

The TEATM House Times



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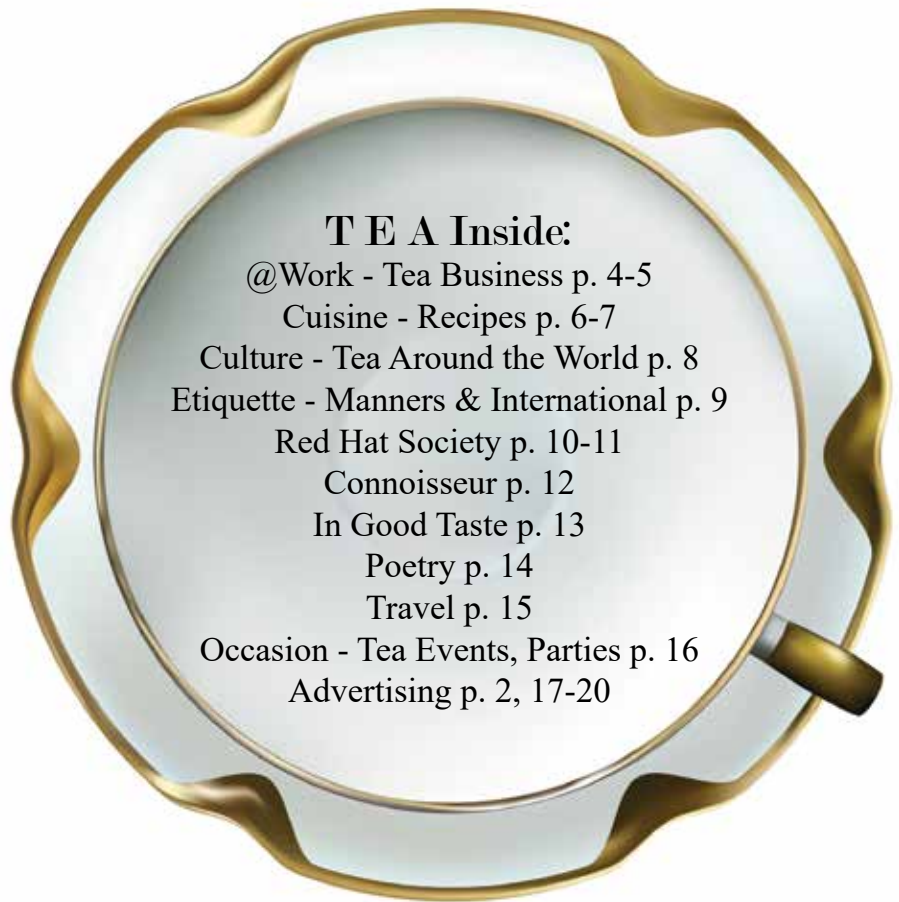
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Greetings from The TEA House Times!

Mmmmmm, yum!! I'm dreaming of a tea party at home using recipes from pages 6-7. Golden Autumn Soup (butternut squash) sounds sooo good! Dilled Scallion Scones and finally some Hazelnut Cookies with Blackberry Jam Filling. All paired with your favorite teas, of course!

And speaking of tea, you will surely enjoy reading about loose tea. "Remember, a good cup is best when shared with those we love, and thus the importance of blending together with loose leaf; less inhibitions for better satisfaction." See page 13 for some loose tea blending inspiration.

Along with this, I would suggest inviting Susan Patterson into your home. She will be presenting her work, very soon on video via her new Facebook page. Ahhh!! Yes, poetry over tea! See page 14 for details.

Entertaining this fall should be quite easy if you read all of the fantastic tips presented on page 16 to make your occasion extra special. Fall shaped cookie cutters help to present lovely cookies or finger sandwiches. Fall colors, spices, pumpkin and squash all make a fall tea party so much fun!

SALUTATIONS

Fall into a new routine!! Yes!! Allow the beauty of autumn, change of seasons, and falling leaves to remind you to let go of the past and look forward to the future. It's something we all need and I am certain that if you share a special tea time with friends and family on a regular basis, they will agree!

Don't forget to take time alone too. Now that I'm through, I plan to end the evening with a decaf variety of tea and a bit of ginger too.

Adieu!



All the best,

*Gail
Gastelu*

@WORK

A message from . . .



Founded in 1899, the Tea Association of the USA, Inc. was formed to promote and protect the interests of the tea trade in the United States and is the recognized independent authority on Tea.

Currently, global supply chains are under intense pressure, particularly anyone dealing with ocean freight, shipping vessels, ports and drayage. Export imbalances, economies emerging from COVID lockdowns and shortages of shipping containers are driving unheard of increases in shipping costs. Freight for containers from China, normally costing \$3,000 are now costing over \$15,000! How are importers and buyers going to handle these enormous increases? How will supply chains shift in order to mitigate these types of costs?


Additionally, one of the key trends that I find very impactful on the tea industry is the reluctance by larger retailers to allow price increases for tea or to recognize that cost of goods have increased in the tea supply chain. Cost of freight is just one factor in this equation.

Many of these same companies talk about sustainability in their supply chains, yet are hesitant to pay for it. Sustainability is not limited to ecological concerns. Economic and social sustainability must also be under consideration. By refusing to accept price increases, packers are faced with being de-listed or in reducing the price of their product, which more often than not, means reduced quality. This also means that producers are not receiving their fair share of economic benefit.

Smallholders make up the majority of tea producers around the world. They depend heavily on the income they receive from harvesting quality tea leaves, which are then manufactured into finished tea. The large retailers must wake up to the misguided strategy of always keeping pricing low and should instead adopt a view of promoting and selling product value.

As tea consumers, we need to encourage higher prices for tea and make sure fair returns are achieved by our smallholder tea producers.




Peter F. Goggi, President
Tea Association of
the U.S.A., Inc.
TeaUSA.org
STltea.org

TheTeaHouseTimes.com | 4 | *September/October 2021*

A message from . . .



It's that time of year when moms are usually looking forward to kids going back to school which means they plan an outing with friends or family to their favorite tea room while the children are otherwise occupied. Time for afternoon tea!!

Whether or not your kids are going back to in-person schooling, let's not allow that feeling of lacking what we used to consider normal to cloud our days. It's time to get back to tea. This is an overall feeling and theme I have been observing online with fellow tea lovers. Customers want to get back to tea for everyday enjoyment, for birthdays and bridal and baby showers too! And businesses are eager to bring happiness back along with your favorite cuppa or full afternoon tea service!

Let's not forget how important tea meetings can be for business. There is nothing better than meeting at your local tea room in place of any other restaurant. OR at the very least, preparing a delicious pot of tea in your office and presenting it with some delightful sweets, treats, or finger sandwiches.

As you read the columns on these two pages, you will realize that the challenges facing tea industry businesses are just the same as any other business in the world today. This is a difficult time for everyone and imports may become difficult, but I encourage you to make the best of it and use tea as one very positive thing in your life which can help to anchor you and bring back some feelings of hope, comfort, and joy.

Within this issue, you may begin to feel the connectedness over tea gatherings as inspired by all of our writers. Trust me, you have not lost the talent for entertaining with tea, it simply must be put back into practice.

Start now. Create your own new normal. Plan to make a cup of quality tea a part of every day and plan business meetings and social occasions over afternoon tea pleasantries as well.


Gail Gasteru
Owner/publisher
TheTeaHouseTimes.com
TeaTradeShow.com



A message from . . .

**UKTEA &
INFUSIONS**
ASSOCIATION



A super analysis of three surveys commissioned by UKTIA in 2019-2021, suggests millennials are sipping tea instead of alcohol to relax. 43% of 18–24-year-olds say that lockdown living encouraged them to drink more tea, adding that they find tea drinking very calming. 42% expect to continue with their new tea habits, drinking more tea in future and half of the under 30s say they are drinking more tea now because of increased time spent working from home.

Separate research by Sheffield University found that alcohol consumption during the 2020 lockdown actually fell in all adult age groups. This year, black tea was the go-to cuppa for six in ten 16–29-year-olds – up from four in ten during 2019, and intakes appear to have risen by an extra cup, with half of young adults now drinking three or more servings a day.

The surveys also revealed that millennials are having tea their own way – often adding plant milks rather than dairy and drinking different teas at different times of the day – such as Earl Grey in the afternoon and herbal infusions in the evening. Surprisingly, seven in ten young adults are indulging in the less healthy habit of adding a spoonful of sugar to their tea, compared with only four in ten in older age groups.

With home working set to continue as part, or all, of the working week, and a younger generation discovering the pleasures of a relaxing brew, it looks like home tea breaks and increased tea consumption are here to stay.

However, as the out of home market gets back on its feet, the industry will need to work with the hospitality sector to ensure that the tea-drinking experience on the go delivers the same satisfaction, so industry can continue to grow the share of throat for tea and infusions.



Sharon Hall
Chief Executive
UK Tea & Infusions
Tea.co.uk

TheTeaHouseTimes.com | 5 | *September/October 2021*

A message from . . .



TEA & HERBAL
ASSOCIATION OF CANADA
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THÉ ET DES TISANES
DU CANADA

PART 2: SOCIETAL CARE. In the last issue, I covered selfcare. Here I'll speak about the second trend; societal care. I think the fragility of life and how quickly an entire planet can be upended is what led to an increased awareness and need for 'care', whatever form that takes. The possibility of the world as we know it coming to an abrupt stop was completely foreign. And that concept, the impossibility of imagining that, no longer exists. So when activists speak about the world upending because of climate change for example, we're no longer hearing those words and thinking it's an exaggerated alarm bell. Consumers are looking seriously at what we're doing to the world and the environment and more than ever, they are demanding answers from the companies they purchase from.

For agricultural products, including tea and botanicals, that means understanding and communicating how sustainably sourced your products are. Are you building relationships with your suppliers to ensure that everyone benefits from the relationship, or are you price focused and continue on the 'race to the bottom'. Building relationships means understanding the needs of the supply chain and developing a collaboration.

Tea has a long history of projects addressing the issues that sustainability raises. You'll find some of the initiatives on our website under the Learn->Sustainability tab. Of course, so much more needs to be done to continue addressing issues. Sustainability is a constantly moving goal post, which means the work can never be complete. It's also an issue that falls on the shoulders of every single citizen of the globe, not just large companies and producers. Consumers will no longer accept the green washing they may have encountered in the past. If you say your company is transparent, they will demand you prove it. If you say your product is sustainably sourced, they will demand you substantiate it. If you say you 'give back', they will demand to see it. More than ever, consumers are aware and connected with the world around them. And the past year has pushed that hyper-awareness to a place of understanding that we have a responsibility to something other than just ourselves. That is the message all businesses should reflect on.

Shabnam Weber
President
Tea and Herbal
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Tea.ca
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A traditional British afternoon tea is a treat not to be missed. However, there is something comforting and cozy about a simple homemade soup with savory scones to enjoy on a cool autumn day. For lunch or light supper, this butternut squash soup served with dill scallion scones is very, very satisfying.

My favorite tea with this meal? A medium to dark oolong, such as the Formosa Fancy Oolong tea from Simpson & Vail (svtea.com). Hearty, smooth with honey undertones.

Finish with a treat of buttery hazelnut sandwich cookies with a blackberry jam filling reflecting the change from the lighter summer choices.

Tea pairing?

Steep your next cup of oolong with a leaf of fresh sage. This simple twist adds a woody, earthy flavor to the tea that is perfect with the hazelnuts and blackberries. A little of the sage goes a long way – too much of this herb or too long a steep can overwhelm the oolong.



Golden Autumn Soup

- 4 Tbsp. butter
- 1 medium onion, chopped (about 1 cup)
- 1 carrot, chopped (about ½ cup)
- 1 tsp. fresh chopped rosemary (1/3 tsp. dry)
- 1 tsp. fresh chopped thyme or marjoram (1/3 tsp. dry)
- 1-1/2 lbs. cubed butternut squash (about 5 cups)
- 1 Tbsp. maple syrup
- 2 cups vegetable broth plus ½ cup set aside
- Salt & pepper to taste

Sauté onions, carrot, and herbs in butter on medium-low heat for about 10 minutes, stirring often. Add 2 cups broth, butternut squash and maple syrup, increasing heat. Bring to a boil, then turn down heat to simmer. Stirring occasionally, simmer for 20 minutes or until squash is fork tender. Using a food processor or immersion blender, blend soup until smooth. Salt and pepper to taste.

Like many soups, this tastes best when made the day before, allowing flavors to develop. Using fresh herbs make all the difference. When ready to serve, check the salt & pepper and use the ½ cup broth you set aside to adjust soup to desired consistency.



Karen Donnelly is a certified Tea Association of Canada Tea Sommelier Professional and has been an afternoon tea event planner, speaker and teacher for over 20 years. She is the owner of Greenhalgh Tea, selling premium teas, tea ware, and gifts. Join her for on-line Tea & Cookery classes and classes on tea production styles, preparation and history. See **GreenhalghTea.com**

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Dilled Scallion Scones

(Adapted from the recipe Dilled Scallion Scones in Simply Scones by Leslie Weiner and Barbara Albright, 1988)

Preheat oven to 400 degrees. Line a baking sheet with parchment paper

Makes eight 2" round scones.

2 cups unbleached flour
2 tsp. baking powder
½ tsp. baking soda
½ tsp. salt
½ cup sliced scallions.
2 Tbs. fresh, chopped dill (or 2 tsp. dry)
6 Tbsp. unsalted butter
½-¾ cup buttermilk (if using non-dairy milk, add 1 tsp. apple cider vinegar or lemon juice to milk)

In a large bowl, stir dry ingredients well. Cut in butter until the mixture resembles coarse crumbs. Fold in sliced scallions and dill. Stir in ½ cup buttermilk.

Using your hands, fold and press mixture gently until you have a nice dough for rolling. Do not overwork the dough. Roll out dough ½" thick and cut into 2" rounds.

You can also pat dough into a 7" circle and cut into 8 wedges. Brush the top with a little buttermilk. Bake for 15 minutes or until golden brown on top.



Hazelnut Cookie With Blackberry Jam Filling

Heat oven to 325 degrees

Makes 32 1-1/2" sandwich cookies

1 + ½ cups unbleached flour
2 sticks butter
¾ cup powdered sugar, plus more for dusting
1/3 cup ground hazelnuts – roast hazelnuts in oven for 5 minutes to bring out flavor
10 oz. jar seedless blackberry jam

Use electric mixer on low to blend flour, butter, sugar, and ground hazelnuts. Roll out to 1/8" thick and cut into 1-1/2" rounds or preferred size & shape.

Bake for 15-18 minutes, until cookies are golden brown around edges.

Once the cookies are cool, make a sandwich with 2 cookies and a filling of blackberry jam. Sift a little powdered sugar on top.

If you would prefer less delicate cookies, just add an extra ½ cup flour. Switch out the nuts and jam to personal preference. Don't add more ground nuts than the recipe calls for. The nut oils will make the dough too crumbly.

To keep the cookies from browning too quickly, double your baking sheets. This layering of the pans will give some protection to the cookies while they are baking. A good tip while baking any buttery cookies, such as shortbread.



CULTURE

Fall Teas

by Gail Henderson

Like clock-work, residents of River Wilderness, Florida plan to roll out another tea this fall---their fourth. The PPP (aka the “Potluck Party Girls with a Purpose”) are making a difference throughout the year with 6-8 different events that raise typically a total of about \$15k a year for a particular charity, chosen each year by the 70 members. Members also choose which committee they prefer to volunteer their time to in order to create parties revolving around jewelry, games, purses, luncheons and a dance band with dinner, to name a few.

Although the community is large (over 900 homes), some of the parties are small, especially the English Tea Party featuring Darjeeling tea, cucumber sandwiches, egg salad on pumpernickel, scones with homemade clotted cream, and many delectable desserts created by the all-volunteer committee and served buffet style. Decorated tables seating forty residents in an intimate, elegant setting in a volunteer’s home are filled first come/first served after invites are sent out and a teapot is set out on the hostess’s front porch. The first forty checks put in the teapot secure the seats, first come, first served. Although the tea is offered for \$25, many attendees happily write checks for more and most buy raffle tickets for a number of baskets, usually about 6 including a 50/50. At the end of the day, the tea party is well on the way to reaching this year’s goal for Children’s Guardian Fund, a charity providing Guardian ad litem volunteers money to fill needs they spot for children removed from their homes due to neglect or abuse, placed in the foster care system. And 100% of the monies PPP raises goes to the chosen charity.

“We always choose a local children’s charity,” says Daryl Nosek, “and the tea is always traditional English Afternoon.” This year’s tea party is October 19th at 3 pm. You can send a check made out to PPP in honor of their charity this year if you wish, just in case you can’t drive by and stuff the teapot in time with your check! Mail to: Ann Burke, 2909 Little Country Rd. Parrish, FL 34219. And if you do send a check, Ann Burke of the PPP will send you a little appreciation gift and a tax receipt.

The greatest gift, of course, would be to organize your own neighborhood party! You don’t need 900 homes or a committee of 70. Not everything needs to be made from scratch or served inside. Simplify by serving a front-porch “drop by and chat” Cream Tea instead of Afternoon Tea. Hot apple cider with cinnamon sticks could substitute for tea. Local tea rooms might even donate the scones or tea for your group. Is it too soon for you to plan a fall tea? Christmas time works just as well as a fall. Either way, the joy you spread could last neighbors all winter through!



*Gail Henderson connects people through her business - Love Your Neighborhood. She lives in Palmetto, Florida. Gail makes memories with her grandchildren and helps others make memories by giving away tea resources and information. Visit her website to learn more: **LoveYourNeighborhood.com** Or call 813-928-1166 for information and help. Photo credit: Martha DeWeese*

Your Manners Matter® Minute with Cynthia Grosso



The Boomerang Effect



There has been psycholinguistic research that indicates a person's mind takes 48% longer to understand a negative statement, rather than a positive one. So, when someone speaks negatively about you it is as if the hair on the back of your neck stands up, your body physically braces, and your brain takes longer to hear it.

However, when you speak positively about someone, an example may be in the form of a compliment, you may have more influence on them than you know. Webster defines a compliment as "a formal act or expression of courtesy or respect".

Never underestimate the power of praise. The reassurance that someone receives when you notice them may encourage them to make the best possible use of their life. Compliments are a dynamic force in inspiring others. I once heard a saying, "What gets rewarded, gets repeated." This further supports the theory that people try to live up to the praise given to them.

The one rule about a compliment however is it must be honest and sincere. If it is not, it becomes flattery which Webster describes as; excessive, untrue or insincere praise.

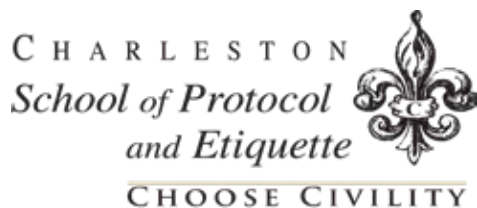
But wait there is more! Another good feature of giving compliments is those who give...get; they come back. When you give someone a compliment, the look you see on his/her face and your knowledge of how you just made them feel, also makes you feel positive about yourself. It is a win-win situation!

The truth is that compliments are not given often enough. The power of a compliment is only limited by its lack of use. Maybe some people just do not understand the positive effect of a few kind words.

So, speak well in the universal language of giving an honest and sincere compliment...understanding it is good for the receiver and the giver!



Editor's note: Alongside the multi-cultural experience of tea, many tea lovers travel the world - to tea growing countries and to those places where tea is experienced in special ways. Updates to this wonderful feature page for manners, etiquette, and international protocol will help you in every situation around the world. Enjoy!



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Cynthia Grosso is Founder of The Charleston School of Protocol and Etiquette. The Charleston School of Protocol and Etiquette specializes in helping people handle life's events and changes with style, polish and confidence. The Charleston School of Protocol and Etiquette teaches the skill of confidence to eliminate personal and professional barriers and live an extraordinary life.



RED HAT SOCIETY

Red Hat Society and Mon Tonton Partnership



Mon Tonton

On International Women's Day, this past March 2021, The Red Hat Society and Mon Tonton launched a partnership to support adults over 50 to live a life of purpose.

Mon Tonton, a startup with a social mission to support older adults' social and mental health, unveiled its community platform designed for seasoned adults.

Both companies are led by women CEOs. Debra Granich, CEO and partner at Red Hat Society is an experienced executive from fortune 500 companies including TWDC, dedicated to women's issues. The other, Athena Engesaeth, Mon Tonton, with many years experience creating consumer and healthcare software is a first-time founder, and expat, fueled by her desire to help women like her mother in Greece who was transitioning into retirement.

Members of The Red Hat Society are using the platform to connect and teach each other how to use Zoom for their daily Zumba calls. This shows how the present challenges have had positive effects and brought more of their members online. "That's why we're excited to announce our partnership and platform launch that offers integration with Zoom and other features to help the community self-organize," said Athena Engesaeth, CEO of Mon Tonton.

The new community platform is the first to target the needs of seasoned adults who have long been underserved by technology companies.

"We are excited to partner with Mon Tonton, and bring their platform with accessible design to our members. The majority of our members are baby boomers who didn't grow up with technology the way millennials have," says Debra Granich.

Mon Tonton's software allows communities for older adults to grow their member base cost-effectively, and improve operational efficiency. The software is available for associations and nonprofits.

Mon Tonton is a privately held company based in San Francisco and builds tools for modern retirement to ensure inclusion in later life to combat mental problems that commonly arise from social isolation.

See MonTonton.com

The Red Hat Society is an international membership organization for women. Founded in 1997, the first hat that started RHS sits at the Smithsonian, and they made appearances in popular culture such as on The Simpsons.

See RedHatSociety.com





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#REDHATSOCIETY

CONNOISSEUR

James Norwood Pratt



Col. Jason MacDonald produces exceptionally good teas down in Brookhaven, Mississippi, so good in fact that Elmwood Inn Fine Teas (ElmwoodInn.com) can charge \$13.95 per ounce for Black Magnolia black tea from the Great Mississippi Tea Company (GreatMSTeaCompany.com). Get some quick before it's all gone. Outside Seattle in Bellevue, Washington, Jason Chen is growing what's probably America's youngest tea garden in front of his CC Fine Teas headquarters (CCFineTea.com). Following the 2019 North West Tea Festival he showed me the plowed ground where he'd just planted 200 tea seeds. Squirrels found over half the seeds but today Jason's sixty-six surviving plants are two years old, knee-high and healthy enough to make him smile proudly in each photograph.

We'll have no North West or any other major tea festival this year, alas, but Grow Your Own Tea events have multiplied all summer. Teaista and herbalist Sara Martinelli held her second annual Botanica Festival at her Long Leaf Farm outside Boulder, Colorado, where Sara and Lenny Martinelli have operated the landmark Boulder Dushanbe Tea House since 1998 (BoulderTeaHouse.com). Look at the pictures and try to believe your eyes--it's a replica of the grandest chakhana, or tea house, in Boulder's sister

city in Tajikistan in Central Asia. Here in Chapel Hill, North Carolina, the co-author of Grow Your Own Tea, Christine Parks, welcomed nearly 100 visitors to festivities at her Camellia Forest Tea Garden & Nursery in late August (CamForest.com). After plucking their own leaf to take home, everybody took instruction in withering, rolling, and drying tea using leaf previously plucked--a sure way to learn respect for our sacred beverage.

In Northern California, my admired friend Mike Fritts was all but burned out by the Paradise Wildfire of 2020. Thankfully many of his tea plants survived the fire and are recovering, as is Mike (sites.google.com/site/golden-featherteat). Even on his remote mountainside hours north of San Francisco, Mike was visited by a beginner who is pioneering tea planting in the Pyrenees mountains in France. She made the long pilgrimage to learn first-hand from a successful agro-entrepreneur. Not even wildfire can stop tea growing!

*JNP's Tea Society is an inside look into the social, cultural, and business happenings of tea.
It is a "society page" of who's who and what's influencing tea today.*



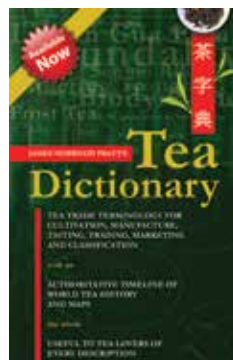
*James Norwood Pratt
is acknowledged as America's Tea Sage.
He is an award winning author and authority on tea.
Please visit*

JamesNorwoodPratt.com for Norwood's schedule of appearances and to purchase his books.

****Do you have input or a question for Norwood?**

Send your question to info@theteahousetimes.com

*Find more of James Norwood Pratt's work at
TeaCourse.com where learning never ends.*



In Good Taste

Back to Basics - Loose Tea by Birendra “Jopy” Perera

Hello once again my fellow tea lovers!

The summer has gone by so soon and autumn is on its way. While we witness the beauty of this season around us we prepare ourselves for the coming of the end of the year. In essence it is a period of preparation and yet another change. We've spoken of how value, change, routine and inspiration make your cup perfect with one essential ingredient – the special people we share all of those experiences with. After all a cup of tea is perfection.

In our continuous exploration for perfection it is important to remember the blend itself is what makes the experience unique, and whilst all tea is made up of a blend of tea leaves which is best when it is untainted, unrestricted and uninterrupted, every brewed cup may not specifically be “tea” but every leaf is a tea leaf when it is in your cup.

With any tea, which may be perfect to each of us, we must understand it is better to enjoy a perfect blend when it is brewed from loose leaf. Owing to convenience we use tea bags to make ourselves a cup of happiness. This is an easy, no mess, less fuss method of getting our tea fix on the go. Often, though, when we really savor this cup we can taste the less desirable in our cup – the paper from the tea bag, the packaging and whatever else we never thought would make it across into our cup of tea. To the average person this is something that is easily dismissed. But you are not an average person, you are a connoisseur and hence you deserve to feel the depth, flavor, aroma and taste untainted and uninterrupted. This allows for a cup which is free of inhibitions.

Taste preferences are very individual and tea connoisseurs are the embodiment of what this actually means. Variety and choice is the consumer's prerogative, thus making sure taste and the ability to link taste to choice is what gives the tea lover their true meaning in enjoyment of their desired cup. This is, I'm certain, what gave life to the phrase “not my cup of tea” when it isn't our desired choice.

Perfecting our cup is also much more manageable with a good loose leaf blend. If we use a tea bag to make our cup of tea the strength, depth and taste is pre-determined with the quantity of tea which is in the tea bag. When we use leaf we decide the strength and depth of our cup simply by managing the quantity of leaf per portion. We can also decide to experiment with our tea at this stage. If we choose to marry the tea we drink with yet another tea or some other ingredient, such as ginger, lemon, honey or herbs, we can decide what the end result will be – your perfect cup.

Whichever way we decide to bring together the perfect cup it is important to remember the essence of the practice of using leaf over any other convenient method is that we move back to basics, to relive simplicity and to enjoy our favorite cup for what it is – pure and unadulterated happiness. Mixing blends together brings out one's own character, just as much as perfume smells different, yet nice on each individual due to pheromones, a blend will bring out the individual preferences of what one loves the most due to their connection with their taste buds, and in the end you will be consuming a cup that is bespoke, developing a unique character, not just in yourself but also in your cup. And always remember a good cup is best when shared with those we love, and thus the importance of blending together with loose leaf; less inhibitions for better satisfaction.

Enjoy your choice in the bespoke manner the connoisseur in you desires.



Birendra Perera grew up in a family business through which he engrained or “infused” himself in the art of selecting and tasting the finest teas of Sri Lanka. As a director of Mlesna Group, Birendra leads the marketing and export of tea; actively participates in the procurement of tea at public auctions; procures unique flavours and ingredients; and expertly carries out daily tea tasting and blending activities ensuring all Mlesna products match their tagline, “Naturally the best!” Birendra has worked with major universities; is a regular presenter; and works closely with the Colombo Tea Traders Association and the Sri Lanka Tea Board on promotion, authenticity and the global marketing of Pure Ceylon Tea from Sri Lanka. **MlesnaTeas.com**

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TEA IS POETRY POURED

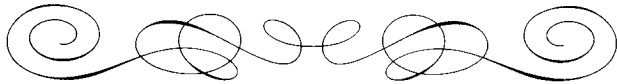
By Susan Patterson aka Earlene Grey

I used to go to church. Every Sunday morning and evening, most Wednesdays and Saturdays and of course, to all of the special occasion services. It was great fun. I learned a lot of good things. The bad things one might learn from following a religion were not part of my upbringing.

Now, however, I do not go to church. There is no specific reason, just that church attendance doesn't seem to fit me and my husband any longer. We are not unusual. I do however understand that we are to remember the Sabbath and keep it holy. That I try to do. In little ways. Just to myself most often. I hope it works.

So then, I ask you to join me on the Sabbath of your life. Let us keep it holy together. Whatever it means to you. Maybe a quiet pot of tea. Be still. We will make the world better by celebrating this weekly remembrance. In big ways or small ways. This is Susan Patterson, your poet in Oregon, saying Happy Sunday to you!

PS. I will be presenting my work by video on Facebook starting soon. Follow me on Facebook at [Facebook.com/Susan-K-Patterson-Writer-108620028183679](https://www.facebook.com/Susan-K-Patterson-Writer-108620028183679) ☺



Cathedral for the Common Woman

I stand and soak it in.
Each wall and corner,
Every picture and window,
Precious pieces of wood and fiber.
It beats calmness to my heart
And saturates beauty into my soul.

This is my shelter on earth that I call home,
Housing family, inviting guests,
Providing solace from the rest.
It is my refuge, my privacy,
My source of sanity and
God's gift of serenity to me.

Susan Patterson



The Personal Liturgy of a Quiet Woman

I fluff and feather
And put and potter.
To make my place as
Perfect as it can be.

It is refreshment,
Renewal,
Re-creation
In the same old space for
Stewardship that satisfies,
Then inspires me.

The final step of this hearthful ritual
Is tea with good and thoughtful friends.
My recusant but devoted soul
Is sweetly touched by
This uncommon,
But consecrated liturgy
Of placement, peers and tea.

Susan Patterson



Susan Patterson is an unexpected author. She did not put writing into her life's plan. However, after a demanding and busy career in business, much to her surprise, poetry came to her. Ms. Patterson is an author of the heart and writer for the soul. Her work, it has been said, is so sharp, so intricate; it is like a Fabergé egg. Ms. Patterson's worldwide audience declares her writing to be in the top caliber of modern poets. Her work, which ranges from humorous to thoughtfully intelligent, is always quietly compelling. Please visit EarleneGrey.com



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Afternoon Tea

1837 Bed & Breakfast's tradition of a Charleston Afternoon Tea offers a pleasant break in your day. Relax and enjoy a cup of freshly brewed hot tea or glass of iced tea served with one of the homemade sweet treats.

Afternoon Tea is available to registered guests from 3:00 p.m. – 5:00 p.m. daily.



Through our partnership with ALP - Association of Lodging Professionals, their member Bed & Breakfasts/Inns/Boutique Hotels are featured in every issue of *The Tea House Times*. All ALP member innkeepers receive a digital subscription and may share it as an amenity to guests. ALP's non-innkeeper members include future innkeepers, retired innkeepers, vendor affiliates, and lodging associations - all receive *The Tea House Times* digital subscription to discover the inns that will welcome them with tea time and hospitality, and that also will enhance their personal knowledge and enjoyment of tea. Innkeepers who choose membership in ALP are committed to high standards of hospitality through continuing education on management, marketing, and exceeding guest expectations. ALP's membership includes hundreds of innkeepers in the US, and is seasoned with innkeepers outside of the US borders. ALP is delighted to acquaint *The Tea House Times* readers with the historic mansions, rustic lodges, intimate cottages, contemporary inns, and more, with innkeepers that offer tea service. To discover more about ALP, visit www.ALPLodging.org



OCCASION

Entertain With the Fall Rainbow by Kim Hendrickson

For some, the end of the summer is a sad time.Returning to work or school, a more rigid routine, preparing for winter holidays which involve family, decorating and buying gifts and for many; you may be one of the many who find a spring in one's step once the air chills and the leaves on the trees start to turn color. While there isn't a full rainbow of colors in the fall, the Fall version of the rainbow: orange, yellow, red, and browns is an experience people travel far to enjoy.if you aren't lucky enough to live in an area where this rainbow is an annual event.

With seasonal colors in mind, in the 1950's, a pastel home design trend began that influenced luncheon entertaining. Using one primary pastel color, yellow, pink, etc., for a party theme was commonplace. Today we should use the color-theme idea but apply the fall season with its delightful palette as a party theme. Some of these "fall colored ideas" might help in your planning your next event...

- Make snail-mail invites by ironing leaves between wax paper (remember?) and glue party information to the back on a piece of colored paper. The only challenge is to find envelopes the right size!
- An easy table centerpiece is a pile of decorative leaves with a few gourds, small pumpkins, fresh chrysanthemums
- Carve out the center of apples to insert candles to scatter around the table or the room edge
- Collect napkins & tablecloths to use layered or randomly at place settings in fall colors or buy paper goods in the colors of the theme.
- Small pots of chrysanthemums make great party favors and add to the table décor.
- Make a list of celebrities whom celebrate a birthday in these months, then offer a guessing game using the information.
- Play Tic Tac Toe using candy pumpkins as chips.
- Serve a selection of iced and hot teas with fall flavors: pumpkin, spice, lemon, chrysanthemum, etc.
- OR offer a cider tasting (ciders purchased from a variety of locations
- Cut your sandwiches using fall shaped cutters to extend the fall theme.
- Serve squash or tomato soup but serve it in small hollowed out gourds or pumpkins. Don't forget the toasted pumpkin seed garnish.
- Pumpkin spice scones made in the drop method can become pumpkins with an added clove on top for a stem and a fondant leaf.
- Dessert can include frosted leaf cookies, marzipan pumpkin shaped candies, sheet pan pumpkin pie cut into bite-size squares.
- Add a buffet featuring apple slices on skewers with pots of melted chocolate or caramel (or both) to dip. Then bowls of sprinkles, nuts, candies to add on top. Serve as a dessert or just make it available for guests to help themselves over the span of the party.
- Make mini-date/nut, pumpkin, or apple breads to give to your guests to take home.



***"A fallen leaf is nothing more than
a summer's wave goodbye."
-Anonymous***

Kim Hendrickson, author of the Tastefully Small cookbook series, has been teaching for over 25 years. A regular instructor in assorted programs in the New York area, JCCFS in North Carolina and The North Folk School in Minnesota and a frequent speaker throughout the US. She has catered for The Travel Channel's Bizarre Food Show, No Taste Like Home in NC, The New York Metropolitan Opera, Penguin Repertory Theatre, and TV's "Slangman" David Burke. Please visit salviapress.net



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