

La Voce della Dante

Published by the Dante Alighieri Society of Washington (DAS)

<http://das.danteseattle.org>

February 2014

February Meetings:

English Meeting -

“Garibaldi and Lincoln”

Presented by Professor Giuseppe Tassone

Wednesday, February 12th, 6:30 pm, Headquarters House

On February 12th, Dante’s Language Program Director, Professor Giuseppe Tassone of the University of Washington and Seattle University, will speak about the intersection in history of President Abraham Lincoln and Giuseppe Garibaldi, one of the central figures of Italy’s Risorgimento.

We will raise a glass to celebrate Abe Lincoln’s birthday.

Italian Meeting -

“Spazi domestici e pittura romana”

(Domestic Space and Roman Painting)

Presented by Professor Albert Sbragia

Wednesday, February 26th, 6:30 pm, Headquarters House

For our Italian language meeting on February 26th, Professor Albert Sbragia, Professor of Italian and Comparative Literature at the University of Washington, will present a talk on “Spazi domestici e pittura romana” (Domestic space and Roman painting).

We warmly welcome the return of “our” professors to speak with us about their interests in Italian history and culture.

Upcoming Events

Wed, Feb 12th:
“Garibaldi and Lincoln” presented by Professor Giuseppe Tassone, 7:30 pm Headquarters House; Pre-Dante pasta at 6:30 pm



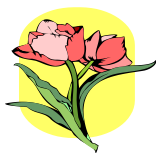
Wed, Feb 26th:
Professor Albert Sbragia presents “Spazi domestici e pittura romana” (Domestic Space and Roman Painting, 6:30 pm, Headquarters House



*A new year means it's time to
pay your DAS dues. Send your
dues in now.*

(See page 16 for membership form)

Picture from wine tasting dinner.
Taken by Houghton Lee.



**Welcome to
Our New
Members**

**Benvenuti
Nuovi Membri**

Roberto Girolami
Gabrielle & James Orsi

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

*** DAS Star List 2014***

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

- * Cotrell, David & Jane
- * Crawford, Dick & Barbara
- * Girolami, Roberto
- * Hoffman, Pat
- * O'Leary, David & Kathryn

Argento \$26 to \$50

Oro \$51 to \$100

- * Borriello, Rosa
- * Napoli, Toni

Platino—over \$100

- * Rodriquez, German

The names on the donation list will remain through December 31, 2014. If you made a donation after May 2013, your name will be on the donation list through 2014 then a new DAS Star List begins January 2015.

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

From the President's Desk

Happy February all! February is the birth month of Galileo Galilei, father of the scientific revolution of the middle ages and for the Dante Alighieri Society, it brings us two very exciting talks and two more great opportunities to get together, visit, and share our love of all things Italian. But before moving to February, I want to talk a bit about the great programs we had in January.

Our English meeting in January was our annual wine tasting dinner featuring Chris Zimmerman from Vias Wines. Chris gave us a wonderful tour of wines from some of the great producers from Trentino, Piemonte, Campania, and Tuscany. I hope you were able to make it; the wines were wonderful and the knowledge that Chris shared was fascinating and entertaining. The meal which Joyce Ramee, Dominick Minotti, Roberto Girolami, and Norizan Paterra prepared and served us was truly amazing! Thank you to all of you for your hard work and thoughtful preparation.

The Italian program in January was presented by Marcella Nardi who shared some wonderful pictures and talked about her new book, "Medioevo in Giallo". As usual, the evening was made even more wonderful by all of the great antipasto, vino, and dolce that people brought to share. Many thanks to all of you!

Our January board meeting was postponed to January 29th. My personal thanks to all who have been able to serve; you help shape our society and your stewardship continues to be greatly appreciated. I want to encourage every member of our society to consider volunteering for a board position or as the chair of a committee. It is through the creativity and contributions of each of you that we will continue to grow and become even stronger. Remember, being involved on the board or a committee are the best ways to be connected to the organization.

In February we have two very interesting programs. Our English program will be presented by our very own, Giuseppe Tassone, and is entitled "Garibaldi and Lincoln". I can't tell you how excited I am for this program as I love history and have read biographies of both of these great leaders and am looking forward to the interesting insights we will get when discussing them together. The Italian program for February is entitled, "Spazi domestici e pittura romana", and will be presented by Albert Sbragia. The title alone has me very interested! I hope you can attend both of these great programs, I'll look forward to seeing you!

Frank Paterra





Language Program News by Giuseppe Tassone Italian Language Program Director

The Italian Language Program offers classes in fall, winter, and spring. Classes are held at Seattle University in the Administration Building. Class fee is \$180 per quarter unless indicated otherwise in the class description.

Fall Quarter 2013: October 1st - December 10th

Pre-registration Deadline: September 27th

Winter Quarter 2014: January 7th - March 13th

Pre-registration deadline: December 28th

Spring Quarter 2014: April 2nd - June 6th

Pre-registration Deadline: March 22nd

Classes Offered:

Beginning Italian (Level A1) - For people with little or no Italian language. Students will be introduced to the basic phonetic, grammatical, and lexical structures through conversation and simple dialogues. Held Tuesday and Thursdays from 7:00 to 8:30 pm.

Elementary Italian (Level A2) - This is the continuation of the beginning class or for those who have already studied some Italian. Students will become familiar with more difficult grammar structures. Held Tuesday and Thursdays from 7:00 to 8:30 pm.

Intermediate Level (B1, B2) - B1 reviews grammar covered in the previous levels; B2 is the continuation of B1. Both are mainly conversation-based to expand students' vocabulary and increase their ability to understand newspapers, magazines, and literature. Classes are conducted entirely in Italian. Held Tuesday and Thursdays from 7:00 to 8:30 pm.

Additional Classes - Additional levels of Italian (C1, C2), Italian for Travelers (An introductory class for people planning a trip to Italy or for those who want to learn some Italian in one quarter), or Italian for Children courses can be scheduled for groups of at least 8. Class fee, location, and schedule may vary based on the request and number of students. To organize a class, please contact the director at least 30 days before the beginning of the requested quarter. Contact Giuseppe Tassone at tassone@danteseattle.org or call 425-243-7663.

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

If you would like to give the gift of learning Italian to a friend or a loved one, gift certificates are available on the school website.

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



An antipasti plate from the wine tasting dinner.

DAS Board Meeting

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

The next board meeting will be January 29th.

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



La Voce

2014 is starting with a bang in Atlanta...traffic woes due to snow & ice with people stuck on freeways for over 12 hours trying to get home. But, let's hope all is good and cheer the Seahawks to a Super Bowl win!

If you traveled and discovered something or a place of interest that's related to 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 ...

Linda

La Voce Editor

LTHDesign@comcast.net

Delivering La Voce to Members



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

www.das.danteseattle.org

Adobe Reader is necessary to be able to view La Voce. You can download this program from the DAS website.

Be sure your mailbox isn't full otherwise you will have to check the Dante website.



PLIDA

PLIDA (Progetto Lingua Italiana Dante Alighieri)

The Dante Alighieri Society of Washington in Seattle is an official examination center of the Società Dante Alighieri and provides its students and others the opportunity of taking PLIDA exams in order to obtain a PLIDA certificate.

The PLIDA Certificate

The PLIDA certificate is an official Diploma issued by the Società Dante Alighieri under an agreement with the Italian Ministry of Foreign Affairs and the University of Rome *La Sapienza*. It is recognized by the Italian Ministry of Labour and Social Policies and by the Italian Ministry of University and Research as a qualification for the proficiency in the Italian language for foreigners.

The PLIDA certificates attest proficiency in Italian as a foreign language on a 6-level scale according to the parameters established by the Common European Framework for Languages (A1, A2, B1, B2, C1, C2).

Why Take the PLIDA Exam

Students who may wish to be certified include those who plan to study at Italian universities (which accepts PLIDA Certification as proof of proficiency), American high school and college students who may seek college credit, or persons wishing to be certified for obtaining an application for the Italian Permit of Stay in Italy. Certification may also interest students who see the examination as a capstone experience after taking their language courses.

For more information on the PLIDA certificates, visit the official PLIDA website: www.plida.it/plida/

Dates, Registration, Location, and Exam Fees

PLIDA certificate sessions (Levels A1, A2, B1, B2, C1, C2) will be held every year in May and November. Candidates may choose to take an exam at the level they feel is closest to their proficiency. Registration does not require having taken lower-level tests.

Candidates need to register approximately 30 days prior to the exam date. Exams are held at Seattle University. For further information and more on the dates of each exam, registration deadlines, location, exam fees, and registration instructions check the Language School's Plida website at:

www.danteseattle.org/plida.html

For any questions, email: plida@danteseattle.org





La Voce Needs You!

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

Thanks to everyone who has contributed articles.

Article submission deadline:

<u>ISSUE DATE</u>	<u>SUBMISSION DEADLINE</u>
March 2014	February 20th
April 2014	March 20th

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

Dante on the Internet!

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

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

Pre-Dante Pasta

Join us for the pre-Dante Pasta dinner preceding the English language programs. **To attend the dinner, reservations are required. The only way to make these reservations is by calling the activity line at (425) 243-7663 by 5 pm on the Monday before the meeting or send your request via email to: dante.reserve@gmail.com.**

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

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

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



Dante Alighieri Society of Washington

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

Mailing address:
PO Box 9494
Seattle, WA 98109
(425) 243-7663

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

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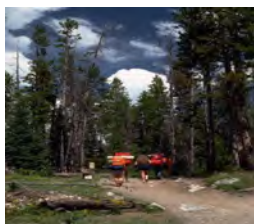
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Terry Hanlon
Hospitality

Melinda Jankord-Steedman
Program Chair

Giuseppe Tassone
Language Program Director

Club Alpino Italiano (CAI) PNW



The February 8th, Second Saturday event is an easy walk in Carkeek Park. This wonderful in-city park has 8 miles of trails and features forest, an orchard, a salt water beach, and salmon streams. The group will walk up to 8 miles, 3-4 hours. All interested are welcome. Please contact Diane Clifford at: dianelclifford@gmail.com by February 6th for details of time and meeting point.

Inclement Weather Procedure

With winter here, weather can be unpredictable.

Let's hope there are no severe weather issues of ice and



snow this winter. In case weather is bad DAS will follow school closure guidelines. Thus 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.

La Cucina della Dante Cookbook Update

by Nancy McDonald

Sales have gone very well on our Dante cookbook. We introduced *La Cucina della Dante* during Festa Italiana in Seattle and sales were especially brisk during our meetings and at *Festa di Natale per i Bambini*.

With 138 pages and six categories of delicious Italian recipes: Antipasti e Insalate, Zuppe, Pane, Primi Piatti, Secondi Piatti, and Dolci, plus a complete index cross-referencing the recipes, the cookbook made a very popular Christmas gift.

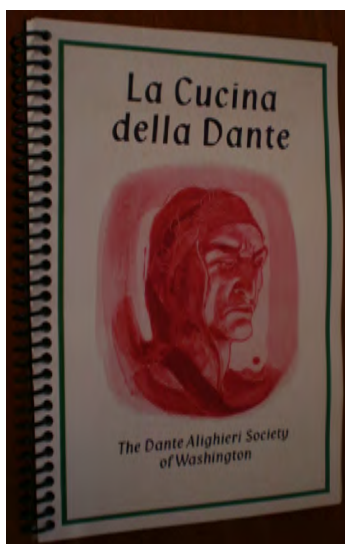
I'd like to take this opportunity to thank the members who worked on the cookbook: Jane Cottrell, Gini Harmon, Linda Bavisotto, Louise Sportelli, Linda Heimbigner, Carol DeMatteis, and Dante president Frank Paterra. Carol DeMatteis also created the amazing index with its invaluable cross referencing so that recipes are ultra-easy to find.

We are all really proud of the Dante cookbook and the months of hard work that produced it. Even though we all proofread it many times, I've found at least one error: the Sesame Cookie recipe on page 134 is missing vanilla from the list of ingredients.

If you find other errors, please let me know so that we can share them with our members. Also, if you like a particular recipe, we'd love to hear all about it.

Cookbooks will continue to be available for sale at Dante meetings. If you'd like me to mail them to you, just let me know by phone or email: nancymick@yahoo.com

Thank you for supporting our Dante cookbook fundraiser.



You can still buy copies of the Dante cookbook. They make wonderful gifts for family and friends.

Members: \$12
Non-Members: \$15

Annual Wine Tasting Dinner Highlights

On January 8th, we had another delightful evening with Chris Zimmerman from Vias Imports for DAS's annual wine tasting dinner. Eight wines were paired with the menu prepared by Joyce Ramee, organizer with much good advice from Carol DeMatteis. Assisting Joyce in the food preparation were Roberto Girolami, Nick Minotti, and Norizan Paterra. Those assisting with serving and wine-pouring were Dan DeMatteis, Maureen DiGiaco, Sharon Leone, Frank Paterra, and Sylvia Shiroyama.

The menu was:

1st Course-Venice: Artichoke hearts and olives, grilled asparagus, four cheeses (fontina, pecorino, Asiago, and grana parmesan), and La Panzanella flat bread crackers

Antipasti-Alba: Roasted peppers, salumi assortment, anchovies, crackers

Pasta-Naples: Roberto's Pasta Puttanesca, bread

Main-Tuscany: Tuscan Pollo ai funghi (recipe follows as adapted by Joyce and Nick), pasta, bread

Dolce-Sicily: Norizan's amazing orange sponge cake (recipe follows)

Pollo ai Funghi (Braised Chicken with Mushrooms)

The original recipe appears in "Tuscany, the Beautiful Cookbook" by Lorenza de Medici, published by Collins. We adapted it by multiplying quantities, substituting boneless skinless chicken thighs for whole chickens and adding slivered fennel just before rewarming the dish. Using our revisions and reducing it down to serve six for this printing, here's about what you'd need. All proportions were approximate anyway. Have fun, you can't wreck it.....Joyce

3 T olive oil

6-10 boneless chicken thighs

3 garlic cloves, chopped

1 cup dry white wine—we used reasonably decent Chardonnay

Salt and pepper

1 1/4 lbs baby portabello mushrooms, sliced thin (supposed to be porcini but good luck, portobellos worked)

1 T dried thyme

1 large fennel bulb, trimmed, with Nick's sugar-water trick overnight* (see below) and sliced thinly

In large pot, warm the olive oil. Add garlic and saute until translucent. Add the chicken and cook, turning regularly, until evenly browned and beginning to cook through. Add wine, salt and pepper; cover and cook until chicken is done inside (test it.)

Meanwhile, clean and slice the mushrooms. When the chicken is cooked, add mushrooms and dried thyme and cook until mushrooms are soft. Turn off the heat and as it cools, add raw fennel slices. We did all this the day before the dinner and refrigerated the pot overnight.

The next day, warm the pot gently (which cooks the fennel enough) and serve with plain pasta beside it and a garnish of fennel "feathers".

*Nick's overnight fennel trick: Trim the base of the fennel bulb slightly and stand the bulb in a shallow dish of sugar-water in the fridge for several hours or even a couple of days. It keeps the fennel fresh and makes it very crisp.



Orange Cake, Ancona-Style

Recipe by Marcella Hazen

2 cups plus 2 T all-purpose flour, plus flour for dusting the pan
3 eggs
Grated peel of 3 oranges
4 T (1/2 stick) butter, softened to room temperature, plus butter for greasing the pan
1 cup plus 3 T sugar
2 T ouzo liqueur*
1 T whole milk
2 1/2 t baking powder
2 cups freshly squeezed orange juice, with 3 T sugar dissolved in it

Heat oven to 350 degrees.

Put the flour, eggs, orange peel, 4 T softened butter, sugar, and ouzo in a food processor, and run until all ingredients are evenly blended.

Add the milk and baking powder, and process again to incorporate into the mixture.

Thickly smear a tube pan and dust with flour. Put the cake mixture in the pan (it won't fill it up all the way), and place the pan in the preheated oven. Bake for 40-45 minutes, until the top of the cake becomes a rich gold color.

When the cake is done, place the bottom of the pan over a tumbler or tall mug, using pot holders, and push down to raise the loose bottom. Take the tube with the cake out of the hoop, work the cake loose from the bottom with a knife and lift it away from the tube. Place it on a plate with a slightly raised rim.

While the cake is still warm, poke many holes in it using a chopstick or any similar narrow tool. Into each of the holes, slowly pour some of the orange juice. At first, the hole fills to the brim with juice, but this will subsequently—in about an hour—be absorbed by the cake. Serve at room temperature, with more orange juice drizzled over each slice.

Yield: 8-10 servings

*Norizan substituted the ouzo with Cointreau orange liquor. She also sifted some powdered sugar over the cake before serving.



Dante Members & Friends:

A Special Invitation from Norizan Paterra, CAI-PNW Coordinator

We are having our annual meeting and dinner at Headquarters House at 5:30 pm on Tuesday, February 4th. We offer you an Italian dinner and slide show of our recent Northern Italy trip and the Pisa/Umbria trip. We plan to enjoy dinner, have a brief meeting, watch the slideshow, and then have dessert. We hope that any of you who are interested in our activities will join us. Please RSVP to Norizan by February 2nd at: Norizan@norizan.com

Dinner Menu:

Antipasti of bruschetta, cheese, and dried meats
Green salad & bread
Pizzoccheri
Tiramisu
Wine & prosecco

Dante's Inferno: The Ballet

Dante's Inferno: The Ballet is a world premiere presentation that will be performed at Bellevue's Meydenbauer Center (11100 NE Sixth Street, Bellevue, WA) February 21-23, 2014. This new ballet traces Dante Alighieri's journey through the nine levels of Hell in a chilling and beautiful tour-de-force of music, dance, striking masks, costumes, and choreography. With original music, masks, and sets created by Gienna Burner, and music conducted by Grammy-award winner David Sabe and recorded at Studio X, this ballet is filled with exciting music, demonic dancing, and wild choreography by the master Ronald Rice and Jennifer Porter.

There will be four performances:

Friday, Feb 21st, 8:00 pm
Sat, Feb 22nd, 2:00 pm
Sat, Feb 22nd, 8:00 pm
Sun, Feb 23rd, 2:00 pm

For further info and to purchase tickets online visit:

<http://www.dantesinfernoballet.com/>



Torre di Luna Pinot Grigio 2012

The Region: Trentino

The Winery: Founded in 1905, the Azienda Vinicola Lechthaler was the first winery in Trentino Alto-Adige to market estate bottled, premium wines both for the domestic market and for export. The present owner is the Togn family, who continues to uphold long established winemaking traditions. The Togn family delivers with a continued pursuit of quality wines from Trentino and blends from surrounding areas that go into the successful Torre di Luna Pinot Grigio and Cabernet. They select the best of the production, both grapes and high quality wines from the hills North of Trento. The actual size of the Azienda winery permits the utilization of traditional winemaking methods supported also by the rational use of modern technical equipment.

The Grape: 100% Pinot Grigio

Castelvero Cortese 2012

The Region: Piemonte

The Winery: Castel Boglione is a small village in the hills of the upper Monferrato. Known as Castelvero in the late Middle Age, it was the principle town in a small duchy owned by the Dukes of Monferrato. The castle itself was destroyed in the course of centuries of wars and invasions by barbarian tribes. The Araldica winery was created in 1954 by a group of small growers at Castel Boglione. Under the leadership of Livio Manera, the estate grew in size and importance during the 1960s and 70s. It currently sources grapes from over 1,000 hectares of vineyards.

The Grape: 100% Cortese vinified in temperature-controlled stainless steel tanks

Araldica Barbera d'Asti "Albera" 2011

The Region: Piemonte

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

The Grape: 100% Barbera d'Asti aged 12 months in oak barrels, 60% botti, 40% barrique

Terredora di Paolo Aglianico 2010

The Region: Campania-Montefusco

The Winery: From a rich and ancient tradition, the passion that animates the present Terredora di Paolo is a continuation of the ancient story of Campania, its people and their passion for their land and their winemaking. For them the land is central to their family. It represents their soul and driving force behind the winery, which is why year after year, they consider the harvest their greatest treasure. Terredora di Paolo has been on the forefront of the wine renaissance in Campania since 1978. This is a region that was famous for producing the best wines of the Roman Empire and Terredora di Paolo is committed to re-establishing itself to its former glory. They have been instrumental in reintroducing ancient grape varieties, promoting modern innovation and training the men and women who will be responsible for carrying their vision into the future.

The Grape: 100% Aglianico aged in French oak barrels



Wines Served at the Wine Tasting Dinner

Terredora di Paolo Lacryma Christi Vesuvio Rosso 2009

The Region: Campania—Montefusco

The Winery: From a rich and ancient tradition, the passion that animates the present Terredora di Paolo is a continuation of the ancient story of Campania, its people and their passion for their land and their winemaking. For them the land is central to their family. It represents their soul and the driving force behind the winery, which is why year after year, they consider the harvest their greatest treasure. Terredora di Paolo has been on the forefront of the wine renaissance in Campania since 1978. This is a region that was famous for producing the best wines of the Roman Empire and Terredora di Paolo is committed to re-establishing itself to its former glory. They have been instrumental in reintroducing ancient grape varieties, promoting modern innovation, and training the men and women who will be responsible for carrying their vision into the future.

The Grape: 100 Piediroso aged in French barrel for eight months, made by Lucio Mastroberardino

Fattoria del Cerro Chianti Colli Senesi 2009

The Region: Tuscany-Montepulciano

The Winery: Acquired in 1978 by Saiagricola, the Fattoria del Cerro estate was already an established part of the Montepulciano winemaking community and under the Baiocchi family, who founded the estate in 1922. This long standing tradition allowed Fattoria del Cerro to play a major role in the renaissance this area experienced with the creation of the DOCG appellations in 1980. Fattoria del Cerro emerged from this transitional period as one of the foremost producers of Vino Nobile di Montepulciano. Today, the estate is comprised of 1,485 acres of land. In addition to olive groves, wooded areas and fields, there are 230 acres of Vino Nobile di Montepulciano vineyards, 90 acres of Rosso di Montepulciano vineyards, 50 acres of Chianti Colli Senesi vineyard, and 52 acres of other varietal vineyards. The state of the art winery produces 850,000 bottles of wine every year. From the foundation of Fattoria del Cerro, Saiagricola has expanded its central Italian offerings to the La Poderina and Còlperone estates.

The Grape: 90% Sangiovese, 10% Canaiolo aged three months in large oak cask (botti)

Gagliole Chianti Classico “Rubiolo” 2010

The Region: Tuscany-Castellina in Chianti

The Winery: Gagliole is a small gem that captures all of Tuscany’s beauty. Judiciously cultivated and groomed, small tracts of land created elegant geometric figures on either side of the impenetrable hills. Here, at 1,640 feet above sea level, vineyards of Sangiovese mature under the rays of the sun thanks to splendid exposure to the south-southwest. The age of the vines (3-30 years) is a testament to the painstaking process of reintegration that has taken place here.

The Grape: 90% Sangiovese, 10% Merlot aged one year in both oak barrels and steel tank

Marengo Moscato d’Asti “Strev” 2012

The Region: Piedmont (Acqui Terme)

The Winery: The history of the Marengo family is made of passion and of vineyards, of a bond between the land and the region. As confirmed by the heraldic researches, the Marengo family has always been involved in agriculture and wine making. *The best vineyards are always the most difficult to manage.* Mr. Giuseppe Marengo, the owner of the firm, started this business. He passed from the idea of the growing and the selling the grapes to wine-making. Little by little, he supported his father’s small estate located in the Bagnario Valley—a very important zone for the production of the Moscato & Brachetto grapes, today reaching the present 80 hectares of which 65 hectares are occupied by vineyards.

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

Wines Served at the Wine Tasting Dinner



Antipasti: Torre di Luna Pino Grigio 2012 and Castelvetro Cortese 2012

Pasta: Araldica Barbera d'Asti "Albera" 2011 and Terredora di Paolo Aglianico 2010



Main: Terredora di Paolo Lacryma Christi Vesuvio Rosso 2009 and Fattoria del Cerro Chianti Colli Senesi 2009

Dessert: Gagliole Chianti Classico "Rubiolo" 2010 and Marengo Moscato d'Asti "Strev" 2012

Wines from this wine tasting can be purchased at McCarthy & Schiering Wine Merchants, Inc., at either of their two Seattle locations:

Queen Anne Shop
2401 Queen Anne Avenue North
206-282-8500

Ravenna Shop
6500 Ravenna Avenue NE
206-524-9500

Cucina Casalinga Launch Party

**SUNDAY, FEBRUARY 9TH FROM 6PM-9PM
@ DILLER ROOM**



**Come for an evening Italian Style
with cuoca Michela Tartaglia**

**Handmade pasta, Campari drinks,
Italian wine, Italian music and raffle for
“Cicatielli and Tagliatelle class”**

This event is the launch of Cucina Casalinga, a new cooking school offered by Michela Tartaglia, who besides her cooking skills also teaches classes for the Dante language program. There is no charge for the launch event. Food samples will be available and you can purchase drinks at the bar.

Diller Room (in the Diller Hotel)
1224 1st Avenue
Seattle, WA 98101
206-303-7245

Check her website for more info and to sign up for cooking classes she will be offering at:
<http://www.cucinacasalinga.org>

Saldi Madness

Taken from Italian Notebook.com

Italy—"Pronti... partenza... VIA!" (Roughly "On your marks, get set, go!")

Start of a marathon? Actually, it's more of a sprint. Finish line... the cash-register.

Happens every winter. Mobs of giggling adults waiting for the stores to open on that first Saturday of January. By law this marks the beginning of the *saldi*, the season sales, and by law the sales will go on for exactly six weeks. That first day, however, is critical, as the choice items go quickly given that discounts can range from 20% to 50% off pre-holiday prices.

You would think that with the holiday season just passed, people would be all shopped out. Given the hoards of shoppers waiting to be the first into the stores, however, it is more likely that quite a few people purposely held back from a complete pre-holiday splurge.

Mind you, you will find neither auto-part stores nor framers, household goods, or electronic stores offering *saldi*. Only stores that sell clothing, shoes, linens (and textiles in general), leather goods, fur, and lingerie are allowed to offer *saldi*. The rationale behind this specificity is tenuous to say the least. Then again, what does rational have anything to do with a mob of giddy adults huddled outside of a store in winter waiting to buy yet one more pair of shoes?

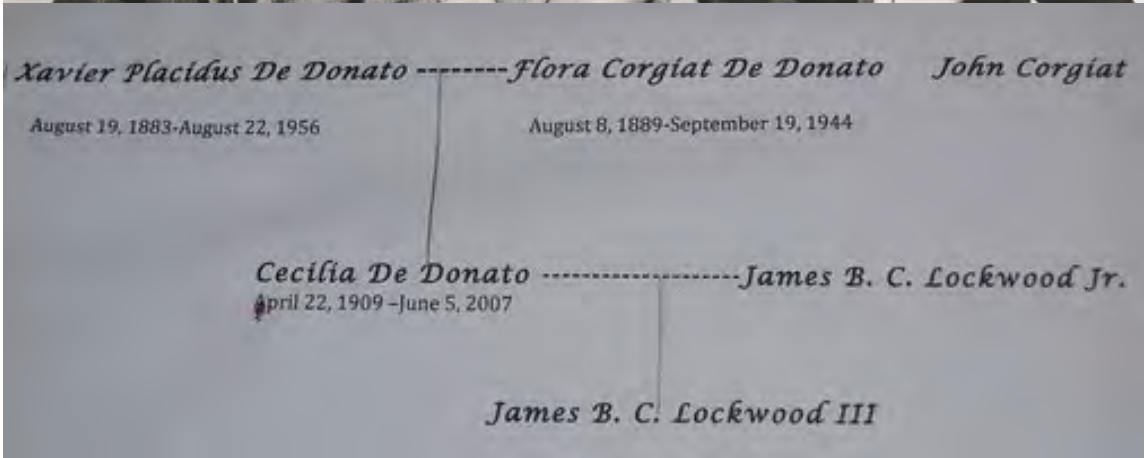
Contributed by GB Bernardini—Editor, Italian Notebook

Note: So Italians also like to shop sales but why this article caught my eye was each January when I visit my mom, there is a little shoe store in what we call "the island" by her place. It originally was a small, small spot of unused land surrounded by two highways that they converted into a retail strip. Yes, imagine a little wedge of shopping with tight parking....but, it has a fantastic shoe store. It seems every January I am there for their half yearly clearance sale so I come back with shoes in my luggage! (The shoes cause less consternation from TSA than the canned peaches I bring back from a cannery in The Dalles, OR). This sometimes happens when I am there springtime. They love me! Who knows better than to stop a woman on her quest for shoes! *Linda*



Long Ago Connections

Several issues back or maybe several years ago, the picture below was run in La Voce. Now, we have a connection to this picture. Jim DeDonato Lockwood is related to one of the founders of Seattle's Dante Alighieri Society. He was introduced at the wine tasting dinner in January.



This is Jim Lockwood who was introduced at the wine tasting dinner. He brought the picture of the founders of Seattle's Dante Alighieri Society.

DANTE CALENDAR 2013-2014

Dante Alighieri Society of Washington

<p>September 2013</p> <p>11 John & Melinda Jankord-Steedman <i>Valchiavenna</i></p> <p>25 Andrea Florissi of Caffè Torino <i>Torino in Piemonte</i></p>	<p>February 2014</p> <p>12 Giuseppe Tassone <i>Garibaldi and Lincoln</i></p> <p>26 Albert Sbragia <i>Spazi domestici e pittura romana</i> (Domestic space & Roman painting)</p>
<p>October 2013</p> <p>9 Nick Minotti <i>Italian Superstitions</i></p> <p>23 Bill Halsey <i>Pipe Organs of Italy</i></p>	<p>March 2014</p> <p>12 Rob Prufer <i>The Mothers of Rome in Art</i></p> <p>26 David Chapman <i>Italian Jazz During the Mussolini Years</i></p>
<p>November 2013</p> <p>13 Joshua Balvin <i>Non Puoi Capire: Accounts of the Shoa (Holocaust) from Roman Jewry</i></p> <p>No Italian meeting in November</p>	<p>April 2014</p> <p>9 Election night (no speaker)</p> <p>23 Jennifer Allen <i>La Commedia Italia—films of the '50s & '60s that addressed Italy's social problems</i></p>
<p>December 2013</p> <p>7 Natale per i Bambini</p> <p>11 Christmas party</p> <p>No Italian meeting in December</p>	<p>May 2014</p> <p>14 Nick Minotti/Joyce Ramee <i>Italian Games—Bocce, scopa & more</i></p> <p>No Italian meeting in May</p>
<p>January 2014</p> <p>8 Chris Zimmerman of Vias Wines <i>Italian Superstars (Annual Wine Tasting Dinner)</i></p> <p>22 Marcell Nardi <i>Medioevo in Giallo (her book)</i></p>	<p>June - August 2014</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

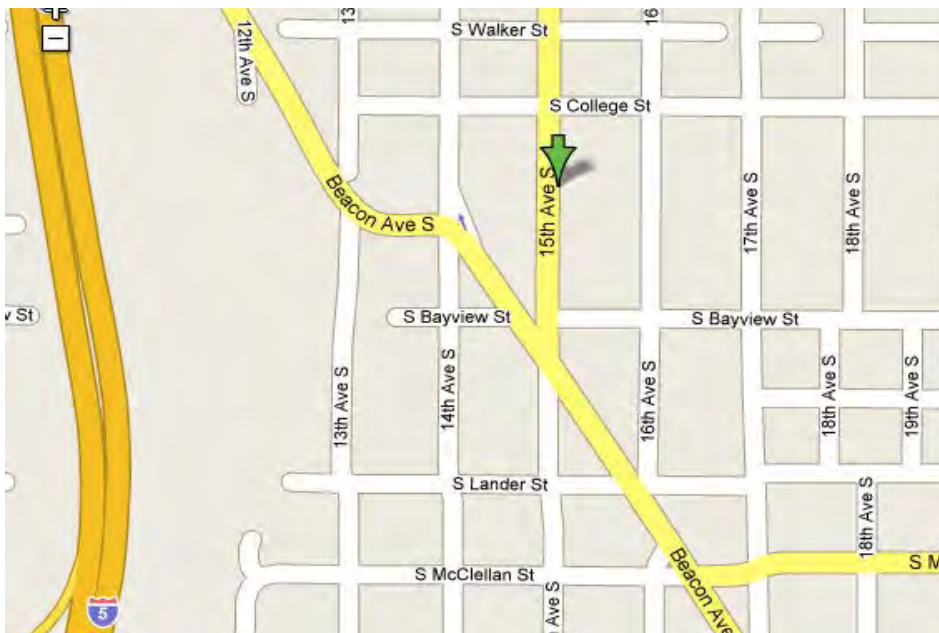
Oro (gold) - \$51 to \$100

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.