

Steeped in Tea

Chantilly Tea Room & Gift Boutique

GINGERBREAD HOUSES

Gingerbread houses originated in Germany during the 16th century. The elaborate cookie-walled houses, decorated with foil in addition to gold leaf, became associated with Christmas tradition. Their popularity rose when the Grimm Brothers wrote the story Hansel and Gretel, in which the main characters stumble upon a house made entirely of treats deep in the forest. It is unclear whether or not gingerbread houses were a result of the popular fairy tale, or vice versa.

Recently the record for the world's largest gingerbread house was broken. The previous record was set by the Mall of America in 2006. The new winning gingerbread house, spanning nearly 40,000 cubic feet, was erected at Traditions Golf Club in Bryan, TX. The house required a building permit and was built much like a traditional house. 4,000 gingerbread bricks were used during its construction. To get that in perspective, a recipe for a house that size would include 1,800 pounds of butter and 1,080 oz. of ground ginger. Taken from pbs.org.

Tea Tidbits

**Still hot in Tucson :-)
Enjoy a delicious caffeine
free Spiced Herbal Iced
Tea!**

Pour 6 cups water into a saucepan. Add 1 teaspoon whole cloves and 1 cinnamon stick; bring to boil. Remove from heat; stir in

1/4 cup honey. Place 3 herbal tea bags in the mixture, cover, and steep 10 minutes. Strain and chill. Before serving, add 1 tablespoon lemon juice, stir, and pour over ice.

This wonderful recipe was taken from Health magazine.

Gingerbread House Decorating

Sat. December 6th

3:30-5:00pm

Call for pricing
information and to
make your reservations.
520-622-3303

We supply the houses
and candy...you supply
the creativity.



Come create magic
with us!

Follow us on
Instagram
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Tea-Mail Newsletter

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*"If you are cold,
tea will warm you;
If you are too
heated, it will cool
you;*

*If you are
depressed, it will
cheer you;*

*If you are
exhausted, it will
calm you."*

William Gladstone

TEA ADVENTURE

LAVENDER LOUNGE TEA COMPANY

The Lavender Lounge Tea Company is located in San Clemente, CA. They have over 100 types of loose leaf tea. A guest can either enjoy one of their featured teas or create a personal favorite by telling them how you want to feel, choosing whether you want the drink hot or cold and selecting your favorite flavors. I enjoyed an iced beverage with matcha tea and went home with several bags of flavorful loose leaf tea.



This fun tea lounge is filled with wonderful aromas and delicious treats.

Green Tea Brewing Tips

- *Fill the kettle with filtered water, and heat to less than a boil, approximately 180 degrees.
- *Warm a small teapot with hot tap water.
- *Discard the water in the teapot.
- *Place 1 heaping teaspoon of dry tea per cup directly into the pot or infuser basket.

- *Cover with water directly from the kettle.
- *Brew 3-4 minutes according to taste. Remove the wet leaves to prevent over brewing.
- *An exceptional green tea may yield multiple infusions.

“Never trust a man who, when left alone in a room with a tea cozy, doesn't try it on.”

Billy Connolly

The Holidays at Chantilly



Our holiday decorations will be up around Thanksgiving.

Introducing Chantilly's GOLD TEAS

Chantilly is introducing a line of more premium loose leaf teas called GOLD TEAS.

Iron Goddess of Mercy

This Chinese Oolong tea is half fermented and is very aromatic with a gently taste.

Silver Bud

This rare white tea from the Yunnan produces a liquor that is mellow, sweet and lingers with a soft floral finish.

Highland Green

First class green tea produced using a hot-steam method with a yellow infusion. Smooth & aromatic.

Icea Kariban

Made entirely of first flush leaves, the cup is full without being heavy. Sweetly floral with no astringency.

Grand Keemun

This black tea from China steeps up dark, rich, luxuriant, smooth, slightly sweet and toasty with an almost cocoa-like note.

Kenmare

A classic example of the best of Ceylon. This tea yields a flavory astringent cup with superb point.

Golden Nepal

A second flush leaf, this will delight you with its soft, mild flowery taste.

Giddapaphar SPTFOP 1

Nothing subtle or delicate about this Darjeeling. Sip slowly, like a single malt whiskey to enjoy all the notes of the flavor profile.

Vithanakana Beautiful leaf and spicy notes, hints of fruit and dark-caramel.



SOCIAL GROUPS & CLASSES

Broken China Mosaic Class

Create a beautiful & unique broken china mosaic frame. Supplies & iced tea included.

Class is held on 2 Saturdays.

\$40.00 per person (inclusive) per person is total for both days.

Feb. 21st & Feb. 28th

3:30-5:30pm

Stitch & Scones

Join us the 2nd & 4th Tuesday of the month 3-5pm and enjoy conversation and tea while crocheting, knitting, sewing, etc.

"Kissing is like drinking tea through a tea-strainer; you're always thirsty."

Old Chinese Saying

TEA TASTING-CUPPING

Saturday January 24th

3:45-5:30pm

\$19.64 per person (inclusive)

Reservations Required.

Experience a more professional tea tasting using special "cupping" cups and sample a variety of loose-leaf teas.

Looking Ahead...

Storytime with Mrs. Claus

Come listen to Christmas stories and enjoy cocoa and cookies with Mrs. Claus and her elf, Alex.

\$19.50 (inclusive)

TICKETS ON SALE NOW!

Friday Dec. 19th, Sat. Dec. 20th
and Sunday Dec. 21st

3:30-4:30pm



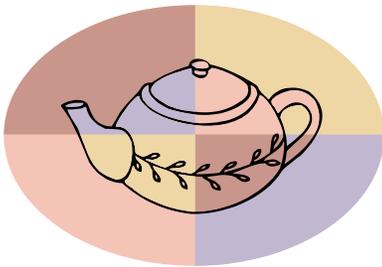
Mrs. Claus will be visiting us again this Christmas.

In honor of the holidays we will be open two Sundays in Dec. The 21st & 28th for our regular hours.

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!

ORANGE NUT CAKE

1 1/2 cups sugar, divided 1/2 lb. butter
3 eggs, separated 2 cups flour 1 tsp. baking powder
1 tsp. baking soda Pinch of salt 3/4 cup sour cream
Grated rind of 1 large orange 1 cup chopped nuts
3/4 cup orange juice

Cream sugar and butter and add egg yolks. Mix flour with baking powder, baking soda, and salt, and add, alternatively with sour cream to sugar and butter and egg mixture. Add orange rind and nuts. Fold in stiffly beaten egg whites. Bake 1 hour at 325 degrees., preferably in ring form. Remove from oven and leave in pan. Dissolve remaining 1/2 cup sugar in orange juice and pour over hot cake. Leave in pan until liquid is absorbed.

Taken from The Book of Tea by John P. Beilenson

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

Etiquette of Holiday Notes & Cards

Emily Post explains on emilypost.com about the etiquette of holiday greetings and thank you notes.

Is it okay to e-mail my holiday greetings instead of mailing cards?

Sure the electronic version of the traditional card is definitely greener and less expensive. Keep a few things in mind:

- *Send ecards to those friends and relatives who actually use email.
- *Write your message as you would a traditional card.
- *Don't show other recipients' addresses in the "To" line. Keep info private by using the Bcc feature.
- *Use a personal rather than a work addresses.

Is it necessary to write thank you notes to family members?

A thank you note is always appreciated, but a note isn't needed if you've thanked someone in person for a gift. If you receive gifts from family members that you won't see to thank in person, write them a thank you note, both to let them know their gift arrived and that you liked it. Remember relatives from the "old school" may still expect a handwritten note.

What about an e-mailed thank you note for holiday gifts?

While it may be all right if you and the giver email each other frequently, it's still no substitute for a handwritten note.

HOLIDAY THANK-YOUS

Write thank-you notes as soon as possible, preferably within two or three days. Try to acknowledge holiday gifts before New Year's.

*The sooner you write it, the easier it is. *Write the note as if you were speaking with the person.

*Keep it short and sweet.

*Personalize the note with the gift and giver. *Focus on the positive and don't mention any dissatisfaction with the gift.

