

# La Voce della Dante

Published by the Dante Alighieri Society of Washington (DAS)

<http://das.danteseattle.org>

January 2013

## January English Meeting— Stephen Stimac, “Reclaiming Your Italian Citizenship”

Wednesday, January 9th, 7:30 pm, Headquarters House



My Italian Citizenship  
by  
Stephen Stimac  
12/23/2012

On January 9th Stephen Stimac will deliver an interesting presentation called, “Reclaiming Your Italian Citizenship.” He will go through the process that he himself followed and will itemize the necessary steps and documents. Many Dante members have wondered how to begin this procedure.

This could be the answer to your questions!

## January Italian Meeting— Ornella De Stavola, “L’abbecedario Scolastico Italiano”

Ornella De Stavola returns to Dante for our January 23rd Italian language meeting. She taught school for many years in Pistoia, Tuscany, and continues to teach in the World Language and Travel department at Bellevue College. In her presentation she will describe all levels of education in Italy, from day care to university. Dante members will find this to be a fascinating and informative evening.



## February La Voce Deadline

Please submit any articles for the February La Voce no later than January 15th. I will be leaving January 23rd for several weeks and need to complete La Voce before I leave.

## Upcoming Events

Wed, January 9th: Pre Dante pasta at 6:30 pm followed by Stephen Stimac with a presentation called “Reclaiming Your Italian Citizenship” at 7:30 pm



Wed, January 23rd, Italian Language Meeting, Ornella De Stavola, “L’abbecedario Scolastico Italiano”

## Membership Renewal Due Now

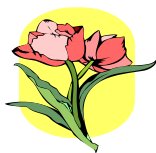
It is time to renew your DAS membership. Memberships run from January 1st to December 31st of each year. However, if you joined DAS after September 1st, 2012, then your membership is good through December 31st, 2013.

Membership rates for the year are as follows:

Individual: \$40

Family: \$50

Fill out the membership renewal form found 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 renewal form.



**Welcome to  
Our New  
Members**

**Benvenuti  
Nuovi Membri**

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

### **\* DAS Star List 2013\***

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
- \* Pellegrini, Frank
- \* Schwartz, Peni

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

- \* Crawford, Dick & Barbara
- \* Favre, Diana & Alfred
- \* Hoffman, Pat
- \* Hundertmark, Louise
- \* Viegel, Alan

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

#### **Platino—over \$100**

- \* Boothby, Mimi
- \* Forte, Giselda



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

**W**elcome to 2013, are you ready for a great year? As I think back over last year, the new friends we have made, and the opportunities learned and shared in 2012, I feel very grateful to be part of the Dante Alighieri Society. At each meeting we have new visitors and guests of members who come to join us. It's great to meet them all and to welcome them to our organization. Many thanks to all of you who have brought in new members and guests. We also had a great collection of programs in 2012, some planned and some replanned, all wonderful and each provided new and interesting insights into Italian life, art, food, and culture. Thank you to Carol DeMatteis for all of your work to find, schedule, and coordinate our programs.

December was a fun month for us starting with the Festa di Natale per i Bambini program that Caterina Wartes organizes each year along with a great group of volunteers. Attendance, while less than expected, was still good and I know the children, parents, and grandparents had a great time. This very special event is very important for passing along traditions; thank you all who help make it so wonderful. Also, I want to thank Tutta Bella, who again this year, provided a great meal for all of the attendees.

In place of an English program, on December 12th we had our annual Christmas party. Lots of new and old friends were able to attend, some who we have not seen in a while. It was great to reconnect. The food was amazing and plentiful; thank you to all for bringing your dishes to share. Joyce Ramee and Nick Minotti led us in some traditional Italian Christmas songs and Giuseppe reigned as master of ceremonies for tombola. Everyone had a great time. Many thanks to all who were able to pitch in and help clean up, all of those many hands made the work lighter.

For all of you who like Italian films, I want to remind you that the Seattle Art Museum (SAM) is hosting a nine film series starting this month entitled "Viva Italia: Italian Film, from Fellini to Commedia All'Italiana". The films are all in Italian with English subtitles and the collection looks great! The series starts off with "Nights of Cabiria" on January 10th and concludes on March 7th with "Marriage Italian Style". For more information about this non-Dante event, see the SAM website, [seattleartmuseum.org](http://seattleartmuseum.org), or call the SAM box office at 206-654-3121.

As for Dante events, we have two great programs this month that I hope you can attend. The first is our English program entitled "Reclaiming your Italian Citizenship" by Stephen Stimac and our second is the Italian program "Education in Italy from Daycare to University" by Ornella De Stavola. Both look like winners!

In February we will welcome back Chris Zimmerman for our annual wine tasting dinner. This very popular program sells out every year so mark your calendars so you can make reservations! Carol DeMatteis



## Language Program News by Giuseppe Tassone Italian Language Program Director

The 2012-13 Italian Language Program of the Dante Alighieri Society of Washington started on October 2<sup>nd</sup> with 63 students enrolled.

Starting this year we have changed the structure of our classes to better respond to the standards of the PLIDA (Progetto Lingua Italiana Dante Alighieri) Italian language proficiency certification. Following the Common European Framework of Reference, we divided our classes into 3 levels: A1 *Beginning Italian*, A2 *Elementary Italian* and B1 *Intermediate Italian*.

Currently, we have 16 students enrolled in level A2 and 19 in level B1 so it is very likely next year we will add level B2 *Fundamental Italian* if most of the current B1 students continue with their studies.

If any of our students are interested in receiving a certificate attesting his/her level of Italian, the Italian Language Program of the Dante Alighieri Society of Washington offers PLIDA exams in May and November at Seattle University.

Knowledgeable and qualified instructors with many years of experience in our program teach our classes. This year Daniel Zanchi (Level A1) and Laura Ciroi (Level B1) are celebrating ten years of commitment in our program. To Daniel, Laura, and Michela Tartaglia (Level A2) go my gratitude for their hard work and dedication. Their contribution helps me to continue running a successful program and gives the joy of learning Italian to hundreds of students every year.

Students praise our program not only for the quality but also for the informal setting and friendly atmosphere in the classroom that enable them to make progress and attend class regularly even after a day of work. Our classes meet at 7:00 p.m.!

In addition to their language instruction, our students are invited to participate in cultural events and lectures related to Italy presented by the *Dante Alighieri Society of Washington* and other institutions such as *Seattle University – Modern Languages and Cultures*, the *University of Washington – Italian Board* and the *Seattle-Perugia Sister City Association*. The Dante Alighieri Society of Washington is once again a sponsor of the New Italian Film Festival at SIFF. Our students traditionally attend the Festival and discuss the films in class.

Although our program began in the fall and ends in June, if anyone is interested they can contact me to be placed in the appropriate level. The next quarter starts Thursday, January 8th. Registration deadline was December 21<sup>st</sup>.

The Dante Alighieri Society of Washington Italian Language Program is a non-profit self-sustaining program operating exclusively with the income from the tuition and the generosity of Seattle University that is hosting our classes.

For more information:

[www.danteseattle.org](http://www.danteseattle.org)  
[info@danteseattle.org](mailto:info@danteseattle.org)  
[plida@danteseattle.org](mailto:plida@danteseattle.org)

Official Plida Website: <http://www.plida.it>

## \* DAS Star List 2013\*

A new year also begins a new DAS Star List for 2013.

The names on the donation list will remain through December 31, 2013. If you make a donation after May 2012, your name will be on the donation list through 2013.

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



## DAS Board Meeting

Board meetings are now being held the third Wednesday of every other month from September through May.

The next board meeting will be Wednesday, January 16th.

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

**I**t's winter in Georgia now. Weather is up and down and hopefully no snow or major storms. Weekends will be time for exploring this area.

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*

## Delivering La Voce to Members



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

[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

**P**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 (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](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>
February 2013	January 15th, 2013
March 2013	February 20th, 2013

Let's see some articles and pictures for the new season of Dante!

### 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*

## Club Alpino Italiano (CAI) PNW



*January 12th: Seattle Walk*

Contact: Steve Johnson at bevand-steve@hotmail.com by January 10th

*January 30th: CAI-PNW Annual Meeting at Headquarters House*

Potluck at 5:30 pm and business meeting to begin at 6:45 pm

.....

*February 9th: Lummi Island Loop*

Easy, Map to be provided, 7 miles, 100' gain, and a social pace.

Contact: Glen Strachan, 425-869-8094 or glensghi@msn.com

Ride the ferry over a narrow channel from Gooseberry Point to Lummi Island and then hike counter clockwise along the shoreline road with views that span coastal islands and mountains into Canada. Stop for lunch on the beach and then return to the mainland by ferry. Small ferry fee. Meet 8:00 am at south end of Ashway Park and Ride, I-5 exit 183 and SW 164th St.

## Inclement Weather Procedure



**W**ith winter here, weather can be unpredictable. Let's hope there is no repeat of

the ice and snow storm of last January and the snow again in March. 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

**S**ales 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.

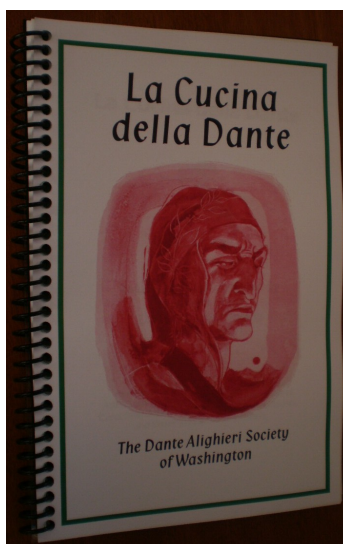
I'd like to take this opportunity to thank the members who worked on the cookbook: Jane Cottrell, Gini Harmon, Linda Bavisotto, Louise Sportelli, Linda Heimbigner, Carol DeMatteis, and Dante president Frank Paterra. Carol DeMatteis also created the amazing index with its invaluable cross referencing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

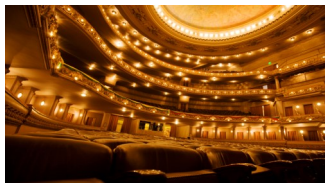


*You can still buy copies of the Dante cookbook. Consider giving one to a friend as a gift.*

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

# The Dante Alighieri Society and Seattle Opera

by Jane Cottrell



**H**ave you missed going to Seattle Opera to see a live performance? Seattle is fortunate to have a very vibrant world class opera house attracting world renowned opera stars. Last year, we conducted a survey of what members might like to do together and there was interest in attending live opera, specifically Italian opera. DAS is investigating group sales for selected performances throughout the year. If 10 or more people are interested, we would be able to purchase tickets at a 15% discount. The only way to obtain a bigger discount is to line up about 2 hours before the opera begins for “rush” tickets – available to seniors over 65. ID required. However, there is usually only a small number of tickets and a large crowd of seniors wanting them.

Individually, a limited number of discounted subscriptions are available for Students and Seniors. To quote from the Seattle Opera website regarding discounts, “Seniors over 65 qualify for discounts by subscribing to the Orchestra Back (OB) or First Tier Side (FTS). Plus discounts are available in every section at McCaw Hall on the Friday/Saturday mixed series. Discounts are available off single tickets. ID required.”

Group discounts may be had for Wednesday night and Sunday matinees. Every effort is made to seat the group together. Popular operas can be a little pricier. For instance, *Fidelio* which is currently running would be \$43.00 - \$145.00. *La Boheme*, which will be offered from February 23 – March 10<sup>th</sup>, 2013 would range from \$51.00 - \$185.00. Those lowest priced seats are dependent on whatever is available.

Pre-performance lectures are \$7.00 per ticket.

The Seattle Opera Schedule for the rest of the year is *Cinderella*, or *La Cenerentola* (Rossini) January 12–Jan 26, 2013, *La Boheme*, (Puccini) February 23–March 10, 2013 and *La Voix Humaine* (Poulenc) & *Suor Angelica* (Puccini), May 4 – 18, 2013.

There are people within our organization who are taking advantage of the Metropolitan Opera HD films that can be viewed at local theatres for about \$20.00 and they are very happy with those selections. However, watching a live performance at Seattle Opera is unparalleled and is a fine way to support the local arts and to ensure that we continue to have an opera that is recognized the world over.

For the Metropolitan HD Opera Schedule, please check the online site at [www. Metropolitanopera.org](http://www.Metropolitanopera.org). Theatres range from Tacoma to Burlington, Washington, while local Seattle theatres are at Kent Station, Oak Tree, Pacific Place 11, and Southcenter 16.

If you are interested in the Seattle Opera group rate tickets send an email to: [tsjo1531@yahoo.com](mailto:tsjo1531@yahoo.com)

## Public Opera

**P**ublic Opera is a group of singing artists who have come together to create an introduction to opera music for everyone. They use a wide range of popular opera selections that include individual arias, duets, trios and quartets. They hope that by giving this brief introduction to opera music that they can plant a small seed of curiosity into what the human voice can do that will further more exploration into this genre.

They have an upcoming performance on January 20th at:  
Basil's at the Bellevue Hilton  
300 112th Ave SE  
Bellevue, WA 98004

Call for reservations 425-455-1300 or visit  
[www.bellevuehilton.com/dining](http://www.bellevuehilton.com/dining)

Their website is:  
<http://publicopera.com>



Top left to right: Soprano Regina Thomas, Tenor Gino Lucchetti, Mezzo Soprano Victoria Chaussee and Baritone Misha Myznikov



# Classic Italian Films Coming to SAM Downtown, Viva Italia: Italian Film from Fellini to Commedia All'Italiana



The Seattle Art Museum will be presenting a classic line-up of Italian films from Italy's "Golden Age" on Thursday's, January 10th through March 7th, 7:30 pm, SAM Downtown, Plestcheeff Auditorium.

Films to be shown include those made by noted directors Roberto Rossellini, Federico Fellini, Vittorio De Sica, and a film from collector Martin Scorsese will offer a vibrant, passionate, intoxicating portrait of life, Italian style. From the joyful earthy spirituality of impoverished Francis of Assisi to the wealthy self-seeking existentialists of mid-century Rome, from the mountains to the beach, the series will explore themes of emotion versus intellect, familial and romantic love, loyalty and betrayal.

These films are in Italian with English subtitles. Tickets for all nine 35 mm films are \$68 for non members, \$63 for SIFF, NWFF, TheFilm-School and SAM members.

For tickets contact the SAM Box Office by calling 206-654-3121 or at [boxoffice@seattleartmuseum.org](mailto:boxoffice@seattleartmuseum.org). Tickets are also available at Scarecrow Video, 206-524-8554.

The nine films and dates are as follows:

- January 10th: *Nights of Cabiria* (1956), 100 minutes
- January 17th: *The Flowers of Saint Francis* (1950), 86 minutes
- January 24th: *La Dolce Vita* (1956), 174 minutes
- January 31st: *Divorce, Italian Style* (1961), 108 minutes
- February 7th: *Rocco and His Brothers* (1960), 180 minutes
- February 14th: *Mamma Roma* (1962), 100 minutes
- February 21st: *Mafioso* (1962), 110 minutes
- February 28th: *Seduced and Abandoned* (1963), 117 minutes
- March 7th: *Marriage, Italian Style* (1964), 102 minutes

For further information, check the SAM website at: [seattleartmuseum.org](http://seattleartmuseum.org)

They have different dates for some of the above shows so be sure to call them to ensure you don't miss the show you would like to see.

(Cont'd from page 2)

and Nancy McDonald have led the organization of this program the last couple years and I know they would like some help. If you would like to lead the meal planning or just are able to help out, please contact Carol.

Speaking of helping out, its not too early to start thinking about how you want to help run our organization in the coming year. Our society runs on the hard work and dedication of our members and those who volunteer have found that they get even more out of the society when they help to run the events.

I started this letter talking about what fun we had in the past year, I have to say that I'm just as excited to see what we can do in 2013!

Felice Anno Nuovo!

*Frank Paterra*



*It is time to  
Renew your  
DAS  
Membership  
Now*



# Pictures from Natale per i Bambini

taken by Norizan Paterra



To view more Natale pictures:

<http://www.flickr.com/photos/norizans/sets/72157632176442700/>

# **“The Hill”, St. Louis’ Italian Neighborhood**

*by Linda Heimbigner*

**B**rian and I were in St. Louis for our nephew’s wedding in December. We were lucky to have perfect weather, a little brisk in the morning and evening but sunny during the day. With our limited tourist time we set out to explore some areas to include “The Hill”, the Italian area of St. Louis. We came away very impressed how the neighborhood has remained intact with many of the original shops and restaurants and they still publish an Italian newspaper, *Il Pensiero* “The Thought.”

“The Hill” is one of St. Louis’ most famous neighborhoods, partially because several of its Italian restaurants have achieved national fame such as Zia’s, Rigazzi’s, Amighetti’s, but more so because it remains one of the city’s most intact ethnic neighborhoods. By some accounts, up to 75% of its residents are Italian. After spending just a few minutes on The Hill, you’ll wonder if the number isn’t closer to 100%.

The Hill is named for its proximity to the city’s highest point, located at the intersection of Sublette and Arsenal.

Although settlement of the area began as early as the 1830’s, Italian immigrants didn’t begin arriving in large numbers until the end of the nineteenth century, primarily to be close to the region’s rich clay mines. Homes in the neighborhood reflect its immigrant history, with modest bungalows and shotgun houses filling most streets, however residents are known for taking great pride in their homes and yards, so touring the residential streets can be very enjoyable.

Visit the “Hall of Fame Place” (Elizabeth Avenue) where three members of the Baseball Hall of Fame lived on the same block: Yogi Berra, Joe Garagiola, and legendary sports broadcaster Jack Buck. Today, three granite plaques mark the location of each of their homes as well as when their most famous residents were inducted into the Hall of Fame.

For soccer fans, the Soccer Hall of Fame Place (Daggett Avenue between Shaw’s Coffee and St. Ambrose Catholic Church) honors five Hill residents that formed the heart of the 1950 US World Cup soccer team that upset top-ranked England 1-0.

St. Louis is known for several regional specialties. We tried fried ravioli at Amighetti’s and next time hope to try St. Louis style thin crust pizza made with provolone cheese, a special blend of provolone, swiss, and white cheddar rarely found outside of St. Louis. St. Louis also has ribs named after it. These ribs have the sternum bone, cartilage, and rib tips removed creating a rectangular shaped rack that is meatier than traditional ribs and baby back ribs. We had some great BBQ’d St. Louis style ribs at Pappy’s and enjoyed them very much. It was a good thing we ordered take out as when we picked our order up at 6:30 pm on a week night, they were out of ribs and some other popular items, but yet a large line was waiting to be seated! And you can’t leave St. Louis without trying their Goopy Butter Cake. Food Network says Park Avenue Coffee has the best in town so we stopped and tried them. Ooey, gooey, it is and we’ve concluded St. Louis likes their butter!

Our trip would not be complete without checking out local Italian grocery stores. We ventured into two of the three at the Hill. The Breakfast Ambassador at our hotel, Angie Gianino Detter, grew up on the Hill and recommended DiGregorio’s as our first stop. Angie provided additional information about her ancestors immigrating to St. Louis and told us WOPS means “without papers” and is a term associated with Italian immigrants. She knows one of the DiGregorio owners so she called to introduce us for a personal tour of the store. We came back with frozen Italian sausage (salsiccia), Volpi sausage, amaretti, and pasta from DiGregorio’s and taralli from Vivano’s, a smaller Italian grocery store. I’m sure TSA laughs when they inspect my luggage as there’s always some kind of local food item tucked in my things.

You may recognize the name Volpi sausage as you can find these products across the US. Volpi Foods began in 1902 in St. Louis and produces some of the best and most authentic dry-cured meats in the nation. It is still run by family members. We happened to purchase some earlier in Moses Lake in November!

St. Louis was a fun city, large enough with lots of character but very easy to get around. There were lots of things for both children and adults to do. We wish Atlanta had their “rush hour” traffic and I’m sure everyone in Seattle would say the same! We plan to go back and take in a ball game and do more exploring and try more of their Italian restaurants.



# Pictures taken at “The Hill” in St. Louis



Typical Houses found on  
“The Hill”



Statue by St.  
Ambrose Church



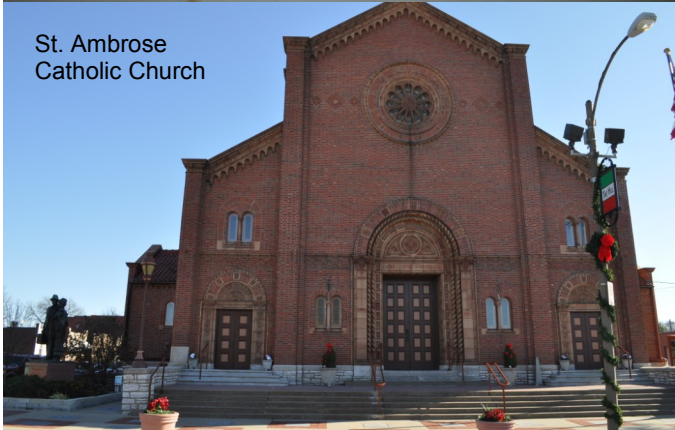
Above: Angie Gianino Detter, “Breakfast Ambassador at our hotel  
Right: “The Hill” flags throughout the streets defining the Italian area



One of the three Italian Grocery  
Stores on “The Hill”



Fried Ravioli at  
Amighetti's



St. Ambrose  
Catholic Church





## Gnocchi with Salsiccia & Tomatoes

*(From DiGregorio's Market, St. Louis, MO)*

1 lb frozen gnocchi  
1 pkg porcini mushroom  
1 T olive oil  
1/2 medium yellow onion, finely chopped  
1 chicken bouillon  
1 lb DiGregorio bulk salsiccia (Italian sausage)  
1 T garlic, finely chopped  
1/4 t salt  
1/4 t black pepper  
1 28 oz can San Marzano whole tomatoes  
1 pkg Panna di Cucina\*  
1 c grated Romano, plus more for garnishing

In a large pot of salted, boiling water, add the gnocchi and porcini mushrooms. Cook according to the gnocchi package directions, drain, and set aside.

Meanwhile, heat the oil in a large skillet over medium heat. Add the onion and chicken bouillon, cook until softened, about 5 minutes. Add the sausage and cook, crumbling it with a spoon, until browned, 5 to 7 minutes. Add the tomatoes, garlic, salt, and pepper, and cook, tossing frequently, about 3 minutes. Stir in the Panna. Add the drained gnocchi and the Romano to the mixture and toss. Divide among individual bowls and sprinkle with additional Romano.

\*Traditional Panna di Cucina (Italian cooking cream) is found in tetra packs.

## Capellini alla Ava

*(From DiGregorio's Market)*

1 lb capellini  
1 pkg porcini mushrooms  
3 T extra virgin olive oil  
6 T Roland basil pesto  
1 can quartered artichoke hearts  
1 can sliced ripe olives  
1/2 c sundried tomatoes, julienned  
1/2 t garlic salt  
Black pepper  
1/2 c shredded Parmesan cheese

In a large pot of salted, boiling water, cook the capellini until al dente. Once water is boiling, add the porcini mushrooms. Drain pasta.

In a small skillet, warm the olive oil and pesto. Stir until combined. Add the artichokes, olives, and tomatoes. Season to taste with garlic salt and pepper. Remove from heat and toss with the pasta. Add parmesan and serve.

Serves 4



DiGregorio's was started in June 1971 by Salvatore DiGregorio who was born in Lercara Friddi, Sicily on March 3, 1932. From a small corner grocery store, DiGregorio now consists of three divisions: retail, wholesale, and manufacturing run by Dora, Salvatore's wife and children, Frank, Toni, and John. The DiGregorio family is known for their Italian salsiccia and patrons come not only from St. Louis, but from all over the world for the hand picked veal, braciolo, and spedini meats.

The upper left picture shows Toni, one of the owners of DiGregorio's in front of one of their frozen food cases,...

The picture above shows Brian in front of the entrance to DiGregorio's.



# Pictures of DAS' Christmas Party

*photos taken by Norizan Paterra*



*Having a  
Good time  
At the  
Dante  
Christmas  
Party...*

# DANTE CALENDAR 2012-2013

Dante Alighieri Society of Washington

<p><b>September 2012</b></p> <p>12 Dominick Minotti <i>Medici Misteriosi</i></p> <p>26 Beatrice Arduini <i>Presentation on Dante</i></p>	<p><b>February 2013</b></p> <p>13 Chris Zimmerman, Vias Imports <i>Annual Wine Tasting Dinner</i></p> <p>27 David Chapman <i>Italian Jazz</i></p>
<p><b>October 2012</b></p> <p>10 Jonathan Brandt <i>Hilltowns &amp; Villas of Italy</i></p> <p>24 Marcella Nardi, <i>Rome from Its Beginnings to the Middle Ages</i></p>	<p><b>March 2013</b></p> <p>13 Rose Marie Curteman <i>7 1/2 Places of Wonder, Hidden Wonders of Florence</i></p> <p>27 Nicoletta Machiavelli <i>La Maremma</i></p>
<p><b>November 2012</b></p> <p>14 Dan DeMatteis, <i>Some Italian Renaissance Sculpture, Mainly Florence, All Davids</i></p> <p>No Italian meeting in November</p>	<p><b>April 2013</b></p> <p>10 Election night (no speaker)</p> <p>24 Paola Albanese <i>Festivals of Italy</i></p>
<p><b>December 2012</b></p> <p>1 Natale per i Bambini</p> <p>12 Christmas party</p> <p>No Italian meeting in December</p>	<p><b>May 2013</b></p> <p>8 Mark Nadutti <i>Writing an Italian Novel in Trieste</i></p> <p>No Italian meeting in May</p>
<p><b>January 2013</b></p> <p>9 Stephen Stimac <i>Reclaiming your Italian Citizenship</i></p> <p>23 Ornella De Stavola <i>Education in Italy from Day-care to University</i></p>	<p><b>June - August 2013</b></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](mailto: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

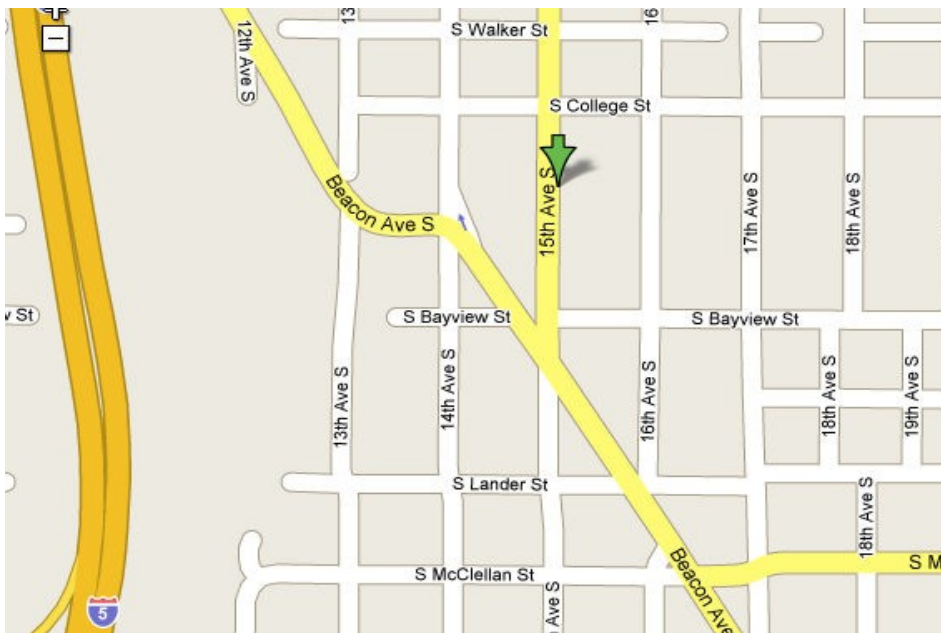
Oro (gold) - \$51 to \$100

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.