

Steeped in Tea

Chantilly Tea Room & Gift Boutique

Exploring Tea—Darjeeling

Bruce Richardson explores the tea's origins in India, starting with Darjeeling, the "Champagne of teas."

Darjeelings are the perfect complement for an elegant afternoon tea meal. No other tea in the world carries the distinctive muscatel overtones and bright coppery color of these prized teas from the Himalayan foothills. The appearance, liquor, and aroma of Darjeeling teas are instantly recognizable by tea drinkers worldwide. These teas owe their distinctive flavor partly to the type of bush (*Camellia sinensis*) and partly to the climate. The term *Darjeeling* is a registered trademark, and only teas from the 86 gardens in the region are permitted to carry the distinctive title. The best examples are manufactured and sold as First Flush (early spring), Second Flush (late spring), or Autumnal teas. Darjeeling teas can easily be overbrewed. Steep your tea for 3 minutes, then taste. Increase the steeping time by 15-second intervals until you find the right strength and flavor notes for your enjoyment. Autumnal Flush teas are more affordable, but do

splurge on First or Second Flush examples from a few of the best known estates, including Margaret's Hope, Ambootia, Makaibari, Puttabong, or Poobong. After all, this is the true "Champagne of teas."

Taken from TeaTime
March/April 2011

Read about the characteristic of Darjeeling on page 2.



There are 86 gardens in Darjeeling that produce exceptional, expensive teas.

Tea Tidbits

BLACK TEA BREWING TIPS

*Fill a kettle with filtered cold water, and heat to a rolling boil, 212 degrees.

*Warm the water in the teapot.

*Discard the water in the teapot.

*Using an infuser basket or tea sack/filter, add 1 tsp. of tea leaves per cup to the pot. Place sack or infuser in teapot.

*Pour the boiling water over the leaves in the pot. Agitate occasionally.

*Brew 3 to 5 minutes, or to taste. Remove wet leaves to prevent overbrewing.

*Pour tea into cups. Taste the tea before making additions such as milk, lemon, or sugar.

Taken from TeaTime
July/August 2009

Tea-Mail Newsletter

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"(I am) a hardened and shameless tea-drinker, who has for twenty years diluted his meals with only the infusion of this fascinating plant; whose kettle has scarcely time to cool; who with tea amuses the evening, with tea solaces the midnight, and with tea welcomes the morning."

Samuel Johnson

TEA ADVENTURE

While visiting the California area a few months ago, I enjoyed an elegant afternoon tea at The Grand Del Mar. The tea is served in the comfortable setting of their Library and great hall (see photo).

Two afternoon teas are offered, the Grand Tea, which has three courses and the Royal Tea which includes a “choice of bubbles by the glass.”

Not only was the ambiance relaxing and exquisite, the finger sandwiches and scones served with Devonshire cream and preserves (no lemon curd) were delicious. An array of petite pastries from decadent éclairs to shortbread delights rounded off my experience.

Though their tea selection is not large they offer several black, green, white and herbal teas.

If you have a chance to visit this resort for a spot of tea, make sure you allow time to stroll through their gardens and walk the magnificent mag-halls.



I enjoyed an elegant Afternoon Tea at The Grand Del Mar.

Darjeeling Characteristics

First Flush “Spring Teas” (March-April)

Dry Leaf: a grey-green glazed, Infused Leaf: light and clear, with a fresh bright and lively character and mild astringency, Brewed Tea (Liquor): prominent greenish brightness and floral scent.

Second Flush “Summer Teas” (May-June)

Dry Leaf: very attractive, purplish bloom, sprinkling of silvery tips (buds), Infused Leaf: bright copper/purple, rich & full-bodied aroma, Brewed Tea: muscatel, winey, spicy, jasmine.

Monsoon Teas (mid-July to September) Dry

Leaf: darker color, Infused Leaf: darker color and stronger aroma, Brewed Tea: strong aroma and taste, often used in breakfast blends.

Autumnal Teas (October-November) Dry

Leaf: light copper/brownish, Infused Leaf: coppery gold brightness with a sweet, fresh “nose,” Brewed Tea: unique, stronger flavor than First and Second Flush, delicate yet sparkling.

Taken from Tea & Coffee Trade Journal July '04

“Taking tea is about taking time. Time to talk. To think. To pause. To enjoy.”

Mrs. Claus enjoyed another Chantilly visit!

Mrs. Claus has been visiting Chantilly Tea Room since 2008. This year she arrived with an elf from the North Pole to help her read Christmas stories. Santa Mouse is one of her all time favorites. And, of course, she always reads T’was the Night Before Christmas.

Over the course of three days, Mrs. Claus got to meet many wonderful boys and girls and enjoy a few cups of cocoa. Though she hates to leave, she knows we will welcome her back next year. She departs with a smile and a wave and climbs aboard the sleigh.



Mrs. Claus enjoying a moment with a very “nice” guest.

NEW ITEM! Messenger Bags from England

Messenger Bags

The messenger bag (also called a courier bag) is a type of sack, usually made out of some kind of cloth. Worn over one shoulder with a strap that goes across the chest, the bag rests on the lower back. Used often by bicycle messengers,

messenger bags are now also an urban fashion icon. Our selection of messenger bags are imported from England and are stylish and functional (see photo). Two of the patterns, "Love" and "Boho Heart" were created by known designer Jan Constantine.



SOCIAL GROUPS & CLASSES

Stitch & Scones: Join us 2nd & 4th Tues. Monthly. 3-5pm.

TEA TASTING

Saturday March 15th

3:45-5pm \$18.40 per person
(inclusive) Reservations Required.

"Brew me a cup for a winter's night. For the wind howls loud and the furies fight..."

-Minna Thomas Antrim-

TEA ETIQUETTE

Learn about the customs & courtesies (even some "tea faux pas") associated with the ceremony of tea time. Includes our Duchess Afternoon Tea.

\$32.00 per person (inclusive)

Reservations Required

Sat. March 22nd 3:45-5pm

Looking Ahead...

Chocolate Lover's Tea

Join us for a Chocolate Lover's Tea on SATURDAY FEB. 15TH 3-5pm

TICKETS ON SALE!

\$28.50 per person (inclusive)

Enjoy such scrumptious delights as White Chocolate Avocado Cheesecake, Hazelnut Pear Panini, Chocolate Bittersweets, Raspberry Chocolate Meringues, and more!



Who can resist chocolate!

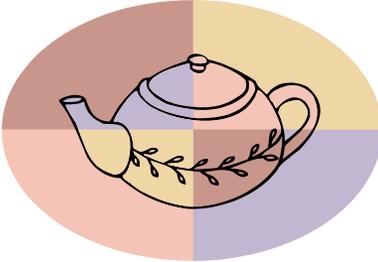
Happy New Year!

Hope you all have a blessed 2014.

Chantilly Tea Room & Gift Boutique

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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!

FARMER'S SPREAD TEA SANDWICH

- 1 (7.5 oz.) pkg. cottage cheese
- 2 T heavy cream
- 4 radishes, trimmed and finely diced
- 2 scallions, white part only, finely chopped
- 2 tsp. fresh chopped Italian parsley
- Freshly ground black pepper
- Thinly slices wheat or black bread

In small bowl, combine cheese and cream by hand. Add the vegetables, parsley, and pepper and mix lightly. Spread half of bread and top with uncoated slice. Trim crusts and cut into triangles. Makes about 16 small sandwiches.

Taken from *Totally Teatime Cookbook* by Helene Siegel and Karen Gillingham

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

Sugar & Lemon Etiquette

Answers provided by Dorothea Johnson in TeaTime
Jan./Feb. 2009.

Lemon and sugar are my favorite additions to a cup of steaming hot black tea. If someone wants both sugar and lemon in their tea, does the sugar always go in first? Should the lemon be put in immediately after the sugar, or should the server stir the tea a bit and then add the lemon?

When adding sugar and lemon, one puts the sugar in first and stirs the tea while it is still hot to dissolve the sugar. The lemon is added after the sugar is dissolved. The citric acid in lemon prevents the sugar from dissolving, which is why the sugar is added first.

If someone would like sugar in their tea, what is the proper way to ask for the amount they prefer? If using sugar cubes, do you refer to them as "cubes" or as "lumps"? If using loose sugar, so you ask how many "spoonfuls" they want?

When using sugar cubes, they may be referred to as "lumps," as in "Would you like one lump or two?" When using teaspoons, they may be referred to as "spoons," as in "How many spoons would you like?"

When providing sugar for an Afternoon Tea, is it better to offer sugar cubes or granulated sugar?

Sugar cubes or granulated sugar may be provided; however, sugar cubes are my preferred sweetener. They allow for the ritual of using elegant sugar tongs. Sugar cubes are far neater than granulated sugar, which is often messily sprinkled on the table. When using sugar cubes, allow the cube to rest briefly to dissolve, and then stir gently and noiselessly.

