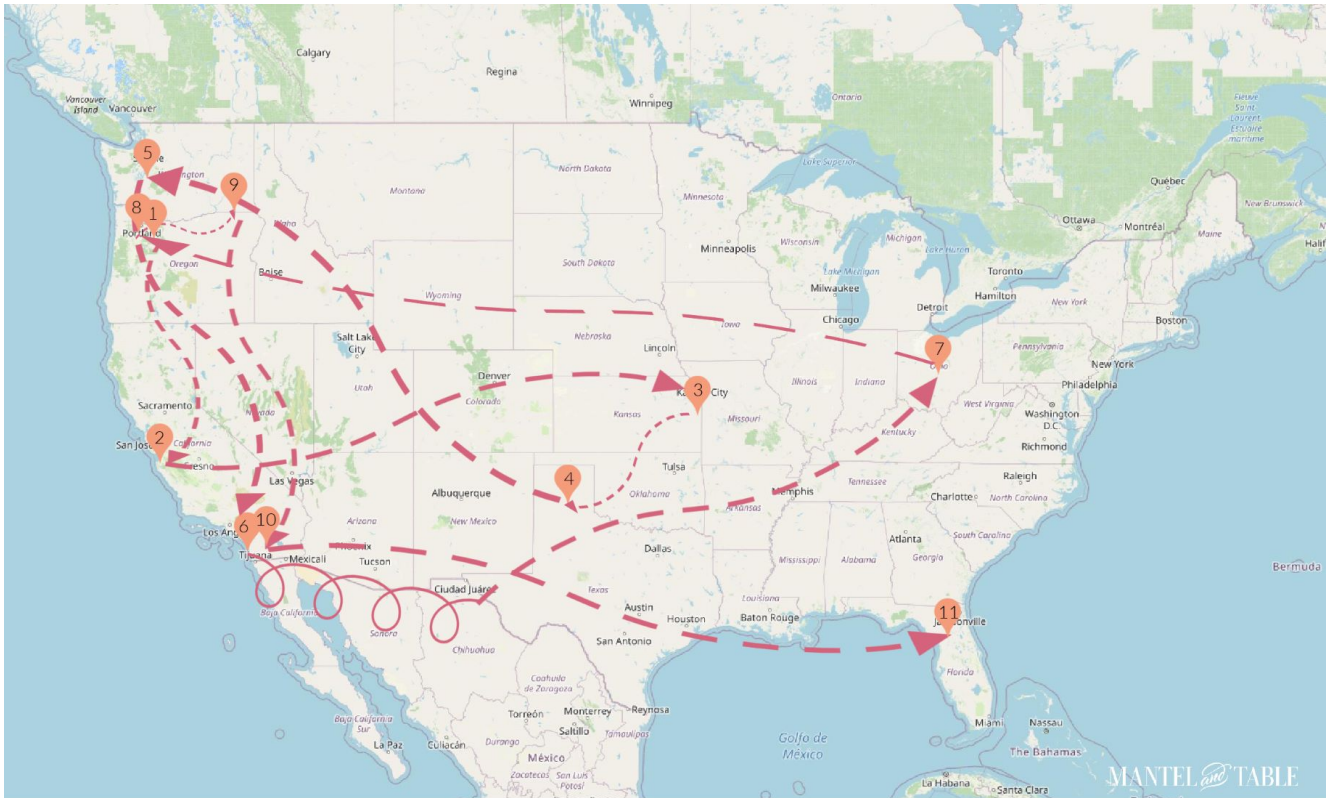


# Traveling Teacup Adventure



How exciting to be part of the Traveling Teacup series. My dear friend, Barbara from [Mantel and Table](#) is behind this wonderful way for people to have a shared experience through her beautiful pink rose teacup. What started out as a photo challenge back in March, is now a lovely, civilized way for people to connect during this pandemic. This teacup has traveled far and wide and will continue to do so after it leaves Bella Terra. Stories are told and collected and I hope you enjoy this teacup's visit to our historic home.

## The Teacup Arrives



The teacup arrived at our gates lovingly packaged. I can honestly say I am feeling very responsible for the care and keeping of this cup! Look where it has traveled! Carefully I unpack it and feel a need to introduce this beauty to our home and life. Made in South Korea by [Hankook China](#), this teacup

and saucer feels a bit heavier than my other teacups. It has a fun circle handle too, so it is easy to hold. Somewhere along the way, someone names the cup, Tessa Rose.

## The Morning Chores



Tea service available in my Store

To start the day, Tessa Rose tags along with me as I do my daily chores. But like for most guests, we pull out the red carpet. Such a beautiful teacup deserves a silver tea service (in my [Store](#)). And of course, fresh homemade apple cider donuts. The cider is made from apples from our tree in the orchard (my first time making cider). To get the donut recipe, click [here](#).



After steeping two Twinings Lady Grey [teabags](#), we head out to the hen house and garden. It is a beautiful morning with temperatures in the low 70s. While taking advantage of having tea while I work, I set up a small table just for me and Tessa Rose. I love how the early morning dappled light adds a slight blue cast to the photo.

Using my treasured linens, the table feels extra special for Tessa Rose. To sit and have a cup of tea listening to the clucking chickens and chirping birds is the ideal way to start a day....in spite of the chores! To see the recent post on how I store and organize my fine linens, click [here](#).



# Into the Garden

Next we look in on the garden. Since I recently planted the fall garden, I am checking to see how the new plants are faring. Unfortunately, the birds got to my lettuces and greens, so a cover is applied in hopes to allow the chewed down stubs to grow again. My trusted companion and shadow, Sox wants to be part of the tea party.



Next stop is the hen house to feed and water the chickens. It's a bit early but a few eggs are available for gathering.



On our way back to the house, I return garden tools to the potting shed. Here is my chance to show Tessa Rose our unique well tower. This historic structure, built in the early 1900s, is home to the original water well. The building is completely restored with a newer well water system. To learn more about this restoration, click [here](#).



During the morning walkabout, I show Tessa Rose a quick peek at our guest cottage and pool house before we head back inside.



Gifts for my daughter

# Just Hanging Out

Yesterday was a big baking day! Tessa Rose helps me gather items for my youngest child, Elisabeth. She is a sophomore in college and we hope to connect today so I can give her some

goodies~homemade quiche, donuts, sourdough bread, a fall candle and some comfy jammies.



Next we head up to my art studio. A recent request from a friend to donate one of my paintings for a charitable event is a bit of a surprise. I need to pick one, frame it and hope someone will want to buy it!



Tessa Rose keeps me company throughout the day. She is by my side as I write more blog posts, pay bills, sort and organize mail and pack for a trip out of town.



Tessa Rose in the master closet

## Day is Done

After a busy day, and in the true Mantel and Table tradition, I thought I would try my hand at an evening cocktail with tea as an ingredient. Using my brother and sister-in-laws' honey, chamomile tea, gin and fresh lemon juice, we make the Birds and Bees. This refreshing [cocktail](#) recipe is from Juan Coronado from The Bazaar, South Beach.



With a long day behind us, Tessa Rose is washed and packed away for her next adventure to Portland, Oregon. Many thanks for Mantel and Table for allowing me the chance to participate in this wonderful teacup adventure! Bon Voyage, Tessa Rose!

*Mary*

If you enjoy this post, please share with others on Pinterest.



## Birds and Bees

This refreshing cocktail is made with chamomile tea, honey, gin and fresh lemon juice

- 2 teabags chamomile
- 1/2 cup honey

### For the Cocktail

- 2 oz gin
  - 1 oz honey-chamomile syrup
  - 1 oz. fresh lemon juice
1. Make the chamomile-honey syrup: Place tea bags in  $\frac{1}{2}$  cup boiling water for 5 minutes; remove tea bags, squeezing water from them; discard bags. Add honey and stir to dissolve. Let syrup cool to room temperature. Makes about  $\frac{1}{2}$  cup; extra syrup will keep, refrigerated, for up to two weeks.
  2. Make the cocktail: Combine gin, syrup, and lemon juice in a cocktail shaker filled with ice; shake vigorously and strain into a coupe or martini glass.