

Steeped in Tea

Chantilly Tea Room & Gift Boutique

Divine Teatime Pairings

Sweeten up your afternoon tea menu with divine tea and cookie pairings.

Lavender Tea + Lemon Treat The sweet cookie and sour zest flirt with fragrant lavender tea for a treat that wakes up the senses. And this match also has health benefits: the oil in lavender calms the mind and body, while lemon's tangy scent is a natural energy booster.

Earl Grey Tea + Shortbread Cookie The citrusy bergamot in Earl Grey pairs perfectly with cakey shortbread for a quintessential English snack.

Chai Tea & Orange Wafer This combo is practically a no-brainer: chai's warming spices (cardamom, cinnamon, clove and ginger) play up orange's sweetness.

English Breakfast Tea + Oatmeal-Chocolate Chip Cookie Smoky and robust, English breakfast tea is well-suited to this chocolatey homemade favorite.

Rooibos tea + Almond Biscotti Counter the natural fruity-sweetness of this caffeine-free South African staple with nutty, dense biscotti.

Mint Tea + Baklava Honeyed, flaky baklava, a Turkish specialty, gets a refreshing lift from mint tea.

Taken from Health Magazine March 2010

Chantilly is available on
Sundays for private
parties.

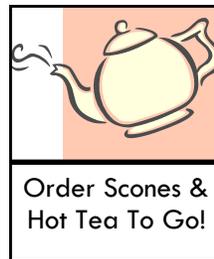
Call for more information.

Now Offered...
BREAKFAST
at Chantilly

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

Reservations Accepted

See page 2 for more
details.



Tea-Mail Newsletter

Issue 14
Spring 2010

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"CUP OF TEA"

Thick buff porcelain
with curved handle
and three horizontal
green stripes

Crimson nectar:
apples and cinna-
mon.

My body thanks me
For our good fortune.
The liquid shimmers.

The cup shines
I drink in gulps.

Marc Eilihu Hofstadter

Tea Tidbits

Tea Storage

*Place all teas in airtight containers such as tins.

*Store containers away from light and moisture.

*Keep aromatic teas apart from nonflavored teas.

*Label the container with the date the tea was purchased.

*Buy tea in small quantities.

*Use a tea scoop or a measuring spoon that is completely dry.

Remember the enemies of tea

are humidity, air and light. Teas should not be stored in the refrigerator (exception Japanese matcha). Properly stored, most teas have a shelf life of 10-12 months.

Taken from TeaTime March / April 2010

HOTTER WEATHER...COOLER DRINKS.

NEW SUMMER ICED TEAS!

May & June

Blackberry Jasmine Green

Fine Fragrant Jasmine Green tea laced with sweet blackberry essence.

Vanilla

Warm smooth aroma of vanilla wafts from the pot as this tea is brewed.

July & August

Mango

Sweet mango notes blended with Chinese black tea.

Kiwi Cactus

Kiwi fruit and pear notes.

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



Cool off...Try our Flavorful Iced Teas

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.

Why Tea is Called Tea

The Chinese word for tea is te. In the English language we use the name tea but in Britain it is also known by the slang term "cha". The former was taken from the Chinese word te (pronounced tay) and as tea initially came from China it was thus adopted. Then, in the 19th

and 20th centuries, British troops were stationed in India and they picked up the Indian word for tea, cha. Cha was originally a Chinese dialect word for tea. When the troops returned to Britain they continued using the

phrase a "cup of cha".

Taken from All About Tea by William H. Ukers

"There is the size of the leaf:
Its unique shape,
Its unique color,
Its unique fragrance,
A taste all its own,
And it changes...sip by sip." (Ron Rubin)

"AM" TREATS (Tuesday-Saturday 8-10am)

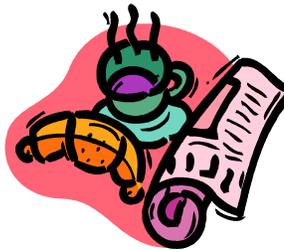
JOIN US FOR BREAKFAST & ENJOY OUR SCRUMPTIOUS "AM TREATS" !

JELLY-FILLED SCONES

& CINNASCONES (the cinnascones have cinnamon sugar wrapped in layers of scone dough with a cream cheese glaze & pecans on top...Serve warm to order.

A wedge of our Good Morning Quiche is a great way to start the day & the choice changes monthly.

Our Blackberry Maple Bake is cubes of French bread coated with brown sugar and honey mixed with apples and a creamy maple sauce. Served warm & drizzled with homemade blackberry syrup. Entrees are served with a seasonal fruit compote. Compote syrup is Lavender Agave.



Sip a cup of tea while enjoying your paper.

COUPON

BREAKFAST...50% off!

Buy one Breakfast Entrée and get 2nd Entrée of Equal or Lesser Value at **50% Off**.

Must present coupon to server. **Limit 1 coupon per table per visit.**

Offer expires 7/15/10

MOTHER'S DAY TEA

Join us in celebrating that special "mom" in your life with our delicious Mother's Day Tea.

Sunday May 9th

11am or 2pm

Reservations Required

**\$34.54 per person
(tax & gratuity included)**

Menu includes such divine delights as:

Springtime Veggie Couscous in Savory Tartlet Shells

Peach Walnut Chutney on Artichoke Nut Bread

Spiced Triple Chocolate Cake

Strawberry-Rhubarb Tartlets

Ginger Mascarpone Cheesecake

Apricot Ginger Tarragon Scones

Subject to Change



"A mother is not a person to lean on but a person to make leaning unnecessary."
Dorothy Canfield Fisher

SOCIAL GROUPS & CLASSES

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.

Tea Tasting

Saturday May 15th 3:45-5:45pm

\$15.25 per person (inclusive)

Reservations Required.

"There is a great deal of poetry and fine sentiment in a chest of tea."

Ralph Waldo Emerson

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

**Sat. June 19th & Sat. June 26th
3:45-5:45pm**

Are You a Tea Connoisseur?

1. What is the botanical name of the plant from which we make tea?
2. Which tea gets its flavor from being smoked over a pine fire?
3. Which Japanese tea contains toasted rice and popcorn?
4. Who is responsible for introducing tea drinking to English royalty and when?
5. Where in the U.S. is there a working tea plantation?

6. True or False... Herbal teas and Rooibos are also products of the tea plant.
7. True or False...Earl Grey tea is flavored with the oil of cassia.
8. True or False...Bubble tea originated in Taiwan.
9. True or False...Cha-no-yu means "Cherry Blossom" in Japanese.



Tea Connoisseur, Tea Lover or a Tea Novice...Take the Quiz.

1. *Camellia sinensis* (decided upon by the International Botanical Congress in 1935). 2. Lapsang souchong. 3. Genmaicha. 4. Catherine de Braganza in 1662. 5. Charleston, S.C. 6. False. Herbal teas are infusions and rooibos translates as "red bush". 7. False. Earl Grey is flavored with the oil of bergamot. 8. True. About 14 years ago. 9. False. Translated as "hot water for tea" and refers to the formal Japanese ceremony.

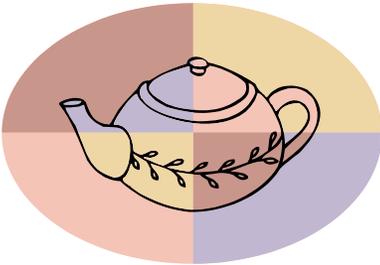
8-9 Correct— Tea Connoisseur, 5-7 Correct— Tea Lover, 1-4 Correct—Tea Novice

Taken from [Tea Experience Digest](#) Winter '05

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!

HAZELNUT MILANESE

1 cup hazelnut pieces, toasted & finely ground 3/4 cup powdered sugar
1/4 cup brown sugar 1/2 cup cake flour
1/2 tsp. salt 6 egg whites 1/2 cup butter, melted

Heat oven to 350 degrees. Place hazelnuts on a baking sheet and bake for 10-15 minutes. Process hazelnut pieces in food processor until finely ground. Add the sugars, salt, and flour. Pulse until well blended and transfer to a mixing bowl. Pour the unbeaten egg whites into the nut mixture and stir to combine. Pour in the butter and stir well. Spray mini muffin tray with cooking spray. Spoon the batter into cups, half full, and bake 15 minutes. Turn oven off and let sit in oven 5 minutes longer. Set pans on rack to cool 10 minutes. Makes 24.

Taken from Totally Teatime Cookbook by Helene Siegel & Karen Gillingham

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

PINKIE ETIQUETTE

Dorothea Johnson, founder of The Protocol School of Washington, answers questions about etiquette in TeaTime.

I recently read that the fingers never touch a cup, only the handle, when one is drinking tea. The article also stated that raising the little finger is an affectation. Please tell me how to properly hold a teacup and explain why raising the little finger is considered an affectation.

First, place the saucer holding the cup on your opened left hand. Spread the four fingers slightly apart and move the saucer forward until it rests comfortably on your hand. Steady the saucer with your thumb resting on the rim. A left-handed person simply reverses the procedure.

When you are ready to take a sip, place

the index finger through the handle, with the thumb placed on the top of the handle to support the grip, and the second finger below the handle for added security. The next two fingers naturally follow the curve of the other fingers.

A cup with a small handle is held by pinching the handle between the thumb, index and middle fingers. The next two fingers naturally follow the curve of the other fingers. It is indeed an affectation to raise the last two fingers, especially the little finger, even slightly. Many artists have painted ladies with raised pinkies because it was once the mark of the utmost refinement to deny oneself the use of the fourth and fifth fingers when eating; the thumb and first two fingers alone were allowed. This dining rule dates back to the eleventh-century Crusades and the courtly etiquette of

knighthood. Since ancient Rome, a cultured person picked up food and conveyed it to the mouth with 3 fingers, a commoner with 5. Thus, the birth of the raised fourth & fifth fingers, with special emphasis on the pinkie, as a sign of elitism. This 3-fingers etiquette rule is still correct when picking up food with the fingers & holding certain pieces of flatware when eating. However, the last two fingers always follow the curve of the other fingers.



No Raised Pinkies Please!