

January 2006 Vol. I Issue 1

JANUARY ~~~

First month of the Gregorian calendar Begins on Saturday and has 31 days

National Hot Tea Month National Oatmeal Month January 1-New Year's Day January 23-Pie Day

Birthstone: Garnet Flower: Red carnation

Happy Birthday to Andrew!!

~tea~

## TEA of the MONTH

**Vanilla Spice.** What better way to warm you but with a superb black tea? Naturally flavored with spices (um-m-m, you should see the cinnamon slivers!) and vanilla, this tea is a treat alone or with dessert. A delight to the sense of smell, better yet, the taste will linger and satisfy any feeling of emptiness. Sharing a cup with a friend is fun.

~tea~

## TEA TIPS and TIDBITS

**What is TEA?** Camellia Sinensis is the botanical name for <u>tea</u>. All types of <u>tea</u> are derived from this deciduous, evergreen tree. There are various varieties just like there are various varieties of tomatoes. The three types of <u>tea</u> that we enjoy as a hot or cold beverage are created through different processing procedures.

# NATIONAL HOT TEA MONTH

What a great way to start the year! Hot tea to soothe the soul and energize the body. After shoveling the snow or playing hard at your favorite wintertime sport, a nice hot cup of tea is just what the body and mind needs. Tea, natures "lift", has relatively little caffeine and <u>no</u> calories (unless, of course, you add the sugar and milk) plus the nutritious protection of antioxidants. Soon, I hope, the USDA will add tea to the nutrition charts, classifying 4-5 cups/day of tea as equal to 1 vegetable serving. After all, catsup made the list and it's a tomato with additives.

Tea <u>is</u> tea.

~tea~

# WHAT'S on MY BOOKSHELF?

**The Power of a Teacup.** What a beautiful little book written by Lissi Kaplan. Lissi is a porcelain artist. She creates gorgeous works of art on teacups and other china pieces. This is a book of inspiration. The well-written text, fine drawings, and wonderful photographs will uplift you.

This is a hardbound book available at **An Early Elegance**. This is just one of the many interesting and unusual titles that can be found in the shop. Check for my comprehensive "*Bookshelf*" booklists at <u>anearlyelegance.com</u>.

~tea~

~tea~

## In the Kitchen

#### "Oatmeal Raisin Cookies"

This recipe makes a lightly textured, pretty cookie, perfect for a tea party. Yield: 4 ½ - 5 dozen

½ cup granulated sugar
1 cup light brown sugar, firmly packed
¾ cup butter or margarine
1 egg, beaten
¼ cup reserved liquid
1 teaspoon vanilla
½ teaspoon baking soda
1 teaspoon salt
1 cup all-purpose flour, sifted
3 cups quick oats, ground
1 cup golden raisins, plumped
½ cup nuts, chopped finely, if desired

-Preheat oven to 350° -Plump raisins in 1 cup water until the water steams. Drain the raisins and reserve the liquid for use in recipe -Grind the oatmeal in a food processor

-Cream the butter and sugars -Add the beaten egg, liquid, and vanilla -Blend well

-Combine the dry ingredients and add gradually to the creamed ingredients -Mix well

-Blend into dough, raisins and nuts -Use small cookie dough scoop (about 1 teaspoon) and drop onto ungreased cookie sheets

-Bake 10-12 minutes or until done -Cool and store tightly covered

-ENJOY!

~tea~

#### Important

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#### **Garden Catalogs**

Well, the pleasant along with the inevitable has arrived. Garden catalogs and tax forms, don't you look forward to them? I do. It's the start of a new year.

Time to renew, refresh, revitalize, rejuvenate, rewrite, redesign, reorganize, renovate, restore, rework, ... *Can <u>you</u> think of another "r" word to add?* No need. You get the picture.

January is the start of a brand new year. I don't do resolutions (hey, there's another "r" word) but I do believe in reviewing (another!!) the past year. It's good to know what has happened, make appropriate changes or continue on the same successful path whether the path is a personal or a professional one.

Garden catalogs help me in this process of assessment. It is a grounding (no pun intended). They help me to look forward, a kind of faith and hope for the future. No matter what the past year has dealt me, I plan my gardens, my work, and my life. This is not such a precise plan. I always allow for changes. Just like my little creek, it keeps on flowing. Sometimes it rises, hits rocks, overflows but always it keeps moving forward to a destination, a bigger creek.

What have I found in my garden catalogs this year? A lot. Always more than I need (or can keep weeded). Same with my life. I took a new path this past year. A not so smooth path but getting smoother. It's getting cleared and the flowers are blooming.

This year I am choosing to not plant too much new but to really cultivate what I have. I have much and am grateful for everything that blooms around me.

I hope your garden catalogs will help you to move forward to the destination of your life. **HAPPY NEW YEAR!** 

Mary