

# La Voce della Dante

Published by the Dante Alighieri Society of Washington (DAS)

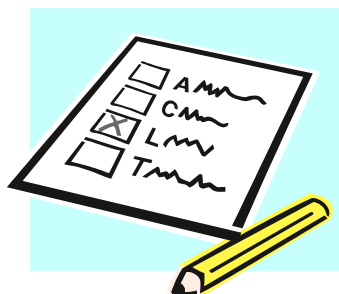
<http://das.danteseattle.org>

April 2013

## April English Meeting—Annual

### Election

Wednesday, April 10th, dinner at 6:30 pm, meeting at 7:30 pm, Headquarters House



Our annual general meeting to vote on officers for the 2013-2014 season will be held on Wednesday April 10th. A slate of candidates is noted in the next column but new nominations from the floor will be wel-

come that evening. Following tradition, the dinner is free for current DAS members and will be provided by your board members. Dan and Carol DeMatteis will, with help from board members, provide the main course. Norizan Paterra has volunteered to bring the dessert. It should be a delicious and informative evening so please plan to attend and get involved with your society.

Wine and antipasti will be around 6sh with dinner at 6:30 and the election and meeting will begin at 7:30 pm.

## Italian Meeting—Italian Festivals by Paola Albanese

Wednesday, April 24th, 7:30 pm, Headquarters House

For our last Italian meeting of the 2012-2013 season, Paola Albanese will talk about festivals and celebrations in Italy and the food that is usually served during such occasions.

Paola grew up in Lombardia, spending long afternoons between her Piedmontese grandparents and her Roman grandma's kitchen, getting to know different traditions and cuisines. Seven years ago she moved to Seattle where she is now an instructor at PCC Cooks teaching cooking classes focused on Italian regional food.



## Upcoming Events

Wed, April 10th: Annual Election & Dinner, 7:30 pm for meeting

Wed, April 24th, 7:30 pm, Italian Language Meeting, "Festivals of Italy" by Paola Albanese



## Slate of Candidates

Frank Paterra  
*President*

Sylvia Shiroyama  
*Vice President*

Louise Pietrafesa  
*Secretary*

Bruce Leone  
*Treasurer*

Dan DeMatteis  
*Counselor*

Mike Foster  
*Counselor*

Houghton Lee  
*Counselor*

Toni Napoli  
*Counselor*

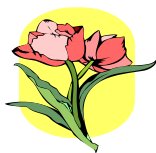
### New Candidates:

Joyce Ramee  
*Counselor*

Jennifer Trenk  
*Counselor*

Melinda Jankord-Steedman  
*Program Chair*





## Welcome to Our New Members

### Benvenuti Nuovi Membri

Martina Unglert &  
Ken Lawson

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

## \* DAS Star List 2013\*

While we appreciate those who support our Society through membership dues & volunteering, stars are awarded to those making extra cash contributions which allows us to provide additional services.

Grazie Mille for supporting the Dante Alighieri Society of Washington.

### Bronzo up to \$25

- \* Gillett, Debra Rovetto
- \* Pellegrini, Frank
- \* Schwartz, Peni

### Argento \$26 to \$50

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

### Oro \$51 to \$100

### Platino—over \$100

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

## From the President's Desk

**H**appy spring Dante Alighieri Society! The flowers are beginning to bloom and the days are getting longer. Spring has sprung!

March had two great programs for us. Our English program was great with Rose Marie Curteman giving us the background and stories behind her wonderful book, "7 1/2 Places of Wonder: Hidden Wonders of Florence". Bruce and Sharon Leone made two delicious lasagnes which were a big hit; there was not a scrap left at the end of the meal.

The Italian meeting was also a treat with Nicoletta Machiavelli giving her program, "La Maremma", a wonderful, unexpected, and little known area of Southern Tuscany where history, beauty, sea and mountain, and food and wine melt in breathtaking scenery. I hope that you were able to make it to both programs.

Thank you Carol DeMatteis for arranging these delightful programs and many thanks to all who brought antipasto, vino, and dolce to share. This is what makes Dante great!

This month we will hold our annual business meeting and elections in place of the English program. I encourage each of you to consider taking on one of the positions in our organization. The best way to really enjoy our society is to help to run it. There are lots of committee positions as well as board positions that could use your help. There are lots of opportunities to pitch in! Thank you to all who are currently serving and to those of you who are ready to step up and help out.

As is our tradition, the board will be preparing the meal for this meeting and there is no charge for current members.

Our final Italian meeting of the season will be on the 24th of April on festivals of Italy, presented by Paola Albanese. I've often written about festivals in Italy, from traditional and cultural such as Carnevale from Veneto and the chocolate festivals in Perugia and Torino to the wonderful sagras that dot the countryside and small towns throughout the country. I always enjoy learning about more of them. I do hope you can make it to both of the meetings this month.

As I mentioned, spring has sprung and the flowers are peeking out. Often people associate lilies with Italy because they are prominent in Florence as they were the flower of the Medici. They are also prominent in the Vatican City, especially during Easter, as they are viewed as a symbol of purity. Roses are traditionally thought of as national flowers for Italy while violets are a popular choice when people are asked. One flower that always says Italy to me is the sunflower (i girasoli) but that's most likely because I enjoyed the movie by the same name. After doing some research I found that Italy does not have a national flower so I think we can pick one! You know my pick, what is yours?

See you at the Headquarters house.

*Frank Paterra*



## Language Program News by **Giuseppe Tassone** Italian Language Program Director

**W**inter quarter started on January 8th with three sections of Italian taught by Laura Ciroi, Michela Tartaglia, and Daniel Zanchi. A total of 56 students were enrolled with students being equally divided among our three levels of Italian: A1, A2, and B1.

We are very happy with this result and with 19 students currently enrolled in level B1, it is likely that next fall we may be able to offer a level B2 class for the first time since the implementation of the new level designation according to the guidelines of the CEFR (Common European Framework of References for Languages).

Winter quarter is the second quarter for all levels. We are very proud of our students who decided to continue and enroll in the second quarter of their Italian language class.

We know that it takes time and dedication to learn a language but by seeing the progress that our students make over the year, we know that the goal can be reached. We are very thankful to our instructors with their expertise and years of experience with our program prepares our students and make the Dante Alighieri evening program the ideal place for adults of any age to learn the Italian language and culture in Seattle.

Since the Dante Alighieri Italian language program is designed to teach the language and not only to give an introduction to it, the beginning level, just like the other levels, lasts three quarters. If new beginning students want to start from zero, they need to wait until fall quarter and then enroll in level A1. However, if students have some experience with Italian they can be placed, with my assistance, in one of our courses during the school year. To be placed in an ongoing session, do not hesitate to contact Giuseppe Tassone at [Tassone@danteseattle.org](mailto:Tassone@danteseattle.org) or call 425-243-7663.

Winter quarter was through March 14th. Spring quarter begins April 2nd through June 6th. The pre-registration deadline was March 22nd. Classes are held at Seattle University in the Administration Building. Class fee is \$180 per quarter unless otherwise noted in class descriptions.

Classes offered:

Beginning Italian—Level A1 (First Year—Three Quarters)

Elementary Italian—Level A2 (Second Year—Three Quarters)

Intermediate Level—Level B1 (Third Year—Three Quarters)

Additional Classes—Additional levels of Italian (B2, C1, C2), Italian for Travelers, Italian for Children

For descriptions of the above classes, see the Language Program website: <http://www.danteseattle.org>.

The Dante Alighieri Society of Washington Italian Language Program is a non-profit self-sustaining program operating exclusively with the income from the tuition and the generosity of Seattle University that is hosting our classes.

For more information:

[info@danteseattle.org](mailto:info@danteseattle.org)

[plida@danteseattle.org](mailto:plida@danteseattle.org)

Official Plida Website: <http://www.plida.it>

## \* DAS Star List 2013\*

**A** new year also begins a new DAS Star List for 2013.

The names on the donation list will remain through December 31, 2013. If you make a donation after May 2012, your name will be on the donation list through 2013.

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



## DAS Board Meeting

**B**oard meetings are now being held the third Wednesday of every other month from September through May.

The next board meeting will be in May.

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



## La Voce

**I**t's the beginning of spring in Georgia. Trees are blossoming and leaves forming along with spring blooming flowers for a colorful display.

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

*Linda*

La Voce Editor  
LTHDesign@comcast.net

## Delivering La Voce to Members



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

[www.das.danteseattle.org](http://www.das.danteseattle.org)

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

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



## PLIDA

**P**PLIDA (*Progetto Lingua Italiana Dante Alighieri*)

The Dante Alighieri Society of Washington in Seattle is an official examination center of the Società Dante Alighieri and provides its students and others the opportunity of taking PLIDA exams in order to obtain a PLIDA certificate.

### *The PLIDA Certificate*

The PLIDA certificate is an official Diploma issued by the Società Dante Alighieri under an agreement with the Italian Ministry of Foreign Affairs and the University of Rome *La Sapienza*. It is recognized by the Italian Ministry of Labour and Social Policies and by the Italian Ministry of University and Research as a qualification for the proficiency in the Italian language for foreigners.

The PLIDA certificates attest proficiency in Italian as a foreign language on a 6-level scale according to the parameters established by the Common European Framework for Languages (A1, A2, B1, B2, C1, C2).

### *Why Take the PLIDA Exam*

Students who may wish to be certified include those who plan to study at Italian universities (which accepts PLIDA Certification as proof of proficiency), American high school and college students who may seek college credit, or persons wishing to be certified for obtaining an application for the Italian Permit of Stay in Italy. Certification may also interest students who see the examination as a capstone experience after taking their language courses.

For more information on the PLIDA certificates, visit the official PLIDA website: [www.plida.it/plida/](http://www.plida.it/plida/)

### *Dates, Registration, Location, and Exam Fees*

PLIDA certificate sessions (Levels A1, A2, B1, B2, C1, C2) will be held every year in May and November. Candidates may choose to take an exam at the level they feel is closest to their proficiency. Registration does not require having taken lower-level tests.

Candidates need to register approximately 30 days prior to the exam date. Exams are held at Seattle University. For further information and more on the dates of each exam, registration deadlines, location, exam fees, and registration instructions check the Language School's Plida website at:

[www.danteseattle.org/plida.html](http://www.danteseattle.org/plida.html)

For any questions, email: [plida@danteseattle.org](mailto:plida@danteseattle.org)







## La Voce Needs You!

**T**ell a story, write an article, share your Italian heritage; send via email (as a Word document) to LTHdesign@comcast.net. You can also mail it via regular mail to Linda Heimbigner, 4355 Little Falls Drive, Cumming, GA 30041. Keep things coming!

Thanks to everyone who has contributed articles.

Article submission deadline:

<u>ISSUE DATE</u>	<u>SUBMISSION DEADLINE</u>
May 2013	April 20th

The May issue will be the last issue of La Voce for the 2012-2013 season. The next issue will be in September.

### 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

**J**oin us for the pre-Dante Pasta dinner preceding the English language programs. **To attend the dinner, reservations are required. The only way to make these reservations is by calling the activity line at (425) 243-7663 by 5 pm on the Monday before the meeting or send your request via email to: dante.reserve@gmail.com.**

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

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

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



### Dante Alighieri Society of Washington

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

Mailing address:  
PO Box 9494  
Seattle, WA 98109  
(425) 243-7663

The Dante Alighieri Society of Washington is a nonprofit corporation organized to promote Italian language and culture within the state of Washington. Membership is open to anyone interested in the goals and ideals of our society regardless of ethnic origin. *La Voce della Dante* is published eight times a year by the Dante Alighieri Society of Washington. All rights reserved.

Frank Paterra  
*President*

Sylvia Shiroyama  
*Vice President*

Louise Pietrafesa  
*Secretary*

Bruce Leone  
*Treasurer*

Jane Cottrell  
*Past President*

Dan DeMatteis  
*Counselor*

Mike Foster  
*Counselor*

Houghton Lee  
*Counselor*

Toni Napoli  
*Counselor*

Linda Heimbigner  
*La Voce Editor*

Terry Hanlon  
*Hospitality*

Carol DeMatteis  
*Program Chair*

Giuseppe Tassone  
*Language Program Director*

## Club Alpino Italiano (CAI) PNW



### April 13th: Hike

Destination: Little Si

Classification: Moderate

Distance/Time: 4.4 miles

Elevation Gain: 1200 feet

Contact: Ida Callahan

ida.callahan@gmail.com

Even though in the shadow of Mount Si, Little Si is a great trail in its own right. The trail climbs steeply at first but soon enters the forest, reaching the top looking down to the splendid view of the valley below. Round trip the hike is 4.4 miles and climbs a total of 1200 feet. It is a relatively easy hike and we do it at a "social pace."

Dante member Ida Callahan is leading the hike. Contact her at: ida.callahan@gmail.com before Thursday, April 11th, and she will send you details for meeting time and place for the outing. Non CAI-PNW members are welcome to join the hike.

## Inclement Weather Procedure



With winter here, weather can be unpredictable. Let's hope there is no repeat of the ice and snow

storm of last January and the snow again in March. In case weather is bad DAS will follow school closure guidelines. Thus when schools, community centers, and businesses are closing early or remain closed, we will postpone any scheduled meeting for Headquarters House. We will do our best to have a message on the DAS reservation line, 425-243-7663, to let you know if our meeting needs to be canceled. If the weather is treacherous in your area, PLEASE DO NOT attempt to travel to Headquarters House, we want everyone to be safe.

## La Cucina della Dante Cookbook Update

by Nancy McDonald

Sales have gone very well on our Dante cookbook. We introduced *La Cucina della Dante* during Festa Italiana in Seattle and sales were especially brisk during our meetings and at *Festa di Natale per i Bambini*.

With 138 pages and six categories of delicious Italian recipes: Antipasti e Insalate, Zuppe, Pane, Primi Piatti, Secondi Piatti, and Dolci, plus a complete index cross-referencing the recipes, the cookbook made a very popular Christmas gift.

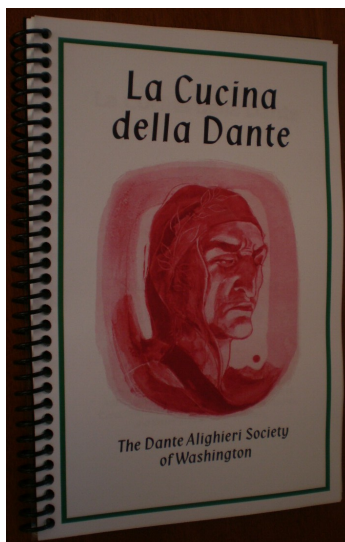
I'd like to take this opportunity to thank the members who worked on the cookbook: Jane Cottrell, Gini Harmon, Linda Bavisotto, Louise Sportelli, Linda Heimbigner, Carol DeMatteis, and Dante president Frank Paterra. Carol DeMatteis also created the amazing index with its invaluable cross referencing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

We are all really proud of the Dante cookbook and the months of hard work that produced it. Even though we all proofread it many times, I've found at least one error: the Sesame Cookie recipe on page 134 is missing vanilla from the list of ingredients.

If you find other errors, please let me know so that we can share them with our members. Also, if you like a particular recipe, we'd love to hear all about it.

Cookbooks will continue to be available for sale at Dante meetings. If you'd like me to mail them to you, just let me know by phone or email: nancymick@yahoo.com

Thank you for supporting our Dante cookbook fundraiser.



*You can still buy copies of the Dante cookbook. They make wonderful gifts for family and friends.*

Members: \$12

Non-Members: \$15

# Fiadone (Cheese Pie)

by Nick Minotti

Many people asked me for the recipe for fiadone. Fiadone was an Easter traditional torta in my Molisana famiglia and I learned to make it from my Zia Filomena. She would often put chunks of salami in the filling. I make a meatless version.

I also found a basic recipe in *Italian Regional Cooking*, by Ada Boni in the section on Abruzzo-Molise. I used to make the dough from scratch but nowadays just buy ready-made piecrust. (vergonnami!) The filling consists of whatever cheeses I have in the house chopped through the Cuisinart but not too fine. But I always add lots of parmesan (and asiago, romano), a dollop or two of ricotta or cream cheese (to soften and sweeten the filling), “enough” eggs to bind the filling and fresh or dried parsley and ground pepper. (Save a tablespoon of the beaten eggs to mix with a little water to brush on the top crust before baking to create a nice brown color). I do not add salt since the cheeses are salty enough. There are also sweet versions like the other pie that we had last month at Dante.



## Fiadone

*Cheese Pie*

2 c all purpose flour

6-7 eggs

Olive oil

$\frac{3}{4}$  lb Scamorza cheese

1  $\frac{1}{2}$  c grated Pecorino or Parmesan

Pepper

Scamorza is a locally produced soft cheese, similar to Mozzarella, which can be used in this recipe if the former is not available.

Sift the flour and a pinch of salt into a bowl. Add 2 eggs and work with the flour to a dough, adding a third egg if it is still too stiff. Knead the dough until elastic, then roll it out into a thin sheet. Lightly brush a baking sheet with olive oil and line it with the pastry. Trim off untidy edges.

Lightly beat 4 eggs, add the diced and grated cheeses and season to taste with salt and pepper. Spread this mixture down the middle of the pastry sheet. Fold one side of the pastry over to enclose the filling completely, sealing the edges firmly with a fork. Bake at once in a moderate oven, 375 degrees F. for about 30 minutes, or until the pastry is a light golden color.

Serves 6

*Godetela e Buona Pasqua! Nick Minotti*



*Hope you had a  
Happy Easter...*



# Parmageddon!

by Linda Heimbigner

Where were you on Saturday, March 9th, 12 pm PST? If you were at a Whole Foods store at that time, maybe you were watching the cracking of an 85 pound wheel or two of Parmesan cheese by their staff, one of whom was probably their cheese expert.

Whole Food stores across the US, Canada, and UK simultaneously cracked over 400 wheels of authentic Parmigiano Reggiano cheese wheels hoping to set a Guinness World Record.

Brian and I were at our local store and partook in their activities including being witnesses for one of the two wheels. It was quite interesting as they use special tools for cracking the wheels and it took five minutes or less to crack the wheel.

Here's a write up they have about this...

*Breaking into a wheel of our 24-month aged Parmigiano Reggiano is like cracking open a bit of happiness. And our cheese mongers take cracking these wheels very seriously! There is a centuries old art to opening the cheese wheels by using official tools (five different types of knives) so the internal crystalline structure and crumbly texture is left intact.*

*With all the Parmigiano Reggiano found in the market, you might wonder what makes ours at Whole Foods Market different. Honestly, we have a true passion for Parmigiano Reggiano! Each year we visit the region and select wheels based on the flavor profile we believe is best, buying from*

*just a handful of producers that we know personally.*

*First, we choose cheese made with the season's best milk—fall and spring when grass is most flavorful! Then our chosen wheels are carefully aged and hand tended for a full two years to bring out the desirable*

*“pleasant fireworks” on the tongue. In a world of mass-produced food products, we are proud to offer a true hand-crafted work of art.*

*Parmigiano Reggiano has been made for centuries in one area of Northern Italy, the rolling hills and green pastures comprising Reggio Emilia, Parma, Modena, and portions of Bologna and Mantua. Only there are the conditions ideal—a combination of rich countryside and cool climate—to produce the only cheese in the world that can be called Parmigiano Reggiano. Typical of this region steeped in food culture and tradition, the cheese is made in small batches using artisan methods, often passed down through families from generation to generation.*

*For true cheese lovers, there are few experiences that match the pleasure of savoring a perfectly aged, fresh cut sliver of Parmigiano Reggiano. One of the three or four incomparable cheeses of the world, this is the pride of an Italian food tradition dating back almost 800 years. Crafted by artisans, carefully aged and cared for, each wheel is not only an expression of the cheese maker's dedication but of the culinary history of the region itself.*

*Each wheel of Parmigiano Reggiano carries proof of its authenticity. During production, the future rind is impressed with the number of the “caseificio” or cheese house, production date, and pin dots forming the words “Parmigiano Reggiano.” The pin dots guarantee that the cheese was made under regulation of the Consorzio del Formaggio Parmigiano Reggiano, conforming to its stringent standards of quality.*

*After one year of aging, each wheel that passes the test is branded*



*with an oval certification mark and left to finish aging. Almost every piece we cut includes part of the marked rind, so you can verify it is Parmigiano Reggiano!*

*An integral part of Italian athletes' post-workout diet, this cheese is an excellent source of protein, calcium*





and phosphorous, and contains many other vitamins and minerals, including B12, magnesium, copper, and zinc. Made from part skim milk, it's one of the lowest in fat and contains less salt than many other aged, hard cheeses. In addition, the long, careful aging breaks down the milk proteins making it easier than other milk products for some people to digest.

The rind of a Parmigiano Reggiano wheel, though chewy, is completely edible. So, when you get down to the end, toss it into simmering soups, stews, or pasta sauces. After it softens, remove, dice, and return the bits to the pot.

Many who taste Parmigiano Reggiano assume its subtle crystal-like texture comes from salt, but in fact, it is due to protein crystals that form when amino acids break down during the aging process. The longer the cheese ages, the more lovely "crystal" crunch to enjoy.

Professional cheese testers (battitores) "listen" to each wheel of Parmigiano Reggiano by placing the 85-pound wheel on a special stand and gently tapping it with a small "martello" or hammer to detect flaws in texture and structure. They are also experts at evaluating the color, aroma, and maturation of the cheese—all without breaking it open.

To see the tools used and how they crack the wheel of Parmigiano Reggiano, check out the following website:

<http://portland.wcsh6.com/news/news/206184-parmageddon-whole-foods-market>



# Research Grant

*information from Lorenzo Giacani, PhD*

**T**he Italian American Studies Association-Western Regional Chapter (IASA-WRC) is pleased to offer a one time award of \$500 for a graduate student or recent graduate degree recipient whose research focuses in a significant way on the history and culture of Italian Americans in the West. We welcome all disciplinary approaches to the field of study. Deadline is September 15, 2013.

## **Eligibility:**

-Graduate student or recent graduate degree recipient (Master's or PhD granted in 2010 or after) in any academic discipline whose research focuses in a significant way on Italian American culture in the West, as defined below, are eligible and encouraged to apply.

-Graduate students in good standing in their own home institution's graduate program (i.e., completing work in a timely manner; no academic probation, etc.) or who have completed a degree in 2010 or thereafter.

-The grantee need not be working, studying, or residing in the West but his/her work must highlight the West.

-The "West" is defined as those U.S. states represented by the IASA-WRC: Alaska, Arizona, California, Colorado, Hawaii, Idaho, Montana, Nevada, New Mexico, Oregon, Washington.

Qualifications and quality of application will be considered in decision making. The fellowship award is decided by an ad-hoc Italian American Studies Association committee created for this grant, selected via the Executive Board and the IASA-WRC officers.

**Requirement of Grant:** Any and all future publications, including online publications, resulting from research supported by this grant must acknowledge the Italian American Studies Association—Western Regional Chapter.

Questions: Please contact Teri Ann Bengiveno at [TBengiveno@laspositascollege.edu](mailto:TBengiveno@laspositascollege.edu)

## **SUBMISSION GUIDELINES:**

PLEASE SEND THE FOLLOWING DOCUMENTS TO:

Roseanne G. Quinn at [quinnroseanne@fhda.edu](mailto:quinnroseanne@fhda.edu)

- 1) Cover letter (in the body of email message)
- 2) A 2-3 page proposal of the dissertation, thesis, or other research project completed or in progress. The proposal should clarify what aspects of the project as a whole are on subjects pertaining to Italian Americans and the West.
- 3) A 1-2 page curriculum vitae. Please include current mail address, email address, and telephone number.
- 4) Copy of unofficial transcripts (as proof of good standing and/or year of degree granted).
- 5) One letter of reference, preferably from an academic advisor, committee member, and/or dissertation director, addressing the relevance of your project for the study of Italians in the West.

For further information and more on submission guidelines please visit the IASA website <http://italianamericanstudies.net/> or go directly to:

<http://www.italianamericanstudies.net/ct/news/ta/news-iasa/me/ti/italian-american-studies-association-western-regional-chapter-iasa-wrc-an>

## **DEADLINE: September 15, 2013**

Late or incomplete applications will not be considered. The winner will be announced at the 2013 IASA conference.

# Italian Scientists and Scholars of North America Foundation (ISSNAF)

by Lorenzo Giacani, PhD

Asst. Professor, Dept. of Medicine, Division of Allergy and Infectious Diseases, University of Washington

## PROGRAM:

5:30-6:00

Guided visit of the exhibition  
Zoom: Italian Design and the  
Photography of Aldo and  
Mariarosa Ballo

6:15-6:30

"Introductory Remarks"  
Lorenzo Mannelli  
Chair of ISSNAF Seattle Chapter  
Paola Querzoli  
BAM's provisional Docent

6:30-6:50

"Bellevue Arts Museum, Crafting  
a New Museum"  
Stefano Catalani  
Dir. of Curatorial Affairs, BAM

6:50-7:10

"Zoom: Creating Objects of  
Desire", Nora Atkinson,  
Curator, BAM

7:10-7:30

"The Indie Revolution: How a  
Single Click has Changed the  
Publishing Industry", Monica  
La Porta, Author

7:30-7:50

"Modern Tools to Unravel Nature's  
Best Design: the DNA"  
Valeria Vasta, Technical  
Laboratory Director, Seattle  
Children's Hospital

7:50-8:00

"Closing Remarks"  
Lorenzo Giacani  
Vice Chair of ISSNAF Seattle  
Chapter

## Social Dinner

8:30

Ristorante Andiamo of Bellevue  
938 110th Ave NE #1, 98004  
4 course dinner-all inclusive-\$35

Please contact organizers as soon as  
possible for reservations.

The spring meeting of the Italian Scientists and Scholars of North America-Seattle Chapter will take place on Thursday, May 9th at the Bellevue Arts Museum (BAM), in Bellevue, WA. The year 2013 is the year of Italian culture in the US, and ISSNAF and BAM joined forces to offer an unprecedented occasion for all Italians, Italian-Americans, and lovers of the Italian culture currently living in the Pacific Northwest area.



The exhibition "Zoom: Italian Design and the Photography of Aldo and Marirosa Ballo" opened March 15th and runs through June 16th. A free guided visit of the exhibit will be offered on May 9th to those attending the spring meeting.

Based on the holdings of roughly 146,000 photographs in the archive of Studio Ballo, Zoom presents a new view of Italian design and its history. In addition to showcasing legendary design classics from then period, the exhibition focuses on the representation and interpretation of these objects, and also on the people who designed them, presenting a comprehensive view of Italian design and designers from 1953-1994.

During this upcoming ISSNAF meeting, BAM curators Stefano Catalani and Nora Atkinson will talk about how in the second half of the 20th century, a unique design culture evolved in Italy which positioned the country as a leader in the realm of international design. This phenomenon was characterized by the creative collaboration of visionary entrepreneurs with innovative designers, by a close relationship to the fine arts and by a sure feel for contemporary style. Monica La Porta, a Seattle based author, will talk about how the publishing industry is being revolutionized by on-line publishing (Indie publishing), and Dr. Valeria Vasta of Seattle Children's Hospital will guide us through modern diagnostic techniques for genetic disorders.

Joining the meeting is completely free of charge. A social dinner will follow the meeting. Program info is in the left column.

More information about the exhibit can be found at:  
<http://www.bellevuearts.org/exhibitions/upcoming/zoom/>

More information about ISSNAF, and the Seattle Chapter can be found at:  
<http://www.issnaf.org>  
<http://www.issnaf.org/seattle-chapter.html>





# DANTE CALENDAR 2012-2013

Dante Alighieri Society of Washington

<p><b>September 2012</b></p> <p>12 Dominick Minotti <i>Medici Misteriosi</i></p> <p>26 Beatrice Arduini <i>Presentation on Dante</i></p>	<p><b>February 2013</b></p> <p>13 Chris Zimmerman, Vias Imports <i>Annual Wine Tasting Dinner</i></p> <p>27 Mary O'Neil, <i>The Renaissance Papacy, 15-16th C</i></p>
<p><b>October 2012</b></p> <p>10 Jonathan Brandt <i>Hilltowns &amp; Villas of Italy</i></p> <p>24 Marcella Nardi, <i>Rome from Its Beginnings to the Middle Ages</i></p>	<p><b>March 2013</b></p> <p>13 Rose Marie Curteman <i>7 1/2 Places of Wonder, Hidden Wonders of Florence</i></p> <p>27 Nicoletta Machiavelli <i>La Maremma</i></p>
<p><b>November 2012</b></p> <p>14 Dan DeMatteis, <i>Some Italian Renaissance Sculpture, Mainly Florence, All Davids</i></p> <p>No Italian meeting in November</p>	<p><b>April 2013</b></p> <p>10 Election night (no speaker)</p> <p>24 Paola Albanese <i>Festivals of Italy</i></p>
<p><b>December 2012</b></p> <p>1 Natale per i Bambini</p> <p>12 Christmas party</p> <p>No Italian meeting in December</p>	<p><b>May 2013</b></p> <p>8 Mark Nadutti <i>Writing an Italian Novel in Trieste</i></p> <p>No Italian meeting in May</p>
<p><b>January 2013</b></p> <p>9 Stephen Stimac <i>Reclaiming your Italian Citizenship</i></p> <p>23 Ornella De Stavola <i>Education in Italy from Day-care to University</i></p>	<p><b>June - August 2013</b></p> <p>Summer Break - No meetings held</p>

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

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

## Membership Application

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

Mark one : ☐ New Membership ☐ Membership Renewal

Name(s): \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_

Telephone: \_\_\_\_\_ E-mail: \_\_\_\_\_

Amount Enclosed:

Membership Amount: \_\_\_\_\_

Contribution: \_\_\_\_\_

Total Enclosed: \_\_\_\_\_

Contribution Categories (For recognition stars):

Bronzo (bronze) - Up to \$25

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

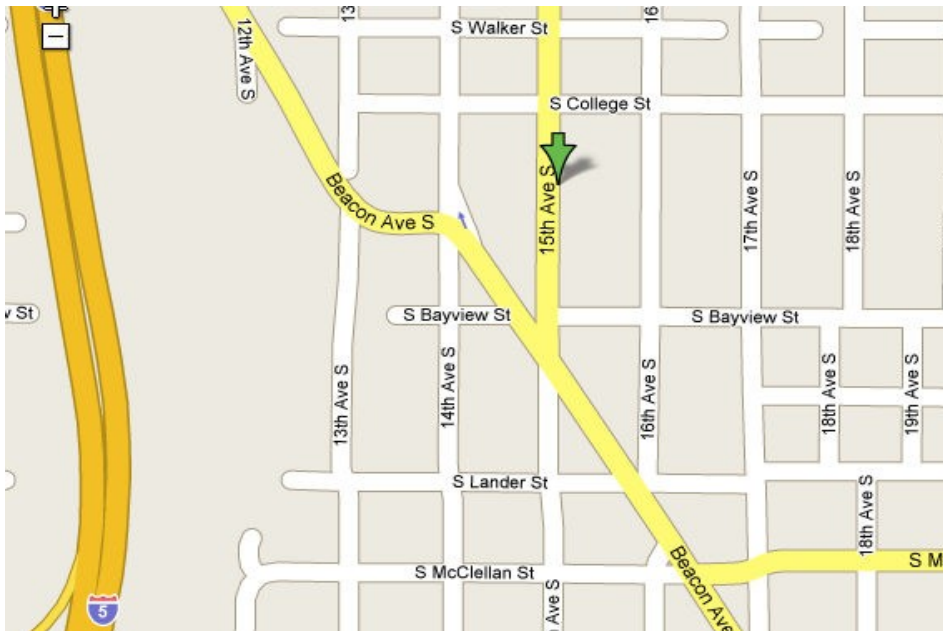
Oro (gold) - \$51 to \$100

Platino (platinum) - Over \$100

Please return completed membership application with check to:

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

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



## Directions to Headquarters House

Headquarters House is located at **2336 15th Avenue South** in the Beacon Hill neighborhood of Seattle. From I-5, take the Columbian Way/Spokane Street exit, eastbound. Turn left at the first light, Spokane Street and left again at the next light, 15th Avenue S. After crossing Beacon Avenue, Headquarters House will be on the right side between Bayview and College Streets.