

Tea In Time

ForGetMeNot Memories & Events
Quarterly Newsletter



October 2019

The Holiday Season Is Upon Us

Family Traditions are such an intricate part of who we are and where we come from. The holidays are a time where we come together and share the best parts of ourselves with others over a warm cup of tea. As *Ralph Waldo Emerson* once said, "There is a great deal of poetry and fine sentiment in a chest of tea". In this edition we hope you enjoy the tidbits and recipes this season has to offer.

Tea In Time would like to thank all of you for **Time Traveling** with us in 2019 and look forward to sharing new adventures in history over a delicious *cuppa or two*.

Tea Shoppe Spotlight:

Coterie Tea & Eatery

Relatively new on the scene but you would never know it. This Tea Shoppe serves tasty treats with lovely blends of tea that dance on the palate.

The owner goes above and beyond to ensure an elegant and friendly experience whether you are looking for a place to host a bridal shower, birthday party, special event or simply in the mood for a cup of tea.

Traditional afternoon tea with sandwiches, pastries, scones, and tea. Children must be 7 years and older to attend. Coterie Tea & Eatery is located on a trendy shopping street in Historical Old Town, Upland.



151 N. 2nd Avenue Suite A
Upland, California 91786
(909) 701-8158

From The Owner: My love for tea parties started at a young age. I would put on my grandmother's apron, pick the most beautiful china from her cabinet and host afternoon tea for my stuffed animals and dolls. As I have grown older many passions in my life have changed, but my love for china has remained a constant. English china has always been my favorite. Like many people, I desired to turn my passion into my career.... bring my customers joy with the art of eating with elegance.

"Elegance then...and now...Bon Appetite!"

Fall Is The Thyme To Spice Things Up!

Try This Spiced Russian Tea



Spiced Tea (Russian Tea) is a mixture of warm tea, orange and lemon juices, infused with cloves and cinnamon

- ❖ Place the tea bags or loose tea in a heatproof measuring cup or other container. Pour the 4 cups of boiling water over the tea bags and let the tea steep while preparing the rest of the recipe.
- ❖ In a medium saucepan, prepare an infusion by bringing 1/2 cup water, sugar, cloves, and cinnamon stick to a boil. Boil for one minute. Remove cloves and cinnamon and pour into a large mixing bowl.
- ❖ Add the orange juice and lemon juice into the spiced infusion. Stir well to combine. Remove the tea bags (or strain the loose tea) and combine with the spiced infusion and juice.
- ❖ Serve warm in punch or teacups.

Why not make some toasty scones to go with?

Harvest Pumpkin Scones

These deep-gold scones are as tasty as they are pretty. Cinnamon, ginger, allspice, and nutmeg spice the dough; diced crystallized ginger and cinnamon chips take their flavor over the top.

PREP: 15 mins BAKE: 20 to 25 mins TOTAL: 1 hr 5 mins YIELD: 12 scones

- ❖ 2 3/4 cups (326g) King Arthur Unbleached All-Purpose Flour
- ❖ 1/3 cup (74g) granulated sugar
- ❖ 1 tablespoon baking powder
- ❖ 3/4 teaspoon salt
- ❖ 1 1/2 teaspoons pumpkin pie spice or 3/4 teaspoon ground cinnamon + 1/4 teaspoon each ground ginger, nutmeg, and allspice
- ❖ 1/2 cup (113g) cold butter
- ❖ 1 cup to 2 cups (184g to 369g) minced crystallized ginger, cinnamon chips, or cinnamon sweet bits
- ❖ 2/3 cup (152g) canned pumpkin
- ❖ 2 large eggs
- ❖ coarse white sparkling sugar, for topping



- ❖ In a large mixing bowl, whisk together the flour, sugar, baking powder, salt, and spices.
- ❖ Work in the butter just until the mixture is unevenly crumbly; it's OK for some larger chunks of butter to remain unincorporated.
- ❖ Stir in the ginger and/or chips/bits, if you're using them.
- ❖ In a separate mixing bowl, whisk together the pumpkin and eggs till smooth.
- ❖ Add the pumpkin/egg to the dry ingredients and stir until all is moistened and holds together.
- ❖ Line a baking sheet with parchment; if you don't have parchment, just use it without greasing it. Sprinkle a bit of flour atop the parchment or pan.
- ❖ Scrape the dough onto the floured parchment or pan, and divide it in half. Round each half into a 5" circle (if you haven't incorporated any add-ins); or a 6" circle (if you've added 2 cups of fruit, nuts, etc.). The circles should be about 3/4" thick.
- ❖ Brush each circle with milk, and sprinkle with coarse white sparkling sugar or cinnamon sugar, if desired.
- ❖ Using a knife or bench knife that you've run under cold water, slice each circle into 6 wedges.
- ❖ Carefully pull the wedges away from the center to separate them just a bit; there should be about 1/2" space between them, at their outer edges.
- ❖ For best texture and highest rise, place the pan of scones in the freezer for 30 minutes, uncovered. While the scones are chilling, preheat the oven to 425°F.
- ❖ Bake the scones for 22 to 25 minutes, or until they're golden brown and a toothpick inserted into the center of one comes out clean, with no wet crumbs. If you pull one of the scones away from the others, the edges should look baked through, not wet or doughy.
- ❖ Remove the scones from the oven, and serve warm. Wrap any leftovers airtight, and store at room temperature. Reheat very briefly in the microwave, if desired.

❖ The Tradition of the Christmas Pudding ❖

Christmas (or Plum) Pudding is the traditional end to the British Christmas dinner. But what we think of as Christmas Pudding, is not what it was originally like! Christmas originated as a porridge called made of beef and raisins, currants, spices. This would soup and was eaten preparation for the festivities.

By 1595, frumenty changing into a having been eggs, breadcrumbs, given more flavor of beer and spirits.



pudding
14th century
'frumenty' that was
mutton with
prunes, wines and
often be more like
as a fasting meal in
Christmas

was slowly
plum pudding,
thickened with
dried fruit and
with the addition
It became the

customary Christmas dessert around 1650, but in 1664 the Puritans banned it as a bad custom. In 1714, King George I re-established it as part of the Christmas meal, having tasted and enjoyed Plum Pudding. By Victorian times, Christmas Puddings had changed into something similar to the ones that are eaten today.



No British Christmas is complete without a *Christmas pudding*. Christmas pudding is best made well in advance to allow it to mature which traditionally is made on "Stir it up Sunday", the Sunday before Advent around the end of November.

Total: 8 hrs 45 mins Prep: 45 mins Cook: 8 hrs Marinating Time: 12 hrs
Yield: Serves 8

Ingredients

- ❖ 1 pound/450 g mixed dried fruit
- ❖ 1 ounce/25 g candied peel (mixed varieties, finely chopped)
- ❖ 1 small apple (cooking apple, peeled, cored and finely chopped)
- ❖ 1 tablespoon orange zest
- ❖ 1/2 tablespoon lemon zest
- ❖ 2 tablespoons orange juice
- ❖ 1 tablespoon lemon juice
- ❖ 4 tablespoon brandy (plus a little extra for soaking at the end)
- ❖ 2 ounces/55 g flour (self-raising, sifted)
- ❖ 1 teaspoon mixed spice (level, ground)
- ❖ 1 1/2 teaspoon cinnamon (ground)
- ❖ 4 ounces/110 g suet (beef or vegetarian, shredded)
- ❖ 4 ounces/110 g brown sugar (dark, soft)
- ❖ 4 ounces/110 g bread crumbs (white, fresh)
- ❖ 1 ounce/25 g almonds (whole, shelled, roughly chopped)
- ❖ 2 large eggs (fresh)



Photo: How to Make Christmas Pudding - The Victorian Way English Heritage
Video Link: <https://youtu.be/3XOKmaElzqw>

Directions

- ❖ Gather the ingredients.
- ❖ Lightly butter a 2 ½ pint pudding basin.
- ❖ Place the dried fruits, candied peel, apple, orange, and lemon juice into a large mixing bowl. Add the brandy and stir well. Cover the bowl with a clean tea towel and leave to marinate for a couple of hours, preferably overnight.
- ❖ Stir the flour, mixed spice, and cinnamon together in a very large mixing bowl. Add the suet, sugar, lemon and orange zest, breadcrumbs, nuts and stir again until all the ingredients are well mixed. Add the marinated dried fruits and stir again.
- ❖ Beat the eggs lightly in a small bowl then stir quickly into the dry ingredients. The mixture should have a fairly soft consistency.
- ❖ Now is the time to gather the family for Christmas pudding tradition of taking turns in stirring, making a wish and adding a few coins.
- ❖ Spoon the mixture into the greased pudding basin, gently pressing the mixture down with the back of a spoon. Cover with a double layer of greaseproof paper or baking parchment, then a layer of aluminum foil and tie securely with string wrapping the string around the basin, then loop over the top and then around the bowl again. This will form a handle which will be useful when removing the pudding from the steamer.
- ❖ Place the pudding in a steamer set over a saucepan of simmering water and steam the pudding for 7 hours. Make sure you check the water level frequently, so it never boils dry. The pudding should be a dark brown color when cooked. The pudding is not a light cake but instead is a dark, sticky and dense sponge.

Remove the pudding from the steamer, cool completely. Remove the paper, prick the pudding with a skewer and pour in a little extra brandy. Cover with fresh greaseproof paper and re-tie with string. Store in a cool, dry place until Christmas day.

Kitchen Notes

- ❖ The pudding cannot be eaten immediately; it does need to be stored and rested, then reheated on Christmas day. Eating the pudding immediately after cooking will cause it to collapse, and the flavors will not have had time to mature.
- ❖ On Christmas day, reheat the pudding by steaming again for about an hour. Serve with brandy or rum sauce, brandy butter, or custard. Leftover Christmas pudding can be reheated by wrapping tightly in aluminum foil and heating through in a hot oven.

Up Coming Events

10/26 Hocus Pocus Halloween Tea
12/07 Jane Austen Holiday Tea
12/14 Downton Abby Christmas Tea
& Boutique
06/13/2020
1940s Pacific Island US Swing Dance

Reading Group News

Jane Austen – ever wanted to learn more? The **JASNA North OC Reading Group** (*Jane Austen Society of North America - Southwest*) meets on the third Saturday on each month at the Panera Bread restaurant in downtown Fullerton. (1028 S. Harbor Blvd.) 10:00 a.m.-11:30 a.m.

You can find out which book they are reading by visiting their Facebook page.

Historical Sip & Sew of Orange County

Welcome to our new meet-up group members. This has been on busy year! Our trip to Downtown LA's Garment District was a treasure hunting success.

In the new year we will be working on finishing our dresses as well as having a workshop on bonnet making. Stay tuned....

Tea Friends

IDEA Contest: We'd love to hear from you and know more of what types of Tea Adventures you would like to attend (mystery, fantasy or even children teas). Go to our website www.teaintime.org, select Contact Us and share your ideas.

If *Tea In Time* selects your idea, you could win a free ticket for you and a guest.

Remember, *Tea In Time* is here to help you plan your next private event.

Volunteers

Throughout the year *Tea In Time* is always in need of volunteers for both short term events and long term future event planning. If interested in knowing how you could help, email adm_teaintime@aol.com. We'd love to have some tea and get to know you.

Have a Very Merry Christmas
Happy Hanukah
&
Blessed New Year

Your *Tea In Time* Team