

# La Voce della Dante

Published by the Dante Alighieri Society of Washington (DAS)

<http://das.danteseattle.org>

February 2015

## February English Meeting: “SAM’S Italian Room/Italian Ceramics”

**presented by Julie Emerson**

Wednesday, February 11th, 6:30 pm, Headquarters House

**J**ulie Emerson, Seattle Art Museum’s Ruth J. Nutt Curator of Decorative Arts retired at the end of June 2014. She joined SAM’s staff as an assistant registrar in August 1977 and four years later was promoted to a curatorial position to establish the museum’s Decorative Arts department. Ms. Emerson was responsible for managing and developing the museum’s Decorative Arts collection as well as organizing exhibitions and programs relevant to Decorative Arts.

In the 2007 museum expansion, Ms. Emerson created a greater presence for decorative arts with the installation of the Italian room, dating from 1550-1600, and the Porcelain room, brimming with 1,000 magnificent European and Asian porcelain pieces. The Italian and Porcelain rooms are now treasured favorites of Seattle Art Museum visitors.

Julie will be speaking about the Italian room, an elegant wood lined room, that was originally in a home in Chiavenna, in the Sondrio province of Lombardia.

## Italian Meeting:

### “Isabella Andreini: alla difesa delle virtu’ delle donne”

**presented by Nicla Rivero, UW & DAS Teacher**

Wednesday, February 25th, 6:30 pm, Headquarters House

**D**uring her career as an actress, Isabella Andreini strove to establish a public image of the kind of woman who could be accepted by the Catholic Church. Her behavior and her literary work reflect the ideologies and moral values of the Counter-Reformation. In my presentation, I intend to show how in her pastoral drama, “La Mirtilla,” Isabella not only celebrates love, marriage, and friendship in a way that promotes Christian values, but separates her dramatic works from the typical pastoral play by introducing proto-feminist elements. Isabella, in fact, became the female version of Tasso, introducing an image of woman that was in contrast to the misogynist depictions represented in traditional Renaissance plays. My aim is to demonstrate that Isabella in her literary work, on the stage and also in real life, shaped a new image of woman who with intelligence and cleverness, asserts her superiority over men.

## Upcoming Events

Wed, Feb 11th:

“SAM’S Italian Room/Italian Ceramics” by Julie Emerson

Pre-dante pasta at 6:30 pm, Headquarters House

followed by the presentation

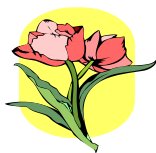
Wed, Feb 25th: “Isabella Andreini: alla difesa delle virtu’ delle donne” by Nicla Rivero, 6:30 pm, Headquarters House



## Nicla Rivero

**N**icla Rivero is a native of Napoli, Italy. She has a Laurea in Materie Letterarie (degree in humanities) and a Laurea in Pedagogia (degree in Education) from the Università degli Studi di Cassino. She earned M.A. in Italian and PhD in Comparative Literature from the University of Washington. She has taught as a teaching assistant and lecturer for French and Italian studies and Comparative Literature departments at the University of Washington for 10 years. Her areas of interest are late Medieval and Renaissance literary culture in Italy and early modern natural philosophy and textual culture in Europe. She has published on Sarpi, Dante, Ariosto, humanism, and literacy.





**Welcome to  
Our New  
Members**

**Benvenuti  
Nuovi Membri**

Paolo & Roxy Marcucci

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

### **\* DAS Star List 2015\***

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**

- \* Gillett, Debra Rovetto
- \* Schwartz, Peni

#### **Argento \$26 to \$50**

- \* Crawford, Barbara
- \* DeMatteis, Dan & Carol
- \* Minotti, Dominick

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

- \* Borriello, Rosa
- \* Napoli, Toni

#### **Platino—over \$100**

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, 2015. If you make a donation after May 2014, your name will be on the donation list through 2015 then a new DAS Star List begins January 2016.

## **From the President's Desk**

**H**appy Valentine's Day!

Whether based on a Roman pagan holiday or the martyrdom of San Valentino in the 3rd century, Valentine's Day is just one more addition to American culture with origins in the Italian peninsula. For more modern additions to American history and culture from Italy and Italians check out two upcoming KTCS 9 specials in the Italian American series, both showing on Tuesday evenings at 9:00pm.

February 17: La Famiglia / Becoming Americans

February 24: Loyal American / The American Dream

Our English presentation this month features Julie Emerson, curator from the Seattle Art Museum, speaking on "SAM's Italian Room/ Italian Ceramics." Check out the SAM website for a sneak preview of this beautiful room and plan a trip downtown to check it out.

In our Italian presentation Nicla Rivero, one of our own Dante instructors, will speak on Isabella Andreini, born in Padova and the 16th century's most celebrated commedia dell'arte actress and eminent writer of her century.

Also of note, see related article, is the 30th anniversary of the Dante Alighieri Society of Washington Language Program, currently directed by Giuseppe Tassone and hosted at the Seattle University campus. This is just one more example of the excellent tradition resulting from DAS of Washington's service by passionate volunteers to our mission to promote Italian language and culture. And in maintaining our official affiliation with DAS in Rome, many thanks to Giuseppe for once again coordinating our annual registration process with Rome.

It's not too early to start thinking about our annual wine tasting dinner that has become such a popular event. This year it will be held in conjunction with our March English language meeting. Many thanks go to Frank and Norizan Paterra for coordinating this event this year. Many volunteers are needed to make this event happen, so contact Frank or Norizan if you are interested in helping out. Since this event is typically a sell out we are planning on an earlier registration process than for our normal Pre-Dante Pasta dinners. Registration preference will be given to current members – just one more reason to make sure that your dues are current. Check your emails for more information to follow.

Ci vediamo a presto!

*Sylvia Shiroyama*



## 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. Classes below held Tuesday and Thursday from 7:00-8:30 pm.

### 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. During the three-quarter course, students will be engaged in a variety of fun activities and begin their journey of learning Italian. (\$180 per quarter)

*Elementary Italian (Level A2)* - This is the continuation of the beginning class or for those who have already studied some Italian. Students will finish exploring essential grammar structures while learning appropriate and relevant words and expressions. At the end of the three-quarter course, students should be able to use basic structures of the language with confidence and be able to communicate well in daily situations. (\$180 per quarter)

*Intermediate Level (B1)* - B1 reviews and reinforces the basic knowledge of Italian. Students will review, expand, and reinforce their knowledge of the language in addition expanding vocabulary and the ability to understand written and spoken Italian. Students will be exposed to cultural and literary readings and will develop a greater understanding of Italian culture, lifestyle, and way of thinking. (\$275 per quarter)

*Upper-Intermediate Level (B2)* - B2 is a continuation of B1. It completes the review and reinforcement of grammar covered in previous levels in addition covering any missing structures. This course covers understanding articles from newspapers and the web, song lyrics, literary excerpts, videos, and excerpts from films and commercials. At the end of the three-quarter course, students will be able to engage effectively in a conversation, express opinions, and give simple explanations. (\$275 per quarter)

*Advanced-Intermediate Level (C1)* - This course is designed for students who have completed the grammar topics reviewed and expanded in level B1 and B2 or have a good grasp of them. Students will perfect their grammar and greatly improve their comprehension, conversation, and writing skills. Students will read and discuss literature, watch films and videos in Italian and converse about the cinema, art, Italian news, and current events. At the end of the three-quarter course, one will be able to interact with Italian speakers fluently and spontaneously. (\$300 per quarter)

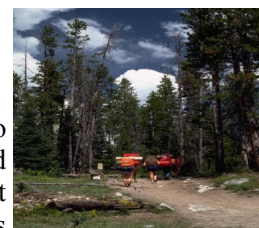
### Course Schedule:

<i>Fall Quarter 2014:</i>	October 2—December 11
Pre-registration Deadline:	September 26
<i>Winter Quarter 2015:</i>	January 6—March 10
Pre-registration Deadline:	December 21
<i>Spring Quarter 2015:</i>	April 2-June 9
Pre-registration Deadline:	March 20

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.

## Club Alpino Italiano (CAI) PNW

Club Alpino  
second  
Saturday event  
for February is  
as follows:



February 14th: Skyline Lake snowshoe

Snowshoe up a snowcat track with the opportunity to go off trail and play in the snow. We will have lunch at the lake with hot cocoa and cookies provided. You might bring a small snow shovel (if you have one) and a cup for the cocoa.

Contact: Clarence Elstad  
[celstad@gmail.com](mailto:celstad@gmail.com)

*Classification:* Moderate (slow pace)

*Distance:* 2.5 miles R/T

*Elevation Gain:* 1050 feet

*Highest Point:* 5100 feet

## DAS Board Meeting

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

The next board meeting will be March 18th, 2015.

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.





## La Voce

Is spring just around the corner or is old man winter still here? I found a planter of primroses in a store's floral department that gives hope spring might be here soon!

If you travel and discover 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 ...

Here's to another great year of Dante programs....

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](http://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/](http://www.plida.it/plida/)

### *Dates, Registration, Location, and Exam Fees*

PLIDA certificate sessions 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. 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](http://www.danteseattle.org/plida.html)

For any questions, email: [plida@danteseattle.org](mailto:plida@danteseattle.org)





## La Voce Needs You!

**T**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:

<u>ISSUE DATE</u>	<u>SUBMISSION DEADLINE</u>
March 2015	February 20th
April 2015	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

**J**oin 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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*Language Program Director*

## Renew Your Membership

It's that time of the year to renew your Dante membership for the new year. Membership runs from January 1st to December 31st of each year. However, if you joined DAS after September 1st, 2014, then your membership is good through December 31st, 2015.

Yearly membership rates are:  
\$40 per individual  
\$50 per family

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

Have a  
Happy  
Valentine's  
Day...



## Dante Cookbook Update

by Nancy McDonald

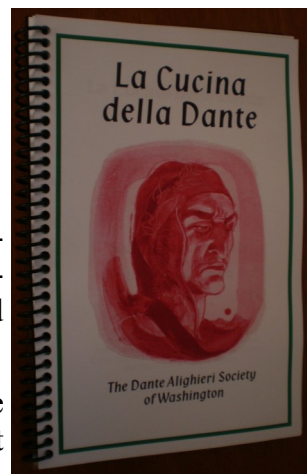
Thanks to all Dante members who have supported our La Cucina delle Dante cookbooks with their precious family recipes and sales.

We have had many compliments about the wonderful and delicious recipes and about what a great gift the cookbook makes, including repeat customers at Seattle's Festa Italiana in September.

Several of our pre-Dante pasta dinners have featured Dante cookbook recipes; a particular favorite is "Fried Capers and Anchovy Pasta", submitted and cooked by Dave Cottrell, and found on page 74.

At a party to celebrate our gorgeous Seattle summer, I prepared Adele Lord's recipe for "Bruschetta all Leccese", on page 7. I used my homegrown heirloom tomatoes and basil and the dish was fresh and sensational. Adele was from Lecce, in Puglia, where this is a local favorite.

Our little cookbook has traveled across the United States, and even to Italy. Caterina Wartes' friends in Trento contributed recipes and Caterina sent them the cookbook. I gave one to my sister, Betsy, in Elizabeth, CO; her friends saw it, liked it, and now several families are enjoying your family specialties. \$12 for members, \$15 for non members, and they will be available for purchase at Dante meetings.



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## Cookbook Comments

Jane Cottrell:

*I think that I have purchased the most Dante cookbooks. I have sent them all over the country, brought them as hostess gifts and packaged them up with the ingredients in Dave's Fried Caper and Anchovy Pasta recipe. One recipient told me she didn't like anchovies! I have gifted my brother, nieces, and nephews with the cookbook. The recipes are terrific. They are easy to master and always taste very delicious.*

Linda Bavisotto:

*I ordered multiple copies of the cookbook and have mailed it out as gifts to both of my sisters and to other family members in Wisconsin, to friends in Seattle and Minneapolis, and to a cousin in New York. It made a very nice Christmas gift, with lots of good comments in return. My sisters both loved it. Haven't sent any abroad.*





# American Food...that Italians Will Never Understand

*from L'Olivo Santa Barbara*

(This is from an online blog posted by Barbara Hill-Volero, a friend of Sylvia Shiroyama)

An interesting article in an Italian newspaper last month talked about “All the American foods that we will never understand.” When you see the list, you will understand. The United States has a bad reputation with respect to food: the portions can be gigantic, and the cuisine can be heavy. In the eyes of Italians, too many American dishes are smothered in melted cheese, sauces, and garlic. A lot seems to be fried. Too often the American version of pizza, pasta, and lasagna bear little similarity to the Mediterranean specialties.

This newspaper article was inspired by a new dessert in New York City. It's called “Nutelasagna,” and has layers of sweet lasagna interlaced with cream, Nutella, and marshmallows. Robicelli's Bakery concocted it for Christmas 2014. A small piece probably has thousands of calories! This dessert is totally in line with our reputation, but I must admit that it does seem delicious...perhaps worth a quick trip to the Big Apple!



Many Americans who are health conscious avoid fried foods and too many carbohydrates. Many prefer fruit, fish, and vegetables. Jacopo, the pianist from Verona who periodically lives with us, made an interesting comparison between the United States and Italy. He observed that Americans dress in a more casual and simple way, but we experiment with foods in interesting ways. Italians tend to dress in more fashionable ways, but they tend to remain very faithful to their family recipes.

For the newspaper article, some Italian friends got together to list those American foods that they found bizarre...even indecent. Here is the list. ...

- Cheese Whiz, a spreadable, synthetic cheese. The comment of one Italian who tasted it: “It tastes like plastic and cancer.”
- Grits, a dish that consists of corn grains. It is typical of Southern cooking and is prepared like a porridge. “Totally tasteless.”
- Velveeta cheese. Similar to Cheese Whiz but not spreadable. Plastic.
- Hershey's chocolate. An American classic but quite boring compared to the rich chocolates of Europe.
- Red Vines. A base of licorice with a strawberry taste. The Italians say, “You try it with great expectations but then it tastes like soap.”
- Root beer floats. A drink with vanilla ice cream syrup and bubbly water. They have an overly sweet taste. When the bubbles meet the ice cream, it is the dream of every child and the nightmare of every

dietician.

- Pop Tarts. Sort of rectangular biscuits that remind one of English shortbread. They are stuffed with jam of every type and the outside is covered in icing. Some Americans eat this stuff for breakfast every morning.
- Snow cones. A type of crushed ice but nothing like what you see in Sicily. Here the minced ice comes with very sweet fruit syrup.
- Beef jerky. Pieces of dessicated meat. It is a snack that has the consistency of old shoe leather.
- Corn dogs. A sausage—more or less-covered in a thick corn mush, fried in boiling oil and eaten on a stick. They have no redeeming graces.
- Biscuits and gravy. A dish originally from the South, it is a type of sandwich plate served with a roasted meat sauce and eaten for breakfast.
- Cereals for breakfast. They have all these colors and some even have marshmallows. It's amazing that more children in America aren't obese.

The list continues but I will stop here. What foods would you add? Spam? Cotton candy? Gabriella, my Italian teacher, added salad dressings. She thinks that they reduce a beautiful salad into a greenish, unhealthy blob, “Give me a beautiful mixed salad with the traditional salt, olive oil, and either wine vinegar or Balsamic vinegar.”



# 30 Year Anniversary of the Italian Program

by Giuseppe Tassone

The 2014-15 school year of the Dante Alighieri Society of Washington marks the 30 year anniversary of the Italian language program. Over the years, the language program, established in 1984, provided Italian language classes to thousands of students interested in learning or advancing their knowledge of the Italian language. It is hard to believe that I have been involved in the program for more than half of its life, first as an instructor, and then for the past sixteen years as the director. As we say in Italian, *il tempo vola*. When program director Dr. Paola Martini retired in 1998 and I was appointed director, I knew since the first day of my interview that I had inherited something important to nurture and participate in growing. My life became a reflection of the motto of the society as I strived to promote the language and culture of Italy. At that time, registration had to be done by mail, and students interested in joining the program had to call me in order to be placed into their classes. I remember calling people back one by one late into the night to get them registered. In 2012, web designer Jeff Zeunert created the first Italian program website in exchange for language lessons. Soon, email became increasingly more popular, and we began accepting Paypal registration in addition to mail registration. Life became a little bit easier. The curriculum also changed and improved. We went from three generic class levels: beginning, intermediate, and advance with no description, to six levels of Italian with helpful descriptions of con-

tent and objectives. Students can now opt to take an examination to obtain a certification called PLIDA (Progetto Lingua Italiana Dante Alighieri). Although the Rome Headquarter administers them, students can take the exams in Seattle at Seattle University in November and May. Certification is extremely useful in the Italian workplace and in Italian universities but it is also a way for students to test their reading, speaking, writing, and listening skills in Italian. The Italian Language Program of the Dante Alighieri Society of Washington is one of the few programs in North America to offer PLIDA exams.

Over the years, I had the fortune to work with excellent and dedicated instructors who contributed to make this program a landmark of Italian language instruction for adults. Last year, longtime instructor Daniel Zanchi retired after teaching the beginning level for many years, and Dida Berretta, a passionate new instructor, succeeded him. Marina Gagliardi and Nicla Rivero joined Laura Ciroi and Michela Tartaglia in 2013 and 2014 respectively.

Seattle University has contributed to the program as well, especially by hosting this program since its beginning. We are very fortunate and grateful to be able to use their facilities and classroom. We could not have done all this without this great institution.

In Autumn 2014 and Winter 2015 nearly 45 students registered for our classes in the different levels. A reasonable number of students is enrolled in level C1, one of the highest levels of Italian, showing that with time and perseverance, everyone can reach their dream of learning this beautiful language.

More on the Italian program history can be found online at: [www.italoamericano.com/story/2015-1-22/Dante-Society](http://www.italoamericano.com/story/2015-1-22/Dante-Society)

## Meet the New Instructors

### *Dida Berretta*

Dida spent her formative years living between Portland, OR and Naples, Italy - where she has family - and Siena, where she studied in college. Upon graduating from the University of Oregon, Dida moved to Vicenza, where she lived and worked for three years. She used her base in Vicenza as her springboard to explore all of Italy. Dida earned a BS from the University of Oregon in Education and an MA from the University of Washington in Italian Studies. Her extensive background in language pedagogy has afforded her the opportunity to work with many diverse demographics, from young children at La Scuola Italiana di Portland, to college students at the University of Washington, to non-traditional students at South Seattle College and English learners in Vietnam and Central America. Her experience include teaching, translating, and developing course content.





### **Marina Gaglardi**

Marina Gaglardi was born and raised in Bari, the largest and more important city of Puglia. Her interest in the study of foreign languages started at a very young age and led her to pursue a laurea in Translation Studies from the renowned SSLMIT - School of Modern Languages for Interpreters and Translators - at the University of Trieste, specializing in Eng-

lish/French-Italian technical and scientific translation. After spending a few years in Italy working in the travel industry, she moved to the United States with the opportunity to teach Italian language at the University of Washington as a Teaching Assistant while earning her MA in Italian Studies..



### **Nicla Rivero**

Nicla Rivero is a native of Napoli, Italy. She has a Laurea in Materie Letterarie (degree in humanities) and a Laurea in Pedagogy (degree in education) from the Università degli Studi di Cassino. She earned her M.A. in Italian Studies and her PhD in Comparative Literature from the University of Washington. She taught Italian literature and history in secondary schools in Italy for eight years and has taught as a teaching assistant and lecturer

for French and Italian Studies and Comparative Literature departments at the University of Washington for ten years. She has published on Sarpi, Dante, Ariosto, humanism and literacy.



In the image, fifth from the left, Prof. Giuseppe Tassone is in a photo dated 1998 at the beginning of his directorship of the Dante Alighieri's Language Program. Among his students, third from the left in red, is Gini Harmon, the first student of the program in 1984, and long time member of the society, past treasurer, and past president.

## **Valentine Day in Italy**

Unlike in the U.S., Valentine Day in Italy (La Festa Degli Innamorati) is celebrated by only lovers and sweethearts. No cards are exchanged between children nor do family and friends exchange gifts.



But to mark this special day, the reknowned chocolate maker, Perugina, makes a special edition

of their Baci chocolate candies (baci means "kiss" in Italian) with a shiny red wrapper and a sweet red cherry and liquid center, rather than the traditional hazelnut filling. Inside the foil wrapper there is a "love note" with a romantic phrase which one has come to know with the Baci chocolates.

Perugina, based in Perugia, was founded in 1907 by Giovanni Buitoni, pastamaker (Buitoni pasta) and Luisa Spagnoli, confectioner, but was acquired by Nestlé in 2002. Perugina products were first introduced to the U.S. at the 1939 World's Fair in New York.

Baci chocolates were developed by Luisa Spagnoli on Valentine's Day in 1922 using left over chopped hazelnuts by combining them with giandua (milk chocolate whipped and blended with hazelnut paste), then topping them with one whole roasted hazelnut and then coating this with silky, dark chocolate. Thus, Baci was born and loved throughout the world. She also wrapped a love note around each confection she gave to her sweetheart. That's why a romantic note is found in each Baci. This confection was originally called "cazzatto", Italian for fist or punch, due to their irregular shape. But, then they were later called Baci, which means "kisses" in Italian.

La Scuola del Cioccolato Perugina now has classes here in the United States at Eataly in New York City and since 2014 at Eataly in Chicago.

# DANTE CALENDAR 2014–2015

Dante Alighieri Society of Washington

<p><b>2014:</b></p> <p>September 10th: English Meeting Bonnie Birch “An Evening of Italian Music”</p> <p>September 24th: Italian Meeting Albert Sbragia “Cultura Italiana contemporanea: alcune riflessioni”</p>	<p><b>2015:</b></p> <p>January 14th: English Meeting Joanmarie Curran “Buying a House in Tuscany”</p> <p>January 28th: Italian Meeting Dario De Pasquale “Crescere in Sicilia: Growing up in Sicily”</p>
<p>October 8th: English Meeting Rob Prufer “All of Western Art Changed in this Room in Padua: Giotto’s Scrovegni Chapel”</p> <p>October 22: Italian Meeting Marcella Nardi “Umbria”</p>	<p>February 11th: English Meeting Julie Emerson “SAM’S Italian Room/Italian Ceramics”</p> <p>February 25th: Italian Meeting Nicla Rivero, UW and DAS Teacher “Isabella Andreini: In Defense of Women’s Virtue”</p>
<p>November 12th: English Meeting Lesley James “Checking out the Libraries of Italy”</p> <p>No Italian Meeting in November</p>	<p>March 11th: English Meeting Wine Dinner with Chris Zimmerman</p> <p>March 25th: Italian Meeting Cecilia Stretto “I tesori nascosti di Pisa (The Hidden Treasures of Pisa)”</p>
<p>December 10th: Annual Christmas Party</p> <p>No Italian Meeting in December</p>	<p>April 8th: English Meeting Elections</p> <p>April 22nd: Italian Meeting Dr. Giovannella Moscovici “The First Turbojet: An Italian Realization to be Remembered” (Her father was the co- pilot in 1941)</p>
	<p>May 13th: English Meeting Mary Beth Moser “Trentino”</p> <p>No Italian Meeting in May</p> <p><i>June-August 2015: Summer break, no meetings.</i></p>

**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 : ( ) **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

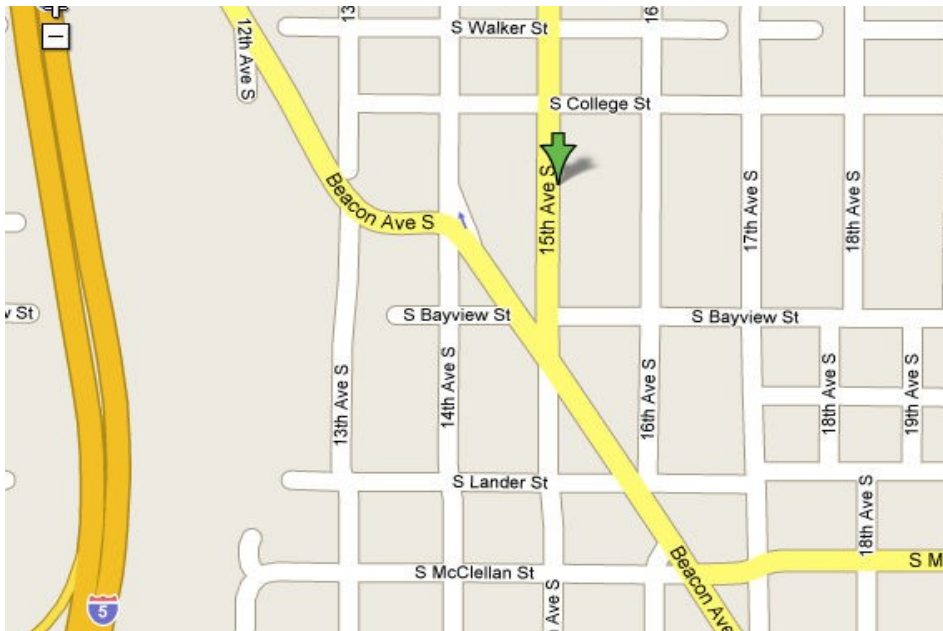
Oro (gold) - \$51 to \$100

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.