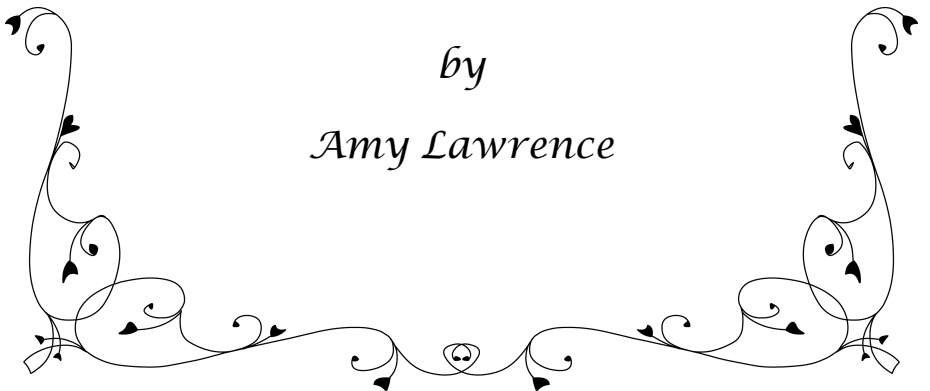


A decorative border of black ink swirls and leaves framing the title.

*Making It Your Own
Afternoon to
Remember*

A decorative border of black ink swirls and leaves framing the author's name.

*by
Amy Lawrence*



Published by:
ATR Publishing

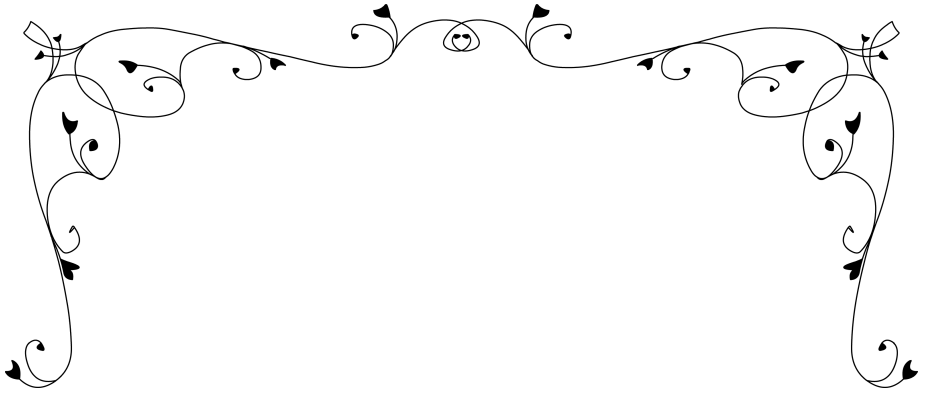
Cover Photo by:
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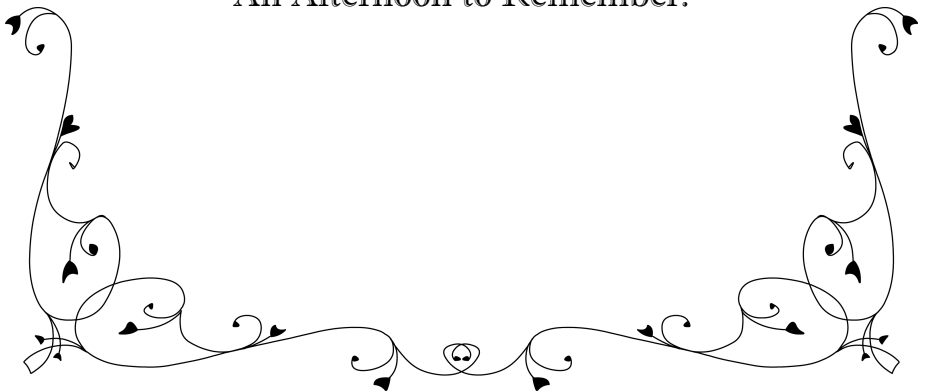
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ISBN: 978-0-9796170-2-7



An Afternoon to Remember is dedicated to educating others in the art of taking tea. Our mission is to provide a unique upscale experience where customers are pampered and can relax, socialize and celebrate special occasions while enjoying excellent teas and delectable treats. Tea rooms entice you to sit leisurely, and this is the main goal and purpose of our tea room making your experience here truly...

”An Afternoon to Remember.”

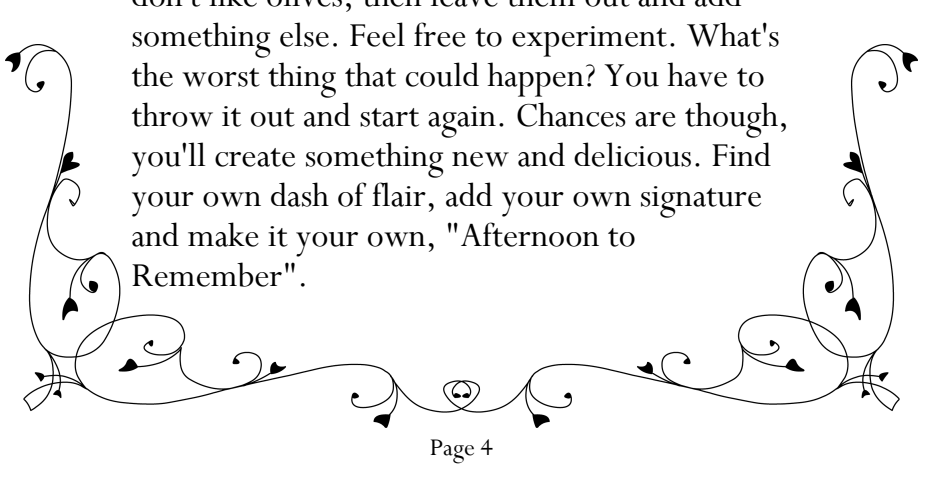




Forward

I've thought long and hard over the title of my third cookbook. We've had so many questions over the last 2 years about recipes, ingredients and how-to's. People always wonder where we get our recipes. Some recipes come from my wonderful staff and their own recipe collections, some of them are handed down from family members, and many are adaptations of recipes we have tasted or have wanted to try. Some are even recipes we have created in a pinch with the ingredients on hand. With every recipe, however, we add our own flair. So when you make these recipes, keep that in mind.

Our recipes are not "Step-by-Step". The measurements given are not exact measurements, we make everything according to taste. If you love garlic, add tons of it, if you don't like olives, then leave them out and add something else. Feel free to experiment. What's the worst thing that could happen? You have to throw it out and start again. Chances are though, you'll create something new and delicious. Find your own dash of flair, add your own signature and make it your own, "Afternoon to Remember".



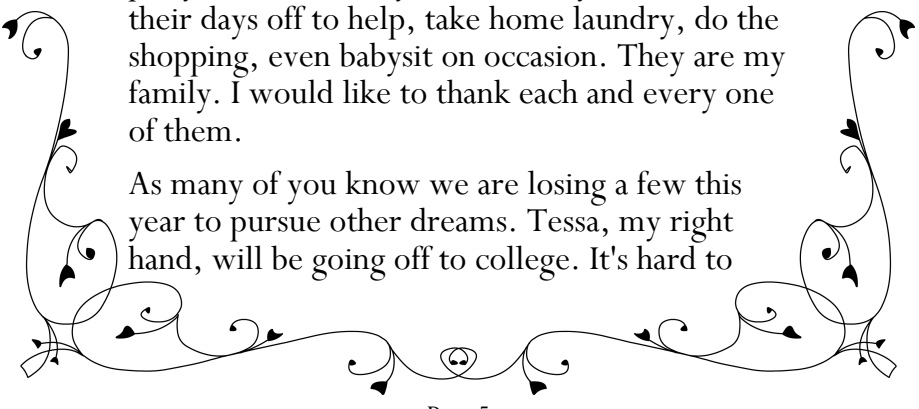


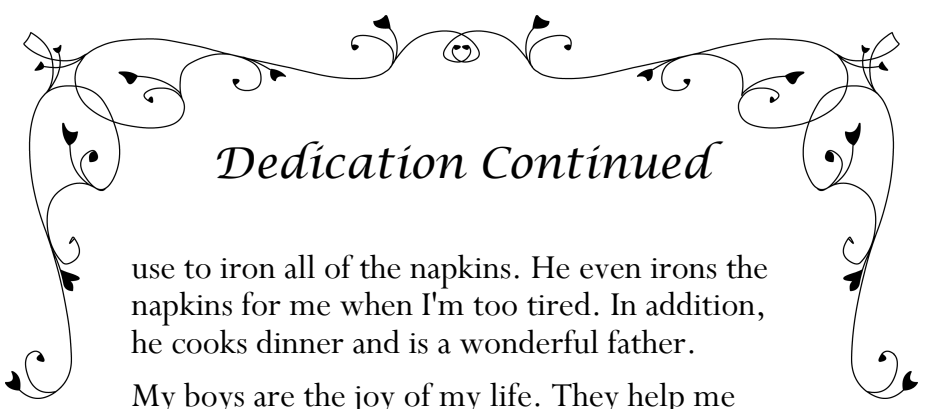
Dedication

I would like to dedicate this cookbook to my two wonderful cooks. Without them, there would be no cookbook. In the beginning I played a huge part in the cooking. Now I just make scones and quiche. It was a godsend when Connie came along. At first it was so hard for me to let someone else do the cooking. I was so particular and I didn't think anyone could live up to my expectations, but Connie did and she did it even better. She is our dessert queen. When we added Carla to our staff, she became the sandwich queen. Most of the sandwich recipes in this cookbook were created by her. She has a great flair for seasoning. The two of them together make a dynamite pair.

I have a wonderful staff. Every single one of them brings a unique quality and charm to our tearoom. They are all so dedicated. They work long hours especially during the Anniversary party and the holiday season. They come in on their days off to help, take home laundry, do the shopping, even babysit on occasion. They are my family. I would like to thank each and every one of them.

As many of you know we are losing a few this year to pursue other dreams. Tessa, my right hand, will be going off to college. It's hard to



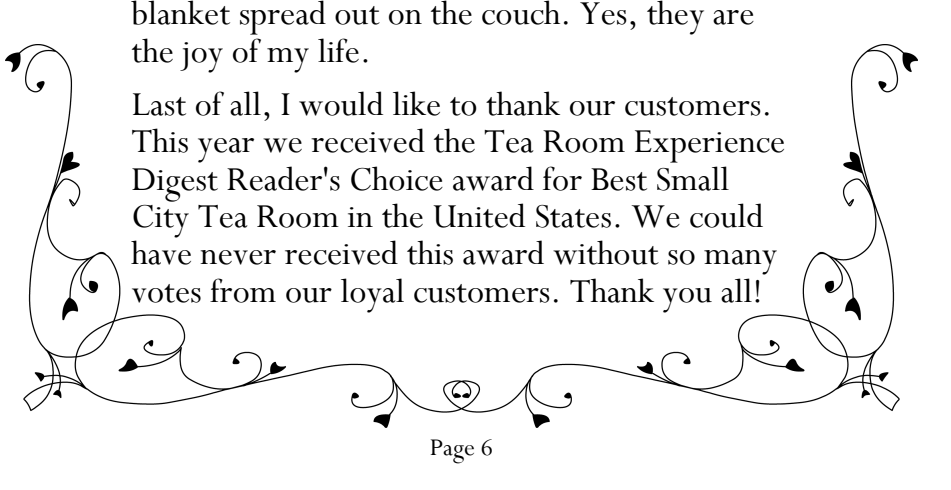


Dedication Continued

imagine the tearoom without her. She has been here from almost the very beginning. Keri is also going off to college. We were so fortunate to have her twice. Chelsea has moved from our kitchen to culinary school in Napa. Even though I will miss them, I wish them all the best. I know they will go on to do great things.

I would also like to thank my family. Although it's getting easier, I still work long hours at times. My husband is always there for me, he listens, guides and thankfully works from home. Without his commitment to me and our boys, I could have never started this tea room. I'm so fortunate to have him in my life. My two boys, Thomas and Jacob are my sunshines. They always bring a smile to my face with their goofy entertainment or their endearing notes of love. On occasion, they even have Oprah waiting for me when I get home from a long day with a blanket spread out on the couch. Yes, they are the joy of my life.

Last of all, I would like to thank our customers. This year we received the Tea Room Experience Digest Reader's Choice award for Best Small City Tea Room in the United States. We could have never received this award without so many votes from our loyal customers. Thank you all!



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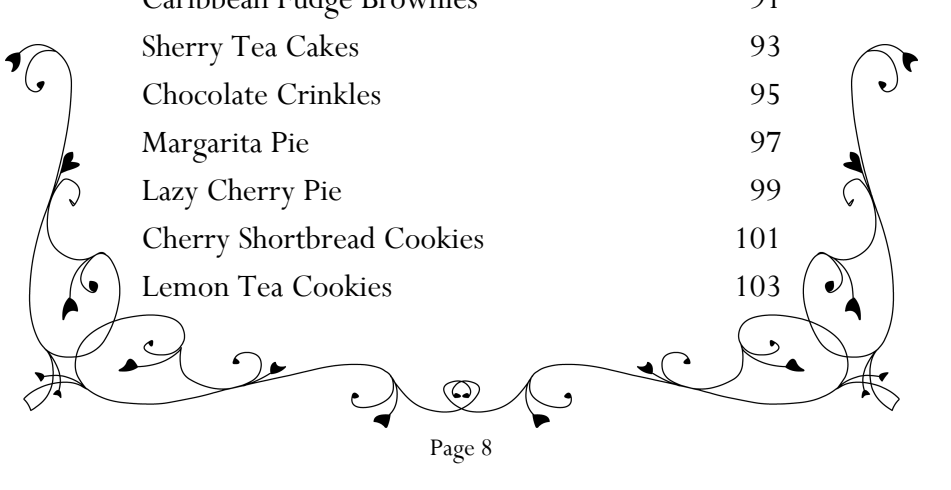
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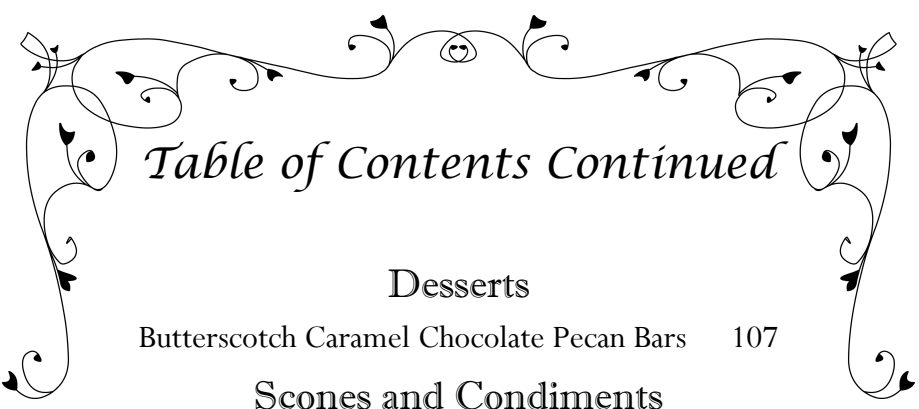


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