



THE Tea Room TIMES



MARCH | APRIL | MAY 2023

It's Time For Tea Traditions & Etiquette

People around the world are enjoying the art of teatime now more than ever. Maybe it's because people have learned the importance of slowing down and enjoying their time with one another, or maybe it's because during the pandemic, the tea industry saw record increases in people drinking tea. Whatever the reason may be, teatime is once again posh, and we couldn't be more excited.

Teatime became popular in the 1800's when Anna, the Duchess of Bedford, made the art of taking tea in the afternoon with treats a popular tradition. However, some of the earliest tea traditions can be traced back further into the 1600's, when tea first arrived in England. Regardless of the source, as teatime developed, so did some traditions and etiquette that we still hold on to today.

Here, we break down four areas of tea that we felt were most helpful for enjoying a nice tea.



1. *The Teacup and Saucer*

Teatime begins with our teacups. Often dainty and ornate, these beautiful pieces often make us feel pretty, just by drinking from them. The proper way to hold the tea cup is with your pointer finger through the handle and your thumb on top of the handle to hold the cup steady. When sitting at a table, you never lift the saucer to drink from your cup. The only time you would lift your saucer would be if you are seated in a living room or casual setting and your cup and saucer were on a low table (think coffee table). Then you would lift both together, take a drink from your cup, return the cup to the saucer, and then return the saucer to the low table.

Note: While many guests often say "pinkies up", it is not proper to raise your pinky while holding your tea cup. There are many different theories on where the notion of raising a pinky while drinking tea came from. Regardless, most etiquette experts agree that it's not proper.



2. *The Tea Spoon*

If you enjoy tea like a lot of English, with the addition of milk, then using a spoon to blend your tea is common practice. What may not be so common is knowing the proper way to stir your tea. Many people will move their spoon in a circle in the teacup, creating a whirlpool of sorts. The only issue with stirring tea this way is anything on the bottom of the teacup (sugar, honey, etc.) will just sit on the bottom of the cup instead of blending into your tea. What's the best way to make sure everything gets blended together? Move your spoon in a line across the bottom of the cup, first up and down, then side to side. By moving the spoon in this way, it helps move items on the bottom of the cup and helps them mix better into the tea.

Note: Never click your spoon on the side of the cup. Not only is the sound slightly piercing, it could also chip or crack the cup. Instead, lift the spoon out of the cup, shake it lightly over the cup, and then place the spoon on the back side of the saucer. Never put the spoon on the table.



3. *The Napkin*

Whenever you enjoy a meal out, there is always some sort of napkin for us to use. But there is often confusion over what the proper etiquette is for using your napkin. There are three simple things to remember when using a napkin. First, whenever you are seated, the napkin should be on your lap. From the minute you sit down, the napkin should be placed on your lap, and it should stay there until you leave the table. Second, when you are leaving the table but plan on returning (say you are just going to use the restroom), your napkin should be placed on your chair. This will signal to any hostess or server that you will be returning and for them to leave your place setting as is. When you return, place the napkin back on

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Dear Friends and Tea Lovers



Thanks to all of you, we have had an amazing start to our year!

Looking back over the past several years, we have all been struggling to find our "new normal" and each year brings with it new beginnings and new challenges. This year we have seen a return to "pre-pandemic" numbers of guests visiting our tearoom. We are so grateful and so happy, but with that comes the challenge to keep up. Also, because we are limited in size, it means that sometimes we don't have the availability that we used to have. Currently, as this issue goes to print, we are scheduling reservations into April and May, and most Saturdays are filled about 3 weeks in advance. There's still plenty of times available for tea, but we don't have all of the times available. So just a note... if you know when you want to have tea in advance, let us know right away so we can be sure to get you in on the day and time you want. You can call us up to 8 weeks ahead of your tea time and we will be happy to hold your time for you.

I know that many of you have noticed that I am not at the tearoom as much as I used to be and I wanted to tell you all about the wonderful things that are going on in my life right now.

Let me start by telling you how much I love The White Heron and how proud I am for all that it has become. We have an amazing team that cares for it like they own it and it couldn't be in any better hands for the day to day operating. Dawne does an amazing job with our tearoom, and Deb handles the gift shop and reservations with impeccable precision (trust me, it's not easy keeping all of our reservations in order). I trust them with my business and am so proud of all they are doing in my absence.

Over the past 10 months I have been spending my days fostering our newest business, Coastline Salt Room. Bryan and I decided to open this new business in 2020 for several reasons. First, we wanted to be able to help people and for those of you who don't know, salt therapy's primary focus is respiratory wellness. We have used it for years as a natural way to combat allergies and sinus issues, and we wanted to share this natural approach with our community. Second, we had the opportunity to open the business on the west side of the Main Street bridge, in an area of downtown called "The Palm District". This area has missed the love and attention of the historic downtown where the tearoom is, and we thought that by opening a business in this other area, we could help be part of the revitalization. I am happy to say that "The Palm District" currently hosts more retail than the historic downtown and we have more shops coming. Finally, we opened Coastline Salt Room for selfish reasons. We visit salt rooms often and we wanted to put one in New Port Richey so we had a place to go. The positive response has been overwhelming and we have and continue to help guests every day with their respiratory needs. If you ever want to know more, please feel free to stop by and see me and I can share this great place with you. I'm at 5426 Main Street.

From the bottom of my heart, thank you for your continued love and support of The White Heron, my baby and love. We look forward to continuing to provide you with a lovely tea experience this year and beyond.

Your Friend in Tea,

Kelly



Kelly Hackman, owner of The White Heron Tea & Gifts and Driftwood Tea Company in historic downtown New Port Richey, Florida, is a World Tea Academy Certified Tea Sommelier and Certified Tea Specialist and Etiquette Consultant.

White Chocolate Strawberry Shortcake

I love Spring, mainly because of all of the amazing fruits and vegetables that we can harvest during this time of year. From the time I was a small child, I have absolutely loved strawberries, one of my earliest memories is of my grandfather lifting me up in his arms to pick a strawberry from a plant hanging in their patio. Gosh, that strawberry was the best I ever tasted. That's why I wanted to share a strawberry recipe in this newsletter. I paired it with one of our scones (recipe follows) so you can make the entire sweet treat at home. I hope you enjoy. -Kelly

Ingredients

For the Scone

- 2 cups + 2 tablespoons self-raising flour
- 2 tablespoons of a strawberry tea of your choice, ground to a fine powder (I use whole leaf and pulverize in an herb grinder) *(Optional)*
- $\frac{3}{4}$ cup white chocolate chips
- $\frac{2}{3}$ cup carbonated beverage (preferably plain soda water)
- $\frac{2}{3}$ cup heavy whipping cream

For the Strawberries *(Make ahead of time and place in fridge)*

- 2 cups fresh, cleaned and diced strawberries, greens removed
- $\frac{1}{4}$ teaspoon vanilla extract
- $\frac{1}{2}$ cup sugar

Whipped Cream or Cool Whip *(Optional, recommended)*

Scone Recipe

- Mix heavy whipping cream, carbonated beverage, and vanilla in bowl. Mix well with a spoon.
- Place dry ingredients (flour, tea powder, and white chocolate chips) in large mixing bowl. Mix well with a fork.
- If using a mixer, after dry ingredients are in mixer together, slowly add in heavy cream mixture, $\frac{1}{2}$ cup at a time. Allow for liquid to fully mix with dry ingredients before adding more. **NOTE** If mixing by hand, add 1 cup of liquid to dry ingredients, mix well, and add more heavy cream mixture at $\frac{1}{2}$ cup intervals until fully mixed)
- Continue adding liquid to mixing bowl and mixing well until dough is of a sticky and thick consistency. **You do not want to add too much liquid and make it too creamy or the scones will not rise correctly.**
- Using a triangle scone pan, or muffin pan, spray each section pan with Pam (or other spray butter / oil)
- Fill each section $\frac{1}{2}$ way with dough mixture
- (Optional if you don't have a muffin or other sectioned pan)** – use spoon to spoon heaps of batter onto baking sheet (drop scones). We like to use an ice cream scoop when doing this method. Leave a little room between each scone for expansion during baking.
- Bake at 350°F for about 15-18 minutes, or until pale golden and cooked through.
- Remove from oven, let cool for 2-3 minutes before removing from pan. **NOTE** If you have a hard time removing them from the pan, use a butter knife and go around the inside of the pan to separate the scone from the pan.

Preparing the Strawberries

- Place diced strawberries in bowl (with lid).
- Add vanilla and mix.
- Sprinkle sugar over strawberries. Using a fork, gently smash some of the strawberries so juice is released. Mix strawberries and sugar.
- Place lid on container and let sit in fridge for 20-30 minutes.

Assembling Your Strawberry Shortcake

- Cut or break scone in half and place on plate or in bowl
- Spoon strawberries over scone
- Pour juice from strawberries over top
- Top with whipped cream

Enjoy!



“There are few hours in life more agreeable than the hour dedicated to the ceremony known as afternoon tea.”

— Henry James

Spring Tea Collection

Enjoy the flavors of the season with our annual Spring Tea Collection. This collection features our floral and herbal teas, along with other seasonal favorites. It's the perfect way to enjoy a variety of flavors throughout the season.

Available late March this tea sampler is

\$16.95

Purchase in store or online at
www.driftwoodteacompany.com
(shipping rates apply for online orders)

Get yours early as our samplers
tend to sell out quickly.



DATES TO REMEMBER

March 20
Spring Equinox

April 1
April Fool's Day

April 7
Good Friday

April 9
Easter

April 23 - 29
National Library Week

April 26
National Administrative Professionals' Day

April 30
Bubble Tea Day

May 2
National Teacher Appreciation Day

May 6
Kentucky Derby

May 14
Mother's Day

May 29
Memorial Day

Etiquette continued from front

on your lap. Finally, when you leave the table and do not plan on returning (you are leaving the establishment), place your napkin on the table on the side of your plate (never on the plate). This will signal to the server that you are done and they can remove any items on the table. That's it, easy as lap, chair, table.



The Tea Tray

We love how everyone's eyes light up when the beautiful three-tiered tea tray comes to the table. It takes everything we have to not dive right into enjoying the delicious tea sandwiches, scones, and desserts. Believe it or not, there is a proper way to enjoy this tea-fare, and it's from the bottom up. Think of it as climbing a mountain, albeit a food mountain. You wouldn't start hiking from the top. No, you would start at the bottom and slowly work your way towards the summit, enjoying the journey. Tea is the same way, even though our eyes tell us to go for the sweets first. We like to take our time and enjoy those delicious and savory tea sandwiches, building a nice foundation of some hearty food. Then, taking our time, we enjoy the semi-sweet scones, preserves, and cream. Finally, to the sweet items. By the time we reach the top, we have enjoyed savories, semi-sweet, and then sweet. Believe it or not, enjoying the food in this order builds on our pallet and allows us to build the anticipation towards the top tier, the summit.

Note: You do not have to enjoy everything on each tier, but you also shouldn't return to a lower tier after you have moved on. Therefore, we encourage you to take your time and enjoy each tier to the fullest before moving on.

We hope you find these etiquette and tradition tidbits helpful and that they come in handy the next time you are enjoying teatime.

Enjoy Afternoon Tea At Home

Enjoy all the delicious tea fare from the comfort and safety of your home when you order our Tea To Go.

Afternoon Tea to Go includes:

4 tea sandwiches/savories,
 2 scones with Devonshire Cream and Strawberry Preserves, 3 petite desserts,
 and 2 tea sachets
 for you to fix and enjoy.

\$18.95

Call and place your order today,
727-203-3504. Orders must be
placed 1 day in advance.

Tea To Go can be picked up
Wednesday - Saturday
from 11 am to 4 pm.



UPCOMING EVENTS AT THE WHITE HERON

MARCH

Gift Shop & Tea Room Closed for the annual Chasco Fiesta Street Parade

Saturday, March 25, 2023

We apologize for any inconvenience and disappointment.

APRIL

Garden Party Tea After Dark

Thursday, April 13, 2023 • 6:00 pm

Join us as we welcome Spring during our annual Garden Party Tea After Dark. Wear your favorite floral outfit (or your favorite color) and join us as we celebrate beautiful flowers all around. At this evening's event, we will enjoy some delicious floral teas, and delicious tea savories and sweets. **Our Garden Party Tea After Dark is \$30 per person (plus tax and gratuity). Reservations required in advance by calling (727) 203-3504.**

Join Me For Tea!

Thursday, April 20, 2023 • 12:00 pm

Many guests ask about having tea with me so here's your chance. Join me for Afternoon Tea on April 20 at 12:00 pm. We will delight in our traditional tea service while we talk about tea and lots of other things. Bring your tea questions, learn about The White Heron, and enjoy some of my tea stories. **Limited spaces available, advance reservations required. Cost is \$21.95 per person (plus tax and gratuity), same as daily tea service.**

MAY

The Big Lunch - Coronation Day

Saturday, May 6, 2023 • 3:00 pm

We will celebrate the coronation of His Majesty, The King at a Big Lunch celebration on the day of his coronation, Saturday, May 6. Similar to our Tea After Dark events, we will enjoy select teas, garden fresh salad, and traditional tea fare, as we celebrate the crowning of the new King of England. The Big Lunch has been celebrated every year since the idea began in 2009. The Big Lunch has encouraged communities to celebrate their connections and to get to know each other a little better, and coming together in the spirit of fun and friendship. **Our Big Lunch is \$35 per person (plus tax and gratuity). Reservations are required in advance by calling (727) 203-3504.**

Tea Leaf Reading with Dawne

Friday, May 26, 2023 • 5:00 pm to 8:00 pm

Have you ever wanted to know what is in store for your future? What are tea leaves trying to tell you? Join our tea leaf reader, Dawne, as she looks into your destiny and answers your burning questions, by reading your tea leaves. Each guest will have a 15 minute one-on-one session.

Guests need to arrive 15 minutes prior to their scheduled reading time to enjoy a cup of tea and prepare their leaves.

\$25 per person. Your tea leaf reading time will be provided to you when you register. Call (727) 203-3504 to reserve your tea leaf reading time and pay for your visit.



Lenten Season

Are You Enjoying Meatless Fridays?

The Lenten season begins on Wednesday, February 22 and runs through Thursday, April 6. During this time, we know that quite a few of our guests abstain from eating meat on Fridays.

To accommodate these guests, we offer the following options for Afternoon Tea: a delicious and creamy avocado chickpea and basil pesto on croissant (replaces Chicken Salad). All of our other tea sandwiches are currently meatless.

If you or your guests are abstaining from meat on Fridays, **WE MUST KNOW AT THE TIME OF YOUR RESERVATION.** Please tell us you would like to enjoy our VEGETARIAN OPTION. This option must be made in advance and is not available on the day of your reservations, as this is a specialty item that must be prepared fresh. Thank you for your understanding.

It's Time To Celebrate MOM

Don your favorite fascinator and put on your pearl necklace. It's time to get all dolled up for Mother's Day Tea! Mother's Day is Sunday, May 14. Show mom and the other important women in your life how much you love and appreciate them by taking them to tea. Our tearoom lends the perfect setting for you to enjoy a lovely time together.

Mother's Day Seating Times for Afternoon Tea

Saturday, May 13 at 12:00pm and 2:00pm

Sunday, May 14 at 11:00am and 1:00pm

Call us at (727) 203-3504 to reserve your teatime early, Mother's Day tea times fill quickly, often several weeks in advance. Be sure to plan early.





The White Heron Tea & Gifts
Home of Driftwood Tea Company
6228 Grand Boulevard
New Port Richey, Florida 34652

A Tea To Fall In LOVE Provence Rooibos* With

To us, Spring is all about the beauty of growth and renewal. This is the time of year that many flowers and plants begin to grow and show us their beauty. This tea, with its floral notes, reminds us of Spring, and we especially love that it is paired with the warmth of Rooibos so that it's not too over the top with flowers. This beautiful tea is perfect for sipping any time of day (it is caffeine free), but is especially enjoyable in a beautiful courtyard or in the garden.

Flavorful with a floral and fruity bouquet, joined by notes of lavender. This beautiful blend is inspired by the 'joie de vivre' of France.

Luxury Ingredients:

Rooibos, Rosehip + Elderberry +
Blueberry Pieces, Lavender + Rose
Petals, Natural Flavors.

Tea(s) From: South Africa
Antioxidant / Caffeine Level:
Medium / None

* This delicious tea is only available
at The White Heron Tea & Gifts
and available online at www.driftwoodteacompany.com



CONTACT US

The Tea Room Times is a publication of
The White Heron Tea & Gifts
6228 Grand Boulevard
New Port Richey, FL 34652
(727) 203-3504
info@thewhiteheronfl.com

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Visit us on the web at
www.thewhiteheronfl.com

Enjoy our tea at home.
Visit our tea website at
www.driftwoodteacompany.com

**Reservations required for
tearoom services.**

Please call a minimum of
48 hours in advance.

**Large parties are encouraged to call well
in advance as the tearoom fills quickly.*