

La Voce della Dante

Published by the Dante Alighieri Society of Washington (DAS)

<http://danteseattle.org>

April 2017

April English Meeting

“Annual General Meeting”

Wednesday, April 12th, 6:30 pm Headquarters House

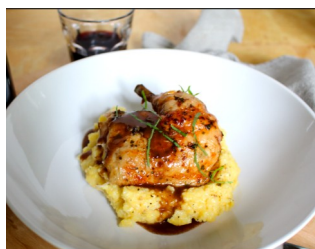
The Annual General Meeting (AGM) of the Dante Alighieri Society of Washington will be held on Wednesday, April 12th at the Garden House, 15th Avenue S, in Seattle. The meeting will start at 6:30 pm with a dinner provided at no charge to members. The Business Meeting will start at 7:30 pm. The agenda is as follows:

- Welcome
- President’s Report
- Treasurer’s Report
- Feedback from members on 2016-2017
- Suggestions from members on 2017-2018
- Nominating Committee Report
- Election of 2017-2018 Board

The dinner before the Business Meeting will be provided by Navos Café and Catering. Navos is a non-profit organization that offers dozens of innovative varieties of treatment, healing, and support for a diverse range of the most vulnerable King County residents, many of whom live in poverty, most because of their mental illness or substance use disorder. The café and catering program offers training and employment opportunities to Navos’ clients.

The menu, subject to availability, is as follows:

- Antipasto Plate: For example, salami, provolone, balsamic roasted zucchini, asparagus, eggplant, red pepper, Greek olives, marinated artichoke hearts
- Salad with arugula, roasted beets, goat cheese, simple vinaigrette
- Classic chicken marsala over soft polenta (Eggplant parmesan is the vegetarian option)
- Tiramisu



The Board has arranged for some music during the meal which we hope will make the occasion a bit more festive than usual since, as well as a business meeting, the AGM is another occasion to enjoy our friends, good food, and warm conviviality.

We will also have a raffle for members. The prizes will consist of bottles of wine from the Wine Dinner and a copy of the EATALY cookbook, donated by Terry Tazioli.

NOTE: All members are welcome to attend but please RSVP by April 5th to the Activity Line at 425-243-7663 or email: dante.reserve@gmail.com in order for an accurate head count.

Upcoming Events

April Events



April 12th:

“Annual General Meeting with Elections”, 6:30 pm.

Catered dinner for current dues paying members.

April 26th:

“Ancient Rock Carvings in the Italian Alps”, presented by Franco Gaudiano, 6:30 pm, Headquarters House

(See page 8 of La Voce for information about this presentation and page 8–10 for an interview done by Rebecca Novelli)

May Events

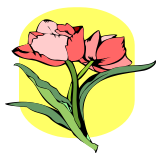
May 10th:

“La Liberta: Judith & Archetypes of Liberation in Italian Art”, presented by Rob Prufer, 6:30 pm, Headquarters House

No Italian program

The May 10th program concludes DAS programming for the year. A new year of programs begin in September 2017.





Our New Members

**Benvenuti
Nuovi Membri**

**We thank you for your
support of DAS.**

* DAS Star List 2016*

While we appreciate those who support our Society through membership dues & volunteering, stars are awarded to those making extra cash contributions which allows us to provide additional services.

Grazie Mille for supporting the Dante Alighieri Society of Washington.

Bronzo up to \$25

- * Barbara Crawford
- * Donald & Camille DeSantis
- * Debra Rovetto Gillett
- * Peter Greenfield
- * Terrance & Sandra Whaley

Argento \$26 to \$50

- * Linda Bavisotto & Bill Lemcke
- * David & Jane Cottrell
- * Pat Hoffman
- * Lorraine Morton
- * Harry Reinert
- * Dominic & Louise Sportelli

Oro \$51 to \$100

- * Rosa Boriello
- * Lawrence Bosi
- * Dan & Carol DeMatteis
- * Emilio Fonzo
- * Toni Napoli
- * Sylvia Shiroyama

From the President's Desk

Ci vuole un villaggio

After one of the recent English program meetings, I sent out a thank-you email to all the members I could remember who had pitched in to clean up when the dishwashers we usually have for our pasta dinners were unable to come. I was a little surprised at how many people were on the email To: list. And, as I thought more about it, of how generous the members regularly are using their time, talents, and energy keeping the Dante Alighieri Society program and events happening month after month and year after year. So I made a list of the work that needs to be done for an English program meeting - and I thought I'd share it with you all.

- Opening up the hall (storage cabinets, doors, heat)
- Assembling the Dante table (bust, flag, banners, nametags, brochures, etc.)
- Putting out the tables and chairs
- Laying out the table clothes and place settings (napkins, cutlery, wine glasses, water carafes, salt and pepper)
- Setting up the buffet tables (small plates, napkins, *antipasti* forks, wine)
- Providing the *antipasti*, *dolci*, and *vino* we all enjoy
- Making the coffee
- Setting up the A/V for the speaker
- Rearranging the buffet table to lay out the main course and salad
- After dinner; gathering up the cutlery, wine glasses, carafes, serving plates, and anything else that needs to be washed
- Putting the salt and peppers back in the cupboard
- Cleaning the tables of used paper plates and napkins and putting them in the food and waste bin
- Putting the empty wine bottles in the recycling bin
- After the presentation; folding the table clothes and putting them back in the cupboard
- Putting away the tables and chairs
- Clearing off the coffee table and the buffet table
- Collecting the nametags
- Putting away the A/V setup and the Dante table
- Emptying the garbage, recycling and food and waste bins into the dumpsters
- Locking up the hall (lights, heat, cupboards, doors)

OK, I may have gone a bit overboard with details in the list, but I haven't even listed what the cooks and their helpers do nor what goes on before the meeting to make sure we have a room, a speaker, cooks, dishwashers, and a banquet license.

My point is that there are a lot of small jobs that need to be done for a meeting and that there are a lot of you who pitch in, often without even being asked. So thank you all. To rephrase the old saying, "It takes a village to make a meeting". *Mille grazie.*

I hope that as many of the members as possible will be able to come to the Annual General Meeting on April 12th. You can see from the announcement below that the Board has planned something a little different this year as our thanks to you. We'll see you there.

A presto

Dan DeMatteis



Language Program News

*Giuseppe Tassone, Italian
Language School Director*

It was a positive new start for our program. Autumn quarter 52 students registered in our program and we offered 4 levels of Italian: A1, A2, B1, and the C level with 9 students enrolled, the largest number in recent years. Winter quarter we had 44 students. Most of the students enrolled in level A1, A2, B1, and C1 continued with their second quarter. Some of them were not able to continue due to work schedules or because they were taking the class in preparation of a trip or a stay to Italy such as a family of two parents and two children, who are spending winter quarter abroad in Rome. Others are planning to return in the spring. Our instructors, Dida Berretta, Marina Gagliardi, Michela Tartaglia, and Laura Ciroi are now preparing their students for their final quarter for 2016-17. Upon completion of spring quarter, students can advance to their next level of Italian or they can repeat the same level if they wish. Spring Quarter will start Thursday, March 30th at 7:00 p.m. at Seattle University. New students with some knowledge in Italian are welcome to join our program. If students were not able to continue the sequence last year this is also a good time to complete it.

For further information and to register, visit the society website at www.danteseattle.org or contact the director Giuseppe Tassone at: info@danteseattle.org.

Festeggiamo!

At the Italian language program, it is a tradition for our instructors to organize an end of the quarter celebration with their students to celebrate their work and accomplishments. At the end of fall quarter in December it was a potluck where we combine all levels together and in addition to delicious food we have a trivia multiple-choice game in Italian on Christmas in Italy where students compete in different multi-level teams with questions such as: *Qual è il dolce tipico di Natale? Tiramisù, Panettone, Cannoli or Come si chiama la strada di Napoli famosa per i presepi? Via Toledo, Via Chiaia, Via San Gregorio Armeno.*

Here are some images from this special night visible also on our Facebook page: www.facebook.com/danteseattle



(Continued on
page 4)

* DAS Star List 2016*

Oro \$51 to \$100

- * Domenic & Louise Sportelli

Platino—over \$100

- * Gini Harmon
- * David Larsen
- * Dominick Minotti
- * German D. Rodriguez
- * Stephen Stimac & Martha Lindley

Consider making a donation to DAS today. Your donation helps DAS maintain the excellent programs and activities sponsored. Everyone benefits!

The names on the donation list will remain through December 31, 2017. If you make a donation after May 2017, your name will be on the donation list through 2018.

DAS Board Meeting

Board meetings are held on the first Wednesday every other month from August through May with August being planning meeting.

The next board meeting will be held May 3rd.

Meetings are held from 7:00-8:30 pm in the Community Room at Merrill Gardens at First Hill (formerly Faerland Terrace), 1421 Minor Avenue on Capitol Hill. Meetings are open to all members.



The Program:

Since 1984, the local chapter of Dante Alighieri Society has offered a comprehensive Italian Language Program for all those interested in learning or perfecting their Italian language skills. Our instructors are qualified and native speakers, classes are small and our per hour instruction cost provides good value.

Classes Available:

Six class levels from A1 to C2, each level consisting of three quarters—Fall, Winter, and Spring, are offered during the year as enrollment permits.

Schedule:

The school year extends from late September or early October to June with a class break every 10 weeks. **Each class level begins in the fall and lasts for three quarters or 30 weeks.** Classes meet twice a week on Tuesday and Thursday evenings except the new class “Intermediate-Advanced Conversational Italian” that meets Monday & Wednesdays.

Location:

Seattle University campus, Administration Building

Class Descriptions:

Beginning Italian (Level A1) - This course is for people with little or no Italian language. Students will be introduced to the basic phonetic, grammatical, and lexical structures through conversation and simple dialogues. During the three quarter course, students will be engaged in a variety of fun activities and begin their journey of learning Italian.

Elementary Italian (Level A2) - The elementary level is the continuation of the beginning class or for those who have already studied some Italian. Students will finish exploring essential grammar structures while learning appropriate and relevant words and expressions. At the end of the three quarter course, students should be able to use basic structures of the language with confidence and be able to communicate well in daily situations.

Intermediate (Level B1) - This course will review and reinforce the student’s basic knowledge of Italian. Students will review and reinforce their knowledge of the language in addition to expanding their vocabulary and ability to understand written and spoken Italian. Students will be exposed to cultural and literary readings and will develop a greater understanding of Italian culture, lifestyle, and way of thinking.

Upper-Intermediate (Level B2) - This course is the continuation of B1. It completes the review and reinforcement of grammar covered in the previous beginning and elementary levels in addition covering any missing structures. This course will help students understand articles from newspapers and the web, song lyrics, literary excerpts, videos, and excerpts from films and commercials. At the end of the three quarter course, students will be able to engage effectively in a conversation, express opinions, and give simple explanations.

Intermediate—Advanced (Level C1) - This course is designed for students who have completed the grammar topics reviewed and expanded in level B1 and B2 or have a good grasp of them. Students will perfect their grammar and greatly improve their comprehension, conversation, and writing skills. Students will read and discuss literature, watch films and videos in Italian and converse about the cinema, art, Italian news, and current events. At the end of the three quarter course, one will be able to interact with Italian speakers fluently and spontaneously.

Advanced Italian (Level C2) - Level C2 is the capstone of our program. It is designed for students who have completed level C1 and wish to continue for an additional year. The goal of the three quarter course is to deepen and perfect the student’s existing knowledge of the Italian language.

Intermediate-Advanced Conversational Italian—NEW - This is a multi-level conversational course open to students who have completed at least levels A1 and A2 and recommended for students with a level of proficiency above B1. This course will advance your fluency, listening comprehension and conversation skills, expand your vocabulary, and improve your grammar. Monday & Wednesdays

Course Schedule:

<i>Fall Quarter 2016:</i>	October 4 - December 8
Thanksgiving—No classes 11/24	
Pre-registration Deadline:	September 27
<i>Winter Quarter 2017:</i>	January 5 - March 14
Pre-registration Deadline:	December 19
<i>Spring Quarter 2017:</i>	March 30 - June 6
Pre-registration Deadline:	March 21

Class Fee:

Level A1 & A2 - \$180 per quarter

Level B1 & B2 - \$275 per quarter

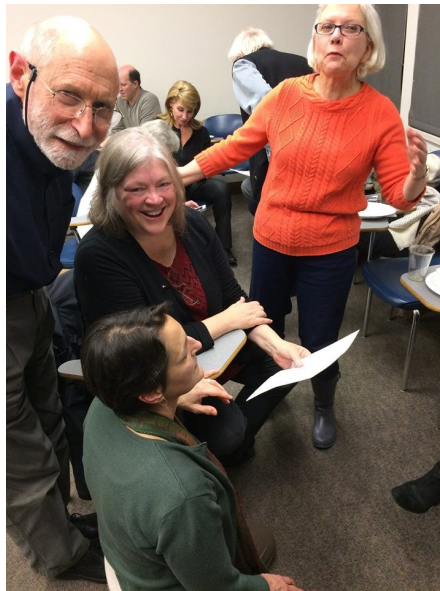
Level C1 & C2 - \$300 per quarter

Intermediate-Advanced Conversational Italian—\$300 per quarter

For further information email: info@danteseattle.org

To register: www.danteseattle.org/classes.html

More Photos from the Language School Potluck:



La Voce

It's springtime and with that came early pollen and traffic woes in Atlanta with the collapsing of part of I85 which goes through the heart of downtown Atlanta carrying 250,000 plus cars daily. This makes Seattle's traffic a "breeze." It's going to be months before things "may" be back to normal. Now, maybe Atlantailites will embrace an extended rail system, something we use often living in the Atlanta area!

If you find in your explorations something related to the Italian life that may be of interest to our members, please consider sharing this through La Voce. Submissions are always welcome and by all means send the articles to me any time. The sooner the better!

Linda

La Voce Editor

LTHDesign@comcast.net

Delivering La Voce to Members



La Voce will be sent as a pdf file attachment to your email address. Or you may log onto the Dante website to see the latest issue as well as back issues of La Voce. The website is:

<http://danteseattle.org>

Adobe Reader is necessary to be able to view La Voce. You can download this program from the DAS website.

Be sure your mailbox isn't full otherwise you will have to check the Dante website.



www.facebook.com/danteseattle



Club Alpino Italiano (CAI) PNW

Club
Alpino
activities:



April 8th: Hike

Destination: Middle Fork Snoqualmie

Distance/Time: 6 miles round trip

Elevation Gain: 350 ft

An easy hike.

Future 2017 Activities:

May 13th: Wenatchee area hike

Jun 10th: Hike

Jul 8th: Margaret Lake hike

Aug 12th: Mt. Rainier hike

Sep 9th: Sauk Mountain hike

Oct 14th: Undetermined

Nov 11th: Discover Park walk

Dec 9th: Holiday party

Check the CAI PNW website for further information on current and future activities:

www.cai-pnw.com



For Real—Francesco Bertolli



Francesco Bertolli started his company in Lucca, in Tuscany, in 1865, selling local

wine, cheese, and olive oil.

He became the first exporter of olive oil when Italian immigrants to America wrote him asking to have crates of his olive oil sent to them. In 2015, they celebrated 150 years of business.



PLIDA

The Dante Alighieri Society of Washington is one of the few institutes in North America authorized to offer PLIDA (Progetto Lingua Italiana Dante Alighieri-Dante Alighieri Italian Language Project) certification.

The Dante Alighieri Society of Washington in Seattle is an official PLIDA examination center.

PLIDA exams are designed by the Società Dante Alighieri staff to assess Italian as a foreign or second language.

Every year thousands of candidate throughout the world test their language competence and get a certificate recognized by the Italian government and accepted globally.

What is PLIDA?

Società Dante Alighieri promotes best practices in teaching Italian as a foreign and second language and has a full range of resources to practice Italian and get ready for the PLIDA exam; SDA provides regularly training sessions, refresher courses, and guidance to syllabus design. PLIDA exams are aligned with international standards and the Common European Framework of Reference levels (CEFR).

Who can Register?

PLIDA exams are designed for all people who need to assess their skills in Italian language and to obtain an official certification. There are no age limits for exam registration. Each candidate can choose the level that may be best for him/her and may sign up for multiple levels within the same session. In order to sign-up for a PLIDA exam, there is no need to have accomplished lower levels. The timetable for the exam sessions, which is valid all over the world, is available on the website www.plida.it. For the dates in Seattle visit: www.danteseattle.org/plida

Why take a PLIDA Exam?

- To request a resident permit for Italy (from level A2).
 - To obtain a longer residence permit of Italy (EC residence permit) from level A2.
 - To register with Italian University without taking the Italian examination (levels B2, C1, or C2).
- The level required depends on the University and type of faculty.*
- To obtain exemption from the Italian exam for the bilingual “patentino” in Trentino Alto-Adige.
 - To explain your level of Italian more clearly on your curriculum vitae.

PLIDA Certificate Recognition

Plida is recognized by:

- The Italian Ministry of Foreign Affairs
- The Italian Ministry of Education, University and Research
- The Italian Ministry of Interior
- The Italian Ministry of Labor and Social Affairs
- The Sapienza University of Rome

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La Voce Needs You!

Tell a story, write an article, share your Italian heritage; send via email (as a Word document) to LTHdesign@comcast.net. You can also mail it via regular mail to Linda Heimbigner, 4355 Little Falls Drive, Cumming, GA 30041. Keep things coming!

Thanks to everyone who has contributed articles.

Article submission deadline:

<u>ISSUE DATE</u>	<u>SUBMISSION DEADLINE</u>
May 2017	By April 20th
September 2017	By August 20th

(La Voce is not published June, July, or August)

NOTE: Please keep in mind the above submission deadlines and it's great if articles are submitted as early as possible.

Dante on the Internet!

Check our website. It has links to our recent newsletters (including this one) as well as information on speakers and other matters of interest. Our web address is:

<http://danteseattle.org>

(PLIDA from page 6)

Where can I take the PLIDA Exam?

PLIDA exams are offered by more than 310 center across the world including the Dante Alighieri Society of Washington. For other centers search on www.plida.it

ONLINE RESOURCES

On www.plida.it you'll find:

- News and information about PLIDA certification
- Documents and materials for PLIDA certification
- Programs for PLIDA refresher courses for teachers
- Textbook in Italian for foreigners and other works published for PLIDA by the publishing house Alma Edizioni.
- Video, presentations and educational materials

2017 PLIDA Exam Dates

May 17 (Levels A1, A2, B1, C2)

June 21 (Levels B1, B2, C1)

Nov 29 (Levels A1, A2, B1)

Nov 30 (Levels B2, C1, C2)

For registration deadlines, registration info, and exam fees see:

www.danteseattle.org/plida

For any questions, contact the PLIDA coordinator in Seattle Giuseppe Tassone at: plida@danteseattle.org

Dante Alighieri Society of Washington

*"Società per la diffusione della
lingua e della cultura italiana nel
mondo"*

Mailing address:

PO Box 9494

Seattle, WA 98109

(425) 243-7663

The Dante Alighieri Society of Washington is a nonprofit corporation organized to promote Italian language and culture within the state of Washington. Membership is open to anyone interested in the goals and ideals of our society regardless of ethnic origin. *La Voce della Dante* is published eight times a year by the Dante Alighieri Society of Washington. All rights reserved.

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April Italian Meeting

“Ancient Rock Carvings in the Italian Alps”

presented by **Franco Gaudiano**

Wednesday, April 26th, 6:30 pm,
Headquarters House

Val Camonica, a valley in the Lombardy region of the Italian Alps, holds one of the largest collections of pre-historic petroglyphs in the world and is recognized as a World Heritage Site by UNESCO. Franco Gaudiano is an Italian guide and author who has spent much of the past 15 years hiking this area, studying the unique abundance of rock carvings with a strong archetypal meaning.

Come discover a different part of Italy, off the beaten track – a part that most tourists don't see – from a time when the earliest human settlements were appearing in Italy, long before "la dolce vita." The visual presentation will share images of the valley and the rock art, and will conclude with the audience participating in the drawing of a symbol, recreating the act of the ancient Camunian people and perhaps finding meaning in the process.

Franco Gaudiano holds an MA in Comparative Literature from the University of Colorado at Boulder and has taught Creative Writing in Rome, Milan, and L'Aquila. He resides in Val Camonica, Italy, and leads walking tours of the various rock art sites found throughout the area. His books include the three-part novel: *L'Altra Faccia* (2005), *L'Altra Faccia – Volume 2* (2006), and *Occhi di Luna* (2010), and *The Legend of the Camunian Rose* (2006), a bilingual Italian/English publication that will be available for purchase.

Franco Gaudiano to Discuss “ANCIENT ROCK CARVINGS IN THE ITALIAN ALPS”

by Rebecca J. Novelli



Franco Gaudiano, who has served as a guide for visitors at Valcamonica, the site of prehistoric rock carvings in the Italian Alps, will discuss these extraordinary images made by unknown peoples starting more than ten thousand years ago. The discovery of these mysterious artworks raises tantalizing questions for historians, archaeologists, and anthropologists

as well as casual visitors. He spoke to La Voce on March 25th.

Tell us about Valcamonica.

In 1979, Valcamonica became the first UNESCO World Heritage site named in Italy—even before Venice and Rome. There are found as many as 300,000 figures engraved on the rocks in eight separate areas. No other site in Europe has so many. In the central valley most of the images were made by pecking (dots formed by hitting with a sharp stone) and by scratching.

Valcamonica itself is located in a very beautiful valley that stretches from Lake Iseo to Mt. Adamello and ranges from an altitude of two hundred meters to 3500 meters. The rock-art sites are positioned between two sacred mountains at places where the sun rises and sets. Some special light phenomena are related to the equinoxes. Rock-art figures differ on each mountain. It seems that there is something about the sacredness of the mountains that relates to the position of the sun. Some speculate that some figures are associated with the solar cycles and the fertility of the earth. We don't know.

What peoples are thought to have lived at Valcamonica?

Rock art at Valcamonica begins with the Neolithic period and is most heavily represented during the Iron Age (1200-600 BC), but these works continued to be made until more recent times. Research done in last century suggests a time span of ten-thousand years. We notice that some Etruscan and pre-Etruscan figures in this region are engaged in duels or sports contests. The presence of Etruscan writing indicates that some of these peoples used an Etruscan alphabet, so we may infer that either the Etruscans moved into the Alps or their alphabet was used more widely as a sort of international language. From the evidence available, it seems most likely that Etruscans did move northward from the area we know as Tuscany today.

Understanding the symbols incised into the rocks at Valcamonica involves partly studying history and partly making educated guesses. For

example, take the symbol of the Camunian rose or *rosa camuna*, as it's called in Italian. This name is applied because the symbol on the rock looks a little like a flower and because it's from Camonica Valley. Further, because it's similar to other symbols in the use of the square and circle, it appears to be related to the idea of uniting earth and sky. Often, it is found next to warriors, so we think it may be a symbol of warriors and dead heroes.

We can read some of the symbols fairly easily. For example, the cross symbol refers to the four directions. We see the number eight represented by eight cup marks positioned so the figure looks like a checker game with circles. We call it *modulo otto*. We also find labyrinth symbols on the rock surfaces, and archeologists have reconstructed labyrinths on the ground. Other marks are mysterious, however. We don't know what they represent.



Why is rock art important?

In part, it is a wonderful way to expand on our knowledge of history because rock art predates written documents. For example, we learned of the Etruscan influence or presence through rock art. Rock art symbols and figures, which include human and animal figures, represent a universal message common to all people. On my tours, I ask people, "What do these images say to you?" Ancient people seem to have been concerned about the movements of the earth, moon and sun, and the symbols in Valcamonica seem to emphasize the importance of the sun and agriculture and the basic things of life, such as water, animal breeding, and plowing. In these images people talk about things important to survival: the seasons, praying or dancing with arms raised to sky, and spirituality—the things that allow people to live on earth. In that sense, much of this rock art can be seen as an early expression of spirituality on earth.

Are the Valcamonica sites still being investigated?

Yes and anyone who is interested in these rock figures from an archaeological perspective can apply to participate in archaeological digs every summer and perhaps help to make more discoveries. To participate, one must enroll during the spring in Centro Camuno di Studi Preistorici [http://www.ccsp.it/web/CCSP_home_eng.html] and Le Orme dell'Uomo (The Footsteps of Man) [rupestre.net] These organizations do field work during the summers. They charge for this privilege, and the people who attend must work as well. In exchange, the participants receive slide presentations and instruction as well as food and lodging. During the mornings and afternoons participants dig, do tracings, and report discoveries along with the research team. If they discover something interesting, their work is credited in a publication. A few local

people come, but usually, there are about fifteen people from different countries. English is spoken.

What does the rock art tell us about the daily life of its creators?

They were homo sapiens like us with the same brain structure and with minds similar to our own. In fact, it sometimes seems to me that we can have a dialogue with them.

Few sites in Valcamonica have signs of human presence beyond the rock art itself. We can identify rock shelters, but not caves, which may have been burial sites. We think huts existed over holes in the ground. Who made these engravings and carvings remains a tantalizing question.

How would you compare the petroglyphs at Valcamonica with those in the American southwest?

There are similarities and differences. At both locations we see praying figures, solar symbols, and hands. In Valcamonica we more often see feet than hands. In the United States pregnancy is more frequently depicted than at Valcamonica.

It seems one would need a guide to understand these sites.

Among the eight rock-art parks, one is a national park with guides available when visitors show up. Other parks (regional and municipal) have guides but require advance reservations. At these there is an admission charge and an additional charge for guides. Some of the parks are free and open, allowing visitors to walk in and look on their own.

What other attractions are found in the area besides Valcamonica? How does one get there?

People very much enjoy sunbathing near the rivers and lakes and hiking in the forests and high mountains, where there are glaciers. In Bergamo and Brescia, the nearest larger cities, there is public transportation, so tourists can go by bus or drive. It takes about forty-five minutes to reach the entrance of the valley from Bergamo and then another thirty minutes to reach the rock art. There are interesting sights along this route, including many churches and monasteries. Just before the rock art areas, there is also the remains of a Roman settlement, *Cividate Camuno*; this is one of the most important Roman towns in the Alps and has an amphitheater, theater, forum and spa. One day would be enough time to visit one or two rock parks and get a sense of the rock art. Each park has a particular setting on both sides of the Oglio river, and the images are somewhat different at each site.

How did you become involved at Valcamonica?

When I moved to Valcamonica and realized that it was famous for its prehistoric rock art. To be there is to experience a journey back ten thousand years into history. I was immediately fascinated and took a course to become a guide for the regional park, which is where I've mostly worked. The course involved studying the symbols and their possible meanings. The swastika, for example, is found there, so it was not at first a Nazi symbol. We know that some of the rock engravings were made by Celts and Etruscans; the origins of

others are unknown. This study was inherently interesting to me as my academic background is in English and comparative literature.

How has Valcamonica inspired or affected you?

I wrote fiction exploring how people came from all over Europe to go to Valcamonica to make engravings at the foot of these mountains, making it a kind of pilgrimage place where people used to go to leave their marks. The title of a short story is *La Leggenda della Rosa Camuna*. It is written in Italian and English. I have some copies available if anyone is interested in obtaining one. My other novel is in Italian: *Moon Eyes*. It's set in prehistoric times at beginning of rock art period about twelve thousand years ago at end of last ice age and speaks of previous lives.

Since childhood I had wanted to be a writer, but I later found that it was very difficult to make a living as a writer. I'm married and have two children and of course I wanted to support them. However, I did write several other books, which were published in Italy. One is a creative writing manual, published by Zanichelli. (Bologna). I also wrote a novel for young adults called *Liberatelo (Set him Free)*, published by Campanotto (Udine, Italy). It's an adventure story about a boy taken prisoner by two criminals. I wrote much of *Moon Eyes* while on a month's solitary "sabbatical" in the woods between the two sacred mountains. I also taught English at Cattolica University, in Milan. While there, I published a bilingual book with articles on education with commentary for students of education called *Readings in Education*.

Do you still guide visitors to Valcamonica?

I loved being a guide, but I'm not doing it much now as the opportunities to work became fewer. However, if someone would like to visit, I would be happy to show them the treasures of Valcamonica. I still do some translations for these tourist sites as well as churches, parks, and trail systems—all of which need bilingual signs and informational materials for visitors.



From the March Italian Meeting

Never Too Late

David Larsen received many requests for the pasta recipe he and Patricia prepared for the November Dante English meeting. So, here it is! Enjoy...

Rigatoni Alla Vecchia Bettola

(Adapted from “Foolproof by Ina Garten”)

If you don't have a twelve-inch oven-proof sauté pan with a tight-fitting lid, you can use a Dutch oven or large pot.

- 1/4 c olive oil
- 2 1/2 cups chopped Spanish onion (1 large)
- 1 T minced garlic (3 cloves)
- 1/2 t crushed red pepper flakes
- 1 1/2 t dried oregano
- 1 c vodka
- 2 (28 ounce) cans whole peeled plum tomatoes, drained
- 3/4 lb rigatoni
- 2 T chopped fresh oregano leaves, plus extra for serving
- 1 c heavy cream
- 1/2 c freshly grated Parmesan cheese, plus extra for serving

Preheat oven to 375 degrees F.

Heat the oil in a large (12 inch) ovenproof sauté pan over medium heat. Add the onions and garlic and cook for about 5 minutes, until the onions are translucent. Add the red pepper flakes and dried oregano and cook for 1 minute. Add the vodka and simmer for 5 to 7 minutes, until mixture is reduced by half. Using clean hands, crush each tomato into the pan. Add 2 teaspoons of salt and 1/2 teaspoon of black pepper. Cover the pan with a tight fitting lid, place in the oven, and bake for 1 1/2 hours.

Bring a large pot of water to a boil. Add 2 tablespoons of salt and the pasta and cook according to the directions on the package. Drain and set aside.

After removing the pan from the oven, carefully pour the hot tomato mixture into a blender—about two cups at a time—and puree until smooth. Return the tomato mixture to the sauté pan (be careful; the handle is still hot!). Add the fresh oregano, cream, 1 teaspoon salt, and 1/2 teaspoon pepper and simmer partially covered for 10 minutes. Add the pasta to the sauce and cook for 2 more minutes. Stir in 1/2 cup of the Parmesan cheese and serve hot, sprinkled with extra Parmesan and fresh oregano.

Serves 4 to 6



Inclement Weather Procedure

Winter isn't over yet and weather can still be prickly. Hopefully, there will be no repeat of winter pasts but in case there is, keep in mind when schools, community centers, and businesses are closing early or remain closed, we will postpone any scheduled meeting for Headquarters House. We will do our best to have a message on the DAS reservation line, 425-243-7663, to let you know if our meeting needs to be canceled. If the weather is treacherous in your area, PLEASE DO NOT attempt to travel to Headquarters House, we want everyone to be safe.



*Have a
Happy
Easter*



Scott Fitzpatrick Presents a History and Tasting of Torinese Liqueurs at DAS Meeting in March

by Rebecca J. Novelli

Scott Fitzpatrick, a partner with his brother Mike in Bicerin USA, a liqueur import firm for Vicenzi products of Turin, Italy, spoke to DAS members on March 8th on the subject of Italian liqueurs from the Piedmont region. Fitzpatrick's broad-ranging and informative talk covered how liqueurs are made, Torino and the Piedmontese region and language, and his business. A highlight of the presentation was the opportunity to taste a selection of Vicenzi liqueurs.

"Liquor is something that tastes like itself. It can be aged in a barrel. However it is prepared, the flavor results from distillation," Fitzpatrick explained. "To make a *liqueur* you take a liquor and put a flavor in it." *Liqueurs* typically have a lower alcohol content than distilled liquors. Flavors are as numerous as the imagination allows, but typical liqueur flavors include *amaretto* (almond), *sambucca* (star anise), *limoncello* (lemon), *amaro* (herbs), *frangelico* (hazelnut with hints of vanilla and chocolate), and *Bicerin* (chocolate candy). Honey- and apple-flavored vodkas, which are made by a similar process, are popular flavors now. One may start with grappa, bourbon, or scotch, too. "In fact, you can make a liqueur with any liquor," Fitzgerald said.

"Liqueurs are made in most countries and cultures," Fitzpatrick said. "Every Mediterranean culture has an anise-based one. Jaegermeister, from Ger-

many, a popular brand, is done with herbs. Fireball, which is very popular in the Pacific Northwest, consists of Canadian whiskey flavored with cinnamon."

People can easily make some liqueurs themselves. For example, the recipe for limoncello is widely available and quite simple: Start with a neutral spirit such as vodka or Everclear and to it add lemon zest and let it sit for about a month or several weeks. It's done if you scoop out some of the lemon peel and the yellow color of the peel is gone. At that point, infused into the liquor. Next, make a simple sugar, boil it down, add it to the liquid, let it sit for a week or two, and then filter it. The result is limoncello.

"My brother and I are importers," Fitzpatrick explained. "Our liqueurs come from a company in Torino—Vincenzi—that was founded in the 1920s and is currently run by Andrea and Luca Vincenzi, the great-grandsons of the founder." The company offers many liqueurs, including the three classic Torinese liqueurs: *Vincenzi Amaretto Di Torino*, *Vincenzi Limoncello Di Torino*, and *Vincenzi Sambuca Di Torino*. Vincenzi is also very well known for its two chocolate liqueurs, *Bicerin Di Giandujotto* (dark Italian Hazelnut chocolate) and *Bicerin White Chocolate*



"Incidentally, the *j* in Giandujotto is sometimes it's spelled with *j* and sometimes with an *i*," Fitzpatrick, who is something of a linguist, said. *Giandujotto* refers to the *Gianduja*, a mask that originated with the *commedia dell'arte* and represented a Piemontese gentleman with a unique hat the shape of which is referenced in the shape of the chocolate candy



known today as *gianduiotto*.

"This famous European chocolate is made from a combination of chocolate and hazelnut paste and has an interesting history," Fitzpatrick said. "After Napoleon conquered France and became emperor, he invaded Torino from nearby France. During his rule, it was very difficult to import enough cocoa from South America to make chocolate. The solution was to cut it with hazelnuts, which grew wild nearby in the Alps, thereby making the candy less expensive and to the surprise of all, better."

During the 19th Century, chocolate was also mixed with espresso and milk to make a very popular Torinese beverage known as *Bicerin*, a word that in the Piemontese dialect means "small glass."

(Scott Fitzpatrick from page 12)

Scott Fitzpatrick and his brother, Mike, established Bicerin USA in 2010, a career change for both. “We both went to UW and graduated during the Boeing depression,” Fitzpatrick recalls, “so I went into the insurance business in Los Angeles and then in Seattle. My brother was in the insurance and mobile phone industry back east. The import business is a second career for both of us.” After concluding that the wine business was too competitive, especially in light of overproduction, the brothers sought a niche because liquor import businesses have to compete with multinational giants with huge advertising budgets. “We’re in David-and-Goliath situation in that respect,” Fitzpatrick said. He functions more or less as the marketing director of Bicerin, while Mike focuses on “product development and the financial end.”

Of Bicerin, Fitzpatrick says, “It’s going well and it’s growing. It’s interesting, too. People want to see you because they want to taste and try before they buy the liqueur.” He laughs. “Kim Kardashian has not endorsed them, but Dumas and Rousseau have.” Fitzpatrick isn’t thinking about retiring. Ever. “I travel a lot and visit good restaurants, so I enjoy working even though I don’t have to.”



Pictures from March Italian Meeting



These pictures were taken by Anita Bingaman at the March Italian presentation by Father Thomas Lucas SJ, Rector of Seattle University Jesuit Community

Pre-Dante Pasta

Join us for the pre-Dante Pasta dinner preceding the English language programs. **To attend the dinner, reservations are required. The only way to make these reservations is by calling the activity line at (425) 243-7663 by 5 pm on the Monday before the meeting or send your request via email to: dante.reserve@gmail.com.**

Please remember to bring your homemade Italian desserts to finish off this great meal.

This is a communally prepared meal – the preparations start at 5:30 and the meal is served at 6:30. People who come early help with set up and cooking, those who come late help with the clean up.

Pasta dinner cost is \$8 per person, \$15 per couple, if reservations are received on the Activity Line by 5 pm on Monday before the meeting. Late reservations and walk-ins are charged \$10 per person and subject to availability. We meet at Headquarters House, 2336 15th Avenue, Seattle, WA. DAS will not be providing wine for the pre-Dante pasta dinners so bring your own wine to enjoy and share with others.

Reminder: There is NO pre-Dante pasta dinner for the December Christmas celebration.



MANGIA!

by Rebecca J. Novelli

The *Silver Spoon* (*Il cucchiaino d'argento*), first published in Italian by Editoriale Domus, 1950; updated and published in English, 2005 by Phaidon Press, New York. This column is based on Phaidon's 2006 edition, pp. 1263.

Wouldn't it be great if there were an Italian cookbook that is as encyclopedic as *The Joy of Cooking*, one that contains not just recipes, but also a discussion of equipment, cooking terms and techniques, conversions, alternative ingredients, and menus, too?

One day at Costco the answer to this wish for a comprehensive, no-stone-unturned, Italian cookbook came true. There on the book table was *The Silver Spoon* for about ten dollars. This is the famous *Il Cucchiaino d'argento* translated into English. Organized into color-coded chapters by course, the recipes are listed with their original names and the translation. In addition, there's a section on signature dishes and menus by celebrated Italian chefs, a comprehensive index in Italian and English, and beautiful photographs of selected dishes.

It's almost impossible to choose just one example from among the thousands of recipes in this cookbook, so I'm letting the season be my guide. Here's *The Silver Spoon's* recipe for the beautiful and clearly delicious Torta Pasqualina (Easter Pie).

Ingredients:

butter for greasing
1 pound 5 ounces Swiss chard
10 eggs
1 1/3 C ricotta cheese
2 TBSP Parmesan cheese freshly grated
2 TBSP bread crumbs
scant 1 C heavy cream
1 TBSP chopped fresh marjoram
14 oz. puff pastry dough, thawed if frozen
all-purpose flour, for dustings
olive oil, for brushing
salt and pepper

Directions:

Preheat the oven to 400 degrees F. Grease a large pie dish with butter. Cook the chard in salted, boiling water for 10 minutes until tender, then drain and chop. Beat together four of the eggs. Push the ricotta through a strainer into a bowl, add the beaten eggs, Parmesan, bread crumbs and cream together and season. Stir in the chard and marjoram. Roll out half the dough on a lightly floured surface into two thin sheets. Line the prepared dish with a sheet of dough, letting the edges overhang, and brush with oil. Place the second sheet on top and pour in half the chard mixtures. Make six small hollows in the chard mixture and break an egg into each. Season, cover with the remaining chard mixture and smooth the surface with a damp knife. Roll out the remaining dough into two thin sheets. Place one on the filling and brush with oil, then top with the second and crimp carefully around the sides to seal. Prick the surface with a fork. Bake for about 1 hour. Serve hot or cold. Serves 12.



Nominating Committee Report

As per the by-laws of the Dante Alighieri Society of Washington, a Nominating Committee was appointed to prepare the slate of candidates for the election of the 2017-2018 Board. The Committee consisted of DAS members Pat Hoffman and Peni Schwartz.

Here is the slate of candidates they will put forth for approval at the Annual General Meeting on April 12th.

- Dan DeMatteis - *President*
- Harry Reinert - *Vice President*
- Linn Crosetto - *Secretary*
- Bruce Leone - *Treasurer*
- Dave Larsen - *Counselor*
- Houghton Lee - *Counselor*
- Nick Minotti - *Counselor*
- Stephen Stimac - *Counselor*
- John Steedman - *Counselor*

There are as well two other members of the Board who are *ex-officio* members:

- Giuseppe Tassone - *Language School Director*
- Sylvia Shiroyama - *Past President*

Members are welcome to stand for any of the positions on the Board (except *ex-officio* positions) whether or not there is already a candidate from the Nominating Committee. In the case that there are multiple candidates for the same position, a runoff election will be held at the Annual General Meeting.

Please let the Nominating Committee know if you would like to stand for election or if you would like to nominate someone for election.

Nominations are also welcome at the Annual General Meeting as well as part of the Agenda.

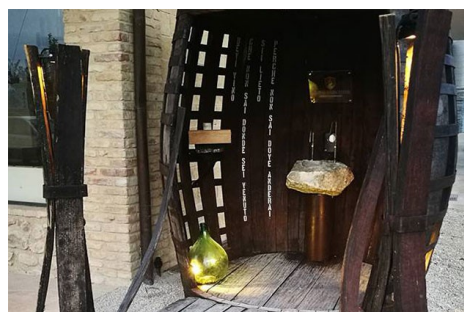
For Real—Mama Celeste

We've all heard of Mama Celeste pizzas. Who's behind these frozen pizzas? It's Celeste Lizio, born in 1908 in San Angelo, Italy. She worked in her family's small restaurant/espresso shop and immigrated to the US during the Depression with her husband and they ran a small grocery store in Chicago. She would cook in the back and offer free ravioli and lasagna to WPA workers. Then, after having a restaurant/beer garden for 25 years in the Chicago, they began marketing frozen pizzas, ravioli, and other foods in bulk under the name Celeste. At one point they supplied more than three quarters of the Italian restaurants in the Chicago area. Their brand slogan was "Abbondanza" which means abundance.

In 1969, Quaker Oats bought them out and she stayed on as a national spokesperson and consultant. It has been acquired several times since and is now distributed in more regional markets.

She died in 1998, but Celeste Pizzas has commanded a huge share of the frozen pizza market thus Celeste has been compared to Colonel Sanders of Kentucky Fried Chicken fame.

Dora Sarchese Winery



Dora Sarchese Winery in Ortona, a coastal town in the Abruzzo, is unique in that it has installed a wine drinking faucet, dispensing Montepulciano wine. Opened in October, wine from this drinking faucet is free 24 hours per day and works like a push button drinking fountain.

It was set up primarily for those who take the Cammino San Tommaso pilgrimage which is a popular pilgrimage route from Rome to Ortona. They come to visit the city's cathedral where the remains of Thomas, one of Jesus' disciples, are kept.

This is not the first wine fountain in Italy but the creators say it's the first "proper" wine fountain as it will be accessible every day.

If you are exploring this part of Italy you may want to check this out!



Celeste Lizio, of Mama Celeste Pizza

For DAS Language Students

Students of the Dante language program may find the following email of interest:

From: **Patrick Abbate** <patrick.abbate@italoamericano.org>

Date: Mon, Mar 6, 2017 at 10:38 AM

Subject: L'ITALO AMERICANO NEWSPAPER: ITALIAN SCHOOLS FREE SUBSCRIPTION

To whom may concern,

L'Italo-Americano Newspaper, the oldest and most respected Italian-American newspaper in the US promoting the Italian Culture since 1908, has recently introduced its new format.

From now on, alongside the article written in English, readers will find the Italian translation. So now anyone will be able to read the article in Italian first, then check the accuracy of their comprehension by reading it afterwards in its English version or vice versa.

Each school offering Italian language classes will now be able to take advantage of our promotional offer featuring **digital subscriptions at \$1 per student (priced per year)** instead of the regular price of \$24. That is 26 editions of L'Italo-Americano's in depth coverage of a wide range of topics, reflecting a true image of contemporary Italy and its immense cultural heritage.

The Digital subscription will also allow your students to access thousands of articles related to Italian culture, history, travels from our website (italoamericano.org).

We will also give **1 free print subscription to all the participating schools.**

You can find below the link to access our last edition of the newspaper in its new format. Please use the access information provided to flip through the digital version of L'Italo-Americano.

<http://italoamericanodigital.uberflip.com/i/790134-italoamericano-digital-2-23-2017>

User id: ia-promo

Password: italo.08

Kindly let us know if you have any questions. We hope you'll find this information useful and we hope to hear from you soon.

Best regards,

Patrick

Patrick Abbate

Administrator at L'Italo-Americano

Tel.: (626) 359-7715

E-mail: patrick.abbate@italoamericano.org

Web: www.italoamericano.org

Facebook: www.facebook.com/italoamericanonewspaper

Twitter: twitter.com/italo_americano

L'Italo-Americano: A 501(c)(3) non-profit organization

Soccer Host Families Needed this Summer

Dear Friends of Festa,

Seattle OSA FC has been bringing Italian men and women soccer players to Seattle for the last 5 years. The players are mixed with college and university, local veteran and talented youth players to form men's and women's teams. The men play in the NPSL and the women in the WPSL, both renowned top tier national leagues.

Take part in the hosting experience to bring a new culture into your home, to better your Italian language skills, or for the love of soccer!

A presto,

Dennis



HOST AN ITALIAN SOCCER PLAYER THIS SUMMER

OSA FC is a non-profit soccer club based in Seattle. For the past 5 years we have brought Italian men and women to Seattle to play on our teams, we mix the Italians with local college, 17+ youth and veteran players and play in top level National summer leagues.

OSA FC's men's team plays in the 4th division NPSL and the women's team plays in 2nd division WPSL.

The women's team won the 2013 Northwest Champion, and the men's team won the 2015 and 2016 Northwest Championships and played in the US Open Cup.

Hosting is a fun and rewarding experience and can be done by families or individuals. Bring a foreign language and love for soccer into your home and make a new friend that you can go visit in the future!

- Families can be from anywhere in the Seattle area
- Men and women players 18+ years arrive between the end of May and the beginning of June and return home at the end of July-beginning of August, these dates are flexible due to the time their season ends in Italy.
- Players have practices 2 to 3 times a week, mostly at Delridge and Starfire, but can be at fields throughout the city, there are 10-12 regular season games, with some travel for away games and possible finals. Players may also do their own traveling.
- Players will need access to local transit to get to and from practices and games, their own bedroom, use of laundry, and meals with their family.



IF YOU ARE INTERESTED IN THIS OPPORTUNITY,
OR WOULD LIKE MORE INFORMATION PLEASE
CONTACT INFO@OSAF.C



CONTACT US
WWW.OSAFC.COM
INFO@OSAF.C

Le Arti della Festa Italiana

2017



Art Show of Works About Italy

SEPTEMBER 23 - 24 2017

Just some of the 2016 artists are shown in this announcement



LeArtiDellaFestaItaliana@gmail.com

Le Arti

della FESTA ITALIANA SEATTLE

A call for artists and invitation for sponsors

Le Arti

della

Festa Italiana

An Art show of works about Italy.

Is pleased to announce our next event

September 23 – 24 2017

Designers and sponsors alike will have exposure to the over 30,000 guests that come to FESTA Italiana Seattle each year.

2017 will be our 30th!

The venue for le Arti della Festa Italiana is in the shadow of the Space Needle, in the remodeled Seattle Armory Building.



Bruce Johnson

Our guests come to take in all things Italian.

- How can Italian art and culture inspire them?
- What can Italian businesses and products offer them as consumers?
- What is the best way to travel and the best places to visit in Italy?

The call for artists includes creators of original two and three dimensional art. We welcome inquiries and suggestions.

Festa Italiana Seattle is a 501(c)(3) can accept donor restricted contributions for Le Arti. 2017 is the fifth year for the Le Arti project.



Elena Balekha

All art is required to be for sale with a portion of each sale going to benefit the non profit Festa Italiana Seattle.

Le Arti is a promotion of Italian culture through art and contemporary artists. It invokes the excitement of travel to Italy and interest in Italian arts and heritage.

Information about the event and application to submit art entries can be found at:

[http://
www.festaseattle.com/
art-photography.htm](http://www.festaseattle.com/art-photography.htm)



Eileen Thompson

Parties interested in sponsorship can contact Joel Patience, Festa Board Member and Event Curator:

LeArtiDellaFestaItaliana@gmail.com

Festa Italiana Seattle
206 282 0627

You can also visit our web site for more information about sponsorship in Festa Italiana Seattle, review our other great events, enter your art in juried art show and get tickets for special events.

www.FestaSeattle.com

Ci Vediamo!



Kristina Sellers

DANTE CALENDAR 2016–2017

Dante Alighieri Society of Washington

<p>2016:</p> <p>September 14th: English Meeting Dominick Minotti “Festa Quiz Preview”</p> <p>September 28th: Italian Meeting Marcella Nardi “Daily Life in Medieval Italy”</p>	<p>2017:</p> <p>January 11th: English Meeting Terry Tazioli, Journalist of TVW’s <i>Well Read</i></p> <p>January 25th: Italian Meeting Franco Tesorieri, Honorary Consul for State of Washington & Montana “Formation & Purpose of Il Punto-Italian Cultural Center</p>
<p>October 12th: English Meeting Julia Normand “A Guided Discussion of the Ins & Outs of Traveling Alone”</p> <p>October 26th: Italian Meeting Iole Alesandrini “Civita Institute in Rome”</p>	<p>February 8th: English Meeting Wine Tasting Dinner w/Arnie Millan of Esquin Wines</p> <p>February 22nd: Italian Meeting Albert Sbragia, Associate Professor, Italian Studies, University of WA “Italian Spaces & Globalization: Matteo Garrone’s <i>Reality</i>”</p>
<p>November 9th: English Meeting Rebecca Novelli “The Train to Orvieto” (Writing a Novel about Italians & Italy)</p> <p>No Italian Meeting in November</p>	<p>March 8th: English Meeting Scott Fitzpatrick of Bicerin USA “History and a Tasting of Liquors from Torino”</p> <p>March 22nd: Italian Meeting Father Thomas Lucas SJ, Rector of Seattle University Jesuit Community “Restoration of the Rome Living Quarters of Saint Ignatius Loyola, Founder of the Jesuits”</p>
<p>December 3rd: Festa di Natale per i Bambini</p> <p>December 14th: Annual Christmas Party</p> <p>No Italian Meeting in December</p>	<p>April 12th: English Meeting Election Night</p> <p>April 26th: Italian Meeting Franco Gaudiano “Ancient Rock Carvings in the Italian Alps”</p>
	<p>May 10th: English Meeting Rob Prufer “La Liberta’: Judith & Archetypes of Liberation in Italian Art”</p> <p>No Italian Meeting in May</p> <p><i>June-August 2016: Summer break, no meetings.</i></p>

At the first meeting of each month (English program), pre-Dante pasta is communally prepared at 5:30 pm and served at 6:30 pm. Call the Activity Line (425) 243-7663 by the Monday before to reserve your spot (s) or email your request to: dante.reserve@gmail.com. Cost: \$8.00 per person or \$15.00 per couple

Unless otherwise noted, all programs are held at Headquarters House, 2336 15th Avenue S, in the Beacon Hill neighborhood of Seattle. Directions are on the back page of La Voce.

Membership Application

I (We) want to promote Italian language and culture and request membership in the Dante Alighieri Society of Washington. Enclosed is my (our) check in full payment of annual membership dues (\$40.00 for individual, \$50.00 for a family).

Mark one : () **New Membership** () **Membership Renewal**

Name(s): _____

Address: _____

City: _____ State: _____

Telephone: _____ E-mail: _____

Amount Enclosed:

Membership Amount: _____

Contribution:

Social Programs & Activities: _____

School: _____

Total Enclosed: _____

Contribution Categories (For recognition stars):

Bronzo (bronze) - Up to \$25

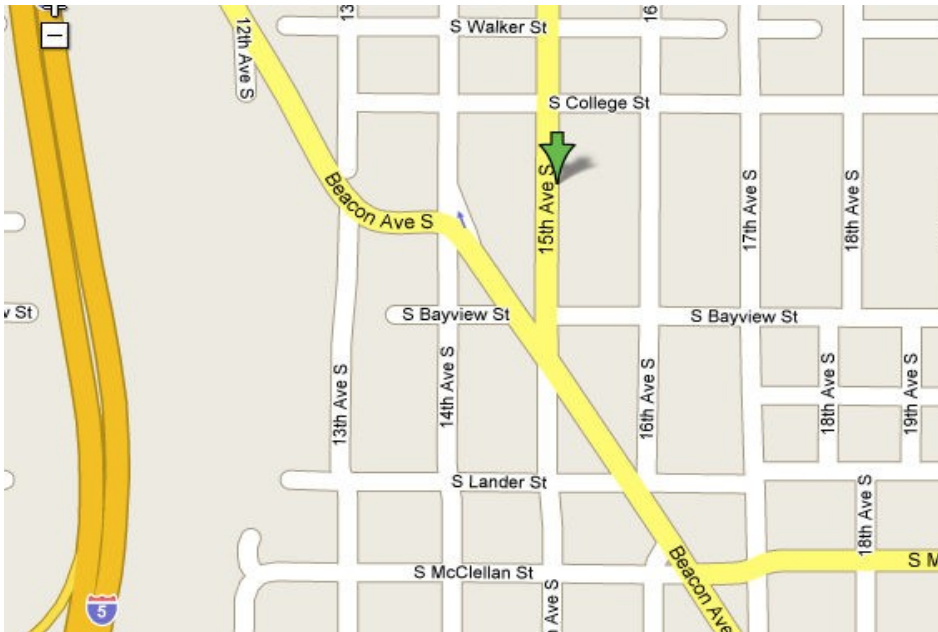
Argento (silver) - \$26 to \$50

Oro (gold) - \$51 to \$100

Platino (platinum) - Over \$10

Please return completed membership application with check to:

Dante Alighieri Society of Washington
c/o Bruce Leone
2522 2nd Ave W
Seattle, WA 98119



Directions to Headquarters House

Headquarters House is located at **2336 15th Avenue South** in the Beacon Hill neighborhood of Seattle. From I-5, take the Columbian Way/Spokane Street exit, eastbound. Turn left at the first light, Spokane Street and left again at the next light, 15th Avenue S. After crossing Beacon Avenue, Headquarters House will be on the right side between Bayview and College Streets.