

La Voce della Dante

Published by the Dante Alighieri Society of Washington (DAS)

<http://das.danteseattle.org>

December 2010

December English Meeting — Christmas Party

Wednesday, December 8th, 2010, 6:30 pm
Headquarters House, 2336 15th Avenue S, Seattle

Family and friends are invited to join us at Headquarters House for the annual Dante Alighieri Society Christmas celebration on Wednesday, December 8th at 6:30 pm. There will be no pre-Dante pasta meal prepared. Instead, we ask that everyone attending bring a potluck dish, preferably Italian, or a favorite dish, whether it's Italian or not. This will be a time for enjoying the holiday spirit and everyone's company. Enjoy Christmas music, sing carols, and play tombola, the Italian card game.

We also ask you bring a plate of Christmas cookies or dessert along with a beverage to share.



Upcoming Events

Wed, Dec 8th:
English Meeting - 6:30 pm
Annual Christmas Party



There will be no Italian meeting for the month of December or Board Meeting in December.

Festa di Natale per i Bambini
Sat, Dec 4th, 2-5:30 pm,
Headquarters House
Registration was due by Dec 1st

Joe Fugere, Owner of Tutta Bella Goes to Washington, D.C.

Tutta Bella Neapolitan Pizzeria, was named by Pizza Today Magazine as the "2010 Independent Pizzeria of the Year." Tutta Bella beat out 33,000 independent pizza restaurants across the country for this impressive honor.

On September 27th, Joe Fugere, the owner and founder of Tutta Bella, was invited to the White House. Joe and several other small business owners witnessed the signing of the Small Business Jobs Act bill which will help them to obtain loans and cut taxes as well. Mr. Fugere is a great example of an entrepreneur who pursues personal and professional excellence and generosity and now has four pizzerias in Seattle.

To see Joe Fugere with President Obama in Seattle, visit:
<http://www.whitehouse.gov/blog/2010/08/18/proof-pizza-a-small-business-owners-story>

<http://southseattlebeacon.com> (Then do a search for Joe Fugere for the article in this newspaper.)

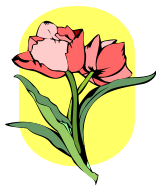
Congratulations, Joe!

Festa di Natale per i Bambini

Headquarters House will be full of laughter and revelry December 4th when we celebrate our 15th year of Festa di Natale per i Bambini. This year is also special because, for the first time, we welcome with a huge thanks, the donation of pizza and salad from the now famous Tutta Bella Neapolitan Pizzeria! Their original store at Columbia City will be bringing all of us delicious pizza to celebrate Natale.

Reservation deadline was December 1st for this event to be held from 2 to 5:30 pm, Saturday, December 4th.





Welcome to Our New Members

Paul DiBianco

Mike Foster

Benvenuti Nuovi Membri

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

* DAS Star List *

While we appreciate those who support our Society through membership dues & volunteering, stars are awarded to those making extra cash contributions which allows us to provide additional services. Grazie Mille for supporting the Dante Alighieri Society of Washington.

Bronzo up to \$25

- * Borriello, Rosa
- * Crawford, Dick & Barbara
- * Henke, Charlotte & Mcgrath, Dick
- * James, Mike
- * Showell, Gianna

Argento \$26 to \$50

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

Oro \$51- \$100

- * Pietrafesa, Louise
- * Forte, Giselda
- * Van Tilborgh, Peter

Platino—over \$100

- * Harmon, Gini

From the President's Desk

Buon Natale and Happy December! I hope that everyone made it through our November snow and cold. If November was any indicator, we are in for a pretty exciting winter, both in the Seattle weather and the programs for Dante.

The November English program with Chris Zimmerman did not disappoint, and in fact was even better than the program he gave us last year. Many thanks to Carol DeMatteis for arranging the program and to Carol and Nancy McDonald for the wonderful meal they prepared. For those of you who were not able to attend, the meal was a collection of smaller plates, each designed to be paired with the wines that Chris brought. Chris's engaging description of the wines and the people who make them was a delight. I do hope we can have him back again!

As usual we did not have an Italian program in November to allow for people to prepare for their Thanksgiving. I hope yours was as enjoyable as mine, being a transplant to the Northwest, I really enjoy my new extended family of friends who share the holidays with us. I have a lot to be thankful for this year and I hope that each of you are similarly blessed.

As I write this we are a week away from Festa di Natale per i Bambini and a little more than that from our annual Christmas party. I hope that all of you can make it to both. Please bring something to share at the Christmas party; it's always fun to be with each other and share our favorite dishes and dolce.

I hope that you were able to attend some screenings of the Seattle Italian Film Festival. The collection of films this year was great and I know that those who did make it to them really enjoyed them. I hope we can sponsor the festival again next year.

Thank you all for another wonderful year with Dante and Buon Natale!

Frank Paterra

Below are pictures from the November presentation by Chris Zimmerman. Chris is pictured with Frank and in the kitchen conferring with the chefs (Carol and Nancy) with plates of appetizers.





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. Class fee is \$130 per quarter unless indicated otherwise in the class description.

Fall Quarter 2010: October 5th - December 14th

Pre-registration Deadline: September 30th

Winter Quarter 2011: January 6th - March 15th

Pre-registration deadline: December 9th

Spring Quarter 2011: March 29th - June 2nd

Pre-registration Deadline: March 10th

Classes Offered:

Elementary Level - 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. Held Tuesday and Thursdays from 7:00 to 8:30 pm.

Intermediate Level - This is the second half of the elementary class or for those who have some Italian language skills. Students will become familiar with more difficult grammar structures and should be able to communicate well in daily situations by the end of the course. Held Tuesday and Thursdays from 7:00 to 8:30 pm.

Advanced Level - This course reviews grammar covered in the previous levels. It is mainly conversation-based to expand students' vocabulary and increase their ability to understand newspapers, magazines, and literature. Class is conducted entirely in Italian. Held Tuesday and Thursdays from 7:00 to 8:30 pm.

Additional Classes - Additional levels of Italian, Italian for Travelers (An introductory class for people planning a trip to Italy or for those who want to learn some Italian in one quarter), or Italian for Children courses can be scheduled for groups of at least 8. Class fee, location, and schedule may vary based on the request and number of students. To organize a class, please contact the director at least 30 days before the beginning of the quarter. Contact Giuseppe Tassone at tassone@danteseattle.org or call 206-320-9159.

For more information, check the language program website at:
<http://www.danteseattle.org>

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.

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

There will not be a Board meeting for the month of December.

Meetings are held the 2nd Monday of the month 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.



Club Alpino Italiano (CAI) PNW

CAI will be having a hike and potluck in December:

December 11th: CHRISTMAS HIKE & POTLUCK

Contact: Gini Harmon (Giniharmon@aol.com)

This is a walk in the woods with dinner afterwards.

For further information, please check the CAI website at:
CAI-PNW Website: www.cai-pnw.org



Pictures from November Wine Tasting



Chef, Nancy McDonald

Chefs, Carol DeMatteis and her husband, Dan



La Voce

Hopefully, everyone is enjoying the holiday season as well as 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 . . .

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

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



La Voce Needs You!

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

Thanks to everyone who is helping.

Article submission deadline:

<u>ISSUE DATE</u>	<u>SUBMISSION DEADLINE</u>
January 2011	December 20th
February 2011	January 20th
March 2011	February 20th

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:
PMB #1244

1122 East Pike Street
Seattle, WA 98122
(206) 320-9159

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

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Program Chair

Giuseppe Tassone
Language Program Director

Membership Renewal

Membership renewal is just around the corner - **January 1, 2010**. It will be time to renew your membership if you joined before September 2010.

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

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

Ornella De Stavola's "Tour of Pistoia"

A synopsis by Barbara Romano Crawford



At our first Italian meeting of the season on September 22nd, Ornella De Stavola gave a presentation on Pistoia in Tuscany. Those present were awed by her beautiful photos and her presentation. Those whose native language is Italian and those who are still struggling to improve, understood every word!

Pistoia is a charming city about one half hour from Florence. Pistoia presents a well-preserved and charming medieval city inside the old walls. Ornella stated that it is small city and not crowded. It is a city where everyone knows everyone else and even after an absence of several years, she is recognized and greeted warmly. In this setting everyone also "knows everything about everyone else"!

There is an absence of cars and one can walk to all destinations within the old center of the city easily. It is also convenient to take the train to other close by cities, for example, Lucca, Pisa, and Viareggio on the sea.

Ornella's photos were many, including the Piazza del Duomo, Pistoia's main square, dominated by the duomo (San Zeno) and its 12th century campanile. The photo to the right is the bell tower of the cathedral in Piazza del Duomo.

The photo below is the interior of a church where the knights and other tournament's participants are blessed prior to *Giostra dell'Orso*. (The Palio of Pistoia)



Ornella explained that there are three walls around the city (*tre cerchia*) and how these represent three different extensions of the city. We were also told of the symbolism of the statue of "*Leoncino*", representing that Pistoia was under Florence's control.

This was a wonderful, informative, and well-presented talk. We hope Ornella will consider speaking to our group again next year.



Other photos of interest were of the Ospedale del Ceppo founded in 1277. (Top photo)

The Cattedrale di San Zeno, Pistoia, Italy—Baptistry (Bottom photo)



Chris Zimmerman's November Presentation

Once again, Chris Zimmerman's presentation of Italian wines was delightful. The focus was on wines from southern Italy which are lower in alcohol but higher in acidity. Together with the selected wines and food prepared by Nancy McDonald and the DeMatteis', those present had a very enjoyable evening.

Chris made special arrangements with McCarthy & Schiering Wine Merchants, Inc. for those present to order the wines tasted. They have stores on Queen Avenue North (206-282-8500) and Ravenna (206-524-9500).

Aperitivo:

The Wine: COLOSI BIANCO SICILIA 2009 (\$10.00)

The Region: Sicily

The Grapes: 90% Inzolia, 10% Catarratto

The Food: Antipasti, seafood pasta or risotto, grilled and fried fish dishes

White:

The Wine: TERREDORA FALANGHINA 2009 (\$17.00)

The Region: Campania

The Grapes: 100% Falanghina

The Food: Caprese salad, seafood salad, grilled fish dishes, fried calamari, fish & chips

White:

The Wine: COLOSI NERO D'AVOLA 2009 (\$15.00)

The Region: Sicily

The Grapes: 100% Nero D'Avola

The Food: Pasta, eggplant dishes, fish soup, grilled tuna, grilled swordfish with olives

Syrah-like taste with no oak aging therefore more fruity. This grape is grown 3000' above sea level and doesn't grow anywhere else in the world. The grape harvest lasts three months beginning in August in Marsala and ending in October on Mt. Aetna.

Red:

The Wine: CANTELE SALICE SALENTINO RISERVA 2007 (\$11.00)

The Region: Puglia

The Grapes: 85% Negroamaro, 15% Malvasia Nera

The Food: Pasta, gnocchi with gorgonzola, grilled lamb

Red:

The Wine: TERREDORA AGLIANICO 2008 (\$17.00)

The Region: Campania

The Grapes: 100% Aglianico

The Food: Pasta, pizza, grilled and roast meats

The aglianico grape has grown on Vesivius for 40 centuries. It's a Greek grape brought to Italy.

Dessert:

The Wine: COLOSI PASSITO DI PANTELLERIA 2004 (\$56.00)

The Region: Sicily

The Grapes: 100% Zibbibo (Moscato Allessandria)

The Food: Cakes, cookies, gelato, fruit pastries, cheese cake

This comes from the island of Pantelleria which is between Sicily and Tunisia. It is famous for moscato, capers, and fish. Natives don't use the term moscato, they call them zibbibo. For this dessert wine, they spread the zibbibo grapes on volcanic ash for one month during which time they lose 50% of their juice. Then they press the "raisins" for the wine. It tasted very much like a port wine.

Recipes from November English Meeting

Here are some of the recipes from the delicious pre-Dante pasta meal that was prepared by Nancy McDonald and Carol & Dan DeMatteis for the wine tasting presentation by Chris Zimmerman. The main dish was meatballs made by Carol's husband, Dan, and served with the tomato sauce recipe below. The meatballs were delicious and is an old family recipe of Dan's.

Bruschetta

Mix together the following:

Chopped tomatoes

Chopped green onions

Olive oil

Salt

Serve in leaves of endive along with toasted baguette rounds.

Tomato Sauce for a Crowd

1 large onion, diced

100 oz. can of tomatoes

100 oz. can pureed tomatoes

Salt and pepper

Dried oregano

Saute chopped onion in oil over medium heat for 10 minutes until softened but not browned. Add the two cans of tomatoes, mashing the whole tomatoes so they are in small pieces. Season with salt and pepper and some dried oregano. Simmer on low heat for at least one hour (two hours is better) stirring frequently.

Make a smaller amount by using one 28 oz. can of tomatoes and a few tablespoons of onion.

If you are making meatballs you can bake them until cooked and then add to the sauce to reheat.



Headquarters House—The “Home” of DAS

by Dan DeMatteis



The Dante Alighieri Society holds its meeting in Headquarters House (also known as Garden House), a restored 19th c Queen Anne building listed on the National Registry of Historical Places and the oldest house in the Beacon Hill neighborhood of Seattle.

Headquarters House has a fascinating history. It was originally built in 1882 in the Italianate Style by the architect J.D. Duncan as a private residence for E.A. Turner, a newspaperman originally from Maine who later became a prominent real estate broker. The house, then a box-like two-story story structure, was originally located about 100 yards east of its present location. But during the 1906 regrade when 15th Ave E became a recognizable dirt road, the house was moved to its present location in an orchard off the roadway. Around that time in 1907, the house was remodeled in the more up-to-date Queen Anne style with a porch, columns, a cupola, and steeple as well as a weathervane which still decorates the rooftop.

In 1916 the Jefferson Park Ladies’ Improvement Club took over the property and used the house as its venue until 1977 when it was acquired by the Washington State Federation of Garden Clubs, the current proprietor, which has its offices on the second floor of the building. The Federation has a number of active programs both locally, through its more than 125 Washington State clubs, and nationally, through its membership in the National Garden Clubs. The local clubs are involved in many community garden projects, last year planting more

than 23,000 daffodil bulbs statewide. The Federation as well sponsors scholarships in agronomy and agriculture and participates in the national Blue Star Marker Program which pays tribute to "All who have served, are serving and will serve" by placing memorial signs at highways, veterans facilities, national cemeteries, parks, and many other civic locations.

Blue Star Highway Marker, the oldest in Washington State

As you would expect, Headquarters House (or Garden House) has a large, well-kept garden with many beautiful flowers, shrubs and trees. The garden is often used for weddings, picnics, and receptions during the summer months.

DAS holds its meeting on the ground floor, recently made accessible with the addition of a ramp. The meeting space holds about 60 for dinner and can easily be re-configured as an "auditorium" space for our speakers. There's also a well-equipped kitchen which we've used to prepare many scrumptious pre-Dante pasta meals. The Festa di Natale per i Bambini, our traditional Christmas celebration for children and their families, is also held in Headquarters House.

We are very lucky to have found this comfortable, convenient, and well-equipped facility. DAS has been holding its meetings in Headquarters House since the 70's. Prior to finding a "home", DAS met in a number of restaurants, libraries, and other public facilities.

The Garden Club is always looking to expand its community ties. If you are looking for a place to hold a family reunion, a group picnic, a large party, a wedding or fundraiser, you might consider our "home" base. You can contact Carolyn Erickson by email at carolynerickson1@comcast.com or by phone at 206-949-2854 for further information.



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 TBA</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:

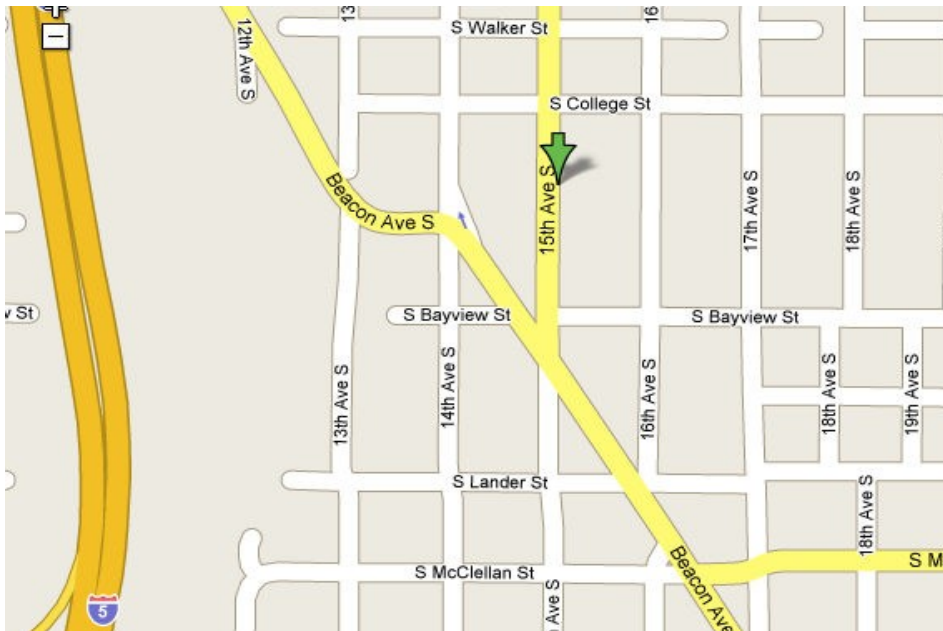
Dante Alighieri Society of Washington

PMB #1244

1122 East Pike Street

Seattle, WA 98122

If you have any questions, please call (206) 320-9159 and leave a message.



Directions to Headquarters House

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