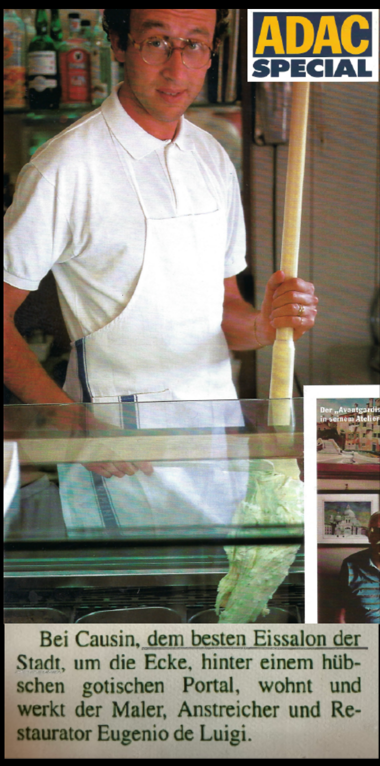
GELO
ARTIGIANI DEL GELATO

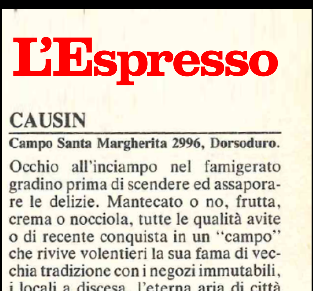
Davide Causin

Born in Venice in 1960, **he is the last descendant of a family of ice cream makers:** his grandfather Luigi, known as “Gigio” (born in 1895), and his father Renato (born in 1934).

From a very young age, Davide learned the family art “growing up” in the historic shop located in Campo Santa Margherita in Venice.


ADAC SPECIAL

Bei Causin, dem besten Eissalon der Stadt, um die Ecke, hinter einem hübschen gotischen Portal, wohnt und werkt der Maler, Anstreicher und Restaurator Eugenio de Luigi.

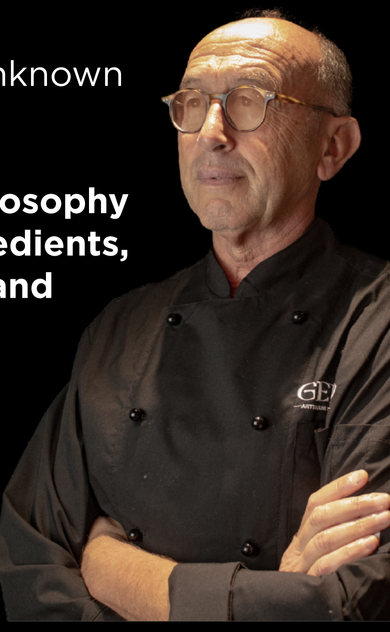

L’Espresso

CAUSIN

Campo Santa Margherita 2996, Dorsoduro.

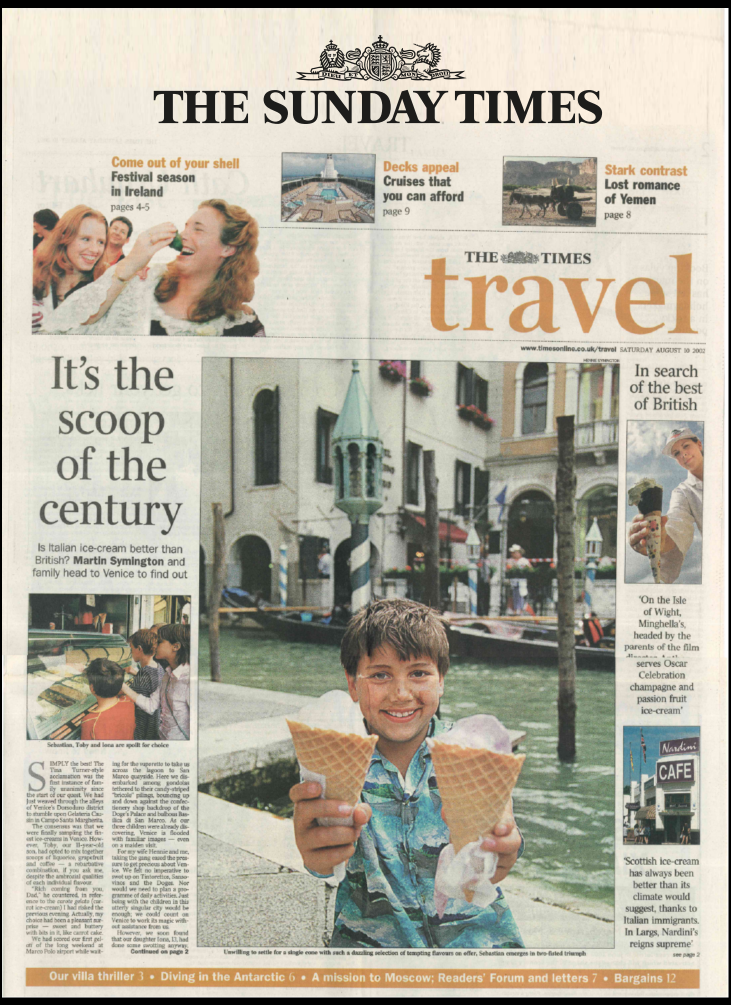
Occhio all’inciampo nel famigerato gradino prima di scendere ed assaporare le delizie. Mantecato o no, frutta, crema o nocciola, tutte le qualità avite o di recente conquista in un “campo” che rivive volentieri la sua fama di vecchia tradizione con i negozi immutabili, i locali a discesa, l’eterna aria di città nella città non toccata, incorruttibile.

He has always preserved the original method based on ancient recipes, perfecting it with modern knowledge that was unknown at the time.



At the heart of **his philosophy is respect for the ingredients, which remain natural and genuine.**

Our **Master Ice Cream Maker “Davide Causin”,** boasts a long family tradition and numerous successes published in various national and foreign magazines such as the **"Sunday Times", ADAC" and "Telegraph".**


THE SUNDAY TIMES

Come out of your shell
Festival season in Ireland
pages 4-5

Decks appeal
Cruises that you can afford
page 9

Stark contrast
Lost romance of Yemen
page 8

THE TIMES
travel

www.timesonline.co.uk/travel SATURDAY AUGUST 10 2002

It’s the scoop of the century

Is Italian ice-cream better than British? **Martin Symington** and family head to Venice to find out

Sebastian, Toby and Iona are spoilt for choice

SIMPLY the best! The Tina Turner-style acclamation was the first instance of family unanimity since the start of our quest. We had just weaved through the alleys of Venice’s Dorsoduro district to stumble upon Gelateria Causin in Campo Santa Margherita.

The consensus was that we were finally sampling the finest ice-creams in Venice. However, Toby, our 11-year-old son, had opted to mix together scoops of liquorice, grapefruit and coffee — a rebarbative combination, if you ask me, despite the ambrosial qualities of each individual flavour.

“Rich coming from you, Dad,” he countered, in reference to the carote gelato (carrot ice-cream) I had risked the previous evening. Actually, my choice had been a pleasant surprise — sweet and buttery with bits in it, like carrot cake.

We had scored our first gelati of the long weekend at Marco Polo airport while waiting for the vaporetto to take us across the lagoon to San Marco quayside. Here we disembarked among gondolas tethered to their candy-striped “bricole” pilings, bouncing up and down against the confectionery shop backdrop of the Doge’s Palace and bulbous Basilica di San Marco. As our three children were already discovering, Venice is flooded with familiar images — even on a maiden visit.

For my wife Hennie and me, taking the gang eased the pressure to get precious about Venice. We felt no imperative to swot up on Tintoretto, Sansovinos and the Doges. Nor would we need to plan a programme of daily activities. Just being with the children in this utterly singular city would be enough; we could count on Venice to work its magic without assistance from us.

However, we soon found that our daughter Iona, 13, had done some swotting anyway.

Continued on page 2

Unwilling to settle for a single cone with such a dazzling selection of tempting flavours on offer, Sebastian emerges in two-fisted triumph

In search of the best of British

‘On the Isle of Wight, Minghella’s, headed by the parents of the film director Anthony, serves Oscar Celebration champagne and passion fruit ice-cream’

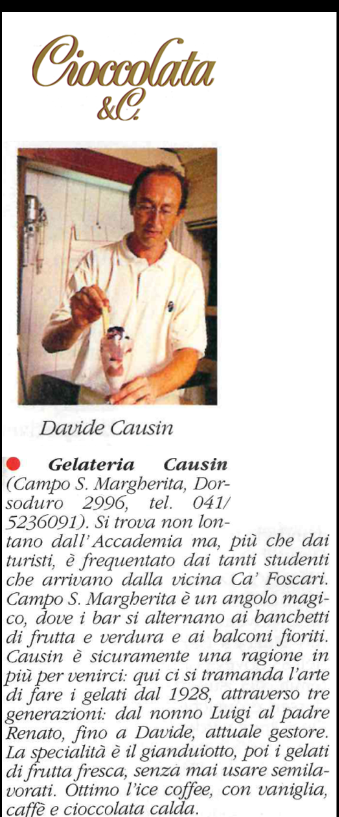
‘Scottish ice-cream has always been better than its climate would suggest, thanks to Italian immigrants. In Largs, Nardini’s reigns supreme’

see page 2

Our villa thriller 3 • Diving in the Antarctic 6 • A mission to Moscow; Readers’ Forum and letters 7 • Bargains 12

He preserves the tradition of the **"Gianduiotto Veneziano", a unique recipe handed down by the family since 1928,** when his grandfather created it with passion and mastery.”

Today he collaborates with the ice cream shop **“Gelo Artigiani del Gelato”,** combining modernity and experience to offer a unique product.”


Cioccolata &C.

Davide Causin

● ***Gelateria Causin*** *(Campo S. Margherita, Dorsoduro 2996, tel. 041/5236091). Si trova non lontano dall’Accademia ma, più che dai turisti, è frequentato dai tanti studenti che arrivano dalla vicina Ca’ Foscari. Campo S. Margherita è un angolo magico, dove i bar si alternano ai banchetti di frutta e verdura e ai balconi fioriti. Causin è sicuramente una ragione in più per venirci: qui ci si tramanda l’arte di fare i gelati dal 1928, attraverso tre generazioni: dal nonno Luigi al padre Renato, fino a Davide, attuale gestore. La specialità è il gianduiotto, poi i gelati di frutta fresca, senza mai usare semilavorati. Ottimo l’ice coffee, con vaniglia, caffè e cioccolata calda.*