

# Steeped in Tea

Chantilly Tea Room & Gift Boutique

## More Than Just A Cuppa

Tea, be it black, green, or herbal, is good for much more than a civilized afternoon drink. It also has flavor profiles ideal for use as a seasoning, adding subtle nuance and surprising depth to dishes both savory and sweet. It shows up in recipes from classic to kitschy, such as tea-smoked duck, a traditional Chinese entrée using black tea and in Japanese sweets flavored with matcha.

Earl Grey, perfumed with the peel of the bergamot orange, is a popular choice in the kitchen and is found in everything from jams to truffles. Lapsang souchong, a smoked Chinese tea, lends a smoky note to almost anything; try grinding it in a spice mill to add to sauces or for seasoning fish, chicken, or pork. In the recipe that follows, heavy cream is infused with chamomile flowers before it's whipped into a topping for fresh berries.

### Strawberries with Chamomile Cream

- 1 cup chilled heavy cream, divided
- 2 best-quality chamomile tea bags
- 2 pints fresh strawberries, hulled, quartered
- 3 Tbsp. sugar, divided

Heat 1/2 cup cream in a small saucepan over medium heat until bubbles form around edges of pan. Remove pan from heat; add chamomile. Let steep 20 minutes. Transfer to a medium bowl. Cover; chill until cold, about 2 hours.

Meanwhile, toss strawberries with 2 Tbsp. sugar in a medium bowl to coat. Set aside to allow juices to form. Strain chamomile cream through a fine-mesh sieve into a medium bowl. Add remaining 1/2 cup cream and remaining sugar. Using an electric mixer, beat cream until soft peaks form. Divide berries among bowls. Spoon chamomile whipped cream over berries.

(Taken from BonAppetit May 2012)



Enjoy strawberries with a delicious tea-infused chamomile cream.

## Tea “Tip” Bits

### Peppermint Tea

As a home remedy peppermint tea can be used to treat indigestion and stomachache.

The oil found in the peppermint leaf and its stems calms the muscles of the

digestive tract, allowing gas to pass more easily and relieving indigestion, says Dr. Hagen (a preventive medicine specialist at the Mayo Clinic).

Steer clear of peppermint tea, though, if your pain is caused by reflux—you'll know from the acidic, burning feeling

in your chest. (It can actually aggravate the problem by relaxing the lower esophageal sphincter, which lets stomach acids flow back into the esophagus).

Taken from Health April 2012

### Tea-Mail Newsletter

Issue 22  
Winter 2012

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World-peace conferences would run more smoothly if a nice cup of tea, or indeed, a samovar were available at the proper time.

Marlene  
Dietrich

# Tamara's Boston Tea Adventure

My second tea outing in Boston was at the Boston Public Library. The atmosphere was fairly casual, but the table setting was elegant with purple and gold china. The afternoon tea menu included a selection of tea sandwiches ranging from the standard cucumber with herb cream cheese to a divine apricot chicken. My favorite was a tomato with crumbled bacon. The scones were possibly the best I have enjoyed in a very long time (outside of our own-ha!). An array of desserts topped off the experience. The champagne peach with vanilla and chocolate sinclairs were a highlight of the tea. After relaxing over many cups of tea, we strolled through the library's hallowed halls. What a delightful afternoon!



It's not the tea that makes the tea time special, it's the spirit of the tea party. Emille Barnes

## TEA KETTLE JUNCTION

### A Spot of Tea In Death Valley

As much as you might want to, it's not likely you'll find a spot of tea when traveling through Death Valley National Park in California.

But as you drive through what is arguably the hottest, driest place in the United States, you might be surprised to spot some tea kettles

dangling in the breeze. This site is marked by a sign that reads "Tea Kettle Junction," where many a tea kettle has been hung by visitors who have passed through. You can snap a photo, leave a kettle and then follow the sign which directs you to a Racetrack Playa or Hunter Mountain.

Taken from [Highroads](#) May/June 2011

Somehow, taking tea together encourages an atmosphere of intimacy when you slip off the time piece in your mind and cast your fate to a delight of tasty tea, tiny foods and thoughtful conversation.  
Gail Greco

## HOLIDAY TIME AT CHANTILLY

### Storytime with Mrs. Claus

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

\$17.30 per person (inclusive)

TICKETS ON SALE NOW!

Friday Dec. 21st, Sat. Dec. 22nd &  
Sunday Dec. 23rd 3:30-4:30pm

### Gingerbread House Decorating

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. December 15th 3:45-5:45pm



Join Mrs. Claus and Kourtney the Elf for storytime.

# \*New Products\*

## Polish Stoneware

Polish Stoneware originates from a village in Poland named 'BOLESŁAWIEC', a.k.a. "World Famous City of Ceramics." Hand-painted with the traditional "hand stamp" technique, famous "white firing" clay, patented glazes, and firing techniques make each piece a work of art that is microwave, oven, dishwasher and freezer safe and is lead and cadmium free. They are chip resistant and impervious to scratches.

See photo to right to view product.

## Tea Infused Chocolates

Decadent artisan handcrafted truffles will satisfy any sweet tooth. Packaged in either in a 5-piece gift box or purchased individually, these chocolates make a great gift. We also have mini chocolate teacups. The tea infused flavors are;

Darjeeling Mascarpone  
Cinnamon Rooibos  
Orange Blossom Oolong  
Earl Grey Lavender  
Hibiscus Caramel



## 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 February 2nd**  
3:30-5:30pm \$17.25 per person  
(inclusive) Reservations Required.

**If man has no tea in him, he is  
incapable of understanding  
truth and beauty.  
Japanese Proverb**

WONDERFUL GIFTS!!  
Broken China Mosaic Frame Class:  
Create a beautiful & unique broken china mosaic frame. All supplies & iced tea included in cost. Classes will be held on 2 Saturdays. \$38.85 (inclusive) per person is total for both days. Reservations Required.  
Sat. Jan. 12th & Sat. Jan. 19th  
3:30-5:30pm  
GREAT VALENTINE'S GIFTS!

## Looking Ahead...

To provide our guests with more opportunities to schedule times for family and friends to enjoy breakfast, lunch or afternoon tea during the holidays, we will be **open for 2 Sundays in December** for regular hours 8-5pm. **Sunday Dec. 16th and 23rd.**



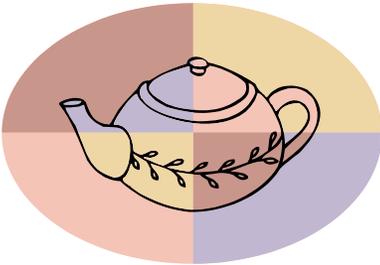
Chantilly will be dressed for the holiday season by Thanksgiving.

*The weekend before Christmas, Dec. 22 & 23, we will be serving complimentary Chai Eggnog during our lunch & afternoon tea times.*

## 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!

### SPICED TEA PUNCH

Brew 2 cups apple spice tea, then let it cool. Mix with 2 cups orange juice, 1 cup apple juice and 2 cups ginger ale in a pitcher with ice. Add 1 cup rum, if desired. Chill. Divide among 6 glasses and serve with cinnamon sticks.

Visit our website, [chantillytearoom.com](http://chantillytearoom.com), to view our menu, along with our new event & class schedule...filled with delightful activities.

## Basic Etiquette for a Proper Tea

Recently, a customer stated that they felt a bit rusty about the etiquette of taking afternoon. So, I decided to offer a refresher about the basic etiquette for a proper tea in this issue. An excerpt from an article written by Jennifer Quail in the Tea Magazine March/April provides a wonderful and concise overview.

\*Tea is served with either milk or lemon, never cream. Never combine the milk and lemon as the milk will curdle

on contact with the lemon's juice.

\*If your tea cup does not have a handle, place your thumb at 6 o'clock and index and middle fingers at 12 o'clock. If your tea cup has a handle, rest your thumb on top of the handle and place your index and middle fingers loosely around the handle itself.

\*When not actively drinking, your cup should remain in its saucer.

\*Raise your teacup & saucer only when standing; if

seated, the saucer should remain on the table or resting in your lap.

\*Stirring tea should not be a noisy endeavor. Gently move your tea spoon between the 6 o'clock and 12 o'clock positions several times.

\*Place your tea spoon to the rear of the saucer when you've finished stirring.

