

Steeped in Tea

Chantilly Tea Room & Gift Boutique

Gingerbread

The origin of gingerbread dates back centuries when spice and ginger were used in baked goods of cakes, crisp cookies and bread. Always these delicious treats were cut into shapes (men, animals, stars) and decorated, some even molded with specific motifs. The bread, sweet or spicy, was served warm with rich sauces or whipped cream.

Spreading from the Middle East as crusaders returned from wars, gingerbread became popular across Europe, even being served as a delicacy at fairs. In England, a tradition invited young ladies to eat “gingerbread husbands” to increase their chances of meeting a real husband. However, Queen Elizabeth I is credited with inspiring the first gingerbread man to impress visiting dignitaries with gingerbread portraits.

When the Grimm Brothers wrote about Hansel and Gretel in the early 1800s, the German tradition of baking houses became popular. As settlers traveled to America, the practice of making gingerbread was incorporated into holiday celebrations. Now, decades later, gingerbread houses can be quite elaborate creations with Victorian houses as well as more simple ones.

Tea Tidbits

Fend off colds with this immune-boosting **Pu'erh Tea Toddy** from *Health Magazine* nutrition guru Frances Largeman-Roth, RD. Pu'erh tea is thought to boast more disease-fighting antioxidants than the better-known green

tea. It's earthy and rich, with a slight coffee-like taste.

Pu'erh Tea Toddy

Pour steaming hot water over a pu'erh tea bag and 2 strips lemon zest. Steep for 3-5 minutes. Stir in 1 teaspoon fresh lemon juice and 2

Chantilly is available on Sundays for private parties.

Call for more information.

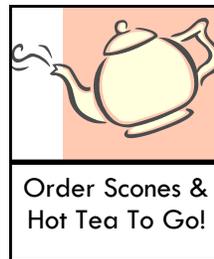
Now Offered...

BREAKFAST
at Chantilly

Tues.-Sat. 8-10am
Walk-ins Welcome

Reservations Accepted

See page 2 for more details.



Tea-Mail Newsletter

Issue 13
Winter 2009

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“Thank God for Tea! What would the world do without tea? How did it exist? I am glad I was not born before tea.”

Sydney Smith
(Lady Holland's Memoir 1855)

teaspoons honey. Drink while hot.

Taken from *Health Magazine*
December 2009.

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.

Proper Steeping Times & Temperatures

Black Teas & Pu'erhs: Rolling boil (212 degrees), Steep 3-5 minutes.

Oolong Teas: Slightly cooler (185-210 degrees), Steep 4-7 minutes.

Herbal Teas & Rooibos: Cool water (180-200 degrees), Steep 3-5 min

Green Teas & White Teas:
Cooler water (175-185 degrees), Steep 2-3 min.

BREWING THE PERFECT POT OF TEA

1. Use fresh, good quality tea, which should be kept in an airtight container.
2. Fill the kettle with freshly drawn cold good quality water and bring it to a boil. Mean-

"Hot water is to remain upon the tea no longer than it takes to say Psalm 51 very leisurely."

Sir Kenelm Digby

while, warm the teapot, preferably china or earthenware, by rinsing it with hot water, so that the boiling water is not cooled as it touches the tea leaves. 3. Put it 1 teaspoon of leaves per person, adding an extra spoonful "for the pot" if you like your tea strong. 4. Take the teapot to the kettle & pour water over the tea as soon as it comes to the right temperature. Steep.

Good Morning Tucson! Chantilly Does Breakfast

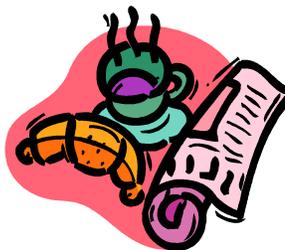
JOIN US TO START YOUR DAY!

Menu items include such delicious fare as:

Jelly Scones, Apple Breakfast Lasagna, Blackberry Maple Breakfast Bake, Breakfast Casseroles, Quiche, Muffins & more!

Tuesday-Saturday
8-10am

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



Sip a cup of tea while enjoying you paper.

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

Storytime with Mrs. Claus

Mrs. Claus is visiting Chantilly again this year to read her favorite Christmas stories and share cocoa & cookies.

Tues. Dec. 22nd & Wed. Dec. 23rd 3:30-4:30pm

Thurs. Dec. 24th 2:30-3:30pm

\$11.00 per person (plus tax & tip)

Reserve your spot to join Mrs. Claus for Christmas!

HOLIDAY TEAS

"The Magic of Christmas"

Sat. Dec. 19th & Sun. Dec. 20th
11am & 2pm sittings

Coming in February....

Chocolate Lover's Tea

Sat. Feb. 13th 3-5pm Price TBA

Valentine's Brunch Sun. Feb. 14th
9:30am-1pm

TEA TASTINGS

Sat. Feb. 27th 3:45-5:45pm

May 15th 3:45-5:45pm

Fabulous Fun was had by all at our 1st Decorating Gingerbread Houses Sat. Nov. 28th. Stories, cookies, candy & creativity!



All the houses looked magical!

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

Enjoy a Victorian Tea & unwrap a new treasure. \$18.55 per person.

"Nothing like a cup of tea to make a person feel better, man or woman." Daphne du Maurier

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. Jan. 16th & Sat. Jan. 23rd 3:45-5:45
OR
Sat. April 17th & Sat. April 24th 3:45-5:45

Holiday Table Top Decoration Idea

During the rein (1840's) of Queen Victoria and her German born husband, Alfred, miniature Christmas trees were placed on table tops and decorated with sweets, nuts, and paper ornaments.

Today, an optional idea is to create a small stacked gift tree on the dessert table. Fill small boxes with

candy or other small items and stack them in a pyramid fashion to create a gift tree.

As guests depart, present each with a box as a small seasonal memento.



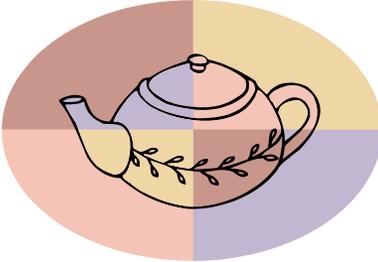
Christmas tree, O Christmas tree how beautiful are your branches.

Chantilly will be closed Christmas Day & New Year's Day to enjoy the holidays.

Chantilly Tea Room & Gift Boutique

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

Tues.-Sat.: Gift Btg. 8am-5pm
Breakfast 8-10am Walk-ins Welcome
Lunch 11-3pm Walk-ins Welcome
Afternoon Tea Tues.-Sat. 11-3pm
Res. Req.



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

CHOCOLATE GINGERBREAD DROPS (Makes about 36 cookies)

1/2 cup shortening 1/4 cup packed brown sugar
3/4 tsp. baking soda 1 tsp. ground ginger
1 tsp. ground allspice 1/4 tsp. salt 1 egg
1/4 cup molasses 2 cups flour 1/2 cup dried tart cherries
3 oz. bittersweet chocolate, chopped

Preheat oven to 375. In a large mixing bowl, beat shortening with an electric mixer on medium-high speed for 30 seconds. Add brown sugar, baking soda, ginger, allspice & salt. Beat until well combined. Beat in molasses and egg until combined. Stir in any remaining flour with a wooden spoon. Stir in cherries & chocolate. Drop by rounded teaspoons onto greased cookie sheet. Bake in oven for about 8 minutes or until bottoms are lightly browned. From Christmas Cookies Better Homes 2009.

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

Holiday Tea Etiquette

Dorothea Johnson, founder of The Protocol School of Washington, answers questions about etiquette in the Nov./Dec. 2008 issue of TeaTime.

Guests at my holiday teas sometimes bring a gift of tea when they arrive. Am I expected to prepare and serve their gift of tea for the party? The host is never obliged to serve a beverage brought as a gift of gratitude. It is best to put the tea gift away, out of sight of guests who did not bring a gift and may feel remiss. Be sure to write the tea gifter a thank-you note.

What sort of tea service should I use when hosting a small holiday tea in my home? If it is a small informal tea, a china tea set consisting of a teapot, a creamer for milk, a sugar bowl, a pitcher of hot water for those who prefer weaker tea, and a plate for lemon

slices may all be arranged on a tray. For a large formal tea, a silver tray and silver tea service are *de rigueur*.

I have inherited my grandmother's beautiful three-tier tray. I have such fond memories of teas at her home when I was a child and would like to share this experience with my own grandchildren when they visit during the holidays. Is there a proper way to place food on a three-tier tray?

This is a kind and loving way to share treasured memories, as well as create a family tradition with a new generation.

There is indeed protocol for using a three-tier tray. The lower level holds the first foods to be eaten, the finger sandwiches and savories. The middle level holds the scones and breads. The top level holds desserts and sweets, the foods eaten last.

Who pours the tea at an Afternoon Tea, the hostess or the guests?

When tea is for a small group, the hostess may pour for a short period of time and then ask a friend to take her place. It is an honor to be asked to pour tea. Each guest tells the pourer his or her preference, i.e. strong or weak tea; tea with milk, sugar, or lemon.



Tea with friends and family
fills the holiday with cheer.