



1920



In Honor of the 19th Amendment

In 1920, afternoon tea was a staple in the parlors and salons of women across the country. As talk of ratification for the women's right to vote escalated, these gatherings of ladies in the community became more campaign events than simple social gatherings. The women of the 1920's had a voice and they ensured it would be heard. The Hermitage Hotel and its Veranda played a large part in helping secure the final vote for women as ladies gathered regularly for afternoon tea to convince friends and neighbors that ratification was the right choice.

A war of roses: How flowers became a symbol of women's right to vote in Tennessee

In the early 1900s, the women's suffrage movement used yellow roses to show support for women's right to vote while anti-suffragists donned red roses to show their opposition to the movement.

Most notoriously, the member of the Tennessee House of Representatives who cast the deciding vote in favor of women's suffrage wore a red rose to show he did not support the movement. Then, after receiving a letter from his mother which urged him to "be a good boy" and vote in favor of women's suffrage, Harry Burn cast the vote that changed history on August 18, 1920.

Tennessee was the last state needed to ratify the amendment to grant women's suffrage across the nation, earning it the nickname "The Perfect 36".

The right of citizens of the United States to vote shall not be denied or abridged by the United States or by any state on account of sex.

Congress shall have the power to enforce this article by appropriate legislation.

*The 19th Amendment to the Constitution
Ratified August 18, 1920
Nashville, TN*





YELLOW ROSE TEA
At The Hermitage Hotel

\$75.00 per person, \$35.00 per child (10 and under)

Plus Tax & 18% Gratuity • Reservations Required 48-Hours in Advance

TEA SANDWICHES

Two Pieces of each per person

Cucumber & Smoked Salmon, Herb Cream Cheese, Marble Rye

Asparagus & Parmesan Quiche, Fine Herbs

Darjeeling Poached Chicken Salad, Baby Pears, Walnuts, Brioche

(All sandwiches available with gluten free bread)

SCONES

Honey-Pistachio Scone

Savory Herb Scone

DESSERT

Key Lime Cookies

Coconut-Raspberry Tea Cake

Chocolate Bavarian Cream (GF)

ACCOMPANIMENTS

Devonshire Cream • Whipped Butter • Seasonal Jam

BEVERAGES

Glass of Moët & Chandon Champagne

Selection of Loose Teas



At The Hermitage Hotel

Black Tea

EARL GREY

Origin: Assam, India
Single-estate organic Assam tea scented with bergamot
Character: aromatic, candied lemon, bold

The namesake of Charles, England's second Earl Grey, this tea—traditionally a blend of strong black tea and bergamot—has been produced since the early 1800s. Our version starts with a single-estate organic Assam from northern India, which is scented only with pure bergamot oil that has been naturally extracted from the fruit's skin. The full citrus notes are balanced enough with the rich black tea base so that it can be enjoyed plain, or with milk and a sweetener.

DARJEELING FIRST FLUSH

Jungpana Estate
Origin: West Bengal, India
Balanced, light-bodied notes of melon and artichoke
Character: roasted almond, cantaloupe, artichoke

The Jungpana Estate, at 5,000 feet elevation, was founded in 1899 and remains one of the most remote in the mountainous Darjeeling region. This early lot reveals enticing notes of roasted almond, with a pleasantly fruity flavor of melon and passionfruit balanced with earthy artichoke.

First flush is an eagerly anticipated harvest for tea drinkers: Light-bodied and fragrant, the season usually begins around early April and only lasts a few weeks. It's the first picking of bushes that have lain dormant all winter, and offers a brilliant snapshot of springtime.

CACAO CHAI

Rich tea mixed with roasted cacao
Character: chocolate, smooth, velvet

This velvety chai mixes black tea with aromatic spices and roasted cacao bean shells. The rich, creamy note of chocolate blends well with the malty Assam tea base, whether prepared with hot water or simmered with milk and sweetener.

In Pursuit of Tea

In Pursuit of Tea travels across the world to explore small farms in Asia and Europe and find the finest teas available, some of which seldom leave their country of origin. Each year, they spend time in historic tea-growing regions to taste the season's harvest and select only the best teas in the world. They buy straight from tea farmers not only to support traditional agriculture, but because their teas taste better. Large estate teas are often blends of machine-harvested and -processed leaves with a wide range of grades—and in the cup, tea will taste only as good as its weakest component. When modern technology is introduced to tea-making, it generally serves to increase efficiency at the expense of flavor. Small-farm teas, on the other hand, are meticulously tended, with leaves carefully harvested and then processed with great care and pride. Utilizing centuries-old techniques passed down by their ancestors, the producers are devoted to the quality of their product.

Green Tea

THUNDER DRAGON GREEN

Origin: Trongsa, Bhutan
Bright, sweet green tea from Bhutan
Character: sweet, coriander, lemon peel

This green tea, grown in Samcholing, Bhutan, has never before been exported. The tea fields are located at the summer palace of the second king, and were originally planted in the 1950s. A collective of 26 women now operate the 43-acre farm, hand-picking, pan-firing and rolling the small leaves into a simple twisted shape. The bright, sweet flavor is reminiscent of a Chinese green tea, with vegetal notes of coriander and lemon peel and a delicate floral aroma. Unlike many green teas, the leaves can stand up to multiple steepings—try four or five.

Herbal Tea

CHRYSANTHEMUM

Origin: Zhejiang, China
Earthy and spicy flower from China
Character: white pepper, earthy, sweet

This light and refreshing herbal flower infusion is from China, where it is known as ju hua. The aroma is strong, and the flavor sweet and earthy, with a hint of pepper. This is a very traditional drink which is enjoyed throughout Asia, often with meals. Naturally caffeine-free, it is a soothing choice at any time of the day.

LINDEN

Origin: Greece
Delicate floral aroma; honey, fruity taste
Character: honey, fruity, herbaceous

Known in Europe as tilleul, this infusion has a delicate floral aroma with a refreshing honeysweet and herbaceous taste. Lauded for its soothing effects, linden has been popular for centuries and is naturally caffeine-free.

