
La Voce della Dante

Published by the Dante Alighieri Society of Washington (DAS)

<http://das.danteseattle.org>

February 2010

February English Meeting— Susan Gaylard: Italian Fashion 1300-1800

Wednesday, February 10th, 2010
Headquarters House, 2336 15th Avenue S, Seattle

On February 10th, Dr. Susan Gaylard will join us at Dante to make a presentation on the significance of fashion and clothing in early modern literature.

A native of South Africa, Susan studied at the Scuola Normale Superiore in Pisa and completed her PhD at Berkeley, focusing on the intersection between literature and material culture. Her current book project explores the linking of literary identity to objects (like books, coins, clothes, monuments, emblems), and the gendering of the literary canon.

Although commercial marketing of fashion is typically dated to the 18th century (or later), rhetoric about clothing in Italian short stories and advice treatises reveals the changing importance of "fashion" as early as the fourteenth century. Ideas current in today's fashion magazines are not as new as we might think; indeed, many "modern" notions of fashion are five hundred years old.

Join us for our wonderful pasta dinner (call for reservations at 206 320-9159) and enjoy UW Assistant Professor Susan Gaylard's fascinating perspective on the origins and attitudes of Italian fashion.

February Italian Meeting - Dr. Claudio Mazzolla

Wednesday, February 24th, 2010
Headquarters House, 2336 15th Avenue S, Seattle

On February 24th Dr. Claudio Mazzolla, from the University of Washington, will be our presenter. We will be treated to a presentation on Italian cinema entitled "La tradizione della commedia all'italiana dal dopoguerra a oggi," loosely translated as "Italian comic traditions from postwar to today."

After receiving his "Laurea" in English from the University of Milan in 1981, Dr. Mazzolla went on to get a degree in cinema studies from

Upcoming Events

Wed, Feb 10th:
English Meeting
6:30 pm Pre-Dante Pasta
7:30 pm Presentation, Headquarters House



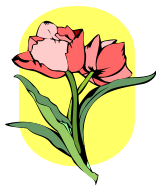
Mon, Feb 15th: Board Meeting,
7:00-8:30 pm,
Faerland Terrace, Seattle

Wed, Feb 24th: Italian Meeting
7:30 pm, Headquarters House



City University of Milan, and in 1986 he received a Ph.D. in Comparative Literature from the University of Washington.

His area of expertise is Contemporary Italian fiction and Italian Cinema. He has published a number of articles on those topics, in addition to a reader for third year students entitled *Racconti Regionali* (Prentice-Hall, 1990) and a second year grammar book, *Insieme* (McGraw-Hill, 1995). Before joining the University of Washington he taught at the University of Michigan, Vassar College and the College of the Holy Cross.



Welcome to Our New Members

Kristen Hendricks
Louise Pietrafesa

Benvenuti Nuovi Membri

* 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 services without having to raise membership dues. Grazie Mille for supporting the Dante Alighieri Society of Washington.

Bronzo up to \$25

- * Borriello, Rosa
- * Crawford, Dick & Barbara
- * Forte, Giselda
- * Henke, Charlotte & Mcgrath, Dick
- * James, Mike

Argento \$26 to \$50

- * Cottrell, Dick & Jane
- * Hanlon, Terry
- * Tobe, Robert & Magdalena

Oro \$51- \$100

- * Pietrafesa, Louise
- * Van Tilborgh, Peter

Platino—over \$100

- * Harmon, Gini
- * Riter, Ronald & Beverly

From the President's Desk

The Dante Alighieri Society of Washington has started off 2010 with a bang! I'm very excited to report that our first English meeting of the year had a record turnout with more than 65 people in attendance! It is great to see old friends as well as meet new ones and share the joy of Italian culture. Welcome to all! Many thanks to Nancy McDonald who not only arranged for a great panel discussion presentation on living part time in Italy, she also prepared a spectacular dinner of penne with chicken, spinach, and cherry tomatoes. Everyone loved it! Also thanks to the many people who brought wine and dolce to share, it made the evening just wonderful.

We had a productive board meeting in January and we are lucky to have such dedicated board members, committee chairs and members, and volunteers. If you are interested in a board or committee position, or just volunteering next year, our nominating committee is in full swing now, so please feel free to contact Norizan Pattera, Jane Cottrell, or Barbara Crawford and let them know of your interest. They will be happy to find a role for you. I must say that volunteering and serving for the board or a committee are the best ways to be connected to an organization.

Our Italian program for January had the topic of "Life in Medieval Times" and was presented by Marcella Nardi who also presented to us in October on Medieval castles. Her last presentation was great and I enjoyed her January presentation.

February begins with festivals in Italy, two famous ones being Carnevale and Valentine's Day. Carnevale is a huge festival that is celebrated before Lent. It is the origin of Mardi Gras and is most popular in Venice but celebrated all over Italy. Masks and pranks are the order of the day and the celebrations, while really meant to be on one day, can go for multiple days. The Dante Alighieri Society of Washington used to hold a Carnevale celebration and it would be great to start again; any volunteers to organize this for next year?

Valentine's Day celebrates one or more saints named Valentine who came from Rome and Terni, the capital of Terni province in Umbria. It turns out that there are at least three saints and as many as seven named Valentines, all martyred and each with just a little recorded history. Because so little is known about Saint Valentine the Catholic Church removed Valentine's Day from the official list of Saints days but Saint Valentine is still recognized as an official Saint. Valentine's Day is about amore and that is what Italy is all about as well.

Felice Festa di San Valentino!

Frank Pattera

Being a Part-time Italian

A follow-up by moderator Louise Sportelli

During the discussion at the English meeting on January 13th, I promised to provide the following links for panel members' blogs.

Louise and Dom Sportelli - Abbastanza Buono - Living in Italy

<http://abbastanzabuono.blogspot.com/>

Rachel Diaz and Kim Nicholas - La Vita Alessandria

<http://lifeinalessandria.blogspot.com/>

Terry Gilioli - Famiglia Gilioli <http://www.gilioli.com/> AND their business website is MyItalianVacation.com - <http://myitalianvacation.com/>

Here are a couple of other blogs that people who are contemplating living in Italy might find interesting. For the most information on moving to and developing a life in Italy be sure and go back to the earliest posts on each of these. Also, most of these also include links to the bloggers favorite blogs.

Living in Florence - <http://www.melindagallo.com/blog/>

2 Baci in a Pinon Tree - <http://2baci.blogspot.com/>

Affordable Calling Cards - <http://www.affordablecallingcards.net/tag/italy>

Becoming Italian Word by Word

<http://becomingitalianwordbyword.typepad.com/becomingitalian/>

Rubber Slippers in Italy - <http://rubbahslippahsinitaly.blogspot.com/>

Bleeding Espresso - <http://bleedingespresso.com/>

Bella Baita View - <http://bellabaitaview.blogspot.com/>

Expats in Italy - <http://www.expatsinitaly.com/> (excellent site with loads of firsthand information about all aspects of moving to and living and working in Italy)

If you have specific questions feel free to send me an email at: sportelli@whidbey.com

Inside the Tuscan Hills

World Cavalcade's exciting adventures continue with "Inside the Tuscan Hills" at Meydenbauer Theater in Bellevue on Tuesday, February 9th. This will be a mesmerizing experience of a place where ancient traditions have disappeared. Progressing through Tuscany geographically, the program showcases the regions amazing diversity of landscape, arts, and food. For tickets and info call 206-547-4787.

La Dolce Vita Evening

On February 25th, the Les Dames d'Escoffier is sponsoring a fabulous evening called "La Dolce Vita" at the Women's University Club. For more details, please visit:

<http://lesdamesseattle.maestroweb.com/>

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.



Perugia Scholarship

Every year, SPSCA offers up to four one-month language scholarships to study at the University for Foreigners in the heart of medieval Perugia. Apply by December 31st by writing to Scholarship Director **P a t t y M a t h i e u**; pamkdw@msn.com.

It's a grand experience with students from around the world. Don't miss your chance! The Umbra Institute also offers scholarships to Perugia - up to \$8000 - for university-level courses as well as language study. Application deadline for the fall semester 2010 is next June 15th.

For further information check the SPSCA website:

<http://www.seattle-perugia.org/>



Language Program News by Giuseppe Tassone Italian Language Program - Director

The following is the schedule for the Language Program:

Course Schedule 2009 – 2010:

Fall Quarter 2009:

October 1 - December 10

Winter Quarter 2010:

January 7 - March 16

Pre-registration deadline: December 8

Spring Quarter 2010:

March 30 - June 3

Pre-registration deadline: March 11

Location: Seattle University Campus

Class fee: \$130 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.

La Ghiandaia Azzura

C'era una volta un gatto che viveva al confine del bosco nutrendosi degli uccelli che si procacciava.

Un giorno accadde che la sua voglia di cacciare sparì.

Notò allora una ghiandaia azzura posata sul ramo di un albero vicino.

Avvicinandosi a lei le disse << Perché non sei venuta prima?>>

La ghiandaia rispose << Ho vissuto qui per anni, sei tu che mi vedi solo adesso.>>

The Blue Jay

A couple of years ago, as I walked in the woods on my property looking for the right place to build a new art studio, a bluebird screeched at me. With time we became friends. One morning I told her how grateful I was to have her there and asked why she had waited so long to come. "I've lived here for years; it's you who haven't seen me."

~Peter Hasson 2009



Membership Renewal

Membership renewal was due January 1, 2010. It's past time to renew your membership if you joined before September 2009.

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.



Delivering La Voce to Members

Just a reminder 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.

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>
March 2010	February 15
April 2010	March 15

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/>

Note the website address has changed!

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.**

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 5pm 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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La Voce Editor

Terry Hanlon
Hospitality

Giuseppe Tassone
Language Program Director

Recipes

The following recipes are from the delicious January pre-Dante pasta dinner that Nancy McDonald prepared. Many thanks go to Nancy for a wonderful dinner!

Penne with Spinach and Asiago Cheese

(Serves 4)

Ingredients:

1 pound penne pasta
¼ cup olive oil
1 garlic clove, minced
1 (9-ounce) bag fresh spinach, roughly chopped
8 ounces (1/2 pint) cherry tomatoes, halved
1 cup (about 3½ ounces) grated Asiago cheese
½ cup grated Parmesan cheese
1 teaspoon salt
¾ teaspoon freshly ground black pepper



Note: Nancy also added bite size pieces of cooked chicken breast to this pasta

Directions:

Bring a large pot of salted water to a boil over high heat. Add the pasta and cook until tender but still firm to the bite (al dente), stirring occasionally, about 8 to 10 minutes. Drain pasta reserving ½ cup of the cooking liquid.

Meanwhile, warm olive oil in a large, heavy skillet over medium-high heat. Add the garlic and cook until fragrant, about 2 minutes. Add the spinach and tomatoes; cook until the spinach wilts, about 2 more minutes. Add the cooked pasta and toss, then add the cheeses, salt, pepper, and the pasta cooking liquid. Stir to combine.

Transfer the pasta to a serving plate and serve.

Torchetti (Cookies)

1¼ cups warm water
1 pkg yeast
1 tsp sugar
Mix & let stand 10 – 15 minutes to dissolve yeast

Mix: 4¼ cups flour and 1½ tsp salt; cut in 1 lb. butter

Gradually add liquids to flour mixture. Knead until smooth (this is a soft dough). Set in a greased bowl about 1 hour or until it is double. Punch it down & let it rise again.

Roll into pencil thin ropes and form into a tear drop shape, pinching the ends together. Roll both sides in sugar. Place on cookie sheet, bake at 325 degrees for 20 – 25 minutes or until lightly browned and crisp.

Italian Cooking Website

Norizan Paterra would like to recommend a cooking website she has been following for a while. Under The Tuscan Gun (<http://www.underthetuscangun.com>) features a husband and wife team of Debi Mazar (actress in Goodfellas, Batman Forever, and most recently Dancing with the Stars) and Gabriele Corcos. Gabriele was born and raised in Fiesole right outside of Florence and his cooking showcases authentic traditional Tuscan home cooking - casalinga. They have fun and entertaining videos, recipes, and other Italian related topics.

Restaurant Review

by Anita Bingaman

Pizzeria Pulcinella

10003 Rainier Ave South, Seattle

(206) 772-6861

<http://www.vincesitalian.com>



Cosi si mangia la pizza a Napoli. There is no easy way to get from my house in Ballard to the Pizzeria Pulcinella on Rainier Avenue South not far from Renton. However, when it comes to good pizza I will go to any length. And, the Pizzeria Pulcinella is worth fighting traffic, winding my way along various unfamiliar streets, and being alert to the appropriate intersections to make the correct turn. As I said it is not easy.

I learned about the pizzeria from my son-law, who learned about it from a family member of the Borracchini's, who is a friend of the owner, Vince Mottola. My husband and I have been to the restaurant twice on our own. We took my son and his wife on another occasion, and then my daughter and son-in-law, who, while telling us about the restaurant, had not yet been there himself. We all liked the food, the service, and the cozy yet upbeat feel of the place.

Each time we have ordered the caprese antipasto and each time the tomatoes, even this time of year, were flavorful, the basil leaves were fresh and the mozzarella cheese was of a good texture, moist and flavorful. The antipasto Pulcinella is also a good choice. It has a nice assortment of salami, cheese, and marinated vegetables.

It is hard to pick a favorite pizza, and we have tried five so far, but at this point both my husband and I would choose the Chiaia, which has tomato sauce, eggplant, Parmigiana, and mozzarella. My mouth is watering, just writing about this pizza. The crust has a flavor of its own and is thin with the puffiness around the edges and just the right touch of charring. Since we like a little more of the char, we asked that the "pizzaiolo" bake the pizza seven more seconds, and they willingly hon-



ored our request. For us this extra time made the crust just right. The sauce, not too heavy or strong, set the stage for the cheeses and eggplant. The eggplant! Ah the eggplant! Eggplant is a very tricky vegetable to cook. It can be oil soaked, mushy, breaded, and not very good. This was not the case. It was cooked to perfection and not

breaded. Vince stopped by our table and spoke proudly of the fact that the eggplant is not breaded. Their eggplant Parmigiana is also very good.

Vince or his wife are very congenial and take time to chat when the place is not packed as it was that Saturday. On the weekends it is best to go early or late to avoid the crowd. By 6:30 every table was full

and people lined up for a seat. When it is this crowded it becomes difficult to have a conversation without shouting, which is another reason to go early or late. The wait staff and the pizzaiolo are very accommodating and cordial.

Vince's parents arrived in Seattle from the heart of Naples in 1954. In 1957 they opened the first of four Vince's Italian Restaurants. For their story and pictures go to their web site: <http://www.vincesitalian.com/ourstory.htm>. The younger Vince, now owner of Pizzeria Pulcinella, went to Naples for training to become a certified pizzaiolo. That training plus his pride in serving authentic Neapolitan food shows in the quality of their dishes. Go to their web site for the address, menu, prices, which are reasonable, and a link to tours offered by Vince.

www.pulcinellapizza.com



Book Review

by Mimi Boothby

The Bicycle Runner by G. Franco Romagnoli

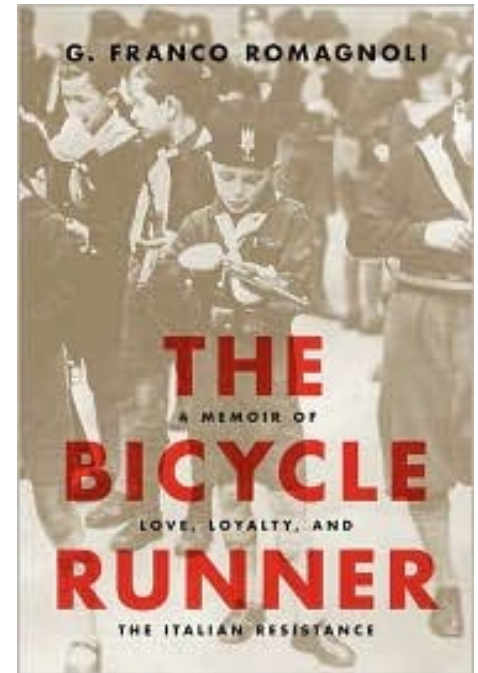
As an avid cyclist, I tend to pick up books with “bicycle” in the title, so when I first heard about this book, I quickly reserved it at the library. I have plowed through many rather dull tomes written in a historical voice, but I was happily surprised to see how quickly Gian Franco’s book sucked me in. And it had little to do with bicycles.

Gian Franco, born in 1925, was the son of an architect from Northern Italy living in a Roman neighborhood. His mother, a *Romana*, had family with deep roots in Frontale, a tiny paese on the east side of the Apennines overlooking Ancona. They went there every summer and stayed in their ancestral home with aunts and uncles and cousins. With the same clarity that American children remember their first day at school, Romagnoli remembers the beginning of the war, and how his life changed in increments, from a normal middle class Italian childhood, to being a hunted small player, a *partigiano* in the war.

He remembered quite well how their family’s fortune changed from that of their Fascist neighbors because his father, an intellectual, refused to wear a fascist uniform and refused to go to fascist meetings. They lived side by side with these people and always had a civil greeting in the hall, even during the German occupation, when things were at their worst, and then later, after the war, when his father, denied promotions for so many years under Fascist rule, was finding jobs for their fascist neighbors.

Franco’s own fate as a young man became rather precarious during the German occupation. At first, being a rather small teenager, he was able to escape notice; so the partisans used him to make deliveries of information and goods around the city on his bike. And the bike was not something any one of us would want to ride; the tires and tubes wore out quickly on roads left to disrepair and were replaced with garden hose filled with sand wrapped around the rims. Later, the Germans decided that too much information was being disseminated on bicycles and made them illegal. Soon after it was determined that only two-wheeled bikes were illegal, so everyone’s bikes suddenly sprouted training wheels and assorted odd wheels fastened on the side or the back to make their bikes legal again.

When Franco did not answer a draft notice to join the Fascist forces, he was forced to go into hiding and eventually left Rome and went to Frontale, under the mistaken notion that they would be far from the German forces. In fact, Frontale was a place that German soldiers were going to “get away” so even his aunt’s home was occupied by Germans. He then had to hide out in the bush and joined the local resistance there. Obviously Romagnoli does survive the war, and you will read how he does that in the final chapters. His book was written with love, and with self-deprecating humor. It is hard not to compare your own life to his as you turn the pages and wonder that he survived at all.



DAS Board Meeting

The next Board meeting will be February 15th, from 7:00-8:30 pm in the Community Room at Faerland Terrace, 1421 Minor Avenue on Capitol Hill. You are welcome to attend this meeting.

Fellini Films

The Seattle Art Museum will be running a series of Fellini films. Two were shown in January and two will be shown in March:

Mar 5th “Juliet of the Spirits”
Mar 19th “Ginger and Fred”

Tickets are \$7.00 per show, cash or check only sold the day of the show at the auditorium. Shows run from 7:30-10:00 pm at Plestcheeff Auditorium.

Italian Seeds

If you are interested in purchasing Italian seeds, check out the website for Seeds from Italy: <http://growitalian.com>

Seeds from Italy is the U.S. mail order distributor for Franchi Sementi spa of Bergamo, Italy, Italian seeds men since 1783. They sell seeds that are of traditional Italian varieties and all come with a no nonsense unconditional guarantee - if you are not satisfied for any reason, they will give a complete refund.

They have more than 350 varieties of traditional Italian vegetable, herb, and flower seeds. They also have detailed instructions and tips on how to grow Italian vegetables and, Italian recipes and tips on how to cook their vegetables the Italian way.

Their 2010 catalog is available online and can be downloaded. They also publish a quarterly newsletter filled with growing tips, trial garden results, recipes, new items, etc.

Contact information:
Mail: Seeds from Italy
PO Box 149
Winchester, MA 01890

Email: seeds@growitalian.com or
bmckay@growitalian.com

Tel: 781-721-5904
Fax: 612-435-4020



NIAF Scholarships

More than 100 scholarships will be available to students from the National Italian American Foundation (NIAF) for the 1010-2011 academic year. The Foundation has awarded millions of dollars in scholarships and cultural grants since its inception in 1976, including more than \$1,000,000 in 2009.

NIAF celebrates its 35th anniversary this year. Since NIAF's inception, the scholarship program has grown from four scholarships of \$250 each to more than 100 annual scholarships ranging from \$2,000 to \$15,000 each in the humanities, medicine, engineering, business, music, Italian language and culture, and other specialized fields. Last year, the average scholarship to students in the United States was worth more than \$3,000.

"My strongest sense of ethnic identity came from my mother's side," said Kashmir Hill, a 2009 NIAF scholarship recipient. "My mother would talk about my Sicilian great-grandparents' decision to immigrate to Ohio. As an undergraduate, I realized I was hungry to understand the culture that shaped my ancestors and majored in Italian. My desire to study Italian came from conversations with my grandfather and mother about our Italian roots. I knew going to Duke University that I wanted to learn to speak the language of my ancestors. Given my love and respect for my Italian/Sicilian heritage I would truly be honored to receive a scholarship from the National Italian American Foundation."

Applicants either must be of Italian descent, with at least one ancestor who has emigrated from Italy, or a student of any ethnic background majoring or minoring in the Italian language, Italian studies, Italian-American studies, or a related field. NIAF scholarship recipients are selected based on academic merit. Students must have a minimum GPA of 3.5 to apply.

Contributors to the NIAF scholarship program include individuals, corporations, and organizations across the U.S. NIAF will also consider matching scholarships with other organizations.

Apply online for a 2010 NIAF scholarship at www.niaf.org/scholarships. Application deadline is March 5, 2010. To establish a NIAF scholarship, contact NIAF Director of Education and Culture Serena Cantoni at 202-939-3111 or serena@niaf.org.

That's Amore - Give Your Heart to a Family

La Stella Foundation presents "That's Amore! - Give Your Heart to a Family" Saturday, February 13th, 6 pm - midnight at the Grand Ballroom, Bellevue Westin (601 Bellevue Way NE, Bellevue, WA).

Be on the red carpet and bring your heart and your dancing shoes to one of the most elegantly beautiful, amazing, and romantic events on the Eastside at the Westin Hotel for a wonderful and giving event, to raise funds for families of the Eastside Domestic Violence Program (EDVP).

Tickets are \$75 in advance or \$85 at the door.
Dinner show and dancing

For further info, call 1-800-359-6118 or check the following website to see if this is of interest to you: <http://blog.seattlepi.com/eastsideinside/archives/191217.asp>

Concadence / Calabria

by Rose Michelle Taverniti

Recently I had the privilege of an artist residency in my ancestral village of Monasterace, Calabria, in far southern Italy. For me it was the chance to absorb sensations from a place that I grew up thinking was only a dream—not unlike the way an orphan might think of her birth mother after a lifetime of fragmented, deeply-held and formative impressions.

The work I set out to do: make life-size drawings derived from the sensory and emotional energy in this 11th century hill town environment. In order to be as present as possible, I needed to attune myself to the place, while keeping ego and habit from creeping into the work. My solution was to begin each drawing by doing a frottage (rubbing) of a selected site of interest to me, then return to the studio with my collected data, applying my craft to bring each piece to maximum clarity and impact.

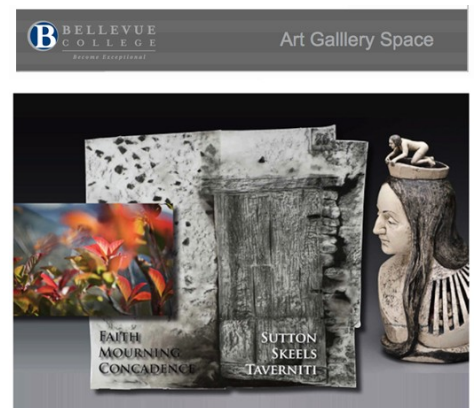
The results are ten large, grommated-together drawings in graphite on drafting film. The works, which feel like artifacts themselves, allow a degree of intimacy with the place while at the same time hold a magnifying glass to some of the emotional content I found. It's my hope that viewers will perceive this content which goes beyond the representational aspects, aided too by some of the titles.

The idea of “concadence”—or the coming together of cadences—was a guiding principle in my existence in Calabria as well as my means of creating art. After dreaming this word, I imagined the energy trails of people, both past and present, overlapping and creating a new harmonic integration. My motivation for concadence is to address the need for healing a hundred years of dislocation within the family—on both sides of the ocean. Our country is largely made up of immigrants and descendants who are often unconsciously affected by severed families. Concadence is a way of managing our energy to make repairs today, letting us follow our own paths and also be admitted into our ancient families.

An exhibition of these drawings from Calabria is part of the three person exhibit "Faith, Mourning, Concadence" now at Bellevue College Art Gallery Space through February 11, 2010. The address is 1000 Landerholm Circle SE, Building D, Room 271, Bellevue, WA 98007. Hours: M, T, Th, 10–5; W, 10–8; Sun, 1–5. Phone: 425-564-2479. Web: <http://bellevuecollege.edu/artshum/galleryspace>.



Porta del castello con graffito
'Andiamo'
[Door of castle with graffito 'Let's go']. Monasterace, Calabria, Italy,
©2008-9; 108 x 45 inches, graphite
and colored pencil on drafting film



Faith : William Sutton
Mourning : Kathleen Skeels
Concadence : Rose Michelle Taverniti



Frottage work for the piece Troppito



Troppito, [Place for squeezing olives]. Monasterace, Italy, ©2008-9; 96 x 111 inches; graphite on drafting film

Opera Previews

FREE opera previews, related to the upcoming Seattle Opera production of Giuseppe Verdi's *Falstaff*, will be presented by veteran opera lecturer (and Dante Society member), Norm Hollingshead, who will illustrate his commentary with recorded excerpts from his own collection of recordings, many quite rare.

Falstaff Lectures:

Wednesday, February 3, 7:00 pm
Burien Library (206 243-3490)

Thursday, February 4, 7:00 pm
Bothell Library (425 486-7811)

Monday, February 8, 7:00 pm
Bellevue Regional Library
(425 450-1765)

Wednesday, February 10, 7:00 pm
Issaquah Library (425 392-5430)

Thursday, February 11, 7:00 pm
Shoreline Library (206 362-7550)

Saturday, February 13, 2:00 pm
Bainbridge Island Library
(206 842-4162)

Wednesday, February 17, 7:00 pm
320th Library (Federal Way)
(253 839-0257)

Thursday, February 18, 7:00 pm
Kirkland Library (425 822-3459)

Sunday, February 21, 2:00 pm
Vashon Island Library
(206 463-2069)

Tuesday, February 23, 7:00 pm
Newport Way Library
(425 747-2390)

Wednesday, February 24, 7:00 pm
Mercer Island Library
(206 236-3537)

For more information about Mr. Hollingshead's opera-related lectures consult his website, www.normsoperaplus.com.

DANTE CALENDAR 2009-2010

Dante Alighieri Society of Washington

<p>September 2009</p> <p>9 Aisha Paterra Summer in Italy</p> <p>23 Robert Thomson Dante and Opera</p>	<p>February 2010</p> <p>10 Susan Gaylard (UW) Italian Fashion 1300-1800</p> <p>24 Claudio Mazzola "La tradizione della commedia all'italiana dal dopoguerra a oggi"</p>
<p>October 2009</p> <p>14 Lisa Dorsey The Divine Journey of Dante's Inferno</p> <p>28 Marcella Nardi Medieval Castles & Italy</p>	<p>March 2010</p> <p>10 Chris Zimmerman Tour of Italian Wine Regions and Wine Tasting</p> <p>24 Giordano Gennaro The Foundation of Rome: Myth and History</p>
<p>November 2009</p> <p>11 Magnus Feil Italian Design</p> <p>No Italian meeting in November</p>	<p>April 2010</p> <p>14 Election night (no speaker)</p> <p>28 Meeting in English Professor Maria Wells - Univ. of Texas</p> <p>Norman Bel Geddes: A Modernist Interpretation of the Divina Commedia</p>
<p>December 2009</p> <p>9 Christmas party</p> <p>No Italian meeting in December</p>	<p>May 2010</p> <p>12 Vincenza Scarpaci The Journey of the Italians in America</p> <p>No Italian meeting in May</p>
<p>January 2010</p> <p>13 Sportelli + Panel: Living Part- time in Italy</p> <p>27 Marcella Nardi Daily Life in Medieval Times</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:

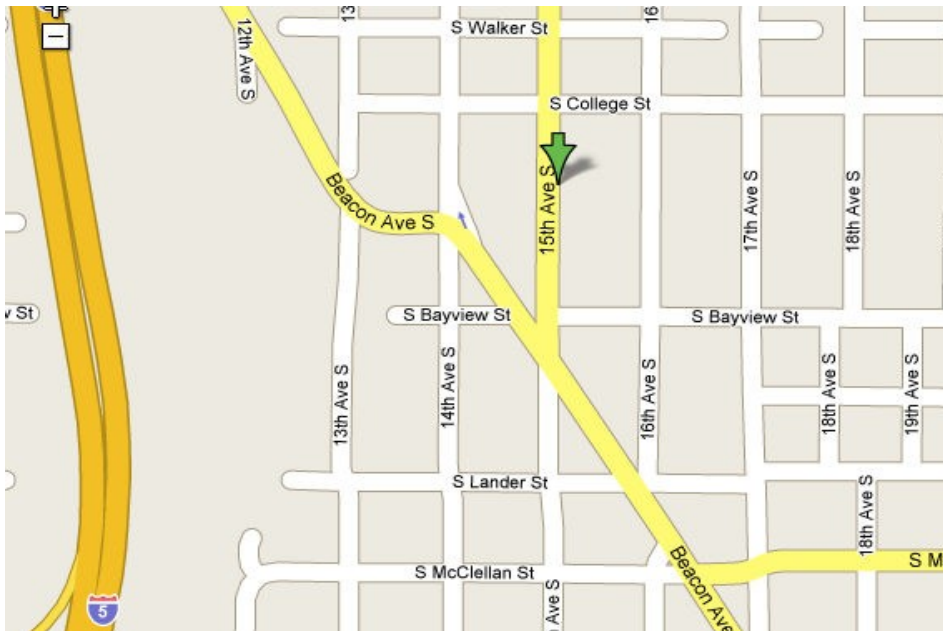
Dante Alighieri Society of Washington

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.