

La Voce della Dante

Published by the Dante Alighieri Society of Washington (DAS)

<http://das.danteseattle.org>

December 2011

December English Meeting - Christmas Celebration

Wednesday, December 14th, 6:30 pm

Headquarters House, 2336 15th Avenue S, Seattle

No pre-Dante pasta meal, Christmas party only



Come celebrate the season with fellow Dante members on Wednesday, December 14th beginning at 6:30 pm at Headquarters House. There will be no meeting or presentation. This is purely a social evening. Festivities include singing songs, playing games, and enjoying favorite foods along with each

other's company during this holiday season.

As there will be no pre-Dante pasta, please bring your favorite anti-pasti and/or dolce and wine or your favorite drink to share.

We hope to see you on the 14th for this fun and relaxing time.

Membership Renewal Due

Yes, it's that time of year again when DAS memberships expire. Membership's run from January 1st to December 31st of each year. However, if you joined DAS after September 1st, 2011, then you are good through December 31st, 2012.

Membership rates for the year are as follows:

Individual: \$40

Family: \$50

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



Upcoming Events

Wed, Dec 14th:
Christmas
Celebration,
6:30 pm

No Italian
meeting in De-
cember

Mon, Jan 4th: Board Meeting
7:00-8:30 pm., Faerland Terrace
Community Room



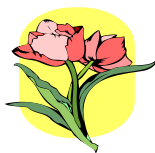
New Activity Line Phone Number

Effective immediately, the phone number for DAS, including the Activity Line, has changed to:

425-243-7663

The email to make for pre-Dante pasta reservations remains the same:

dante.reserve@gmail.com



**Welcome to
Our New**

**Benvenuti
Nuovi Membri**

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

*** DAS Star List 2011 ***

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

Grazie Mille for supporting the Dante Alighieri Society of Washington.

Bronzo up to \$25

- * Borriello, Rosa
- * Crawford, Dick
- * Digiacomo, Ron
- * Gillett, Debra Rovetto
- * Lipsky, Donna
- * Rodriquez, German & Martin, Robert
- * Shiroyama, Sylvia
- * Showell, Gianna
- * Schwartz, Peni

Argento \$26 to \$50

- * Cottrell, Dick & Jane
- * Forte, Giselda
- * Hundertmark, Louise & Fritz
- * Jankord-Steedman, Melinda
- * Mascio, Marcella
- * Monasmith, Irma
- * Tobe, Robert & Magdalena
- * Veigel, Alan

Oro \$51- \$100

- * DeMatteis, Dan & Carol
- * Harmon, Gini
- * Sportelli, Dom & Louise

Platino—over \$100

- * Jackson, Douglas
- * Minotti, Dominick

From the President's Desk

Buon Natale tutti! Well, winter certainly came in strong this November; cold, windy, rainy ... Seattle! While that's the environment outside, inside the Headquarters house during a Dante meeting, its always warm, dry, and inviting. While I was not able to attend our November English meeting, reports were that it was very well received and Vickie Olson did a great job introducing people to the resources available to search for their heritage.

As usual we did not have an Italian program in November to allow for people to prepare for *giorno del ringraziamento* (I told you I am taking the Dante beginner Italian class this year, right?). It is my hope that yours is as much fun and enjoyable as my family's. As I reflect back on the last year, I have a lot to be thankful for as well as a lot to look forward to. I hope that each of you are similarly blessed.

There are two exciting reports from our society and language school this month. First, as with the last three years, we provided sponsorship for the Seattle Italian Film Festival. I went to three shows this year and really enjoyed all of them. I saw many Dante members at the shows and everybody had great things to say about the shows that they saw.

Secondly, it is my extreme pleasure to announce that the Dante Alighieri Society of Washington has recently been acknowledged for our language program by having been granted the right to perform PLIDA certifications. PLIDA stands for Progetto Lingua Italiana Dante Alighieri and it was originally created by the Dante Alighieri Society of Rome to certify competence in Italian as a foreign language. The language school of our society is one of just a few international PLIDA Certifying Centers in the USA. We should all be very proud of this acknowledgement. I want to recognize Giuseppe Tassone and his instructors for the fine work that they have done to earn this acknowledgement for our society.

In December we have two great events that I'm hoping you can enjoy with me. First, on Saturday December 3rd we held Festa di Natale per i Bambini. This was a great fun family event with lots for kids to do. This year we are pleased to announce that Tutta Bella again donated food for this event and that Merlino Foods donated Martinelli apple juice. Many thanks to all who help pull this together every year and especially to Caterina Wartes for organizing and being its driving force!

On the 14th of December we will hold our annual Christmas party. This party was so fun last year, with all the visiting, food, singing, and of course the game of tombola that we played with numbers being called by Giuseppe Tassone. Giuseppe made the game so much fun, I hope he is available to do it again this year! Please bring something to share at the Christmas party; it's always fun to share your favorite vino, antipasti, or dolce.

In closing, I want to thank each you all for great year with Dante. It's so fun to see you, and to learn and share with you.

Buon Natale!

Frank Paterra



Language Program News by Giuseppe Tassone Italian Language Program Director

The 2011-12 school year for the Italian Language Program of the Dante Alighieri Society of Washington started on October 4th with about 60 students registered for our program. Thanks to the high demand for the elementary and intermediate levels, we were able to offer three sections of Italian: two at elementary level and one at intermediate level. Unfortunately, we had only a few students interested in the advanced level and we were not able to offer it for this year. However, students currently enrolled in the intermediate level are all eligible to take the advanced level next year after completing three quarters of Italian and we are predicting running at least one section of the advanced level next year.

The instructors for the 2011-12 school year are Daniel Zanchi, Michela Tartaglia, and Laura Ciroi. They are teaching, respectively, the elementary and the intermediate level. As in the past, our classes are held at Seattle University, where Italian is also offered for credit among other languages in the Modern Languages and Culture Department, and where students can obtain a minor in Italian language.

Course Schedule for 2011 – 2012:

Fall Quarter 2011: October 4th - December 13th

Winter Quarter 2012: January 5th - March 13th

Pre-registration deadline: December 16th.

Spring Quarter 2012: March 29th - June 5th

Pre-registration deadline: March 16th.

Location: Seattle University Campus

Class fee: \$180 per quarter unless otherwise indicated

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

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

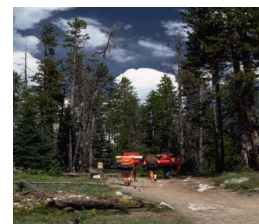
Website: <http://www.danteseattle.org>

DAS Star List

The names noted on the donation list on page 2 are those donations received from September 2010 through this publication date. The names of donators will remain on this list through December 31, 2011, after which only those who have donated from September 2011 will be listed beginning with the January 2012 La Voce.

Do consider donating to DAS as these donations help DAS maintain the excellent programs and activities sponsored. Everyone benefits!

Club Alpino Italiano (CAI) PNW



There are no scheduled hikes for December.

CAI's annual holiday potluck will be held on December 10th at Gini Harmon's. For further information check CAI's website at:

www.cai-pnw.org

You can also find a report on CAI's trip to Calabria in September as well as information on the upcoming October 2012 Cypress trip on their website..



Board Meeting

The next board meeting will be January 4th, 2012.

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



La Voce

Winter seems to be here and hopefully, you have had a very enjoyable fall. We had an exceptional color showing of leaves this year in Georgia!

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 DAS website.

And be sure your email box isn't full.

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, 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.



Reminder: New DAS Mailing Address

Please remember to use the DAS new post office box address that took effect last year:

Dante Alighieri Society
PO Box 9494
Seattle, WA 98109

Even better is to mail membership checks and new memberships or reimbursement requests directly to Bruce Leone, Treasurer, at:

Bruce Leone
2522 2nd Ave West
Seattle, WA 98119

Membership Roster Available

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

To have one emailed to you contact Bruce Leone at:

bruceleo@earthlink.net





La Voce Needs You!

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

Article submission deadline:

<u>ISSUE DATE</u>	<u>SUBMISSION DEADLINE</u>
January 2012	December 20th, 2011
February 2012	January 20th, 2012

Let's see some articles come in this season!

Dante on the Internet!

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

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

Pre-Dante Pasta

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

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

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

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



Dante Alighieri Society of Washington

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

Mailing address:
PO Box 9494
Seattle, WA 98109
(206) 320-9159

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

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La Voce Editor

Terry Hanlon
Hospitality

Carol DeMatteis
Program Chair

Giuseppe Tassone
Language Program Director

Genealogy Info from November English Meeting

Vickie Baima Olson, gave a fascinating presentation about tracing her own Italian ancestry on November 9th. As many people asked about the sources she used and how to go about their own research, she provided the following list. Items with an * denotes resources used in Vickie's November presentation.

Basic Genealogy Guidebooks Available on Amazon.com

Carmack, Sharon DeBartolo. *Organizing your Family History Search*. Cincinnati: Betterway Books, 1999

*Croom, Emily Anne. *Unpuzzling Your Past 4th Edition*. Cincinnati: Betterway Books, 2001

Croom, Emily Anne. *The Genealogist's Companion and Sourcebook, 2nd Ed.* Cincinnati: Betterway Books, 2003

Italian-American and Italian Genealogy Research Guides

Carmack, Sharon DeBartolo. *Italian-American Family History: A Guide to Researching and Writing about Your Heritage*. Baltimore: Genealogy Publishing Company, 1997

Cole, Trafford R. *Italian Genealogical Records: How to use Italian Civil, Ecclesiastical and other Records in Family History Research*. Salt Lake City. Ancestry, 1995

*Nelson, Lynn. *A Genealogists Guide to Discovering Your Italian Ancestors*. Cincinnati: Betterway Books, 1997

Genealogical groups

Eastside Genealogy Society Italian Interest group

http://www.rootsweb.ancestry.com/~wakcegs/pages/italian_sig.html

Seattle Genealogical Society

<http://www.rootsweb.com/~waseags/>

Searchable website addresses

*<http://familysearch.org/>

<http://familysearch.org/en/italy>

(websites for searching for records on microfilm LDS collections in Salt Lake City Utah, learn about research, take free online classes)

<http://www.cyndislist.com/italy.htm>, <http://www.ancestry.com>, <http://www.ancestry.com.it>

<http://www.rootsweb.com>

(record searches, surname message board, mailing lists, etc.)

<http://www.italiengen.org>, <http://www.daddezio.com>, <http://italylink.com/genealogy.html> italylink.com

<http://caropepe.com/italy/>, <http://genealogy.about.com/od/italy/>, www.abruzzo2000.com

<http://www.favaleconnection.com/> (If your ancestors lived in the towns of, Favale di Malvaro, Genova, Liguria, or if your family name is: Cavagnaro, Cereghino, Consiglieri, Cordano, Crino, DeBenedetti, DeMartini, Dondero, Ferretti, Foppiano, Galletti, Garbarino, Giannini, Guaninazzo, Larnia, Putisu, Malatesta, Mangini, Pezzolo, Porcella, Queirolo, Rampoldi, Segale, Serra, or Stanghelino)

*<http://www.italyfreebmd.org/regions/campania/province-of-caserta/gallo-matese>

(This is the website that had all the birth records for my grandfather.)

In the Seattle/ Washington area:

Family History Library
10675 NE 20th St, Bellevue, WA 98004-7132
(425) 454-2690

National Archives
6125 Sand Point Way NE, Seattle Wa 98115
Website: <http://www.archives.gov/pacific-alaska/seattle/>

Washington State Archives (Puget Sound Reg. Archives)
Pritchard-Fleming Building
3000 Landerholm Circle SE, N100, Bellevue Wa. 98007
(425-564-3940)

Digital Archives: <http://www.digitalarchives.wa.gov/>

Restaurant Review

by Norizan Paterra and Joyce Ramee

Café Vignole

This article is, we hope, the first of an ongoing series in which we will recount some of our dining adventures in some of our area's fine Italian restaurants. We're not restaurant writers or food critics, just a couple of Dante members who love to eat great Italian food! Our hope is to share stories of what we enjoy in these restaurants so fellow Dante members and their friends can try them too.

Our first restaurant is Café Vignole located in Rainier Beach. Run by its owner and chef, Sandro, a native of Lucca, the café is small but has a delightful atmosphere and invites you to relax, eat unhurriedly, and interact with Sandro. We enjoyed chatting with him about his times in Italy and how he is inspired to create his menu.

Sandro's reasonably priced menu and wine list offers specials and a wonderful regular assortment of antipasti, insalate, pasta, and piatti. Our party of four shared four different dishes and two splendid appetizers. Care and passion are two words that come to mind in trying to describe Sandro's food. Each dish is interesting, nicely presented and generous. The rustic bread came first – chewy and crusty and irresistible! Our appetizers were a portabello mushroom stuffed with provolone and garnished with garlic and minced herbs (fragrant and decadent!) and a terrine of chicken liver done almost like a pate and wonderful when eaten on that delicious rustic bread. One in our party was an avowed dis-liker of chicken liver until the first bite of this amazing dish.

We shared four entrees, which let us taste a number of his creations. First was pasta with chicken meatballs and spicy sauce, an unusual dish to find in a restaurant that features Tuscan food, making this a very special dish. Absolutely delicious! Second we enjoyed the snapper entree, which was cooked just right and served with roasted garlic potatoes. The fish was very fresh and tasty and the light sauce complimented it well. The third dish was one of the evening's menu specials, tripe prepared in flavorful tomato sauce that has been cooked for hours making it tender and succulent. Finally, we enjoyed a serving of spaghetti al calamari. As with the snapper, the calamari was fresh and the flavors came bursting through, truly a memorable dish!

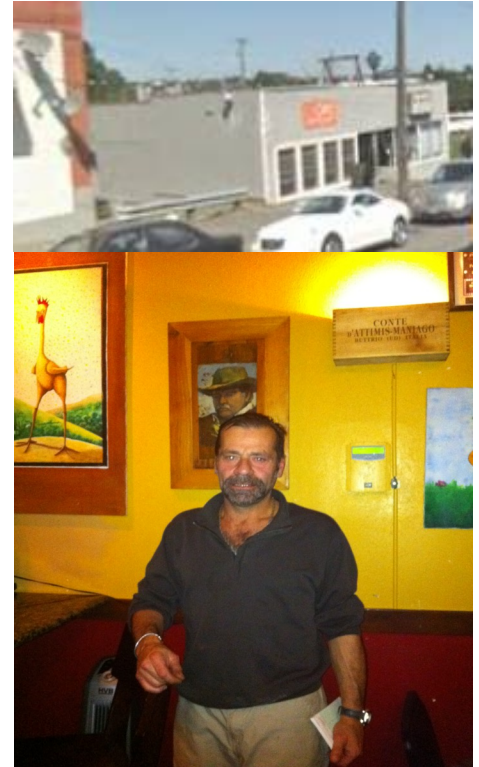
Sandro selected a couple of bottles of vino to go with our meal. With our antipasti we enjoyed a lovely Valpolicella Ripasso - a medium bodied vino that did not overpower the dishes but complemented them well. Our main course was paired with a bottle of Chianti Classico, 2007 from l'Aura wine maker. Both bottles were perfect with the food and would be quite nice on their own as well. We also enjoyed a glass each of Casteggio Moscato to finish the meal – light and refreshing.

The meal was finished with a delicious tiramisu that Sandro made for us. Dolce at Café Vignole are always wonderful but often not Italian. Sandro's wife is from the southern part of the United States and so the dolce menu will feature items such as red velvet cake and bread pudding as well as black-eyed pea cake, all of which are delicious!

Café Vignole Info

Cafe Vignole
<http://cafevignole.biz/>
9252 57th Ave S · Seattle
(206) 721-2267

Mon, Sun: Closed
Tues-Sat: 5-10 pm



Sandro, Café Vignole Owner



Black-Eyed Pea Cake



Carnavale

Through Jan 8th, 2012

10-5 daily

\$7.50—\$10

Burke Museum of Natural History and Culture, 17th Ave NE & NE 45th St, UW Campus

We know it as Mardi Gras, a pre-Lent bacchanalia with multiple days of feasts, parades, and bead tossing. In Venice, Italy, masqueraders take to the streets for Carnevale. And in Laza, Spain, Entroido revelers—get this—throw ash, flour, and *dirt filled with ants* at each other. Examine eight colorful Carnival traditions from around the world at the Burke Museum, where its new exhibit showcases giant Brazilian parade puppets made by local artists, a collection of videos and photos, and enough masks to make you second-guess your Halloween costume.

—Laura Dannen (from Seattle-Met, October 2011)

Public Opera

Sunday, Dec 12th

6:00 pm at Basil's at the Bellevue Hilton

Enjoy a fabulous 3-course meal at Basil's while listening to the soaring voices of Public Opera. Performing will be Barbara Smith Jones, Gino Lucchetti, Misha Myznikov, and Victoria Chausee.

For more information check their website at:

www.publicopera.com

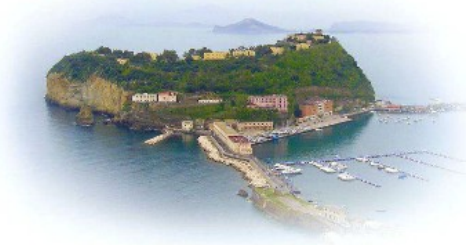
Reservations can be made at:

www.bellevuehilton/dining.com

Or call the hotel at: 425-455-1300

Art from the Inside

(Excerpts from article by Diana Schoberg in "The Rotarian", October 2011)



At the Nisida youth prison, brightly colored mosaics, made by the teenage offenders sentenced to live here, decorate walls and bridges. The prison's chief of police eschews a uniform for a fashionable wool overcoat accented with a multicolored scarf—this is Italy, after all—and even in winter, pink flowers bloom next to the dorm buildings. The prison sits on an island created by a now-extinct volcano with views of the Mediterranean, Naples, and Capri, playground of the elite. In Roman times, Brutus plotted against Julius Caesar from his summer home on Nisida. Portia committed suicide here, and later, Cervantes wrote of the island's charms.

Access to the Istituto Penale Minorile di Nisada is across a causeway up a rocky cliff along a one-lane switchback road; the twinkling water quickly receding in the distance.

The idyllic scenery is intended to help the island's 60 detainees envision a better life. Most of the offenders are young men ages 14 to 21 who've been involved in organized crime. The Naples-based crime syndicate Camorra (chronicled in Roberta Saviano's 2006 bestseller, *Gomorra*) is Italy's largest, with an estimated 7,000 members involved in drug trafficking, cigarette smuggling, counterfeiting, construction, garbage collecting, and toxic waste disposal. The mobsters dangle the promise of a job and a community in order to recruit the boys, who grow up in gritty suburban homes without money or social connections. "They end up getting involved with it—they're desperate," says social worker Pina Canonico. Their crimes include murder, sexual violence, drugs, theft—"everything you can imagine."

To prepare for another way of life, the detainees take classes in academics, personal growth, and vocational subjects, learning job skills as well as the importance of commitment and teamwork. "The guys here come from the worst conditions outside," says prison director Gianluca Guida. "They have to understand that the government is not against them but with them."

At the prison, we step inside a workshop where a half-dozen young men are learning the traditional Neapolitan art of building Nativity scenes, or *presepi*. Their teacher, Antonio Cristo, is an artist who got his start in woodworking by renovating antique furniture, another common craft in Naples. St. Francis of Assisi popularized Nativity scenes starting in the 13th century. In 18th-century Naples, artisans created elaborate scenes for kings and nobility, featuring the traditional figures—Jesus, Mary, shepherds, and Magi—as well as bakers, carpenters, innkeepers, and other commoners, set in vignettes of contemporary life.

The boys build intricate crèches, including one modeled after the Basilica di San Francesco di Paola in Naples main square. They feature

details like tiled walls and floors, secret alleyways, even bathrooms with outside doors like those found in Italy years ago. Students in the prison's ceramics studio mold the figurines, while female prisoners sew the costumes.

One young man holds out a piece of plywood bearing the hand-drawn outline of a house for a *presepe*. He cuts out the house and glues on miniature "bricks" - chunks of compressed wood painted yellow to simulate the *tuffo* stone prevalent in Naples. The boys store the bricks by the hundreds in plastic milk jugs that have been cut in half.

Using a table saw, the young man then cuts little slices partway through another piece of wood, creating ridges to give the appearance of blinds. Once they're glued to the house, the ridged pieces become windows and doors. Next, he starts on the roof. He slices a piece of bamboo into a dozen inch long, semicircular segments, sands the edges, and lines up the pieces to show how they will become the roof tiles. "He can do everything—I come here to learn from him," jokes Cristo.

The young man, wearing a standard-issue green smock and gray sweatpants, looks like your average clean-cut 19-year-old. So, I later ask Canonico, the social worker, what he'd done to end up in the prison, but she isn't allowed to tell me. Paolo Oliviero says she'd asked Canonico the same thing. "Some of them have such nice faces, you can hardly believe they'd commit a crime," she'd told the social worker, who had replied: "You'd never believe."



The completed Nativity scenes, including a Tunisian version with palm trees and a mosque that was created by a Tunisian boy, are stored in a room next to the workshop. Prison officials don't know what to do with the finished products, but the Naples Rotary clubs are looking for a way to sell the scenes as a fundraiser to continue the vocational program.

The young prisoners also take courses in electrical work, Neapolitan pizza-making, and asparagus cultivation. (In the first century A.D., philosopher/naturalist Pliny the Elder praised the asparagus in Nisida.)

Still, the odds are stacked against them. Prison director Guida says that at least 15 boys have found jobs after leaving the prison—one builds Nativity scenes for an artisan on Via San Gregorio Armeno, a street lined with *presepe* shops; another works at Fratelli la Bufala, a well-known training ground for pizza makers; several others work at a plastics manufacturer and a bakery. But finding employers willing to hire them is difficult. "People are scared to hire them, even though they may have changed," Guida says. "There isn't work. There is so much criminality. It's very difficult for the boys to find another way, to dream something else."

The Holiday Season in Italy

Throughout December and January there are a number of religious holidays to mark the holiday season.



Dec 6: La Festa di San Nicola—the festival in honor of St. Nicholas, the patron saint of shepherds, is celebrated in such towns as Pollutri with the lighting of fires under huge cauldrons, in which fave (broad beans) are cooked, then eaten ceremoniously.

Dec 8: *L'Immacolata Concezione*—celebration of the Immaculate Conception. In Rome the Pope comes to the Piazza di Spagna to drop a garland of flowers around the Madonna. (Firemen do the actual placement as she is atop a high column.)

Dec 13: *La Festa di Santa Lucia*—St. Lucy's Day, the festival of lights.

Dec 24: *La Vigilia di Natale*—The vigil or eve of Christmas.

Dec 25: *Natale*—Christmas, the birthday of Gesu bambino.

Dec 26: *La Festa di Santo Stefano*—St. Stephen's Day

Dec 31: *La Festa di San Silvestro*—New Year's Eve

Jan 1: *Il Capodanno*—New Year's Day

Jan 6: *La Festa dell'Epifania*—The Epiphany, which concludes the holiday season, marks the arrival of the Magi, the three wise men, who brought gifts to the infant Jesus from afar.



DANTE CALENDAR 2011-2012

Dante Alighieri Society of Washington

<p style="text-align: center;">September 2011</p> <p>14 Anita Bingaman <i>Puglia, The Sturdy Heel of Italy</i></p> <p>28 Claudio Mazzola <i>Giuseppe Tornatore: From Cinema Paradiso to Baaria</i></p>	<p style="text-align: center;">February 2012</p> <p>8 Louise Sportelli <i>Italian Gardens from the Renaissance to Today</i></p> <p>22 David Chapman <i>Edmondo De Amicis- "Amore e ginnastica"</i></p>
<p style="text-align: center;">October 2011</p> <p>12 Julie Coen, Europe Through the Back Door <i>Tour of Venice</i></p> <p>26 Marcella Nardi, <i>Castles of Duchy of Parma & Piacenza- Towns of Ravenna & Gradara</i></p>	<p style="text-align: center;">March 2012</p> <p>14 Dan DeMatteis <i>Shakespeare and Italy</i></p> <p>28 TBA</p>
<p style="text-align: center;">November 2011</p> <p>9 Vicki Olson <i>Searching Italian Roots</i></p> <p>No Italian meeting in November</p>	<p style="text-align: center;">April 2012</p> <p>11 Election night (no speaker)</p> <p>25 TBA</p>
<p style="text-align: center;">December 2011</p> <p>3 Natale per i Bambini</p> <p>14 Christmas party</p> <p>No Italian meeting in December</p>	<p style="text-align: center;">May 2012</p> <p>9 Joyce Ramee <i>Lecture & Live Performance: Italian Composers</i></p> <p>No Italian meeting in May</p>
<p style="text-align: center;">January 2012</p> <p>11 Chris Zimmerman, Vias Wine <i>Italian Wine Tasting</i></p> <p>25 Seneca Garber, Seattle Opera <i>Italian Operas in 2012 Seattle Opera Season</i></p>	<p style="text-align: center;">June - August 2012</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. 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

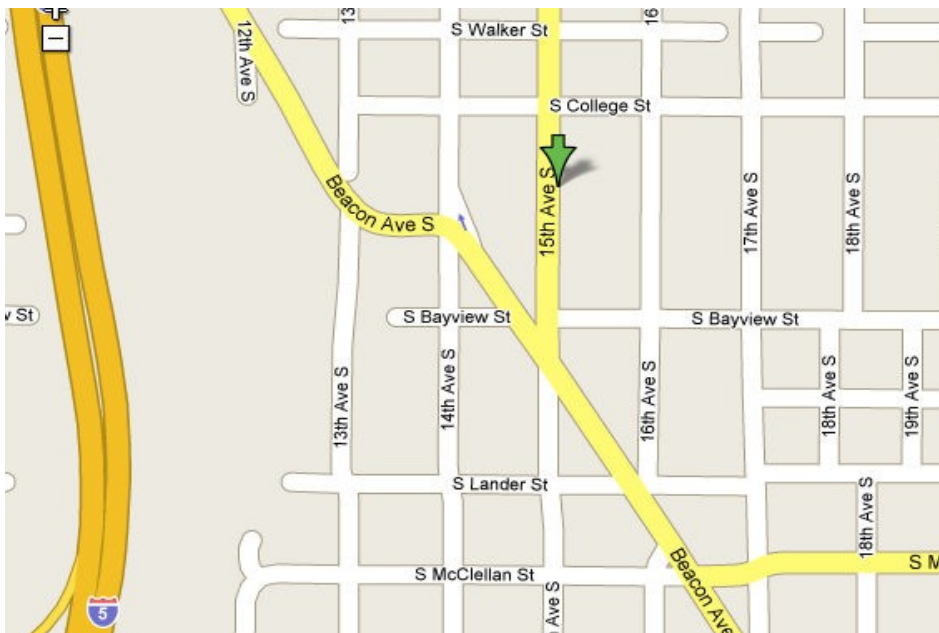
Oro (gold) - \$51 to \$100

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.