

La Voce della Dante

Published by the Dante Alighieri Society of Washington (DAS)

<http://das.danteseattle.org>

March 2013



March English Meeting—7 1/2 Places of Wonder, Hidden Wonders of Florence by Rose Marie Curteman

Wednesday, March 13th, 7:30 pm, Headquarters House

On March 13th, Rose Marie Curteman will introduce us to her new book, “7 1/2 Places of Wonder.” She writes of her travels to many magical places but for our meeting she will concentrate on her time in Florence. Born in Germany and now living in the Seattle area, Ms. Curteman has a deep affection for Tuscany which was the subject of her first book, “*My Renaissance: A Widow’s Healing Pilgrimage to Tuscany*.” She has a gift for bringing alive the spirit of a city and we look forward to her stories and photos on March 13th.

Italian Meeting—La Maremma by Nicoletta Machiavelli

Wednesday, March 27th, 7:30 pm, Headquarters House

Nicoletta Machiavelli, language teacher, tour guide, and cooking instructor will speak to us about Maremma - the unexpected and little known area of Southern Tuscany where history, beauty, sea and mountain, and food and wine melt in breathtaking scenery. It’s an inspiration for the adventurous traveler who enjoys discovering places that are far from the crowds. This is the wildest part of Tuscany, where Etruscan tombs and cities abound, where Medieval hilltop towns are unspoiled and protected for the native species of birds, plants, and other mammals.

Come and hear Nicoletta talk about this area of Tuscany and see some photos of the area tied with her roots. Be prepared to be fascinated.



Upcoming Events

Wed, March 13th: Rose Marie Curteman presents “7 1/2 Places of Wonder, Hidden Wonders of Florence”

Pre-Dante Pasta begins at 6:30 pm. Presentation begins at 7:30 pm.

Wed, March 27th, Italian Language Meeting, “La Maremma” by Nicoletta Machiavelli



Membership Renewal Due Now

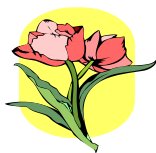
It is time to renew your DAS membership. Memberships run from January 1st to December 31st of each year. However, if you joined DAS after September 1st, 2012, then your membership is good through December 31st, 2013.

Membership rates for the year are as follows:

Individual: \$40

Family: \$50

Fill out the membership renewal form found on the back page of La Voce and send to Bruce Leone at: 2522 2nd Avenue West, Seattle, WA 98119 or the DAS post office address noted on the renewal form.



**Welcome to
Our New
Members**

**Benvenuti
Nuovi Membri**

Janet Calcaterra

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

*** DAS Star List 2013***

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

- * Gillett, Debra Rovetto
- * Pellegrini, Frank
- * Schwartz, Peni

Argento \$26 to \$50

- * Crawford, Dick & Barbara
- * DeMatteis, Dan & Carol
- * Favre, Diana & Alfred
- * Hoffman, Pat
- * Hundertmark, Louise
- * Rodriquez, German D.
- * Viegel, Alan

Oro \$51 to \$100

Platino—over \$100

- * Boothby, Mimi
- * Cottrell, Dave & Jane
- * Forte, Giselda
- * Minotti, Dominick

From the President's Desk

It has been a busy month for our society and a great one as well! February started off with our annual wine pairing dinner and all reports are that it was a wonderful evening. We were treated to a six course meal, each course paired with wines that highlighted and accentuated the ingredients. We all are grateful to Jackie Leone-Pleasant, Bruce & Sharon Leone, Melinda Jankord-Steedman, Doug & Marcia DeLaurenti, and Carol DeMatteis for all the work they did to prepare for this event. Thanks to Chris Zimmerman for bringing the wine and for sharing his passion and expertise with us. Thanks are also due to Joyce Morinaka and Tutta Bella. Tutta Bella continues to be a great supporter of Dante and for this event they provided all of the glasses, dishes, and cutlery that we used.

Our second meeting for February was a fascinating look at the renaissance papacy provided to us by Mary O'Neil, Associate Professor of History at the University of Washington and Adjunct in Comparative Religion and French and Italian Studies. This program gave me a new insight into the history of the papacy and the related cultural impacts and changes during the period. The program was very well received, thank you Professor O'Neil. I would be remiss if I also did not thank the many people who brought antipasti, vino, and dolce to share for this meeting. Your generosity in sharing your dishes makes attending these meetings feel like joining a family gathering. Thank you to all.

We are coming up to our annual election in April and I want to encourage all of you to consider volunteering for our board and/or committee chair positions. The best way to get the most from an organization is by helping to run it. We always need new people with new ideas to help us grow. I'm counting on you! Please contact our nomination chair, Carol DeMatteis, to let her know your interest. All positions are open and available, please come join us!

I wanted to let you know that we still have cookbooks available. Mothers Day and Easter are both coming soon and these cookbooks make great gifts. They will be available at each of the next few meetings.

March has big shoes to fill given our programs in February but I think it is up to the challenge. Carol has found two more great programs for this month. We start with Rose Marie Curteman presenting from her new book "7 1/2 Places of Wonder" that highlights the hidden wonders of Florence. For our Italian meeting we will be welcoming back Nicoletta Machiavelli who will be presenting "La Maremma". Nicoletta always gives us a great program and I'm looking forward to this one as well.

Welcome to March! See you at the Headquarters House.

Frank Paterra





Language Program News by **Giuseppe Tassone** Italian Language Program Director

Winter quarter started on January 8th with three sections of Italian taught by Laura Ciroi, Michela Tartaglia, and Daniel Zanchi. A total of 56 students were enrolled with students being equally divided among our three levels of Italian: A1, A2, and B1.

We are very happy with this result and with 19 students currently enrolled in level B1, it is likely that next fall we may be able to offer a level B2 class for the first time since the implementation of the new level designation according to the guidelines of the CEFR (Common European Framework of References for Languages).

Winter quarter is the second quarter for all levels. We are very proud of our students who decided to continue and enroll in the second quarter of their Italian language class.

We know that it takes time and dedication to learn a language but by seeing the progress that our students make over the year, we know that the goal can be reached. We are very thankful to our instructors with their expertise and years of experience with our program prepares our students and make the Dante Alighieri evening program the ideal place for adults of any age to learn the Italian language and culture in Seattle.

Since the Dante Alighieri Italian language program is designed to teach the language and not only to give an introduction to it, the beginning level, just like the other levels, lasts three quarters. If new beginning students want to start from zero, they need to wait until fall quarter and then enroll in level A1. However, if students have some experience with Italian they can be placed, with my assistance, in one of our courses during the school year. To be placed in an ongoing session, do not hesitate to contact Giuseppe Tassone at Tassone@danteseattle.org or call 425-243-7663.

Winter quarter continues until March 14th. Spring quarter begins April 2nd through June 6th. The pre-registration deadline is March 22nd. Classes are held at Seattle University in the Administration Building. Class fee is \$180 per quarter unless otherwise noted in class descriptions.

Classes offered:

Beginning Italian—Level A1 (First Year—Three Quarters)

Elementary Italian—Level A2 (Second Year—Three Quarters)

Intermediate Level—Level B1 (Third Year—Three Quarters)

Additional Classes—Additional levels of Italian (B2, C1, C2), Italian for Travelers, Italian for Children

For descriptions of the above classes, see the Language Program website:
<http://www.danteseattle.org>.

The Dante Alighieri Society of Washington Italian Language Program is a non-profit self-sustaining program operating exclusively with the income from the tuition and the generosity of Seattle University that is hosting our classes.

For more information:

info@danteseattle.org

plida@danteseattle.org

Official Plida Website: <http://www.plida.it>

* DAS Star List 2013*

A new year also begins a new DAS Star List for 2013.

The names on the donation list will remain through December 31, 2013. If you make a donation after May 2012, your name will be on the donation list through 2013.

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



DAS Board Meeting

Board meetings are now being held the third Wednesday of every other month from September through May.

The next board meeting will be Wednesday, March 20th.

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



La Voce

It's winter in Georgia now. Weather is up and down and hopefully no snow or major storms. Weekends will be time for exploring new areas.

If you traveled and discovered something or a place of interest that's related to Italian culture, send photos or an article about your experience. Or maybe you've tried a great new Italian restaurant or read a great book. We would love to hear about it. These are all things that make a great La Voce so submissions are welcome. Submit, submit . . .

Linda

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:

www.das.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.



PLIDA

PPLIDA (*Progetto Lingua Italiana Dante Alighieri*)

The Dante Alighieri Society of Washington in Seattle is an official examination center of the Società Dante Alighieri and provides its students and others the opportunity of taking PLIDA exams in order to obtain a PLIDA certificate.

The PLIDA Certificate

The PLIDA certificate is an official Diploma issued by the Società Dante Alighieri under an agreement with the Italian Ministry of Foreign Affairs and the University of Rome *La Sapienza*. It is recognized by the Italian Ministry of Labour and Social Policies and by the Italian Ministry of University and Research as a qualification for the proficiency in the Italian language for foreigners.

The PLIDA certificates attest proficiency in Italian as a foreign language on a 6-level scale according to the parameters established by the Common European Framework for Languages (A1, A2, B1, B2, C1, C2).

Why Take the PLIDA Exam

Students who may wish to be certified include those who plan to study at Italian universities (which accepts PLIDA Certification as proof of proficiency), American high school and college students who may seek college credit, or persons wishing to be certified for obtaining an application for the Italian Permit of Stay in Italy. Certification may also interest students who see the examination as a capstone experience after taking their language courses.

For more information on the PLIDA certificates, visit the official PLIDA website: www.plida.it/plida/

Dates, Registration, Location, and Exam Fees

PLIDA certificate sessions (Levels A1, A2, B1, B2, C1, C2) will be held every year in May and November. Candidates may choose to take an exam at the level they feel is closest to their proficiency. Registration does not require having taken lower-level tests.

Candidates need to register approximately 30 days prior to the exam date. Exams are held at Seattle University. For further information and more on the dates of each exam, registration deadlines, location, exam fees, and registration instructions check the Language School's Plida website at:

www.danteseattle.org/plida.html

For any questions, email: plida@danteseattle.org





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>
April 2013	March 20th
May 2013	April 20th

Let's see some articles and pictures for this season of Dante!

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://das.danteseattle.org/>

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.



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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Program Chair

Giuseppe Tassone
Language Program Director

Club Alpino Italiano (CAI) PNW



March 9th: Hike

Destination: East Baker Lake Trail

Classification: Easy/Moderate

Distance/Time: Up to 9 miles

Elevation Gain: 500 feet

Highest Point: 1000 feet

Contact: Diane Clifford
(dianelclifford@gmail.com) by Mar 5

We will start from the southern trail-head, paralleling Baker Lake. The hike offers a walk through lush old growth with views of Mt. Baker and Mt. Shuksan. Optional destinations of Anderson Point Campground at 1.8 miles and/or Maple Grove Campground at 3.8 miles.

March 9th: Pasta Making Party

Destination: Ritters' home in Everett

Classification: Yummy

Time: After the CAI hike or 5:00

Contact: Bev Riter (425-388-0203 or
beverlyriter@gmail.com) by Mar 6

Come and join us as we make pasta again. Sauces and salad provided.

Inclement Weather Procedure



With winter here, weather can be unpredictable. Let's hope there is no repeat of the ice and snow

storm of last January and the snow again in March. In case weather is bad DAS will follow school closure guidelines. Thus 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.

La Cucina della Dante Cookbook Update

by Nancy McDonald

Sales have gone very well on our Dante cookbook. We introduced *La Cucina della Dante* during Festa Italiana in Seattle and sales were especially brisk during our meetings and at *Festa di Natale per i Bambini*.

With 138 pages and six categories of delicious Italian recipes: Antipasti e Insalate, Zuppe, Pane, Primi Piatti, Secondi Piatti, and Dolci, plus a complete index cross-referencing the recipes, the cookbook made a very popular Christmas gift.

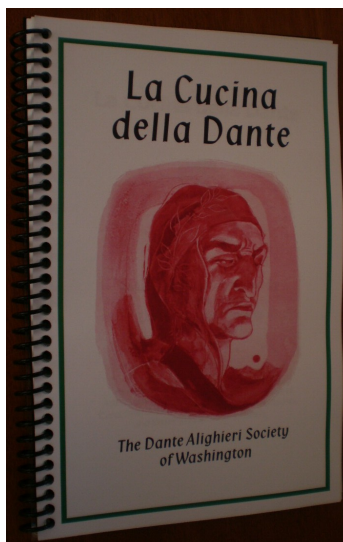
I'd like to take this opportunity to thank the members who worked on the cookbook: Jane Cottrell, Gini Harmon, Linda Bavisotto, Louise Sportelli, Linda Heimbigner, Carol DeMatteis, and Dante president Frank Paterra. Carol DeMatteis also created the amazing index with its invaluable cross referencing so that recipes are ultra-easy to find.

We are all really proud of the Dante cookbook and the months of hard work that produced it. Even though we all proofread it many times, I've found at least one error: the Sesame Cookie recipe on page 134 is missing vanilla from the list of ingredients.

If you find other errors, please let me know so that we can share them with our members. Also, if you like a particular recipe, we'd love to hear all about it.

Cookbooks will continue to be available for sale at Dante meetings. If you'd like me to mail them to you, just let me know by phone or email: nancymick@yahoo.com

Thank you for supporting our Dante cookbook fundraiser.



*You can still buy
copies of the
Dante cookbook.
They make won-
derful gifts for
family and
friends.*

Members: \$12

Non-Members: \$15

A.C. Seattle Women Premiere Soccer League



A new female soccer league has formed in Seattle that will have eighteen young Italian female players. They are looking for hosts for the two months of their season which runs June and July. Practice sessions will be in West Seattle and games will be downtown Seattle. Check their website for further information (schedules, player information, etc.):

www.acseattle.com



**SEATTLE
CHORAL
COMPANY**

**Quaresima
Italiana: An
Italian Lent**

The Seattle Choral Company, conducted by Freddie Coleman, continues its 31st concert season with performances of "Quaresima Italiana: An Italian Lent."

Performance Date:

Saturday, March 16th/8:00 pm at St. Mark's Cathedral, 1245 10th Avenue East, Seattle

Works on Program:

- "Stabat Mater dolorosa" 13th century Gregoian chant
- "Stabat Mater à 8 for Two Choirs—by Giovanni Pierluigi da Palestrina (1525-1594)
- "Stabat Mater for Ten-Part Choir—by Domenico Scarlatti (1685-1757)
- "Crucifixus for Sixteen-Part Choir" - by Antonio Caldara (1670-1736)
- "Ave Maria" (from "Quattro Pezzi Sacri") - by Giuseppe Verdi (1813-1901)
- "Messa di Requiem" - by Ildebrando Pizzetti (1880-1968)

Ticket Info:

Advance Purchase Tickets: \$25 (general), \$20 (65+), \$10 (under 25)

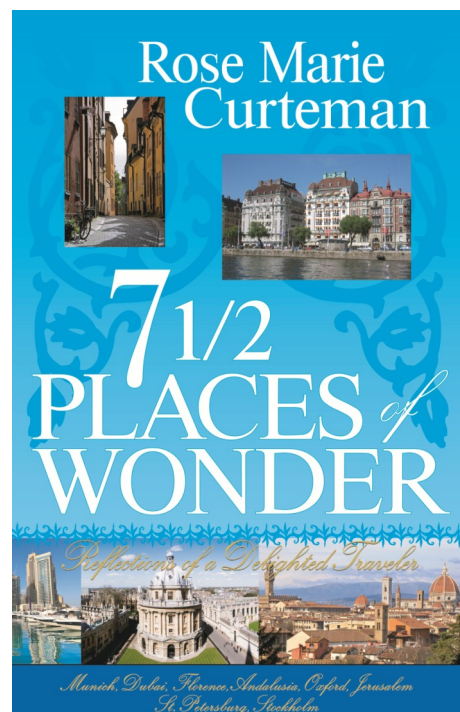
Tickets at the Door: \$27 (general), \$22 (65+), \$12 (under 25)

All ticket prices are for non reserved seating.

To purchase single tickets, please call Brown Paper Tickets at 800-838-3006 or visit www.seattlechoralcompany.org

For information about group discounts, call the Seattle Choral Company directly at 206-363-1100 or email: tickets@seattlechoralcompany.org (They will extend a 50% group discount to DAS members, for a party of eight or more. One payment required and must be booked through Seattle Choral Company at 206-363-1100.)

Website for more information: <http://www.seattlechoralcompany.org>



This is Rose Marie Curteman's book that she will be introducing to the Dante audience at the March 13th English meeting. They will be available for purchase at the meeting.



SEATTLE **“Quaresima Italiana: An Italian Lent”** Program Overview

CHORAL COMPANY

From Seattle Choral February 11th Press Release

For centuries, the Lenten season has seen many of the greatest masterworks in Western musical history. Few people today would think of Lent as a season for liturgical music because Christmas has almost cornered the market. This is regrettable, because when you look back at musical history, Lent has been an enormous source of inspiration for composers. While many of the public's acknowledged favorites among sacred works are from the Christmas repertory, Lenten music has its own particular beauty.

In Italy, the Lenten season before Easter is known as *Quaresima*, or “forty days.” “Quaresima Italiana: An Italian Lent” will focus on 700 years of Italian sacred choral works in one program, beginning with a 13th century Gregorian chant and concluding with a requiem mass from the early 20th century.

The Seattle Choral Company's “Italian Lent” will take the audience on a journey through Italian musical history, beginning with the three settings of the *Stabat Mater* text separated by five centuries. The program starts with the original plainchant melody from the 13th century, followed by the works of Renaissance master Palestrina and the Baroque innovator Domenico Scarlatti. These settings provide different perspectives on the archetypical “Mother of Sorrows” - the Virgin Mary weeping at the foot of the cross. The original hymn is variously attributed to the Francisco friar Jacopone da Todi and to Pope Innocent III.

Palestrina's “Stabat Mater à 8 for Two Choirs” is unique among his more than 1,000 choral compositions. Composed for Pope Gregory XIV, it soon established itself as one of the most admired pieces in the repertory of the Pope's private chapel. Scored for two choirs, and written primarily in a chordal style rather than Palestrina's usual polyphonic style, this deeply moving work progresses over ten minutes as an expressive dialogue between the two separate choruses. At certain key moments Palestrina brings the two choirs together, creating music of great profundity. This piece became something of a legend over the centuries, and was even arranged in the 19th century by no less than Richard Wagner, who considered it one of the supreme masterpieces of music.

Domenico Scarlatti, the son of Alessandro Scarlatti, is regarded as one of the founders of modern keyboard music. In 1709 he was already so widely known that a cardinal from Naples invited him to a keyboard contest with Handel, who was visiting that town.

Scarlatti's remarkable “Stabat Mater for Ten-Part Choir,” written in Rome early in his career, is the greatest and best known example of the composer's church music. He chose a form of music closer to Palestrina than to his 18th century peers. Rather than dividing the voices into two choirs, as Palestrina had done with this text, Scarlatti skillfully weaved

them all into ten-part counterpoint virtually throughout the entire work. This stylistic throwback to the Renaissance is mixed with a thoroughly Baroque feel for harmony and texture. Young Scarlatti seems to have intended to prove something: this is true ten-part polyphony that any Renaissance master would have had to admire!

Antonio Caldara's massive sixteen-voice “Crucifixus,” written for the Cathedral of San Marco in Venice, combines breathtaking contrapuntal mastery with a remarkably direct expression of deep grief. The Venetian composer is noted for his operas, through he was a skilled writer of church music as well. His “Crucifixus for 16 Voices” is unusual for the size of the vocal ensemble it employs, which provides the composer with an almost limitless number of different vocal combinations. This piece is a setting of part of the Nicene Creed and reflects a similar work for eight voices by Antonio Lotti, a fellow Venetian.

The centerpiece of the program will be the beautiful unaccompanied “Messa di Requiem” (“Requiem Mass”) by the 20th century Italian composer Ildebrando Pizzetti, best known for his operatic setting of T.S. Eliot's “Murder in the Cathedral.” Reacting to the stylistic excesses of his more famous contemporaries Giacomo Puccini and Pietro Mascagni, Pizzetti was naturally drawn to Gregorian chant and the polyphony of the great Italian

Annual Wine Tasting Dinner

February 13th was Dante's annual wine tasting dinner presented by Chris Zimmerman of Vias Imports Ltd. Wines featured were from Northeast Italy—Veneto, Friuli, and Trentino-Alto Adige. A delicious multi-course dinner was prepared featuring game hen cacciatore. The menu with paired wines are featured on page 10. Our compliments to the chefs who did a fantastic job.

The wines featured with the dinner were: (Regular prices are listed first and then the special price to Dante members is listed next.)



Wine: BISOL PROSECCO "JEIO" BRUT (\$15.00/\$12.75)
Region: Veneto—Valdobbiadene
Grapes: 100% Prosecco (Glera)
Family: Gianluca Bisol & son Matteo

Wine: TORRE DI LUNA PINOT GRIGIO 2011 (\$10.00/\$8.50)
Region: Trentino—Mezzolombardo
Grapes: 100% Pinot Grigio
Family: Luigi Togn and daughters



Wine: SUAVIA SOAVE CLASSICO 2011 (\$15.00/\$12.75)
Region: Veneto-Fitta di Soave
Grapes: 90% Garganega, 10% Trebbiano di Soave
Family: Valentina (winemaker), Meri, Ariana, Alessandra Tessari (sisters)



Wine: LECHTHALER PINOT NOIR 2010 (\$14.00/\$11.90)
Region: Trentino-Mezzolombardo
Grapes: 100% Pinot Noir
Family: Luigi Togn and daughters (Romina, Valentina, Martina)



Wine: LE SALETTE VALPOLICELLA 2011 (\$15.00/\$12.75)
Region: Veneto—Fumane
Grapes: Corvina, Corvinone, Rondinella, Sangiovese, Cabernet
Family: Franco & Julia Scamperle



Wine: LE SALETTE AMARONE CLASSICO 2008 (\$60.00/\$51.00)
Region: Veneto—Fumane
Grapes: Corvina, Corvinone, Rondinella, Croatina aged 4 yrs with 3 in oak cask (bogtti)
Family: Franco & Julia Scamperle (daughter)



Spirit: AMARO MONTENEGRO (Not sold at the wine shop)
Region: Bologna
Method: Amaro is a bitters made by an infusion with herbs, roots, fruit in alcohol.

If you are interested in purchasing any of these wines, please call McCarthy & Schiering Ravenna at 206-524-9500 or McCarthy & Schiering Queen Anne at 206-282-8500.

(Quaresima Italiana: Cont'd from page 8)

masters. His "Messa di Requiem" (1922) is one of the great masterpieces of modern unaccompanied choral music, perfectly setting the despair and hope of the Catholic Mass of the Dead.

In the twilight of his life, Giuseppe Verdi published a heterogeneous collection of four pieces entitled the "Quattro Pezzi Sacri" ("Four Sacred Pieces"). Composed over perhaps eight years prior to their publication, they reveal the eyes of Italy's most famous opera composer looking toward the afterlife through the sacred texts of the Catholic church. Much of the music is quite progressive: the style reflects the great tonal expansion of the later 19th century, as well as Verdi's own advances in operatic composition.

The concert will close with Verdi's "Ave Maria," a work included in his "Quattro Pezzi Sacri." The "Ave Maria" translates a strict, four-voice unaccompanied choral texture into a thoroughly "modern" harmonic idiom. The piece took life as Verdi's response to an editorial challenge in a Milanese periodical (1888) for any composer to write music based upon a *scala enigmatica* (enigmatic scale). Verdi placed this challenging scale in each voice in turn as an archaic *cantus firmus*. The other voices weave often extremely chromatic harmonies about it; almost every note of the 12-tone scale appears in the first four measures alone.





Dante Alighieri Society
 Annual Wine Tasting Dinner
 with
 Chris Zimmerman, Vias Imports, Ltd.
 February 13th, 2013

Antipasti of toasted almonds, artichoke hearts, marinated red cherry peppers, stuffed green olives
Antipasti di mandorle, cuori di carciofi, peperoncini, ed olive
 Bisol Prosecco “Jeio” Brut N/V

Bread rounds with goat cheese, fig preserves, and prosciutto
Pane con formaggio di capra, conserva di fichi, e prosciutto
 Torre di Luna Pinot Grigio 2011

Endive stuffed with Dungeness crab salad and Italian bread
Indivia farcita con insalata di granchio e pane
 Suavia Soave Classico 2011

Game hen cacciatore, with grilled vegetables and polenta with basil and three cheeses
Pollastrella alla cacciatore con verdure grigliate e polenta con basilica e tre formaggi
 (Vegetarian option: tomato ragù with wild mushrooms, carrots, onion, and celery over polenta with basil
 and three cheeses)
 (Alternativo vegetariano: ragù con soffritto e funghi selvatici su polenta con basilica e tre formaggi)
 Lechthaler Pinot Noir 2010
 and
 Le Salette Valpolicella 2010

Four Italian cheeses: gorgonzola, asiago, Italian truffle cheese, and trugole with La Panzanella cracker
Quattro formaggi italiani: gorgonzola, asiago, e trugole con biscotto
 Le Salette Amarone Classico 2008

Almond citrus cake with balsamic glaze and crème fraîche
Torta di agrumi alla mandorla con balsamico e crème fraîche
 Amaro Montenegro

Thank You to

Joyce Morinaka, Jerry Mascio of San Gennaro Foods, La Panzanella, Doug and Marcia DeLaurenti
 and Chris Zimmerman, Vias Imports for their generous donations

And to the Chefs

Jackie Leone-Pleasant, Melinda Jankord-Steedman, Bruce and Sharon Leone, Marcia DeLaurenti

Wine Tasting Dinner Photos

The Food



The Chefs



A big thank you to the cooks shown in the top picture who prepared a delicious meal. Pictured from left to right are Doug and Marcia De-Laurenti, Melissa Jankord-Steedman, Jackie Leone-Pleasant, and Bruce and Sharon Leone.

Wine Tasting Dinner

The Wines



Some Recipes

Almond Citrus Cake

(Recipe from Marcia DeLaurenti)

Ingredients:

1/2 cup breadcrumbs (I used homemade)
2/3 cup of bakers sugar (superfine sugar)
3/4 cup ground almonds (I use Trader Joe's)
1 teaspoon baking powder
3/4 cup canola/sunflower oil
4 large eggs
Orange zest from 1 large orange
Lemon zest from 1 lemon
Whipped cream, optional

Citrus Syrup:

Juice of 1 orange
Juice of 1 lemon
2/3 cups bakers sugar
2 cloves
1 cinnamon stick

Line bottom of one 8 inch round cake pan with greaseproof paper (i.e. waxed paper), then grease and flour the pan. Mix breadcrumbs with the sugar, almonds, and baking powder. Whisk the oil with the eggs, then pour into the dry ingredients and mix well. Add the orange and lemon zest. Pour batter into the cake pan and place in a cold oven and turn on to 350 degrees F.

In the mean time, make the citrus syrup. Put all the ingredients into a saucepan and bring to a gentle boil, stirring until the sugar is dissolved completely. Simmer for 3 minutes. Remove the cinnamon stick and cloves from the syrup.

Bake cake 45 minutes to 1 hour or until the cake is golden brown. While the cake is still warm, pierce it several times with a skewer, then spoon hot syrup over the cake, allowing it to run into the holes. Leave to cool. Serve with whipped cream if desired.



Crab Salad

(Recipe Jackie Leone-Pleasant and Melinda Jankord-Steedman)

Combine:

1 lb of Costco's Dungeness crab-meat
1/2 shallot, finely chopped
1/2 cup (more or less) tiny capers
2 ribs celery, finely chopped
Tarragon, freshly chopped
1/2 lemon, juiced

Blend mayonnaise to taste with 1/2 as much extra virgin olive oil, dash of Tabasco sauce, and a dash of Worcestershire sauce. Mix well and add to the crab mixture.

Prepare and chill about 1 to 2 hours ahead of serving time.

Garnish with dill if you wish.



DANTE CALENDAR 2012-2013

Dante Alighieri Society of Washington

<p>September 2012</p> <p>12 Dominick Minotti <i>Medici Misteriosi</i></p> <p>26 Beatrice Arduini <i>Presentation on Dante</i></p>	<p>February 2013</p> <p>13 Chris Zimmerman, Vias Imports <i>Annual Wine Tasting Dinner</i></p> <p>27 Mary O'Neil, <i>The Renaissance Papacy, 15-16th C</i></p>
<p>October 2012</p> <p>10 Jonathan Brandt <i>Hilltowns & Villas of Italy</i></p> <p>24 Marcella Nardi, <i>Rome from Its Beginnings to the Middle Ages</i></p>	<p>March 2013</p> <p>13 Rose Marie Curteman <i>7 1/2 Places of Wonder, Hidden Wonders of Florence</i></p> <p>27 Nicoletta Machiavelli <i>La Maremma</i></p>
<p>November 2012</p> <p>14 Dan DeMatteis, <i>Some Italian Renaissance Sculpture, Mainly Florence, All Davids</i></p> <p>No Italian meeting in November</p>	<p>April 2013</p> <p>10 Election night (no speaker)</p> <p>24 Paola Albanese <i>Festivals of Italy</i></p>
<p>December 2012</p> <p>1 Natale per i Bambini</p> <p>12 Christmas party</p> <p>No Italian meeting in December</p>	<p>May 2013</p> <p>8 Mark Nadutti <i>Writing an Italian Novel in Trieste</i></p> <p>No Italian meeting in May</p>
<p>January 2013</p> <p>9 Stephen Stimac <i>Reclaiming your Italian Citizenship</i></p> <p>23 Ornella De Stavola <i>Education in Italy from Day-care to University</i></p>	<p>June - August 2013</p> <p>Summer Break - No meetings held</p>

At the first meeting of each month (English program), pre-Dante pasta is communally prepared at 5:30 pm & 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 Ave 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: _____

Total Enclosed: _____

Contribution Categories (For recognition stars):

Bronzo (bronze) - Up to \$25

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

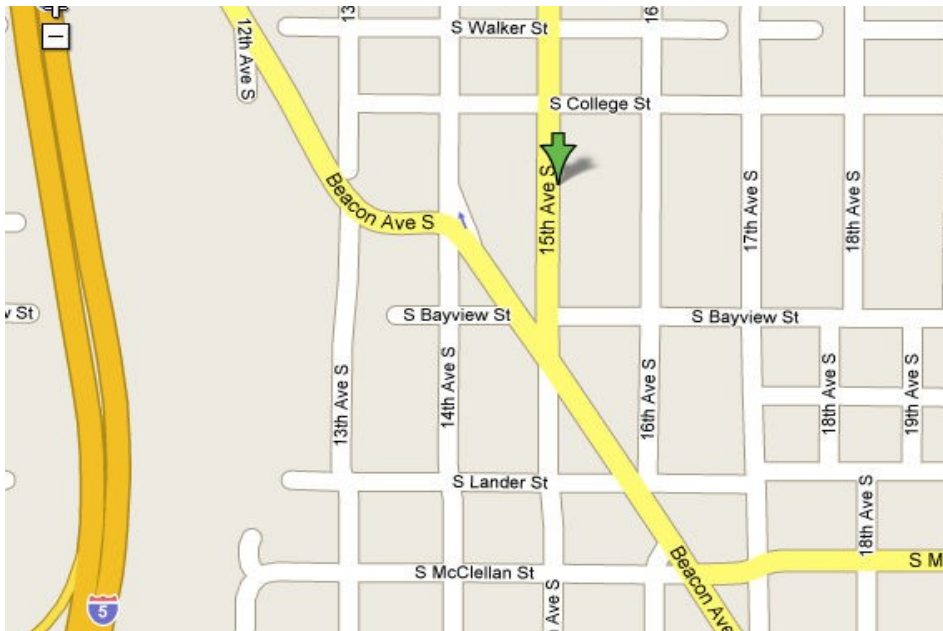
Oro (gold) - \$51 to \$100

Platino (platinum) - Over \$100

Please return completed membership application with check to:

Dante Alighieri Society of Washington
PO Box 9494
Seattle, WA 98109

If you have any questions, please call (425) 243-7663 and leave a message.



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.