

## TEA BUDS; MARCH; LEPRECHAUN TEA

The table setting for the Leprechaun Tea is a gathering of green. A lace table cloth (from the second hand store) is laid over top a green plastic cover. The effect is very pretty, plus Ireland is known for its lace and the table cloth provides a good tie-in to the information shared on Ireland.

Green napkins and decorated paper plates add to the party effect. Shamrock plants are available all over town in discount stores and grocery stores. Set atop an up-turned flower pot to add height and greater visibility, the plant makes a great centerpiece as it provides the “buds” half of the tea buds gathering.

Any collection of green items placed around the centerpiece will add to the ambience of the table; small dolls dressed as Irish lasses, small beanie baby Irish bears, green glass items, a green bowl with green candies for dessert, green lace or crocheted items, etc.

Information shared can include Celtic Knots and Celtic Crosses. Also share an explanation of Celtic vs. Irish vs. Scottish and share a picture of the British Isles. Discuss the Blarney Stone and share its story along with the story behind the potato famine and, of course, St. Patrick and the “little people”.

Serve GREEN tea!

TEA BUDS; MARCH

LEPRECHAUN TEA; SODA BREAD RECIPE

½ cup sugar

4 cups flour

2 tsp. baking powder

1 tsp. baking soda

¾ tsp. salt

3 cups raisins

2 eggs, lightly beaten

1 ¼ cup buttermilk

1 cup sour cream

Grease 9" round pan. Set oven at 350

Combine flour (reserve 1 TBL.) sugar, baking powder, soda, salt, and raisins.

In separate bowl, blend eggs, buttermilk, and sour cream. Stir into flour mix. Turn out on floured surface and knead 10-12 times. Dough will be sticky. Place dough in the pan and pat it down. Cut a cross on the top and dust with reserved flour. Bake 65-75 minutes.

TEA BUDS;

## LEMONY CRAB AND CUCUMBER CLUBS

200 g. white crab meat

6 T. mayo

Zest of one lemon + a squeeze of fresh juice

Small handful of chives, chopped

WW bread

½ cucumber, seeded and sliced thin

Mix crab, mayo, lemon, and black pepper

Butter bread. Top with crab mixture; layer with bread, top with cucumber slices, then bread. Trim crust and cut into triangles.