New White Teas from Colombia!

Over 300 varieties of teas & tisanes. Wholesale & retail sales.
Hundreds of tea accessories & specialty foods.
Please visit our web site or call for a free catalog.

800-282-8327  www.svtea.com
info@svtea.com • 3 Quarry Rd, Brookfield, CT 06804

Photo courtesy of Bitaco Unique Colombian Tea
Welcome Back
DOWNTON
ABBEY

Pink Tea Party for a Great Cause
Page 32

Rosy
Apple-Pecan
Tartlets
Page 30

88 AUTUMN-INSPIRED
Entertaining Tips & Recipes
From the cool, rainy climate of Northern Ireland to the benign sunshine of Tasmania, *Camellia sinensis* is now cultivated in more than 65 countries around the globe. Jane Pettigrew's exploration of tea farming and manufacture reveals the care and dedication of all those who nurture this remarkable plant to offer us an infinite choice of wonderful teas.

ORDER YOUR COPY TODAY!
“Autumn is a second spring when every leaf is a flower.”
—Albert Camus
Embellishments

13 Necessary Things: “Chari-teas” We Love
Tea things that support good causes

15 Our Favorites: Oolong Teas
Best-loved infusions

19 Treasured Teapot: Autumn’s Golden Light
James Sadler and Sons Ltd.’s 7787

Indulgences

21 Autumn Splendor
A tea party that embodies the season

31 Gluten-free Scone: Savory Goodness
Bacon and butternut

32 Think Pink Tea
For Breast Cancer Awareness Month

39 Afternoon Tea & a Movie
To welcome back Downton Abbey

Infusions

17 The Perfect Cup: Waiter, I Smell Grass in My Teacup!
Tea quality concerns over the years

49 The Epicurean Delights of Downton Abbey
A preview of the official cookbook

51 The Tea Experience: Taking Tea in Bengaluru
The best indulgent and stylish afternoon teas in Southern India

55 Kiran’s
East meets west for afternoon tea in Houston, Texas

57 The Tea Diaries: Finding Tea Love in the Coffee Capital of the Country
Ode to Seattle’s MarketSpice

58 Tea for Two
A new exhibition in Savannah, Georgia

59 Collector’s Corner: Linens for Tea
A collector’s passion to set a pretty table

Departments

7 Come for Tea
A note from the editor

9 Dear TeaTime
Letters from readers

11 Tea Events Calendar
Events in September and October

63 Resources for Readers
Essential information

65 Advertisers’ Index
A guide to supporting companies

65 Recipe Index
Helpful directory of featured

ON THE COVER
Welcome autumn with the rich hues of favorite vintage teawares.
Photography by Jim Bathie
Food Styling by Jade Sinacori
Styling by Courtni Bodiford
For tea devotees, there is no better way to mark the holiday season than with festive tea parties. This collection of 10 beautiful, yet varied, table settings, accompanied by more than 90 delectable recipes for scones, savories, and sweets, will inspire anyone who is planning a Christmastime celebration. Tea pairings, along with a tea-steeping guide, make it simple to select and perfectly prepare a pot of tea to serve along with the array of tempting treats in this 136-page book.

from the editors of TeaTime magazine

Celebrating the holiday with afternoon tea

Christmas TEATIME

3 EASY WAYS TO ORDER

Hoffman Media Store
P.O. Box 8510 • Big Sandy, TX 75755
800-361-8059  HOFFMANMEDIASTORE.COM/CHRISTMASTEA

CODE: ATCB19

20% OFF

BETT BATH & BEYOND

Take 20% off one single item. Present this coupon.

Coupon Expires 11/11/19

ONE SINGLE ITEM ONLINE OR IN-STORE.

Learn how at bedbathandbeyond.com/myoffers

come for tea

The cool, crisp afternoons of autumn beckon us to teatime. As verdant leaves turn golden hues for a perfect backdrop, nature yields a plethora of pumpkins, squashes, and gourds to embellish tables and sideboards and to feature in bite-size morsels, both savory and sweet. Our “Autumn Splendor” afternoon tea highlights the sights and tastes of this glorious season, beginning on page 21.

October need not only be associated with harvest and Halloween, however. Let the various shades of orange give way to pinks of all kinds in an elegant teatime to benefit breast cancer research and prevention. The décor, fare, and tea pairings of our “Think Pink Tea” are sure to delight and uplift those who have been affected by this dreaded disease.

I know that lovers of the Downton Abbey series are abuzz with anticipation for the release of its full-length film to cinemas in September. Why not welcome the period drama back with teatime for a few like-minded friends before or after watching the movie together? Our afternoon tea that begins on page 39 is a perfect blending of English and American traditions. And don’t miss associate editor Britt Stafford’s interview on page 49 with the author of The Official Downton Abbey Cookbook, Dr. Annie Gray, who gives us a sneak peek at it in advance of its own September release. She generously has allowed us to include a recipe for Orange Layer Cake along with the article.

During the era of Downton Abbey, much of the tea the British drank came from India. TeaTime’s London-based contributing editor, Jane Pettigrew, recently traveled to India’s southern region and partook of exquisite tea and delectables at many luxury hotels. She enlightens us on some of her favorites in the city of Bengaluru in this issue’s Tea Experience (page 51). But if you’re looking for a comparable experience Stateside, you’ll undoubtedly enjoy the article about Kiran’s in Houston, Texas (page 55). I had the privilege of having tea there when I attended a tea festival in the area a few years ago.

This fall, I’ll be traveling to Chicago, Illinois, to participate in the Windy City’s first-ever tea festival. I’ll be leading a tea tasting as well as speaking at the event’s afternoon tea. I hope to see you there November 1–3!

May all your teatime be special!

Mark Your Calendar!

**Midwest Tea Festival**
September 7–8, 2019
Ararat Shrine Auditorium
Kansas City, Missouri
midwestteafest.com

**Pennsylvania Tea Festival**
September 27–28, 2019
The Rosemary House
Mechanicsburg, Pennsylvania
teaestpa.com

**Northwest Tea Festival**
September 28–29, 2019
Seattle Center Exhibition Hall
Seattle, Washington
nwteafestival.com

**Chicago International Tea Festival**
November 1–3, 2019
Holiday Inn River Plaza–River North
Chicago, Illinois
citfest.com
A sterling alligator bangle

Add a touch of whimsy to your wrist with our stylish alligator bangle. Made in Italy of fine sterling silver with exceptional attention to detail. Sparkling emerald eyes further enhance its appeal.

$149
Plus Free Shipping

Sterling Silver Alligator Bangle from Italy
Bypass style graduates from ¼" to 1". Hinged. 7½" length.
Also available in gold over silver. Item #888367 $175
Shown larger for detail.

Ross-Simons Item #781775
To receive this special offer, use offer code: SPLASH160
1.800.556.7376 or visit ross-simons.com/splash

In collaboration with the Italian Trade Agency, the Ministry of Economic Development and Confindustria-Federorafi
Taking Tea in Portland

“I really enjoyed the article ‘The Tea Experience: Tea Treasures of Portland.’ It was fun reading about the places to experience tea in my hometown. Thank you for sharing!”
MOLLY MOSTUL–KEYS SCHAEFER via Facebook

“Thank you for the article on tea treasures of Portland, Oregon. Since you said you’d be returning to PDX to visit Emma, be sure on your next visit to check out Lovejoy’s Tea Room, 3286 NE Killingsworth Street. It’s delightful!”
DEBBIE GARDINER Portland, Oregon

“Thank you for the mention of Tea Fest PDX! It was fun to see Portland tea venues in the magazine.”
MARI LYNN MILLER via e-mail

Love for TeaTime

“TeaTime is an extraordinary magazine. Not only are the recipes terrific and the photography, particularly the pictures of the china, gorgeous, but also the information about tea experiences is truly helpful.”
SALLYANN CORTESE Sewickley, Pennsylvania

“Whenever life is stressful, I can read the recipes in your magazine and just relax. I may not make all of them, but it is lovely to imagine a world where my baking/cooking skills are up to the task! Thank you!”
@BETHNYC via Twitter

“TeaTime magazine is the most exciting mail I get, and I break into a huge grin every time I receive an issue!”
@MOMMANIMS via Instagram

“Very awesome magazine. The stories are interesting, and recipes are so appetizing.”
JOYCE KRUGER via Facebook

Your Comments, Please

We truly enjoy hearing from our readers. Connect with us on Facebook, or write to us at teatime@hoffmanmedia.com or at Dear TeaTime, TeaTime Magazine, 1900 International Park Drive, Suite 50, Birmingham, AL 35243. Your comments might be printed in an upcoming issue.
Cranberry Jelly–Filled Spice Donuts
Recipe from the TeaTime Test Kitchens
Makes approximately 14

2 to 2¼ cups all-purpose flour, divided
3 tablespoons plus 1 teaspoon granulated sugar, divided
1 (0.25-ounce) package active dry yeast
½ teaspoon salt
½ teaspoon ground cinnamon
¼ teaspoon ground ginger
½ cup whole milk
4 tablespoons unsalted butter, cubed and softened
1 large egg
1 large egg yolk
¾ teaspoon vanilla extract
1 (9-ounce) jar cranberry jelly
Canola oil, for frying

Garnish: granulated sugar

- In the bowl of a stand mixer fitted with paddle attachment, mix together 1 cup flour, 3 tablespoons sugar, yeast, salt, cinnamon, and ginger at medium speed.
- In a saucepan, combine milk and butter over medium heat until a thermometer registers 120° to 130°. Add to flour mixture; beat at medium speed for 2 minutes. Add egg, yolk, and vanilla extract; beat at medium-high speed for 2 minutes. With mixer at low speed, gradually add 1 cup flour, beating just until combined. Switch to dough hook attachment. Beat at medium speed for 6 to 8 minutes, adding remaining ¼ cup flour, 1 tablespoon at a time, until a soft, smooth, elastic dough forms.
- Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm (75°), draft-free place until doubled in size, 40 to 60 minutes. Punch down dough.
- Line a baking sheet with parchment paper.
- On a lightly floured surface, roll dough to a ⅜-inch thickness. Using a 2-inch round cutter, cut rounds from dough (do not twist), and place 1 inch apart on prepared baking sheet. Cover and let rise in a warm (75°), draft-free place until almost doubled in size, 20 to 40 minutes.
- Place jelly in a piping bag fitted with a small round tip. Set aside.
- Fill a medium Dutch oven with 2 inches of oil; heat over medium heat until a thermometer registers 350°. Working in batches, fry donuts until golden brown, 30 to 60 seconds per side. Using a slotted spoon, remove donuts and let drain on paper towels. Let cool for 1 minute before rolling donuts in additional sugar to garnish, if desired.
- Using a small sharp knife, carefully create a small opening and pocket in side of each donut. Pipe jelly into opening.

ABOUT THE BOOK: It is a truth universally acknowledged—cops and donuts go together. Exhibit A: Deputy Donut Café, owned and operated by Emily Westhill and her father-in-law, the retired police chief of Fallingbrook, Wisconsin. Named after Emily’s adored and adorable tabby, the donut shop is a favorite among cops, firemen, and EMTs, as well as tourists and townspeople. So when Fallingbrook needs donuts for their community picnic, Emily’s shop gets deputized, and she has a huge jelly-filled donut order to prepare. Of course, when a twisted killer finds another use for Emily’s sweets, she finds herself in an entirely different kind of sticky situation!
A Spooky Tea Time
10:30 a.m.
Anna Marie’s Tea Shop
Liberty, Missouri
Autumn is a gorgeous time of year. 
It’s a soul-resting time that begs us to slow down, enjoy time with loved ones, sip on pumpkin tea, and revive in the freshly falling leaves. In addition, it’s a great opportunity to partake in the costumed fun leading up to Halloween. Come enjoy a lighthearted tea party at Anna Marie’s Tea Shop, donned in your favorite mask or dressed in your best disguise, for $28 per person. To reserve your spot and learn more, visit annateashop.com.

Downton Abbey Returns
2:30 p.m.
Lady Bedford’s Tea Parlour
Pinehurst, North Carolina
Join fellow Downton Abbey fans at Lady Bedford’s for a royal afternoon tea to honor the highly anticipated film. Discuss your favorite dramatic moments and humorous lines from the beloved BBC television series with speaker Helen VonSalzen and savor delectable fare along with appropriate tea pairings. This event costs $40 per guest. Reservations with pre-payment are required and can be made by calling 910-255-0100. For more information, visit ladybedfords.com.

Downton Abbey Weekend
11:00 a.m. to 4:00 p.m.
English Rose Tea Room
Carefree, Arizona
In celebration of the arrival of the Dowager and her family to the big screen, the English Rose Tea Room is proud of host a festive Downton Abbey weekend. Dress in your favorite costume from the series and come enjoy trivia, photo opportunities, afternoon tea, and a goody bag for $60 per person. Prizes will be awarded to the best-dressed attendees. For reservations, call 480-488-4812 and mention Downton when making your reservation. For more information, visit carefreetea.com.

Pennsylvania Tea Festival
10:30 a.m. to 5:00 p.m.
The Rosemary House and Sweet Remembrances Tea Room
Mechanicsburg, Pennsylvania
Be sure to block off your calendar for a weekend dedicated to tea at this Central Pennsylvania festival that will feature lectures, guided tea tastings, tea samplings, vendors, and live music. Held in the herb gardens of The Rosemary House (rain or shine), this event will provide novices and connoisseurs opportunities to expand and enhance their knowledge of the beloved beverage and the culture surrounding it. This two-day event costs $12 per person per day. To purchase tickets or to learn more, visit teafestpa.com.

Afternoon Tea and Evensong
3:00 to 4:30 p.m.
Trinity Church
Princeton, New Jersey
October is the perfect time to enjoy a traditional English Tea featuring an unbeatable combination of tea and choral music. There will be freshly baked savories, sweets, and traditional scones with clotted cream, along with specially blended tea for the event. Guests will be transported to an elegant era as they are served by formally garbed waitstaff. The event is followed by an evensong performance by the Trinity Church Choir. This fundraising event for the choir costs $35 per person, and reservations can be made by calling 609-924-4807.

Murder at the Grand Gatsby Speakeasy Dinner Tea
Seatings from 4:00 to 7:00 p.m.
The Tilted Teacup
Brooksville, Florida
Brace yourself for an evening of murder, intrigue, costumes, and a filling high tea at the Tilted Teacup. Each guest will take on a role in this murder mystery teatime, and it’s up to you to figure out who is the killer, while also enjoying a sumptuous meal accompanied with delicious tea pairings. This event costs $45 per person. Reservations can be made by calling 352-593-4111. For more information, visit thetiltedteacuptearoom.com.

A Spooky Tea Time
10:30 a.m.
Anna Marie’s Tea Shop
Liberty, Missouri
Autumn is a gorgeous time of year. It’s a soul-resting time that begs us to slow down, enjoy time with loved ones, sip on pumpkin tea, and revive in the freshly falling leaves. In addition, it’s a great opportunity to partake in the costumed fun leading up to Halloween. Come enjoy a lighthearted tea party at Anna Marie’s Tea Shop, donned in your favorite mask or dressed in your best disguise, for $28 per person. To reserve your spot and learn more, visit annateashop.com.

Tell us!

If you would like to publicize a tea event in your area, please send details and information at least four months before the event date to teatime@hoffmanmedia.com or to Tea Events Calendar, TeaTime Magazine, 1900 International Park Drive, Suite 50, Birmingham, AL 35243. Your event could be included in a future issue.
Chicago International
Tea Festival
Travel The World In A Cup Of Tea!
November 1-3, 2019
HOLIDAY INN CHICAGO MART PLAZA RIVER NORTH
350 West Mart Center Drive, Chicago, IL 60654

November 1, 2019, 8AM-6PM
November 2-3, 2019, 9AM-4PM
Tickets start at $25
www.citfest.com

www.facebook.com/chicagoteafest/
Sponsored in part by Tea Gschwendner™
“Chari-teas” We Love
Support good causes of all kinds with these philanthropic tea finds

Text by Katherine Cloninger

Artful Brews
Sip smooth organic green tea and aromatic rooibos from small-scale farms in Kenya. Ajiri means “to employ” in Swahili, and each box’s beautiful labels are crafted by African women using dried banana leaves. All of the profits from sales of Ajiri Tea are donated to the Ajiri Foundation to pay school fees for orphans in western Kenya. ($9; ajiritea.com or 610-982-5075)

Cups for a Cause
Brew favorite blends and keep them warm with this 4-cup teapot and lined linen cozy, and pair them with an embroidered tea towel. My Cup of Tea, a Memphis-based tea company, exists to help transform the lives of local women in poverty and assist them in finding purpose. ($30 for tea cozy with teapot and $17 for tea towel; shopmycupoftea.com or 901-614-9769)

Benevolent Fare
Savor Rose Tree Cottage’s scrumptious homemade goods, including English currant scones, preserves, and English Village shortbread, all benefitting the tearoom’s charitable foundation, Bloom Where Planted, which helps children in African countries through its “adopted” school in Kenya. ($10.50 each for box of six scones, preserves, and shortbread; 626-793-3337)

A Healthy Choice
Sample The Tea Spot’s premium tea flight of five blends, and support cancer survivors and community wellness programs. Founder Maria Uspenski finds great joy in fueling health, wellness, and happiness for others through tea by donating 10% of all sales in-kind to more than 100 health and community organizations around the country. ($5.95 for tea flight and $7.95 for Turmeric Tonic; theteaspot.com or 303-444-8324)
Disney’s Mickey Mouse Through the Years
Sculptural Lamp

- Hand-cast, hand-painted lamp features 6 fully sculptural charming figurines—including the finial—inspired by Disney’s beloved Mickey Mouse.
- Treasure everyone’s favorite mouse in some of his most famous roles, from Steamboat Willie to an Alpine Climber, a Sorcerer, and more!
- Sculptural 3-tiered base recalls the classic design of film reels
- Includes a FREE energy efficient bulb and a hand-numbered Bradford Exchange Certificate of Authenticity

Satisfaction Guaranteed!
Shine new light on the many fun-filled adventures enjoyed through the years with Disney’s Mickey Mouse! This intricately detailed sculptural lamp is hand-crafted by master artisans so every sculptural figure—six in all—and vivid color are true to the treasured films. Acquire it now for four easy installments of only $49.99, the first due before shipment, for a total of $199.99*, backed by our 365-day guarantee. Send no money now. Just mail the Reservation Application today!

*For information on sales tax you may owe to your state, go to bradfordexchange.com/ustax

www.bradfordexchange.com/disneylamp

RESERVATION APPLICATION SEND NO MONEY NOW

800-832-9130

9345 Milwaukee Avenue · Niles, IL 60714-1393

YES. Reserve the Disney’s Mickey Mouse Through the Years Sculptural Lamp for me as described in this announcement.

Limit: one per order. Please Respond Promptly

Mrs. Mr. Ms. Name (Please Print Clearly)

Address

City State Zip

Email (optional)

©2019 BGE 01-26397-001-BIR

*Plus a total of $24.99 shipping and service, plus sales tax, see bradfordexchange.com. Limited-edition presentation restricted to 250 casting days. Allow 8-10 weeks after initial payment for shipment. Subject to product availability and order acceptance.
Oolong Teas
At times floral and at times fruity, these partially oxidized teas yield a host of delicious flavors infusion after infusion.

**Goddess Organic Oolong**
LOT 35
us.fairmontstore.com • 800-866-9566
TEACUP: Royal Chelsea 4941-A

“Marvelous floral aromas and flavors are what makes this spring-harvested Chinese Ti Quan Yin so delightful and desirable even after multiple steepings.”
—Lorna Reeves, editor

**Oriental Beauty**
GRACE TEA COMPANY
gracetea.com • 978-635-95000
TEACUP: Royal Doulton Strasbourg

“These hand-processed leaves unfurl and release a lovely, autumnal deep amber hue to accompany the hints of sweet fruit and luscious honeyed notes.”
—Britt Stafford, associate editor

**Homesick Taiwanese Oolong**
US TWO
ustwotea.com

“The convenience of the tea bag makes this oolong, with its mellow flavor and subtle, honey aftertaste, an easy and idyllic selection for an afternoon libation.”
—Leighann Bryant, art director

**Vietnam Red Oolong**
SIMPSON & VAIL
svtea.com • 800-282-8327
TEACUP: Minton Ancestral Gold

“When steeped, the large, twisted leaves of this tea unfurl to yield a naturally sweet beverage with a toasted aftertaste.”
—Courtni Bodford, stylist

**Lunar New Year**
HARNEY & SONS
harney.com • 800-832-8463
TEACUP: Colclough China Royale

“Lunar New Year has a smooth, light quality that gives way to lemon flavors with hints of ginger and sweet lychee. It’s refreshing, hot or iced, in any season.”
—Katherine Cloninger, editorial assistant

**Mauka Oolong**
TEA HAWAII & COMPANY
teahawaii.com • 808-967-7637
TEACUP: Paragon Lafayette

“With mild notes of tropical fruits and honey, this handmade oolong—grown at Volcano Mauna Loa Estates on the east side of the Big Island—is a delightful brew.”
—Janice Ritter, dealer program manager

**A GENTLE REMINDER:** Oolongs can be steeped multiple times, with each infusion of the same leaves yielding a slightly different yet pleasing flavor. Water at 180° to 200° is best, depending on the tea. Infuse for 50 seconds to 3 minutes, according to purveyor’s instructions and personal preference. Increase steep time slightly for subsequent infusions.

For more information about the cups and saucers pictured here, turn to “Resources for Readers” on page 63.
A recent “Dear TeaTime” letter came from a distraught subscriber who was concerned because she read a tea label that touted “subtle roasted grass flavors,” and she thought the tea inside the package resembled summer-scorched grass blades. Should she assume that the tea was blended with grass clippings?

Some green teas—depending upon how they were manufactured—can resemble grass needles, and their aromas might evoke memories of walking across a freshly mown field or lawn. But today’s tea drinkers can be assured that their tea contains no grass.

Our reader was not the first consumer to question the purity of her tea. Two hundred years ago, Jane Austen was distraught when she learned that spent tea leaves were being recolored in vats filled with tree leaves and sheep’s dung. She vowed to purchase tea only at Twinings on the Strand in London because Richard Twining had published an essay about the scandalous business of recycling tea leaves. His exposé reassured Austen of the quality of Twinings’ teas, and she was, until her death in 1817, a loyal customer.

By the late 1800s, America’s tea of choice was often Japanese green tea. Spurred by ever-growing foreign demand, Yokohama traders brought experienced Chinese tea workers from Canton and Shanghai to share their tea-making techniques, including the new practice of artificial coloring. Almost all Japanese export teas were colored using secret Chinese methods. Powdered graphite and Prussian Blue paint were just two of the ingredients used to enhance the appearance of Japanese teas bound for the American market.

Eventually these popular—and colorful—teas were tested and found to be contaminated. In response, Congress passed the Tea Importation Act of 1897, which established both a regulatory body and standards by which to judge imported tea. Tea was assessed for “quality, purity, and fitness for consumption.” Suppliers were given a deadline of 1911 to cease the importation of colored teas. In order to assure consumers that their tea was unadulterated, American merchants began labeling their product as “Uncolored Japanese Tea.”

The Tea Inspection Board also screened teas arriving at major ports for signs of mustiness or unusual aromas. For many years, Chinese Pu-erh teas—known for their pungent aromas—were banned from entry, as were teas blended with fruits or spices. British Earl Grey tea and perfumed teas from France were often stopped before entry until the early 1970s. In the 1950s, tea from Japan was regularly tested for traces of radiation.

The world tea market began to change rapidly by the end of the 20th century, as major importers setup their own testing laboratories. By 1995, the government’s tea-tasting staff was winnowed down to fewer than 10 employees in Boston, San Francisco, and Brooklyn before President Clinton repealed the 100-year-old law in 1997.

Because of international monitoring agencies and modern in-house laboratories, you can be assured that your tea is safe—especially if you, like Jane Austen, buy tea from a reputable purveyor. Then, the only grass you might find in your tea blend will be lemongrass.
Host your special occasion here:

- Themed event
- Bridal shower
- Baby shower
- Rehearsal dinner

We offer catering and specialty cakes.

Buses Welcome  |  Seats up to 60  |  Reservations Recommended

787 West Montrose Street  |  Clermont, FL 34711  |  908-670-2305

Only 15 minutes from Disney in Historic Downtown Shopping District

www.erikasstea.com

Family Owned and Operated, Traditional English-style Tea Room, Homemade Scones, Sandwiches, Quiche, Desserts, and High Tea

Memories made with every cup.
Autumn is a season of transition. Sadler’s handsome 787 teapot is the idyllic piece to phase out your bright, floral, summer tea wares and welcome the richer hues of fall. This teapot’s short and stout stature allows plenty of surface to display the delicate gilded design that glistens against the deep yellow band wrapped around the body of this piece of fine china. Its luxurious features, including bands of gold along the lid, handle, and spout, are versatile, making it perfect for a truly elegant affair or a more intimate gathering.

Let the glistening details of this James Sadler teapot shine at tables set with rich autumn hues.
Invite guests to partake of tea at a stunning table boasting the vivid hues of fall against a navy damask tablecloth. Grace the occasion with the vibrant themes on Queens China Imari dinner plates, cups, and saucers and Spode’s Old Clovelly salad plates. Oneida’s Song of Autumn flatware completes the tablescape.

Pair Sadler’s 7787 with the multichromatic harvest motif of Lenox’s aptly-named Autumn salad plates, teacups, saucers, creamer pitcher, and sugar bowl for a charming setting for tea. The exquisite detailed edges of Lenox’s Liberty dinner plates and Wallace Silver’s Stradivari flatware add tasteful embellishments.
Autumn Splendor
Invite guests to a tea party that embodies the season with a table bedecked in fall hues and a menu infused with traditional harvest-time ingredients, such as pumpkin, turkey, and apple.
Your teatime guests are sure to enjoy a trio of teas from Simpson & Vail to accompany the courses of this harvest-inspired menu. Order online at svtea.com or by phone at 800-282-8327.

SCONE COURSE:
Chai French Vanilla Black Tea

SAVORIES COURSE:
Organic Sweet Colombian Black Tea (Wiry 2)

SWEETS COURSE:
Snickerdoodle Rooibos
Pumpkin & Walnut Scones

Makes 14

2 cups all-purpose flour
¼ cup firmly packed light brown sugar
1 tablespoon baking powder
1 teaspoon pumpkin pie spice
½ teaspoon kosher salt
¼ cup plus 2 tablespoons cold unsalted butter, cubed
1 cup finely chopped toasted walnuts
1 cup canned pumpkin
¼ cup cold whole buttermilk
1 large egg, lightly beaten
1 tablespoon turbinado sugar

• Preheat oven to 375°. Line a rimmed baking sheet with parchment paper.
• In a large bowl, whisk together flour, brown sugar, baking powder, pumpkin pie spice, and salt. Using a pastry blender or 2 forks, cut in cold butter until it resembles coarse crumbs. Add walnuts, pumpkin, and buttermilk, stirring until a dough begins to form. Bring mixture together with hands until a dough forms. (If mixture seems dry and won’t hold together, add more buttermilk, 1 tablespoon at a time.)
• Turn out dough onto a lightly floured surface, and gently knead until smooth, 5 to 7 times. Using a rolling pin, roll out dough to a ¾-inch thickness. Using a 1¼-inch fluted round cutter, cut 14 scones from dough, rerolling scraps as necessary.
• Place scones 2 inches apart on prepared baking sheet. Brush beaten egg on tops of scones, and sprinkle with turbinado sugar.
• Bake until edges of scones are golden brown and a wooden pick inserted in centers comes out clean, 16 to 18 minutes. Serve warm.

Recommended Condiments
• Devonshire Cream
• Orange Marmalade
Roasted Yellow Tomato Soup
Makes 8 servings

3 pounds yellow tomatoes, stemmed and halved
3 large shallots, halved lengthwise
1 large leek, halved lengthwise
3 cloves garlic, unpeeled
2 tablespoons olive oil
1½ teaspoons kosher salt, divided
½ teaspoon ground black pepper, divided
2 cups vegetable broth
½ cup heavy whipping cream

Garnish: crème fraîche

• Preheat oven to 375°. Line a rimmed baking sheet with foil.
• Place tomatoes, shallots, leek, and garlic on prepared baking sheet. Drizzle with oil, and sprinkle with ½ teaspoon salt and ¼ teaspoon pepper.
• Bake until vegetables are slightly charred, approximately 35 minutes. Discard garlic skins.
• In a large Dutch oven, stir together broth, cream, remaining 1 teaspoon salt, and remaining ¼ teaspoon pepper. Bring to a boil over medium heat. Add charred vegetables. Using a potato masher, break up vegetables.
• Working in batches, transfer soup mixture to the container of a blender; blend until smooth. Return to Dutch oven, and bring to a boil over medium-high heat. Reduce heat to medium-low; simmer for 20 to 30 minutes, stirring occasionally.
• Divide soup among serving bowls. Spoon several dots of crème fraîche onto each serving. Drag the tip of a knife through crème fraîche to create a design, if desired. Serve immediately.
WHAT IS AVAXHOME?
AVAXHOME - the biggest Internet portal, providing you various content: brand new books, trending movies, fresh magazines, hot games, recent software, latest music releases.

Unlimited satisfaction one low price
Cheap constant access to piping hot media
Protect your downloadings from Big brother
Safer, than torrent-trackers
18 years of seamless operation and our users' satisfaction

All languages
Brand new content
One site

AvaxHome - Your End Place

We have everything for all of your needs. Just open https://avxlive.icu
Roasted Acorn Squash Crostini
Makes approximately 40

6 tablespoons unsalted butter
1 teaspoon chopped fresh sage
½ teaspoon ground allspice
1 teaspoon kosher salt, divided
¾ teaspoon ground black pepper, divided
1 (8-ounce) loaf baguette bread, cut into ¼-inch-thick slices
½ cup extra-virgin olive oil
¼ cup maple syrup
3 acorn squash, peeled and diced (approximately 6 cups)
4 ounces crumbled blue cheese
Garnish: fresh sage leaves

• Preheat oven to 375°. Line a rimmed baking sheet with parchment paper.
• In a medium saucepan, bring butter, sage, allspice, ¼ teaspoon salt, and ¼ teaspoon pepper to a simmer over medium-low heat until butter melts. Brush butter mixture onto both sides of bread slices. Lay slices on prepared baking sheet.
• Bake on top rack of oven until slices (crostini) are crisp and golden brown, approximately 15 minutes. Let cool completely on a wire rack.
• In a large bowl, stir together oil, maple syrup, remaining ¾ teaspoon salt, and remaining ½ teaspoon pepper. Add squash, stirring until evenly coated. Transfer to a 13x9-inch baking dish.
• Bake on bottom rack of oven for 25 minutes, stirring halfway through. Increase oven temperature to 400°, and bake until squash begin to crisp, approximately 10 minutes more. Let cool completely on a wire rack.
• Divide squash among crostini, and sprinkle with blue cheese. Garnish with sage, if desired. Serve immediately.

MAKE-AHEAD TIP: Toasted baguette slices can be made up to 3 days in advance, cooled, and stored in an airtight container at room temperature.
“Autumn carries more gold in its pockets than all the other seasons.”
—Jim Bishop, American Journalist and Author

Buttery Hazelnut Cookies
Makes approximately 60

2 tablespoons unsalted butter, softened
¼ cup firmly packed light brown sugar
1 large egg, room temperature
½ teaspoon vanilla extract
1¼ cups all-purpose flour
½ cup finely chopped toasted hazelnuts
¼ teaspoon baking soda
½ cup white chocolate chips
Garnish: finely chopped toasted hazelnuts

• In a large bowl, beat together butter and brown sugar with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg and vanilla extract, beating until combined.
• In a medium bowl, whisk together flour, hazelnuts, and baking soda. With mixer at low speed, gradually add flour mixture to butter mixture, beating just until combined. (Dough will be crumbly.)
• Turn out dough onto a lightly floured surface, and gently knead 5 to 7 times. Shape dough into a disk, and wrap in plastic wrap. Refrigerate for 30 minutes.
• Preheat oven to 350°. Line rimmed baking sheets with parchment paper.
• On a lightly floured surface, using a rolling pin, roll out dough to a ¼-inch thickness. Using a 1½-inch fluted square cutter, cut 60 cookies from dough, rerolling scraps as necessary. Using an offset spatula, transfer cookies to prepared baking sheets. Freeze for 15 minutes.
• Bake until edges of cookies are lightly browned, 8 to 10 minutes.
Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks.
• In a small microwave-safe bowl, microwave chocolate chips on medium in 30-second intervals, stirring between each, until melted and smooth. Dip half of each cookie in melted chocolate, and place cookies on wax paper. Sprinkle chocolate with hazelnuts, if desired. Let chocolate set completely. Store cookies in an airtight container at room temperature until ready to serve.

Mini Gingerbread Cupcakes with Lemon–Cream Cheese Frosting
Makes 48

½ cup unsalted butter, softened
½ cup firmly packed light brown sugar
2 large eggs, room temperature
½ cup molasses
1½ cups all-purpose flour
2 teaspoons ground ginger
¾ teaspoon baking soda
½ teaspoon kosher salt
¼ teaspoon ground allspice
½ cup whole milk
Lemon–Cream Cheese Frosting
(recipe follows)
Garnish: thinly sliced crystallized ginger

• Preheat oven to 350°. Line 2 (24-well) mini muffin pans with paper liners.
• In a large bowl, beat together butter and brown sugar with a mixer at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Add molasses, beating until incorporated.
• In a medium bowl, whisk together flour, ground ginger, baking soda, salt, and allspice. With mixer at low speed, gradually add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture, beating just until combined with each addition.
• Using a leveled 2-teaspoon scoop, divide batter among wells of prepared muffin pans. (There may be batter left over.)
• Bake until a wooden pick inserted in centers comes out clean, approximately 15 minutes. Let cool completely on a wire rack.
• Place Lemon–Cream Cheese Frosting in a piping bag fitted with an open star tip (Wilton #21). Pipe frosting onto cupcakes. Garnish with crystallized ginger, if desired.

Lemon–Cream Cheese Frosting
Makes approximately 2 cups

½ (8-ounce) package cream cheese, softened
¼ cup unsalted butter, softened
½ teaspoon vanilla bean paste
¾ teaspoon kosher salt
2 cups confectioners’ sugar, sifted
½ teaspoon fresh lemon zest
1 tablespoon fresh lemon juice

• In a large bowl, beat together cream cheese, butter, vanilla bean paste, and salt with a mixer at medium speed until creamy. Using a rubber spatula, scrape sides of bowl. Add confectioners’ sugar, ½ cup at a time, beating until well combined. Add lemon zest and lemon juice, beating until combined. Freeze for 5 minutes. Use immediately.
Rosy Apple-Pecan Tartlets
Makes 8

1 (14.1-ounce) package refrigerated pie dough (2 sheets)
2 large eggs, divided
¾ cup lightly toasted pecan halves
¼ cup plus 2 tablespoons unsalted butter, softened
¼ cup plus 2 tablespoons granulated sugar
1 teaspoon apple pie spice
1 teaspoon ground cinnamon
¼ teaspoon kosher salt
1 large egg white
¼ cup all-purpose flour
1 teaspoon vanilla extract
4 large Honeycrisp apples, quartered and seeded
½ cup apple jelly
2 tablespoons water

Preheat oven to 400°. Line a rimmed baking sheet with parchment paper.
On a lightly floured surface, unfold pie dough. Using a 4½-inch round cutter, cut 8 rounds from each dough.

Transfer each round to a 3¼-inch removable-bottom fluted tartlet pan. Using the wide end of a chopstick, gently press dough into indentations in sides of pans. Trim excess dough. Using a fork, prick bottom of each tartlet dough 4 times. Place tartlet pans on prepared baking sheet. Freeze for 15 minutes.

In a medium bowl, beat together egg white and remaining 1 egg, beating until incorporated. Using a rubber spatula, scrape sides of bowl. With mixer at low speed, add ground pecans, flour, and vanilla extract, beating until well combined. Divide pecan filling among prepared tartlet pans, smoothing tops with an offset spatula.
Using setting #2 on a French mandoline, thinly slice apples. Using a sharp knife, cut into ⅛-inch-long slices. Place apples in a microwave-safe bowl, and cover with a damp paper towel. Microwave for 30 seconds so apples are easily pliable. Arrange apples on top of pecan filling in a rose pattern, peeling edges up.
Bake on bottom rack of oven for 15 minutes. Cover with foil, and bake until a wooden pick inserted in centers comes out clean, approximately 15 minutes more. Let cool completely on a wire rack.

Just before serving, carefully remove tartlets from pans. In a small microwave-safe bowl, stir together apple jelly and 2 tablespoons water. Microwave on high until smooth, approximately 30 seconds. Brush onto tartlets. Serve immediately.
Savory Goodness

Bits of bacon add depth of flavor to this barely sweet, seasonal scone.

Photography by Jim Bathie
Recipe Development by Lorna Reeves

Gluten-Free Bacon-Butternut Scones
Makes 8 to 10

2 ¼ cups gluten-free all-purpose flour*
2 tablespoons firmly packed dark brown sugar
2 teaspoons baking powder
¾ teaspoon salt
¼ teaspoon baking soda
¾ cup butternut squash purée**
1 large egg, lightly beaten
½ cup plus 2 tablespoons cold whole buttermilk, divided

- Preheat oven to 400°. Line a rimmed baking sheet with parchment paper.
- In a large bowl, whisk together flour, brown sugar, baking powder, salt, and baking soda. Using a pastry blender or 2 forks, cut in cold butter until it resembles coarse crumbs. Stir in bacon.
- In a small bowl, stir together squash purée and egg. Add squash mixture to flour mixture, stirring with a fork. Add ½ cup cold buttermilk, stirring to combine. Bring mixture together with hands until a dough forms. (If mixture seems dry and won’t hold together, add more buttermilk, 1 tablespoon at a time.)
- Turn out dough onto a lightly floured* surface, and knead gently by patting dough and folding it in half 4 or 5 times. Using a rolling pin, roll out dough to a ⅜-inch thickness. Using a 3-inch leaf-shaped cutter dipped in flour, cut as many scones as possible from dough, rerolling scraps as necessary. Place scones, almost touching, on prepared baking sheet. Brush tops of scones with remaining 2 tablespoons cold buttermilk.
- Bake until scones are firm and light golden, 13 to 15 minutes. Serve warm.

*We used Cup4Cup Gluten Free Multi-purpose Flour.

**For purée, cut a small butternut squash in half, and remove seeds. Rub cut sides of squash with olive oil. Place squash, cut side down, on a foil-lined rimmed baking sheet. Bake at 400° until tender, 20 to 25 minutes. Let cool completely. Scoop flesh from shells, discarding shells. In the work bowl of a food processor or the container of a blender, purée squash flesh. Transfer purée to a coffee filter-lined strainer. Set strainer over a bowl, and refrigerate for 4 hours. Discard any strained juices.

Recommended Condiment:
- Rosemary-Honey Butter (For the recipe, go to teatimemagazine.com.)
Think Pink Tea

As October is Breast Cancer Awareness Month, commemorate this annual campaign and those affected by the disease with a stylish pink-ribbon tea party.

Photography by John D’Hagan
Food Styling by Elizabeth Stringer
Recipe Development by Ashley Jones
**Pink Lady Scones**  
*Makes 14*

- 2 cups all-purpose flour
- ½ cup granulated sugar
- 1 tablespoon baking powder
- 1 teaspoon ground cinnamon
- ¾ teaspoon ground ginger
- ½ teaspoon salt
- ½ teaspoon ground cloves
- ½ cup cold unsalted butter, cubed
- 1 cup (¼-inch) diced Pink Lady apples
- 1 cup plus 1 tablespoon cold heavy whipping cream, divided
- ½ teaspoon vanilla extract
- 2 tablespoons pink sparkling sugar

- Preheat oven to 400°. Line a baking sheet with parchment paper.
- In a large bowl, whisk together flour, granulated sugar, baking powder, cinnamon, ginger, salt, and cloves. Using a pastry blender or 2 forks, cut in cold butter until it resembles coarse crumbs. Add apples, stirring well.
- In a small bowl, stir together 1 cup cold cream and vanilla extract. Add cream mixture to flour mixture, stirring just until dry ingredients are moistened. Working gently, bring mixture together with hands until a dough forms. (If dough seems dry, add more cream, 1 tablespoon at a time.)
- Turn out dough onto a lightly floured surface, and gently knead 4 to 5 times. Using a rolling pin, roll out dough to a 1-inch thickness. Using a 1¾-inch round cutter dipped in flour, cut 14 scones from dough, rerolling scraps as necessary. Place scones 2 inches apart on prepared baking sheet. Brush tops of scones with remaining 1 tablespoon cold cream, and sprinkle with sparkling sugar.
- Bake until scones are golden brown and a wooden pick inserted in centers comes out clean, 17 to 20 minutes. Let cool on baking sheet for 5 minutes. Serve warm.

---

**Recommended Condiments**
- Devonshire Cream
- Blood Orange Marmalade

---

“You gain strength, courage, and confidence by every experience in which you really stop to look fear in the face.”

—Eleanor Roosevelt
Three teas that benefit cancer research or organizations that aid those affected by the disease are perfect pairings for the courses of this afternoon tea.

SCONE COURSE:
Elmwood Inn’s Freear’s Hope Green Tea
elmwoodinn.com • 800-765-2139

SAVORIES COURSE:
Mark T. Wendell Tea Company’s Manhattan Tribute Blend
marktwendell.com • 978-635-9200

SWEETS COURSE:
Harney & Sons’ Jane’s Garden Tea
harney.com • 800-832-8463
Radish–Goat Cheese Canapés
Makes 12

1 (4-ounce) package garlic and herb goat cheese, softened
¼ teaspoon chopped fresh dill
6 slices honey whole wheat bread, frozen
½ cup thinly sliced radish
Garnish: fresh dill sprigs

• In a small bowl, stir together goat cheese and dill until smooth. Spread a layer of cheese mixture onto frozen bread slices.
• Using a long serrated knife in a gentle sawing motion, trim and discard crusts from bread slices, creating 6 (4-inch) squares. Cut each square into 2 (4x2-inch) rectangles.

Top with radish slices. Garnish with dill sprigs, if desired. Cover with a damp paper towel, place in an airtight container, and refrigerate until serving time.

Salmon Mousse Bites
Makes 12

1 (4-ounce) package smoked salmon
4 ounces cream cheese, softened
1 tablespoon chopped fresh chives
1 clove garlic, finely minced
1 English cucumber, peeled in stripes
Garnish: cut fresh chives

• In the work bowl of a food processor, pulse together salmon, cream cheese, chives, and garlic until smooth. Transfer salmon mousse to a small bowl, and cover with plastic wrap. Refrigerate for at least 1 hour.
• Cut 12 (¼-inch-thick) slices from cucumber. (Reserve remaining cucumber for another use.) Blot cucumber slices between paper towels. Let stand on paper towels until ready to assemble.
• Place salmon mousse in a pastry bag fitted with a large star tip (Wilton #1M). Pipe onto cucumber slices. Garnish with chives, if desired. Serve immediately.

Roasted Brussels Sprouts and Red Onion Bites
Makes 12

1½ cups fresh Brussels sprouts, quartered
2 tablespoons olive oil, divided
1 teaspoon salt, divided
¼ teaspoon garlic powder
¼ teaspoon ground black pepper
¼ cup sliced red onion
2 teaspoons red wine vinegar
¼ cup Brie spread*
12 (1½-inch) squares thin whole wheat bread, toasted

• Preheat oven to 375°. Line a baking sheet with foil.
• In a medium bowl, toss together Brussels sprouts, 1 tablespoon oil, ¼ teaspoon salt, garlic powder, and pepper until coated. Spread onto prepared baking sheet.
• Bake until Brussels sprouts are tender and lightly browned, approximately 15 minutes.
• In a medium saucepan, heat remaining 1 tablespoon oil over medium-high heat. Add onion, vinegar, and remaining ¼ teaspoon salt; sauté until onion is tender, 3 to 5 minutes.
• Spread 1 teaspoon Brie spread onto each bread square. Top with Brussels sprouts and sautéed onion. Serve immediately.

*We used Alouette Crème de Brie Original.
Strawberry-Almond Madeleines
Makes approximately 40

½ cup all-purpose flour
4 tablespoons finely crushed freeze-dried strawberries*, divided
1 tablespoon finely chopped blanched almonds
½ teaspoon baking powder
½ cup granulated sugar
1 large egg
3 tablespoons unsalted butter, melted and slightly cooled
½ cup white chocolate melting wafers, melted

• In a small bowl, whisk together flour, 3 tablespoons crushed strawberries, almonds, baking powder, and salt.
• In a large bowl, beat together sugar and egg with a mixer at high speed until pale yellow and thickened, approximately 5 minutes. With mixer at medium speed, gradually add half of flour mixture, beating just until combined. Scrape sides of bowl. Add remaining flour mixture, beating just until combined. Gradually add melted butter, beating until well blended. Refrigerate for 30 minutes.
• Preheat oven to 350°. Spray 2 (20-well) mini madeleine pans with baking spray with flour.
• Scoop 1 teaspoon batter into each prepared well. Using an offset spatula, smooth tops of batter.
• Bake until madeleines are lightly golden, 6 to 7 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks.

• Dip half of each madeleine diagonally into melted white chocolate. Place on a sheet of parchment paper. Sift remaining 1 tablespoon crushed strawberries through a fine-mesh sieve to lightly dust madeleines. Let stand until set.

*To crush freeze-dried strawberries, place about ½ cup whole freeze-dried strawberries in a resealable plastic bag, and lightly pound using a rolling pin.

Raspberry Shortbreads
Makes approximately 30

1 cup unsalted butter, softened
¾ cup confectioners’ sugar
½ teaspoon salt
¼ teaspoon vanilla extract
2½ cups all-purpose flour
2 tablespoons finely crushed freeze-dried raspberries*, divided

• In a large bowl, beat together butter, confectioners’ sugar, salt, and vanilla extract with a mixer at medium speed until creamy, 2 to 3 minutes, stopping to scrape sides of bowl. Gradually add flour, beating until combined. Gently stir in 1 tablespoon crushed raspberries. Shape dough into a disk, and wrap in plastic wrap. Refrigerate until firm, approximately 30 minutes.
• Line baking sheets with parchment paper.
• Using a rolling pin, roll dough between 2 sheets of parchment paper to a ¼-inch thickness. Remove top sheet of parchment. Using a 1½-inch fluted square cutter, cut as many cookies as possible from dough, rerolling scraps as desired. Place cookies 2 inches apart on prepared baking sheets. Freeze for 30 minutes.
• Preheat oven to 400°.
• Bake until edges of cookies are lightly browned, approximately 10 minutes. Immediately sprinkle cookies with remaining 1 tablespoon crushed raspberries. Let cool.
on pans for 10 minutes. Remove from pans, and let cool completely on wire racks.

*To crush freeze-dried raspberries, place approximately ¼ cup whole freeze-dried raspberries in a resealable plastic bag, and lightly pound using a rolling pin.

**Pink Ribbon Meringues**  
_Makes 50_

4 large egg whites, room temperature  
¼ teaspoon coconut extract  
¼ teaspoon cream of tartar  
¾ cup granulated sugar  
4 to 5 drops red food coloring  
_Garnish: pink pearlized sprinkles_

- Preheat oven to 200°. Line several baking sheets with parchment paper.  
- In the bowl of a stand mixer fitted with the whisk attachment, beat together egg whites, coconut extract, and cream of tartar at medium speed until foamy, approximately 2 minutes. With mixer on high speed, add sugar in a slow, steady stream, beating until glossy stiff peaks begin to form, 5 to 7 minutes. Add desired amount of food coloring, and beat until combined, approximately 30 seconds.  
- Spoon mixture into a pastry bag fitted with a medium open star tip (Wilton #32). Pipe 50 (2½-inch-long) pink ribbon meringues 1 inch apart on prepared baking sheets. Decorate with sprinkles, if desired.  
- Bake until meringues are set and dry, approximately 2 hours. Turn oven off, and let meringues remain in oven with door closed for 1 hour. Store in airtight containers at room temperature for up to 5 days.

EDITOR’S NOTE: _To ensure uniform ribbon shapes when piping meringues, using a pencil, draw 50 (2½-inch-long) ribbons 1 inch apart on parchment paper of prepared baking sheets. Turn parchment paper over. Pipe meringue over drawn shapes._
Afternoon Tea & A MOVIE

Friends will thoroughly enjoy a cozy, refined teatime gathering in the library before going to see the new Downton Abbey film in cinemas beginning September 20.
Sultana-Buttermilk Scones  
Makes 12

3 cups all-purpose flour  
½ cup granulated sugar  
4 teaspoons baking powder  
½ teaspoon salt  
½ cup cold unsalted butter, cubed  
½ cup sultanas  
2 large eggs, divided, lightly beaten  
¾ cup cold whole buttermilk

• In a large bowl, whisk together flour, sugar, baking powder, and salt. Using a pastry blender or 2 forks, cut in cold butter until it resembles coarse crumbs. Add sultanas, tossing until combined. Add 1 egg, stirring with a fork just until combined. Stir in cold butter milk just until dry ingredients are moistened. Working gently, bring mixture together with hands until a dough forms. Gently knead 3 to 4 times.

• Turn out dough onto a lightly floured surface. Cover and let rest at room temperature for 10 minutes.

• Preheat oven to 375°. Line a rimmed baking sheet with parchment paper.

• Using a rolling pin, roll out dough to a 1-inch thickness. Using a 2¼-inch round cutter, cut 12 scones from dough, rerolling scraps as necessary. Place scones 1 inch apart on prepared baking sheet. Let stand at room temperature for 30 minutes.

• Brush tops of scones with remaining 1 egg.

• Bake until tops of scones are golden brown and a wooden pick inserted in centers comes out clean, 15 to 20 minutes. Serve warm.

Recommended Condiments
• Devonshire Cream
• Orange Marmalade
In keeping with the period of Downton Abbey, offer guests a pair of teas similar to those that would have been available then, and, if desired, finish with a flavorful caffeine-free rooibos.

SCONE COURSE:
Harney & Sons’ Puttabong 1st Flush Darjeeling
harney.com • 800-832-8463

SAVORIES COURSE:
Grace Tea Company’s Winey Keemun English Breakfast
gracetea.com • 978-635-9500

SWEETS COURSE:
Mark T. Wendell Tea Company’s African Sunset Herbal
marktwendell.com • 978-635-9200
Cucumber & Tarragon Tea Sandwiches  
Makes 12

12 slices white sandwich bread, frozen  
¼ cup unsalted butter, softened  
4 teaspoons chopped fresh tarragon  
¼ teaspoon salt  
1 English cucumber, cut into ½-inch-thick slices*

- Using a serrated bread knife in a gentle sawing motion, cut and discard crusts from frozen bread slices. Cut each bread slice in half into 2 (approximately 2x1½-inch) rectangles. Cover bread with damp paper towels, or place bread in a resealable plastic bag to prevent drying out.
- In a small bowl, stir together butter, tarragon, and salt. Spread a layer of butter mixture onto each bread rectangle. Top 12 bread rectangles with 4 shingled cucumber slices each. Cover with remaining bread rectangles, butter mixture side down, to create 12 tea sandwiches. Serve immediately, or cover with damp paper towels, place in an airtight container, and refrigerate for a few hours until serving time.

*A mandoline is essential for cutting thin, even slices of cucumber.

Watercress and Egg Salad Tea Sandwiches  
Makes 12

6 slices seedless rye sandwich bread, frozen  
6 large eggs, hard-cooked, peeled, and finely chopped  
¼ cup mayonnaise, plus more for bread  
2 teaspoons course-ground Dijon mustard  
½ teaspoon fresh lemon juice  
¼ teaspoon salt  
¼ teaspoon paprika  
½ cup watercress

- In a medium bowl, stir together chopped eggs, mayonnaise, mustard, lemon juice, salt, and paprika. Spread a layer of egg salad onto 12 bread rectangles. Top egg salad with a layer of watercress. Spread a small amount of mayonnaise onto remaining 12 bread rectangles, and place atop watercress, mayonnaise side down. Serve immediately, or cover with damp paper towels, place in an airtight container, and refrigerate for a few hours until serving time.

Dijon–Smoked Salmon Tea Sandwiches  
Makes 12

½ cup mayonnaise  
2 tablespoons course-ground Dijon mustard  
½ teaspoon fresh lemon juice  
12 slices wheat sandwich bread, frozen  
8 ounces smoked salmon

- In a small bowl, whisk together mayonnaise, mustard, and lemon juice. Spread a layer of mayonnaise mixture onto each frozen bread slice. Top 6 bread slices with 2 pieces smoked salmon each. Cover with remaining 6 bread slices, spread side down, to make 6 sandwiches.
- Using a serrated bread knife in a gentle sawing motion, trim and discard crusts from each sandwich. Cut each sandwich in half into 2 (approximately 2x1¼-inch) tea sandwiches. Serve immediately, or cover with damp paper towels, place in an airtight container, and refrigerate for a few hours until serving time.
Orange Cream Brandy Snaps  
Makes 18

½ cup all-purpose flour  
½ teaspoon ground ginger  
¼ teaspoon salt  
¼ cup unsalted butter  
2 tablespoons light corn syrup  
½ teaspoon brandy*  

Orange Whipped Cream  
(recipe follows)

• Preheat oven to 325°. Line 3 baking sheets with parchment paper.  
• In a small bowl, whisk together flour, ginger, and salt.  
• In a small saucepan, heat sugar, butter, and corn syrup over medium-low heat, whisking constantly, until sugar dissolves and butter melts. Remove from heat. Add flour mixture and brandy, stirring until incorporated.  
• Using a levered 1-teaspoon scoop, spoon 6 rounded portions onto each prepared baking sheet 4 inches apart.  
• Bake, one batch at a time, until cookies have spread, are lacelike, and are golden brown around the edges, 8 to 9 minutes. Let cool on pans until firm enough to lift with a thin-edged spatula, approximately 30 seconds.  
• Using a spatula and working quickly, lift each cookie from pan; wrap around ¾-inch-diameter wooden spoon handles. Let set before removing from handle, approximately 10 seconds. If cookies harden before shaped, place back in oven for 1 minute to soften. Repeat as needed. Let cool completely.  
• Place Orange Whipped Cream in a piping bag fitted with an open-star tip (Wilton #1M). Place tip in center of each cookie, and slowly fill with Orange Whipped Cream. Turn cookie, and repeat with other side. Serve immediately.

*If brandy is not available, ⅛ teaspoon brandy flavoring may be used.

MAKE-AHEAD TIP: Cookies can be stored at room temperature in an airtight container for up to a day until ready to fill.

Orange Whipped Cream  
Makes 2 cups

1 cup heavy whipping cream  
2 teaspoons fresh orange zest  
2 teaspoons fresh orange juice  
¼ cup confectioners’ sugar

• In a large bowl, beat together cream, orange zest, and orange juice with a mixer at high speed until soft peaks form. Gradually add confectioners’ sugar, beating until doubled in volume. Use immediately.

Mini Ginger Carrot Cakes  
Makes 12

½ cup granulated sugar  
½ cup vegetable oil  
1 large egg  
½ cup all-purpose flour  
⅛ teaspoon baking powder  
⅛ teaspoon salt  
⅛ teaspoon ground ginger  
⅛ teaspoon ground cinnamon  
⅛ teaspoon ground nutmeg  
⅛ cup coarsely grated carrot  
⅛ cup chopped walnuts  

Cream Cheese Icing (recipe follows)
• Preheat oven to 350°. Place a 12-well rectangular silicone baking mold* on a baking sheet.
• In a large bowl, beat together sugar, oil, and egg with a mixer at medium-high speed until combined, approximately 3 minutes, stopping to scrape sides of bowl.
• In a medium bowl, whisk together flour, baking powder, salt, ginger, cinnamon, and nutmeg. With mixer at low speed, gradually add flour mixture to sugar mixture, beating until combined. Fold in carrot and walnuts. Divide batter among wells of prepared baking mold.
• Bake until a wooden pick inserted in centers comes out clean, 20 to 25 minutes. Let cool completely in mold.
• Carefully remove cakes from mold, and place on a cake plate. Using a closed-star tip (Wilton #30), pipe Cream Cheese Icing on top of each cake. Cover and refrigerate until ready to serve, up to 3 days.

*We used a silicone baking mold with 2¾ x1¼-inch wells.

Cream Cheese Icing
Makes approximately ¾ cup

2 tablespoons unsalted butter, softened
2 ounces cream cheese, softened
1 teaspoon vanilla extract
¼ teaspoon salt
1 cup confectioners’ sugar

• In a small bowl, beat together butter and cream cheese with a mixer at medium-low speed until smooth and creamy, approximately 1 minute. Add vanilla extract and salt, beating until combined. Reduce mixer speed to low. Gradually add confectioners’ sugar, beating until combined. Increase mixer speed to medium, and beat until fluffy, approximately 1 minute. Use immediately.
Chocolate Mousse Cake  
*Makes 1 (8-inch) cake*

10 ounces bittersweet chocolate, chopped
2 tablespoons unsalted butter
5 large eggs*, separated
½ cup granulated sugar, divided
1 cup heavy whipping cream
2 teaspoons vanilla extract

Chocolate Sponge Cake  
(recipe follows)

Unsweetened cocoa powder, for dusting

Garnish: chocolate curls, fresh raspberries

- Line an 8-inch round cake pan with plastic wrap, letting excess extend over sides of pan.
- In the top of a double boiler, combine chocolate and butter. Cook over simmering water, stirring constantly, until chocolate melts and mixture is smooth. Remove from heat; let cool slightly.
- In a medium bowl, beat together egg yolks with a mixer at medium speed until thickened, approximately 1 minute. With mixer running, slowly add ½ cup sugar. Increase mixer speed to medium-high, and beat until thickened and ribbons form, 2 to 3 minutes.
- In another medium bowl, beat together cream and vanilla extract with a mixer at high speed until stiff peaks form, 7 to 8 minutes.
- Fold egg yolk mixture into cooled chocolate mixture until completely combined. Fold in egg white mixture. Fold in whipped cream. Pour batter into prepared pan. Top with Chocolate Sponge Cake, parchment side up. Cover with excess plastic wrap, and freeze until set, at least 6 hours or overnight.
- When ready to serve, unwrap and remove parchment from cake layer. Invert onto a serving platter, and gently remove cake pan using plastic wrap to help. Discard plastic wrap. Using hot, dry offset spatula, smooth edges of cake. Dust with cocoa powder. Garnish with chocolate curls and raspberries, if desired.

*Because the eggs used in this recipe are never cooked, we recommend using pasteurized eggs, such as Davidson’s.*

Chocolate Sponge Cake  
*Makes 1 (8-inch) cake layer*

2 tablespoons unsweetened cocoa powder, plus more for dusting pan
2 large eggs, separated
¼ cup plus 1 tablespoon granulated sugar, divided
¼ teaspoon vanilla extract

- Preheat oven to 350°. Butter an 8-inch round cake pan. Line bottom of pan with parchment paper. Dust pan with cocoa powder, tapping to remove excess.
- In a small bowl, sift together cocoa powder and flour. Set aside.
- In a medium bowl, beat together egg yolks with a mixer at medium speed until thickened, approximately 1 minute. With mixer running, slowly add ¼ cup sugar. Increase mixer speed to medium-high, and beat until thickened and ribbons form, approximately 2 minutes. Add vanilla extract, beating until incorporated.
- In another medium bowl, using clean beaters, beat together egg whites with a mixer at medium speed until foamy, approximately 1 minute. With mixer running, slowly add remaining 1 tablespoon sugar. Increase mixer speed to high, and beat until stiff peaks form, approximately 2 minutes.
- Fold half of egg white mixture into egg yolk mixture. Sift half of cocoa mixture over batter; fold just until combined. Repeat with remaining egg white mixture and remaining cocoa mixture. Pour batter into prepared pan, smoothing top with an offset spatula.
- Bake until cake springs back when touched and a wooden pick inserted in center comes out clean, 8 to 10 minutes. Let cool completely in pan. (It is normal for cake to shrink while cooling.) Remove cake from pan, leaving parchment paper intact. Using a serrated knife, level cake layer, if needed.

“I think accepting change is quite as important as defending the past.”  
—Cora Crawley, Countess of Grantham, *Downton Abbey*
The Epicurean Delights of Downton Abbey

A preview of the popular period-drama series’ official cookbook

Text by Britt E. Stafford

Since the conclusion of Downton Abbey in 2016, fans have been eager for news of any continuation of the beloved show. While many avid watchers will be satiated with the release of the show’s full-length feature film in theaters September 20, they will also get a taste of the show’s epicurean side with the release of The Official Downton Abbey Cookbook (foreword by executive producer Gareth Neame) on September 17.

To combat the slew of unofficial books on the market, historian and author Dr. Annie Gray wanted to publish a book that reproduced genuine British food from the time periods reflected in the show. Annie is well aware of the power of food throughout history, and for her, this book creates an opportunity for the series’ fans and eager cooks to learn about the importance food had in the ever-changing social classes.

“This book is a mixture of elements,” she says. “Downton Abbey is still so popular and really steeped in historical phenomena. . . . And I had already wanted to write a cookbook, especially in the periods of Downton, 1912 to the 1920s. I think the recipes from that time are really fantastic, and people so often overlook them.”

According to Annie, despite the constant presence of food in the show, from the bustling kitchen to the social gatherings in the dining room, very few dishes are named throughout the six seasons. And while food might not be the show’s focal point, she argues its presence confirms the significant role food played for social events.

“Food is all around the show,” she explains. “Mrs. Patmore [the head cook] is a key figure in the show, and all the stuff she cooks has been researched, and it’s there in the background. [The characters] are forever having conversations over afternoon tea, and the dinner table is constantly present. Food is woven into the story.”

The cookbook not only provides historically accurate recipes for the time periods, but it also looks at the dining habits of the divided classes. As the show focuses on the upstairs-downstairs dynamics and relationships, the book will concentrate on how the aristocrats ate differently from the proletariats. Great examples are the sections devoted to the traditions and foods of afternoon tea, which took place among the upper class, and high tea, which was common with the working class, particularly those in service.
Orange Layer Cake
Recipe Adapted from The Official Downton Abbey Cookbook
Serves 8 to 10

1 large or 2 small oranges
2 lemons
½ cup (115 g) butter, at room temperature, plus more for the pans
1 cup (200 g) superfine sugar, plus more for the pans
1¼ cups plus 2 tablespoons (225 g) flour, plus more for the pans
1¼ teaspoons baking soda
2 pinches salt, divided

- Using a paring knife, remove peel from orange and lemons, leaving as much of the white pith behind as possible. You need the peel in strips, ideally about 3 inches (7.5 cm) long and ¼ inch (6 mm) wide, though chunks will do. Just don’t grate the zest. Put orange peel and lemon peel into separate small bowls. Now juice orange and add juice to bowl of lemon peel, and juice lemons and add juice to orange peel. Leave peels to steep for 1 hour, then strain juices into separate small bowls and reserve along with both peels for later.
- Preheat oven to 350°F (180°C). Butter bottom and sides of two 9-inch (23-cm) round cake pans. Line bottoms of pans with parchment paper and butter parchment. Dust sides with a mixture of equal parts superfine sugar and flour, tapping out excess.
- In a bowl, combine flour, baking soda, and a pinch of salt. Whisk gently to blend.
- In a stand mixer fitted with the paddle attachment, or in a large bowl with a handheld mixer, cream together butter and superfine sugar on medium speed until smooth and creamy. Add egg yolks, one at a time, mixing well after each addition, then beat for 10 minutes. Mixture should be pale and fluffy. On low speed, beat in 2 tablespoons of flour mixture to prevent curdling, then add remaining flour mixture in three batches, alternating with reserved orange juice in two batches, beginning and ending with flour and mixing well after each addition. Divide batter evenly between prepared pans, spreading to edges of pans.
- Bake until a skewer inserted into the center of each cake layer comes out clean, 20 to 25 minutes. Let cool completely in pans on wire racks. Using a blunt knife, loosen edges of cakes from pan sides, then invert pans onto racks, lift off pans, and gently peel off parchment. Work carefully, as layers are very light and delicate.
- While cake layers are cooling, candy citrus peel for decorating top of cake. Put orange and lemon peels into a small saucepan, add cold water to cover, and bring to a boil over high heat. Boil for a couple of minutes, then drain, discarding the water, and return peels to pan. Repeat twice, discarding the water each time.

Meanwhile, line a large sheet pan with parchment paper.
- When you have boiled peels three times, return them to pan, add 1 cup (240 ml) water and granulated sugar, and bring to a boil, stirring to dissolve sugar. Adjust heat to maintain a simmer, and simmer until peels are tender and any pith has become translucent, 25 to 30 minutes. Drain well and use a fork to spread peels in a single layer on prepared sheet pan to cool. Finally, dry peels in a gentle oven—250°F (120°C) is perfect—until they are crisp but not browned, about 30 minutes. Set aside.
- To make icing, put confectioners’ sugar, reserved lemon juice, and remaining pinch of salt into a bowl and beat together until smooth.
- Place a cake layer on a serving plate and spread the top with marmalade. Top with the second layer, then, using a palette knife or offset spatula, frost top and sides of cake with icing. Sprinkle the top with candied peel. Let the cake stand for 15 minutes to set icing before serving.

“All things that went into afternoon tea were intended to be quite light, delicate, feminine, and genteel,” she explains. “Today it’s basically a meal. But at the time of Downton, it was much more delicate. No really strong flavors, and nothing really elaborate. In contrast, high tea really comes out of working-class culture and was often heavier than afternoon tea.”

With more than 100 historically accurate recipes developed by Annie, this compendium of cuisine is broken into respective “Upstairs” and “Downstairs” categories. She assures that each recipe featured and depicted, while not named, is identifiable at one point in the six seasons of the hit show.

“For some people, I think this book will provide a different perspective of the show,” Annie notes. “You can use this book to really see how glorious that period was and to enhance viewers’ pleasure in watching Downton.”

The Official Downton Abbey Cookbook is available for preorder from amazon.com.
Taking Tea in Bengaluru

Previously known as Bangalore, Bengaluru is the capital of India’s southern Karnataka state and the country’s fourth most populous city. Famous for the diversity of its cuisine that deliciously blends Southern Indian, Northern Indian, Islamic, Chinese, and Western food, it has taken the humble cup of chai, redesigned it for the modern world of luxury and elegance, and now offers some of the most indulgent and stylish afternoon teas found around the world. Visit the Sheraton, the Shangri-La, the Lalit Ashok, the JW Marriott, The Ritz-Carlton, The Oberoi, or the Taj Hotels, and you will find a dedicated lounge, garden, or terrace where sumptuous afternoon teas are served. And away from the world of five-star hotels, smaller tearooms are scattered throughout the town where oolongs, flower teas, sencha, jasmine pearls, iced teas, and exotic herbal and fruit blends are offered, as well as Darjeeling, Assam, and masala chai. There are even tea appreciation workshops run by a company called Infinitea. So if you find yourself in this buzzy, fast-growing city while on your way up the steep green slopes of tea in the Nilgiri Hills, do try and fit in an afternoon tea at one or more locations. Here are four of the best.

Text by Jane Pettigrew
Bangalore Palace Photograph Courtesy of Incredible India London
Of the six Taj hotels in Bengaluru, Taj West End has the longest history and the most beautiful 20-acre garden. Built in 1887 with just 10 rooms, it is the oldest hotel in the city. In 1905, it was purchased by the Spencer family, who named it The West End and added another 10 bedrooms. Then in 1984, Taj Group leased it.

As well as providing a luxurious setting for visitors to Southern India, the hotel has been the backdrop to a number of important historic events. David Lean, internationally renowned film director, set A Passage to India here; Winston Churchill dined here when he was a young journalist; and Sir Ronald Ross wrote out his cure for malaria here and subsequently won the Nobel Prize for Medicine in 1902. The hotel is still steeped in the grandeur and heritage of colonial days, and the corridors and rooms reveal touching nostalgic reminders of the past. A red Victorian postbox, topped with a crown to honour Victoria’s coronation, was shipped from London to mark the new queen’s ascent to the throne and today stands in one of the ground floor corridors.

Afternoon tea here is a continuation of a Victorian and Edwardian ritual, and guests may choose to sit on the lawn, at a table on the verandah, or in the Mynt restaurant, an all-day dining space with Old-World charm and hints of the British Raj in the décor. To meet the expectations of a varied clientele, the hotel offers both a very traditional English-style afternoon tea (with dainty sandwiches, vol-au-vents, crispy fish fingers with tartare sauce, scones with clotted cream and strawberry jam, frosted cupcakes, macarons, and Dundee cake), and an Indian “Hi Tea” that includes all sorts of tempting Indian savouries, such as small samosas, Bombay aloo toasties, and mirchi bhaji (green chilli fritters), and local traditional sweetmeats. The tea menu, of course, includes Darjeeling and Assam, a Taj house blend of Indian teas, an Indian green tea, a jasmine green, Earl Grey, and masala chai, brewed according to each customer’s preference. Afternoon tea is often paired with a Heritage Walk around the hotel and gardens, taking guests through the rich colonial history of this beautiful venue.
TAJ MG ROAD
41–43 Mahatma Gandhi Road, Yellappa Garden
Yellappa Chetty Layout, Sivanchetti Gardens • 1-866-969-1825
tajhotels.com/en-in/taj/taj-mgroad-bengaluru/

Although not very far from Taj West End in the centre of Bengaluru, this modern Taj is completely different in style and tea menu. The Taj philosophy is to adapt the menus at each hotel according to the location, the audience, and the chef’s specialisms and skills. The success of all the hotels is built on what the Taj Group calls “Tajness,” which is defined as an unparalleled vision of hospitality entwined with Indian traditions. “At the heart of Tajness,” the Group says, “are six pillars—nobility, sincere care, homage to local culture, sensorial journeys, pioneering spirit, and authenticity—that hold this unique concept of hospitality higher than all others.

True luxury is in the details.” And so, although Taj MG Road tends to attract a younger set than Taj West End, the ethic and sense of commitment are the same. Customers here are, perhaps, less interested in traditional afternoon tea and want more of an all-day dining experience. The Trinity Square restaurant, which has tables beside the pool or indoors, offers a menu that is contemporary, stylish, and innovative. For afternoon tea or high tea, guests can build their own experience from the wide-ranging menu and pair their choice with a good pot of tea. Tea has figured large on the menu for special occasions in the past couple of years, and Executive Chef Saikat Nag has created some wonderfully inventive savoury and sweet dishes with different teas as main ingredients. He smoked salmon fillets over tea and served them with green herbs and braised yellow carrots; he served braised lamb chops with a delicious jus made with the lamb stock and tea; he created a flight of ice creams and sorbets all flavored with black tea; and he dreamed up a tea sorbet that was served inside a sweet little pixie-igloo of ice—all really tasty and so appealing to the eye. Trinity Square, the hotel’s restaurant, offers a luxury experience at brunch, lunch, or teatime.

THE RITZ-CARLTON, BANGALORE
99 Residency Road, Shanthala Nagar, Ashok Nagar • +91 80 4914 8000
ritzcarlton.com/en/hotels/india/bangalore

Opened in October 2013, The Ritz-Carlton hotel in Bengaluru was The Ritz-Carlton Hotel Company’s first property in India. The exterior combines ultra-modern architecture with natural features reminiscent of India’s colorful landscape—lush natural foliage and gently rippling fountains. Inside, playful lighting, the clever use of latticework, the distinctive flower arrangements, and the positioning throughout the hotel of unusual and amusing sculptures and paintings create an atmosphere of luxury and enthusiasm for life.

Afternoon tea is served every day from 3 to 6 p.m., in the plush Lobby Lounge. The room is decorated in sunset colors of burnt sienna, red, and gold, and the highly polished mahogany furniture speaks of Old-World elegance and affluence. The very British afternoon tea is served on a silver three-tier cake stand arranged with gold-and-white porcelain plates to match the beautiful tea service. The savouries vary through the year and feature a selection that includes neat little sandwiches filled with egg
THE OBEROI, BENGALURU
37–39 Mahatma Gandhi Road, Yellappa Garden
Yellappa Chetty Layout, Sivanchetti Gardens
+91 80 2558 5858 • oberoihotels.com/hotels-in-bengaluru/

Cleverly designed to shield guests from the noise of busy streets, all of The Oberoi’s luxury rooms look onto the award-winning garden that plays a central part in the life of the hotel. The temperate climate of the city means that guests can choose to take all their meals, including afternoon tea, in the garden, surrounded by palms, ferns, bougainvillea, ornamental ginger, hibiscus, and ancient rain trees. The ritual of afternoon tea in India continues the tradition from the early days of the country’s tea trade, when Victorian British ex-pats enjoyed mid-afternoon cups of tea with cucumber sandwiches. And even after the British left, the custom continued amongst the older establishments, such as the colonial clubs and more traditional hotels. The Oberoi philosophy is deeply founded on tradition and heritage, so the hotel’s Polo Club British-style afternoon tea, served in this glorious garden, fits perfectly.

The unique tea experience, offered daily between 3 and 6 p.m., is called The Garden Tea Party and must be booked 24 hours in advance. The treat begins with a guided tour through the garden with the hotel’s horticulturalist. Tea is then served on the terrace or in the garden itself and brings a delicious mix of cucumber and cream cheese sandwiches; little bacon and cheddar quiches; smoked salmon on six-seed bread; and rocket on sour dough. These tasty savouries are followed by warm scones with preserves and clotted cream and a selection of pretty pastries, all served with a choice of good teas. With the garden backdrop, the cool air, and the truly excellent service, this is a very special experience.

Contributing Editor
Jane Pettigrew, an international tea expert who has written many books, including her award-winning newest, Jane Pettigrew’s World of Tea, is a recipient of the British Empire Medal. She is a tea educator and a much-sought-after consultant to tea businesses and hotels. Although her travels take her around the globe, she resides in London.

milk, saffron, almonds, and cardamom) in a chocolate cup. The tea list offers a classic English Breakfast, a flowery Earl Grey, and infusions such as chamomile. The menu suggests a glass of Cava sparkling wine for special celebrations. Everything is delicious and wonderful to look at, and the entire team of pastry chefs, lounge manager, and servers are committed to making sure every guest has a memorable experience here.

Photography Courtesy of The Oberoi, Bengaluru

During her childhood in India, Chef Kiran Verma experienced a different style of teatime, or what she refers to as “chai time.”

“In India, we always eat dinner very late—around 9 or 10 p.m.—so to fill the gap between meals, people would have chai time,” she recalls. “And over chai, I remember seeing my mom with my aunts and her friends knitting, sewing, talking about family, and so many little things in that time.” And when Kiran and her husband immigrated to the United States, she maintained this relaxing tradition.

Settling down in Houston, Texas, so her husband could continue his education in engineering, Kiran found herself extremely homesick with plenty of time on her hands. Having spent most of
her childhood in the kitchen, she tried to fend off her longing for her home and family by cooking authentic Indian cuisine for family, friends, and neighbors. Soon she graduated from basic home cooking to experimenting with different flavors, looking for ways she could infuse traditional Indian flavors into different cuisines. This talent would eventually earn her the title the “godmother of Indian cuisine.”

“I literally got into creating unique Indian flavors, and that’s how I got very passionate about Indian cooking, mixing flavors, and mixing cultures [in food],” Kiran says. “But my philosophy was always to cook lighter foods, as people in this country were very afraid of Indian flavors and curry spices. I felt like they weren’t really exposed to real authentic Indian food. So I tried to keep the flavors very authentic. Then I decided to form my passion into my career.”

Rather than go to work for another chef, Kiran made the plunge and opened her own barbeque restaurant in the mid-1970s, closing it after three years of operation to be a stay-at-home mom. She returned to the restaurant industry again in the mid-1990s, once her children were out of the house, and opened Ashiana’s Indian restaurant. After assembling a loyal client base, she decided to open her eponymous restaurant, Kiran’s, in West Houston. In addition to a full-service lunch and dinner menu, the restaurant has become renowned for its luxurious and unique afternoon-tea presentation.

“I’ve always wanted to bring fine sophistication to the restaurant scene,” Kiran remarks. “And I wanted to showcase this with the ritual of afternoon tea.”

The afternoon-tea service at Kiran’s, which costs $45 per person, is truly a testament of the chef’s culinary talent of combining her Indian heritage with Western tea traditions. Guests are served toothsome delicacies, such as samosas, hummus and pea shoot finger sandwiches, cranberry and orange scones, and a variety of desserts and petits fours, in an impressive display on a three-tiered stand. Guests also have their choice of hot teas to enjoy, but one of the biggest hallmarks of tea-time at Kiran’s is a serving of the chef’s unique chai tea blend. Kiran’s blend came from a self-imposed chai time the chef-owner would enjoy with her daughter, Puja, who still works with her mother at the restaurant.

“We would both be working in our different offices, and we made a point to take a 30-minute break every day to sit and have chai and discuss business and life in general,” Kiran notes. “It was so relaxing, and when she would drink my chai, she would start giving me ideas, ‘Mom, you need to add more of this . . . or less of that. [Our blend] is a beautiful, strong, and aromatic type of tea. In chai, you usually add sugar and milk to help balance with the strength of the tea leaves.”

Kiran’s offers a vegetarian menu as well as a children’s menu, and with advance notice, can accommodate those with gluten, dairy, and special allergies. In addition, the chef-owner ensures her staff is highly knowledgeable about the teas they serve, so guests are well informed about their options. She also recommends guests start the experience with a glass of Champagne before enjoying the abundance of tea and treats.

“Growing up, watching my [mom and aunts] having chai time, I always thought, ‘Oh, what a beautiful thing to do!’” Kiran comments. “Our tea service is very popular because it mixes our Indian culture with other cultures. . . . I feel like it’s such a good thing for people to enjoy.”

Kiran’s is located at 2925 Richmond Ave., Houston, Texas. Afternoon tea is available weekly by reservation only on Fridays and Saturdays at 2 p.m. To learn more about Kiran’s or to make reservations, call 713-960-8472 or visit kiranshouston.com.
I fell in love with tea in the coffee capital of the United States. Head over heels. When I moved to Seattle, there was coffee on every corner: independent coffeehouses, drive-up coffee huts, and of course, Starbucks. People carried their refillable cups everywhere. There was even a special lingo around ordering coffee.

I’d come from the Midwest and a family that kept the same box of generic tea bags for years. Mom made it when we weren’t feeling well. It became such a signal, that once she asked me if I wanted a cup of tea, and I thought, “Gosh, I must be sick!”

Later, in college, I was introduced to “exotic” herbal teas, such as chamomile and peppermint. Once I was surprised by one that tasted like black licorice. They were interesting to try, and I liked some, but I was fine without them. (It probably didn’t help that we soaked the tea bags in hot water from the tap.)

In Seattle, I jumped right into its famous coffee culture. For a while, that is. The drinks were delicious, but expensive. Plus, all that caffeine made me jittery. I was ready for something else.

One morning, I wandered through Pike Place Market, a famous Seattle landmark and the oldest continuously operating public market in the country. As I made my way among the fish, fruit, and flower vendors, I noticed a small corner shop advertising tea and spices. The sign said “MarketSpice, Established 1911.” It smelled inviting, so I went in.

At the back of the shop was a huge metal urn—like our church used to make gallons of coffee—with a sign: “Try our MarketSpice Tea.” Why not? At the first sip, I closed my eyes in full appreciation. It was, as the French say, a coup de foudre. The aroma was cinnamon…and something else. So was the taste—I couldn’t quite identify all the flavors. It was sweet, but not sugary. Spiced, but not overwhelming. For me, who’d moved alone to Seattle, it felt like I was finally “home.” I was hooked. I bought two boxes that day and practically danced out of the store.

MarketSpice Tea soothes and comforts. It tastes familiar and mysterious at the same time. I approached the pretty clerk behind the counter to learn more. She smiled and told me the unique blend was created by Ruby Rutelonis, the shop’s second owner, who dabbled with her pharmacist husband’s flavoring oils. She eventually created a spiced tea to drink all day that was both tasty and sugar-free. It’s black tea with cinnamon, spices, and orange oil.

I no longer live in Seattle, but MarketSpice remains my favorite tea. I order it online and enjoy it several times a week. It never fails to work its magic. I still close my eyes in full appreciation. You never know where true love will strike, especially when it concerns tea.

Suzanne Ball is a Chicago-based freelance travel writer. Read her travel tips and stories at TravelSmartWoman.com.
Tea for Two

A Savannah museum stages a new exhibition to showcase its finest tea wares.

Text by Katherine Cloninger
Photography Courtesy of Telfair Museums

The historic city of Savannah, Georgia, only separated from South Carolina by the Savannah River, is rich with Southern character. From the oak trees covered with Spanish moss to the beautiful antebellum architecture, it’s a charming place with a storied past that attracts both history buffs and aspiring artists alike, and Telfair Museums thrives off the intersection of the two. Telfair, the first public art museum in the Southeastern United States, offers a unique understanding of Savannah’s place in our collective American past by featuring more than 3,500 pieces in their decorative arts collection in three unique sites: Jepson Center, Telfair Academy, and Owens-Thomas House & Slave Quarters.

While the other two buildings at the museum are celebrating their 200th anniversary this year, the Jepson Center, which houses the tea wares exhibit, is a strikingly modern building that opened in 2006 and is filled with art, activities, and educational opportunities to encourage learning for generations to come. **Tea for Two: British and American Tea Traditions**, explores the universal love for tea and features the finest tea objects culled from the museum’s extensive permanent collection—from practical everyday items like tables, tongs, and tea caddies to elaborately ornamented silver tea services. Alongside the antique tea wares, period furnishings and portraits staged into small vignettes provide visitors with a complete look into the 19th-century tea-service traditions in the United States with a specific emphasis on those in Savannah.

“On winter days after school, my mom, two sisters, and I would sit at the kitchen table and brew tea in my grandmother’s teapot—it was our tradition,” says Cyndi Sommers, Telfair Museums’ Assistant Curator of Decorative Arts. “I’m excited to bring that same nostalgia to this exhibition through the creation of vignettes with portraits, tea sets, and all of the involved furnishings.”

With more than 98 pieces—most inherited from old Savannah families—this special collection of antique American tea wares includes a wide variety of interesting relics dating back to the 1700s. Attendees will marvel at sugar tongs from 1784 and a porcelain, blue-and-white, five-piece tea service from Staffordshire, England. A stunning English set from New Hall Porcelain Factory (circa 1795–1810) is a showstopper adorned with whimsical trees, bright orange berries, and gilded accents. The exhibit’s most remarkable, must-see artifact is a fanciful 20th-century, American-made, seven-piece silver tea-and-coffee service from S. Kirk & Son Inc. The set was made in Baltimore, Maryland, and was gifted to Telfair by the estate of Virginia Bateman Comer. Grandid stature and impressive in appearance, this elaborate silver service is intricately ornamented with floral repoussé work throughout, and the teapot is finished with angular handles with rams’ head mounts on the corners. It’s truly a one-of-a-kind set fit for royalty and lavish affairs.

Whether your interests lie in American history, antique tea wares, or an amalgamation of both, **Tea for Two** brings one on a fascinating journey of tea through the years and makes the vast world of tea feel a bit more intimate with its focus on one of America’s most beloved cities. “The exhibit gives locals and visitors the rare opportunity to view priceless teaware, both luxury and common place, during the past two centuries,” says Cyndi. Each historic vessel in the exhibit, carefully curated by her, tells a story of its time and respective culture and gives us a unique perspective to appreciate the beauty of tea tradition.

**Tea for Two: British and American Tea Traditions is on view through January 12, 2020, at Telfair Museums’ Jepson Center, 207 W. York Street, Savannah, Georgia. For information, call 912-790-8800 or visit telfair.org.**
1) Machine-appliquéd set that began the collection; date unknown. 2) Drawnwork ensemble made in Tennessee in the 1920s; oldest in the collection. 3) Vintage printed set; date unknown. 4) Hand-embroidered ensemble with tea set motif on one corner; picoted crochet edging on all pieces; date unknown.

Linens for Tea
A collector’s passion to set a pretty table

My love of linens came from dinners at my grandparents’ house. My grandma always had a tablecloth on the table. I have enjoyed all things tea-related since my husband gave me my first teapot when we were married in 1971. It was not until the early 1990s, however, that I discovered my passion for tea linens.

It all started when I began shopping estate sales. I went to a friend’s house whose family was having an estate sale for their friend Mrs. Preston. I picked up my first tea linen set and was intrigued by the size and color of it. I asked the ladies at the sale what the set was used for, and they both said that it was used for tea. That day was the start of my tea linen collection.

I love the delicate lace, handwork, and beauty of tea linen sets. Most of my collection can be used year-round, but I do have some seasonal sets for spring, summer, and fall. I have a total of 49 sets, which include 14 in varying shades of blue. They are all different! Some of the ensembles in my collection have delicate cutwork with embroidery around the edge of the tablecloths and the napkins. They come in various sizes, ranging from a small 32-inch square tablecloth to a larger 45x44-inch one. The napkins that match the sets are different sizes also.

My tea linen sets have come from all over the United States. I found my first one in Arizona, but most of them have come from Kentucky, Tennessee, Missouri, and Oklahoma.

When shopping for a new ensemble to add to my collection, I choose them for their uniqueness, design pattern, and sometimes even the story behind them. I also get excited when I can find a set for a particular season. I keep saying when I find a certain Christmas one, I will quit collecting sets, but we all know that probably won’t happen!
For me, part of the fun of collecting is wondering if there are stories to some of the sets. Did the ladies have tea every day? Or did they have tea once a week, or did they use them just for parties? My daughter, Michele, bought me my oldest set in Tennessee. The family that was having the sale told Michele the set was used in the early 1920s. I love stories like that one!

In my collection, I have plain sets, but most of them have a fringe or some kind of lace, seam binding, or different stitching around the edges. I have used most of my linens when I have hosted tea luncheons, covering each table with a different set with corresponding napkins. Some of the sets are stained, but that just makes me think they were used for special occasions.

I also choose tea linens because of the different scenes that are on them. There is a Dutch windmill scene on one of the tablecloths, and the napkins have different scenes of men and women working in the gardens. Another set has a butterfly-and-flower scene on the tablecloth with butterflies on a corner of the napkins. There is one that has embroidered flowers on the tablecloth with a different colored flower on each napkin. One of my favorite sets to use in the fall has really delicate edging around the tablecloth and napkins. The set is made with linen and is so soft. I have a fall tea service that I pair it with.

My tea linen sets are displayed in a library cabinet and a china closet, and I hang some of them on an old dryer rack. I make sure to turn them once or twice a year. I love displaying them year-round in my house. My husband made me a tea table, and I usually have a linen tea set on the table with a teapot and cups to match.

I love going to tearooms for lunch and having tea. The main reason I started collecting tea linen sets is that they bring a sense of charm, elegance, and sophistication to the table whether it’s for a special occasion or just to sit quietly and enjoy tea.

Jeannie McGehee is blessed with a wonderful family and with a love of music and crafting. She thinks a perfect day is one spent enjoying the quietness of a tearoom.
THE PENNSYLVANIA TEA FESTIVAL
FRIDAY, SEPTEMBER 27
SATURDAY, SEPTEMBER 28, 2019

9 am–4 pm
The Rosemary House & Sweet Remembrances Tea Room
118-120 S. Market Street | Mechanicsburg, PA

This special two-day event is held in the fragrant herb gardens of The Rosemary House and Sweet Remembrances.

- Tea tastings and tea culture
- A variety of merchants and vendors
- A range of teas and herbal tisanes
- Musical entertainment
- Literary Chats with bestselling authors

For tickets and a detailed schedule, visit www.TeaFestPA.com
A portion of your admission will go towards world relief
Overcoming violence, poverty and injustice through love in action.

Betty’s Tea Travel
Offering Tea Themed Tours
Individuals, Groups, Girlfriend Getaways

Join me for the next tea party in England, Spring 2020!

W: BettysTravelDiscovery.com
P: (760) 382-5347
E: PretTeaParty@yahoo.com

To advertise in TeaDestinations, call 530-666-1406.
Laura’s Tea Room
We have over 200 tea cups for you to choose from during your High Tea experience.
Serving high tea Tuesday-Saturday
Café open 11-3
Tea Room by Reservation 11-2
Gift Shop open 10-4
Located in Historic Ridgeway, SC
803.337.8594 · 105 Palmer Street
www.laurastearoom.com
tearoom@truvista.net

We have over 200 tea cups for you to choose from during your High Tea experience.
Serving high tea Tuesday-Saturday
Café open 11-3
Tea Room by Reservation 11-2
Gift Shop open 10-4
Located in Historic Ridgeway, SC
803.337.8594 · 105 Palmer Street
www.laurastearoom.com
tearoom@truvista.net

Cover


 masthead

Page 5: Spode Stafford White cup and saucer set ($159.95) from Replacements, Ltd., 800-737-5223, replacements.com.

Our Favorites


Treasured Teapot: Autumn’s Golden Light

Pages 19–20: Sadler 7787 teapot from Eileen Bostick’s private collection. April Cornell linen (discontinued) and brass vase from private collection. [Friendly Gathering] Lenox Liberty dinner plate ($35.59); Lenox Autumn salad plate ($33.99), footed cup and saucer set ($39.99), creamer ($83.95), and sugar ($139.95); Wallace Silver Stradivari knife ($24.99), salad fork ($43.25), and teaspoon ($28.49) from Replacements, Ltd., 800-737-5223, replacements.com. Golden carved napkin ring ($3.99) and sage lace trimmed napkin ($4.95) from Pier 1 Imports, 800-245-4595, pier1.com.

Light blue bud vase (discontinued) from West Elm. [Stately Celebration] Queens China Imari dinner plate ($45.99) and footed cup and saucer set ($15.99); Spode Old Clovelly salad plate ($25.99); Oneida Song of Autumn knife ($7.99), salad fork ($7.99), and teaspoon ($4.99) from Replacements, Ltd., 800-737-5223, replacements.com. Filled marble napkin ring ($3.95) from Pier 1 Imports, 800-245-4595, pier1.com. Pure Premium white with navy trim napkins ($9.99 for set of 6) from HomeGoods, 800-888-0776, homegoods.com.

autumn splendor


Think Pink Tea


Afternoon Tea & a Movie

Pages 39–48: Royal Crown Derby Panel Green dinner plate ($149.95), salad plate ($84.95), and footed cup and saucer set ($49.99); William Smiley 1WS1 (sterling hollowware) 6-piece silver tea set ($4,999); Charles S. Green Co. 20-inch waiter tray (sterling hollowware) ($1,999); Carrs Victorian Red knife ($59.99), saucer fork ($129.95), and teaspoon ($139.95); Wallace Romance of the Sea pie/cake server ($59.99); Dominick & Haff Louis XIV tea strainer ($199.95); Spode Stafford White centerpiece bowl ($331.47); Royal Crown Derby Elizabeth Gold 15-inch oval serving platter ($399.95); Ellis-Barker Silver 12-inch pierced round silverplate tray ($45.99); Royal Crown Derby Wentworth 13-inch oval platter ($199.95) from Replacements, Ltd., 800-737-5223, replacements.com. Floral centerpiece by Lindsey Harrington, 205-913-4941, thefurbishednest@gmail.com. Heritage Lace Victorian Rose White lace overlay ($82), 641-628-4949, heritagelace.com. Waterford Esmerelda tablecloth ($89.99) from Bed, Bath & Beyond, 800-462-3966, bedbathandbeyond.com. Vintage napkins, embroidered linen, candlewick salt cellars (individual condiment bowls), silverplate spreaders, silverplate cream and sugar set, and glass cake stand from private collection.
LIVE LIFE WITHOUT PAIN
Plantar Fasciitis • Arthritis • Joint Pain • Heel Spurs • Back & Knee Pain

PATENTED VERSOSHOCK® SOLE
SHOCK ABSORPTION SYSTEM

85% LESS KNEE PAIN
91% LESS BACK PAIN
92% LESS ANKLE PAIN
75% LESS FOOT PAIN

“I’ve had lower back pain for years. Walking in these shoes was life changing for me. I feel like I’m walking on air.”
— Bill F.

Enjoy the benefits of exercise with proven pain relief.

- Ultimate Comfort
- Renewed Energy
- Maximum Protection
- Improve Posture

*Results of a double-blind study conducted by Olive View UCLA Medical Center.

G-DEFY ION $155

Men Sizes 7.5-15 M/W/XW
- Black TB9025MBB
- Red/Gray TB9022MRG

Women Sizes 6-11 M/W/XW
- Black/Blue TB9022FTL
- Gray/Teal TB9022FGU

$30 OFF YOUR ORDER
Promo Code PN4JLJ5
www.gravitydefyer.com
Expires December 31, 2019

Free Exchanges • Free Returns
100% Satisfaction Guaranteed
Call 1(800) 429-0039
Gravity Defyer Corp.
10643 Glenoaks Blvd. Pacoima, CA 91331

VooShock® U.S. Patent #US8,555,526 B2. This product has not been evaluated by the FDA. Not intended to treat, cure or prevent any disease. $30 off applies to orders of $100 or more for a limited time. Cannot be combined with other offers. 9% CA sales tax applies to orders in California. Shoes must be returned within 30 days in like-new condition for full refund or exchange. Credit card authorization required. See website for complete details.
EDITOR’S NOTE: Recipe titles shown in gold are gluten-free, provided gluten-free versions of processed ingredients (such as flours, prepared meats, sauces, extracts, and stocks) are used.

**Fillings & Icings**
- Cream Cheese Icing 46
- Lemon–Cream Cheese Frosting 27
- Orange Whipped Cream 45

**Savories**
- Cucumber & Tarragon Tea Sandwiches 43
- Dijon–Smoked Salmon Tea Sandwiches 43
- Radish–Goat Cheese Canapés 35
- Roasted Acorn Squash Crostini 26
- Roasted Brussels Sprouts and Red Onion Bites 35
- Roasted Yellow Tomato Soup 25
- Salmon Mousse Bites 35
- Turkey Tea Sandwiches 26
- Watercress and Egg Salad Tea Sandwiches 43

**Scones**
- Gluten-Free Bacon-Butternut Scones 31
- Pink Lady Scones 33
- Pumpkin & Walnut Scones 24
- Sultana-Buttermilk Scones 41

**Sweets**
- Buttery Hazelnut Cookies 27
- Chocolate Mousse Cake 47
- Chocolate Sponge Cake 47
- Mini Ginger Carrot Cakes 45
- Mini Gingerbread Cupcakes with Lemon–Cream Cheese Frosting 27
- Orange Cream Brandy Snaps 45
- Pink Ribbon Meringues 38
- Raspberry Shortbreads 37
- Rosy Apple-Pecan Tartlets 30
- Strawberry-Almond Madeleines 37

**advertisers’ index**

<table>
<thead>
<tr>
<th>Bed, Bath &amp; Beyond</th>
<th>6</th>
<th>Harney &amp; Sons</th>
<th>18</th>
</tr>
</thead>
<tbody>
<tr>
<td>Betty’s Tea Travel</td>
<td>61</td>
<td>Highland Gourmet Scones</td>
<td>62</td>
</tr>
<tr>
<td>Bradford Exchange, The</td>
<td>14</td>
<td>Jane Pettigrew’s World of Tea</td>
<td>1</td>
</tr>
<tr>
<td>Chicago International Tea Festival</td>
<td>12</td>
<td>Kensington Books</td>
<td>10</td>
</tr>
<tr>
<td>Christmas Teatime</td>
<td>4</td>
<td>Lady Bedford’s Tea Parlour</td>
<td>61</td>
</tr>
<tr>
<td>Elmwood Inn Fine Teas</td>
<td>30</td>
<td>Laura’s Tea Room</td>
<td>62</td>
</tr>
<tr>
<td>Erika’s Tearoom</td>
<td>18</td>
<td>Mark T. Wendell Tea Companya</td>
<td>18</td>
</tr>
<tr>
<td>Grace Tea Company</td>
<td>30</td>
<td>Midwest Tea Festival</td>
<td>61</td>
</tr>
<tr>
<td>Grandma Rae</td>
<td>63</td>
<td>Paris In A Cup</td>
<td>63</td>
</tr>
<tr>
<td>Gravity Defyer Shoes</td>
<td>64</td>
<td>Pennsylvania Tea Festival</td>
<td>61</td>
</tr>
<tr>
<td>Stauer</td>
<td>66</td>
<td>Simpson &amp; Vail, Inc.</td>
<td>67</td>
</tr>
<tr>
<td>Tea Affair, A</td>
<td>5</td>
<td>Tea Shoppe, The</td>
<td>61</td>
</tr>
<tr>
<td>Tea Time Digital</td>
<td>16</td>
<td>Teatime Digital</td>
<td></td>
</tr>
<tr>
<td>Thistledown Tea Cozies</td>
<td>5</td>
<td>Suzanne’s Victorian Tea Room &amp; Shoppe</td>
<td>62</td>
</tr>
</tbody>
</table>

**fillings & icings**

- Cream Cheese Icing 46
- Lemon–Cream Cheese Frosting 27
- Orange Whipped Cream 45

**savories**

- Cucumber & Tarragon Tea Sandwiches 43
- Dijon–Smoked Salmon Tea Sandwiches 43
- Radish–Goat Cheese Canapés 35
- Roasted Acorn Squash Crostini 26
- Roasted Brussels Sprouts and Red Onion Bites 35
- Roasted Yellow Tomato Soup 25
- Salmon Mousse Bites 35
- Turkey Tea Sandwiches 26
- Watercress and Egg Salad Tea Sandwiches 43

**scones**

- Gluten-Free Bacon-Butternut Scones 31
- Pink Lady Scones 33
- Pumpkin & Walnut Scones 24
- Sultana-Buttermilk Scones 41

**sweets**

- Buttery Hazelnut Cookies 27
- Chocolate Mousse Cake 47
- Chocolate Sponge Cake 47
- Mini Ginger Carrot Cakes 45
- Mini Gingerbread Cupcakes with Lemon–Cream Cheese Frosting 27
- Orange Cream Brandy Snaps 45
- Pink Ribbon Meringues 38
- Raspberry Shortbreads 37
- Rosy Apple-Pecan Tartlets 30
- Strawberry-Almond Madeleines 37

**advertisers’ index**

<table>
<thead>
<tr>
<th>Bed, Bath &amp; Beyond</th>
<th>6</th>
<th>Harney &amp; Sons</th>
<th>18</th>
</tr>
</thead>
<tbody>
<tr>
<td>Betty’s Tea Travel</td>
<td>61</td>
<td>Highland Gourmet Scones</td>
<td>62</td>
</tr>
<tr>
<td>Bradford Exchange, The</td>
<td>14</td>
<td>Jane Pettigrew’s World of Tea</td>
<td>1</td>
</tr>
<tr>
<td>Chicago International Tea Festival</td>
<td>12</td>
<td>Kensington Books</td>
<td>10</td>
</tr>
<tr>
<td>Christmas Teatime</td>
<td>4</td>
<td>Lady Bedford’s Tea Parlour</td>
<td>61</td>
</tr>
<tr>
<td>Elmwood Inn Fine Teas</td>
<td>30</td>
<td>Laura’s Tea Room</td>
<td>62</td>
</tr>
<tr>
<td>Erika’s Tearoom</td>
<td>18</td>
<td>Mark T. Wendell Tea Companya</td>
<td>18</td>
</tr>
<tr>
<td>Grace Tea Company</td>
<td>30</td>
<td>Midwest Tea Festival</td>
<td>61</td>
</tr>
<tr>
<td>Grandma Rae</td>
<td>63</td>
<td>Paris In A Cup</td>
<td>63</td>
</tr>
<tr>
<td>Gravity Defyer Shoes</td>
<td>64</td>
<td>Pennsylvania Tea Festival</td>
<td>61</td>
</tr>
<tr>
<td>Stauer</td>
<td>66</td>
<td>Simpson &amp; Vail, Inc.</td>
<td>67</td>
</tr>
<tr>
<td>Tea Affair, A</td>
<td>5</td>
<td>Tea Shoppe, The</td>
<td>61</td>
</tr>
<tr>
<td>Tea Time Digital</td>
<td>16</td>
<td>Teatime Digital</td>
<td></td>
</tr>
<tr>
<td>Thistledown Tea Cozies</td>
<td>5</td>
<td>Suzanne’s Victorian Tea Room &amp; Shoppe</td>
<td>62</td>
</tr>
</tbody>
</table>
Wear the Colors of Italy’s Legendary Regatta

Raffinato™
Italy

To show exquisite details, necklace shown is not exact size.

The Regata Storica started in 1489, when the beautiful Caterina Cornaro, wife of the King of Cyprus, renounced her Cypriot throne in favor of Venice. The people of Venice welcomed her with a parade of elaborately-decorated gondolas, in a rainbow of popping colors. Every year since, the spirit of 1489 is recaptured in those world-famous canals when the famous Regata is repeated.

Our Cornaro Necklace is the essence of Venice, with the revelry of the Regata channeled into one perfect piece of jewelry. The gorgeous colors recall the Regata itself, and the 59 beads of authentic Murano are the only thing as historic and uniquely Venice as those gondolas. Each necklace is handmade by the legendary Murano glassmakers, where the proud Venetian tradition has been passed down from generation to generation, dating back to before the city threw that first famous party for Caterina.

“...businesses on the crowded little island [Murano] also produce high fashion jewelry found on runways and in exclusive social settings around the world”.

--- The New York Times

Thanks to the Regata, we’ve visited Venice often and made great contacts, which is how we found and negotiated the best possible price on the highest quality Murano available. Now’s your chance to share in the spirit of this legendary event without needing to break out your passport.

Satisfaction guaranteed or your money back. Enjoy the gorgeous colors of the Cornaro Murano Necklace for 30 days. If it doesn’t pass with flying colors, send it back for a full refund of the item price.

Limited Reserves. You could easily pay $300 or more for a Murano glass bead necklace, but at $29, this genuine handmade Murano won’t last. Don’t miss the boat! CALL 1-888-444-5949 TODAY!

Cornaro Murano Necklace
Stunningly affordable at: $29 + S&P

• Made in Italy • Murano glass • 25" necklace with lobster clasp • Gold-finished settings

Call today. There’s never been a better time to let your elegance shine. 1-888-444-5949
Offer Code: RFG190-02. You must use the offer code to get our special price.

Raffinato™ 14101 Southcross Drive W., Ste 155, Dept. RFG190-02, Burnsville, Minnesota 55337 www.raffinatoitaly.com
A collection of impeccable design & craftsmanship from Italy.