

Tea In Time

ForGetMeNot Memories & Events

Quarterly Newsletter

October 2020



The Holiday Season Is Upon Us

"My dear if you could give me a cup of tea to clear my muddle of a head I should better understand your affairs."

CHARLES DICKENS, *Mrs. Lirriper's Legacy*

With perfect timing, Holiday Cheer, is on its way!

Feeling a little Muddled in the Head? If so, be self-assured you are not along! 2020 has been a challenge with rescheduled Afternoon Teas to Historical Sip & Sew gatherings. It might be thought that these events are not particularly important in the big picture but when our team took the time to reflect on shared feelings of missed human interactions, a gentle touch of a friend or the mental reprieve for the youth we share time-travel with, that you *our guests*, have helped us accomplish throughout the year by purchasing a simple ticket; is very important.

Tea In Time ~ ForGetMeNot Memories & Events would like to thank all of you for your donations and time-traveling with us in 2020. We look forward to sharing new adventures in history over a delicious cuppa or two in 2021.

🌿 Our Holiday Wish for You & Your Family 🌿

The gifts I'd leave
beneath your tree, Aren't
those that you can touch
or see, no toys meant just
for pointless play, but
gifts to bless you every
day.

The gift of friendship
warm and true, is one
that I would leave for
you.

Good health and
happiness and cheer to
keep you smiling
through the year.



The gift of peace that
comes from God, with
prayer to guide each
path you trod.

And when your heart
has lost its song, the
gift of hope to cheer
you on.
These are the gifts I'd
leave for you.

Blessing
written by

Kay Hoffman

Tea Shoppe Spotlight:

The Four Seasons Tea Room

Nestled away in the foothills of historic downtown Sierra Madre you will find one of the most utterly charming tea rooms. The Four Seasons Tea Room has been serving traditional afternoon tea for 21 years.

You definitely want to make reservations to ensure you don't miss out on their "Scones Extraordinaire". These delectable warm treats dance upon the tongue like sweet memories of Grandma's kitchen. The traditional afternoon tea is served complete with sandwiches, salad and pastries.



This is an enchanting place to host a bridal shower, birthday party, special event or if you are simply in the mood for a cup of tea.



75 N Baldwin Avenue
Sierra Madre, California 91024
(626) 355-0045



What's Cooking in Tea In Time's Kitchen For Holiday Tea

Cinnamon Apple Cider Tea

Ingredients

6 c. fresh apple cider
8 English breakfast tea bags
1 sliced lemon
4 1/2 oz. bourbon
Sugar to taste
Cinnamon Stick to serve

To make this a
little more
family-friendly
simple omit the
bourbon

Directions

Bring 6 cups of fresh apple cider to a boil in a large saucepan. Reduce heat and simmer until cider is reduced to 3 cups, 30 to 45 minutes.

Remove from heat and add 8 English breakfast tea bags and 1 sliced lemon; steep for 4 minutes. Discard tea bags and Stir in 4 1/2 ounces of bourbon.



Cranberry-Spice Scones

This easy-to-make Christmas Morning Scones recipe captures the flavor and aroma of Christmas morning!



Ingredients

- ❖ 3 1/2 cups AP flour
- ❖ 1/2 cup granulated sugar
- ❖ 1/2 tsp salt
- ❖ 1 tbsp baking powder
- ❖ 1/2 tsp baking soda
- ❖ 8 tbsp cold butter cut into small cubes
- ❖ 8 oz almond paste frozen and grated using the largest grate holes
- ❖ 1 cup buttermilk you can also use a buttermilk powder substitute
- ❖ 1 tsp almond extract
- ❖ 1 cup fresh cranberries mash half of them (1/2 cup)
- ❖ 1 egg
- ❖ 1 egg beaten with a little water for egg wash on top

Directions

- ❖ Line a baking sheet with parchment
- ❖ In a large mixing bowl combine the flour, sugar, baking powder, baking soda, and salt.
- ❖ Using a pastry cutter, cut the butter into the flour mixture until it resembles a coarse mixture and the butter is the size of a pea.
- ❖ In a large measuring cup combine the buttermilk, almond extract and egg and whisk together.
- ❖ Add the wet ingredients to the flour mixture and fold together. Do not over mix.
- ❖ Turn the dough into a floured surface and knead gently. Fold the dough over onto itself using 2 folds about 3 times. The dough should still look a little rough.
- ❖ Press dough out to 3/4 inch thick. At this point you can use a biscuit cutter or you can do what I did and just tear off the size of scones you want and gently shape them into rounds or whatever shape you like. I didn't use an egg wash for this 'tear and form' technique. I would recommend it however if you are using a biscuit cutter.
- ❖ Place onto the baking sheet about 2 inches apart. You may need to do 2 batches.
- ❖ Sprinkle the scones with the almonds and turbinado sugar. The sugar gives the scones that crunch on top.
- ❖ Bake for about 20 minutes or until they are a little golden brown on top.
- ❖ Let cool on a wire rack.



🌿 The Tradition of Christmas' Mince Pies 🌿

"Thrift, thrift, Horatio! The funeral baked meats / Did coldly furnish forth the marriage tables." The reference to "baked meats" in this scene from **Shakespeare's "Hamlet"** may sound odd to the modern ear, but the mince pie was a popular dish of his era in England. However just a few decades later, these savory treats came under the scorn of Oliver Cromwell and his religiously strict government.



Mince pies (the "mince" comes from a Latin word meaning "small") soon become associated with the celebrations of the Christmas season. During the twelve days of Christmas wealthy rulers often put on massive feasts, and an expensive dish of meat and fruit like a mince pie made a great way to show off one's status; often topped with crust shaped into decorative patterns.

It was this extravagance that allegedly drew the ire of Cromwell's Puritanical government. The Puritans of the era observed the birth of Christ as a solemn occasion, not a cause of raucous feasting and celebration. The Puritans dominated parliament of Cromwell's era, cracking down on Christmas celebration in England, which included banning feasts of mince pies. When Charles II assumed control of England after Cromwell's government fell he quickly rescinded the ban.

Smithsonianmag.com 2017



Christmas' Mince Pies

I will honour Christmas in my heart, and try to keep it all the year.
I will live in the Past, the Present, and the Future.
The Spirits of all Three shall strive within me.
I will not shut out the lessons that they teach!

A Christmas Carol
by Charles Dickens

Ingredients

- ❖ 2 cups dried mixed fruit
- ❖ 1 cup firmly packed brown sugar
- ❖ 1/3 cup slivered almonds finely chopped
- ❖ 1 Granny Smith **apple**, peeled, quartered, cored, coarsely grated
- ❖ 1/8 cup of butter, melted
- ❖ 2 tablespoons brandy
- ❖ 3 teaspoons finely grated lemon rind
- ❖ 1 tablespoon fresh lemon juice
- ❖ 1 teaspoon Ground Cinnamon
- ❖ 1 teaspoon mixed spice
- ❖ Pinch of ground nutmeg
- ❖ 1 egg, lightly whisked
- ❖ White sugar, to dust



Pastry

- ❖ 2 cups plain flour
- ❖ 1/3 cup caster sugar
- ❖ 2/3 chilled butter, chopped
- ❖ 1 egg yolk
- ❖ 2 tablespoons iced water

Mince Pie Directions

Step 1 Finely chop half the mixed fruit. Place in a large bowl. Add the brown sugar, almond, apple, butter, brandy, lemon rind, lemon juice, cinnamon, mixed spice, nutmeg and the remaining mixed fruit. Stir until well combined. Cover with plastic wrap and set aside overnight, stirring occasionally, to macerate.

Step 2 Transfer the fruit mixture to a fine sieve over a bowl and stir to remove excess liquid.

Step 3 To make the pastry, place the flour, sugar and butter in the bowl of a food processor and process until mixture resembles fine breadcrumbs. Add the egg yolk and water, and process until the mixture just starts to come together (see tip 1). Turn onto a clean work surface. Shape into a disc. Cover with plastic wrap. Place in the fridge for 20 minutes to rest.

Step 4 Preheat oven to 180C. Roll out the pastry on a lightly floured surface until 1.5 inch thick. Use a 3.5 inch-diameter round pastry cutter to cut 20 discs from the pastry. Use a 5cm-diameter star-shaped pastry cutter to cut 20 stars from the remaining pastry.

Up Coming Events

12/05 3rd Annual Jane Austen Holiday Tea

12/12 A Charles Dickens'
Victorian Christmas Tea

**A Charles Dickens'
Victorian Christmas Tea**

Saturday
December 12, 2020
11:00am to 2:00pm

Tis the season for mirth and
merriment!

Please join us for
afternoon tea as

Mr. Dickens
Share from his holiday novel
"A Christmas Carol"



The Springfield Banquet Center - Fullerton, CA
\$48.00 per person purchase online at www.teaintime.org

Hosted by TEA In TIME
ForGetMeNot Memories & Events

Happy New Year - 2021

TBD - Jane Austen's Spring Tea

TBD - Victorian Fashion Show and Tea

TBD - 1940s Pacific Island Dinner & Dance

What's Happening

Reading Group News

Jane Austen Fans - Join us as we learn more about her life and books as well as make new friends.

The JASNA North OC Reading Group
(Jane Austen Society of North America - Southwest)
meets the 3rd Saturday of the month
(temporarily via zoom) from 10:00am
to 11:30am.

You can find out which book they are
reading by visiting their Facebook page:
<https://www.facebook.com/groups/288596421915716>

Historical Sip & Sew of Orange County

In the 2021 our Goal is to:

- ✓ Finishing our Regency Day Dresses
- ✓ Complete Regency Ball Gowns
- ✓ Complete Regency Undergarments
- ✓ Host Bonnet making Workshops
- ✓ Have lots of fun!

Don't know how to sew. Join us anyway.
We will teach you and guide you along the
way. We all started somewhere

Stay tuned....

Have a Very
Merry Christmas - Happy Hanukah
&
Blessed New Year,

Teri

and the Tea In Time Team