

# Mary's Place Gift Shop and Tea House

## Winter 2011 Newsletter

**BRRR!** It's coming. Winter's long, cold fingers are starting to get a grip on us. But the inside of Mary's Place is always warm and inviting. The blazing fire in the pellet stove and the steaming, whistling tea kettle on the burner create the relaxed and welcoming ambience of a cozy place to spend a winter afternoon.

**CURRENTLY:** Changes continue. My special sale prices will continue until December 16, 2011. The tea house will be closed December 19-29. The New Year will bring even more changes. Special gourmet seasonal menu items will appear for High Teas. The menu will change with the season. Each season will have two decadent selections. I focus on fresh and the menu will reflect that. The other offering will be a smaller dessert tea. These also will reflect seasonal selections. I'm in the developmental stages of this transition. When finalized, this information will be available on my website, facebook, and sent via email to all on my contact list.

**NEW PRODUCTS:** The pie fillings are a real treasure. You open the jar and pour the contents into a prepared crust. (I like Pillsbury when I'm in a hurry.) So good, so good, so good and "EASY"! Selections so far are Apple, Apple-Cranberry, Rhubarb, and Apricot-Raspberry. Soon there will be blueberry, peach and pear.

**HAPPENINGS:** I now have a story and recipe in each publication of the Upper Valley Press. Be sure to pick up your copy. If you would like to receive these stories and recipes via email, just let me know and I'll be happy to send them to you. You can always read them on the website in the Gramma Agoo section too!

**HUNGRY? HERE'S WHAT'S COOKING:** The winter chills call for soup and here is a great one. This recipe is in my first cookbook, "Morsel & Martha's Adventures in Cooking."

**FRENCH ONION SOUP:** **INGREDIENTS:** 3 large white onions, thinly sliced or diced, 3 tablespoons butter, 1 tablespoon flour, 1/2 teaspoon salt, teaspoon or more to taste of fresh cracked black pepper, 5 cups beef broth, 1 cup red wine, 4 thick slices of French bread, 4 tablespoons freshly grated Parmesan cheese, 4 tablespoons freshly grated Swiss or Gruyere cheese. **MAKE IT:** Melt butter in large, heavy pan. Add the onions and cook slowly stirring occasionally until golden. Sprinkle on the flour. Season with salt and pepper. After the onions are golden and the flour has cooked, add the wine and stir to deglaze the pan. Stir until wine has evaporated. Add beef

broth and bring to a boil. Simmer partially covered for 30 minutes. Place a slice of French bread in each of 4 oven-proof bowls. Toast them first if you like. Preheat oven to broil. Sprinkle the bread with Parmesan cheese. Pour the soup over the bread and top with the Swiss or Gruyere cheese. Put bowls on metal tray and place under broiler. Cook until the cheese browns and serve immediately.

**NEW TEAS:** Winter Spice Tea with peppermint and chamomile, Holiday Tea with chocolate mint and raspberry leaf, and Orange-Mango which is a black tea with orange peel and mango flavor. These are great teas to share with a friend in the friendly atmosphere of the Teddy Bear Loft. There could even be a cookie on your plate! Have a wonderful holiday season!

**Remember - give me a call before stopping by.**

***Mary Pelzel***

Mary's Place Gift Shop & Tea House

62 Deer Cove Lane

Naches, WA 98937

(509) 658-1057

[www.marysplacegifts.com](http://www.marysplacegifts.com)