

# A PERFECT TEA PARTY

# PRACTICE PROPER ETIQUETTE



**DRESSING THE TABLE:** Top your table with a white linen tablecloth, vase of flowers and place settings that include a teacup with saucer, white cloth napkin, plate, teaspoon, fork and two knives (one for clotted cream and one for jam).

**DRESSING YOURSELF:** Wear something special accessorized with a set of pearls or a fabulous hat (a la the Mad Hatter)!

**TEATIME TIPS: 1)** Pour your guests' tea first, finishing with your cup last. **2)** Stir your tea without clinking your spoon, then place it on your saucer. **3)** Always tuck your pinky in when drinking tea.

## PREPARE THE PERFECT CUP



**WATER** » Start with bottled spring water or filtered water.



**TEMPERATURE** » Boil water to 200-212 F for black tea, 150-180 F for green tea, 150 F for white tea, and 200 F for red tea.



**TIMING** » Steep black tea 3-5 minutes, green tea for 2-3 minutes, white tea for 1 minute, and red tea for 5-8 minutes.



**TEA** » In a tea cup, use one teaspoon of loose-leaf tea for every 6 ounces of water. In a tea pot, use the same ratio but add one extra teaspoon of tea.



**ADD-INS** » Always taste your tea first, then opt to add sweetener (sugar, sugar cubes or honey), milk (strictly for black tea) or lemon (ideal for green tea).

### TEMPT WITH TOWERING TREATS

Traditionally, finger foods that can be eaten in one or two bites are served on a three-tier server.



Scones – A black currant scone is classic but have fun with seasonal flavors. Serve them with clotted cream and jam, and perhaps a lemon curd.

### MIDDLE TIER \_\_\_\_

Finger Sandwiches – Popular choices include the traditional English cucumber sandwich, eggs salad sandwich and smoked salmon sandwich.

#### BOTTOM TIER

Sweet Endings – Satisfy a sweet tooth with miniature cakes, French macarons, chocolate-dipped strawberries, fruit tarts or traditional British shortbread biscuits.

ON BLU-RAY™, DIGITAL HD +



**OCTOBER 18**