

Steeped in Tea

Chantilly Tea Room & Gift Boutique

Tea Do's & Tea Don'ts

Tea Do's

- *Purchase high-quality, fresh smelling teas in small containers.
 - *Use tea quickly for best flavor.
- *Store tea in an airtight container in a cool cabinet. Air, heat, and light will reduce flavor and cause tea to go "stale."
- *Use extra tea in infusions and only diluted if necessary. Weak tea will not produce the desired flavor in your recipe and should be discarded.
- *Experiment with shorter and longer steeping times to determine optimum steeping time for your favorite teas.
- *Use good-quality bottled or filtered water. Infusions taste best without chlorine and other chemicals added by water treatment facilities.

Tea Don'ts

- *Don't store tea on kitchen counter. It will pick up flavors and smells from other cooking.
- *Don't pour the infusion before it is ready. Steep tea for the designated time for fullest taste. Pouring too soon will result in weak flavored tea.
- *Don't oversteep. Use a timer and decant promptly. Over-steeping generally results in a bitter taste.
- *Don't pre-grind and store tea. Ground tea loses flavor quickly.

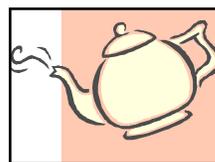
Taken from Tea Experience Digest Winter 2006.

Chantilly is available on
Sundays for private parties.

Call for more information.

NOW OFFERED...
Continental Chantilly
Cream Tea

For morning meetings or
get-togethers (Bible Studies,
Reading Clubs,...) Served
from 9-10:30am. By reservation.
\$10.99 per person
(plus tax & gratuity).



Join us for a
pot of tea.

Tea Tidbits

DID YOU KNOW THAT...

- *A pound of tea yields about 200 cups.
- *Stored properly, your black and oolong teas will keep their character for well over a year. Green teas should be served within 6-12 months as they lose their quality faster.
- *The best container in which to store tea should be airtight, odorless, and functional with sturdy rubber-trimmed lids that seal tightly.
- *Use a good quality water to make your tea, preferably a filtered water. Distilled water is not recommended as it does not

contain the minerals essential to enhance the flavor of tea and the infusion may end up tasting flat.

Tea-Mail Newsletter

Issue 9
Fall 2008

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Filled by the Cuppa'

There are many reasons why we take tea.

But I must say that
Toasting one's object of affection must certainly be the most delighting.

A wink, a nod, a smile, all are appropriate and admirable dalliances at tea.

So lift up your cuppa'.
Tilt it slightly toward your target. Look your love square in the eye,
Raise your brow slightly and Smile a secret invitation.

Then wait for the knowing and glowing response that only you can see. Then both you and your love will say, "Oh what fulfillment comes from tea!"

By Earlene Grey

WHAT'S NEW In Our Boutique?

New Teas Being Introduced October.... flavors include Chocolate Orange and Strawberry Apricot.

NEW BOUTIQUE ITEM

"Eat Your Peas" a delightful card & gift book collection that warm the heart and tickle a smile...at the heart of these items is a "drop-everything promise to be there for someone special—mother, sister, daughter, or girlfriend.

Come & Check Out This Joyful Line!

HAVE YOU EVER WANTED TO BLEND YOUR OWN TEA? Join us for a tea blending 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 (plus tax & tip).

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!

Test Your Tea Knowledge

1. What is the botanical name of the plant from which we make tea?

A) Camellia sasanqua, B) Camellia japonica, C) Camellia sinensis, or D) Camellia indonesia

2. Which one of the following teas gets its flavor from being smoked over a pine fire?

A) Keemun, B) Pu-erh, C) Assam, or D) Lapsang Souchong

3) Which one of the following countries was introduced to tea drinking later than all the others?

A) Portugal, B) England, C) Holland, or D) Spain

4) Which of these Japanese teas contains toasted rice and popcorn? A) Sencha, B) Genmaicha, C) Bancha, or D) Hojicha

5) Where in the United States is there a working tea plantation?

A) Boston, Massachusetts, B) Lahaina, Hawaii, C) Charleston, South Carolina, or D) La Jolla, California

Answers

1) C, 2) D, 3) B,
4) B, and 5) C

Cha-no-yu —Most often translated as "hot water for tea," it refers to the formal ritualized Japanese tea

Taken from Tea Experience Digest Winter 2005.

Tea Tasting , Tea Etiquette Classes & Our Teacup Exchange

Tea Tasting Sample a variety of teas as you enjoy our scrumptious scones and condiments. \$14.35 per person (tax & gratuity included). Reservations Req. **Sat. October 18th 3:45-5:45pm**

Tea Etiquette Learn about the customs & courtesies (even some "tea faux pas") associated with the ceremony of tea time. Includes our Duchess Afternoon Tea. \$26.12 (tax & gratuity included). Res. Req. **Sat. Nov. 15th 3:45-5:45pm**

Teacup Exchange

What could be better than having a teacup exchange with other china/tea lover? Please bring a bone china or fine china teacup prettily wrapped in a gift bag. Enjoy our Victorian Tea & leave with a new collectable teacup. \$17.63 (tax & tip included). Res. Req. Sat. Dec. 6th 3:45-5:45pm



SAVE ON SELECTED ITEMS THROUGH OCTOBER.

COUPON

Chantilly Celebrates 6 Years!

Bring this coupon in to receive an extra 10% off on already marked down items in our boutique.

Expires 10/31/08

(Sale Items Only)

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

NOW OFFERED...

Mad Hatter Dress-up Tea Party

Have tea & play dress-up with hats, boas, tiaras, ties, and jewelry.

\$17.35 per child (plus tax & gratuity). Up to 15 children. Recommended for ages 5 and up.

Mad Hatter Painters' Tea Party

Decorate a keepsake teacup with porcelain markers and then enjoy a tea party while sipping out of your special cup. \$19.95 per child (plus tax & gratuity). Recommended for ages 5 and up.

Alice in Wonderland Tea

Join us for a mad "hatty" tea party on Sat. Oct. 25th 2:30-4pm. Come dressed up and decorate your own funky paper hat to wear while eating treats. \$23.42 per person (tax & gratuity included).

Ribbon Roses Class II

Learn the basics of creating roses out of ribbon. \$15.95 per person (plus tax & tip).

Ribbon Roses II

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



Join us for our 1st Alice in Wonderland Tea... Saturday October 25th.

GIFT BASKETS!

Chantilly offers 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.

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

Fri. Dec. 12th 3-5pm \$20.32 per person (tax & gratuity included).

Reading Club: Meets the second Thurs. of every month 3-4:40pm. Call for info.

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 (plus tax & gratuity).

"There are those who love to get dirty and fix things. They drink coffee at dawn, beer after work. And those who stay clean, just appreciate things. At breakfast they have milk and juice at night. There are those who do both, they drink tea."

Gary Snyder

AWESOME CLASS! Back by Popular Demand...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.

Wed. Nov. 5th & Thurs. Nov. 6th
3-5pm
Great for Holiday Gifts!

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 TBA. \$25.13 (tax & tip included).

HOLIDAY TEA

Enjoy a "Classic Victorian Christmas" menu. Price TBA.

Sat. Dec. 13th 11am or 2pm

Sat. Dec. 20th 11am or 2pm

STORYTIME WITH MRS. CLAUS

Mrs. Claus returns to Chantilly to join us for cocoa, cookies and to read us her favorite holiday stories. Res. Req. \$10.50 per person (plus tax & tip).

Fri. Dec. 19th 3:30-4:30pm & Tues. Dec. 23 3:30-4:30pm



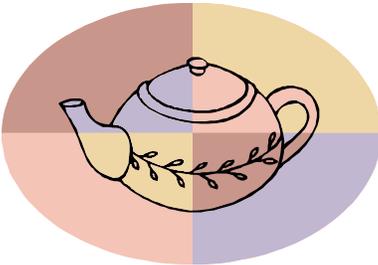
"Tea does our fancy aid, Repress those vapours which the head invade And keeps that palace of the soul serene." Edmund Walker

Sugar Egg Decorating!
Join us and learn how to make & decorate sugar eggs. Date & Price TBA (Sometime in late February).

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



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

CREAM CHEESE WITH BACON TEA SANDWICHES

1 loaf thinly sliced white bread

3 green onions, chopped

12 oz. whipped cream cheese

3 oz. real bacon bits

1 tablespoon dried lemon thyme or regular thyme

1 bunch watercress, chopped (optional)

In a bowl, mix bacon bits, onion, thyme and cream cheese. Add optional watercress. Put a layer (about 1 tablespoon) of mixture on bread and top with another slice. Trim crust and cut into 2 or 4 triangles or rectangles, or use a cookie cutter to create interesting shapes. Sprinkle with paprika before serving.

Taken from Romantic Homes April 2005 Issue.

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

CHOOSING THE RIGHT TEAPOT (By Linda Ashley Leamer, taken from TeaTime Gazette Fall 2005)

“When choosing a teapot, pay special attention to the spout. The top of the spout should come up to the same level as the top of the pot so the pot can be filled without tea running out. Also look at the spout opening. More elongated ones (i.e. with oval versus round openings) are less likely to drip.

Pots with small holes in the lid are said to pour better as they let air into the pot. However, one expert feels that the holes only make a difference when the pot is really full or if the lid is particularly tight fitting. Lids with a small protrusion to hold them in place are more secure, and those with larger knobs on top are less likely to be dropped.

Older teapots have a strainer inside the spout made by holes pierced in the body of the pot where it meets the spout. Newer pots are made to be used with tea bags and have a large opening to the spout.

Check the handle to see if it is well balanced and comfortable. Be sure your knuckles clear the hot pot and that steam from the spout will not burn the hand that steadies the lid while pouring.

A Brown Betty teapot is found in nearly every British and Irish home, and there is a good reason—it is the best pot for everyday use. The dark brown or

black color does not show any staining; and its round, pot-bellied shape causes the leaves to be gently swirled around as water is poured onto the leaves.

Round pots are easiest to clean out. When selecting one, run your fingers up the inside of the pot. Avoid

pots with a prominent ridge on the inside of the opening as the wet leaves will catch there when you try to scoop them out.”



Plain Brown Betty teapots are still a favorite with tea lovers.