# La Voce della Dante

Published by the Dante Alighieri Society of Washington (DAS)

http://danteseattle.org

December 2017

## **December English Meeting**"Annual Christmas Party"

Wednesday, December 13th, 6:30 pm Headquarters House

The December English meeting is a time for fun and celebration at the annual Christmas party. Enjoy the evening catching up with fellow Dante members and join in the holiday mood with singing and a rousing game or two of tombola. Giuseppe Tassone will once again be the host of tombola and call out the numbers. You may be a lucky winner!

There will not be a pre-Dante pasta dinner for this meeting but in the spirit of the Italian love for food we do ask that each bring a main dish, antipasti, or dolci to share as well as wine. It is a time to indulge in some favorite dishes and be merry!

Hope to see you there.

Since December is a holiday month, there will not be an Italian meeting this month. But, mark your calendars for the January 2018 meeting which will be very entertaining.

## **January English Meeting Preview**

Dante member and violist Joyce Ramee will give the presentation at the January 10th English meeting. Enjoy live music performed by Joyce and her colleague Kevin Aanerud, pianist, while you learn about Italian composers from three diverse periods of the classical music genre—Benedetto Marcello, Ottorino Respighi, and Matilde Capuis. The program will feature works by all three, along with historical and anecdotal information. Joyce and Kevin are members of the professional quintet, the Aronoff Chamber Players, and are both active performers and teachers in Seattle.



Have a Wonderful Holiday Season...

## **Upcoming Events**

## for Dec-Jan:

Dec 13th: English Meeting
"Annual Christmas Party"
6:30 pm, Headquarters House

No Pre-Dante Pasta in December

No Italian Meeting in December

Jan 10th: English Meeting Musical Presentation by Dante member Joyce Ramee

Jan 14th: Italian Meeting
"The Portrait of Dante, Poet &
Pilgrim" by Beatrice Arduini
(Rescheduled from November)

It's time to renew your DAS membership.

DAS membership runs from January through December of each year. See Dan's President Message on page 2 about renewing your dues now.

## \* DAS Star List 2017\*

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

- \* Barbara Crawford
- \* Donald & Camille DeSantis
- \* Debra Rovetto Gillett
- \* Peter Greenfield
- \* Antoinette Slavich
- \* Terrance & Sandra Whaley
- \* Peni Schwartz

### Argento \$26 to \$50

- \* Linda Bavisotto & Bill Lemcke
- \* David & Jane Cottrell
- \* Pat Hoffman
- \* Lorraine Morton
- \* Harry Reinert

#### Oro \$51 to \$100

- \* Rosa Boriello
- \* Lawrence Bosi
- \* Dan & Carol DeMatteis
- \* Emilio Fonzo
- \* Toni Napoli
- \* Sylvia Shiroyama
- \* Domenic & Louise Sportelli

### Platino—over \$100

- \* Gini Harmon
- David Larsen
- \* Dominick Minotti
- \* German D. Rodriguez
- \* Stephen Stimac & Martha Lindley

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, 2017. If you make a donation after May 2017, your name will be on the donation list through 2018.

## From the President's Desk

🖊 iao tutti -

SIFF's Italian Film Festival, sponsored in part by this Chapter of the Dante Alighieri Society, was a great success this year. Thanks to all of you who attended and supported the promotion of contemporary Italian film in Seattle. I was pleased to see so many of you there. I know you enjoyed the films you saw as much as I did.

I would like to say a special thank you on behalf of the membership to John Steedman and Melinda Jankord-Steedman as well as to Cecilia Paul and Harry Reinert. When our November English meeting speaker had to cancel the day of her presentation due to a death in the family, these intrepid couples volunteered to put together at the last minute slides and stories of their recent trips to Italy. They did a great job, as everyone who attended the November meeting can vouch for. *Grazie mille*!

Our annual Christmas Party is December 13th, 6:30 pm to 8:30 pm at Headquarters House. Giuseppe Tassone will lead us in a game of *tombola* with prizes for the winners. Traditionally, the meal is a pot luck. So as always I'm looking forward to the *Natale* treats and *vino* that our members share with us. So, please come and savor some especially good food and, of course, enjoy a warm and friendly welcome. It is a great way to start the holiday season *a l'italiana*.

A reminder that it's membership renewal time again. Membership goes from January to December each year and the cost for 2018 is the same as it's been the last few years - \$40 for a single membership, \$50 for a family. Membership is open to anyone who supports the objectives of the organization. We embrace anyone who supports our mission to encourage the enjoyment of Italian language and culture.

Your membership enables the Society:

- to present 7 English and 6 Italian programs each year, and host the Christmas party and the *Festa di Natale per i Bambini*
- to publish our *La Voce* monthly newsletter, and maintain our website free to
- to offer an Italian Language program with beginner to expert classes for everyone who wants to learn, improve or perfect their fluency in Italian
- to support Italian-themed community events such as Festa Italiana and the SIFF Cinema Italian-style film festival

#### Also

- Dante memberships and donations are tax-deductible
- your Dante Society card provides discounts at some attractions in Italy
- you may receive free tickets for SIFF, as available
- you can enjoy our annual members and guests only wine dinner

We'll have a sign-up table at the Christmas Party and at our January meetings. And, while supplies last, members who renew will receive a voucher for the SIFF Cinema, one for a single member, two for a family, as a thank you for early renewal.

In case I don't see you at the Christmas Party, I wish you and yours the joy and peace of the season! I hope the New Year brings you all good things! Buon Natale e Felice Anno Nuovo a tutti i miei amici di Dante!

## **Student Lodging Needed**

submitted by Joan Deccio Wickham

Student, Gulia Montanarelli, is from Italy and needs lodging for six months to study several languages at Washington Academy of Language in Seattle, WA.

Here is a short profile on Giulia, my cousin. She will be arriving in February 2018. She will be attending WAL (Washington Academy of Language) which is a program through City University—Seattle. Giulia is planning on living in Seattle for about 6-7 months. She will begin school in February at WAL for an intensive English program. This will be her first time to the United States and being able to come here will give her the opportunity to substantially increase her fluency in English and give her the chance to begin studying Mandarin-Chinese through WAL.

Giulia is 19 years old and just out of high school. She is an avid runner and has studied Russian and German as well. Giulia had the chance to live and study in Germany where she was able to increase her fluency there and would like to do the same here in the United States.

Giulia is from Omegna, Italy, which is in Northern Italy (Piemonte).

Contact:

Brian Montanarelli at bmontana12@gmail.com

Cell phone: 206-465-7766

### **Natale Picture**

taken by Anita Bingaman

Enjoying Natale...





## Benvenuti Nuovi Membri

We thank you for your support of DAS.

## **DAS Board Meeting**

Board meetings are held on the first Wednesday every other month from August through May with August being a planning meeting.

The next board meeting will be held January 3rd, 2018.

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.





## **Language Program News**

## Gíuseppe Tassone, Italian Language School Director

November was a midterm quarter for our program. Our students started class on Thursday, September 28th and have completed many lessons, which means many contact hours of Italian. The total number of hours to complete their level is 90 hours. In my last visit to the classes, I had the opportunity to chat with a few students at different levels and I was very happy to hear about their positive experience with our program. In addition, I was amazed to talk with some students in level A1 who had no or little Italian language skills but can now have understanding and can answer simple questions in Italian after such a short period of time. Our philosophy is that learning a language takes time, structure, dedication, and class experience. Students' interaction with their peers and instructor is essential for steady progress and good performance. Below are the profiles of our two new instructors, Federica Gabardi and Tommaso Nencetti.

#### Federica Gabardi



Federica was born and raised in Milan and she is very fond of her city. She studied Latin and ancient Greek, among other subjects, in high school at the *Collegio San Carlo* of Milan, and after her diploma, she graduated in Political Science from the *Università Cattolica di Milano*. Over the past 15 years Federica, driven by her passion for brand communication, has been working in different marketing and communication roles. In addition, Federica, extending her passion for brand communication and interpersonal communication, began a parallel career as a professional coach. As of today, she is a consultant, coach, and professional trainer in communication, style, and personal branding. Federica loves teaching Italian, sharing her language and bringing alive with her students the Italian style and way of life.

#### Tommaso Nencetti

Tommaso Nencetti was born and raised in Florence, Italy. In the cradle of the Renaissance, he developed a passion for languages and pursued his interests for Italian, English, Spanish, and French at the *Volta Language School* in Florence, where he excelled all the way through his graduation in 2007. He expanded his knowledge and teaching skills with further courses in Florence and a two-year experience in the UK. Keen on languages, geography, history, music, fashion, and sports, Tommaso continues his now 10-year teaching career in Seattle where he relocated in 2015, sharing the passion and appreciation for culture, background, and heritage of each language.



#### The Program:

Since 1984, the local chapter of Dante Alighieri Society has offered a comprehensive Italian Language Program for all those interested in learning or perfecting their Italian language skills. Our instructors are qualified and native speakers, classes are small, and our per hour instruction cost provides good value.

#### **Schedule:**

The school year extends from late September or early October to June with a class break every 10 weeks. Classes are held on the Seattle University campus in the Administration Building and meet twice a week on Tuesday and Thursday evenings except the new class "Intermediate-Advanced Conversational Italian" that meets Monday & Wednesdays.

## Italian Language Program 2017-2018:

Beginning Italian Level A1 - This course is for people with little or no Italian language. Students will learn basic phonetic, grammatical, and lexical structures through conversation and simple dialogues. Students will be engaged in a variety of fun activities as they begin their journey of learning Italian.

Elementary Italian Level A2 - This course is for those who have already studied some Italian. Students will finish exploring essential grammar structures while learning appropriate and useful words and expressions. By the conclusion of Level A2, students will be able to use basic structures of the language with confidence and be able to communicate well in daily situations.

Intermediate Level B1 - This course will review and reinforce the basic knowledge of Italian while increasing vocabulary and the ability to understand written and spoken language. Students will be exposed to cultural and literary readings which builds greater understanding of Italian culture, lifestyle, and ways of thinking.

Upper Intermediate Level B2 - This course builds on the foundation of B1. It enables students to read and understand newspapers and Internet, song lyrics, literary excerpts, videos, movies, and commercials. At the course conclusion, you will be able to engage effectively in conversations, express opinions, and give simple explanations.

Intermediate—Advanced Conversational Italian—NEW - This is a multilevel conversational course open to students who have completed A2, and **Deliver**recommended for those with a level of proficiency above B1. The course will advance your fluency, listening comprehension, and conversation skills, expand your vocabulary and improve your grammar.

#### **Course Schedule:**

September 28- December 7 Fall Quarter 2017:

Thanksgiving—No classes 11/23

Registration Deadline: September 25

Winter Quarter 2018: January 11- March 20

Registration Deadline: December 18

Spring Quarter 2018: April 5 - June 12

Registration Deadline: March 19

#### Class Fee:

Level A1 & A2 - \$180 per quarter Level B1 & B2 - \$275 per quarter

Intermediate-Advanced Conversational Italian—\$300 per quarter

For further information email: info@danteseattle.org To register: www.danteseattle.org/classes.html

www.facebook.com/danteseattle

### La Voce

The holiday season is in full wing. Times are changing and I've noticed less shoppers in stores since it is now so easy to shop with a touch of a keystroke. But, I'm one who still likes real books vs an e-reader and like to see and feel items but admittedly, I do use the Internet for certain things.

Have a relaxed and wonderful holiday season.

If you find in your explorations something related to the Italian life that may be of interest to our members, please consider sharing this through La Voce. Submissions are always welcome and by all means send the articles to me any time. The sooner the better!

> Linda La Voce Editor LTHDesign@comcast.net

## ing La Voce to **Members**



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

http://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.

## Club Alpino Italiano (CAI) PNW



#### **Future 2017 Activities:**

Dec 9th: Holiday party

Contact: hike@cai-pnw.org

Check the CAI PNW website for further information on current and future activities:

www.cai-pnw.com

## Inclement Weather Procedure

Inter isn't too far beyond the horizon and weather can be a challenge. Hopefully, there will be no repeat of winter pasts but in case there is, keep in mind when schools, community centers, and businesses are closing early or remain closed, we will postpone any scheduled meeting for Headquarters House. We will do our best to have a message on the DAS reservation line, 425-243-7663, to let you know if our meeting needs to be canceled. If the weather is treacherous in your area, PLEASE DO NOT attempt to travel to Headquarters House, we want everyone to be safe.



## DA

## **PLIDA**

The Dante Alighieri Society of Washington is one of the few institutes in North America authorized to offer PLIDA (Progetto Lingua Italiana Dante Alighieri-Dante Alighieri Italian Language Project)

certification.

Planning to study at an Italian University? Do you need to demonstrate your proficiency in Italian for a job or an extended stay in Italy? Or do you want a certificate to recognize your accomplishment in learning Italian? Then, our PLIDA exam may be just the thing for you. PLIDA is widely recognized as a qualification of proficiency in the Italian language for foreigners in Italy to study, work, and live.

DAS Seattle and its Language Program is an official examination center of the *Società Dante Alighieri*—enabling students and others to take exams leading to a PLIDA certificate.

PLIDA exams are designed by the Società Dante Alighieri staff to assess Italian as a foreign or second language.

Every year thousands of candidate throughout the world test their language competence and get a certificate recognized by the Italian government and accepted globally.

#### What is PLIDA?

Società Dante Alighieri promotes best practices in teaching Italian as a foreign and second language and has a full range of resources to practice Italian and get ready for the PLIDA exam; SDA provides regularly training sessions, refresher courses, and guidance to syllabus design. PLIDA exams are aligned with international standards and the Common European Framework of Reference levels (CEFR).

#### To Register

PLIDA certificate sessions are held every year in May and November. Candidates choose to take an exam at the level closest to their proficiency. There are no age limits for exam registration. Registration does not require having taken lower level tests. Candidates need to register 30 days in advance of exam date. More info at: danteseattle.org/plida

#### Why take a PLIDA Exam?

- To request a resident permit for Italy (from level A2).
- To obtain a longer residence permit of Italy (EC residence permit) from level A2.
- To register with Italian University without taking the Italian examination (levels B2, C1, or C2).

*The level required depends on the University and type of faculty.* 

- To obtain exemption from the Italian exam for the bilingual "patentino" in Trentino Alto-Adige.
- To explain your level of Italian more clearly on your curriculum vitae.

## PLIDA Certificate Recognition

Plida is recognized by:

- The Italian Ministry of Foreign Affairs
- The Italian Ministry of Education, University and Research
- The Italian Ministry of Interior
- The Italian Ministry of Labor and Social Affairs
- The Sapienza University of Rome

(Continued on page 7)



## La Voce Needs You!

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

Thanks to everyone who has contributed articles.

Article submission deadline:

ISSUE DATE	SUBMISSION DEADLINE	
January 2018	By December 20th	
February 2018	By January 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 are 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://danteseattle.org

(PLIDA from page 6)

Where can I take the PLIDA Exam?

PLIDA exams are offered by more than 310 center across the world including the Dante Alighieri Society of Washington. For other centers search on www.plida.it

## **ONLINE RESOURCES**

On www.plida.it you'll find:

- News and information about PLIDA certification
- Documents and materials for PLIDA certification
- Programs for PLIDA refresher courses for teachers
- Textbook in Italian for foreigners and other works published for PLIDA by the publishing house Alma Edizioni.
- Video, presentations and educational materials

#### 2017 PLIDA Exam Dates

Nov 29 (Levels A1, A2, B1)

Nov 30 (Levels B2, C1, C2)

For registration deadlines, registration info, and exam fees see:

www.danteseattle.org/plida

For any questions, contact the PLIDA coordinator in Seattle Giuseppe Tassone at: plida@danteseattle.org

## 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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Linda Heimbigner

La Voce Editor

Terry Hanlon Hospitality

Anita Bingaman Cecelia Paul Program Chairs

Giuseppe Tassone

Language Program Director

## **Festa di Natale News**

submitted by Caterina Wartes

am so grateful to be able to tell you we had an outstanding turn -out for Natale on Saturday, December 2nd. There were 22 children accompanied by 24 adults—not including our crew of six—that attended. It was pretty joyful and exciting to see.

Thank you again Dan for all your emails to the members and word-of-mouth encouragement!



taken by Anita Bingaman







## **Pictures of Nativity Scenes**

Located at the Mormon Church, Moses Lake, WA pictures taken by Linda Heimbigner





## **Nativity Display**

submitted by Linda Heimbigner

rian and I happened to be in Moses Lake, WA the weekend of December 2nd to celebrate his mom's birthday. Lucky for us as this was the weekend the Mormon LDS Church had their nativity display which was open to the public. On display were over 400 nativity scenes collected by church members over the years. Displays were made from marble, porcelain, wood, etched metal attached to a wood base, and painted crystal among the art forms used. The highlight was a beautiful porcelain display mounted on a beautiful hand made wood display and backdrop. Thirty-nine countries were represented including Italy.

Walking into their gym where all the displays were took your breath away. It was beautiful and set the spirit for the holiday season. Our grand daughter oohed and awed at the displays and had fun finding various displays on a sheet...kinda like finding Waldo!

You may want to mark your calendars for early December next year to view these nativity scenes. They only display for three days—Thursday through Saturday. Begun in 2014 they had more than 300 nativity scenes which grew to 423 scenes that were registered this year.

Argentina



## Five Places to Learn to Make Gelato in Italy

from The New York Times, by Shivani Vora

hat's more pleasurable on a vacation to Italy than enjoying a scoop or two of gelato? There may only be one answer, and that's savoring the gelato you made yourself. Luckily, travelers can now try their hand at the craft by taking one of the several gelato -making classes for amateurs offered throughout Italy. These classes are usually between two and four hours long, held either at cooking schools or gelato shops and are a family-friendly activity. Here are five options.

In Turin, IC Bellagio offers a two-hour private class at a popular gelateria in the city center. The head gelataio - the name for the person who makes the frozen treat - teaches the session in the shop's kitchen and begins with an explanation of how gelato differs from ice cream. After tasting more than 20 kinds of gelato including coffee and licorice, guests use the shop's machine to make their favorite flavor. An English-speaking assistant is on hand to help with language translation. 580 euros, about \$685, for two people. Reserve by emailing Mariaelisa@icbellagio.com

In Padua, near Venice, Mama Isa, the owner of *Mama Isa's Cooking School*, offers a four-hour private gelato-making lesson at her house. She teaches students her family's recipes, which favor seasonal varieties like peach in summer and pumpkin in winter. Lunch is included. From 130 euros a person. Reserve by emailing isacookinpadua@gmail.com

In Rome Cooking, a cooking school in Rome in a 17th century

palazzo, runs small-group, two hour gelato classes several times a week and offers private classes upon request. Students practice making gelato with a professional machine, as well as by hand. The ingredients for the flavors are sourced from around Italy: pistachios from Sicily and dark chocolate from Perugia. 60 euros a person, 50 euros for children who are 15 or younger. Reserve by emailing inromecooking@gmail.com

Also in Rome, *Access Europe* offers a two hour class at Giolitti, a gelato shop near the Pantheon that opened in 1990 and is famous for its long lines. Students work with a gelataio to make their preferred flavor and then go behind the counter of the shop where they can serve their gelato to waiting customers. A tasting of gelato follows. 700 euros, inclusive of car and driver. Reserve by calling 888-499-5513

In Florence, *Florencetown* offers a two hour private gelato class where guests first visit four well-known gelaterias for tastings. In a fifth gelateria, the gelato maker teaches them how to make a seasonal flavor - in the summer, it could be strawberry; in the fall, almond and yogurt. From 75 euros a person with a four-person minimum. Reserve by emailing info@florencetown.com

You may want to try making your own gelato. Below is a recipe from the Food Network.

Chocolate-Hazelnut Gelato

2 c whole milk

1 c heavy cream

1/2 c sugar, plus 1/4 c

4 egg yoks

1/2 t vanilla extract

1/2 c chocolate-hazelnut spread (Nutella)

1/2 c toasted hazelnuts, crushed, for garnish

Combine milk, cream, and 1/2 c sugar in saucepan over medium heat. Cook until the sugar dissolves, about 5 minutes.

Meanwhile, in a medium bowl, whip the egg yolks with the rest of the sugar using an electric mixer until the eggs have become thick and pale yellow, about 4 minutes. Pour 1/2 cup of the warm milk and cream mixture into the egg mixture and stir. Add this mixture back into the saucepan. Cook over very low heat, stirring constantly, until the mixture becomes thick enough to coat the back of a wooden spoon, about 7 to 10 minutes.

Strain warm custard mixture over a medium bowl. Stir in the vanilla and hazelnut spread until dissolved. Chill mixture completely before putting into an ice cream maker and follow manufacturer's instructions to freeze. To serve, scoop gelato into serving bowls and top with hazelnuts.

## Ten Best Gelato Places in Seattle

Seattle is home to many good gelato places. Many will remember Gelatiamo provided gelato for the Carnavale event DAS had in years past.

Gelatiamo 1400 3rd Avenue (Downtown)

Bottega Italiana 1425 1st Avenue

D'Ambrosio Gelato 5339 Ballard Ave (Ballard)

Fainting Goat Gelato 1903 N 45th St (Wallingford)

Nutty Squirrel Gelato 7212 Greenwood Ave N (Phinney Ridge)

Sirena Gelato 109 Park Ln (Kirkland)

Fainting Goat Gelato
3415 Fremont Ave (Fremont)

Vovito 1100 4th Ave (Downtown)

Medzo Gelato Bar & Travel Café 917 SW 152nd St (Burien)

Nutty Squirrel Gelato 2425 33rd Ave W (Magnolia)

Why gelato over ice cream?

Gelato has less fat in the base and less air churned during the freezing process. It is creamier, smoother and silkier as well as denser than ice cream. Gelato uses more milk and less cream than ice cream and usually doesn't include egg yolks (may use cornstarch instead) or uses less egg yolks than ice cream. The butterfat content is 4-9% compared to 14-25% for ice cream. With less butterfat, flavors are more pronounced. Gelato is also served a bit warmer (10-15 degrees warmer) than ice cream so you don't get that cold blast and numbing effect. This provides gelato with its signature silky texture and it feels like gelato is much richer than it really is. And gelato should be served with a spoon rather than scooped like ice cream.

Do you have a favorite gelato place...let us know and include why you like their gelato.



## 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 v i a e m a i l t o: 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.

There is NO pre-Dante pasta dinner for the December Christmasas celebration.

## Dante Calendar 2017–2018

## Dante Alighieri Society of Washington

2017: September 13th: English Meeting Claude DaCorsi, Auburn City Councilmember His family's immigration to the US as told in his book, "Alba Nuova"  September 27th: Italian Meeting Ornella De Stavola "Maremma una Toscana quasi sconosciuta" (A Little Part of Tuscany)	2018:  January 10th: English Meeting Joyce Ramee Musical Presentation  January 24th: Italian Meeting Beatrice Arduini, UW "The Portrait of Dante, Poet & Pilgrim"	
October 11th: English Meeting Nick Minotti "Festa Quiz Review: Where in Italy is Guido Mondobello?"  October 25th: Italian Meeting Albert Sbragia "How the 'Ndrangheta is Portrayed in the Film 'Black Souls' by Francesco Munzi"	February 7th: English Meeting Wine Tasting Dinner w/Arnie Millan of Esquin Wines  February 28th: Italian Meeting Fr. Tom Lucas, S.J., Rector of Seattle University Jesuit Community "Roman Baroque Painting"	
November 8th: English Meeting Member presentation of recent trips to Italy No Italian Meeting in November	March 14th: English Meeting Lloyd Howard, Prof. Emeritus at University of Victoria "An Intro to The Divine Comedy"  March 28th: Italian Meeting Cecilia Strettoi "Literature about WWII and the Italian Resistance"	
December 2nd: Festa di Natale per i Bambini  December 13th: Annual Christmas Party  No Italian Meeting in December	April 11th: English Meeting Election Night  April 25th: Italian Meeting Giuseppe Tassone "La cultura del bello. The Concept of Made in Italy, the Prestigious Label for Italianss"	
	May 19th: English Meeting Rob Prufer "Michelangelo's Pieta in St. Peters"  No Italian Meeting in May  June-August 2018: Summer break, no meetings.	

A t 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.

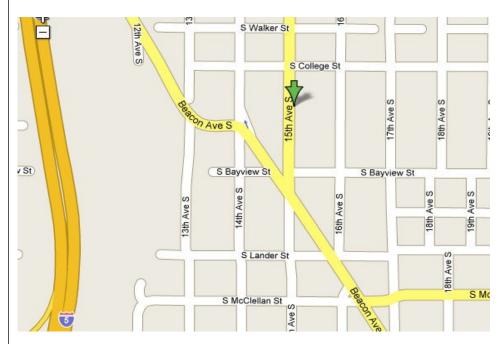
## **Membership Application**

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: ( ) <b>New Membership</b>	() Membership Renewal	
Name(s):			
Address:			
City:		State:	
Telephone:	<del></del>	E-mail:	<del></del>
Amount Enclosed:		Contribution Categories (For recognition stars)	
Membe	ership Amount:	Bronzo (bronze)	- Up to \$25
Contrib	oution:	Argento (silver)	- \$26 to \$50
Socia	al Programs & Activities:	Oro (gold)	- \$51 to \$100
Scho	ool:	Platino (platinum)	- Over \$10
Total	Enclosed:		

Please return completed membership application with check to:

Dante Alighieri Society of Washington c/o Bruce Leone 2522 2nd Ave W Seattle, WA 98119



## 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.