

La Voce della Dante

Published by the Dante Alighieri Society of Washington (DAS)

<http://das.danteseattle.org>

April 2011

April English Meeting —

Annual General Meeting & Elections

Wednesday, April 13th, 6:30 pm dinner followed by meeting
Headquarters House, 2336 15th Avenue S, Seattle

Mark your calendar for Dante's annual general meeting and elections to be held, Wednesday, April 13th. The pre-Dante pasta dinner will be prepared by the Board and is free for current dues paying members. For those attending, please bring an antipasti, homemade dessert, or wine to share.

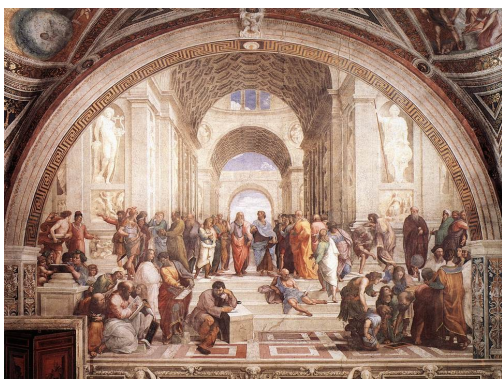
April Italian Meeting -

Artistic Renaissance of Rome

presented by Albert Sbragia

Wednesday, April 27th, 7:30 pm

Headquarters House, 2336 15th Avenue S, Seattle

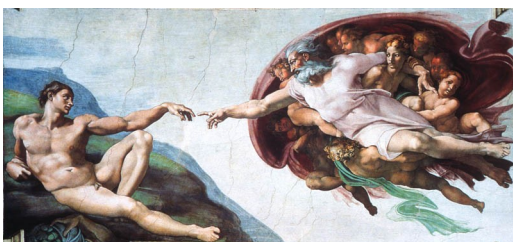


Albert Sbragia, a long-time friend of the Dante Alighieri Society and chair of the French and Italian Studies at UW, will make a presentation called "The Artistic Renaissance in Rome".

Raphael's School of Athens and Michelangelo's work in the Sistine Chapel will be reviewed to discuss the major aspects of

High Renaissance art in Rome. Included will be the return to ancient sources, the discovery of single point perspective, the competing theories of beauty, and the new status of the artist.

Come join us for a delightful insight into High Renaissance art in Rome.



The picture above is from Raphael's School of Athens and the picture on the left is Michelangelo's from the Sistine Chapel.

Upcoming Events

Wed, Apr 13th:
English Meeting -

6:30 pm Annual General Meeting and Elections. Dinner prepared by the Board.



Wed, Apr 27th:

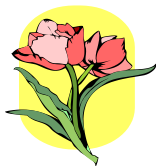
Italian Meeting at 7:30 pm -
"Artistic Renaissance in Rome"
presented by Albert Sbragia.

Antipasti pre-meeting at 7:00 pm

Slate of Officers for April Election Meeting

President:	Frank Paterra
V President:	Sylvia Shiroyama
Treasurer:	Bruce Leone
Secretary:	Marci Mascio
Counselors:	Dan DeMatteis Houghton Lee Toni Napoli





**Welcome to
Our New
Members**

**Benvenuti
Nuovi Membri**

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

*** DAS Star List 2011***

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
- * Gillett, Debra Rovetto
- * Lipsky, Donna
- * Rodriquez, German & Martin, Robert
- * Shiroyama, Sylvia
- * Showell, Gianna

Argento \$26 to \$50

- * Cottrell, Dick & Jane
- * Forte, Giselda
- * Hundertmark, Louise & Frtiz
- * Jankord-Steedman, Melinda
- * Monasmith, Irma
- * Veigel, Alan

Oro \$51- \$100

- * DeMatteis, Dan
- * Harmon, Gini
- * Sportelli, Dom & Louise
- * Tobe, Robert & Magdalena

Platino—over \$100

- * Minotti, Dominick

From the President's Desk

Welcome to April and the real start of spring. We had a rainy, cold winter but now the days are longer; we are getting more sun, and the air is getting warmer. Take a look and admire Headquarters House's gardens before our next meeting. They truly are beautiful!

We had a couple of spectacular programs in March, the English program in which Joe Zavaglia talked about his cooking school, the dishes they made, the trips they took, and the wonderful people they spent time with. After this program, I have to believe that Joe's school for the 2011 year will be sold out; his presentation was quite a delight.

Our Italian program was by Marco D'Ambrosio, the owner of D'Ambrosio Gelato. Marco treated all of us to some gelato to enjoy while he discussed the history, recipes, and attributes of gelato. In summary, like so many things, is that it's about passion. Marco has a passion for making the absolute best gelato, from the freshest ingredients, to the best equipment, to the details in the process, and to the freshness of the end product. He shared that passion with us and we all learned a lot about what it takes to make truly great gelato.



As usual many thanks to Carol for arranging such a great slate of programs. Thanks as well to the Sportelli's for the wonderful dinner and Jackie for the great antipasti! I would be remiss if I did not also say thank you to each of you who brought wine, antipasti, or dolce to share; they have made our dinners and antipasti just amazing. I don't think anyone is leaving hungry!

This month we will hold our annual business meeting in place of the English program and we will hold our 2011 elections. If you have any interest in serving on the board, I really encourage you to put your name in the hat. The best way to really enjoy our society is to help to run it. There are lots of opportunities to pitch in. Thank you to all who are currently serving and we welcome anyone else that wants to do so as well.

When I look outside in the gardens of Headquarters House I wonder what would be more fun than to play a little bocce! A bocce set appeared under our Christmas tree this past December, anyone interested in giving it a try?

Frank Paterra





Language Program News by Giuseppe Tassone Italian Language Program Director

Winter quarter started on January 6th, 2011 and is currently in session. Our program runs from October to June with a class break every ten weeks. There are 60 students taking their second quarter of Italian.

Daniel Zanchi, Oscar Vallazza, and Michela Tartaglia are teaching the elementary, intermediate, and advanced course. Laura Ciroi is teaching an additional level of Italian for students close to fluency.

As a supplement to their language instruction, students are encouraged to participate in events organized by the *Dante Alighieri – Comitato di Seattle* at the Headquarters House and other cultural events related to Italy at *Seattle University*, at the *University of Washington*, and other locations. This was the second year that students participated in the New Italian Cinema Festival in fall and in the advanced level course Laura Ciroi and her students discussed the films they viewed. For next year we are planning to invite the film director participating at the festival to the *Seattle University* campus for a talk to SU and Dante language students. We believe that learning a language means also learning about the culture and our goal is to develop in our students a deep understanding of Italy and its culture.

Spring Quarter 2011 is in session: March 29 - June 2

Pre-registration deadline was March 10

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.

DAS Star List

The names listed on the DAS Star List are of those who made donations from September 2010 through the publication date of the current *La Voce*. All names will remain on the DAS Star List through December 31, 2011.

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.

Board Meeting

The next board meeting will be September 7th.

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



La Voce

Hopefully, spring is just around the corner and you have been enjoying the new season of Dante.

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

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

Delivering La Voce to Members



Just a reminder that 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.

New Mailing Address for DAS

by Bruce Leone, DAS Treasurer

Please note our new post office box address:

Dante Alighieri Society
PO Box 9494
Seattle, WA 98109

The old address (PMB #1244, 1122 East Pike Street, WA 98122) will stay in operation for a few months. I will easily be able to get the mail here much more often. I was able to get the mail at the old address only about once a month or less resulting in delays in paying bills and processing checks. **Please remember** that even better is to mail membership checks and new memberships or reimbursement requests directly to me at:

Bruce Leone
2522 2nd Ave West
Seattle, WA 98119

Buongiorno: Si prega di prendere nota del nostro nuovo indirizzo di casella postale:

Dante Alighieri Society
PO Box 9494
Seattle, WA 98109

Il vecchio indirizzo di PMB #1244, 1122 East Pike Street, Seattle, WA 98122 rimarrà in funzione per pochi mesi. Sarò facilmente in grado di raccogliere la posta qui molto più spesso. Potevo raccogliere la posta dal vecchio indirizzo solo circa una volta al mese o meno. Ricordatevi che preferirei che inviaste gli assegni soci e le domande di adesione o richieste di rimborso direttamente a me al seguente indirizzo:

Bruce Leone
2522 2nd Ave West
Seattle, WA 98199

Membership Roster Available

DAS has a membership roster available for those interested. It's a pdf file that can be emailed as an attachment and then printed out.

To have one emailed to you contact Bruce Leone at:

bruceleo@earthlink.net





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>
May 2011	April 20th, 2011
September 2011	August 20th, 2011

The May issue is the last for the year until September 2011.

Dante on the Internet!

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

<http://das.danteseattle.org/>

Pre-Dante Pasta

Join us for the pre-Dante Pasta dinner preceding the English language programs. **To attend the dinner, reservations are required. The only way to make these reservations is by calling the activity line at (206) 320-9159 by 5 pm on the Monday before the meeting or send your request via email to: dante.reserve@gmail.com.**

Please remember to bring your homemade Italian desserts to finish off this great meal.

This is a communally prepared meal – the preparations start at 5:30 and the meal is served at 6:30. People who come early help with set up and cooking, those who come late help with the clean up.

Pasta dinner cost is \$8 per person, \$15 per couple, if reservations are received on the Activity Line by 5 pm on Monday before the meeting. Late reservations and walk-ins are charged \$10 per person and subject to availability. We meet at Headquarters House, 2336 15th Avenue, Seattle, WA. DAS will not be providing wine for the pre-Dante pasta dinners so bring your own wine to enjoy and share with others.



Dante Alighieri Society of Washington

"Società per la diffusione della lingua e della cultura italiana nel mondo"

Mailing address:
PO Box 9494
Seattle, WA 98109
(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
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Sylvia Shiroyama
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Counselor

Houghton Lee
Counselor

Toni Napoli
Counselor

Linda Heimbigner
La Voce Editor

Terry Hanlon
Hospitality

Carol DeMatteis
Program Chair

Giuseppe Tassone
Language Program Director

Downsizing in Italy

by Louise Sportelli

As some of you know, Dom and I are in the process of making a major change in our Italian lifestyle. Last May we sold our mini farm and when we arrive in Lucca next month we will take possession of an urban apartment.

When we originally purchased our country property in 2000 it suited our needs perfectly. Our goal was to get beyond just being tourists and plant roots of a sort in the rocky Tuscan soil. The village of Partigliano in the Luccan hills was the perfect spot to do this. It took some time but we were eventually accepted by our Italian neighbors. It helped that we were hands-on caretakers of our grapevines and olive trees. Everyone had an opinion of how we should be doing things and they were eager to share them with us. Of course, these opinions did not always agree. The hard physical labor was a nice change from our Seattle city lives. We enjoyed getting out in the fields to cut the grass, prune the trees, and harvest the grapes. Our wine was made on the patio because that was the only space for it. We figured out where to take our olives to have them pressed so that we could bring home our own *olio d'oliva extra vergine*.

Best of all we participated in village celebrations and ceremonies. We attended dances at the village bar, traipsed up and down the hills in procession on the feast of San Marco and we joined the local walking club. We even attended the funeral of one of our neighbors who died suddenly. Our neighbors welcomed us back

in the spring and fall and wondered sadly why we were not staying for summer or Christmas. We watched the local children grow up, leave school and ran into them at their places of employment.

However, after we left Seattle and moved to acreage on Whidbey Island it became clear that two country properties was one too many. Eight years of being “lifestyle farmers” was enough and we decided to put the mini-farm on the market. It took two years to sell it but last May we turned it over to a young couple from the village that was eager to move out of the family home. It was then that we began our quest for a new *casa italiana*.

Last spring and again in the fall we looked at many possibilities in and around Lucca. There were a number of things we did not like about our Partigliano house—it was impossible to drive right to the house, it was on three floors, it only had one bathroom, and it was too far out in the country. Our goal was to address these issues plus find a place that required little or no outside work. Some of the things we looked at were apartments, some townhouses and a few stand-alone houses. Finally, after viewing about thirty properties we saw a top floor apartment in the heart of the town of Capannori. We both knew right away that it was “the one.”

The apartment is on the sixth and top floor with an elevator. It has three bedrooms, one and a half baths, good storage, a large living/dining area and a great kitchen. It also has a nice terrace with wonderful views of the Lucchese hills. From the bedrooms we look out at the Pisan hills. Pictures can be viewed at <http://www.sabbaticalhomes.com/OfferedDetails.aspx?id=58967> or on our blog at <http://abbastanzabuono.blogspot.com/2010/10/were-buying-apartment.html>. It should be noted that the furniture in the pictures is the current owners.

Capannori is a good sized town with both old section and modern sections. On the ground floor of our building is a bar, a newsstand and a hair salon. A bank is across the street as is a grocery store. We are particularly thrilled that we can walk to whatever we need including a couple of restaurants and a gelateria!

We are also excited because we will be much closer to many of our favorite places. It is about a ten minute drive to the walls of Lucca. Florence, Pisa and Viareggio (the beaches) are all about 30-45 minutes by car. Capannori is also located on the Luccan plain and we plan to purchase bicycles and go for long rides in the country.

It will be a much different lifestyle than the one we have been living in Italy. However, it will be one where we have more time for relaxation and travel. We can get to many of the major cities in Europe via low cost airlines flying out of Pisa or Florence. It will be fun to visit places beyond the borders of our adopted country. One of the problems

with having a second home is that it often prevents one from going any place else. In fact, one of the first things we are doing is NOT going to Italy next fall. Instead, we are trying to rent the apartment and we plan to make a road trip around the U.S. Contact us at spورتelli@whidbey.com if you, or someone you know, has interest in a long term stay in Italy.

In truth we are not really downsizing as our new place has more square footage than the old. I looked up the Italian equivalent of “downsizing” and found *ridimensionare*. The first translation is “to reorganize, to trim down.” That is an accurate reflection of what we are doing—reorganizing our life in Italy and trimming down the amount of work we have to do there. It will be a fun chapter and we are eager to get on with it. We leave on April 13 and you can follow our further adventures on our blog—<http://abbastanzabuono.blogspot.com>.

Easy Focaccia Recipe

Louise Sportelli - Served at March Pre-Dante Pasta

To fill one cookie sheet use the following:

- 1 ½ teaspoons white sugar
- 3 1/3 teaspoons active dry yeast (1 ½ packages)
- ½ cup warm water
- 3 cups all-purpose flour

In a large mixing bowl dissolve sugar and yeast in warm water by stirring briskly with a whisk. Let stand until creamy and foamy, about 10 minutes.

Add flour and stir to mix. Add additional warm water, a little at a time, until all of the flour is absorbed and the dough pulls together in a ball. This should be about ¾ cup water. Turn dough onto a lightly floured surface and knead briefly, about 1 minute.

Lightly oil a large bowl with olive oil. Place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 30 minutes.

Preheat oven to 475 degrees.

Deflate the dough and turn onto a floured surface. Knead briefly. Liberally oil a cookie sheet with sides (a jelly roll pan). Stretch, pat and pull the dough until it fills the cookie sheet. This will take several minutes but keep at it. Poke holes in the dough and sprinkle with salt, preferably kosher or sea salt. Brush more oil onto the dough (I pour some on and use my fingers.)

Bake in oven for 10-20 minutes depending on crispness desired.

You can prepare the focaccia up to just before baking it and then let it sit for several hours at room temperature. Cover it lightly with plastic wrap if desired.

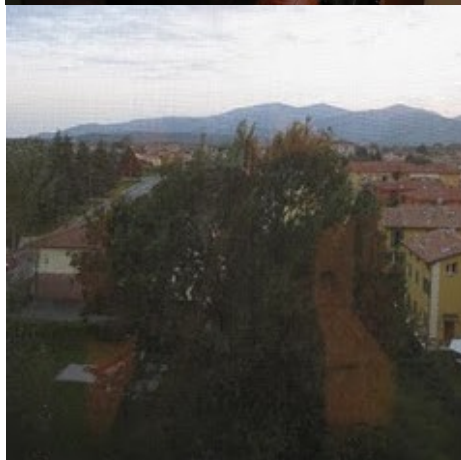
Variations:

1. Cheese: top with crumbled goat cheese or shredded Parmigiano before baking.
2. Garlic: after taking focaccia from oven, rub with garlic cloves. I peel the cloves, cut them in half and use a fork to scrape them across the top of the focaccia.

3. Herb: chop herbs (any kind) very finely and mix with flour before making focaccia.

Apartment Pictures

These are pictures of Dom and Louise’s new “urban apartment” in Capannori. Shown are the kitchen, living room, a large bedroom, and the apartment view.



January Pre-Dante Pasta Recipe

As made by Mike Foster



Fettucine Alfredo

1 lb dried fettucine
6 T butter
2 T minced or crushed garlic
1 c heavy cream
1 c finely grated Parmesan
1/2 t salt
1/4 t freshly ground black pepper
Fresh parsley, for garnish (opt)

Cook the fettucine in a pot of rapidly boiling salted water until al dente. Drain and reserve 1/4 cup of the pasta cooking liquid.

While the pasta is cooking, melt the butter in a medium saucepan over medium-high heat. Add garlic and sauté until tender. Add heavy cream and bring to a boil. Cook until sauce has reduced slightly, about 5 minutes. Remove from the heat.

Return the pasta to the pot it was cooked in, set over medium-high heat along with the reserved cooking liquid. Add the butter-cream mixture and half of the Parmesan and toss to combine thoroughly. Season with salt and pepper, to taste. Sprinkle with remaining Parmesan and garnish with parsley, if desired. Serve immediately.



Club Alpino Italiano (CAI) PNW

March events for CAI include the following:

Discovery Park Hike on April 9th

Classification/Distance/Time: (E) 5 miles RT, 3 hours

Elevation Gain: 200 feet

Contact: Ida Callahan at i3callahan@hotmail.com by

April 7th for further information

Description: A lovely and easy spring walk. Several trail choices features woods, bluff views, beach, birds, and more!



Pictures from March Gelato Presentation



Enzo and Marco D'Ambrosio of
D'Ambrosio Gelato



PISTACCHIO DI BRONTE



D'AMBROSIO GELATERIA ARTIGIANALE



Anita Bingaman took the photos depicting various gelatos from the March presentation by Marco D'Ambrosio, owner of D'Ambrosio Gelato located in Ballard.

NOCCIOLA DELLE LANGHE



D'AMBROSIO GELATERIA ARTIGIANALE



The Magic of Marbled Paper

(Article from the magazine, Traveler, March 2011)

Italy's papermaking is a journey along the Silk Road.



HISTORY: The artful paper products in Florence, Italy, are of two kinds: handmade marbled paper (*carta marmorizzata*), produced according to a centuries-old art that began in China and flourished in Turkey, and “Florentine paper,” machine-made paper sold at bookstores. In the 16th century, merchants and travelers brought *ebru* (cloud) marbled paper from Turkey to Italy and other Western European countries, which began to make “Turkish paper” of their own.

Today, Florence is one of a handful of places in Europe where marbled paper is still produced. Italy’s Amalfi Coast has its own papermaking tradition dating from the 18th century, when 16 paper mills operated in Amalfi’s Valle dei Mulini, or valley of the mills. The Paper Mill Museum (www.museodellacarta.it) in the town of Amalfi covers the discovery of paper in ancient China, its spread along the Silk Road to the Arab world, and its manufacture in the former maritime republic. Thick plain paper - watermarked with the shield of Amalfi or its noble families - was used for legal and religious documents.

WHERE TO PURCHASE: Artisans at the oldest marbled papermaker in Florence, Giulio Giannini e Figlio, founded in 1856 and located across from the Pitti Palace use natural dyes to hand-make distinctive designs - peacock tail, flame, swirl - for sheets of marbled paper. Prices range from \$3.25 for a bookmark to \$700 for a wedding photo album. Il Papiro has shops in Florence, New York, Florida, Australia, and online. In Amalfi, the Paper Mill still actively produces Amalfi paper, and you can buy it online or at the museum.

—Sharon Mc Donnell



Il Papiro U.S. Locations



Il Papiro
1021 Lexington Avenue
New York, NY 10021
212-288-9330

Il Papiro
347 Worth Avenue
Palm Beach, FL 33480
561-833-5696

The same family that began Il Papiro in Florence in 1976 opened the Palm Beach store in 1994. Francesco Gianini and his sons were the first to bring a Tuscan tradition back to life with paper marbling a process that dates from the 1400s when Italian bookbinders used them on the inside covers. Today, Il Papiro offers diaries, notebooks, photo albums, desktop items, boxes and picture frames made from the distinctive handmade papers. Part owner John Leon identified his best customers as people who appreciate the finest quality paper, particularly when combined with leather in journals.

As the Palm Beach shop has grown from 500 to 700 and now 1,200 square feet, Il Papiro’s product line has expanded along with the space. “Everything is displayed wonderfully now, so it basically looks the same as the original shop in Florence,” says Leon.



Scholarship Opportunity to Study Italian Language & Culture at the University for Foreigners of Perugia

The Italian Cultural Institute of San Francisco is now accepting applications from residents of its jurisdiction (Northern California, Oregon, Washington, Idaho, Utah, Montana, Alaska, Hawaii and the Pacific Islands) for a scholarship to study Italian language and culture at the University for Foreigners of Perugia (Università per Stranieri di Perugia). Applicants must have a valid membership to the Istituto.

This prestigious scholarship consists of:

- 100% of the tuition for a one-month course in Italian language and culture
- a 500 euro stipend for living expenses

Applicants must fill out the attached application form, including the statement on why they intend to study Italian at the University for Foreigners of Perugia. In addition, applicants must also write an essay in Italian (one or two pages in length) on the following topic: “Italian Unification”.*

Applications must be emailed, faxed or postmarked by April 10, 2011 and sent to:

study.iicsanfrancisco@esteri.it

fax: 415.788.6389

Scholarship Coordinator
Italian Cultural Institute
814 Montgomery Street
San Francisco, CA 94133

Following the application deadline, applicants will be contacted by the Italian Cultural Institute for an interview.

There are a total of 2 scholarships available for the University for Foreigners of Perugia, and the scholarships may be used between May and September, 2011.

Amelia Carpenito Antonucci
Director, Italian Cultural Institute

* Fluency in Italian is not required; the essay is merely intended to evaluate the candidate’s skill and motivation.

** For general information on the University for Foreigners of Perugia, visit: www.unistrapg.it

(Application form is on page 12)

ITALIAN CULTURAL INSTITUTE of SAN FRANCISCO

**Scholarship Application Form
for the *Università per Stranieri di Perugia***

Name: _____ Last Name: _____
Mr. _____ Mrs. _____ Ms. _____ Other _____

Permanent Address: _____

City: _____ State _____ Zip _____

Home phone: _____ Cell phone: _____

Fax: _____ e-mail: _____

Date of birth: _____

Place of Birth: _____

Nationality: _____

Education:

Are you presently a student? Please specify: _____

High School Diploma Yes _____ No _____

University Degree in _____

Obtained at _____

Italian proficiency:

Beginner _____

Intermediate _____

Advanced _____

Have you ever received a scholarship from the IIC?

Yes _____ No _____

If Yes, please state where and when you went: _____

Reasons for applying for a scholarship to the *Università per Stranieri di Perugia*: is it work-related or for studies/pleasure/ personal interest?

You may also include a letter of recommendation (from an Italian instructor), and a resume if you are presently working.

Please attach a separate essay in Italian (one or two pages in length) on the following topic: "My impressions of Italian culture today".

Date: _____ Signature: _____

Please submit your application by April 10, 2011 to:

Scholarship Coordinator

Istituto Italiano di Cultura

814 Montgomery Street

San Francisco, CA 94133

study.iicsanfrancisco@esteri.it

Tel.: 415- 788- 7142

Fax: 415- 788- 6389

DANTE CALENDAR 2010-2011

Dante Alighieri Society of Washington

<p>September 2010</p> <p>8 Norizan Paterra/ Chris Kantor Hiking in Sardegna</p> <p>22 Ornella De Stavola Tour of Pistoia</p>	<p>February 2011</p> <p>9 Jonathan Brandt Architect's Tour: The Piazzas of Rome</p> <p>23 Claudio Mazzola Italian Film</p>
<p>October 2010</p> <p>13 Eric Scigliano <i>Michelangelo's Mountain</i></p> <p>27 Donna Yowell (UW) Dante's <i>Inferno</i></p>	<p>March 2011</p> <p>9 Joe Zavaglia Cooking School in Friuli</p> <p>23 Marco D'Ambrosio The Art of Making Gelato</p>
<p>November 2010</p> <p>10 Chris Zimmerman Italian Wine Tasting</p> <p>No Italian meeting in November</p>	<p>April 2011</p> <p>13 Election night (no speaker)</p> <p>27 Albert Sbragia Artistic Renaissance in Rome</p>
<p>December 2010</p> <p>4 Natale per i Bambini</p> <p>8 Christmas party</p> <p>No Italian meeting in December</p>	<p>May 2011</p> <p>11 James Caporaso Roseto PA and Roseto Italy</p> <p>No Italian meeting in May</p>
<p>January 2011</p> <p>12 Joyce Ramee Live performance of music by Italian composers</p> <p>26 Nicoletta Machiavelli Sicily</p>	<p>June - August 2011</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

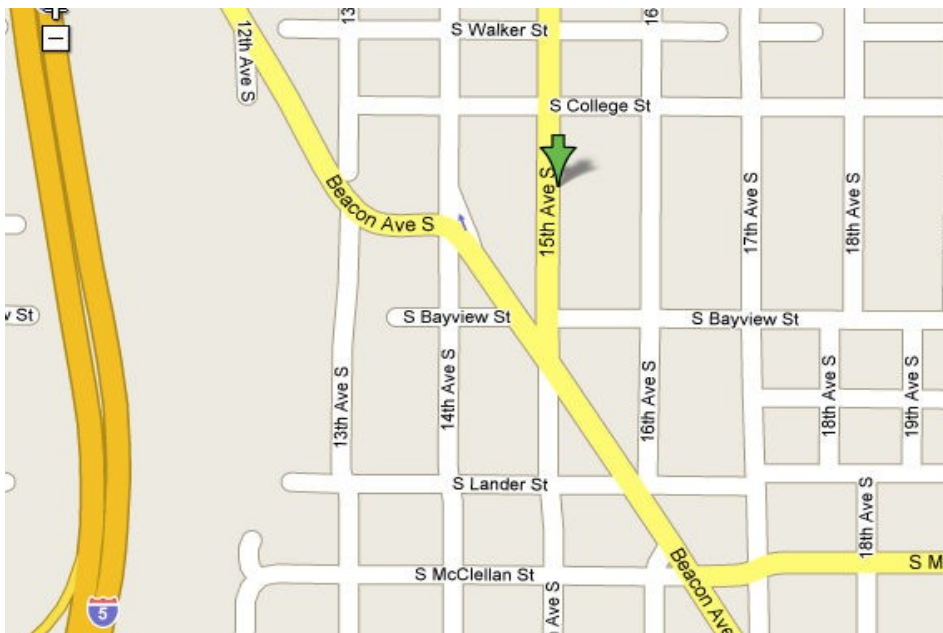
Oro (gold) - \$51 to \$100

Platino (platinum) - Over \$100

Please return completed membership application with check to:

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

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.