



## **Proper Tea**

*By Reservation, Seatings at 11:00 a.m. or 1:30 p.m.  
Wednesday through Saturday*

### **Warmed Scone with a pot of tea**

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

### **Savories**

**Watermelon & Feta**, creamy feta spread in a  
watermelon round

**Hazelnut & Blackberry Crostini**, with honey  
& ricotta on French bread

**Summer Squash**, roasted on puffed Pastry with  
tomato jam

### **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 with dill & lemon zest

**Chicken Caprese**, sliced chicken with fresh mozzarella,  
Roma tomato, pesto mayonnaise on a mini-bun

### **Sweets & Dessert Tea**

**Mile High Cookie Pie**, Chocolate chip cookie cake,  
white chocolate blondie, & a fudge brownie layered with  
buttercream

**Key Lime Bar**, graham cracker crust with key lime

**Signature Lemon Drop Cookie**, lemon sugar cookie  
sandwich with lemon icing



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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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