

Steeped in Tea

Chantilly Tea Room & Gift Boutique

TEA TRIVIA

TEA GARDEN: This romantic-sounding name denotes a plantation or estate which is specifically for tea growing. Gardens can be small, or thousands of acres.

TEA LADY: According to the Tea Council the tradition of "tea lady" was introduced by a Mrs. Harris, who was the wife of the housekeeper and beadle of the East India Company. In the 20th century many offices employed tea ladies to ensure the workers stayed on the job during their breaks. These dear ladies have disappeared in recent years and now workers make their own tea or coffee or purchase from vending machines.

TEA TASTER: It takes at least five years to train as a tea taster. A taster may have to sample between 200-1,000 teas a day to ensure the blend is constant. An infusion is made of the tea in a small bowl allowing the leaves to steep for a set amount of time. After steeping, the leaves are tipped into the lid for perusal and the appearance of the liquid notes. The liquor is tasted, slurped around the mouth and removed.

MAKING A 'NICE CUP OF TEA': Brits quite often will say "I am dying for a nice cup of tea." This is said in the way of wanting a pick-me-up.

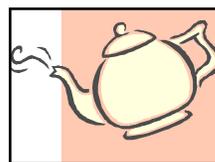
Taken from the book All About Tea by William Ukers

Chantilly is available on Sundays for private parties.

Call for more information.

**NOW OFFERED...
Continental Chantilly
Cream Tea**

For morning meetings or get-togethers (Bible Studies, Reading Clubs,...) Served from 9-10:30am. By reservation. \$10.99 per person (plus tax & gratuity).



Pop in for scones & tea!

Tea-Mail Newsletter

Issue 10
Winter 2009

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Tea Tidbits

Make your old teacups & pots as good as new by using "Scour Off" Heavy Duty paste from Shaklee. As stated in the Jan./Feb. issue of The TeaHouse Times, "It is made from natural ingredients and won't cause allergies, etc..

and best of all: it takes off all stains from the teacups (especially from black tea) without any damage—and without any hard work. Since it is chemical free, it is okay to wash the teapots with it once in a while—if you like them to look new again.

Roses Love a Good Cup of Tea...
Save your steeped tea leaves and any left over infused tea and share it with your roses by working them into the top soil.

TEACUP
"A delicate elderly woman with translucent paper-thin skin, her body frail and fading, walking so carefully as if she were as brittle as the ancient teacup she reminds me of."

Rod Farmer

WHAT'S NEW

HOT TEA TO GO...LOOSE LEAF!! Take out Loose Leaf Tea

Introducing takeout lids with a built in strainer... Enabling us to serve loose leaf tea to you "on-the-go."

Select your favorite tea flavor from our tea menu and we will quickly fix you a HOT CUP of refreshing and delightful fine TEA (no bags here).

\$3.95 (\$4.20 white teas)
per 12 oz. cup

KIMBERLY SHAW TEACUP CARDS & "THINGS TO DO" NOTEPADS

Each beautifully illustrated "Tea Cup Card" contains a real tea bag, for its recipient to enjoy. These cards & products provide indulgent giving with each beautifully illustrated tea setting. Available card styles :

Get Well,
Friendship,
Thinking of
You, Birthday,
Baby & Bridal
Shower Invitations.



Give indulgently with Kimberly Shaw teacup cards.

**CHECK OUT our LUNCH COUPONS:
Buy 1 lunch entrée & Get 1 50% OFF in the Caliente Section of the AZ Daily Star & in the Entertainment Book.**

TEA POTpourri

Recycle your spent tea leaves by creating a lovely tea potpourri. Sweet Remembrances Tea Room & The Rosemary House recommended this in the Jan./Feb issue of TheTeaHouse Times.

FIRST: Drink and enjoy a pot or cup of your favorite tea. We love Citron Green, Orange Cinnamon Spice, All Herbal Tisane and Darjeeling. Your favorites will work too.

SECOND: Save the spent leaves and dry them on a pie plate in a warm dark

spot. For example: on radiators or on top of a hot water heater. For an added touch save & dry a flower bouquet or some flowers from your garden.

THIRD: Combine your dry tea and dried flowers in a pretty jar.

FOURTH: If desired add fragrance or essential oil to enhance the natural fragrances.

The tea will readily absorb and hold the scent for many years to come.

FIFTH: Open the container periodically to fragrance the room and to enjoy your "tea" over and over again.

In the language of flowers, pink roses mean "perfect happiness," while tea roses mean "I'll always remember."

Tea Tasting , Tea Etiquette Classes

Tea Tasting Sample a variety of teas as you enjoy our scrumptious scones and condiments. \$14.35 per person (tax & gratuity included). Reservations Req. **Fri. March 20th 3:00-5:00pm**

Tea Etiquette Learn about the customs & courtesies (even some "tea faux pas") associated with the ceremony of tea time. Includes our Duchess Afternoon Tea. \$26.12 (tax & gratuity included). Res. Req. **Fri. Feb. 20th 3:00-5:00pm**

"ROYAL" TEA TASTING

Reserve your spot to sample a variety of "royally" named teas. Scones served. Example teas are: Prince of Wales & Buckingham Palace Garden Party. **Sat. Feb 28th 3:45-5:45pm \$19.35 per person (tax & tip incl.)**



SAVE ON SELECTED ITEMS THROUGH OCTOBER.

COUPON

FREE DESSERT—Indulge your sweet tooth with one of our scrumptious desserts...trifles, fudge pecan torte, raspberry crumble, rice puddings & more!

With the purchase of any lunch entrée. Limit 1 per coupon. Expires 4/1/09

Cut out this coupon & present to server.

SWEETHEART TEA & OUR GRANDMOTHER'S TEA

SWEETHEART TEA

Celebrate the sweetest holiday with us...enjoying treats, sweets and more! Menu includes: Pecan Chile Chicken Sandwiches, Roasted Beet Pesto Phyllo Cups, Cheesecake Truffles, Lemon Chocolate Cream and other scrumptious items.

Sat. Feb. 14th 2:30-4:30pm
\$29.62 per person (tax & tip incl.) Res. Req.

GRANDMOTHER'S TEA

Honor this wonderful woman by enjoying an afternoon sipping tea, nibbling on goodies and making memories.

Hats & Gloves Welcomed!

Sat. April 4th 2:30-4:30pm

Price TBA
Reservations Req.



Grandmothers are treasures to be loved and cherished.

TEA BLENDING CLASS

Chantilly supplies loose leaf tea and blending components, such as lavender, rose-hip & mallow blossoms and you create your own tea flavors to take home and enjoy.

Wed. March 11th 3-5pm

Sat. April 18th

3:45-5:45pm

\$28.00 per person (plus tax)

EVENTS, CLASSES & SPECIAL OCCASIONS

Stitch & Scones: Bring your stitching project— join us for scones, tea & fun conversation. 2nd & 4th Tues. every mo. 3-5:00pm.

Reading Club: Meets the second Thurs. of every month 3-4:30pm. Call for info.

Teacup Wreath Class: Use teacups, ribbons, ivy & silk flowers to enhance a wreath to make your own creation.

Wed. Feb. 18th 3-5pm \$29.59 (tax, tip & materials incl.)

Ribbon Roses Class: Learn the basics of creating roses out of ribbon.

Thurs. March 26th 3-5pm

\$15.95 per person (plus tax & tip)

"Tea, though ridiculed by those who are naturally coarse in their nervous sensibilities...will always be the favorite beverage of the intellectual."

Thomas De Quincey

AWESOME CLASS! Back by Popular Demand...**Broken China Mosaic Frame**

Class: Create a beautiful & unique broken china mosaic frame. All supplies & iced tea included in cost. Class will be held on 2 consecutive days.

\$33.95 per person is total for both days. Reservations Required.

Sat. March 14th & Sat. March 21st 3:45-5:45pm

Looking Forward...

**MOTHER & DAUGHTER
TEA ETIQUETTE**

Sat. April 25th 3:45-5:45pm
Price \$26.12 per person (tax & tip included). Reservations Req.

MOTHER'S DAY TEA!
Sunday May 11th 11am or 2pm
Price TBA

**Anne of Green
Gables Tea...Are
you a Kindred
Spirit?**

Coming this Spring celebrate the memory of Anne & Diane's teatime.

Date & Price TBA



Sugar Egg Decorating!

Join us and learn how to make & decorate sugar eggs. 12 yrs. & older.

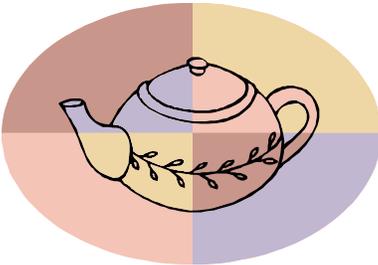
Saturday March 28th 3:45-5:45pm

Price TBA

Chantilly Tea Room & Gift Boutique

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Tucson, AZ 85704
(520) 622-3303
chantillytearoom.com

Tues.-Sat.: Gift Btq. 10-5pm
Lunch 11-3pm Walk-ins Welcome
Afternoon Tea Tues.-Fri. 11-3pm
Sat. 11-4pm Res. Req.



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

CHAI BANANA BREAD

1 3/4 cup flour	1 T baking powder
1/2 tsp. salt	3/4 cup sugar
1/2 cup cream cheese	2 eggs
3/4 cup mashed ripe banana	1/4 cup brewed Chai tea

Preheat oven to 350 degrees. In a medium bowl, combine flour, baking powder and salt. In a separate bowl, cream together sugar, cream cheese and eggs, stirring until mixture is lightened and fluffy. Mix in mashed ripe bananas and Chai tea. Add flour mixture and stir until well combined. Pour batter into a greased 5 x 9 inch loaf pan. Bake in oven for 60 minutes. Remove from oven and let cool on a wire rack before removing from loaf from pan. Makes 1 loaf.

Taken from Tea: A Little Indulgence distributed by CQ Products

Visit our website to view our menu, along with our new event & class schedule...filled with delightful activities.

WHO PICKS UP THE CHECK...HOW TO TREAT FRIENDS TO TEA

Dorothea Johnson, founder and chair of The Protocol School of Washington, answered this question in the May/June Issue of TeaTime 2008.

Question: My husband and I would like to invite two other couples to join us for Afternoon Tea at a tearoom in our city. We want the afternoon event to be our "treat." How do I arrange to pay the bill without everyone at the table offering to "pick up the tab"?

Ms. Johnson responded, "I suggest two things. Make it clear in your invitation, whether spoken or written, that you are hosting the afternoon for your guests. Simply say,

"We would like for you to be our guests at tea next Saturday."

Second, you should take care of the payment arrangements when calling for reservations. Restaurants are accustomed to this request. A savvy restaurant manager will take your credit card information over the phone, or upon arrival and out of sight of your guests, you may discreetly talk to the maitre d' about the charges. He may simply slip a receipt into your hand as you leave or mail it to your home address. Be sure to ask that the gratuity be included.

NOTE: If you are hosting a business tea at a hotel or tearoom, rather than a social event, "it is the duty of a host or hostess to handle the smallest detail, from the reservation to the tip, for both the tea and any items left with the coat-room attendant."



Hosting business meetings over afternoon tea is fashionable & trendy.