



The International Wine & Food Society

Toronto Branch

IW&FS Summer Fun Wednesday, May 22ed, 2013

MONTHLY HEADS UP



Summer Sillies: Pedigree Succulent Carbohydrate-Lamiated Bovine Protein Nutrient Wafer & Wine Gelato from Ed's Real Scoop with Ed Francis.

Wednesday, May. 22ed, 2013. Time: 6:30-10:30PM. Casual so you can dribble mustard.

Members: \$80, Guests: \$95

After the superb dinner at Sopra, your IWFS decided a little light heartedness is called for, and to usher in a long and bright summer in style.

The whole world loves summer Pedigree Cumbrae filet mignon Black Angus beef burgers and fine claret along with the most delicious Gelato in the world of Ed Francis of Ed's Real Scoop in the Beach.

The trick here, is a gastronomic exploration of Gelato and ice-creams made from wine. The other thing the whole world loves is wine matched to the mouthwatering deliciousness that is only a carbohydrate-laminated bovine protein nutrient wafer (CLBPW). You may know this as a Hamburger, but this is so much better and you can have it the way you like it. A-la tartar??.

Allow your playfulness to surface for this event and try something different. After all, we explore wine and food. The best of summer fun is yet to come at this IWFS event.

The Home of Robert Henderson & Diana Burke, 74 Glen Road Toronto ON M4W 2V6, Tel H: 416-920-3022
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[A how to get there MAP <<Click here>>](#)

[To Register & Pay <<Click here>>](#)

Seating is fluid and variable.



This venue has coordinated with guests to get a single guest up the 4 front stairs in a wheelchairs and they were able to move freely about the space once in the venue, (yes there are washrooms on the main floor).

IW&FS 2012-2013 Planned Program

Arrival 6:30 pm Reception Dinner a-la-minute as bovine wafers are prepared. Rare if requested!

Reception canapés: we are not sure yet but playfulness is in...

Ice cream is a very serious business and a master of the scoop is Mr. Ed Francis who has prepared a marvelous selection of ice creams, sorbets, gelato and other treats for a *dégustation* made of wine. Come hungry with your sweet tooth sharpened. For the joy of ice cream is eternal youth and lasts a lifetime.

The history of gelato dates back to frozen desserts in [ancient Rome](#) and [Egypt](#) made from snow and ice brought down from mountaintops and preserved below ground. Later, frozen desserts appeared during banquets at the [Medici](#) court in [Florence](#). In fact, the Florentine architect [Bernardo Buontalenti](#) is said to have invented modern ice cream in 1565, as he presented his recipe and his innovative refrigerating techniques to [Catherine de' Medici](#). She in turn brought the novelty to France, where in 1686 the Sicilian fisherman [Francesco Procopio dei Coltelli](#) perfected the first ice cream machine. The popularity of gelato among larger shares of the population, however, only increased in the 1920s–1930s in the northern Italian city of [Varese](#), where the first gelato cart was developed. Italy is the only country where the market share of handmade gelato versus industrial one is over 55%. Currently, over 5,000 Italian gelaterie, or gelato shops, all over the world occupy more than 15,000 gelatai, or gelato vendors

The wines will be superbly matched to the playfulness of the event

Coffee or Tea

Please put the following date aside for the IWFS Annual meeting at the Toronto Hunt. The dinner is Black Tie.

Date	Time	Location
<u>Monday, June 17, 2013</u>	<u>AGM 5:30PM Recp. 6:30PM-10:30PM</u>	<u>Toronto Hunt Black Tie</u>

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History
 In the Persian Empire, people would pour grape-juice concentrate over snow, in a bowl, and eat this as a treat, especially when the weather was hot. Snow would either be saved in the cool-keeping underground chambers known as "yakhchal", or taken from snowfall that remained at the top of mountains by the summer capital — Hagmatana, Ecbatana or Hamedan of today. In 400 BC, the Persians went further and invented a special chilled food, made of rose water and vermicelli, which was served to royalty during summers. The ice was mixed with saffron, fruits, and various other flavours.