

# PAVILION CAFÉ

*Open seasonally from Thanksgiving to Easter*

## **Gilded Age Style Lunch**

*Tuesday – Saturday: 11:30 a.m. – 2:30 p.m.*

*Sunday: 12 – 3 p.m.*



### **Beverages**

Whitehall Special Blend Tea  
Lemonade Sweetened with Berry Juice

### **Tea Sandwiches**

*Made with assorted breads*

Egg Salad with Whipped Curried Mayonnaise  
Cucumber, Chives and Herbed Cream Cheese  
Swiss Cheese and Turkey with Strawberry Mayonnaise  
Chicken Salad with Shoestring Carrots, Celery & Scallions  
Vine Ripened Tomato with Cracked Pepper Cream Cheese  
Albacore Tuna Salad Garnished with Granny Smith Apples  
Old Fashioned Pumpkin Bread with Cream Cheese

### **Sweets**

Traditional Scone with Cranberries  
*(Served with Devonshire Cream and Strawberry Preserves)*  
Date Nut Bar  
Chocolate Brownie  
Miniature Cream Puff

**\$18.00 per person – tax and gratuity included**



## **Whitehall Special Blend Tea**

This delicious black tea blend, custom developed for the Flagler Museum, is served at the Museum's Pavilion Café and for sale in the Museum Store. The tea comes packaged in a 4 oz collector's tin of loose tea for \$9.95 or 24 tea bags for \$6.95, or in a 1 lb bag of loose tea for \$27.95.

To learn more about the custom of tea, or to purchase proper tea equipage for Whitehall Special Blend Tea, please visit the Flagler Museum Store.

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# A BRIEF HISTORY OF TEA

One of the most cherished and ritualistic traditions observed by Americans during the Gilded Age was the afternoon tea. While the drinking of tea dates back to ancient China, the practice of taking a formal afternoon tea dates back to the mid nineteenth century. In 1840s England, Anna, the Seventh Duchess of Bedford, began inviting friends for tea and cakes in the late afternoon. As dinner was not customarily served until 8:00pm, the interim light meal provided a respite from the “sinking feeling” many upper-class women felt during the long wait between lunch and dinner. The tradition of the tea gradually developed, reaching its height of popularity during the Gilded Age.

The fashion of serving afternoon tea evolved into a complex ritual of formality and etiquette. The event could be a simple “Low Tea” of scones, sandwiches (“savories”), sweets and desserts – commonly known as “Full Tea” – or the affair could be very elaborate with meats, cheeses, butter, bread, sandwiches, scones, and desserts known as “High Tea”. The equipage of tea also evolved to suit the formality of the event. Kettle drums, more spoons, tea strainers, bone china cups, and cozies all added to the enchantment of the ritual.

The etiquette of the afternoon tea was part of the refined Americans indoctrination into Society. Edith Wharton frequently mentioned the practice of tea in her many literary works set during the Gilded Age. Both the 1884 book *Manners and Social Usages* and the 1898 book *The Well-Bred Girl in Society* instructed young women in the art of serving a fine tea. Everything from baking the proper pastries, to setting the service, to boiling the water (“just enough so the oxygen does not leave the water”) was covered in these primers.

Tea was always served loose, necessitating the use of mote spoons and tea strainers. However, when in 1908 New York vendor Thomas Sullivan sent samples of his tea in silk bags to customers, the tea bag was “invented.” The commercial production of tea bags in gauze began in the 1920s, and by 1935 the familiar string-and-bag format with the logo of the tea maker was an American staple. American variations of the popular drink were also invented during the Gilded Age, including the first iced tea that was served in 1904 on a hot summer day at the World’s Fair in St. Louis.