

## SUGGESTED MENU AND RECIPES

We have included sample menus and recipes below for those of you who want to make their own treats and sandwiches for your tea. The treats and sandwiches that everyone enjoys at the Marathon County Historical Society's Victorian Valentine Tea are ordered from Sweet Dreams Bakery located in the lower level of the Woodson History Center at 410 McIndoe St., Wausau. If you prefer to order your treats from Sweet Dreams, you can call them at 715-842-2377. Hours are 6 a.m. to noon, Monday through Friday. Access parking from Fulton Street; enter through the bakery's marked door B. Payment is by cash or check.

### Suggested Menu for An Adult Tea

#### Beverages:

- English Afternoon Tea, offered with sugar & lemon OR milk
- Decaffeinated Coffee, offered with sugar & cream
- Sparkling Punch

#### Finger Sandwiches:

- Ham Salad
- Egg Salad
- Cream Cheese & Cucumber

#### Treats:

- Scones with Devonshire Cream, Lemon Curd & Raspberry Jam
- Chocolate-Dipped Strawberries
- Heart-Shaped Sugar Cookies
- Chocolate Raspberry Bread
- Lemon Poppy Seed Bread



### Suggested Menu for All-Ages or Children's Tea Party

#### Beverages:

- Fruity Decaffeinated Tea, offered with sugar and milk
- Sparkling Punch

#### Finger Sandwiches:

- Ham Salad
- Cream Cheese (or Devonshire Cream) and Jelly
- Cheese & Crackers (small crackers and any mild cheese)

#### Treats:

- Grapes
- Orange slices OR Halos, peeled and sectioned
- Strawberries
- Heart-Shaped Sugar Cookies
- Mini Cupcakes
- Holiday Candies such as M&Ms, conversation hearts, foil-wrapped chocolates



## Some Hints for Planning Your Menu

- \*Vary the menu according to your party-goers preferences
- \*Make sparkling punch with cranberry juice with 7-Up OR white grape juice with ginger ale
- \*The best tea to offer children is usually a fruit flavored one. Celestial Seasonings offers several good ones. If you plan to offer milk or cream, choose a flavor without citrus that would curdle the milk.



## Our Favorite Recipes

*Recipes taken from The Twelve Teas of Christmas by Emilie Barnes*

### **Basic Scones**

2 cups flour	6 tablespoons butter
1 tablespoon baking powder	½ cup buttermilk or whole milk
2 tablespoons sugar	1 egg, lightly beaten
½ teaspoon salt	

Mix dry ingredients. Cut in butter until mixture resembles coarse cornmeal. Make a well in the center and pour in buttermilk. Mix until dough clings together and is a bit sticky; do not overmix. Turn out dough onto a floured surface and shape into a 6- to 8-inch round about 1 ½ inches thick. Cut into pie wedges or use a large biscuit cutter to cut circles. The secret of tender scones is a minimum of handling. Place on ungreased cookie sheet, making sure the sides of scones don't touch each other. Brush with egg for a shiny, beautiful brown color. Bake at 425 degrees F for 10-20 minutes, or until lightly browned.

Tasty add-ins: 2 teaspoons lemon or orange rind, ½ cup semi-sweet chocolate chips, ½ cup finely chopped nuts, ¼ cup cranberries or currants

### **Mock Devonshire Cream (similar to British clotted cream)**

½ cup heavy cream or 8 ounces softened cream cheese	2 tablespoons powdered sugar
	½ cup sour cream

Using a chilled bowl, beat cream until medium-stiff peaks form. Add the sugar in the last few minutes of beating. (If using cream cheese, just mix in sugar.) Fold in sour cream and blend. Makes 1 ½ cups.

### **Lemon Curd (available ready-made in some grocery stores)**

Grated peel of 4 lemons	½ cup butter, cut into small pieces
Juice of 4 lemons (about 1 cup)	2 cups sugar
4 eggs, beaten	

In the top of a large double boiler, combine lemon peel, lemon juice, eggs, butter, and sugar. Place over simmering water and stir until sugar is dissolved. Continue to cook, stirring occasionally, until thickened and smooth. While still hot, pour into hot, sterilized ½-pint canning jars, leaving about 1/8 inch for headspace. Run a narrow spatula down between lemon curd and side of jar to release air. Top with sterilized lids; firmly screw on bands. Place in a draft-free area to cool and store in a cool, dry place (refrigerator is good). Use within 2-3 weeks. Makes about 1 pint.

### **Ham-Filled Sandwich Spread**

½-pound cooked ham	2 teaspoons mustard
1 large dill pickle	3 teaspoons mayonnaise
4 hard-cooked eggs	Salt and pepper to taste

Combine ham, pickle, eggs, and mustard in food processor. Moisten with mayonnaise. Season with salt and pepper.

### **Finger Sandwiches**

Spread bread with chosen topping. Especially for children, cut off the crusts. Cut bread into triangles or small rectangles or other shapes. Garnish with a bit of parsley or dill on ham or egg salad, or cucumber or jam on cream cheese.

### **Tuna Pinwheels**

1-pound loaf of unsliced, day-old white bread (fresh bread will be difficult to cut)	½ cup unsalted butter, room temperature
	Your favorite tuna salad

Neatly cut off all crust from loaf of bread. Lightly spread butter to edges of one side. Cut lengthwise into very thin slices. Spread buttered slice with tuna salad. Roll up lengthwise, jelly roll style. Wrap in foil. Repeat until loaf is finished. (You should have about 6 rolls.) Refrigerate for at least an hour; butter will harden and hold rolls together. Before serving, cut each roll crosswise into about 5 slices. Makes about 30 pinwheels.