

La Voce della Dante

Published by the Dante Alighieri Society of Washington (DAS)

<http://das.danteseattle.org>

November 2013

November English Meeting—

“Non Puoi Capire: Accounts of the Shoa (Holocaust) from Roman Jewry ” by Joshua Balvin

Wednesday, November 13th, dinner at 6:30 pm, meeting at 7:30 pm, Headquarters House

For the November 13th English meeting, Joshua Balvin will do a presentation on “Non Puoi Capire: Accounts of the Shoah (Holocaust) from Roman Jewry”.

In 2004 Joshua spent a semester in Rome with the intent of finding and interviewing all remaining Shoah (Holocaust) survivors. With no contacts and no idea how to find them, over the course of four months all seven remaining survivors were found and interviewed. These interviews were compiled into a single document, “Non Puoi Capire: Accounts of the Shoah from Roman Jewry”. Never again will a project like this be possible. These are their stories.

As quoted by Josef Varon:

“I have always sustained this hypothesis: if we took Shakespeare, Dante Alighieri, Longfellow, and Homer and they all spoke the same language and said ‘Let’s go for one month into a camp’ - hypothetically, hypothetically- ‘let’s go into a concentration camp and see what is suffered in the camp, and then we’ll return and write it all down in a book.’ Geniuses, right? Now what? At a certain point, after they write 4 or 5 lines, they ask themselves, ‘But, this, how should we say this? There’s no word. There’s no noun. There’s no adjective that could describe the emotional sensations, the psychological sensations, the moral, intimate details of the thing. What words should we use to describe this feeling, this pain (...) of every mental faculty’ because we experienced far more than cold, far more than hunger, far more than beatings than we received.”

Joshua Balvin is a local video and board game designer with a BA in Italian and music composition. He lived in Rome from 2000-2002.



Upcoming Events

Wed, Nov 13th:
“Non Puoi Capire: Accounts of the Shoa (Holocaust) from Roman Jewry” presented by Joshua Balvin, 7:30 pm

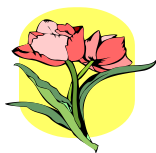


There is no Italian meeting in November.

Saturday, Dec 7th, Festa di Natale per I Bambini, 2-5:30 pm, Headquarters House



*We hope you
and your family
enjoy a
Happy
Thanksgiving.*



**Welcome to
Our New
Members**

**Benvenuti
Nuovi Membri**

Joan Amatucci

**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

- * Crawford, Dick & Barbara
- * Gillett, Debra Rovetto
- * O'Leary, David & Kathryn
- * Pellegrini, Frank
- * Schwartz, Peni

Argento \$26 to \$50

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

Oro \$51 to \$100

Platino—over \$100

- * Boothby, Mimi
- * Borriello, Rosa
- * Cottrell, Dave & Jane
- * Forte, Giselda
- * Harmon, Gini
- * Minotti, Dominick
- * Napoli, Toni

From the President's Desk

Welcome to November, Dante Alighieri members! I hope you are enjoying a good fall. We have had some great events and the year is still just getting warmed up. Our September English meeting was a personal and fascinating look at the Valchiavenna alpine region of Italy by our very own John and Melinda Jankord-Steedman. I was not able to attend this one, but all reports were that it was a delight. I was able to make our September Italian language meeting. Andrea Florissi of Caffè Torino gave us a wonderful look into his family history as well as the cooking and foods of Torino. During his program he treated us to samples of chocolate and a wonderful baked biscuit. A number of us could not help but take seconds or even thirds.

At the end of September we had Festa Italiana at Seattle Center. In spite of being one of the rainiest weekends in September over the past twenty years, we had a great turnout and lots of visitors to our booth. We met many new people and many offered that they were looking forward to joining us at our meetings. Thanks to all who helped with staffing the booth, greeting visitors, and helping to close down, and clean up the booth at the end.

In October we were delighted by a tour of current and historical superstitions of Italy. Nick Minotti had a great presentation that really brought those superstitions to life. Just in time for Halloween! Be careful and take care not to place your hat on a bed ...

We ended October with a very interesting presentation on the pipe organs of Italy by Bill Halsey, an accomplished organist who has played in Italy as well as many other places. He played recordings of his playing and gave us a video tour of the churches where he played. It was interesting to hear the history of the organs as well as the music.

Also in October a number of Dante members attended the 80th annual Italian dinner held at St. Mary's. It was a great night with wonderful food, good visiting, and great music by the RigaTones. If you missed it this year, I really suggest that you try to attend next year.

I want to thank those who have attended our meetings and helped with all the setup, dinner prep, and clean up at the end. Many thanks to Melinda for finding and arranging such interesting programs for us and thanks to Joyce Ramee for organizing all our wonderful chefs for dinner! It is through the work of all of you that our society stays so warm, welcoming, and delightful.

In November we only have one meeting, the English meeting on the 13th, and this is one that I'm very much looking forward to. The program is entitled Non Puoi Capire: Accounts of the Shoah (Holocaust) from Roman Jewry and will be presented by Joshua Balvin. As many of you know, I really enjoy history and I know this will be a great program. I hope to see you there!

In closing I need to apologize to all of you and especially to Linda, our La Voce Editor, for not having a President's letter for our last newsletter. Linda gives me plenty of time and ample reminders to get my letter in on time and last month I just was not able to get one to her. Beyond my slip of not getting a letter to Linda I want to take this opportunity to both thank Linda for all that she does and to remind everyone that she would love to have any article and picture submissions for publishing in our newsletter. I know that in this wonderful society of interesting, well traveled, and creative people, there are some great stories to be shared.

Frank Paterra



Language Program News by Giuseppe Tassone Italian Language Program Director

The Italian Language Program offers classes in fall, winter, and spring. Classes are held at Seattle University in the Administration Building. Class fee is \$180 per quarter unless indicated otherwise in the class description.

Fall Quarter 2013: October 1st - December 10th

Pre-registration Deadline: September 27th

Winter Quarter 2014: January 7th - March 13th

Pre-registration deadline: December 28th

Spring Quarter 2014: April 2nd - June 6th

Pre-registration Deadline: March 22nd

Classes Offered:

Beginning Italian (Level A1) - 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. Held Tuesday and Thursdays from 7:00 to 8:30 pm.

Elementary Italian (Level A2) - This is the continuation of the beginning class or for those who have already studied some Italian. Students will become familiar with more difficult grammar structures. Held Tuesday and Thursdays from 7:00 to 8:30 pm.

Intermediate Level (B1, B2) - B1 reviews grammar covered in the previous levels; B2 is the continuation of B1. Both are mainly conversation-based to expand students' vocabulary and increase their ability to understand newspapers, magazines, and literature. Classes are conducted entirely in Italian. Held Tuesday and Thursdays from 7:00 to 8:30 pm.

Additional Classes - Additional levels of Italian (C1, C2), Italian for Travelers (An introductory class for people planning a trip to Italy or for those who want to learn some Italian in one quarter), or Italian for Children courses can be scheduled for groups of at least 8. Class fee, location, and schedule may vary based on the request and number of students. To organize a class, please contact the director at least 30 days before the beginning of the requested quarter. Contact Giuseppe Tassone at tassone@danteseattle.org or call 425-243-7663.

For more information, check the language program website at: <http://www.danteseattle.org>. Registration can be done by mail or by Pay Pal on the school website.

If you would like to give the gift of learning Italian to a friend or a loved one, gift certificates are available on the school website.

The Dante Alighieri - Italian Language Program is a non-profit self-sustaining program operating exclusively with the income from the tuition.

* DAS Star List 2013*

A new year began a new DAS Star List for 2013.

The names on the donation list will remain through December 31, 2013. If you made a donation after May 2012, your name will be on the donation list through 2013 then a new DAS Star List begins January 2014.

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 held on a Wednesday every other month from September through May.

The next board meeting will be November 6th.

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 that time of year when leaves are turning and providing a showcase of color...enjoy this beauty of nature.

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

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:

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

PLIDA (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>
December 2013	November 20th
January 2014	December 18th

NOTE: Please keep in mind the above submission deadlines as I will be traveling a lot for the next several months and will have a tight schedule. December's deadline is earlier this year.

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.

Frank Paterra
President

Sylvia Shiroyama
Vice President

Louise Pietrafesa
Secretary

Bruce Leone
Treasurer

Dan DeMatteis
Counselor

Mike Foster
Counselor

Houghton Lee
Counselor

Toni Napoli
Counselor

Joyce Ramee
Counselor

Jennifer Trenk
Counselor

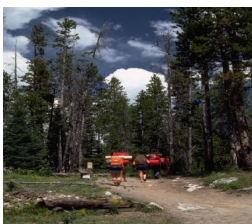
Linda Heimbigner
La Voce Editor

Terry Hanlon
Hospitality

Melinda Jankord-Steedman
Program Chair

Giuseppe Tassone
Language Program Director

**Club
Alpino
Italiano
(CAI)
PNW**



CAI-PNW 2nd Saturday hike for November will be a walk in Discovery Park.

November 9th Walk:

Destination: Discovery Park

Classification: Easy

Distance/Time: 5 miles RT, 3 hours

Elevation Gain: 200 feet

Contact: Stacy Bell by November 7th at: tostacybell@yahoo.com

An easy and close-in fall walk. Several trail choices feature woods, bluff views, beach, birds, lighthouse, and more.

**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.

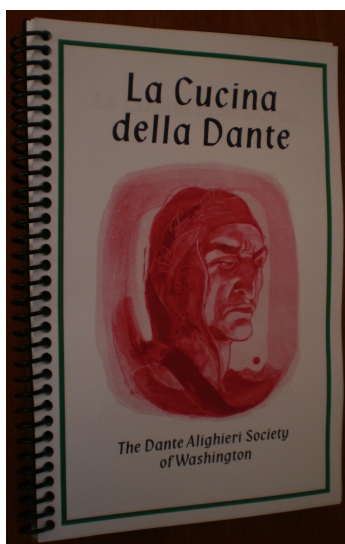
I'd like to take this opportunity to thank the members who worked on the cookbook: Jane Cottrell, Gini Harmon, Linda Bavisotto, Louise Sportelli, Linda Heimbigner, Carol DeMatteis, and Dante president Frank Paterra. Carol DeMatteis also created the amazing index with its invaluable cross referencing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

What is Festa di Natale All About?

by Caterina Murone Wartes

The word “natale” has a few related meanings: native, native land, nativity, day of birth, and most familiar: Christmas.

And so we celebrate the birthday of the “Jesu Bambino” on this day. In the different regions of Italy families create a nativity scene particular to the customs of their area, in their homes, usually on the first floor or entry way, where friends can stop by to view their “presepio” or nativity scene, and visit with each other.



Italian customs include other traditions: a gift is left for children who have shown good behavior by someone called “La Befana”, but a piece of coal is found by those who have not! Of course, wonderful traditional food and pastries are made especially for this celebration. And on Christmas Eve, some families play Tombola, a card game similar to American bingo.

On Saturday, December 7th at the Dante Alighieri Society’s Festa di Natale per I Bambini, we re-create each of these traditions for your family.

What crafts will we make? What stories will be told? And exactly who is La Befana? All your questions will be answered when you come to Headquarters House from 2 to 5:30 pm. And don’t be late — there is much to celebrate and it all begins promptly at 2 pm!

Here is how everyone – adults and children - can enjoy a Festa di Natale celebration:

1. Read the registration info below.
2. Send Dante your family name, number of adults, number of children, contact phone, and your check to:
Dante Alighieri Society, 2522 2nd W. Seattle, WA 98119
3. Bring your whole family (and neighbors) to 2336 15th Ave South (Headquarters House) in Seattle at 2 pm on Saturday, December 7th, rain or shine.

Questions? Contact me any time!

Chairperson: Caterina Murone Wartes

Ph: 360 638 2500 or email: speranza.se@gmail.com

REGISTRATION FORM

To assure you and your family of a reservation and to give our friends at Tutta Bella Pizzeria an accurate head count for the food service, please mail us this info:

How many children will attend? _____

How many adults will attend? _____

What is your family surname? _____

Your contact info (Name, phone number) _____

COST:

Tickets purchased by mail before event: (Adults are free)

1 child - \$5.00

2 or more children - \$10.00 (2 or 7 – still only \$10.00-bring several friends!) Please mail your registration to us by Tuesday, December 3rd or call us for late changes!

Tickets purchased at the door: (Adults are free)

1 child - 7.00, 2 or more children - \$12.00

Looking forward to seeing you!

Italian Vinters Find Less Demand at Home

Consumption weakest in nation since 1861. More good wines find their way to U.S., China; beer sales are on rise.

by Michele Barbero and Francesco Sportelli, *Associated Press* (Oct 29, 2013 Atlanta Journal-Constitution)

TORANO NUOVO, ITALY -

It's harvest season at the family-run vintner Emidio Pepe in central Italy, and workers are wading into the vineyards, hand-picking grapes and pressing them under their boots in giant wooden vats.

The seasonal ritual has brought together generations of rural communities. But the final product, the highly rated Pecorino white is now more likely to be enjoyed in New York or Beijing than in the local village of Torano Nuovo, in the Abruzzo region. That's because wine-drinking in Italy, one of the world's biggest producers, is hitting record lows, forcing many vintners to seek buyers abroad.

Consumption is at its weakest since Italy was unified as a country in 1861, according to Coldiretti, the main farmers' association. The most immediate cause has been the economic downturn, which has pinched incomes. But that has just accelerated what has been a decades-long slide in consumption.

Italians are expected to drink 40 liters (10.6 gallons) a head this year, down from 45 liters (11.9 gallons) before the financial crisis began in 2007 and just about a third of the 110 liters (29 gallons) seen in the 1970s, according to Assoenologi, the main enologists' association.

In the past 25 years, wine "has become a hedonistic product which is not part of Italians' basic diet anymore," said Michele Fino,

law professor and wine expert from the University of Gastronomic Studies in Pollenzo.

That leaves it more exposed to short-term fluctuations in economic conditions. The two-year recession was like "the flu that arrives when one's defenses are already low," Fino said.

Italians' change of attitude is going hand in hand with the increasing popularity of other, more casual alcoholic drinks —above all, beer, particularly among the young. While the average Italian's consumption of wine is only a third of what it was in the 1970s, beer drinking has doubled.

"We like beer because it's more refreshing, lively, soft, and lighter," said Francesco Rizzo, a 30-year-old hanging out with friends one night in Campo de' Fiori, one of Rome's nightlife hotspots where beer is a top choice.

Other traditional wine-producing countries in Europe, such as Spain and France, have also seen a drop in wine consumption. But the shift to other drinks is less dramatic. In Spain, people already drink twice as much beer as they do wine.

With interest ebbing at home, more than 50 percent of Italian wine is currently exported, up from 28 percent in 2000. The biggest buyers are the United States and Germany. But sales are rising quickly in many new markets. In China, for example, they grew by almost a fifth from 2011 to 2012.

But it's mainly top-end wines that find a way on foreign markets, meaning many Italian producers of low-and midrange wines are still suffering.

"Paradoxically, the wines that do best during an economic crisis are the most expensive ones because those who buy top-end wines are those with economic means, and therefore those who suffer the crisis the least," said food and wine expert Daniele Cernilli.

Emidio Pepe is one such example.

Sofia Pepe, who is in charge of production and sales, said the company had been able to weather the recession by securing a loyal customer base abroad that is willing to pay its high prices. Its bottles go from 15 euros (\$21) for a 2011 Trebbiano to 300 euros (\$414) for the 1964 Montepulciano.

Sofia says Emidio Pepe relies on its reputation for producing organic wines made with traditional methods. No weed killers, filters or purifiers are used in the production process. Demand has held up, with some 45 percent of production exported, up from 20-25 percent in the 1970s.

(Cont'd on page 9)

Incarnating that foreign interest was Chris Leo, a 39 year-old American who participated in the vinter's harvest this year. Leo, who decided to fly over from Los Angeles after tasting an Emidio Pepe wine back home and loving it, argued that interest in wine would endure the slump in Italy.

"In good times, you can drink wine in an expensive restaurant, in bad times you can have an incredible dinner in your house with a bottle of wine on the table," he said. "I think there is always a need for wine."



Emidio Pepe presses the grapes under his boots, at his family-run Emidio Pepe vineyards near Teramo, Italy. The seasonal ritual of wine making has brought together generations of rural communities, but the final product is now more likely to be enjoyed in New York or Beijing than in the local village.

Frank Isernio Honored with 2013 Angelo Pellegrino Award

October 23 Press Release

KENT, Wash-The Angelo Pellegrini Foundation has announced that Frank Isernio will be the recipient of the 2013 Angelo Pellegrini Award, which is presented annually to an awardee who is distinguished by long and dedicated service to the ideals espoused by author and Italian food and wine evangelist Angelo Pellegrini. Pellegrini is revered by culinary industry professionals, including Alice Waters, Ruth Reichl, and Mario Batali—who wrote the forward to the recent re-publication of Pellegrini's book *The Unprejudiced Palate*—as having a lasting and guiding influence on their careers.

...Frank Isernio is founder, president and chief executive officer of Isernio Sausage. Founded in 1980 in the Georgetown neighborhood of Seattle and now based in Kent, Washington, Isernio's Sausage crafts fresh, lean, all-natural sausage products which are available in restaurants and grocery stores across the country.

From the words of a Pellegrini family member, "This award exists for, and because of people like Frank, and all they've done and continue to do for our community here in Seattle."

Each year, a committee composed of members of the Pellegrini family and of previous winners of the award chooses a person who has contributed significantly and over the long term to the life and well-being of the people of the Pacific Northwest in one or more of the following areas:

- Agriculture—encouraging local food production, with an emphasis on freshness, seasonality and organic practices.
- Viticulture—promoting high standards for the growth and vinification of

fine grape varieties as well as encouraging home grape growers and winemakers.

- Culinary—campaigning for the service of appetizing and nourishing food both on restaurant and family tables, through education as well as example.
- Literary—furthering all the above goals through writing, publishing, film, and new media alike.

About Angelo Pellegrini and the Foundation

Angelo Pellegrini (1904-1991) was an author of books about the pleasures of growing and making your own food and wine, and about the Italian immigrant experience. He was also a professor of English Literature at the University of Washington. Pellegrini's family emigrated from Tuscany to McCleary, Washington in 1913 where his father worked for the railroad.

The Angelo Pellegrini Foundation is a non-profit organization created to propagate the pioneering ideas of Angelo Pellegrini, who preached the virtues of good food, good wine, and good company.

For more info on Angelo Pellegrini and the Pellegrini Foundation, visit <http://pellegrinifoundation.org>

About Isernio's Sausage

Isernio's Sausage Company was founded by Frank Isernio, who grew up in Seattle, Washington and transformed a love for quality food and his home sausage-making hobby into a brand that is now trusted and asked for by name. All-natural and made with fresh 95% lean chicken or 80% lean pork, Isernio's Sausage provides a tasty and healthy choice for consumers. No additives, preservatives, fillers or artificial flavors are ever used, and a wide variety, including Italian, chicken, and breakfast varieties, are offered in supermarkets across the U.S.

More on the company and recipes: <http://www.isernio.com>

Cinema Schedule

Thursday, November 14, 2013
7:00 pm: L'Arbitro

Friday, November 15, 2013
6:30 pm: Salvo
9:00 pm: Cha Cha Cha

Saturday, November 16, 2013
1:30 pm: Sandra
4:00 pm: Italian Movies
6:30 pm: Pretty Butterflies
9:00 pm: The Best Offer

Sunday, November 17, 2013
1:30 pm: TBA
4:00 pm: Slow Food Story
6:00 pm: On Stage in Five Minutes
8:30 pm: Me and You

Monday, November 18, 2013
6:30 pm: Five Star Life
9:00 pm: Honey

Tuesday, November 19, 2013
6:30 pm: Long Live Freedom
9:00 pm: It's Never Anyone's Fault

Wednesday, November 20, 2013
6:30 pm: Those Happy Years
9:00 pm: A Perfect Family

Thursday, November 21, 2013
6:30 pm: La Grande Bellezza

Ticket Prices:

\$11 per show/\$16 for members

Festival passes:

\$100/\$75 for members

SIFF Cinema Uptown:

511 Queen Anne Avenue North

Tickets/Showtimes/Info:

206-324-9996



Cinema Italian Style 2013



This annual SIFF film festival will be held November 14th-21st at the SIFF Cinema Uptown. This film fest brings the best in current Italian films such as Italian Oscar® contender *Ls Grande Bellezza*; Cannes Critic's Week winner *Salvo*; *Me and You*, a new film by Bernardo Bertolucci; Guiseppe Tornatore's *The Best Offer*, starring Donald Sutherland and Geoffrey Rush; and a stunning new 4K restoration of Luchino Visconti's *Sandra*. Come see one or more of these great films.

Film synopsis's below are based on the film schedule order:

L'Arbitro (Italy/2013/96 minutes)

(Cinema Italian Style Opening Night Film and Party)

An international referee, a blind trainer, an untamed shrew, a revengeful shepherd, and a dubious goalkeeper share the fate of the most disjointed soccer championship in the world.

Salvo (Italy/2013/104 minutes)

A henchman for the Sicilian Mafia, Salvo is solitary, cold, and ruthless in this Italian film noir, which won the Critic's Week Grand Prix at the 2013 Cannes Film Festival.

Cha Cha Cha (Italy/2013/95 minutes)

Fortapasc director Marco Risi returns with a film noir thriller, replete with underworld thugs, bribery, and backstabbing, in a Rome of dirty business.

Sandra (Italy/1965/105 minutes)

Shady family secrets, incestuous sibling bonds, descents into madness, decades-old conspiracies: with Sandra, Luchino Visconti traded *The Leopard's* elegiac grandeur for something grittier and pulpier: the Electra myth in the form of a gothic melodrama.

Italian Movies (Italy/2012/100 minutes)

A hilarious comedy about a group of immigrant cleaners united by the desire for a better future who start a secret video business.

Pretty Butterflies (Italy/2012/100 minutes)

(Actor Luciano Currell scheduled to attend.)

Director Salvatore Mereu transforms author Sergio Atzeni's tale into a beguiling, salty Sardinian portrait of a day in the life of precocious 12 – year-old Caterina, brilliantly played by Sara Podda. A film of youthful verve and unruffled optimism, Mereu's film is populated with characters that are so wonderfully crazy, funny, and frightening that Fellini would be envious.

The Best Offer (Italy/2013/131 minutes)

Directed with a stylish flair by *Cinema Paradiso* filmmaker Giuseppe Tornatore, *The Best Offer* delivers a world of high art, intrigue and unconventional romance. A box-office smash in Italy it collected six David di Donatello Awards, including Best Film and Best Director.

(Cont'd on page 11)

Slow Food Story (Italy/2013/73 minutes)

In 1986, Carlo Petrini founded the ArciGola Gastronomic Association, in Italy and three years later in Paris, launched Slow Food, an international anti-fast-food resistance movement. An ebullient presence, Carlin, as he is affectionately known around the globe, has become an ambassador for thinking about food differently.

On Stage in Five Minutes (Italy/2012/84 minutes)

(Director Laura Chiossone scheduled to attend)

Gianna is a daughter, with an elderly and very demanding mother to look after. She is also an actress, working on a stage production fraught with difficulties. And on top of all this she is a woman, with a delicate romantic situation that she finds hard to fit into her life. Like a game of Chinese boxes, the film blends documentary, theater, and fiction and tells, with a gentle smile, a story about looking after somebody who needs us.

Me and You (Italy/2012/103 minutes)

After nine years, maestro Bertolucci is back. Returning to the hermetic environments that made his prior two films *The Dreamers* (2003) and *Besieged* (1998) so memorable, his latest is a brother-and-sister tale that takes place predominantly in a basement storage area.

A Five Star Life (Italy/2013/85 minutes)

(Director Maria Sole Tognazzi is scheduled to attend.)

Part *Up in the Air*, part *Eat Pray Love*, drama and comedy are effortlessly fused in this clever and stylish world-tour of hotels in Paris, the Alps, and Marrakesh.

Honey (Italy/2013/96 minutes)

(Actress Jasmine Trinca and producer Viola Prestieri scheduled to attend)

Powerful, thought provoking, and heartfelt, this finely-tuned drama is an exceptional directorial debut from celebrated actress Valerie Golino, with Jasmine Trinca's breakout performance, making this multilayered and beautifully nuanced film an unmissable festival highlight.

Long Live Freedom (Italy/2013/93 minutes)

(Director Roberto Andó scheduled to attend.)

A gently skewering of Italy's political establishment, director Roberto Andó's timely political dramady uncannily presaged Italy's national elections held last February. Featuring an exceptional cast comprised of some of Italy's best actors who embrace each of their roles wholeheartedly.

It's Never Anyone's Fault (Italy/2012/105 minutes)

(Director Andrea Prandstraller scheduled to attend.)

Piero Saggion is 18 years old, lives in Marghera, the industrial area of Venice known for its petrochemical plants, plays rugby, and spends much time running around with his friend Sergio. When an industrial accident happens, changing lines of loyalty and a budding romance force Piero to really look around him.

Those Happy Years (Italy/2013/100 minutes)

A touching and insightful new drama from writer-director Daniele Luchetti, where a narcissistic artist finds his self-satisfied world turned upside down in the wake of a disastrous exhibition and his wife's extramarital inclinations, in this flashback to the rolling Italian 1970s.

A Perfect Family (Italy/2013/120 minutes)

Paolo Genovese (*Immature*, 2011) returns with another stellar ensemble cast and a quirky, amusing look at one man's desire to create the ideal family, by simply hiring them.

La Grande Bellezza (Italy/2013/142 minutes)

(Cinema Italian Style Closing Night Film and Party, Director Paolo Sorrentino scheduled to attend.)

From the grandeur of Rome's most famous palaces, aqueducts, and fountains to a secret garden locked away by key, *La Grande Bellezza* is a carnival for the senses and a cinematic feast—at once delightful, nostalgic, and inspiring.



From top to bottom:
L'Arbitro, Cha Cha Cha, Italian Movies,
A Five Star Life, Those Happy Years,
La Grande Bellezza

DANTE CALENDAR 2013-2014

Dante Alighieri Society of Washington

<p>September 2013</p> <p>11 John & Melinda Jankord-Steedman <i>Valchiavenna</i></p> <p>25 Andrea Florissi of Caffè Torino <i>Torino in Piemonte</i></p>	<p>February 2014</p> <p>12 Giuseppe Tassone <i>Garibaldi and Lincoln</i></p> <p>26 Albert Sbragia <i>Spazi domestici e pittura romana</i> (Domestic space & Roman painting)</p>
<p>October 2013</p> <p>9 Nick Minotti <i>Italian Superstitions</i></p> <p>23 Bill Halsey <i>Pipe Organs of Italy</i></p>	<p>March 2014</p> <p>12 Rob Prufer <i>The Mothers of Rome in Art</i></p> <p>26 David Chapman <i>Italian Jazz During the Mussolini Years</i></p>
<p>November 2013</p> <p>13 Joshua Balvin <i>Non Puoi Capire: Accounts of the Shoa (Holocaust) from Roman Jewry</i></p> <p>No Italian meeting in November</p>	<p>April 2014</p> <p>9 Election night (no speaker)</p> <p>23 Jennifer Allen <i>La Commedia Italia—films of the '50s & '60s That addressed Italy's social problems</i></p>
<p>December 2013</p> <p>7 Natale per i Bambini</p> <p>11 Christmas party</p> <p>No Italian meeting in December</p>	<p>May 2014</p> <p>14 Nick Minotti/Joyce Ramee <i>Italian Games—Bocce, scope & more</i></p> <p>No Italian meeting in May</p>
<p>January 2014</p> <p>8 Chris Zimmerman of Vias Wines <i>Italian Superstars (Annual Wine Tasting Dinner)</i></p> <p>22 Marcell Nardi <i>Medioevo in Giallo (her book)</i></p>	<p>June - August 2014</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

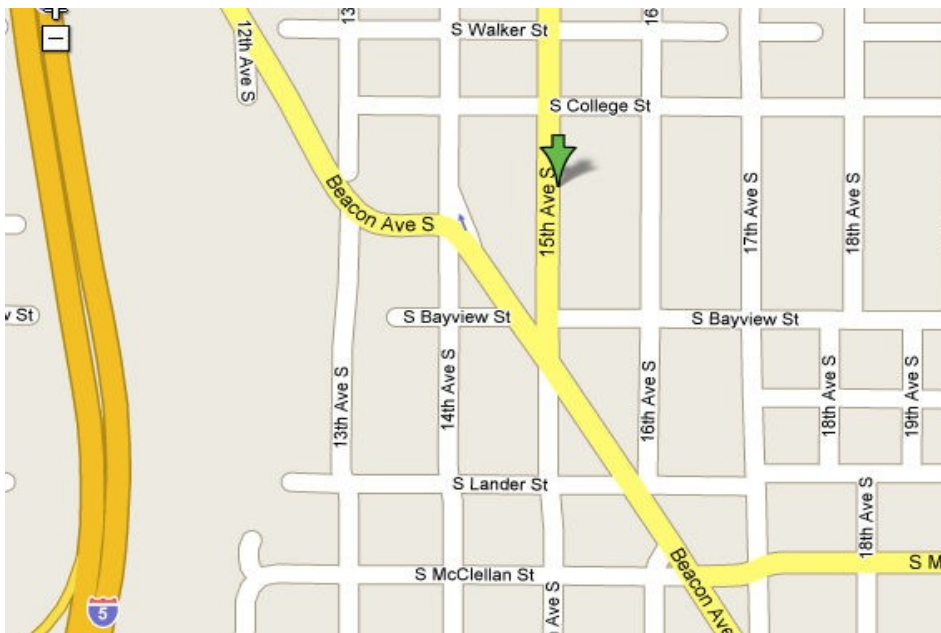
Oro (gold) - \$51 to \$100

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.