

Steeped in Tea

Chantilly Tea Room & Gift Boutique

Tea Expo 2010

Learning about and exploring the world of tea is a passion. Walking up and down the rows of tea suppliers smelling and sampling teas feeds the senses. My senses were truly well kept at the World Tea Expo this year. From cheese and tea pairing (look for an offering at Chantilly in the new year), to sampling luscious tea chocolates to sipping superb matcha green tea, my palette was delighted.

As the conference progressed, my tea focus shifted to discovering more about oolong teas. Oolong teas are one of the most challenging teas to process as it can take up to three days of constant round the clock work to bring the tea leaf to semi-oxidized perfection. While at the Expo, I was fortunate to see a demo of the rolling stage in the oolong tea process and was fascinated. After the leaves are plucked and withered some oolongs begin a back-and-forth rolling and firing stage that can be done up to forty times until the tea master is pleased with the batch. About a kilo of leaves are placed on a cloth and then the ends are gathered to the center. Next, the bundle is grasped at the top with one hand and the other hand begins to pressure roll the bundle until firmly packed and a smooth ball is formed—about 15 minutes. Once the ball feels correct, the bundle is released, the leaves tossed, possibly fired and then back to rolling again and so forth up to as many times as deemed needed by the tea master. So, each kilo of tea could take as long as ten hours to process just through the rolling/firing stage. Not only did I enjoy learning about the beauty of oolong tea, I also found a new tea supplier from Taiwan whose sole focus is oolong teas (see page 2). Their basic and flavored oolongs are fragrant and smooth with a divine richness. We will be introducing some of their teas in the next few months, including Lychee, Mint & Rose Violet Calendula. My tea adventure was enriched by the trip and I've been reminded my tea journey continues.

Tea Tidbits

Energy Facial Spritz

2 white or green tea bags
2 cups hot filtered water
2 drops of lemon or orange oil

Brew tea with hot filtered water. Let cool to room temperature; discard tea bags. Combine tea and

oil in a spray bottle. Refrigerate and mist on whenever your skin feels dry or needs a lift.

Taken from Health Magazine
April 2010

Chantilly is available on
Sundays for private
parties.

Call for more information.

Now Offered...

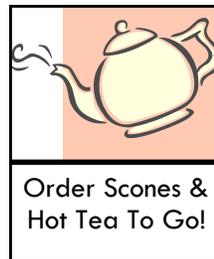
BREAKFAST
at Chantilly

Tues.-Sat. 8-10am

Walk-ins Welcome

Reservations Accepted

See page 2 for more
details.



**We will be closed
Sept. 21st-Oct. 2nd
for inventory &
cleaning.**

**REOPEN Tues. Oct.
5th**

Tea-Mail Newsletter

Issue 15
Fall 2010

Inside this issue:

Tea Trends	1
Tea Tidbits	1
What's New	2
Tea Tales	2
Events & Classes	3
Tea Time Entertaining	4
Tea Pantry	4

"The pleasures of afternoon tea run like a trickle of honey through English literature from Rupert Brooke's wistful lines on the Old Vicarage at Grantchester to Miss Maple, calmly dissecting a case over tea cakes at a seaside hotel."

Stan Hey

Semi-Oxidized...What are oolong teas?

Oolong teas are semi-oxidized or semi-fermented teas that fall between the green and black tea types, so they are not as delicate as green tea nor as strong as black tea. Depending upon where the oolong is produced, the method of processing and the desired vision of the tea master, oolong teas can be light and fragrant or dark and roasted. This is largely due to how long the tea is allowed to oxidize; with degrees of oxidation

ranging from 7% to 70%. Oolong teas can be produced either in a balled form with a greener fruitier nature or open-leafed with a deeper roast. Though Taiwan is foremost known for oolong tea production, China also manufactures fine oolong teas. Shown in the photo to the right is a young man from Taiwan hand rolling an oolong tea demoed at the Tea Expo. Much of fine rare oolong tea is still hand

rolled and the tea leaves evenly twisted by hand—leaf by leaf.

To learn more about oolong tea join our Oolong Tea Tasting in Nov.



NAIVETEA...Creates rare high quality

Introducing Naivetea!

Naivetea, a Taiwanese oolong tea company, was founded on the principle “for tea lovers by tea lovers.” This company prides itself on cultivating and producing oolong tea using traditional practices. Adhering strictly to organic farming and using fresh natural ingredients

creates tea which is rare and of very high quality. Naivetea’s teas have pleasing aromas, elegant tastes & smooth body combined with a delicacy of balance and unadulterated beauty.

Their traditional infused oolongs are made with high altitude oolong as a base and all natural ingredients as

“fragrant source” utilizing the traditional Chinese infusion method. Their Lychee Oolong was the world tea champion for flavored oolong in 2009. Throughout Oct. & Nov.

“For tea lovers by tea lovers”

we will be serving these outstanding teas.

SPECIAL EVENTS...NOW TICKETED

Guests will now be able to purchase tickets to Chantilly’s special events & teas (i.e. Concert Dessert Tea, Mrs. Claus Storytime, Doll & Teddy Bear Tea, Mother’s Day, etc.). This will eliminate any confusion as to the date and time, similar to tickets purchased to any special event or performance. Tickets may be purchased well

ahead of the event date, and may be picked up at your convenience or held as a “will call” until the event date.

Tickets are non-refundable and non-exchangeable.



COUPON

Present this coupon to receive **15% OFF** any purchase of Naivetea Oolong Teas.

Expires Nov. 30th, 2010

Holiday Dessert Concert Tea

START OFF YOUR
HOLIDAYS

at Chantilly with our
Holiday Dessert Concert!
Sat. Dec. 4th 7:30-9:30pm

Mother Daughter Duo
Harpists are back!
Enjoy the harmonious &
beautiful melodies of
Dr. Carrol McLaughlin &
her daughter Kelly as they
perform holiday music.

Desserts & Tea will be
served.

\$25.75 per person (plus tax &
gratuity) Call 520-622-3303
or visit to purchase tickets to
the event.



**OPEN TWO EXTRA
DAYS FOR THE
HOLIDAYS!**

For you and your families to
enjoy celebrating the holidays at
Chantilly, we will be open on
Sun. Dec. 12th & Dec. 19th
Make reservations for breakfast,
lunch or afternoon tea.

SOCIAL GROUPS & CLASSES

Stitch & Scones: Join us 2nd & 4th
Tues. Monthly. 3-5pm.

Reading Club: Second Thurs. of
every month. 3-4pm. Call for info.

TEACUP EXCHANGE

Fri. Dec. 10th 3-5pm \$20.21 per
person (inclusive). Enjoy a
Victorian Tea while White Ele-
phant exchanging teacups.

OOLOONG Tea Tasting
Saturday November 6th
3:45-5:45pm \$16.85 per person
(inclusive)

Reservations Required.

**LOOK FORWARD TO A "TEA &
CHEESE PAIRING" GET
TOGETHER IN 2011.**

WONDERFUL GIFTS!!
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.
\$38.52 per person is total for both days.
Reservations Required.

Sat. Nov. 13th & Sat. Nov. 20th
3:45-5:45pm

Doll Teddy Bear Tea, Gingerbread Houses & Mrs. Claus

Come & enjoy a tea party with your
favorite doll or teddy bear. For all
ages. \$24.02 per person
(tax & gratuity included).
Call to Purchase Tickets!

Sat. October 23rd 3-4:30pm
For menu information, please call.
520-622-3303



Would you like a
cup of tea?

Gingerbread
House Class

Saturday
Dec. 11th
3:45-4:45pm

Call for
more infor-
mation and
pricing.

MRS. CLAUS VISITS CHANTILLY!

*Come listen to Mrs. Claus read her
favorite holiday stories and enjoy cocoa
and cookies.*

*Tues. Dec. 21st, Wed. Dec. 22nd &
Thurs. Dec. 23rd 3:30-4:30pm*

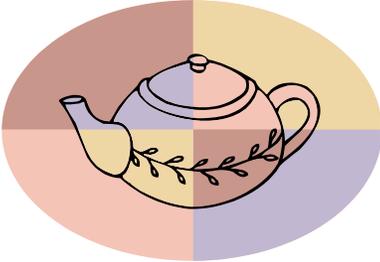
\$12.00 per person (plus tax & gratuity)

*Call or visit to purchase tickets.
Limited space.*

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!

HERBAL TEA SMOOTHIE

1 cup boiling water
3 bags almond herbal tea (or sub with your flavor of choice)
2 tablespoons sugar
1 medium banana
1 cup sliced ripe fresh fruit, such as strawberries, peaches, apricots, or pineapple
1 cup vanilla ice cream
5 ice cubes

In teapot, pour water over tea bags, cover and brew 5 minutes. Remove bags and stir in sugar. Chill. In blender, combine tea, banana, fruit, and ice cream. Process until blended. With blender running, add ice cubes, one at a time, until blended.

Serves 2-3.

Taken from Totally Teatime Cookbook by Helene Siegel & Karen Gillingham

COME TRY OUR Fat-Free Dairy-Free TEA SMOOTHIES!
Just Peachy, Very Wild Berry, Strawberry Banana & Matcha Green Tea

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

Thank You Etiquette

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

I have nice, fold-over notepaper with *Thank You* embossed in fancy gold script, centered on the front page. I want to use this to write a thank-you note to my minister's wife for a tea she hosted in her home. Where is the proper place to write the note on the fold-cover?

The top page bearing the fancy gold *Thank You* is considered page one. When the fold-over is opened, the lower part located beneath the fold is page three. The proper place to write the note is on page three. Place the day and date—written out of course (Monday the fifth)—on the bottom left corner at the end of your note, not the top right side.

The monogram, initials, or name is properly placed on the first page of the notepaper. The placement also determines where you begin writing on the notepaper. Large monograms, initials and names are centered, and writing begins on page three, beneath the fold. When the design is smaller, it is placed in the upper center or in the upper left portion of the notepaper. In this case, the writing begins on page one and continues on page three, just as it would on plain notepaper without marking.

Thank-You Notes...When should a child send a thank-you note? When they have received a gift from someone. If the gift came in the mail, the note should be written promptly since the giver was not present to see the gift opened and thanked in person. Whether or not a child writes a thank-you note

to family members is ultimately an individual choice. However, make sure someone does not get offended by the absence of a thank-you. A child should also write a note when they've stayed overnight at someone's home, when someone holds a party for them and when they receive a favor or special kindness from someone. Thank-you notes have three parts: thank the giver and name the gift, say something about the gift, and then use a nice closing and sign

