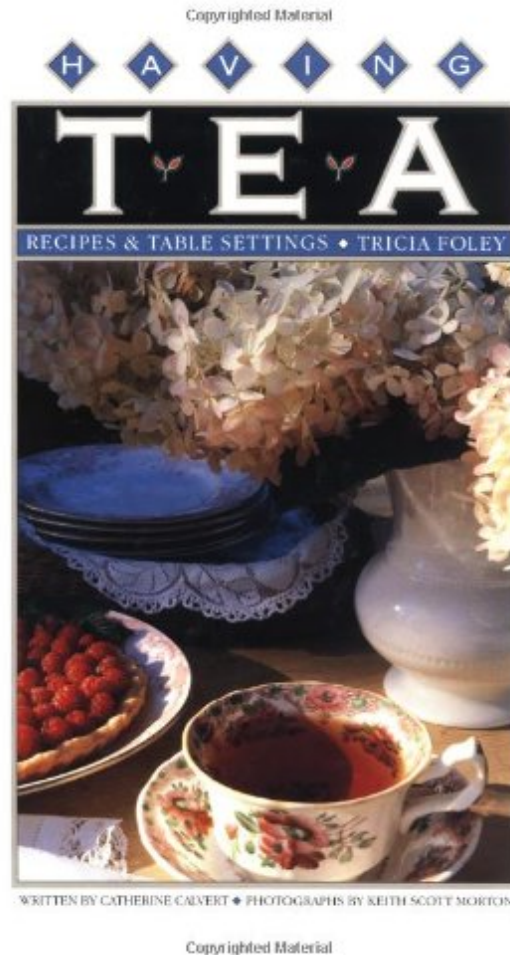


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Having Tea: Recipes Table Settings

Tricia Foley, Catherine Calvert

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Tricia Foley, Catherine Calvert : Having Tea: Recipes Table Settings before purchasing it in order to gage whether or not it would be worth my time, and all praised Having Tea: Recipes Table Settings:

0 of 0 people found the following review helpful. Vintage in perfect condition By Hannah Yu A vintage book; I loved that it was in excellent condition and comes with the original sleeve jacket to protect the lovely cardboard covers. Recipes are old fashioned and I love that it gives you tips on tea etiquette and even old English recipes like clotted cream. This book is very informative and lovely and just is a wonderful addition to be part of any lady's collection. 1 of 1 people found the following review helpful. Tea Time Bring it Back! By Barbara Burns Love the way different teas are described and how it shows you to set things out. 1 of 1 people found the following review helpful. Love this book By Celeste B. Hackett I originally found this book at a garage sale. Then my Mother wanted it, so I had to get another one.

The cream scones are worth the whole book. My British hubby and particular Mum-in-law and sis-in-laws all agree, "I make dang good scones!" and it's because of this book. It is very pretty too.

What could be cozier on a blustery winter's day than a mug of tea by the fire with freshly baked Irish soda bread slathered with sweet butter and tangy orange marmalade? Or more invigorating on a crisp, cool afternoon in autumn than a picnic in the country with sharp English cheeses; crusty white peasant bread; vegetable, cheese, and apple tarts; and Thermoses of steaming warm tea? Or a better way to celebrate the ripe berries of summer than a dessert party tea in the garden with lemon-curd tartlets, raspberry shortcake, raspberry sorbet, sugar cookies, and tea served in flowered china cups? A cookbook and style book, *Having Tea* includes a range of stunning locations with recipes, menus, table settings, and serving ideas for tea. There are formal and elegant teas that ring in the winter holidays with rich dark fruitcake, shortbread, brandy snaps, and sherryed English trifle; a tea for one in the study with spicy ginger Bundt cake and a plate of cookies; and tea for two in a loft, with slow-scrambled eggs, cornmeal muffins and apple butter, and panfried tomatoes sprinkled with fresh tarragon. Each menu provides suggestions for the ideal tea to suit the meal. Since the American style of tea drinking originated in England, *Having Tea* goes to the source to show two classic English tea rooms, tea at the Savoy Hotel in London, and a tea dance at London's Waldorf. In addition, there are special sections on the history and different varieties of teas, selections of teapots and tea services, and directions for brewing the perfect pot of tea. A final section, the "Tea Larder," offers ideas for tea trimmings from honey to mint or ginger, tea sandwiches, and a directory of mail-order sources for tea. With approximately fifty recipes for tea sandwiches, crumpets, scones, cookies, and cakes as well as hearty tea-time meals, *Having Tea* will make you want to make having tea part of your day. It shows how, far more than a beverage, tea is a grand indulgence that provides food for the body and the soul.

From the Inside Flap
What could be cozier on a blustery winter's day than a mug of tea by the fire with freshly baked Irish soda bread slathered with sweet butter and tangy orange marmalade? Or more invigorating on a crisp, cool afternoon in autumn than a picnic in the country with sharp English cheeses; crusty white peasant bread; vegetable, cheese, and apple tarts; and Thermoses of steaming warm tea? Or a better way to celebrate the ripe berries of summer than a dessert party tea in the garden with lemon-curd tartlets, raspberry shortcake, raspberry sorbet, sugar cookies, and tea served in flowered china cups? A cookbook and style book, *Having Tea* includes a range of stunning locations with recipes, menus, table settings, and serving ideas for tea. There are formal and elegant teas that ring in the winter holidays with rich dark fruitcake, shortbread, brandy snaps, and sherryed English trifle; a tea for one in the study with spicy ginger Bundt cake and a plate of cookies; and tea for two in a loft, with slow-scrambled eggs, cornmeal muffins and apple butter, and panfried tomatoes sprinkled with fresh tarragon. Each menu provides suggestions for the ideal tea to suit the meal. Since the American style of tea drinking originated in England, *Having Tea* goes to the source to show two classic English tea rooms, tea at the Savoy Hotel in London, and a tea dance at London's Waldorf. In addition, there are special sections on the history and different varieties of teas, selections of teapots and tea services, and directions for brewing the perfect pot of tea. A final section, the "Tea Larder," offers ideas for tea trimmings from honey to mint or ginger, tea sandwiches, and a directory of mail-order sources for tea. With approximately fifty recipes for tea sandwiches, crumpets, scones, cookies, and cakes as well as hearty tea-time meals, *Having Tea* will make you want to make having tea part of your day. It shows how, far more than a beverage, tea is a grand indulgence that provides food for the body and the soul.

About the Author
Tricia Foley is an editor with the House Beautiful Home Group. She was formerly associate decorating editor at House Beautiful and architecture and design editor at Home Magazine. She lives in New York City. *Having Tea* presents fourteen different tea-time menus and settings, from tea for two by a pond in a lovely country garden to an elegant Christmas tea in a dining room filled with gleaming silver and crystal. There are almost fifty recipes for tea sandwiches, crumpets, scones, breads, jam, cookies, and cakes.

Keith Scott Morton is a well-known photographer whose work is featured in the book *White by Design* and regularly appears in House Beautiful's Home Decorating, Country Living, Redbook, and other major magazines.