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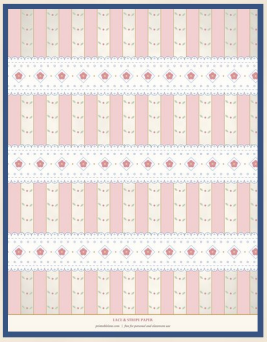
Afternoon Tea Party

JUNK JOURNAL KIT

11 pages | US Letter | 300 dpi



page 2



page 3



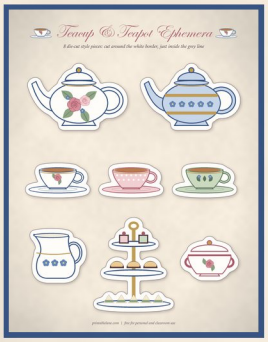
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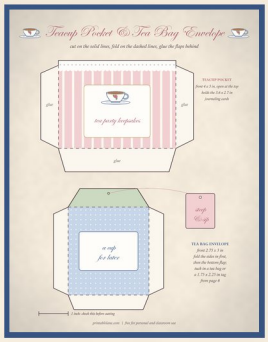
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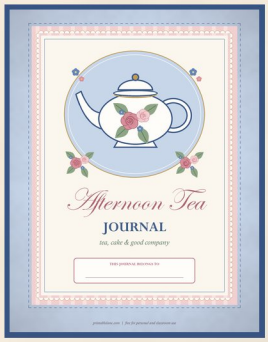
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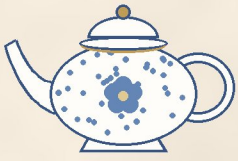
page 10



page 11

papers | tea menu | invitations | tags | teacups | scone recipe | cards | pocket | cover



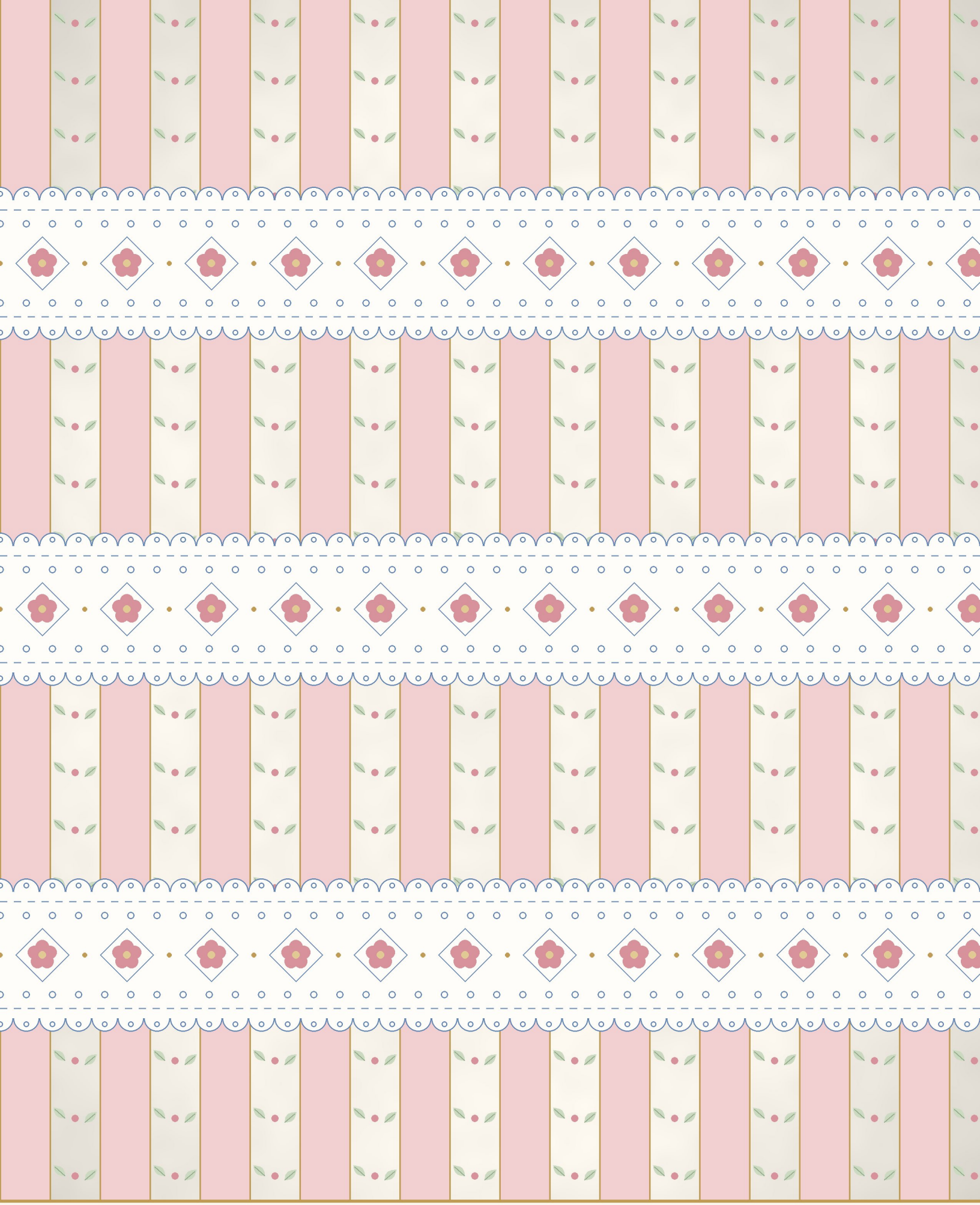


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Afternoon Tea Menu

a menu card for your own tea party: 8 teas and the 3 tiers, plus a steeping guide

Afternoon Tea

TEAS TO CHOOSE FROM

Parlor Morning Blend
BLACK TEA
Assam and Ceylon leaves, brisk and strong enough for milk

China Blue Earl Grey
FLAVORED BLACK TEA
black tea scented with oil of bergamot, a citrus fruit

Silver Moon
WHITE TEA
young, silvery buds that brew pale, soft and mild

Lavender Chamomile
HERBAL INFUSION
chamomile flowers and lavender; caffeine free

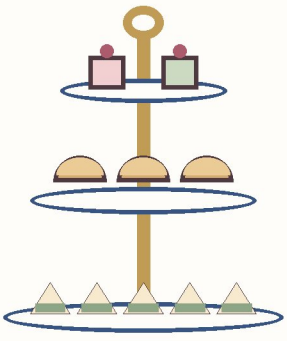
Himalayan Garden
DARJEELING BLACK TEA
light and floral, grown in the hills of Darjeeling, India

Rosebud Green
GREEN TEA
green tea with dried rosebuds; brew it with cooler water

Duchess Oolong
OOLONG TEA
partly oxidized, so it sits between green and black tea

Garden Peppermint
HERBAL INFUSION
peppermint leaves, cool and bright; caffeine free

ON THE TIERS



Top tier
small cakes and tarts

Middle tier
warm scones with clotted cream and jam

Bottom tier
finger sandwiches: cucumber, egg and cress

eat from the bottom up: savory, then scones, then sweets

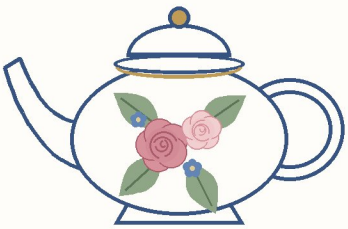
STEEPING GUIDE (a starting point; adjust to taste)

Black	Green	White	Oolong	Herbal
205-212°F	160-180°F	175-185°F	185-205°F	212°F
96-100°C	70-80°C	80-85°C	85-96°C	100°C
3-5 min	*2-3 min*	*3-5 min*	*3-5 min*	*5-7 min*

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Tea Party Invitations & Place Cards

invitations 3.5 x 5 in | tent place cards fold to 2.35 x 1.7 in | cut on the solid lines



You're invited

TO A TEA PARTY

FOR _____

DATE _____

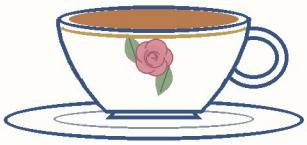
TIME _____

PLACE _____

RSVP _____

please join us for

Afternoon Tea



HOSTED BY _____

ON _____

AT _____

RSVP BY _____

bring your favorite teacup



a seat for

_____



a seat for

_____



a seat for

_____

Tea Bag Tags & Labels

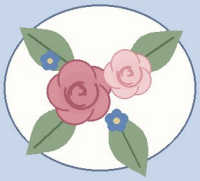
8 tea bag tags (1.75 x 2.25 in) and 6 tea tin labels (2.3 x 1.6 in)



Tea Time



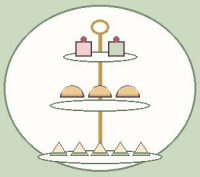
Steep & Sip



Rose Garden



Tea for Two



Little Treats



Calm Cup



Pour Kindness



Pinkies Up

LOOSE LEAF TEA

Earl Grey

date _____

LOOSE LEAF TEA

English Breakfast

date _____

LOOSE LEAF TEA

Darjeeling

date _____

LOOSE LEAF TEA

Green Tea

date _____

LOOSE LEAF TEA

Chamomile

date _____

LOOSE LEAF TEA

Peppermint

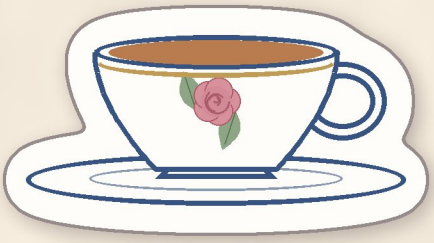
date _____

Teacup & Teapot Ephemera

8 die-cut style pieces: cut around the white border, just inside the grey line



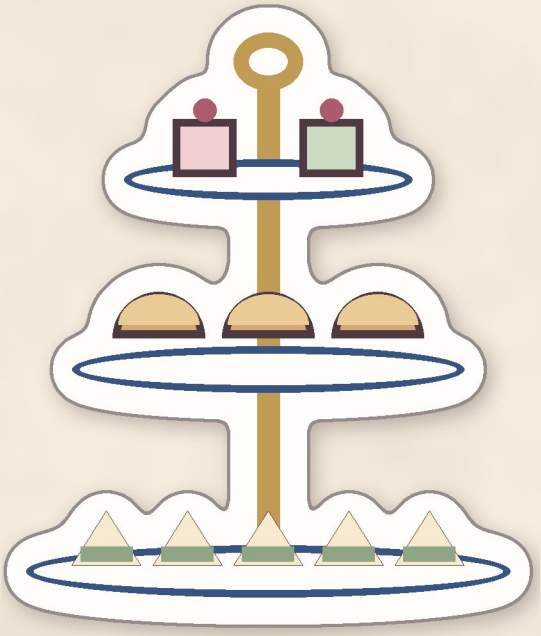


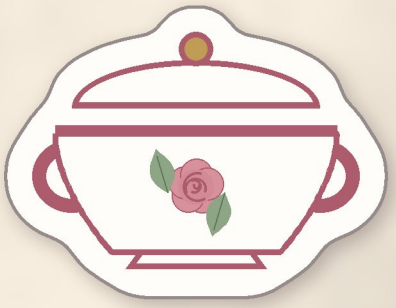












Scone Recipe Cards

1 recipe card (7 x 5 in) and 2 small cards (3.5 x 3.5 in)

Simple Cream Scones

MAKES 8 SCONES | OVEN 425°F (220°C) | BAKE 10-14 MIN

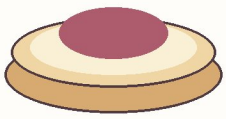
INGREDIENTS

- 2 cups (283 g) all-purpose flour
- 3 tbsp sugar
- 1 tbsp baking powder
- 1/2 tsp salt
- 5 tbsp (70 g) cold unsalted butter, cut in small cubes
- 1 cup (240 ml) cold heavy cream
- to serve: clotted cream or whipped cream and strawberry jam

METHOD

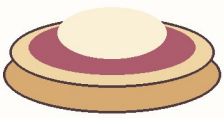
1. Heat the oven to 425°F (220°C). Line a baking sheet with parchment.
2. Whisk the flour, sugar, baking powder and salt in a bowl.
3. Rub in the butter with your fingertips until it looks like coarse crumbs.
4. Stir in the cream just until no dry flour is left; do not knead.
5. Pat into an 8 in round about 3/4 in thick and cut 8 wedges.
6. Bake 10 to 14 minutes, until light golden on top.
7. Cool 15 minutes, then split and add cream and jam.

Cream or Jam First?



DEVON

cream, then jam



CORNWALL

jam, then cream

Split a warm scone, then pick a side.
Both ways are served in both counties.

My Tea Treat

RECIPE _____

FROM _____

_____

_____

_____

_____

_____

Tea Party Journaling Cards

6 lined cards (3.6 x 2.7 in) for menus, guests and small moments

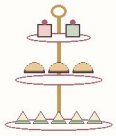
Tea for Two



Steeping Thoughts



Notes from the Table



A Cup of Calm



Little Joys



Sweet Moments



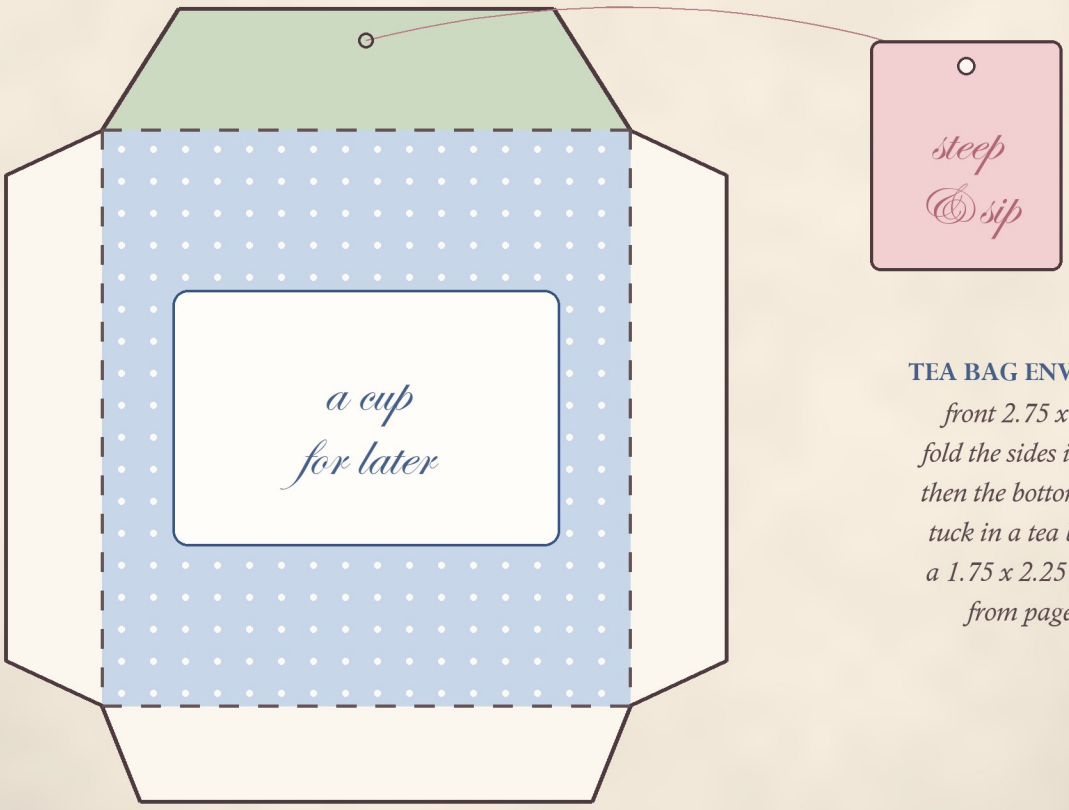
Teacup Pocket & Tea Bag Envelope

cut on the solid lines, fold on the dashed lines, glue the flaps behind



TEACUP POCKET

front 4 x 3 in, open at the top
holds the 3.6 x 2.7 in
journaling cards



TEA BAG ENVELOPE

front 2.75 x 3 in
fold the sides in first,
then the bottom flap;
tuck in a tea bag or
a 1.75 x 2.25 in tag
from page 6

1 inch: check this before cutting



Afternoon Tea

JOURNAL

tea, cake & good company

THIS JOURNAL BELONGS TO

_____