Sayville Congregational
United Church of Christ

Presents Our

35th Victorian Tea!



November 13 and 14, 2026

131 Middle Road, Sayville NY 11782

Welcome!

The ladies of the
Victorian Tea Committee are honored
to have the pleasure of your company at our

35th Annual Victorian Tea!

Thank you for attending!

This booklet includes:
Today's Menu
Favorite Recipes
Our Story, and more.
Enjoy!

A Warm Welcome

Each Sunday as our service begins, the liturgist says, "You are welcome here, long before you arrive." This is no more true than during our Victorian Teas, when we happily anticipate your being with us, enjoying yourselves, and taking with you special memories of food, friends and an atmosphere not often found.

As a thank you to our dear patrons, and a commemoration of thirty-five gatherings, we have edited and added to our 25th anniversary booklet for you to take home or access online via the church website www.sayvilleucc.org. It can serve as a memory and a resource, in case you ever wish to recreate a recipe, or even have a complete tea of your own!

With love,
Connie Kauffman

And So, We Begin

Setting the Mood

The ritual of tea has been a source of satisfaction and pleasure for more than a century and a half. It gives folks a chance to step away from their everyday selves, into a world of beautiful politeness ... a world where grace and gentility are still important, and relaxation is the goal. Tea is served in an unhurried manner. Guests feel special, pampered and served. Tea is not only tiny sandwiches, scones & fancy desserts, but an elegant occasion.

Today our guests have taken a holiday from time. Our tables have been set as lovely as possible, with beautiful china, silver, linens, and fresh flowers, to set a gracious tone ... elegant and formal. Our delicate savories and sweets have been prepared with great attention to each detail.

Although serving sixty guests at one seating is large in scale, we aim to keep this very special occasion quiet, graceful, intimate, and enticing, creating a feeling of pleasure that will linger after this delightful Victorian Tea.

By Alice Gray (1934-2022)
Founding Member

Today's Menu

Tea Selection

Earl Grey English Afternoon Tea
A traditional Black Tea
(Regular & Decaffeinated)
French Vanilla Tea
Raspberry Tea

Savory Tea Sandwiches

Walnut Chicken Salad
Cucumber with Dill Butter
Egg Salad
Smoked Salmon Spread
Ribbon Fingers
Roast Beef & Goat Cheese Triangles
Crab Tartlets

Traditional Fresh-baked Scones

Served with Jam & Clotted Cream

Sweet Endings

Assorted selections coming your way!

Our Story, Our History

By Alice Gray

Our story begins in 1992 when our church was looking for a new fundraiser, Marion Durlacher read of a church somewhere that had put on a Boar's Head Festival complete with minstrels, jesters, roast beef, and a flaming Christmas pudding, and wanted to do it in Sayville. A committee was formed to discuss the possibility. It was soon realized that such a festival was way beyond our capabilities, so Suzanne Huggard suggested a Tea, and became our first chairperson. Marion managed the kitchen and staffing, making hundreds and hundreds of sandwiches & pots of tea until her untimely death. Although the very first tea in 1992 had its problems: unsold tickets, a gas leak the day before, and serious snow the day of the Tea, it was decided to do it again! As they say, "The rest is history."

Gail Ballan was another active member of the Tea Committee from the early years, who added greatly to the ambience of the Tea Room by bringing antique furniture from home. Gail was also a master baker for the dessert tray and later served as chair.

Gail left her record-keeping with Elise Cesare & Alice Gray, both active since Tea #1. They kept the Tea going & growing until Elise's sister Connie Kauffman became chair & finance manager.

TRANSFORMING VESTRY INTO TEA ROOM

The five-day transformation includes moving furniture, hanging laces and much more! By the time we are ready for the first seating, it no longer looks like the room used 51 weeks a year for weekday meetings and Sunday hospitality! We realized after a few years that this was too much work for only a one-day tea, and so, we added Fridays! Now the period decor is overseen by Sue Lanchantin, who has great instincts and is able to borrow treasures from all over to adorn the tearoom.

CUSTOM CHAIR COVERS

Fast forward to 1999. In looking at photos of Tea 1998, it was obvious that the blue and brown metal folding chairs took away from the beautifully set tables with their fine china, silver, and fresh roses. A simple "chair cover" was suggested at our next meeting, and lo and behold, Elise arrived at the following meeting with prototypes beyond our expectations! Bows, cushions, pleats, floor-length beauties, gorgeous fabrics, and before we knew it, Elise, with some help from Sue and Connie, completed sixty elegant chair covers, formalizing & softening the look we love today.

INVENTORY

In 1992 all china, linen, and card tables were borrowed. Donated items grew and grew so that we had thirteen cartons stored off-site until we were given cupboards in the church kitchen. Inventory outgrew that storage area, and we were assigned three cabinets in the Education Building for pedestal plates, clotted cream cups and trays. Inventory for the Tea Room includes 40-plus items, from sugar tongs to a music stand for the Harpist. Kathy Leis & Roberta Smith ably oversee this treasure trove.

STERLING SILVER
For many years Kathy Leis has borrowed, counted, packed and been responsible for thousands of pieces of sterling silver, almost without incident, except for one teaspoon found in the laundry, after going through bags of trash at the end of the day. Lesson learned: count after each seating! We learn something every year. Kathy astutely oversees the kitchen too, including the dishwashers, who never break anything! Let's hear it for the faithful dishwashers!

LINENS
For the first few teas, we used large Vanity Fair napkins adorned with giant grosgrain bows of burgundy or forest green. We "graduated" to Silk Rice Paper napkins for several years which lent themselves to pouffing, and Angels, and fans, bedecked with small bows, before going all-out with linen napkins. Thanks to Sayville Antiques, thrift shops and donations, we now have enough lovely napkins & table covers, all expertly cared for by Roberta Smith.

CENTERPIECES
For many years Pat Mahar purchased an abundance of fresh roses and arranged them beautifully to grace our tables. Since moving to a cooler time of year, we now decorate with lovely poinsettias.

SERVERS
Roberta Smith has the responsibility to schedule and train servers for each seating, ready with crisp aprons to welcome and care for our guests. Plus, she irons all our linens!

GREETERS
Since 2002 we have had many gentlemen to welcome and assist our guests at the front steps. In the spirit of Don Gray, we are grateful for their steadfast attention to the safety of our patrons.

COAT CHECK
Since our Teas have been held in the "good old wintertime", we have needed to arrange for sixty coats to be checked at each seating. We have many "cheerful checkers" each year, ready with hangers, your coat number, and smiles.

SCONES
For years, our English church member Moireen Taylor fresh-baked all the scones and we can still picture her covered in flour! These days Karen Maust masterfully makes and bakes delicious scones for all 240 guests, and then some!

HARPIST

Thanks to our committee members with connections in the world of musicians, we enjoyed Jeanne Goldstein's talents for years. When she was unable to continue, she recommended a former student, Lisa Kelly, who is an accomplished church organist and choir director as well. Both of these ladies, with their beautiful harps, have traveled to us from Nassau County. Their lovely harp music has surely been "the icing on the cake" throughout the years. As we enjoy our 35th tea, we lovingly celebrate Lisa Kelly's twentieth year playing for us! Her music enhances everyone's enjoyment, and we are very grateful for her sensitivity, loyalty and beautiful musicianship! Thank you, Lisa!

RAFFLE BASKETS

The raffle basket idea started off small, and has grown and grown, thanks to many generous church folks who donate theme baskets, and local merchants who donate gift cards, much to the delight of our many winners. A recent addition to each seating is awarding a prize for the most authentic and beautiful handmade Victorian hat.

OUR MENU

The plentiful and delicious offerings of this now-famous Tea are donated by the women of the Tea Committee, which makes this a successful fun(d)raiser for our church. Over the years, the selections have varied, but each year we attempt to offer the most favorite delicacies, and today's recipes are included in this commemorative booklet. While all committee members (and their friends) contribute to every aspect of the Tea, mention should be made of our multi-talented member Lorraine Severin, who has a special knack with desserts. Lucky for us, she provides tastings at our meetings so we can "vote" on what to serve. Lorraine oversees the Fellowship Hall kitchen and the generous folks who create with her.

ALICE GRAY

Our dear Alice, a founding member of the Tea Committee, continued to be active and creatively maintained the standards set back in 1992 by Marion, Suzanne, Gail & Elise. She lovingly crafted the savory recipes we all enjoy, while recording every detail, including writing the original edition of this booklet. We miss you!

TO OUR GUESTS

We hope you enjoyed "Our Story, Our History". While much planning and work goes into presenting our annual afternoon teas, your enjoyment makes our efforts worthwhile. In addition, your generous contributions of goods and donations to The Chestene Coverdale Wider Sayville Food Pantry each year continue to make a tangible difference in our community. Thank you so much!

A reminder that you can access "Our Story" and all the recipes on the church website: www.sayvilleucc.org

Walnut Chicken Salad

Measurements are approximate, adjust to taste
1 lb. boneless chicken breasts
½ cup mayonnaise ½ cup coarsely chopped walnuts
1 level tsp. curry powder green grapes, halved

Steam breasts until just cooked through (10-15 min)
Cut into chunks, place in food processor. Pulse until finely chopped.
Add other ingredients, to taste, mix well.
Spread on "party size" pumpernickel bread, cut with cookie cutter into circles or seasonal shape. Top each open sandwich with half a grape.

Cucumber Sandwiches with Dill Butter

Peel cucumbers with just a bit of skin left on for color, slice paper thin, a day or two ahead of time & refrigerate in a plastic bag.
(3-5 sandwiches per large cucumber)
Cream butter with fresh dill, pepper, lemon zest and spread on bread.
Top with cucumbers.
Cover with second slice of bread, trim crusts & slice into fingers or shape as desired.

Egg Salad

From the Kitchen of Kris Minschke
Adapted from www.onceuponachef.com

6 hardboiled eggs ¼ cup mayonnaise 2 tsp. Dijon mustard
1½ tsp. lemon juice or white wine vinegar ¼ tsp. Worcestershire sauce
¼ tsp. salt ⅛ tsp. pepper ½ tsp. sugar
¼ cup finely diced celery 3 tbsp. finely sliced scallions
Yield: 30 servings of tea sandwiches

Salmon Spread

From the kitchen of Sue Lanchantin
½ lb. (8 oz.) smoked salmon 12 oz. softened cream cheese (1½ 8 oz. package)
18 oz. sour cream (¾ of a 24 oz. tub) Horseradish, to taste

Mince the smoked salmon in a food processor.
Mix together with the softened cream cheese, sour cream, and horseradish to taste.
Spread the salmon mixture on bread.
Cut the bread into triangles and top with another triangle.
Yield: Approximately 60 servings.

Ribbon Fingers

Adapted from a recipe by Karen Maust
1 48oz. block cream cheese 1 cup olives, pimientos removed & saved
1 cup sharp cheddar, shredded 1/3-1/2 c. chopped pimiento ¼-1/3 c. roasted red pepper
Red & green food dye 30 slices firm white bread 15 slices firm whole wheat bread

In food processor, mince olives; add ½ block cream cheese & 8 drops green dye, blend.
Remove. Mince peppers in processor; add cheddar, pimiento,
other half cream cheese, & 8 drops red dye; blend.
Spread green mixture on one white slice of bread,
red mixture on another slice of white bread,
with a wheat slice between.

Carefully remove crust and slice into four fingers with electric knife.
Can be made ahead and refrigerated in trays with parchment between layers.
Yield: 60 Fingers per Recipe

Roast Beef & Goat Cheese Triangles

12 thin 3" square slices firm pumpernickel bread 2 Tbsp. mayonnaise & 1 Tbsp.
Horseradish mixed 6 thin slices rare roast beef 4 ounces goat cheese, softened
Freshly ground pepper & parsley sprigs for garnish

Spread each slice with mayonnaise & horseradish mix.
Top with ½ slice roast beef, trimming to fit.
Spread 2 teaspoons goat cheese over meat & season with pepper.
Halve diagonally & garnish with sprig of parsley.

Crab Tartlets

Bake 60 2" tartlets with dill or parsley rolled in.
Cool (can be frozen) 12 oz. crabmeat ½ green pepper & ½ red pepper
finely diced 1 stalk celery, finely diced ½ cup mayonnaise Ground pepper

Combine above ingredients. Refrigerate.
Before serving, put a teaspoonful of filling in each shell and garnish with fresh dill.

Scones

From the Kitchen of Karen Maust
Adapted from a recipe by Moireen Taylor

2-3/4 cups all-purpose flour 1/2 cup sugar 3 tsp. baking powder
1/2 tsp. salt 3/4 cup butter 1 cup half & half

Stir sugar, flour and baking powder together, cut in butter with pastry blender or fingers and mix together until it looks like coarse crumbs.
Gradually stir in half & half until mixture holds together - do not let get too wet.
Gently pat out dough on lightly floured surface (I use marble to keep temp. down).
I use a round shape of about 8-9 inches about 1/2 inch thick.
Cut into wedge shapes and place on a lightly greased baking sheet.
Bake at 400° F for about 12 minutes until lightly browned.
Serve with good butter, clotted cream and raspberry preserves.
Raisins, cranberries, nuts and cinnamon can be added, or savories such as cheese or herbs.
Yield: 12-16 scones

Lemon Bars

Preheat oven 350°F
From the Kitchen of Jeannine McKenna

1 package lemon cake mix 3 eggs ⅓ cup butter ½ cup sugar
½ tsp baking powder ½ tsp salt Grated peel of 1 lemon ¼ cup lemon juice

Combine 1 egg, butter, & dry cake mix until crumbly. Reserve 1 cup.
Pat remaining mixture lightly in ungreased 13 x 9 pan.
Bake for 12 minutes or until lightly browned.
Beat remaining 2 eggs, sugar, baking powder, salt, peel, & juice with beater until light & foamy. Pour over hot crust & sprinkle with reserved crumb mixture.
Bake for 15 min or until light brown. Sprinkle with confectioner's sugar.
Cool. Cut into bars & add additional sugar.

Bourbon or Rum Balls

From the Kitchen of Pat Mahar
2 ½ cups vanilla wafers/11 oz. box 1 cup pecans – 2/3 cup good Bourbon OR Rum
1 cup confectioner's sugar (plus additional for coating)
3 Tablespoons cocoa powder 2 Tablespoons light corn syrup

Pulverize wafers in food processor; put in bowl. Grind pecans & add to wafer crumbs.
Blend remaining ingredients (except sugar for coating) for about 10 seconds; add to mixture. Mix well & roll into 1" balls; roll in saved sugar.
Store in airtight container for at least 24 hours before serving.

Split Seconds

From the Kitchen of Lorraine Severin

2 cups sifted flour ½ teaspoon baking powder ½ teaspoon salt
¾ cup butter, softened ⅔ cup sugar 1 egg, beaten
2 teaspoons vanilla Raspberry jam Confectioners' sugar, for sprinkling

Preheat oven to 350°F. Mix and set aside the flour, baking powder, and salt.
Cream the softened butter and sugar together. Beat in the egg and vanilla.
Gradually add the flour mixture to the butter mixture.
Divide dough into four portions.
Roll into logs approximately ¾ inch thick and place on a cookie sheet, 4 inches apart.
Make a ½-inch depression down the center of each log.
Fill the depressions with raspberry jam.
Bake for 15–20 minutes, until lightly browned.
While still warm, cut diagonally. Sprinkle with confectioners' sugar.
Yield: 3–4 dozen

Vanilla Pudding Tartlets

From the Kitchen of Lorraine Severin

60 tartlet shells (buy or make your own) 1 small box instant vanilla pudding
1 cup cold milk ½ container (8 oz.) Cool Whip, thawed
Fresh fruit for topping: blueberries, kiwi, strawberries

Prepare tartlet shells, either purchased or homemade.
Beat the instant vanilla pudding mix with 1 cup cold milk until thickened.
Add the thawed Cool Whip and combine.
Fill the tartlet shells with the pudding mixture.
Cut fresh fruit for topping. Suggested fruits include blueberries, kiwi, and strawberries.
Arrange the fresh fruit on top of the tartlets.

Homemade Tartlet Shells
Use refrigerated pie crust, such as Pillsbury.
Cut 2½-inch rounds from the pie crust. Place rounds in a mini-muffin tin.
Prick the bottoms with a fork. Bake as directed on the pie crust package.
Cool the tartlet shells and set aside before filling.

THANK YOU

First, thank you to our wonderful pastor, Rev. Kathryn Kelly, for her gracious spirit, her endless support, patience, expertise in many things, humor and loving presence.

And, thank you to our creative Church Administrator, Heather Corcoran, who makes all our ideas reality, with a smile and her special touch.

Finally, to all who so generously contributed their time, talent, energy, goodwill and patience to all the pieces that make this tea happen:

Movers of furniture, set-up and clean-up, raffle donors, bakers, servers, sandwich makers, ironers, sign makers, greeters, coat checkers, traffic controller, raffle ticket sellers, dessert creators, bow makers, dishwashers,

AND OUR WONDERFUL ATTENDEES!
Everyone is essential!

Victorian Tea Committee 2026

Elise Cesare, Karin Conrad, Kari Kaczmarek, Connie Kauffman, Sue Lanchantin, Kathy Leis, Pat Mahar, Karen Maust, Gini McLaughlin, Kris Minschke, Bobbi Moger, Barbara Poulos, Susan Ryan, Lorraine Severin, Roberta Smith, Stacey York