

Steeped in Tea

Chantilly Tea Room & Gift Boutique

'Twas the Night Before ...

'Twas the night before our annual Mrs. Claus storytime tea
When all through the tea room
Not a teacup was clicking
Not even an oven was warm
All waited for opening in early morn.

The tables were set and the scones all baked
And the servers were ready with cocoa and cake.
The chefs had baked tons of treats
Cookies, pies and chocolate sweets.

Guests arrived amid laughter and smiles
To hear stories and dream for awhile.
The past year at Chantilly has been filled
With wonderful things for all to hold dear.
Celebrations of weddings, births and the like,
brought moments of pleasure and cheers of delight.

Time spent working and hours of fun
Filled 2010 with memories as bright as the sun.
So, as this year comes to an end,
The staff of Chantilly wishes you all love, cheer and a
Happy New Year!

Happy Holidays!

Chantilly is available on
Sundays for private
parties.

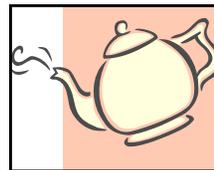
Call for more information.

Now Offered...
BREAKFAST
at Chantilly

Tues.-Sat. 8-10am

Walk-ins Welcome

Reservations Accepted



Order Scones &
Hot Tea To Go!

Tea-Mail Newsletter

Issue 16
Winter 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

Afternoon Tea

My copper kettle
whistles merrily
and signals that
it is time for tea.

The fine china cups
are filled with the
brew.

There's lemon and
sugar

and sweet cream, too.

But, best of all
there's friendship,
between you and me,
as we lovingly share
our afternoon tea.

Marianna Arolin

Tea Tidbits

Perfect Brewing Reminders

Water temperature is very
important in the brewing
ritual. The general rule to
remember: The more oxi-
dized the tea, the hotter the
water. Use the following

chart as a beginning
temperature guide, and then
experiment.

Black Tea: 4-5 minutes at 212
degrees.

Oolong Tea: 4-7 minutes at
195 to 210 degrees

Green Tea or White Tea:
2-5 minutes at 165 to 175
degrees.

Written by Bruce Richardson
TeaTime Magazine March/April
2010 Issue

Chantilly carries
TeaTime Magazine

Become our FAN on Facebook!

Chantilly is now on Facebook! Become our fan to view photos, learn about

events, & catch-up with the latest news about divine teas, products and scrumptious menu items.



A beautiful cake created for a special birthday guest.

Online Tea Shoppe Coming Soon

Chantilly will soon offer a variety of our loose-leaf teas as well as unique gift items & tea accessories online at

chantillyteashoppe.com

Our online Tea Shoppe is scheduled to launch in early 2011. We will be featuring a new item—Chantilly’s own scone mix—our fabulous flavor with easy

preparation & offered in several scrumptious flavors (see below).

While there is tea, there’s hope.
Sir Arthur Pinero

CHANTILLY’S SCONES...Buy & Bake at Home!

Chantilly’s Scones Available Soon in Mixes

- Classic Cream/Vegan
- Turtle
- Lavender White Chocolate
- Apple Spice
- Gluten Free
- (Available to change.)

Buy bagged scones mixes in a variety of flavors...add a few ingredients and viola...delicious scones to enjoy.

Available Date TBA



Scrumptious Blackberry Maple Bake!
Breakfast at Chantilly

COUPON

Buy 1 breakfast entrée and receive the 2nd entrée of equal or lesser value for **FREE!**

Present this coupon to server. Limit 1 per party.

Expires 1/29/11

Storytime with Mrs. Claus

Mrs. Claus Visits Chantilly!

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

Tuesday Dec. 21st

Wed. Dec. 22nd

Thurs. Dec. 23rd

3:30-4:30pm

\$15.01 per person (includes tax & tip)

Call or visit to purchase tickets.



Mrs. Claus delights young guests reading stories.

We will be serving a festive holiday Duchess Afternoon Tea the entire month of Dec.

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.

"NEW TEA" TEA TASTING
Saturday February 5th
3:45-5:45pm \$16.85 per person
(inclusive) Introducing a Bamboo
Tea. Reservations Required.

**Tea—the cups that cheer but not
inebriate.**

William Cowper

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. Feb. 19th & 26th
OR
Sat. March 19th & 26th

Looking Ahead...

Tea & Cheese Pairing

The myriad flavors of tea pair well with cheeses. Join us as we explore joining tea with cheese. We will sample a variety of both and share our taste bud perceptions.

Sat. March 12th & Sat. April 23rd
3:45-5:45pm

Different Teas & Cheeses each session
Price TBA



Which tea tastes better with creamy or hard cheeses?

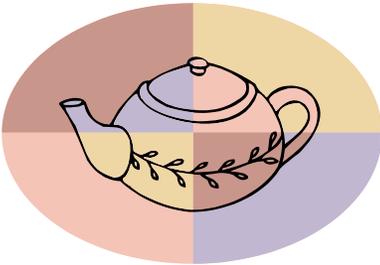
Valentine's Brunch

Sunday Feb. 13th 9-2pm
Make your reservations to celebrate the day of love at Chantilly. We will be offering divinely delicious breakfast items.

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 breakfast and lunches too!

TEA EGG NOG

6 black or green tea bags	2 egg, beaten
1 (14 oz.) can sweetened condensed milk	4 cups milk
1 tsp. vanilla	1 cup whipped topping
	1/4 tsp. salt
Nutmeg for garnish	

In a large glass measuring cup, place 1 cup water. Heat in microwave for 1 minute. Add tea bags and let tea steep for 5 minutes. Remove tea bags, squeezing any excess liquid from bags into measuring cup. Let tea cool to room temperature. In a blender, combine cold tea, beaten eggs, sweetened condensed milk, vanilla, salt and milk. Process on high for a few seconds, until well blended. Pour mixture evenly into 8 glasses and top with whipped topping. Sprinkle a pinch of nutmeg over each serving for garnish. NOTE: Eating raw eggs is not recommended for pregnant women, the elderly and the sick because there is a risk of salmonella bacteria.

Taken from Tea by CQ Products

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 TeaTime magazine.

I am hosting a holiday tea for several dozen women in a local philanthropic group. Is there a special way to arrange a tea table when guests will be serving themselves?

A well-arranged tea table provides a comfortable flow so that guests may move around the table, serving themselves with ease. The tea tray and the tea set are placed at one end of the table. Be sure the hostess or server has enough room to stand comfortably and pour tea for guests.

To the right of the tea service, set the necessary number of cups and saucers and teaspoons to accommodate your guests. Plates, flatware, and tea napkins are placed on the left. Platters of scones and other refreshments are placed near the edges of the table for easy access. Floral arrangements are placed in the center.

To serve a large group, place a tea tray and the accoutrements described above at both ends of the table. This table's primary function is to display the foods and tea to be served. It should look beautiful throughout the tea. A side table or tray is provided for soiled or used items.

"Surely every one is aware of the divine pleasures which attend a wintry fireside; candles at four o'clock, warm hearthrugs, tea, a fair tea-maker, shutters closed, curtains flowing in ample draperies to the floor, whist the wind and rain are raging audibly without."

Thomas De Quincey

Lighted candles add so much atmosphere to an afternoon tea, but there is a candle etiquette to be observed: Curtains are drawn when candles are lighted.

Taken from Tea & Etiquette



Happy Holidays!