

Steeped in Tea

Chantilly Tea Room & Gift Boutique

Understanding Tea Blends

English Breakfast The British have always liked a robust, strong tea to wake them up in the morning, and English Breakfast blends have traditionally been made up of teas that give a rich flavor and a dark coppery color. The blend often consists of malty Assam black teas, brisk Sri Lankan teas, and strong Kenyan grades that all combine to perfection with the addition of milk.

Irish Breakfast The average daily consumption of tea in Ireland is 4 1/2 cups, one of the highest rates in the world. Irish blends are very strong and dark, similar to English Breakfast but with a greater portion of Kenyan Broken Pekoe grades and malty black teas from Assam. Of course, Irish blends are made for the addition of milk.

Afternoon Tea Blend Most tea importers' catalogs, British or American, will include a lighter blend that is perfect when accompanied by light sandwiches or sweets at the afternoon tea table. Some are made up of just Sri Lankan Orange Pekoe grade teas; others are composed of a medley of Darjeeling, Assam, and Nilgiri that give an all-Indian flavor; and a few combine teas from both Sri Lanka and India.

Earl Grey Earl Grey is a blend of any black tea and oil of bergamot. Bergamot oil is derived from a citrus tree found in Morocco, Tunisia, Ivory Coast and Algeria.

Taken from [TeaTime](#) May/June 2010

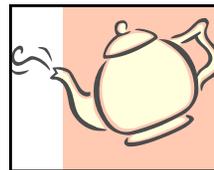
LEARN ABOUT NEW YORKSHIRE GOLD TEA BLENDS
(IN BAGS) pg. 2

Cream Irish Breakfast Available During March!

Chantilly is available on
Sundays for private
parties.

Call for more information.

Now Offered...
BREAKFAST
at Chantilly
Tues.-Sat. 8-10am
Walk-ins Welcome



Order Scones &
Hot Tea To Go!

Tea-Mail Newsletter

Issue 17
Spring 2011

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TEA-SOUSED

Like Li Po I spend my
time getting drunk
but on tea, not wine.
Instead of watching
the moon swim
in the Yellow River,
I dawdle in my tea
bar,
sailing down the
broad afternoon
on a bark of
Golden Pu'erh.

Marc Elihu Hofstadter

Tea Tidbits

Why is tea sometimes bitter?

Tea contains tannins and if a tea is allowed to steep too long, more of the tannins are released causing what some people say is a bitter taste. A dash of sugar can reduce this bitterness or alternatively add some milk, as this will reduce the pH level of the tea.

Does tea contain caffeine?

Yes, unless it is decaffeinated or it is a herbal, fruit, bamboo or rooibos. Reports have shown that a 6 oz. cup of coffee contains about 100mg of caffeine while a 6 oz. serving of tea contains about 34mg. A pound of tea actually contains the same amount of caffeine as a pound of coffee. The

difference is that a pound of tea will make about 180 servings whereas a pound of coffee makes about 60 servings. So, ultimately the yield difference results in a cup of tea having about 1/3 of the amount of caffeine as a cup of coffee.
(Taken from a wholesale tea site.)

Artisan, Flowering or Petal Teas

Introducing 2 NEW Artisan Teas

Oolong Mystere

Wonderful orchid oolong notes fill this cup. Smooth and satisfying with a hint of fullness.

Cote d'Azur Garden

The show is phenomenal and the cup presents an elegant green tea with a bouquet of floral notes.

"Crafted by skilled artisans, tea buds are carefully hand-tied into small balls at approximately 1" in diameter. When infused, the tea rosette unfurls into a delicate blossoming flowery shape."

Steeping Instructions

Place one bundle in glass teapot (remove strainer if there is one).

Bring water to a boil and pour over tea. Behold the magic of the unfurling tea leaves.

Allow to steep 2-3 minutes, to desired strength. After enjoying 1st pot, a tea bundle may be re-steeped 2-3 more times.



"Watch them unfurl in a magical blooming display of dancing and twisting green tea leaves."

Mother's Day Tea & Grandmother's Tea

Mother's Day Tea

Sunday May 8th

11am or 2pm

\$36.50 per person (inclusive)

Tickets on Sale Now!

Menu Items Include Such Treats As: Duck Egg Quiche, Strawberry Basil Bruschetta, Fruit Tartlets, Pistachio Scones & more!

Grandmother's Tea

Saturday Sept. 10th

3-4:30pm

Price TBA

Treat the special grandma in your life to afternoon tea at Chantilly. The menu will be divinely delicious & filled with extra special touches.

A garden of love grows in a Grandmother's heart. (Author Unknown)

Grandma serves kisses, counsel and cookies daily. (Author Unknown)

Dad & Daughter Tea and More!

Dad & Daughter Tea

Chantilly's 1st event for dads and their girls.

Saturday June 11th

3-4:30pm

Price TBA

Celebrate the bond between dads and daughters.



A father carries pictures where his money used to be. Author Unknown

Doll & Teddy Bear

Dress-Up Tea

Saturday July 23rd

3-4:30pm

Price TBA

Bring your favorite doll or teddy bear and join us for tea, cocoa & delicious treats. For all ages.

England's Royal Wedding

In honor of Prince William & Lady Kate's wedding...

APRIL 29th

Celebrate at Chantilly with our specially created Wedding Trifle, Sticky Toffee Pudding and Lady Kate tea.



Trip over love, you can get up.
Fall in love and you fall forever.

COUPON

Present this coupon and receive a FREE pot of Lady Kate tea.
(Only valid Friday April 29th)
Lady Kate tea is a blend of black teas with hints of strawberry and lemon.

Limit 2 persons per party.

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.

TEA TASTING

Saturday May 28th

3:30-5:30pm \$16.85 per person
(inclusive) Reservations Required.

"The tearoom is the realm of the sacred."

Joseph Campbell

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. June 4th & 11th 3:30-5:30pm

OR

Sat. Aug. 6th & 13th 3:30-5:30pm

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. Nov. 19th 3:45-5:45pm
\$24.96 per person
(tax & gratuity included)



Happy Mother's Day!

Harry Potter Tea

Saturday October 22nd

3-4:30pm

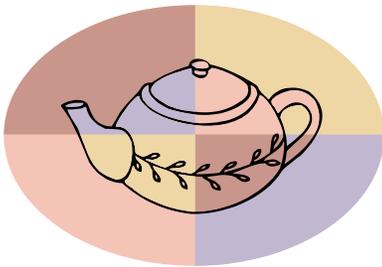
Price TBA

Come dressed up to our 1st Harry Potter tea...the menu will be filled with amazing treats!

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!

TIPSY CAKE

(Traditional Williamsburg Recipe)

Take two layers of sponge cake and soak them well in Sherry and chill well. Take a quart of boiled custard and pour part of it over one layer. Add the second layer and sprinkle with sliced blanched almonds. Pour the remaining custard over it. Cover the top with whipping cream and a few chopped toasted almonds.

Taken from Tea Treasures by Carol Sims

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

Trifle 101: What is a Trifle?

Trifle is a traditional English sweet or dessert. Food historians generally agree that classic English trifles are products of Renaissance times. The word trifle derives from the Middle English *triffl* which in turn came from the Old French *trufe* (or truffle), meaning something of little importance.

In the late 16th century, trifle was a dish composed of cream boiled with various ingredients. These first trifles were very much like Fool, which is another English dessert composed of pureed fruit mixed with cream. It is thought that trifle evolved as a way of using up leftovers, such as stale cake. When made with stale cake instead of fresh, the English call this dessert Topsy Cake or Topsy Pudding.

It was in the mid-1700s that cake, alcohol and custard were combined in a glass dish known as a trifle bowl.

The recipe for trifle came to America via the British who settled in the coastal South. Its popularity remained firm with Southern planters who loved indulgent desserts. Southern hostesses prided themselves on their elegant table settings and considered a cut-glass trifle bowl to be mandatory. Americans called their version of trifle, Topsy Parson or Topsy Squire. Supposedly, it was called Topsy Parson because it presumably lured many a Sunday-visiting preacher off the wagon.

The ingredients used in a trifle can be varied and not everyone agrees on what makes up a trifle. First, one must have a cake or cookie layer (i.e. sponge or pound cake, lady fingers). The cake must be brushed or soaked in alcohol although a non-alcoholic substitution can be used. Fruit is always a component (jam, fresh, canned). The trifle

needs a pudding like ingredient that can take the form of an egg custard, pastry cream, lemon curd or even pudding mixes. One should end the layering with the custard. It is best to make the trifle early and place in the refrigerator to allow the flavors to develop

Written by Ellen Fenster

Visit Chantilly in March to enjoy our version of a Topsy Squire Trifle!



Always serve trifles chilled.