

Steeped in Tea

Chantilly Tea Room & Gift Boutique

Flavorful Spins on Iced Tea

As 100 degree summer days linger, few beverages satisfy as much as a refreshing glass of iced tea. To enjoy a twist on the traditional, add creative flavor boosters like simple syrups. Unlike granulated sugar or sugar cubes which do not dissolve well in cold beverages, syrups easily dissolve and adds a delicious flavor profile.

THREE STEPS TO BETTER BREWING

1. Place a tea bag into 1 cup of boiling water.
2. Steep black tea 3-5 minutes; green tea 2 minutes. Remove tea bag.
3. Cool tea to room temperature before chilling to avoid clouding.
4. Add 1 tablespoon of a simple syrup (recipes follow) to your favorite tea.

BASIC SIMPLE SYRUP

Combine 3/4 cup water and 3/4 cup sugar in a saucepan; bring to a boil, stirring until sugar dissolves. Yield: 1 cup (serving size: 1 tablespoon).

Peach Syrup: Place 1 cup chopped peeled peaches in a small bowl; mash with a fork. Add hot simple syrup; cover and let stand 30 minutes. Strain mixture through a sieve; discard solids.

Mint-Lime Syrup: Place 1/4 cup chopped fresh mint leaves in a small bowl. Add 3 (2-inch) strips of lime rind and hot simple syrup; cover and let stand 30 minutes. Strain mixture through a sieve; discard solids.

Raspberry-Chambord Syrup: Place 1 cup fresh raspberries in a small bowl; mash with a fork. Add hot simple syrup and 2

tablespoons Chambord; cover and let stand 30 minutes. Strain mixture through a sieve; discard solids.

Lavender Syrup: Rinse 1 tablespoon dried lavender buds (stems removed) under cold water; place in a small bowl. Add simple syrup; cover and let stand 30 minutes. Strain through a sieve; discard solids.

Taken from Cooking Light
August 2009



Enjoy a cup of refreshing iced tea.

Tea Tidbits

Water Temperature is Key to Brewing Great Tea

When it comes to water temperature, just remember—the blacker the tea, the hotter the water. General guidelines are as follows: white tea, 165; green tea, 175; oolongs, 200, black teas and herbals, 212.

Placing a small amount of hot water in the teapot first to warm it is always good, but be sure to discard the water before adding the tea leaves and the final water.

Tea making should become a ritual for any serious tea student. Like any discipline, it demands consistent practice and attention

to details. When you have mastered these basic steps, tea making will flow easily from your spirit and infuse you and your guests with serenity.

Taken from TeaTime
March /April 1012

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.*

*The Minister of Tea
Leaves.*

TEA ADVENTURE

JAZZ BOUQUET

Sedona, AZ

The Jazz Bouquet in Sedona, AZ is a delightful spot to stop and enjoy an afternoon tea. The unique setting of flower shop/gift boutique lends itself to the fanciful as you watch beautiful flowers being arranged into bouquets as you sip tea. The tea service begins with a shot glass of chilled soup, then proceeds to tantalize your taste buds with savories and sweets. Make sure you allow a few extra minutes to browse the shop. Though small, it is filled with treasures.



This unique tea room is housed in a flower shop/gift boutique.

Tea Cupping

The term cupping describes one of the most important elements of buying and assessing tea. Cupping involves the tasting of different teas to determine quality, color or taste and to compare and contrast. By cupping a tea, the characteristics of that tea are more understandable. Consistency is vital to the success of cupping, so the same method needs to be followed every time. Several elements are essential in

cupping: water, tea and time.

Pure fresh, filtered water is required-make sure that all minerals and other contaminants have been removed. Tea is measured by cup not weight-the standard is 2 grams. Lastly, observe steeping times. An over-steeped tea is a bitter tea.

To learn more about and participate in cupping, join us for our CUPPING CLASS Nov. 15th. Call for info.

"Meanwhile, let us have a sip of tea. The afternoon glow is brightening the bamboos, the fountains are bubbling with delight, the sighing of the pines is heard in our kettle. Let us dream of evanescence, and linger in the beautiful foolishness of things."

-Okakura Kakuzo-

Mother's Day Tea- A Celebration of Moms!



Enjoying the raspberry themed Mother's Day Tea menu...delicious!

Red Rock Lavender Farm

While driving to New Mexico this summer, I had the wonderful opportunity to visit a lavender farm in Northern AZ for their annual Lavender Festival. The farm started in 1998 and now has 35,000 lavender plants that cover acres of land like a purple ocean. Guests can enjoy discussions about lavender, observe cooking demonstrations, walk through a field and cut a handful of fresh lavender stems and purchase lavender plants.

The farm offers many wonderful lavender products including; essential oil, candles, lotions and various fresh herb blends.

After enjoying an afternoon at the farm, I decided that lavender needs to find its way into Chantilly. So, this fall look for products from Red Rock as well as lavender tea and lavender themed china items.



SOCIAL GROUPS & CLASSES

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

TEA TASTING-CUPPING

Saturday November 15th

3:45-5:30pm \$18.40 per person
(inclusive) Reservations Required.

We had a kettle; we let it leak:
Our not repairing made it worse.
We haven't had any tea for a week...
The bottom is out of the Universe.
-Rudyard Kipling-

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. October 25th 3-5pm

Looking Ahead...

Mrs. Claus will be visiting Chantilly again this holiday season to share some of her favorite stories and enjoy cocoa and cookies.

Call for more information and to buy tickets starting in November.



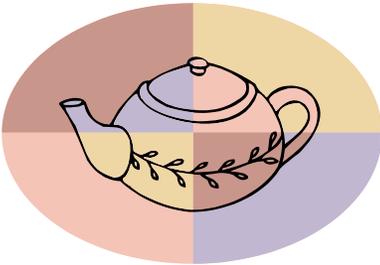
Mrs. Claus will be visiting us again this Christmas.

We will be closed
Oct. 7th-Oct. 11th
for inventory.
Reopening on Tuesday
Oct. 14th.

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!

Peach Iced Tea

8 teabags (black or green)
4 cups boiling water
1 cup granulated sugar (optional)
4 cups cold water
5 peaches, pitted and sliced
Steep tea

Steep teabags in boiled water for up to 5 minutes. Remove bags. Add sugar, if desired. Let dissolve. Add cold water and sliced peaches, stir. Chill for a minimum of one hour before serving.

Yield: 16 servings (1/2 cup each)

Taken from *life:beautiful Summer 2012*

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

Etiquette for Enjoying Iced Tea

Dorothea Johnson answers questions about the etiquette associated with the iced tea.

I've heard cold tea referred to as both iced tea and ice tea. Which is correct? The correct term is iced. Tea with ice in it is an iced beverage.

I will be hosting a bridal shower for the daughter of a dear friend. We are planning to have a luncheon in the garden. What is the proper way to serve iced tea for this event? Iced tea should be served in a tall glass that is placed on a saucer or a small plate, such as a bread-and-butter plate. The long iced teaspoon is placed on the outer right of the flatware.

What additions may be served with iced tea? Sugar and lemon are both offered with iced tea. Add sugar first; otherwise, the citric acid of the lemon prevents the sugar from dissolving. Lemon is offered thinly sliced and placed on a dish near the sugar. The tea drinker can then put a slice directly into the poured glass of tea.

After adding the sugar to iced tea, what does one do with the used teaspoon? After adding the sugar and stirring your tea, return the teaspoon to the saucer. A wet spoon may damage a bare tabletop or stain fine linens. The etiquette of flatware is that, once used, it should never touch the table again.

My husband and I have invited two other couples to join us for a celebratory dinner at a local restaurant. We both prefer to drink iced tea rather than alcohol.

What is the proper etiquette for ordering beverages? Offer your guest a drink, even if you don't want one. Let the guest decide whether or not to drink alcohol. Order a drink if your guest does, although it does not have to be an alcoholic beverage. Iced tea is perfectly acceptable.

Taken from *Tea-Time July/Aug. 2008*

