

Steeped in Tea

Chantilly Tea Room & Gift Boutique

Infusers Galore

Here are the popular options for making loose tea while controlling the steep time and preventing errant leaves from floating into your cup—or clogging your tea spout.

TEA SACKS

Several brands of disposable, one-time use paper sacks are available for rolling your own tea bag. They come in various sizes to fit different teapots, cups, or mugs. Most are gusseted and allow the leaves to fully expand. The sacks allow the full flavor of the tea to be released without any mess.

MESH TEA BALLS

No respectable student of tea would use these relics of a 1950s kitchen. Tea leaves want to expand to their original size when they rehydrate. Tea balls act as a straight jacket for the leaves, and their full flavor will never be fully expressed.

TEA BASKETS

A great number of contemporary teapots come with handy mesh infuser inserts. These are perfect for office, dorm, or home use where one or two cups of tea are needed. Tea leaves are allowed to hydrate fully, and after the first cup is poured, the leaves no longer steep because the infuser rests above the remaining liquor.

PRESS POTS

This technology, borrowed from the coffee industry, makes a great pot of tea because it allows the user to control more accurately the strength of the tea. Tea leaves float loose in the carafe until they are pushed to the bottom of the pot, where they are prevented from steeping further. Do not share press pots between coffee and tea.

Taken from TeaTime Jan. 2014 by Bruce Richardson



Enjoy a cup of berrilicious blueberry fruit tea.

Tea Tidbits

PRODUCING BLACK TEA LEAVES

Plucked green tea leaves are allowed to wither for 12-24 hours. These limp leaves are in the early stages of oxidation, the principle chemical reaction that determines tea families. After the withering

process, rolling machines twist and bruise the leaves, releasing their juices. The rolled leaves are allowed to oxidize, in the manner of compost, for up to four hours. Oxidation is halted by drying the now black leaves with hot air, usually in a drying machine. The finished tea is cleaned, sorted,

and graded before packing.

Black Tea

Fully oxidized tea with deep, rich flavor and amber color. Flavor profile varies by country of origin.

Taken from TeaTime July 2009 by Bruce Richardson

Tea-Mail Newsletter

Issue 26
Spring 2014

Inside this issue:

Tea Trends	1
Tea Tidbits	1
What's New	2
Tea Tales	2
Events & Classes	3
Tea Time Entertaining	4
Tea Pantry	4

"The best tea must have creases like the leather boots of Tartar horsemen, curl like the dewlap of a might bullock, unfold like a mist rising out of a ravine, gleam like a lake touched by a zephyr, and be wet and soft like earth newly swept by rain.

-Lu Yu-

TEA ADVENTURE

Wild Rose Tea House of Historic Old Town

(Cottonwood AZ)

While driving to Sedona, I stopped at a charming tea house in the historic area in Cottonwood, AZ. I enjoyed a wonderful pot of Darjeeling tea and a delicious scone. After sipping tea, I strolled through the small garden area out the patio door and spied a metal gazebo and colorful blooms...and several quick footed lizards. If you happen to be traveling north in AZ, I recommend spending a few moments over a pot of tea at this tea house.



The tea house makes its home in a marvelous stone building.

Downton Abbey Teas-Now at Chantilly

GRANTHAM BREAKFAST

BLEND

Organic Assam black tea with spicy orange ginger. Reminiscent of sticky ginger pudding, this energizing tea is perfect for an early morning foxhunt or preparing for the drama of the day.

ENGLISH ROSE TEA

This infusion of rose, raspberry and hibiscus has fruity, floral notes and a touch of sweetness. Inspired by the award-winning TV series "Downton Abbey," this caffeine-free, herbal tea is a refined afternoon tea.

The first cup moistens my lips and throat.

The second shatters my loneliness.

The third causes the wrongs of life to fade gently from my recollection.

The fourth purifies my soul.

The fifth lifts me to the realms of the unwinking gods.

Chinese Mystic, Tang Dynasty

DOWNTON ABBEY TEA-enjoyed by all!



Lady Natalie and guests enjoying tea.

TEST YOUR TEA KNOWLEDGE

1. Which of the following European countries is a major exporter of tea? A) Switzerland, B) Austria, C) Germany, D) Denmark
2. Gongfu is A) A martial art, B) A Korean style of tea, C) A noodle dish, D) A style of tea service in China
- 3) What is a tea sommelier?
A) A French teapot, B) A person trained in the identification of teas who can recommend pairings with food, C) Someone who sleepwalks after drinking tea, D) Anyone can call themselves a "tea sommelier."

The word "scone" is believed to be derived from each of the following words. Match each word to its meaning.

- 4) Schoonbrot (Dutch)
 - 5) Sconbrot (German)
 - 6) Sgonn (Gaelic)
 - 7) Scone (Scottish)
- a) a city name
b) a large mouthful, or shapeless mass
c) fine white bread
d) beautiful bread

ANSWERS

1. (C) Germany
2. (D) A style of tea service in China
3. (B) A person trained in identification of teas.
4. (C)
5. (d)
6. (b)
7. (a) city where the "Stone of Scone" was kept for nearly 500 years.



SOCIAL GROUPS & CLASSES

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

TEA TASTING

Saturday July 19th

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

Time for you and time for me,
And time yet for a hundred indecisions,
And for a hundred visions and revisions,
Before the taking of toast and tea.
T.S. Eliot

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. August 9th 3-5pm

Looking Ahead...

Mother's Day Tea

Celebrate Mother's Day at Chantilly.

Sunday May 11th 11am or 2pm

\$40.25 per person (inclusive)

TICKETS ON SALE NOW!



Bring your favorite doll to tea.

American Girl Doll Tea

Come and enjoy a tea party with your favorite doll (American Girl or other). This is for all ages.

Saturday June 14th 3-4:30pm

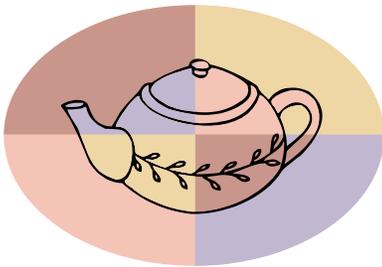
\$22.00 per person (inclusive)

Tickets go on sale in May.

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!

STRAWBERRY LEMONADE ICED TEA

4 cups boiling water plus 3 cups water
4 green tea bags
1 can (12 oz.) frozen lemonade concentrate
2 cups frozen strawberries

Bring 4 cups of water to a boil and remove from heat. Steep tea bags for 5 minutes; discard bags and set aside the tea. Put the lemonade concentrate, strawberries, and 3 cups of water in a blender and blend on medium until smooth. In a gallon container, stir together tea and blended lemonade-strawberry mixture. Chill and serve over ice. Yield: 8 servings.

Taken from *Tales of a Tea Leaf* by Jill Yates

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

Downton Abbey Tea Etiquette

What to Wear Seeing as restrictive corsets were starting to go out of fashion, ladies would instead don a low-waisted tea dress, accessorized with a hat and gloves—in fact you wouldn't be seen dead in public without wearing a hat and gloves. You would remove the gloves to have tea, though, placing them on your lap with your napkin over the top.

Pouring Tea The milk is to be added in after the tea. In the times of Downton Abbey, the aristocracy drank from fine bone china, but the downstairs would drink from clay pottery mugs—which aren't as sophisticated as the mugs we have today—and they couldn't

withstand high temperatures. So you would have to put a bit of milk in first to act as a coolant when you added the hot tea, so to prevent the mug from cracking. Supposedly you used to be able to tell someone's breeding from whether you put the milk in before or after the tea was poured.

Seating Arrangements The ladies would have done something called "Turing the table" to ensure that everyone had someone to chat to during the duration of the gathering. The seating arrangement would be boy-girl-boy-girl, and for the first course the women would have spoken to the guests on their left, then they would turn to talk to the

guest on the right for the second course. You would not have spoken across the table, as the tables were fairly wide and you have had to shout to be heard, which obviously isn't very proper.

Taken from www.sofeminie.com

