

Steeped in Tea

Chantilly Tea Room & Gift Boutique

Creative Uses for Tea

Natural Remedies

Condition Dry Hair

To give a natural shine to dry hair, use a quart of warm, unsweetened tea (freshly brewed or instant) as a final rinse after your regular shampoo.

Cool Sunburned Skin

A few wet tea bags applied to the affected skin will take out the sting of sunburn.

Peppermint Tea Benefits

*Promote digestion

*Help prevent gallstones

*Soothes stomach lining to relieve cramps

Reduce Razor Burns

To soothe razor burn and relieve painful nicks and cuts, apply a wet tea bag to the affected area.

Garden Remedies

Give Roses a Boost

Sprinkle new or used tea leaves (loose or in tea bags) around your rose bushes and cover with mulch.

Feed Your Ferns

Substitute brewed tea when watering plants or work wet tea leaves into the soil around the plants to give them a lush, luxuriant look.

Prepare Planter for Potting

For healthier potted plants, place a few used tea bags on top of the drainage layer at the bottom of the planter before potting. The tea bags will retain water and leach nutrients to the soil.

Taken from Tea Magazine
March/April 2012 written by
Jacqueline Seewald.



Tea-Mail Newsletter

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The soil.
The elevation.
The climate.
The sunshine.
The rain.
The tea.
Body.
Mind.
Equanimity.
Harmony.
Water.
Tea.

T
The Minister of Leaves

Tea "Tip" Bits

A Tip for Great Tea

The longtime practice of tipping your waitress or waiter can be traced back to, of course, tea.

In early English tea gardens, you would typically find a wooden box on the

table labeled T.I.P.S., which stood for "to insure prompt service."

As you sat down to order, you would put a coin in the T.I.P.S. box to encourage your waiter to deliver your tea promptly—insuring it was hot

when it arrived at your table.

Taken from The Healing Power of Chocolate, Tea & Nuts by Carol Turkington.

Tamara's San Diego Tea Adventure

The first stop in my San Diego Tea Adventure was the Tea Pavilion at the entrance to the Japanese Friendship Garden in Balboa Park. Having just finished visiting several museums and walking the beautiful grounds, I was craving a moment of respite. Looking up I spotted the Tea Pavilion and decided to stop in. Not only do they serve a variety of hot and iced tea beverages, an interesting menu is available for rice bowls and other items. I ordered an iced matcha latte with extra matcha. Within minutes, my latte was ready and I found a place to sit overlooking the garden. What a wonderful way to spend an afternoon.

Tea Adventure to be continued over e-mail.



Matcha Mix Now Available at Chantilly to create your own matcha drinks.

Reading Bubbles for a Perfect Brew

If you don't have a thermometer, you can tell how hot the water is by the size of the bubbles. If you see little bubbles clinging to the sides of the pot, the water is about 186 (green teas and herbs) degrees. Small chains of bubbles that rise from the bottom to the top of the water

surface means the water is 190 degrees (oolong teas). Rolling bubbles mean the water is boiling, 212 degrees (black teas and pu'erh). If you live at a high altitude, however, this bubble test is not accurate.

Taken from The Healing Power of Chocolate, Tea & Nuts by Carol Turkington

"Fact: You can save enough water to make 1000 cups of tea by taking a 5 minute shower instead of a bath!"
-@easygreenstore-

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 WILL GO ON SALE IN OCTOBER.

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 us for our annual Gingerbread House Decorating.

Clotted Cream vs. Double Devon Cream

CLOTTED CREAM

A thick yellowish cream with a buttery consistency. This cream is made by allowing unpasteurized cow's milk (Jersey cows produce the perfect rich fatty milk for this cream) to sit for 12-24 hours in shallow pans.

The cream is then slowly heated and left to cool for another 12-24 hours. The cream rises to the surface and "clots." The cream is skimmed off the top and served. The minimum

milk fat for this cream is 55%. Technically, Devonshire cream and clotted cream refer to the same cream.

DOUBLE DEVON CREAM

A dense cream produced skimmed from the surface of milk. With a minimum milk fat of 48%, it is much more decadent than whipped cream but slightly lower than clotted cream. Extra-thick double Devon cream is the thickest

fresh cream available. *TIDBIT:* In Devon, cream is traditionally spread first on a scone, then topped with jam. While in Cornwall, it is jam first, then cream.



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 October 20th

3:30-5:30pm \$17.25 per person
(inclusive) Reservations Required.

**Better to be deprived of food
for three days than tea for one.
-Chinese Proverb-**

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. Nov. 3rd & Sat. Nov. 10th
3:30-5:30pm
GREAT HOLIDAY 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.**



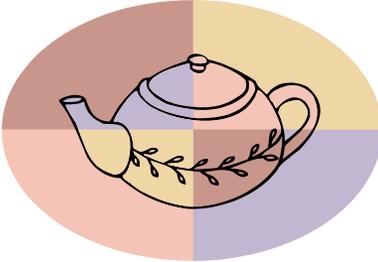
Chantilly is
Celebrating 10 yrs!

To celebrate our
10 year YEAH!
Anniversary
Bring in this coupon
for a **FREE iced chai.**
Expires 11/15/12

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!

A "Tea Infused" Curry Turkey Salad

Poach 3 oz. of turkey breast in unsweetened green tea; drain, chill and cut into cubes. Combine turkey with 2 TBSP plain fat-free Greek yogurt, 1 tsp. each mayo and Major Grey's mango chutney, 1/2 tsp. curry powder, 1/4 cup diced English cucumber, 1 TBSP raisins, and sea salt and fresh cilantro to taste. Serve with a small (1-oz.) whole-grain roll.

Yield: 1 serving.

This salad contains metabolism-boosting foods and is only 350 calories per serving.

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

The Etiquette of Lemon Slices

Dorothea Johnson, founder of The Protocol School of Washington, answers questions about taking lemon with tea. **At a recent bridal tea, I enjoyed a nice cup of Darjeeling with a slice of lemon. When I returned to the pourer for an additional cup of tea, I wasn't sure whether to reuse the first slice of lemon or ask for a fresh slice. When I have second cup of tea, what is the etiquette for using lemon slices?** Many people enjoy the delicate taste and aroma that a thin slice of lemon adds to teas such as a black Darjeeling or a green Japanese sencha. If you desire an additional cup of tea, the server should remove the slice of lemon from your cup and then pour your tea or give you a fresh cup. You or the server may add a fresh lemon slice.

The addition of lemon was once

reserved for black teas. Some black teas, such as a fragrant Earl Grey or smoky lapsang souchong, are best enjoyed without lemon or sugar. With the renewed interest in green teas, many tea events now offer green tea as well. The added benefit of combining lemon with green tea is that citric acid aids in keeping the healthy catechins in green tea viable as they pass through the digestive system.

I love the tantalizing flavor of lemon in my tea. Lemon is most often offered in slices, but occasionally I see large wedges on the tea tray. Is there a proper way to offer lemon?

Lemon should be offered thinly sliced, not in wedges, and placed on a dish near the milk and sugar. Lemon should

be served using a lemon fork with splayed tines or a similar serving utensil. The tea server or the guest can then put the slice directly into the poured cup. Guests should not press or squeeze the lemon slice after it has been placed in the cup. Untouched, the oil from the peel and the juice from the fruit will provide the desired essence.

Taken from [TeaTime](#) Jan/Feb 2009

