



## Newsletter June, 2012



### Next Event

#### **Australian Wine Society Summer Solstice Celebration, Wednesday June 20, 2012, on the patio at the Faculty Club**

The summer solstice is recognized and often celebrated in many cultures around the world, in both the past and present. The ancient Egyptians, for example, built the Great Pyramids so that the sun, when viewed from the Sphinx, sets precisely between two of the Pyramids on the summer solstice. The Inca of South America celebrated the summer solstice with a ceremony called Inti Raymi, which included food offerings and sacrifices of animals and maybe even people. And perhaps most famously, Stonehenge in the England has been associated with the winter and summer solstices for about 5,000 years.

Fast forward, to June 20, 2012, when we will celebrate our Solstice, in the outdoors at the Faculty Club patio, along the west side of the club. The club's patio is perfect for our summer in the city Solstice Celebration Dinner.

This year, we invite all you *Knights in White Satin*, to have fun, dress frivolously, dig out your Druid duds, find that fun party dress, tart up the make up, guys, get into those colourful golf pants or *Jefferson Airplane* or *Nitty Gritty Dirt Band* tee shirts, or those terrific tie-dyed tees, and come out to have fun, fine food and fine wines, as we celebrate the longest day in 2012. Jeans are allowed if that helps with your casual look.

### **2012 Summer Solstice Dinner**

**Canapes Outside on the Patio**  
*Served with Jacob's Creek Syrah Rose*

#### **First Course**

**Vine Ripened Tomato and Bocconcini Salad, with a Basil Crostini,  
Balsamic Reduction and Extra Virgin Olive Oil.**

**OR**

**Chilled Vichyssoise Soup**  
*Served with 2011 Jacob's Creek Chardonnay*

**Second**

**Pistachio Crusted Salmon Filet, Lemon Beurre Blanc,  
Basmati Rice and a Medley of Summer Vegetables**  
*Served with 2004 Stonier Mountain Pinot Noir*

**OR**

**Grilled Beef Striploin in Peppercorn Sauce, with Fingerling Potatoes  
Medley of Summer Vegetables**  
*Served with 2003 Kilikanoon The Lackey Shiraz*

**Third**

**Ontario Fresh Berries, in a Light Summer Pudding with Crème Fraiche**  
*Served with Australian Bubbliies*

**Coffee and Tea**

Reception will on the patio at 6:30, followed by dinner at 7:00.

**NOTE: Please choose your course in advance. If ordering by Eventbrite, select salad or soup and salmon or beef, if registering by mail, tick the box on the order form for your choices.**

Member cost, all inclusive is \$80.00, Guests \$105.00. *Guests can pay the members price if they become members now, which will include their membership to June 30, 2013. As this event is limited to 50 seats, book early.* The Faculty Club is located at 41 Wilcocks Street on the U of T Campus, one block south of Harbord and east of Spadina.

The Registration Form is attached for mailing to Australian Wine Society of Toronto, c/o 70 Queens Drive, Toronto, ON M9N 2H6. To Register on-line go to: <http://awssolstice2012.eventbrite.ca>

**Past Event**

May 23<sup>rd</sup> was indeed another AWS success with 47 members and guests sharing the Shiraz experience, under the good guidance of Sommelier Julian Hitner. We had one minor glitch, in that our wine storage service company sent us the Heath Old Vines Cabernet and not the Old Vines Shiraz as ordered, the surprise wine was revealed when we opened up the cartons at set up. So we had a ringer in the line-up of eight wines. The evening was topped with a Steak Frites dinner, this accompanied by topping up the tasting glasses with shiraz.

**Future Events**

July 24th will be our Cellar Treasures walk- about at the Vintage Conservatory on Lombard Street.

Sunday August 26th will be the Annual General Meeting and Barbeque. Location details will be announced soon.

For October 4<sup>th</sup>, we are arranging for the ever popular, Australian Wine Agents Night to be held at the Faculty Club.