

Steeped in Tea

Chantilly Tea Room & Gift Boutique

A Trifle you say...What is a trifle?

Trifle is a traditional English sweet or dessert. Food historians generally agree that classic English trifles are products of Renaissance times. One of the first recorded recipes for an English deep-dish dessert dates back to 1560. At that time, a trifle was simply a cooked cream flavored with orange flower water or ginger and decorated with preserved fruit. Not until the end of the 18th century did this dessert acquire its now classic layered form.

Though the ingredients used in a trifle can be varied, the sequence of layers is a rule which must be respected. First, one must have a sponge cake layer which has been brushed or soaked in alcohol. Sweet sherry is the most authentic but a non alcoholic choice is an acceptable substitute. This is followed by fruit, fruit compote or preserves then a layer of pastry cream or custard. The final layer can be either a layer of custard or whipping cream. Merging the layers slightly is important so that the flavors and textures contrast. The longer you leave this dessert alone chilling in the refrigerator the better as the distinct notes of sweetness bloom fully over time.

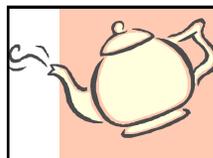
View a trifle recipe on page 4.

Chantilly is now available on Sundays for private parties.

Call for more information.

COUPONS INSIDE!

Don't miss gift and dessert coupons inside this issue.



Join us for a pot of tea.

Tea-Mail Newsletter

Issue 6
Fall 2007

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

Tea Tidbits

DID YOU KNOW THAT...

Caddy Spoons are used to measure tea from the tea caddy and are often fashioned by silversmiths to resemble shells.

Note Spoons are used to skim loose tea leaves from teacups. Holes in the spoon bowl allow the tea to drain through.

Sugar Tongs are used for serving sugar cubes; usually made from silver and are tweezer shaped or scissor handed.

Tea Caddies are designed to hold loose tea leaves. They can be made from wood, porcelain, silver or glass.

Teapoy is a three-legged table designed to hold tea caddies and mixing containers.

Sugar Sifter or Muffineer looks like a giant salt shaker and is filled with sugar or a sugar/cinnamon mixture to sprinkle on hot muffins.

Tea Strainer is designed to fit over a teacup to catch loose tea leaves when tea is poured.

"My dear, if you could give me a cup of tea to clear my muddle of a head I should better understand your affairs."
Charles Dickens

WHAT'S NEW?

TEAPOSY: Blooming Teas

"We invite you to enjoy the uncommon beauty and exquisite taste of teaposo. Premium white tea leaves, natural herbal flowers, and pure intent are hand crafted into delicate blossoms that bloom delightfully for your tea drinking pleasures. Experience a moment, a pause of all thoughts in a journey that begins and ends with the unexpected."

Stop in to see these beautiful teas bloom inside glass tea ware. The Teaposo glassware is dishwasher, stovetop, and microwave safe. Learn more at Chantilly.

HAVE YOU EVER WANTED TO BLEND YOUR OWN TEA? Join us for a tea blending tea party. Chantilly will supply loose leaf tea and a variety of blending components such as lavender, rose buds, sweet orange peel, mallow blossoms and more! Create several tea flavors & take them home to enjoy later. You will learn a bit about which base teas are good for blending, their attributes and how herbal components can add color and flavor to any blend. Reservations Req. \$25.00 per person.

Sat. February 23rd
3:45-5:45pm



"Tea blending is a work of art."

The Tea Companion
By Jane Pettigrew

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!

New Loose Leaf Teas at Chantilly

RED ROOIBOS: Health Benefits

Not only tasty, this red bush tea is good for you too!

Rooibos has no caffeine and is low in tannin. A series of studies have shown that a variety of health problems can be helped by drinking Rooibos tea. These include: easing irritability, headaches, nervous tension and insomnia. By acting as an anti-spasmodic agent stomach cramps can be relieved. Because this tea contains so many minerals it also boosts the immune system. Chantilly now offers several new Rooibos Teas: White Swiss Truffle, Desert Blossom, Rainbow Rooibos & Vanilla Cream.

Other New Tea Flavors

Black Teas: Rose of Venice, Apricot, & Creamy Black Jasmine, Prickly Pear
Oolong Teas: Caramel Crème, Peach, & Roasted Almond Green

Green Teas: Walnut, Green Tea w/ Ginseng, Kyoto Cherry Rose

White Teas: Strawberry & Casablanca Melon

Herbal Teas: Pomegranate

Fruit & Rooibos Teas: Blueberry

Cream, Tutti Frutti, Desert Blossom, Vanilla Cream & White Swiss Truffle

SO MANY TEAS, SO LITTLE TIME.

"Thank God for tea! What would the world do without tea! How did it exist? I am glad I was not born before tea."

William Gladstone

Tea Tasting & Tea Etiquette Classes

TEA TASTING Sample a variety of teas as you enjoy our scrumptious scones and condiments. \$13.39 per person (tax & gratuity incl.) Reservations Req.

Friday Nov. 30th 3:45-5:45pm
Sat. January 12th 3:45-5:45pm

TEA ETIQUETTE

Learn about the customs & courtesies associated with afternoon tea. \$24.95 Duchess Tea incl. (tax & gratuity incl.)
Fri Dec. 7th 3:45-5:45
Sat. Feb. 16th 3:45-5:45pm

Reservations Req.



COUPON

FREE DESSERT

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

Expires 12/31/07

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

THE HOLIDAYS ARE HERE...

HOLIDAY GIFTS!

New Merchandise

*Holiday Items

*Santa Magic—Santa's Magic Watch, Letter To & From Santa, Reindeer Food, Claus-o-meter Compass & Key, & Santa's Postmark Stamp

*FRANZ Hand-painted porcelain

*Little Girl Tea Sets (in baskets)

*Aprons & Linens

*Teapots & Tea Accessories

*Novelty & Character Teapots

*Stationary & Cards

*New Flavors of Loose Leaf Tea

GIFT COUPON!

15% OFF

Any single GIFT item!

Present this coupon upon check-out.

Expires 12/20/07

Limit 1 coupon per customer.

HAPPY HOLIDAYS!



Design a gift that is uniquely hand-selected for that someone special with our gift baskets.

GIFT BASKETS!

New at Chantilly

Gift Baskets for Holiday, Everyday, Birthdays, or Teatime.

Browse through our boutique and select items such as teacups, teapots, loose-leaf tea, tea accessories, mementos, and more and we will put it all together in a beautiful wooden rose basket. Price depends upon chosen items.

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.

Language of Flowers: Choose flowers based upon their meaning to design your own tussie mussie creation.

Sat. March 1st 3:45-5:45pm
\$19.95 (inclusive)

Teacup Exchange Our 3rd Annual! Sat. Dec. 1st 3:45-5:45pm Enjoy our Victorian Tea while unwrapping your new treasure. \$17.31 per person (tax & gratuity incl.) Reservations Req.

"When we reach out to others, they reach out to us. It's a two way street, a street practically lined with balloons and streamers in celebration of the unique bonds of friendship." Luci Swindoll

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. January 19th & Sat. January 26th
3:45-5:45pm

Looking Forward...

Holiday Teas "A Classic Christmas"

Celebrate with us! Live violin music. Res. Req. Price \$29.95 (tax & gratuity incl.) Sat. Dec. 15th 11am or 2pm
Sat. Dec. 22nd 11am or 2pm

A Chocolate Lover's Tea

Indulge your sweet tooth with our divinely chocolately Chocolate Lover's Tea...Sat. Feb. 9th 3-5pm
Price \$24.65 (tax & gratuity incl.)

Storytime with Mrs. Santa Claus

Mrs. Claus will be visiting Chantilly on Wed. Dec. 19th & Thurs. Dec. 20th & Fri. Dec. 21st 3:30-4:30pm to join us for cocoa, cookies and to read us her favorite holiday stories. Res. Req.
\$9.95 per person (ages 4-7)



"Tea...that perfume that one drinks, that connecting hyphen." Natalie C. Barney

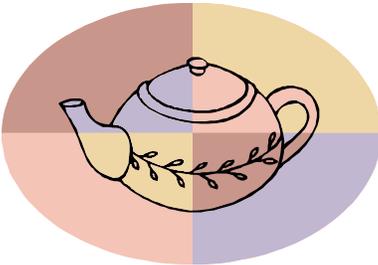
BOW MAKING CLASS
New for the Spring
Day & Time TBA

Chantilly Tea Room will be closed Dec. 25th & 26th and Jan. 1st for the holidays.

Chantilly Tea Room & Gift Boutique

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

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



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

SHERRY TRIFLE

Egg Custard Sauce (recipe follows) 8 Ladyfingers or 1 Victorian Sponge Cake cut into strips

1/2 cup strawberry Jam 1/2 cup sweet sherry 2 cups whipping cream

Fresh strawberries Halved blanched almonds

Egg Custard: 2 cups whole milk, 4 eggs, 2 Tbl. Sugar, 1/2 tsp. vanilla extract

Prepare & chill Egg Custard. Spread all sides of ladyfingers or cake strips with jam. Arrange in bottom of glass serving bowl at least 6 in. deep. Slowly pour sherry evenly over cake. Pour custard over cake; smooth top. Beat cream in a bowl until it holds stiff peaks; spread a layer of cream over custard. Spoon remaining cream over trifle. Decorate with strawberries & almonds. Makes 10-12 servings.

Egg Custard Sauce: Heat milk in a heavy saucepan over low heat until very hot; don't boil. While milk heats, beat eggs, sugar and vanilla in a large bowl. When milk is hot, pour it in a thin stream into egg mixture, stirring constantly. Mix well, then pour back into saucepan. Stir over medium heat until custard thickens enough to coat the back of a metal spoon. Pour into a clean bowl, cover to prevent a skin from forming on surface. Refrigerate until cold.

Visit our website to view our new event & class schedule...our winter schedule is filled with delightful activities.

Tea Time Entertaining...Tea Manners Kids Should Know.

Helpful Tea Etiquette Tips (Taken from Catering to Children)

**Greet your guests at the door, and be sure to introduce them to guests who have already arrived.*

**There should be no loud talking, running around, or boisterous games at a tea party.*

**When seated at the table, place napkin on your lap with it folded in half, having the fold toward your tummy with the top left corner folded down in a triangular shape. Only pat the inside of the fold on your lips when necessary. If you briefly leave the table, place the napkin on your chair. The hostess will not remove your plate, noting that you are to return. When the tea ends, simply place the napkin on the table (DO NOT re-fold it).*

**Never use your own knife or fork to*

dip into butter, jams, and other condiments. Use only serving utensils.

**Do not reach across the table; ask for each item to be passed to you. Never point with a knife, fork, or spoon while talking. Don't forget to say "please" and "thank you."*

**Do not heap food onto plate. Take small bites.*

**The proper way to eat a scone: gently break scone apart with a knife without cutting the scone. Next, place butter, jam, and clotted cream onto the edge of the plate; spread only enough butter, jam, and cream for one bite at a time. (Always spread butter first, jam second, and cream last.)*

**Never place milk, lemon, or sweetening in cup before the tea.*

**Never allow spoon to hit sides of the cup when stirring. Do not leave*

spoon standing in the cup; lay it across right side of saucer.

**Never fill cup to the brim. It is sure to spill.*

**Sip your tea; no slurping.*

**Do not cradle the cup with your fingers.*

**Look down into the cup while drinking*

NEVER extend your pinkie finger while holding your cup.

**Do not talk about foods you dislike during a tea.*

**When finished eating place knife cutting edge toward you; lay fork across plate toward you. This signifies you're done.*

**Always send your hostess a thank-you note.*



"Please pass the sugar for my tea."