh out of ideas for Mother's Day or a special family gathering? Does the thought of serving 100 people scare you to death? Then this class is for you!

In this class I will be teaching you how to organize your large party, what menu items to choose and how to keep your costs to a minimum. In addition, I will discuss the tips and tricks to making a large event successful. Included will be a handout with a handy checklist to follow for a successful party. This is a perfect class for anyone planning a wedding shower, baby shower or large party event. Come join the fun! Hope to see you there!



## SPECIAL ORDER DECAF TEAS

**Free shipping  
on all orders in  
April of \$20.00  
or more! This  
is the time to  
stock up for  
those Spring  
Tea Parties and  
also for  
Mother's Day!**

Did you know that you can order most of your favorite teas in decaf?

Just find your tea on-line and place an order of at least 1 lb. and in the comment section write, "Special Order - Decaf." Special order teas may take up to 2 weeks. (Decaf is only available in the flavored black teas.)



## THE SUGARS ARE BACK IN!

The new sugar order arrived this week. They are now available at the Antique Trove as well as on-line. There are many varieties to choose from. In the petite pack for \$8.25 there are: pink roses and leaves, dogwoods and leaves, tea cups. In the paper lace boxes for \$15.75 there are: butterflies and gardenia leaves, sea shells, and our newest ones-Lullaby Mix with baby bottles, bears and rattles and also Double Wedding Bells in ivory and vanilla colors.

Check them out on-line or at the Antique Trove today. They add the perfect touch to your spring tea party!



**Did you know  
that you can or-  
der most of  
your favorite fla-  
vored black teas  
in decaf?**

**Just order 1 lb.  
of your tea and  
in the comment  
section at  
checkout write,  
"Special Order -  
Decaf"**

## COOKBOOKS AVAILABLE SOON AS E-BOOKS

We will soon have all of our cook books (except for the Master Cook Book) on-line available in PDF form for \$9.95 each. These are great to download, print off and put in clear plastic page protectors and place in a 3-ring binder. That's what we did at the tea room. Then when the page gets dirty, you just wipe it clean.



## IDEAS TO MAKE YOUR TEA PARTY MORE INTIMATE

Having a tea party is all about the details- the cute little sandwiches, the elegant tableware, the decorated sugar, etc. When you're having a tea for your friends you want them to feel special and pampered. This is not the get-together barbeque of hamburgers and hotdogs. You want to make that perfect impression when your guests walk through your door. Consequently you want to make that lasting impression as you wave goodbye. How do you make it a memorable experience?

- Use fresh flowers – try using a tea pot or a tea cup for a vase.
- Use decorated sugar-mix white sugar cubes with a few decorated cubes.
- Make personalized name cards for each guest.
- Have guests bring and wear hats. Wearing hats breaks down the wall of stiffness. When some people are first invited to a tea, they may feel a bit apprehensive. This is normal. They may think it might be an “uppity” affair. They may feel self conscious about what they are wearing, their dining etiquette or lack there of. One way to counteract this idea is to have your guests bring and wear hats– this breaks down the intimidation of going to a “formal” tea party and ensures that everyone has fun.
- Fold napkins creatively, try placing a flower on each napkin.
- Garnish your tea tray for a gorgeous effect. Try using edible leaves from your garden such as scented geraniums, mint, oregano,

basil and savory.

- Offer guests several different types of tea, be sure to include a decaf or herbal tea/tisane.
- Use tea cosies or tea warmers to keep the tea warm.
- Have guests bring their own tea cup and a related story about their cup.

### Add special touches such as:

- Wrapping chairs with ribbons
- Layering plates
- Special notes
- Spray painting leaves
- Wrapping flowers around the napkins
- Using fine china, old lace tablecloths, don't worry about it all matching.
- Party favors-Save these for the end. Give them a memento of your special event as you say, “Goodbye!” Cute little tea pot ornaments, decorated frames, even a box of decorated sugar all make that lasting impression as they walk out the door.

With a little planning, and by adding a few of these special detailed touches, your guests will leave feeling wonderful!

### A New Cookbook !

#### Amy's Favorite Recipes

This cookbook is a collection of all of my favorite recipes that I use in every day cooking plus a few from the tea room which were not previously in any of the cookbooks. (Such as that fabulous pea salad recipe). Most of these recipes are main dishes, side salads and appetizers and a few desserts.

You can pre-order  
your cookbooks now.  
\$15.95.

Cookbooks should be shipped out very soon! We are waiting on the final proof.



## STRAWBERRY SCONES

Where I live in California, April is the month of the Strawberry Festival. So in honor of April, I have decided to give you the Strawberry Scone Recipe. For a twist on the recipe, try adding a little lemon extract or lemon juice to the glaze. It adds the right “zing” and tartness to the strawberry scones. Enjoy!

If you are in the Sacramento area, visit our boutique booth at the Antique Trove in Roseville for a partial selection of our fine tea, tea accessories, cookbooks and gifts.

***Come, sit, enjoy!  
Life is better with tea!***

### Scones

- 3 c. self-rising flour
- 1/2 c. sugar
- 1 stick unsalted butter
- 1 c. buttermilk
- 1/2 c. sliced strawberries

### Glaze

- 1 c. powdered sugar
- 2-3 T. water or milk

Combine flour and sugar. Cut in butter until mixture is coarse and crumbly. Add strawberries. Add just enough of buttermilk to make a soft dough. Turn out on a floured board and cut with a biscuit or cookie cutter.

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**Don't  
forget  
about our  
free  
shipping  
from now  
until April  
30th on  
orders over  
\$20.00**

Place scones close together on a cookie sheet sprayed with vegetable oil. Bake at 400 degrees until lightly browned about 10 minutes. Brush with glaze while still hot. Enjoy!

Scones are served best warm and may be reheated in foil before serving.

