

# La Voce della Dante

Published by the Dante Alighieri Society of Washington (DAS)

<http://das.danteseattle.org>

October 2009

## 2009-2010 DAS Season Began September 9th

The 2009-2010 season began September 9th with a slide show presentation and talk by Aisha Paterra about her summer in the Tuscany region of Italy. Aisha, along with her brother and mother spent nine weeks in Italy this summer, visiting many areas and towns. Having taken lots of pictures she had a lot of great memories to share with the crowd.

General items discussed at the meeting included:

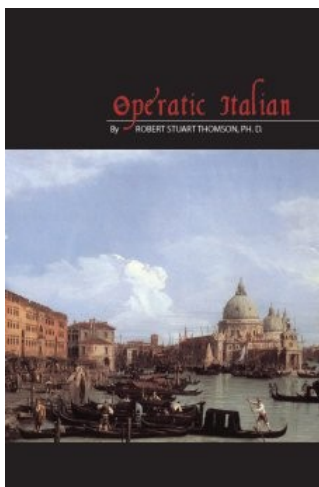
- 1) CAI has a trip planned to Sicily for the end of September.
- 2) Please note DAS will no longer provide wine for the pre-Dante pasta dinners. We encourage members to bring their own and share! Dante will still provide wine for the antipasti served prior to the Italian programs.
- 3) Linda Heimbigner has graciously agreed to be our La Voce editor.

Many thanks go to Jackie Leone Pleasant for planning and preparing a great dinner of angel hair pasta with marinara sauce, bread, and salad for the pre-Dante pasta dinner. And thank you to those who donated dolce which was very much appreciated.

## Dante and Opera by Robert Thomson

On September 23rd, for our Italian program, we were treated to a great presentation by the recognized and published author, Robert Thomson, from Victoria, BC, on "Dante and Opera". Mr. Thomson focused specifically on the poetry and work of Dante and its influence on Opera in the past as well as the present. Discussing the language, word selection, and flow, the program was very engaging and very well received.

Many thanks to Gini Harmon for hosting Mr. Thomson during his visit to Seattle. Also, thank you again to Jackie Leone Pleasant for preparing a wonderful antipasti spread before the program.



## October Programs

**English Program**, Wed, Oct 14th  
Seattle native Lisa Dorsey will present "The Divine Journey of Dante's Inferno."

During her college years at Catholic University of America, Lisa studied Italian literature and developed an enduring interest in the life and works of Dante Alighieri. She obtained a law degree at Georgetown University and returned home to Seattle where she is a partner at Dorsey & Whitney.

**Italian Program**, Wed, Oct 28th  
Marcella Nardi will introduce us to the fascinating and beautiful art of building miniature medieval castles. She will explain how defensive structures changed as a consequence of weapons improvement. Concentrating on examples from her home country of Italy, Marcella will show us a sample of her work, all built to scale, and discuss the architectural elements that characterize buildings and villages. She will show us a model of Soncino Castle which is near Milan. It is one of the most beautiful castles in Northern Italy.

Marcella teaches her art in a Seattle middle school, and this fall is teaching a 5-week session called "The Secrets of Miniature World: Build a Small Medieval Guard Tower" at the UW Experimental College. She will also start a new class in the same middle school, building an entire British medieval village.

Marcella can be contacted at:  
[dem.nn@verizon.net](mailto:dem.nn@verizon.net)

# Upcoming Events

## October English Program

**Lisa Dorsey**

*The Divine Journey of Dante's Inferno*

Wednesday, October 14th

5:30-6:30 pm: Dinner preparation,

6:30 pm: Dinner, 7:30 pm: Meeting  
Headquarters House

## October Italian Program

**Marcella Nardi**

*Medieval Castles & Italy*

Wednesday, October 28th

7:30 pm at Headquarters House

## Board Meeting

Monday, October 19th

7-8:30 pm, Faerland Terrace

## \* DAS Star List \*

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 services without having to raise membership dues. Grazie Mille for supporting the Dante Alighieri Society of Washington.

### Bronzo up to \$25

- \* Borriello, Rosa
- \* Cottrell, Jane & David
- \* Crawford, Dick & Barbara
- \* Gillett, Debra Van Tilborgh, Peter
- \* Hollingshead, Norm
- \* Huggins, Veronica
- \* Mazzola, Arthur
- \* Munizza, Joseph
- \* Shiroyama, Sylvia
- \* Tobe, Robert & Maddalena
- \* Van Tilborgh, Peter

### Argento \$26 to \$50

- \* Canorro, Anthony & Cathy
- \* Cooney, Eileen
- \* Huntermark family
- \* Kleinman, Goldy
- \* La Fornara Family
- \* Schroeter, Richard and Carol
- \* Veigel, Allan and Laura

### Oro \$51- \$100

- \* Mulally, Catherine
- \* Palermo, Donna Maria

### Platino—over \$100

- \* Harmon, Gini

## From the President's Desk

Welcome back to Dante for the 2009 - 2010 season! I hope you all had a great summer, I know my family did. We were able to spend time in Italy reconnecting with roots and planting new ones. Over the summer our board was able to get together for a planning meeting in July where we talked about goals and objectives for the coming year and worked to complete our slate of program committees and chairs.

Specifically, the board has agreed that we want to achieve three things this year:

1. Attract and recruit more families to the Society. These families will help us grow and bring new experiences to the group.
2. Put in place succession planning to ease the election of board members for next year's board.
3. Organize the volunteering process so we can make it easier for members to get involved and help shape the Society.

You will see lots of activity at the meetings and at our events to help further these goals. One thing you will see soon is a survey about our website. We want to make sure that it meets the needs of our membership. Please take time to participate in this survey and send your response back so we can develop the right strategies for the website.

I personally give my thanks to the board and all of the volunteers for the hard work they have been doing and look forward to helping Dante Alighieri Society of Washington grow and fulfill its mission.

I want to specifically thank Jane and Dave Cottrell for their help over the summer in getting us ready for a successful season; they both continue to work tirelessly to help our Society.

Many thanks to Nancy MacDonald for pulling together a great schedule of programs this year. There are a lot of interesting and fun topics for upcoming meetings and I'm looking forward to each and every one of them.

I also want to thank Norizan Paterra for all of the work that she has done for Festa Italia this year. A key objective for this year is to recruit new members and specifically new families so we can keep the Society vibrant and growing. Norizan has worked hard to make our presentation at Festa a great event for recruiting.

Lastly, I'd like to welcome back Linda Heimbigner as editor of the La Voce, the publication is in good hands and we are all going to enjoy the fruits of her work. Thank you Linda for stepping up to this position!

See you at the meetings!

*Frank Paterra*



## **Language Program News**

### **by Giuseppe Tassone**

**Italian Language Program - Director**

**C**lasses are offered every fall, winter, and spring at four levels—introductory, elementary, intermediate, and advanced. The school year extends from October 1st to June 3rd with a class break every 10 weeks. Each course begins in the fall and lasts 30 weeks (three quarters) except the Introduction to Italian course which is 10 weeks long and repeats. Classes meet twice a week on Tuesday and Thursday evenings except the Introduction to Italian course which meets on Tuesdays only. All classes are held on the campus of Seattle University.

Anyone interested in learning or advancing his/her knowledge of Italian language may enroll.

#### **CLASS DESCRIPTIONS:**

##### *Introduction to Italian*

(One Quarter)

A ten-week introductory class for people planning a trip to Italy or for people who want to learn some Italian in one quarter.

Tuesdays 7:00-9:00 pm \$110

##### *Elementary Level*

(First Year—Three Quarters)

The elementary course is for people with little or no knowledge of Italian. Students will be introduced to the basic phonetic, grammatical, and lexical structures through conversation and simple dialogues.

Tuesdays & Thursdays 7:00-8:30 pm \$130 per quarter

##### *Intermediate Level*

(Second Year—Three Quarters)

The intermediate level is a continuation of the elementary class or for people who have already studied some Italian. Students will become familiar with more difficult grammar structures. At the end of the course, students should be able to communicate well in daily situations.

Tuesdays & Thursdays 7:00-8:30 pm \$130 per quarter

##### *Advanced Level*

(Third Year—Three Quarters)

This course is mainly conversation-based in order to expand students' vocabulary and increase their ability to understand newspapers, magazines, and literature. Class will be conducted entirely in Italian.

Tuesdays & Thursdays 7:00-8:30 pm \$130 per quarter

##### *Additional Levels of Italian & Italian for Children*

These can be scheduled if a group of at least 6 students (families) are interested. Class fee, location and schedule may vary. To organize a class, contact the Director at least 30 days before the beginning of the requested quarter.

#### **COURSE SCHEDULE:**

##### *Fall Quarter 2009:*

(October 1—December 10)

Thanksgiving—No class 11/26

Pre-Registration Deadline: 9/25

If you have missed the deadline, send an email to: [info@danteseattle.org](mailto:info@danteseattle.org) to be added in a class if there is space.

##### *Winter Quarter 2010:*

(January 7—March 16)

Pre-Registration Deadline: 12/08

##### *Spring Quarter 2010:*

(March 30—June 3)

Pre-Registration Deadline: 03/11

Classes are held at the Seattle University Campus, Administration Building.

To register, go to <http://www.danteseattle.org/register.html>. Payment can be made online using PayPal or by sending a check.

For further information, call (206) 320-9159 or contact the Director, Giuseppe Tassone at: [info@danteseattle.org](mailto:info@danteseattle.org)

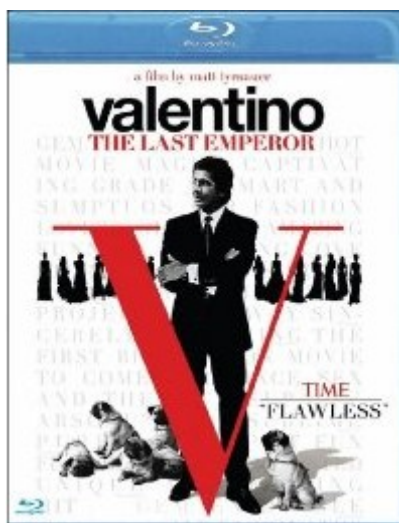
More information about the program is also available on the web at: <http://www.danteseattle.org>





## Valentino: The Last Emperor

*Valentino: The Last Emperor*, the film which is being called the “Fashion Film of the Year,” has been breaking records in theaters, has gotten amazing reviews, and has created a huge buzz in the fashion industry is now available on blue-ray and DVD.



There is also a very special promotion for the film that ends December 31, 2009; a giveaway of a red Valentino couture gown.

For information about the movie, here are some links:

(For the contest)  
[www.valentinomovie.com/#contest](http://www.valentinomovie.com/#contest)

(For DVD info)  
[www.valentinomovie.com/#dvd](http://www.valentinomovie.com/#dvd)

(Film poster) Do a google search for “Valentino the last emperor film poster”. Amazon.com carries the poster along with several other sources.



## The New Italian Cinema Festival

This year the Dante Society is a sponsor of this festival which will include new films from Italy such as *The Sicilian Girl*, *Sea Purple*, *Pa-ra-da*, and others. All of the films are in Italian with English subtitles and were released in 2008 or 2009. The screenings start November 17th and run through November 21st at the SIFF Cinema located at Seattle Center’s, Marion Oliver McCaw Hall.

### Film Schedule:

Tuesday, November 17

Fortàpasc, 7:30 pm

Wednesday, November 18

Lecture 21, 7:00 pm

Sea Purple, 9:15 pm

Thursday, November 19

Different from Whom?, 7:00 pm

The House in the Clouds, 9:30 pm

Friday, November 20

Pa-ra-da, 7:00 pm

Fortàpasc, 9:30 pm

Saturday, November 21

The Sicilian Girl, 5:30 pm and 8:00 pm



The Sicilian Girl

Ticket prices are usually \$10 per show but because we are a sponsor our members and language school students will be able to buy tickets for the discounted price of \$8 each. Additionally, we will be featured in the Seattle International Film Festival for 30 days before the Italian Film Festival as a sponsor and we will be able to have a presence in the lobby of the screenings in order to promote our society.

For more information about the shows, please see <http://www.siff.net/cinema/seriesDetail.aspx?FID=171>

Raffle tickets will be available for purchase at the Film Festival or from any Seattle-Perugia Sister City Association Board member to win a round-trip for two to Perugia with a seven night hotel stay. Tickets are \$5.



Sea Purple

Bruce Leone is coordinating with the Italian Film Festival group on the logistics for discounted tickets.



## La Voce Needs You!

**T**ell 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, USA. Keep things coming!

Thanks to everyone who is helping.

Article submission deadline:

<u>ISSUE DATE</u>	<u>SUBMISSION DEADLINE</u>
November 2009	October 21
December 2009	November 18

## 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/>

**Note the website address has changed!**

## Pre-Dante Pasta

**J**oin 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 (206) 320-9159 by 5 pm on the Monday before the meeting.**

*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 5pm 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:  
PMB #1244

1122 East Pike Street  
Seattle, WA 98122  
(206) 320-9159

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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Giuseppe Tassone  
*Language Program Director*

# Bay Area is Biggest Little Italy for Preschools

by Patricia Yollin

Abigail Call corrects her mother's grammar when they speak Italian and has started to teach her father the language, sometimes making up nonexistent words just to toy with him a bit. She is not quite 4 years old.

"When she's by herself with her dolls, she sings all these songs in Italian," said Abigail's mother, Jessica Hall. "I'm a parent, so of course it makes me want to cry – to think that her little brain, in those unprompted moments of alone time, chooses to do that."

Abigail doesn't know it yet, but she is part of a trend.



Italian playgroups, preschools, and language centers for children are proliferating in the Bay Area these days in a manner unequaled anywhere in the country, according to Marco Salardi of the Italian Consulate in San Francisco.

"It's just exploding," said Salardi, director of the consulate's office of education. "It's very new. And it's becoming bigger and bigger. It's a very nice surprise."

La Piccola Scuola Italiana on Potrero Hill in San Francisco. Spazio Italiano Language Center in North Beach. The tiny Vittoria Italian Preschool in the Mission District. Girotondo Italian School and Parliamo Italiano, both in Marin County. Mondo Bambini in Berkeley, purchased a few months ago by Girotondo so it can expand to meet a swelling demand in the East Bay.

"This is unique in the country," said Matteo Daste, a lawyer who co-founded the nonprofit Business Association Italy America four years ago in San Francisco, a city with 1,850 Italian citizens. "It's fueled by new demographics on the Italian side and new cultural interest on the American side. There has been a new wave of Italian immigration to the Bay Area in the last 10 or 15 years. And it's not driven by poverty, it's driven by opportunity."

The Italian professionals, investors, entrepreneurs, and high-tech experts flocking to the region are trying to raise offspring equally at home in Italy and the United States. And so, Genoa native Daste and his American wife send their older son to Girotondo.

"We want to have the kids grow up not only bilingual but bicultural," Daste said.

Sara Arrigoni Almaguer, co-founder of Parliamo Italiano in San Rafael and Mill Valley, said, "We want to give our children the same culture so that Italian is not like the language of aliens. It's important that my kids know I'm not weird."

The preschool's co-founder, Sara Bianchi Chamberlain, agreed. "Italians like to let their roots grow. And there is a big community now of Italians in their 30s and 40s."

A second group of preschool patrons consists of Italian Americans. Some parents want to pass down the language they heard growing up. Others, forbidden to speak Italian by their parents or grandparents, hope their children can reconnect with a heritage that was closeted in the push to become "real Americans."

Ilaria Giannini, the Roman founder of Spazio Italian, said, "The grandparents are so happy to hear their grandchildren singing the same song they used to sing."

The quest to assimilate, which began many decades ago, has been replaced by a booming interest in bilingualism.

“I’ve lived on three continents,” said Ernesto Diaz, a math professor from Madrid who sends his two daughters to Parliamo Italiano. “It’s important to be able to communicate. Even if you’re not fluent, being exposed to other ways of thinking is a good thing.”

Other preschool parents have no Italian blood. They simply love Italy and want to introduce their kids to a culture they consider healthy and worth emulating because it is social and well balanced.

“Somebody once said, ‘There are two types of people: Italians and people who want to be,’ ” said Mill Valley resident Elise Paisley, as she pretended to drink an empty cup of espresso prepared by her 4-year-old daughter, Bronwyn Stocks, on a recent morning at Spazio Italiano.

“The culture of the school is very warm, very nurturing, and accepting-like Italy,” Paisley said. “And Bronwyn is Bibi when she’s here because Italians can’t say Bronwyn. They don’t even have a ‘w’ in the language.

On Wednesday, Angela Chou drives up from San Mateo with her son and daughter to attend a morning session at Spazio Italiano. Chou is Chinese American, while her husband is a mix of French, German, English, and Scottish. But their children, 2 1/2-year-old Isabella and 4 ½-year old Samson, are fluent in Italian, a language their mother learned in college at the University of Padua. The first words they ever spoke were Italian – *si* and *acqua* (yes and water) from Samson and *torta* and *patata* (cake and potato) from his sister.

When they are by themselves, Chou and her children converse mostly in Italian.

“Some people have no clue what we’re speaking,” she said. “They’ll say, ‘It’s not Mandarin, is it?’ When we went to Italy two years ago, Samson got so excited. He said, ‘Mama, everyone speaks Italian here.’ He told me recently that trees are masculine and their fruit is feminine. I didn’t know that.”

The passion of Paisley and Chou for Italy reflects a fascination with Italian culture throughout the Bay Area, which has rich and deep ties to Italy-and is in a state with almost 1.5 million residents of Italian descent, third highest in the United States after New York and New Jersey.

“Whenever I’m walking around with my daughters and we’re speaking Italian, we’re stopped constantly by people who tell us how crazy they are about Italy,” said Angelo Del Priore of Albany, co-founder of Mondo Bambini.

The surge in interest is also in keeping with a push by parents to expose their children to a second language at a very early age.

“No matter what language you’re studying, it gets the neurons firing,” said Ilia Salamone-Smith, who in 1987 started Primo Progromma, the first nonprofit in the Bay Area devoted to teaching Italian to children.

Each school or language center has a distinct personality and programs tailored to different ages. All insist on full immersion, and most offer art, music, theater, cooking, songs, storytelling, and a communal Italian meal. Most also rely on the Reggio Emilia approach to education.

“It’s a philosophy that believes children should be protagonists in the learning process,” said Modena native Valentina Imbeni, director of La Piccola Scuola, which opened in 2003 as the first Italian preschool in the Bay Area. “A child should be seen as someone intelligent and capable who deserves respect.”

Imbeni is working on a plan to form a consortium of Bay Area Italian preschools to share administration, teachers, health care costs, and professional development. Even now, any of them could be plopped down in Italy without a hint of incongruity.

At La Piccola Scuola, the bins of supplies are marked in Italian, so one quickly learns that pencils are *matite*, sparkles are *brillantini*, and paper is *carta*. At Parliamo Italiano, children celebrated the Feast of the Epiphany on Jan. 6, much as their counterparts did in Italy, and received a visit from La Befana, a good witch beloved by Italian kids. And at Girotondo, the children make pizza from scratch and dine on risotto with zucchini and tofu.



“We are in an Italian school, and we are in the United States,” said Rosella Pusateri, the Milan-born director. “That’s our reality.”

Girotondo, which began as a playgroup nearly six years ago and was the first Italian preschool in California to be licensed by the state, will open a first grade in fall 2010, with a goal of growing to eight grades within five years.

The director’s 5-year-old son, Luca Pusateri-Gissendaner, is one of the students at Girotondo.

“I was seriously concerned about me being the only person talking to my son in Italian,” Pusateri said. “I want to raise someone who is social and secure, with a community that loves him and cares about him.”

“That’s the reason Girotondo started. I am far away from my country and my family, and I can’t spend time feeling nostalgic about what I don’t have.” - -

Pat Yollin is a Bay Area writer who has visited Italy often. This article appeared on page U-6 of the San Francisco Chronicle.

<http://www.sfgate.com/cgi-bin/article.cgi?f=/c/a/2009/08/02/CMV018BNVB.DTL>

Read more: <http://www.sfgate.com/cgi-bin/article.cgi?f=/c/a/2009/08/02/CMV018BNVB.DTL#ixzz0QoeRYSB0>

## Tennis in Italy

*by Linda Heimbigner*

**T**hose who know me know my love for tennis. While reading a tennis publication, an ad for tennis vacations in Italy caught my eye. Some of you who share my enthusiasm for tennis may want to try a tennis vacation in Italy.

Tennis Italia is into its sixth year of offering tennis tours in Tuscany and Sicily. Founded by Kevin Profenna Hutchins, who has traveled to Italy many times and also has a love for tennis. During a spring trip to Italy with his family, the idea for Tennis Italia was conceived and by that fall, the tennis program with the Chianti Country Club was finalized. “I also wanted to give the tennis players an opportunity to experience the essence of the Tuscan region by exploring its landscape, its vineyards, its food, its history and its people. Every afternoon, following tennis, will be spent discovering what makes the Tuscan region so unique and special.”

For more information, check the website at [www.tennisitalia.com](http://www.tennisitalia.com).



## DAS Board Meeting

**T**he next Board meeting is Monday, October 19, 7:00-8:30 pm in the Community Room at Faerland Terrace, 1421 Minor Avenue on Capitol Hill. You are welcome to attend this meeting.



# Thick Mushroom Sauce

*from the kitchen of Louise Sportelli*

**H**ere is a recipe for thick mushroom sauce that can also be used on crostini. It is not quick to make but it keeps quite well for up to a week in the fridge. I have never tried freezing it but it would probably be okay.



About 1 c. (uncut) dried porcini, cut in small pieces (I used a pair of scissors!)

1 cube porcini mushroom bouillon

1-1 1/2 c. boiling water

1/8 tsp. red pepper flakes

1 tbs. dried parsley (or use 1 1/2 tbs. fresh chopped parsley but add it at the very end)

In a small bowl combine above ingredients and let sit for at least 20 minutes. Stir to make sure the bouillon dissolves completely.

3/4 pound fresh mushrooms, preferably brown crimini or portobello mushrooms, grated or chopped in a food processor. Set aside.

1 tbs. butter

4-5 tbs. extra virgin olive oil

2 garlic cloves chopped finely

In a large sauté pan, heat butter and oil on medium. Add garlic and sauté for 1-2 minutes. Add chopped fresh mushrooms and mix well. Cook until mushroom liquid evaporates from pan. Add bowl of dried mushrooms, water, bouillon, etc. Turn heat up to med-high and cook for about 10 minutes. Most of the liquid should evaporate. If using fresh parsley add it just before you remove sauce from the heat.

If serving with pasta, time the cooking of the pasta (penne or rigatoni work well but it is delicious with egg fettuccine) so that both are done about the same time. Mix a couple of tablespoons of the pasta water with the sauce. Mix drained pasta with sauce and return to heat for about one minute. If the sauce is too thick add more olive oil. If desired, top with grated parmigiano cheese.

For crostini spread, cook mushroom mixture a little longer, until it is pretty dry but not so long that it starts to stick to the pan. It will get thicker as it cools. Serve with toasted bread rounds that have been brushed with olive oil. It is also good with whole wheat melba toast.

## Living Part-Time in Italy Panel Discussion

**L**ouise Sportelli is putting together a panel discussion on “Living Part-Time in Italy” for the January English language meeting. If there are any Dante members who, like Dom and herself, live part-time in Italy and you are interested in participating in the panel discussion, please email Louise at: [sportelli@whidbey.com](mailto:sportelli@whidbey.com)

Remember to buy your Dante gear at:  
<http://www.cafepress.com/dantewashington>





## Book Review

by Mimi Boothby

**Cuore** – by Edmondo de Amicis

**C***uore* – which means “heart”, is a classic of Italian literature for children written in the late 19<sup>th</sup> century. I first heard about it in a conversation with a man who shared my love of Italy, and my frustration with the language. He told me one day, his goal was to be able to read this book. So the next time I was in Italy, I bought it, where it could be found easily in the children’s section and started reading it on my flight home.

*Cuore* is a story of a little boy. It is written in small chapters, each a perfect size to read to a child at bedtime and covers a school year. His parents are loving and hard-working, and our little boy, through life lessons learns about obeying his parents, being kind to those less fortunate, understanding others, being proud of his country, and understanding loss. There are enough details in the book to cast the spell of another time-I didn’t want it to end. The social customs are clearly different from ours. For example, the boy is encouraged by his parents to give his money to a beggar, not something we see often today.

The narrative tone of this book is gentle and wise, like something you wish your father had read to you when you were a child. I read it in Italian but it is also available from book sellers in English.



Pictures from Festa Italiana 2009



# DANTE CALENDAR 2009-2010

Dante Alighieri Society of Washington

<p><b>September 2009</b></p> <p>9 Aisha Paterra Summer in Italy</p> <p>23 Robert Thomson Dante and Opera</p>	<p><b>February 2010</b></p> <p>10 Susan Gaylord (UW) Italian fashion 1300-1800</p> <p>24 Claudio Mazzola "La tradizione della commedia all'italiana dal dopoguerra a oggi"</p>
<p><b>October 2009</b></p> <p>14 Lisa Dorsey The Divine Journey of Dante's Inferno</p> <p>28 Marcella Nardi Medieval castles &amp; Italy</p>	<p><b>March 2010</b></p> <p>10 Chris Zimmerman Tour of Italian wine regions and Wine tasting</p> <p>24 To be announced</p>
<p><b>November 2009</b></p> <p>11 Magnus Feil Italian design</p> <p>No Italian meeting in November</p>	<p><b>April 2010</b></p> <p>14 Election night (no speaker)</p> <p>28 To be announced</p>
<p><b>December 2009</b></p> <p>9 Christmas party</p> <p>No Italian meeting in December</p>	<p><b>May 2010</b></p> <p>12 Vincenza Scarpaci The Journey of the Italians in America</p> <p>No Italian meeting in May</p>
<p><b>January 2010</b></p> <p>13 Sportelli + Panel: Living part- time in Italy</p> <p>27 To be announced</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 (206) 320-9159 by the Monday before to reserve your spot(s). 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 page 12.

## 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 (\$30.00 for individual, \$40.00 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:

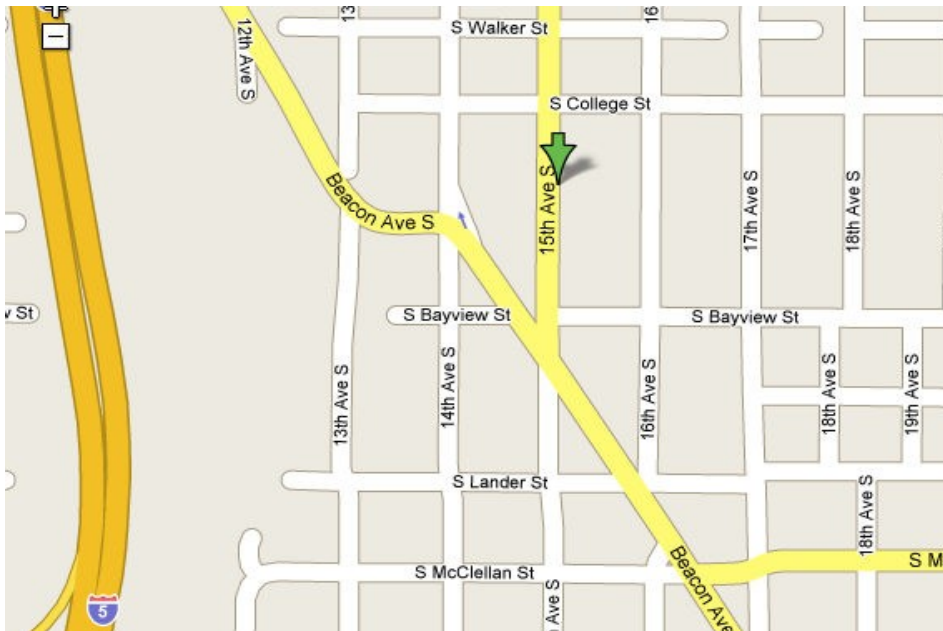
Dante Alighieri Society of Washington

PMB #1244

1122 East Pike Street

Seattle, WA 98122

If you have any questions, please call (206) 320-9159 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.