A Time Traveller’s Guide to Victorian Era Tea Etiquette

by Lady Adderly, SepiaChord Navigator
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Greetings From Lady Adderly

Dear Fellow Temporal Adventurers,

As we all know, a sophisticated Lady must always be prepared.

Wether she is hunting wild beasts on Mercury, or playing polo with an Italian Countess, a Lady should always demonstrate the proper behavior. (One must never alarm the locals if one wants to record them in their native habitat.)

Any Time Hopper worth her salt knows that there is no quicker way to lose the autochthon’s confidence than to not mirror their indigenous customs and standards.

As Sepiachord Navigator, the crew has always looked to me to lead them in the correct decorum as we search out new and interesting harmonics and melodies on our jaunts through time. After some consideration I have taken it upon myself to document some helpful Guidelines for like minded Adventurers (like yourself) who might find themselves in a possibly awkward, even compromising, situation.

The Victorian Era is one that we happen upon quite a bit in our dis-chronic venturing and it’s my guess that you are likely stop there as well. As such I present my first Convenient Guide (of such size to be suitable for easy portage in any clime): A Guide to take tea properly in the Polite Society of the early Twentieth Century.

I sincerely hope that you enjoy this first installment of “A Slice of Life, presented by Lady Adderly.”

Lady A
Receptions and teas are two sides of the same coin.

Receptions are a social event presided over by a committee in honor of a specific event. Examples of a reception are art gallery openings (where the artists themselves and the curators host), wedding receptions put on by a wedding party for the celebration of a brand new union, and a graduate reception held by professors and staff of a college for their newly graduated class. Receptions tend to be very formal and pompous with the events dictated by a program.

On the other side are teas. The difference between a reception and a tea is atmosphere. Receptions tend to be serious, where teas tend to be light hearted, friendly and inviting. At a reception you go to be seen and to make an impression on acquaintances and strangers. At a tea you are there to see your *friends* and be seen by them.

There are 2 different kinds of tea: **High Tea and Afternoon Tea**
Tea Party Basics:

High Tea

There are two types of High Tea, those with dancing and those without.

High teas with dancing are thrown to “bring out” a daughter or to present a new daughter-in-law.

The hostess for high teas with dancing are usually the mother or the mother-in-law. Invitations are sent only to the hostess’s general visiting list and, if this is a coming out party, any and all appropriate young people the daughters age.

If you’ve been invited to a high tea you will know whether or not there is dancing because your gracious hostess will have noted it in the lower left hand corner of your invitation.
High teas with dancing will be thrown at a ballroom at a hotel or at the estate ballroom.

- When renting a ballroom for your high tea, only rent one that is *just* big enough for your guests. Be careful to never get a ballroom that is too large or it will appear that no one came to your tea and the gathering will be viewed as a failure. Decorate the ballroom with a few festoons in green and decorate the table from which the girl will stand to receive. Do not overdecorate because this is *not* a ball. If you are throwing this from the hostess’ ballroom, draw all the blinds and light as an evening dance.

- Have someone appointed to lead your guests from the door to the party. The hostess and daughter (or daughter-in-law) will receive the guests as they enter. After an hour, the daughter may join the guests in dancing.

**High Tea with Dancing Table:**

This table can be compared to a wedding reception food table: buffet style with caterers watching the table. On the table will be: Tea (with sugar bowls, cream and lemon slices), hot chocolate, bread and/or an assortment of sandwiches. There may be a layer cake, sliced cake or an assortment of little cakes. On the end should be some punch for the dancers. The table should feature NOTHING MORE. (Any more and it becomes a reception table.)

Guests go to the table and help themselves to the bread and cakes, or to refresh their beverage. They receive their original cups of tea or hot chocolate from a tray being brought around by the caterer. If a guest takes a cup she will proceed to a table with a free chair to drink.
Tea Party Basics:

High Tea without Dancing

High teas without dancing are thrown in honor of visiting celebrities, making the acquaintance of new neighbors, announcing engagements, to celebrate and introduce a house-guest from another city or as a house-warming. It is also common for ladies to throw one just for the sake of hospitality or to have her friends enjoy a recital by a guest musician. Typical high teas have more in common with afternoon teas (see below) than they do with high teas with dancing.

Invitations to this type of high tea are *hand written* and are given to those whom she would find acceptable as dinner guests.

Typical high teas are taken in the hostess’ home and are generally held for a group of less than twenty guests. For these larger gatherings, this tea will be set in the dining room.

Prior to the tea the hostess will ask two of her dearest friends to act as deputy hostesses to pour the tea and chocolate starting on opposite ends of the table. For smaller groups, the hostess will do all the pouring and elect one lady to pass the cup and offer chocolate and the other tea enhancers and delicate goodies. (For food details please see Afternoon Tea.)

For a more intimate gathering groups of six or less are invited and the tea may be taken in the drawing room, curtains drawn with the fireplace lit. The tea table will be set in front of the hostess and small tables (end tables may occasionally suffice) are near all the chairs in the room for the guests to place all their utensils on.
Tea Party Basics:
Afternoon Tea

This is the most familiar kind of tea party for everyone.

Afternoon tea is generally a party of three to five guests. A tea table is placed in front of the hostess (who has the pleasure of pouring the tea). Correctly, the table should be of the drop-leaf variety, but not this is not required. Preferably it will be 26” high 24-26” wide and 27-36” log. A “double decked” table is not acceptable because the tea tray may tumble.

*A food cart should never be used to bring tea into the room.*
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Afternoon tea was invented in the early 1800s by Anna, the 7th Duchess of Bedford.

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Correct items found on a tea table:

The tea table cloth: an average tea cloth is a yard and a quarter square. It can be colored, but generally it is white linen with needlework and lace on the outer edges.

On this is placed a tea tray big enough to hold the following items:

- a teapot filled with boiling water
  (which can be heated with a tea light to keep warm. Placed facing the hostess.)

- an empty teapot
  (teapots have larger rounded bottoms compared to a coffee pot)
  (remember to always place the teapot so the handle faces the hostess)

- a caddy of tea
- a tea strainer
- a slop bowl
- cream pitcher
- sugar bowl
- lemon slices, on a glass dish
- a pile of teacups and saucers

(A teacup is 3 1/4” to 3 3/4” in diameter & 2” to 2 1/2” in height. The companion saucer ranges from 5 1/4” to 5 5/8” across. A teacup is shallow & wider than a coffee cup, giving the beverage a chance to temper before drinking.)

Placed next to the tea tray will be:

- a stack of tea plates (6” to 8” Dia.) alternated with tea napkins (12” square)
  that match the tea cloth. (All dishes should be of a matched set.)
Also on the table will be the tea party food:

For an everyday tea:
This consists of a one course curate (3 tiered serving tray)
- top shelf: covered dish of hot bread
  middle shelf: tea sandwiches
  bottom shelf: chocolate cake

For an afternoon tea:
This consists of two Courses of curate:
- First Course:
  top self: fresh fruit
  middle shelf: tea sandwiches
  bottom shelf: scones
- Second Course:
  top shelf: various kinds fruit sorbet
  middle shelf: linzer & shortbread cookies
  bottom shelf: various small tarts

For home high tea (without dancing):
This consists of four Courses of curate
- First Course:
  top shelf: sorbet assortment
  middle shelf: lavender or shortbread cookies
  bottom shelf: assorted tarts
- Second Course:
  top shelf: scones (for instance cranberry, orange or raspberry)
  middle shelf: crumpets
  bottom shelf: fresh tea bread (poppyseed, peach or lemon)
- Third Course:
  top shelf: small quiche (artichoke or asparagus are likely choices)
  middle shelf: muffins (corn, banana or cranberry are likely)
  bottom shelf: assorted tea sandwiches
  (like cucumber-mint, goat cheese with watercress or blue cheese with walnut pear)
- Fourth Course:
  top shelf: cupcakes
  middle shelf: truffles, selected chocolate bars or candies
  bottom shelf: fresh fruit

Also served are butter, assorted jams and marmalade (with the proper serving utensils).
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Tea Party Basics:
The Garden Party

The garden party is merely an afternoon tea out of doors. It may be as elaborate as a sit-down wedding breakfast or as simple as a miniature strawberry festival. At an elaborate one (in the rainy section) a tent or marquee with sides that can be easily drawn up in fine weather and dropped in rain, and with a good dancing floor, is often put up on the lawn or next to the veranda, so that in case of storm people will not be obliged to go out of doors. The orchestra is placed within or near open sides of the tent, so that it can be heard on the lawn and veranda as well as where they are dancing. Or instead of a tea with dancing, if most of the guests are to be older, there may be a concert or other form of professional entertainment.

On the lawn there are usually several huge bright-colored umbrella tents, and under each a table and a group of chairs, and here and there numerous small tables and chairs. For, although the afternoon tea is always put in the dining-room footmen or maids carry varieties of food out on large trays to the lawn, and the guests hold plates on their knees and stand glasses on tables nearby.
At a garden party the food is often much more prodigal than at a tea in town. Sometimes it is as elaborate as at a wedding reception. In addition to hot tea and chocolate, there is either iced coffee or a very melted café parfait, or frosted chocolate in cups. There are also pitchers of various drinks that have rather mysterious ingredients, but are all very much iced and embellished with crushed fruits and mint leaves. There are often berries with cream, especially in strawberry season, on an estate that prides itself on those of its own growing, as well as the inevitable array of fancy sandwiches and cakes.

At teas and musicales and all entertainments where the hostess herself is obliged to stand at the door, her husband or a daughter (if the hostess is old enough, and lucky enough to have one) or else a sister or a very close friend, should look after the guests, to see that any who are strangers are not helplessly wandering about alone, and that elderly ladies are given seats if there is to be a performance, or to show any other courtesies that devolve upon a hostess.
Hostess Etiquette:
On Serving the Tea

The hostess has the honor of serving the tea.

Boiling water is *essential* to get the flavor of the tea just right.

The hostess rinses the empty teapot with boiling water and pours it into the slop bowl. She then pours some water into the newly rinsed pot. Next she puts a teaspoon full of tea into a cup, adds water, steeps this for a minute or two and then adds more water. She serves this to those who like their tea weak. For those who prefer a stronger brew, she adds more tea and lets it steep longer.

When a guest is asked “How do you like your tea?” they will respond along the lines of “Strong, with lemon and one lump.” The hostess will pour according to the taste of the guest; tea in the cup first, then water, then sugar, then lemon.

Today, we generally see tea bags. be sure to place a small tea caddy so that the bags can be dropped into them when finished. If using tea bags, add the bag first instead of the tea.

The tea bag was introduced to the public as a commercial product in 1904.
The atmosphere of hospitality is something very intangible, and yet nothing is more actually felt—or missed. There are certain houses that seem to radiate warmth like an open wood fire, there are others that suggest an arrival by wireless at the North Pole, even though a much brighter actual fire may be burning on the hearth in the drawing-room of the second than of the first. Some people have the gift of hospitality; others whose intentions are just as kind and whose houses are perfect for teas and appointments, seem to petrify every approach. Such people appearing at a picnic color the entire scene with the blue light of their austerity.

It is important to live the basics of etiquette, and not “put on” proper etiquette for your guests. A good hostess is someone who lives every day by the guidelines of good ethics and etiquette. Once cannot simply dress up and “put on” an aire of proper hospitality. In a later installment of “A Slice of Life,” I will address basic Victorian Etiquette that will encompass guidelines to achieving this genteel nature. Hopefully, the fact that you are merely visiting this time, you will only need to observe the Guest Etiquette. Please feel free to contact me through Sepiachord if you need a more complete exploration of this matter in the meantime.
Guest Etiquette:
Tea Etiquette

It is of the utmost importance that all of the company be punctual, arriving from ten to fifteen minutes before the appointed time. To be ten minutes late, keeping the party waiting, is a serious offense, which no one should be guilty of.

Those sitting nearest the hostess will reach for their tea cup and saucer. If there is a gentleman present, he will rise and take the ladies that are sitting farther away their tea, as well as passing the curate to where they can reach it.

The tea plates and napkins will be passed next, after the cup and saucer. A guest should not take from the curate until they have a plate.

*Do not directly eat from a curate.*

If one is seated at a table, the proper manner to drink tea is to raise the teacup only, placing it back into the saucer in between sips.

If you are at a buffet tea, hold the tea saucer in your lap with your left hand and hold the tea cup in your right hand. When not in use, place the tea cup back in the tea saucer and hold in your lap.

In either event, never wave or hold your tea cup in the air.

If you are seated next to a stranger, feel free to talk, being under a mutual friend’s roof is introduction enough to start a conversation at a tea party.

Keep the talk light and cheerful. Teas are celebratory events and one should not bring the present company into a somber mood. refrain from gossip and talking ill about others, especially about others not present. You would not want present company to think that you will talk similarly about them to another social circle.
Guest Etiquette:

Avoid these behaviors:

• Never open your mouth when chewing.
• Never make noises with the mouth or throat.
• Never leave your seat with food in the mouth.
• Never tip back in your chair nor lounge upon the table.
• Never permit yourself to use grand gestures,
  nor illustrations made with a knife or fork.
• Never encourage a dog or cat to play with you at tea.
• Never explain at the table why certain foods do not agree with you.
• Never pick your teeth or put your hand in your mouth while eating.
• Never wipe your fingers on the tablecloth,
  nor clean them in your mouth. Use the napkin.
• Never allow butter, soup, or other food to remain on your lips.
• Never, when serving others, overload the plate nor force
  upon them delicacies which they decline or even hint at being full.
• No polite guest will ever fastidiously smell or examine any article
  of food before tasting it. Such conduct would be an insult to those who
  have invited him. Neither will the host or hostess apologize for the cooking.

If one must leave a tea party early, a nod and a quick goodbye is acceptable. When leaving a guest should not draw too much attention to themselves and they will take care to ensure the hostess has acknowledged their gesture (but everyone else should not be made aware it).
Guest Etiquette:
On wearing gloves to tea

The protocols for wearing gloves are the same, whether one is attending an afternoon tea or any other event where foods and beverages are served.

While gloves are often highly designed with decorations and adornments, their sole purpose is to cover and protect ones hands from the elements.

When greeting another, remove the glove from the right hand, place the removed glove in your left hand and shake hands skin to skin.

It is improper to dine with ones gloves on. Remove your gloves before sitting down to dine. The exception is for long, formal gloves with buttons at the wrist. It is acceptable to unbutton, remove ones fingers and hands and fold back, to the wrist, the lower portion of the glove without removing the upper portion from your arm. If the gloves have no wrist buttons, the gloves should be removed in their entirety before dining.

One *drinks* tea, and not *takes* tea. During the Victorian era, the term to take tea was used by the lower classes and considered a vulgar expression by the upper classes.
Afternoon tea is considered a “half-dress” event, but High Tea is always “full dress.” Full Dress will be discussed in a later installment of “A Slice of Life,” involving Dinner and Social parties and will not be discussed here. Please contact me if you need immediate information.

Tea gowns were constructed in several segments, allowing the hostess to change from the lingerie-inspired over-tops (for tea) to the more revealing off-the-shoulder, lower cut silhouette for the evening hours. Fabrics ranged from elaborate gowns with fanciful hand work of embroidery, beading and smocking to the delicate white handkerchief linens accented with pastels.

Since Afternoon Teas were mostly attended by family and close friends, the hostess’ tea gown was often uncorseted for the first time in centuries, introducing the casual form of dress.
Here are a few samples of what a lady would wear to a tea party. Notice the shorter sleeves and the lighter fabrics.

Japanoiserie was apparent in the upper class during the Victorian era. It was common for women whose husband travelled abroad to have dresses made of Japanese silks. Some tea gowns began to show Japanese kimono influences during this time, as seen in the image below....
Recipes for Tea Parties:
Sweet Delights

~Authentic Scones From Devon England~

Ingredients

1/2 C yellow raisins
1 C hot water
2 C flour
3 Tbl sugar
2 Tbl baking powder
1 tsp baking soda
3/4 tsp salt
5 Tbl butter
1 egg, separated
1 C sourcream

Preheat oven to 425 degrees. Place the raisins in a small bowl and stir in the water. Set aside to cool. In a medium-sized mixing bowl, combine the flour, sugar, baking powder, baking soda and salt and mix well. Cut in the butter with a pastry blender until the mixture resembles coarse bread crumbs. Drain the reserved, cooled raisins and add to the flour mixture. Stir together well. In a small bowl, mix together the egg yolk and sour cream, then add to the flour mixture. The mixture will now form a sticky dough. Mix just until it holds together. DO NOT KNEAD. Turn out the dough onto a floured surface and pat out to about 3/4 inch thick. Do not over work the dough. Cut out the scones with a biscuit cutter. Place the scones on an ungreased baking sheet. Brush the tops with the egg whites and sprinkle sugar on top. Bake for 11 minutes. (Do not overbake; bottoms should be tan; sides will still be light.) Cool on a wire rack. Yields 10 to 12 scones. Great for tea party. Serve with Preserves, Devon cream or Lemon Curd.
~Devonshire Cream~

Ingredients

8 oz mascarpone or cream cheese softened
2-1/4 C heavy whipping cream (not ultra pasteurized)
1/2 tsp vanilla extract
2 Tbl powdered sugar
small pinch salt

Put all the ingredients in a large stainless steel bowl. Whisk the cream until it holds its shape. Refrigerate the cream until ready to use. This cream should be used within an hour of being made or else you will have to rewhip it.

~Crème Frâiche~

Crème Frâiche (pronounced fresh) is a thickened cream with a slightly tangy, nutty flavor and velvety rich texture. In chilled bowl, beat 1 cup whipping cream, 1 (8 oz.) carton sour cream and 1/4 cup powdered sugar until thick and creamy. Refrigerate, covered, several hours or overnight.

Amount: 2 1/2 cups

~Clotted Cream~

Ingredients

2 C heavy cream..room temp
2/3 C sour cream
2 Tbl powdered sugar

Beat both creams together, beat in sugar...Chill. Prepare and hour before serving, because this does not keep well.
Buttermilk Fruit Scones

Ingredients

2 C flour
1/2 C sugar
2 tsp baking powder
1/2 tsp baking soda
1/4 tsp salt
1/2 C buttermilk
1/2 C butter flavored crisco
1 egg
1 tsp flavoring (vanilla, orange, or maple)
1/2 C nuts of choice (walnuts, pecans, or hazelnuts)
1/2 C fruit of choice (blueberry, cranberry, dates, or raisins)

If using only nuts or fruit alone should total 1 cup.

The night before mix dry ingredients together in a medium size bowl. The next morning add buttermilk, butter flavored crisco, egg, flavoring, and nuts and/or fruit. Stir together gently kneading to complete mixing ingredients. Shape into a large ball and flatten, into a circle, on a cookie sheet or baking stone. Score into 8 pieces with serrated knife. Bake at 400 degrees for 18 to 22 minutes, until lightly browned and toothpick comes out clear. Serve warm with butter, honey, jam, or flavored cream cheese. It is traditional to serve scones with Devonshire cream, lemon curd or clotted cream.
Recipes for Tea Parties:
Tea Sandwiches

Wheat, white, sourdough, pumpernickel, rye...the choice of bread is yours. Or, for a creative checkerboard effect, use one white slice and one wheat per sandwich.

It takes about 1/2 to 3/4 cup of soft butter or cream cheese spread, 1 to 1 1/2 cups of spreadable filling, (2 cups if it is a composite of spread and meat, seafood, cheese, or nuts, etc.), and 3/4 lb. of sliced meat to make 10 sandwiches, 40 quarter sandwiches.

~Deviled Egg Sandwiches~

3/4 cup soft butter or cream cheese
20 slices bread of your choice
4 or 5 hardboiled eggs
8 ounces canned sardines in oil, oil reserved
2 tablespoons mayonnaise
2 teaspoons mustard
1 tablespoon lemon juice
1/4 teaspoon cayenne pepper, or to taste

Spread 1 side of each slice of bread with butter or cream cheese. Place all the remaining ingredients except reserved oil in a food processor. Whirl until a spread is formed, adding reserved oil and/or mayonnaise to bring it to spreading consistency. Spread the mixture evenly over 10 slices of bread, top with the other 10, remove the crusts and cut into tea sandwiches. Makes 40 quarters or 30 fingers.

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~Ribbon Tea Sandwiches~

1/4 cup fresh parsley leaves
4 Tbsp. butter softened
4 oz. cream cheese softened
2 Tbsp finely chopped chives
Salt & Pepper to taste
8 thin slices white bread crusts removed

In food processor, process parsley until finely chopped. Add butter, cream cheese, chives, salt and pepper. Process until mixture turns green. Spread mixture on half the bread slices. Top with remaining slices. Cut on the diagonal into 4 triangles. Place on plate. Cover with slightly damp paper towel. Refrigerate until ready to serve. Yield: 16

~Chicken-Apple-Walnut Sandwiches~

2 chicken breasts, cooked and shredded
1/4 cup walnuts, chopped small, but not fine
1 Granny Smith apple, peeled, cored and chopped
1/4 cup cheddar cheese, grated
mayonnaise and Salt to taste

Any kind of whole wheat bread, thinly sliced, with crusts removed. Combine chicken, walnuts, apples, cheese, salt and enough mayonnaise to make the mixture spreadable. Spread over bread and cover with a slice of plain bread. Cut each sandwich into 4 triangular pieces. small watercress sprigs thick stems removed
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~Seafood Tea Sandwich Recipe~

Shrimp, crab, or lobster may be used in this tea sandwich recipe, or any combination thereof.

3/4 cup soft butter or cream cheese
1/4 cup finely chopped chives
20 slices bread of your choice
2 cups finely chopped crab, shrimp or lobster
1/2 cup mayonnaise
1 tablespoon lemon juice
1 teaspoon prepared horseradish (optional)
Salt and pepper to taste

Combine the butter and chives and spread the mixture onto 1 side of each slice of bread. Mix the remaining ingredients together in a small bowl, then evenly spread the mixture over 10 of the bread slices. Top with the other 10 slices, remove the crusts, and cut. Makes 40 quarters or 30 fingers.

~Smoked Salmon Sandwiches~

1 cup soft cream cheese
20 slices bread, your choice
1/2 cup capers
12 ounces thin-sliced smoked salmon
Juice of 1 lemon
Black pepper

Spread the cream cheese on 1 side of each slice of bread. Dot with capers. Arrange the smoked salmon on 10 of the bread slices and brush with lemon juice. Pepper generously. Top with the other 10 slices, remove the crusts and cut. Makes 40 tea sandwiches or 30 fingers.
~Cucumber Sandwiches with Mint Butter~
1/2 stick butter softened
2 Tbsp. fresh mint leaves chopped
8 thin slices white bread crusts removed
1/2 large cucumber peeled and thinly sliced

In a small bowl combine the butter and mint. Mix well. Spread the mint butter on the bread slices. Lay the cucumber on 4 of the slices and top with the remaining bread to make 4 sandwiches. Cut them in half diagonally. Yield: 8 sandwiches

~Cucumber-Cream Cheese Sandwiches~
Cucumbers peeled and sliced thin
White bread sliced thin crusts removed
Unsalted Butter softened
Cream Cheese softened
Salt

Sprinkle cucumber slices with salt and drain on paper towels. Spread bread with butter and a thin layer of cream cheese. Layer cucumbers no more than 1/4 high on half of the bread slices. Cover with remaining bread slices and cut into desired shapes.

~Cream Cheese-Date-Nut Sandwiches~
8 Thin slices raisin bread
4 oz Cream Cheese softened
1/2 cup Dates chopped
1/2 cup Walnuts finely chopped

Blend together cream cheese, dates and walnuts. Spread on 4 slices of bread. Cover with 4 remaining slices of bread. Remove crusts. Cut each sandwich cross-wise into 4 triangles. Makes 16
~ Fruitovers~

1 cup butter (2 sticks)
1 cup cottage cheese
2 cups all-purpose flour
1/4 teaspoon salt

Apricot Filling:
1 cup chopped dried apricots
Water to cover
1/4 cup sugar
2 tablespoons butter
1/8 teaspoon cinnamon

To make the dough, combine the butter, cottage cheese, flour, and salt in a mixing bowl and beat until a smooth dough is formed. Cover and chill 6 hours or overnight.

To prepare the filling, place the chopped apricots in a small saucepan and just cover with water. Simmer for 10 minutes; add the sugar and simmer until thickened, another 10 minutes. Remove from heat and stir in the cinnamon and butter. Cool before filling pastries. Makes 1 cup.

To assemble the turnovers, remove the chilled dough from the refrigerator. Roll the dough to 1/4-inch thickness on a lightly floured surface. Cut into 3-inch squares. (A pizza wheel works well.)

Place about 1 teaspoon filling in the center of each square. Wet the edges of the squares with water or beaten egg. Fold in half to form a triangle and seal the edges by pinching them together with your fingers. Bake in a preheated 350° oven until lightly browned, 25 to 30 minutes. Dust with confectioner’s sugar. Makes 24 to 30 pastries.

Make ahead steps:
The night before, prepare the dough and filling and refrigerate. Assemble and bake the turnovers an hour or two before serving.
~Russian Teacakes~

Ingredients

1 C butter or margarine, softened
1/2 C powdered sugar
1 tsp vanilla
2-1/2 C all-purpose flour
1/2 C finely chopped pecans or walnuts
1/2 tsp salt

Powdered Sugar

Preheat oven to 400 degrees. Mix butter, 1/2 cup powdered sugar and the vanilla. Stir in flour, nuts and salt until dough holds together. Shape into small 1” balls. Place 1” apart on ungreased cookie sheet. Bake 10 to 12 minutes or until set but not brown. Roll in powdered sugar while warm; cool. Roll in powdered sugar again. Makes approximately 4 dozen cookies
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~Cream Puff Recipe~

1 cup water
1/2 cup butter (1 stick)
1 cup sifted all-purpose flour
1/4 teaspoon salt
2 tablespoons cornstarch
4 large eggs
Vanilla custard, sweet whipped cream or pudding

Bring the water and butter to a boil in a medium-size saucepan. While it is heating sift together the flour, salt, and cornstarch. Add the flour mixture to the boiling water all at once, stirring quickly and constantly with a wooden spoon until the mixture forms a ball around the spoon. Remove from the heat.

Add the eggs one at a time, beating well with each addition, to form a smooth, stiff, glossy dough.

Drop the dough by heaping tablespoonfuls onto ungreased baking sheets, about 2” apart. Bake in a preheated 375°oven until light golden brown and firm, 25 to 35 minutes. Cool thoroughly.

Cut the puffs in half horizontally and fill the bottoms with about 1 tablespoon vanilla custard, whipped cream or chocolate, vanilla, or lemon pudding each. Replace the tops. Dust with confectioner’s sugar, if desired. Makes about 24 mini cream puffs.

~Chocolate Eclair Recipe~

Prepare the dough (choux paste) as above. Using a pastry bag with a large, plain tip, form the dough into 3” long rectangles. Bake and fill as above, and frost the top with chocolate frosting and/or chocolate shavings.
~Pumpkin Pinwheels~

3 eggs  
3/4 cup sugar  
2/3 cup cooked pumpkin  
1 teaspoon lemon juice  
3/4 cup flour  
1 teaspoon cinnamon  
1/2 teaspoon ginger  
1/2 teaspoon nutmeg  
1/2 cup chopped nuts  
Powered sugar  

Cream Cheese Filling:  
3 ounces cream cheese  
1 cup powdered sugar  
4 teaspoons butter  
1/2 teaspoon vanilla  

Beat the eggs for 3 minutes. Gradually add the sugar, then stir in the pumpkin and lemon juice. 

Sift the dry ingredients together and fold them into the egg mixture.  

Spread the batter evenly over the bottom of a greased 13 x 9 cookie sheet and sprinkle with nuts. Bake at 375° until done, about 15 minutes.  

Turn the cake out onto a clean cloth sprinkled with powdered sugar. Starting with a long edge, roll the cake in the cloth and cool completely.  

While the cake is cooling, beat the filling ingredients together until smooth.  

Unroll the cake, spread the filling to the edges, and re-roll it without the cloth. Trim the ends and chill.  

Cut into 1/2” slices. Makes 26 pinwheels.
~Pumpkin Pinwheels~

3 eggs
3/4 cup sugar
2/3 cup cooked pumpkin
1 teaspoon lemon juice
3/4 cup flour
1 teaspoon cinnamon
1/2 teaspoon ginger
1/2 teaspoon nutmeg
1/2 cup chopped nuts

Powered sugar

Cream Cheese Filling:
3 ounces cream cheese
1 cup powdered sugar
4 teaspoons butter
1/2 teaspoon vanilla

Beat the eggs for 3 minutes. Gradually add the sugar, then stir in the pumpkin and lemon juice.

Sift the dry ingredients together and fold them into the egg mixture.

Spread the batter evenly over the bottom of a greased 13 x 9 cookie sheet and sprinkle with nuts. Bake at 375° until done, about 15 minutes.

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Cut into 1/2" slices. Makes 26 pinwheels.

~Basic Fudge Brownie Recipe~

3/4 cup butter (1 1/2 sticks)
3 ounces semi-sweet chocolate
3 eggs, beaten
1 cup sugar
3/4 cup flour
1/4 teaspoon salt
1 cup chopped pecans or walnuts

Melt the butter and chocolate together in a small saucepan. Cool.

Stir in the remaining ingredients and mix well.

Bake at 325° in a greased 9 x 13 pan until the center springs back when touched lightly, 25 to 35 minutes. Makes 18 to 24 brownies, depending on the cut.

~Cream Cheese Brownie Recipe~

Basic fudge brownie batter, above
8 ounces cream cheese, softened
1/2 cup sugar
1 egg

Pour the fudge brownie batter into pan.

Cream together the cream cheese, sugar and egg. Drop by spoonfuls onto the batter.

Create a marbled effect by cutting through the batter several times with a knife. Bake as above.
~Easy Fruit Tarts~

16 frozen tart shells 
(from your grocer),
thawed and baked*

3 cups vanilla pudding

3 cups assorted fruit

2 cups strawberry or raspberry gelatin, 
slightly thickened but not set

Whipped cream, optional

Hint: Think about adding a sprig of mint or pecan half, to your 
fruit tart arrangement.

Spoon the pudding into the bottom third of the tart shells.

Decoratively arrange the fruit on top.

Pour gelatin over the fruit and chill.

Top with whipped cream, if desired. Makes 16 tarts.

*Try using mini tart shells, if you like. As long as they’re not too small they’ll work well for traditionally small tea-party fare.
~Baklava~

3 cups ground walnuts
1/4 cup sugar
1 teaspoon cinnamon
24 sheets phyllo dough (1 lb. box)
2 cups melted butter (1 lb.)
1/2 teaspoon ground cloves

Syrup:
1 1/2 cups water
1 1/2 cups sugar
3/4 cup honey
1 cinnamon stick
1/2 of a lemon with peel, sliced
Peel of 1/2 orange
5 whole cloves

Note: With this and any phyllo pastry recipe, gather all ingredients and make all preparations before unwrapping the phyllo dough. It is very thin and delicate, so work with one sheet at a time, keeping the rest covered with a damp cloth or plastic wrap (or both) to prevent it from drying out.

Directions:
In a medium bowl, combine the nuts, ground cinnamon, cloves, and sugar. Brush the bottom of a 9 x 13 pan with melted butter.

Now start buttering and stacking.

Bottom layers: Working with one sheet at a time, brush 8 sheets of phyllo pastry with butter and place them in the pan, one on top of another. Sprinkle 1/2 cup of the nut mixture over that eighth sheet.

Filling: Place 2 buttered sheets of phyllo on top and sprinkle another 1/2 cup of the nut mixture over it. Repeat 4 more times for a total of 10 sheets for the filling.

Top layers: Brush 6 phyllo sheets with butter (8 if you have extras) just as you did with the bottom layer and stack them on top. Cut the layers into a diamond pattern with a sharp knife. Bake at 300° until golden brown, about 1 hour.

Syrup: Start the syrup as soon as you put the baklava in the oven. Combine all syrup ingredients in a medium saucepan and bring to a boil. Reduce heat slightly and let the mixture boil for 10 to 15 minutes. Strain and cool.

Remove the baklava from the oven and pour the cooled syrup evenly over the top of it. Best when prepared a day or 2 ahead. Makes 24 to 48 servings, depending on the cut.
~Petite Almond Cookies~

1 cup butter
1 cup sugar
1 egg
1/4 cup almond liqueur (Amaretto di Saron-no)
1 cup finely ground almonds
3 cups flour
1/4 teaspoon salt

Cream together the butter, sugar, and egg. Beat until light and fluffy. Stir in the liqueur and almonds.

Mix the flour and salt and gradually add these to the creamed mixture.

Form the dough into (2) 10-inch logs. Cover and refrigerate for 2 to 3 hours.

Cut the logs into 1/4” slices and bake in a 350° oven until lightly browned, about 10 minutes.

Makes 6 to 7 dozen petite cookies.
~Petite Almond Cookies~

1 cup butter
1 cup sugar
1 egg
1/4 cup almond liqueur (Amaretto di Saron)
1 cup finely ground almonds
3 cups flour
1/4 teaspoon salt

Cream together the butter, sugar, and egg. Beat until light and fluffy. Stir in the liqueur and almonds.

Mix the flour and salt and gradually add these to the creamed mixture.

Form the dough into (2) 10-inch logs. Cover and refrigerate for 2 to 3 hours.

Cut the logs into 1/4" slices and bake in a 350° oven until lightly browned, about 10 minutes.

Makes 6 to 7 dozen petite cookies.

~Cheesecake Cookie Recipe~

1/3 cup brown sugar, packed
1/2 cup chopped walnuts
1 cup flour
1/3 cup melted butter
8 ounces cream cheese
1/4 cup sugar
1 egg
1 tablespoon lemon juice
2 tablespoons milk
1 teaspoon vanilla

Mix the brown sugar, nuts, and flour together. Stir in the butter and work it by hand until it resembles course crumbs. Set aside 1 cup of the mixture for the topping and press the rest firmly into the bottom of an 8 x 8 pan. Bake at 350° for 12 to 15 minutes. Leave the oven on.

While the crust is baking, cream the cream cheese and sugar together. Add the egg, lemon juice, milk, and vanilla, beat thoroughly, and pour it over the baked crust.

Sprinkle the remaining crumb mixture over the top of the cream cheese layer and bake for another 25 minutes. Cool completely before cutting into squares. Makes 16 2” cookies.

Mini Cheesecake Cookies For Tea Parties:
For smaller, tea cake size cookies simply cut the cookies a little smaller, making 5 or 6 even cuts down and across the cheesecake instead of 4.