

La Voce della Dante

Published by the Dante Alighieri Society of Washington (DAS)

<http://das.danteseattle.org>

April 2010

April English Meeting — DAS Election Night

Wednesday, April 14th, 2010
Headquarters House, 2336 15th Avenue S, Seattle

Tradition has it that the April meeting is comprised of a meal that is cooked by the Dante Alighieri Board. Paid up members dine at no cost and we vote on the slate of officers for the upcoming year and review the financial health of the Society. Your president and his wife, Frank and Norizan Paterra, decided early on that they would provide a luscious Italian meal for us and they are letting the Board rest this one out. (We'll get to Headquarters House early to either get in their way or act as go-fers). Frank and Norizan seem almost gleeful to be providing a spectacular dinner for us - Eggplant Parmesan and Panzanella, and I can't think of anything more appetizing. Be sure to be there and call by Monday, April 12th to secure your reservation. (206-320-9159).

The nominating committee of Norizan Paterra, Barbara Crawford, and Jane Cottrell are most happy to present a complete slate of new and returning officers to complete the Board, and accept other vital positions that make our organization run so smoothly. After our business meeting is concluded, we'll have time to catch up with all those people with whom we always hope to have more time.

Happily, many people who are on the current Board will be returning to carry on the mission of the Dante Alighieri Society. Frank Paterra, Sylvia Shiroyama, Bruce Leone, and Marcella Mascio will be serving once again as President, Vice President, Treasurer, and Secretary, respectively. The three Counselors are Houghton Lee, Toni Napoli, and Dan DeMatteis. Terri Hanlon continues to serve as the Hospitality Chairperson – a job that she does so very well. Carol DeMatteis has generously agreed to be Program Chair. Anita Bingham and Louise Pietrafesa will be our representatives to Casa Italiana and Bill Lemcke will serve as a back-up representative. Linda Heimbigner will continue to edit and publish the excellent *La Voce*, from 3,000 miles away! Caterina Wartes, Norizan Paterra, and Jackie Leone Pleasant will serve another year as Festa di Natale per i Bambini, Festa Italiana, and PreDante Pasta Chair respectively. Putri Dariani has recently come on board as the Italian Language Program Bookkeeper. We are so fortunate, indeed, that everyone on the above list agreed to work for our Society. Please be sure to extend your thanks when you see them.

Of course, it goes without saying that the above positions are open until voted upon. If you have a desire to make a challenge for any position or you feel that you want to recommend someone to serve, please contact the Nominating Committee before April 13th.

Jane Cottrell

Upcoming Events

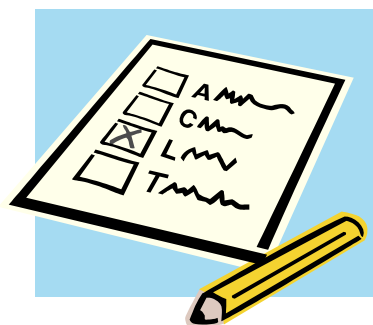
Wed, Apr 14th:
English Meeting -
6:30 pm Pre-Dante Pasta

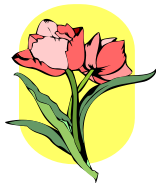


Mon, Apr 19th:
Board Meeting, 7:00-8:30 pm,
Faerland Terrace, Seattle
4121 Minor Ave

Wed, Apr 28th: Italian Meeting
7:30 pm, Headquarters House
Norman Bel Geddes: A Modernist Interpretation of the Divina Commedia by Professor Maria Xenia Wells of University of Texas at Austin

Thu, Apr 29th: *Innocence and Guilt: Men and Children in the Narrative and Cinema about the Italian South* by Professor Maria Xenia Wells
2:30 pm at Bannan 102 Auditorium, Seattle University
(Followed by reception, Xavier 121)





Welcome to Our New Members

Marc Cogan &
Ann McConnell

Jake Voigt
Rubens & Dulce Sigelmann

Benvenuti Nuovi Membri

* 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 additional services. Grazie Mille for supporting the Dante Alighieri Society of Washington.

Bronzo up to \$25

- * Borriello, Rosa
- * Crawford, Dick & Barbara
- * Forte, Giselda
- * Henke, Charlotte & Mcgrath, Dick
- * James, Mike

Argento \$26 to \$50

- * Cottrell, Dick & Jane
- * Hanlon, Terry
- * Hundertmark, Louise & Fritz
- * Tobe, Robert & Magdalena
- * Veigel, Alan & Parma, Laura

Oro \$51- \$100

- * Pietrafesa, Louise
- * Van Tilborgh, Peter

Platino—over \$100

- * Harmon, Gini
- * Riter, Ronald & Beverly

From the President's Desk

Spring has sprung! Welcome to longer days, warm afternoons, and fine evenings with good friends.

Those who were able to join us for the dinner program in March are probably still basking in the glow from the fun we had. A tour of Italy's hidden treasures was a tour to behold and Chris Zimmerman delighted us with six wines that most of us had never heard of. Dave Cottrell prepared a spectacular dinner for us of pasta with fried capers and anchovies. What a great time the 60+ of us who were there had. If you were not able to make it, please consider our future meetings, they just keep getting better and better. The Italian meetings are also seeing more attendance but not nearly as much. I encourage all of you to attend these meetings as well. I personally don't speak enough Italian to understand everything being discussed, but I always pick up some things and always have a good time. These meetings are truly one of the best ways to experience Italian culture. Join me will you?

Since wine is on my mind I thought I would poke into the history and lore behind Chianti in this month's letter and I found that its history is very interesting.

As many of you know Chianti, in addition to being one of the most widely available Italian wines, is also a major area that extends through most of Tuscany; from north of Florence to Castelnuovo Berardeng in the south. Its western borders are defined by Tavarnelle Val di Pesa and the east by the Chianti Mountains. The original area was defined in 1716 by the Medici family and was much smaller.

Gallo Nero, Italian for black rooster, is the symbol for the region's Chianti Classico producers and also relates to the borders of this region. The story of its origin is interesting, having its roots in the 12th century when Florence and its rival Siena were continually at war with each other over the mutual borders. Legend says they agreed to settle their dispute via a race involving one knight starting in each city when the cock crowed. The point where they met would be the new border. Intrigue and suspicions abound however! Allegedly the Florentines had a black rooster which they kept unfed for days causing it to crow long before dawn and giving them the advantage starting first, allowing them to ride miles deeper into rival territory. The Florentine knight made it to Fonterutoli and so the border was established there, very close to Siena, in a place they named Croce Fiorentina.

The wine, be it Chianti or Chianti Classico, is a dry red wine made from at least 80% Sangiovese grapes. Because of its boldness Chianti is best when consumed with food. It can range from light to full-bodied and have flavors of cherry and other similar strong fruit, and usually has a fairly high acid level. Chianti is made for aging and will typically mature in five to ten years after harvest. A nice Chianti is often available for \$10 - \$15 a bottle while it's more exclusive, more regulated, and higher quality cousin, Chianti Classico, is usually \$10 or more.

While well respected now, there was a period when Chianti became a caricature of cheap wines and was sold mainly in bulk, shipped in straw wrapped bottles called fiasco bottles. The producers in the region wanted to improve their reputation and undertook a heart wrenching decision that had most of existing vines removed in the 60s and 70s and replaced with many fewer but higher quality ones. A long period of rebuilding and refining, as well as strict regulations has resulted in the world class status for quality that Chianti and Chianti Classico wines now enjoy. In 1984, the Chianti Classico region was awarded DOCG status meaning that the wines had to be approved by a tasting panel before they could be released.

Other wines of note from the same area are Super-Tuscans, Barolo and Barbaresco, Amarone, and Pinot Grigio. Super-Tuscans are made mostly from Sangiovese but blended with a number of different French grapes such as Cabernet Sauvignon, Cabernet Franc, Merlot, or Syrah. They also are usually more expensive. Barolo and Barbaresco are made with Nebbiolo grapes and in Italy are typically reserved for Sunday dinners or celebrations. Amarone comes from the Valpolicella area of Italy's and are considered one of Italy's big, bold red wines. Made from grapes that have been partially dried they also usually have high alcohol contents (14-16% range).

The top of the whites for Italy is the Pinot Grigio with grapes from northeast Italy. Like many whites, they typically are fruitier and less bold than some reds. The late harvest varieties are often better and, consequently, more expensive.

OK, now, who will join me for a glass?

Frank Paterra



Ruffino Chianti
Classico Riserva Du-
cale Gold Label
(Around \$45 a bottle)



Chianti wine in a traditional *fiasco*.

Inclement Weather Procedure

As the seasons change, we are approaching a time when the weather can turn quickly. If 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, 206-320-9159, 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.



Perugia Scholarship

Every year, SPSCA offers up to four one-month language scholarships to study at the University for Foreigners in the heart of medieval Perugia. Apply by December 31st by writing to Scholarship Director **Patty Mathieu**; pamkdw@msn.com.

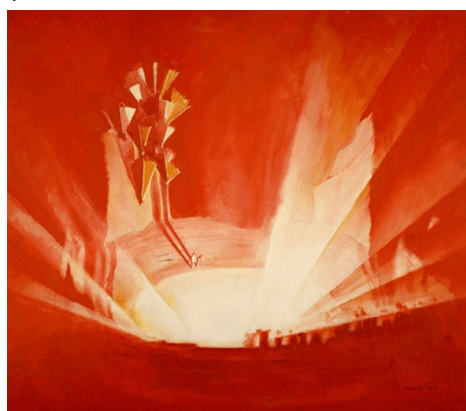
It's a grand experience with students from around the world. Don't miss your chance! The Umbra Institute also offers scholarships to Perugia - up to \$8000 - for university-level courses as well as language study. Application deadline for the fall semester 2010 is next June 15th.

For further information check the SPSCA website:

<http://www.seattle-perugia.org/>



Professor Wells is pictured above. Norman Bel Geddes' theater concept is pictured below.



April Italian Meeting - Norman Bel Geddes: A Modernist Interpretation of the Divina Commedia

presented by Professor Maria Xenia Wells, The University of Texas at Austin

Wednesday, April 28th, 2010
Headquarter's House, 2336 15th Avenue S, Seattle

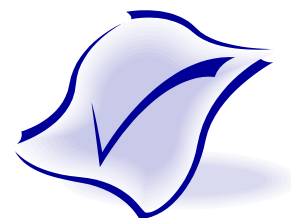
For the April Italian meeting, Professor Maria Xenia Wells from the University of Texas at Austin will talk about Norman Bel Geddes' interpretation of the Divina Commedia. Geddes planned the production and design of a theater to present the Divina Commedia in Chicago in 1921, on the 600th anniversary of Dante's death and in 1933 at the Chicago World Fair, for which he was the architect for all of the buildings. Though models for the theater were built no performances ever took place. Professor Wells will explain the difficulties of this project and the reasons for its demise.

Join us for this fascinating presentation. Also, you may be interested in Professor Well's presentation at Seattle University on Thursday, April 29th at 2:30 pm in Bannon 102 Auditorium at Seattle University. Professor Wells will present, "Innocence and Guilt: Men and Children in the Narrative and Cinema about the Italian South".

Slate of Officers for 2010-2011

The Dante nominating committee presents the following Slate of Officers for the 2010-11 year to be voted on at the April 14th meeting:

President:	Frank Pattera
Vice President:	Sylvia Shiroyama
Treasurer:	Bruce Leone
Counselors:	Dan DeMatteis
	Houghton Lee
	Toni Napoli



Be sure your dues are current so you can enjoy a delicious meal prepared by the Pattera's - Eggplant Parmesan and Panzanella. Remember, this meal is complimentary if your dues are current for this year; otherwise, the normal pre-Dante pasta charge applies. Don't forget to call the Activity Line at 206-320-9159 by Monday, April 12th, to reserve your spot.

Professor Maria Wells to Present at Seattle University



**The Department of Modern Languages and Culture
Italian Program**

**Invite you to a Lecture by Professor Maria Xenia Wells
(University of Texas at Austin)**

Innocence and Guilt
**Men and children in the narrative and
cinema about the Italian South**



**Thursday, April 29, 2:30 p.m. at
BANNAN 102 AUDITORIUM**
(Followed by Reception
XAVIER 121)



The lecture will explore the problems that for more than a century have troubled the South of Italy, from the creation of the Italian Kingdom in 1861 to our own century.

The South, with its ancient myths, poverty and malaria, could not be assimilated with the rest of the country by an act of political will, into an entity which only existed in the intent and hope, or illusion, of a central government, ill prepared to face the problems that this unification presented.

Carlo Levi, with his book *Christ Stopped at Eboli* provides the historical background for this country *forgotten by God and Men alike* as he puts it at the beginning of his book. The presenter will briefly illustrate Levi's description of the South in his book and his paintings of Lucanika.

The lecture will then focus on three films *Christ Stopped at Eboli*, *I Am Not Scared* and *The Flight of the Innocent* and two books of the same titles by Carlo Levi and Niccolò Ammaniti.

The children in these works are presented as victims but also as redeemers. At the beginning of the movie *The Flight of the Innocent* director Carlo Carlei quotes a line from a poem by Elsa Morante *The world saved by the children - I would like to save you from the evil that robs your life and take you back to your little bed, to sleep*. This quote is an appeal and an act of faith in the power of redemption, and a hope for a better future.



Maria Xenia Wells is an Adjunct Professor of French and Italian at the University of Texas at Austin, and Consultant for the Italian Collections. She is a distinguished and prolific researcher and she has been the curator of the Italian Collections at Harry Ransom Humanities Research Center at Austin for many years. Professor Wells published several catalogs and articles both in English and Italian and she has been invited to lectures in Europe and in the United States. Maria Wells received a Fulbright Research Award in 1991 and she has been a member of the UT Campus Fulbright Scholarship Committee until 2001. In 1992 she also received the prestigious title of *Cavaliere nell'ordine del Merito della Repubblica Italiana*. Presently Maria Wells is serving on the Scholarship Committee for the Zonta International Association of Business Women and she is President of the Board of Directors of Salon Concert Inc. (chamber music) in Austin.



Language Program News by Giuseppe Tassone Italian Language Program Director

Winter quarter 68 students enrolled in the DAS Italian Language program and five sections of Italian from elementary level to advanced level were offered. Most of the students registered for spring quarter and we were able to offer the same number of sections in spring.

Spring quarter is the last quarter before the beginning of the new school year 2010-11. Students completing the elementary level are eligible to enroll into the intermediate level while students completing the intermediate level can enroll into the advanced level. Additional levels of Italian may also be offered. Prospective students are encouraged to register in early summer for fall courses as classes fill up quickly.

As a supplement to their language instruction, our students are encouraged to participate in the events organized by DAS, Comitato di Seattle, and other institutions such as the University of Washington and Seattle University, where our classes are held.

Two exciting meetings are scheduled at Headquarter House during spring quarter: *The Journey of the Italians to America* by Vincenza Scarpaci and *Norman Bel Geddes: A Modernist Interpretation of the Divina Commedia* by Professor Maria Xenia Wells from the University of Texas at Austin. Professor Wells will also present at Seattle University on April 29th at 2:30 pm, a lecture sponsored by the SU – Department of Modern Languages and Culture - Italian Program. The title of the lecture is *Innocence and Guilt: Men and Children in the Narrative and Cinema About the Italian South*. In preparation for this lecture, we are planning to screen, at Seattle University, films that will be the focus of the lecture and all Dante students and DAS members are invited to participate in both the screening and the lecture.

Spring Quarter 2010 Schedule: March 30th—June 3rd

Pre-registration Deadline: March 11th

Location: Seattle University Campus

Class Fee: \$130 per quarter unless otherwise indicated

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

Thank you students for your support and Seattle University for hosting our courses.



Membership Renewal

Membership renewal was **due January 1, 2010**. It's past time to renew your membership if you joined before September 2009.

Membership is \$30 for an individual or \$40 for a family.

Fill out the membership form on the last page of *La Voce* and send your renewal in today.



Delivering La Voce to Members

Just a reminder *La Voce* will not be sent to the membership via an email attachment. For many emails, the file size is too large. Instead, an email will be sent to members that includes a link to the current issue of *La Voce* on the DAS website. Just click on the link and you will have *La Voce* to read for your pleasure.



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

And be sure your email box isn't full.

You can buy your Dante gear at:
<http://www.cafepress.com/dantewashington>



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, USA. Keep things coming!

Thanks to everyone who is helping.

Article submission deadline:

<u>ISSUE DATE</u>	<u>SUBMISSION DEADLINE</u>
May 2010	April 14th

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

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 (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.

Frank Paterra
President

Sylvia Shiroyama
Vice President

Marcella Mascio
Secretary

Bruce & Sharon Leone
Co-Treasurers

Jane Cottrell
Past President

Dave Cottrell
Counselor

Houghton Lee
Counselor

Toni Napoli
Counselor

Linda Heimbigner
La Voce Editor

Terry Hanlon
Hospitality

Giuseppe Tassone
Language Program Director

"Italy's Hidden Treasures"

presented by Chris Zimmerman of Vias Imports

Below is a reprint of the hand-out received at the March wine tasting. Chris had a fantastic presentation full of humor and winery anecdotes. It was an evening full of laughs, good wine, and Dave Cottrell's wonderful Pasta with Fried Capers & Anchovies which he kindly shared his recipe in this issue of La Voce.

Chris brought six wines to be sampled. He reminded us that equated to around a ½ bottle of wine and kept checking to see if we wanted to go on with the sampling. You can only imagine the answer to that!

The Wines & the Wineries

Castelvero Cortese 2008 (\$10, exclusively at Whole Foods)

The Region: Piemonte

The Winery: Castel Boglione is a small village in the hills of the upper Monferrato. Known as Castelvero in the late Middle Age, it was the principle town in a small duchy owned by the Dukes of Monferrato. The castle itself was destroyed in the course of centuries of wars and invasions by barbarian tribes. The Castelvero winery was created in 1954 by a group of small growers at Castel Boglione. Under the leadership of Livio Manera, the Estate grew in size and importance during the 1960's and 70's. It currently sources grapes from over 1,000 hectares of vineyards.

The Grape: 100% Cortese vinified in temperature-controlled stainless steel tanks.

Food: Great aperitivo, serve with fried fish, fried calamari, crab, shellfish, soups, perfect with sushi!



Terredora di Paolo Falanghina 2008 (\$16)

The Region: Campania – Montefusco

The Winery: From a rich and ancient tradition, the passion that animates the present Terredora di Paolo is a continuation of the ancient story of Campania, its people and their passion for their land and their winemaking. For them the land is central to their family. It represents their soul and the driving force behind the winery, which is why year after year, they consider the harvest their greatest treasure. Terredora di Paolo has been on the forefront of the wine renaissance in Campania since 1978. This is a region that was famous for producing the best wines of the Roman Empire and Terredora di Paolo is committed to re-establishing itself to its former glory. They have been instrumental in reintroducing ancient grape varieties, promoting modern innovation and training the men and women who will be responsible for carrying their vision into the future.

The Grape: 100% Falanghina vinified and aged in stainless steel by Lucio Mastrobardino.

Food: Serve with seafood, roasted and grilled fish, shellfish, spaghetti vongole, calamari, pasta, and vegetable dishes.



Cantele "Telero" Negroamaro 2007 (\$9, at Whole Foods)

The Region: Puglia – Lecce

The Winery: Puglia is home to many of the most fascinating expressions of Greek varietals that have dominated the Salento Peninsula for twenty eight centuries. The Cantele family is a leader in progressive technologies applied to traditional vines and for modern faces. Toward the end of the 1970's Giovanni Battista Cantele and his wife Teresa Manara decided to consolidate 30 years experience in the wine world of Northern Italy and bring their expertise to the region of Puglia, and Salento, in particular, where they saw tremendous potential.

The Grape: 100% Negroamaro vinified in stainless steel.



Food: Serve with pasta, gnocchi with gorgonzola, grilled meats, chicken dishes, risotto, and lamb.

Castello di Luzzano Bonarda “Carlino” 2008 (\$20)

The Region: Lombardia/Emilia

The Winery: The Luzzano and Romito have been in the family of Maria Giulia and her sister, Giovannella Fugazza for nearly a century. Documents citing the excellent wines of Luzzano have been found dating as far as the 12th century. The property straddles the border between Emilia and Lombardia, an area known for the variety and quality of its wines, with one vineyard in the Colli Piacentini DOC and the other in the Oltrepo’ Pavese.

The Grape: 100% Bonarda (Croatina) vinified in stainless steel.

Food: Serve with antipasti, simple grilled meats, game birds, pasta, risotto, and pork dishes (ribs).



Abbazia di Novacella Lagrein 2006 (\$25)

The Region: Alto Adige

The Winery: Abbazia di Novacella, located at 1,800 feet above sea level in the Isarco Valley of the Alto Adige region, is Italy’s northernmost winery, specializing in cool-climate white wines, many of which are made from grapes of Germanic origin. The Abbey was founded in 1142 by the Augustinian order of monks. Unlike other orders, such as the Benedictines, Augustinian monks are a ‘working’ more than a contemplative order, without the required vows of silence. The reigning Abbot is always in charge of Abbazia di Novacella. The hamlet of Novacella lies just north of Bressanone, the major town in northern Alto Adige, and a short distance south of the Brenner Pass and the Austrian border. On the premises is a college for 100 boys (and a handful of girls) who are studying viticulture and winemaking, among other subjects. There are currently 26 Augustinian monks at Abbazia di Novacella, eight on premises, 18 working away from the Abbazia, along with 100 lay workers, 60 full-time. The Abbazia also has a choir and a convention center. But the most striking room in the Abbazia di Novacella is its incredibly beautiful library, with huge books handwritten by monks, dating back to the 1100s. The farm produces all sorts of fruits and vegetables, but the two major crops are wine grapes and apples.

The Grape: 100% Lagrein fermented in temperature-controlled stainless steel tanks, aged 8 months in French oak cask.

Food: Serve with pasta, mushroom dishes, risotto, truffles, lamb, game, slow-braised meats, and aged cheeses.



Marenco Brachetto d’Acqui “Pineto” 2008 (\$24)

The Region: Piedmont (Acqui Terme)

The Winery: The history of the Marenco family is made of passion and of vineyards, of a bond between the land and the region. As confirmed by the heraldic researches, the Marenco family has always been involved in agriculture and wine making. *The best vineyards are always the most difficult to manage.* Mr. Giuseppe Marenco, the owner of the firm, started this business. He passed from the idea of the growing and the selling the grapes to winemaking. Little by little, he supported his father’s small estate located in the Bagnario Valley – a very important zone for the production of the Mosato & Brachetto grapes, today reaching the present 80 hectares of which 65 hectares are occupied by vineyards.

The Grape: 100% Brachetto vinified in stainless steel, naturally “frizzante”, 5.5% alcohol. *(This was a nice surprise - a red dessert wine.)*

Food: Serve with dessert, especially chocolate, cake, cookies, sorbet, blueberries, and blackberry cobbler.



Note: You can find these wines at Esquin (on 4th Ave S), Whole Foods, McCarthy & Schiering (top of Queen Avenue and Ravenna), and Pete’s (in Bellevue and Seattle).

A special thanks to Bob Ziehl for these photos. He and his wife, Joy, were guests of Dom and Louise Sportelli.

May La Voce

The May La Voce will be published a bit later as I will be out of town from April 15th to May 1st. If any articles can be received before April 15th, that would be very helpful as I will not have a computer available loaded with the software used for La Voce while gone.

Luigi's Closes for Now

From Seattle Times, March 2, 2010, Online, posted by Nancy Leson

This email news flash ... from the mightily mustachioed Luigi DeNunzio, regarding the "temporary closure" of his flagship restaurant in Pioneer Square:

Ciao,

It is with a heavy heart that I am announcing the temporary closing of DeNunzio's Trattoria, formerly Luigo's Grotto, and La Buca.

We fought a losing battle with our landlord and are forced to find a new location with a better environment.

I want to thank the many for a great 18 years of cooking classes, birthdays and friendship. I look forward to seeing you at the other two restaurants, Al Boccalino, 1 Yesler Way or Café Bengodi, 701 1st Ave. Cooking classes will be held at Al Boccalino.

Again, many thanks for great times and please stop by to see me.

Mil Grazie,
Luigi

Italian Wine Facts & Figures

from Chris Zimmerman's presentation

1. Wine has always been there
 - a. Phoenicians arrive 4,000 years ago to discover wine and winegrowing
 - b. Ancient Greeks call the place Oenotria "*Land of the Vines*"
 - c. Etruscans cultivate Sangiovese and other varieties from the 8th to the 4th century B.C.
 - d. By the 3rd century B.C. grape vines cover the country
 - e. Romans disperse the vine through out Europe
2. Italy is 77% mountainous
 - a. The range of latitudes and altitudes creates a wide variety of growing conditions
 - b. The coasts, hills, mountain provide a diversity of growing conditions
 - c. The Alps in the northwest, the Dolomites in the northeast and the Apennines stretching from the northwest along the central "spine"
 - d. Italy is a "cool climate" growing region
3. The whole country is less than $\frac{3}{4}$ the size of California
4. Italy unites only in 1861, is in its present form only since 1919
5. Italy has 20 regions, 18 on the mainland and two islands
6. Italy's longest river is the Po, home to most of Italy's rice, corn, and fruit
7. Italy produces more wine than any other country
8. Italy produces almost 8 billion bottles of wine per year
9. Italy has more land planted to vines than any country except Spain
10. Per capita consumption is 26 gallons (2 gallons in the U.S.)
11. Italy boasts over 1000 different grape varieties
12. Italy has over 70,000 wineries (U.S.A. has about 3,500)
13. Italy has 1.6 million registered vineyards (1.2 M winemakers)
14. The "Italian style" – wine is food
 - a. High acidity, which translates as crispness in whites and firmness in reds. High acid wines are "food friendly"
 - b. No sweetness, dry wines
 - c. Light to medium bodied = lower alcohol = less headaches
 - d. Subdued flavors and aromas so as not to compete with food



Pasta with Fried Capers & Anchovies

This is Dave Cottrell's pasta recipe he made for the March English meeting.

½ c capers, drained and rinsed
1/3 c olive oil
1/3 c extra virgin olive oil
6 anchovy fillets, coarsely chopped
1 clove garlic, chopped
1 T lemon zest
2 T lemon juice
½ t crushed red pepper flakes
½ c finely chopped parsley
¼ c toasted pine nuts (optional)
1 lb pasta (Dave likes to use Campanelle pasta)

Heat 1/3 c olive oil in a small skillet until shimmering. Add capers and cook over medium-high heat, stirring occasionally, until browned and shriveled – about 4 minutes. Strain the capers and discard the oil. Set aside.

Toast the pine nuts until golden. (350 degrees oven for about 10 minutes or on the stove in a skillet.) Set aside.

SAUCE: Combine 1/3 c extra virgin olive oil, anchovies, garlic, lemon zest, lemon juice, and pepper flakes in a mini food processor until blended.

(Alternate Method: Combine the lemon zest, garlic, and anchovies in a mortar and smash into a paste. Mix the paste with lemon juice, extra virgin olive oil, and pepper flakes.)

In a serving bowl, mix sauce, parsley, pine nuts, and capers. Then add cooked pasta and toss.

Campanelle Pasta

Campanelle means “bellflowers” in Italian and has fluted, petal-like edges with a hollow center for capturing sauce. It has a delicate yet sturdy shape and is one of those fun pasta shapes to use.

Pair Campanelle pasta with meat, cream vegetable or oil based sauces. And it is also great when used in pasta salads.



Life in I Style

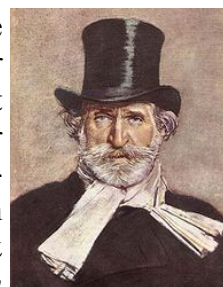
Sponsored by the Italian Trade Commission, Life in I Style is quite interesting. There is a directory of local Italian style leader stores and a guide to special offers and events in cities throughout the United States.

Check the website at:
<http://www.lifeinistyle.com>

If you only input “lifeinstyle” in the website address, a completely different site appears.

Verdi's Don Carlo Opera in Bellevue

Tickets are on sale for performances at Meydenbauer Theater in downtown Bellevue on April 30th & May 1st of *Don Carlo*.



Reserved Tickets:
\$35 Adult
\$25 Senior
\$15 Student/Teacher

More information is available on the Bellevue Opera website:
www.bellevueopera.org

Tickets can be purchased through the Bellevue Opera website:
www.bellevueopera.org
or
BrownPaper Tickets website:
www.brownpapertickets.com/event/98844



Orange Cornmeal Cake

(This is the delicious cake Gini brought to a February meeting.)

1/2 cup olive oil
2 large eggs
1/2 cup dry white wine

Whisk the above in a bowl, then add 1 cup sugar and whisk again.

Then add:

1 1/4 cups of flour
1/2 cup yellow fine cornmeal
2 teaspoons baking powder
1 teaspoon salt
Zest of 1 orange

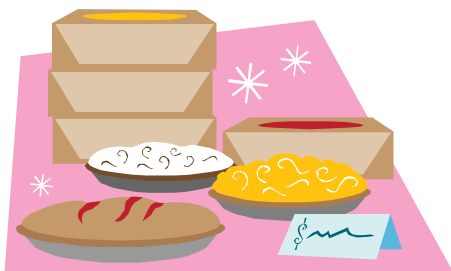
Whisk until blended then pour into parchment lined 8 x 2 inch pan.

Top with 1/3 cup sanding sugar before baking. (Sanding sugar is coarse sugar, about 1/32 inch size used to sprinkle on top of cookies, cakes, etc. It doesn't dissolve and provides sparkle to baked goods.)

Bake in a preheated 375 degree oven for 35-40 minutes.

You can section the orange used for the zest and serve with the cake.

(NOTE: This is a corrected version of Gini's recipe that was in the March issue of La Voce. Corrections are noted in italics.)



Club Alpino Italiano (CAI) PNW

The following are upcoming events for the CAI:

April 10: SQUAK MOUNTAIN HIKE

Elevation Gain: 800 to 1000'

Contact: Chris Kantor, cmkantor@aol.com

An uphill but quite wonderful hike on Squak Mountain from May Valley Road in Issaquah. Time: 2 to 3 hours.

May 8: POO POO POINT HIKE

Classification: (M)

Distance: 5.5 miles RT

Elevation Gain: 2100'

Contact: Seth Basker, seth@basker.com

The trail starts from the Issaquah High School and ascends through second growth forest of West Tiger Mountain to a hang-glider port where there is a good view of Lake Sammamish and Issaquah.

For further information and activities that include CAI's international outings, check their website at: <http://www.cai-pnw.org>

NIAF Supports AP Italian in High Schools

The National Italian American Foundation (NIAF) has announced they will support the Advanced Placement (AP) Language and Culture Program in Italian for high school students across the nation with a \$500,000 matching grant.

"The study of the Italian language and its culture is at the core of NIAF's mission to preserve and expand our rich heritage," NIAF Secretary John F. Calvelli, said. "NIAF's Board of Directors are determined to give students the opportunity to obtain college credit for their work and voted unanimously to fund this project during its board meeting."

Hon. Giulio Terzi di Sant'Agata, Ambassador of Italy to the United States, secured a commitment from the Italian government for \$1.5 million over a three-year period toward the program. The Embassy of Italy and NIAF join a coalition organized to raise funds necessary for the remaining \$1 million needed by the College Board. Other members include OSIA, UNICO, the Columbus Citizens Foundation, and the American Society of the Italian Legions of Merit.

To support the NIAF AP Italian Matching Fund and for more information, contact Serena Cantoni, NIAF director of education and culture, at 202-939-3111 or serena@niaf.org.

The National Italian American Foundation (NIAF) is a non-profit organization dedicated to preserving and promoting the heritage and culture of Americans of Italian descent. Visit their website at: <http://www.niaf.org>

Down the Road - Places of Interest

by Linda Heimbigner

For those venturing down I-5 towards Portland, you may want to stop in Vancouver, WA for a food and wine adventure.



Rusty Grape Vineyard

This vineyard hosts catered meals (Sweet Pea Catering) once a month in their tasting room that is transformed into a Tuscan-style restaurant for the evening. Wine pairings are suggested with the meal as a way to showcase Rusty Grape Vineyard's wines produced in Battle Ground. These include chardonnay, pinot noir, Riesling, and even strawberry wine.

The tasting room is set up in a former barn. To achieve a Tuscan atmosphere, they have used textured and stained walls, a concrete floor, Old World lighting, and pine and stone accents.

A recent menu included a mixed green salad, Sautéed Chicken Breasts with Balsamic-Pesto Sauce, Green Beans with Marinated Red Onions, Rosemary-Garlic Roasted Red Potatoes and artisan bread. Bocconcini Skewers were served at the beginning of the meal and for dessert, Sweet Ricotta Crostada was offered. The cost was \$19 per person plus tax.

Rusty Grape Vineyard

16712 NE 219th St, Battleground, WA

Phone: 360-513-9338

Hours: 7 to 9:30 pm the third Friday of each month unless a private event has been booked. Check their website: <http://rustygrape.com>

La Bottega

Located in Vancouver's "Uptown" area, this little deli/restaurant was a very pleasant surprise; a hidden gem in many ways. I have been there twice for dinner and found both meals to be innovative and delicious. The setting is very unpretentious; one side is their deli with a slight separation for the dining area. I had Rack of Lamb from their special menu for the evening for one meal that was very delicious and the last time I was there I tried Wild Boar Ragu with Farfalle pasta which was very tasty. Others had Bucatini Marinara with Italian Sauce and a Three-Mushroom Ravioli with a very flavorful brown-colored sauce.

La Bottega also hosts a monthly special wine dinner featuring a unique menu prepared by Chef Peter Dougherty. Each course is paired with wine from the selected wine maker for the evening. For example, the March 9th dinner featured wine by McKinley Springs Winery, Horse Heaven Hills AVA in Washington. Their next special dinner is early May.

The March 9th dinner was \$45 per person plus tax and gratuity. Below are two of the five course offerings:

Chenin Blanc, Horse Heaven Hills 2007

Washington Razor Clams, Seville Orange Beurre Blanc, Wilted Radicchio, Oil Cured Olives, Piri Piri Pepper

Cabernet Sauvignon, Horse Heaven Hills 2004

Fennel Roasted Beef Coulot, Caramelized Leeks, Walnut Kale Risotto, Vodka Cherry Jus, Cider Glazed Gold Beets

La Bottega

1905 Main Street, Vancouver, WA

Phone: 360-571-5010

Hours: Mon-Thu 11 am to 9 pm, Fri - Sat 11 am to 9:30 pm, Sun Closed

Website: <http://labottegafoods.com>

DANTE CALENDAR 2009-2010

Dante Alighieri Society of Washington

<p>September 2009</p> <p>9 Aisha Paterra Summer in Italy</p> <p>23 Robert Thomson Dante and Opera</p>	<p>February 2010</p> <p>10 Susan Gaylard (UW) Italian Fashion 1300-1800</p> <p>24 Claudio Mazzola "La tradizione della commedia all'italiana dal dopoguerra a oggi"</p>
<p>October 2009</p> <p>14 Lisa Dorsey The Divine Journey of Dante's Inferno</p> <p>28 Marcella Nardi Medieval Castles & Italy</p>	<p>March 2010</p> <p>10 Chris Zimmerman Tour of Italian Wine Regions and Wine Tasting</p> <p>24 Gennaro Giordano The Foundation of Rome: Myth and History</p>
<p>November 2009</p> <p>11 Magnus Feil Italian Design</p> <p>No Italian meeting in November</p>	<p>April 2010</p> <p>14 Election night (no speaker)</p> <p>28 Meeting in English Professor Maria Wells - Univ. of Texas</p> <p>Norman Bel Geddes: A Modernist Interpretation of the Divina Commedia</p>
<p>December 2009</p> <p>9 Christmas party</p> <p>No Italian meeting in December</p>	<p>May 2010</p> <p>12 Vincenza Scarpaci The Journey of the Italians in America</p> <p>No Italian meeting in May</p>
<p>January 2010</p> <p>13 Sportelli + Panel: Living Part- time in Italy</p> <p>27 Marcella Nardi Daily Life in Medieval Times</p>	<p>June - August 2010</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 (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:

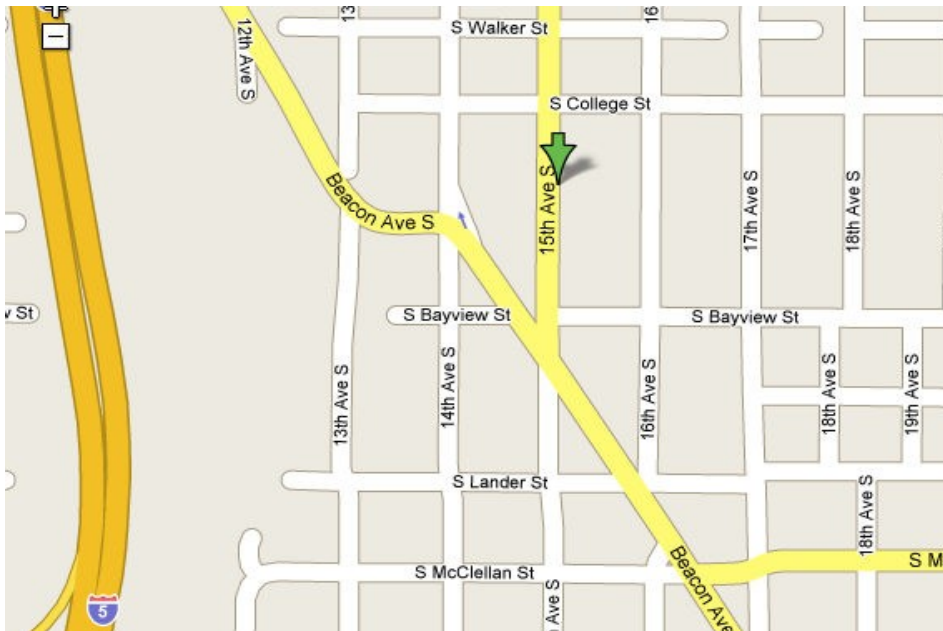
Dante Alighieri Society of Washington

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.