

La Voce della Dante

Published by the Dante Alighieri Society of Washington (DAS)

<http://danteseattle.org>

October 2018

October English Meeting “Niccolò Machiavelli on Politics, Religion, & War”

presented by Prof. Mary O’Neil

Wednesday, October 10th, 6:30 pm, Garden House



Professor Mary O’Neil, an associate professor of history at the University of Washington, will do a presentation on “Niccolò Machiavelli on Politics, Religion, and War” for the October English meeting. A slide show will be included in her presentation as well as discussion.

Professor O’Neil received a BA from the University of Chicago and PhD from Stanford University. She has been a University of Washington associate professor since 1981. She also studied at the University of Bologna with Carlo Ginzburg, the Italian historian who has

been a pioneer in the use of Inquisition trial records to study popular beliefs.

She has taught courses at the UW on Medieval and Renaissance Italy since the 1980s, including a course on “Rome: the City in History from Romulus to Mussolini”, which was designed as a basic introduction for students going on Study Abroad programs at UW Rome Center.

Her research interests focus on the Roman Inquisition, heresy, and popular beliefs suppressed by the church courts.

October Italian Meeting “Italian Cinema”

presented by Dr. Claudio Mazzola

Wednesday, October 24th, 6:30 pm, Garden House

Join us on October 24th for the October Italian meeting on “Italian Cinema” presented by Dr. Claudio Mazzola who is a Senior Lecturer in Italian at the University of Washington. He received his “Laurea” in English from the University of Milan in 1981. He also received a degree in cinema studies from the City University of Milan.

Upcoming Events for October:

Oct 10th: English Meeting,
Professor Mary O’Neil,
“Niccolò Machiavelli on Politics, Religion, and War”

Oct 24th: Italian Meeting,
Dr. Claudio Mazzola,
“Italian Cinema”



Other Events:

Nov 8th: SIFF’s Cinema Italian Style 2018 begins

Dec 1st: Festa di Natale per i Bambini (More info with registration form will be in the November La Voce)



Claudio went on to receive a PhD in Comparative Literature from the University of Washington in 1986. His area of expertise is Contemporary Italian fiction and Italian cinema. Before joining the University of Washington he taught at the University of Michigan, Vassar College, and the College of the Holy Cross.

* DAS Star List 2018 *

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

- * Donald & Camille DeSantis
- * Linda Heimbigner
- * Pat Hoffman
- * Peni Schwartz

Argento \$26 to \$50

- * Barbara Crawford
- * David & Jane Cottrell
- * Louise Hundertmark
- * Domenic & Louise Sportelli
- * Guiseppe Tassonne
- * Catrina Murone Wartes

Oro \$51 to \$100

- * Linda Bavisotto & Bill Lemcke
- * Rosa Boriello
- * Emilio Fonzo
- * Debra Rovetto Gillett
- * Dominick Minotti
- * Lorraine Morton
- * Toni Napoli
- * Henry Reinert
- * Sylvia Shiroyama

Platino—over \$100

- * Gini Harmon
- * German D. Rodriguez

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

The names on the donation list will remain through December 31, 2018. If you make a donation after May 2018, your name will be on the donation list through 2019.

From the President's Desk

Festa Italiana, which many of us enjoyed last month, is not only a great occasion to celebrate all things Italian, it's also the unofficial kickoff of our membership drive, which culminates in January of the next year. So, that got me thinking about who it is that joins our Dante Alighieri Society chapter here in Seattle, comes regularly to our meetings, and willingly pitches in to make things happen.

Some are native Italians and/or fluent Italian speakers. Dante offers them an opportunity to socialize with other Italians and other Italian-speaking members. Some are just learning Italian, either through the classes at our Language School, at the University, or wherever. They have at Dante an opportunity twice a month to practice their listening and oral skills in a warm and comfortable social setting.

Some are regular, even frequent visitors to Italy, who have fallen in love with the natural beauty of the landscape, the rich depth of the history, the brilliance and humanity of the art, the emotional music that never fails to touch the heart and always with the welcoming, fun-loving, and exuberant people. Our program presentations and monthly publication, *La Voce*, develop their experience and appreciation of all things Italian.

And, all of us simply enjoy getting together *Italian style*: with traditional Italian food, wine, and lively conversation. It's always a pleasure to see old friends again and to meet new ones.

For the record, Dante's official mission is: *per la diffusione della lingua e della cultura italiana nel mondo* (for the diffusion of Italian language and culture in the world), and our meetings to my mind do that. But, on a less grandiose level, when we get together "we embrace all who enjoy all things Italian and desire to expand their knowledge of a beautiful country, its people, and its language", as we say on our website.

So, if you're not a member yet, check out Membership information on the Contact tab of our website (<http://www.danteseattle.org/contact.html#member>) or the last page of *La Voce* and consider becoming one. And, to all our current members, *complimenti*. We're glad you're here.

Dan DeMatteis



Dante Members—Dante Needs Your Help for Festa di Natale

by Caterina Murone Wartes

This year DAS will celebrate the 23rd season of Festa di Natale per i Bambini, which officially began through the efforts of Gail Longo and Sam Ciapanna in 1995.

I am looking forward, with great hope, for help from several members who feel as grateful as I that we have the heritage of this event in our Society's history. There is a specific mission statement belonging to Dante: La Società per la diffusione della lingua e della cultura italiana nel monde (The Society for the spread of the Italian language and culture in the world.)

Many of our members are native Italians, or Italian Americans, or lovers of all things Italian. How many of us can proudly say that our children and grand children are familiar with the beautiful heritage of Italy-specifically, the traditions that are centuries old and provide the opportunity to learn language and culture? We have the answer for you!

Festa di Natale per i Bambini is celebrated every year for the childrens enjoyment and our chance to pass along the culture of our ancestors to a new generation. Someday our children will be taking our places as teachers of this heritage and we have the ability right here in our society to prepare them for this role.

Please spread the word to family and friends about Festa di Natale per i Bambini on Saturday, December 1st AND consider joining in the preparation for this day by making the gifts needed or setting up before the celebration. Your help is needed and would be greatly appreciated.

Contact Caterina Murone Wartes at:
speranza.se@gmail.com or 360-628-2500



Our New Members

**Benvenuti
Nuovi Membri**

Cynthia Thichava

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

DAS Board Meeting

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

The next board meeting will be held November 7th, 2018.

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



Festa Stage inside Fisher Pavilion



Language Program News

*Giuseppe Tassone, Italian
Language School Director*

Registration is now complete for the 2018-19 school year of the Dante Alighieri Society of Washington. Enrollment in our program continues to be stable over the years. We are closing fall quarter registration with a total of 48 students enrolled this year vs. 46 students in 2017-18 and 49 students in 2016-17. Several people who stopped at our booth at *Festa italiana* last Saturday and Sunday expressed interest in attending our classes, so, space-permitting, we may have more students enrolling before the first day of class on October 2nd.

It gives me great satisfaction to see level A2 and B2 full, meaning that most of the students enrolled in A1 and B1 last year are now progressing into their next level of Italian. After a year of absence, Marina Gagliardi and Nicla River-so are returning to teach with us at the A2 and B2 level respectively. Laura Ciroi will be teaching level A1. Her passion is introducing students to our beautiful language, so she is particularly excited about teaching this level. Over the years, she has developed several techniques to engage students in the classroom, and the high retention rate of her class shows the success and effectiveness of her teaching style and inspiring personality. Laura is well known in our program and she is celebrating 15 years of continuous teaching. *Grazie e congratulazioni Laura!* To conclude, I want to wish to all of our students and instructors best wishes for a successful quarter, and thank our students for choosing our Italian language program to achieve their hopes and goals.

Marina Gagliardi was born and raised in Bari, the largest and more important city of Puglia. Her interest in the study of foreign languages started at a very young age and led her to pursue a *Laurea* in Translation Studies from the renowned SSLMIT - School of Modern Languages for Interpreters and Translators - at the University of Trieste, specializing in English/French-Italian technical and scientific translation. After spending a few years in Italy working in the travel industry, she moved to the United States with the opportunity to teach Italian language at the University of Washington as a Teaching Assistant while earning her MA in Italian Studies. Marina currently lives in Bothell, and has been teaching with the Dante Alighieri Society of Washington since 2013. She is fluent in French, loves teaching, traveling, reading, and cooking her favorite foods from her hometown's culinary tradition.



Nicla River-so is a native of Napoli, Italy. She has a *Laurea in Materie Letterarie* (degree in humanities) and a *Laurea in Pedagogia* (degree in education) from the Università degli Studi di Cassino. She earned her MA in Italian Studies and her PhD in Comparative Literature from the University of Washington. She taught Italian literature and history in secondary schools in Italy for eight years and has taught as a teaching assistant and lecturer for French and Italian Studies and Comparative Literature departments at the University of Washington for several years. She has published on Sarpi, Dante, Ariosto, humanism, and literacy.



Further Information

www.danteseattle.org/classes.html

Contact: Giuseppe Tassone, Director

Email: school@danteseattle.org

tassone@danteseattle.org

Call: (206) 289-0419

www.facebook.com/danteseattle



Italian Language Classes 2018-2019

Beginning Italian Level A1 - This course is for people with little or no Italian language. Students will learn basic phonetic, grammatical, and lexical structures through conversation and simple dialogues. Students will be engaged in a variety of fun activities as they begin their journey of learning Italian.

Elementary Italian Level A2 - This course is for those who have already studied some Italian. Students will finish exploring essential grammar structures while learning appropriate and useful words and expressions. By the conclusion of Level A2, students will be able to use basic language structures with confidence and be able to communicate well in daily situations.

Intermediate Level B1 - This course will review and reinforce basic knowledge of Italian while increasing vocabulary and the ability to understand written and spoken language. Students will be exposed to cultural and literary readings which builds greater understanding of Italian culture, lifestyle, and ways of thinking.

Upper Intermediate Level B2 - This course builds on the foundation of B1, reviewing and reinforcing basic and additional grammar structures. It enables students to read and understand newspapers and the Internet, song lyrics, literary excerpts, videos, movies, and commercials. At the course conclusion, students will be able to engage effectively in conversations, express opinions, and give simple explanations.

Intermediate—Advanced Conversational Italian - This is a multi-level conversational course open to students who have completed level B1 and is recommended for those with a level of proficiency above B2. The course will advance your fluency, listening and conversation skills, expand your vocabulary, and improve your grammar.

Course Schedule:

Fall Quarter 2018: October 2nd- December 11th
Thanksgiving—No classes 11/22
Registration Deadline: September 25th

Winter Quarter 2019: January 8th- March 14th
Registration Deadline: December 21st

Spring Quarter 2019: April 2nd- June 6th
Registration Deadline: March 22nd

Class Fee:

Level A1 & A2 - \$180 per quarter
Level B1 & B2 - \$275 per quarter
Intermediate-Advanced Conversational Italian—\$375 per quarter

Class Location:

Classes are held on the Seattle University Campus, in the Administration Building. Visit danteseattle.org/classes.html for a map and directions..

For further information email: info@danteseattle.org
To register: www.danteseattle.org/classes.html

La Voce

Hopefully, you were able to attend Festa Italiana. The weather was beautiful, food was great, and there were fun exhibits and good entertainment. New food vendors included the Mangia Me food truck and Maggiano. Maggiano's concluded Saturday's chef demos with their delicious tiramisu.

Brian and I also went to the Festa Italiana luncheon at the Seattle Yacht Club. It's a nice venue for the luncheon and who doesn't love to hear Tony Ventrella speak. He told snippets of his life and his Uncle Ralph.

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

Linda

La Voce Editor

LTHDesign@comcast.net

Delivering La Voce to Members



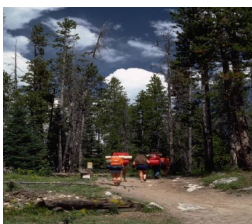
La Voce will be sent as a pdf file attachment to your email address. Or you may log onto the Dante website to see the latest issue as well as back issues of La Voce. The website is:

<http://danteseattle.org>

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

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

Club Alpino Italiano (CAI) PNW

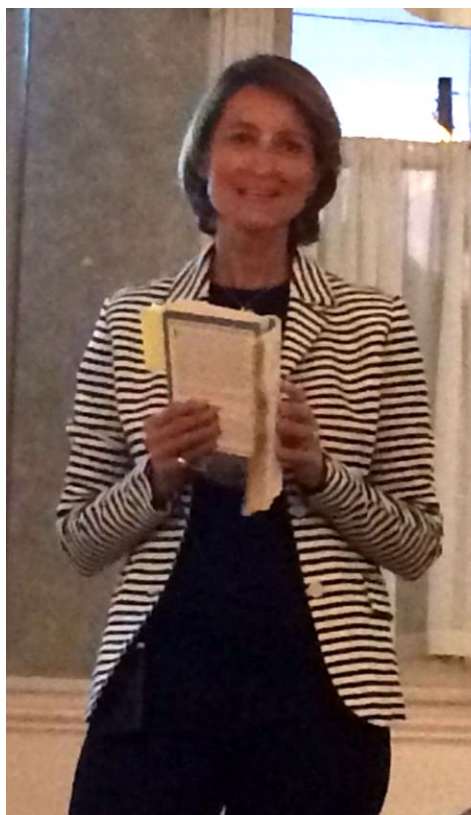


Oct: Lord Hill
Regional Park
Nov 10th: Woodland Park Zoo
Dec 8th: Holiday party

Contact: hike@cai-pnw.org

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

www.cai-pnw.com



Federica Gabardi, presenter at the September Italian meeting.



PLIDA

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

DAS Seattle and its Language Program is an official examination center of the *Società Dante Alighieri (SDA)*—enabling students and others to take exams leading to a 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 Labor 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). Every year thousands of candidate throughout the world test their language competence and get a certificate recognized by the Italian government and accepted globally.

Why take a PLIDA Exam?

Those who wish to be certified include those who:

- Plan to study at Italian universities which accept a minimum PLIDA certification level B2 as proof of proficiency
- As American high school and college students seek college credit
- Wish to be certified for obtaining an application for the Italian Permit of Stay in Italy (level A2 minimum)
- Seek the examination as a capstone experience after taking their language courses

To Register

PLIDA certificate sessions are held every year in May and November. Candidates choose to take an exam at the level closest to their proficiency. Registration at an advanced level does not require having taken lower level exams. Registration must arrive on the day of the registration deadline or before. More info at: danteseattle.org/plida

Where can I take the PLIDA Exam?

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

2018 PLIDA Exam Dates

May 23: Levels A1, A2, B1, C2 (Registration Deadline was May 5)

June 13: Level B1, B2, C1 (Registration Deadline was June 8)

November 28: Levels A1, A2, B1 (Registration Deadline: Nov 17)

November 29: B2, C1, C2 (Registration Deadline: Nov 17)

For further registration info and exam fees see:

www.danteseattle.org/plida

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



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>
November 2018	By October 12th
December 2018	By November 12th

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

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

Dante on the Internet!

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

<http://danteseattle.org>



Caterina Murone Wartes, one of the presenters at the September English meeting.

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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Language Program Director

Festa Pics



FESTA ITALIANA SEATTLE



Pictures on left from top to bottom:

- 1) Festa Italiana with backdrop of the Space Needle
- 2) Chefs Marzia & Tony from West Coast Italian Radio Show
- 3) Tony Ventrella, guest speaker at the Festa Italiana luncheon

Pictures above:

- 1) Miss DiJulio hydroplane
- 2) Mangia Me food truck outside Fisher Pavilion



FESTA ITALIANA SEATTLE

Galbani's Celebrity Chef Marco Sciortino—Recipes



Those attending the chef demos were in for a special treat from Chef Marco Sciortino, who lives in Buffalo, NY. He prepared four dishes, two of which are shown in the picture to the left, Blueberry Ricotta Donuts and Fresh Mozzarella Farro Bowl.

Blueberry Ricotta Donuts

15 oz Galbani® Ricotta Cheese
28 oz pizza dough, room temp
1 small jar of blueberry jam or jelly
1 c powdered sugar
1 qt vegetable oil

Cut the dough ball into 14 equal size pieces and roll each into a ball. Set aside on a floured sheet tray for 30 minutes so the dough can rise. In a medium sized pot, add vegetable oil and heat slowly to approximately 350 degrees F. Add dough balls to the oil using a slotted spoon, roll the balls around in the oil until they turn golden brown. Cook them approximately 3-4 minutes on each side. Remove from oil and place on a paper towel on a plate. In a separate bowl, mix ricotta and 3 T of the blueberry jelly together until thoroughly blended. Fill a pastry bag or large plastic bag with the mixture. If using a plastic bag, cut a tip off of one of the corners to pipe the filling through. Using a paring knife or kitchen scissors, cut an X into each donut going half way in. Fill the donuts with the ricotta mixture, sprinkle with powdered sugar and serve.

Fresh Mozzarella Farro Bowl

12 oz Galbani® Fresh Mozzarella Cheese
8 oz package of farro whole grains—cook as directed and chill
6 oz can garbanzo beans, drained and rinsed
1 granny smith apple
1 red delicious apple
1/2 c lemon juice
3/4 c olive oil
1/2 c fresh scallions, chopped
White pepper and salt, to taste

Cook farro as directed and set aside in refrigerator to chill. Core and thinly slice the apples, then add 1 t lemon juice to keep fruit from turning brown. In a medium mixing bowl whisk together oil and remaining lemon juice. Dice the fresh mozzarella cheese and add to dressing along with the apples, garbanzo beans and scallions. Add salt and pepper to taste. Toss salad and fold in farro, Serve chilled.

Festa Pics



Pictures from top to bottom: Chef Demo, Grape Stomp, and DAS booth.

Concert Info

Byron Schenkman & Friends, a Baroque and Classical chamber music series at Benaroya Hall is presenting an evening of Italian centered music, *Boccherini & Scarlatti: Italians Abroad*.

Throughout the 17th and 18th centuries Italian musicians were in demand all over Europe and many of them became more successful abroad than they had been at home. Such is the case with all three of the composers on the program. The cellist Luigi Boccherini and the violist Maddalena Sirmen both had extensive international performing careers. Domenico Scarlatti had a more obscure existence as a harpsichordist at the Portuguese and Spanish courts, yet his music became popular in all the other places where Boccherini and Sirmen themselves performed.

The concert is on Sunday, October 14th, 2018, at Illsley Ball Nordstrom Recital Hall at Benaroya Hall, at Third and Union in downtown Seattle, beginning at 7 pm. Ticket prices range from \$48 for regular price, \$41 for seniors, and \$10 for youth and students with ID.

Info at: www.byronandfriends.org



Luigi Boccherini



Domenico Scarlatti



SPSCA Scholarship Available

info provided by Erica Mallin, gbee2@msn.com

If interested in studying Italian in Italy for one month, consider applying for the Seattle-Perugia Sister City Association scholarship.

Each year, the SPSCA awards up to four scholarships for one month of language study in Perugia, Italy. Each scholarship is worth approximately \$1,200. It includes one calendar month of intensive language study at the University for Foreigners (Università per Stranieri) located in the historic heart of Perugia. There is also a stipend that can be used for room and board or help to defray the cost of transportation. To apply, go to their website: www.seattle-perugia.org and click on Scholarships to download the application form.

The deadline is October 31st. To apply, you need to be a member of SPSCA but if you're not, you can join at the time you apply for the scholarship.

If you are one of the lucky recipients you can choose which month you would like to study in Perugia. SPSCA board members will provide suggestions for apartment rentals and share their favorite Umbrian restaurants and sightseeing tips with you.

There is no age limit or proficiency level required, though some basic knowledge of Italian is helpful. While in Perugia, you will have the chance to improve your language skills, meet students from all over the world, and see what it's like to live in one of Italy's most historic and well-preserved cities.

Lavazza Coffee Update



Turin based Lavazza coffee has acquired Mars Inc's beverage division in it's plan to expand and strengthen its North American presence as well as internationally. Besides the North American acquisition this deal includes Mars' coffee business in Germany, the UK, Canada, and Japan. The acquisition includes the single serve Flavia machine and the Klix vending machine. These are leading brands in

the Office Coffee Service (OCS) and Vending segments and will offer considerable growth and development opportunities. This deal is expected to close by the end of December 2018, subject to regulatory approvals.

Previous acquisitions include Carte Noire and ESP in France, Merrild in Denmark, Kicking Horse Coffee in Canada, NIMS in Italy, and Blue Pod in Australia. Kicking Horse Coffee is available in this area but not sure about the other brands.

Gelato Festival America



This festival was first held in Florence in 2010 and since then Gelato Festival has sponsored 64 events across Europe and the U.S. with the goal of spreading the culture of artisan Italian gelato. Gelato Festival America kicked off its second U.S. tour in Jersey City on August

11. Other cities on this tour include Boulder and Chicago in August; Washington DC, Los Angeles, and Dallas in September; and Scottsdale and Tucson in October.

Italy has been credited with spreading the popularity of gelato throughout Europe and the rest of the world. Gelato is found all over Italy rather like in Seattle Starbucks seems to be on every block. Despite its prevalence, more than half the gelato produced in Italy is still made the old-fashioned way – in small batches by artisanal producers. Bologna based Carpigiani Corporation has been the major player in the growth of gelato since 1946. It is the global leader in the manufacture of machines used to produce gourmet gelato. It has eight subsidiaries in other countries, including one in Winston-Salem, NC, and its equipment is used in 200,000 gelato shops, bars, and restaurants in 100 countries.

Gelato is on the rise in the U.S. and the U.S. is considered the “hottest” market for a product that has averaged an annual growth of 4% between 2015-2018. Thus, there are eight American stops as part of its upcoming Gelato Festival world tour which will span three years. There will be twenty-two more festivals, to include two in the U.S. After the tour culminates, three U.S. gelato chefs will be selected to participate in the World Masters Finals in 2021 (location to be determined). Artisans and chefs have to go through a rigorous selection process to enter this qualifying competition, which leads to an American grand finale that determines the final 36 global competitors in Italy in 2021.

For those attending a Gelato Festival, you will see gelato artisans and chefs competing against one another and they will have created a one-time flavor they’ve created just for the event. Spectators will be able to learn how gelato is made, taste competing flavors, and cast their vote for their favorites. If you are really into gelato, participants can also attend Gelato School and learn what it takes to be a professional and participate in a gelato-eating contest. Young foodies will have the opportunity to serve on a Kid’s Jury.

For info on Gelato Festival America check their website at:
www.gelatofestivalamerica.com

If you are in Bologna, visit Carpigiani Gelato University which was established in 2003 to train gelato makers from all over the world. Also on the grounds is the Carpigiani Gelato Museum which was founded in 2012. It offers beautiful curated, interactive exhibits that documents the history of Italian artisanal gelato. This museum is included on Zagat’s list of the seven coolest museums in the world.

Gelato vs Ice Cream

An article in the December 2017 La Voce on gelato noted Italian gelato and ice cream are not the same:

- True gelato is an artisanal product that’s only made in small batches.
- Gelato has a much shorter shelf life and should be eaten the same day it’s made.
- The texture differs from ice cream: Gelato is creamier, smoother, and less dense than ice cream.
- Gelato has less butterfat (because it’s made with more milk and less cream than ice cream) and usually isn’t made with egg yolks.
- Gelato is stored at temperatures that are 10-15 degrees warmer than ice cream.
- Gelato is dished out with a spade rather than a scoop.

What is a spade spoon used to serve gelato? It looks like a little shovel unlike the rounded spoons used to dish up ice cream.



DANTE CALENDAR 2018–2019

Dante Alighieri Society of Washington

2018: September 12th: English Meeting Dominick Minotti “Le regioni d’Italia” (The Regions of Italy) September 26th: Italian Meeting Federica Gabardi “La testa degli italiani” <i>di Beppe Severgnini</i>	2019: January 9th: English Meeting Mikala Woodward (Wing Luke Museum) in Collaboration with Rainier Valley Historical Society “Seattle’s Garlic Gulch Italian Community” January 23rd: Italian Meeting Prof. Susan Gaylard “Italian Fashion”
October 10th: English Meeting Prof. Mary O’Neil “Machiavelli” October 24th: Italian Meeting Dr. Claudio Mazzola “Italian Cinema”	February 13th: English Meeting Wine Tasting Dinner w/Arnie Millan of Esquin Wines February 27th: Italian Meeting Cecilia Stretto “Italian Literature on Migration”
November 14th: English Meeting Prof. Beatrice Arduini “Italian Dialects” No Italian Meeting in November	March 13th: English Meeting Father Tom Lucas Topic to be announced March 27th: Italian Meeting Prof. Albert Sbragia Topic to be announced
December 1st: Festa di Natale per i Bambini December 12th: Annual Christmas Party No Italian meeting in December	April 10th: English Meeting Annual General Meeting & Elections April 24th: Italian Meeting TBD
	May 8th: English Meeting TBD No Italian Meeting in May <i>June-August 2019: Summer break, no meetings.</i>

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

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

Membership Application

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

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

Name(s): _____

Address: _____

City: _____ State: _____

Telephone: _____ E-mail: _____

Amount Enclosed:

Membership Amount: _____

Contribution:

Social Programs & Activities: _____

School: _____

Total Enclosed: _____

Contribution Categories (For recognition stars):

Bronzo (bronze) - Up to \$25

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

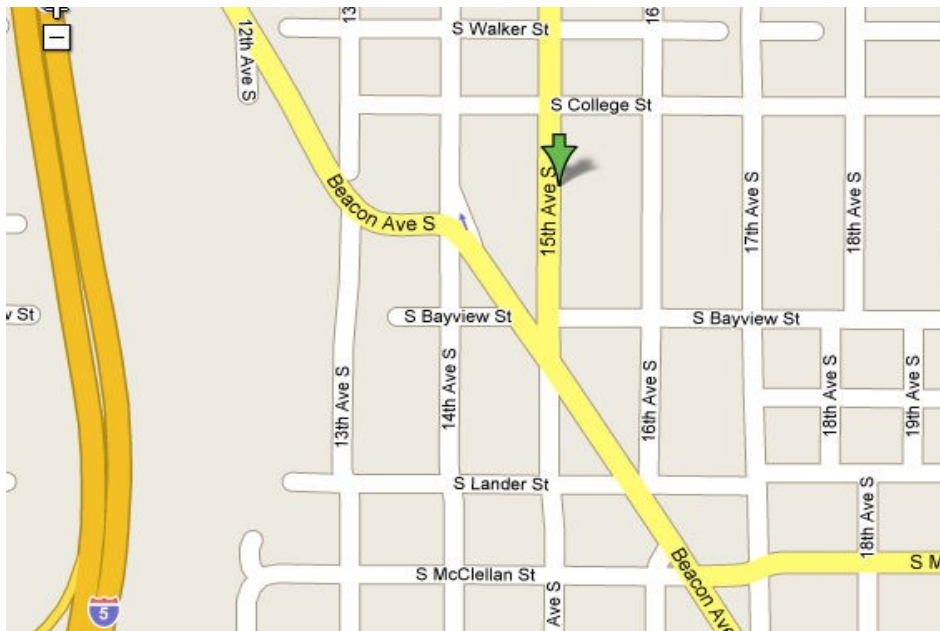
Oro (gold) - \$51 to \$100

Platino (platinum) - Over \$100

Please return completed membership application with check to:

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

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



Directions to Garden House

Garden 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**, Garden House will be on the right side between **Bayview** and **College Streets**.