

Steeped in Tea

Chantilly Tea Room & Gift Boutique

TEA PROCESSING

To process tea is to prepare it for packing, and ultimately consumption.

Once plucked in the field, the process begins. Black tea is the most processed tea, undergoing either the CTC or orthodox method. CTC (Cut, Tear, Curl): CTC processing method uses machines to literally cut, tear, and curl the withered tea leaves into small, grainy pieces. The leaves are then fired, or dried, to remove the moisture. This method provides quick processing for a high volume of tea leaves, as is commonly used in tea bags.

In the orthodox method of tea manufacture, the tea leaves are also withered, and then rolled, oxidized (also known as fermented), and fired, described as follows: Withering: Freshly harvested tea leaves are spread out onto tables or trays and left to air dry, or "wither." This preserves the leaf by removing most of the moisture. As moisture evaporates from the leaf, it becomes soft and limp in preparation for the next step, rolling. Rolling: Machines break the cells in the withered leaves, which releases the tea leaf's juices and enzymes. This exposes them to the air and enhances oxidation, which is the next step. In the

highest quality tea, this process is done by hand. Oxidation: Also known as fermentation. Oxidation begins during the rolling process as the enzymes and juices of the broken leaves are exposed to air, resulting in a natural chemical process that produces the unique aroma and flavor of the tea. The rolled leaves are spread out in a temperature- and humidity-controlled room where the tea leaf color deepens from green to a reddish-brown, and then to nearly black. Firing: The oxidized tea leaves are fired, or dried, by slowly heating them in a drying chamber. This stops the oxidation process and dehydrates the leaves in preparation for storage. Taken from Tales of a Tea Leaf—The Complete Guide to Tea Cuisine by Jill Yates.

Tea Tidbits

DID YOU KNOW THAT...

Tea Tasting is referred to as "cupping." Trained tea tasters can with one sip, tell what variety will blend well together, where the tea was grown, how much rain fell, and much more. Some of the tea tasting terms used by professional tea tasters include:

Agony of the Tea Leaves—the unfolding of the tea leaves in boiling water.

Aroma—the smell of the tea leaf associated with the tea's flavor.

Body—a liquor with fullness and strength, not thin.

Brisk—tea that has been well-fermented before firing.

Creaming Down—a film from milk that rises to the top of the cup and is considered to be a reaction of tannin

with caffeine.

Full—substantial, colorful and strong tea that isn't bitter.

Nose—aroma of tea.

Sweet—a light infusion.

Thick—full, strong taste in mouth. Thin—an insipid light liquor which lacks any desirable characteristics.

Wiry—leaf appearance of a well-twisted, thin leaf Orthodox leaf.

Tea-Mail Newsletter

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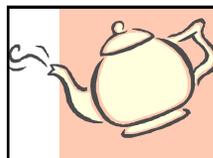
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Chantilly is now available on Sundays for private parties.

Call for more information.

Drop in for daily scone and iced tea or hot tea FREE samples.



Join us for a pot of tea.

"Tea's proper use is to amuse the idle, and relax the studious, and dilute the full meals of those who cannot use exercise, and will not use abstinence.

-Samuel Johnson-

WHAT'S NEW?

Visit Chantilly and see all of our delicate and beautiful linens...

Aprons— white aprons with lace accents as well as fun colored aprons (full and half)

Crochet Table Toppers and Doilies
Tissue Box Covers

Embroidered Tea & Guest Towels (some with teacups on them)

Handkerchiefs (with beautiful embroidered designs)

Bun-warmers & Roll Covers

Lace Gloves (for little and big girls)

Shawls

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!

TEA & CRUMPETS

"Tea and crumpets" is an oft-heard Anglo-ophile's expression. Crumpets are small round breads baked in metal rings on a griddle. (Crumpets are baked on one side until the batter has bubbles "baked in" and then they are baked only briefly on the other side. "English" muffins are baked evenly on both sides.) Pikelets are similar, but their batter is baked without the use of metal rings on a griddle, bake stone, or in a skillet. These breads are akin to a thick pancake, and are not sweet. They are

usually served toasted and buttered, perhaps with jam.

Scones taste like rich baking powder biscuits. Originally they were baked on a cast iron griddle or in a skillet over an open fire.

They were made in medieval England and Wales, although the name is derived from "schonbrot," meaning "fine

bread" or "beautiful bread" in German. They were first made with oats and barley flour formed into rounds, then cut into wedges and cooked.

Taken from Victorian Parlors and Tea Parties by Patricia B. Mitchell.

CHANTILLY SELLS MANY DELICIOUS SCONE FLAVORS—Strawberry, Raspberry, Currant, Pumpkin Spice, Blueberry, Cinnamon, Lemon and more!

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.

Sat. March 22nd 3:45-5:45pm
Sat. May 17th (Black Teas)
3:45-5:45pm

TEA ETIQUETTE

Learn about the customs & courtesies associated with afternoon tea. \$24.95 Duchess Tea incl. (tax & gratuity incl.)

Mother/Daughter Etiquette Class Sat. May 3rd 3-5pm Reservations Req.



INDULGE YOUR SWEET TOOTH!

COUPON

FREE DESSERT—Indulge your sweet tooth with one of our scrumptious desserts...trifles, fudge pecan torte, raspberry crumble & more!

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

Expires 3/31/08

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

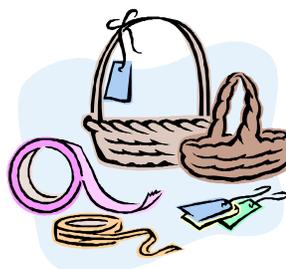
MOTHER'S DAY GIFT IDEAS

STAFF RECOMMENDATIONS

Teapot Post-it Holder
Rambling Rose Apron
Butterfly Handled Teacups
Teacup cards & Notepads
Teacup-shaped Music Box
"Thank You Mom" books
Butterfly Perfume Bottle
Rose Candle Snuffer
Tea Accessories (tea cozies, strainer, servers, drip catchers)

Coming Soon...NEW BOOK...The Ultimate Tea Diet!

The first book to reveal the incredible weight loss potential of tea. The Ultimate Tea Diet explains how tea can help you lose weight & have better overall health.



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. 3:00-5:00pm.

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)

Bow Making Class: Learn how to make basic bows as well as some Victorian types. Dawn Savage will be instructing. Sat. March 8th 3:45-5:45pm. Reservations Req. Price TBA.

"Strange how a teapot can represent at the same time the comfort of solitude and the pleasures of company."
-Author Unknown-

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. March 29 & Sat. April 5th OR
April 16th & Thurs. April 17th
3:45-5:45pm

Looking Forward...

ST. PADDY'S DAY TEA!

May the luck of the Irish be with you as we celebrate St. Patrick's Day with a special tea on Sat. March 15th 3-5pm. Reservations Required. \$24.95 per person (tax & gratuity included).

HAT DECORATING CLASS
Create a beautiful hat to wear or display. Sat. April 12th 3:45-5:45pm
Reservation Req. Price TBA

MOTHER'S DAY
TEA on Mother's Day Sunday! Join us for our divinely delicious & special Mother's Day tea. Sun. May 11th 11am or 2pm sittings. Reservations Req. Price \$29.27 per person (tax & gratuity included).



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

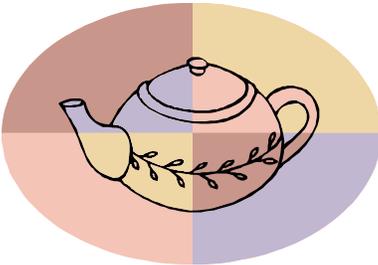
*Don't Miss Our
PRINCESS TEA &
DOLL / TEDDY BEAR
TEA....*

*Coming this summer.
Look for more information
in our next newsletter.*

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 Tues.-Fri. 11-3pm
Sat. 11-4pm Res. Req.



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

CHUNKY OATMEAL MACADAMIA COOKIES

1 (18 1/4 oz.) pkg. yellow cake
1 cup flour
3/4 cup butter, melted
2 eggs
1 tsp. vanilla
1 cup quick oats
1 cup chopped macadamia nuts
1 cup white chocolate baking chips

Preheat oven to 375. Grease baking sheets and set aside. In a large mixing bowl, combine yellow cake mix, flour, melted butter, eggs and vanilla. Beat at low speed for 1 minute. Scrape sides of bowl and increase to medium speed for an additional minute. Dough should be thick. Fold in oats, chopped macadamia nuts and white chocolate baking chips. Drop heaping teaspoonfuls of dough, 2" apart, onto prepared baking sheets. Bake for 12-14 minutes, until edges are golden brown. Let cookies cool on baking sheets before transferring to wire racks.

Taken from America's Best Bed & Breakfast Recipes.

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

MOBILE MANNERS...Courteous cell phone usage.

Etiquette expert Dorothea Johnson explains courteous cell phone usage (excerpts taken from TeaTime Jan./Feb. 2008).

Cell Phone Dos and Don'ts

- *Do keep conversations brief & to the point.
- *Do maintain at least a 10-foot "talk-free" zone from others while using your cell phone.
- *Do remember that your public conversation is not private.
- *Don't talk in elevators, libraries, museums, restaurants, funerals, cemeteries, theaters, dentist's or doctor's waiting rooms, places of worship, auditoriums, or other enclosed public spaces, such as hospitals, emergency rooms or buses.

Respect signs that state, "Cell Phones Use Not Allowed."

- *Don't have emotional conversations in public.
- *Don't use loud & annoying ring tones.
- *Don't "multitask" by making calls while shopping, banking, waiting in line, or conducting other personal business.

Handling Cell Phone Complaints in Public Places

If someone is rudely talking or texting in a public place, such as a restaurant, movie theater, play or concert, do not approach the offender, go directly to the usher, head waiter or manager.

When attending a luncheon, business meeting or other function, set your phone to "vibrate" or use the caller ID feature for screening options. For an emergency call, excuse yourself and move to a private area to talk. A non-emergency call can be returned at a more appropriate time.



Be a diplomat for civility...practice cell phone courtesy.

Ms. Johnson urges us "to build a more humane attitude" in this "me" era that demands immediate access and reclaim civil behavior.