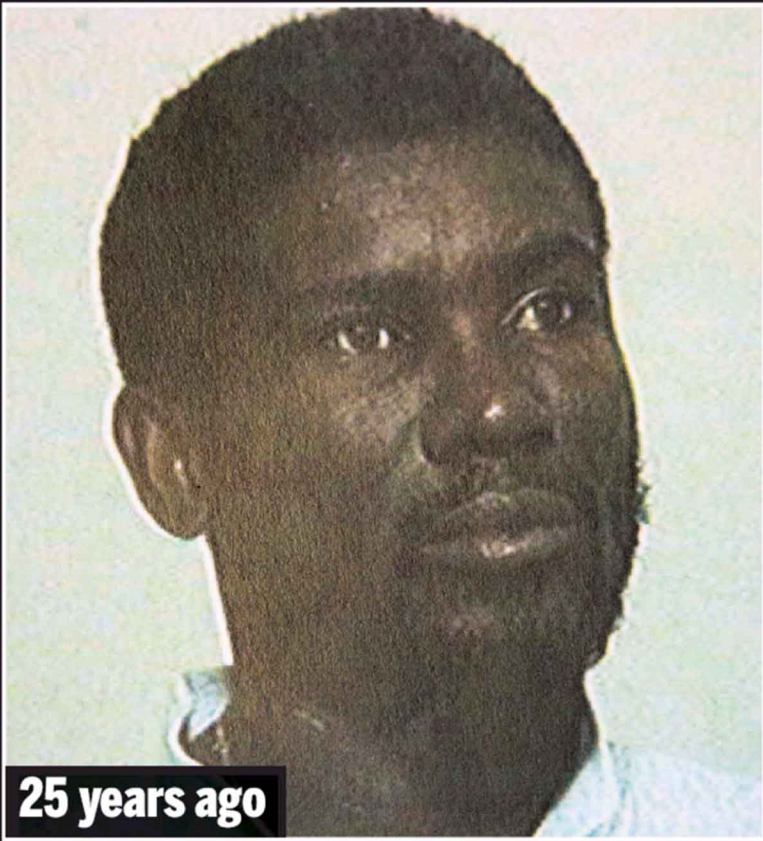




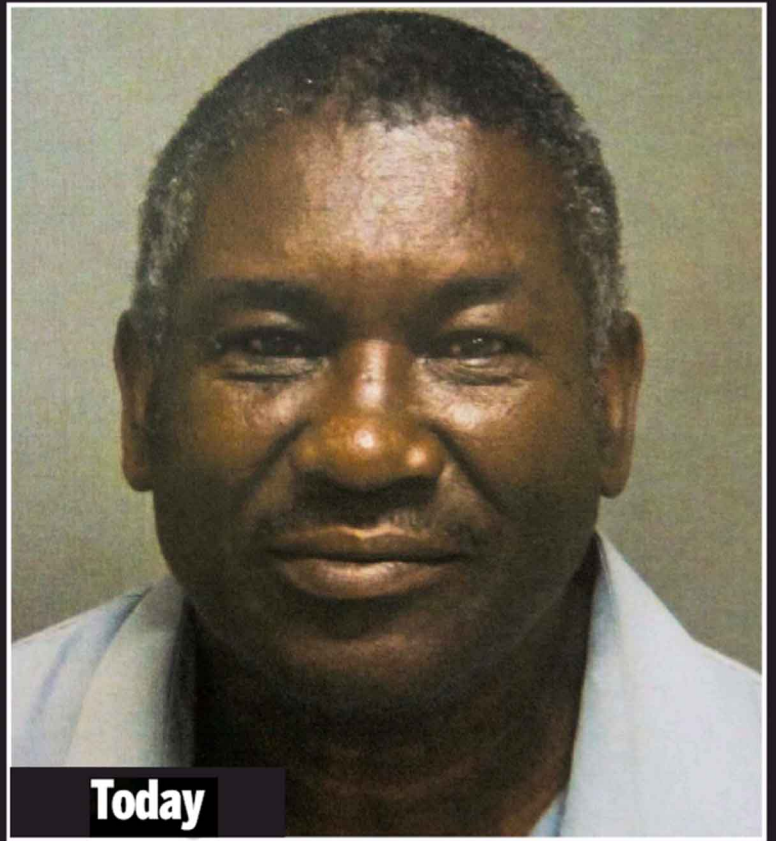
**GADOT
A WONDER
TO BEHOLD**

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25 years ago



Today

OUT OF TIME

SUN EXCLUSIVE

Bank bandit's life on the run ends >> PAGE 5

GROCERY GOSSIP

RITA DeMONTIS
 @ritademontis
 rdemontis@postmedia.com

TWG fits Canada to a tea

Celebrating nation's 150th

CELEBRATING CANADA WITH A GOOD CUPPA: TWG Tea — the name in one of the most luxurious brands in the world — is celebrating Canada's 150th Jubilee anniversary with a limited-edition Jubilee Tea.

It's encased in a red caviar tin and gift box — as a nod to the nation's national colours.

TWG has more than 50 special tea salons and boutiques in the fashion capitals of 15 countries around the world, including one in Vancouver.

The company's tea selection numbers well over 800 different single-estate, finest harvest and exclusive blends from all of the tea-producing countries.

The collection is world-renowned and considered the largest on the globe!

The Jubilee Tea in Caviar Tin retails for \$32, and Canadian orders can be made online at VanSingeDG.com.

Additionally, for every Jubilee Tea purchased, \$1 will be donated to the Canuck Place Children's Hospice in B.C.



TWG's is marking Canada's 150th birthday with its limited-edition Jubilee Tea.

■ Check out TWTGtea.com for additional details; @TWGTeaCA & @TWGTeaOfficial

THE MACALLAN DOUBLE CASK 12 YEARS OLD: Looking for Father's Day gift ideas? Check out the Macallan Double Cask 12-Year-Old single malt, aged in American oak and European sherry casks

— the oak casks travelling to Spain, where they were crated and sherry seasoned before travelling to The Macallan distillery on Speyside, Scotland, where they were filled and left to mature. A most harmonious unity resulting in a prominent, established flavour rich in caramel, nutmeg and ginger notes with a touch of citrus. "The Double Cask is a single malt, which celebrates the coming together of two



styles to create a fully founded and distinctive flavour," says Bob Dalgarno, the Macallan Master whisky maker.

It's priced at \$100.15 and available wherever fine spirits are sold.

■ Check out Themacallan.com/the-whisky/double-cask/Lcbo/product/macallan-12-year-double-cask

SHINY NEW CIDER: Reinhardt Foods recently launched its Red Apple Light Cider, the first light product of its kind in the Canadian cider market at 3.8% ABV.

The cider is made with one single ingredient — apple cider — without any artificial flavours or colours added.

It's also the first alcoholic beverage created by family-owned Reinhardt Foods Ltd., which originally

made apple products more than 100 years ago.

The company is now expanding into Canadian craft cider, with emphasis on local sourcing and quality craftsmanship.

Each batch of cider is crafted in Stayner and uses only Ontario orchard apples, without any added flavours or sugars, giving this cider the most authentic, natural and fresh apple flavour.

Reinhardt's will be sold in 473-mL cans for \$3.20 each at the LCBO and select grocery retailers across Ontario.

■ For more details, check out ReinhardtCider.ca



Always great food – for a good cause

LUCKY DINNER: I've written about the famous Sotto Una Buona Stella (Under a Lucky Star) dinner series in which renowned Michelin-starred chefs visit our fair city, with proceeds of the dinner going to various charitable causes (one example being funds raised to help those caught up in last year's Italian earthquake).

It's a collaborative effort with the support of the consulate general of Italy in Toronto, the Italian Trade Commission and the Istituto Italiano di Cultura, and the George Brown Chef School.

I was recently invited by Consul General Giuseppe Pastorelli to attend the lat-



ROB GENTILE



ENRICO CERA

est dinner — the eighth in the series — presented by three-Michelin-star Chef Enrico Cerea from the famous Da Vittorio restaurant in Bergamo, Italy, who

collaborated with our own renowned food talent, Chef Rob Gentile of The King Street Food Company.

The event recently took place at Buca Osteria & Bar

in Yorkville and it was truly a dazzling affair that started with a delicate yet full-flavoured *amuse-bouche* of Acadian sturgeon caviar and lobster bottarga followed by five courses and two desserts with accompanying wines.

The dishes were celebrations of the chef's passion for the sea and each dish was elegantly prepared with an innovative approach that showcased his artistic touch to the most minute detail.

And, as always, proceeds from this dinner (as with all the others) goes to a charitable cause — in this case, the Pane Quotidiano (Daily Bread), non-profit organization in Milan.

WE'RE HAVIN' A HEAT WAVE

DORITOS HEATWAVE: It's Doritos.

And the chips are hot. How hot?

This latest chip has a bite that starts slow and then — before you know it — your mouth has a baby dragon fighting to get out.

We received two bags and tasted them on unsuspecting staff (OK, they knew the chips were hot) but the majority of the chompsers said the heat was a surprising build-up.

In BBQ and Chili. ■ Check out Doritos.ca

