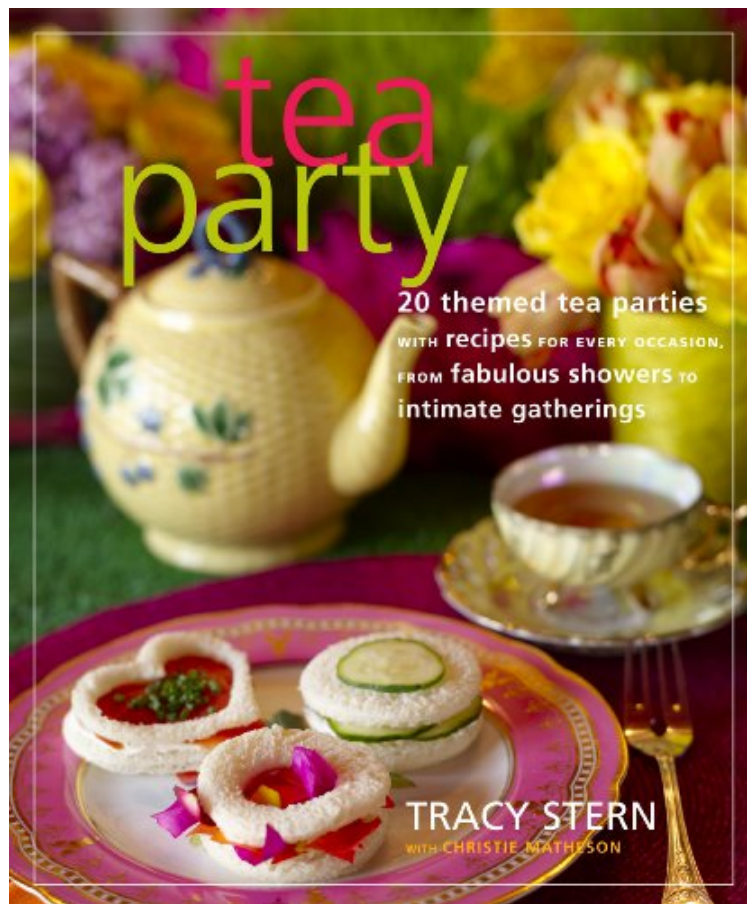


(Mobile ebook) Tea Party: 20 Themed Tea Parties with Recipes for Every Occasion, from Fabulous Showers to

Tea Party: 20 Themed Tea Parties with Recipes for Every Occasion, from Fabulous Showers to

Tracy Stern, Christie Matheson

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Tracy Stern, Christie Matheson : Tea Party: 20 Themed Tea Parties with Recipes for Every Occasion, from Fabulous Showers to before purchasing it in order to gauge whether or not it would be worth my time, and all praised Tea Party: 20 Themed Tea Parties with Recipes for Every Occasion, from Fabulous Showers to:

0 of 0 people found the following review helpful. Book in good shape, content not so much
By Abbey Craig
Was disappointed with the content of the book. However, the book itself, though used, was in pristine shape. I just wish the author had done a better job with the material.
4 of 4 people found the following review helpful. Lots of cocktails - very little anything related to tea
By AStricklin
Probably the best part of this book is the themed party ideas - colors, decorating ideas, linens, things like that. Lots of cocktails, lots of bought food, menus include the same recipe items over and over again throughout the book, so there are very few recipes - and they are all very common. Some chapters are merely a list of things to buy at a store, no recipes at all. If you cook or want a variety of foods, I don't recommend this book.
2 of 2 people found the following review helpful. I love the idea of tea parties
By cat
I love the idea of tea

parties! I have no time for them currently, but in just a few short years, I am having them regularly! This book is a great start to planning them and has wonderful recipes and party ideas!

Enjoy life. Drink tea. Celebrate often. Tracy Stern is passionate about tea. She has created wildly popular lines of teas and tea-based beauty products and has hosted hundreds of stylish tea parties to celebrate all sorts of occasions. She has introduced a new generation to the pleasures of tea without any of its traditional stuffiness. In *Tea Party*, she encourages everyone to make their next gathering that much more special by incorporating tea into the menu. Starting with tips on choosing and brewing teas—from white and green teas to herbal rooibos and different black teas—*Tea Party* then shares more than seventy-five recipes, both savory and sweet, as part of twenty themed tea parties. Stern features classic tea accompaniments such as Scones with Clotted Cream and Cucumber-Mint Tea Sandwiches as well as novel recipes that use flavorful and healthful tea as an ingredient, including Homemade Potato Fries with Ceylon Tea Salt and Tea-Scented Chocolate Truffles. Above all, the focus is on fun, not fuss. The party suggestions are perfect for afternoons with friends, bridal and baby showers, cocktail and dinner parties, picnics, and brunches. A Mad Hatter's Tea Party—for a birthday or an un(b)irthday—will delight kids and adults alike with tea sandwiches made with edible flowers followed by Eat Me! Cupcakes. Chai Breakfast Tea reveals a fantastic recipe for the sweetly spiced irresistible drink along with recipes for chai-scented pancakes and candied almonds. Ideas and inspirations abound for fabulous, easy, and affordable invitations, decorations, table settings, and charming party favors that tie into each party's theme. Featuring beautiful color photography throughout, *Tea Party* is a hip, up-to-date slant on a beloved tradition, inspiring everyone to drink a little more tea, celebrate a little more often, and enjoy life a whole lot more. From the Hardcover edition.

"Tracy Stern's inimitable style and grace are apparent in every page of this book. She has given a modern and distinctive twist to the art of the tea party." —Francisco Payard, chef-owner, Payard Patisserie and Bistro
"I had the privilege to be invited by Tracy for afternoon tea and was fascinated by her knowledge of and passion for the subject. I love this book because it lets you bring all of that knowledge and passion into your own home with wonderful teatime menus of sweet and savory delights." —Daniel Boulud, chef-restaurateur
"High tea has been high fashion since the delicate damsels of the dix-nuit century dressed up to drink the delicious brew. Leave it to the very stylish Tracy Stern to revive and re-dress that most civilized pastime." —Iris Barrel Apfel, style iconoclast
"Tea Party offers fun, delicious ideas for every possible occasion. With great tips and tricks, Tracy knows how to turn a simple tea party into a fabulous event. Readers will love her advice, her tone, and the results!" —Jane Buckingham, author of *The Modern Girl's Guide to Life* and *The Modern Girl's Guide to Motherhood*
"Tea Party is an incomparable celebration of surprising delights. From patio to dining room, my friend Tracy divinely weaves a tapestry of grace and fun. The ancients called tea one of the seven necessities to begin the day. This book is the eighth." —Stuart Avery Gold, former COO of The Republic of Tea and author of *Ping: A Frog in Search of a New Pond*
"The luxury of afternoon tea is one of life's great pleasures. Who better than Tracy Stern to reinvent an afternoon ritual and take an eighteenth-century tradition to new heights; from classic to Moroccan, this book covers it all!" —Colin Cowie, author of *Colin Cowie's Extraordinary W...*
About the Author Tracy Stern is the creator of the popular Salontea and Beautea product lines, which are sold at specialty shops and boutiques around the world and on her website, www.tracystern.com. She hosts a tea salon in Manhattan and organizes bridal showers, banquets, and themed parties around the country. Stern and her products have appeared on numerous national television programs as well as in publications such as *O Magazine*, *People*, *Harpers' Bazaar*, and the *New York Times*. She lives in New York City with her husband and their two children. Christie Matheson is a food and lifestyle writer whose work has appeared in *Glamour*, *Shape*, *Yoga Journal*, *Cooking Light*, *Boston Magazine*, and *The Boston Globe Magazine*. She is the coauthor of *Vineyard Harvest* and *Confetti Cakes*. Excerpt. copy; Reprinted by permission. All rights reserved.
black tea martini
Makes 1 cocktail
Make these one at a time, to order, for your guests. Brew and chill the tea in advance.
• 1/4 cup (2 ounces) vodka
• 1/4 cup (2 ounces) brewed black tea, chilled
• Ice
• Chopped black tea leaves
• Sugar
Shake the vodka and tea together in a cocktail shaker with ice. On a shallow plate, mix together enough tea leaves and sugar for the rim of a martini glass. Moisten the rim of a chilled martini glass with water and then dip it into the tea leaves and sugar. Strain the martini mixture into the prepared glass.