

TEA THYME SWEET & SAVORY, LLC

Volume 1 / Issue 1

SERVSAFE CLASS

ServSafe Certification class (First time or Renewal) will be continuing. Please contact me to reserve your spot. There are still seats available. Contact us for more information 973-493-9408.

BASIC CLASS

Basic culinary and baking classes ages 6 and up. Even if you are looking to brush up some skills, from knife cutting classes to soup classes and more. Contact us for more information 973-493-9408.



WELCOME

Tea Thyme Sweet & Savory, LLC is a Personal Chef and Pastry Chef Service, where we put you the client first. All meals are made using quality ingredients and made from scratch. Each client has different needs and diet restriction and allergies. We cater to you, so your meals will be specific to you.

We teach basic culinary and baking classes from ages 6 and up. Looking to brush up on skills, looking for a specific type of class for example; learning soups, or pasta classes it's fun and the best part is we will come to you, so you can learn on your own equipment, to help you understand your equipment. And don't worry, Chef Anissa will make sure your kitchen is nice and clean before leaving.

Want to have a fun night with friends or family learning basic classes we can help.

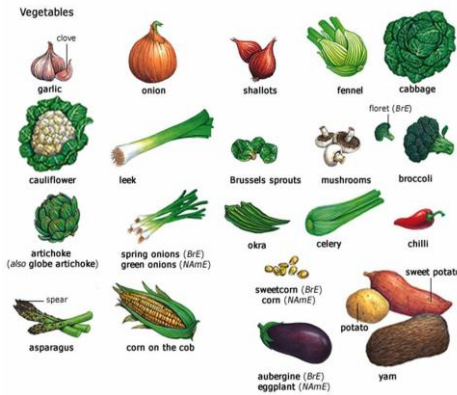
Tea Thyme Parties

We offer Tea Parties, for all ages, meetings, birthday parties, couples, even a date night tea party. We offer soups, salad, scones, quiche, and desserts. It's a fun way to spend time with guest and enjoy your guest as well as them enjoying you.

TIP –

One day I was asked “why are you not getting eaten by Mosquitoes?” My response was, “Did you eat a Banana today?”

Banana's are a great source of potassium, but mosquitoes are attracted to potassium, salt, and lactic acid which is released by your body. It helps to avoid potassium rich foods, like bananas, avocados, and dried fruit, as well as salty foods. Some fragrances are also known to attract mosquitoes.



INTERESTING FACT ABOUT NEW JERSEY

Yoo-Hoo is an American brand of chocolate drink that was developed by Natale Olivieri in New Jersey in 1928 and is manufactured by Keurig, Dr Pepper. As of 2019 Yoo-Hoo is primarily made from water, high-fructose corn syrup and whey, with less than 2% of cocoa, nonfat dry milk, natural and artificial flavors, to make a few.

INTERESTING FACT ABOUT BAKING

Some say baking is a science, and yes, baking is a science but also understanding that along with the ingredients and mixing methods come the actual baking part, and understanding your oven. When we turn our ovens on we need to know and understand the temperatures. There are also 2 major types of ovens. One is a standard oven which most households use and the other is a convection oven. Most commercial kitchens use this type of oven, and now some kitchen ovens have this option. What is the difference between a standard oven and a convection oven? A convection oven is an oven that has fans to circulate air around food, helping to cook faster and bake more evenly. Making sure you preheat your oven, and keeping an oven thermometer in your oven is a great way to make sure your oven is at the correct temperature.

Timers? Very important just as oven thermometers are, so are timers. I use a timer all the time several times I have had to add time to what I was baking. If you are baking something at 350 degrees and it calls for 20 minutes, best thing is to set your timer for 18 minutes check your product then rotate and add time as needed. Sometimes I may have to set the timer for a few minutes more or I may have to pull it out before the time ends. You still need to check to make sure the product you are baking is done.

“A TASTE OF TEA THYME SWEET & SAVORY” ORDER FORM

Below is a form if you are interested in ordering anything. If there is something you do not see that you would like please contact us and we will accommodate. We do have Quiche, Spinach, Zucchini and Tomato, and Eggplant to name a few. If you have a flavor in mind or would like to try something new, we can accommodate.

TEA THYME SWEET & SAVORY, LLC

P.O. Box 110

Washington, New Jersey 07882

Contact Us

Tea Thyme Sweet & Savory, LLC

P.O. Box 110

Washington, New Jersey 07882

Telephone: 973-493-9408

Email: csb@teathymechef.com

Website: www.teathymechef.com

Tea Thyme Sweet & Savory, LLC

Washington

Phone : 973-493-4908

Email: csb@teathymechef.com

Washington New Jersey 07882

Fax: 908-223-7404

Website:
www.teathymechef.com

Bill To:

Phone:

Invoice #:

Address:

Fax:

Invoice Date:

Email:

Item #	Description	Qty	Unit Price	Price
	Granola		\$10.00	\$ -
	Cinnamon Cranberry Scones (1 Dozen)		\$30.00	\$ -
	Blueberry Scones (1 Dozen)		\$ 30.00	\$ -
	Broccoli & Cheese Scones (1 Dozen)		\$30.00	\$ -
	Asiago & Thyme Biscuits (1 Dozen)		\$30.00	\$ -
	Chocolate Mousse Cups		\$5.00	\$ -
	Chocolate Cake Cups		\$5.00	\$ -
	Artichoke Hummus		\$10.00	\$ -
	Black bean Artichoke Hummus		\$10.00	\$ -
	Cocoa-Mocha Mix		\$10.00	\$ -
	Chai Tea Mix		\$10.00	\$ -
	Hot Cocoa Mix		\$10.00	\$ -
	Mix up Scones		\$30.00	\$ -
	Mix up Biscuits		\$30.00	\$ -
	Make all checks payable to Tea Thyme Sweet & Savory, LLC. Thank you for your order		Total	\$ -