

AUTUMN TEA PARTY

Decorate the table with an autumn colored table cloth or, use a white or brown cloth and scatter it with leaves. The leaves could be real dried ones or you could cut large leaf shapes from orange, brown, and yellow paper and arrange them in a spiral from center table out toward the edge.

Real dried leaves can be used as place cards, printing the name of each invited guest on the leaves.

Prepare small brown paper lunch bags by printing the guests' names on each. Place a decorated pine cone* in each bag and tie it shut with twine.

*Pine cones can be decorated as an earlier art project or staff can decorate the cones with gold glitter and narrow gold ribbon or twine.

Additional pine cones can be scattered on the table.

The flower part of Tea BUDS is a mum. Use the potted plant as a centerpiece and provide some fun facts about mums.....

OR, hollow out 2 or 3 miniature pumpkins, set a bud vase inside with water and place several cut mums inside the vases. (very cute!)

Because of the profusion of color on the table, plain, solid color cups is preferable; all orange for example, or clear glass. If not available, use the traditional tea cups and saucers.

Tea varieties might include Orange Spice (slightly sweetened), Russian Tea, Constant Comment, or Chai.

Snacks can include tea sandwiches of pumpernickel bread with thinly sliced radishes or cucumbers on a bed of cream cheese spread. (recipe below) Rye bread is also good and consider a Tomato Twaddle filling. (recipe below)

Topics of conversation might include (once upon a time) fall activities in preparedness for winter, how winter has changed, how harvest has changed, what the participants harvested every autumn and what they did with the crops.

TEA SANDWICHES

CUCUMBER TEA SANDWICH

1 large cucumber

White bread slices, crust removed

Soft butter

Salt & pepper

Fresh mint leaves

Salt & pepper the sliced cucumbers and leave in a colander to drain. Cut bread into shapes; small petite squares or triangles or use a cookie cutter to make shapes. On half the slices, cut an addition hole in the center. Butter the bottom slice, layer with dried cucumbers. Top with second piece of bread and place mint leave in the hole.

CREAM CHEESE AND PEAR SANDWICH

Whole wheat bread cut into desired shapes

8 oz. cream cheese and 2 T. blue cheese; mix well

1 ripe pear, peeled and sliced thin

Spread cheese mixture on bread, add pear slices and top with 2nd slice of bread.

CREAM CHEESE SPREAD;

8 oz. cream cheese, softened

1 ½ T. chopped dill

1 T. chopped chives

Salt and pepper

TOMATO TWADDLE

2 medium tomatoes, peeled

½ pound sharp shredded cheddar

¼ cup ,mild onion (start with less, add as desired)

Place all in food processor and pulse until spreadable

GRILLED CHEESE SPEARS

Traditional grilled cheese sandwiches with crusts removed and bread cut into narrow “spears”.