

# Steeped in Tea

Chantilly Tea Room & Gift Boutique

## The Tea Plant

Author and tea lover, Archana Pyatt, answers questions about tea.

What does the tea plant look like? The tea plant (camellia sinensis) is an evergreen, producing flowers with delicate white petals. It flourishes in a jungle-like environment with plenty of rainfall, heat and humidity. With proper care and cultivation, it can produce tea for 70-100 years. If left in the wild, the tea plant can grow up to 60 feet tall; however, it is kept at the height of 3-4 feet by constant pruning. This process encourages the growth of new young shoots and also makes it easier for the tea pickers to pluck the top two leaves and bud which produce the finest of teas. Leaves lower on the tea plant are also plucked, producing a larger quantity but lower quality of tea. It takes about 80 pounds of green tea leaves to produce about 20 pounds of black tea.

Can I buy tea directly from a tea plantation? I wish! Unfortunately, tea is sold in bulk at auctions usually in the local country that produces the tea. These auctions have not changed much over the past 100 years. Initially, the teas brought in from the various tea plantations are tested for taste and appearance by professional tea tasters. They are then graded for their appearance and quality. All of these teas are listed in a catalogue, each with a brief description.

Taken from Tea In Texas June 2009.

## Tea Tidbits

### Enliven Faded Locks With a Tea Rinse...

Chamomile for blondes,  
black tea for brunettes,  
Red Zinger for redheads.

Recipe: steep 4 tea bags in 1 gallon boiling water for 5 minutes; let cool before pouring onto clean hair.

Put on a shower cap; shampoo after 10 minutes.

Taken from Health Magazine

June 2009.

Chantilly is available on Sundays for private parties.

Call for more information.

Now Offered...

**BREAKFAST**

at Chantilly

Tues.-Sat. 8-10am

Walk-ins Welcome

Reservations Accepted

See page 2 for more details.



### Tea-Mail Newsletter

Issue 12  
Fall 2009

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#### 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: New Beverages with the Health Benefits of Tea

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

#### Tea

Our new takeout lids with a built in strainer... enable 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).

\$4.30 (\$4.60 white teas)  
per 12 oz. cup

POMEGRANATE BLUEBERRY  
MATCHA GREEN TEA SMOOTHIE  
\$5.80

TEA SMOOTHIES Strawberry Banana, Just Peachy, Very Wild Berry & Pina Colada ALSO ENJOY TO-GO! (Fat Free & Dairy Free) \$5.25

MATCHA  
GREEN TEA  
SMOOTHIE  
\$5.25



TEA SMOOTHIES  
Enjoy In-House or To-Go!

CHECK OUT our BREAKFAST & LUNCH COUPONS:

Buy 1 breakfast or lunch entrée & Get 1 50% OFF in the Caliente Section of the AZ Daily Star & in the Entertainment Book.

The DINING CLUB CARD from AZ Daily Star allows you to purchase a lunch or tea and get the 2nd for FREE!

## Create Two-tiered Tea Trays

Supplies: 2 coordinating teacup saucers (the one used for the bottom tier must have a "foot" deep enough to accommodate the bottom screw of the hardware), 2-tiered tea tray hardware (from Magpie Marketing), Marker pen, and tile cutting drill\*.

Mark the saucers at the centers, on the front and back, with the marker pen. Mark one side, then hold up to a bright

light; you will see the mark through the saucer from the other side. Mark that spot. When using the drill, wear safety goggles. The glaze will chip if you go through all the way from one side, so when you drill at the

spots, do some from both sides. Measure accurately to avoid missing each other. Make sure the hole is just

large enough for the hardware to go through. Assemble as per the diagram that comes with the hardware.

\*Dremel with tile cutting bit or Black & Decker tile cutting bit on regular electric drill.

Taken from TheTeaHouseTimes Jan./Feb. 2006 issue.

"Inkstands and teacups are never as full as when someone upsets them."

Edith Wharton (A Backward Glance-1934)

## Good Morning Tucson! Chantilly Does Breakfast

Chantilly is introducing a breakfast menu starting Oct. 1st Tues.-Sat. 8-10am!

Menu items include such delicious fare as:

Jelly Scones, Cinna-Scones, Apple Breakfast Lasagna, Breakfast Banana Sundae,

Breakfast Casseroles, Assorted Breads, Muffins and Scones, Good Morning Quiches and more!

Patio Seating Available (sit among flowers near a waterfall).



Call for reservations or simply POP IN to start your day Chantilly style—one delicious bite and sip at a time.

# Alice in Wonderland Tea with the Mad Hatter

## ALICE & WONDERLAND TEA!

Join Queen of Hearts & the Mad Hatter for a wacky & wonderfully “mad hatty” afternoon tea. Enjoy delicious and zany treats, take your picture with the characters, & have fun sipping fruit marshmallow tea. Dress-up Welcomed!

Sat. Oct. 24th 3-4:30pm  
\$24.40 per person (tax & tip incl.)

## Tea Tastings

Sample a variety of teas as you enjoy our scrumptious scones and condiments.

\$15.25 per person (tax & tip included).

Sat. Oct. 17th 3:30-5:30pm

Fri. Dec. 11th 3:30-5:30pm



Infusion: Pour hot liquid over the crude herb/fruit & steep to extract its active ingredients.

## HARVEST “HAT” TEA

Join us at Chantilly to celebrate autumn with scrumptious fall flavored foods (i.e. pumpkin risotto bites, harvest cakes) and a contest for the best hat.

Sat. November 21st  
3-5pm

\$26.00 per person (tax & tip included)

## 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 3-4pm. Call for info.

### Annual Teacup Exchange

Sat. December 5th 3:30-5:30pm  
More information to follow.

“Tea-it’s for me. Something nice with a little spice.”

Linda J. Hawkins

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. \$36.46 per person is total for both days. Reservations Required.

Sat. Nov. 7th & 14th 3:30-5:30pm  
Wed. Nov. 18th & Th. 19th 3:30-5:30pm

## Charleston Tea Plantation

In May, a group of tea lovers and I travelled to Charleston, SC to visit the only tea garden in the continental U.S.—The Charleston Tea Plantation—for their first flush celebration. We were able to take a tour around the growing bushes as well as walk through the working factory. I was able to actually go into the factory and watch the tea leaves journey through their processing cycle. To watch the leaves being withered with blowing fans in a huge trough and then follow them as they were crushed,

separated and fired was an amazing event. The factory smelled like freshly cut grass and was filled with plats of tea ready to ship. Fields were full of bushes beginning to sprout their 2nd flush shoots. This trip only enhanced my love of tea—for both the liquid in the cup & the bush from whence it comes.



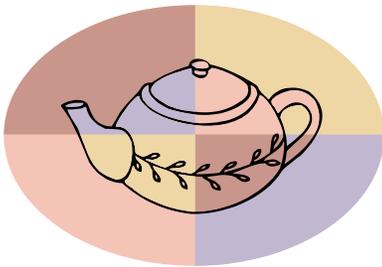
Tea leaves journeying through the processing cycle.

*Chantilly will be closed for inventory and cleaning from Sept. 15-Sept. 29th. We will reopen on Wed. Sept. 30th for our regular business hours PLUS new breakfast hours.*

## Chantilly Tea Room & Gift Boutique

5185 N. Genematas Drive  
Tucson, AZ 85704  
(520) 622-3303  
chantillytearoom.com

**Tues.-Sat.: Gift Btg. 11-5pm**  
**Breakfast 8-10am Walk-ins Welcome**  
**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!

### ALMOND SQUARES

1 stick butter      3 eggs  
1 box butter cake mix      1 box powdered sugar  
8 oz. cream cheese, softened  
1 T almond extract      3/4 cup sliced almonds

Melt butter and mix with dry cake mix and 1 egg. Press in a 9x13-inch pan that has been sprayed with cooking spray. In mixing bowl, combine powdered sugar, cream cheese, 2 eggs, and almond extract. Pour on top of cake mixture. Bake at 325 degrees for 30 minutes. Take out and sprinkle sliced almonds on top of cake and slightly press into cake. Bake for an additional 15 minutes. Cool before cutting into squares.

Taken from Southern Teatime Made Easy by Magnolia & Ivy

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

## ETIQUETTE & ICED TEA

Dorothea Johnson, founder and chair of The Protocol School of Washington, answer questions about dining etiquette and iced tea.

**What additions may be served with iced tea?** Sugar and lemon are both offered with iced tea. Add sugar first; otherwise, the citric acid of the lemon prevents the sugar from dissolving. The tea drinker can put a lemon slice directly into the poured glass of tea. Do not press the lemon slice after you place it in the glass. Untouched, the oil from the peel and the juice from the fruit will provide the desired essence.

**After adding sugar to iced tea, what does one do with the used teaspoon?**

After adding sugar and stirring your tea, return the teaspoon to the saucer upon which your glass is set. A wet spoon may damage a bare tabletop of stain fine linens. The etiquette of flatware is that, once used, it should never touch the table again.

**What does one do with an iced teaspoon if the tea is not served on a saucer? Where does the spoon rest?**

Keep the long iced teaspoon in your glass, after you stir, with the handle held toward the far side by the index finger; with the remaining three fingers and thumb of your hand, hold the glass while you drink. This is less complicated than it sounds. You quickly absorb this method, and before long, your gestures become fluid, and you will see that it works beautifully.

Note: The first icebox patent was issued in 1830; shortly thereafter, cold tea recipes began appearing in community cookbooks such as The Kentucky Housekeeping and Housekeeping in Old Virginia.

Taken from TeaTime January/February 2007.



On a hot day...enjoy iced tea the proper etiquette way.