

Steeped in Tea

Chantilly Tea Room & Gift Boutique

Victorian Cake Pulls

During the Victorian era the tradition of Charm Cakes and Cake Pulls was introduced to add an even more romantic touch to weddings. The custom of "ribbon pulling" dates back to the time of Queen Victoria. A bride would hide small charms that symbolized such delightful things as romance, love, friendship, etc. which were attached to satin ribbons within the icing of her wedding cake. The bride would have each of her bridesmaids (as well as other important women in her life) pull a charm from the cake before it was cut. It was believed that each charm had a special meaning, a bit of advice, or would foretell the future in luck, romance, fortune, etc.

Traditionally, the bride's attendants (even friends, children, or family members can participate) assemble behind the cake, along with the bride and groom, at the wedding reception. The ribbon-pulling ceremony takes place just after the cake-cutting, but prior to cake-serving. Each person takes a turn and pulls a ribbon from the cake. The charm's meaning is revealed.

Today, charm cakes are being included in showers, birthdays, afternoon teas, confirmations, Quinceanera celebrations and more! Charms make perfect party favors for your guests and gives them a keepsake charm as a remembrance of the event.

NOW AT CHANTILLY! Chantilly now offers a Bridal Shower Tea which includes a charm cake and ribbon pulling. Call for more information or view our menu at chantillytearoom.com.

Tea Tidbits

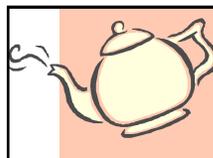
What does milk do to tea? Milk alters the pH balance of tea and tends to make the tea smoother by reducing its acidic nature.

Why is tea sometimes bitter? Allowing a tea to steep too long releases more of the tannins found in tea, thus producing a bitter taste. Adding a dash of sugar or milk will decrease the pH level of the tea and reduce this bitterness.

The Perfect Iced Tea

It is important to steep the tea in water at room temperature, not hot water. Place 2 tsp. of tea in 2 pints of water at about 68 degrees. Leave to infuse for between 20 & 45 minutes, depending of the type of tea and according to taste (allow less time for green teas than for Oolong and black teas).

Chantilly is
now available
on Sundays for
private parties.
Call for more
information.



Join us for a
pot of tea.

Citrus peel, spices, sugar or honey may be added if desired. Strain the tea and place in the refrigerator. Drink within 24 hours. The best teas to drink iced are aromatized or flower teas.

Richard Blechynden created iced tea at the St. Louis World's Fair in 1904 when he poured tea over ice.

Tea-Mail Newsletter

Issue 4
Spring 2007

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"If one would merely slake his thirst, then he can drink rice and water.

Should melancholy, sadness or anger strike,

he can turn to wine to drink.

But if one would dispel an evening's unproductive lassitude, The meaning of 'drink' is tea.

Lu Yu, 780
Ch'a Ching

WHAT'S NEW?

TEACUP WREATH CLASS

Use teacups, ribbons, and silk flowers to enhance an ivy wreath and then take your creation home to beautify any space.

Reservations Required.

Friday June 23rd 3:30-5:30pm
(or) Saturday August 4th
3:45-5:45pm

\$30.00 (plus tax) per person

This includes your materials and iced tea.

AMERICAN GIRL (DOLL) TEA

Join us for our 1st American Girl Tea on Sat. July 14th 2:30-4:30pm. Bring your American Girl and enjoy delicious tea treats such as Luscious Cream Puffs, Peanut Butter Truffles, Garden-Party Sandwiches, Ham Cut-Outs, and Scones.

\$17.00 per person (plus tax & gratuity).

Reservations Required.



"I can just imagine myself sitting down at the head of the table and pouring out the tea. And asking Diana if she takes sugar!" said Anne. Anne of Green Gables

BRIDAL SHOWER TEAS- A SUCCESS

Choosing charms during their bridal shower teas at Chantilly has created wonderful memories for brides-to-be and their guests. Not only does everyone receive a memento in the form of a fortune telling charm, the sharing of each charm's meaning makes for moments of merriment. Each guest is provided with a card describing her keepsake and the bride receives a full sheet explaining the meaning of all the charms for her scrapbook.

Join us in making your day special!

Victorian Times & Tea...a class series.

During the Victorian Era, ladies were fluent in the unique languages of fans and flowers, as well as the art of writing. Using the silent languages of flowers and fans, people could convey their feelings while still preserving the strict customs and etiquette of their society. The art of writing (calligraphy) was utilized to add beauty to correspondence. In honor of Victorian times and their love of tea, Chantilly is offering a 3-part

class series that can be taken together or separately exploring these traditions of the Victorian era. Together the classes cost \$50.00. Taken individually the cost are: Fan Class \$16.00, Flower Class \$19.00 and the Art of Writing Class \$25.00.

1. The Language of

Fans: Receive your own fan and learn how this instrument was used to transmit messages. We will practice together. Sat. Oct 13th 3:45-5:45pm. 2. The Language of Flowers: Choose flowers based upon their meaning, to design your own tussie mussie floral creation. Sat. Oct. 20th 3:45-5:45pm. 3. The Art of Writing: Receive your own calligraphy pen & learn how to incorporate this beautiful writing into your everyday life. Sat. Oct. 27th 3:45-5:45pm

"The daintiness and yet elegance of a china teacup focuses one to be gentle, to think warmly and to feel close."

Carol and Malcolm Cohen

TEA BLENDING TEA PARTY

HAVE YOU EVER WANTED TO BLEND YOUR OWN TEA? Join us for a tea blending party. Chantilly will supply loose leaf tea and blending components such as lavender, rose buds, sweet orange peel and more! Create several tea flavors & take them home to enjoy later. You will learn a bit about what base teas are good for blending and their attributes and how

herbal components can add color and flavor to any blend.

Reservations Req.
\$25.00 per person (all inclusive).

Sat. August 18th
3:45-5:45pm

Nov. Date TBA



COUPON

FREE DESSERT

With the purchase of any lunch entrée. Limit one per customer.

Expires 6/30/07

Cut out this coupon and present it to your server to receive the discount.

COOL OFF...ENJOY OUR TEA SMOOTHIES & LATTES

NOW BEING SERVED! TEA SMOOTHIES

All natural 100% non-dairy with an authentic smoothie texture, these smoothies are formulated to power your day with healthy energy. These full-flavored tea smoothies are deliciously infused with sweet fruit, soy protein and contain the antioxidant benefits associated with fine black tea.

Rotating Flavors Available: PINA COLADA, VERY WILD BERRY, & JUST PEACHY.

AVAILABLE IN TAKE HOME PACKETS! TEA LATTES

Created with the finest imported black & green teas and carefully blended with sweet honey, dairy free creamers and intoxicating spices from the Far East.

JUST ADD WATER...serve hot, iced or frozen.

100% non-dairy & lactose free Available in WILD RASPBERRY, EAST INDIA SPICE, TAHITIAN VANILLA

TRANSFORM ORDINARY WATER INTO REFRESHING TEA

With fast, easy and uniquely delicious teas from "The Tea Collection." Sold in packets, each one contains just the right balance of natural teas and flavors. Simply empty a packet into a bottle of water (or glass of water)...mix and enjoy!

Flavors: Oolong Tea w/Pomegranate, Ceylon w/ Lemon & Mint, Darjeeling w/ Watermelon & Basil, and White Tea w/ Peach.



During the summer in Tucson's "dry heat," be refreshed with tea smoothies, tea lattes, & iced tea.

EVENTS, CLASSES & SPECIAL OCCASIONS

Chantilly's Reading Club: Meets the 2nd Thurs. of every month 3-4:30pm.

Stitch & Scones: Bring your knitting, crocheting, needlepoint, cross-stitch ... and join us for scones, tea and fun conversation. 2nd & 4th Tues. of every month. 3:30-5:30pm.

Beginners Welcome!

Doll & Teddy Bear Tea Come & enjoy a tea party with your favorite doll or teddy bear...For all ages. Scrumptious tea sandwiches & sweets served. \$22.82 (tax & tip incl.) Sat. June 16th 3-5pm.

AWESOME CLASS! Broken China Mosaic Frame Class: Create a beautiful & unique broken china mosaic frame. All supplies & iced tea included in cost. Classes will be held on 2 consecutive days. \$30.00 per person is total for both classes. Reservations Required. Sat. May 19th & Sat. May 26th 3:45-5:45pm, or Wed. Aug. 22nd & Thurs. Aug. 23rd 3:45-5:45pm

Tea is a meal for all seasons; it's also suitable for all occasions.

Angela Hynes

Looking Forward...

Language of Tea Tasting Sample a variety of teas w/ scones and learn professional tea tasting terminology. \$13.39 per person (tax & tip included). Res. Req. Sat. June 9th 3:45-5:45pm

Pairing Tea with Food Class Learn about partnering tea with foods to enhance flavors and accompany meals.

Dates, Times and Price TBA

Chantilly will be closed the week of Sept. 4th through Sept. 10th.



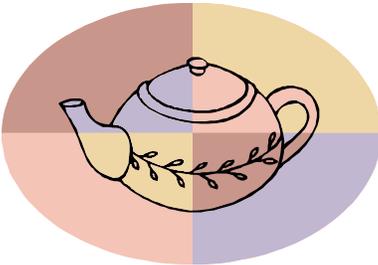
Tea Parties Warm the Heart.

We will reopen on Tues. Sept. 11th for our normal business hours.

Chantilly Tea Room & Gift Boutique

5185 N. Genematas Drive
Tucson, AZ 85704
(520) 622-3303
chantillytearoom.com

Tues.-Sat.: Gift Btg. 10-6pm
Lunch 11-3pm Walk-ins Welcome
Afternoon Tea 11-4pm Res. Req.



The pleasures of afternoon
tea...homemade lunches
too!

TEACUP MILK CAKE

6 teacups flour

1 teacup butter

2 teacups fruit (currants, dates, etc.)

3 teacups sugar

2 teacups milk

2 teaspoons baking powder

Cream together butter and sugar. Add other ingredients. Mix well. Bake
1 1/2 hours in a moderate oven.

Visit our website to view our new event & class
schedule...our summer schedule is filled with de-
lightful activities.

Tea Time Entertaining...Did you know?

The custom of tipping started in the colorful tea gardens of 1900s England. For guests who visited these "pleasure gardens," the serving of tea was the highlight of the evening. To help compensate the people who had the cumbersome task of trekking across the vast gardens to serve the tea, locked wooden boxes were placed on tables throughout the gardens at seating areas. Each box was engraved with the letters T.I.P.S. ("to insure prompt service") and it became customary to drop coins into the boxes.

While tipping is a discretionary practice, basic guidelines exist to reward excellent service.

Tearoom Server: 15-20%. If dividing checks, each person should add 18% to his or her individual check.

Tea Sommelier: 10-15%.

Cab or Car Service Driver: 15%.

Concierge: \$10-15 for more difficult or timely tasks.

Maid Service: \$5 a day for each day of your stay.

Coat Checker: \$1-2. Spa Staff: 15-20% of your total bill, evenly divided among treatment specialists.

Guidelines taken from
TeaTime Jan./Feb. 2007.

What does the term "service" mean? I hear it used in upscale restaurants quite often. "Service" describes the manner of presenting various dishes. Table service also takes into account the ensemble of objects that are used at the table: linens, plates, glasses, and flatware. The utensils required to serve a special

part of the meal are called "services" —tea service, coffee service, dessert service, fruit service, and so on.

Answer given by Dorothea Johnson, an etiquette expert.



HOW MAY I BE OF SERVICE..
WOULD YOU LIKE MORE TEA?