

Love Difference Pastries
Fifteenth SWEETLETTER July 2009

Dear everybody!

This summer started with the excellent news of the first pilot experience of a “Love Difference Pastry shop” at the “Cafè de l’Île Love Difference” at the “Centre International d’Art et du Paysage” at Île de Vassivière in France.

But besides this exciting and promising experience, other activities have been carried out like the selling of the Love Difference Ice Cream in Rome, a workshop dealing with Love to Love and an Iranian Night in Brussels.

Finally we want to communicate you that after this exciting and interesting year, the Sweetletter is going on a summer holiday and will be back in September with more activities and new projects.

Wishing you all a nice and sweet summer,

Hugs from Italy
Filippo, Emanuela and Sonja

4th of July - 25th of October, Île de Vassivière (France)
“Cafè de l’Île Love Difference” within the “International Centre for Art and Landscape”

The “Cafè de l’Île Love Difference”, a place where some of the Love Difference Sweets are tasted and intercultural activities are carried out, was inaugurated the 4th of July.

Solène Martin, the person chosen to run the Café, has started to invite local chefs to reproduce the sweets which are already being served and to create new ones. The sweets being already served are “Le fruit de l’amour”, “Love Difference Ice Cream”, “Love in a different kefte” and “SaltySweet” but little by little more sweets are going to be introduced. Moreover she has set up a programme with the activities to be carried out in the Café such as musical evenings or film projections. If you find an inspiring film, book or listen to a type of music during your summer, please let us know, we would be very happy to have your inputs. And again, thanks to those of you who already suggested something!

Solene also has set up a blog about the Café where she is regularly publishing all the information, pictures and the programme. It is in French, we are working on the translation.

Please check: <http://www.cafedelile.com/>

The “Café de l’île Love Difference” will open every day from the 5th of July until the 25th of October from 12.00 pm until 8.00 pm



May 23rd, Rome (Italy)

Love Difference Ice Cream served at “Resonance 3” at the Accademia Nazionale di Santa Cecilia

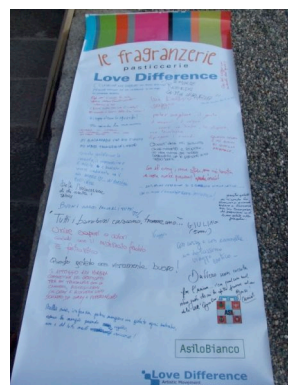
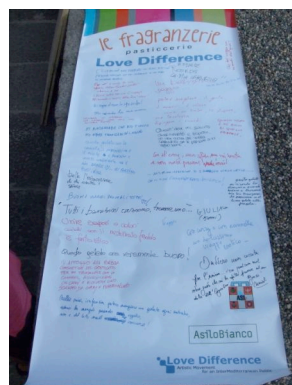
In occasion of an exhibition of Michelangelo Pistoletto’s work, a musical evening was organised, where the well-known Italian violoncellist Giovanni Solima offered a concert, which was followed by a dinner and the serving of the Love Difference Ice Cream. Cora Rizzuto, who prepared the ice cream, served it also during two weeks in her own ice cream parlour “Gelateria Mondello” located just in the heart of Rome. We met her there and talked about the possibility to bring the LDP project to Turin, where she owns another ice cream parlour.



May 28th, Biella (Italy)

Asilo Bianco and Love Difference at the Festival “Inpiazza Piazzoff” at the historic Piazza of Biella

During the Theater Festival “Inpiazza Piazzoff” held from the 26th to the 28th of May in several cities of the Piemonte, the LDP was presented at the principal square of the historic neighbourhood of Biella, Il Piazza. During the whole day, the “Sweets for Dialogue. Love to Love” conceived during the project at the psychiatric hospital in Novara in collaboration with Chiara Toffanin, Rodolfo Dellara and Secil (SL 11,12,14) were offered to the people passing by. After tasting them they were asked to write their thoughts and impressions on “Le Fraganzerie”, a poster that collected all their impressions such as “All children grow up except one”, “A very, very nice journey” or “A real cuddle for my soul”. The same experience was repeated at Studi Aperti, organised by Asilo Bianco the 11th and 12th of June in Ameno (Italy).



June 22nd, Brussels (Belgium)
Meeting the Iranian Culture by Daniela Terrile

Daniela organised in collaboration with Arezou Shamsarya a gastronomic laboratory where they presented art and gastronomy in the best way: simple and healthy but with the taste of the chosen recipes that trace a bridge between the different cultures and tradition of the world. For the occasion they offered a menu, between tradition and innovation which was later followed by an Iranian sweet based on the LPD sweets.

