

Mary's Medley

July 2006

Vol. 1 Issue 7

JULY 2006~~~

Seventh month of the Gregorian calendar
Beginning on Saturday having 31 days

National Ice Cream Month
July 1-3-Battle of Gettysburg
July 4-Independence Day

Birthstone: Ruby
Flower: Larkspur

**O beautiful for heroes proved
In liberating strife
Who more than self
Their country loved
And mercy more than life!**

Happy Birthday Jeff, Amy, Chris, and
Mary Ellen!

TEA of the MONTH

Blend 1776. In honor of the American Revolution, this delightful blend was created. Two of the pleasures of this new country are honored in the flavors. Just a hint of maple and strawberry enhance the wonderful Ceylon and Assam teas. **Blend 1776** is truly a tea worth fighting for!

QUESTIONS for MARY

Starting with the **SEPTEMBER** newsletter, I will select one reader's inquiry to answer. The question and answer will appear in the newsletter. All other inquiries will be answered individually. Questions should be submitted by e-mail via the home-page of this website, anearlelegance.com.

IN the KITCHEN

"Raspberry Chocolate Truffles"

This wonderful French candy is now a favorite worldwide. French absolutely need to have the cocoa dusting but I love the hazelnut coating.

Yield: 32-36 bite-sized truffles

$\frac{3}{4}$ cup unsalted butter
1 lb. semi-sweet chocolate, chop finely
 $\frac{1}{2}$ cup seedless raspberry jam
 $\frac{1}{4}$ cup raspberry liqueur OR chambord
 $\frac{1}{2}$ cup cocoa, sifted (optional)
1 cup roasted hazelnuts, chop finely

Cut butter into pieces and melt using a double boiler adding chocolate and stirring until smooth. Remove from heat.

Blend in raspberry jam and liqueur until smooth. Cover. Freeze until firm (about 2 hours) OR refrigerate until firm (4 hours or overnight).

Place the cocoa or hazelnuts in a pie pan. Using a tablespoon size melon baller, scoop the cold chocolate mixture. Roll in the desired coating. Place on a cookie sheet that has sides. Cover tightly with plastic wrap and chill. Remove from refrigerator 10 minutes before serving.

NOTE: Truffles may be made 5 days ahead of serving if covered tightly and refrigerated. They may be frozen, if double wrapped, for up to a month.

THANK YOU: To the Oregon Raspberry & Blackberry Commission for the basic recipe.

~tea~

NATIONAL ICE CREAM MONTH

Ice Cream! Oh, what a delight. Growing up, the recollection I have of this delightful food was in the summer, on the way home from Sunday School and Church.

Dad and Mom would decide without us (my younger brothers, Jimmy, Joey, and Billy and me) knowing that we were going to stop at *Conewago Dairy!* They made the best ice cream. So many flavors, too many to remember!

Dad would order for all of us, letting us pick the flavor we wanted by looking into this long, refrigerated, glass case. A small cone was just 7 cents. Then he'd order Mom's, a medium cone, 2 dips. Now, he'd order, 3 big dips, 3 different ice creams for 9 cents. Later, I remember, a large was 11 cents.

What is your recollection of youth and ice cream? Why not share it with your family the next time you go out for dessert, that creamy, cold, flavorful, dreamy, *real ice cream*.

~tea~

Favorite Ice Cream Flavors

According to an International Ice Cream Association survey, Americans chose the following as the **Top Ten**:

Vanilla	29.0%
Chocolate	8.9%
Butter Pecan	5.3%
Strawberry	5.3%
Neapolitan	4.2%
Chocolate Chip	3.9%
French Vanilla	3.8%
Cookies 'n' Cream	3.6%
Fudge Ripple	2.6%
Praline	1.7%

I wonder if we like Chocolate?!?

AN EARLY ELEGANCE UPDATE

From time-to-time, I'd like to share what is happening and new in the shoppe.

TEAS: Our own line of teas will be expanding this autumn. As you know, we added a wonderful exotic blend we call "Majestic Night" as well as "Romantic Violet" a fabulous green & black tea.

This fall the **new flavors** will be chocolate strawberry and chocolate raspberry. We have had rave reviews of the **chocolate strawberry** and an overwhelming amount of requests for a **chocolate raspberry**.

With these two additions, we will be offering you 10, yes 10, different chocolate flavored teas! Did I already mention that someone loves chocolate?

JEWELRY: Our fabulous jewelry designer and maker, Pamela Hurlbert, has recently brought in some wonderful pieces. To die for and all one-of-a-kind **artistic accomplishments**. Pam does classic and contemporary earrings, necklaces, and bracelets and brooches. She does reproduction work and custom work. Call me for information.

CHAMBER SHOPPES: Two rooms on the second floor contain extremely high quality handmade items from the USA.

Products include Mennonite made **quilts with shams** (none priced over \$550). Beautifully **hand-painted décor** including Amish made furniture. We have the most wonderful original fragrances **soy candles** in nice sized jars. We have exquisitely made **Christening Sets, hankies** with crocheted edging, **doilies**, and **table covers**. **Tea soaps**.

MILLINERY: **Hats** plus so much more. We will complete custom orders of accessory items for lady living historians. Ask what I can do for you.