

# Steeped in Tea

Chantilly Tea Room & Gift Boutique

## READING TEA LEAVES

"The art of reading tea leaves is centuries old. While it's highly respected in the East, its popularity was lost in the West with advent of the tea bag. As the use of loose leaf tea increases, so do the opportunities to practice this ancient art. To see what your cup of tea has to say about the future, follow these simple steps:

1. Brew loose leaf tea in a pot and pour; unrestrained, into your cup.
2. Drink all but the last sip, leaving a teaspoon of tea and the leaves in your cup.
3. Swirl the tea and leaves three times counter clockwise.
4. Turn the cup over and place on the saucer. Wait for the tea to drain out.
5. Turn the cup right side up and examine the pattern of the leaves.
6. Leaves near the top deal with the near future, leaves on the bottom of the cup, the distant future. Leaves near the handle are said to relate to the home.
7. The formation of symbols in the leaves is used to tell the future. A few include: Triangle-inheritance, Ladder-promotion, Star-good luck, Ring-marriage, Tree-success, happiness, Cow-prosperity, Dog-good friend, Cat-treachery, and Umbrella-shelter.

Note: This article is presented for educational purposes only and is not practiced by Chantilly.

Taken from Tales of a Tea Leaf by Jill Yates (2005, Square One Publishers).

Chantilly is now available on Sundays for private parties.

Call for more information.

NOW OFFERED...Dress-Up Mad Hatter Tea Party. Have a tea & play dress-up with hats, boas, tiaras, jewelry, ties and top hats. \$16.95 (plus tax & tip) per child for parties up to 12-15 children.



Tea-Mail Newsletter

Issue 8  
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## Tea Tidbits

DID YOU KNOW THAT...

The New York Times News Science in 2007 printed a list of "The Benefits of Tea" that detailed the results of studies presented at the Fourth International Scientific Symposium of Tea and Human Health. The list included these results.

- \*Reduce the risk of heart disease and stroke.
- \*Lower your cholesterol.
- \*Repair smoking-related DNA damage.
- \*Prevent colon, rectal, pancreatic, stomach, prostate and oral cancers.
- \*Lower your risk of developing kidney stones.
- \*Speed up metabolism.
- \*Decrease body weight and fat.

- \*Control blood sugar.
- \*Lower the risk of osteoporosis.
- Other studies, conducted only on animals, showed that tea may be able to:
  - \*Prevent and repair damage to brain cells.
  - \*Delay cognitive decline seen in Parkinson's & Alzheimer's.
  - \*Create a calmer state of mind.

"Teatime is, by its very nature, a combination of small luxuries arranged in social symmetry. And although tea for one is certainly a fine thing, the addition of a circle of dear friends to share it with ensures the whole is larger than its parts."  
Author Unknown

# WHAT'S NEW In Our Boutique?

## CLOTTED CREAM FUDGE

Homemade to a traditional Scottish recipe, this fudge is almost caramel-like with a rich sweetness.

## CLOTTED CREAM MIX

A "just add sour cream" scone & muffin topper mix. Simply Scrumptious!

## WILD HUCKLEBERRY JAM

Handpicked huckleberries makes this jam divine to spread on scones or crumpets.

## ICEWINE TEA

A Canadian tea that joins premium black tea with Vidal or Riesling grapes & natural flavoring.

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. \$28.00 per person.

Sat. Nov. 8th  
3:45-5:45pm



"Tea blending is a work of art."

The Tea Companion  
By Jane Pettigrew

## BRIDAL SHOWER TEA

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!

# How Constant Comment Tea Was Named

Author Jill Yates explains how Constant Comment got its name in her book Tales of a Tea Leaf (2005, Square One Publishers).

"In the 1940s, Ruth Bigelow was a woman ahead of her time. A generation before women demanded equal rights, at a time when many thought a women's place was in the home, Ruth Bigelow was busy building one of America's most successful tea companies. Pursuing her idea of the perfect cup of tea, Ruth was searching for a better blend when she found an old colonial recipe

with orange peels and spices. Working in her New York kitchen, she created a tea that generated "constant comment," thus the name for her signature tea, Constant Comment. By 1945, Ruth was packaging and shipping her tea and by 1950, she opened Bigelow's first factory in Connecticut.

In 1958, she bought Bigelow's

first tea bag machine. Sixty years later, R.C. Bigelow, Inc. is run by Ruth's son, David, and is one of the few remaining family-run tea companies. Offering a wide variety of teas, Bigelow has manufacturing and distrib-

uting facilities in Connecticut, Idaho, Kentucky, and claims to sell over a billion cups of tea per year."

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. \$14.35 per person (tax & gratuity incl.) Reservations Req.

Sat. August 30th  
3:45-5:45pm  
Sat. October 18th  
3:45-5:45pm

## TEA ETIQUETTE

Learn about the customs & courtesies associated with afternoon tea. \$26.12 Duchess Tea incl. (tax & gratuity incl.)

Sat. August 2nd  
3:45-5:45pm



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 7/31/08

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

# DOLL & DRESS-UP TEAS...Even a Ribbon Roses Class

## Doll & Teddy Bear Tea

Come & enjoy a tea party with your favorite doll or teddy bear. For all ages. \$23.02 per person (tax & gratuity incl.) Reservations Req. Sat. June 14th 2:30-4:30pm

## Pretty Princess Tea

Enjoy delicious treats while you meet Chantilly's own Tea Princess. Some dress-up items will be provided, but please have your pretty princess come as regally garmented as you would like. \$21.95 per person (tax & gratuity incl.) Reservations Req. Sat. July 12th 2:30-4pm

## Alice in Wonderland Tea

Join us for a mad hatty tea on Sat. Oct. 25th 2:30-4pm. Come dressed up and decorate your own funky paper hat to wear while eating treats. Price TBA.

## Ribbon Roses Class

Learn the basics of creating roses out of ribbon.

\$15.95 per person.

## Ribbon Roses I

Thurs. July 17th 3-5pm

Sat. Aug. 23rd 3:45-5:45

## Ribbon Roses II

Sat. Nov. 1st 3:45-5:45



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

Stitch & Scones: Bring your stitching project—join us for scones, tea & fun conversation. 2nd & 4th Tues. every mos. 3-5:00pm.

Teacup Wreath Class: Use teacups, ribbons, ivy & silk flowers to enhance a wreath. Take your creation home.

\$29.59. Sat. June 28th 3:45-5:45pm

Tussie Mussie Class: Choose flowers based upon their meaning to design your own tussie mussie creation.

Fri. Dec. 12th 3-5pm \$20.32 each.

Bow Making Class: Add a lovely finishing touch to your projects...for a wreath, tussie mussie, curtain tie backs, chair sash, gift bows, hats and more. Wed. Oct. 22nd 3:00-5:00pm. Reservations Req. \$15.95 per person.

"Everyone needs beauty as well as bread, places to play in and pray in, where nature may heal and cheer and give strength to body and soul alike" (John Muir)

**AWESOME CLASS!** Broken China Mosaic Frame Class: Create a beautiful & unique broken china mosaic frame.

All supplies & iced tea included in cost. Class will be held on 2 consecutive days. \$33.95 per person is total for both days. Reservations Required.

Wednesday Nov. 5th & Thursday  
Nov. 6th  
3-5pm

## Looking Forward...

### **HAT DECORATING CLASS**

Learn how to enhance hats, whether for a tea party, a stroll through the garden or to decorate a wall.

Date and Price TBA.

**TEACUP EXCHANGE** Sat. Dec. 6th 3:45-5:45pm. \$17.63 per person (tax & gratuity incl.) Reservations Req.

### **HOLIDAY TEA**

Sat. Dec. 13th 11am or 2pm

Sat. Dec. 20th 11am or 2pm

### **STORYTIME WITH MRS. CLAUS**

Mrs. Claus will be visiting Chantilly to join us for cocoa, cookies and to read us her favorite holiday stories. Reservations Req. \$10.50 per person.

Fri. Dec. 19th 3:30-4:30pm

Tues. Dec. 23rd 3:30-4:30pm



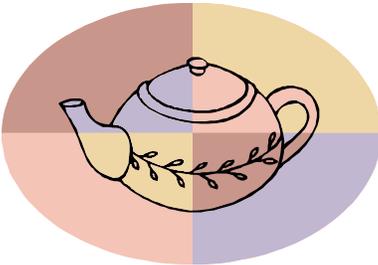
"Tea...that perfume that one drinks, that connecting hyphen." Natalie C. Barney

**Sugar Egg Decorating!**  
Join us and learn how to make & decorate sugar eggs. Date & Price TBA.

## 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!

### CUSTARD with GREEN TEA

- 1 cup low-fat or whole milk
- 1/4 cup granulated sugar
- 2 extra-large eggs
- 2 tsp. green tea powder
- 1 tsp. vanilla extract

Preheat oven to 350 degrees. Spray three 6-oz. custard pans with nonstick cooking spray, and set aside. Heat milk and sugar in saucepan over low heat until sugar dissolves, 5-7 minutes. Meanwhile, whisk eggs with green tea powder and vanilla. Pour milk-sugar mixture into egg mixture, and stir until well combined. Pour into custard cups. Place cups in large baking pan and fill partially with water. Bake about 30 minutes, or until firm. Remove, and serve warm or chilled. Serves 3.

FOR GREEN TEA POWDER: Grind up tea leaves from 3-4 bags of green tea in a well-cleaned coffee grinder.

Taken from Wildoats.com January/February 2007 by Mary Margaret Chappell

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

## TEA PARTY ETIQUETTE

*"Traditionally, those serving tea (or any other liquid) do so from the right, while holding the teapot in their right hand. Those being served hold the teacup in their left hand. In the interest of comfort, adjustments may be made for those who are left-handed.*

*\*At a table for four or two—and in most circumstances—servers should place three-tiered trays in the center of the table. Plates are removed and passed from one guest to the next in this order: savories, scones, and sweets.*

*\*When leaving the table for a brief period, the napkin is placed on the seat of the chair. At the end of the tea service, the napkin is neatly*

*folded and placed on the table.*

*\*Scones should be eaten in bite-sized pieces. If cream or jam is desired, add to each piece as it is eaten.*

*\*A knife and a fork are customarily used with open-faced sandwiches as well as cakes with icing.*

*\*Milk is always added after the tea is poured. Those who do not follow this rule may be labeled with a rather unfortunate moniker: MF (Milk-In-First person).*

*\*To avoid staining one's teacup, blot lipstick before going to the table or wear a light gloss only.*

*\*Inviting topics of conversation at teatime include the theatre, movies, art, literature, and travel. Topics that are verboten include health or illness, foods that are disliked, and politics.*

*Taken from  
TeaTime  
Magazine  
March/April  
2006.*



"How was the symphony concert last night?"