

Steeped in Tea

Chantilly Tea Room & Gift Boutique

Teacups

The teacup stands equally as a trademark of make-believe tea parties of early childhood and the focal point of the most sophisticated formal high teas. Its distinctive shape, delicately curved handles, and companion saucer give this utilitarian piece a personality unique to its owner. Whether it's a hand-painted keepsake from a friend, a wedding present passed down through generations, or even a chipped cup that has been restored again and again, teacups are beloved collectibles, no matter how expansive the collection. The evolution of the teacup began in China and spread through Europe in the 17th century as a handle-free vessel. Chinese teacups had no handles and were held by the thumb and forefinger at the lip and base of the cup. Europeans' intolerance of the hot temperature eventually led to the addition of the handle. As the popularity of tea spread throughout Europe, craftsman and hostesses alike struggled with ways to improve the tea service. Although silver was a durable metal, it maintained heat almost too well. During the 1600s, a transition from fine silver cups to porcelain ones began. But porcelain had its drawbacks as well. Mme de La Sabliere, a French hostess of an influential literary salon during the 17th century, is often credited with being among the first to add milk to tea. The practice began by pouring milk into the cup before filling it with the hot tea. While tempering the tea in this manner made handling more comfortable, Mme La Sabliere was actually seeking to prevent cracking or breaking the porcelain. Although fragile, porcelain teacups gained favor quickly and were subject to regular use. Their delicateness made them prone to chips and breaks, but rather than part with these treasured pieces, tea drinkers developed methods of mending teacups. Seams were either brushed with gold gilt or repaired with shellac, plaster, or even egg whites. Prized collections often featured pieces with exposed repairs. In the 19th century, teacups took on a second role—as collectibles. Cups and saucers found a home on display shelves, and friends took to painting white pieces, using them as blank canvases. The hand-painted teacups were passed along as gifts and keepsakes, shaping entire collections out of an eclectic mix of tea wares. Teacups became pieces of history after WW II, as the "Made in Occupied Japan" stamp marked thousands of exported items and created much-sought-after collectibles. Though the Allied forces remained in Japan until 1951, the "occupied" mark was regulated only through 1947 and had disappeared entirely by 1955. Helping write the history of teacups designs were names like Royal Doulton, Haviland and Spode.

Their designs furthered the teacup as an art form that represented

a culture. For centuries, the treasured teacup, whether chipped or carefully maintained and without blemish, has made countless journeys from the shelf to the table and back again. A vital part of cultural customs, it has maintained its place in high culture and deep-rooted tradition while seeming equally at home on a simple shelf or modest table.

Taken from [TeaTime](#) Dec. 2010



During both world wars, teacups helped denote status, as officers sipped from china, and enlisted troops drank from metal or tin cups.

Tea Tidbits

FEEL AMAZING WITH ROSEMARY...From soothing your muscles to safeguarding your summer food, this remarkable herb can (almost) do it all! Mover over, chamomile. Rosemary is the hot new herbal tea in town. Drinking it may help beat bloat by reducing water retention.

Also, rosemary is a... **Scalp Saver** Try relieving a dry itchy scalp with rosemary. Its oils may increase circulation, which can ease dryness. **Cancer Fighter** Using rosemary to prep your burgers and steaks could make them safer to eat. Grilling meat causes potentially carcinogenic chemicals to form,

and rosemary's natural antioxidants may reduce the levels of these compounds.

To use rosemary in a recipe go to page 4 and bake rosemary pear cookies.

Taken from [Health](#) magazine may 2011.

Tea-Mail Newsletter

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That Crucial Steeping Time (Earlene Grey)

Men are like tea leaves.
Getting in hot water for just
A little while produces
An interesting and tantalizing
flavor.

Too long in hot water—
Creates a bitter taste,
And makes for a
Very unpleasant experience.

So, Ladies whether brewing tea
leaves or men,
Don't worry about them being in
hot water.
Let them steep for just the
Right amount of time and you,
too,
Will savor the flavor of
Your favorite cup of tea.

Chantilly Scones Have Arrived!

Classic Cream Our signature scone...Classic Cream Scone mix embodies all the elements of a much loved afternoon tea treat. Delicate vanilla sweetness with creamy notes. Not only is this scone delicious plain, it can also be used as the base for many flavor variations (chocolate chip, blueberry, maple pecan...the list is as short or long as your imagination). Enjoy with lemon curd, Devonshire cream or use them in bread puddings, as shortcakes, or even re-bake them as "biscuits." This scone can also be made vegan with the substitution of vegan butter and soy milk.

Tuxedo Tuxedo is a scone mix that tantalizes the taste buds with the rich warmth of dark chocolate and the smooth sweetness of white chocolate. Enjoy this scone with dollops of Devonshire cream and fresh berries.

Turtle From the first bite our Turtle Scone mix is reminiscent of the classic confection with caramel, chocolate and pecans. Mouthwatering to say the least!

Caramel Spice Caramel Spice Scone mix was created for a Harvest Tea held at Chantilly. The aromatic and tangy blend of fall spices warms the taste buds while the touch of caramel adds a delightful creaminess. Serve this scone with sliced peaches and cream or with coffee ice cream and caramel sauce.

Blue Corn White Chocolate Blue Corn Scone mix adds a Southwestern twist to the traditional. This sweet and savory melding of flavors creates an irresistible combination.

Gluten Free Our Gluten Free Scone mix is similar to our signature classic cream scone and can also be used as the base for additional flavor choices.



Caramel Spice

HOLIDAY TEA "Twas the Night Before Christmas"

Celebrate the season at Chantilly with our delightful holiday tea.

\$37.75 per person (inclusive).

TICKETS ON SALE NOW!

Sat. Dec. 17th 11am or 2pm &

Sun. Dec. 18th 11am or 2pm

Enjoy live flute music.

Our theme this year is based upon the book Twas the Night Before Christmas

Starting off with Apple Cider Eggnog and Cinnamon Toasted Almonds, we will enjoy such culinary treats as Sugar Plums, Stocking Cookies, Sugar Mice, Chocolate Peppermint Santa Scones, Sweet Potato Sandwiches, Stuffing Bread with Cranberry Turkey, Smoked Salmon Kisses and more!

'Twas the night before
Christmas, when all through the
house
Not a creature was stirring, not
even a mouse;
The stockings were hung by the
chimney with care...

Storytime with Mrs. Claus & Gingerbread Houses

Storytime with Mrs. Claus

Come listen to Christmas stories and enjoy cocoa and cookies with Mrs. Claus.

\$16.50 per person (inclusive)

TICKETS ON SALE NOW!

Tues. Dec. 20th, Wed. Dec. 21st,

Thurs. Dec. 22nd or Fri. Dec. 23

3-4pm

Decorating Gingerbread Houses

We supply the houses and tons of candy...you supply the creativity.

Enjoy cookies and cocoa while decorating.

Call for information and reservations.

520-622-3303

Sat. Dec. 10th 3:45-5:45pm



Visit with Mrs. Claus and enjoy cookies and cocoa.

The Tea For Coffee Lovers...Pu'erh

For centuries, tea connoisseurs have considered China's pu'erh one of the great artisanal brews of the world. Pleasantly bitter and earthy, with a stronger taste than both green and black teas, pu'erh has a distinct depth and richness.

Studies have shown that drinking caffeinated, antioxidant-rich teas like pu'erh regularly has health benefits, such as boosting metabolism and lowering cholesterol. But pu'erh has more than that going for it. Its unusual richness makes it a nice match for savory dishes; and in Asia, pu'erh is popular with dim sum because of the customary belief that it aids in the digestion of oily foods.

Traditionally, the tea's aromatic, earthy

flavor is the result of fermentation: The leaves are compressed into flat cakes and aged over a period of several months.

The modern version (called sho pu'erh) involves a process that uses a controlled environment to achieve a similar flavor in just a few days.

Taken from *Bon Appétit* May 2010

Chantilly's Pu'erh Teas

Caramel Toffee The earthiness of pu'erh tea fuses with caramel for a sweetly decadent finish.

Coconut This earthy tea is enhanced with real coconut to yield a slightly sweet, fruity cup with a pleasant smoky character.

Mandarin White This tea is light with exotic mandarin sweetness.



The healthy brew...pu'erh tea has about 50% less caffeine than coffee.

Photo of our Coconut Pu'erh.

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 January 21st

3:45-5:45pm \$16.85 per person
(inclusive) Reservations Required.

**"Enjoy life sip by sip not gulp
by gulp."
The Minister of Leaves**

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 Saturdays.** \$38.85 per person is total for both days.

Reservations Required.

Sat. Feb. 4th & Sat. Feb. 11th
3:45-5:45pm

GREAT VALENTINE'S GIFTS!

Looking Ahead...

Valentine's Brunch

Make reservations to celebrate the day of love at Chantilly. We will be offering divinely scrumptious items that will delight your taste buds.

Sunday February 12th 9-2pm



Love and scandal are the best sweeteners of tea.
Henry Fielding

Visit Chantilly's Online
Tea Shoppe....

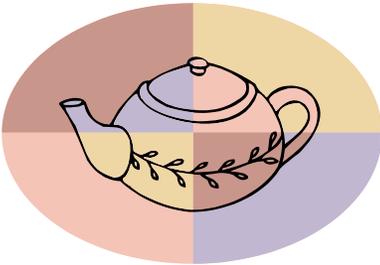
Purchase loose-leaf tea, our
scone mixes and other
specialty gift items.

Live December 5th!

Chantilly Tea Room & Gift Boutique

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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!

ROSEMARY PEAR THUMBPRINTS

3/4 cup unsalted butter, softened 1 1/4 cup flour
1/2 cup confectioners' sugar 1 tsp. vanilla extract 1/2 tsp. salt
1/3 cup cornstarch 2-4 T minced fresh rosemary
3/4 cup pear preserves

In the bowl of an electric mixer, beat the butter, confectioners' sugar and vanilla extract until creamy. In a medium bowl, sift together the flour, cornstarch and salt. Gradually add flour mixture to butter mixture, beating until combined. Fold in rosemary. Wrap dough in plastic wrap and chill just until workable. Preheat oven to 350 degrees. Line cookie sheets with parchment paper. Using a 1-inch scooper, scoop dough and roll into even balls. Place on cookie sheets. Using your thumb make a big depression so 1/2 tsp. can fit. Bake for 12 minutes. Yield: 30-33. Taken from TeaTime.

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

Still causing confusion...milk or tea first?

Dorothea Johnson, founder and chair of The Protocol School of Washington answers an often asked question about when to add milk to tea.

I will be attending a tea hosted by several families who have lived for some time in Great Britain. I don't usually add milk to my tea, but I anticipate that milk will be offered when pouring my cup of tea. When should I add the milk? I am often asked this question when I speak to audiences. When needed, milk is poured after the tea. Most tea blenders will advise you to withhold any additions to tea until you have tasted it (unless it is the tea you drink every morning for breakfast

and you now exactly how you like it).

When faced with the myriad teas available today, contemporary tea drinkers know that not all teas are manufactured for the addition of milk. Adding milk first would be like salting your vegetables before tasting them.

Still the old milk-first ritual seems to linger. Where did this habit originate? Samuel Twining theorized that pouring the milk first prevented early china from cracking in reaction to boiling water. That theory appears rather shaky today since boiling water is not poured directly into the cup. Boiling water is poured over tea leaves in a teapot

resulting in a liquid temperature much reduced from the boiling stage. And, by the way, Queen Elizabeth II adds the milk last.

