



Some Tea Etiquette Tips

- ◆ Hold the handle of the teacup using your thumb & your first one or two fingers. (no need to stick out your pinky; this is an exaggeration of how people sometimes tilt their pinky upwards to balance the cup, not a sign of good breeding, or anything else)
- ◆ Be sure to take small bites, savor each morsel, a usually tea is a social occasion and

you will want to participate in the conversation or it is a quiet pause.

- ◆ Chew and swallow completely before taking a drink of tea, since it is hot and is not meant to wash the food down.
- ◆ Sugar is placed in your teacup first, then thinly sliced lemon and then the tea OR If you like to have milk in your tea, add it after the tea is poured (At one time it was traditional to pour the milk into the cup before the tea. This was done to prevent the glaze on delicate tea cups themselves from cracking and is not a problem today)
- ◆ Never use milk and lemon together – the lemon will curdle the milk or cream.
- ◆ When adding your desired accompaniments to your scone, please do not use the serving utensil to spread on your choices directly onto your scone. Put them onto your plate and use your individual knife to add to your scone.
- ◆ Clotted cream or jam first is entirely up to individual taste regardless of what “proper traditions” from different area of Great Britain declares.
- ◆ Fingers are acceptable for small morsels and a fork should be provided if messier choices are served.
- ◆ If you are wearing gloves, remember to remove them before you start to eat. Place them in your purse or attached to it with a vintage glove clip. Not on the table.
- ◆ In our modern connected world, as a courtesy to the hostess and other guests, remember to place your phone on silent. If you must pull your phone out, do so only to take some lovely pictures and then promptly place back in your purse. Any other use should be only to address emergencies.

Most importantly,

Relax and enjoy: appreciate the artistry of the food presented, the properly brewed tea, try a new blend, enjoy the most agreeable company – and maybe even a walk in the fields!

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Charbonneau Women's Association

Presented by Lisa Hand

Wind Horse Antiques



Afternoon Tea & Victorian Pretties



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Jane Austen Tea & Faire

A Victorian Faire with Tea

Wind Horse Historical Teas & Events



The popularity of tea in England is said to originate in the 1660s when Charles the II's Portuguese wife, Catherine, brought her love of tea with her and introduced it to her new Country. Its popularity grew and in 1706 Thomas Twining, the founder of Twinings opened Britain's first known tea room,

which still exists today as their flagship store!

But the tradition of Afternoon Tea is entirely a Victorian era creation. As the Victorian era begins in 1837, there were two main meals. The first was a breaking of your fast or "breakfast" served around 9:00 or 10:00 AM but eaten usually after you had been up for several hours, during which ladies would have written correspondence, done house hold planning, and even gone shopping.



The main meal of the day was dinner, a large meal usually in several courses. The time this meal was eaten had progressively moved back over the last three hundred years from 11:00 am in the time of Henry VIII to now being served at 7:00, 8:00 or even as late as 9:00 pm. This resulted in a large block of time between breakfast and dinner.

The meal we now know as lunch, did not exist until last 19th Century. Ladies might have a light "luncheon", which was a cold snack of cheese, bread, fruit and other nibbles, which could fit in the palm of your hand, around 1:00 and the men a hearty ale. But even if that was added, you still had up to an 8 hours gap between main meals.

What to do?

The tradition of Afternoon Tea traces its start back to 1840 and Anna Maria Russell, the 7th Duchess of Bedford, lady-in-waiting and lifelong friend of Queen Victoria. The Duchess complained of getting a "sinkful feeling" during the long gap in between breakfast and dinner. Being a resourceful lady, she started taking a pot of tea and some light treats in her boudoir around 4 :00 p.m.

She then started to invite friends to meet her for tea and "a walk in the fields". She continued the tradition when she returned to the City and the custom became wide spread when her good friend, the young Queen Victoria, attended some of these gatherings and added it to her royal routine. This should be no surmise given her Majesty's fondness for sweets. And thus began a lovely tradition that continues to this day. While opportunities to attend or host teas are experiencing a revival, most of us do not have time to have Afternoon Tea each day. However, "Tea Time" still means a chance to stop, enjoy a "cuppa" and maybe a sweet. An elegant pause in a hectic day to recharge and maybe even fit in quick walk. Lady Anna and Her Majesty would certainly approve.

Well if you are going to have a tradition, it needs Pretties!



Silver & silverplate, teas sets, flatware & all types of serving implements.

Fine Linens & Lace to grace the table.

And of course the proper attire, jewelry & accessories.

Some of the Types of English Tea Tradition Services:

Afternoon Tea (Low Tea) - Originated with our dear Duchess Anna, tea served with light snacks sweet and savory such as crustless sandwiches, dainty pastries and always scones. Traditionally served late afternoon.

High Tea (Meat Tea) - not what you might think - working person's hearty meal served on high table at the end of the work day. (it is not a fancier name for Afternoon Tea).

Cream Tea - Scones, their traditional accompaniments of curd, clotted cream & jam & of course, tea



Christmas Tea - A holiday tradition tracing its origin to the temperance movement of the early 1830s, which was designed to discourage holiday drunkenness. There was a traditional break from work at Christmas, which led to many a party. Today it is a tea celebrating of all the wonderful holiday spices & flavors.

Eleveneses - is a short break taken at around 11:00 a.m. to consume a drink, usually tea and snack, (yes it really does exist beyond being the hobbits' third meal)

As Afternoon Tea gained in popularity, as is true with any fashion, all manner of makers begin to produce items specifically for it's service. Some were inspired by earlier times, some entirely new.

Tea caddies in all materials & styles, some still locking, many now easy to open and still used today.



Porcelain cups, saucers, sets & tea pots,

