

Steeped in Tea

Chantilly Tea Room & Gift Boutique

Skawn, Scoan, or Scoon?

Brinna Sands, vice president of Sands, Taylor & Wood, producers of King Arthur Flour in answer to this question wrote...

A young English friend of mine claims that whenever he hears scone pronounced with a long “o,” like own, his whole body begins to shudder. He says that it’s correctly pronounced scon. So as not to cause him bodily harm, I tried for some time to shorten up my “o”.

Then I heard from another English friend who said, “I grew up in a working-class family, and we pronounced it with the long ‘o’.” To pronounce it scon was con-

sidered very hoity-toity.”

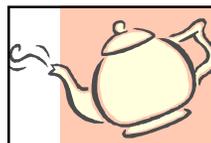
Later I was reminded that the Stone of Scone—the chunk of rock that forms the base of the Coronation Chair in Westminster Abbey—is pronounced scon. So, it would appear that it’s scone (*scoan-rhymes with loan*) for the working class, scon *skawn-rhymes with fawn*) for the upper class, and scoon (*rhymes with moon*) for the royal family.

With that tantalizing but inconclusive bit of information, choose your own, on, or oon pronunciation and start baking. (Italics were

added for clarification).

Since skawn is the closest to the original Gaelic pronunciation, it is probably the most correct. However, the debate continues over this question as people enjoy spreading jam and Devonshire cream on these tea time morsels.

Which do you prefer?



Join us for a pot of tea.

Tea Tidbits

Bone china, ceramic, and pottery teapots should be rinsed well and dried after each use. If the tannin begins to build up in the inside of the pot, use lemon juice or baking soda to remove the stains; rinse very well and dry. Terra

cotta pots should be rinsed well and allowed to air dry after each use. Do not use detergents as it will be absorbed thus giving a sudsy taste to your tea.

Glass teapots may be washed with a small

amount of mild detergent or even put through the dishwasher. However, remember to rinse well until the water runs clear and no soap residue bubbles appear.

Tea-Mail Newsletter

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“Tea Brewing”

By Sanyo
Taken from Pearl Dexter's [Tea Poetry](#)
The kettle by its singing
My attention claimed
I beheld “fish-eye” bubbles like ocean pearls;
For the past three decades all my tastes it drained,
Yet there remains a nectar and my content unfurls.

Doll & Teddy Bear Tea

On June 24th, 2006 young and old came together at Chantilly with their treasured dolls and teddy bears. While sipping Vanilla Cookiedoodle and English Breakfast, all guests introduced their dolls and bears. Stories were shared about 50 year old teddies and dolls from the 1800s whose clothes are tailored made by their owner to match the appropriate time period.

Since this event marked the 4th annual Doll & Teddy Bear Tea held at Chantilly, there were returning guests who

brought different dolls from their collection as well as newcomers (one who even brought in a stuffed turtle over 40 years old). Even with a mixture of ages, everyone got along swimmingly and the adults beamed with praise at the well behaved younger generations.

Once all the tea time treats were enjoyed, many of the young ladies,

dressed in their finery, excitedly walked to each table and in quiet dainty voices shared more stories about tea parties with their faithful stuffed animal or favorite doll.



One lump or two?

EVENTS, CLASSES & SPECIAL OCCASIONS

Chantilly's Reading Club: Begins meeting for our 3rd season Thurs. Oct 9th 3:30-5pm. Join us!

Stitch & Scones: Bring your knitting, crocheting, needlepoint, cross-stitch and join us for scones, tea and fun conversation. 4th Tues. of every month. 3:30-5:30pm.

Tea Etiquette: Sat. Oct. 14th 3:30-5:30pm.

Calligraphy Class: Thurs. Oct. 19th 3:30-5:30pm.

Tea...that perfume that one drinks,
that connecting hyphen.

-Natalie Clifford Barney

Adventures of the Mind (1929)

Pretty Princess Tea: (Dress-Up Tea) Bring the little princess in your life to our Princess Tea. Enjoy delicious tea sandwiches, treats & sip Vanilla Cookiedoodle while you meet Chantilly's own Tea Princess. Some dress-up items will be provided, but please have your pretty princess come as regally garmented as you would like. Sat. Oct. 21st 11-12:30pm. \$21.25 per person (tax & gratuity included). Res. Req.

Looking Forward...

Tea Tasting Sat. Nov. 11th 3:30-5:30pm. Sample a variety of teas as you enjoy our scrumptious scones and condiments. \$13.39 per person (tax & gratuity included). Res. Req.

Teacup Exchange: Sat. Dec. 2nd 3:30-5:30pm. Enjoy our Victorian Tea while unwrapping your new treasure.

\$17.31 per person (tax & gratuity included). Res. Req.

Broken China Mosaic Frames Class: Create a beautiful & unique broken china mosaic frame. All supplies & iced tea included in cost. Classes will be held on 2 consecutive days. \$28.00 per person is total for both classes. Dec. 6 & 7 3:30-5:30pm. Res. Req.



The magic of candlelight.

Candlelight Dinner: Dine under the soft glow of candlelight. Hors d'oeuvres at 5:45pm and dinner (3 courses) served at 6pm. Res. Req. \$36.95 per person (tax & gratuity included).

Sat. Nov. 18th 5:45-8pm

WHAT'S NEW?

Chantilly now carries fine teas from England, Wales and Ireland.

PG Tips is a tea that is good in the morning or for a moment of respite at the end of a long day. One of UK's popular teas, it brews to a nice strong "cupps" that holds milk and sugar well.

Welsh Brew is blended in Swansea, Wales. Passed down from generation to generation, this tea is a traditional Welsh blend that is an excellent strong

tea suitable for any time of day.

Barry's Blended in Cork, Ireland since 1901, this is a tea for all moments during the day when you say "I'd love a cup of tea." Selecting only the finest, quality teas from the high mountain slopes of Kenya and the Assam valley of India, Barry's steep into quite an excellent pot of tea.



Enjoy teas from Wales, England, and Ireland.

Bewley's has been an Ireland tradition since 1840 when Joshua Bewley opened his doors. Bewley's legendary cafes have been one of Ireland's best loved gathering places for over a century. Irish Breakfast by Bewley's is a unique blend of strong Assam and Darjeeling teas.

Delicious Tea-Infused Chocolates

Torn Ranch is a California manufacturer of gourmet foods. They have just introduced a delectable line of tea enhanced chocolates and cookies.

Their premium tea chocolates are all natural and made with milk chocolate which is then infused with high quality aromatic teas. Orange Blossom and Imperial Chai are two of the delicious flavors. Also offered is a sinfully rich Dark Chocolate Green Tea Bar.

The tea truffles are made with exotic green and black teas from Asia. Natural essence from Oolong, Hibiscus, English Breakfast, Chai & Jasmine provides the flavor of the truffles.

Luscious chocolate & fine teas are combined to delight the senses & the palate!

COMING SOON! Joanie's Smiles tea-infused chocolates in 6 delicious flavors. Joanie's Smiles are made from the finest quality Belgian white, dark, and milk chocolate. They use only the finest all-organic tea to directly infuse the chocolate. Every bar is also Kosher!

A portion of the chocolate bar sales are contributed to Operation Smile. So, with each smile you enjoy you are helping give a child the gift of a new smile.

Coming in September...Chantilly's New Tea Additions

Chantilly is expanding its Tea List ...adding several new teas for your enjoyment.

Irish Breakfast A characterful tea with a robust, rich flavor and a bright rosy liquor.

Cream Earl Grey An English favorite, this flavoury tea is mellowed with a delicious creamy taste.

Formosa Oolong A semi-oxidized tea from the Island of Formosa has an amber liquor in the cup.

Fancy Magnolia Blossom Fragrant magnolia flowers are infused with oolong tea leaves to

create a light & gentle tea.

Wedding Tea Exotic Mutan White tea blended with pink rosebuds, vanilla and lemon.

White Ambrosia Rare white tea leaves are laced with sweet roasted coconut and juicy pineapple.

Darjeeling White Tips Rare, hand selected Darjeeling Faintly muscatel with a hint of white wine



Chinese Flower A blend of green teas and 3 types of flowers with citrus flavors.

Caribe A blend of green & black teas, guava and strawberry.

Yellow & Blue A blend of Chamomile, lavender & corn flowers.

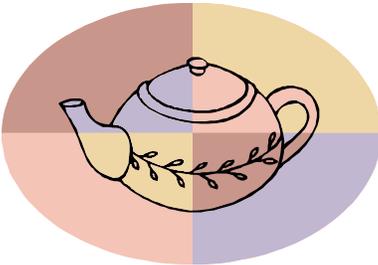
Strawberry Kiwi Combines chunks of strawberry and kiwis for a bold fruity taste.

Rainbow Rooibos A terrific medley with Amaretto notes.

Chantilly Tea Room & Gift Boutique

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Tues.-Sat.: Gift Btq. 10-6pm
Lunch 11-3pm Walk-ins Welcome
Afternoon Tea 11-4pm Res. Req.



The pleasures of afternoon
tea...homemade lunches
too!

Silk Stocking Seafood Salad

(Taken from Victorian Parlors & Tea Parties by Patricia B. Mitchell)

1 cup cooked crabmeat or lobster or shrimp, chopped

1 cup celery, chopped

1 T pimiento, chopped

1 T lemon juice

Salt & pepper

Mayonnaise to moisten

Combine everything and chill.

Tea Time Entertaining

To encourage guests to RSVP (which means “respondez sil vous plait” or “please respond”), write a specific date on the invitations (Day/Month/Year). Having received no response by the date requested, it is appropriate to call your invited guests the following day.

Use slightly chipped teacups as table decorations by filling them with water and floating a candle or create a floral ar-

rangement with fresh or silk flowers.

Broken china can also be utilized to create beautiful mosaic items.

See Broken China Mosaic Frame class on page 2 to learn about classes offered at Chantilly.

The question is often asked concerning whether milk is poured in the teacup before the tea or after. Dorothea Johnson, Director of The Protocol School of Washington, states: “Don’t pour the milk in before the tea because then you cannot judge the strength of the tea by its color. You may have heard or read that milk precedes the tea into the cup,



“Mother” (the name given to the person serving tea) is acting as hostess and pouring tea.