



May Newsletter, 2011

Tuesday June 21, 2011

Toronto Lawn Tennis Club

Summer Solstice Celebration,

Sol + stice, derives from a combination of Latin words meaning "sun" + "to stand still." As the days lengthen, the sun rises higher and higher until it seems to stand still in the sky. As a major celestial event, the Summer Solstice results in the longest day and the shortest night of the year. The Northern Hemisphere celebrates in June, but our friends in Australia on the Southern half of the earth have their longest summer day in December.

Pagans called the Midsummer moon the "Honey Moon" for the mead made from Ancient Pagans celebrated Midsummer with bonfires, when couples would leap through the flames, believing their crops would grow as high as the couples were able to jump.

Midsummer was thought to be a time of magic, when evil spirits were said to appear. To thwart them, Pagans often wore protective garlands of herbs and flowers. So, for a fun evening, dress up in your flowing robes and sandals, ladies, wear garlands in your hair, men bring out those hippie shirts in the closet, a time to relax and celebrate Summer, finally.

This year we will be celebrating our "Midsummer's Day" at the Toronto Lawn Tennis Club. We meet at 6:30 outside on the club deck overlooking the pool, for bubbly and conversation, then move inside to the Philpott Dining Room for dinner with wines. AWS Cellar Master, John Macdonald has selected wines to go with each course and a special match with dessert. Last year we sold out the 80 seats, very quickly, so book early. Members \$90.00 Guests \$105.00

Toronto Lawn Tennis Club is located at 44 Price Street, East of Yonge Street, just south of Summerhill Subway Station. Parking is available at the Green P lot on Price Street, or inside at the Club for \$6.00. Reservations by mail or on line at <http://solstice2011.eventbrite.com>

2011 Summer Solstice Dinner Menu

*Mingle and Munchies Outside on the Deck
An assortment of Sparklers*

First Course

White Wine Lemon Scented Risotto with Jump-Fried Shrimps

Second Course

*Stuffed Ontario Leg of Lamb, with Fresh Herbs, Green Olives, Cherries,
Served with Potato Puree and Seasonal Vegetables and Natural Pan Jus*

Third Course

Strawberry Rhubarb Shortcake

Coffee and Tea

Past Events

Oh! what an evening you missed for those who did not join us on the 17th at Bohmer for the 2001 Wine Odyssey dinner. Chef Paul Boehmer was at the helm and his cooking was superb. Starting with the delightful appetizers served with our bubbly, we were served a delicious Baby Beet and Ontario goat cheese salad that John Macdonald matched with a 2001 D'Arenberg Bonsai GSM. This was followed by Braised Bison Ribs, that had simmered for days, the meat fell from the bone and matched with a 2001 Jim Barry The Cover Drive Cabernet Sauvignon, a 2001 Goundry Reserve Shiraz, and 2001 Grant Burge Shadrach, Cabernet Sauvignon. Then OMG, the dessert, Bohmer Tarte Tatin, of Maple caramelized apples that truly worked so well with the Old Codger Port. You can be sure we will return to Bohmer, or just go yourself for dinner.

Future Events

Mark August 21st in your calendars, for the AGM and annual barbeque. Good news, we will be in the heart of Yorkville at Hemingway's on the upper roof top patio for a short meeting followed by a traditional Aussie barbeque, and of course wines from the cellar. Hemingway's is located at 142 Cumberland Street, with a TTC Bloor Subway exit across the street. Easy access, downtown on a summer

Sunday afternoon, what more can we say. Watch for the July Newsletter with all the details.

AWS Board of Directors