

La Voce della Dante

Published by the Dante Alighieri Society of Washington (DAS)

<http://das.danteseattle.org>

April 2015

April English Meeting:

"Annual Elections"

Wednesday, April 8th, 6:30 pm, Headquarters House

DAS will hold their annual elections at our English meeting on April 8th. For those members paid up for the 2014-2015 season, the pre-Dante pasta dinner will be no charge. Non members are welcome to attend but will be charged the normal \$8 per person/\$15 per couple.

Slate of Candidates:

President: Dan DeMatteis
Vice President: Open
Treasurer: Bruce Leone
Secretary: Open

Counselors: (Need a total of six counselors)

Houghton Lee
Rob Prufer
Stephen Stimac

There are three positions open for counselors.

If you would like to run for an office or a counselor position, please contact Jane Cottrell at: jano24@juno.com, or call the Activity Line at 425-243-7663 and leave a message, or you can email the reservation line at: dante.reserve@gmail.com. Please note the position you are interested in. Involvement makes for a better Society and is a wonderful way of getting to know your fellow Dante members and also to meet new people.

Dinner will be based on pasta con ceci e aglio (chick peas with garlic) with tasty meatballs on the side and another one of Dan DeMatteis's wonderful salad creations. Bring vino and dolci to share.

Upcoming Events

Wed, Apr 8th:
"Annual Elections" 6:30 pm

Wed, Apr 22nd:
"The First Turbojet: An Italian Realization to be Remembered"
by Dr. Giovannella Moscovici,
6:30 pm, Headquarters House



April Italian Meeting:

"The First Turbojet: An Italian Realization to be Remembered"
presented by Dr. Giovannella Moscovici

Wednesday, April 22nd, 6:30 pm,
Headquarters House

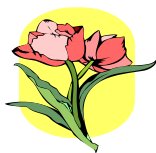
Dr. Giovannella Moscovici will make a presentation on "The First Turbojet: An Italian Realization to be Remembered." Her father was the co-pilot.

Dr. Giovannella Moscovici Bio

Dr. Moscovici is from Roma, Italy and is an "ad honorem member for life" of Societa Dante Alighieri, Roma. She obtained her Ph.D in biology from Roma University, married Dr. Carlo Moscovici, a fellow biologist, and moved to Cincinnati, Ohio to work with Prof. Albert Sabin, who, at that time, was working on developing a live polio vaccine.

Dr. Moscovici and her husband worked in medical research, mainly cancer, all their life, retiring in 1992 from the University of Florida, Dept. of Pathology. She became a member of DAS immediately after moving to Bellevue, WA in 2013.

Dr. Moscovici and her late husband have two children, Paolo and Marina, and have two grandchildren.



Our New Members

Benvenuti Nuovi Membri

Martha Marino

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

* DAS Star List 2015*

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
- * Hoffman, Pat
- * Marino, Martha
- * Schwartz, Peni

Argento \$26 to \$50

- * Crawford, Barbara
- * Hundertmark, Louise
- * Jankord-Steedman, Melinda
- * Larsen, David & Akiyama, Patricia
- * Minotti, Dominick
- * Sportelli, Dom & Louise

Oro \$51 to \$100

- * Borriello, Rosa
- * DeMatteis, Dan & Carol
- * Fonzo, Emilio
- * Mosovici, Giovannella
- * Napoli, Toni
- * Shiroyama, Sylvia

Platino—over \$100

- * Harmon, Gini
- * Rodriguez, German D.

From the President's Desk

Welcome to Spring, officially!

With only two more months of Dante meetings before the summer break, this Dante year has passed by quickly. It is once again time for the annual Board Elections and Annual Membership Meeting on April 8th. All members are invited and urged to attend for the Election, General Business Report, and discussion. Dinner will be prepared by the Board and is free for paid members. Non-members are welcome and the cost for dinner is \$8 per person or \$15 per couple.

Serving on the Board or as a Committee Chair is an excellent way to participate in this excellent organization, to meet its members, and to be actively involved in the community. Visiting over wine and dinner is a great way to meet people, working with them toward a common purpose is an even better way to get to know them and their stories. Check out the list of positions contained in La Voce and if there is a position that you would be interested in, please contact me and I'll pass your name along to the Nominating Committee.

The Wine Tasting Dinner in March was a spectacular success thanks to the work of Norizan Paterra and her team – Frank Paterra, Aisha Paterra, Gini Harmon, Melinda Jankord-Steedman, Terry Hanlon, Kathryn O'Leary, Carol DeMatteis, and Dan DeMatteis. The only unfortunate aspect of the event was that we were not able to accommodate everyone who wanted to attend due to limitations of the size and capacity of the venue. We hope to see everyone next year.

The Italian meeting for April features our own Dr. Giovannella Moscovici presenting on the first Turbojet, which was co-piloted by her father. Now, that's a first hand perspective on history! It should be very interesting. Hope to have you join us.

Ci vediamo a presto!

Sylvia Shiroyama

DAS Star List 2015

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

The names on the donation list will remain through December 31, 2015. If you make a donation after May 2014, your name will be on the donation list through 2015 then a new DAS Star List begins January 2016.





Language Program News by Giuseppe Tassone Italian Language Program Director

The Italian Language Program offers classes in fall, winter, and spring. Classes are held at Seattle University in the Administration Building. Classes below held Tuesday and Thursday from 7:00-8:30 pm.

Classes Offered:

Beginning Italian (Level A1) - For people with little or no Italian language. Students will be introduced to the basic phonetic, grammatical, and lexical structures through conversation and simple dialogues. During the three-quarter course, students will be engaged in a variety of fun activities and begin their journey of learning Italian. (\$180 per quarter)

Elementary Italian (Level A2) - This is the continuation of the beginning class or for those who have already studied some Italian. Students will finish exploring essential grammar structures while learning appropriate and relevant words and expressions. At the end of the three-quarter course, students should be able to use basic structures of the language with confidence and be able to communicate well in daily situations. (\$180 per quarter)

Intermediate Level (B1) - B1 reviews and reinforces the basic knowledge of Italian. Students will review, expand, and reinforce their knowledge of the language in addition expanding vocabulary and the ability to understand written and spoken Italian. Students will be exposed to cultural and literary readings and will develop a greater understanding of Italian culture, lifestyle, and way of thinking. (\$275 per quarter)

Upper-Intermediate Level (B2) - B2 is a continuation of B1. It completes the review and reinforcement of grammar covered in previous levels in addition covering any missing structures. This course covers understanding articles from newspapers and the web, song lyrics, literary excerpts, videos, and excerpts from films and commercials. At the end of the three-quarter course, students will be able to engage effectively in a conversation, express opinions, and give simple explanations. (\$275 per quarter)

Advanced-Intermediate Level (C1) - This course is designed for students who have completed the grammar topics reviewed and expanded in level B1 and B2 or have a good grasp of them. Students will perfect their grammar and greatly improve their comprehension, conversation, and writing skills. Students will read and discuss literature, watch films and videos in Italian and converse about the cinema, art, Italian news, and current events. At the end of the three-quarter course, one will be able to interact with Italian speakers fluently and spontaneously. (\$300 per quarter)

Course Schedule:

<i>Fall Quarter 2014:</i>	October 2—December 11
Pre-registration Deadline:	September 26
<i>Winter Quarter 2015:</i>	January 6—March 10
Pre-registration Deadline:	December 21
<i>Spring Quarter 2015:</i>	April 2-June 9
Pre-registration Deadline:	March 20

For more information, check the language program website at: <http://www.danteseattle.org>. Registration can be done by mail or by Pay Pal on the school website.

Club Alpino Italiano (CAI) PNW

Club Alpino
second
Saturday event
for April is as
follows:



April 11th: Ashland Lakes Hike

Three lakes are visited on this hike in an area of sphagnum bogs and primeval forest. The area receives between 100 & 180 inches of rain a year and much of the trail is on boardwalks, puncheon, and circular cedar crosscuts.

Contact: John Burnett
johnsb42@hotmail.com
(Contact no later than 2 days before hike is scheduled)

Classification: Easy

Distance: 5.5 miles R/T

Elevation Gain: 800 feet

Highest Point: 3000 feet

DAS Board Meeting

Board meetings are held on a Wednesday every other month from September through May.

The next board meeting will be May 20, 2015.

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



La Voce

Spring has finally sprung and the colorful display of early tree blossoms and flowers has been beautiful. I just returned from Portland and made several trips down the Gorge. The hills were greening and the orchards had a beautiful display of pink. Things are early this year due to warmer weather.

If you've come across an interesting article, event, book, or anything related to the Italian life, please consider sharing this through La Voce. Submissions are always welcome. Our last La Voce for this season is the May issue. Deadline for articles is April 20th.

Linda

La Voce Editor
LTHDesign@comcast.net

Delivering La Voce to Members



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

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

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/

Dates, Registration, Location, and Exam Fees

PLIDA certificate sessions 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. 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

For any questions, email: plida@danteseattle.org





La Voce Needs You!

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

Thanks to everyone who has contributed articles.

Article submission deadline:

ISSUE DATE	SUBMISSION DEADLINE
May 2015	April 20th
Sept 2015	August 20th

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

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

Dante on the Internet!

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

<http://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 (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.

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Melinda Jankord-Steedman
Program Chair

Giuseppe Tassone
Language Program Director

Renew Your Membership

It's that time of the year to renew your Dante membership for the new year. Membership runs from January 1st to December 31st of each year. However, if you joined DAS after September 1st, 2014, then your membership is good through December 31st, 2015.

Yearly membership rates are:
\$40 per individual
\$50 per family

Fill out the membership form on the back page of La Voce and send to Bruce Leone at 2522 2nd Avenue West, Seattle, WA 98119 or the DAS post office address noted on the membership form.

Dear Dante Friends,

I want to extend my deepest gratitude and appreciation to the many members of the Dante community who provided me with sympathy and comfort through your thoughts and prayers, cards, visits, and attendance at the memorial mass at the passing of my son, Gaetano.

Losing a cherished son is a heartbreaking experience and it meant so much to me to have your love and presence to support me through this difficult time.

With gratefulness for your kindness,

Rosa Borriello

Dante Cookbook Update

by Nancy McDonald

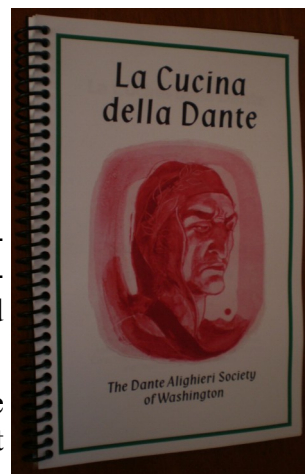
Thanks to all Dante members who have supported our La Cucina delle Dante cookbooks with their precious family recipes and sales.

We have had many compliments about the wonderful and delicious recipes and about what a great gift the cookbook makes, including repeat customers at Seattle's Festa Italiana in September.

Several of our pre-Dante pasta dinners have featured Dante cookbook recipes; a particular favorite is "Fried Capers and Anchovy Pasta", submitted and cooked by Dave Cottrell, and found on page 74.

At a party to celebrate our gorgeous Seattle summer, I prepared Adele Lord's recipe for "Bruschetta all Leccese", on page 7. I used my home-grown heirloom tomatoes and basil and the dish was fresh and sensational. Adele was from Lecce, in Puglia, where this is a local favorite.

Our little cookbook has traveled across the United States, and even to Italy. Caterina Wartes' friends in Trento contributed recipes and Caterina sent them the cookbook. I gave one to my sister, Betsy, in Elizabeth, CO; her friends saw it, liked it, and now several families are enjoying your family specialties. \$12 for members, \$15 for non members, and they will be available for purchase at Dante meetings.



Cookbook Comments

Jane Cottrell:

I think that I have purchased the most Dante cookbooks. I have sent them all over the country, brought them as hostess gifts and packaged them up with the ingredients in Dave's Fried Caper and Anchovy Pasta recipe. One recipient told me she didn't like anchovies! I have gifted my brother, nieces, and nephews with the cookbook. The recipes are terrific. They are easy to master and always taste very delicious.

Linda Bavisotto:

I ordered multiple copies of the cookbook and have mailed it out as gifts to both of my sisters and to other family members in Wisconsin, to friends in Seattle and Minneapolis, and to a cousin in New York. It made a very nice Christmas gift, with lots of good comments in return. My sisters both loved it. Haven't sent any abroad.



Dante Alighieri Society News

Andrea Riccardi è il nuovo Presidente della Società Dante Alighieri

Si è svolta oggi, domenica 22 marzo, a Roma nella sede di Palazzo Firenze, l'Assemblea Straordinaria dei Soci della Società Dante Alighieri – presieduta dal Presidente facente funzione Gianni Letta e dal Vicepresidente Paolo Peluffo - convocata per l'elezione del nuovo Presidente. Durante le operazioni di voto sono stati espressi 19012 voti. Sono stati rappresentati, personalmente e per delega, in assemblea ben 5855 soci. Gli altri voti sono stati esercitati per corrispondenza. Allo svolgimento dell'assemblea ha partecipato in rappresentanza del Governo il Sottosegretario agli Esteri, On. Mario Giro. Il Presidente facente funzione, Gianni Letta ha proclamato i risultati del voto. Hanno ottenuto voti: 16594 il Prof. Andrea Riccardi; 608 il Prof. Salvatore Italia; 400 il Dott. Gianni Letta; 272 il Prof. Giovanni Di Peio. È stato proclamato Presidente della Società Dante Alighieri, il Cavaliere di Gran Croce, Prof. Andrea Riccardi, fondatore della Comunità di Sant'Egidio, già Ministro per la Cooperazione Internazionale e l'Integrazione nel Governo della Repubblica dal novembre 2011 all'aprile 2013. Dopo la proclamazione del voto, il Sottosegretario Mario Giro ha dichiarato: "La scelta del Prof. Andrea Riccardi è legata alla valorizzazione della lingua e della cultura italiana che ha saputo operare in tanti anni di attività, come storico e profondo conoscitore dei più importanti dossier internazionali." Il curriculum scientifico e civile del Professor Andrea Riccardi – premio Carlo Magno nel 2009 - è disponibile sul sito della Società Dante Alighieri, www.ladante.it.

Andrea Riccardi is the New President of the Società Dante Alighieri

It was held on Sunday, March 22, in Rome at the Palazzo Firenze, the Extraordinary Meeting of the Dante Alighieri Society - chaired by the acting President Gianni Letta and Vice President Paolo Peluffo – called to elect the new President. During the voting process 19,012 votes were expressed. 5,855 members were represented at the meeting either in person or by proxy voting. The other votes were expressed by mail. At the meeting, the Undersecretary for Foreign Affairs, Mario Giro was present as representation of the government.

The Acting President, Gianni Letta has proclaimed the results of the vote: 16,594 votes Prof. Andrea Riccardi; 608 votes Prof. Salvatore Italia; 400 votes Dr. Gianni Letta; 272 votes Prof. Giovanni Di Peio.

Proclaimed President of the Dante Alighieri Society, the *Cavaliere di Gran Croce*, was Prof. Andrea Riccardi, founder of the *Comunità di Sant'Egidio*, former Minister for International Cooperation and Integration from November 2011 to April 2013. After the proclamation of the vote, the Secretary, Mario Giro said: "The choice of Prof. Andrea Riccardi is linked to the enhancement of the Italian language and culture that he has been able to operate in many years of activity, as a historian and expert of the most important international reports." The resume of Professor Andrea Riccardi – *Premio Carlo Magno 2009* - is available on the website of the Dante Alighieri Society, www.ladante.it.

Source: www.ladante.it

Translated by Giuseppe Tassone.

Pre-Dante Pasta Chair Needed for 2015-2016 Season

Greetings Dante Friends,

I have to step away from my volunteer duties at Dante (as well as other groups) at the end of this year due to a new work conflict on Wednesday nights...so we need a new pre-Dante pasta chair person.

This person organizes the cooks for our English meetings. It's not a huge pile of work, because people are great about volunteering to cook, especially if you can attend the first meetings in fall and encourage volunteers in person.

Traditionally, the pre-Dante pasta chair cooks the September meal at the English meeting; you can do this or not, depending on whether you want to find someone else to do it.

The rest of the job can be done by email; with a little bit of thinking ahead it's really pretty easy! I will pass on what written information I have to the next lucky person to take it on. Email me directly at mavijramee@aol.com or contact Sylvia Shiroyama at sashiroyama@gmail.com or better yet, come to the April 8th meeting and step up.

Joyce Ramee



March 11th Photos

taken by Stephen Stimac



Dante Alighieri Society of Washington

Annual Wine Dinner
With Chris Zimmermann of Vias Import
March 11th 2015

Aperitivo

Rapido Prosecco
(Veneto)

Wasabi Peas & Chips

Antipasti

Castelvero Cortese & Castelvero Barbera
(Piemonte)

Assorted Olives, Fontina Cheese, Salami

Primo

Cantele Negroamaro & Cantele Primitivo
(Puglia)

Orecchiette with Spicy Chicken Sausage & Broccollette

Secondo

Castello di Meleto Rosso Borgaio & Castello di Meleto Chianti
Classico
(Toscana)

Tuscan inspired Lamb Stew with Potatoes & Sage

Dolce

Marenco Moscato D'Asti "Scrapona"
(Piemonte)

Pound Cake with Lemon Curd & Blueberries

SOCIETA' DANTE ALIGHIERI

IL MONDO IN ITALIANO



Everyone enjoying the wine tasting and dinner above.
Gini Harmon, left, helping in the kitchen.

March 11th Photos

taken by Stephen Stimac

Antipasti

Primo



Secondo



Dolce



VIAS IMPORTS



SOCIETÀ DANTE ALIGHIERI

March 11, 2015

1. Dolci Colline Prosecco Brut

The Region: Veneto

The Grape: 100% Glera (Prosecco) – Charmat method

2. CASTELVERO CORTESE 2013

The Region: Piemonte

The Winery: **Araldica** - Castel Boglione is a small village in the hills of the upper Monferrato. Known as Castelveto 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 Araldica 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.

3. CASTELVERO BARBERA 2013

The Region: Piemonte

The Winery: The mission of Claudio Manera, Araldica's managing director and enologist has been as disarmingly simple as it is ambitious: produce high-quality wines. He is adamant that investment in the vineyards, as much as in other areas of the business, is vital to maintain the quality of the product. Araldica seeks to craft both understandable and accessible wines. Through trial and experimentation, winemaking techniques have been adapted to suit these traditional Piedmontese wines. Araldica pursues the highest possible quality in the vineyard, carrying out most of the work manually, including the labor-intensive harvest.

The Grape: 100% Barbera aged 3 months in large oak cask.

4. CANTELE NEGROAMARO 2011

The Region: Puglia

The Winery: Founded in 1979 by Gianni Cantele and his sons Augusto and Domenico, Cantele became a fully developed winery, making its own wines in the 1990s. Growing with the notoriety of wines from Puglia, the Cantele family now owns 124 acres of vineyards and manages an additional 370 acres in the southern tip of Puglia with the help of agronomist Cataldo Ferrari. Today, this family-run winery produces significant amounts of wine that feature indigenous Pugliese varietals like Primitivo and Negroamaro, as well as, international varietals such as Chardonnay, Merlot and Syrah.

The Grape: 100% Negroamaro vinified in stainless steel

5. CANTELE PRIMITIVO 2012

The Region: Puglia

The Winery: The Cantele family has been in the wine industry for three generations and is proud to have played an active role in Puglia's shift from the production of bulk wine to a concentration in making quality estate wines.

Today, Cantele's modern winery produces two million bottles annually which are critically acclaimed. Among its accolades, Cantele is one of the few wineries in Italy to receive the coveted Tre Bicchieri designation from Gambero

Rosso for a wine in the premium price category. Cantele offers American consumers Chardonnay, Alticelli Fiano, Negroamaro, Negroamaro Rosato, Primitivo, Salice Salentino Riserva, and Amativo, a blend of Negroamaro and Primitivo.

The Grape: 100% Primitivo aged 6 months in French oak barrels.

6. CASTELLO DI MELETO ROSSO TOSCANO “BORGAIO” 2013

The Region: **Tuscany - Chianti**

The Winery: The Castello di Meleto estate consists of 2,470 acres of land, of which 400 acres are dedicated to vineyards. Castello di Meleto is owned by Viticola Toscana, a joint-stock company controlled by the Schuler family. With the support of the Schuler family, Castello di Meleto has renewed its estate philosophy.

Located not far from the boundary between the ancient Republics of Siena and Florence, just over a half mile from Gaiole in Chianti, the castle at the heart of the estate once belonged to the Benedictine monks of the Coltibuono Abbey. The name "Meleto in Chianti" can be traced back as far as 1269 when it was under the property of the Rainerii de Ricasoli family. Today, Castello di Meleto's vineyards are spread in five separate plots that surround the castle, leaving the winery in an ideal central location.

The Grape: 70% Sangiovese, 30% Merlot aged one year in both oak barrels and steel tank.

7. CASTELLO DI MELETO CHIANTI CLASSICO 2011

The Region: **Tuscany – Gaiole in Chianti**

The Winery: In recent years, Castello di Meleto has made many improvements in order to better produce everyday, food-friendly wines that embody the character of this unique land and the Tuscan lifestyle of food and wine. The prevailing varietals are Sangiovese, destined to the production of Chianti Classico wine, Merlot, Cabernet Sauvignon, Syrah and other traditional varietals. However, replanting efforts using carefully selected clones, have focused on replacing some international varietal vineyards with native varietals in an effort to emphasize the region's unique character in the final wines. The soil is mostly marl, calcareous marl and alberese. It is in this barren land that the vines give their best fruits, full of natural aromas and a distinct minerality that distinguishes it from some of their peers in the Chianti Classico.

With the addition of enological consultant Emiliano Falsini to the Castello di Meleto team, the offerings from Castello di Meleto have evolved and expanded to include a Chianti Classico that blends Sangiovese with the lesser-known, but indigenous Alicante and a refreshing Sangiovese rosato produced using the Salasso method.

The Grape: 90% Sangiovese, 5% Merlot, 5% Alicante aged one year in Slavonian oak cask.

8. MARENCO MOSCATO D'ASTI “STREV” 2013

The Region: **Piedmont (Acqui Terme)**

The Winery: The history of the Marengo family is made of passion and of vineyards, of a bond between the land and the region. As confirmed by the heraldic researches, the Marengo family has always been involved in agriculture and wine making. *The best vineyards are always the most difficult to manage.* Mr. Giuseppe Marengo, 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 Moscato & Brachetto grapes, today reaching the present 80 hectares of which 65 hectares are occupied by vineyards.

The Grape: 100% Moscato vinified in stainless steel, naturally “frizzante”, 5.5% alcohol.



Some of the Wine Labels Up Close



POMPEII Exhibit at Pacific Science Center

POMPEII—The Exhibition is drawing good crowds at the Pacific Science Center and continues to run until May 25, 2015. This is your chance to experience Pompeii before and after the epic eruption 2,000 years ago and imagine the moment their world vanished. You can witness the final moments of those entombed in ash and view one of the largest collection of body casts ever presented.

A special promo code is available for all Italian clubs, lodges, and organizations in the Seattle area to view this exhibit. This promo code is good for \$4.00 off per ticket and is valid through the entire run of the exhibition. Visit the website to purchase tickets at: www.pacificsciencecenter.org/Exhibits/pompeii
Discount Code: SITA

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Pieve Tours

Mike James to be Tour Leader for July Pieve Tours Adventure

Seattle, Wash.- Longtime local and national television broadcaster and noted community activist Mike James of Seattle will be the tour leader for the July 10-17, 2015 Pieve Tours adventure to Umbria – “il Cuore Verde” (the Green Heart of Italy).



Mike is a past president of the Seattle-Perugia Sister City Association (SPSCA), and under his tenure as SPSCA president the association won awards as the Best Seattle Sister City and Best Sister City Project from the city of Seattle. Mike, along with wife Donna James, is also a founding member of "Cinema Italian Style" - Seattle's own Italian film festival presented by SIFF each year. The festival has grown to be one of the most important Italian film festivals in the United States, due in part to Mike's dedication to the Italian community.

“Mike's extensive knowledge of the Umbrian region; the dozens of relationships he has with local officials, business leaders, artisans, educators, and friends; plus a command of the Italian language makes him a natural tour leader,” said Ian Caruana, founder and tour operator of Pieve Tours.

This tour, utilizing Mike's expansive understanding of the region, explores the best of Umbria visiting the cities of Corciano, Perugia, Deruta, Torgiano, Orvieto, Assisi, Castiglione del Lago and Spoleto, with daily excursions to wineries, museums, hilltop towns, ancient ruins, and churches. In addition to the incredible sights, tour participants enjoy amazing Italian wines and traditional Umbrian cuisine.

Pieve Tours offers a variety of specialized tours for guests of 10-16 in the Umbria/Tuscany regions of Italy. For details on these unique adventures, visit www.pievetours.com.

For further information contact:

Jerold Smith, Operations Director, Pieve Tours LLC
info@pievetours.com www.pievetours.com

Host Family Needed for Fall

Organization for Cultural Exchange Among Nations (OCEAN) is seeking two volunteer host families for two young ladies from Italy (Costanza, age 17 and Claudia, age 17). OCEAN's host family is required to complete an application, agree to receive a home visit from their representative, and provide the student with room & board, as well as a loving family environment. Host families are volunteers and students are responsible to pay for personal expenses such as haircuts, school lunches, entertainment, clothing, etc...OCEAN provides the students with health insurance and hires a local area representative who is available to offer assistance to the host family/student during the school year.

Contact: Nayara DeSousa, Domestic Affairs Director-OCEAN
888-996-2326 ext 4, ndesousa@ocean-intl.org, www.ocean-intl.org/

New Radio Show

from Dennis Caldirola

Local realtor and all-around character David Madrid began hosting a new radio show called “Northwest Italian Radio Show” on Monday, March 9th. It will air every Monday from 3-4 pm on KKNW 1150-AM.

Each week David will share stories, music, and information about the Italian Americans and their history in the Greater Northwest Region—in the spirit of the PBS TV show “The Italian Americans.”

David will have guests on his show to share their memories...

“Just like sitting around the table after a Sunday dinner”. So, make sure you tune in to



this great show. Each week will be new and exciting. For example, on Monday, March 16th, David's guest was Joel Patience, Project manager, developer, watercolorist, muralist, designer, and amateur chef, and most importantly, Founder and Event Curator of Le Arti della Festa Italiana—an exhibit of works about Italy and Italians in two-dimensional or three-dimensional media. Le Arti della Festa Italiana is a component of Festa Italiana and is in the newly-renovated Armory at Seattle Center during the Italian Festival, held during the last weekend of September.

The Northwest Italian Radio Show is proudly sponsored by “Big John's PFI.”

The New Italians

from "At Large in Ballard with Peggy Sturdivant" a P-I Readers Blog

The following has been excerpted from the above named blog and may be of interest as it is about the creation of a new Italian Cultural Center in Seattle.

Their parents didn't immigrate to America. They are not first, second or third generation Italian-Americans. They work in research laboratories at UW, the Hutch, and Seattle Children's Research Institute. They work at Microsoft and Boeing, Amazon and start-up companies. They are the new Italians living and working in Seattle, and they want to create an Italian Cultural Center.

...Recruited to work here in Seattle they nonetheless want to be able to speak their language with others, introduce their children to their holidays and traditions, offer language classes and book discussions. They also have 900 Italian language books they want to be able to circulate again.

Inspired by a lending library when D'Ambrosio Gelato had a location on Capitol Hill, a growing group of volunteers began envisioning a meeting point for all existing Italian organizations, schools, and businesses. They would call it "Il Punto," short for "il punto d'incontro" - the meeting point.

Officially founded in November 2014, il Punto members want to create an umbrella organization that connects the entire Italian community, and everyone in love with Italian culture. To that end they already have a website, an Italian language library, and the desire to create culinary events, promote Italian art, design and

history through lectures and exhibits. They would like to share their holiday traditions and reconnect the threads of Italian-American history in the region. They also want to let everyone know there is so much more to Italy than just Florence and Rome.

...They've organized a dinner dance and auction for April 25th and hope to raise enough money to get a home for their lending library. In order to have a meeting point, they need a meeting place. ...

The poster features a circular logo at the top center with a stylized green 'P' and the text 'il Punto' in black, with 'ITALIAN CULTURAL CENTER' written around the bottom edge. The background is a vibrant blue sky with white clouds and a field of red poppies at the bottom. The event title 'Il Punto! Italian Cultural Center Celebration & Fundraising Event' is prominently displayed in large, bold, white letters. Below the title, it says 'with representatives of Italian and Italian-American Associations of Seattle'. The date and time 'April 25, 2015 - 7-11pm' are listed, followed by the location '@ Courtyard Hall, 23718 Bothell-Everett Hwy, Bothell, WA 98021'. At the bottom, ticket information is provided: 'Tickets \$40 (members) \$50 (non members) include buffet and open bar.' and contact details: 'Reserve at: www.ilpunto25aprile.eventbrite.com' and 'For more info: www.ilpuntoseattle.org ilpuntoseattle.event@gmail.com'.

**Il Punto! Italian Cultural Center
Celebration & Fundraising Event**
with representatives of Italian and Italian-American Associations of Seattle

**April 25, 2015 - 7-11pm
@ Courtyard Hall
23718 Bothell-Everett Hwy
Bothell, WA 98021**

Tickets \$40 (members) \$50 (non members) include buffet and open bar.
Reserve at: www.ilpunto25aprile.eventbrite.com
For more info: www.ilpuntoseattle.org ilpuntoseattle.event@gmail.com

DANTE CALENDAR 2014–2015

Dante Alighieri Society of Washington

<p>2014:</p> <p>September 10th: English Meeting Bonnie Birch “An Evening of Italian Music”</p> <p>September 24th: Italian Meeting Albert Sbragia “Cultura Italiana contemporanea: alcune riflessioni”</p>	<p>2015:</p> <p>January 14th: English Meeting Joanmarie Curran “Buying a House in Tuscany”</p> <p>January 28th: Italian Meeting Dario De Pasquale “Crescere in Sicilia: Growing up in Sicily”</p>
<p>October 8th: English Meeting Rob Prufer “All of Western Art Changed in this Room in Padua: Giotto’s Scrovegni Chapel”</p> <p>October 22: Italian Meeting Marcella Nardi “Umbria”</p>	<p>February 11th: English Meeting Julie Emerson “SAM’S Italian Room/Italian Ceramics”</p> <p>February 25th: Italian Meeting Nicla Rivero, UW and DAS Teacher “Isabella Andreini: In Defense of Women’s Virtue”</p>
<p>November 12th: English Meeting Lesley James “Checking out the Libraries of Italy”</p> <p>No Italian Meeting in November</p>	<p>March 11th: English Meeting Wine Dinner with Chris Zimmerman</p> <p>March 25th: Italian Meeting Cecilia Stretto “I tesori nascosti di Pisa (The Hidden Treasures of Pisa)”</p>
<p>December 10th: Annual Christmas Party</p> <p>No Italian Meeting in December</p>	<p>April 8th: English Meeting Elections</p> <p>April 22nd: Italian Meeting Dr. Giovannella Moscovici “The First Turbojet: An Italian Realization to be Remembered” (Her father was the co- pilot in 1941)</p>
	<p>May 13th: English Meeting Mary Beth Moser “Trentino”</p> <p>No Italian Meeting in May</p> <p><i>June-August 2015: Summer break, no meetings.</i></p>

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

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

Membership Application

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

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

Name(s): _____

Address: _____

City: _____ State: _____

Telephone: _____ E-mail: _____

Amount Enclosed:

Membership Amount: _____

Contribution: _____

Total Enclosed: _____

Contribution Categories (For recognition stars):

Bronzo (bronze) - Up to \$25

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

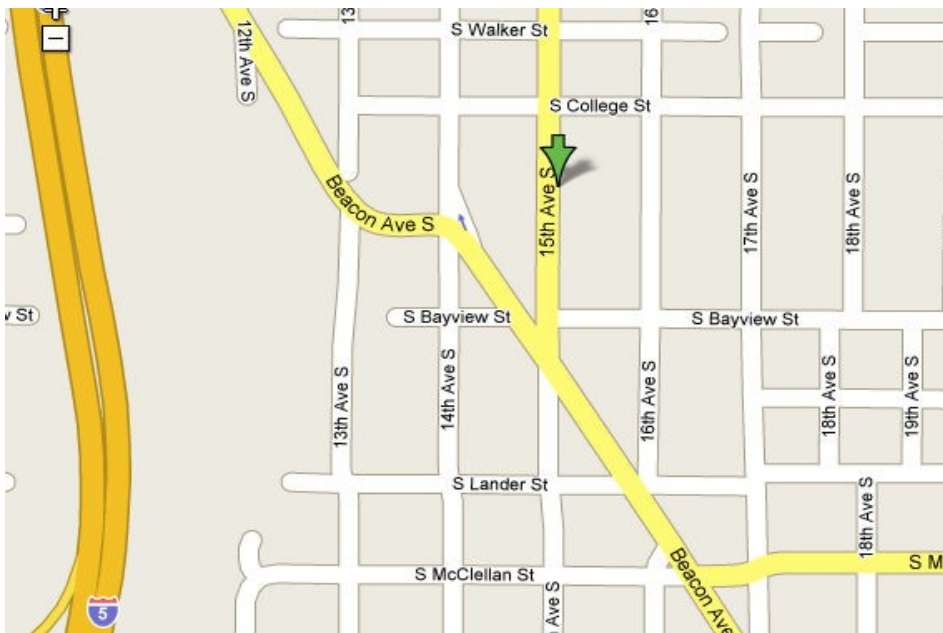
Oro (gold) - \$51 to \$100

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.