

Steeped in Tea

Chantilly Tea Room & Gift Boutique

Tea Bags

The tea world is celebrating the 104th anniversary of the simple tea bag, an invention that made a cup of tea convenient and affordable for the mass market. The earliest examples of infusing devices included tea eggs and tea balls, the latter being perforated metal containers that were filled with loose leaves, immersed in boiling water, and removed using an attached chain.

At the beginning of the 20th century, a New York tea merchant named Thomas Sullivan began sending his customers small hand-sewn silken bags filled with samples of tea. The patrons were impressed, and he was delighted when tea orders began pouring in. The only problem was that his confused customers complained because their tea arrived in the same loose form in which it had always appeared. They wanted their tea in the convenient tea bags he sent them for sampling. Sullivan decided to give his customers what they wanted, and in 1908, he developed sachets made of gauze. The tea bag was born, and American tea drinkers were hooked. Britain, too, fell in love with the convenience of the tea bag. Nowadays, almost 90% of British tea is infused via bags. I often hear the misstatement that tea bags are filled with nothing but the sweepings from the tea factory floor. That can be partially true for inexpensive tea bags that have some tea dust in their blends. A bit of tea dust, a by-product of the grading process, is added so that the tea water will turn immediately dark in the cup. But those blends are not as common today and certainly are not what is shaping the modern tea renaissance. Tea sales in America have increased by 300% over the past eight years, thanks in part to the ever-evolving tea bag. Today's tea bags have adapted to the growing demand for better quality full-leaf teas, and tea packers are scrambling to keep up with demand by creating improved designs such as pyramid tea bags. These new voluminous pyramid tea bags allowed the leaves to expand and release their full flavor and also allowed the addition of herbs and fruits.

For the serious tea drinker, this tempest in a tea bag is becoming more satisfying as we look for better tea service in cafes, hotels and restaurants. Those of us who might have looked down our noses at the common tea bag a few years ago have become more accepting of these much-improved steeping devices.

Written by Bruce Richardson.
Taken from TeaTime Jan. 2012



"A woman is like a tea bag—you never know how strong she is until she gets in hot water."
Eleanor Roosevelt

Tea Tidbits

154 million:
Number of Americans who'll drink tea today. That's half of us. Southerners and Northeasterners are the most likely to drink tea.

1,900% Increase in number of tea shops in the USA in 15 years: they jumped from 200 to more than 4,000—and that's not counting the coffee shops that serve tea.

Taken from USA Today Dec. 2011

3 billion:
Number of gallons of tea consumed in the U.S. in 2010.

80% Black
19.5% Green
85% Iced Tea

Tea-Mail Newsletter

Issue 20
Spring 2012

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"Hundreds of dewdrops
greet the dawn,
Hundreds of bees in the
purple clover,
Hundreds of butterflies
on the lawn,
But only one mother the
wide world over."
George Cooper

"All women become their
mothers. That's their
tragedy. No man does.
That's his."
Oscar Wilde
*The Importance of Being
Ernest*

Pick up Chantilly Scones for Easter!

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.



Turtle Scones

CREATIVE TEA CARDS

CREATIVE TEA CARDS

Make a tea card for your mother, grandmother, sister, daughter or friend.

A simple white card can be transformed into a beautiful Mother's Day card, using a few supplies and basic techniques. With a sewing needle and pretty thread, affix a

flat silk tea bag (i.e. Mighty Leaf or Harney and Sons) employing a simple saddle stitch. Gently tie the ends in a bow for easy removal. Rubber-stamped designs and a personal note finish the delightful offering.

Taken from TeaTime Magazine
Jan./Feb. 2010

"A mom forgives us all our faults, not to mention one or two we don't even have."

Robert Brault

"Mother's Day Tea" Sunday May 13th

Make reservations to honor the special lady in your life. Starting off with a delicious tea punch, guests will then enjoy scrumptious "citrus themed" tea sandwiches, scones and treats. Mothers will be presented with a gift. \$32.00 per person (plus tax & gratuity for a total of \$38.40).

SUNDAY MAY 13TH

11am or 2pm

TICKETS ON SALE NOW!

Menu includes such items as;
Lemony Crab Cakes
Avocado Toasties w/ Kiwi Salsa
Tropical White Choc Tea Cake
Tangerine Cheesecake Tartlets
Blackberry Lime White Choc Scones
AND MORE!



"A mother's heart is a patchwork of love."
Author Unknown

Tea Sandwiches-An essential tea-time treat

Sandwiches are an essential part of any afternoon tea. They serve as a savoury introduction to tea-time. Sandwiches should be made from thinly sliced bread, definitely without crusts. They can be cut into quarters or rectangles or cut using shaped pastry cutters.

All manner of breads can be used as long as the bread can be sliced thinly and will stay moist. Tiny open-faced sandwiches or miniature bagels can

be an attractive addition. Preparation may be done beforehand to avoid a last minute flap. When doing this, carefully wrap in cling-film or cover with a slightly damp cloth and place in a refrigerator.

(Written by Mair Harris)

Some suggested fillings:

Cream cheese, dates and honey

Egg salad w/ watercress

Smoked turkey and tomato

Shrimp salad

Cucumber w/ dill butter

For a tea sandwich recipe go to pg. 4



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 April 21st

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

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

Ralph Waldo Emerson

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 (inclusive) per person is total for both days.

Reservations Required.

Sat. April 28th & Sat. May 5th

3:30-5:30pm

GREAT MOTHER'S DAY GIFTS!

Looking Ahead...

Dress-up Princess Tea

Saturday June 23rd 3-4:30pm

Price TBA

Join Princess Alia of Chantilly for a magical time and create a teapot frame, sip cups of a delicious tea punch and enjoy delicious treats. Please come dressed up (some dress-up will be provided).



"I prefer princess. I would like to be known as a diva later in life when I've had far more life experiences". Deborah Cox

Visit Chantilly's Online
Tea Shoppe....

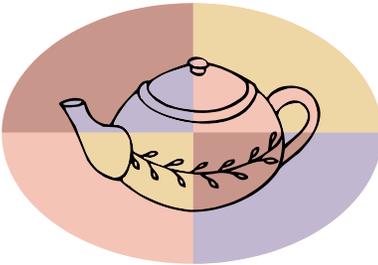
Purchase loose-leaf tea, our
scone mixes and other
specialty gift items.

Live April 20th 2012!

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!

TOMATO, WATERCRESS AND CHIVE BUTTER SANDWICH

4 tablespoons butter, softened

Juice of 1/2 lemon

1/2 bunch fresh chives, sliced

12 slices thinly sliced white or wheat bread

Tomato, very thinly sliced

Salt and pepper

Watercress, stems trimmed, washed and dried

Mix together butter, lemon juice and chives in small bowl to make a paste. Spread thinly over all the bread. Arrange one layer of tomatoes over half the bread slices and season with salt and pepper. Top with 2 or 3 watercress leaves and top with slice of buttered bread. Press to seal, trim crusts and cut into fingers or triangles. Makes 12 small sandwiches.

Totally Teatime Cookbook by Helene Siegel & Karen Gillingham

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

Upscale hotel afternoon tea etiquette

Dorothea Johnson, founder and chair of The Protocol School of Washington answers an often asked question about enjoying tea at an upscale hotel.

A friend and I went to a very upscale hotel for afternoon tea. The tea leaves were not removed from the pot, which made the tea very strong and bitter. There was not a pot of hot water to dilute the tea. Since neither of us knew how to diplomatically handle this, we ate the food but didn't drink the tea. How could we have politely complained about the over-steeped tea?

Please put aside your timidity and let those who are helping you know

what you want—politely of course.

You should have immediately asked your server to bring a pot of hot water to dilute the tea. Remember that the establishment and the wait-staff want to accommodate you, the guest.

In the future, when the server takes your order, ask how their tea is prepared:

*Is boiling water poured over loose tea leaves in the pot and not decanted? (Decanted means the tea is strained into another heated teapot.) Request that the tea be decanted if you don't want the leaves in the pot.

*Is boiling water poured over tea leaves contained in a tea filter that

can be lifted from the pot after steeping? You may request a light, medium, or strong brew. The tea filter is my favorite method.

*You may request a pot of hot water to weaken the tea if it is too strong.

