

PRESS COVERAGE

United States & Canada

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MEDIA HITS & IMPRESSIONS ACROSS THE MONTHS OF APRIL - JULY:

| % of hits per medium: | Total hits: | | |
|-----------------------------------|----------------------------|----------------|-------|
| Regional Newspaper 40% | April | 241 | 76.8% |
| National Newspaper 7% | May | 65 | 21.3% |
| Magazine | June | 6 | 1.9% |
| Web Article 20% | July | 3 | .3% |
| Trade Publication | # of Impression per month: | | |
| Other 5% TV 4% | April | 203,372,685 | 76.8% |
| Radio | May | 75,327,677 | 21.3% |
| Naulo | June | 275,854 | 1.9% |
| | July | 182,388 | .3% |
| TOTAL # OF IMPRESSION 279.157.604 | TOTAL DOLLAR AMOUNT | \$1.814.764.15 | |

GELATO WORLD TOUR IMPRESSIONS ACROSS THE MONTHS OF APRIL - JULY

| 200,000,000 | | 203,372,68 | 35 | | | | |
|-------------|--|------------|----|------------|-------|-----|---------|
| 190,000,000 | | | | | | | |
| 180,000,000 | | | | | | | |
| 170,000,000 | | | | | | | |
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| 10,000,000 | | | | | 275,8 | 354 | 182,388 |

MAY

JUNE

JULY

APRIL



FEATURED MEDIA HITS:

| CNBC (14,758,614 Hits, \$368,965.35) | |
|-------------------------------------------------------------------------------------------------|-----|
| Gelato World Tour Announces 16 Flavors Competing for Title in Austin | |
| Denver Post (4,330,508 Hits, \$51,966.00) | 358 |
| Gelato World Tour Announces 16 Flavors Competing for Title in Austin | |
| El Nuevo Herald Miami (130,615 Hits, \$1,856.00) | 366 |
| Market Watch (4,344,816 Hits, \$15,595.00) Gelato World Tour Competition Selects Austin, Texas | 166 |
| New York Times (28,581,192 Hits, \$35,880.00) | 628 |
| Yahoo Finance (24,150,299 Hits, \$817,078.99) | 536 |
| Yelp (6,413,014 Hits, N/A) | 557 |



April press coverage





The Gelato World Tour is on a mission to spread the culture of Italian gelato as a fresh, artisan food. Now the GWT is on the way to its next destination (and the only North American stop on this year's tour) – Austin, Texas [May 9-11, 2014]. Sixteen of the best gelato artisans chefs from the United States will compete to create the world's best gelato flavor. Catch all the



action live and watch the chefs craft their unique flavors, and then taste and vote for your favorite. Dessert Professional editor Matthew Stevens will join in as one of the event's gelato judges. This GWT is organized by by Carpigiani Gelato University and Sigep. The event will feature tastings and demonstrations that celebrate the culture of gelato. And you will meet

some of the best gelato artisans and aficianados from around the world! The event is open to the public and admission is free. For more information visit www.gelatoworldtour.com

Gelato World Tour (1 of 1)

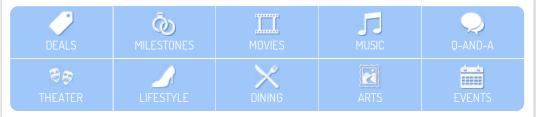
Publication: Dessert Professional Date: April 1, 2014

> Impressions: 32,000 ROI: \$798.00





SEARCH



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TASTE OF THE TOWN / APRIL 3, 2014 • 07:51:08 A.M.

Taste of the Town: O' Sole Mio to compete in Gelato World Tour

By KARA SILVA - ksilva@shawmedia.com

One episode of "60 minutes" was all it took to seal the deal. The CBS television series covered a story about everyday Americans whisking off to Italy to study gelato-making at Carpigiani Gelato University in Bologna and coming back to set up shop on American soil.

With an inherent affinity for authentic gelato and all things Italian, married couple Andrea and Tory Chiappelli of Batavia decided to do just that.

Upon completion of the Carpigiani Gelato



Italian restaurant O' Sole Mio in Batavia will compete in the Gelato World Tour in May in Austin, Texas. (Sandy Bressner -

Taste of the Town: O' Sole Mio to Compete in Gelato World Tour (1 of 3)

Publication: Planit Kane Date: April 3, 2014

> Impressions: N/A ROI: N/A

University course, the Chiappellis – with the help of business partner Tony Natale (formerly of Caserta, Italy) – opened the gelateria O' Sole Mio along River Street in downtown Batavia in March 2013.

"Gelato is no joke; they take it seriously [in Italy]," owner Tory Chiappelli said of the intensive two-week course, which was solely taught in Italian. "In Italy, there's a gelato shop on every corner. In the U.S., they are few and far between."

The name O' Sole Mio – which translates to "Oh, My Sun" – came from a song by opera singe r Luciano Pavarotti, and it also was the name of the couple's favorite neighborhood pizzeria in Andrea Chiappelli's hometown of Modena, Italy.

"Our tagline is bringing the Italian sun to Batavia," Tory Chiappelli said, adding that she enjoys introducing authentic Italian fare to the Fox Valley community. sbressner@shawmedia.com)



If you go

WHAT: 0' Sole Mio

WHERE: 27 N. River St., Batavia

HOURS: 11 a.m. to 8 p.m. Tuesday; 11 a.m. to 9 p.m. Wednesday and Thursday; 11 a.m. to 11 p.m. Friday; 10 a.m. to 11 p.m. Saturday; 10 a.m. to 4 p.m. Sunday; and closed Monday

INFO: 630-454-4536 or www.osolemiogelato.com

Since 0' Sole Mio's inception a year ago, Tory Chiappelli has concocted more than 300 recipes as the head gelato chef, and she creates new flavors in the restaurant's gelato lab nearly every day.

After a successful summer and having to sustain the gumption needed to sell frozen dessert in one of the worst winters the area has seen in years, O' Sole Mio, which has recently morphed into a full restaurant, will do what it does best – but this time – on a national stage.

The Italian eatery will compete in the Gelato World Tour in Austin, Texas, from Friday, May 9, to Sunday, May 11, when artisan gelato chefs across the U.S. will battle it out for the taste of sweet victory and a chance to represent the U.S. in a world competition.

"I think it would be really amazing if we placed," said Tory Chiappelli, who decided to enter the flavor Orange Blossom after a visit to California to see her mother. "I tho ught it was unique enough but simple enough. I didn't want it really sweet; we have a bunch of Italian judges, and they don't do really sweet stuff in Italy. . . We got a really great response in California when we made the gelato there."

Deciding which flavor to submit was no easy task, as the restaurant doesn't have a signature flavor, Tory Chiappelli said.

A Facebook callout for customers' choices di dn't help with narrowing down the flavor database, but she

Taste of the Town: O' Sole Mio to Compete in Gelato World Tour (2 of 3)

Publication: Planit Kane Date: April 3, 2014

> Impressions: N/A ROI: N/A

said Orange Blossom will be available to try at O' Sole Mio for an extra dose of feedback before the couple leaves for the competition.

First-round judging for the competition, which already has toured countries such as Spain, Italy and Australia, will be executed by trade associations and experts that will select 16 U.S. gelato artisans b ased or a contestant's single best flavor.

The top three winners will represent the U.S. at the grand finale of the Gelato World Tour, which will take place Sept. 5 through 7 in Rimini, Italy, where the global gelato event winners will compete for the title of World's Best Gelato.

Placing in the competition would give 0' Sole Mio bragging rights, but – more importantly – Tory Chiappelli said it would help the owners' ultimate goal in branching out to other locations.

"I would love to have [a gelato shop] in every state; take the world over one scoop at a time," she said with a laugh.

There's more ...

- FOOD: O' Sole Mio now serves dinner and offers a menu that features northern Italian fare, such as poached salmon with mushroom risotto. Other menu items include antipasti, soups, salads, paninis, pasta, bruschetta sampler, a six-flavor gelato sampler, an all-you-can-eat weekend breakfast bar and assorted American and Italian coffee drinks.
- FULL BAR: The restaurant has a full bar with wine flights, beer, specialty drinks, martinis, an adult hot-chocolate menu and an ice-cream float menu with alcohol-infused concoctions.
- ENTERTAINMENT: The eatery hosts wine and canvas painting parties. (The next wine and canvas nights will be Thursday, April 17, and Sunday, April 27. Check 0' Sole Mio's Facebook page to sign up.) The eatery also has live music on Friday and Saturdays and a seasonal outdoor patio.

Taste of the Town: O' Sole Mio to Compete in Gelato World Tour (3 of 3)

Publication: Planit Kane Date: April 3, 2014

> Impressions: N/A ROI: N/A



FinancialContent is the trusted provider of stock market information to the media industry.



By: Gelato World Tour via Business Wire News Releases

April 14, 2014 at 12:52 PM EDT

Gelato World Tour Competition Selects Austin, Texas

After visiting Rome, Valencia, Melbourne and Dubai, the Gelato World Tour will be stopping in Austin, Texas, May 9-11 at Republic Square. The Gelato World Tour is a competition and celebration of the ART of FROZEN DESSERTS. In the end, the tour will have visited eight cities, five continents, tested hundreds of competitors and delighted hundreds of thousands of people. The best gelato artisan in the world will be crowned in Rimini, Italy, later in the year.

"The city's interest in diverse food experiences, healthy lifestyle, artistic culture and desire for highquality locally-sourced food ingredients made Austin the perfect choice for our competition," stated Achille Sassoli, Gelato World Tour's Director.

With free admission to the public, the tour's premier event in Austin will present sixteen renowned gelato artisans from North America as they compete to create the world's best gelato flavor. Visitors and industry professionals are invited to enjoy lessons, hands-on workshops and delicious instruction on the ancient art of making gelato.

Because artisan gelato is made fresh daily with the highest quality ingredients, has less air than traditional ice cream and is served at a higher temperature, the flavors invigorate the palette while the gelato contains fewer calories and fat. This makes gelato the right choice for health-conscious foodies who appreciate the finest flavors and textures.

The event is organized by Carpigiani Gelato University, the most prestigious Gelato School in the world, which has thirteen schools on five continents and produces the world's premier expo in artisan food, Sigep-Rimini Fiera. Main partners and leading manufacturers of showcases and ingredients are IFI and MEC3. The Gelato World Tour is proud to collaborate with local partners at the Sustainable Food Center and the Italy-America Chamber of Commerce of Texas.

The proceeds from sampling go directly to charity. Media credentials, photography, b-roll and more information are available upon request.

Contacts:

For Gelato World Tour Janet Orgain, 731-427-2080 janet@dca-dcpr.com

07

Valentina Righi, +39-342-618-3372 Com. Manager/PR Gelato World Tour

Gelato World Tour Competition Selects Austin, Texas (1 of 2)

Publication: A.M. Best Company Date: April 14, 2014

Impressions: 70,969 ROI: \$356.00

valentinarighi@carpigiani.it Skype: valentinarighi.cgroup www.gelatoworldtour.com



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Valentina Righi, +39-342-618-3372 Com. Manager/PR Gelato World Tour

Gelato World Tour Competition Selects Austin, Texas (1 of 2)

Publication: Alerus Retirement Solutions Date: April 14, 2014

> Impressions: 14,247 ROI: \$356.00

valentinarighi@carpigiani.it Skype: valentinarighi.cgroup www.gelatoworldtour.com

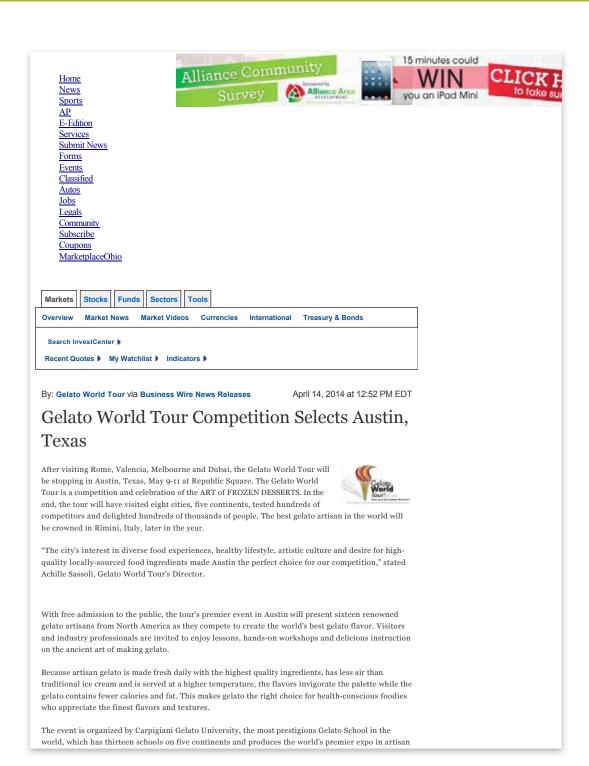


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Gelato World Tour Competition Selects Austin, Texas (2 of 2)

Publication: Alerus Retirement Solutions Date: April 14, 2014

> Impressions: 14,247 ROI: \$356.00



Gelato World Tour Competition Selects Austin, Texas (1 of 2)

Publication: Alliance Review Date: April 14, 2014

Impressions: 21,988 ROI: \$153.00 food, Sigep-Rimini Fiera. Main partners and leading manufacturers of showcases and ingredients are IFI and MEC3. The Gelato World Tour is proud to collaborate with local partners at the Sustainable Food Center and the Italy-America Chamber of Commerce of Texas.

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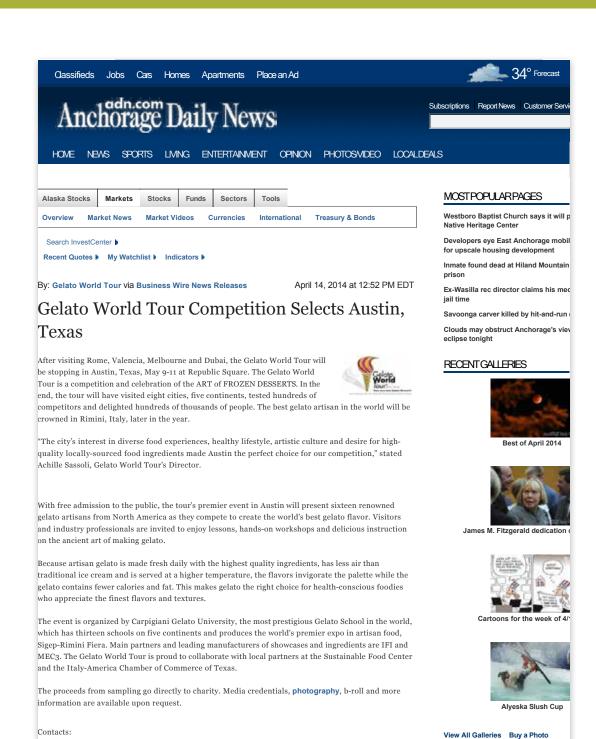
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Gelato World Tour Competition Selects Austin, Texas (2 of 2)

Publication: Alliance Review Date: April 14, 2014

Impressions: 21,988 ROI: \$153.00



Gelato World Tour Competition Selects Austin, Texas (1 of 2)

Publication: Anchorage Daily News Date: April 14, 2014

> Impressions: 250,458 ROI: \$1,051.00

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Gelato World Tour Competition Selects Austin, Texas (2 of 2)

Publication: Anchorage Daily News Date: April 14, 2014

> Impressions: 250,458 ROI: \$1,051.00

By: Gelato World Tour via Business Wire News Releases

April 14, 2014 at 12:52 PM EDT

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Gelato World Tour Competition Selects Austin, Texas (1 of 1)

Publication: Arizona Republic Date: April 14, 2014

Impressions: 1,708,590 ROI: \$356.00



By: Gelato World Tour via Business Wire News Releases

April 14, 2014 at 12:52 PM EDT

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Gelato World Tour Competition Selects Austin, Texas (1 of 2)

Publication: Ashland Times-Gazette Date: April 14, 2014

> Impressions: 11,669 ROI: \$356.00

Skype: valentinarighi.cgroup www.gelatoworldtour.com



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Gelato World Tour Competition Selects Austin, Texas (2 of 2)

Publication: Ashland Times-Gazette Date: April 14, 2014

> Impressions: 11,669 ROI: \$356.00



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Contacts:

Gelato World Tour Competition Selects Austin, Texas (1 of 2)

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Publication: Belleville News-Democrat Date: April 14, 2014

Impressions: 122,041 ROI: \$484.00 For Gelato World Tour Janet Orgain, 731-427-2080 janet@dca-dcpr.com

or

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valentinarighi@carpigiani.it Skype: valentinarighi.cgroup www.gelatoworldtour.com



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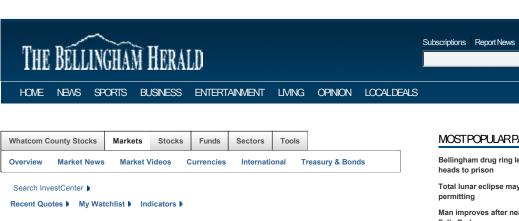
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Gelato World Tour Competition Selects Austin, Texas (2 of 2)

Publication: Belleville News-Democrat Date: April 14, 2014

> Impressions: 122,041 ROI: \$484.00



By: Gelato World Tour via Business Wire News Releases

April 14, 2014 at 12:52 PM EDT

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Boston Maratho



Girls High School



Photos of the w



McClatchy cartoon

Contacts:

Gelato World Tour Competition Selects Austin, Texas (1 of 2)

Publication: Bellingham Herald Date: April 14, 2014

> Impressions: 112,175 ROI: \$396.00

For Gelato World Tour Janet Orgain, 731-427-2080 janet@dca-dcpr.com

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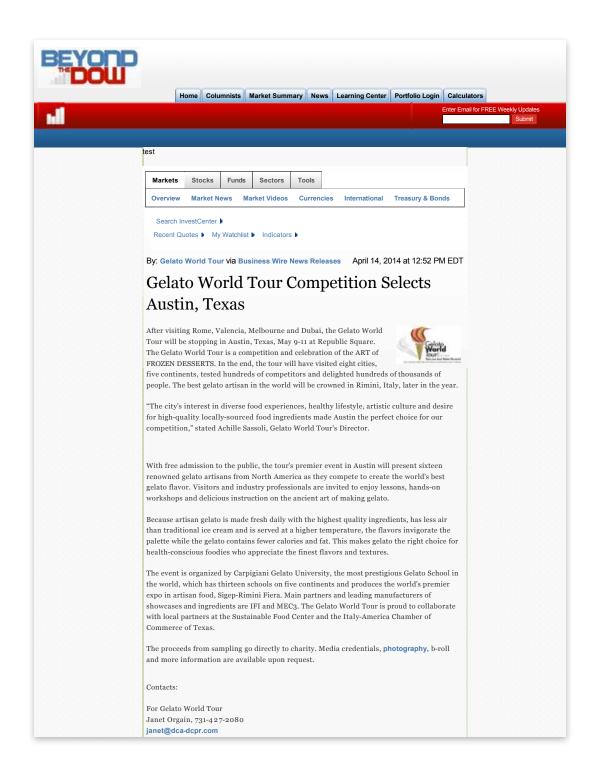
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Gelato World Tour Competition Selects Austin, Texas (2 of 2)

Publication: Bellingham Herald Date: April 14, 2014

> Impressions: 112,175 ROI: \$396.00



Publication: Beyond the Dow Date: April 14, 2014

> Impressions: 37,462 ROI: \$356.00

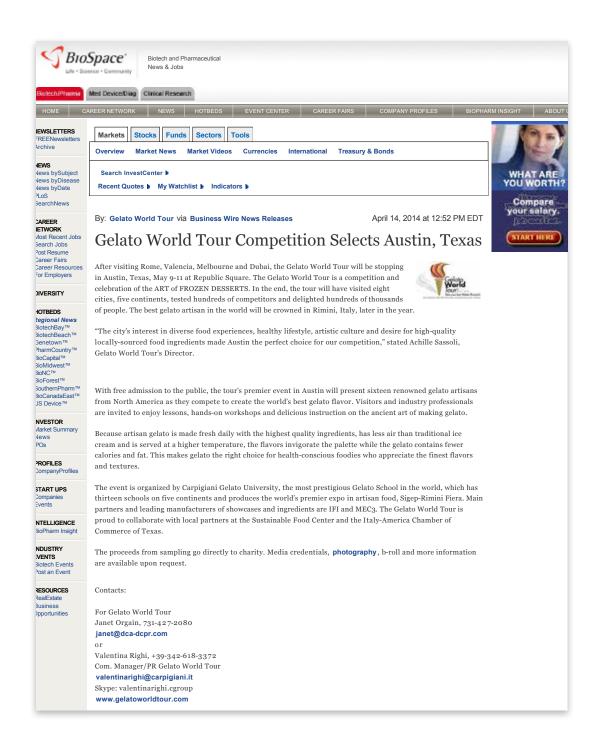
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Gelato World Tour Competition Selects Austin, Texas (2 of 2)

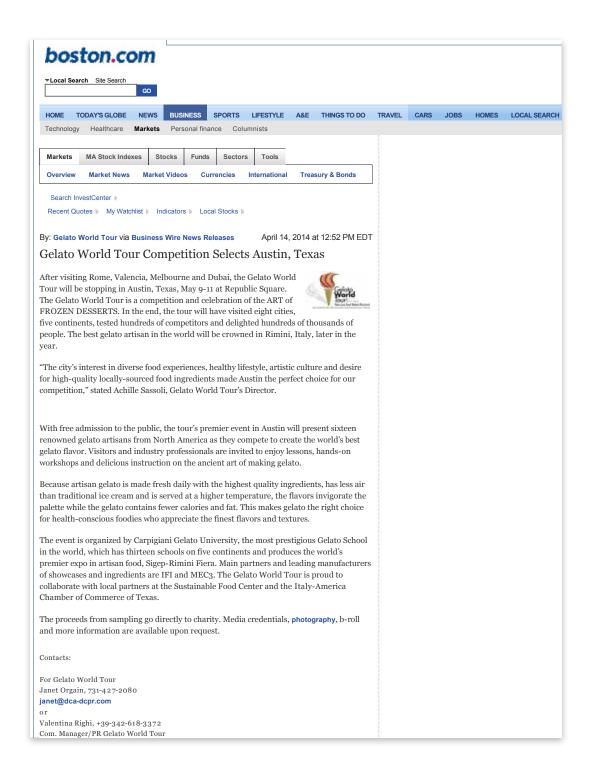
Publication: Beyond the Dow Date: April 14, 2014

Impressions: 37,462 ROI: \$356.00



Publication: Bio Space Date: April 14, 2014

Impressions: 160,139 ROI: \$356.00



Publication: Boston Globe Date: April 14, 2014

Impressions: 4,203,142 ROI: \$4,752 valentinarighi@carpigiani.it Skype: valentinarighi.cgroup www.gelatoworldtour.com



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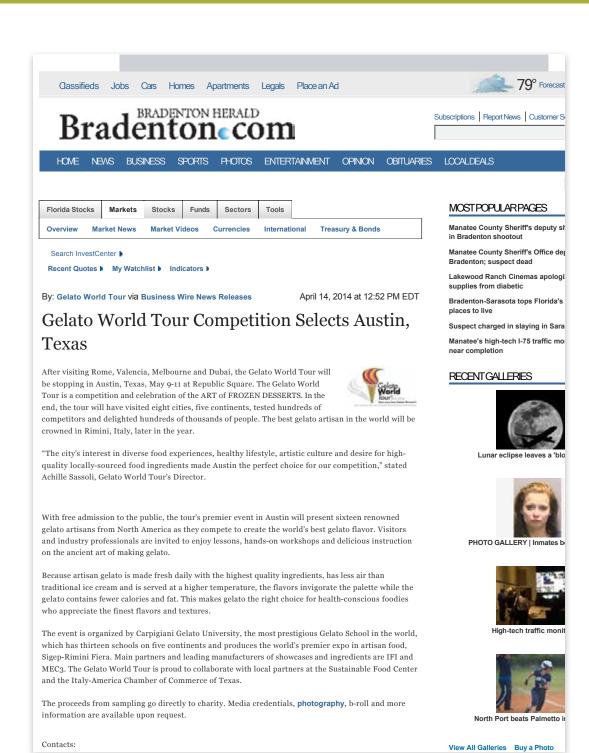
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Gelato World Tour Competition Selects Austin, Texas (2 of 2)

Publication: Boston Globe Date: April 14, 2014

Impressions: 4,203,142 ROI: \$4,752



Publication: Bradenton Herald Date: April 14, 2014

Impressions: 134,724 ROI: \$356.00 For Gelato World Tour Janet Orgain, 731-427-2080 janet@dca-dcpr.com

or

Valentina Righi, +39-342-618-3372 Com. Manager/PR Gelato World Tour

valentinarighi@carpigiani.it Skype: valentinarighi.cgroup www.gelatoworldtour.com



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Gelato World Tour Competition Selects Austin, Texas (2 of 2)

Publication: Bradenton Herald Date: April 14, 2014

Impressions: 134,724 ROI: \$356.00



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By: Gelato World Tour via Business Wire News Releases

April 14, 2014 at 12:52 PM EDT

Gelato World Tour Competition Selects Austin, Texas

After visiting Rome, Valencia, Melbourne and Dubai, the Gelato World Tour will be stopping in Austin, Texas, May 9-11 at Republic Square. The Gelato World Tour is a competition and celebration of the ART of FROZEN DESSERTS. In the end, the tour will have visited eight cities, five continents, tested hundreds of competitors and delighted hundreds of thousands of people. The best gelato artisan in the world will be crowned in Rimini, Italy, later in the year.



"The city's interest in diverse food experiences, healthy lifestyle, artistic culture and desire for high-quality locally-sourced food ingredients made Austin the perfect choice for our competition," stated Achille Sassoli, Gelato World Tour's Director.

With free admission to the public, the tour's premier event in Austin will present sixteen renowned gelato artisans from North America as they compete to create the world's best gelato flavor. Visitors and industry professionals are invited to enjoy lessons, hands-on workshops and delicious instruction on the ancient art of making gelato.

Because artisan gelato is made fresh daily with the highest quality ingredients, has less air than traditional ice cream and is served at a higher temperature, the flavors invigorate the palette while the gelato contains fewer calories and fat. This makes gelato the right choice for health-conscious foodies who appreciate the finest flavors and textures.

The event is organized by Carpigiani Gelato University, the most prestigious Gelato School in the world, which has thirteen schools on five continents and produces the world's premier expo in artisan food, Sigep-Rimini Fiera. Main partners and leading manufacturers of showcases and ingredients are IFI and MEC3. The Gelato World Tour is proud to collaborate with local partners at the Sustainable Food Center and the Italy-America Chamber of Commerce of Texas.

The proceeds from sampling go directly to charity. Media credentials, **photography**, b-roll and more information are available upon request.

Contacts:

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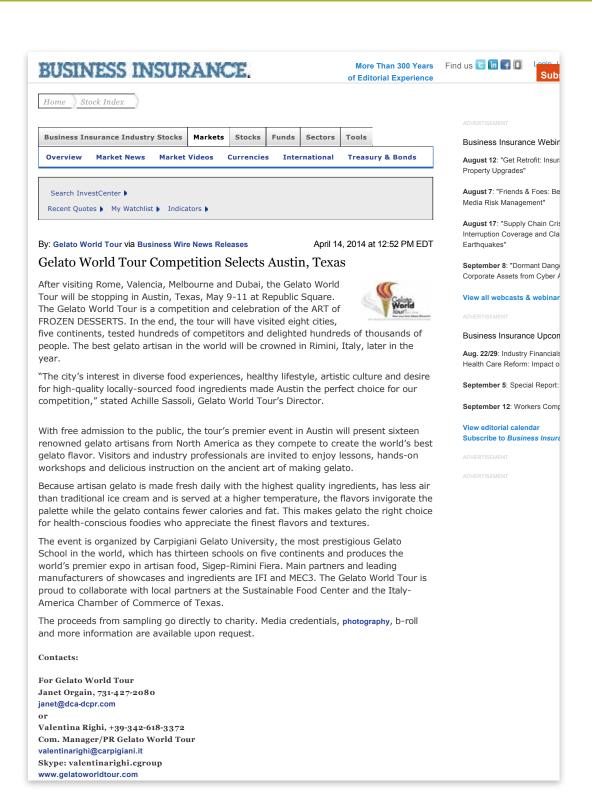


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Gelato World Tour Competition Selects Austin, Texas (1 of 1)

Publication: Buffalo News Date: April 14, 2014

Impressions: 559,646 ROI: \$2,403.00



Publication: Business Insurance Date: April 14, 2014

> Impressions: 11,510 ROI: \$4,111.00

Business Wire 04/14/2014

"Gelato World Tour Competition Selects Austin, Texas"

Source Website: www.businesswire.com/portal/site/home/news

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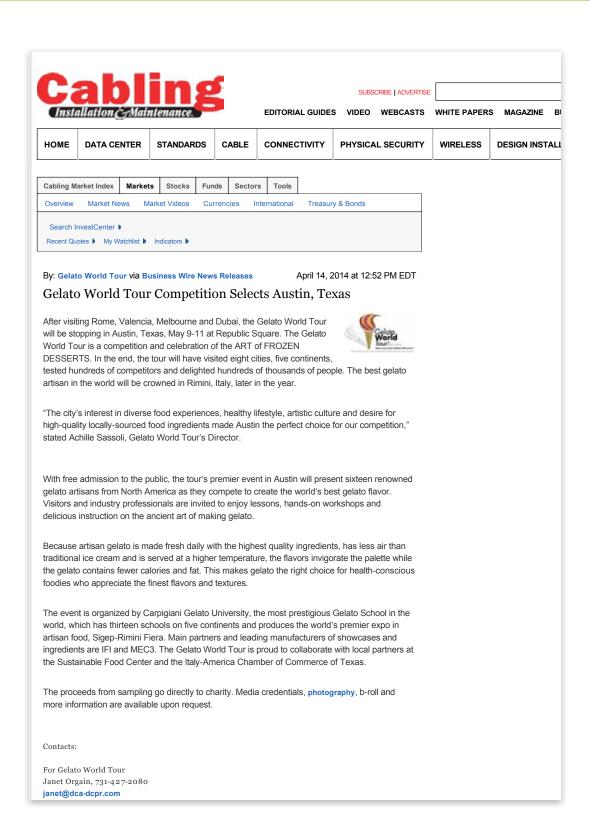
The proceeds from sampling go directly to charity. Media credentials, photography, b-roll and more information are available upon request.

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Gelato World Tour Competition Selects Austin, Texas (1 of 1)

Publication: Business Wire Date: April 14, 2014

Impressions: 8,500 ROI: \$395.00



Publication: Cabling Installation & Maintenance

Date: April 14, 2014

Impressions: 3,685 ROI: \$356.00 or

Valentina Righi, +39-342-618-3372 Com. Manager/PR Gelato World Tour valentinarighi@carpigiani.it Skype: valentinarighi.cgroup www.gelatoworldtour.com

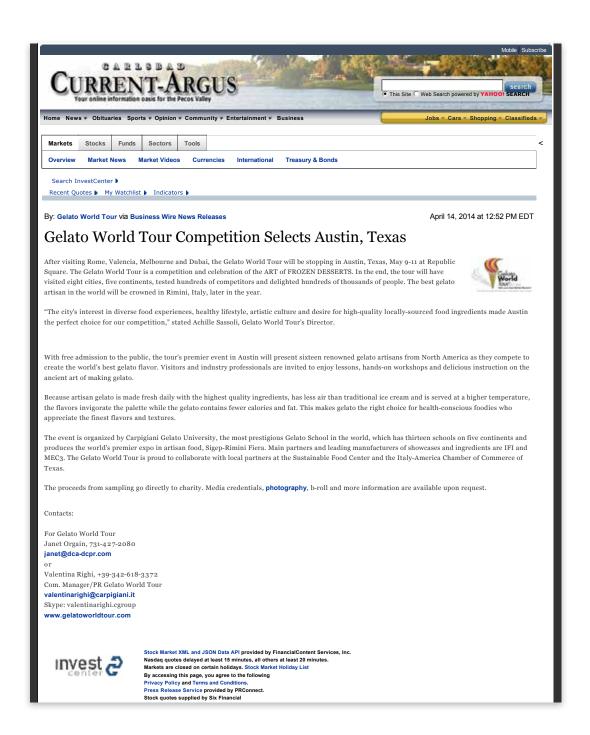


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Gelato World Tour Competition Selects Austin, Texas (2 of 2)

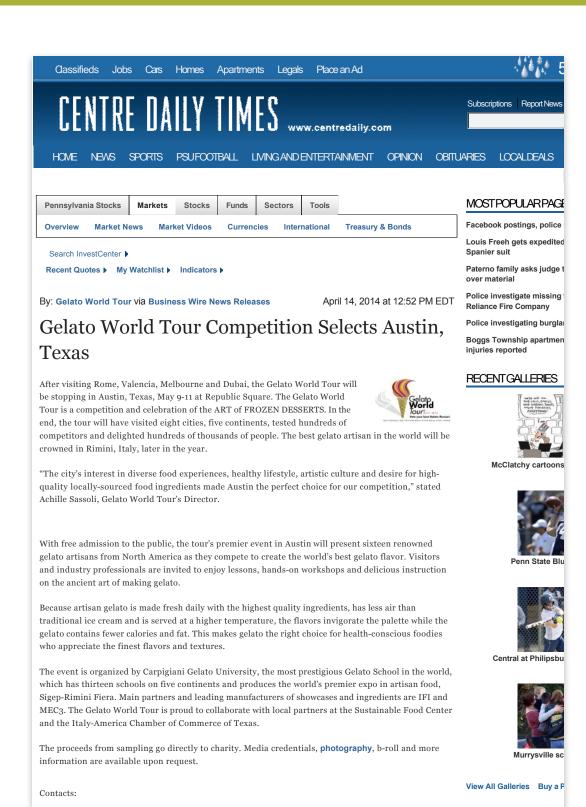
Publication: Cabling Installation & Maintenance Date: April 14, 2014

> Impressions: 3,685 ROI: \$356.00



Publication: Carlsbad Current-Argus Date: April 14, 2014

> Impressions: 15,744 ROI: \$141.00



Publication: Centre Daily Times Date: April 14, 2014

> Impressions: 77,746 ROI: \$410.00

For Gelato World Tour Janet Orgain, 731-427-2080 janet@dca-dcpr.com or Valentina Righi, +39-342-618-3372

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Skype: valentinarighi.cgroup www.gelatoworldtour.com

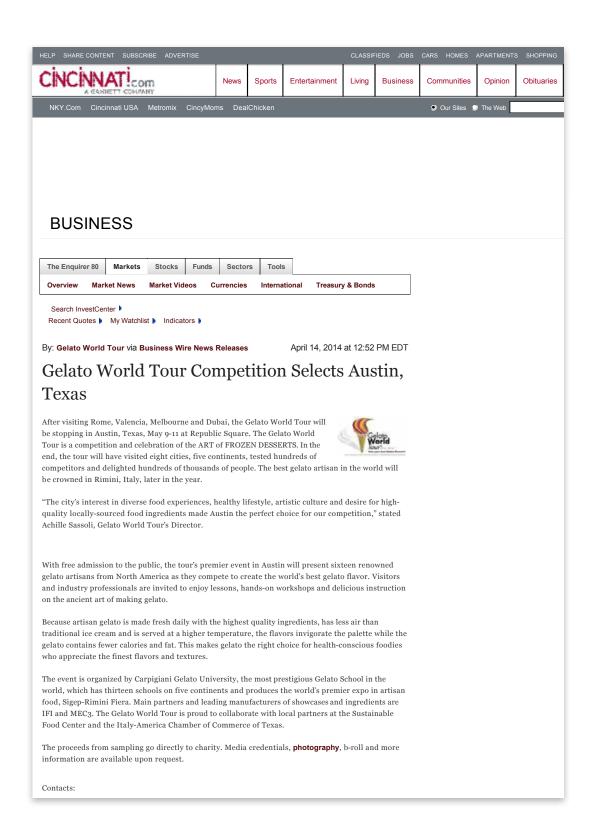


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Gelato World Tour Competition Selects Austin, Texas (2 of 2)

Publication: Centre Daily Times Date: April 14, 2014

> Impressions: 77,746 ROI: \$410.00



Publication: Cincinnati Enquirer Date: April 14, 2014

Impressions: 714,039 ROI: \$659.00

Link Unavailable

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Gelato World Tour Competition Selects Austin, Texas (2 of 2)

Publication: Cincinnati Enquirer Date: April 14, 2014

> Impressions: 714,039 ROI: \$659.00



Publication: Columbus Ledger-Enquirer Date: April 14, 2014

Impressions: 233,400 ROI: \$623.00 For Gelato World Tour Janet Orgain, 731-427-2080

janet@dca-dcpr.com

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Gelato World Tour Competition Selects Austin, Texas (2 of 2)

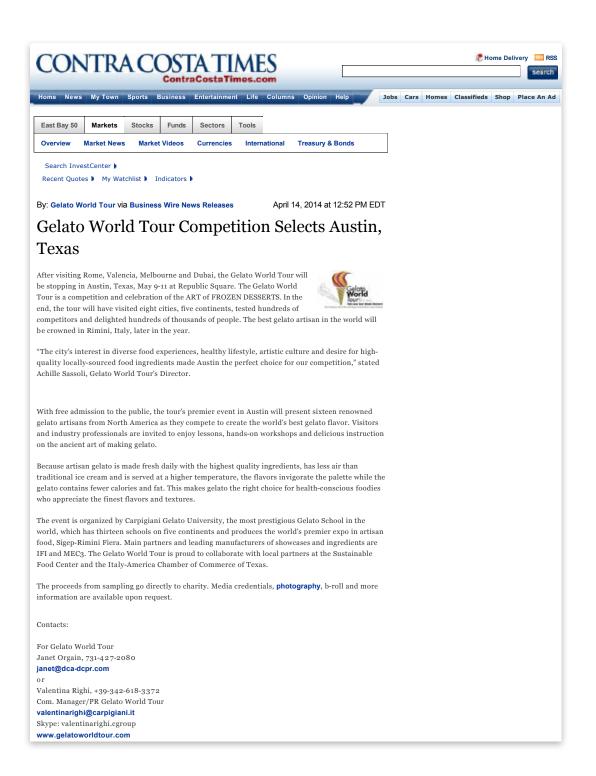
Publication: Columbus Ledger-Enquirer Date: April 14, 2014

Impressions: 233,400 ROI: \$623.00

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| By: Gelato World Tour via Business W | /ire News Releases | April 14, 2014 at 12:52 PM EDT |
| Gelato World Tou | r Competition Selects Austin, Tex | as |
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| or Valentina Righi, +39-342-61 | 8-2272 | |
| Com. Manager/PR Gelato Wo | orld Tour | |
| valentinarighi@carpigiani.it Skype: valentinarighi.cgroup | | |
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Publication: Concord Monitor Date: April 14, 2014

> Impressions: 224,530 ROI: \$146.00



Publication: Contra Costa Times Date: April 14, 2014

> Impressions: 270,086 ROI: \$3,240.00



By: Gelato World Tour via Business Wire News Releases

April 14, 2014 at 12:52 PM EDT

Gelato World Tour Competition Selects Austin, Texas

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Gelato World Tour Competition Selects Austin, Texas (1 of 2)

Publication: Crescent News Date: April 14, 2014

Impressions: 33,642 ROI: \$166.00 food, Sigep-Rimini Fiera. Main partners and leading manufacturers of showcases and ingredients are IFI and MEC3. The Gelato World Tour is proud to collaborate with local partners at the Sustainable Food Center and the Italy-America Chamber of Commerce of Texas.

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Gelato World Tour Competition Selects Austin, Texas (2 of 2)

Publication: Crescent News Date: April 14, 2014

> Impressions: 33,642 ROI: \$166.00



By: Gelato World Tour via Business Wire News Releases

April 14, 2014 at 12:52 PM EDT

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Gelato World Tour Competition Selects Austin, Texas (1 of 2)

Publication: Daily Jeffersonian Date: April 14, 2014

Impressions: 15,476 ROI: \$356.00 food, Sigep-Rimini Fiera. Main partners and leading manufacturers of showcases and ingredients are IFI and MEC3. The Gelato World Tour is proud to collaborate with local partners at the Sustainable Food Center and the Italy-America Chamber of Commerce of Texas.

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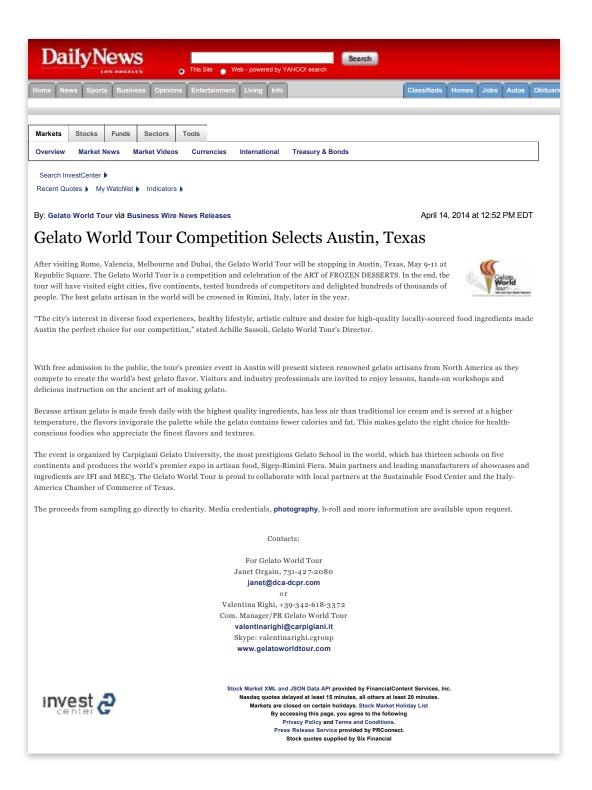
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Gelato World Tour Competition Selects Austin, Texas (2 of 2)

Publication: Daily Jeffersonian Date: April 14, 2014

> Impressions: 15,476 ROI: \$356.00



Gelato World Tour Competition Selects Austin, Texas (1 of 1)

Publication: Daily News Los Angeles Date: April 14, 2014

> Impressions: 389,849 ROI: \$696.00



By: Gelato World Tour via Business Wire News Releases

April 14, 2014 at 12:52 PM EDT

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Gelato World Tour Competition Selects Austin, Texas (1 of 2)

Publication: Daily Record Date: April 14, 2014

Impressions: 78,418 ROI: \$135.00 food, Sigep-Rimini Fiera. Main partners and leading manufacturers of showcases and ingredients are IFI and MEC3. The Gelato World Tour is proud to collaborate with local partners at the Sustainable Food Center and the Italy-America Chamber of Commerce of Texas.

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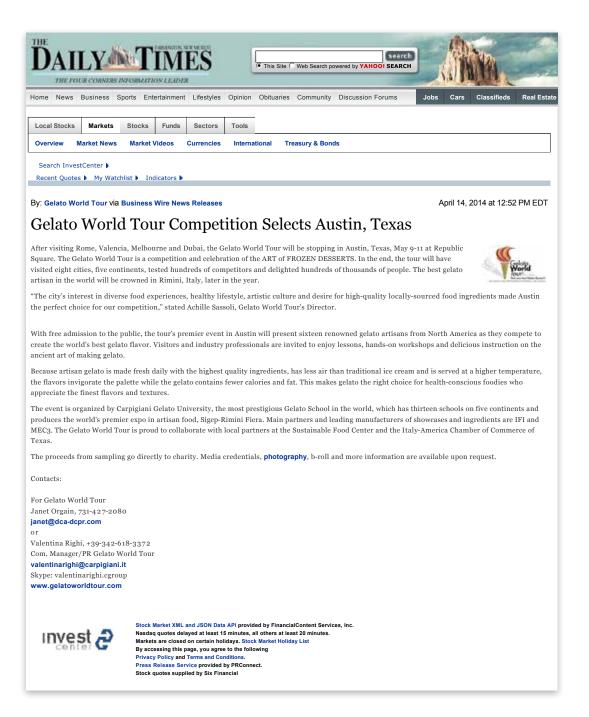
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Gelato World Tour Competition Selects Austin, Texas (2 of 2)

Publication: Daily Record Date: April 14, 2014

Impressions: 78,418 ROI: \$135.00



Gelato World Tour Competition Selects Austin, Texas (1 of 1)

Publication: Daily Times Date: April 14, 2014

Impressions: 34,728 ROI: \$208.00 **Dallas (TX) Morning News**

04/14/2014

"Gelato World Tour Competition Selects Austin, Texas"

Audience: 1,924,882

Source Website: www.dallasnews.com

April 14, 2014 12:52 PM Eastern Daylight Time

Gelato World Tour Competition Selects Austin, Texas

Sixteen Gelato Artisans Vie for The North American Title, May 9-11,

2014

AUSTIN, Texas--(BUSINESS WIRE)--After visiting Rome, Valencia, Melbourne and Dubai, the Gelato World

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Because artisan gelato is made fresh daily with the highest quality

Gelato World Tour Competition Selects Austin, Texas (1 of 2)

Publication: Dallas Morning News Date: April 14, 2014

> Impressions: 1,924,882 ROI: \$9,945.00

> > Link Unavailable

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For Gelato World Tour

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Audience provided by Nielsen/NetRatings

Gelato World Tour Competition Selects Austin, Texas (2 of 2)

Publication: Dallas Morning News Date: April 14, 2014

> Impressions: 1,924,882 ROI: \$9,945.00

DealBreaker.com (NY,NY) 04/14/2014 "Gelato World Tour Competition Selects Austin, Texas" Audience: 28,115

Source Website: dealbreaker.com

April 14, 2014 at 12:52 PM EDT

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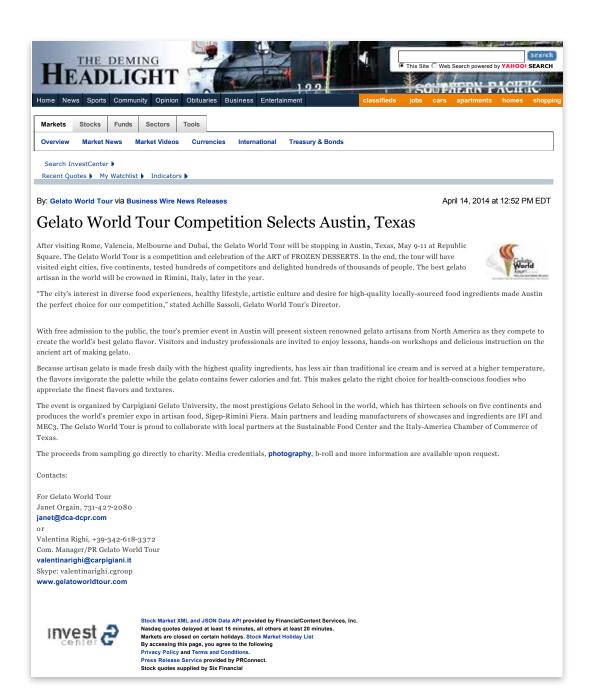
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Audience provided by Nielsen/NetRatings

Gelato World Tour Competition Selects Austin, Texas (1 of 1)

Publication: DealBreaker.com Date: April 14, 2014

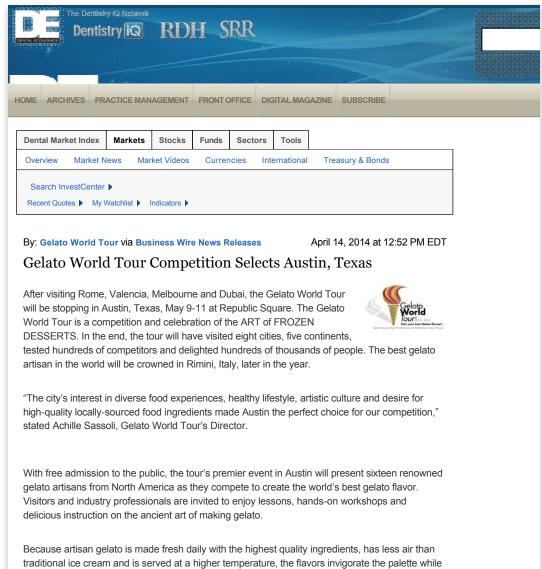
> Impressions: 28,115 ROI: \$356.00



Gelato World Tour Competition Selects Austin, Texas (1 of 1)

Publication: Deming Headlight Date: April 14, 2014

Impressions: 10,470 ROI: \$107.00



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Gelato World Tour Competition Selects Austin, Texas (1 of 2)

Publication: Dental Economics Date: April 14, 2014

> Impressions: 5,083 ROI: \$356.00

Contacts:

For Gelato World Tour Janet Orgain, 731-427-2080 janet@dca-dcpr.com

OI

Valentina Righi, +39-342-618-3372 Com. Manager/PR Gelato World Tour valentinarighi@carpigiani.it

Skype: valentinarighi.cgroup www.gelatoworldtour.com



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Gelato World Tour Competition Selects Austin, Texas (2 of 2)

Publication: Dental Economics Date: April 14, 2014

> Impressions: 5,083 ROI: \$356.00

denverpost.com Denver Post 100 Markets Stocks Funds Sectors Tools Overview Market News Market Videos Currencies International Treasury & Bonds Search InvestCenter Recent Quotes My Watchlist Indicators Local Stocks By: Gelato World Tour via Business Wire News Releases April 14, 2014 at 12:52 PM EDT Gelato World Tour Competition Selects Austin, Texas After visiting Rome, Valencia, Melbourne and Dubai, the Gelato World Tour will be stopping in Austin, Texas, May 9-11 at Republic Square. The Gelato World Tour is a competition and celebration of the ART of FROZEN DESSERTS. In the end, the tour will have visited eight cities, five continents, tested hundreds of competitors and delighted hundreds of thousands of people. The best gelato artisan in the world will be crowned in Rimini, Italy, later in the year. "The city's interest in diverse food experiences, healthy lifestyle, artistic culture and desire for high-quality locally-sourced food ingredients made Austin the perfect choice for our competition," stated Achille Sassoli, Gelato World Tour's Director. With free admission to the public, the tour's premier event in Austin will present sixteen renowned gelato artisans from North America as they compete to create the world's best gelato flavor. Visitors and industry professionals are invited to enjoy lessons, hands-on workshops and delicious instruction on Because artisan gelato is made fresh daily with the highest quality ingredients, has less air than traditional ice cream and is served at a higher temperature, the flavors invigorate the palette while the gelato contains fewer calories and fat. This makes gelato the right choice for health-conscious foodies who appreciate the finest flavors and textures. The event is organized by Carpigiani Gelato University, the most prestigious Gelato School in the world, which has thirteen schools on five continents and produces the world's premier expo in artisan food, Sigep-Rimini Fiera. Main partners and leading manufacturers of showcases and ingredients are IFI and MEC3. The Gelato World Tour is proud to collaborate with local partners at the Sustainable Food Center and the Italy-America Chamber of Commerce of The proceeds from sampling go directly to charity. Media credentials, photography, b-roll and more information are available upon request. Contacts: For Gelato World Tour Janet Orgain, 731-427-2080 janet@dca-dcpr.com Valentina Righi, +39-342-618-3372 Com. Manager/PR Gelato World Tour valentinarighi@carpigiani.it Skype: valentinarighi.cgroup www.gelatoworldtour.com



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Gelato World Tour Competition Selects Austin, Texas (1 of 1)

Publication: Denver Post Date: April 14, 2014

Impressions: 1,866,620 ROI: \$1,440.00

Deseret News (Salt Lake,UT) 04/14/2014

"Gelato World Tour Competition Selects Austin, Texas"

Audience: 1,084,847

Source Website: deseretnews.com/home

April 14, 2014 at 12:52 PM EDT

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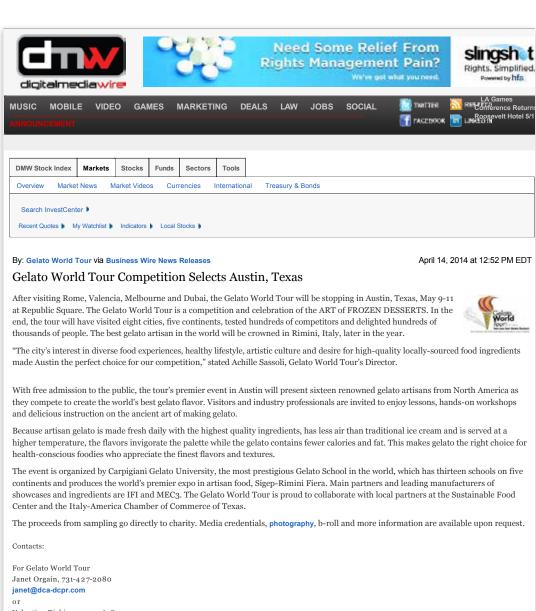
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Audience provided by Nielsen/NetRatings

Gelato World Tour Competition Selects Austin, Texas (1 of 1)

Publication: Deseret News Date: April 14, 2014

Impressions: 1,084,847 ROI: \$356.00

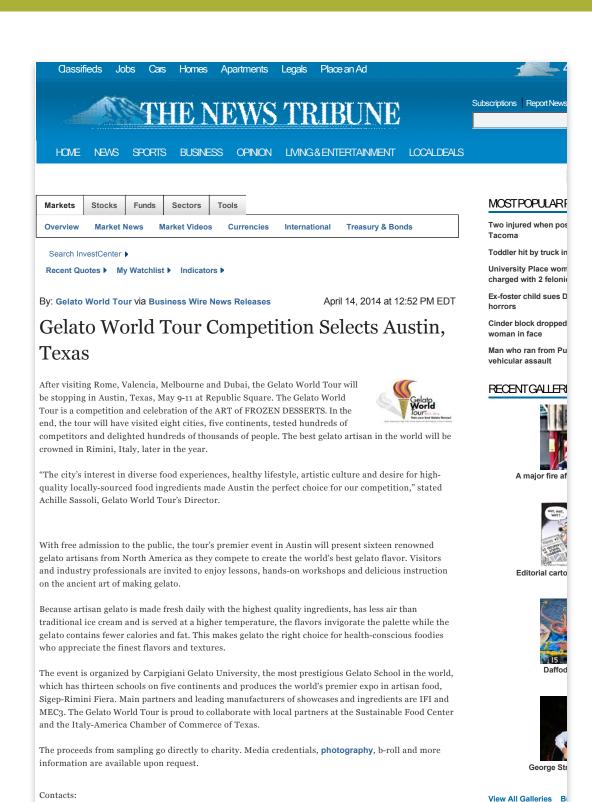


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Gelato World Tour Competition Selects Austin, Texas (1 of 1)

Publication: Digital Media Wire Date: April 14, 2014

Impressions: 3,198 ROI: \$356.00



Gelato World Tour Competition Selects Austin, Texas (1 of 2)

Publication: Duluth News-Tribune Date: April 14, 2014

> Impressions: 193,680 ROI: \$746.00

For Gelato World Tour Janet Orgain, 731-427-2080 janet@dca-dcpr.com

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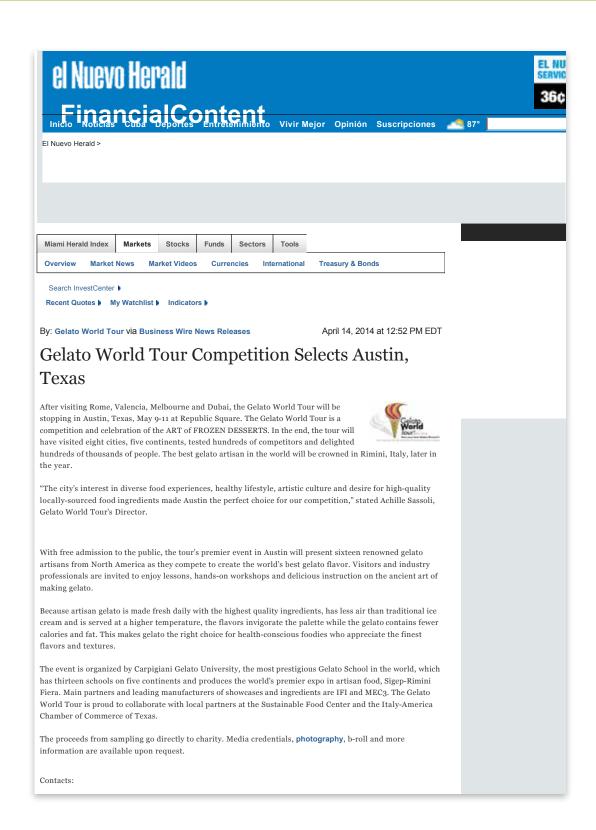
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Gelato World Tour Competition Selects Austin, Texas (2 of 2)

Publication: Duluth News-Tribune Date: April 14, 2014

> Impressions: 193,680 ROI: \$746.00



Gelato World Tour Competition Selects Austin, Texas (1 of 2)

Publication: El Nuevo Herald Date: April 14, 2014

> Impressions: 130,615 ROI: \$1,044.00

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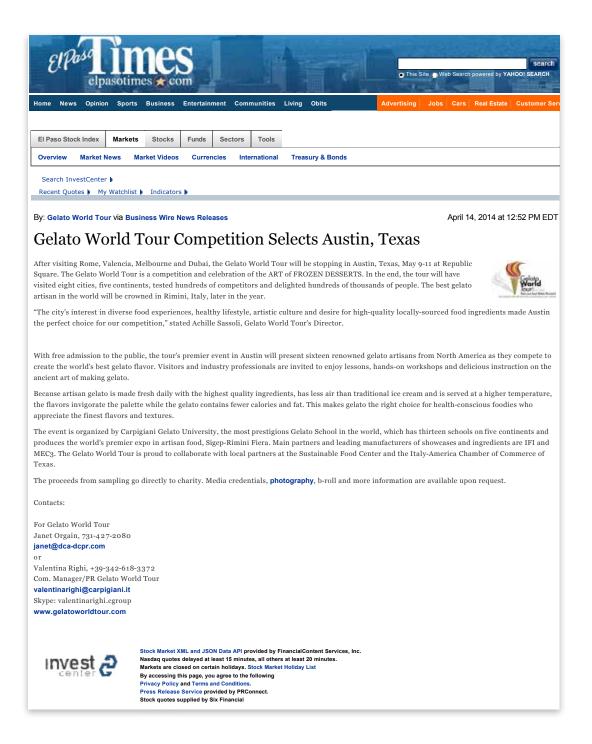
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Gelato World Tour Competition Selects Austin, Texas (2 of 2)

Publication: El Nuevo Herald Date: April 14, 2014

> Impressions: 130,615 ROI: \$1,044.00



Gelato World Tour Competition Selects Austin, Texas (1 of 1)

Publication: El Paso Times Date: April 14, 2014

Impressions: 215,575 ROI: \$1,219.00 By: Gelato World Tour via Business Wire News

Releases

April 14, 2014 at 12:52 PM EDT

Gelato World Tour Competition Selects Austin, Texas

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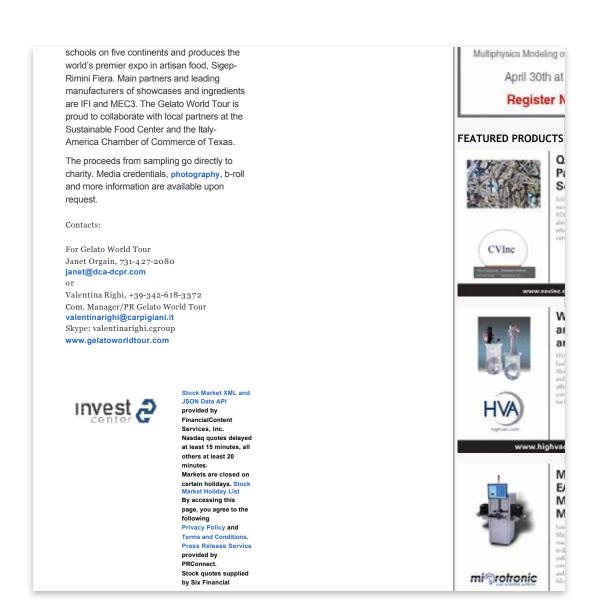
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Gelato World Tour Competition Selects Austin, Texas (1 of 2)

Publication: Electro IQ Date: April 14, 2014

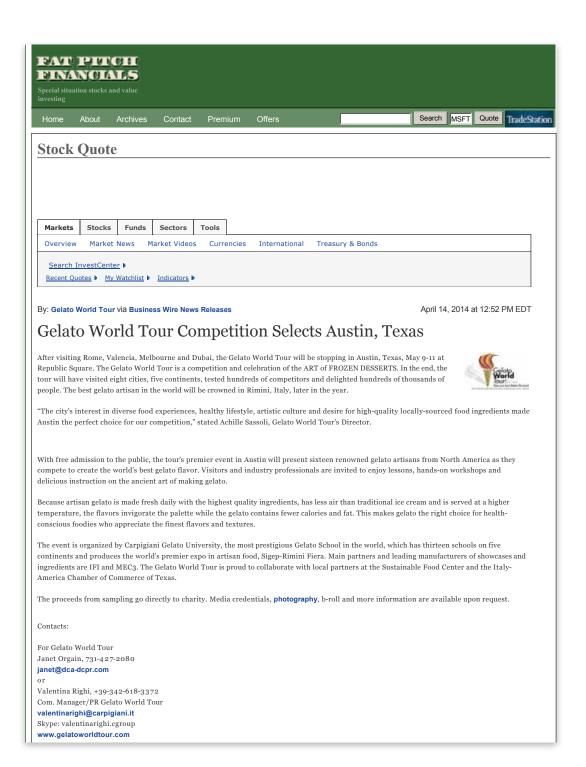
Impressions: 80,582 ROI: \$356.00



Gelato World Tour Competition Selects Austin, Texas (2 of 2)

Publication: Electro IQ Date: April 14, 2014

Impressions: 80,582 ROI: \$356.00



Gelato World Tour Competition Selects Austin, Texas (1 of 1)

Publication: Fat Pitch Financials Date: April 14, 2014

> Impressions: 2,335 ROI: \$356.00



By: Gelato World Tour via Business Wire News Releases

April 14, 2014 at 12:52 PM EDT

Gelato World Tour Competition Selects Austin, Texas

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or

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Gelato World Tour Competition Selects Austin, Texas (1 of 2)

Publication: Fayetteville Observer Date: April 14, 2014

Impressions: 116,950 ROI: \$586.00 valentinarighi@carpigiani.it Skype: valentinarighi.cgroup www.gelatoworldtour.com

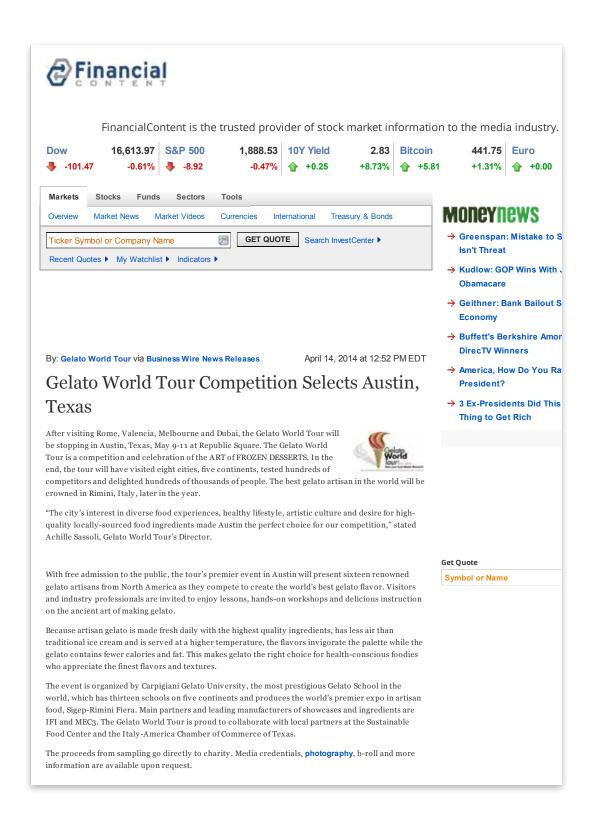


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Gelato World Tour Competition Selects Austin, Texas (2 of 2)

Publication: Fayetteville Observer Date: April 14, 2014

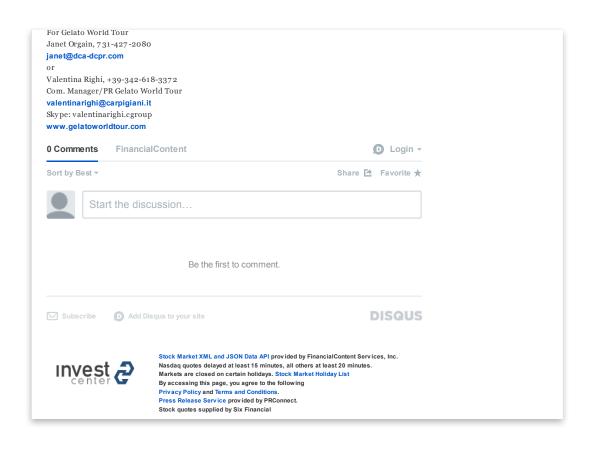
> Impressions: 116,950 ROI: \$586.00



Gelato World Tour Competition Selects Austin, Texas (1 of 2)

Publication: Financial Content Date: April 14, 2014

Impressions: 1115 ROI: N/A



Gelato World Tour Competition Selects Austin, Texas (2 of 2)

Publication: Financial Content Date: April 14, 2014

> Impressions: 1115 ROI: N/A

14.04.2014 | 18:53 (4 Leser)

Schrift ändern:

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Business Wire Mehr Nachrichten von Business Wire

(http://www.finanznachrichten.de/nachrichten-medien/business-wire.htm)

Gelato World Tour Competition Selects Austin, Texas (http://www.finanznachrichten.de/nachrichten-2014-04/29986520-gelato-world-tour-competition-selects-austintexas-004.htm)

Sixteen Gelato Artisans Vie for The North American Title, May 9-11, 2014

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Meistgelesene News (24 h) (/nachrichten/top-news.htm)

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| 173 | (HSBC senkt Ziel für Deutsche Ban |
| 166 | (SocGen belässt K+S auf 'Buy' - Ziel |
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Gelato World Tour Competition Selects Austin, Texas (1 of 2)

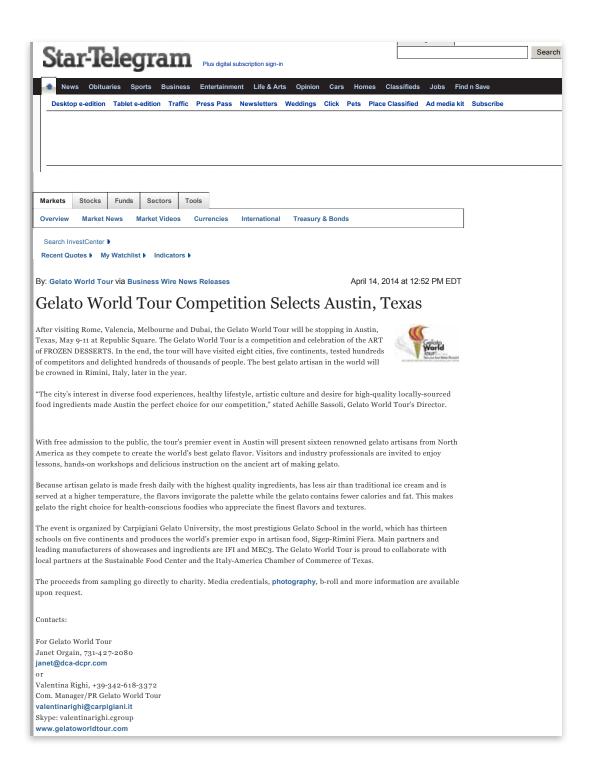
Publication: Finanz Nachrichten Date: April 14, 2014

> Impressions: 21,788 ROI: \$3,990.00



Publication: Finanz Nachrichten Date: April 14, 2014

> Impressions: 21,788 ROI: \$3,990.00



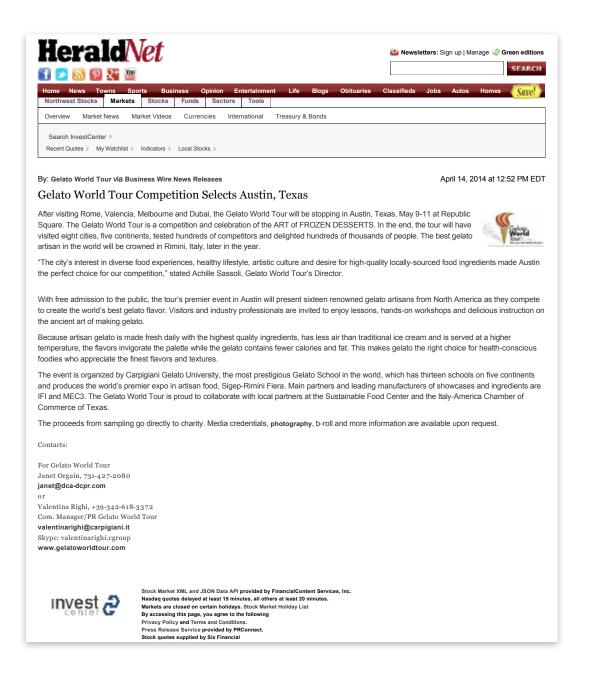
Publication: Fort Worth Star-Telegram Date: April 14, 2014

Impressions: 720,816 ROI: \$3,643.00



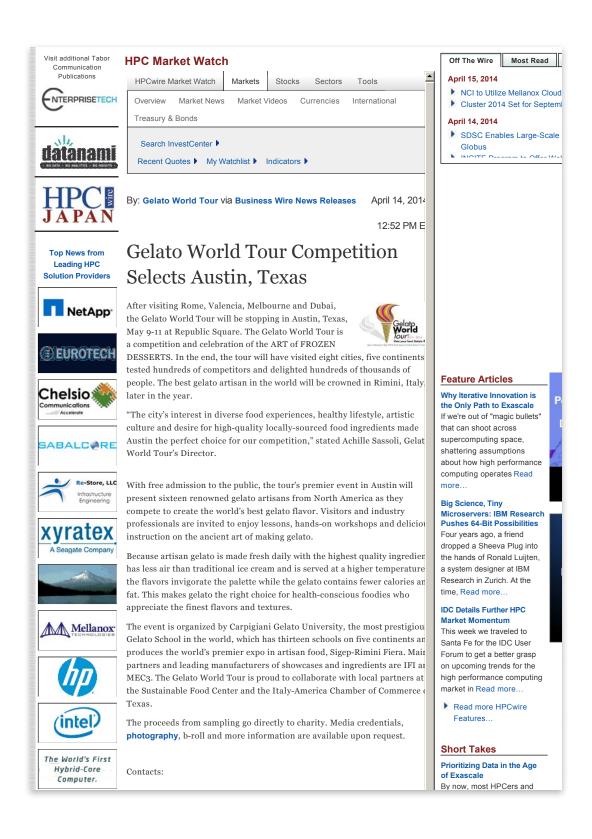
Publication: Great American Insurance Company Date: April 14, 2014

> Impressions: 8,500 ROI: \$356.00



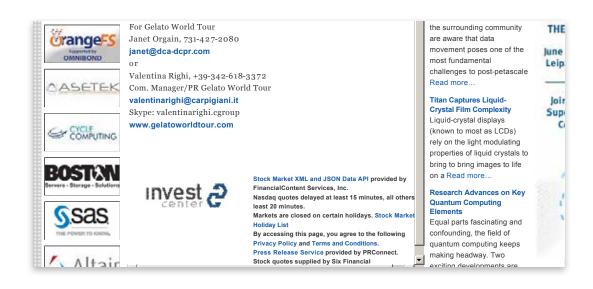
Publication:HeraldNet Date: April 14, 2014

Impressions: 238,933 ROI: \$574.00



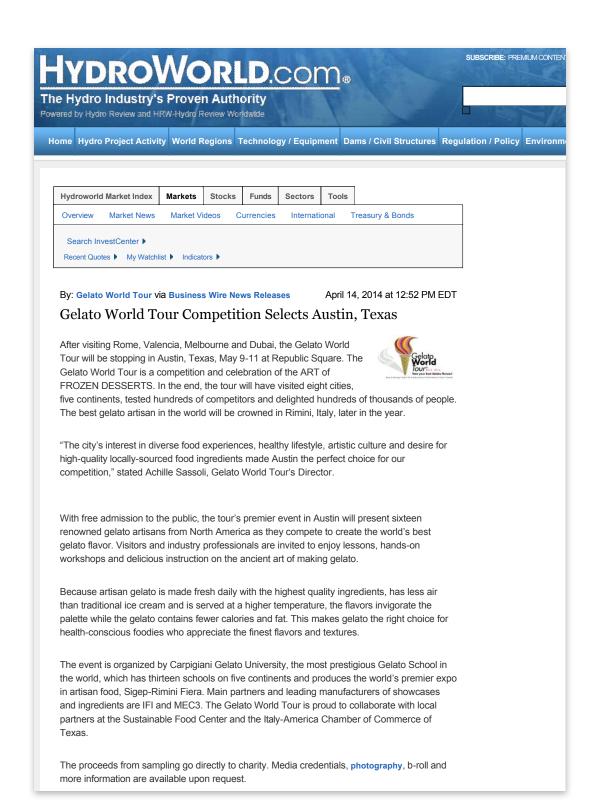
Publication: HPC Wire Date: April 14, 2014

Impressions: 10,000 ROI: \$356.00



Publication: HPC Wire Date: April 14, 2014

Impressions: 10,000 ROI: \$356.00



Publication: Hydro World Date: April 14, 2014

Impressions: 452 ROI: \$356.00 Contacts:

For Gelato World Tour Janet Orgain, 731-427-2080 janet@dca-dcpr.com

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Gelato World Tour Competition Selects Austin, Texas (2 of 2)

Publication: Hydro World Date: April 14, 2014

> Impressions: 452 ROI: \$356.00

IC Places (Winter Park,FL) 04/14/2014

"Gelato World Tour Competition Selects Austin, Texas"

Audience: 1.000

Source Website: www.icplaces.com

April 14, 2014 at 12:52 PM EDT

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Audience provided by Nielsen/NetRatings

Gelato World Tour Competition Selects Austin, Texas (1 of 1)

Publication: IC Places Date: April 14, 2014

Impressions: 1,000 ROI: \$356.00



By: Gelato World Tour via Business Wire News Releases

April 14, 2014 at 12:52 PM EDT

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Gelato World Tour Competition Selects Austin, Texas (1 of 2)

Publication: Idaho State Journal Date: April 14, 2014

Impressions: 25,000 ROI: \$218.00

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Gelato World Tour Competition Selects Austin, Texas (2 of 2)

Publication: Idaho State Journal Date: April 14, 2014

> Impressions: 25,000 ROI: \$218.00



Publication: Idaho Statesman Date: April 14, 2014

> Impressions: 105,227 ROI: \$827.00

For Gelato World Tour Janet Orgain, 731-427-2080 janet@dca-dcpr.com

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Gelato World Tour Competition Selects Austin, Texas (2 of 2)

Publication: Idaho Statesman Date: April 14, 2014

> Impressions: 105,227 ROI: \$827.00



Publication: Illinois Daily Herald Date: April 14, 2014

> Impressions: 445,240 ROI: \$1,170.00

InfoStor (Nashua, NH)
04/14/2014
"Gelato World Tour Competition Selects Austin, Texas"
Audience: 9,650
Source Website: www.infostor.com/index.html

April 14, 2014 at 12:52 PM EDT

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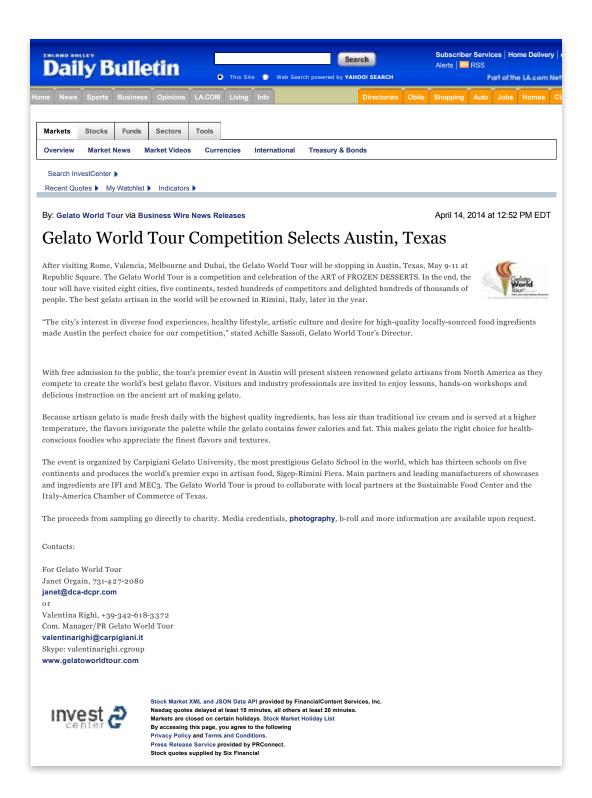
The proceeds from sampling go directly to charity. Media credentials, photography, b-roll and more information are available upon request.

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Gelato World Tour Competition Selects Austin, Texas (1 of 1)

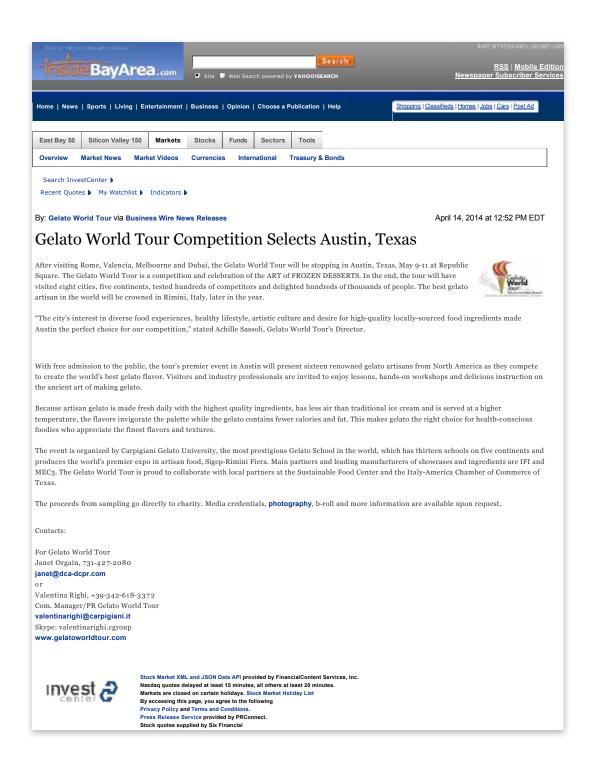
Publication: InfoStor Date: April 14, 2014

Impressions: 9,650 ROI: \$2,908.00



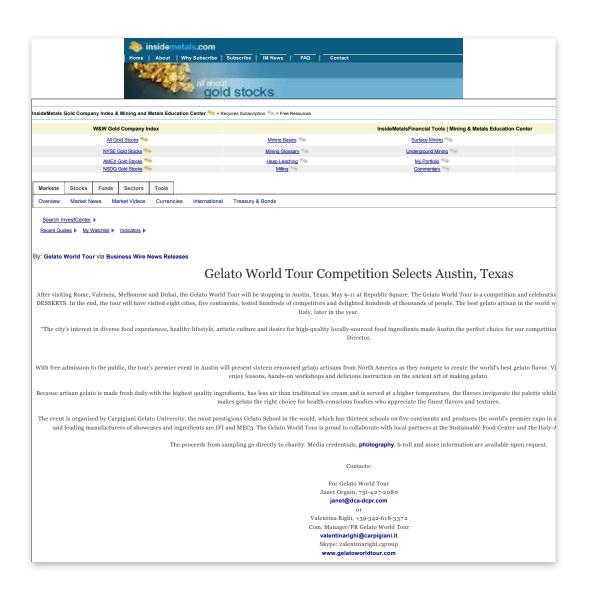
Publication: Inland Valley Daily Bulletin Date: April 14, 2014

> Impressions: 198,873 ROI: \$277.00



Publication: Inside Bay Area Date: April 14, 2014

> Impressions: 166,823 ROI: \$356.00

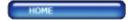


Publication: Inside Metals Date: April 14, 2014

Impressions: 8,500 ROI: \$356.00

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By: Gelato World Tour via Business Wire News Releases

April 14, 2014 at 12:52 PM EDT

Gelato World Tour Competition Selects Austin, Texas

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Contacts:

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www.gelatoworldtour.com

Gelato World Tour Competition Selects Austin, Texas (1 of 1)

Publication: IntelligentValue Date: April 14, 2014

Impressions: 1,000 ROI: \$356.00



By: Gelato World Tour via Business Wire News Releases

April 14, 2014 at 12:52 PM EDT

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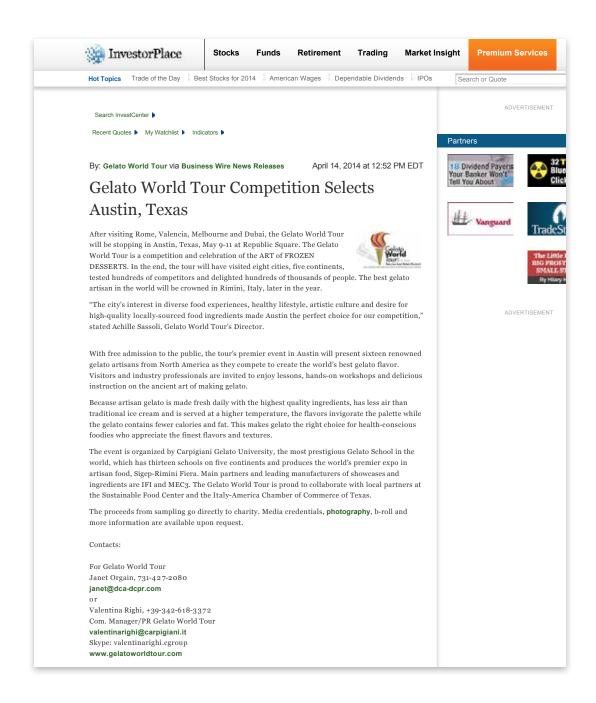


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Gelato World Tour Competition Selects Austin, Texas (1 of 1)

Publication: International Business Times
Date: April 14, 2014

Impressions: 3,219,439 ROI: \$356.00



Publication: InvestorPlace Date: April 14, 2014

Impressions: 469,279 ROI: \$356.00

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By: GELATO WORLD TOUR via BUSINESS WIRE NEWS RELEASES

April 14, 2014 at 12:52 PM EDT

Gelato World Tour Competition Selects Austin, Texas

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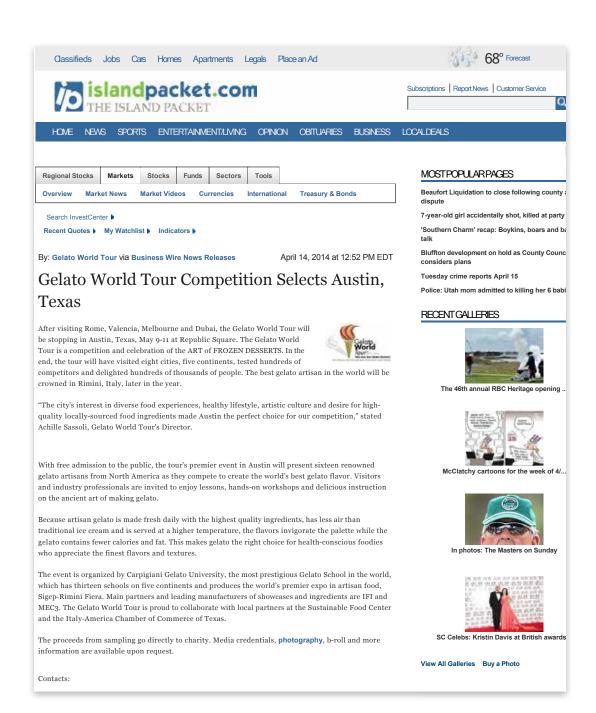


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Gelato World Tour Competition Selects Austin, Texas (1 of 1)

Publication: InvestTalk Date: April 14, 2014

Impressions: 8,500 ROI: \$356.00



Publication: Island Packet Date: April 14, 2014

Impressions: 84,872 ROI: \$364.00 For Gelato World Tour Janet Orgain, 731-427-2080 janet@dca-dcpr.com

or

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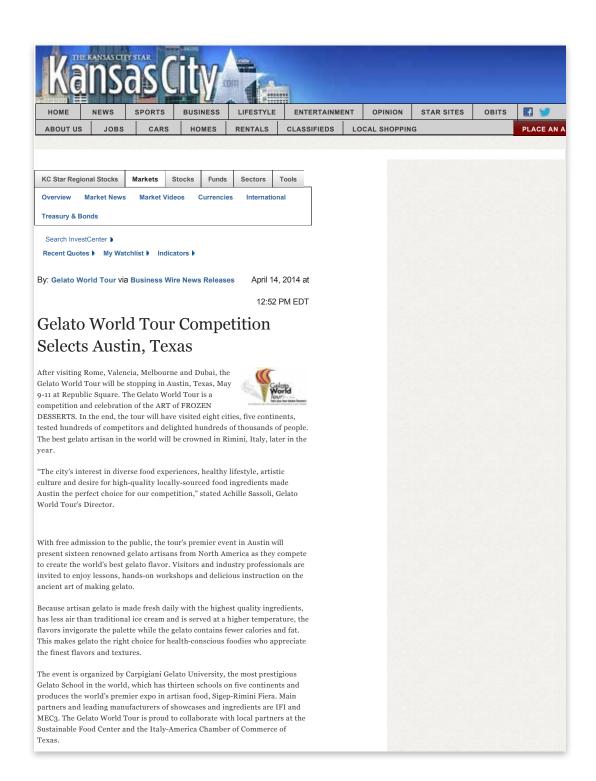
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Gelato World Tour Competition Selects Austin, Texas (2 of 2)

Publication: Island Packet Date: April 14, 2014

Impressions: 84,872 ROI: \$364.00



Publication: Kansas City Star Date: April 14, 2014

Impressions: 1,039,993 ROI: \$4,852.00



Publication: Kansas City Star Date: April 14, 2014

Impressions: 1,039,993 ROI: \$4,852.00

KARN NewsRadio 102.9 FM/920 AM (Little Rock, AR) 04/14/2014

"Gelato World Tour Competition Selects Austin, Texas"

Audience: 6,357

Source Website: www.karnnewsradio.com

April 14, 2014 at 12:52 PM EDT

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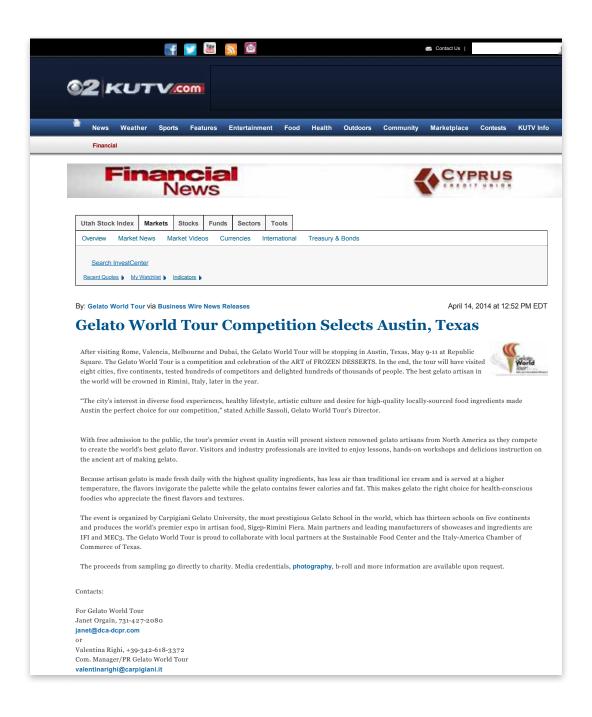
The proceeds from sampling go directly to charity. Media credentials, photography, b-roll and more information are available upon request.

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Gelato World Tour Competition Selects Austin, Texas (1 of 1)

Publication: KARN NewsRadio Date: April 14, 2014

> Impressions: 6,357 ROI: \$356.00



Publication: KUTV-TV Date: April 14, 2014

Impressions: 66,000 ROI: \$356.00 Skype: valentinarighi.cgroup www.gelatoworldtour.com

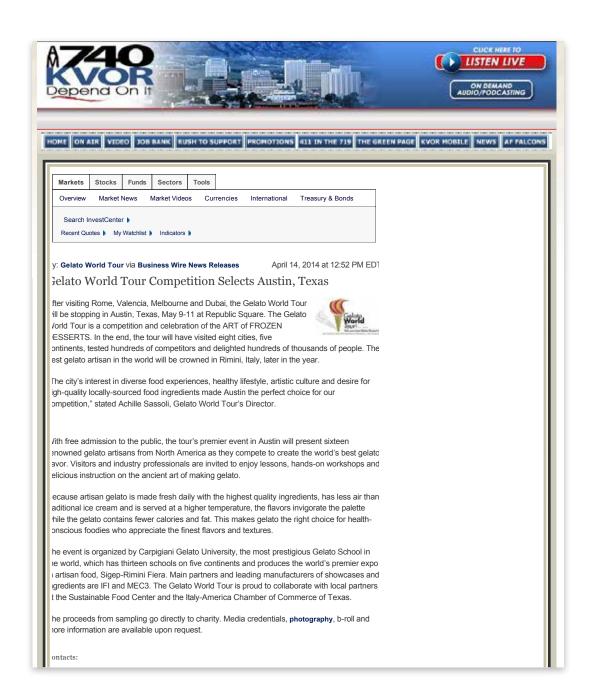


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Gelato World Tour Competition Selects Austin, Texas (2 of 2)

Publication: KUTV-TV Date: April 14, 2014

Impressions: 66,000 ROI: \$356.00



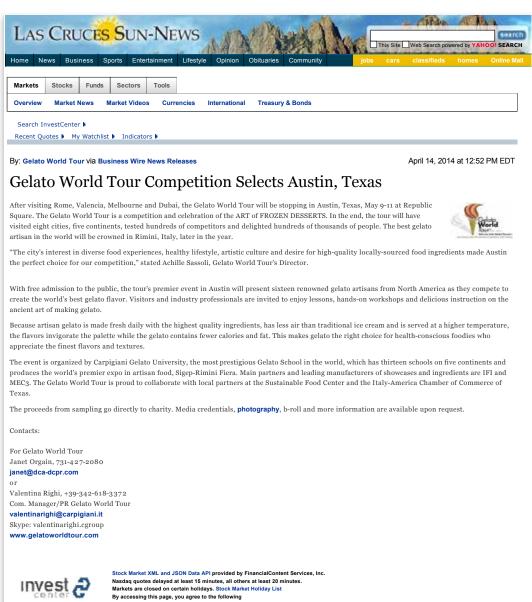
Publication: KVOR AM-740 Date: April 14, 2014

Impressions: 74,500 ROI: \$356.00



Publication: KVOR AM-740 Date: April 14, 2014

> Impressions: 74,500 ROI: \$356.00



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Gelato World Tour Competition Selects Austin, Texas (1 of 1)

Publication: Las Cruces Sun-News Date: April 14, 2014

> Impressions: 84,446 ROI: \$311.00



Publication: Lexington Herald-Leader Date: April 14, 2014

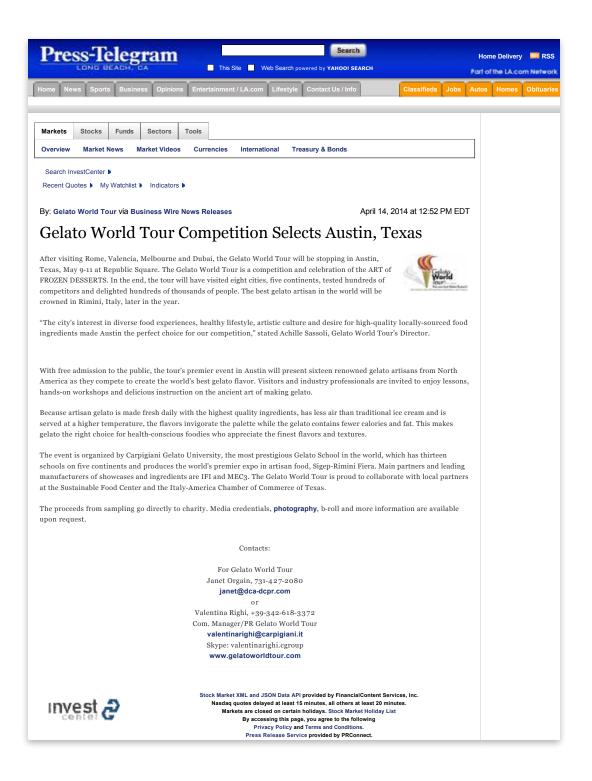
Impressions: 340,340 ROI: \$1,363.00 For Gelato World Tour
Janet Orgain, 731-427-2080
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Gelato World Tour Competition Selects Austin, Texas (2 of 2)

Publication: Lexington Herald-Leader Date: April 14, 2014

Impressions: 340,340 ROI: \$1,363.00



Publication: Long Beach Press-Telegram
Date: April 14, 2014

Impressions: 165,133 ROI: \$680.00



Publication: Macon Telegraph Date: April 14, 2014

> Impressions: 164,346 ROI: \$720.00

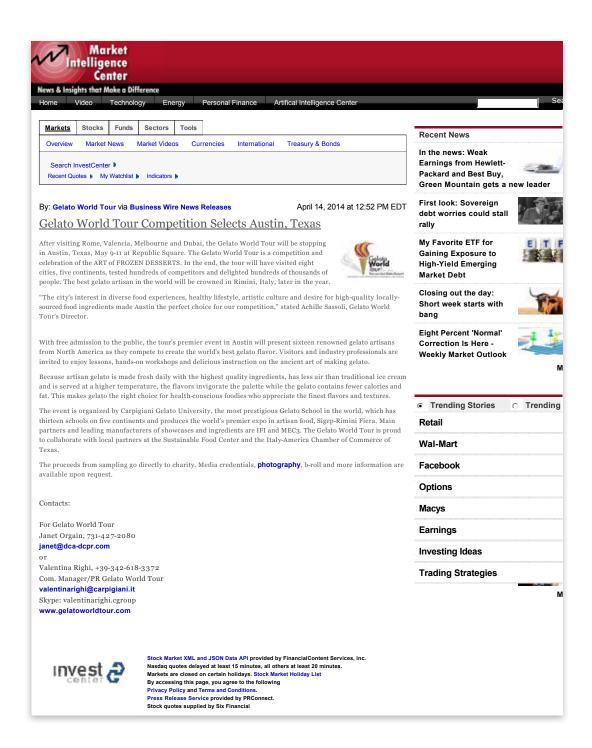
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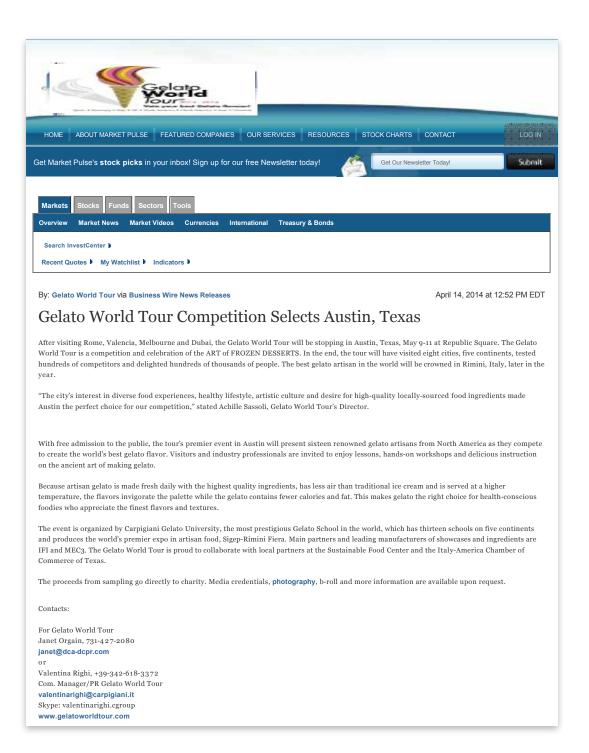
Publication: Macon Telegraph Date: April 14, 2014

> Impressions: 164,346 ROI: \$720.00



Publication: Market Intelligence Center Date: April 14, 2014

Impressions: 39,152 ROI: \$356.00



Publication: Market Pulse Date: April 14, 2014

Impressions: 4,000 ROI: \$356.00 MarketWatch (NY) 04/14/2014

"Gelato World Tour Competition Selects Austin, Texas"

Audience: 4,344,816

Source Website: www.marketwatch.com

press release

April 14, 2014, 12:53 p.m. EDT

Gelato World Tour Competition Selects Austin, Texas

Sixteen Gelato Artisans Vie for The North American Title, May 9-11, 2014

AUSTIN, Texas, Apr 14, 2014 (BUSINESS WIRE) -- After visiting Rome, Valencia, Melbourne and Dubai, the *Gelato World Tour* will be stopping in Austin, Texas, May 9-11 at Republic Square. The *Gelato World Tour* is a competition and celebration of the ART of FROZEN DESSERTS. In the end, the tour will have visited eight cities, five continents, tested hundreds of competitors and delighted hundreds of thousands of people. The best gelato artisan in the world will be crowned in Rimini, Italy, later in the year.

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SOURCE: Gelato World Tour

For Gelato World Tour

Janet Orgain, 731-427-2080

janet@dca-dcpr.com

or

Gelato World Tour Competition Selects Austin, Texas (1 of 2)

Publication: Market Watch Date: April 14, 2014

Impressions: 4,344,816 ROI: \$435.00

Link Unavailable

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Skype: valentinarighi.cgroup

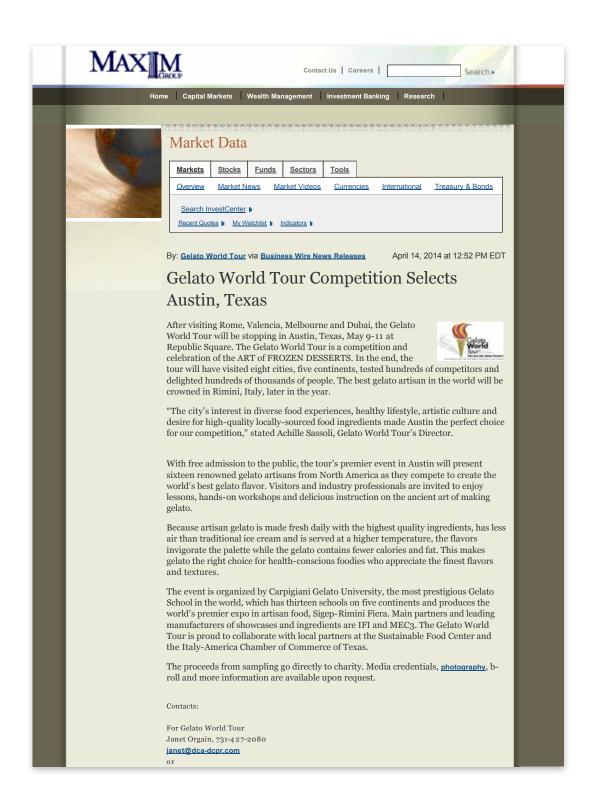
www.gelatoworldtour.com

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Gelato World Tour Competition Selects Austin, Texas (2 of 2)

Publication: Market Watch Date: April 14, 2014

Impressions: 4,344,816 ROI: \$435.00



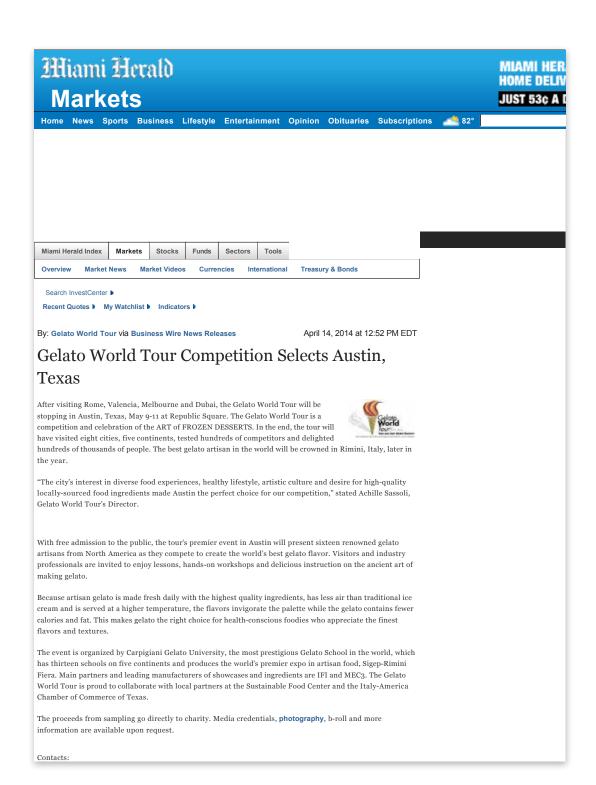
Publication: Maxim Group Date: April 14, 2014

Impressions: 5,378 ROI: \$356.00



Publication: Maxim Group Date: April 14, 2014

> Impressions: 5,378 ROI: \$356.00



Publication: Miami Herald Date: April 14, 2014

Impressions: 2,006,505 ROI: \$4,122.00 For Gelato World Tour
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Gelato World Tour Competition Selects Austin, Texas (2 of 2)

Publication: Miami Herald Date: April 14, 2014

Impressions: 2,006,505 ROI: \$4,122.00



Publication: Minneapolis Star Tribune Date: April 14, 2014

> Impressions: 1,656,780 ROI: \$2,727.00

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By: Gelato World Tour via Business Wire News Releases

April 14, 2014 at 12:52 PM EDT

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Gelato World Tour Competition Selects Austin, Texas (1 of 2)

Publication: Minnesota Public Radio Date: April 14, 2014

> Impressions: 298,664 ROI: \$356.00

valentinarighi@carpigiani.it Skype: valentinarighi.cgroup www.gelatoworldtour.com

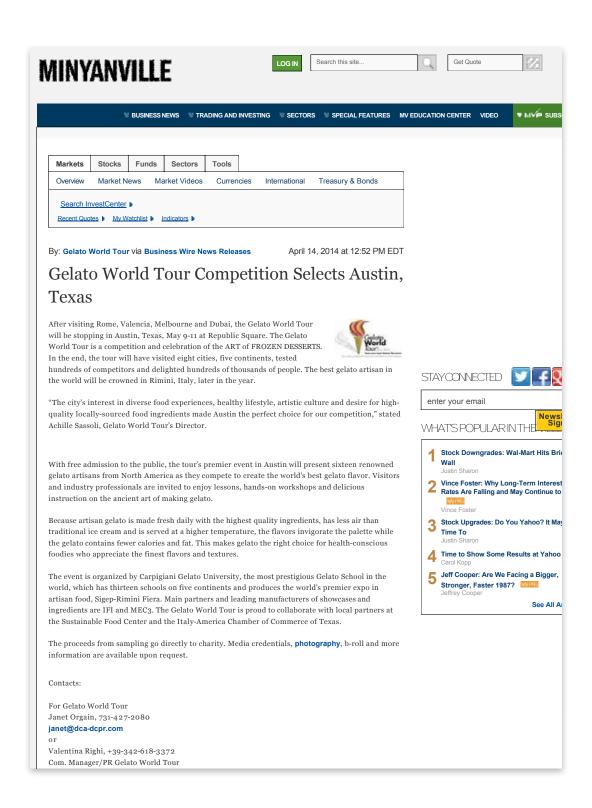


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Gelato World Tour Competition Selects Austin, Texas (2 of 2)

Publication: Minnesota Public Radio Date: April 14, 2014

> Impressions: 298,664 ROI: \$356.00



Publication: Minyanville Date: April 14, 2014

Impressions: 417,428 ROI: \$356.00 valentinarighi@carpigiani.it Skype: valentinarighi.cgroup www.gelatoworldtour.com



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Gelato World Tour Competition Selects Austin, Texas (2 of 2)

Publication: Minyanville Date: April 14, 2014

Impressions: 417,428 ROI: \$356.00

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April 14, 2014 at 12:52 PM EDT

Gelato World Tour Competition Selects Austin, Texas

After visiting Rome, Valencia, Melbourne and Dubai, the Gelato World Tour will be stopping in Austin, Texas, May 9-11 at Republic Square. The Gelato World Tour is a competition and celebration of the ART of FROZEN DESSERTS. In the end, the tour will have visited eight cities, five continents, tested hundreds of competitors and ${\it delighted \ hundreds \ of \ thousands \ of \ people. \ The \ best \ gelato \ artisan \ in \ the \ world \ will \ be \ crowned \ in \ Rimini, \ Italy, \ later \ in \ the \ year.}$



"The city's interest in diverse food experiences, healthy lifestyle, artistic culture and desire for high-quality locally-sourced food ingredients made Austin the perfect choice for our competition," stated Achille Sassoli, Gelato World Tour's Director.

With free admission to the public, the tour's premier event in Austin will present sixteen renowned gelato artisans from North America as they compete to create the world's best gelato flavor Visitors and industry professionals are invited to enjoy lessons, hands-on workshops and delicious instruction on the ancient art of making gelato. Because artisan gelato is made fresh daily with the highest quality ingredients, has less air than traditional ice cream and is served at a higher temperature, the flavors invigorate the palette

while the gelato contains fewer calories and fat. This makes gelato the right choice for health-conscious foodies who appreciate the finest flavors and textures

The event is organized by Carpigiani Gelato University, the most prestigious Gelato School in the world, which has thirteen schools on five continents and produces the world's premier expo in artisan food, Sigep-Rimini Fiera. Main partners and leading manufacturers of showcases and ingredients are IFI and MEC3. The Gelato World Tour is proud to collaborate with local partners at the Sustainable Food Center and the Italy-America Chamber of Commerce of Texas.

The proceeds from sampling go directly to charity. Media credentials, photography, b-roll and more information are available upon request

For Gelato World Tour Janet Orgain, 731-427-2080 janet@dca-dcpr.com

Valentina Righi, +39-342-618-3372 Com. Manager/PR Gelato World Tour valentinarighi@carpigiani.it Skype: valentinarighi.cgroup

Gelato World Tour Competition Selects Austin, Texas (1 of 2)

Publication: MoneyShow.com Date: April 14, 2014

> Impressions: 24,167 ROI: \$356.00

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Gelato World Tour Competition Selects Austin, Texas (2 of 2)

Publication: MoneyShow.com Date: April 14, 2014

Impressions: 24,167 ROI: \$356.00

MyCentralOregon.com (Bend, OR) 04/14/2014 "Gelato World Tour Competition Selects Austin, Texas" Source Website: www.mycentraloregon.com

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Gelato World Tour Competition Selects Austin, Texas (1 of 1)

Publication: My Central Oregon Date: April 14, 2014

> Impressions: 8,500 ROI: \$356.00

Financial News Motherlode Stocks Markets Stocks Funds Sectors Tools Overview Market News Market Videos Currencies International Treasury & Bonds Recent Quotes | My Watchlist | Indicators | By: Gelato World Tour via Business Wire News Releases April 14, 2014 at 12:52 PM EDT Gelato World Tour Competition Selects Austin, Texas After visiting Rome, Valencia, Melbourne and Dubai, the Gelato World Tour will be stopping in Austin, Texas, May 9-11 at Republic Square. The Gelato World Tour is a competition and celebration of the ART of FROZEN DESSERTS. In the end, the tour will have visited eight cities, five continents, tested hundreds of competitors and delighted hundreds of thousands of people. The best gelato artisan in the world will be crowned in Rimini, Italy, later in the year. "The city's interest in diverse food experiences, healthy lifestyle, artistic culture and desire for high-quality locally-sourced food ingredients made Austin the perfect choice for our competition," stated Achille Sassoli, Gelato World Tour's Director. With free admission to the public, the tour's premier event in Austin will present sixteen renowned gelato artisans from North America as they compete to create the world's best gelato flavor. Visitors and industry professionals are invited to enjoy lessons, hands-on workshops and delicious instruction on the ancient art of making gelato Because artisan gelato is made fresh daily with the highest quality ingredients, has less air than traditional ice cream and is served at a higher temperature, the flavors invigorate the palette while the gelato contains fewer calories and fat. This makes gelato the right choice for health-conscious foodies who appreciate the finest flavors and textures The event is organized by Carpigiani Gelato University, the most prestigious Gelato School in the world, which has thirteen schools on five continents and produces the world's premier expo in artisan food, Sigep-Rimini Fiera. Main partners and leading manufacturers of showcases and ingredients are IFI and MEC3. The Gelato World Tour is proud to collaborate with local partners at the Sustainable Food Center and the Italy-America Chamber of Commerce of Texas. The proceeds from sampling go directly to charity. Media credentials, photography, b-roll and more information are available upon request.

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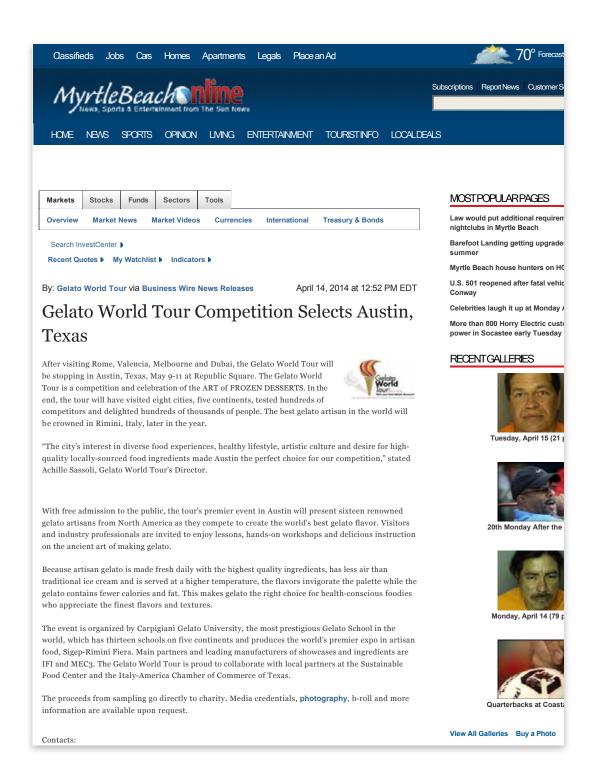
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Gelato World Tour Competition Selects Austin, Texas (1 of 1)

Publication: My Mother Lode Date: April 14, 2014

> Impressions: 39,665 ROI: \$356.00



Gelato World Tour Competition Selects Austin, Texas (1 of 2)

Publication: Myrtle Beach Sun News Date: April 14, 2014

> Impressions: 6,390 ROI: \$483.00

For Gelato World Tour Janet Orgain, 731-427-2080 janet@dca-dcpr.com

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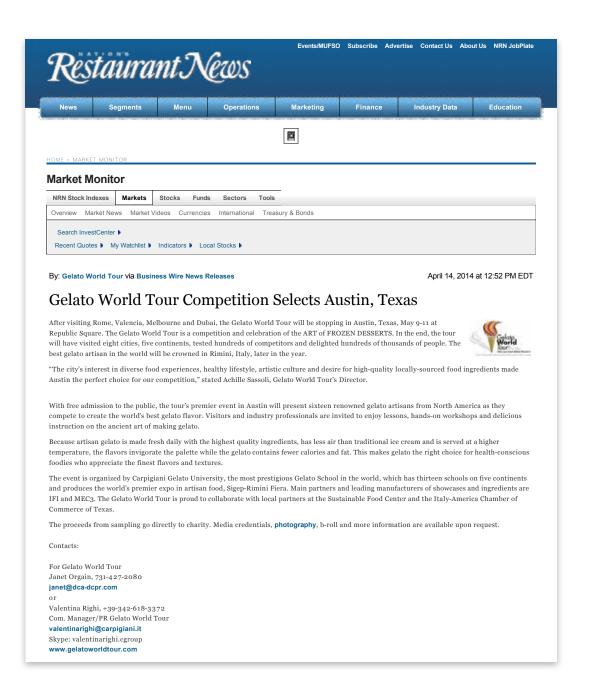
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Gelato World Tour Competition Selects Austin, Texas (2 of 2)

Publication: Myrtle Beach Sun News Date: April 14, 2014

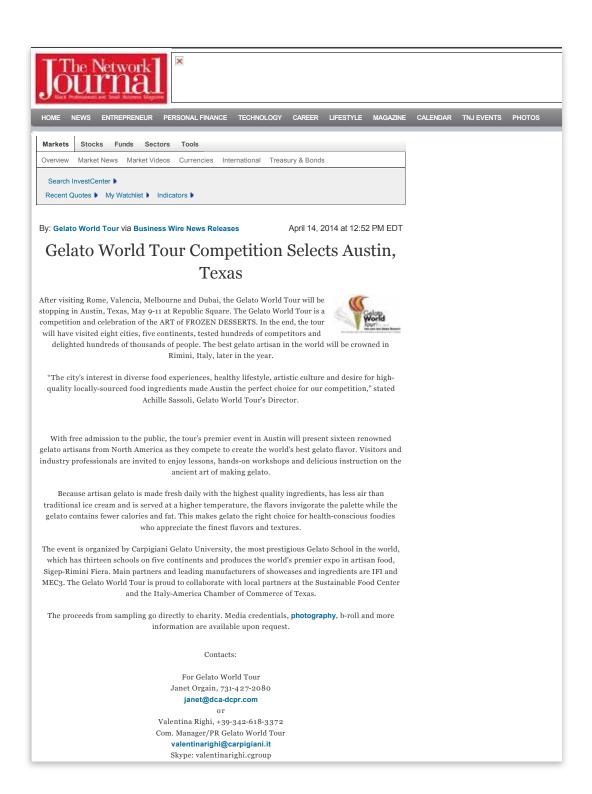
> Impressions: 6,390 ROI: \$483.00



Gelato World Tour Competition Selects Austin, Texas (1 of 1)

Publication: Nation's Restaurant News Date: April 14, 2014

> Impressions: 109,574 ROI: \$3,537.00



Gelato World Tour Competition Selects Austin, Texas (1 of 2)

Publication: Network Journal Date: April 14, 2014

> Impressions: 45,398 ROI: \$9,926.00

www.gelatoworldtour.com



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Gelato World Tour Competition Selects Austin, Texas (2 of 2)

Publication: Network Journal Date: April 14, 2014

> Impressions: 45,398 ROI: \$9,926.00

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By: Gelato World Tour via Business Wire News Releases April 14, 2014 at 12:52 PM

ENERGY EDT

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NATIONAL

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COMMERCIAL REAL ESTATE
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Contacts:

Gelato World Tour Competition Selects Austin, Texas (1 of 2)

Publication: NewsOK.com Date: April 14, 2014

Impressions: 1,056,390 ROI: \$42,255.60

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Gelato World Tour Competition Selects Austin, Texas (2 of 2)

Publication: NewsOK.com Date: April 14, 2014

Impressions: 1,056,390 ROI: \$42,255.60

Oak Ridger (Oak Ridge, TN) 04/14/2014 "Gelato World Tour Competition Selects Austin, Texas" Audience: 54,901

Source Website: www.oakridger.com

April 14, 2014 at 12:52 PM EDT

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Gelato World Tour Competition Selects Austin, Texas (1 of 1)

Publication: Oak Ridger Date: April 14, 2014

Impressions: 54,901 ROI: \$148.00



By: Gelato World Tour via Business Wire News Releases

April 14, 2014 at 12:52 PM EDT

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Contacts:

For Gelato World Tour Janet Orgain, 731-427-2080

Gelato World Tour Competition Selects Austin, Texas (1 of 2)

Publication: Oil & Gas Journal Date: April 14, 2014

> Impressions: 38,847 ROI: \$2,165.00

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Gelato World Tour Competition Selects Austin, Texas (2 of 2)

Publication: Oil & Gas Journal Date: April 14, 2014

> Impressions: 38,847 ROI: \$2,165.00



Gelato World Tour Competition Selects Austin, Texas (1 of 2)

Publication: Olympian Date: April 14, 2014

Impressions: 102,667 ROI: \$582.00 For Gelato World Tour
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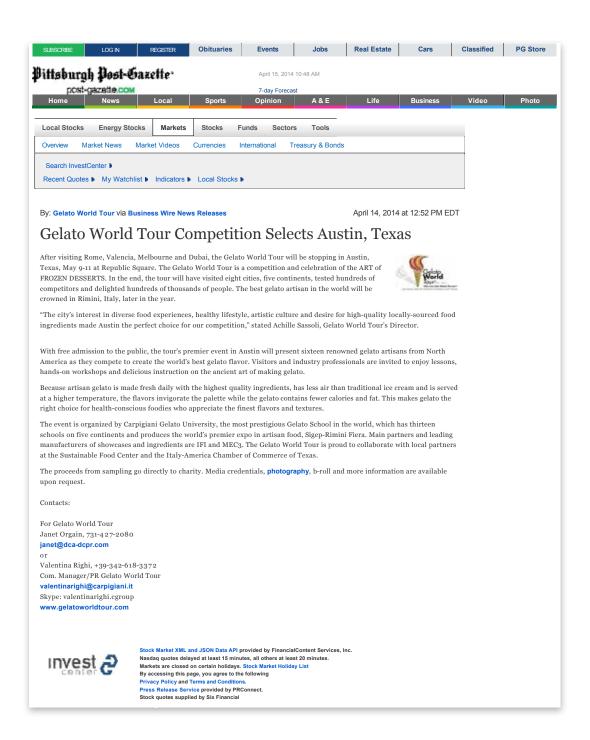
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Gelato World Tour Competition Selects Austin, Texas (2 of 2)

Publication: Olympian Date: April 14, 2014

Impressions: 102,667 ROI: \$582.00



Gelato World Tour Competition Selects Austin, Texas (1 of 1)

Publication: Pittsburgh Post-Gazette Date: April 14, 2014

Impressions: 1,082,250 ROI: \$2,605.00



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Gelato World Tour competition selects Austin, TX

Sixteen Gelato Artisans Vie for The North American Title, May 9-11, 2014

BY PRESS RELEASE

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Gelato World Tour Competition Selects Austin, TX (1 of 2)

Publication: PMQ Date: April 14, 2014

Impressions: 40,165 ROI: \$6,278.00 world, which has thirteen schools on five continents and produces the world's premier expo in artisan food, Sigep-Rimini Fiera. Main partners and leading manufacturers of showcases and ingredients are IFI and MEC3. The Gelato World Tour is proud to collaborate with local partners at the Sustainable Food Center and the Italy-America Chamber of Commerce of Texas.

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Gelato World Tour Competition Selects Austin, TX (2 of 2)

Publication: PMQ Date: April 14, 2014

Impressions: 40,165 ROI: \$6,278.00



Gelato World Tour Competition Selects Austin, Texas (1 of 2)

Publication: Raleigh News & Observer Date: April 14, 2014

Impressions: 1,081,629 ROI: \$1,783.00 For Gelato World Tour
Janet Orgain, 731-427-2080
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Gelato World Tour Competition Selects Austin, Texas (2 of 2)

Publication: Raleigh News & Observer Date: April 14, 2014

Impressions: 1,081,629 ROI: \$1,783.00



By: Gelato World Tour via Business Wire News Releases

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The event is organized by Carpigiani Gelato University, the most prestigious Gelato School in the

Gelato World Tour Competition Selects Austin, Texas (1 of 2)

Publication: Record-Courier Date: April 14, 2014

Impressions: 28,044 ROI: \$185.00 world, which has thirteen schools on five continents and produces the world's premier expo in artisan food, Sigep-Rimini Fiera. Main partners and leading manufacturers of showcases and ingredients are IFI and MEC3. The Gelato World Tour is proud to collaborate with local partners at the Sustainable Food Center and the Italy-America Chamber of Commerce of Texas.

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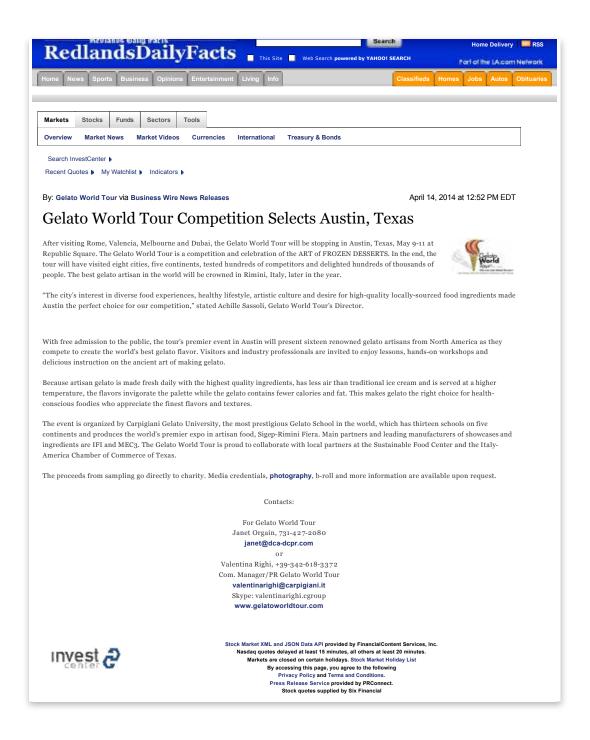
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Gelato World Tour Competition Selects Austin, Texas (2 of 2)

Publication: Record-Courier Date: April 14, 2014

Impressions: 28,044 ROI: \$185.00



Gelato World Tour Competition Selects Austin, Texas (1 of 1)

Publication: Redlands Daily Facts Date: April 14, 2014

> Impressions: 69,835 ROI: \$103.00



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By: Gelato World Tour via Business Wire News Releases

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Gelato World Tour Competition Selects Austin, Texas (1 of 1)

Publication: Renewable Energy World Date: April 14, 2014

> Impressions: 33,417 ROI: \$356.00



By: Gelato World Tour via Business Wire News Releases

April 14, 2014 at 12:52 PM EDT

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Contacts:

For Gelato World Tour
Janet Orgain, 731-427-2080

janet@dca-dcpr.com

or

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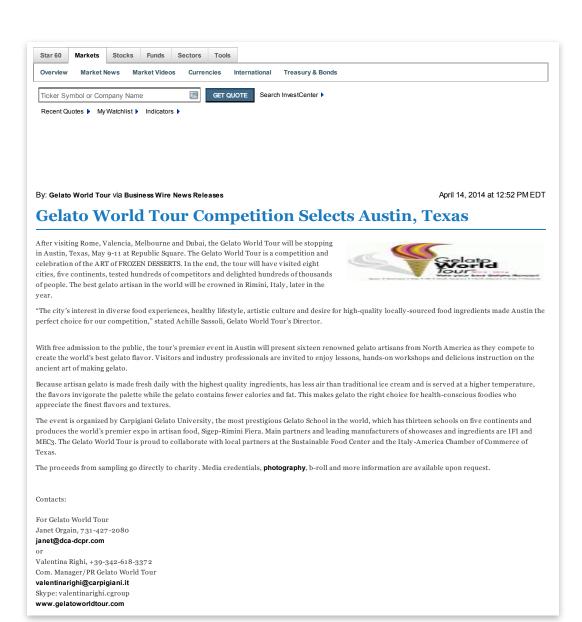


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Gelato World Tour Competition Selects Austin, Texas (1 of 1)

Publication: Riverside Press Enterprise Date: April 14, 2014

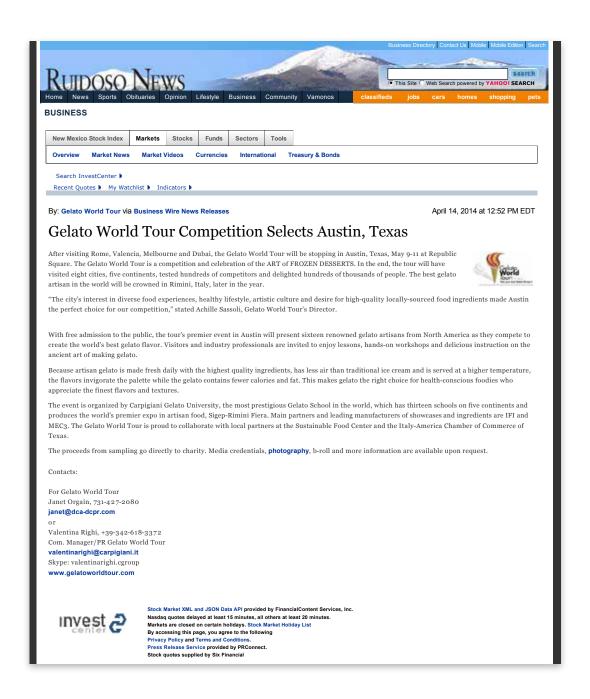
Impressions: 404,984 ROI: \$356.00



Gelato World Tour Competition Selects Austin, Texas (1 of 1)

Publication: Rockford Register Star Date: April 14, 2014

> Impressions: 306,686 ROI: \$1,086.00



Gelato World Tour Competition Selects Austin, Texas (1 of 1)

Publication: Ruidoso News Date: April 14, 2014

> Impressions: 18,608 ROI: \$84.00

Gelato World Tour Competition Selects Austin, Texas

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By: Gelato World Tour via Business Wire News Releases



April 14, 2014 at 12:52 PM EDT

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Contacts:

Gelato World Tour Competition Selects Austin, Texas (1 of 2)

Publication: Sacramento Bee Date: April 14, 2014

Impressions: 1,149,837 ROI: \$2,961.00 For Gelato World Tour Janet Orgain, 731-427-2080

janet@dca-dcpr.com

Valentina Righi, +39-342-618-3372 Com. Manager/PR Gelato World Tour

valentinarighi@carpigiani.it Skype: valentinarighi.cgroup www.gelatoworldtour.com



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Gelato World Tour Competition Selects Austin, Texas (2 of 2)

Publication: Sacramento Bee Date: April 14, 2014

Impressions: 1,149,837 ROI: \$2,961.00



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Gelato World Tour Competition Selects Austin, Texas (1 of 1)

Publication: Salt Lake Tribune Date: April 14, 2014

> Impressions: 707,649 ROI: \$520.00

San Antonio (TX) Express-News 04/14/2014

"Gelato World Tour Competition Selects Austin, Texas"

Audience: 702,588

Source Website: www.mysanantonio.com

April 14, 2014 12:52 PM Eastern Daylight Time

Gelato World Tour Competition Selects Austin, Texas

Sixteen Gelato Artisans Vie for The North American Title, May 9-11,

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Because artisan gelato is made fresh daily with the highest quality

Gelato World Tour Competition Selects Austin, Texas (1 of 2)

Publication: San Antonio Express News Date: April 14, 2014

> Impressions: 702,588 ROI: \$3,789.00

> > Link Unavailable

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Gelato World Tour Competition Selects Austin, Texas (2 of 2)

Publication: San Antonio Express News Date: April 14, 2014

> Impressions: 702,588 ROI: \$3,789.00

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By: Gelato World Tour via Business Wire News Releases

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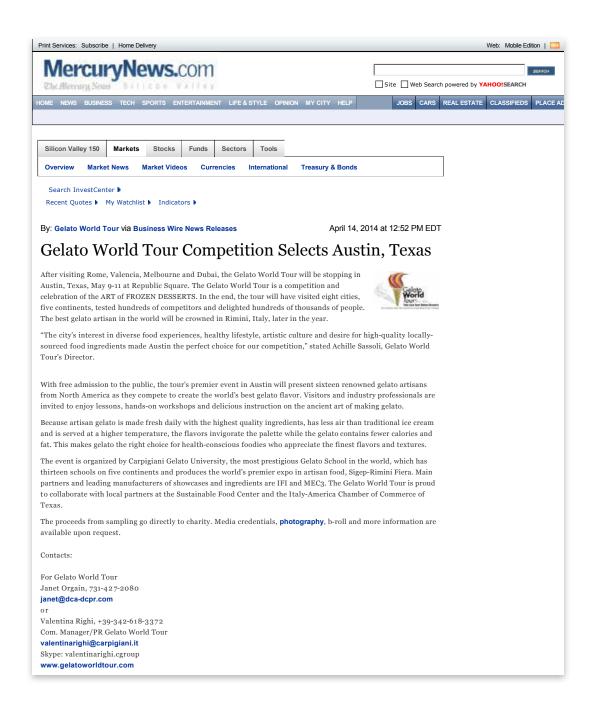


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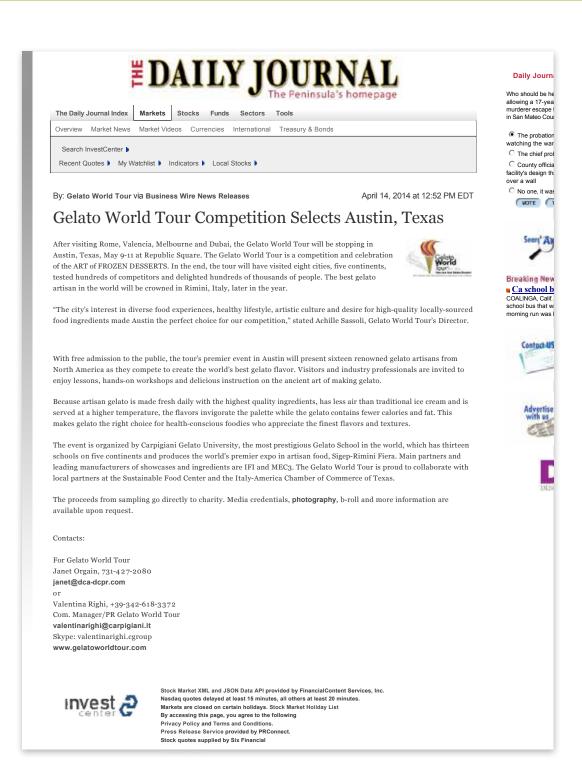
Publication: San Diego Union Tribune Date: April 14, 2014

> Impressions: 914,620 ROI: \$3,978.00



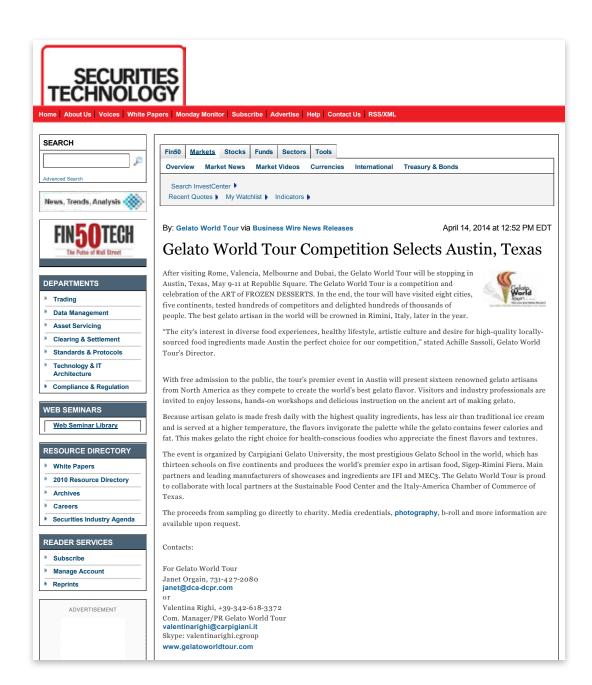
Publication: San Jose Mercury News Date: April 14, 2014

> Impressions: 1,987,816 ROI: \$4,365.00



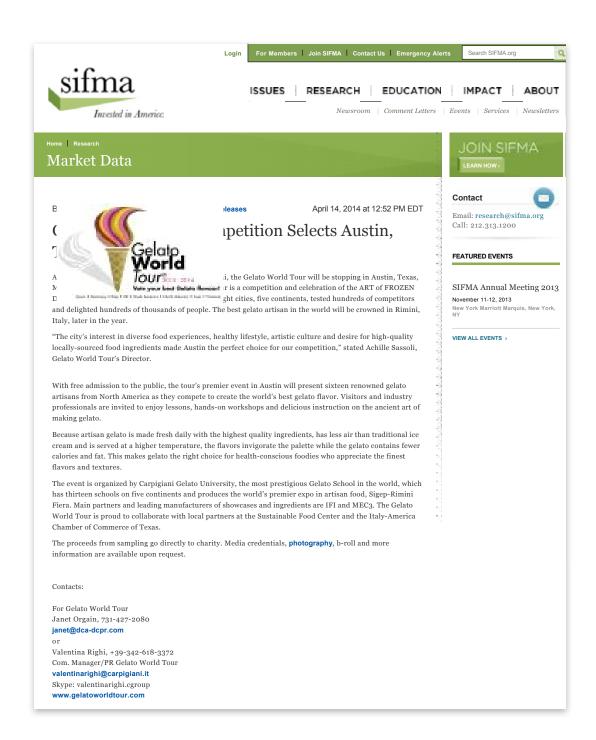
Publication: San Mateo Daily Journal Date: April 14, 2014

Impressions: 33,532 ROI: \$356.00



Publication: Securities Technology Monitor Date: April 14, 2014

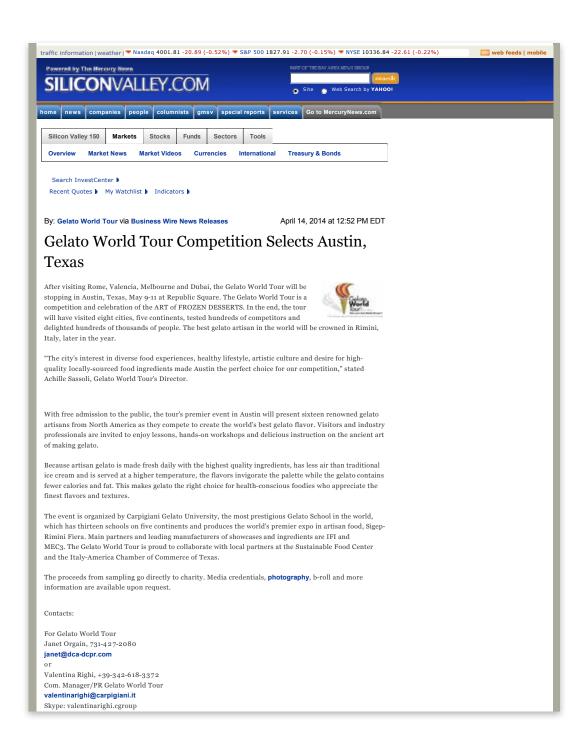
> Impressions: 2,000 ROI: \$356.00



Publication: SIFMA - Securities Industry and Financial Markets Association

Date: April 14, 2014

Impressions: 22,576 ROI: \$356.00



Publication: SiliconValley.com Date: April 14, 2014

> Impressions: 26,352 ROI: \$356.00

www.gelatoworldtour.com

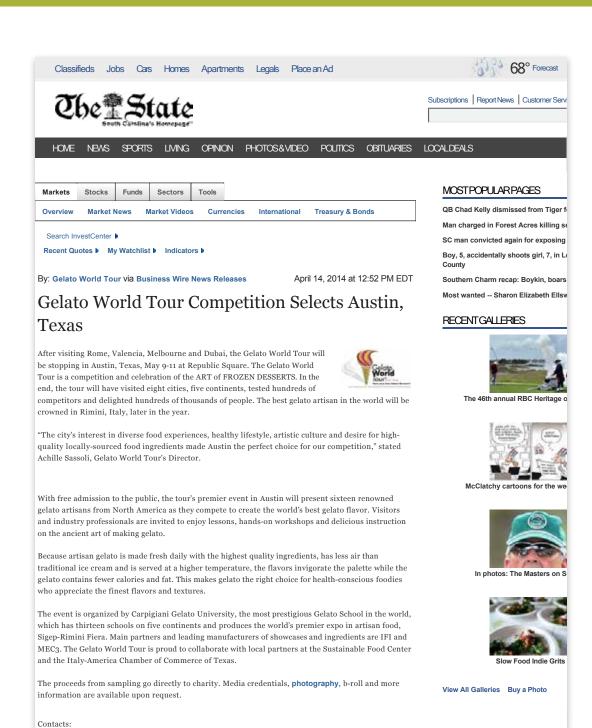
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Gelato World Tour Competition Selects Austin, Texas (2 of 2)

Publication: SiliconValley.com Date: April 14, 2014

> Impressions: 26,352 ROI: \$356.00



Publication: State Date: April 14, 2014

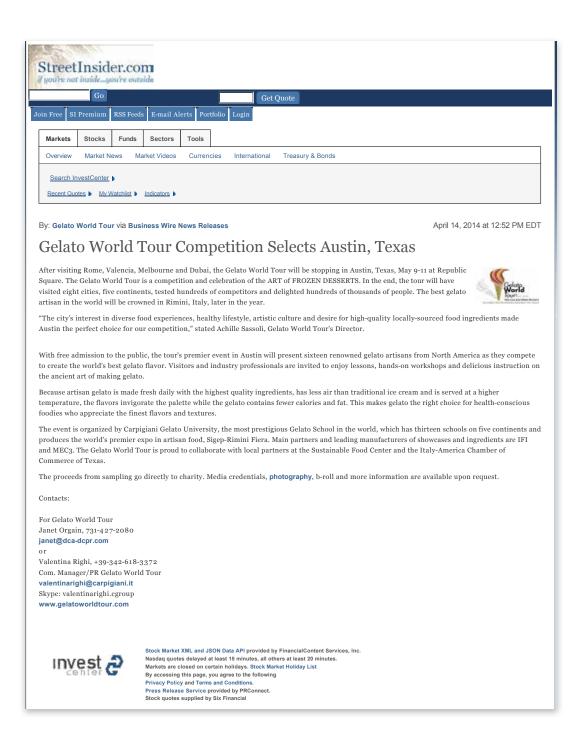
Impressions: 745,305 ROI: \$37,265.25 For Gelato World Tour
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Gelato World Tour Competition Selects Austin, Texas (2 of 2)

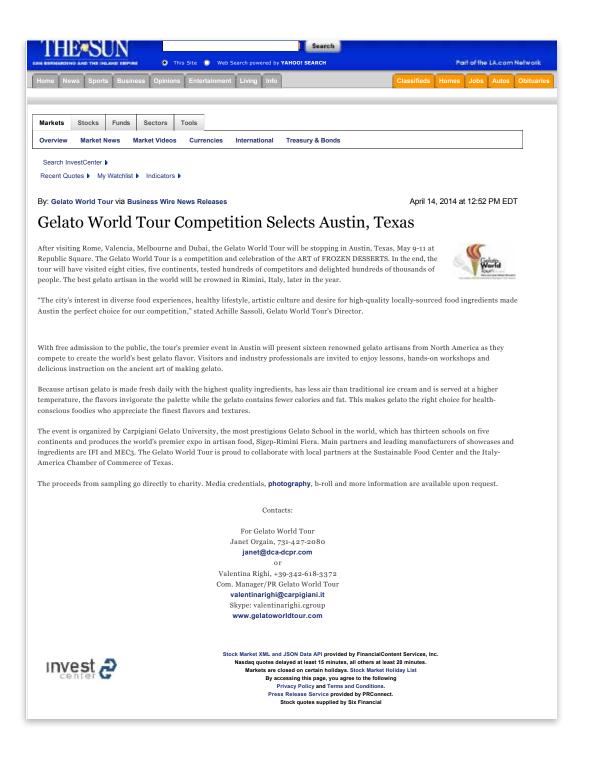
Publication: State Date: April 14, 2014

Impressions: 745,305 ROI: \$37,265.25



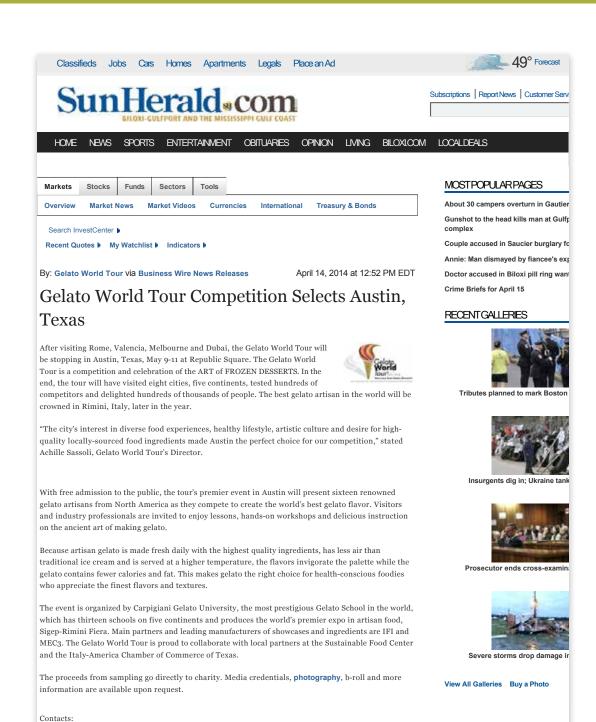
Publication: StreetInsider.com Date: April 14, 2014

> Impressions: 308,513 ROI: \$356.00



Publication: Sun Date: April 14, 2014

Impressions: 78,889 ROI: \$356.00



Publication: Sun Herald Date: April 14, 2014

Impressions: 150,386 ROI: \$497.00 For Gelato World Tour
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Gelato World Tour Competition Selects Austin, Texas (2 of 2)

Publication: Sun Herald Date: April 14, 2014

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4/14/2014, 11:52 AM (Source: Business Wire)

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Sixteen Gelato Artisans Vie for The North American Title, May 9-11, 2014



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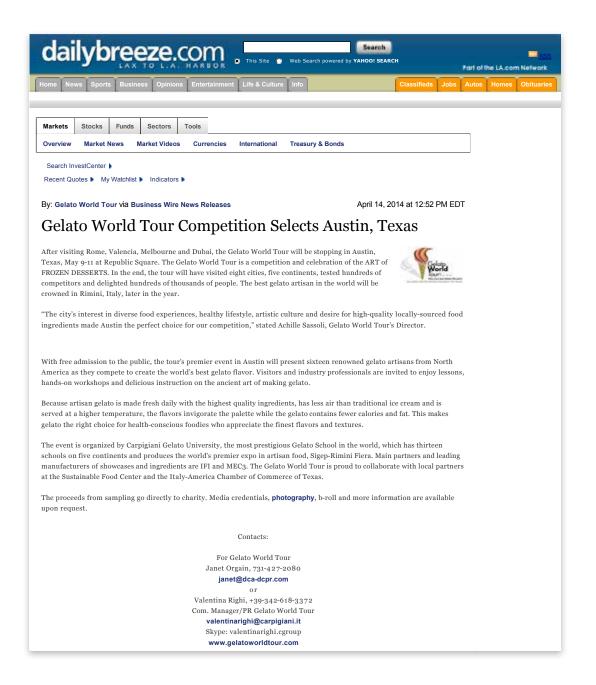
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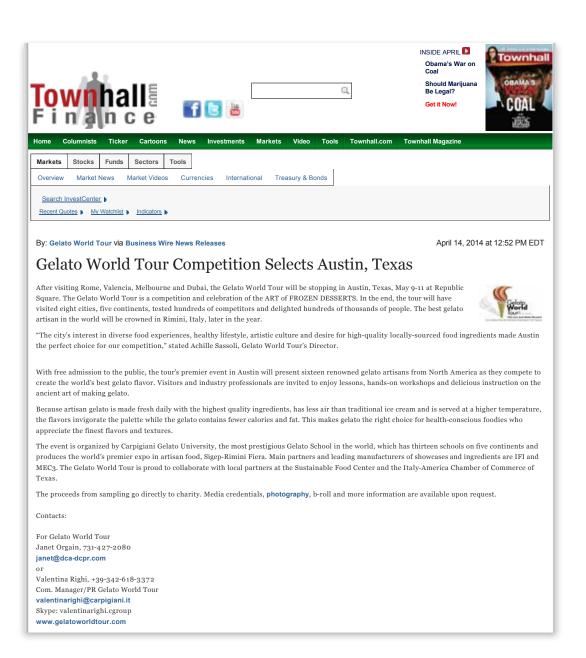
Publication: TeleTrader Date: April 14, 2014

Impressions: N/A ROI: N/A



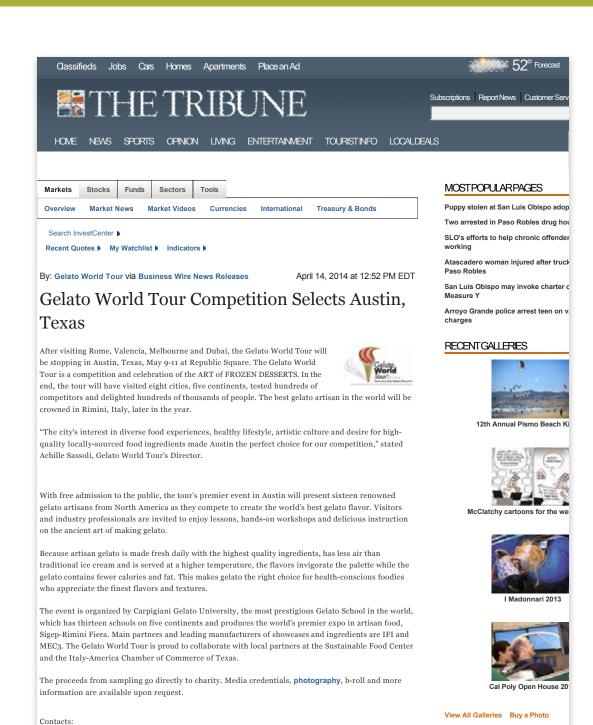
Publication: Torrence Daily Breeze Date: April 14, 2014

> Impressions: 326,549 ROI: \$843.00



Publication: Townhall Finance Date: April 14, 2014

> Impressions: 1,510,804 ROI: \$356.00



Publication: Tribune Date: April 14, 2014

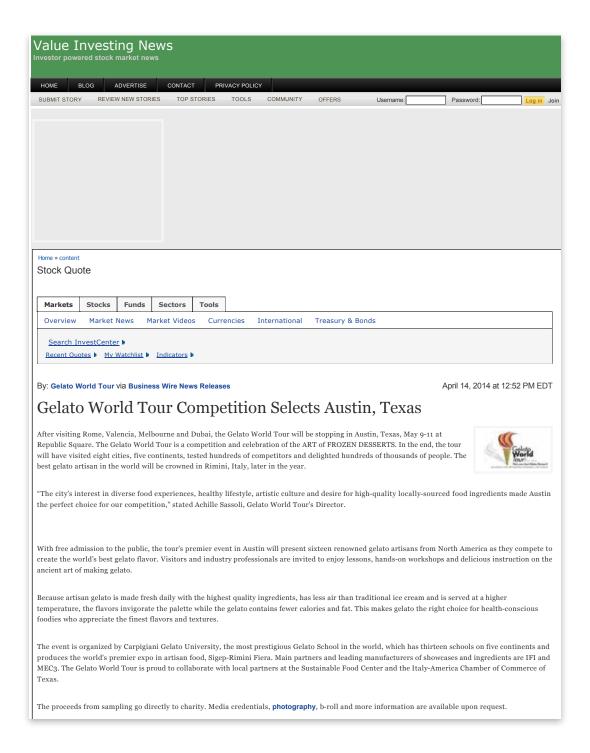
Impressions: 123,004 ROI: \$517.00 For Gelato World Tour
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Gelato World Tour Competition Selects Austin, Texas (2 of 2)

Publication: Tribune Date: April 14, 2014

Impressions: 123,004 ROI: \$517.00



Publication: Value Investing News Date: April 14, 2014

> Impressions: 8,500 ROI: \$356.00

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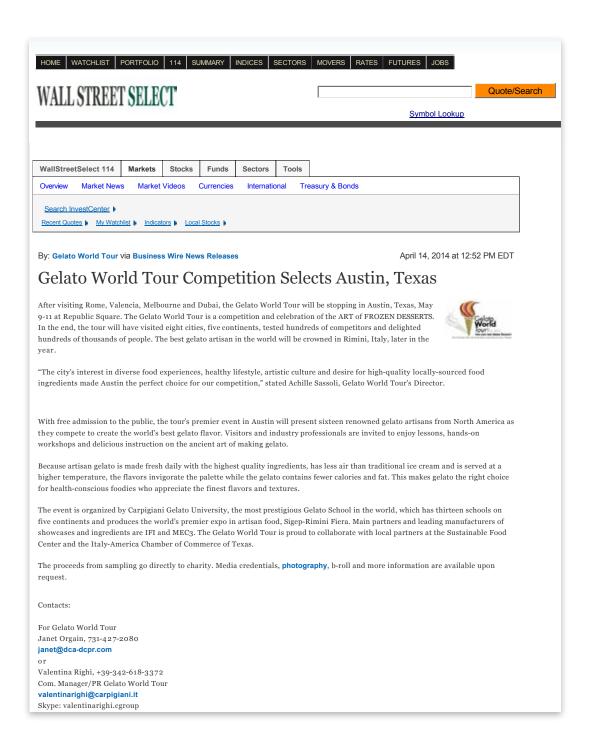


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Gelato World Tour Competition Selects Austin, Texas (2 of 2)

Publication: Value Investing News Date: April 14, 2014

> Impressions: 8,500 ROI: \$356.00



Publication: Wall Street Select Date: April 14, 2014

Impressions: 2,788 ROI: \$356.00

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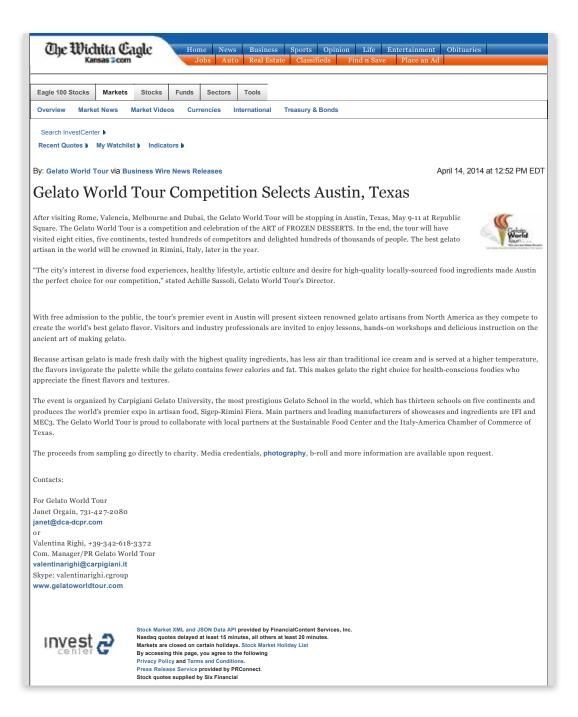


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Gelato World Tour Competition Selects Austin, Texas (2 of 2)

Publication: Wall Street Select Date: April 14, 2014

> Impressions: 2,788 ROI: \$356.00



Gelato World Tour Competition Selects Austin, Texas (1 of 1)

Publication: Wichita Eagle Date: April 14, 2014

Impressions: 308,391 ROI: \$1,146.00



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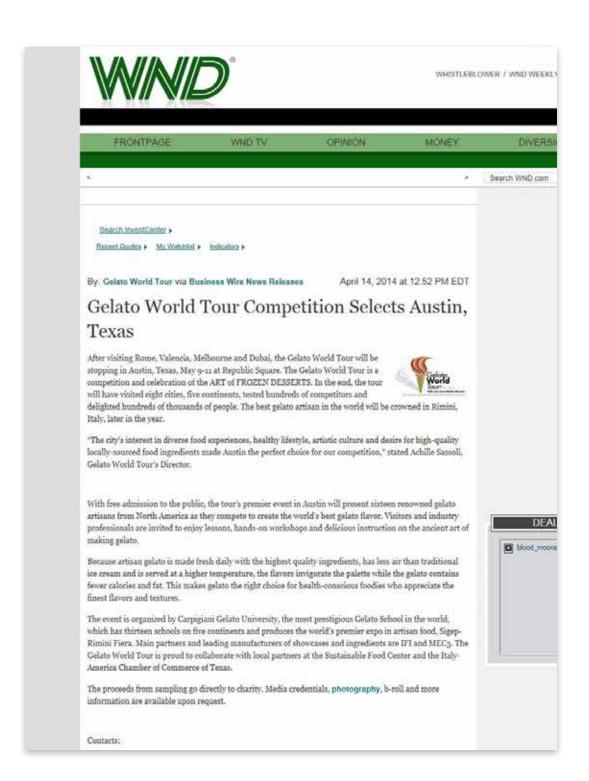
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Gelato World Tour Competition Selects Austin, Texas (1 of 1)

Publication: Worcester Telegram & Gazette Date: April 14, 2014

> Impressions: 379,131 ROI: \$49.00



Gelato World Tour Competition Selects Austin, Texas (1 of 2)

Publication: World Net Daily Date: April 14, 2014

> Impressions: 1,055 ROI: \$356.00

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Gelato World Tour Competition Selects Austin, Texas (2 of 2)

Publication: World Net Daily Date: April 14, 2014

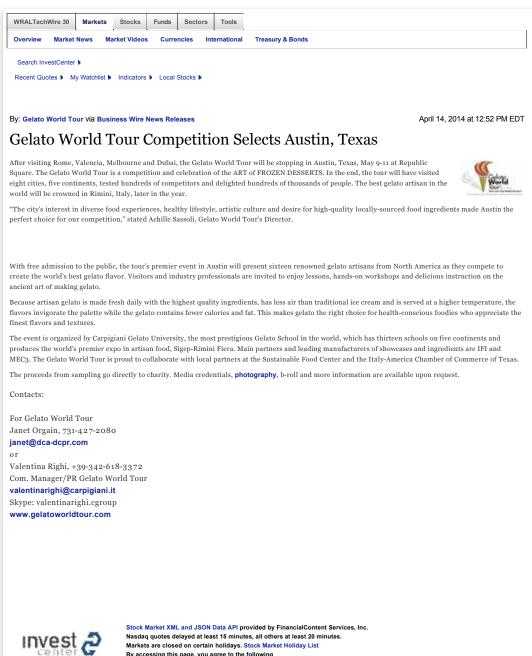
Impressions: 1,055 ROI: \$356.00



Gelato World Tour Competition Selects Austin, Texas (1 of 1)

Publication: Worth Date: April 14, 2014

Impressions: 21,491 ROI: \$356.00





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Gelato World Tour Competition Selects Austin, Texas (1 of 1)

Publication: WRAL-TV Date: April 14, 2014

Impressions: 1,499,845 ROI: \$356.00

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Gelato World Tour set for stop in Austin

BakeMag.com, April 15, 2014 by Staff

After visiting Rome, Valencia, Melbourne and Dubai, the Gelato World Tour will be stopping in Austin, Texas, May 9-11 at Republic Square. The Gelato World Tour is a competition and celebration of the ART of FROZEN DESSERTS. In the end, the tour will have visited eight cities, five continents, tested hundreds of competitors and delighted hundreds of thousands of people. The best gelato artisan in the world will be crowned in Rimini, Italy, later in the year.

"The citys interest in diverse food experiences, healthy lifestyle, artistic culture and desire for highquality locally-sourced food ingredients made Austin the perfect choice for our competition," stated Achille Sassoli, Gelato World Tour's Director.

With free admission to the public, the tour's premier event in Austin will present sixteen renowned gelato artisans from North America as they compete to create the world's best gelato flavor. Visitors and industry professionals are invited to enjoy lessons, hands-on workshops and delicious instruction on the ancient art of making gelato.

Because artisan gelato is made fresh daily with the highest quality ingredients, has less air than traditional ice cream and is served at a higher temperature, the flavors invigorate the palette while the gelato contains fewer calories and fat. This makes gelato the right choice for health-conscious foodies who appreciate the finest flavors and textures.

The event is organized by Carpigiani Gelato University, the most prestigious Gelato School in the world, which has thirteen schools on five continents and produces the world's premier expo in artisan food, Sigep-Rimini Fiera. Main partners and leading manufacturers of showcases and ingredients are IFI and MEC3. The Gelato World Tour is proud to collaborate with local partners at the Sustainable Food Center and the Italy-America Chamber of Commerce of Texas.

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Gelato World Tour Set for Stop in Austin (1 of 1)

Publication: Bake Date: April 15, 2014

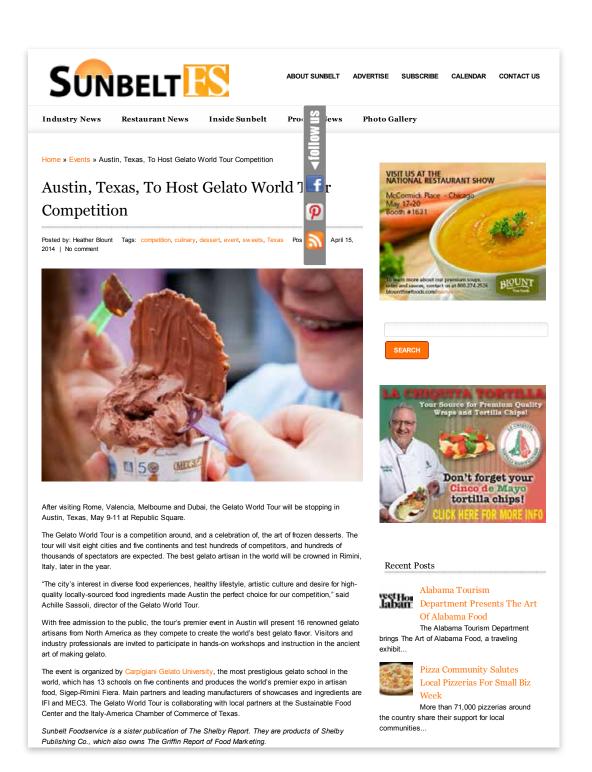
Impressions: 18,093 ROI: \$4,975.00



The Gelato World Tour is Coming to Austin in May (1 of 1)

Publication: Culture Map Austin Date: April 15, 2014

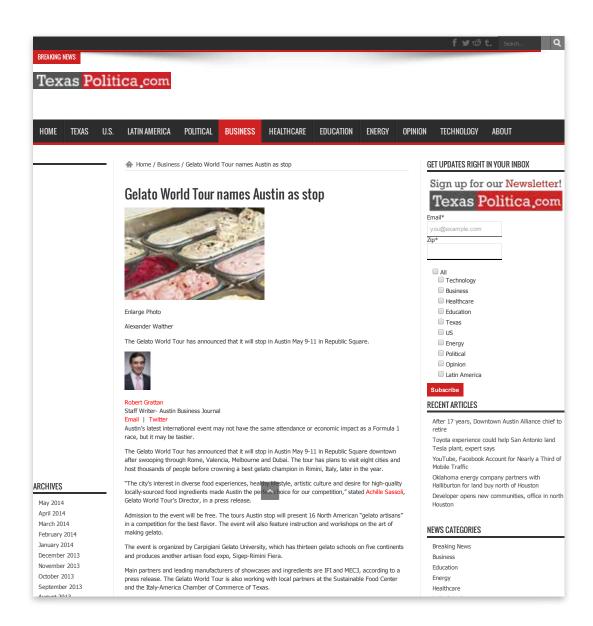
> Impressions: 270,561 ROI: N/A



Austin, Texas, to Host Gelato World Tour Competition (1 of 1)

Publication: Sunbelt Foodservice Date: April 15, 2014

Impressions: 21,788 ROI: \$2,990.00



Gelato World Tour Names Austin as Stop (1 of 1)

Publication: Texas Politica Date: April 15, 2014

> Impressions: N/A ROI: N/A



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Posted: 12:12 p.m. Wednesday, April 16, 2014

Gelato World Tour to swing through Austin in May



Gelato World Tour

By Addie Broyles

Next month, Austin will host the Gelato World Tour, an international competition that pits gelato makers from five continents against one another to find the best gelato in the world.

Austin is the only North American stop on the eight-city tour, which has already passed through Rome, Valencia, Melbourne and Dubai. The event, which is free and open to the public, will take place May 9 to 11 at Republic Square Park downtown and will feature 16 gelato makers from the U.S. and Canada competing to win the title of best gelato in the continent. Three of the tour winners will then compete in the finals in Rimini, Italy, later in the year.

Teo, the gelato shop at 1206 W. 38th St. that Matthew and Anna Lee opened in 2003, is the only Austin gelateria competing in the contest.

"The city's interest in diverse food experiences, healthy lifestyle, artistic culture and desire for high-quality locally-sourced food ingredients made Austin the perfect choice for our competition," Achille Sassoli, Gelato World Tour director, said in a press release.

At the event, which will take place from 11 a.m. to 10 p.m. Friday, 9 a.m. to 10 p.m. Saturday and 11 a.m. to 10 p.m. Sunday, the audience can watch the competitors make their products and take hands-on workshops from Carpigiani Gelato University instructors to learn how to make it at home. Tasting tickets cost \$10.

Gelato World Tour to Swing Through Austin in May (1 of 1)

Publication: Austin 360 Date: April 16, 2014

> Impressions: N/A ROI: N/A



Gelato World Tour Coming to Austin May 9-11 (1 of 2)

Publication: Eater Austin Date: April 16, 2014

Impressions: 138,657 ROI: N/A With free admission to the public, the tour's premier event in Austin will present sixteen renowned gelato artisans from North America as they compete to create the world's best gelato flavor. Visitors and industry professionals are invited to enjoy lessons, hands-on workshops and delicious instruction on the ancient art of making gelato.

Because artisan gelato is made fresh daily with the highest quality ingredients, has less air than traditional ice cream and is served at a higher temperature, the flavors invigorate the palette while the gelato contains fewer calories and fat. This makes gelato the right choice for health-conscious foodies who appreciate the finest flavors and textures.

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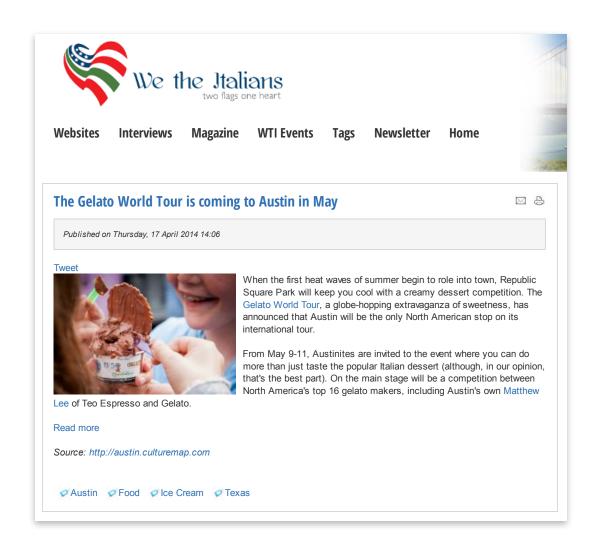
- · The Gelato World Tour is Coming to Austin [CultureMap]
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Gelato World Tour Coming to Austin May 9-11 (2 of 2)

Publication: Eater Austin Date: April 16, 2014

Impressions: 138,657 ROI: N/A



The Gelato World Tour is Coming to Austin in May (1 of 1)

Publication: We the Italians Date: April 17, 2014

Impressions: N/A ROI: N/A

CIAO, AUSTIN: TIME FOR A GELATO FIX

Austin's latest international event may not have the same attendance or economic impact as a Formula 1 race, but it should be tastier.

The <u>Gelato World Tour</u> will stop in Austin May 9-11 in Republic Square downtown after swooping through Rome, Valencia, Melbourne and Dubai. The tour has plans to visit eight cities and host thousands of people before crowning a gelato champion in Rimini, Italy, later in the year.

"The city's interest in diverse food experiences, healthy lifestyle, artistic culture and desire for high-quality locally-sourced food ingredients made Austin the perfect choice for our competition," stated Achille Sassoli, Gelato World Tour's director, in a press release. For more: bizj.us/vchth

- Robert Grattan, @ABJGrattan

Ciao, Austin: Time for a Gelato Fix (1 of 1)

Publication: Austin Business Journal Date: April 18, 2014

Impressions: 9,498 ROI: NA



Ups & Downs: I Scream, You Scream (1 of 1)

Publication: Austin Business Journal Date: April 18, 2014

Impressions: 9,498 ROI: \$3,268.00

Link Unavailable



Gelato World Tour Lands in Austin & I Want to Move to Texas (1 of 5)

Publication: MomFluential Date: April 20, 2014



"The city's interest in diverse food experiences, healthy lifestyle, artistic culture and desire for high-quality locally-sourced food ingredients made Austin the perfect choice for our competition", stated Achille Sassoli, Gelato World Tour's Director.





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The required #Corona pic on vacay..

Angle 4 #travelfluential #Loreto
#wishiwasstillthere #VDPLFAM

http://t.co/aoXT8iO41d

about 1 hour ago

Feeling some <u>#Loreto</u> withdrawals..Wish I was still there! Angie 4 <u>#travelfluential</u> <u>#VDPLFAM</u> http://t.co/SF7XaJk3IM

about 2 hours ago

It has begun. Summer squash is coming. http://t.co/2Yvp6L2i35

about 2 hours ago

Robbin Thibodeaux-Holland mom who lost her son to meningitis. Voices of Meningitis <u>#aetthefacts #daraswims</u> http://t.co/GvvYONv9KY

about 18 hours ago

12x Olympic gold medalist Dara Torres -Voices of Meningitis. Do your kids have the Meningococcal Vaccine? #Daraswims http://t.co/Pt4cGluAB6 about 18 hours ago

@momfluential

Gelato World Tour Lands in Austin & I Want to Move to Texas (2 of 5)

Publication: MomFluential Date: April 20, 2014

With free admission to the public, the tour's premier event in Austin will present sixteen renowned gelato artisans from North America as they compete to create the world's best gelato flavor. Visitors and industry professionals are invited to enjoy lessons, hands-on workshops and delicious instruction on the ancient art of making gelato.



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Gelato World Tour Lands in Austin & I Want to Move to Texas (3 of 5)

Publication: MomFluential Date: April 20, 2014





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Gelato World Tour Lands in Austin & I Want to Move to Texas (4 of 5)

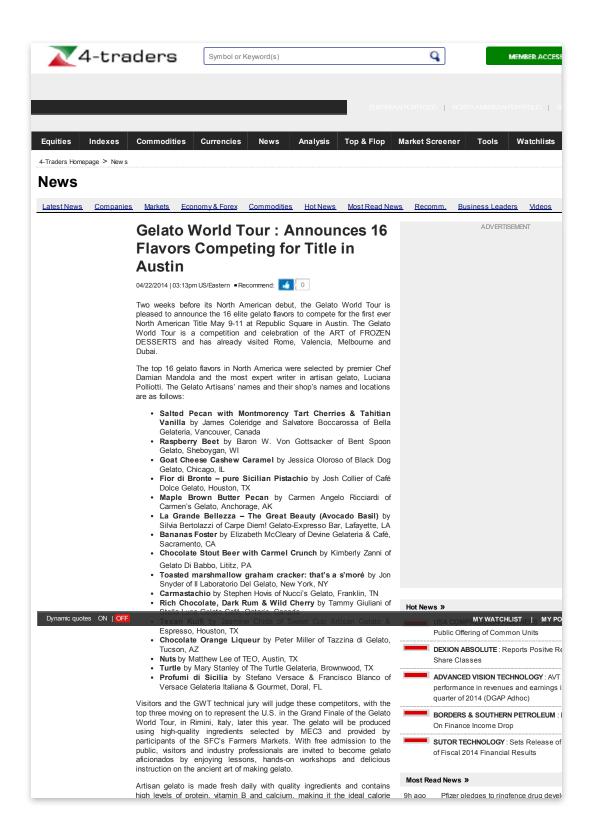
Publication: MomFluential Date: April 20, 2014



The proceeds from sampling go directly to charity.

Gelato World Tour Lands in Austin & I Want to Move to Texas (5 of 5)

Publication: MomFluential Date: April 20, 2014



Gelato World Tour: Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: 4 Traders Date: April 22, 2014

Impressions: N/A ROI: N/A

| cutting frozen treat health-conscious foodies and American moms appreciate. Gelato can also be gluten-free and with no artificial flavoring, making it a safe and scrumptious treat for every American. The event is organized by Carpigiani Gelato University and the premier expo in artisan food, Sigep-Rimini Fiera. Main partners and leading manufacturers of showcases and ingredients, respectively: IFI and MEC3. The Gelato World Tour is proud to collaborate with local partners at the Sustainable Food Center and the Italy-America Chamber of Commerce of Texas. | AstraZeneca deal | |
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Gelato World Tour: Announces 16 Flavors Competing for Title in Austin (2 of 2)

Publication: 4 Traders Date: April 22, 2014

> Impressions: N/A ROI: N/A



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By: Gelato World Tour via Business Wire News Releases

April 22, 2014 at 15:12 PM EDT

Gelato World Tour Announces 16 Flavors Competing for Title in Austin

Two weeks before its North American debut, the Gelato World Tour is pleased to announce the 16 elite gelato flavors to compete for the first ever North American Title May 9-11 at Republic Square in Austin. The Gelato World Tour is a competition and celebration of the ART of FROZEN DESSERTS and has already visited Rome, Valencia, Melbourne and Dubai.



The top 16 gelato flavors in North America were selected by premier Chef Damian Mandola and the most expert writer in artisan gelato, Luciana Polliotti. The Gelato Artisans' names and their shop's names and locations are as follows:

- Salted Pecan with Montmorency Tart Cherries & Tahitian Vanilla by James Coleridge and Salvatore Boccarossa of Bella Gelateria, Vancouver, Canada
- Raspberry Beet by Baron W. Von Gottsacker of Bent Spoon Gelato, Sheboygan, WI
- Goat Cheese Cashew Caramel by Jessica Oloroso of Black Dog Gelato, Chicago, IL
- Fior di Bronte pure Sicilian Pistachio by Josh Collier of Café Dolce Gelato, Houston, TX
- $\bullet \ \ \textbf{Maple Brown Butter Pecan} \ \text{by Carmen Angelo Ricciardi of Carmen's Gelato, Anchorage, AK}$
- La Grande Bellezza The Great Beauty (Avocado Basil) by Silvia Bertolazzi of Carpe Diem!
 Gelato-Expresso Bar, Lafayette, LA
- Bananas Foster by Elizabeth McCleary of Devine Gelateria & Café, Sacramento, CA
- Chocolate Stout Beer with Carmel Crunch by Kimberly Zanni of Gelato Di Babbo, Lititz, PA
- Toasted marshmallow graham cracker: that's a s'moré by Jon Snyder of Il Laboratorio Del Gelato, New York, NY
- Rich Chocolate, Dark Rum & Wild Cherry by Tammy Giuliani of Stella Luna Gelato Café, Ontario, Canada
- Texan Kulfi by Jasmine Chida of Sweet Cup Artisan Gelato & Espresso, Houston, TX
- Chocolate Orange Liqueur by Peter Miller of Tazzina di Gelato, Tucson, AZ
- \bullet \mathbf{Turtle} by Mary Stanley of The Turtle Gelateria, Brownwood, TX
- Profumi di Sicilia by Stefano Versace & Francisco Blanco of Versace Gelateria Italiana & Gourmet, Doral, FL

Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: A.M. Best Company Date: April 22, 2014

> Impressions: 70,969 ROI: \$632.00

The event is organized by Carpigiani Gelato University and the premier expo in artisan food, Sigep-Rimini Fiera. Main partners and leading manufacturers of showcases and ingredients, respectively: IFI and MEC3. The Gelato World Tour is proud to collaborate with local partners at the Sustainable Food Center and the Italy-America Chamber of Commerce of Texas.

The proceeds from sampling go directly to the Sustainable Food Center, an Austin based non-profit that creates opportunities for individuals to make healthy food choices and to participate in a vibrant, local food system.

Media credentials, photography, b-roll and more information are available upon request.

Contacts:

For Gelato World Tour Janet Orgain, 731-427-2080

janet@dca-dcpr.com

or

Valentina Righi, +39-342-618-3372

Com. Manager/PR Gelato World Tour

valentinarighi@carpigiani.it

Skype: valentina righi.cgroup

or

Website:

www.gelatoworldtour.com

Social Media:

https://www.facebook.com/GelatoWorldTour

https://twitter.com/GelatoWorldTour

http://www.instagram.com/gelatoworldtour2014



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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 2)

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- Nuts by Matthew Lee of TEO, Austin, TX
- Profumi di Sicilia by Stefano Versace & Francisco Blanco of Versace Gelateria Italiana & Gourmet, Doral, FL

Visitors and the GWT technical jury will judge these competitors, with the top three moving on to represent the U.S. in the Grand Finale of the Gelato World Tour, in Rimini, Italy, later this year. The gelato will be produced using high-quality ingredients selected by MEC3 and provided by participants of the SFC's Farmers Markets. With free admission to the public, visitors and industry professionals are invited to become gelato afficionados by enjoying lessons, hands-on workshops and delicious instruction on the ancient art of making gelato.

Artisan gelato is made fresh daily with quality ingredients and contains high levels of protein, vitamin B and calcium, making it the ideal calorie cutting frozen treat health-conscious foodies and American moms appreciate. Gelato can also

Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: Alerus Retirement Solutions Date: April 22, 2014

> Impressions: 14,247 ROI: \$632.00

Contacts:

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Website:

www.gelatoworldtour.com

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https://www.facebook.com/GelatoWorldTour https://twitter.com/GelatoWorldTour

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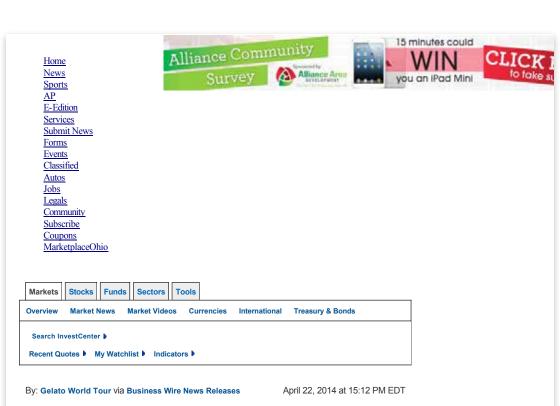
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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: Alliance Review Date: April 22, 2014

Impressions: 21,988 ROI: \$271.00

- Toasted marshmallow graham cracker: that's a s'moré by Jon Snyder of Il Laboratorio Del Gelato, New York, NY
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 $\label{eq:media} \mbox{Media credentials, } \textbf{photography}, \mbox{ b-roll and more information are available upon request.}$

Contacts:

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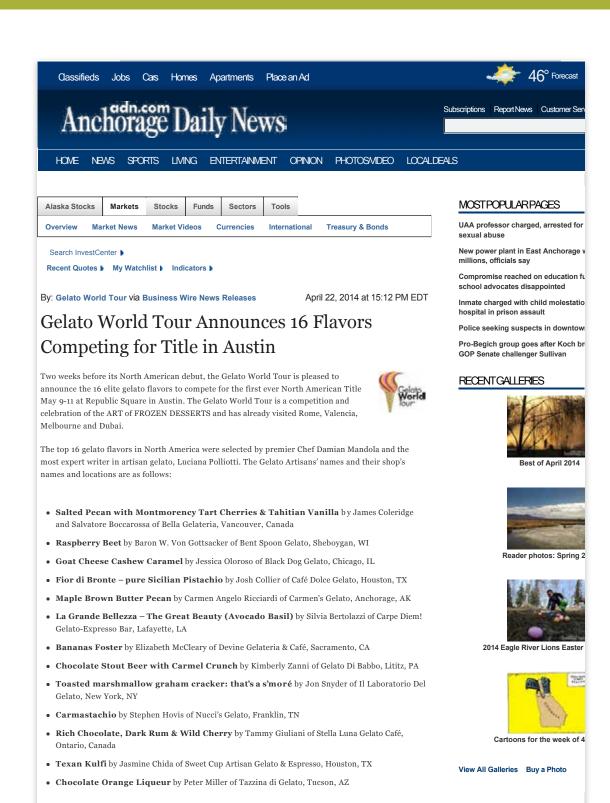
https://www.facebook.com/GelatoWorldTour https://twitter.com/GelatoWorldTour

http://www.instagram.com/gelatoworldtour2014

Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 2)

Publication: Alliance Review Date: April 22, 2014

Impressions: 21,988 ROI: \$271.00



Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: Anchorage Daily News Date: April 22, 2014

> Impressions: 250,458 ROI: \$1,869.00

- Nuts by Matthew Lee of TEO, Austin, TX
- Turtle by Mary Stanley of The Turtle Gelateria, Brownwood, TX
- Profumi di Sicilia by Stefano Versace & Francisco Blanco of Versace Gelateria Italiana & Gourmet, Doral, FL

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Publication: Anchorage Daily News Date: April 22, 2014

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By: Gelato World Tour via Business Wire News Releases

April 22, 2014 at 15:12 PM EDT

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- Goat Cheese Cashew Caramel by Jessica Oloroso of Black Dog Gelato, Chicago, IL
- Fior di Bronte pure Sicilian Pistachio by Josh Collier of Café Dolce Gelato, Houston, TX
- Maple Brown Butter Pecan by Carmen Angelo Ricciardi of Carmen's Gelato, Anchorage, AK
- La Grande Bellezza The Great Beauty (Avocado Basil) by Silvia Bertolazzi of Carpe Diem! Gelato-Expresso Bar, Lafayette, LA
- Bananas Foster by Elizabeth McCleary of Devine Gelateria & Café, Sacramento, CA
- Chocolate Stout Beer with Carmel Crunch by Kimberly Zanni of Gelato Di Babbo, Lititz, PA
- Toasted marshmallow graham cracker: that's a s'moré by Jon Snyder of Il Laboratorio Del Gelato, New York, NY
- Carmastachio by Stephen Hovis of Nucci's Gelato, Franklin, TN
- Rich Chocolate, Dark Rum & Wild Cherry by Tammy Giuliani of Stella Luna Gelato Café, Ontario, Canada
- Texan Kulfi by Jasmine Chida of Sweet Cup Artisan Gelato & Espresso, Houston, TX
- Chocolate Orange Liqueur by Peter Miller of Tazzina di Gelato, Tucson, AZ
- Nuts by Matthew Lee of TEO, Austin, TX
- Turtle by Mary Stanley of The Turtle Gelateria, Brownwood, TX
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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: Arizona Republic Date: April 22, 2014

Impressions: 1,708,590 ROI: \$632.00 The event is organized by Carpigiani Gelato University and the premier expo in artisan food, Sigep-Rimini Fiera. Main partners and leading manufacturers of showcases and ingredients, respectively: IFI and MEC3. The Gelato World Tour is proud to collaborate with local partners at the Sustainable Food Center and the Italy-America Chamber of Commerce of Texas.

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Media credentials, photography, b-roll and more information are available upon request.

Contacts:

For Gelato World Tour Janet Orgain, 731-427-2080 janet@dca-dcpr.com

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Publication: Arizona Republic Date: April 22, 2014

Impressions: 1,708,590 ROI: \$632.00



By: Gelato World Tour via Business Wire News Releases

April 22, 2014 at 15:12 PM EDT

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The top 16 gelato flavors in North America were selected by premier Chef Damian Mandola and the most expert writer in artisan gelato, Luciana Polliotti. The Gelato Artisans' names and their shop's names and locations are as follows:

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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: Ashland Times-Gazette Date: April 22, 2014

> Impressions: 11,669 ROI: \$632.00

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- Chocolate Orange Liqueur by Peter Miller of Tazzina di Gelato, Tucson, AZ

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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: Belleville News-Democrat Date: April 22, 2014

> Impressions: 122,041 ROI: \$860.00

- Nuts by Matthew Lee of TEO, Austin, TX
- Turtle by Mary Stanley of The Turtle Gelateria, Brownwood, TX
- Profumi di Sicilia by Stefano Versace & Francisco Blanco of Versace Gelateria Italiana &

 Courmet Doral El

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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 2)

Publication: Belleville News-Democrat Date: April 22, 2014

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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: Bellingham Herald Date: April 22, 2014

> Impressions: 122,175 ROI: \$704.00

- Nuts by Matthew Lee of TEO, Austin, TX
- Turtle by Mary Stanley of The Turtle Gelateria, Brownwood, TX
- Profumi di Sicilia by Stefano Versace & Francisco Blanco of Versace Gelateria Italiana &
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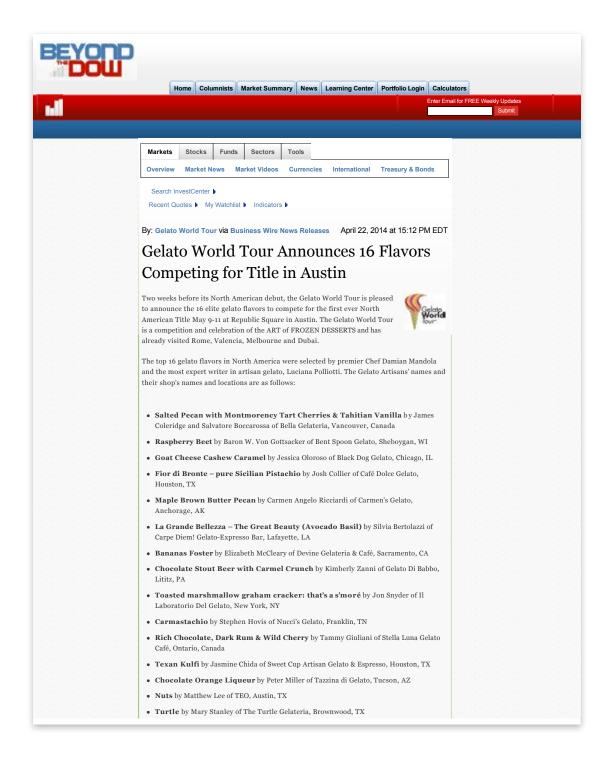


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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 2)

Publication: Bellingham Herald Date: April 22, 2014

> Impressions: 122,175 ROI: \$704.00



Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: Beyond the Dow Date: April 22, 2014

Impressions: 37,462 ROI: \$632.00 Profumi di Sicilia by Stefano Versace & Francisco Blanco of Versace Gelateria Italiana
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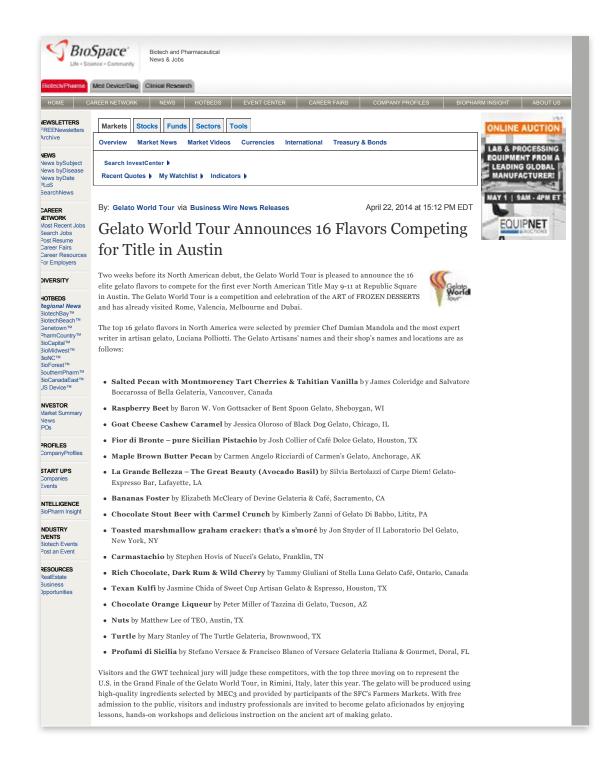
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Publication: Beyond the Dow Date: April 22, 2014

> Impressions: 37,462 ROI: \$632.00



Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: Bio Space Date: April 22, 2014

Impressions: 160,139 ROI: \$632.00 Artisan gelato is made fresh daily with quality ingredients and contains high levels of protein, vitamin B and calcium, making it the ideal caloric cutting frozen treat health-conscious foodies and American moms appreciate. Gelato can also be gluten-free and with no artificial flavoring, making it a safe and scrumptious treat for every American.

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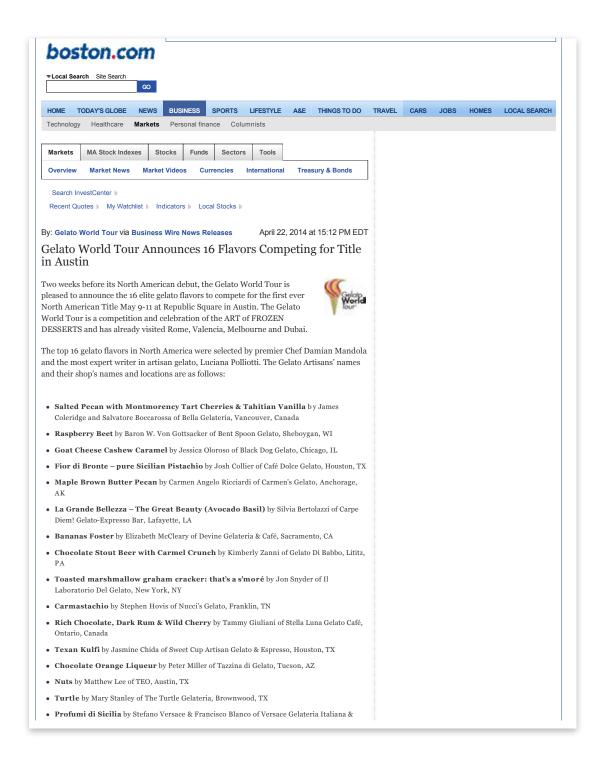
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Publication: Bio Space Date: April 22, 2014

Impressions: 160,139 ROI: \$632.00



Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: Boston Globe Date: April 22, 2014

Impressions: 4,203,142 ROI: \$8,448.00 Gourmet, Doral, FL

Visitors and the GWT technical jury will judge these competitors, with the top three moving on to represent the U.S. in the Grand Finale of the Gelato World Tour, in Rimini, Italy, later this year. The gelato will be produced using high-quality ingredients selected by MEC3 and provided by participants of the SFC's Farmers Markets. With free admission to the public, visitors and industry professionals are invited to become gelato aficionados by enjoying lessons, hands-on workshops and delicious instruction on the ancient art of making gelato.

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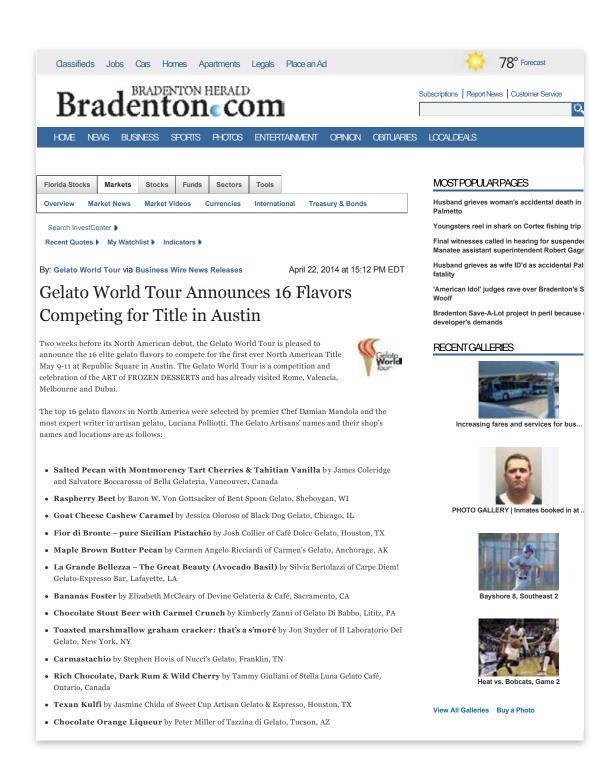
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Publication: Boston Globe Date: April 22, 2014

Impressions: 4,203,142 ROI: \$8,448.00



Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: Bradenton Herald Date: April 22, 2014

> Impressions: 134,724 ROI: \$632.00

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- Turtle by Mary Stanley of The Turtle Gelateria, Brownwood, TX
- Profumi di Sicilia by Stefano Versace & Francisco Blanco of Versace Gelateria Italiana & Gourmet, Doral, FL

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By: Gelato World Tour via Business Wire News Releases

April 22, 2014 at 15:12 PM EDT

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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: Buffalo News Date: April 22, 2014

Impressions: 559,646 ROI: \$4,272.00 making it the ideal calorie cutting frozen treat health-conscious foodies and American moms appreciate. Gelato can also be gluten-free and with no artificial flavoring, making it a safe and scrumptious treat for every American.

The event is organized by Carpigiani Gelato University and the premier expo in artisan food, Sigep-Rimini Fiera. Main partners and leading manufacturers of showcases and ingredients, respectively: IFI and MEC3. The Gelato World Tour is proud to collaborate with local partners at the Sustainable Food Center and the Italy-America Chamber of

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Media credentials, photography, b-roll and more information are available upon request.

Contacts

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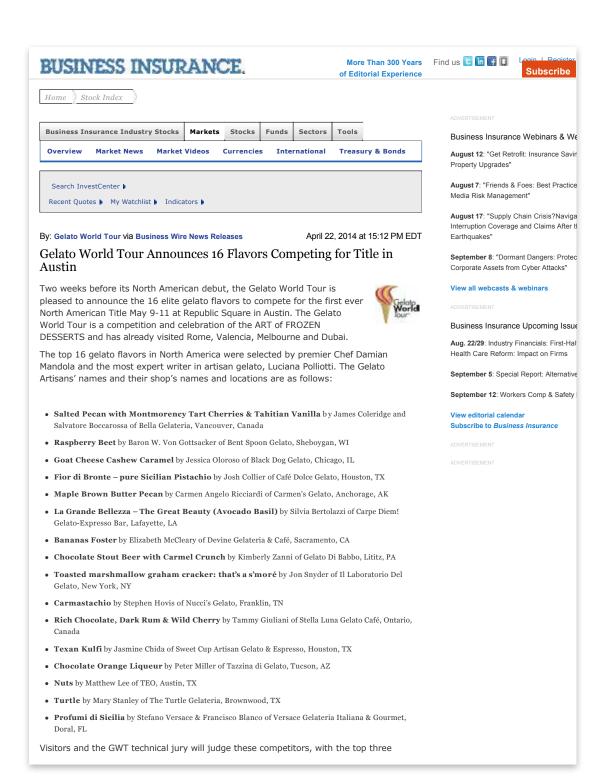


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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 2)

Publication: Buffalo News Date: April 22, 2014

Impressions: 559,646 ROI: \$4,272.00



Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: Business Insurance Date: April 22, 2014

> Impressions: 11,510 ROI: \$7,308.00

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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 2)

Publication: Business Insurance Date: April 22, 2014

> Impressions: 11,510 ROI: \$7,308.00

Business Wire 04/22/2014

"Gelato World Tour Announces 16 Flavors Competing for Title in Austin"
Source Website: www.businesswire.com/portal/site/home/news

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The top 16 gelato flavors in North America were selected by premier Chef Damian Mandola and the most expert writer in artisan gelato, Luciana Polliotti. The Gelato Artisans' names and their shop's names and locations are as follows:

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- * Raspberry Beetby Baron W. Von Gottsacker of Bent Spoon Gelato, Sheboygan, WI
- * Goat Cheese Cashew Caramel by Jessica Oloroso of Black Dog Gelato, Chicago, IL
- * Fior di Bronte -- pure Sicilian Pistachio by Josh Collier of Cafe Dolce Gelato, Houston, TX
- * Maple Brown Butter Pecan by Carmen Angelo Ricciardi of Carmen's Gelato, Anchorage, AK
- * La Grande Bellezza -- The Great Beauty (Avocado Basil) by Silvia Bertolazzi of Carpe Diem! Gelato-Expresso Bar, Lafayette, LA
- * Bananas Foster by Elizabeth McCleary of Devine Gelateria & Cafe, Sacramento, CA
- * Chocolate Stout Beer with Carmel Crunchby Kimberly Zanni of Gelato Di Babbo, Lititz, PA
- * Toasted marshmallow graham cracker: that's a s'more by Jon Snyder of Il Laboratorio Del Gelato, New York, NY
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- * Texan Kulfi by Jasmine Chida of Sweet Cup Artisan Gelato & Espresso, Houston, TX
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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: Business Wire Date: April 22, 2014

Impressions: 8,500 ROI: \$711.00

Link Unavailable

participants of the SFC's Farmers Markets. With free admission to the public, visitors and industry professionals are invited to become gelato aficionados by enjoying lessons, hands-on workshops and delicious instruction on the ancient art of making gelato.

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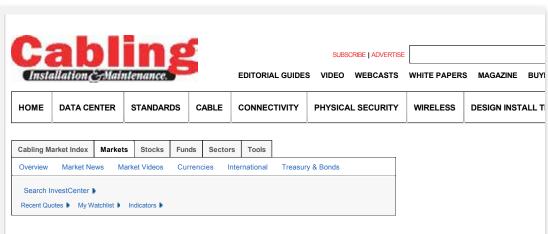
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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 2)

Publication: Business Wire Date: April 22, 2014

Impressions: 8,500 ROI: \$711.00



By: Gelato World Tour via Business Wire News Releases

April 22, 2014 at 15:12 PM EDT

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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: Cabling Installation & Maintenance

Date: April 22, 2014

Impressions: 3,685 ROI: \$632.00 Visitors and the GWT technical jury will judge these competitors, with the top three moving on to represent the U.S. in the Grand Finale of the Gelato World Tour, in Rimini, Italy, later this year. The gelato will be produced using high-quality ingredients selected by MEC3 and provided by participants of the SFC's Farmers Markets. With free admission to the public, visitors and industry professionals are invited to become gelato afficionados by enjoying lessons, hands-on workshops and delicious instruction on the ancient art of making gelato.

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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: Carlsbad Current-Argus Date: April 22, 2014

> Impressions: 15,744 ROI: \$251.00

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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 2)

Publication: Carlsbad Current-Argus Date: April 22, 2014

> Impressions: 15,744 ROI: \$251.00



Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: Centre Daily Times Date: April 22, 2014

> Impressions: 77,746 ROI: \$729.00

- Nuts by Matthew Lee of TEO, Austin, TX
- Turtle by Mary Stanley of The Turtle Gelateria, Brownwood, TX
- Profumi di Sicilia by Stefano Versace & Francisco Blanco of Versace Gelateria Italiana & Gourmet, Doral, FL

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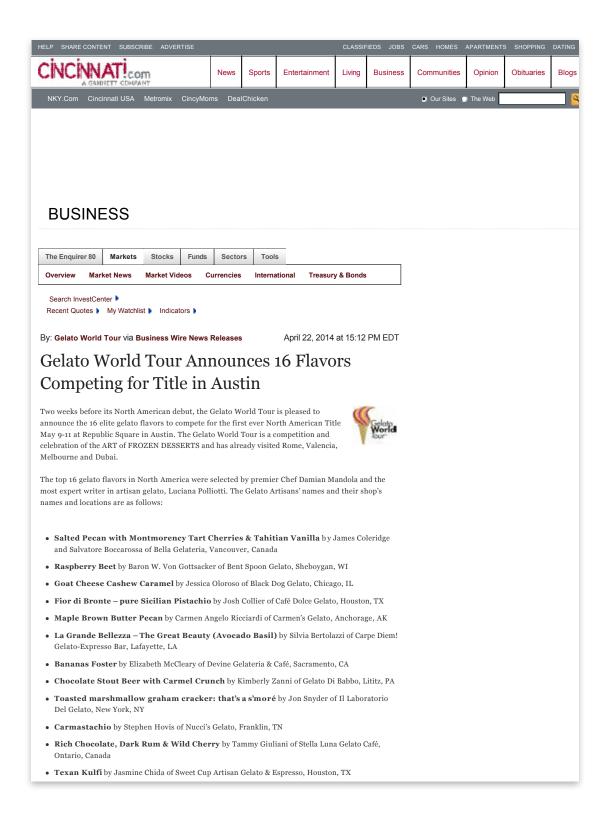
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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: Cincinnati Enquirer Date: April 22, 2014

Impressions: 714,039 ROI: \$1,171.00

- Chocolate Orange Liqueur by Peter Miller of Tazzina di Gelato, Tucson, AZ
- Nuts by Matthew Lee of TEO, Austin, TX
- Turtle by Mary Stanley of The Turtle Gelateria, Brownwood, TX
- Profumi di Sicilia by Stefano Versace & Francisco Blanco of Versace Gelateria Italiana & Gourmet, Doral, FL

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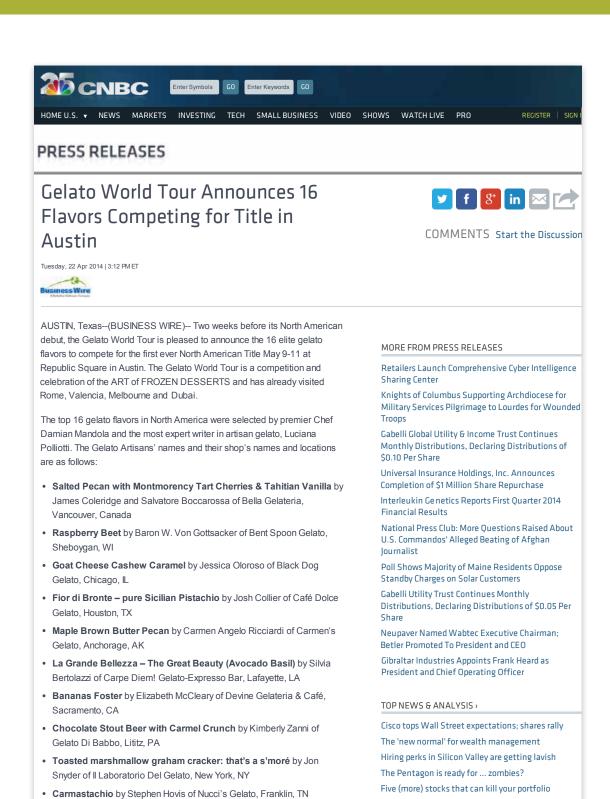
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Publication: Cincinnati Enquirer Date: April 22, 2014

> Impressions: 714,039 ROI: \$1,171.00



Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 3)

Publication: CNBC-TV Date: April 22, 2014

Impressions: 14,758,614 ROI: \$368.965.35

- Rich Chocolate, Dark Rum & Wild Cherry by Tammy Giuliani of Stella Luna Gelato Café, Ontario, Canada
- Texan Kulfi by Jasmine Chida of Sweet Cup Artisan Gelato & Espresso, Houston, TX
- Chocolate Orange Liqueur by Peter Miller of Tazzina di Gelato, Tucson,
- . Nuts by Matthew Lee of TEO, Austin, TX
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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 3)

Publication: CNBC-TV Date: April 22, 2014

Impressions: 14,758,614 ROI: \$368.965.35

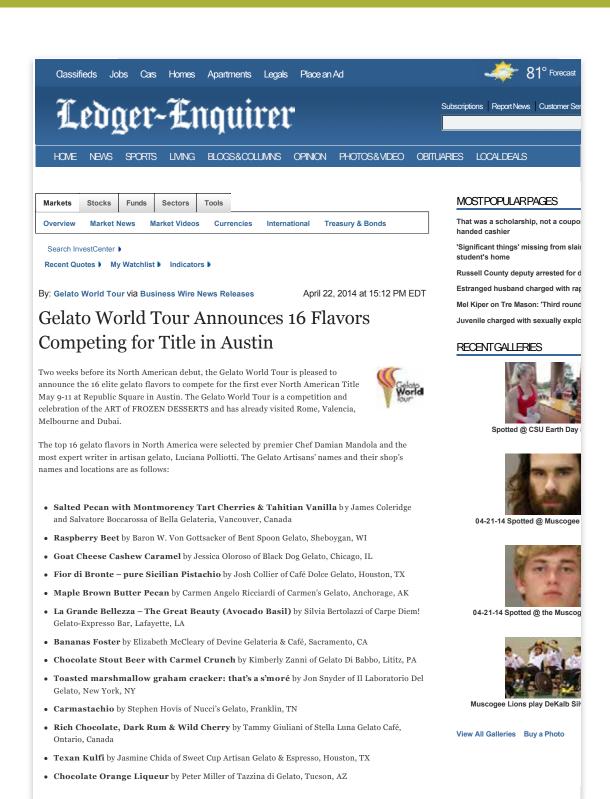
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Source: Gelato World Tour

Gelato World Tour Announces 16 Flavors Competing for Title in Austin (3 of 3)

Publication: CNBC-TV Date: April 22, 2014

Impressions: 14,758,614 ROI: \$368.965.35



Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: Columbus Ledger-Enquirer Date: April 22, 2014

Impressions: 233,400 ROI: \$1,108

- Nuts by Matthew Lee of TEO, Austin, TX
- Turtle by Mary Stanley of The Turtle Gelateria, Brownwood, TX
- Profumi di Sicilia by Stefano Versace & Francisco Blanco of Versace Gelateria Italiana & Gourmet, Doral, FL

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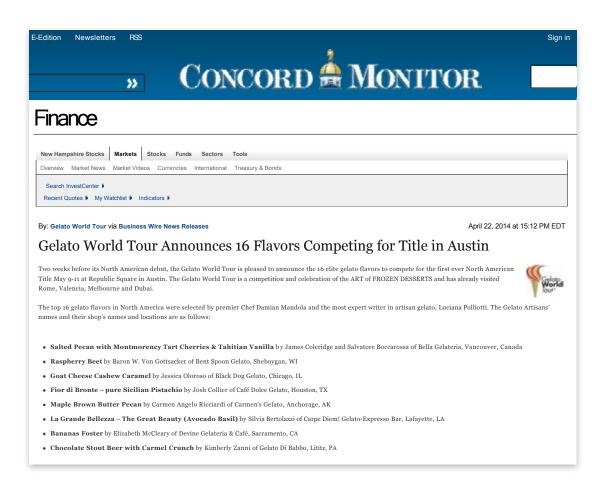
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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 2)

Publication: Columbus Ledger-Enquirer Date: April 22, 2014

Impressions: 233,400 ROI: \$1,108



Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: Concord Monitor Date: April 22, 2014

> Impressions: 224,530 ROI: \$260.00

- Toasted marshmallow graham cracker: that's a s'moré by Jon Snyder of Il Laboratorio Del Gelato, New York, NY
- Carmastachio by Stephen Hovis of Nucci's Gelato, Franklin, TN
- Rich Chocolate, Dark Rum & Wild Cherry by Tammy Giuliani of Stella Luna Gelato Café, Ontario, Canada
- Texan Kulfi by Jasmine Chida of Sweet Cup Artisan Gelato & Espresso, Houston, TX
- Chocolate Orange Liqueur by Peter Miller of Tazzina di Gelato, Tucson, AZ
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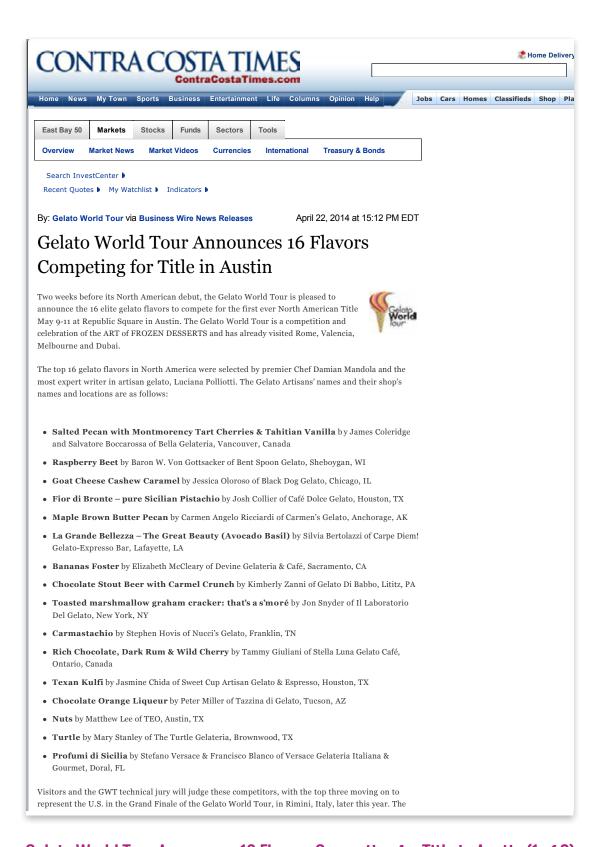


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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 2)

Publication: Concord Monitor Date: April 22, 2014

> Impressions: 224,530 ROI: \$260.00



Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: Contra Costa Times Date: April 22, 2014

> Impressions: 270,086 ROI: \$5,760.00

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Publication: Contra Costa Times Date: April 22, 2014

> Impressions: 270,086 ROI: \$5,760.00



By: Gelato World Tour via Business Wire News Releases

April 22, 2014 at 15:12 PM EDT

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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: Crescent News Date: April 22, 2014

> Impressions: 33,642 ROI: \$295.00

- Toasted marshmallow graham cracker: that's a s'moré by Jon Snyder of Il Laboratorio Del Gelato, New York, NY
- Carmastachio by Stephen Hovis of Nucci's Gelato, Franklin, TN
- Rich Chocolate, Dark Rum & Wild Cherry by Tammy Giuliani of Stella Luna Gelato Café, Ontario, Canada
- Texan Kulfi by Jasmine Chida of Sweet Cup Artisan Gelato & Espresso, Houston, TX
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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: Daily Jeffersonian Date: April 22, 2014

> Impressions: 15,476 ROI: \$632.00

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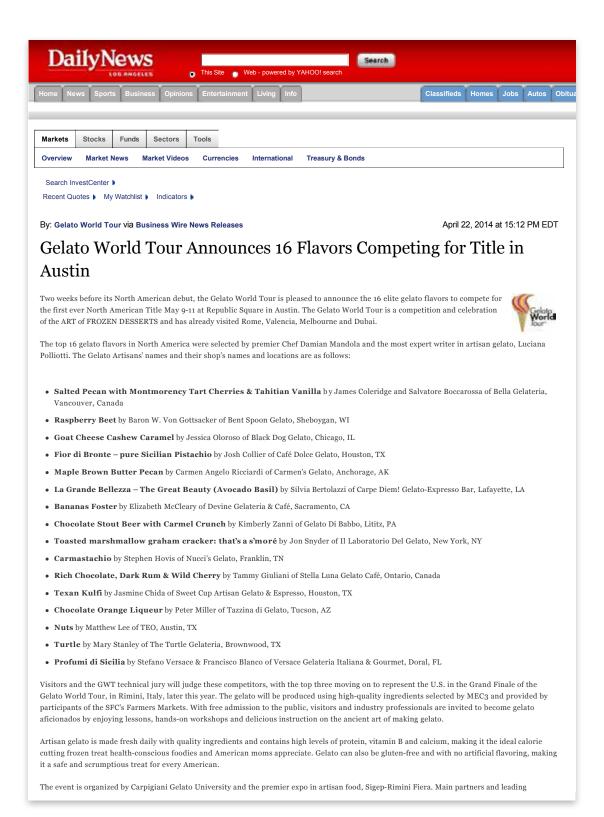
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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 2)

Publication: Daily Jeffersonian Date: April 22, 2014

> Impressions: 15,476 ROI: \$632.00



Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: Daily News Los Angeles Date: April 22, 2014

> Impressions: 389,849 ROI: \$1,238.00

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Publication: Daily News Los Angeles Date: April 22, 2014

> Impressions: 389,849 ROI: \$1,238.00



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April 22, 2014 at 15:12 PM EDT

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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: Daily Record Date: April 22, 2014

Impressions: 78,418 ROI: \$240.00

- Toasted marshmallow graham cracker: that's a s'moré by Jon Snyder of Il Laboratorio Del Gelato, New York, NY
- Carmastachio by Stephen Hovis of Nucci's Gelato, Franklin, TN
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Impressions: 78,418 ROI: \$240.00



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April 22, 2014 at 15:12 PM EDT

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Publication: Daily Times Date: April 22, 2014

Impressions: 34,728 ROI: \$370.00 The proceeds from sampling go directly to the Sustainable Food Center, an Austin based non-profit that creates opportunities for individuals to make healthy food choices and to participate in a vibrant, local food system.

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Publication: Daily Times Date: April 22, 2014

Impressions: 34,728 ROI: \$370.00 Dallas (TX) Morning News

04/22/2014

"Gelato World Tour Announces 16 Flavors Competing for Title in Austin"

Audience: 1,924,882

Source Website: www.dallasnews.com

April 22, 2014 03:12 PM Eastern Daylight Time

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locations are as follows:

Salted Pecan with Montmorency Tart Cherries & Tahitian Vanilla by

James Coleridge and Salvatore Boccarossa of Bella Gelateria,

Vancouver, Canada

Raspberry Beet by Baron W. Von Gottsacker of Bent Spoon Gelato,

Sheboygan, WI

Goat Cheese Cashew Caramel by Jessica Oloroso of Black Dog

Gelato, Chicago, IL

Fior di Bronte " pure Sicilian Pistachio by Josh Collier of

Cafe Dolce Gelato, Houston, TX

Maple Brown Butter Pecan by Carmen Angelo Ricciardi of Carmen's

Gelato, Anchorage, AK

La Grande Bellezza " The Great Beauty (Avocado Basil) by Silvia

Bertolazzi of Carpe Diem! Gelato-Expresso Bar, Lafayette, LA

Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 4)

Publication: Dallas Morning News Date: April 22, 2014

> Impressions: 1,924,882 ROI: \$16,274.00

Bananas Foster by Elizabeth McCleary of Devine Gelateria &

Cafe, Sacramento, CA

Chocolate Stout Beer with Carmel Crunch by Kimberly Zanni of

Gelato Di Babbo, Lititz, PA

Toasted marshmallow graham cracker: that's a s'more by Jon

Snyder of II Laboratorio Del Gelato, New York, NY

Carmastachio by Stephen Hovis of Nucci's Gelato, Franklin, TN

Rich Chocolate, Dark Rum & Wild Cherry by Tammy Giuliani of

Stella Luna Gelato Cafe, Ontario, Canada

Texan Kulfi by Jasmine Chida of Sweet Cup Artisan Gelato &

Espresso, Houston, TX

Chocolate Orange Liqueur by Peter Miller of Tazzina di Gelato,

Tucson, AZ

Nuts by Matthew Lee of TEO, Austin, TX

Turtle by Mary Stanley of The Turtle Gelateria, Brownwood, TX

Profumi di Sicilia by Stefano Versace & Francisco Blanco of

Versace Gelateria Italiana & Gourmet, Doral, FL

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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (3 of 4)

Publication: Dallas Morning News Date: April 22, 2014

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Website:

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DealBreaker.com (NY,NY)

"Gelato World Tour Announces 16 Flavors Competing for Title in Austin"

Audience: 28,115

Source Website: dealbreaker.com

April 22, 2014 at 15:12 PM EDT

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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: DealBreaker.com Date: April 22, 2014

> Impressions: 28,115 ROI: \$632.00

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Media credentials, photography, b-roll and more information are available upon request.

Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 2)

Publication: DealBreaker.com Date: April 22, 2014

> Impressions: 28,115 ROI: \$632.00



By: Gelato World Tour via Business Wire News Releases

April 22 2014 at 15:12 PM FDT

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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: Deming Headlight Date: April 22, 2014

Impressions: 10,470 ROI: \$190.00

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janet@dca-dcpr.com

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Website:

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Social Media

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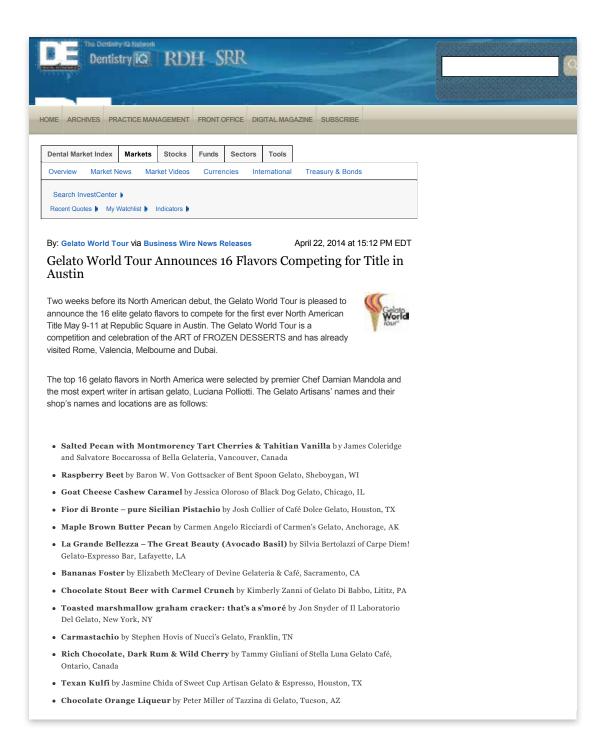


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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 2)

Publication: Deming Headlight Date: April 22, 2014

Impressions: 10,470 ROI: \$190.00



Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: Dental Economics Date: April 22, 2014

> Impressions: 5,083 ROI: \$632.00

- Nuts by Matthew Lee of TEO, Austin, TX
- Turtle by Mary Stanley of The Turtle Gelateria, Brownwood, TX
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By: Gelato World Tour via Business Wire News Releases

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April 22, 2014 at 15:12 PM EDT

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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: Denver Post Date: April 22, 2014

Impressions: 1,866,620 ROI: \$2,560.00 $\label{eq:media} \mbox{Media credentials, } \mbox{{\bf photography}}, \mbox{ b-roll and more information are available upon request.}$ Contacts: For Gelato World Tour Janet Orgain, 731-427-2080 janet@dca-dcpr.com Valentina Righi, +39-342-618-3372 Com. Manager/PR Gelato World Tour valentinarighi@carpigiani.it Skype: valentinarighi.cgroup Website: www.gelatoworldtour.com Social Media: https://www.facebook.com/GelatoWorldTour https://twitter.com/GelatoWorldTour http://www.instagram.com/gelatoworldtour2014 Stock Market XML and JSON Data API provided by FinancialContent Services, Inc. invest 2 Nasdaq quotes delayed at least 15 minutes, all others at least 20 minutes. Markets are closed on certain holidays. Stock Market Holiday List By accessing this page, you agree to the following Privacy Policy and Terms and Conditions. Press Release Service provided by PRConnect.
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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 2)

Publication: Denver Post Date: April 22, 2014

Impressions: 1,866,620 ROI: \$2,560.00 Deseret News (Salt Lake,UT) 04/22/2014

"Gelato World Tour Announces 16 Flavors Competing for Title in Austin"
Audience: 1.084.847

Source Website: deseretnews.com/home

April 22, 2014 at 15:12 PM EDT

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Publication: Deseret News Date: April 22, 2014

Impressions: 1,084,847 ROI: \$632.00

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Publication: Deseret News Date: April 22, 2014

Impressions: 1,084,847 ROI: \$632.00

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By: Gelato World Tour via Business Wire News Releases

April 22, 2014 at 15:12 PM EDT

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Publication: Digital Media Wire Date: April 22, 2014

Impressions: 3,198 ROI: \$632.00 calorie cutting frozen treat health-conscious foodies and American moms appreciate. Gelato can also be gluten-free and with no artificial flavoring, making it a safe and scrumptious treat for every American.

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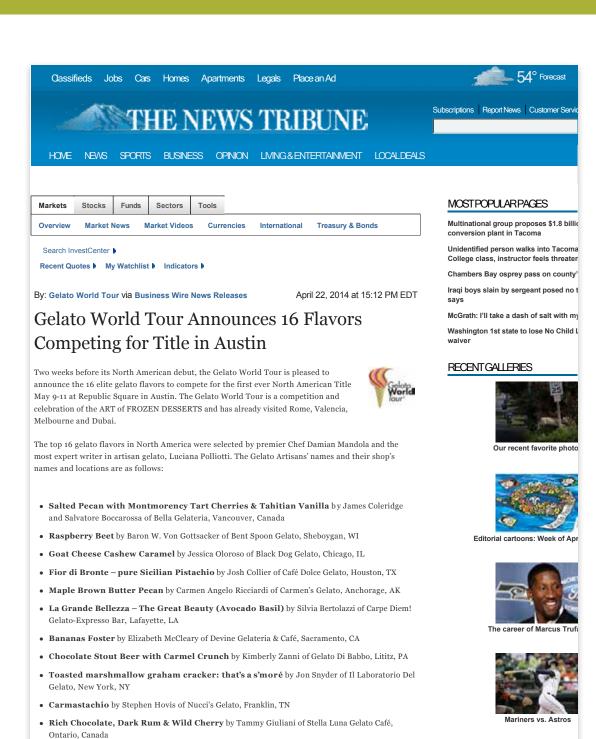


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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 2)

Publication: Digital Media Wire Date: April 22, 2014

Impressions: 3,198 ROI: \$632.00



Texan Kulfi by Jasmine Chida of Sweet Cup Artisan Gelato & Espresso, Houston, TX
 Chocolate Orange Liqueur by Peter Miller of Tazzina di Gelato, Tucson, AZ

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Publication: Duluth News-Tribune Date: April 22, 2014

> Impressions: 193,680 ROI: \$1,326.00

- Nuts by Matthew Lee of TEO, Austin, TX
- Turtle by Mary Stanley of The Turtle Gelateria, Brownwood, TX
- Profumi di Sicilia by Stefano Versace & Francisco Blanco of Versace Gelateria Italiana & Gourmet, Doral, FL

Visitors and the GWT technical jury will judge these competitors, with the top three moving on to represent the U.S. in the Grand Finale of the Gelato World Tour, in Rimini, Italy, later this year. The gelato will be produced using high-quality ingredients selected by MEC3 and provided by participants of the SFC's Farmers Markets. With free admission to the public, visitors and industry professionals are invited to become gelato afficionados by enjoying lessons, hands-on workshops and delicious instruction on the ancient art of making gelato.

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Media credentials, photography, b-roll and more information are available upon request.

Contacts:

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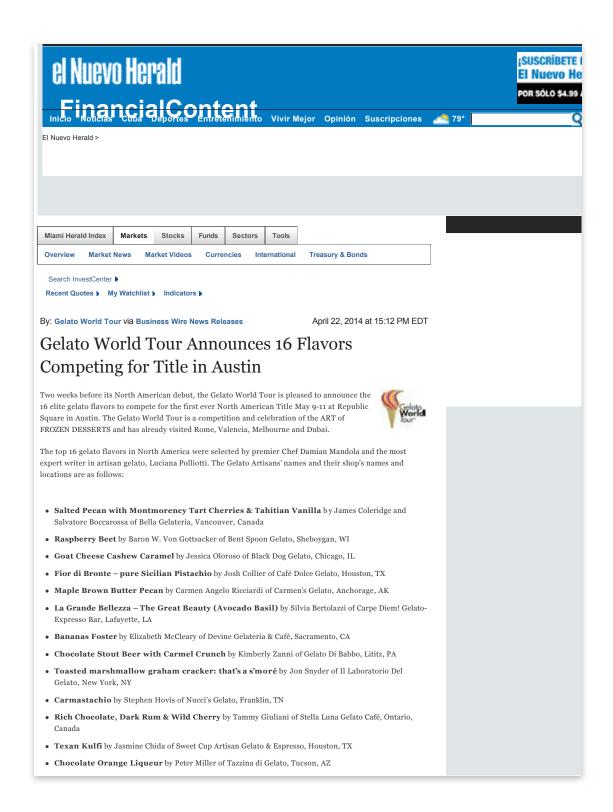


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Publication: Duluth News-Tribune Date: April 22, 2014

> Impressions: 193,680 ROI: \$1,326.00



Publication: El Nuevo Herald Date: April 22, 2014

> Impressions: 130,615 ROI: \$1,856.00

- Nuts by Matthew Lee of TEO, Austin, TX
- Turtle by Mary Stanley of The Turtle Gelateria, Brownwood, TX
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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 2)

Publication: El Nuevo Herald Date: April 22, 2014

> Impressions: 130,615 ROI: \$1,856.00



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- Goat Cheese Cashew Caramel by Jessica Oloroso of Black Dog Gelato, Chicago, IL
- Fior di Bronte pure Sicilian Pistachio by Josh Collier of Café Dolce Gelato, Houston, TX
- Maple Brown Butter Pecan by Carmen Angelo Ricciardi of Carmen's Gelato, Anchorage, AK
- La Grande Bellezza The Great Beauty (Avocado Basil) by Silvia Bertolazzi of Carpe Diem! Gelato-Expresso Bar, Lafayette, LA
- Bananas Foster by Elizabeth McCleary of Devine Gelateria & Café, Sacramento, CA
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- Toasted marshmallow graham cracker: that's a s'moré by Jon Snyder of Il Laboratorio Del Gelato, New York, NY
- Carmastachio by Stephen Hovis of Nucci's Gelato, Franklin, TN
- . Rich Chocolate, Dark Rum & Wild Cherry by Tammy Giuliani of Stella Luna Gelato Café, Ontario, Canada
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Publication: El Paso Times Date: April 22, 2014

Impressions: 215,575 ROI: \$2,167.00

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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 2)

Publication: El Paso Times Date: April 22, 2014

Impressions: 215,575 ROI: \$2,167.00 By: Gelato World Tour via Business Wire News

Releases

April 22, 2014 at 15:12 PM EDT

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- La Grande Bellezza The Great Beauty (Avocado Basil) by Silvia Bertolazzi of Carpe Diem! Gelato-Expresso Bar, Lafayette, LA





Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 3)

Publication: Electro IQ Date: April 22, 2014

Impressions: 80,582 ROI: \$632.00

- Bananas Foster by Elizabeth McCleary of Devine Gelateria & Café, Sacramento, CA
- Chocolate Stout Beer with Carmel Crunch by Kimberly Zanni of Gelato Di Babbo, Lititz, PA
- Toasted marshmallow graham cracker: that's a s'moré by Jon Snyder of Il Laboratorio Del Gelato, New York, NY
- Carmastachio by Stephen Hovis of Nucci's Gelato, Franklin, TN
- Rich Chocolate, Dark Rum & Wild Cherry by Tammy Giuliani of Stella Luna Gelato Café, Ontario, Canada
- Texan Kulfi by Jasmine Chida of Sweet
 Cup Artisan Gelato & Espresso, Houston, TX
- Chocolate Orange Liqueur by Peter Miller of Tazzina di Gelato, Tucson, AZ
- Nuts by Matthew Lee of TEO, Austin, TX
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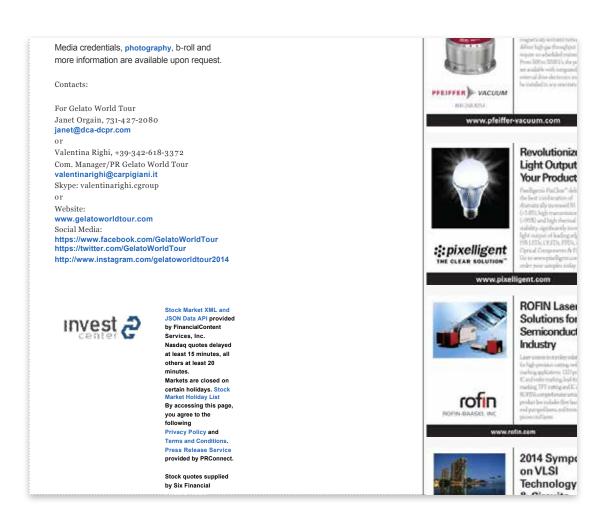
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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 3)

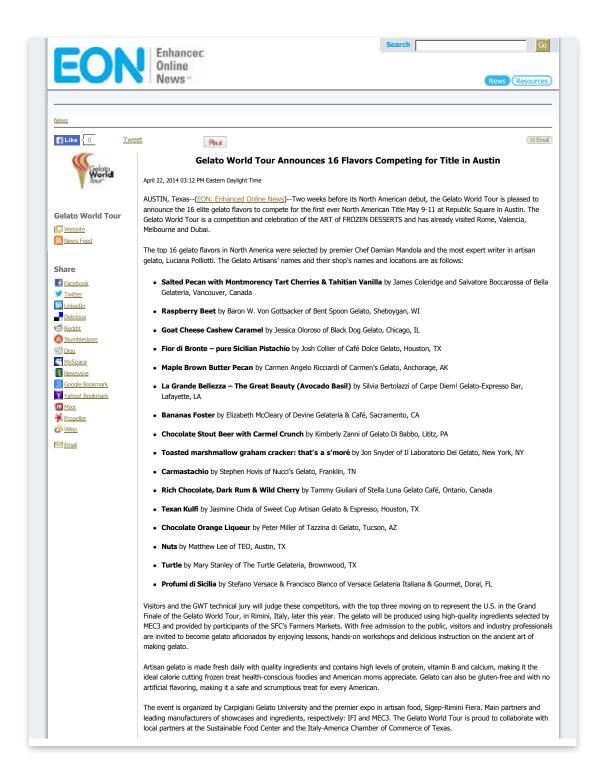
Publication: Electro IQ Date: April 22, 2014

Impressions: 80,582 ROI: \$632.00



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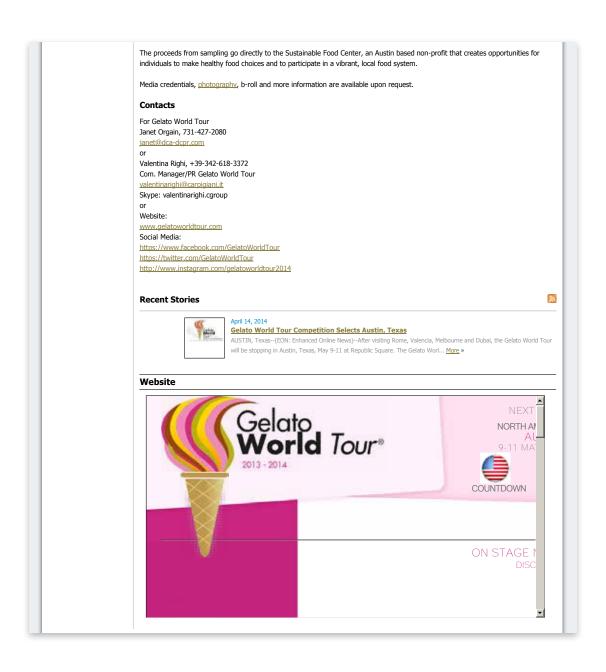
Impressions: 80,582 ROI: \$632.00



Publication: EON | Enhanced Online News

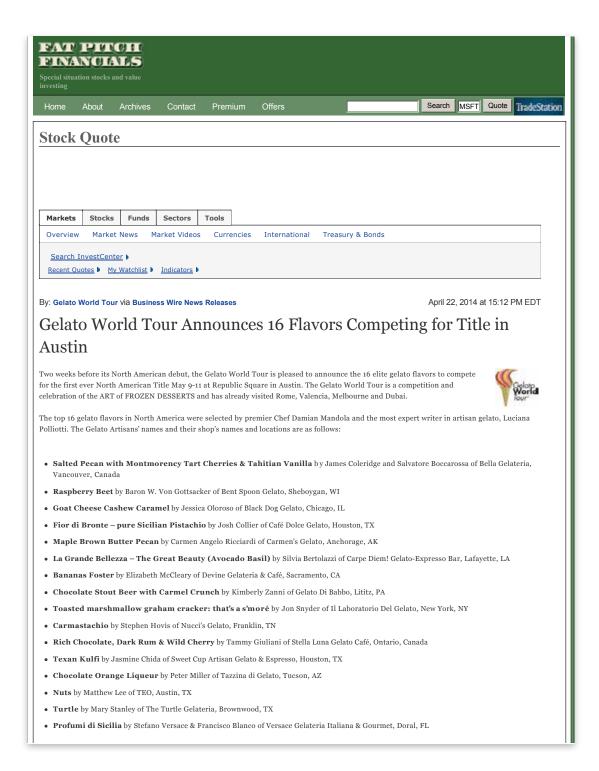
Date: April 22, 2014 Impressions: 159,861

ROI: \$751.00



Publication: EON | Enhanced Online News Date: April 22, 2014

> Impressions: 159,861 ROI: \$751.00



Publication: Fat Pitch Financials Date: April 22, 2014

> Impressions: 2,335 ROI: \$632.00

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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 2)

Publication: Fat Pitch Financials Date: April 22, 2014

> Impressions: 2,335 ROI: \$632.00



By: Gelato World Tour via Business Wire News Releases

April 22, 2014 at 15:12 PM EDT

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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: Fayetteville Observer Date: April 22, 2014

Impressions: 116,950 ROI: \$1,042.00 Visitors and the GWT technical jury will judge these competitors, with the top three moving on to represent the U.S. in the Grand Finale of the Gelato World Tour, in Rimini, Italy, later this year. The gelato will be produced using high-quality ingredients selected by MEC3 and provided by participants of the SFC's Farmers Markets. With free admission to the public, visitors and industry professionals are invited to become gelato aficionados by enjoying lessons, hands-on workshops and delicious instruction on the ancient art of making gelato.

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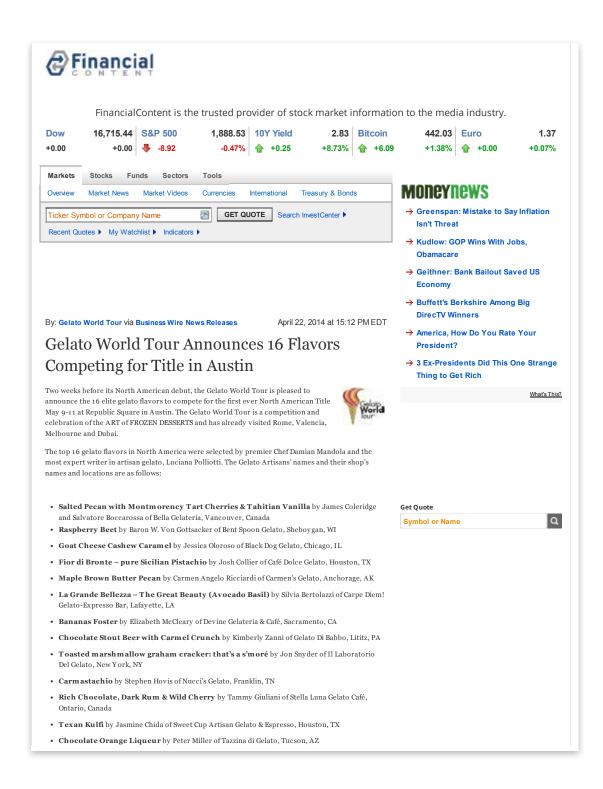


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Publication: Fayetteville Observer Date: April 22, 2014

> Impressions: 116,950 ROI: \$1,042.00



Publication: Financial Content Date: April 22, 2014

Impressions: 1,115 ROI: N/A

- · Nuts by Matthew Lee of TEO, Austin, TX
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Publication: Financial Content Date: April 22, 2014

> Impressions: 1,115 ROI: N/A

Fort Mill (SC) Times

04/22/2014

"Gelato World Tour Announces 16 Flavors Competing for Title in Austin"

Audience: 91,350

Source Website: www.fortmilltimes.com

AUSTIN, Texas: Gelato World Tour Announces 16 Flavors Competing for Title in Austin

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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 4)

Publication: Fort Mill Times Date: April 22, 2014

> Impressions: 91,350 ROI: \$1,185.00

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Publication: Fort Mill Times Date: April 22, 2014

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The top 16 gelato flavors in North America were selected by premier Chef Damian Mandola and the most expert writer in artisan gelato, Luciana Polliotti. The Gelato Artisans' names and their shop's names and locations are as follows:

Salted Pecan with Montmorency Tart Cherries & Tahitian Vanilla by James Coleridge and Salvatore Boccarossa of Bella Gelateria, Vancouver, Canada Raspberry Beet by Baron W. Von Gottsacker of Bent Spoon Gelato, Sheboygan, WI Goat Cheese Cashew Caramel by Jessica Oloroso of Black Dog Gelato, Chicago, IL Fior di Bronte " pure Sicilian Pistachio by Josh Collier of Cafe Dolce Gelato, Houston, TX Maple Brown Butter Pecan by Carmen Angelo Ricciardi of Carmen's Gelato, Anchorage, AK La Grande Bellezza " The Great Beauty (Avocado Basil)by Silvia Bertolazzi of Carpe Diem! Gelato-Expresso Bar, Lafayette, LA Bananas Foster by Elizabeth McCleary of Devine Gelateria & Cafe, Sacramento, CA Chocolate Stout Beer with Carmel Crunch by Kimberly Zanni of Gelato Di Babbo, Lititz, PA Toasted marshmallow graham cracker: that's a s'more by Jon Snyder of Il Laboratorio Del Gelato, New York, NY Carmastachio by Stephen Hovis of Nucci's Gelato, Franklin, TN Rich Chocolate, Dark Rum & Wild Cherry by Tammy Giuliani of Stella Luna Gelato Cafe, Ontario, Canada Texan Kulfi by Jasmine Chida of Sweet Cup Artisan Gelato & Espresso, Houston, TX Chocolate Orange Liqueur by Peter Miller of Tazzina di Gelato, Tucson, AZ Nuts by Matthew Lee of TEO, Austin, TX Turtle by Mary Stanley of The Turtle Gelateria, Brownwood, TX Profumi di Sicilia by Stefano Versace & Francisco Blanco of Versace Gelateria Italiana & Gourmet. Doral, FL

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Artisan gelato is made fresh daily with quality ingredients and contains high levels of protein, vitamin B and calcium, making it the ideal calorie cutting frozen treat health-conscious foodies and American moms appreciate. Gelato can also be gluten-free and with no artificial flavoring, making it a safe and scrumptious treat for every American.

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Media credentials, photography, b-roll and more information are available upon request.

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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (3 of 4)

Publication: Fort Mill Times Date: April 22, 2014

Impressions: 91,350 ROI: \$1,185.00

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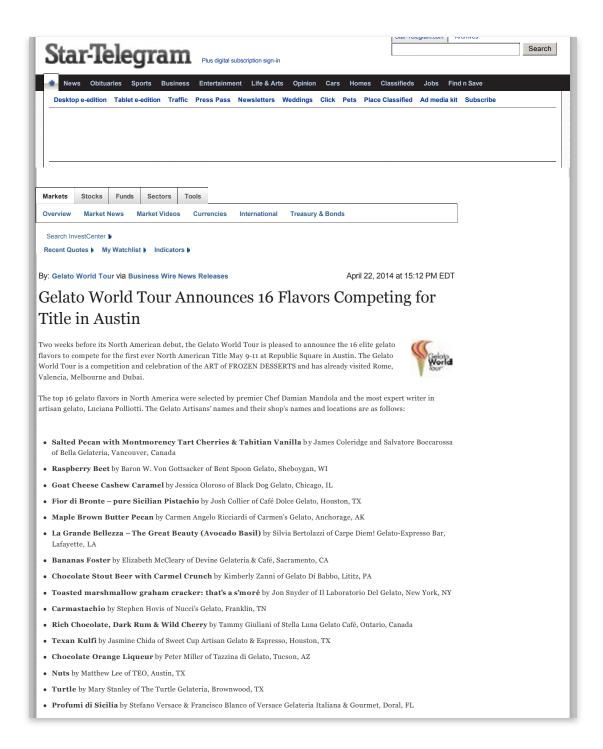
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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (4 of 4)

Publication: Fort Mill Times Date: April 22, 2014

Impressions: 91,350 ROI: \$1,185.00



Publication: Fort Worth Star-Telegram Date: April 22, 2014

Impressions: 720,816 ROI: \$6,477.00 Visitors and the GWT technical jury will judge these competitors, with the top three moving on to represent the U.S. in the Grand Finale of the Gelato World Tour, in Rimini, Italy, later this year. The gelato will be produced using high-quality ingredients selected by MEC3 and provided by participants of the SFC's Farmers Markets. With free admission to the public, visitors and industry professionals are invited to become gelato aficionados by enjoying lessons, hands-on workshops and delicious instruction on the ancient art of making gelato.

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Website:

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Social Media:

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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 2)

Publication: Fort Worth Star-Telegram Date: April 22, 2014

Impressions: 720,816 ROI: \$6,477.00



By: Gelato World Tour via Business Wire News Releases

April 22, 2014 at 15:12 PM EDT

Gelato World Tour Announces 16 Flavors Competing for Title in Austin

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- Goat Cheese Cashew Caramel by Jessica Oloroso of Black Dog Gelato, Chicago, IL
- Fior di Bronte pure Sicilian Pistachio by Josh Collier of Café Dolce Gelato, Houston, TX
- Maple Brown Butter Pecan by Carmen Angelo Ricciardi of Carmen's Gelato, Anchorage, AK
- La Grande Bellezza The Great Beauty (Avocado Basil) by Silvia Bertolazzi of Carpe Diem! Gelato-Expresso Bar, Lafayette, LA
- Bananas Foster by Elizabeth McCleary of Devine Gelateria & Café, Sacramento, CA
- Chocolate Stout Beer with Carmel Crunch by Kimberly Zanni of Gelato Di Babbo, Lititz, PA
- Toasted marshmallow graham cracker: that's a s'moré by Jon Snyder of Il Laboratorio Del Gelato, New York, NY
- Carmastachio by Stephen Hovis of Nucci's Gelato, Franklin, TN
- Rich Chocolate, Dark Rum & Wild Cherry by Tammy Giuliani of Stella Luna Gelato Café, Ontario, Canada
- Texan Kulfi by Jasmine Chida of Sweet Cup Artisan Gelato & Espresso, Houston, TX
- Chocolate Orange Liqueur by Peter Miller of Tazzina di Gelato, Tucson, AZ
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Contacts:

Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: Great American Insurance Company Date: April 22, 2014

> Impressions: 8,500 ROI: \$632.00

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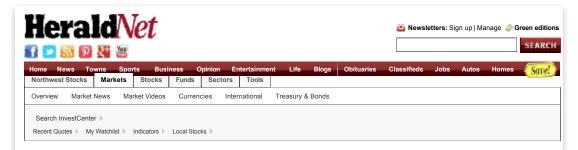
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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 2)

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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: HeraldNet Date: April 22, 2014

Impressions: 238,933 ROI: \$1,020.00 manufacturers of showcases and ingredients, respectively: IFI and MEC3. The Gelato World Tour is proud to collaborate with local partners at the Sustainable Food Center and the Italy-America Chamber of Commerce of Texas.

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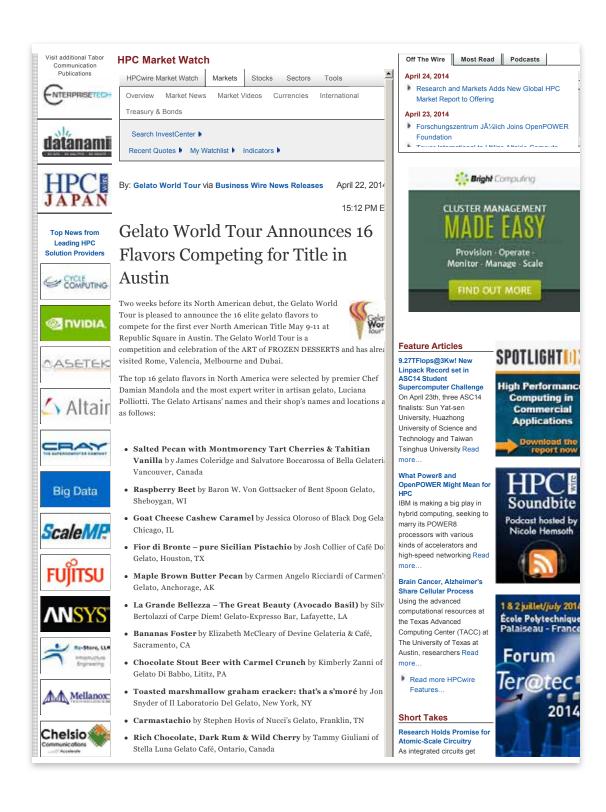


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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 2)

Publication: HeraldNet Date: April 22, 2014

Impressions: 238,933 ROI: \$1,020.00



Publication: HPC Wire Date: April 22, 2014

Impressions: 10,000 ROI: \$632.00



• Texan Kulfi by Jasmine Chida of Sweet Cup Artisan Gelato & Espresso Houston, TX

 Chocolate Orange Liqueur by Peter Miller of Tazzina di Gelato. Tucson, AZ

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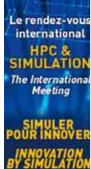
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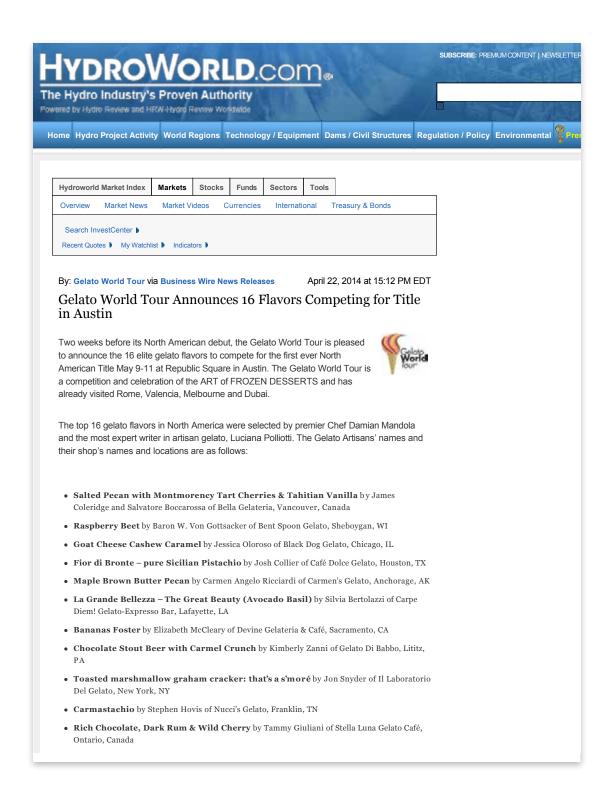
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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 2)

Publication: HPC Wire Date: April 22, 2014

Impressions: 10,000 ROI: \$632.00



Publication: Hydro World Date: April 22, 2014

Impressions: 452 ROI: \$632.00

- Texan Kulfi by Jasmine Chida of Sweet Cup Artisan Gelato & Espresso, Houston, TX
- Chocolate Orange Liqueur by Peter Miller of Tazzina di Gelato, Tucson, AZ
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Publication: Hydro World Date: April 22, 2014

Impressions: 452 ROI: \$632.00 IC Places (Winter Park,FL) 04/22/2014

"Gelato World Tour Announces 16 Flavors Competing for Title in Austin"

Audience: 1,000

Source Website: www.icplaces.com

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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: IC Places Date: April 22, 2014

Impressions: 1,000 ROI: \$632.00 Media credentials, photography, b-roll and more information are available upon request.

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Publication: Idaho State Journal Date: April 22, 2014

Impressions: 25,000 ROI: \$387.00 Del Gelato, New York, NY

- · Carmastachio by Stephen Hovis of Nucci's Gelato, Franklin, TN
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Media credentials, photography, b-roll and more information are available upon request.

Contacts:

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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 2)

Publication: Idaho State Journal Date: April 22, 2014

> Impressions: 25,000 ROI: \$387.00



Publication: Idaho Statesman Date: April 22, 2014

> Impressions: 105,227 ROI: \$1,470.00

- Nuts by Matthew Lee of TEO, Austin, TX
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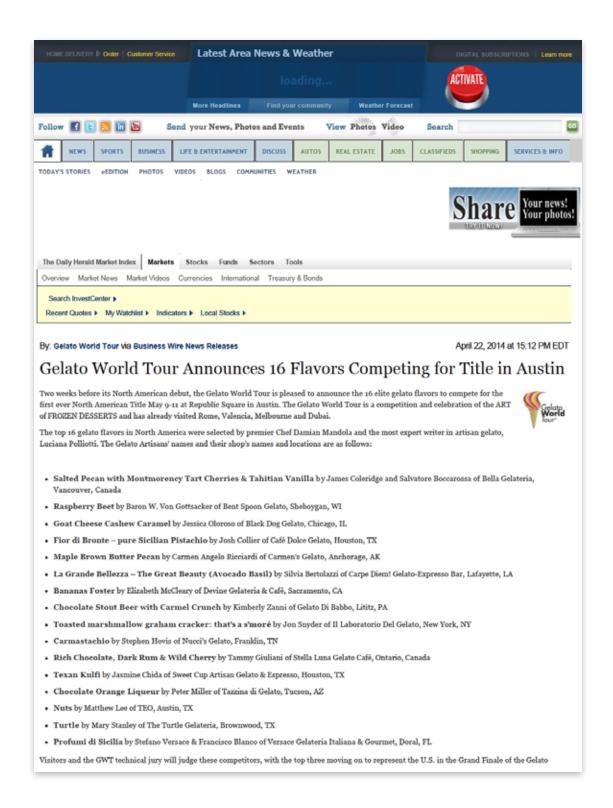


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Publication: Idaho Statesman Date: April 22, 2014

> Impressions: 105,227 ROI: \$1,470.00



Publication: Illinois Daily Herald Date: April 22, 2014

> Impressions: 445,240 ROI: \$2,081.00

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InfoStor (Nashua, NH) 04/22/2014

"Gelato World Tour Announces 16 Flavors Competing for Title in Austin"

Audience: 9,650

Source Website: www.infostor.com/index.html

April 22, 2014 at 15:12 PM EDT

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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: InfoStor Date: April 22, 2014

Impressions: 9,650 ROI: \$5,170.00

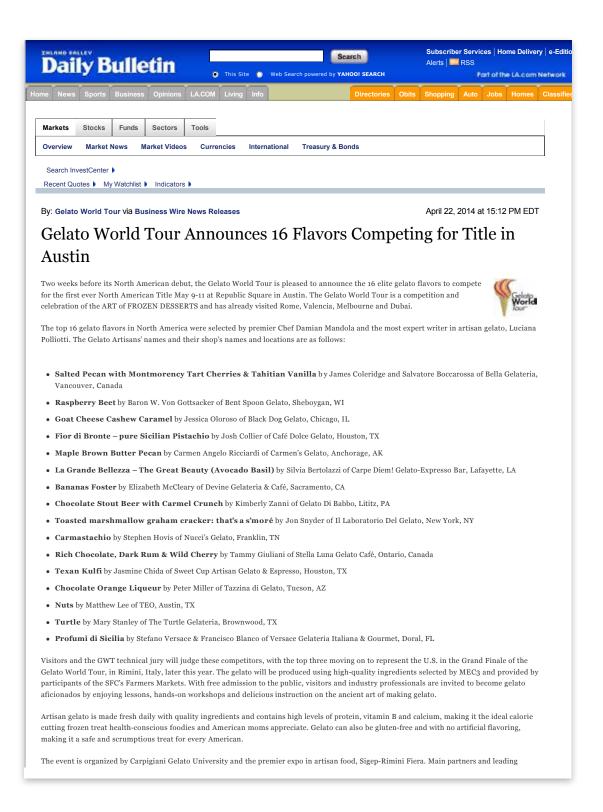
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| Selato World Tour Announce | s 16 Flavors Competing for Title in Austin (2 of 2) | | | | | | |
| olato World Tour Allifoulles | | | | | | | |
| | Publication: InfoStor Date: April 22, 2014 | | | | | | |

Media credentials, photography, b-roll and more information are available upon request.

Impressions: 9,650 ROI: \$5,170.00

Link Unavailable



Publication: Inland Valley Daily Bulletin Date: April 22, 2014

Impressions: 198,873 ROI: \$493.00 manufacturers of showcases and ingredients, respectively: IFI and MEC3. The Gelato World Tour is proud to collaborate with local partners at the Sustainable Food Center and the Italy-America Chamber of Commerce of Texas.

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Publication: Inland Valley Daily Bulletin Date: April 22, 2014

> Impressions: 198,873 ROI: \$493.00



By: Gelato World Tour via Business Wire News Releases

April 22, 2014 at 15:12 PM EDT

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Publication: Inside Bay Area Date: April 22, 2014

Impressions: 166,823 ROI: \$632.00

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 $\label{eq:mediacond} \mbox{Media credentials, } \mbox{{\bf photography}}, \mbox{ b-roll and more information are available upon request.}$

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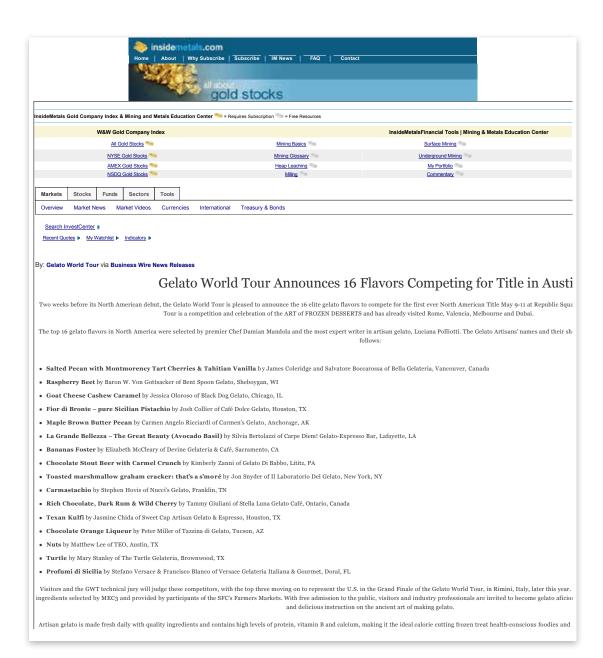


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Publication: Inside Bay Area Date: April 22, 2014

> Impressions: 166,823 ROI: \$632.00



Publication: Inside Metals Date: April 22, 2014

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By: Gelato World Tour via Business Wire News Releases

April 22, 2014 at 15:12 PM EDT

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Publication: IntelligentValue Date: April 22, 2014

Impressions: 1,000 ROI: \$632.00 quality ingredients selected by MEC3 and provided by participants of the SFC's Farmers Markets. With free admission to the public, visitors and industry professionals are invited to become gelato aficionados by enjoying lessons, hands-on workshops and delicious instruction on the ancient art of making gelato.

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Impressions: 1,000 ROI: \$632.00



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Publication: International Business Times
Date: April 22, 2014

Impressions: 3,219,439 ROI: \$632.00 The event is organized by Carpigiani Gelato University and the premier expo in artisan food, Sigep-Rimini Fiera. Main partners and leading manufacturers of showcases and ingredients, respectively: IFI and MEC3. The Gelato World Tour is proud to collaborate with local partners at the Sustainable Food Center and the Italy-America Chamber of Commerce of Texas.

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Media credentials, photography, b-roll and more information are available upon request.

Contacts

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or

Valentina Righi, +39-342-618-3372 Com. Manager/PR Gelato World Tour

valentinarighi@carpigiani.it Skype: valentinarighi.cgroup

or

Website:

www.gelatoworldtour.com

Social Media:

https://www.facebook.com/GelatoWorldTour https://twitter.com/GelatoWorldTour http://www.instagram.com/gelatoworldtour2014

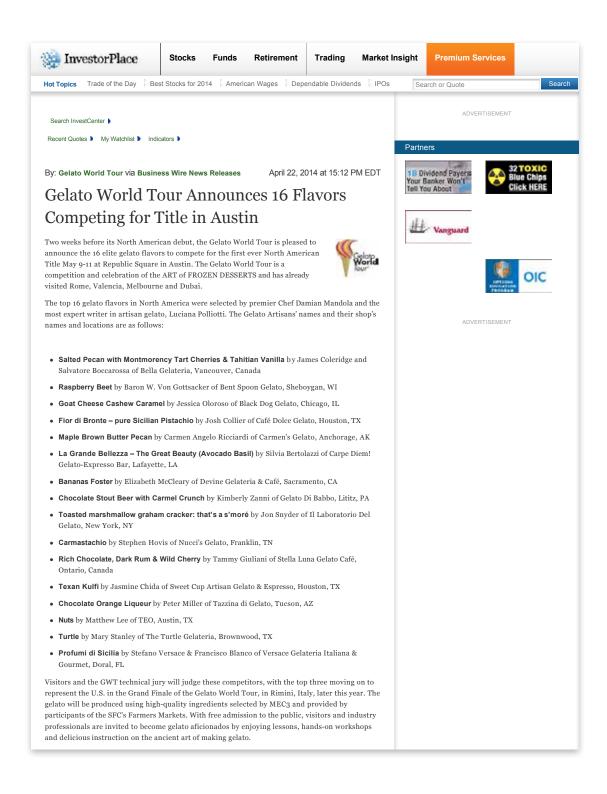


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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 2)

Publication: International Business Times Date: April 22, 2014

> Impressions: 3,219,439 ROI: \$632.00



Publication: InvestorPlace Date: April 22, 2014

Impressions: 469,279 ROI: \$632.00 Artisan gelato is made fresh daily with quality ingredients and contains high levels of protein, vitamin B and calcium, making it the ideal calorie cutting frozen treat health-conscious foodies and American moms appreciate. Gelato can also be gluten-free and with no artificial flavoring, making it a safe and scrumptious treat for every American.

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InvestTalk Market Ticker

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By: GELATO WORLD TOUR via BUSINESS WIRE NEWS RELEASES

April 22, 2014 at 15:12 PM EDT

Gelato World Tour Announces 16 Flavors Competing for Title in Austin

Two weeks before its North American debut, the Gelato World Tour is pleased to announce the 16 elite gelato flavors to compete for the first ever North American Title May 9-11 at Republic Square in Austin. The Gelato World Tour is a competition and celebration of the ART of FROZEN DESSERTS and has already visited Rome, Valencia, Melbourne and Dubai.



The top 16 gelato flavors in North America were selected by premier Chef Damian Mandola and the most expert writer in artisan gelato, Luciana Polliotti. The Gelato Artisans' names and their shop's names and locations are as follows:

- Salted Pecan with Montmorency Tart Cherries & Tahitian Vanilla by James Coleridge and Salvatore Boccarossa of Bella Gelateria, Vancouver, Canada
- Raspberry Beet by Baron W. Von Gottsacker of Bent Spoon Gelato, Sheboygan, WI
- Goat Cheese Cashew Caramel by Jessica Oloroso of Black Dog Gelato, Chicago, IL
- Fior di Bronte pure Sicilian Pistachio by Josh Collier of Café Dolce Gelato, Houston, TX
- . Maple Brown Butter Pecan by Carmen Angelo Ricciardi of Carmen's Gelato, Anchorage, AK
- La Grande Bellezza The Great Beauty (Avocado Basil) by Silvia Bertolazzi of Carpe Diem! Gelato-Expresso Bar, Lafayette, LA
- Bananas Foster by Elizabeth McCleary of Devine Gelateria & Café, Sacramento, CA
- Chocolate Stout Beer with Carmel Crunch by Kimberly Zanni of Gelato Di Babbo, Lititz, PA
- Toasted marshmallow graham cracker: that's a s'moré by Jon Snyder of Il Laboratorio Del Gelato, New York, NY
- Carmastachio by Stephen Hovis of Nucci's Gelato, Franklin, TN
- Rich Chocolate, Dark Rum & Wild Cherry by Tammy Giuliani of Stella Luna Gelato Café, Ontario, Canada
- Texan Kulfi by Jasmine Chida of Sweet Cup Artisan Gelato & Espresso, Houston, TX
- Chocolate Orange Liqueur by Peter Miller of Tazzina di Gelato, Tucson, AZ
- Nuts by Matthew Lee of TEO, Austin, TX
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Visitors and the GWT technical jury will judge these competitors, with the top three moving on to represent the U.S. in the Grand Finale of the Gelato World Tour, in Rimini, Italy, later this year. The gelato will be produced using high-quality ingredients selected by MEC3 and provided by participants of the SFC's Farmers Markets. With free admission to the public, visitors and industry professionals are invited to become gelato afficionados by enjoying lessons, hands-on workshops and delicious instruction on the ancient art of making gelato.

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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

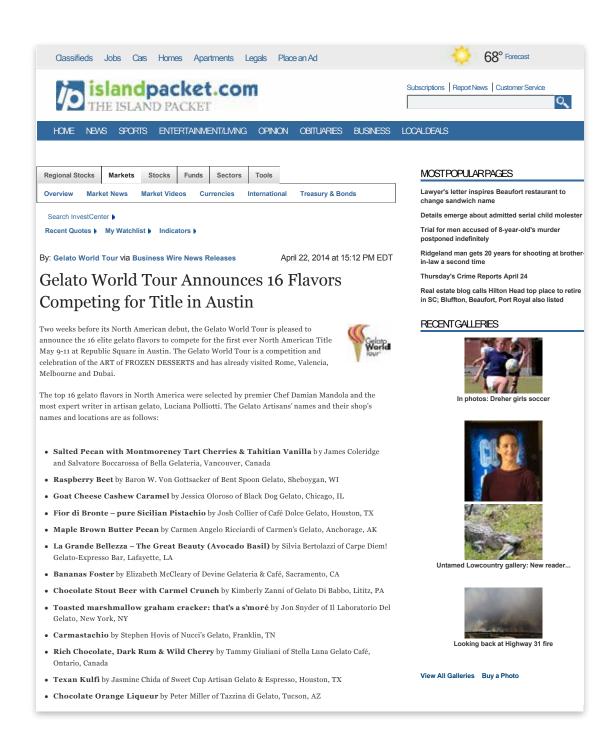
Publication: InvestTalk Date: April 22, 2014

Impressions: 8,500 ROI: \$632.00



Publication: InvestTalk Date: April 22, 2014

Impressions: 8,500 ROI: \$632.00



Publication: Island Packet Date: April 22, 2014

Impressions: 84,872 ROI: \$648.00

- Nuts by Matthew Lee of TEO, Austin, TX
- Turtle by Mary Stanley of The Turtle Gelateria, Brownwood, TX
- Profumi di Sicilia by Stefano Versace & Francisco Blanco of Versace Gelateria Italiana & Gourmet, Doral, FL

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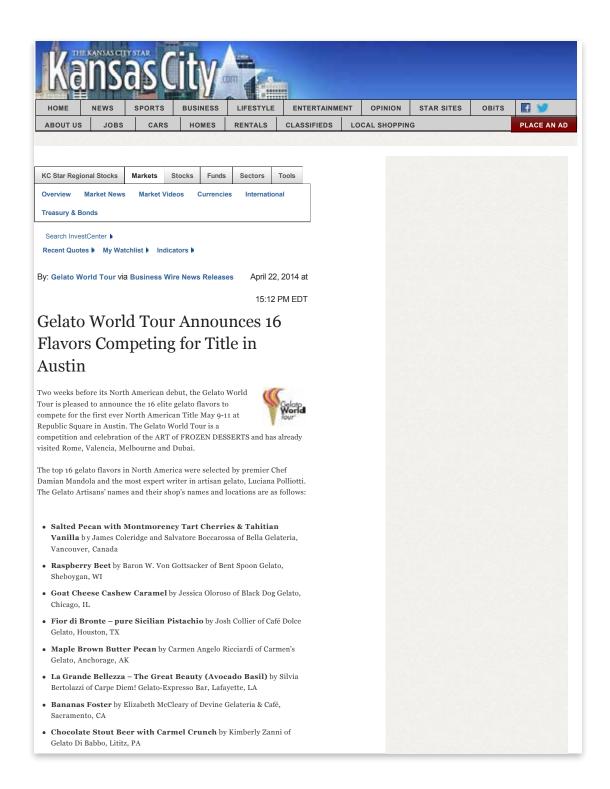


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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 2)

Publication: Island Packet Date: April 22, 2014

Impressions: 84,872 ROI: \$648.00



Publication: Kansas City Star Date: April 22, 2014

Impressions: 1,039,993 ROI: \$8,608.00

- Toasted marshmallow graham cracker: that's a s'moré by Jon Snyder of Il Laboratorio Del Gelato, New York, NY
- Carmastachio by Stephen Hovis of Nucci's Gelato, Franklin, TN
- Rich Chocolate, Dark Rum & Wild Cherry by Tammy Giuliani of Stella Luna Gelato Café, Ontario, Canada
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- Chocolate Orange Liqueur by Peter Miller of Tazzina di Gelato, Tucson, AZ
- . Nuts by Matthew Lee of TEO, Austin, TX
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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 2)

Publication: Kansas City Star Date: April 22, 2014

Impressions: 1,039,993 ROI: \$8,608.00 KARN NewsRadio 102.9 FM/920 AM (Little Rock, AR) 04/22/2014

"Gelato World Tour Announces 16 Flavors Competing for Title in Austin" Audience: 6.357

Source Website: www.karnnewsradio.com

April 22, 2014 at 15:12 PM EDT

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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: KARN NewsRadio Date: April 22, 2014

> Impressions: 6,357 ROI: \$632.00

> > Link Unavailable

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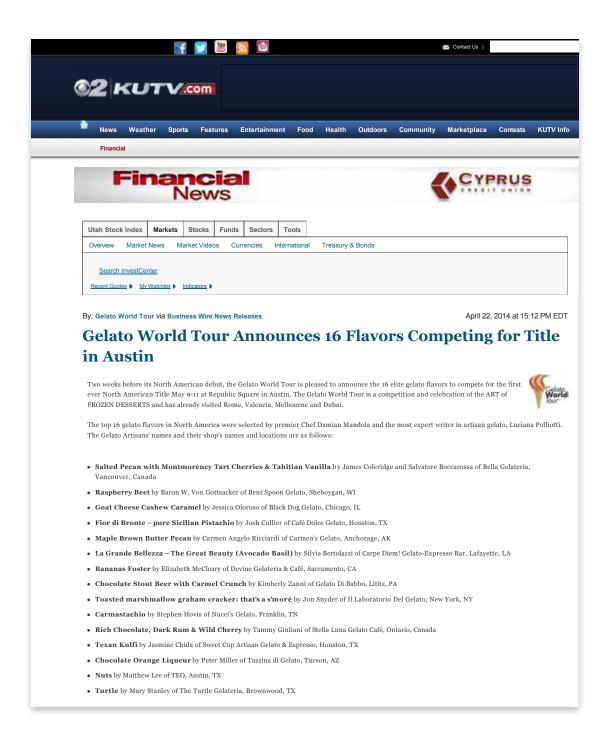
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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 2)

Publication: KARN NewsRadio Date: April 22, 2014

> Impressions: 6,357 ROI: \$632.00

> > Link Unavailable



Publication: KUTV-TV Date: April 22, 2014

Impressions: 66,000 ROI: \$632.00 • Profumi di Sicilia by Stefano Versace & Francisco Blanco of Versace Gelateria Italiana & Gourmet, Doral, FL

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Publication: KUTV-TV Date: April 22, 2014

Impressions: 66,000 ROI: \$632.00



Publication: KVOR AM-740 Date: April 22, 2014

> Impressions: 348 ROI: \$632.00

- Chocolate Orange Liqueur by Peter Miller of Tazzina di Gelato, Tucson, AZ
- Nuts by Matthew Lee of TEO, Austin, TX
- Turtle by Mary Stanley of The Turtle Gelateria, Brownwood, TX
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By: Gelato World Tour via Business Wire News Releases

April 22, 2014 at 15:12 PM EDT

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Publication: Las Cruces Sun-News Date: April 22, 2014

> Impressions: 84,446 ROI: \$552.00

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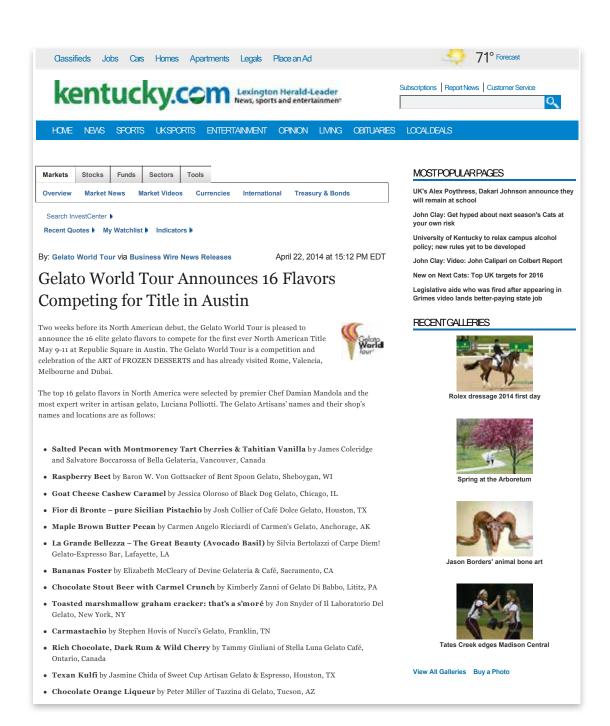


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Publication: Las Cruces Sun-News Date: April 22, 2014

> Impressions: 84,446 ROI: \$552.00



Publication: Lexington Herald-Leader Date: April 22, 2014

Impressions: 340,340 ROI: \$2,424.00

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Media credentials, photography, b-roll and more information are available upon request.

Contacts:

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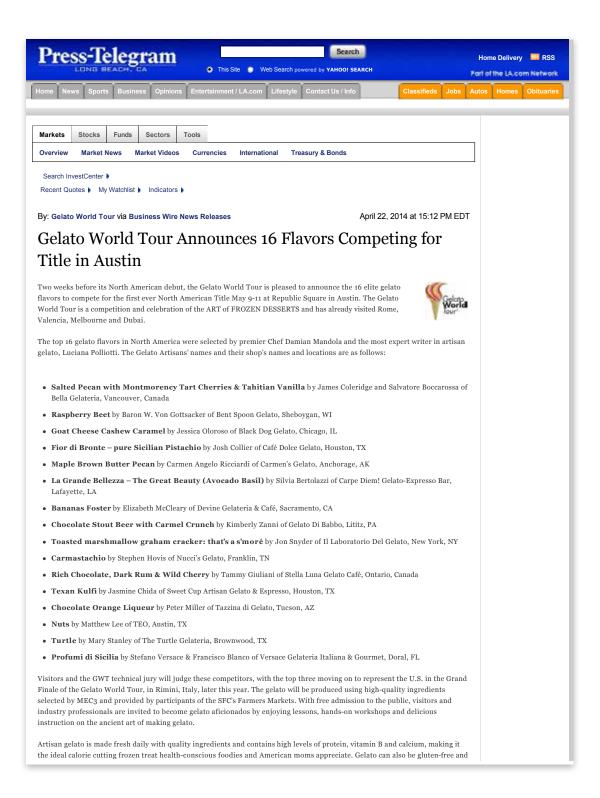


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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 2)

Publication: Lexington Herald-Leader Date: April 22, 2014

Impressions: 340,340 ROI: \$2,424.00



Publication: Long Beach Press-Telegram Date: April 22, 2014

Impressions: 165,133 ROI: \$1,208.00 with no artificial flavoring, making it a safe and scrumptious treat for every American.

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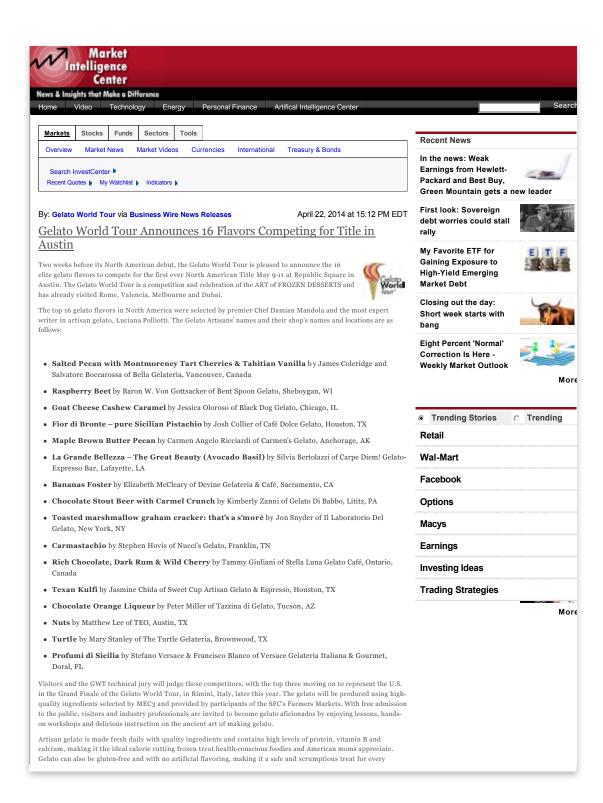
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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 2)

Publication: Long Beach Press-Telegram
Date: April 22, 2014

Impressions: 165,133 ROI: \$1,208.00



Publication: Market Intelligence Center Date: April 22, 2014

Impressions: 39,152 ROI: \$632.00

American.

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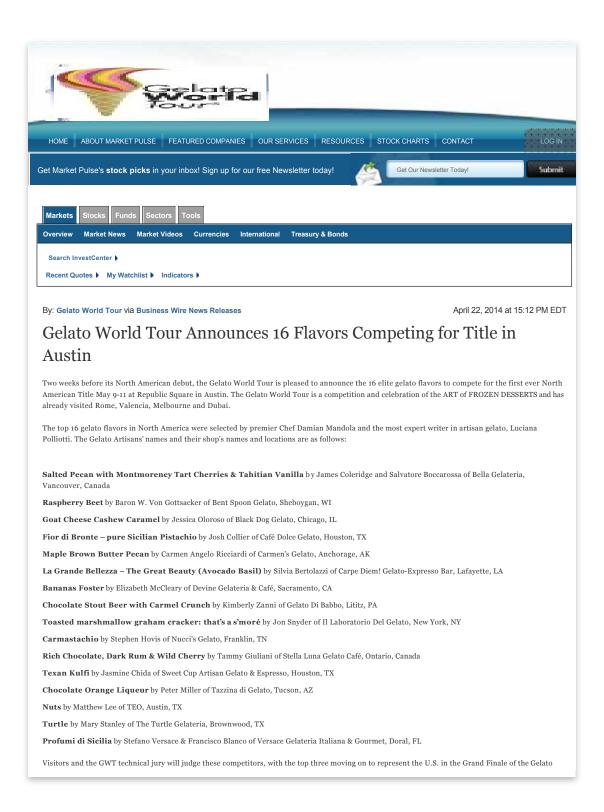


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Publication: Market Intelligence Center Date: April 22, 2014

Impressions: 39,152 ROI: \$632.00



Publication: Market Pulse Date: April 22, 2014

Impressions: 4,000 ROI: \$632.00 World Tour, in Rimini, Italy, later this year. The gelato will be produced using high-quality ingredients selected by MEC3 and provided by participants of the SFC's Farmers Markets. With free admission to the public, visitors and industry professionals are invited to become gelato afficionados by enjoying lessons, hands-on workshops and delicious instruction on the ancient art of making gelato.

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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 2)

Publication: Market Pulse Date: April 22, 2014

Impressions: 4,000 ROI: \$632.00 MarketWatch (NY) 04/23/2014

"Gelato World Tour Announces 16 Flavors Competing for Title in Austin"

Audience: 4,344,816

Source Website: www.marketwatch.com

press release

April 22, 2014, 3:13 p.m. EDT

Gelato World Tour Announces 16 Flavors Competing for Title in Austin

AUSTIN, Texas, Apr 22, 2014 (BUSINESS WIRE) -- Two weeks before its North American debut, the *Gelato World Tour* is pleased to announce the 16 elite gelato flavors to compete for the first ever North American Title May 9-11 at Republic Square in Austin. The *Gelato World Tour* is a competition and celebration of the ART of FROZEN DESSERTS and has already visited Rome, Valencia, Melbourne and Dubai.

The top 16 gelato flavors in North America were selected by premier Chef Damian Mandola and the most expert writer in artisan gelato, Luciana Polliotti. The Gelato Artisans' names and their shop's names and locations are as follows:

Salted Pecan with Montmorency Tart Cherries & Tahitian Vanilla by James Coleridge and Salvatore Boccarossa of Bella Gelateria, Vancouver, Canada

Raspberry Beet by Baron W. Von Gottsacker of Bent Spoon Gelato, Sheboygan, WI

Goat Cheese Cashew Caramel by Jessica Oloroso of Black Dog Gelato, Chicago, IL

Fior di Bronte " pure Sicilian Pistachio by Josh Collier of Cafe Dolce Gelato, Houston, TX

Maple Brown Butter Pecan by Carmen Angelo Ricciardi of Carmen's Gelato, Anchorage, AK

La Grande Bellezza " The Great Beauty (Avocado Basil)by Silvia Bertolazzi of Carpe Diem! Gelato-Expresso Bar, Lafayette, LA

Bananas Foster by Elizabeth McCleary of Devine Gelateria & Cafe, Sacramento, CA

Chocolate Stout Beer with Carmel Crunch by Kimberly Zanni of Gelato Di Babbo, Lititz, PA

Toasted marshmallow graham cracker: that's a s'more by Jon Snyder of II Laboratorio Del Gelato, New York, NY

Carmastachio by Stephen Hovis of Nucci's Gelato, Franklin, TN

Rich Chocolate, Dark Rum & Wild Cherry by Tammy Giuliani of Stella Luna Gelato Cafe, Ontario, Canada

Texan Kulfi by Jasmine Chida of Sweet Cup Artisan Gelato & Espresso, Houston, TX

Chocolate Orange Liqueur by Peter Miller of Tazzina di Gelato, Tucson, AZ

Nuts by Matthew Lee of TEO, Austin, TX

Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 3)

Publication: Market Watch Date: April 22, 2014

Impressions: 4,344,816 ROI: \$948.00 Turtle by Mary Stanley of The Turtle Gelateria, Brownwood, TX

Profumi di Sicilia by Stefano Versace & Francisco Blanco of Versace Gelateria Italiana & Gourmet, Doral, FL

Visitors and the GWT technical jury will judge these competitors, with the top three moving on to represent the U.S. in the Grand Finale of the *Gelato World Tour*, in Rimini, Italy, later this year. The gelato will be produced using high-quality ingredients selected by MEC3 and provided by participants of the SFC's Farmers Markets. With free admission to the public, visitors and industry professionals are invited to become gelato aficionados by enjoying lessons, hands-on workshops and delicious instruction on the ancient art of making gelato.

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Media credentials, photography, b-roll and more information are available upon request.

SOURCE: Gelato World Tour

For Gelato World Tour

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Social Media:

Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 3)

Publication: Market Watch Date: April 22, 2014

Impressions: 4,344,816 ROI: \$948.00 https://www.facebook.com/GelatoWorldTour

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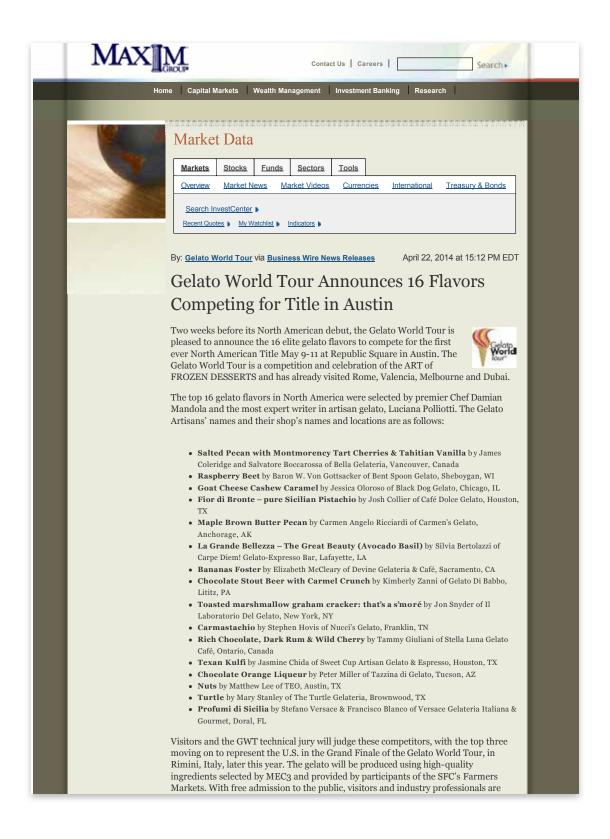
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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (3 of 3)

Publication: Market Watch Date: April 22, 2014

Impressions: 4,344,816 ROI: \$948.00

Link Unavailable



Publication: Maxim Group Date: April 22, 2014

Impressions: 5,378 ROI: \$632.00 invited to become gelato aficionados by enjoying lessons, hands-on workshops and delicious instruction on the ancient art of making gelato.

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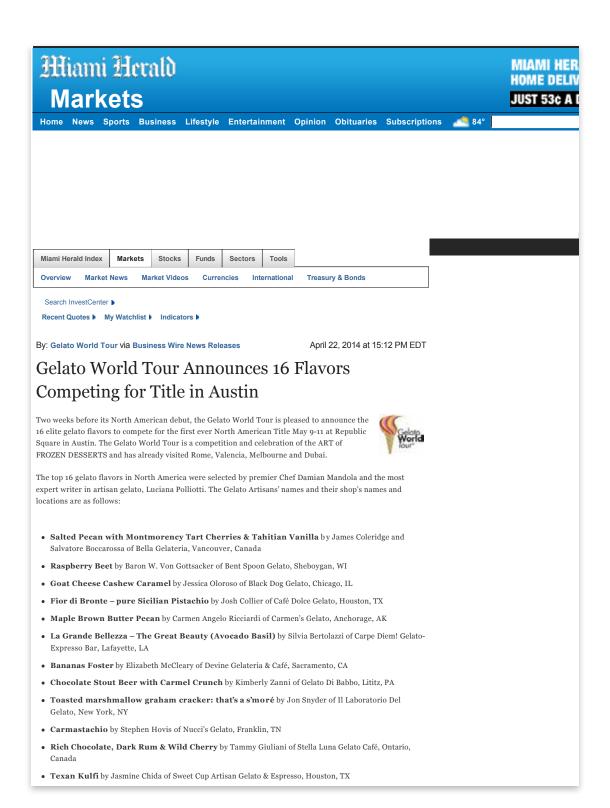
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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 2)

Publication: Maxim Group Date: April 22, 2014

Impressions: 5,378 ROI: \$632.00



Publication: Miami Herald Date: April 22, 2014

Impressions: 2,006,505 ROI: \$7,328.00

- Chocolate Orange Liqueur by Peter Miller of Tazzina di Gelato, Tucson, AZ
- Nuts by Matthew Lee of TEO, Austin, TX
- Turtle by Mary Stanley of The Turtle Gelateria, Brownwood, TX
- Profumi di Sicilia by Stefano Versace & Francisco Blanco of Versace Gelateria Italiana & Gourmet,

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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 2)

Publication: Miami Herald Date: April 22, 2014

Impressions: 2,006,505 ROI: \$7,328.00





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- Fior di Bronte pure Sicilian Pistachio by Josh Collier of Café Dolce Gelato, Houston, TX
- . Maple Brown Butter Pecan by Carmen Angelo Ricciardi of Carmen's Gelato, Anchorage, AK
- La Grande Bellezza The Great Beauty (Avocado Basil) by Silvia Bertolazzi of Carpe Diem! Gelato-Expresso Bar, Lafayette, LA
- . Bananas Foster by Elizabeth McCleary of Devine Gelateria & Café, Sacramento, CA
- · Chocolate Stout Beer with Carmel Crunch by Kimberly Zanni of Gelato Di Babbo, Lititz, PA
- Toasted marshmallow graham cracker: that's a s'moré by Jon Snyder of Il Laboratorio Del Gelato, New York, NY
- Carmastachio by Stephen Hovis of Nucci's Gelato, Franklin, TN
- Rich Chocolate, Dark Rum & Wild Cherry by Tammy Giuliani of Stella Luna Gelato Café, Ontario, Canada
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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: Minneapolis Star Tribune Date: April 22, 2014

> Impressions: 1,656,780 ROI: \$4,848.00

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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 2)

Publication: Minneapolis Star Tribune Date: April 22, 2014

> Impressions: 1,656,780 ROI: \$4,848.00



By: Gelato World Tour via Business Wire News Releases

April 22, 2014 at 15:12 PM EDT

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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: Minnesota Public Radio Date: April 22, 2014

Impressions: 298,664 ROI: \$632.00 Visitors and the GWT technical jury will judge these competitors, with the top three moving on to represent the U.S. in the Grand Finale of the Gelato World Tour, in Rimini, Italy, later this year. The gelato will be produced using high-quality ingredients selected by MEC3 and provided by participants of the SFC's Farmers Markets. With free admission to the public, visitors and industry professionals are invited to become gelato aficionados by enjoying lessons, hands-on workshops and delicious instruction on the ancient art of making gelato.

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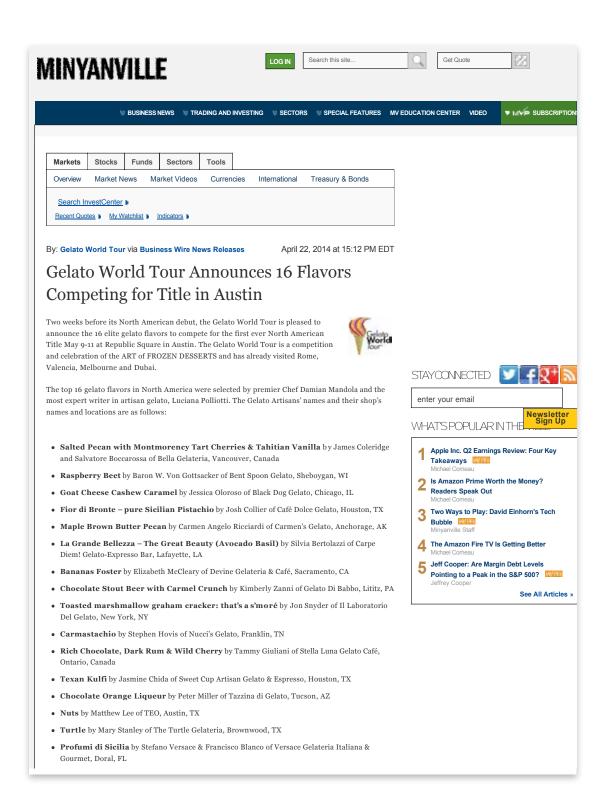
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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 2)

Publication: Minnesota Public Radio Date: April 22, 2014

> Impressions: 298,664 ROI: \$632.00



Publication: Minyanville Date: April 22, 2014

Impressions: 417,428 ROI: \$632.00 Visitors and the GWT technical jury will judge these competitors, with the top three moving on to represent the U.S. in the Grand Finale of the Gelato World Tour, in Rimini, Italy, later this year. The gelato will be produced using high-quality ingredients selected by MEC3 and provided by participants of the SFC's Farmers Markets. With free admission to the public, visitors and industry professionals are invited to become gelato afficionados by enjoying lessons, hands-on workshops and delicious instruction on the ancient art of making gelato.

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Media credentials, photography, b-roll and more information are available upon request.

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Contacts:

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Valentina Righi, +39-342-618-3372 Com, Manager/PR Gelato World Tour

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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 2)

Publication: Minyanville Date: April 22, 2014

Impressions: 417,428 ROI: \$632.00

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By: Gelato World Tour via Business Wire News Releases

April 22, 2014 at 15:12 PM EDT

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- Rich Chocolate, Dark Rum & Wild Cherry by Tammy Giuliani of Stella Luna Gelato Café, Ontario, Canada
- Chocolate Orange Liqueur by Peter Miller of Tazzina di Gelato, Tucson, AZ

Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: MoneyShow.com Date: April 22, 2014

> Impressions: 24,167 ROI: \$632.00

- Turtle by Mary Stanley of The Turtle Gelateria, Brownwood, TX
- Profumi di Sicilia by Stefano Versace & Francisco Blanco of Versace Gelateria Italiana & Gourmet, Doral, FL

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> Impressions: 24,167 ROI: \$632.00

MyCentralOregon.com (Bend, OR) 04/22/2014

"Gelato World Tour Announces 16 Flavors Competing for Title in Austin"
Source Website: www.mycentraloregon.com

April 22, 2014 at 15:12 PM EDT

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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: My Central Oregon Date: April 22, 2014

> Impressions: 8,500 ROI: \$632.00

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Media credentials, photography, b-roll and more information are available upon request.

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April 22, 2014 at 15:12 PM EDT

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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: My Mother Lode Date: April 22, 2014

> Impressions: 39,665 ROI: \$632.00

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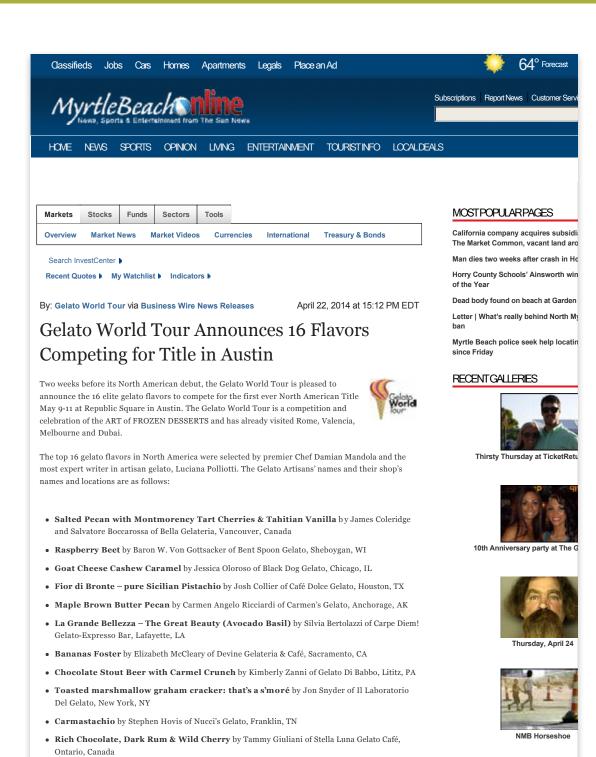
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Publication: My Mother Lode Date: April 22, 2014

> Impressions: 39,665 ROI: \$632.00



. Texan Kulfi by Jasmine Chida of Sweet Cup Artisan Gelato & Espresso, Houston, TX

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Publication: Myrtle Beach Sun News Date: April 22, 2014

> Impressions: 6,390 ROI: \$858.00

- Chocolate Orange Liqueur by Peter Miller of Tazzina di Gelato, Tucson, AZ
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By: Gelato World Tour via Business Wire News Releases

April 22, 2014 at 15:12 PM EDT

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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: Nation's Restaurant News Date: April 22, 2014

> Impressions: 109,574 ROI: \$6,288.00

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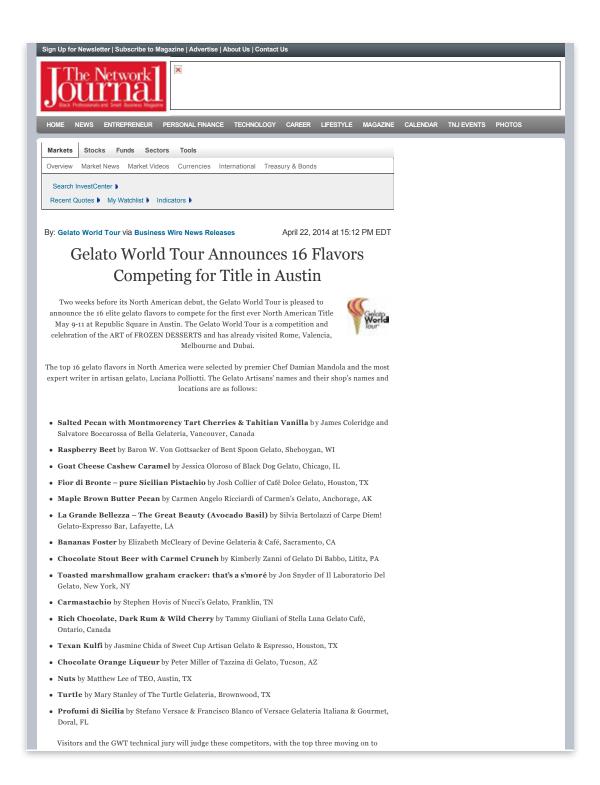


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Publication: Nation's Restaurant News Date: April 22, 2014

> Impressions: 109,574 ROI: \$6,288.00



Publication: Network Journal Date: April 22, 2014

> Impressions: 45,398 ROI: \$17,647.00

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Publication: Network Journal Date: April 22, 2014

Impressions: 45,398 ROI: \$17,647.00 -----

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By: Gelato World Tour via Business Wire News Releases April 22, 2014 at 15:12 PM

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LOCAL

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Publication: NewsOK.com Date: April 22, 2014

Impressions: 1,056,390 ROI: \$63,383.40

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 $\label{eq:median} \mbox{Media credentials, } \mbox{{\bf photography}}, \mbox{ b-roll and more information are available upon request.}$

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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 2)

Publication: NewsOK.com Date: April 22, 2014

Impressions: 1,056,390 ROI: \$63,383.40 Oak Ridger (Oak Ridge, TN) 04/22/2014

"Gelato World Tour Announces 16 Flavors Competing for Title in Austin" Audience: 54.901

Source Website: www.oakridger.com

April 22, 2014 at 15:12 PM EDT

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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: Oak Ridger Date: April 22, 2014

Impressions: 54,901 ROI: \$263.00

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Media credentials, photography, b-roll and more information are available upon request.

Impressions: 54,901 ROI: \$263.00

Publication: Oak Ridger Date: April 22, 2014



By: Gelato World Tour via Business Wire News Releases

April 22, 2014 at 15:12 PM EDT

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- Maple Brown Butter Pecan by Carmen Angelo Ricciardi of Carmen's Gelato, Anchorage, AK
- La Grande Bellezza The Great Beauty (Avocado Basil) by Silvia Bertolazzi of Carpe Diem! Gelato-Expresso Bar, Lafayette, LA
- Bananas Foster by Elizabeth McCleary of Devine Gelateria & Café, Sacramento, CA
- Chocolate Stout Beer with Carmel Crunch by Kimberly Zanni of Gelato Di Babbo, Lititz,
 PA
- Toasted marshmallow graham cracker: that's a s'moré by Jon Snyder of Il Laboratorio Del Gelato, New York, NY
- Carmastachio by Stephen Hovis of Nucci's Gelato, Franklin, TN
- Rich Chocolate, Dark Rum & Wild Cherry by Tammy Giuliani of Stella Luna Gelato Café, Ontario, Canada
- **Texan Kulfi** by Jasmine Chida of Sweet Cup Artisan Gelato & Espresso, Houston, TX
- Chocolate Orange Liqueur by Peter Miller of Tazzina di Gelato, Tucson, AZ
- Nuts by Matthew Lee of TEO, Austin, TX
- Turtle by Mary Stanley of The Turtle Gelateria, Brownwood, TX

Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: Oil & Gas Journal Date: April 22, 2014

> Impressions: 38,847 ROI: \$3,848.00

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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 2)

Publication: Oil & Gas Journal Date: April 22, 2014

Impressions: 38,847 ROI: \$3,848.00



- Maple Brown Butter Pecan by Carmen Angelo Ricciardi of Carmen's Gelato, Anchorage, AK
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- Toasted marshmallow graham cracker: that's a s'moré by Jon Snyder of Il Laboratorio Del Gelato, New York, NY
- Rich Chocolate, Dark Rum & Wild Cherry by Tammy Giuliani of Stella Luna Gelato Café, Ontario, Canada
- Texan Kulfi by Jasmine Chida of Sweet Cup Artisan Gelato & Espresso, Houston, TX
- Chocolate Orange Liqueur by Peter Miller of Tazzina di Gelato, Tucson, AZ



Mariners vs. Astros



Tumwater vs W.F. West Baseball

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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: Olympian Date: April 22, 2014

Impressions: 102,667 ROI: \$1,035.00

- . Nuts by Matthew Lee of TEO, Austin, TX
- \bullet \mathbf{Turtle} by Mary Stanley of The Turtle Gelateria, Brownwood, TX
- Profumi di Sicilia by Stefano Versace & Francisco Blanco of Versace Gelateria Italiana & Gourmet, Doral, FL

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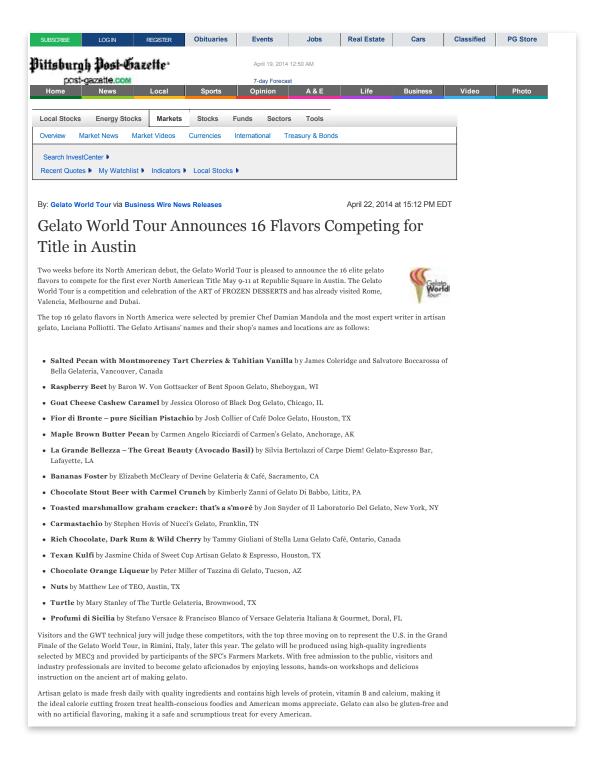
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Publication: Olympian Date: April 22, 2014

Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 2)

Impressions: 102,667 ROI: \$1,035.00



Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: Pittsburgh Post-Gazette Date: April 22, 2014

Impressions: 1,082,250 ROI: \$4,631.00 The event is organized by Carpigiani Gelato University and the premier expo in artisan food, Sigep-Rimini Fiera. Main partners $and\ leading\ manufacturers\ of\ showcases\ and\ ingredients, respectively:\ IFI\ and\ MEC3.\ The\ Gelato\ World\ Tour\ is\ proud\ to$ collaborate with local partners at the Sustainable Food Center and the Italy-America Chamber of Commerce of Texas.

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Publication: Pittsburgh Post-Gazette Date: April 22, 2014

> Impressions: 1,082,250 ROI: \$4,631.00



Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: Raleigh News & Observer Date: April 22, 2014

Impressions: 1,081,629 ROI: \$3,169.00

- Nuts by Matthew Lee of TEO, Austin, TX
- Turtle by Mary Stanley of The Turtle Gelateria, Brownwood, TX
- Profumi di Sicilia by Stefano Versace & Francisco Blanco of Versace Gelateria Italiana & Gourmet, Doral, FL

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Publication: Raleigh News & Observer Date: April 22, 2014

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By: Gelato World Tour via Business Wire News Releases

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 Gelato-Expresso Bar, Lafayette, LA
- Bananas Foster by Elizabeth McCleary of Devine Gelateria & Café, Sacramento, CA

Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: Record-Courier Date: April 22, 2014

Impressions: 28,044 ROI: \$328.00

- Chocolate Stout Beer with Carmel Crunch by Kimberly Zanni of Gelato Di Babbo, Lititz, PA
- Toasted marshmallow graham cracker: that's a s'moré by Jon Snyder of Il Laboratorio Del Gelato, New York, NY
- Carmastachio by Stephen Hovis of Nucci's Gelato, Franklin, TN
- Rich Chocolate, Dark Rum & Wild Cherry by Tammy Giuliani of Stella Luna Gelato Café, Ontario, Canada
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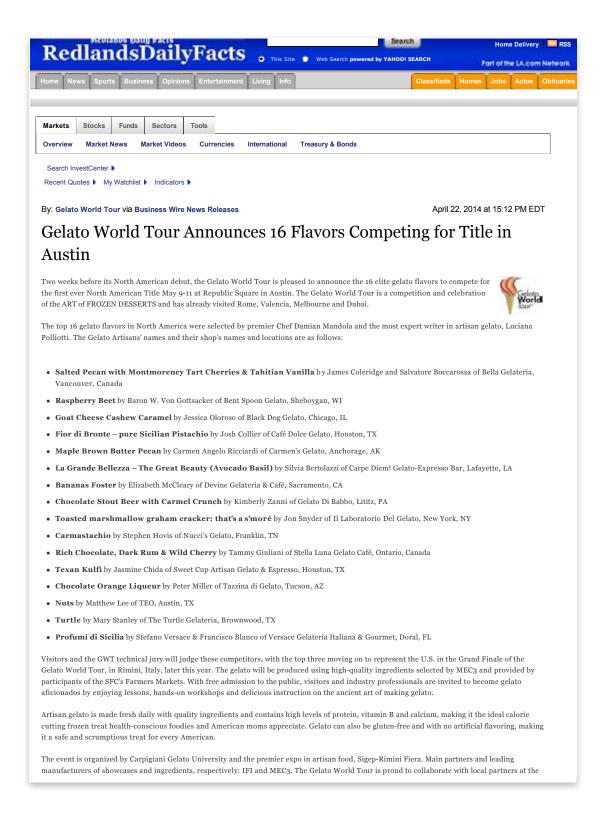
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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 2)

Publication: Record-Courier Date: April 22, 2014

Impressions: 28,044 ROI: \$328.00



Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: Redlands Daily Facts Date: April 22, 2014

> Impressions: 69,835 ROI: \$183.00

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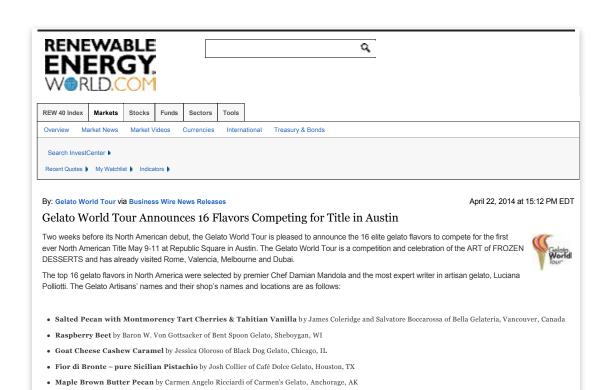


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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: Renewable Energy World Date: April 22, 2014

> Impressions: 33,417 ROI: \$632.00

- Bananas Foster by Elizabeth McCleary of Devine Gelateria & Café, Sacramento, CA
- Chocolate Stout Beer with Carmel Crunch by Kimberly Zanni of Gelato Di Babbo, Lititz, PA
- Toasted marshmallow graham cracker: that's a s'moré by Jon Snyder of Il Laboratorio Del Gelato, New York, NY
- · Carmastachio by Stephen Hovis of Nucci's Gelato, Franklin, TN
- Rich Chocolate, Dark Rum & Wild Cherry by Tammy Giuliani of Stella Luna Gelato Café, Ontario, Canada
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> Impressions: 33,417 ROI: \$632.00

Reuters - US Edition (NY,NY) 04/22/2014

"Gelato World Tour Announces 16 Flavors Competing for Title in Austin" Source Website: www.reuters.com

Tue Apr 22, 2014 3:12pm EDT

*Reuters is not responsible for the content in this press release.

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Gelato World Tour Announces 16 Flavors Competing for Title in Austin

Two weeks before its North American debut, the *Gelato World Tour* is pleased to announce the 16 elite gelato flavors to compete for the first ever North American Title May 9-11 at Republic Square in Austin. The *Gelato World Tour* is a competition and celebration of the ART of FROZEN DESSERTS and has already visited Rome, Valencia, Melbourne and Dubai.

The top 16 gelato flavors in North America were selected by premier Chef Damian Mandola and the most expert writer in artisan gelato, Luciana Polliotti. The Gelato Artisans' names and their shop's names and locations are as follows:

Salted Pecan with Montmorency Tart Cherries & Tahitian Vanilla by James Coleridge and Salvatore Boccarossa of Bella Gelateria, Vancouver, Canada Raspberry Beet by Baron W. Von Gottsacker of Bent Spoon Gelato, Sheboygan, WI Goat Cheese Cashew Caramel by Jessica Oloroso of Black Dog Gelato, Chicago, IL Fior di Bronte " pure Sicilian Pistachio by Josh Collier of Cafe Dolce Gelato, Houston, TX Maple Brown Butter Pecan by Carmen Angelo Ricciardi of Carmen's Gelato, Anchorage, AK La Grande Bellezza " The Great Beauty (Avocado Basil) by Silvia Bertolazzi of Carpe Diem! Gelato-Expresso Bar, Lafayette, LA Bananas Foster by Elizabeth McCleary of Devine Gelateria & Cafe, Sacramento, CA Chocolate Stout Beer with Carmel Crunch by Kimberly Zanni of Gelato Di Babbo, Lititz, PA Toasted marshmallow graham cracker: that's a s'more by Jon Snyder of Il Laboratorio Del Gelato, New York, NY Carmastachio by Stephen Hovis of Nucci's Gelato, Franklin, TN Rich Chocolate, Dark Rum & Wild Cherry by Tammy Giuliani of Stella Luna Gelato Cafe, Ontario, Canada Texan Kulfi by Jasmine Chida of Sweet Cup Artisan Gelato & Espresso, Houston, TX Chocolate Orange Liqueur by Peter Miller of Tazzina di Gelato, Tucson, AZ Nuts by Matthew Lee of TEO, Austin, TX Turtle by Mary Stanley of The Turtle Gelateria, Brownwood, TX Profumi di Sicilia by Stefano Versace & Francisco Blanco of Versace Gelateria Italiana & Gourmet, Doral, FL

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Artisan gelato is made fresh daily with quality ingredients and contains high levels of protein, vitamin B and calcium, making it the ideal calorie cutting frozen treat health-conscious foodies and American moms appreciate. Gelato can also be gluten-free and with no artificial flavoring, making it a safe and scrumptious treat for every American.

The event is organized by Carpigiani Gelato University and the premier expo in artisan food, Sigep-Rimini Fiera. Main partners and leading manufacturers of showcases and ingredients, respectively: IFI and MEC3. The *Gelato World Tour* is proud to collaborate with local partners at

Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: Reuters - US Edition Date: April 22, 2014

> Impressions: 8,500 ROI: \$672.00

> > Link Unavailable

the Sustainable Food Center and the Italy-America Chamber of Commerce of Texas.

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Media credentials, photography, b-roll and more information are available upon request.

For *Gelato World Tour* janet@*dca-dcpr*.com valentinarighi@carpigiani.it www.gelatoworldtour.com https://www.facebook.com/GelatoWorldTour https://twitter.com/GelatoWorldTour http://www.instagram.com/gelatoworldtour2014

Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 2)

Publication: Reuters - US Edition Date: April 22, 2014

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By: Gelato World Tour via Business Wire News Releases

April 22, 2014 at 15:12 PM EDT

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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: Riverside Press Enterprise Date: April 22, 2014

Impressions: 404,984 ROI: \$632.00 individuals to make healthy food choices and to participate in a vibrant, local food system.

Media credentials, photography, b-roll and more information are available upon request.

Contacts:

For Gelato World Tour Janet Orgain, 731-427-2080

janet@dca-dcpr.com

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Valentina Righi, +39-342-618-3372 Com. Manager/PR Gelato World Tour

valentinarighi@carpigiani.it Skype: valentinarighi.cgroup

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Website:

www.gelatoworldtour.com

Social Media:

https://www.facebook.com/GelatoWorldTour https://twitter.com/GelatoWorldTour

http://www.instagram.com/gelatoworldtour2014



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Publication: Riverside Press Enterprise Date: April 22, 2014

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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: Rockford Register Star Date: April 22, 2014

> Impressions: 306,686 ROI: \$1,931.00

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Website:

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Social Media:

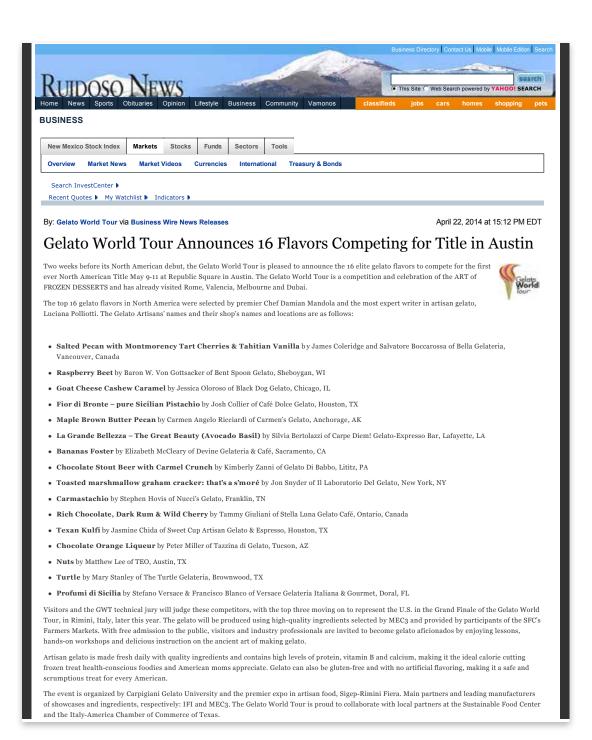
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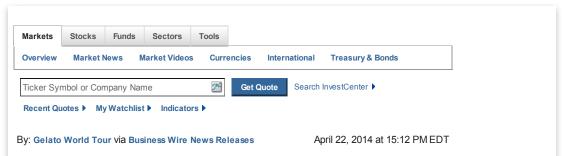
Publication: Ruidoso News Date: April 22, 2014

Impressions: 18,608 ROI: \$148.00 The proceeds from sampling go directly to the Sustainable Food Center, an Austin based non-profit that creates opportunities for individuals to makehealthy food choices and to participate in a vibrant, local food system. Media credentials, photography, b-roll and more information are available upon request. Contacts: For Gelato World Tour Janet Orgain, 731-427-2080 janet@dca-dcpr.com Valentina Righi, +39-342-618-3372 Com. Manager/PR Gelato World Tour valentinarighi@carpigiani.it Skype: valentinarighi.cgroup Website: www.gelatoworldtour.com Social Media: https://www.facebook.com/GelatoWorldTour https://twitter.com/GelatoWorldTour http://www.instagram.com/gelatoworldtour2014 Stock Market XML and JSON Data API provided by FinancialContent Services, Inc.
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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 2)

Publication: Ruidoso News Date: April 22, 2014

Impressions: 18,608 ROI: \$148.00



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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: Sacramento Bee Date: April 22, 2014

Impressions: 1,149,837 ROI: \$5,264.00

- · Nuts by Matthew Lee of TEO, Austin, TX
- · Turtle by Mary Stanley of The Turtle Gelateria, Brownwood, TX
- Profumi di Sicilia by Stefano Versace & Francisco Blanco of Versace Gelateria Italiana & Gourmet,
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By: Gelato World Tour via Business Wire News Releases

April 22, 2014 at 15:12 PM EDT

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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: Salt Lake Tribune Date: April 22, 2014

> Impressions: 707,649 ROI: \$924.00

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Publication: San Diego Union Tribune Date: April 22, 2014

> Impressions: 914,620 ROI: \$7,072.00

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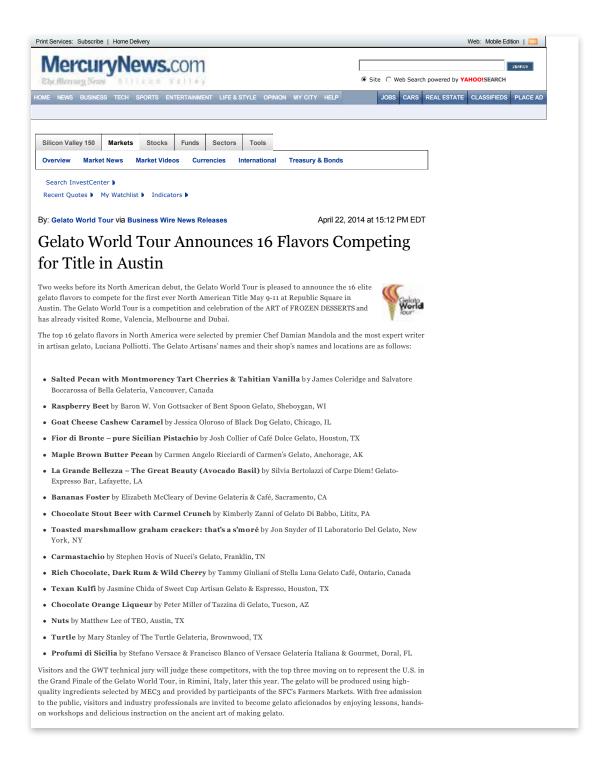


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Publication: San Diego Union Tribune Date: April 22, 2014

> Impressions: 914,620 ROI: \$7,072.00



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Publication: San Jose Mercury News Date: April 22, 2014

> Impressions: 1,987,816 ROI: \$7,760.00

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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 2)

Publication: San Jose Mercury News Date: April 22, 2014

> Impressions: 1,987,816 ROI: \$7,760.00



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By: Gelato World Tour via Business Wire News Releases

April 22, 2014 at 15:12 PM EDT

Gelato World Tour Announces 16 Flavors Competing for Title in Austin

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The top 16 gelato flavors in North America were selected by premier Chef Damian Mandola and the most expert writer in artisan gelato, Luciana Polliotti. The Gelato Artisans' names and their shop's names and locations are as follows:

- Salted Pecan with Montmorency Tart Cherries & Tahitian Vanilla by James Coleridge and Salvatore Boccarossa of Bella Gelateria, Vancouver, Canada
- Raspberry Beet by Baron W. Von Gottsacker of Bent Spoon Gelato, Sheboygan, WI
- Goat Cheese Cashew Caramel by Jessica Oloroso of Black Dog Gelato, Chicago, IL
- Fior di Bronte pure Sicilian Pistachio by Josh Collier of Café Dolce Gelato, Houston, TX
- . Maple Brown Butter Pecan by Carmen Angelo Ricciardi of Carmen's Gelato, Anchorage, AK
- La Grande Bellezza The Great Beauty (Avocado Basil) by Silvia Bertolazzi of Carpe Diem! Gelato-Expresso Bar, Lafayette, LA
- Bananas Foster by Elizabeth McCleary of Devine Gelateria & Café, Sacramento, CA
- Chocolate Stout Beer with Carmel Crunch by Kimberly Zanni of Gelato Di Babbo, Lititz, PA
- Toasted marshmallow graham cracker: that's a s'moré by Jon Snyder of Il Laboratorio Del Gelato, New York, NY
- Carmastachio by Stephen Hovis of Nucci's Gelato, Franklin, TN
- Rich Chocolate, Dark Rum & Wild Cherry by Tammy Giuliani of Stella Luna Gelato Café, Ontario, Canada
- Texan Kulfi by Jasmine Chida of Sweet Cup Artisan Gelato & Espresso, Houston, TX
- Chocolate Orange Liqueur by Peter Miller of Tazzina di Gelato, Tucson, AZ
- Nuts by Matthew Lee of TEO, Austin, TX
- Profumi di Sicilia by Stefano Versace & Francisco Blanco of Versace Gelateria Italiana & Gourmet, Doral, FL

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Daily Journal Quick Po

Who should be held accountable allowing a 17-year-old suspects murderer escape from the juven in San Mateo County?

- The probation supervisors r watching the wards
- C The chief probation official
- County officials who approv facility's design that allowed him over a wall
- O No one, it was an isolated in



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COALINGA, Calif. - A Los Angel
school bus that was about to be
morning run was hijacked fro...







Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: San Mateo Daily Journal Date: April 22, 2014

Impressions: 33,532 ROI: \$632.00 The event is organized by Carpigiani Gelato University and the premier expo in artisan food, Sigep-Rimini Fiera. Main partners and leading manufacturers of showcases and ingredients, respectively: IFI and MEC3. The Gelato World Tour is proud to collaborate with local partners at the Sustainable Food Center and the Italy-America Chamber of Commerce of

 $The \ proceeds \ from \ sampling \ go \ directly \ to \ the \ Sustainable \ Food \ Center, \ an \ Austin \ based \ non-profit \ that \ creates$ opportunities for individuals to make healthy food choices and to participate in a vibrant, local food system.

Media credentials, photography, b-roll and more information are available upon request.

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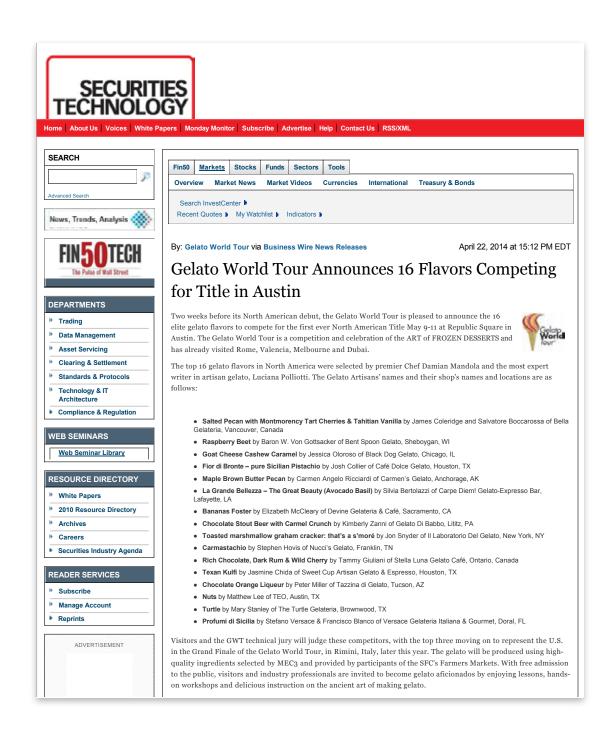
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Publication: San Mateo Daily Journal Date: April 22, 2014

> Impressions: 33,532 ROI: \$632.00



Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: Securities Technology Monitor Date: April 22, 2014

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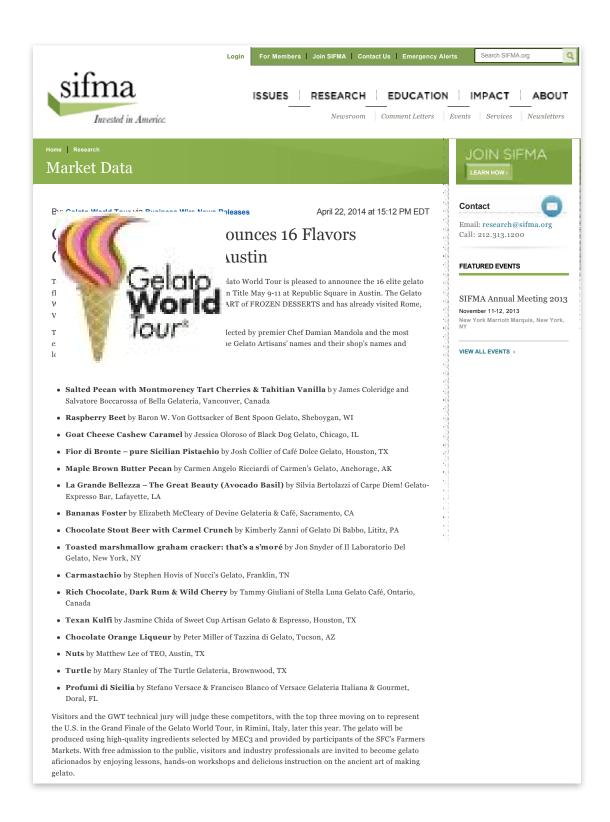


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Publication: Securities Technology Monitor Date: April 22, 2014

> Impressions: 2,000 ROI: \$632.00



Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: SIFMA - Securities Industry and Financial Markets Association

Date: April 22, 2014

Impressions: 22,576 ROI: \$632.00 Artisan gelato is made fresh daily with quality ingredients and contains high levels of protein, vitamin B and calcium, making it the ideal calorie cutting frozen treat health-conscious foodies and American moms appreciate. Gelato can also be gluten-free and with no artificial flavoring, making it a safe and scrumptious treat for every American.

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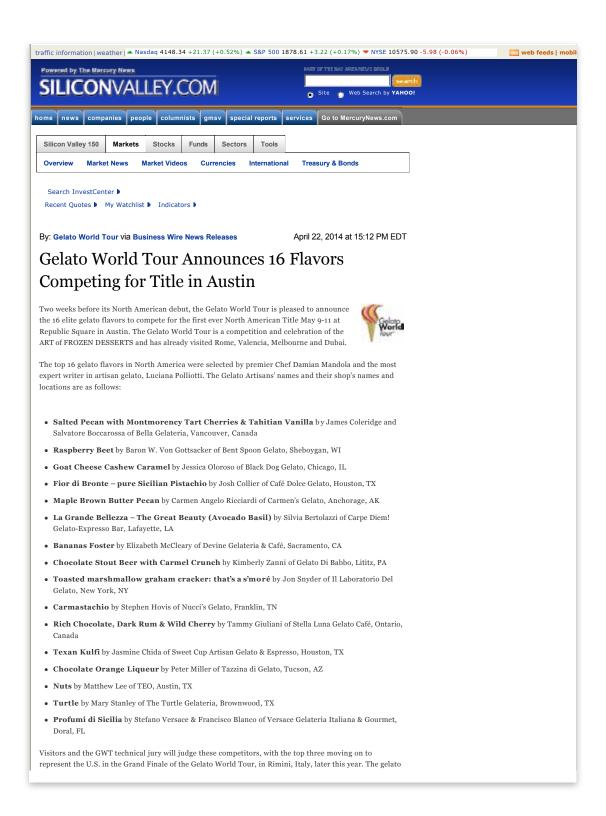
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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 2)

Publication: SIFMA - Securities Industry and Financial Markets Association Date: April 22, 2014

Impressions: 22,576 ROI: \$632.00



Publication: SiliconValley.com Date: April 22, 2014

> Impressions: 26,352 ROI: \$632.00

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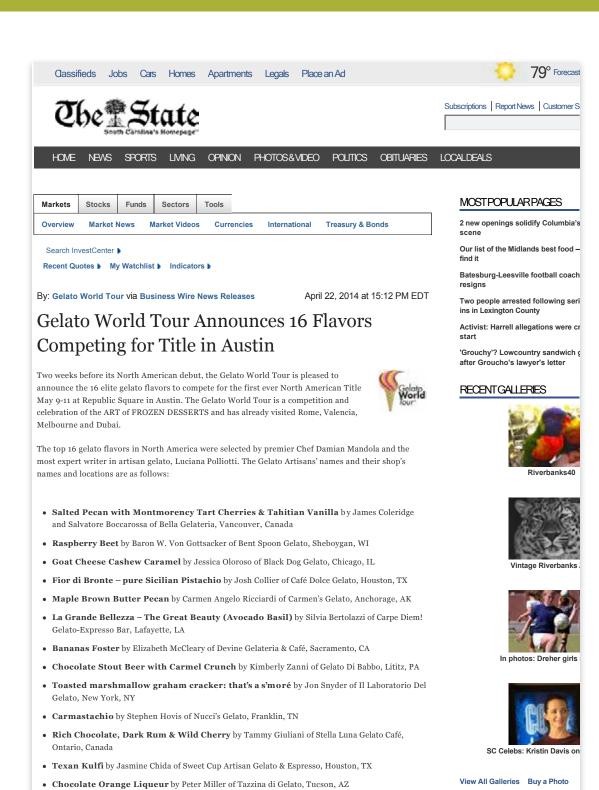


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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 2)

Publication: SiliconValley.com Date: April 22, 2014

> Impressions: 26,352 ROI: \$632.00



Publication: State Date: April 22, 2014

Impressions: 745,305 ROI: \$37,265.25

- . Nuts by Matthew Lee of TEO, Austin, TX
- Turtle by Mary Stanley of The Turtle Gelateria, Brownwood, TX
- Profumi di Sicilia by Stefano Versace & Francisco Blanco of Versace Gelateria Italiana & Gourmet, Doral, FL

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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 2)

Publication: State Date: April 22, 2014

Impressions: 745,305 ROI: \$37,265.25 StreetInsider.com (Birmingham, MI) 04/22/2014

"Gelato World Tour Announces 16 Flavors Competing for Title in Austin"

Audience: 308,513

Source Website: www.streetinsider.com

April 22, 2014 at 15:12 PM EDT

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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: StreetInsider.com Date: April 22, 2014

> Impressions: 308,513 ROI: \$632.00

> > Link Unavailable

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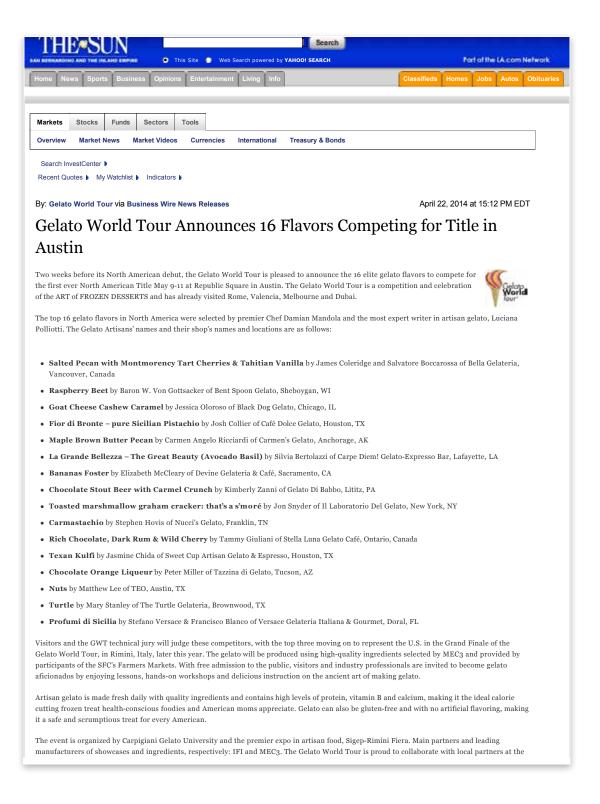
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Impressions: 308,513 ROI: \$632.00

Publication: StreetInsider.com Date: April 22, 2014

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Publication: Sun Date: April 22, 2014

Impressions: 78,889 ROI: \$632.00 Sustainable Food Center and the Italy-America Chamber of Commerce of Texas.

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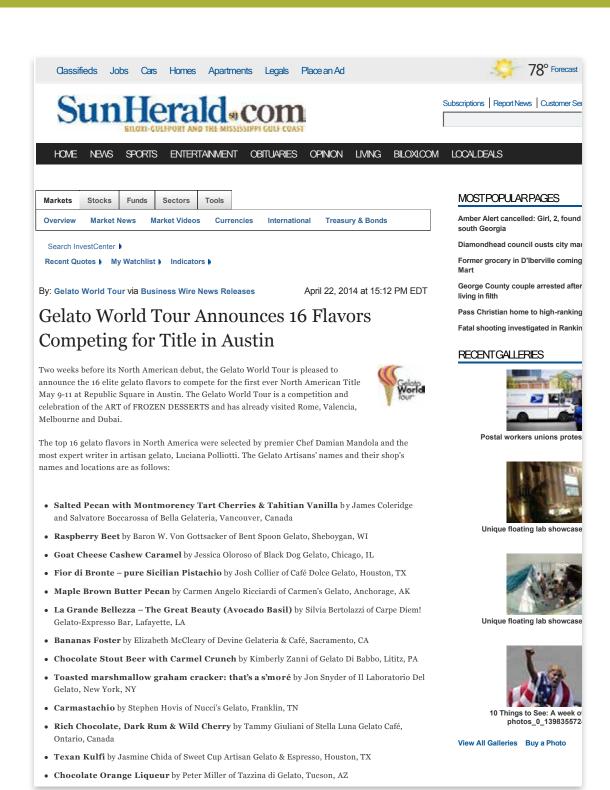
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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 2)

Publication: Sun Date: April 22, 2014

Impressions: 78,889 ROI: \$632.00



Publication: Sun Herald Date: April 22, 2014

Impressions: 150,386 ROI: \$883.00

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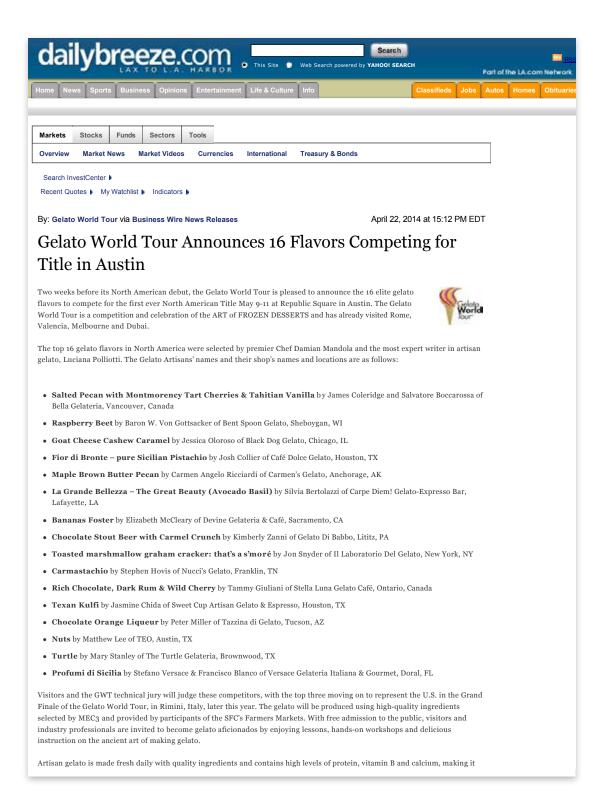
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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 2)

Publication: Sun Herald Date: April 22, 2014

Impressions: 150,386 ROI: \$883.00



Publication: Torrence Daily Breeze Date: April 22, 2014

Impressions: 326,549 ROI: \$1,499.00 the ideal calorie cutting frozen treat health-conscious foodies and American moms appreciate. Gelato can also be gluten-free and with no artificial flavoring, making it a safe and scrumptious treat for every American.

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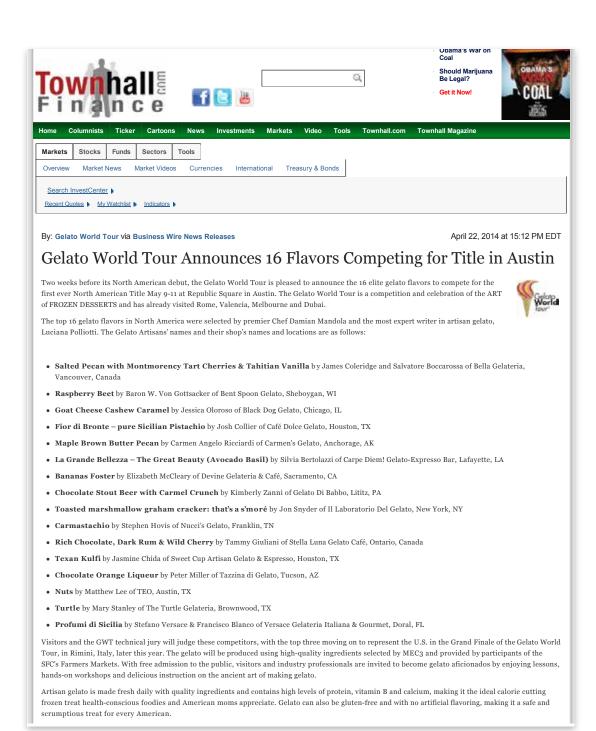
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Publication: Torrence Daily Breeze Date: April 22, 2014

Impressions: 326,549 ROI: \$1,499.00



Publication: Townhall Finance Date: April 22, 2014

Impressions: 1,510,804 ROI: \$632.00 The event is organized by Carpigiani Gelato University and the premier expo in artisan food, Sigep-Rimini Fiera. Main partners and leading manufacturers of showcases and ingredients, respectively: IFI and MEC3. The Gelato World Tour is proud to collaborate with local partners at the Sustainable Food Center and the Italy-America Chamber of Commerce of Texas.

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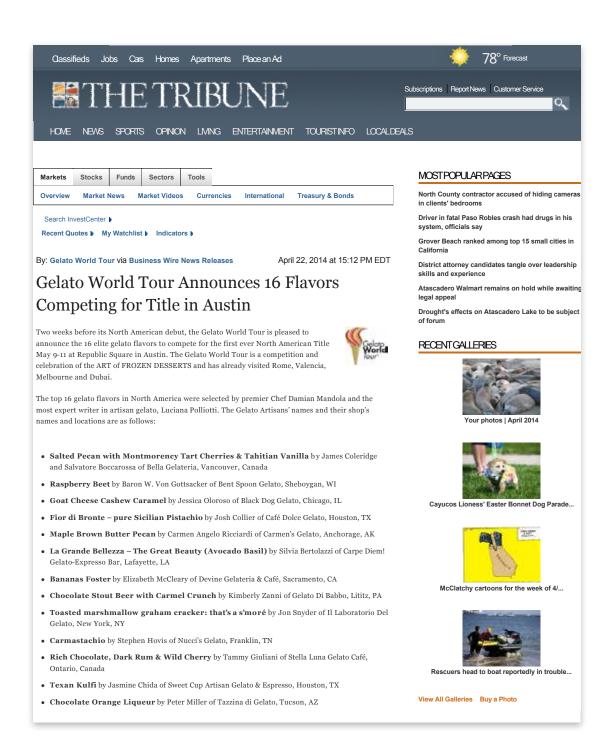


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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 2)

Publication: Townhall Finance Date: April 22, 2014

> Impressions: 1,510,804 ROI: \$632.00



Publication: Tribune Date: April 22, 2014

Impressions: 123,004 ROI: \$918.00

- . Nuts by Matthew Lee of TEO, Austin, TX
- Turtle by Mary Stanley of The Turtle Gelateria, Brownwood, TX
- Profumi di Sicilia by Stefano Versace & Francisco Blanco of Versace Gelateria Italiana & Gourmet, Doral, FL

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Media credentials, photography, b-roll and more information are available upon request.

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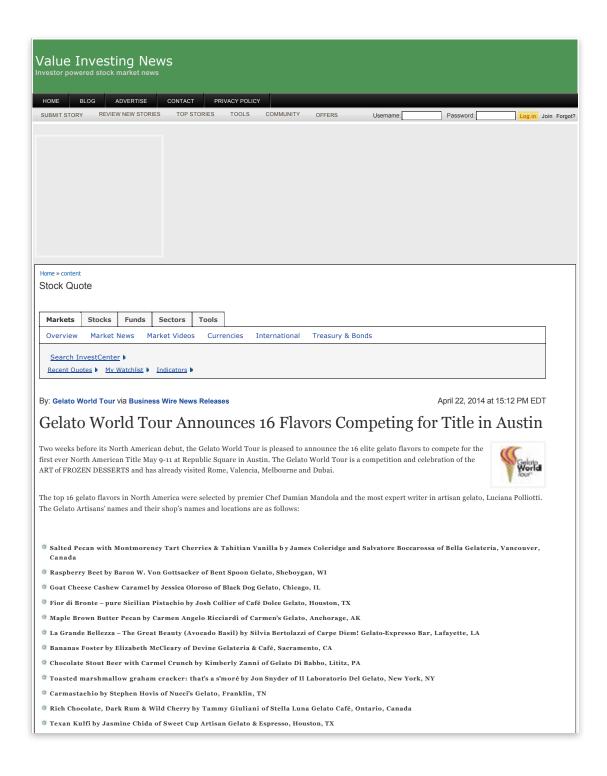


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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 2)

Publication: Tribune Date: April 22, 2014

Impressions: 123,004 ROI: \$918.00



Publication: Value Investing News Date: April 22, 2014

> Impressions: 8,500 ROI: \$632.00

- Chocolate Orange Liqueur by Peter Miller of Tazzina di Gelato, Tucson, AZ
- Nuts by Matthew Lee of TEO, Austin, TX
- Turtle by Mary Stanley of The Turtle Gelateria, Brownwood, TX
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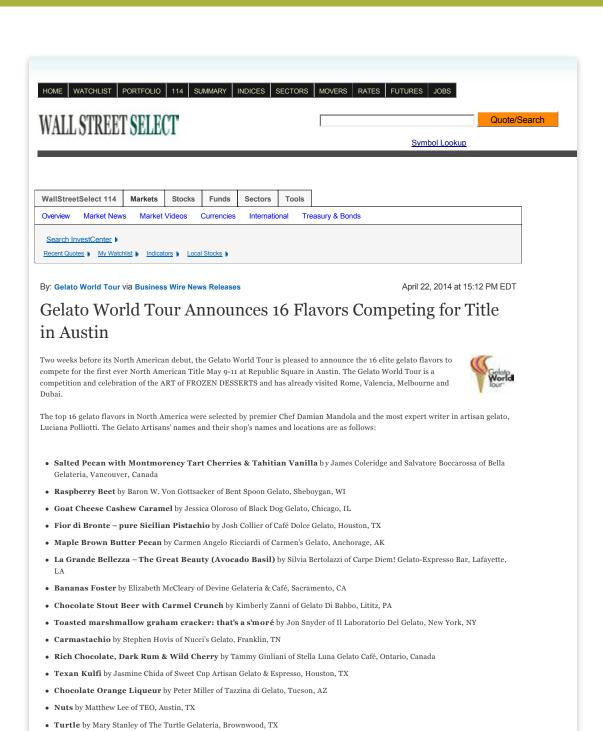
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Publication: Value Investing News Date: April 22, 2014

> Impressions: 8,500 ROI: \$632.00



• Profumi di Sicilia by Stefano Versace & Francisco Blanco of Versace Gelateria Italiana & Gourmet, Doral, FL

Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: Wall Street Select Date: April 22, 2014

Impressions: 2,788 ROI: \$632.00 Visitors and the GWT technical jury will judge these competitors, with the top three moving on to represent the U.S. in the Grand Finale of the Gelato World Tour, in Rimini, Italy, later this year. The gelato will be produced using high-quality ingredients selected by MEC3 and provided by participants of the SFC's Farmers Markets. With free admission to the public, visitors and industry professionals are invited to become gelato afficionados by enjoying lessons, hands-on workshops and delicious instruction on the ancient art of making gelato.

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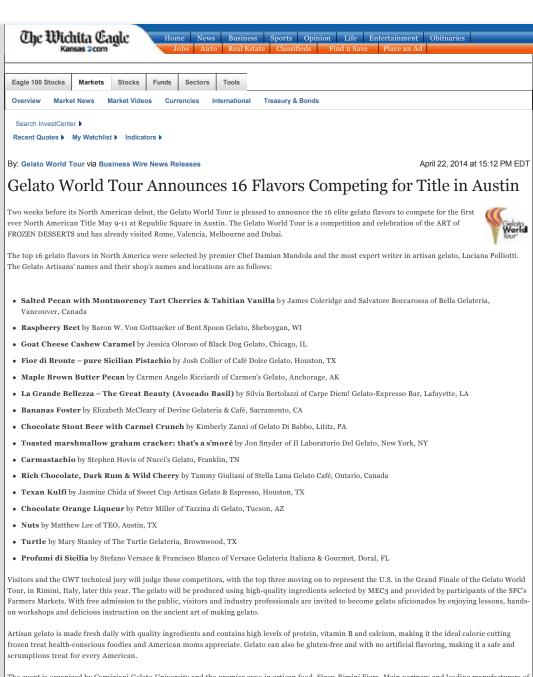


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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: Wichita Eagle Date: April 22, 2014

Impressions: 308,391 ROI: \$2,038

Media credentials, photography, b-roll and more information are available upon request. Contacts: For Gelato World Tour Janet Orgain, 731-427-2080 janet@dca-dcpr.com Valentina Righi, +39-342-618-3372 Com. Manager/PR Gelato World Tour valentinarighi@carpigiani.it Skype: valentinarighi.cgroup Website: www.gelatoworldtour.com Social Media: https://www.facebook.com/GelatoWorldTour https://twitter.com/GelatoWorldTour http://www.instagram.com/gelatoworldtour2014 Stock Market XML and JSON Data API provided by FinancialContent Services, Inc. Nasdaq quotes delayed at least 15 minutes, all others at least 20 minutes. invest 2 Markets are closed on certain holidays. Stock Market Holiday List By accessing this page, you agree to the following Privacy Policy and Terms and Conditions.

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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 2)

Publication: Wichita Eagle Date: April 22, 2014

Impressions: 308,391 ROI: \$2,038 Home News Obituaries Opinion Sports Business Entertainment Our Sites Classifieds Advertise Reader Services

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By: Gelato World Tour via Business Wire News Releases

April 22, 2014 at 15:12 PM EDT

Gelato World Tour Announces 16 Flavors Competing for Title in Austin

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- Raspberry Beet by Baron W. Von Gottsacker of Bent Spoon Gelato, Sheboygan, WI
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- Maple Brown Butter Pecan by Carmen Angelo Ricciardi of Carmen's Gelato, Anchorage, AK
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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: Worcester Telegram & Gazette Date: April 22, 2014

Impressions: 379,131 ROI: \$87.00 The event is organized by Carpigiani Gelato University and the premier expo in artisan food, Sigep-Rimini Fiera. Main partners and leading manufacturers of showcases and ingredients, respectively: IFI and MEC3. The Gelato World Tour is proud to collaborate with local partners at the Sustainable Food Center and the Italy-America Chamber of Commerce of Texas.

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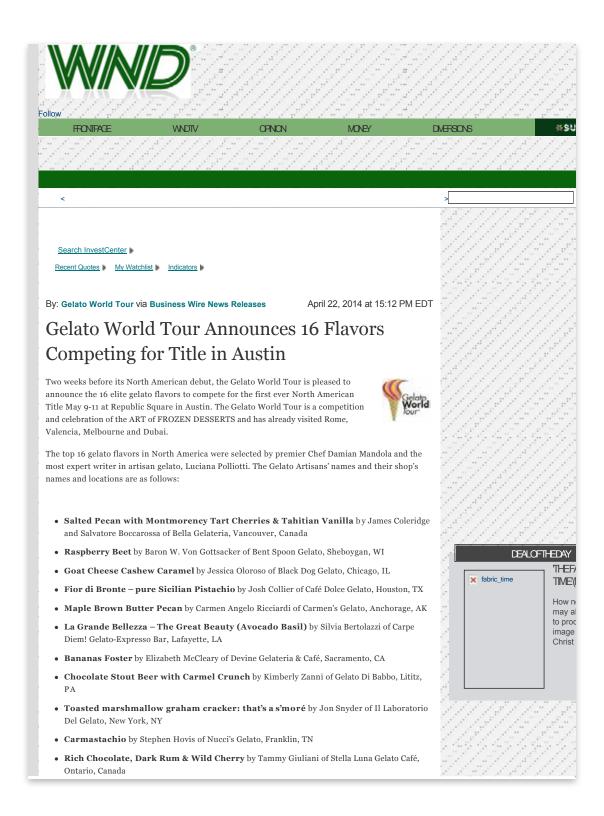


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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 2)

Publication: Worcester Telegram & Gazette Date: April 22, 2014

Impressions: 379,131 ROI: \$87.00



Publication: World Net Daily Date: April 22, 2014

Impressions: 1,055 ROI: \$632.00

- Texan Kulfi by Jasmine Chida of Sweet Cup Artisan Gelato & Espresso, Houston, TX
- Chocolate Orange Liqueur by Peter Miller of Tazzina di Gelato, Tucson, AZ
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Publication: World Net Daily Date: April 22, 2014

> Impressions: 1,055 ROI: \$632.00



Publication: Worth Date: April 22, 2014

Impressions: 21,491 ROI: \$632.00 Markets. With free admission to the public, visitors and industry professionals are invited to become gelato afficionados by enjoying lessons, hands-on workshops and delicious instruction on the ancient art of making gelato.

■ The World Economic Forum: A tale

Daily chart: How long to be a millior
 Daily chart: Danger of death!

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Publication: Worth Date: April 22, 2014

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By: Gelato World Tour via Business Wire News Releases

April 22, 2014 at 15:12 PM EDT

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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (1 of 2)

Publication: WRAL-TV Date: April 22, 2014

Impressions: 1,499,845 ROI: \$632.00

- · Rich Chocolate, Dark Rum & Wild Cherry by Tammy Giuliani of Stella Luna Gelato Café, Ontario, Canada
- Texan Kulfi by Jasmine Chida of Sweet Cup Artisan Gelato & Espresso, Houston, TX
- Chocolate Orange Liqueur by Peter Miller of Tazzina di Gelato, Tucson, AZ
- . Nuts by Matthew Lee of TEO, Austin, TX
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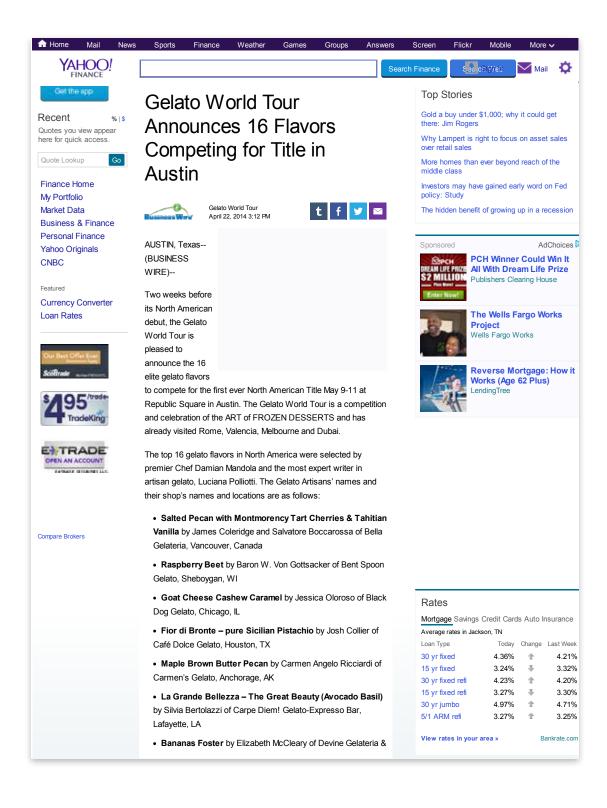


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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 2)

Publication: WRAL-TV Date: April 22, 2014

Impressions: 1,499,845 ROI: \$632.00



Publication: Yahoo Finance Date: April 22, 2014

Impressions: 68,089,916 ROI: \$817,078.99 Café, Sacramento, CA

- . Chocolate Stout Beer with Carmel Crunch by Kimberly Zanni of Gelato Di Babbo, Lititz, PA
- Toasted marshmallow graham cracker: that's a s'moré by Jon Snyder of II Laboratorio Del Gelato, New York, NY
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Gelato World Tour Announces 16 Flavors Competing for Title in Austin (2 of 3)

Publication: Yahoo Finance Date: April 22, 2014

Impressions: 68,089,916 ROI: \$817,078.99

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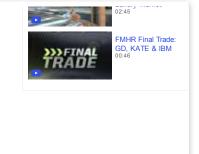
www.gelatoworldtour.com

Social Media:

https://www.facebook.com/GelatoWorldTour

https://twitter.com/GelatoWorldTour

http://www.instagram.com/gelatoworldtour2014



Gelato World Tour Announces 16 Flavors Competing for Title in Austin (3 of 3)

Publication: Yahoo Finance Date: April 22, 2014

Impressions: 68,089,916 ROI: \$817,078.99

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Canadian flavours among top 16 in Gelato World Tour

Written by Bakers Journal

April 23, 2014, Austin, TX – Two flavours created by Canadians will be among 16 elite gelato flavours vying for the first Gelato World Tour title in Austin, Texas, May 9-11.

James Coleridge and Salvatore Boccarossa of Bella Gelateria in Vancouver will compete with Salted Pecan with Montmorency Tart Cherries & Tahitian Vanilla, and Tammy Giuliani of Stella Luna Gelato Café in Ottawa will compete with Rich Chocolate, Dark Rum & Wild Cherry.

The tour, a competition and celebration of "the art of frozen desserts," has already visited Rome, Valencia, Melbourne and Dubai and will wind up in Republic Square in Austin, Texas.

The top 16 gelato flavours in North America were selected by Damian Mandola, premier chef, and Luciana Polliotti, an expert writer in artisan gelato. The other 14 finalists are as follows:

- Raspberry Beet by Baron
 W. Von Gottsacker of Bent
 Spoon Gelato, Sheboygan, WI
- Goat Cheese Cashew Caramel by Jessica Oloroso of Black Dog Gelato, Chicago, IL
- Fior di Bronte, pure Sicilian Pistachio, by Josh Collier of Café Dolce Gelato, Houston, TX
- Maple Brown Butter Pecan by Carmen Angelo Ricciardi of Carmen's Gelato, Anchorage, AK
- La Grande Bellezza, The Great Beauty (Avocado Basil), by Silvia Bertolazzi of Carpe Diem! Gelato-Expresso Bar, Lafayette, LA
- Bananas Foster by Elizabeth McCleary of Devine Gelateria & Café, Sacramento, CA

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Canadian Flavours Among Top 16 in Gelato World Tour (1 of 3)

Publication: Bakers Journal Date: April 23, 2014

Impressions: 7,000 ROI: 3,671.00



- Chocolate Stout Beer with Carmel Crunch by Kimberly Zanni of Gelato Di Babbo, Lititz, PA
- Toasted marshmallow graham cracker: that's a s'moré by Jon Snyder of Il Laboratorio Del Gelato, New York, NY
- Carmastachio by Stephen Hovis of Nucci's Gelato, Franklin, TN
- Texan Kulfi by Jasmine Chida of Sweet Cup Artisan Gelato & Espresso, Houston, TX
- Chocolate Orange Liqueur by Peter Miller of Tazzina di Gelato, Tucson, AZ
- Nuts by Matthew Lee of TEO, Austin, TX
- Turtle by Mary Stanley of The Turtle Gelateria, Brownwood, TX
- Profumi di Sicilia by Stefano Versace & Francisco Blanco of Versace Gelateria Italiana & Gourmet, Doral, FL

Visitors and the GWT technical jury will judge these competitors, with the top three moving on to represent the U.S. in the grand finale of the Gelato World Tour, in Rimini, Italy, later this year. The gelato will be produced using high-quality ingredients selected by MEC3 and provided by participants of the SFC's Farmers Markets. Admission is free for the public, and visitors and industry professionals are invited to become gelato aficionados by enjoying lessons, hands-on workshops and delicious instruction on the ancient art of making gelato.

Artisan gelato is made fresh daily with quality ingredients and contains high levels of protein, vitamin B and calcium, making it the ideal calorie cutting frozen treat health-conscious foodies and American moms appreciate. Gelato can also be glutenfree and with no artificial flavoring, making it a safe and scrumptious treat for every American.



Canadian Flavours Among Top 16 in Gelato World Tour (2 of 3)

Publication: Bakers Journal Date: April 23, 2014

Impressions: 7,000 ROI: 3,671.00 The event is organized by Carpigiani Gelato University and the premier expo in artisan food, Sigep-Rimini Fiera. Main partners and leading manufacturers of showcases and ingredients, respectively: IFI and MEC3. The Gelato World Tour is proud to collaborate with local partners at the Sustainable Food Center and the Italy-America Chamber of Commerce of Texas.

The proceeds from sampling go directly to the Sustainable Food Center, an Austin-based non-profit that creates opportunities for individuals to make healthy food choices and to participate in a vibrant, local food system.

Canadian Flavours Among Top 16 in Gelato World Tour (3 of 3)

Publication: Bakers Journal Date: April 23, 2014

Impressions: 7,000 ROI: 3,671.00



Here's the Full Lineup for the Gelato World Tour in Austin (1 of 2)

Publication: Eater Austin Date: April 23, 2014

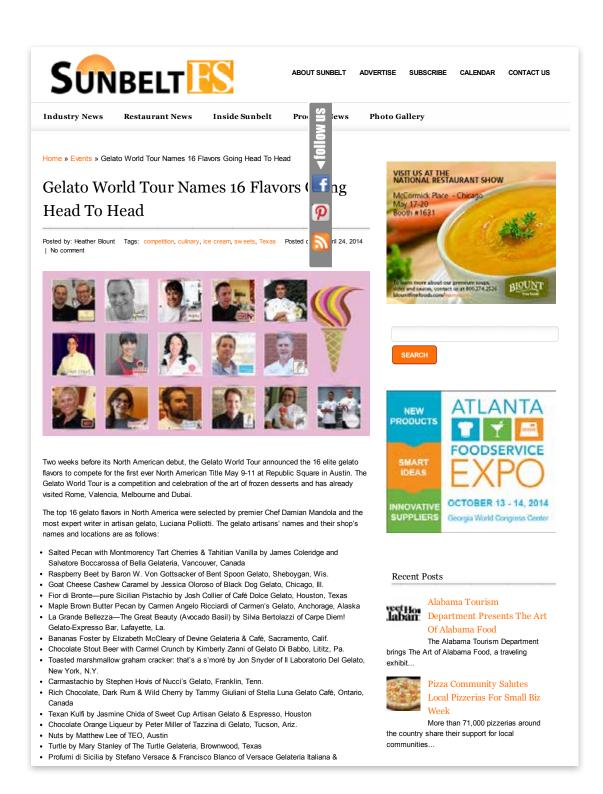
Impressions: 138.657 ROI: N/A

a vaid, paciamento, un Campus Cedar Fark Chocolate Stout Beer with Carmel Crunch by Kimberly Cherrywood Zanni of Gelato Di Babbo, Lititz, PA Clarksville Toasted marshmallow graham cracker, that's a s'more by Crestwood Jon Snyder of II Laboratorio Del Gelato, New York, NY Del Valle Dirty Sixth Carmastachio by Stephen Hovis of Nucci's Gelato. Downtown Franklin, TN E Cesar Chavez Rich Chocolate, Dark Rum & Wild Cherry by Tammy. F Sixth Giuliani of Stella Luna Gelato Café, Ontario, Canada East Side Far North - Texan Kulfi by Jasmine Chida of Sweet Cup Artisan Gelato Far South & Espresso, Houston, TX Far West Chocolate Orange Liqueur by Peter Miller of Tazzina di Georgetown Gelato, Tucson, AZ Hyde Park Jollyville · Nuts by Matthew Lee of TEO, Austin, TX Lakeway Turtle by Mary Stanley of The Turtle Gelatena, Mueller Brownwood, TX North Campus North Lamar Profumi di Sicilia by Stefano Versace & Francisco Blanco North Loop of Versace Gelateria Italiana & Gourmet, Doral, FL Pflugerville Rainey Street All Gelato World Tour Coverage [EATX] Rosedale Round Rack

Here's the Full Lineup for the Gelato World Tour in Austin (2 of 2)

Publication: Eater Austin Date: April 23, 2014

Impressions: 138.657 ROI: N/A



Gelato World Tour Names 16 Flavors Going Head to Head (1 of 2)

Publication: Sunbelt Foodservice Date: April 24, 2014

Impressions: 21,788 ROI: \$3,990.00

Gourmet, Doral, Fla. Delaware North Completes Patina Acquisition The proceeds from sampling go directly to the Sustainable Food Center, an Austin based non-profit Delaware North Cos., a global leader that creates opportunities for individuals to make healthy food choices and to participate in a vibrant, in hospitality and foodservice and local food system. one of the largest... Mike Ditka Named Spokesman For Al's Beef, Nancy's Pizza Al's Beef and Nancy's Pizza have **Share This** recruited and signed Chicago sports legend Mike... 🕒 🔐 👊 👍 р 🗖 퇴 🖂 🕇 🏖 🞖 Togo's Opens New L.A. Shop Today Togo's Eateries Inc. is opening its newest downtown Los Angeles shop today at 1111...

Gelato World Tour Names 16 Flavors Going Head to Head (2 of 2)

Publication: Sunbelt Foodservice Date: April 24, 2014

> Impressions: 21,788 ROI: \$3,990.00

FOOD MATTERS

Austin hosts Gelato World Tour

Contestants from 5 continents will vie for 'best in the world.'

By Addie Broyles

abroyles@statesman.com

Next week, Austin will host the Gelato World Tour, an international competition that pits gelato makers from five continents against one another to find the best gelato in the world.

Austin is the only North American stop on the eightcity tour, which has already passed through Rome, Valencia, Melbourne and Dubai. The event, which is free and open to the public, will take place May 9 to 11 at Republic Square Park downtown and will feature 16 gelato makers from the U.S. and Canada competing to win the title of best gelato in the continent. Three of the tour winners will then compete in the finals in Rimini, Italy, later in the year. Teo, the gelato shop at 1206



The Gelato World Tour, which earlier stopped in Rome, is rolling through Austin May 9 to 11 at Republic Square Park GELATO WORLD TOUR

W. 38th St. that Matthew and Anna Lee opened in 2003, is the only Austin gelateria competing in the contest.

"The city's interest in diverse food experiences, healthy lifestyle, artistic culture and desire for high-quality locally sourced food ingredients made Austin the perfect choice for our competition," Achille Sassoli, Gelato World Tour director, said in a press release.

At the event, which will take place from 11 a.m. to 10 p.m. Friday, 9 a.m. to 10 p.m. Saturday, and 11 a.m. to 10 p.m. Sunday, the audience can watch the competitors make their products and take hands-on workshops from Carpigiani Gelato University instructors to learn how to make it at home. Tasting tickets cost \$10.

Austin Hosts Gelato World Tour (1 of 1)

Publication: Austin American-Statesman Date: April 30, 2014

> Impressions: 120,175 ROI: \$9,130.00

Lancaster (PA) Online

04/30/2014

"Kimberly Zanni of Lititz to compete in Gelato World Tour in May"

Audience: 251,247

Source Website: lancasteronline.com

Lifestyle Staff TownNews.com

Some pieces of Lititz are going to travel with Kim Zanni of Gelato di Babbo to Texas in May.

Zanni was selected by The *Gelato World Tour* to compete for the first North American title, May 9 to 11, at Republic Square, Austin, Texas. The tour has already visited Rome, Valencia, Melbourne and Dubai. Visitors and the technical jury will judge competitors, with the top three moving on to represent the U.S. in the Grand Finale of the *Gelato World Tour*, in Rimini, Italy, later this year.

Zanni will use her self-taught artisan gelato skills, Sturgis pretzels, Wilbur chocolate and Guinness beer to prepare Chocolate Stout Beer with Caramel Crunch and compete against 15 other premier gelato artisans for the title.

I am trying to represent where I came from, Zanni says. I started on the streets of Lititz and I'm taking a part of it with me.

Zanni began her career as a gelato artisan seven years ago, selling from a cart on the streets in Lititz. Today she supplies scoop shops, street events, supermarkets and distributors throughout the nation. In four years, Gelato di Babbo has become one of the largest manufacturers of handmade artisan gelati and sorbetti in Pennsylvania and can be found all over the United States, according to

a press release.

I have designed my products to be all-natural and healthy, Zanni says. I have traveled to the farms of Bronte in Sicily to walk on volcanic rock to hand-pick and bring back the best pistachio in the world for my products. I have walked into gelato shops at 3 a.m. in Napoli and fixed their gelato in the cases because it looked messy. I am that passionate about my love of gelato.

For the competition, Zanni and an assistant will have to produce about 660 pounds of her product and scoop for the estimated 20,000 visitors expected at the event.

Judging is also based on customer interaction, so I will have to sell myself too, Zanni says.

In preparation for her trip, Zanni has done only one practice batch.

And I have probably changed it five times since then, Zanni says. But she is confident that things will go smoothly.

I want to prove to everybody that my product is the best, Zanni says.

The top 16 gelato flavors in North America were selected by premier chef Damian Mandola and expert writer in artisan gelato, Luciana Polliotti. The gelato artisans' names and their shops' names and locations are:

 * Salted Pecan with Montmorency Tart Cherries & Tahitian Vanilla by James Coleridge and Salvatore Boccarossa of Bella Gelateria, Vancouver, Canada

Kimberly Zanni of Lititz to Compete in Gelato World Tour in May (1 of 2)

Publication: Lancaster Online Date: April 30, 2014

> Impressions: 251,247 ROI: 9,130.00

- * Raspberry Beet by Baron W. Von Gottsacker of Bent Spoon Gelato, Sheboygan, Wisconsin
- * Goat Cheese Cashew Caramel by Jessica Oloroso of Black Dog Gelato, Chicago
- * Fior di Bronte " pure Sicilian Pistachio by Josh Collier of Cafe Dolce Gelato, Houston, Texas
- * Maple Brown Butter Pecan by Carmen Angelo Ricciardi of Carmen's Gelato, Anchorage, Arkansas
- * La Grande Bellezza " The Great Beauty (Avocado Basil) by Silvia Bertolazzi of Carpe Diem! Gelato-Expresso Bar, Lafayette, Louisiana
- * Bananas Foster by Elizabeth McCleary of Devine Gelateria & Cafe, Sacramento, California
- * Chocolate Stout Beer with Caramel Crunch by Kimberly Zanni of Gelato Di Babbo, Lititz
- * Toasted marshmallow graham cracker: That's a S'more by Jon Snyder of II Laboratorio Del Gelato, New York City
- * Carmastachio by Stephen Hovis of Nucci's Gelato, Franklin, Tennessee
- * Rich Chocolate, Dark Rum & Wild Cherry by Tammy Giuliani of Stella Luna Gelato Cafe, Ontario, Canada
- * Texan Kulfi by Jasmine Chida of Sweet Cup Artisan Gelato & Espresso, Houston, Texas
- * Chocolate Orange Liqueur by Peter Miller of Tazzina di Gelato, Tucson, Arizona
- * Nuts by Matthew Lee of TEO, Austin, Texas
- * Turtle by Mary Stanley of The Turtle Gelateria, Brownwood, Texas
- * Profumi di Sicilia by Stefano Versace and Francisco Blanco of Versace Gelateria Italiana & Gourmet, Doral, Florida

Kimberly Zanni of Lititz to Compete in Gelato World Tour in May (2 of 2)

Publication: Lancaster Online Date: April 30, 2014

> Impressions: 251,247 ROI: 9,130.00



May press releases

Inside Business CATHIE ANDERSON



canderson@sacbee.com

Her eye's on world gelato title

The co-founder of midtown Sacramento's Devine Gelateria & Cafe wants nothing less than world domination, but hey, she's willing to start with Austin, Texas.

Elizabeth McCleary is flying to the Lone Star State's capital on Tuesday to compete in the first round of the Gelato World Tour, which will culminate in a showdown in Rimini, Italy, in September. McCleary will be one of 16 contestants in Austin seeking to be crowned the world's best gelato artisan. Only three will advance to the grand finale, joining other first-round qualifiers from Dubai, Shanghai and other world cities.

McCleary will prepare a flavor that she thinks could win over the taste buds of both judges and the audience members on the Austin whistle-stop.

"I do a lot of flavors that are baked-good items, and I turn them into a gelato, and bananas Foster was one of the first ones that I did here on my own at Devine, so it kind of was a soft spot for me," McCleary told me. "And ... it was made in New Orleans at **Brennan's** by Chef Paul (Blange) for a customer that frequented his business all the time."

McCleary is leaving early for the May 9-11 contest so that she can stock up on her secret ingredients. Her husband and business partner, **Brian McCleary**, will fly in later to assist her. If she advances, McCleary told me, she won't be intimidated by the Italian artisans. She trained in Italy at the **Carpigiani Gelato University**, the school running the World Gelato Tour.

However, McCleary told me that she's always nervous about how her business will fare. Nearly three years ago, amid a stubborn economic downturn, she opened her gelateria, even though she knew its sales depended on discretionary income. It was a huge risk, McCleary said, but she was prudent. She bought used equipment, operated with a lean staff and subleased part of her space at 1221 19th St.

"We grew 18 percent from our first to our second year," McCleary said, "and I haven't calculated our second- to third-year growth yet because our anniversary is in August, but I know month over month, we are still growing."

Earlier this spring, Mc-Cleary expanded Devine's patio and added a breakfast menu on weekends. It's not world domination, but it's definitely a solid start for Devine.

Glee from Grumpy Goats?

Over in Yolo's Capay Valley, two grumpy goats are having a hard time not being cheerful these days since their robust Coratina olive oil is snapping up awards in competitions from New York to Los Angeles.

Pamela Marvel and Stuart Littell, the founders of Grumpy Goats Farm, won best of show in the Los Angeles Extra Virgin Olive Oil Competition and a gold medal at the New York International Olive Oil Competition. Marvel picked up the phone Wednesday and accepted congratulations with what sounded like a chuckle.

"I grew up on a dairy farm in Wisconsin, so this is my chance to get back to the

ANDERSON | Page B4 country after a career in IT down in the Silicon Valley," she said. "There are no four-legged goats here, just the two grumpy old goats that run the place. That's where the name came from."

Marvel and Littell produced 40 gallons of oil in their first year, but that has risen to 300. Their trees haven't reached peak maturity yet.

Grumpy Goats joins a number of other olive groves across the Sacramento region that are winning accolades. Larry and Sue Heitman and Jim and Kim Rix, owners of Road 79 Farms, sold their Picual olives to Napa's Olive Press, and the company won a best of class for that varietal in the New York contest.

Oroville's MoonShadow Grove won a best of show in Los Angeles, plus gold and silver medals in New York. Here are other results from New York: Apollo Olive Oil near Oregon House received two gold medals. Taking one gold each were Oroville's **Berkeley Olive Grove** 1913, Winters' Bondolio. Lodi's Coldani Olive Ranch, Hillstone Olive Oil in Yolo, Jovia Groves Olive Oil in Dixon and Winter Creek Olive Oil in Valley Springs. Placerville's Winterhill Farms won a silver medal.

Legal aid, for bad jokes

Her Eye's on World Gelato Title (1 of 2)

Publication: Sacramento Bee Date: May 1, 2014

Impressions: 184,870 ROI: \$28,665.00

East Sacramento resident **Malcolm Kushner** has done a public service for lawyers in his new book, "The Ultimate Lawyer Quote Book: Words of Wisdom and Humor," by giving the legalminded some comebacks for lawyer jokes.

The 61-year-old Kushner, who practiced law for a while, is now a humor consultant. His book is published by the American Bar Association and sells at the group's website. Most of the \$30 book is dedicated to providing attorneys with words of wisdom from legal luminaries such as Melvin Belli and Hugo Black and such non-jurists as Woody Allen and Oprah Winfrey, but in one chapter, the author decided to throw a lifeline to lawyers under fire from a heckler at a cocktail party.

Suppose he throws out this old quip: "What's the difference between a lawyer and a mosquito?"

"The jerk who asked that question wants to answer, 'One is a blood-sucking parasite, the other is an insect,' Kushner told me. "But before he can, you can quote comedy writer and former lawyer **Bob Mills**: 'A lawyer has never given anyone malaria.'"

People then laugh with the lawyer, Kushner said, not the amateur comedian.

Call The Bee's Cathie Anderson, (916) 321-1193. Follow her on Twitter @CathieA_SacBee.

Her Eye's on World Gelato Title (2 of 2)

Publication: Sacramento Bee Date: May 1, 2014

> Impressions: 184,870 ROI: \$28,665.00



Gelato World Tour: North American Bracket

Category: Food

When: Friday, May 9, 2014 11:00 am -

Sunday, May 11, 2014 10:00 pm

Add to Calendar 🔻

Where: Republic Square Park

422 Guadalupe St Austin, TX 78703 (512) 458-6073

Cost: Free

Submitted by: Aleya N. See all of Aleya N.'s events »



Add A Photo

What/Why:

Cheer on Austin's hometown hero Mathew Lee of Tèo, one of sixteen finalists competing in the North American bracket of the Gelato World Tour competition in Austin beginning Friday, May 9 through Sunday May 11, 2014. Austin marks one of eight international stops on the tour before the top three winners of each heat face off for the title of World's Best Gelato Artisan in the finals this September in Rimini, Italy.

For the Gelato World Tour, Lee will present "Nuts," a crowd-pleasing American and Italian combination of creamy peanut butter swirled with chocolate hazelnut. Purchase "The Gelato Ticket" for \$10.00 to taste Tèo's flavor along with four others before voting for your favorite. The top three will move on to the finale based on a ranking voting system weighted 50% by the public and 50% by a jury.

 $\label{thm:conditional} \textit{Help T\`eo} \ \textit{scoop} \ \textit{up the win and have our city represented in the Gelato World Tour Finals!}$

TIX: Admission to the event is free. Purchase "The Gelato Ticket" at the INFO POINT for \$10.00 and receive five tastings, including two cups of gelato and three samples (mini-cones or spoons). Each Ticket holder can vote for a favorite flavor and participate in the Taste & Win drawing to win an iPad mini.

Friday, May 9, 2014 11:00am - 10:00pm Saturday, May 10, 2014 9:00am - 10:00pm Sunday, May 11, 2014 11:00am - 10:00pm

For more information, please visit: gelatoworldtour.com

Gelato World Tour: North American Bracket (1 of 1)

Publication: Yelp Date: May 1, 2014

Impressions: 132,000,000

ROI: N/A

food-o-file

BY VIRGINIA B. WOOD

This past weekend reminded me why I'm proud I get to write about the Austin culinary community. Local chefs and food artisans were impressing Austin Food & Wine Festival guests, entertaining visiting celebrity chefs in their restaurants, and offer ing one another support and encouragement in the process. Take chef **Philip Speer**, for instance. As culinary director for the company that owns **Uchl**, **Uchiko**, and the forthcoming **St. Philip**, Speer start ed the day early on Friday as host and master of ceremonies of the third round of the Citywide 86'd competition, held in the cooking school at Central Market. After his hosting duties, Speer went on to represent Uchi/Uchiko at the Taste of Texas event that kicked off the AF&WF Friday night; all day Saturday, his was a familiar face on the fest grounds and on panels. Same with Paul Qui, Bryce Glimore, David Bull, Vilma Mazaite, Allison Jenkins, Aaron Franklin, Janina O'Leary, David Alan – Austin's best and brightest culinary stars were out in force demonstrating exactly why our food community attracts regular national attention. The cama-raderie and sense of community was not lost on the visiting chefs, either. Both John Currence and Graham Elliot commented on the collegial atmo sphere and pointed out that it's not always evident in cities they visit on the celebrity festival circuit.

Here's a quick stream-of-consciousness review of the fest highlights: Working the Taste of Texas booths Friday, it was obvious **Jessica Maher** and Todd Duplechan (Lenoir) and James and Cristina Holmes (Olivia, Lucy's Fried Chicken) are expect-ing babies anytime now... While the desserts arrayed at Sips & Sweets at Mellow Johnny's were all inviting, have to say my favorite bites were Janina O'Leary's ethereal macarons and tiny cream puffs... Ben Edgerton and Andrew Wiseheart of Contigo got the Twitterverse buzzing around the fire pit early Saturday by serving roasted and grilled veg-etables that will be at the forefront of the menu at their new restaurant, **Gardner**, when it opens in the former East Sixth post office later this year... Tipsy Texan David Alan was working the fest on crutches due to a recent skiing accident... **Matt Lee** was scooping gelato in the Grand Tasting Pavillion and encouraging folks to come out and support **Teo** when the **Gelato World Tour** rolls into Republic Square Park May 9-11... The retro firetruck outfitted with a firebox and a pig-roasting spit from Bryce and Jack Gilmore was a very impressive prop for their great food... Good to see chef Mark Schmidt of Blackbird & Henry in the Grand Tasting with a spicy puffed-rice Indian street-food dish. Had to soothe the heat with a scoop of Jeni's Splendid Savannah Buttermint ice cream and an ice-cold can of **High Brew** mocha coffee... The handicap-accessibility and hospitality were greatly improved, but I've learned I need to plan a better pre-fest battery charge for the scooter... Read more about the expe riences Wes Marshall, Melanie Haupt, and I had at the fest online at austinchronicle.com/dally/food.

In much sadder news, breakfast taco lovers were shocked and saddened to find the doors locked at **Tamale House No. 3** (5003 Airport Blvd.) Monday morning due to the fact that owner **Robert Vasquez** passed away over the weekend. At press time, there was on official word yet regarding the future of the beloved eatery, Our heartfelt condolences to the family.



Page 1 of 1

Food-O-File (1 of 1)

Publication: Austin Chronicle Date: May 2, 2014

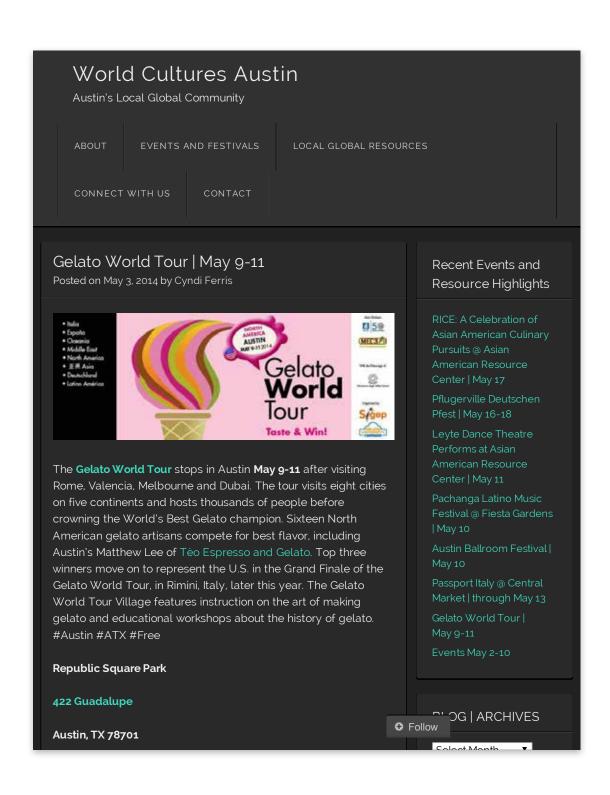
> Impressions: 74,014 ROI: \$1,451.25



Sacramento Chef to Compete in Gelato World Tour (1 of 1)

Publication: KCRA-TV Date: May 3, 2014

Impressions: 8,500 ROI: \$40.00



Gelato World Tour | May 9-11 (1 of 1)

Publication: World Cultures Austin Date: May 3, 2014

Impressions: N/A ROI: N/A

Tucson gelato artisan tapped for Gelato World Tour in Texas

By Cathalena E. Burch

ARIZONA DAILY STAR

A Tucsonan is among 16 North American gelato artisans who will compete in the inaugural North American leg of the Gelato World Tour in Austin, Texas, next weekend.

Peter Miller of Tazzina di Gelato, 5420 E. Broadway Blvd. in the Williams Center, will put his Chocolate Orange Liqueur — a chocolate base with a tangy mix of orange, orange liqueur and citrus zest — up against a Canadian shop's dark chocolate, rum and wild cherry gelato; a Texan's twist on Indian Kulfi; and a New Yorker's reimagination of s'mores.

The competition is judged by a technical jury as well as visitors submitting their votes for the best gelato.

Miller, 31, and the other contestants were selected based on their gelato creations, submitted through an application process. The top three finishers will represent the U.S. in the Grand Finale of the Gelato World Tour in Rimini, Italy, Sept. 5-7.

"It's really, really exciting. The guys who will be there teaching are the Mount Rushmore of the gelato world," said Miller, who opened Tazzina di Gelato — "little cup of gelato" in Italian — with his family over Thanksgiving weekend 2011.

Before they opened,
Miller and his mother,
Lestie, completed eight
months of training including taking the gelato
training course at Italy's
Carpigiani Gelato University — the sponsors of the
Gelato World Tour — and
courses with gelato experts
in Los Angeles, New Jersey
and New York.

Leslie Miller helped produce the gelato in the beginning, but has since turned production over to her son. His sister works on the store's website (tazzinadigelato.com) and his brother manages the shop as well as the family's other Williams Center business, Katana Games.

Tazzina di Gelato carries more than 30 flavors of gelato including the house special Death by Chocolate and Death by Coffee, and six or seven fruity sorbettos.

Miller's gelato creations often are inspired by a simple trip to the drugstore.

"The creativity has
just taken off in another
direction. You'll be walking along in a Walgreens
or something and you'll

see a blueberry green tea

and you'll say, 'I can make a gelato out of that," said Miller, who has a journalism degree from Northern Arizona University.

He did make that flavor as well as a blueberry lemon, and both were hits with customers.

In addition to the Williams Center shop, Tazzina di Gelato is available at Agustín Kitchen in the Mercado San Agustin, 100 S. Avenida del Convento off West Congress Street.

Contact reporter Cathalena E. Burch at cburch@azstarnet.com or 573-4642.

IF YOU GO

- · Tazzina di Gelato
- 5420 E. Broadway Blvd. in Williams Center
- Hours: Noon to 9 p.m. Sundays through Thursdays; noon to 10 p.m. Fridays and Saturdays.
- Details: tazzinadigelato. com or call 300-5538.

Tucson Gelato Artisan Tapped for Gelato World Tour in Texas (1 of 2)

Publication: Arizona Daily Star Date: May 4, 2014

> Impressions: 126,863 ROI: \$431.40



The Chocolate Orange Liqueur is one of more than 30 gelato flavors at Tazzina di Gelato, 5420 E. Broadway Blvd. The flavor will go up against recipes from Texas, New York, and more.



KELLY PRESNELL / ARIZONA DAILY STAR Gelato-maker Peter Miller scrapes out the last drops of mix into a batch freezer while making about a dozen recipes.

Tucson Gelato Artisan Tapped for Gelato World Tour in Texas (2 of 2)

Publication: Arizona Daily Star Date: May 4, 2014

> Impressions: 126,863 ROI: \$431.40



Tucson Gelato Artisan Tapped for Gelato World Tour in Texas (1 of 2)

Publication: Arizona Daily Star Blog Date: May 4, 2014

> Impressions: 126,863 ROI: \$33,079.00

son, his sister works on the store's website (tazzmadigetato:com) and his prother manages the Arrest Hope Tribe gets artifacts back Bath Rt. (31 people recommend this. shop as well as the family's other Williams Center business, Katana Games. Tazzina di Gelato carries more than 30 flavors of gelato including the house special Death by Scientists: Camera captured jaguar SE of Chocolate and Death by Coffee, and six or seven fruity sorbettos. 65 people recommend this Miller's gelato creations often are inspired by a simple trip to the drugstore. Avra Valley eater fame nearly complete. 75 people recommend this. The creativity has just taken off in another direction. You'll be walking along in a Walgreens or Deals, offers & events something and you'll see a blueberry green tea and you'll say, "I can make a gelato out of that"," said Miller, who has a journalism degree from Northern Artzona University. Satindell Fine jewelry, gowns and party dresses for all occasions! Satin Doll Boutique has the best selection in Tucson! Click here to He did make that flavor as well as a blueberry lemon, and both were hits with customers. In addition to the Williams Center shop, Tazzina di Gelato is available at Agustin Kitchen in the view our online store! Mercado San Agustin, 100 S. Avenida del Convento off West Congress Street.

Tucson Gelato Artisan Tapped for Gelato World Tour in Texas (2 of 2)

Publication: Arizona Daily Star Blog Date: May 4, 2014

> Impressions: 126,863 ROI: \$33,079.00

Tennessean (Nashville, TN)

05/05/2014

"Franklin gelato maker hopes for sweet reward in contest"

Audience: 559,402

Source Website: www.tennessean.com

Kevin Walters, kewalters@tennessean.com

12:30 p.m. CDT May 5, 2014

Steve Hovis is one of 16 U.S. gelato makers chosen to prepare gelato for judges this week in the first ever North American *Gelato World Tour*.(Photo: Kevin Walters / The Tennessean)

FRANKLIN"

Gelato maker Steve Hovis hopes the heat of Austin, Texas, will yield something sweet for his family's frozen dessert shop.

Hovis, owner of Nucci's Gelatos in Cool Springs, is one of 16 U.S. gelato makers chosen to prepare gelato for judges this week in the first ever North American *Gelato World Tour*, which will take place in Austin. The competition is set for Friday-Sunday at Republic Square in Austin.

The *Gelato World Tour*, which celebrates the art of the tasty, lighter-than-ice-cream gelato, has already yielded winners in Rome, Valencia, Melbourne and Dubai, tour officials said.

Hovis must impress chef Damian Mandola and artisan gelato expert Luciana Polliotti during the competition by handmaking about 60 pans of Carmastachio, his signature flavor, which is made by swirling mascarpone with a rich, caramel mou and roasted pistachios with seasalt.

He'll have to make the equivalent of 60 pans of gelato over the three days.

If the judges swoon for Hovis, he'll be one of three competitors moving on to represent the United States in the finale of the *Gelato World Tour* in Rimini, Italy, in September.

Though he's a relative newcomer at making gelato, Hovis impressed the judges enough with his application (which included describing his training, his ingedients and gelato philosophy) to scoop up an invite.

For Hovis, winning the North American *Gelato World Tour* title would be better than any sugar rush.

We're thrilled to be able to compete, Hovis said. That's a big deal.

Hovis, a retired financial services analyst, became a gelato maker out of necessity. That is, he and his family craved the Italian gelato when they moved from Philadelphia to Brentwood in 2004 but couldn't find any here.

Nucci's is one of only three Nashville area shops that hand-make gelato, and Hovis is the only one based in Williamson County.

Sometimes the foods that you're used to eating don't exist in the new area you're in, Hovis said. The kids would always make a list of the foods they wanted they couldn't get here.

After learning how to make gelato, opening the store at the Meridian development and seven years

Franklin Gelato Maker Hopes for Sweet Reward in Contest (1 of 2)

Publication: Tennessean Date: May 5, 2014

Impressions: 559,402 ROI: \$4,490.00

of perfecting his gelato, Hovis is ready for the competition.

And he'll use the trip to compare how his shop and its gelato compare.

We saw this as an opportunity to understand how we stack up, he said.

He also notes that some of his competitors are among the most seasoned gelato makers in the world.

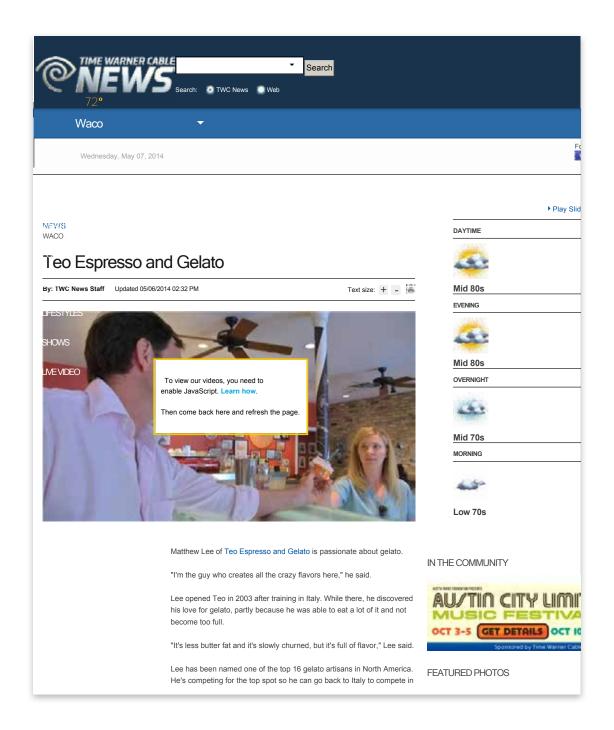
Anything can happen, though, he said. It's really about the flavor.

Reach Kevin Walters at 615-771-5472 and on Twitter @thekevinwalters.

Franklin Gelato Maker Hopes for Sweet Reward in Contest (2 of 2)

Publication: Tennessean Date: May 5, 2014

Impressions: 559,402 ROI: \$4,490.00



Teo Espresso and Gelato (1 of 2)

Publication: YNN | Your News Now Date: May 5, 2014

Impressions: 629,857 ROI: \$6,676.00 the Gelato World Tour and win the award for world's best gelato.

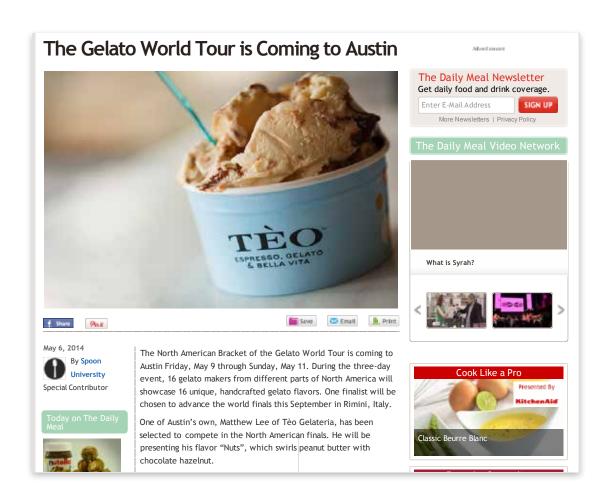
Find out more about Lee and the competition in the "Let's Eat" segment above.



Teo Espresso and Gelato (2 of 2)

Publication: YNN | Your News Now Date: May 5, 2014

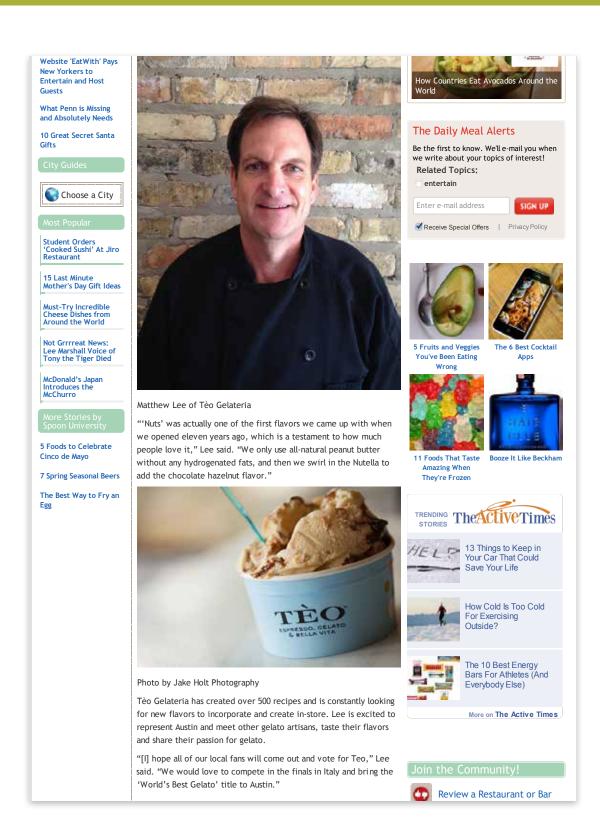
Impressions: 629,857 ROI: \$6,676.00



The Gelato World Tour is Coming to Austin (1 of 3)

Publication: Daily Meal Date: May 6, 2014

Impressions: 210,817 ROI: \$80.00



The Gelato World Tour is Coming to Austin (2 of 3)

Publication: Daily Meal Date: May 6, 2014

Impressions: 210,817 ROI: \$80.00



Photo by Gabby Phi

Admission to the event is free, but spectators can purchase the \$10 "The Gelato Ticket" and receive five tastings—two cups and three mini-cones or spoons—of any of the 16 flavors. The flavors include classics like pistachio and more exotic offerings like bananas foster and carmastachio (caramel, marscapone and salted pistachio). Ticket holders can also vote for their favorite flavors. The top three flavors, judged by a voting system that is weighed 50% by public vote and 50% by jury, will advance to the finale.

Not sure what makes gelato different than ice cream? Read up here and check out Tèo 's coffee offerings here.

View the original post, The Gelato World Tour is Coming to Austin, on Spoon University.



Share a Recipe



Recommend a Wine



Write an Article



Post a Photo



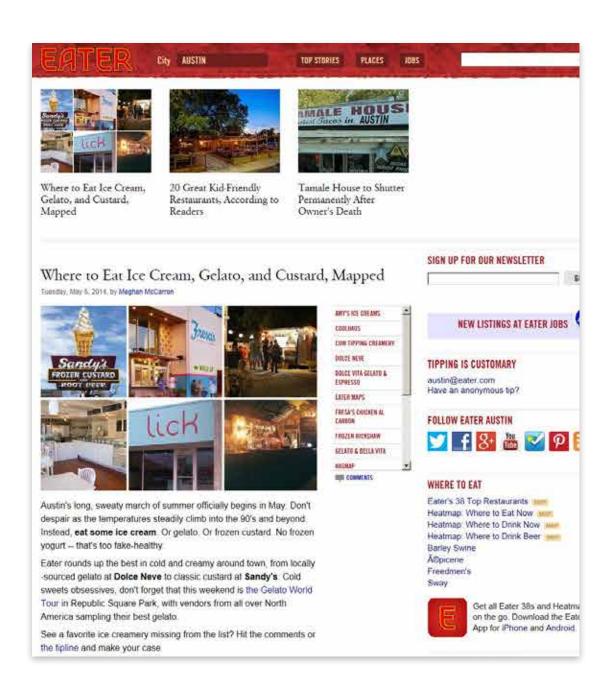




The Gelato World Tour is Coming to Austin (3 of 3)

Publication: Daily Meal Date: May 6, 2014

Impressions: 210,817 ROI: \$80.00



Where to Eat Ice Cream, Gelato, and Custard, Mapped (1 of 1)

Publication: Eater Austin Date: May 6, 2014

Impressions: 138657 ROI: \$435.00





(http://texas.spoonuniversity.com/wp-content/uploads/sites/17/2014/05/Screen-Shot-2014-05-05-at-4.56.16-PM.pn

THE GELATO WORLD TOUR IS COMING TO AUSTIN

Support local favorite Tèo and sample North America's best gelato.

The North American Bracket of the Gelato World Tour is coming to Austin's Republic Square Park Friday, May 9 through Sunday, May 11. During the three-day event, 16 gelato makers from different parts of North America will showcase 16 unique, handcrafted gelato flavors. One finalist will be chosen to advance the world finals this September in Rimini, Italy. One of Austin's own, Matthew Lee of Teo Gelateria, has been selected to compete in the North American finals. He will be presenting his flavor "Nuts", which swirls peanut butter with chocolate hazelnut.

The Gelato World Tour is Coming to Austin (1 of 3)

Publication: Spoon University Date: May 6, 2014

Impressions: 42,361 ROI: N/A



"Nuts' was actually one of the first flavors we came up with when we opened eleven years ago, which is a testament to how much people love it," Lee



The Gelato World Tour is Coming to Austin (2 of 3)

Publication: Spoon University Date: May 6, 2014

> Impressions: 42,361 ROI: N/A

Photo by Jake Holt Photography

Tèo Gelateria has created over 500 recipes and is constantly looking for new flavors to incorporate and create in-store. Lee is excited to represent Austin and meet other gelato artisans, taste their flavors and share their passion for gelato. "[I] hope all of our local fans will come out and vote for Teo," Lee said. "We would love to compete in the finals in Italy and bring the 'World's Best Gelato' title to Austin."



Photo by Gabby Phi

Admission to the event is free, but spectators can purchase the \$10 "The Gelato Ticket" and receive five tastings—two cups and three mini-cones or spoons of any of the 16 flavors. The flavors include classics like pistachio and more exotic offerings like bananas foster and carmastachio (caramel, marscapone and salted pistachio). Ticket holders can also vote for their favorite flavors. The top three flavors, judged by a voting system that is weighed 50% by public vote and 50% by jury, will advance to the finale.

Location:

Republic Square Park 422 Guadalupe Street Austin, TX 78701

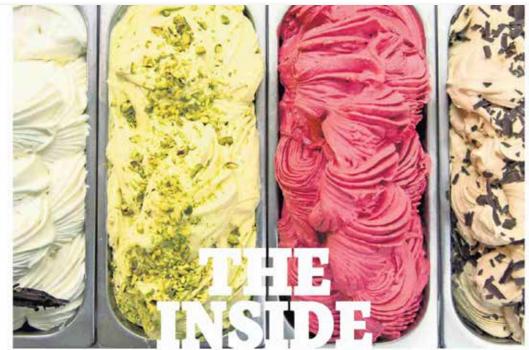
Tour hours: Friday, May 9: 11 am - 10 pm Saturday, May 10: 9 am – 10 pm Sunday, May 12 11 am - 10 pm

Not sure what makes gelato different than ice cream? Read up here (http://texas.spoonuniversity.com/food-thought/realscoop-ice-cream-soft-serve-gelato/) and check out Teo's coffee offerings here. (http://texas.spoonuniversity.com/restaurant/coffee/)

The Gelato World Tour is Coming to Austin (3 of 3)

Publication: Spoon University Date: May 6, 2014

> Impressions: 42,361 ROI: N/A



SCOOP

This week, an elite group of artisanal gelato makers, including two Canadians, are meeting in Austin, Texas, for the ultimate competition of taste. At stake?

Bragging rights and the chance to fight for the world championship. Gelato has gone glam

SHAWNA WAGMAN OTTAWA

As promiscuous gelato eaters know, not all scoops are created equal. Some are sublime (pure in flavour and ethereal in texture; velvety smooth but never to the point of coating the tongue), some are ordinary (with sweetness that provides diminishing returns with each bite). Like eating a sun-ripened heirloom tomato next to a hothouse one, the disparities can only be appreciated by someone who tries both. Tasting is believing.

Over the last 10 years, gelato's popularity has exploded; it's a fascinating case study in the ongoing exportation of Italian food culture and also a simple story of supply and demand. The fact that people are lining up for gelato as often in Melbourne and Munich as in Milan is a testament to the efforts of Carpigiani, the leading producer of gelato equipment and the founder of the first world championship for artisan gelato, the Gelato World Tour. The second annual event – with two Canadians competing for the North American title

The Inside Scoop (1 of 4)

Publication: Globe and Mail Date: May 7, 2014

Impressions: 285,853 ROI: \$1,812.12

Link Unavailable

- takes place in Austin later this week.

Carpigiani's grand gelato compaign started in 2003 when it opened Gelato University – capitalizing on vacationing gelato lovers who wanted to bring the fabled treat back to their cities. It built the Cordon Bleu of ice-cream-making in Bologna: a major destination for foodies. Carpigiani now runs 13 schools on five continents. Enrolment continues to increase exponentially: 15,000 people are learning how to make gelato this year.

At this year's Gelato World Tour stop in Austin, Ottawa's Tammy Guiliani and Vancouver's James Coleridge are competing, and an astounding 300,000 visitors are expected to assemble, sample and vote for their favourite flavour. (The tour has stopped so far in Australia, the Middle East, Italy and Spain.) Gelato Tour director Achille Sassoli estimates that of the approximately 1,000 gelato shops in the U.S., half of them are artisanal. He hopes the tour helps the public recognize the elbow grease and integrity of true getalto masters. In Canada, he says there are around 100 shops with 75 artisan producers.

Gelato, Page 6

The World Tour's gelato showdown uses the the thrill of a kitchen battle format that has become de rigeur on foodie TV. Austin's top three winners, selected by a combined panel of experts and popular votes, will go on to compete for the world title in Italy in September. Before that, the tour will make its final stops in Germany, China and South America.

Bragging rights and the chance to boast the title of "World's Best Gelato" is enough to attract an elite group of ingredient-fetishizing, frozen-dessert aficionados who would no sooner pour a prepacked mix into a gelato machine than cut off their own arms. These are the people who travel to the farms of Bronte in Sicily to hand-pick the best pistachios in the world.

One of the most noticeable distinctions between a cone of Rocky Road and a cup of good gelato is the difference in texture. A lower ratio of both butterfat and air combined with slow churning, makes it denser, smoother and slower to melt. Since gelato is served warmer, our tastebuds are less likely to be frozen out of the chance to perceive its true flavour.

At the gelato competition in Austin, cutting-edge flavours such as avocado basil and candied bacon will vie for the judges attention. Coming up with creative combinations was just one aspect of the tour's application process; gelato artisans were evaluated on their reputations, years of experience, professional training and production philosophy before a panel selected who would compete.

When Tammy Giuliani, owner of Ottawa's Stella Luna Gelato Café, heads to Texas this week to compete, it will be her first competition. She says she's challenging herself to break out of the comfort zone of her quaint neighbourhood gelateria, "I'm jumping in the lake without my floaties."

Her smile widens as she recounts first falling under the spell of Italy's answer to ice cream. Travelling to Rome at the age of 19, the daughter of a dairy farmer met her future husband after getting lost. When the handsome local pulled up beside her on his Ducati, it was love at first sight. Four days, and many scoops of gelato later, he proposed. Flash forward to today and Giuliani calls Alessandro her "secret weapon" for the win in Austin.

James Coleridge, the owner of Vancouver's Bella Gelateria, is the other Canadian contender. Even over the telephone, with the sound of his gelato machine churning in the background, his competitive nature is palpable. Since opening his shop in 2010 after a stint in the bread business and a scandal that forced him out of the seat he held for 22 years on White Rock City Council, his life as gelato master has brought him a parade of awards and accolades. He's quick

The Inside Scoop (2 of 4)

Publication: Globe and Mail Date: May 7, 2014

Impressions: 285,853 ROI: \$1,812.12 to mention his most recent win at an International Ice Cream Exposition and talks like a man with plans for world domination.

When Giuliani prepares the chocolate base for her competing flavour, to which she adds dark rum and marinated cherries, the process begins with two hours of supervised mixing. Many gelaterias make just one base, then add flavours. But at Stella Luna, four bases are made separately, 24 hours in advance and then frozen at the start of each day. "It's a huge job to prepare gelato in the Old World style," she says, "Most people opt out."

Coleridge believes he is not just making a product but preserving the integrity of the art true artisan gelato making itself. He says he is the first in North America to use the insulated stainless steel Pozzetti cabinet that stores gelato out of sight and at a constant temperature, rather than displayed in freezers for maximum visual impact. At Bella Gelateria, all the customer can see is the round metal lids. "People always say we taste with our eyes," he quips, "I don't know about you, but I taste with my mouth."

When coming up with his competition flavour – Salted Pecan with Montmorency Tart Cherries and Tahitian Vanilla – Coleridge left nothing to chance. He says he isn't afraid to use his lineup of customers as a focus group to taste-test new flavours while he's working on them. He also consulted with top chefs and key food bloggers in Austin to determine local taste preferences. Hence the choice of pecans. That's key because 50 per cent of the vote will come from the public.

He admits his bravado may not make him popular among his peers but he's okay with that. "They named me the Godfather," he says of the Carpigiani Group, "Every gelato maker in Italy is below me."

In 2012, Carpigiani opened the Gelato Museum as a home for gelato trivia and history. Visitors can learn that the cone was invented in 1903 in Washington by Vittorio Marchioni, an Italian immigrant, and the first batch freezer was created in the U.S. in the same year. "Italy and North America are linked in gelato culture and the tradition is longer than you'd expect," says Sassoli.

Twenty years ago, a typical American drove to work with a cup of coffee and a doughnut, he says; today it's a bagel and a cappuccino. "We believe the trends from ice cream to gelato will follow that same path."

Special to The Globe and Mail

The Inside Scoop (3 of 4)

Publication: Globe and Mail Date: May 7, 2014

Impressions: 285,853 ROI: \$1,812.12



The Inside Scoop (4 of 4)

Publication: Globe and Mail Date: May 7, 2014

Impressions: 285,853 ROI: \$1,812.12

Cool Springs gelato maker hopes his Carmastachio can dazzle judges

By Kevin Walters

kewalters@tennessean.com

FRANKLIN — Gelato maker Steve Hovis hopes the heat of Austin, Texas, will yield something sweet for his family's frozen dessert shop.

Hovis, owner of Nucci's Gelatos in Cool Springs, is one of 16 U.S. gelato makers chosen to prepare gelato for judges this week in the first ever North American Gelato World Tour, which will take place in Austin. The competition is set for Friday-Sunday at Republic Square in Austin.

The Gelato World Tour, which celebrates the art of the tasty, lighter-than-ice-cream gelato, has already yielded winners in Rome, Valencia, Melbourne and Dubai, tour officials said.

Hovis must impress chef Damian Mandola and artisan gelato expert Luciana Polliotti during the competition by handmaking about 60 pans of Carmastachio, his signature flavor, which is made by swirling mascarpone with a rich, caramel mou and roasted pistachios with seasalt.

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Though he's a relative newcomer at making gelato, Hovis impressed the judges enough with his application (which included describing his training, his ingedients and gelato philosophy) to scoop up an in-

For Hovis, winning the North American Gelato World Tour title would be better than any sugar rush.

"We're thrilled to be able to compete," Hovis said. "That's a big deal."

Hovis, a retired financial services analyst, became a gelato maker out of necessity. That is, he and his family craved the Italian gelato when they moved from Philadelphia to Brentwood in 2004 but couldn't find any here.

Nucci's is one of only three Nashville area shops that hand-make gelato, and Hovis is the only one based in Williamson County.

"Sometimes the foods that you're used to eating don't exist in the new area you're in," Hovis said. "The kids would always make a list of the foods they wanted they couldn't get here."

After learning how to

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"Anything can happen, though," he said. "It's really about the flavor."

Reach Kevin Walters at 615-771-5472 and on Twitter @thekevin walters.



Steve Hovis is one of 16 U.S. gelato makers chosen to prepare gelato for judges this week in the first ever North American Gelato World Tour. KEVIN WALTERS / THE TENNESSEAN

Cool Springs Gelato Maker Hopes His Carmastachio can Dazzle Judges (1 of 1)

Publication: Tennessean Date: May 7, 2014

Impressions: 94,263 ROI: \$18,496.00

RESTAURANT NEWS

Search is on for the world's best gelato

By Syd Kearney

Representatives of Houston's Cafe Dolce Gelato, Trentino Gelato and Sweet Cup are in Austin's Republic Square Park Friday-Sunday to compete in the invitational Gelato World Tour. The tour, which also has stops in Dubai, Berlin, Melbourne and Rome, is looking to find the world's best gelato.

Admission to the festival grounds, 422 Guadalupe in Austin, is free. A \$10 tasting ticket will provide you tastes of five of the 16 participating stores. Find details at gelatoworldtour.com.

Can't get to Austin this weekend? Check out two of the participants' storefronts:

Cafe Dolce Gelato: 5135 W. Alabama, 713-965-9987 Sweet Cup: 3939 Montrose, 713-942-2226

Trentino Gelato can be purchased in Houstonarea specialty stores. Find the nearest at trentinogelato.com.

'Bar Rescue' viewing party

Houston Sports Hub, formerly known as the End Zone Bar & Grill, is hosting a viewing party at 7:30 p.m. Sunday.

And what will customers be viewing? Spike TV's "Bar Rescue," as host Jon

Taffer and crew visited the bar in January, then renovated and renamed the bar. 15209 Westheimer,

281-597-0241

Fried Chicken Throwdown

It's a Fried Chicken Throwdown 5-8 p.m. May 18 at Haven, 2502 Algerian Way. The event, which will benefit Lucky Dog Rescue, will challenge chefs to prepare one chicken dish and a side; diners will determine the winner. The competition will include Randy Evans of Haven, Marky Holley of the soon-to-open Holley's and Travis Lenig of Liberty Kitchen. Alyssa Dole of Corner Table will provide diners with dessert. Tickets are \$85 and can be purchased at Eventbrite. com.

Texas Tequila & Margarita Festival

If you love tequila, you'll want to save these dates: June 13-14. Moody Gardens will host this first for Galveston Island. Festivities will include a poolside margarita social, a grand tasting and an outdoor festival with a fajita-cooking contest. Tickets are per event and start at \$10. Weekend passes start at \$75. Find details at texasmargaritafestival. com. Moody Gardens is located at 1 Hope Blvd., Galveston.

Openings

*Dirty Fingers Cajun House has opened near Jersey Village in northwest Houston. In addition to Cajun comfort fare (boiled crawfish and etouffee), the restaurant offers steamed clams, shrimp rolls and "Chop Fingers" (fried strips of pork). 11755 W. Little York, 713-849-4545

» The Americana
Cafe has opened inside
the Decorative Center
Houston. Helmed by
chef Edilerman Molina,
the cafe is open to the
public for breakfast and
lunch. The menu features
items such as Indonesian
Chili Shrimp with
Cilantro Lime Rice (\$12)
and Tenderloin of Beef
with Sweet Potato Fries
(\$14.50).5120 Woodway,
713-961-9292

syd.kearney@chron.com

Search is on for the World's Best Gelato (1 of 2)

Publication: Houston Chronicle Date: May 8, 2014

> Impressions: 323,429 ROI: \$74,529.00



Melissa Phillip / Houston Chronicle Trentino Gelato, founded by chef Marcelo Kreindel, will be one of three stores from Houston participating in the <u>Gelato World Tour</u> in Austin.

Search is on for the World's Best Gelato (2 of 2)

Publication: Houston Chronicle Date: May 8, 2014

> Impressions: 323,429 ROI: \$74,529.00

> > Link Unavailable





TRAVEL

LIFE + STYLE

CULTURE

FOOD +

Gelato World Tour is Coming to Austin, Texas

Silvia Donati | Thursday, May 8, 2014 - 08:00



After visiting Rome, Valencia, Melbourne and Dubai, the Gelato World Tour will be stopping in Austin, Texas, May 9-11, at Republic Square.

"The city's interest in diverse food experiences, healthy lifestyle, artistic culture and desire for high-quality locally-sourced food ingredients made Austin the perfect choice for our competition," said Achille Sassoli, Gelato World Tour's director.

Sixteen gelato artisans from North America will compete for three spots in the final, which will crown the best gelato chef in the world, to be held in Rimini later this year.

The top 16 gelato flavors in North America to be presented in Austin were selected by chef Damian Mandola and artisan gelato expert

Luciana Polliotti and include Salted Pecan with Montmorency Tart Cherries & Tahitian Vanilla, Goat Cheese Cashew, Fior di Bronte – pure Sicilian Pistachio, Maple Brown Butter Pecan, La Grande Bellezza – The Great Beauty (Avocado Basil), Profumi di Sicilia – Flavors of Sicily, and more.

Visitors and the Gelato World Tour technical jury will judge the competitors, with the top three moving on to represent the U.S. in the Grand Finale of the Gelato World Tour.

Visitors will have the chance to attend lessons and hands- on workshops, enjoy "delicious" instruction on the ancient art of making gelato – and obviously sample a lot of gelato! Proceeds from sampling will benefit the Sustainable Food Center, an Austin-based non-profit.

The Gelato World Tour is a competition and a celebration of the art of gelato-making, <u>Bologna-based Carpigiani Gelato University</u>, organizer of the event, has said. Once the tour is completed, it will have visited eight cities, five continents, tested hundreds of competitors and most likely delighted thousands of people.

Admission to the public is free.

Gelato World Tour is Coming to Austin, Texas (1 of 2)

Publication: Italy Magazine Date: May 8, 2014

For more information on the Gelato World Tour event in Austin, visit the $\underline{website}$ or $\underline{Facebook}$ \underline{page} .

Topic: Events Gelato World Tour Gelato Carpigiani Gelato University Ice Cream

Gelato World Tour is Coming to Austin, Texas (2 of 2)

Publication: Italy Magazine Date: May 8, 2014

#AUSTIN360EATS

Ready for some worldclass gelato? Starting Friday, 16 gelato makers from the U.S. and Canada will gather at Republic Square Park downtown for the Gelato World Tour. an international event spanning eight cities. The three-day event, which runs from 11 a.m. to 10 p.m. Friday, 9 a.m. to 10 p.m. Saturday and 11 a.m. to 10 p.m. Sunday, is



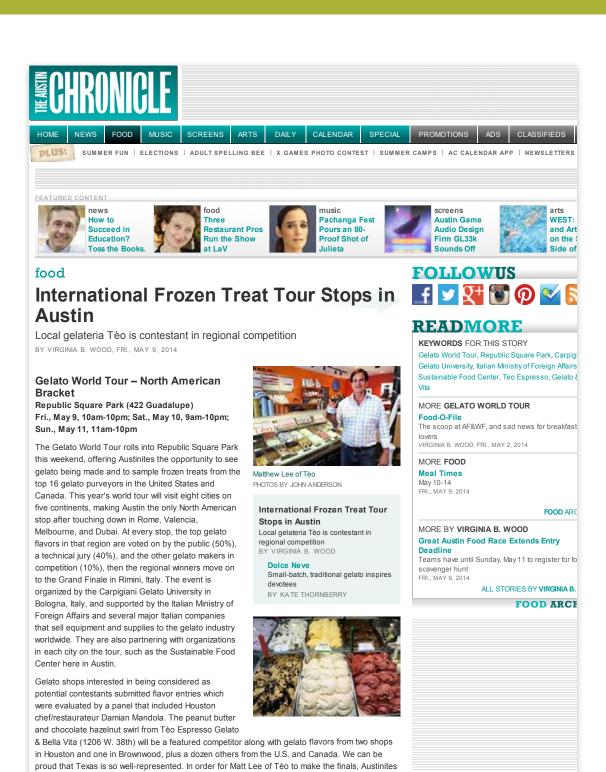
the only U.S. stop on the tour and will feature demonstrations, classes and tastings. The event is free, but tasting tickets cost \$10.

Teo Espresso and Gelato, 1206 W. 38th St. — looking good in this photo from #austin360eats contributor Lesa Rossick, who runs @keepaustineatin (keepaustineatin.com) — is the only Austin gelateria competing in the contest. If Teo owner Matthew Lee does well here, he'll go on to compete in the finals in Rimini, Italy, later in the year. You can find tickets and more information at gelatoworldtour.com.

#Austin360Eats (1 of 1)

Publication: Austin American-Statesman
Date: May 9, 2014

Impressions: 120,175 ROI: \$7,023.00



International Frozen Treat Tour Stops in Austin (1 of 1)

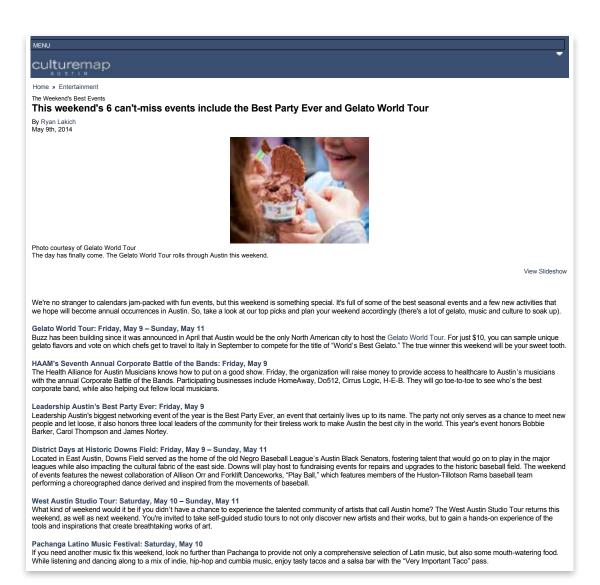
PHOTOGALLERIE:

need to turn out this weekend and vote. Viewing the demos and checking out the equipment is

free, but tasting tickets for all that delectable gelato cost \$10

Publication: Austin Chronicle Date: May 9, 2014

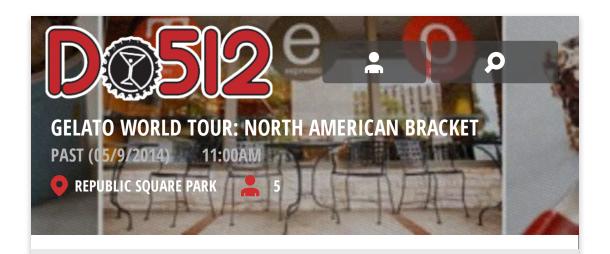
> Impressions: 90,000 ROI: N/A



This Weekend's 6 Can't-Miss Events Include the Best Party Ever and Gelato World Tour (1 of 1)

Publication: Culture Map Austin Date: May 9, 2014

> Impressions: 162,399 ROI: N/A



Matthew Lee of Tèo Gelateria has been selected to compete in the Gelato World Tour competition taking place in Austin Friday, May 9 through Sunday May 11, 2014 at Republic Square Park. One of sixteen North American finalists, Lee needs Austin's support to win this heat and face off for the title of World's Best Gelato Artisan in the finals this September in Rimini, Italy.

For the Gelato World Tour, Lee will present "Nuts," an American and Italian combination of creamy peanut butter swirled with chocolate hazelnut. Purchase "The Gelato Ticket" for \$10.00 to taste Tèo's flavor along with four others before voting for your favorite. The top three will move on to the finale based on a ranking voting system weighted 50% by the public and 50% by a jury. Help Tèo scoop up the win and have our city represented in the Gelato World Tour Finals!

WHAT: Gelato World Tour: North American Bracket

WHEN: Friday, May 9, 2014 11:00am - 10:00pm

Saturday, May 10, 2014 9:00am - 10:00pm Sunday, May 11, 2014 11:00am - 10:00pm

WHERE: Republic Square Park

422 Guadalupe Street Austin, TX 78701

TIX: Admission to the event is free. Purchase "The Gelato Ticket" at the INFO POINT for \$10.00 and receive five tastings, including two cups of gelato and three samples (mini-cones or spoons). Each Ticket holder can vote for a favorite flavor and participate in the Taste & Win drawing to win an iPad mini.

Matthew Lee, Tèo (Austin, TX, USA)

Flavor: Nuts †(Peanut Butter and Chocolate Hazelnut)

Gelato World Tour: North American Bracket (1 of 3)

Publication: DO512 Date: May 9, 2014

James Coleridge & Salvatore Boccarossa, Bella Gelateria (Vancouver, BC, Canada)

Flavor: Salted Pecan with Montmorency Tart Cherries & Tahitian Vanillaâ€

Tammy Giuliani, Stella Luna Gelato Café (Ontario, Canada)

Flavor: Rich Chocolate, Dark Rum & Wild Cherryâ€

Jon Snyder, Il laboratorio del gelato (New York, NY, USA)

Flavor: Toasted Marshmallow Graham Cracker

Jessica Oloroso, Black Dog Gelato (Chicago, IL, USA)

Flavor: Goat Cheese Cashew Caramelâ€

Baron W. Von Gottsacker, Bent Spoon Gelato (Sheboygan, WI, USA)

Flavor: Raspberry Beetâ€

Jasmine Chida, Sweet Cup Artisan Gelato & Espresso (Houston, TX, USA)

Flavor: Texan Kulfi (Pecans, Bourbon-Whiskey & Cardamom)

Josh Collier, Cafe Dolce Gelato (Houston, TX, USA)

Flavor: Fior di Bronte (Pistachio)

Mary Stanley, The Turtle Gelateria (Brownwood, TX, USA)

Flavor: Turtleâ€"

Carmen Angelo Ricciardi, Carmen's Gelato (Anchorage, AK, USA)

Flavor: Maple Brown Butter Pecanâ€"

Elizabeth McCleary, Devine Gelateria & Café (Sacramento, CA, USA)

Flavor: Bananas Foster

Peter Miller, Tazzina di Gelato (Tucson, AZ, USA)

Flavor: Chocolate Orange Liqueurâ€

Kimberly Zanni, Gelato Di Babbo (Lititz, PA, USA) Flavor: Chocolate Guinness Caramel Crunch

Stephen Hovis, Nucci's Gelato (Franklin, TN, USA)

Flavor: Carmastachio (Carmel, Marscapone & Salted Pistachio)

Silvia Bertolazzi, Carpe Diem! Gelato-Espresso Bar (Lafayette, LA, USA)

Flavor: La Grande Bellezza (Avocado Basil)

Stefano Versace & Francisco Blanco, Versace Gelateria Italiana & Gourmet (Doral, FL, USA)

Flavor: Profumi di Sicilia (Nougat, Ricotta Cheese Cannoli, Pistachio & Chocolate Chips)

The Gelato World Tour is on its way to the next destination. The Gelato World Tour will be held in Austin right in the home of an iconic landmark.

Sixteen of the best gelato artisans chefs from the United States will compete to create the world's best gelato flavour. Catch all the action live while each chef will produce a unique flavor right infront of your eyes. Get a chance to taste and vote for your favourite flavour.

This event is brought to you by Carpigiani Gelato University, Sigep. Gelato World Tour is open to the public, with free entry. You can participate in free gelato demonstrations to learn about thwe culture of gelato, the difference between gelato and ice cream, and meet the best gelato artisans

Gelato World Tour: North American Bracket (2 of 3)

Publication: DO512 Date: May 9, 2014

from the United States!

Event Date: May 9th - 11th, 2014

Event Venue: Republic Square Park, Downtown Austin, TX, USA

OUR MISSION IS TO SPREAD THE CULTURE OF ITALIAN GELATO, A FRESH ARTISAN FOOD PRODUCT TO THE GENERAL

PUBLIC THROUGHOUT THE WORLD.

Want to taste the best gelato flavors from the United States?

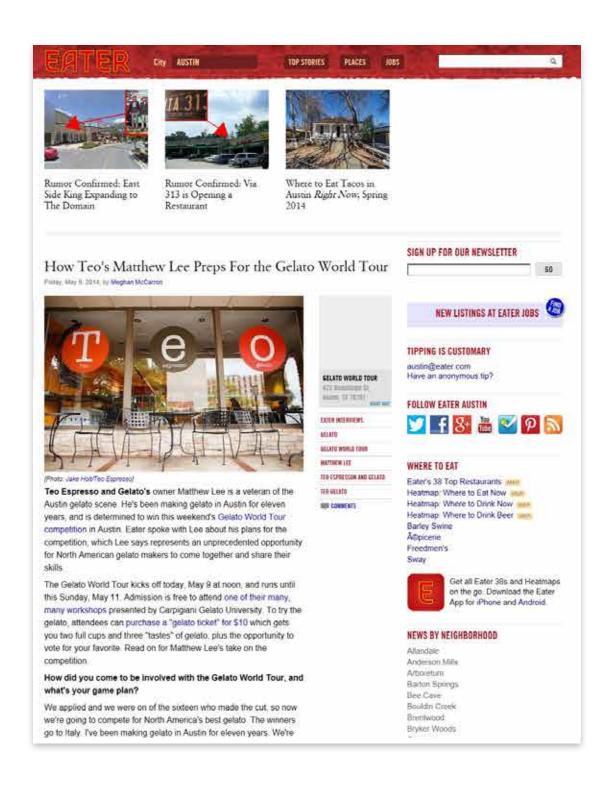
The Gelato Ticket can be purchased at the INFO POINT located in the Gelato World Tour Village at Republic Square, Austin.

With the Gelato Ticket, you can become a part of the jury, voting for the Best Gelato of the United States. The top three flavors will go onto to represent the United States and will compete for the title of World's Best Gelato.

Each ticket holder can vote for a favorite flavor and participate in the Taste & Win contest to win an Ipad.

Gelato World Tour: North American Bracket (3 of 3)

Publication: DO512 Date: May 9, 2014



How Teo's Matthew Lee Preps for the Gelato World Tour (1 of 2)

Publication: Eater Austin Date: May 9, 2014

Impressions: 138,657 ROI: N/A

Campus one of the old guards in town so not as many people know about us Gedar Park We've been making our flavor over and over again for the past two Cherrywood Clarksville weeks. Here's the hard part we have go use different equipment pans, freezers, display cases, everything. We're using milk being Del Valle provided to us, and so it could be more watery or it could be more Dirty Sodn creamy. All those things have an impact. We've practiced adding more Downtown cream or less cream so we'll know what to do. E. Cesar Chavez How common is it for gelato makers from all over North America East Side to come together like this? Fac North This is a big deal. No one ever done this in North America, and they've Far South Far West selected the top gelato makers from around the country. Normally, Georgetöwn they don't get recognized for their skill. Hyde Park Everyone competing has their own base recipe, which the key to good Intividle gelato. A lot of people buy their bases, but these guys are true Lakeway artisans. For anybody who likes ice cream or gelato, this will be a Mueller North Campus great event for tasting real quality North Lanias So American gelato makers never really get a chance to meet up? North Loop Progervite Never When I got to Italy I'll bump into people at this huge Rainey Street conference, but there are \$0,000 people there from all over the world. Rosedale If you hear someone speaking English, you know they're American or Round Rock British or Canadian, but that's the only way to find each other SoCo Sola No one has ever gotten everyone together to promote gelato here. South First The big difference between gelato and ice cream is the fat content, Southeast and I think it tastes better because there's less butterfat. You get a Tarrytown baked potato, then you put a bunch of butter and cheese, you don't The Y taste the baked potato. Gelato is a nice balance between the Travis Heights sweetness of cream and the flavor it's carrying West Campus. West Sixth What flavor will you be making, and why did you pick it? Westlake I picked a flavor we call Nuts, which is basically a peanut butter Windsor Park Nutella flavor, but Nutella is very protective of their name so we don't use it. It's a symbolic union of classic Italian and American products: **ADVERTISE WITH US** peanut butter with chocolate hazelnut. I talked to the guy who won the sales@curbed.com | Media kit Australia competition, and when I told him about this flavor he was really excited. It's always been a popular flavor for us. Salted caramel MONTHLY ARCHIVES is our most popular, but it's binary, people either love it our hate it. So we went with Nuts to please as many people as possible A Himborn Since you've been in business so long, what's your take on the FROM OUR PARTNERS Austin gelato scene? Over the years, there's been a bunch of gelato shops which come and go. It's a difficult business. We were one of the first ones, and then two, three four others opened, and they all closed. I think the reason

How Teo's Matthew Lee Preps for the Gelato World Tour (2 of 2)

PREFERENCES.

Copen external links in new labs?

why we've been successful is that we have a high-quality product. We

really hope everyone in Austin will come out to support us in this

competition, so we can represent Austin gelato in Italy All Gelato World Tour Coverage [EATX]

> Publication: Eater Austin Date: May 9, 2014

Impressions: 138,657 ROI: N/A



The Gelato World Tour; Tamale House Cooks Headed to Tamale House East; Uchi's Craft Beer Dinner (1 of 2)

Publication: Eater Austin Date: May 9, 2014

Impressions: 138,657 ROI: N/A Sheboygan, WI Cedar Park Goat Cheese Cashew Caramel by Jessica Oloroso of Black Dog Cherrywood Cladesythe Gelato, Chicago, IL Fior di Bronte - pure Sicilian Pistachio by Josh Cotlier of Café Dolce Crestwood Del Valle Gelato, Houston, TX Certy Sixth Maple Brown Butter Pecan by Carmen Angelo Ricciardi of Carmen's Downtown Gelato, Anchorage, AK E. Cesali Chavez La Grande Bellezza - The Great Beauty (Avocado Basil) by Silvia Bertolazzi of Carpe Diemf Gefato-Expresso Bar, Lafayette, LA East Side Bananas Foster by Elizabeth McCleary of Devine Gelatena & Café, Fac South Far West Chocolate Stout Beer with Carmel Crunch by Kimberly Zanni of Georgetown Gelato Di Babbo, Lititz, PA Hyde Park Sweet G's Candied Bacon by Denise Kulisz & Gabriele Scarponi of Jollyville Sweet Ginger's Gelato, Fort Myers, FL Lakeway Carmastachio by Stephen Hovis of Nucci's Gelato, Franklin, TN Mueller Rich Chocolate, Dark Rum & Wild Cherry by Tammy Giuliani of North Campus North Lanua Stella Luna Gelato Café, Ontano, Canada North Loop Texan Kulfi by Jasmine Chida of Sweet Cup Artisan Gelato & Pflagerville Espresso, Houston, TX Ramey Street - Chocolate Orange Liqueur by Peter Miller of Tazzina di Gelato, Rosedalin Rounit Rock Nuts by Matthew Lee of TEO, Austin, TX SoCo Sola Turtle by Mary Stanley of The Turtle Gelateria, Brownwood, TX South Find Profumi di Sicilia by Stefano Versace & Francisco Blanco of Versace Southwast Gelateria Italiana & Gourmet, Doral, FL Taerytown

The Gelato World Tour; Tamale House Cooks Headed to Tamale House East; Uchi's Craft Beer Dinner (2 of 2)

Publication: Eater Austin Date: May 9, 2014

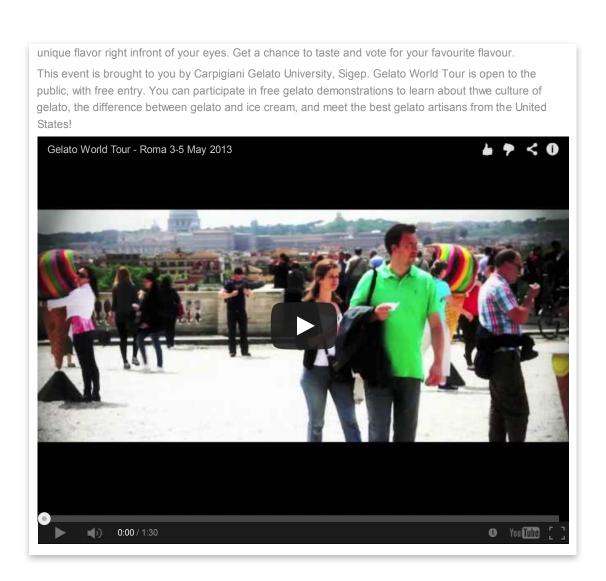
Impressions: 138,657 ROI: N/A

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| | Get | | email address SUBSCRIBI | nts in Austin each we | e k |
| | Gela Wor Tour | Cai Dai Vei Soi | tegory: Special te: Friday, May nue: Republic S | 9 to Sunday, May 11 | FacebookTwitterInstagram |

Gelato World Tour Competition (1 of 2)

Publication: Event Goat Date: May 9, 2014



Gelato World Tour Competition (2 of 2)

Publication: Event Goat Date: May 9, 2014



Gelato World Tour Reaches Austin (1 of 1)

Publication: KEYE-TV Date: May 9, 2014

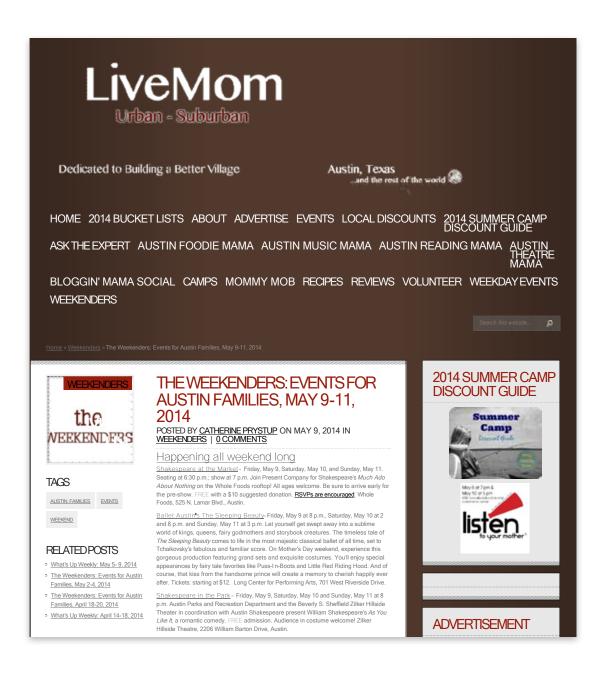
Impressions: 101,664 ROI: N/A



Gelato World Tour Comes to Austin (1 of 1)

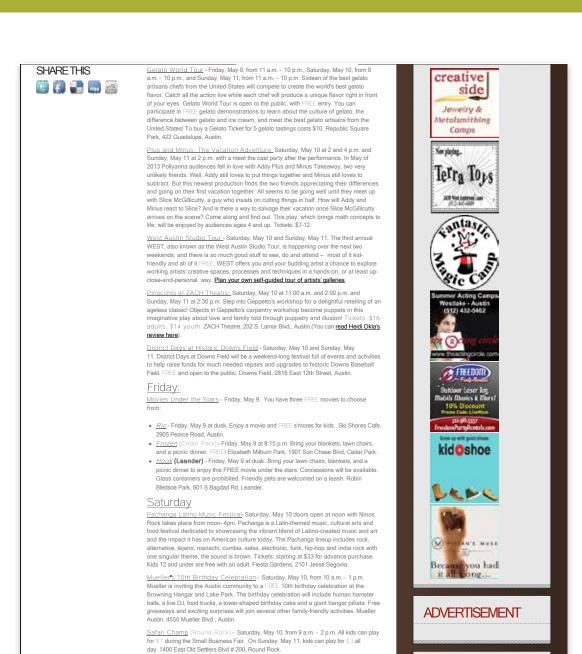
Publication: KTBC-TV Date: May 9, 2014

Impressions: 367,847 ROI: N/A



The Weekenders: Events for Austin Families, May 9-11, 2014 (1 of 3)

Publication: LiveMom.com Date: May 9, 2014



The Weekenders: Events for Austin Families, May 9-11, 2014 (2 of 3)

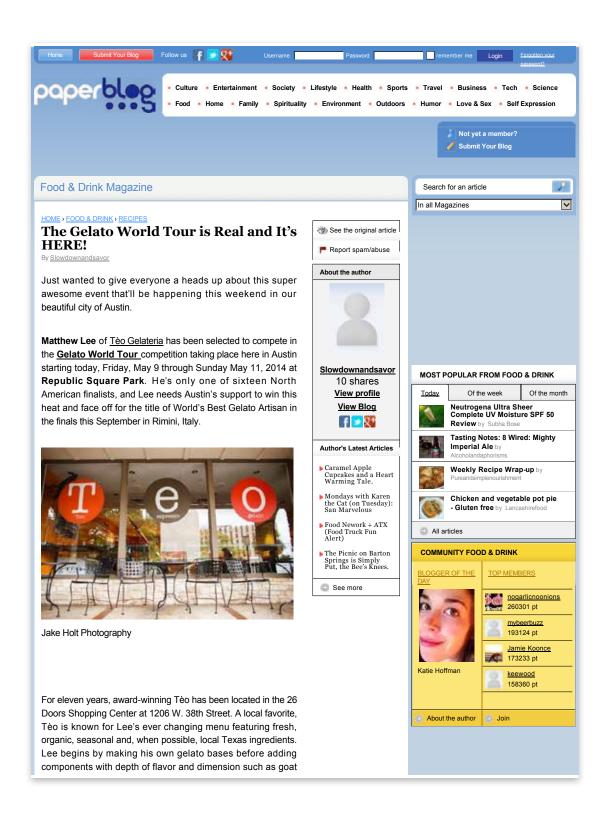
Michaels - Saturday, May 10, from 10 - 11:30 a.m. Kids can express their undying love

Publication: LiveMom.com Date: May 9, 2014

for Mom at the Everlasting Flower Mother's Day Event. The event is \$2 per 30-minute session (includes supplies). Ages 3 and up are welcome to this event. See a store Subscribe to our mailing list associate to reserve your spot. Also on Saturday, from 1 - 4 p.m., kids can paint a portrait for Mom. This event is FREE with the purchase of a canvas and no RSVP is required. Be sure to take along this coupon for 40% off one regular priced item. May 10, from noon - 3 p.m. Calling all moms and kids who love their moms! Celebrate with some store-wide sampling of some favorite foods. Make gifts for mom from noon-3 pm. Silly Angel Cards will be leading a card-making activity at 1 p.m. FREE! Whole Foods Domain, 11920 Domain Dr, Austin. A Mostly Handmade Mother's Day at Whole Foods Market - Gateway Saturday, May 10, from noon - 3 p.m. Show Mom you care with ideas from Whole Foods Market Gateway. Enjoy live music, store-wide sampling, custom Terrariums by Local supplier Slavonk and Hortus, and more! FREE! Whole Foods Gateway, 9607 Research Grab My Button A Mostly Handmade Mother's Day at Whole Foods Market - Bee Cave-Saturday, May 10, from noon - 3 p.m. The store will feature stations to help you plan the best Mother's Day yett Kid's Handmade Crafts for Morn-Bring in the kids to make a FREE, special craft for Morn! She will melt for these adorable gifts! Food demos-try some of Whole Foods favorite foods to make for a special brunch for Morn! Whole Foods Market ref="http://www Bee Cave, 12601 Hill Country Blvd, Austin. Youth Arts Festival - Saturday, May 10, from noon - 5 p.m. View exhibits in visual art, theatre, dance and film. Learn how to become involved and take FREE workshops in Dance, Visual Art, and Improvisation led by some of Austin's best professional artists. FREE! Lamar Middle School, 6201 Wynona Ave, Austin. Coupons Mother's Day Tea Party (Pflugerville) - Saturday, May 10, from 2 - 3 p.m. Enjoy a FREE Fancy Nancy Marvelous Mother's Day Tea Party! Pflugerville Public Library, 1008 W. a Pfluger Street, Pflugerville. Musique dans le Parc - Saturday, May 10, from 6 - 8 p.m. Gates open at 6:00 p.m. with music beginning at 6:30 p.m. Admission is \$5; children under 5 years of age are free. Come enjoy classical music by French composers and performed by the Austin Civic Target Find deals at Target everyday! Enjoy free shippina! ACWE. There will be kids' activities, concessions, including wine and beer for sale. Remember to bring your picnic blankets and chairs. Pets on leashes are welcome. French Legation Museum, 802 San Marcos Street, Austin. Sunday <u>Planet K Concert at Bullock Museum</u> - Sunday, May 11 at 6 p.m. Bring your family, a picnic dinner and a blanket or chairs to the Bullock Texas State History Museum's Lone Star Plaza to enjoy a FREE concert by the Staehely Brothers Band and Casual Interference. Bullock Texas State History Museum, 1800 N. Congress Ave., Austin Austin Symphonic Band Mother's Day Concert - Sunday, May 11 at 7 p.m. What better way to close out a great day with Mom than by taking her to a FREE concert at the Texas State Capitol in her honor? The band will perform well-known tunes, including marches and musical numbers, that you and your Mom are sure to enjoy! Get there early to select the best seating... this concert gets more popular every year. Texas State Capitol South Steps, 1100 Congress Ave., Austin.

The Weekenders: Events for Austin Families, May 9-11, 2014 (3 of 3)

Publication: LiveMom.com Date: May 9, 2014



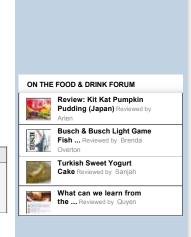
The Gelato World Tour is Real and it's Here! (1 of 3)

Publication: Paper Blog Date: May 9, 2014

Impressions: 67,806 ROI: N/A cheese and honey or caramelized bacon and chocolate to create smooth, perfectly balanced tastes.



Jake Holt Photography



For the Gelato World Tour, Lee will present "Nuts," an American and Italian combination of creamy peanut butter swirled with chocolate hazelnut. Purchase "The Gelato Ticket" for \$10.00 to taste Teo's flavor along with four others before voting for your favorite. The top three will move on to the finale based on a ranking voting system weighted 50% by the public and 50% by a jury. Help Teo scoop up the win and have our city represented in the Gelato World Tour Finals!



Jake Holt Photography

So, here's the important info broken down for you guys!

The Gelato World Tour is Real and it's Here! (2 of 3)

Magazines

▶ Food & Drink▶ Recipes

Publication: Paper Blog Date: May 9, 2014

Impressions: 67,806 ROI: N/A



Jake Holt Photography

WHAT: Gelato World Tour: North American Bracket

WHEN: Friday, May 9, 2014 11:00am – 10:00pm Saturday, May 10, 2014 9:00am – 10:00pm Sunday, May 11, 2014 11:00am – 10:00pm

WHERE: Republic Square Park 422 Guadalupe Street Austin, TX 78701

TIX: Admission to the event is free. Purchase "The Gelato Ticket" at the INFO POINT for \$10.00 and receive five tastings, including two cups of gelato and three samples (mini-cones or spoons). Each Ticket holder can vote for a favorite flavor and participate in the Taste & Win drawing to win an iPad mini.

GET SOCIAL: @TeoGelato #VoteTeo

The Gelato World Tour is Real and it's Here! (3 of 3)

Publication: Paper Blog Date: May 9, 2014

Impressions: 67,806 ROI: N/A



129.14 Gelato World Tour (1 of 2)

Publication: 365 Things to Do in Austin, TX Date: May 11, 2014



Sixteen of the best gelato chefs in the U.S. will compete to create the 'world's best gelato flavor.' Attendees can watch the chefs craft their creations, then sample and vote for their favorites.

While there are free demonstrations and activities in the park, you'll have to buy a Gelato Ticket to sample the products. Ten bucks will get you two full scoops and three samples.

Here's a schedule of the weekend's

activities: http://www.gelatoworldtour.com/austin/program/

The temperatures are warming up, and this is the perfect way to say cool!

Admission: Free

When: Today, May 9th - Sunday, May 11th

Location:

Republic Square Park 422 Guadalupe Street Austin, Texas 78701

http://www.gelatoworldtour.com









101.14 Sunset Cinema: Willie Wonka and The Chocolate Factory



133.14 Explore Our New Site



Blues On The Green 2014 Schedule & Line-Up

50 Signs You Know It Is Summer In Austin, Texas





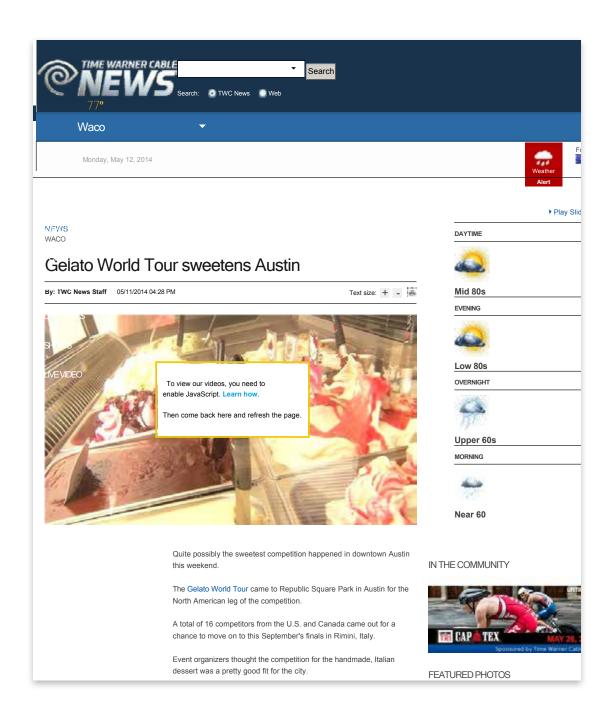


Love #austin Things To Do In Aus

129.14 Gelato World Tour (2 of 2)

Publication: 365 Things to Do in Austin, TX

Date: May 11, 2014



Gelato World Tour Sweetens Austin (1 of 2)

Publication: YNN | Your News Now Date: May 11, 2014

Impressions: 629,857 ROI: N/A "We noticed that the people around here, they would like to taste different ways of gelato. We decide to organize this in Austin because Texas is a very important market in the USA, and Austin, there is a good feeling about food," Alessandro Piccinini

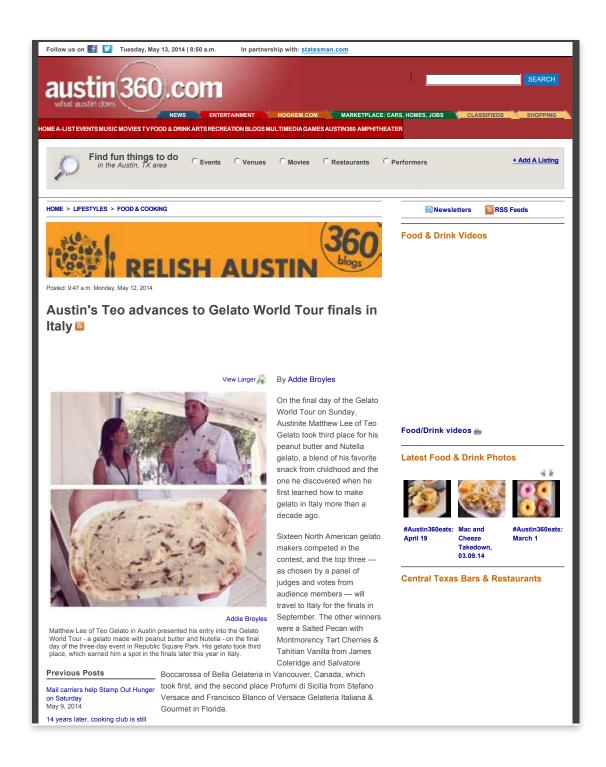
This is the first time the Gelato World Tour has come to Texas. The first competition was last year in Rome.



Gelato World Tour Sweetens Austin (2 of 2)

Publication: YNN | Your News Now Date: May 11, 2014

Impressions: 629,857 ROI: N/A



Austin's Teo Advances to Gelato World Tour Finals in Italy (1 of 2)

Publication: Austin 360 Date: May 12, 2014

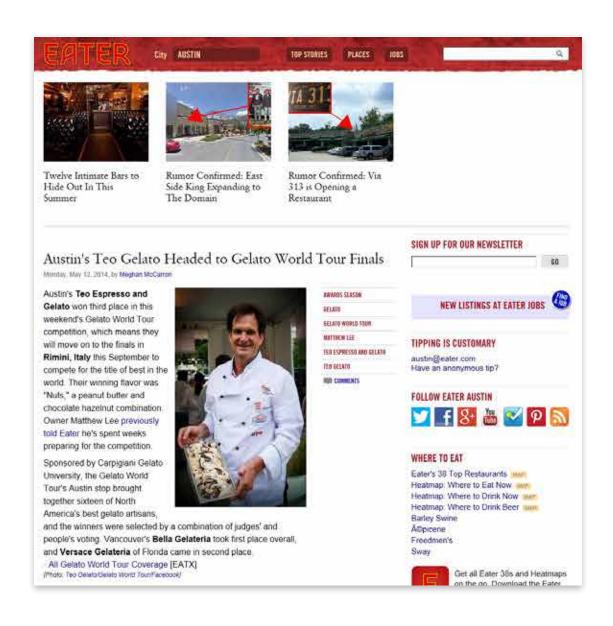
to the winter garden, CSA May 7, 2014

I had the honor of judging with more than half a dozen other food professionals, including Fabrizio Nava, Consul General of Tood professionals, including a contact that the Field: A blooming farewell litaly in Houston, Uchi's Philip Speer, and Matthew Stevens of Dessert Professional magazine, and my favorite entry — the one I absolutely couldn't stop eating and wanted seconds or thirds of — was the bright pink Raspberry Beet gelato from

Baron W. Von Gottsacker of Bent Spoon Gelato in Sheboygan, Wisconsin, which you'll see in this slideshow of all the gelatos from yesterday's event.

Austin's Teo Advances to Gelato World Tour Finals in Italy (2 of 2)

Publication: Austin 360 Date: May 12, 2014



Austin's Teo Gelato Headed to Gelato World Tour Finals (1 of 1)

Publication: Eater Austin Date: May 12, 2014

Impressions: 138,657 ROI: N/A New York (NY) Times 05/12/2014

05/12/2014 "GTT ..."

Audience: 28,058,192 Author: Michael Hoinski

Source Website: www.nytimes.com

By MICHAEL HOINSKI MAY 8, 2014

Inside

Photo

Reckless Kelly will host its Celebrity Softball Jam for charity this Saturday in Round Rock.Credit Reckless Kelly

Our quirky, discerning picks for the most interesting things to do around the state this week.

HOUSTON

A Beef Boss's Recipes

Nolan Ryan, who has gone from master of the mound to boss of the beef, will promote his seventh book and first cookbook, "The Nolan Ryan Beef and Barbecue Cookbook," on Wednesday, in his hometown. Mr. Ryan, a Baseball Hall of Fame pitcher, a former chief executive of the Texas Rangers and a current executive adviser of the Houston Astros, has been a partner in Beefmaster Cattlemen, since 1999. The ties to Beefmaster Cattlemen allow Mr. Ryan to promote Nolan Ryan Beef and have essentially brought him full circle. At age 8, before he threw his first Little League fastball, Mr. Ryan began buying calves and bulking them up in a rented pasture in Alvin before selling them. People can whet their appetite at the website nolanryanbeef.com, where there are 70 recipes, including steaks, burgers and ribs. While it is a good substitute for buying the book, it does not come with Mr. Ryan's signature, which book buyers are entitled to obtain on one piece of memorabilia.

Photo

Nolan Ryan Credit Kelly Gavin

Blue Willow Bookshop, May 14, 6 p.m., bluewillowbookshop.com.

DALLAS

New Orleans Entices

Austin, Dallas and Houston were havens for New Orleans residents displaced by Hurricane Katrina. Now that the Big Easy has its swagger back, New Orleans is rewarding the residents of those three cities with free samples of its famous cuisine while also trying to entice them to visit. The Follow Your Nola food truck, a tourism welcome wagon, has already passed through Austin and Houston and will stop in Dallas on Saturday, at the intersection of Knox Street and Henderson Avenue. The truck's spinning wheel offers prizes with each whirl (a handful of which will appeal to people who know New Orleans through the HBO series "Treme"). Doling out special rewards will be Alvarez Huntley, "B.I.G. Al" of the Hot 8 Brass Band, who will play a trumpet solo; Donald Claude, the Blackfoot Hunters' Mardi Gras Indian chief, who will also sing and dance; and Brian Landry, the chef of the John Besh restaurant Borgne, who will sling a special treat of oyster spaghetti.

GTT: So Sweet and So Cold (1 of 3)

Publication: New York TImes Date: May 12, 2014

Impressions: 28,058,192 ROI: \$35,880.00

Link Unavailable

Knox Street and Henderson Avenue, May 10, followyournola.com.

AUSTIN

Cumbia and Beyond

Organizers of the annual Pachanga Latino Music Festival are considering an expansion from Austin to other cities next year. That makes this Saturday's event " the festival's seventh, with widely varied acts from the United States, Mexico, the Caribbean and Central and South America " the last time music fanatics will feel as if they are in on a well-kept secret. Perhaps the most popular form of Latin music is cumbia, a rhythmic, danceable style born in Colombia and Panama that the bands Chicha Libre (from Brooklyn) and Sonido San Francisco will play. Other offerings will include the Grammy-winning pop of La Santa Cecilia from Los Angeles; the electro-kitsch of DMK, the Depeche Mode cover band from BogotA! that comprises a father and his two children; and the funk of Brownout, from Austin, which will pay tribute to Ozzy Osbourne and perform as Brown Sabbath.

Fiesta Gardens, May 10, pachangafest.com.

ROUND ROCK

Expanded coverage of Texas is produced by The Texas Tribune, a nonprofit news organization. To join the conversation about this article, go to texastribune.org.

Cultural coverage for the Texas Report is provided by Texas Monthly. For stories, reviews, news and more, go to texasmonthly.com.

Put Me in, Coach

The Reckless Kelly Celebrity Softball Jam, now in its sixth year, has become a large enough charity event that spectators " even organizers

" do not always know who may drop in for a last-minute at-bat. In the past, musicians like Hayes Carll, Dale Watson, Bruce Robison, Kelly Willis and members of Los Lonely Boys have played alongside homegrown Major League Baseball players like Kevin Millar and Greg Swindell in this "athleticism-optional" softball game hosted by Reckless Kelly, the Austin country-rock band. This year, the Peterson Brothers Band, the upstart blues duo, and Shinyribs (Kevin Russell of the band the Gourds) will break out their gloves, among others, and then after the ninth inning, pick up their guitars for a concert in center field.

Dell Diamond, May 11, 12 p.m.,rkcsj.org.

AUSTIN

So Sweet and So Cold

Austin is the only American stop on the *Gelato World Tour*, which, when it ends, will have visited eight cities on five continents. The sweet spot of the three-day salute to gelato, a cousin of ice cream, is the competition among 16 of America's best gelato masters.

Republic Square, May 9-11, gelatoworldtour.com.

HOUSTON

GTT: So Sweet and So Cold (2 of 3)

Publication: New York TImes Date: May 12, 2014

Impressions: 28,058,192 ROI: \$35,880.00

Lone Survivor

Marcus Luttrell, the Navy SEAL from Houston who in July 2005 outlasted an ambush by the Taliban, has told his story in book and movie formats, both titled "Lone Survivor." He will speak as part of the Brilliant Lecture Series on Wednesday.

Wortham Center, May 14, 7 p.m., brilliantlectures.org.

mhoinski@texasmonthly.com

A version of this article appears in print on May 9, 2014, on page A23B of the National edition with the headline: GTT.Order Reprints

GTT: So Sweet and So Cold (3 of 3)

Publication: New York TImes Date: May 12, 2014

Impressions: 28,058,192 ROI: \$35,880.00

Link Unavailable

NJ.com (Vineland, NJ)

05/12/2014

"Gelato World Tour promotes gelato as a recipe for lower-fat indulgence"

Audience: 3,766,000

Author: Kimberly L. Jackson Source Website: www.ni.com

Gelato World Tour promotes gelato as a recipe for lower-fat indulgence

comments

Wild strawberry sorbet in a verbein-citron infusion

(Seth Chandler)

Print

Ву

Kimberly L. Jackson/The Star-Ledger

NJ.com

on May 09, 2014 at 8:00 PM, updated May 09, 2014 at 8:02 PM

View/Post Comments

The best meals delight the senses with an abundance of color, appetizing aromas and a surprising variation of textures. But less frequently explored is contrast in temperatures.

In a recent collaboration, chefs Alfio Longo and Luciano Ferrari created a dinner in which each of the six courses incorporated the frozen sensation of gelato or sorbet.

In the stand-out course, the creaminess of a flan rendered orange by freshly pulverized red peppers was offset variously by the icy-sweet chill of Merlot sorbetto and the crisp texture and saltiness of the Parmesan cheese wafer upon which it was presented.

"We wanted to highlight the flexibility of gelato, said Ferrari, who teaches gelato making at Carpigiani Gelato University in Italy. During the event, staged in a corner of the circus-themed Circo Italian restaurant in Manhattan, he described gelato as "one of the Italian arts, translated into a frozen dessert."

Ferraro and others from Carpigiani also were highlighting the gelato-promoting *Gelato World Tour*, the North American leg of which began today in Austin, Texas. In addition to the gelato school, which attracts would-be gelato makers from around the globe, Carpigiani makes gelato shop equipment and operates the Gelato Museum from its headquarters in Bologna.

Dishes of red pepper flan with Merlot sorbet on Parmesan wafers. Seth Chandler

Ferrari said he and Longo, executive chef at Circo, sought out Italian ingredients for the meal, which began with fizzy Prosecco poured over a sorbet of Italian white peaches. Other courses included a walnut pesto gelato with a slight garlic flavor that was still potent enough to mask the parsley that provided its green color. A Parmesan risotto with young fava beans was enhanced by the bright, palate-cleansing quality of a cucumber and yogurt sorbet, served on the side. A wild strawberry

Gelato World Tour Promotes Gelato as a Recipe for Lower-Fat Indulgence (1 of 2)

Publication: NJ.com Date: May 12, 2014

Impressions: 3,766,000 ROI: \$1,301.25

Link Unavailable

sorbet in a verbein-citron infusion was a prelude to dessert: a cherry compote-topped cheesecake accompanied by a gelato of "six aromas:" coffee, cloves, orange, lemon, cinnamon and vanilla.

The dinner was a media event that aimed to make gelato aficionados of those who attended. The event appears to be building on the momentum of gelato's increasing popularity.

While gelaterias have not caught up with the frozen yogurt shops that seem to be opening in record numbers all around New Jersey, it does appear that gelato's time has come.

Gourmet and specialty gelato brands such as Ciao Bella and Talenti, are now competing for supermarket freezer space with gelatos from well-known ice cream makers such as Breyers's, Haagen-Dazs and Ben & Jerry's. And new names continue to enter the commercial gelato arena. The popular small-batch ice creamery Graeter's recently expanded its offerings with the nationwide launch earlier this year of four truffle-studded gelato flavors: caramel, hazelnut, vanilla and dark chocolate.

And if what's in the freezer case isn't enough, supermarkets ranging from Whole Foods in Princeton to Pathmark in Garwood now have in-store gelato bars. And, of course, similar gelato cases are tempting diners with an array of flavors at an increasing number of cafes and casual restaurants.

Sampling the flavors at the Gelato World Tour. Filomena Rizzo

It's speculated that gelato's growing popularity is linked to foodie culture and interest in global cuisines. It also doesn't hurt that gelato manages to be dense and rich-flavored despite having about half the butterfat of ice cream.

But this weekend, it's about artisanal gelato, and officials from Carpigiani are in Austin, Texas for the North American leg of the *Gelato World Tour*. There, 16 gelato makers are each vying to have a flavor named World's Best Gelato. Creators of the three winning flavors will go on to the represent North America in the ultimate world gelato competition in Rimini, Italy in September.

Flavors on offer for the public tasting event and competition in Texas include raspberry-beet, bananas foster, chocolate stout beer with caramel crunch, and a fusion gelato inspired by kulfi, the ice cream of India. If you can't get to Austin's Republic Square Park before Sunday, this means little beyond knowing that an Italian "artisan gelato institute" is working to increase awareness of gelato in the U.S., and likely attract some American students to study in Italy.

Of the 16 flavors competing, there's a lot of creativity. The most unexpected ingredients are in "La Grande Bellezza," an avocado-basil flavor with a touch of sea salt, and one that blends goat cheese and caramel with cashews.

Learn more at GelatoWorldTour.com.

Kimberly L. Jackson: kim_jackson @ starledger.com

Gelato World Tour Promotes Gelato as a Recipe for Lower-Fat Indulgence (2 of 2)

Publication: NJ.com Date: May 12, 2014

Impressions: 3,766,000 ROI: \$1,301.25



Out for "Ice Cream" with the Tantalizing Trio. The Sigma Pixie "Art" Lenses. (1 of 4)

Publication: Visual Science Lab Date: May 12, 2014

the lenses a very minimal aesthetic. I like slower lenses for general shooting, it's my understanding that it's many times easier to design and manufacture a very, very high quality camera lens with a modest aperture than it is to even add one stop of speed. It all him to do with the precision required in shaping and polishing the glass elements. According to a Leica expert. (Ervein Puts) it requires eight times more precision for every doubling of a glass element. According to the faster the lens the harder it is to make the elements meet the design criteria.

While fl.4 seems seeder and can come in handy when you have to come back with an image a similar focal length lens with a 2.8 operture can be designed to have higher performance across the frame. When it comes to soom lenses and their accounty anaber of elements the difficulty of uniform precision is multiplied. In the last 15 years we've heard more and more often that modern zooms are now as good as prime lenses. And that may be very true if you insist that all your prime lenses have maper fast maximum apertures. More effort goes into delivering speed than delivering uniform sharpness across a frame [not that uniform sharpness is always the most desirable metric in lens design].

There are obviously great fast lenses, But none are available at the prices at which you can buy the little Sigma Art lenses. I spent \$239 on the Somm lens, \$199 on the 30mm lens and only \$179 on the 19mm lens. The equivalent focal lengths when compared to full frame 35mm format lenses are, 38mm, 60mm and 120mm, Good focal lengths for my use.

The lenses don't have image stabilization so if you are an m4-3rds user and you feel the need for image stabilization you'll probably want to make them with an Olympus body or, in the Fanasonic camp, the GX-7. I'm shooting during the day with these lenses and in other circumstances I do not fear the tripod so I put them on whatever body I like and abandon all thought of anything more than good techniques.

Honow that the lenses have been reviewed all over the place. The consensus of reviewers is that the 19num is pretty good. Not as good as the Panascelic 20num but within a guar's whicker. I'll go with that but I'll add that once you lift fe you probably wouldn't see any difference at all between them and you'd be at the ultimate performance aperture for each product. With a GHS in good light the focus is mappy and accurate. I used this lens with the wide area AP setting and used specture preferred priority with the lowest ISO. It became a truly facile point and shoot camera system.

The 30mm is pretty widely acknowledged as very sharp in the center two thirds of the frame wide open and that's certainly my experience. In fact, I'd use it wide open all the time without ever worrying about the theoretical slight sharpness loss that more analytical reviewers mention. The 30mm is the smallest of the three lenses and, for me, the most useful for walk around art shooting and general social snapping. Long enough to get rid of nunecessary background but still wide enough for good framing of people around you.

The scennier of the family I am most interested in (and impressed with) is the 60 mm. It's sharp. Wildly sharp. Turn-down your-default-sharpness-setting sharp. Wildle open and at least to fit. It's snappy, contrastly, sharp and bits-y. While I might have been happier with a 50 mm focal length f're still very happy to have the lens on my camera. Of the three, in my estimation this one is the "must have" of the trn. When I looked at the images on screen the ones from the 60 mm, shot in the same manner as the other two lenses, looked distinctly over sharpened. If I were shooting with this in Joeg I would turn down the sharpness control on a GH3 to minus 2. It's that sharp!

I snapped sense images of the Gelato Fest but the whole even was small; four or five tests giving away samples to ticket holders, one test declicated to lectures and demonstrations about the making of gelato. After a quick circuit of downtown I headed home to do other stuff.

On the way back to my car I was walking down Sixth Street when I saw a man in a plaid shirt walking toward mo. He had a black strap across his chest, kind Black Rapid camera strap style. But he had a metal pipe sticking up over one shoulder. Was it a tripod? We stodded to each other as we passed. Tweaty feel later I turned to see what kind of photographic equipment he might be sporting. To my auxious surprise his "equipment" was an AR-15 assessit riflet!!! I didn't have a phone with me but as I looked up the sidewalk in the direction I was heading I saw a small group of construction people staring past me at the gay with the weapon. They were shaking their heads and their supervisor had already called the police emergency number to report the eighting.

Now, I believe in Texas it is actually legal to carry weapons in public but after all of the school shootings and workplace shootings I think a lot of people are understandably jittery about people packing powerful guns and heading toward a family artisested public event. The police were well represented at the event and I'm sure their dispatcher alerted them to the approach of the gun soire.

· Should I work for free!

Most popular posts



Olympus EPL2. Final Installment. Kirk's Definitive Outsign.

When I head out the door to shoot I usually have a Pen camera configured like this. The VF-2 electronic finder is not an optio.



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why everything i getting re-invented in a form w don't underward.

Gioria Cropped Image from Samoung Galaxy NX camera. 6-0mm macro lens. On the last day of the PhotoPhu Repo (finally got why the came...



Has the bubble burst? Is that why camera sales in N.

by 43%?

Mee sitting around NOT discussing technology DSLR nales are down this year, worldwide, by 18.5% according to CIPA. The total declin.



Nikm L Counterintuitive, Crary And a

Niken VI Camera with Kit Lens. Sweet. I got some money for my birthday on Thurs, and it was still around when I decided to drop in and see ...



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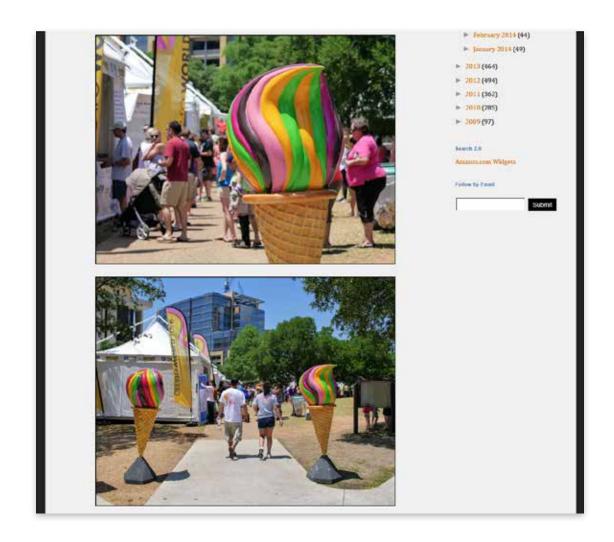
Out for "Ice Cream" with the Tantalizing Trio. The Sigma Pixie "Art" Lenses. (2 of 4)

Publication: Visual Science Lab Date: May 12, 2014



Out for "Ice Cream" with the Tantalizing Trio. The Sigma Pixie "Art" Lenses. (3 of 4)

Publication: Visual Science Lab Date: May 12, 2014



Out for "Ice Cream" with the Tantalizing Trio. The Sigma Pixie "Art" Lenses. (4 of 4)

Publication: Visual Science Lab Date: May 12, 2014

Recap: The Gelato World Tour





Recap: Gelato World Tour (1 of 7)

Publication: Amber Demure Date: May 13, 2014

It's incredible to think that Austin was the only North American stop on the <u>Gelato World Tour</u> (http://gelatoworldtour.com/). Our "big, small town" was listed amongst cities such as Rome and Shanghai for this tour.





Representing Austin was <u>Teo's (http://www.caffeteo.com/)</u> own Matthew Lee, who took home 3rd prize this past weekend, and will be continuing on to Italy to compete in the finals. I got to try his awardwinning flavor, "Nuts," which was a delicious blend of hazelnut and peanut butter.

Recap: Gelato World Tour (2 of 7)

Publication: Amber Demure Date: May 13, 2014



My partner acted as my official gelato taster, and hand model on this excursion, though I did allow myself a few small tastes (especially of Lee's creation.)

Recap: Gelato World Tour (3 of 7)

Publication: Amber Demure Date: May 13, 2014



 $\underline{(http://amberdemure.files.wordpress.com/2014/05/image_83dcdd47-cfd4-4a0b-9547-1d4ddddd1e4.jpg)}$

There were flavors such as, "Raspberry Beet," and "Candied Bacon." A Houston-based gelato shop, Sweet Cup Gelato & Espresso (http://sweetcupgelato.com/), even brought the tastes of bourbon and cardamom with their creation. Though the cardamom was strong, the gelato was intriguing (and a personal fave).

Recap: Gelato World Tour (4 of 7)

Publication: Amber Demure Date: May 13, 2014



(http://amberdemure.files.wordpress.com/2014/05/image_516a6811-a219-4871-9099-3fd2b6090541.jpg)

As you can see, the portion sizes were *generous*. We originally planned to try every single flavor on the list, but questioned that decision at about halfway through. (I told my partner not to finish the entire thing on each one, but he did not take my advice!)

Recap: Gelato World Tour (5 of 7)

Publication: Amber Demure Date: May 13, 2014



(http://amberdemure.files.wordpress.com/2014/05/image_88459def-0c14-474a-830d-693297df8023.jpg)
The sun was hot, but our samples disappeared long before melting.

Recap: Gelato World Tour (6 of 7)

Publication: Amber Demure Date: May 13, 2014





If you happen to be in Italy in October, try to catch the last leg of the tour. Otherwise, make a trip to Teo and taste world-class gelato here in Austin.

Posted in <u>Uncategorized</u> and tagged <u>atx</u>, <u>austin</u>, <u>dessert</u>, <u>festivals</u>, <u>food</u>, <u>gelato</u>, <u>ice cream</u>, <u>italian</u>, <u>italy</u>, <u>matthew lee</u>, <u>te'o</u> on <u>May 13, 2014</u> by <u>Amber Demure</u>. <u>1 Comment</u>

Recap: Gelato World Tour (7 of 7)

Publication: Amber Demure Date: May 13, 2014



Gelato World Tour North America Crowns its Award Winners (1 of 5)

Publication: Flicks and Food Date: May 14, 2014

> Impressions: 36,054 ROI: N/A

Matthew Lee of TEO From Austin, TX Took Third Place Overall

The Gelato World Tour crowned the North American winners this afternoon at Republic Park in Austin, Texas. Of the sixteen competitors who were finalists in the Gelato World Tour, only three will advance to the World Champion Finals in Rimini, Italy on September 5th – 7th 2014. The winners were chosen by a panel of expert judges who work as chefs, educators and food journalists from around the country. But of equal weight were the people's choices (50% Professional Jury/50% visitors who voted). Thousands of visitors joined our competition, tasted the flavors and selected their favorite. When those scores were combined the results were:

First Place Overall – Salted Pecan with Montmorency Tart Cherries & Tahitian Vanilla by James Coleridge and Salvatore Boccarossa of Bella Gelateria, Vancouver, Canada



Gelato World Tour North America Crowns its Award Winners (2 of 5)

Publication: Flicks and Food Date: May 14, 2014

> Impressions: 36,054 ROI: N/A



Second Place Overall – Profumi di Sicilia by Stefano Versace & Francisco Blanco of Versace Gelateria Italiana & Gourmet, Doral, FL.





Third Place Overall – Nuts by Matthew Lee of TEO,



Gelato World Tour North America Crowns its Award Winners (3 of 5)

Publication: Flicks and Food Date: May 14, 2014

> Impressions: 36,054 ROI: N/A



A Peers award, voted on by competing artisans, was given to the flavor Goat Cheese Cashew Caramel by Jessica Oloroso of Black Dog Gelato, Chicago, IL. Two technical awards were given by the professional jury, one to Raspberry Beet by Baron W. Von Gottsacker of Bent Spoon Gelato, Sheboygan, WI, and another to La Grande Bellezza – The Great Beauty (Avocado Basil) by Silvia Bertolazzi of Carpe Diem! Gelato-Expresso Bar, Lafayette, LA

Cookies Best Taster, presented by MEC3 was awarded to Carmen Ricciardi, for his ability to guess the most number of ingredients in a sample after just one taste.

The Tonda Challenge, presented by IFI was awarded to Feroze Chida of Sweetcup Gelato, Houston, TX (60+60) for the ability to produce the perfect cup of gelato for a customer. The objective was to scoop two cups of 60 grams each: the first with a single flavor of gelato, the second with two different flavors of gelato.



The event, attended by thousands of visitors and gelato enthusiasts, was organized by Carpiglani Gelato University, the most prestigious Gelato School in the world, which has thirteen schools on five continents and produces the world's premier expo in artisan food, Sigep-Rimini Fiera. Main partners and leading manufacturers of showcases and ingredients were IFI and MEC3. The Gelato World Tour was proud to collaborate with local partners at the Sustainable Food Center (that will receive proceeds from the event's sampling) and the Italy-America Chamber of Commerce of Texas.

MyGelato App and Carpigiani will award the 1st place winner of Gelato World Tour North America a 3-month social media marketing campaign through the innovative app dedicated to the world of gelato, MyGelato. On top of this, MyGelato and Carpigiani will give the shops' clients 500 free gelato coupons to be used only in the winner's

Gelato World Tour North America Crowns its Award Winners (4 of 5)

Publication: Flicks and Food Date: May 14, 2014

> Impressions: 36,054 ROI: N/A



Gelato World Tour North America Crowns its Award Winners (5 of 5)

Publication: Flicks and Food Date: May 14, 2014

Impressions: 36,054 ROI: N/A



Gelato World Tour North America Crowns Its Award Winners



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First Place Overall - Salted Pecan with Montmorency Tart Cherries & Tahitian
 Vanilla by James Coleridge and Salvatore Boccarossa of Bella Gelateria, Vancouver,
 Canada

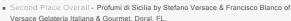




Gelato World Tour North America Crowns its Award Winners (1 of 2)

Publication: Food & Beverage Magazine Date: May 14, 2014

> Impressions: 24,515 ROI: N/A



■ Third Place Overall - Nuts by Matthew Lee of TEO, Austin, TX

A Peers award, voted on by competing artisans, was given to the flavor Goat Cheese Cashew Caramel by Jessica Oloroso of Black Dog Gelato, Chicago, IL. Two technical awards were given by the professional jury, one to Raspberry Beet by Baron W. Von Gottsacker of Bent Spoon Gelato, Sheboygan, WI, and another to La Grande Bellezza - The Great Beauty (Avocado Basil) by Silvia Bertolazzi of Carpe Diem! Gelato-Expresso Bar, Lafayette,

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Gelato World Tour North America Crowns its Award Winners (2 of 2)

Publication: Food & Beverage Magazine Date: May 14, 2014

> Impressions: 24,515 ROI: N/A

Carpe Diem's avocadobasil gelato earns award

Staff report

Some of America's best gelatomakers faced off in Austin, Texas. And Carpe Diem's Silvia Bertolazzi walked away with one of the technical awards.

The professional jury at the <u>Gelato</u> <u>World Tour</u>, which ran May 9-11, gave two technical awards, including the one for La Grande Bellezza, The Great Beauty, an avocado- and basilflavored gelato.

Gelato is Italian-style ice cream, made with a different ratio of liquid to butterfat than American ice cream.

Carpe Diem! Espresso and Gelato Bar, 812 Jefferson St., is owned by-Bertolazzi and Erik Graveson.

The other technical award went to the raspberry-beet gelato by Baron W. Von Gottsacker of Bent Spoon Gelato, Sheboygan, Wisconsin.

The Gelato World Tour is organized by Carpigiani Gelato University and Sigep (with main partners IFI and MEC3). The objective: to transmit to the global public the culture of gelato artisans.

Eight cities in the five continents become gelato capitals and host a stop on the tour. Sixteen gelato artisans are selected for each stop and they compete with flavors that combine tradition with innovation, bringing out the taste of the best ingredients.

Visitors of the Gelato World Tour Village can participate to short lessons about the art of making gelato taught by instructors of Carpigiani Gelato University, can see gelato produced and can taste fresh gelato by purchasing the Gelato Pass. The Gelato Museum present fun and educa-

tional workshops for children and provide the chance to discover the history of gelato.

Each gelato artisan presents a single best flavor. The final standings are calculated according to the votes of the public and of a technical jury. In this way, specialists and visitors can judge together the proposals, deciding the winner for each stop. The top three will compete at the Grand Finale of the Gelato World Tour in September 2014 in Rimini, for the title of World's Best Gelato.



Silvia Bertolazzi, co-owner of Carpe Diem! Espresso and Gelato Bar in Lafayette, was one of 16 top gelato-makers invited to the Gelato World Tour last weekend in Austin,

Carpe Diem's Avocado-Basil Gelato Earns Award (1 of 1)

Publication: Daily Advertiser Date: May 15, 2014

> Impressions: 26,416 ROI: \$846.00

Daily Advertiser (Lafayette, LA) 05/15/2014

"Pro jury likes Carpe Diem's avocado-basil gelato"

Audience: 47,460

Source Website: www.theadvertiser.com

Pro jury likes Carpe Diem's avocado-basil gelato

Staff report 7:11 p.m. CDT May 14, 2014

Silvia Bertolazzi, co-owner of Carpe Diem! Espresso and Gelato Bar in Lafayette, was one of 16 top gelato-makers invited to the *Gelato World Tour* last weekend in Austin, Texas.(Photo: Submitted)

4 CONNECT TWEET LINKEDIN COMMENT EMAIL MORE

Some of America's best gelato-makers faced off in Austin, Texas. And Carpe Diem's Silvia Bertolazzi walked away with one of the technical awards.

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Gelato is Italian-style ice cream, often made with a different ratio of liquid to butterfat than American ice cream, and often displaying a distinct smooth texture.

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Pro Jury Likes Carpe Diem's Avocado-Basil Gelato (1 of 1)

Publication: Daily Advertiser Date: May 15, 2014

> Impressions: 47,460 ROI: \$846.00



Thursday, 15 May 2014 11:40 by IND Staff

Bertolazzi, Carpe Diem! honored



THUMBS UP: Bertolazzi basks in the gelato glory.

Silvia Bertolazzi knows gelato, and she has an award to prove it. The co-owner of Downtown Lafayette's Carpe Diem! Gelato-Espresso Bar walked away from last weekend's Gelato World Tour in Austin's Republic Square — akin to the North American championship for gelato-making — with one of two Technical Jury Awards for her La Grande Bellezza (The Great Beauty) recipe.

A native of Italy, Bertolazzi and partner Erik Graveson opened Carpe Diem! in the summer of 2011 and quickly established themselves as both a go-to source for authentic Italian gelato as well as artisanal coffee. The cafe has become a popular hangout spot at the corner of Jefferson and Convent streets complete with an old-but-playable piano in the outdoor seating area.

RSS Feed

Read the Dining Guide Click Here for the Entire Print Version of **IND Eats Dining Guide** Spring 2013 Restaurant Guide - Latest Issue

La. La. Land BLOGS FROM THE BOG

PIC WANTS YOUR LOUISIANA MONSTER IDEAS

MAY 16 In anticipation of today's release of the new Godzilla movie, the Picayune is looking for three-sentence concepts for Louisiana monster movies. If you're dumb enough to post your great idea on a public comment thread for all the low-down movie producers and hack screenwriters to steal, they're looking for you.

A MASTERPIECE OF DISHONEST

A MASTERPIECE OF DISHONEST
PROJECTION

MAY 16 Bobby finally got him some national press—but again, probably not what he had in mind. This post on Alternet.org is about a movement of the "builles of the Christian right" who are pretending they are oppressed while kicking other people in the teeth. The poster boy? Our Gov. Jindal, who is singled out for his recent speech at Liberty University.

CB TO QUIN: THANKS FOR THE

PLUG
MAY 16 Not too long ago, blogger CB Forgotston
was wondering why one must play Where's Waldo
with a press secretary. Although he never heard
from the lady, today a columnist for the Advocate from the lady, today a columnist for the Advocate addressed the issue, and CB's raising of the issue, which he called "unchivalrous." (Wait – is that the role of the media? When did that memo go out?) In any event, as this post by CB indicates, he's just flattered to have the attention.

Advertisement

Bertolazzi, Carpe Diem! Honored (1 of 2)

Publication: IND Date: May 15, 2014

Impressions: 24,000 ROI: \$132.00

According to Bertolazzi, who was one of just 16 finalists in the competition pitting dozens of gelato artists from all over North America, the Jury Technical Award was made by "a jury consisting of professional foodies — like the PhDs in the culinary world. Each flavor was judged on presentation, texture and flavor."

Congrats, Silvia!

These people get excited about gelato





Bertolazzi, Carpe Diem! Honored (2 of 2)

Publication: IND Date: May 15, 2014

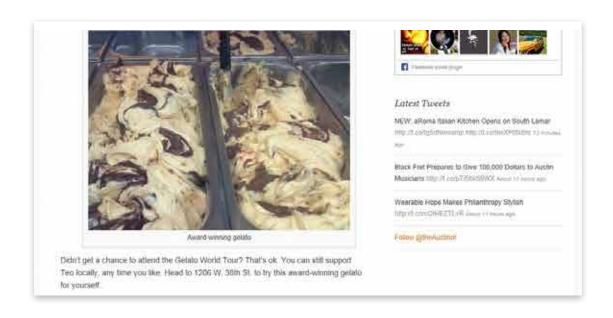
Impressions: 24,000 ROI: \$132.00



Frozen Dessert is Teo's Passport to World Champion Finals (1 of 2)

Publication: Austinot Date: May 19, 2014

Impressions: 169,641 ROI: N/A



Frozen Dessert is Teo's Passport to World Champion Finals (2 of 2)

Publication: Austinot Date: May 19, 2014

Impressions: 169,641 ROI: N/A

Berry on Dairy

Thursday, May 22, 2014

Winning Gelato and Ice Cream Flavor Combinations...a Great Way to Welcome Summer 2014!



The past two months have been a whirlwind of food-related trade shows and gelato and ice cream contests. Here are some highlights. f you are interested in the top-five food trends (one of them being gelato) from the annual National Restaurant Association (NRA) Restaurant, Hotel-Motel Show that took place this past week in Chicago, link HERE to an article I wrote for Food Business News

What really stood out at this year's NRA was how gelato dominated the frozen dairy dessert category, much like frozen yogurt had in past years. Nearly two dozen gelato companies, either those who sell mix for onsite freezing or finished

product ready for serving, sampled innovations.





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Two of them made a winning impression on me. Al Gelato Inc., one of the original gelatorias in Chicagoland and long known for making gelato truffles, which are balls of gelato that are coated and rolled in a topping, debuted Gelato Truffle on a Stick. This packaged retail product comes in three varieties; Caramel & Toffee Chocolate and Praline Pecan and Vanilla & Caramel. Each 5-ounce truffle contains 420 to 430 calories and 26 to 28 grams of fat. They are absolute heaven!



PreGel America showcased the most innovations in gelato, including parfaits, dessert beverages and...the Panini Gelato. This novel concept is basically gelato neatly spooned onto an opened golden sweet bun and layered with a savory or sweet topping. The bun is then pressed together, much like a Panini sandwich. The company supplies the easy-to-use gelato Panini press that allows for customized, assembled on the spot, original frozen desserts. The end result is warm on the outside and cold on the inside

Some of the more popular combinations are almond gelato with pureed fig, coffee gelato with coffee and nut crunch, salted caramel gelato with caramel sauce and custard gelato with lemon cookie crumbles Pictured here is pistachio and almond gelato with cherry pieces



Not from NRA but still foodservice related in this incredible sundae that the chefs at US Foods dished out at a media sampling event at the end of March. The sundae starts with the company's new Chefs Line Salted Caramel Ice Cream with Sea Salt and is topped with its new Patuxent Farms Bourbon Flavored Bacon Topping

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- ► February (4)
- ≥ 2013 (46)
- ≥ 2012 (34)



Winning Gelato and Ice Cream Flavor Combinations...A Great Way to Welcome Summer 2014! (1 of 3)

Publication: Berry on Dairy Date: May 22, 2014

> Impressions: 1,653 ROI: N/A



for the ultimate chill in sweet and savory

I wrote an entire review of the event for Food Business News. If you are interested in reading about US Foods' more than 30 new products for this summer, click HERE.



Right before NRA opened its doors in Chicago, Hudsonville Ice Cream, from across Lake Michigan in Holland, MI, was wrapping up its contest with Chicagoans to name its upcoming limited-edition flavor to honor the Windy City's football team. The company teamed up with the Chicago Bears to launch a recipe of chocolate ice cream with fudge pieces and a peanut butter ripple and asked Bears' fans to vote online for one of three names: Chocolate Monster, Da Ice Cream and Bear Traxx.

Bear Traxx won! One random voter of the flavor also came out a big winner, as he/she will receive a year's supply of free ice cream. Bear Traxx will roll out just in time for tailgating at Soldier Field as part of Hudsonville's quarterly rotation of seasonally inspired ice creams that capture the best flavors that the Midwest has to offer. "We are truly excited and honored to partner with the Bears organization. The Bears work hard and bring Chicagoans together; their milestones have caused celebration since 1920. At Hudsonville we feel we have many of those



same qualities," says CJ Ellens of Hudsonville Ice Cream. "The artisans at Hudsonville started making ice cream back in 1926 and we work hard every day to make the best ice cream we can. Ice cream brings people together and helps us celebrate."



Proto source: The Ice Cream Informant Some other innovative ice cream winners were announced in April at IDFA's Ice Cream Technology Conference. The Most Innovative Ice Cream Flavor in the marketplace went to Publix Super Markets for Southern Banana Pudding. The Most Innovative Prototype Flavor went to SensoryEffects for Lemon Poppy Pound Cake. Wells Enterprises Inc., the maker of Blue Bunny ice cream, won the most innovative novelty with Greek Strawberry with Granola, a Greek frozen yogurt bar with a strawberry swifi and granola coating.

The grandest contest of all—the Gelato World Tour—took place Mother's Day weekend in Austin, TX. Of the 16 North American competitors who were finalists in the Gelato World Tour, only three will advance to the World Champion Finals in Rimini, Italy, on September 5 to 7. The winning flavors were chosen by a (secret) panel of expert judges who work as chefs, educators and food journalists from around the country. But of equal weight were the people's choices (50% professional jury and 50% visitors who voted). Thousands of visitors joined the competition, tasted the flavors and selected their favorite. When those scores were combined, the following artisans were selected to represent North America in the world championships:



Salted Pecan with Montmorency Tart Cherries & Tahitian Vanilla by James Coleridge & Salvatore Boccarossa of Bella Gelateria, Vancouver, Canada

Profumi di Sicilia by Stefano Versace & Francisco Blanco of Versace Gelateria Italiana & Gourmet, Doral, FL (pictured above)

Nuts by Matthew Lee of TEO, Austin, TX (pictured)

A "Peers Award," voted on by competing artisans, was given to:

Goat Cheese Cashew Caramel by Jessica Oloroso of Black Dog Gelato, Chicago (pictured)

The professional jury presented two technical awards. They went to: Raspberry Beet by Baron W. Von Gottsacker of Bent Spoon Gelato, Sheboygan, WI (pictured)

La Grande Bellezza-The Great Beauty (Avocado Basil) by Silvia Bertolazzi of Carpe Diem! Gelato-Expresso Bar, Lafayette, LA

Winning Gelato and Ice Cream Flavor Combinations...A Great Way to Welcome Summer 2014! (2 of 3)

Publication: Berry on Dairy Date: May 22, 2014

Impressions: 1,653 ROI: N/A



The other finalists and their concepts were:

Bananas Foster by Elizabeth McCleary of Devine Gelateria & Café, Sacramento. CA

Carmastachio by Stephen Hovis of Nucci's Gelato, Franklin, TN

Chocolate Orange Liqueur by Peter Miller of Tazzina di Gelato,

Chocolate Stout Beer with Carmel Crunch by Kimberly Zanni of Gelato Di Babbo, Lititz, PA





Fior di Bronte ¬ pure Sicilian Pistachio by Josh Collier of Café Dolce Gelato, Houston, TX

Maple Brown Butter Pecan by Carmen Angelo Ricciardi of Carmen's Gelato, Anchorage, AK

Rich Chocolate, Dark Rum & Wild Cherry by Tammy Giuliani of Stella Luna Gelato Café, Ontario, Canada

Texan Kulfi by Jasmine Chida of Sweet Cup Artisan Gelato & Espresso, Houston, TX

Toasted Marshmallow Graham Cracker: That's a Smoré by Jon Snyder of II Laboratorio Del Gelato, New York, NY

Turtle by Mary Stanley of The Turtle Gelateria, Brownwood, TX

The event, attended by thousands of visitors and gelato enthusiasts, was organized by Carpigiani Gelato University, the most prestigious Gelato School in the world, which has 13 schools on five continents. For more information, visit HERE.

And lastly, for your reading pleasure, check out this article from *The Huffington Post* on "5 Crazy Ice Cream Flavors Around the World." Click HERE. (Thanks Bob for sending this!)

Click HERE to view a slideshow of the flavors.

Enjoy this summer kick-off holiday weekend with...none other than...your favorite ice cream! (And thank you SensoryEffects for sponsoring today's 100th Daily Dose of Dairy blog!)

Winning Gelato and Ice Cream Flavor Combinations...A Great Way to Welcome Summer 2014! (3 of 3)

Publication: Berry on Dairy Date: May 22, 2014

Impressions: 1,653 ROI: N/A

Vancouverite wins title as best gelato maker in North America





Here's something sweet for Vancouverites to brag about.

 $The city is home to the best gelato \, maker in \, North \, America, \, James \, Coleridge \, of the \, Bella \, Gelateria \, shop \, on \, the \, corner \, of \, Burrard \, and \, James \, Coleridge \, of the \, Bella \, Gelateria \, shop \, on \, the \, corner \, of \, Burrard \, and \, James \, Coleridge \, of \, the \, Bella \, Gelateria \, shop \, on \, the \, corner \, of \, Burrard \, and \, James \, Coleridge \, of \, the \, Bella \, Gelateria \, shop \, on \, the \, corner \, of \, Burrard \, and \, James \, Coleridge \, of \, the \, Bella \, Gelateria \, shop \, on \, the \, corner \, of \, Burrard \, and \, James \, Coleridge \, of \, the \, Bella \, Gelateria \, shop \, on \, the \, corner \, of \, Burrard \, and \, James \, Coleridge \, of \, the \, Bella \, Gelateria \, shop \, on \, the \, corner \, of \, Burrard \, and \, James \, Coleridge \, of \, the \, Bella \, Gelateria \, shop \, on \, the \, corner \, of \, Burrard \, and \, James \, Coleridge \, of \, the \, Bella \, Gelateria \, shop \, on \, the \, corner \, of \, Burrard \, and \, James \, Coleridge \, of \, the \, Bella \, Gelateria \, shop \, on \, the \, corner \, of \, Burrard \, and \, James \, Coleridge \, of \, the \, Bella \, Gelateria \, shop \, on \, the \, corner \, of \, Burrard \, and \, James \, Coleridge \, of \, the \, Bella \, Gelateria \, shop \, on \, the \, corner \, of \, Burrard \, and \, James \, Coleridge \, of \, the \, Bella \, Gelateria \, shop \, on \, the \, corner \, of \, Burrard \, and \, James \, Coleridge \, of \, the \, Bella \, Gelateria \, shop \, on \, the \, corner \, of \, Burrard \, and \, James \, Coleridge \, of \, the \, Coleridge \,$

Coleridge and protégé Salvatore Boccarossa won the Gelato World Tour North America competition with their flavour salted pecan with Montmorency tart cherries and Tahitian vanilla.

Coleridge uses traditional techniques to make his gelato, which is handmade from scratch from local ingredients.

The gelato masters will advance to the world champion finals held in Italy in September.

Vancouverite Wins Title as Best Gelato Maker in North America (1 of 1)

Publication: Metro Vancouver Date: May 23, 2014

> Impressions: 14,034 ROI: \$445.16

Vancouver's Bella Gelateria advances in Gelato World Tour

Artisanal maker crafts salted pecan with Montmorency tart cherries and Tahitian vanilla gelato

CBC News Posted: May 24, 2014 6:08 PM PT Last Updated: May 24, 2014 6:08 PM PT

One of Vancouver's busiest gelato shops is in the spotlight after being named one of three North American gelato makers chosen to advance in an international gelato competition.

Bella Gelateria, located on the corner of Burrard and Cordova streets, won the Gelato World Tour round held in Austin this month using a mix of toasted and salted pecans, Montmorency tart cherries and Tahitian vanilla.

James Coleridge, the primary creative force behind the flavour combination, says he's had success in the past combining sweet and salty ingredients. He also wanted to based the flavour on a popular Texas-grown ingredient to appeal to the local voting crowd.

"The pecan is a really special nut," he told CBC News.

"Adding the salt, the sour and the sweetness of everything really hit all the notes of a world-class flavour, which fortunately now will be used in Italy when we go to the next level."

Coleridge's win at the World Gelato Tour in Texas means he will compete for the international top title at the finals this September in Rimini.

The plan is to feature a made-in-Canada ingredient in the mix that has paid off for Coleridge in the past.

"We're going to add Canadian maple syrup to it," he said.

Maple syrup was used in the gelato recipe that won Coleridge the top spot at the Florence Gelato Festival in 2012.

With files from the CBC's Chantelle Bellrichard

Vancouver's Bella Gelateria Advances in Gelato World Tour (1 of 1)

Publication: CBC-TV Date: May 24, 2014

Impressions: 5,161,153 ROI: N/A



f (http://www.facebook.com/WEVancouver)

http://twitter.com/#!/WEVancouver)

(http://instagram.com/wevancouver)

P(http://www.pinterest.com/wevancouver/)

(mailto:editor@wevancouver.com?subject=Hello,%20WE%20Vancouver!)

May 28, 2014

Vancouver gelatiere tops in North America

James Coleridge voted best in North America winning the Gelato World Tour North America

WE Vancouver May 28, 2014 12:08 PM



Maestro gelatiere James Coleridge and his protege, Salvatore Boccarossa will go on to to compete in Italy in September. — Submitted

Maestro gelatiere James Coleridge of Bella Gelateria (http://www.bellagelateria.com/) has been voted best in North America, winning the Gelato World Tour North America competition with his protégé Salvatore Boccarossa.

James' winning gelato flavour – salted pecan with Montmorency tart cherries and Tahitian vanilla – melted the hearts and taste buds of the judges and members of the public who gave him the winning vote. The award was handed out

Vancouver Gelatiere Tops in North America (1 of 2)

Publication: WE | Westender Date: May 28, 2014

Impressions: 56,000 ROI: \$4,870.98 in Austin, Texas, and both James and Salvatore will go on to compete at the World Champion Finals in Rimini, Italy in September.

"I had great success in the past winning the 2012 Florence gelato festival using pecan, maple syrup and salt, so I decided to follow a similar strategy of combining sweetness with salt," said James

After researching and talking to local chefs and food experts in Texas, James found that the most popular desserts were peach cobbler and pecan. Since the state lost their peach crop due to frost, he decided to focus on the pecan.

"We made the cherry sauce using the tart cherries and a touch of lemon for the acidity to give the flavour a lift, but the star of the show is the toasted pecans. The bouquet from the vanilla warms the palette and the pleasant salt taste wows you at the end."

James considers himself a custodian of the old artisan way of making handcrafted gelato. Coleridge originally learned the art at the Carpigiani Gelato University in Anzola dell'Emilia, Italy.

He has won numerous international accolades over the years including 2014 International Gelato Master of the Year by Italy's oldest gelato association. Bella Gelateria is located on the corner of Burrard and Cordova streets in downtown Vancouver. www.BellaGelateria.com (http://www.BellaGelateria.com)

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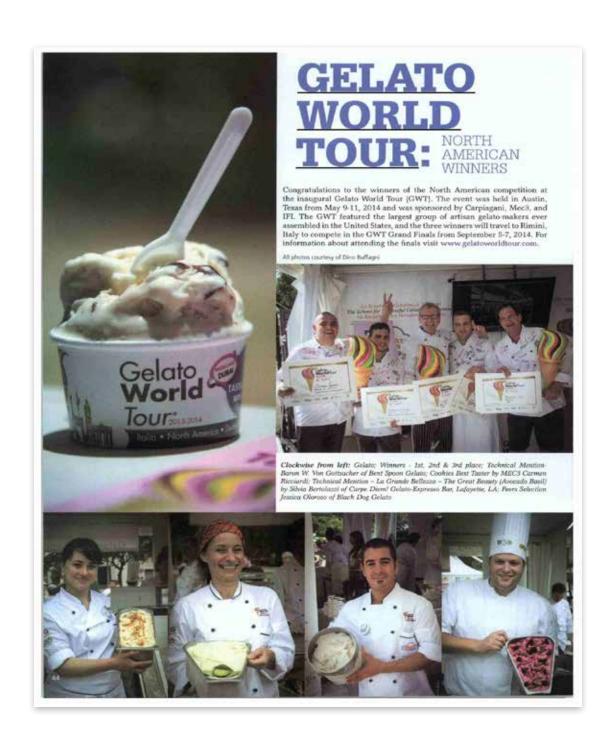
Vancouver Gelatiere Tops in North America (2 of 2)

Publication: WE | Westender Date: May 28, 2014

Impressions: 56,000 ROI: \$4,870.98



June press releases



Gelato World Tour: North American Winners (1 of 4)

Publication: Dessert Professional Date: June 1, 2014

Impressions: 32,000 ROI: \$18,800.00

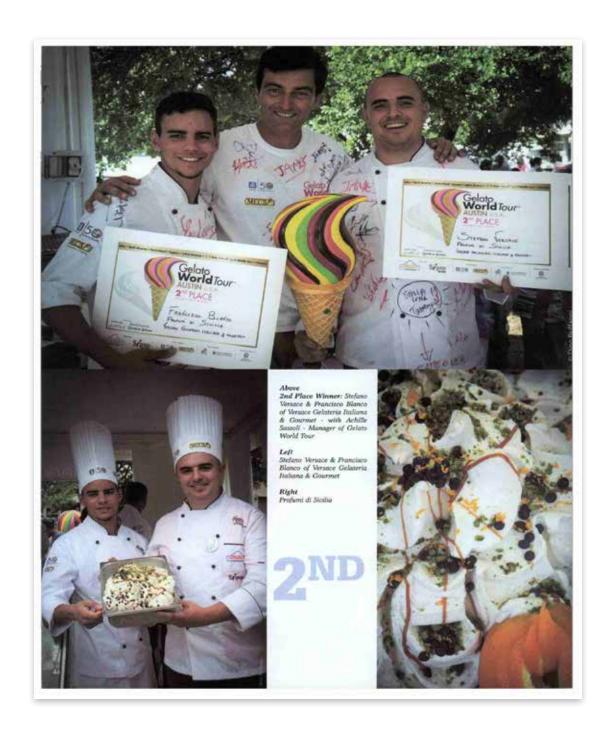


Gelato World Tour: North American Winners (2 of 4)

Publication: Dessert Professional Date: June 1, 2014

Impressions: 32,000 ROI: \$18,800.00

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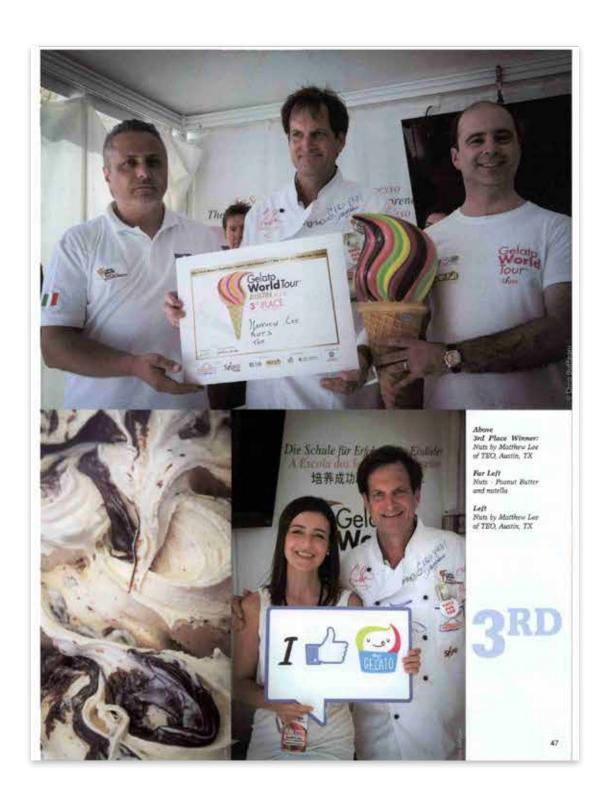


Gelato World Tour: North American Winners (3 of 4)

Publication: Dessert Professional Date: June 1, 2014

> Impressions: 32,000 ROI: \$18,800.00

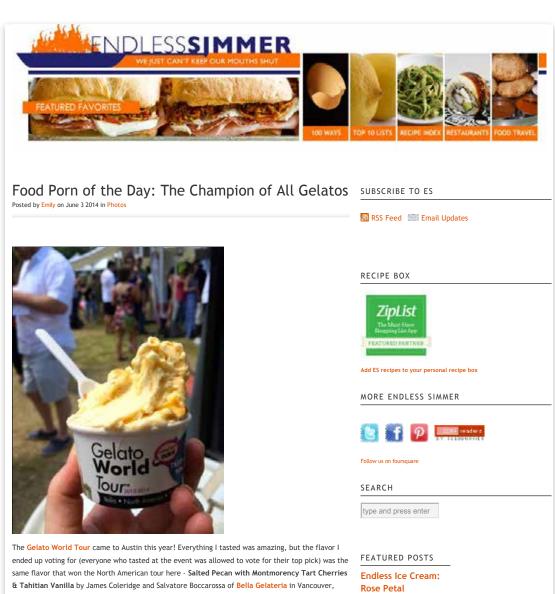
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Gelato World Tour: North American Winners (4 of 4)

Publication: Dessert Professional Date: June 1, 2014

> Impressions: 32,000 ROI: \$18,800.00



I can't even explain HOW good this was. It was a really, really hot day in Austin so as soon as I was handed a cup of gelato it would start dripping out of its container and melting all over my hands, but I didn't even care. Everything I tasted was sososo delectable, especially the champion pictured above. This gelato deserved to win - next time you're in Vancouver, look these people up. (Or if you're ever in the same city as a round of the Gelato World Tour - GO!)



Food Porn of the Day: The Champion of All Gelatos (1 of 1)

Publication: Endless Simmer Date: June 3, 2014

> Impressions: 72,990 ROI: N/A



May 26, 2011 0

Central Girls Rally Past Blue **Devils In District Semis Lady Barons Earn First State Playoff**

Hometown Gelato (1 of 2)

The Gelato World Tour competition scores are based equally on scoring from judges and votes by

visitors who sampled the offerings. Each competitor prepared 300 kilos, or 60 pans, of his or her

gelato. "I had a problem securing enough of the chocolate that I usually use to make that much

gelato, so I scrambled to find another chocolate," she said

Publication: Lititz Record Express Date: June 4, 2014

> Impressions: 8,100 ROI: \$24.71

May 9, the first day of the event, was a long and exhausting one for Zanni. She traveled to Austin, attended a media event for the competition and started making her gelato. To her dismay, she found that the new variety of chocolate had sugar in it. "What that means is that it didn't freeze. It was too runny, but I couldn't throw out all that product. So I adapted the recipe and made a test batch. I spent most of the day Saturday, making gelato in small batches for the public to sample. It was crazy!" she said.

While she loved the final recipe, which was smooth and creamy and did not melt in Austin's heat, Zanni said that she wasn't able to be out there meeting the public and scooping her own creation. "Luckily there were some extra volunteers with the competition. While I was frantically working on making the small batches of gelato, they scooped it. I couldn't be out there to meet people, and I think that hurt me in the voting. But my focus is creating great gelato," she said.

And while the chocolate stout beer with caramel crunch gelato held up to the Texas heat, Zanni didn't fare as well &tstr; she said that since she was rushing around the outdoor tented area frantically making the small batches and delivering it to sampling area, she collapsed from the heat several times

She wasn't chosen to be one of the three finalists to represent North America in the world champion finals that will be held in Italy in September. "It was an experience. I really wanted the title, but had too many elements against me. However, the product did gain some exposure and I've seen some great comments in blogs from the event." she said.

Before she left for the competition, Zanni made a batch of chocolate stout beer with caramel crunch gelato for the Sturgis Haus Brewery and Restaurant, 43 E. Main St., Lititz, so that area residents could try a scoop.

"It's more of a specialty flavor, and because of cost, it won't be available in grocery stores," she said.

By: BRUCE MORGAN Record Express Sports Editor, Staff Writer [caption...

June 1, 2011 0



FACEBOOK



738 people like Lititz Record Express.

Hometown Gelato (2 of 2)

Publication: Lititz Record Express Date: June 4, 2014

> Impressions: 8,100 ROI: \$24.71

Winning isn't everything

You won't find **Elizabeth McCleary** crying in her
gelato, though she didn't
finish among the top three
contestants in the North
American leg of the Gelato

World Tour.

McCleary, owner of Sacramento's **Devine Gelateria** & Cafe, told me that the grueling competition created a bond among the 16 competitors that is already paying off for her and gelato chefs around the world. They consult each other online when they have business issues, and they share recipes. In fact, McCleary sent the recipe for the bananas Foster gelato she made in the competition to Silvia Bertolazzi of Carpe Diem Gelato-Expresso Bar, a competitor from Lafayette, La.

Although McCleary's recipe didn't win the crowd vote in the Austin leg of the tour, it did rank as the No. 2 gelato in a vote by the 16 gelato chefs. After Bertolazzi gave McCleary a Facebook shout-out, several of Bertolazzi's old pals in Italy asked if they could get the recipe to make in their gelato

shops.

"That was the purpose of the <u>Gelato World Tour</u>" McCleary said, "to bring gelato excellence to more places and to make more people aware of what good gelato is."

Three gelatos will represent the North American region in the grand final in Rimini, Italy, in September. They are salted pecan with Montmorency tart cherries & Tahitian vanilla by James Coleridge and Salvatore Boccarossa of Bella Gelateria in Vancouver, B.C.; Profumi di Sicilia by Stefano Versace and Francisco Blanco of Versace Gelateria Italiana & Gourmet in Doral, Fla.; and Nuts by Matthew Lee of TEO in Austin.

Call The Bee's Cathie Anderson, (916) 321-1193. Follow her on Twitter @CathieA_SacBee.

Winning isn't Everthing (1 of 1)

Publication: Sacramento Bee Date: June 19, 2014

Impressions: 184,870 ROI: \$1,260.00

Bent Spoon Gelato gains recognition for its Italian treat

By Josh Lintereur

jlintereur@sheboyganpress.com

Inside a small commercial kitchen in Sheboygan, Baron Von Gottsacker pours a blend of homemade caramel, whole milk and salt into a machine that quickly spins and freezes the mixture into a small batch of gelato.

It's a process the selftaught chef will repeat over and over as he prepares up to 40 gallons of gelato each week from a list of about 120 flavors he's concocted as part of his Bent Spoon Gelato

business.

Though he's been mak-

ing gelato - an Italianstyle ice cream - for about five years and selling it to local restaurants, Gottsacker now seems poised for bigger things thanks to a growing interest in artisan food and the recent attention his products have received in the food industry.

"People are caring more and more about what they put into their bodies, and our artisanal product fills that gap,' Gottsacker said. "We are seeing the American food revolution finally grab hold in small towns across America."

Last month Gottsacker

was among 16 elite gelato makers from North America invited to compete in the Gelato World Tour in Austin, Texas, where his raspberry beet gelato received a pair of awards.

showed how far the 32year-old Gottsacker has come since he began experimenting with gelato several years ago while working as a chef at his family's Sheboygan's restaurant, City Streets, where he would try out and perfect different gelato recipes.

"A lot of my stuff has been self-taught. It's really just chemistry, and I have a pretty decent grasp of chemistry," said Gottsacker, who began hanging around the family restaurant as a boy and learned to cook at a young

Since the restaurant closed a few years back it's now home to the Lakeshore Technical College Culinary Institute - he's turned his gelato interest into a full-time wholesale business, producing a range of flavors, such as raspberry beet, basil, limoncello, salted caramel and a blend of peanut butter, bacon and banana that he calls "Fat Elvis."

Bent Spoon's products, which are produced at a leased commercial kitchen space on Superior Avenue, are now sold at various Kohler Co. restaurants, along with the Vintage Elkhart Lake Wine Shop, Harry's Prohibition Bistro and several Sheboygan food trucks.

See GELATO, Page 3

Gottsacker said gelato's appeal lies in the fact that it has far less fat

than ice cream, vet the way it's mixed means it contains less air and is thus denser, which tends to accentuate its flavor and give it a silkier tex-

It also tends to be made in small batches and by nature needs to be served fresh rather than sitting in a freezer for an extended period, which gives it extra appeal with the foodie crowd. In fact, Gottsacker's products tend to go straight from his kitchen to restaurants and are never more than a few days old when

served.
"It's a gourmet treat. A lot of people say gelato is what ice cream should taste like," he said. "You're also talking about a healthier prod-

Going forward, Gottsacker hopes to continue growing his wholesale business, selling to retailers and restaurants. He's not looking to open his own storefront, though he's considering operating a food truck.

Gottsacker has also been running cooking classes from his kitchen. where students produce and go home with several pints of gelato.

"With people's want for fresher, healthier products, the want for our gelato will grow," he said.

 Reach Josh Lintereur at 920-453-5147.

Bent Spoon Gelato Gains Recognition for its Italian Treat (1 of 2)

Publication: Sheboygan Press Date: June 25, 2014

> Impressions: 20,493 ROI: \$300.00



Bent Spoon Gelato's Baron Von Gottsacker talks about his gelato recently at his location in Sheboygan. GARY C. KLEIN/SHEBOYGAN PRESS MEDIA

Bent Spoon Gelato Gains Recognition for its Italian Treat (2 of 2)

Publication: Sheboygan Press Date: June 25, 2014

> Impressions: 20,493 ROI: \$300.00

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jlintereur@sheboyganpress.com

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ONLINE

For more information on Bent Spoon Gelato, visit bentspoongelato.com. American food revolution finally grab hold in small towns across America."

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See GELATO, Page D3

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Publication: Sheboygan Press Date: June 29, 2014

> Impressions: 13,170 ROI: \$300.00

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Bent Spoon Gelato Gains Recognition for its Italian Treat (2 of 3)

Publication: Sheboygan Press Date: June 29, 2014

> Impressions: 13,170 ROI: \$300.00



Bent Spoon Gelato Gains Recognition for its Italian Treat (3 of 3)

Publication: Sheboygan Press Date: June 29, 2014

> Impressions: 13,170 ROI: \$300.00



July press releases



HOME RESTAURANTS + BARS ENTERTAINMENT ARTS SOCIETY PLUS CITY LIFE FASHION REAL ESTATE HOME + DESIGN INNOV

ALISTIN FOOD NEWS

This week in food: Carillon loses chef, Franklin hits the road and more

BY LAYNE LYNCH 7.3.1414.51 pm









lright, folks: As you wind down the hours until you marvel at fireworks, kick back red-white-and-blue cocktails and engage in general Fourth of July debauchery, we have gathered up this week's must-read food news. Read further to see what you missed in this week's culinary headlines.

Jack Allen celebrates the tastes of Texas

CultureMap's former food editor Jessica Dupuy is publishing her third local cookbook. The Uchi: The Cookbook and The Salt Lick Cookbook author is gearing up to release her most recent work: Jack Allen's Kitchen. The upcoming fall title lists both Jack Gilmore, executive chef/owner of Jack Allen's Kitchen, and Dupuy as co-authors. According to the book's description on Amazon com, "[Readers] will find recipes that feature the bounty of each season, engaging profiles of Central Texas farmers and purveyors, and an open invitation to pull up a chair at Jack Allen's Kitchen, relax, and have a good time." Grab a copy for just under \$31 at this link.

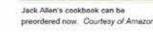
Franklin Barbecue jets off to West Texas... for a day

Franklin Barbecue will hit the road this summer, parking its wheels in the plains of West Texas for a day. Pitmaster Aaron Franklin will make a stop at the Gage Hotel on Saturday, August 16 to showcase his signature smoked meats. Starting at 7 pm, the world-famous pitmaster will walk attendees through prepping his signature 'cue. Music from Kolton Moore will follow. To make reservations to attend the event, contact the Gage Hotel.

Watkins leaves the Carillon

According to the Austin American-Statesman, Josh Watkins is no longer with the AT&T Executive Education and Conference Center's renowned restaurant, The Carillon. Watkins, who had been the restaurant's executive

chef since its opening in 2008, has not commented on his exit. No word just yet on who will replace Watkins or where the chef will hang his apron strings next.





Aaron Franklin heads west. Photo by Spencer

Austin Restaurant Week celebrates finale

Austin Restaurant Week may have wrapped up, but the fun isn't over yet. To celebrate the event's success and all the money raised for Meals on Wheels and More, Tribeza is hosting a celebratory wrap party. A handful of the ARW participating chefs and restaurants will be in attendance to present Meals on Wheels and More with the money raised from this season's event. Picture: a giant pig roast, refreshing cocktails and live music. The event takes place at Meals on Wheels and More (3227 E. Fifth St.) on Monday, July 14 from 6 pm - 8:30 pm. Tickets cost \$20.

This Week in Food: Carillon Loses Chef. Franklin Hits the Road and More (1 of 2)

Publication: Culture Map Austin Date: July 3, 2014

> Impressions: 162,399 ROI: N/A

Eat gelato, tour Italy

As if being named one of the top gelaterias in North America by the Celato World Tour wasn't cool enough, Teo Celato is adding even more swagger to its cred. Founder Matthew Lee is hosting a competition this summer to award one lucky winner with a ticket to the gelato world championship in Italy this September. To enter the delicious contest, patrons must supply their contact information at the Tèo Gelato store. Interested in entering? Well, you better hurry! The winner will be announced at public party on August 13 with complimentary gelato and gelato cocktails. Happy gelato eating!

Opening reports

It's finally happening, folks: Dai Due is about to wrap up its days at the farmers market and move its way into the brickand-mortar butcher shop and restaurant. "Please join us this Saturday - Independence Day weekend - for our last market of the summer. Stock up on your favorites, as it may be a couple of weeks in the interim as we settle in to our new spot at 2406 Manor Road," the company posted on Facebook. Expect to find venison hot dogs, juicy burgers, pimento cheese, grilling hens and much more at the company's final market day. In other opening reports, the much-anticipated Scallet Rabbit in Round Rock opened Tuesday, July 1.









This Week in Food: Carillon Loses Chef, Franklin Hits the Road and More (2 of 2)

Publication: Culture Map Austin Date: July 3, 2014

> Impressions: 162,399 ROI: N/A



Where to Find Cool Sweet Treats in Austin (1 of 2)

Publication: LiveMom.com Date: July 3, 2014

> Impressions: N/A ROI: N/A

El Chillito - El Chillito, located on Manor Road, has a wide selection of tacos, but did you know they also have some very tasty paletas (popsicles)? You can choose between fruit and cream versions. In addition to standard flavors, you can also sample lime, coconut and oecan varieties.

Jim Jim's Water Lee - What is "water ice"? According to the Jim Jim's website, it's "a water-based product made with real fruit blended in fine ice to form a soft, velvety smooth texture". Although there is sugar, there is something less guilt-inducing about that description, isn't is? With locations at Deep Eddy and at Zilker Park, this makes the parfect swirth-reat combo.

<u>Lick</u> - Adventuresome eaters appreciate Lick's unique flavors and locally-sourced ingredients. Goat cheese, olive oil, thyme, beets and cilantro are used in the shop's "everyday flavors", and Lick also always offer dairy-free options and compostable paper products.

<u>Mandolas</u>, <u>Italian Market</u> - Families flock to the three Mandola's locations for familyfriendly Italian fare. While kids get *gelato* as part of the kids meal, you can also stop by when you have a hankering for this mouth-watering Mediterranean dessert.

<u>Momoko</u> - This gift shop near campus, which is full of Hello Kitty and similar merchandise, also serves bubble tea in the back. Momoko also offers rice balls which are popular.

Nau's Enfield Drug - Set foot in Nau's and you'll feel like you might have landed out of a time machine. This drugstore has a lunch counter in the back which serves made-toorder Cherry Cokes, vanilla Dr. Peppers, shakes, malts and banana splits. Nau's also has an impressive candy section up front.

<u>Sandvs</u> - Sandy's is technically a burger place, but visitors have been indulging in the frozen custard for generations. You can walk up, sit on the picnic tables on the shaded porch or even go with the drive thru option. Sandy's also offers shakes, floats and other sweet treats, if custard isn't your thing.

South Austin Sno. These two family-owned stands have a relaxed and casual vibe and lots of fun flavors to choose from. Keep in mind that the business is cash only, although it's likely you can scrounge up enough to pay the bill from the bottom of your car (OK, maybe that's just me).

<u>Sweet Caroline's</u> - Sweet Caroline's offers New Orleans-style snoballs at its three trailers. The Mesa location has lawn chairs in a shady corner of a parking lot so you can enjoy your snow cone in the shade. Sweet Caroline's is cash only.

Sweet Ritual - This Hyde Park vegan ice cream shop shares a building with JuiceLand. Sweet Ritual also offers gluten-free waffle cones, shakes and banana splits.

 $\overline{1 \, \mathrm{e} \, \mathrm{o}' \mathrm{s}}$ - Arguably the first place in Austin to offer gelato, $\overline{1 \, \mathrm{e}' \mathrm{s}}$ recently won a spot to compete in the Gelato World Tour in Italy in September. $\overline{1 \, \mathrm{e}' \mathrm{s}}$ also offers espresso drinks and fancy chocolate. On Tuesdays, you can snag a small gelato for \$2.

Thai Fresh - Restaurant, coffee bar and bakery, Thai Fresh also offers homemade vegan ice creams. All of the ice creams are made with coconut milk, organic, fair trade evaporated cane juice and local seasonal fruits.

Zocalo Cafe - Located right across the street from Nau's (mentioned above), Zocalo is a family-friendly Mexican eatery with two aguas freesas, which are made with water, fruit juices and sugar. Zocalo usually offers horchata, which is made with rice, and either watermelon or pineapple-banana with its kids meals.



Where to Find Cool Sweet Treats in Austin (2 of 2)

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Wisconsin-made gelato garners international awards

Sheboygan chef gains recognition for Italian treat

By Josh Lintereur

Gannett Wisconsin Media

SHEBOYGAN — Inside a small commercial kitchen in Sheboygan, Baron Von Gottsacker pours a blend of homemade caramel, whole milk and salt into a machine that quickly spins and freezes the mixture into a small batch of gelato.

It's a process the selftaught chef will repeat over and over as he prepares up to 40 gallons of gelato each week from a list of about 120 flavors he's concocted as part of his Bent Spoon Gelato business.

Though he's been making gelato — an Italian-style ice cream — for about five years and selling it to local restaurants, Gottsacker now seems poised for even bigger things thanks to a growing interest in artisan food and the recent attention his products have received in the food industry.

"People are caring more and more about what they put into their bodies, and our artisanal product fills that gap," Gottsacker said. "We are seeing the American food revolution finally grab hold in small towns across America."

Earlier this year, Gottsacker was among 16 elite gelato makers from North America invited to compete in the <u>Gelato World Tour</u> in Austin, <u>Texas</u>, where his raspberry beet gelato received a pair of awards.

The achievement showed how far the 32-year-old Gott-sacker has come since he began experimenting with gelato several years ago while working as a chef at his family's Sheboygan's restaurant, City Streets, where he would try out and perfect different gelato recipes.

"A lot of my stuff has been self-taught. It's really just chemistry, and I have a pretty decent grasp of chemistry," said Gottsacker, who began hanging around the family restaurant as a boy and learned to cook at a young age.

Since the restaurant closed a few years back—
it's now home to the Lakeshore Technical College Culinary Institute— he's
turned his gelato interest
into a full-time wholesale
business, producing a range
of flavors, such as raspberry
beet, basil, limoncello, salted
caramel and a blend of peanut butter, bacon and banana
that he calls "Fat Elvis"

Hat batter, baseline that he calls "Fat Elvis."

Bent Spoon's products, which are produced at a leased commercial kitchen space on Superior Avenue, are now sold at various Koh-

ler Co. restaurants, along with the Vintage Elkhart Lake Wine Shop, Harry's Prohibition Bistro and several Sheboygan food trucks.

Gottsacker said gelato's appeal lies in the fact that it has far less fat than ice cream, yet the way it's mixed means it contains less air and is thus denser, which tends to accentuate its flavor and give it a silkier texture.

It also tends to be made in small batches and by nature needs to be served fresh rather than sitting in a freezer for an extended period, which gives it extra appeal with the foodie crowd.

In fact, Gottsacker's products tend to go straight from his kitchen to restaurants and are never more than a few days old when served.

"It's a gourmet treat. A lot of people say gelato is what ice cream should taste like," he said. "You're also talking about a healthier product."

Going forward, Gottsacker hopes to continue growing his wholesale business, selling to retailers and restaurants.

He's not looking to open his own storefront, though he's considering operating a food truck.

Gottsacker has also been running cooking classes from his kitchen, where students produce and go home

Wisconsin-Made Gelato Garners International Awards (1 of 2)

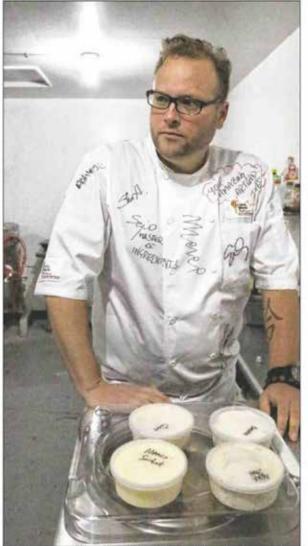
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with several pints of gelato.
"With people's want for fresher, healthier products, the want for our gelato will

grow," he said.

Josh Lintereur writes for Sheboygan Press Media.



Bent Spoon Gelato's Baron Von Gottsacker talks about his gelato recently at his location in Sheboygan. GARY C. KLEINSHEBOYGAN PRESS MEDIA

Wisconsin-Made Gelato Garners International Awards (2 of 2)

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