



Proper Tea

*By Reservation, Seatings at 11:00 a.m. or 1:30 p.m.
Wednesday through Saturday, \$26 per person plus tax & gratuity*

Warmed Scone with a Pot of Tea

*Served with Clara J's Lemon Curd,
Devonshire Cream & Strawberry Jam*

Savories

Broccoli & Cheddar Cheese, baked in house made cheddar crackers

Italian Palmier, basil & garlic pesto & creamy sundried tomatoes in puffed pastry

Goat Cheese Canape, rolled in cranberries & parsley served on a roasted sweet potato base

Sandwiches

Clara J's Signature Ribbon Sandwich, house-made white & wheat bread layered with chicken salad, red pepper & spinach, iced with seasoned cream cheese

Traditional Cucumber Triangle, sliced cucumbers on white bread, cream cheese seasoned with dill & lemon zest

Smoked Salmon & Herbed Boursin cheese, served on dark rye bread with pickled onions

Sweets & Dessert Tea

Neapolitan Whoopee Pie, chocolate cake with strawberry filling dipped in white chocolate chips

Signature Lemon Cookie Sandwich lemon butter cream

Seven Layer Bar, butter & graham cracker crust with chocolate, butterscotch, walnuts, toasted coconut, & sweetened condensed milk



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History of Clara J's

Clad in an apron and a mellow demeanor, Clara Jaessing Keller was as comfortable in her kitchen or vegetable garden as she was catering parties for high society or starting up her own restaurant.

Clara was born in 1904, the granddaughter of early settlers to the Maumee Valley. Her grandfather was born in Dresden, Germany and moved to Ohio in 1860. Clara's 1914 confirmation picture graces the mantel here at the tea room.

Her maternal grandparents owned a meat market on West Wayne Street and slaughterhouse on Cass Road. Clara attended Baldwin-Wallace College at a time when few women attended a university. She studied Culinary Arts in 1941. In 1957 they built a home in Maumee a short distance from the Stuckey's Restaurant franchise that Clara established at the corner of Ryan and Reynolds Roads. While she was adept at beadwork, needlework, quilting and baking, Clara was an expert businesswoman, using her family money wisely to build a business.

Clara passed in 1962 at the age of 59. She loved all things culinary, so it only seems appropriate that, on a Maumee street near where her grandparents used to keep shop, Clara's enduring spirit remains in Clara J's Tea Room.

Rebecca Jaessing, Founder of Clara J's Tea Room, opened the doors in 2005. After a full career as a grain buyer for Andersons, she retired but was not done yet! Rebecca created a beautiful and welcoming tearoom that has become a favorite of many over the years!

In 2018, Gretchen Fayerweather, a chef and culinary instructor at Owens Community College purchased the Tea Room from Rebecca and does her best to continue the warm and welcoming atmosphere. Gretchen and her husband, John Polkinghorn also renovated the upstairs to create Suite T B&B, an AirB&B available for rentals. They reside just two blocks from the Tea Room and have loved living in Maumee since 2007.

Thank you for joining us at Clara J's, where every day is a Holiday!

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