

La Voce della Dante

Published by the Dante Alighieri Society of Washington (DAS)

<http://das.danteseattle.org>

March 2011

March English Meeting — Cooking School in Friuli

Presented by Joe Zavaglia

Wednesday, March 9th, 7:30 pm

Headquarters House, 2336 15th Avenue S, Seattle



Joe Zavaglia, a retired banker and consultant in the business industry, told the Dante members about gaining his Italian citizenship two years ago. On March 9th he will give an illustrated talk about his cooking school in Friuli and it promises to be a fascinating evening. He gives us an introduction to the presentation:

In 2010 I fulfilled a dream of mine to have a cooking school in the Friuli region of Italy. The school was very successful from the viewpoint of my students and this year I will be conducting two classes. I can accommodate 10-11 students per class. The class starts with a dinner together on Sunday night, on Monday, Tuesday, Thursday, and Friday mornings we have a 2-3 hour cooking class and lunch with two different wines. On Wednesday morning we load the students into vans and travel into the Alps to visit a factory where they make prosciutto, speck, salami, culatello, and sausages, as well as other artisans in the town of Sauris, followed by an amazing mountain lunch. Every afternoon we take the students on excursions to surrounding cities to visit wineries, and other producers of unique products. Last year we sampled over 20 different wines during our six day class. In essence, this is a combination of a cooking school and tour of the Friuli region of Italy.

March Italian Meeting - The Art of Making Gelato

Presented by Marco D'Ambrosio

Wednesday, March 23rd, 7:30 pm, Headquarters House

Marco D'Ambrosio will be our presenter for the March 23rd meeting and it will be a delicious evening!

D'Ambrosio Gelato is a traditional Italian Gelateria in the heart of old Ballard. This father-son operation was established in 2010. Enzo D'Am-



Upcoming Events

Wed, Mar 9th:
English Meeting -

6:30 pm Pre-Dante Pasta

Presentation by Joe Zavaglia:

Cooking School in Friuli at 7:30 pm



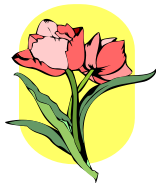
Wed, Mar 23rd:

Italian Meeting at 7:30 pm- "The Art of Making Gelato" presented by Marco D'Ambrosio

Antipasti pre-meeting at 7:00 pm

brozio is a University certified Maestro Gelatiere; Marco D'Ambrosio has a strong background in fine food and fine wine.

Marco D'Ambrosio comes from the Fine Wine and Fine Food industry. After completing a Master in Business in Italy with a specialization in Wine Marketing, Marco moved to Seattle to work for leading importers and wholesalers of wine. After spending a few years in the Food and Wine Industry, Marco convinced his father Enzo to move to Seattle so they could open a Gelateria Artigianale together. Being a Maestro Gelatiere, Enzo brought with him skills, knowledge, and the very best Italian Gelato recipes. Today Marco and Enzo are focused on keeping the quality of their Gelato at the highest possible level by directly importing many ingredients from Italy and by sourcing the very best products such as organic milk and cream locally.



Welcome to Our New Members

Benvenuti Nuovi Membri

Giuseppina Accetolla
Marc Cogan
Pat Hoffman
Elida Pigotti
Peni Schwartz

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

* DAS Star List 2011*

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

- * Borriello, Rosa
- * Crawford, Dick
- * Gillett, Debra Rovetto
- * Lipsky, Donna
- * Rodriquez, German & Martin, Robert
- * Shiroyama, Sylvia
- * Showell, Gianna

Argento \$26 to \$50

- * Cottrell, Dick & Jane
- * Forte, Giselda
- * Jankord-Steedman, Melinda
- * Monasmith, Irma
- * Veigel, Alan

Oro \$51- \$100

- * DeMatteis, Dan
- * Harmon, Gini
- * Sportelli, Dom & Louise
- * Tobe, Robert & Magdalena

Platino—over \$100

- * Minotti, Dominick

From the President's Desk

Happy March fellow members of the Dante Alighieri Society of Washington! The sun is up sooner and staying out longer. The temperature is getting warmer and soon we will see the spring flowers peeking up out of the ground. Welcome to spring!

Our dinner program in February on the architecture of the piazzas of Rome was well attended and, while I was not able to attend, I heard it was a great program. Many thanks to both Jonathan Brandt, our presenter, and Carol DeMatteis, our programs chair. Also thanks to Cam and Francesco for cooking the dinner for this meeting. I heard it was a wonderful meal and that I missed a great one. Unfortunately, the final nips of winter hit us on the 23rd and the snow caused us to cancel the Italian program in February. Hopefully, we can reschedule Claudio Mazzola's presentation on Italian Film. I know it will be a good one.

Our board and committee chair positions are starting to fill for next year, many thanks to all of our dedicated volunteers. There still are a few positions that need to be filled as of this writing. If you are interested in volunteering please contact me or anyone on the board to let us know your interest; we would love to have you! Volunteering is the best way to get the most from our organization.

It is spring and my thoughts are filled with opportunities to go out and explore and enjoy the outdoors. Italy is a beautiful country that has done a great job building and maintaining a collection of over 800 regional and national parks, nature preserves, and other protected areas that give easy access to the mountains in the north and along the Italian peninsula, wetlands, and marine areas throughout the country. You may have heard of some of the more famous parks such as Cinque Terre on the north west coast, Dolomiti Bellunesi in the south-eastern Alps, and the Arcipelago di La Maddalena in Sardinia. One Italian national park that I found of particular interest is Foreste Casentinesi, Monte Falterona, the Forest of Casentines and Mountain of Falterona in Campagna. This is a beautiful park that has the largest protected forests in Italy, waterfalls, hiking and walking trails, dammed lakes, hermitages, old villages, and monasteries. Overall it's a great place to connect with the nature and history of Italy.

Of particular interest to our organization is the Aquacheta waterfall which is accessed by a 4.5 kilometer (about 2.8 mile) trail called "La valle e la cascata di Dante". It is here that Dante found a shelter during his exile from Florence and in the XVI canto of the Inferno you can read a famous description of the waterfall.

If you want to read more about the parks and nature preserves in Italy, the Italian park service has created a wonderful website, www.parks.it, available in English and Italian, which contains a wealth of information about the country's open areas and preserves. I hope on my next trip to Italy I can dedicate more time to exploring these treasures.

Frank Paterra



Language Program News by Giuseppe Tassone Italian Language Program Director

Winter quarter started on January 6th, 2011 and is currently in session. Our program runs from October to June with a class break every ten weeks. There are 60 students are taking their second quarter of Italian.

Daniel Zanchi, Oscar Vallazza, and Michela Tartaglia are teaching the elementary, intermediate, and advanced course. Laura Ciroi is teaching an additional level of Italian for students close to fluency.

As a supplement to their language instruction, students are encouraged to participate in events organized by the *Dante Alighieri – Comitato di Seattle* at the Headquarters House and other cultural events related to Italy at *Seattle University*, at the *University of Washington*, and other locations. This was the second year that students participated in the New Italian Cinema Festival in fall and in the advanced level course Laura Ciroi and her students discussed the films they saw. For next year we are planning to invite the film director participating at the festival to the *Seattle University* Campus for a talk to SU and Dante's students. We believe that learning a language means also learning about the culture and our goal is to develop in our students a deep understanding of Italy and its culture.

Spring Quarter 2011: March 29 - June 2

Pre-registration deadline: March 10

Location: Seattle University Campus

Class fee: \$130 per quarter unless otherwise indicated

The Dante Alighieri - Italian Language Program is a non-profit self-sustaining program operating exclusively with the income from the tuition. Thank you students for your support and Seattle University for hosting our courses.

DAS Star List

The names listed on the DAS Star List are of those who made donations from September 2010 through the publication date of the current *La Voce*. All names will remain on the DAS Star List through December 31, 2011.



Inclement Weather Procedure

As the seasons change, we are approaching a time when the weather can turn quickly. If schools, community centers, and businesses are closing early or remain closed, we will postpone any scheduled meeting for Headquarters House. We will do our best to have a message on the DAS reservation line, 206-320-9159, to let you know if our meeting needs to be canceled. If the weather is treacherous in your area, PLEASE DO NOT attempt to travel to Headquarters House, we want everyone to be safe.

Board Meeting

There will be a board meeting on Wednesday, March 2nd.

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



La Voce

Hopefully, spring is just around the corner and you have been enjoying the new season of Dante.

If you traveled and found something or a place interesting and related to the 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 . . .

You can buy your Dante gear at:
<http://www.cafepress.com/dantewashington>

Delivering La Voce to Members



Just a reminder that La Voce will not be sent to the membership via an email attachment. For many emails, the file size is too large. Instead, an email will be sent to members that includes a link to the current issue of La Voce on the DAS website. Just click on the link and you will have La Voce to read for your pleasure.

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

And be sure your email box isn't full.

New Mailing Address for DAS

by Bruce Leone, DAS Treasurer

Please note our new post office box address:

Dante Alighieri Society
PO Box 9494
Seattle, WA 98109

The old address (PMB #1244, 1122 East Pike Street, WA 98122) will stay in operation for a few months. I will easily be able to get the mail here much more often. I was able to get the mail at the old address only about once a month or less resulting in delays in paying bills and processing checks. **Please remember** that even better is to mail membership checks and new memberships or reimbursement requests directly to me at:

Bruce Leone
2522 2nd Ave West
Seattle, WA 98119

Buongiorno: Si prega di prendere nota del nostro nuovo indirizzo di casella postale:

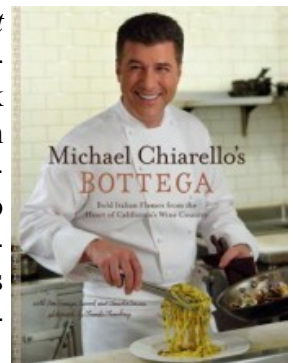
Dante Alighieri Society
PO Box 9494
Seattle, WA 98109

Il vecchio indirizzo di PMB #1244, 1122 East Pike Street, Seattle, WA 98122 rimarrà in funzione per pochi mesi. Sarò facilmente in grado di raccogliere la posta qui molto più spesso. Potevo raccogliere la posta dal vecchio indirizzo solo circa una volta al mese o meno. Ricordatevi che preferirei che inviaste gli assegni soci e le domande di adesione o richieste di rimborso direttamente a me al seguente indirizzo:

Bruce Leone
2522 2nd Ave West
Seattle, WA 98199

Michael Chiarello's New Cookbook

Bottega: Bold Italian Flavors from the Heart of California's Wine Country is chef Michael Chiarello's latest cookbook. This cookbook includes beautiful photographs with more than 100 recipes from his renowned Napa Valley restaurant. Recipes have step-by-step instructions to help readers recreate Bottega's compelling Southern Italian dishes and Chiarello includes numerous tips for making the home dining experience glamorous.





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>
April 2011	March 20th
May 2011	April 2011

The May issue is the last for the year until September 2011.

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 (206) 320-9159 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
(206) 320-9159

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

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Language Program Director

Pizzoccheri della Valtellina

by Cam Bradley

At the English Meeting on February 9th Cam Bradley and Melinda (Buzzetti, Gianoli) Jankord-Steedman prepared the northern Italy dish, Pizzoccheri. From Wikipedia we learned that **Pizzoccheri** are a type of short tagliatelle, a flat ribbon pasta, made with 80% buckwheat flour and 20% wheat flour. When classically prepared in Valtellina or in Graubünden, they are cooked along with greens (often Swiss Chard but also Savoy cabbage), and cubed potatoes. This mixture is layered with pieces of Valtellina Cassera cheese and ground Grana Padano or Parmigiano Reggiano, and dressed with garlic and sage that are lightly fried together in butter.



Cam brought the Pizzoccheri back with her from Italy with the idea of sharing her favorite pasta dish from Italy with Dante. But Melinda was able to buy a box at Delaurenti's. Melinda's husband, John, bought the Raclette, Fontina and Parmesan cheeses at Pacific Imports, or Big John's in Seattle.

Cam and Francesco have hiked in the Chiavenna and Valtellina area. Melinda has toured what may have been the old Moro pasta factory. Here is the recipe.

PIZZOCCHERI della Valtellina

This recipe was adapted by Cam Bradley from the Moro Pizzoccheri della Valtellina box and served at the pre Dante pasta dinner on February 9th, 2011.

For 4 people:

Into a large pot of boiling water, add:

4 "gold" potatoes, cut in small cubes

When it boils again, add and boil for 5 minutes:

160 grams+/1/2 lb of spinach*, Savoy cabbage, Swiss Chard, or cavolo nero, a very dark green, not available in US. (I prefer to cook the greens ahead and reheat before adding to cooked pasta.) *(I like more spinach in it.)

Add to the boiling water and cook for 12-15 minutes, until pasta is al dente:

1/2 tablespoon rock salt

320 g/ 3/4 lb Pizzoccheri pasta *(This 1/2 inch wide pasta is made with whole wheat and buckwheat flour and may be found in Italian specialty stores. You may substitute a whole-grain Fettuccini, broken.)*

In a separate large fry pan, melt and sauté:

125 g/ 1 cube/ 1/4 lb butter

2 cloves garlic, sliced thin

3 leaves or more fresh Sage, chopped

Drain the pasta & greens pot, reserving the broth for soups and to moisten the dish. Toss some of the drained mixture into the butter mixture. Then toss all together in a very large bowl that has been rubbed with a cut clove of garlic along with:

160 g/1/3 lb grated cheese- Fontina; or Valtellina Cassera, Bitto, and Branzi cheeses *(We used half Fontina and half Raclette)*

1/5 lb or a generous amount freshly grated Parmesan

When the cheeses are well melted and distributed, add salt to taste and a little more of the broth and serve immediately.



Chiavenna

by Melinda Jankord-Steedman

I was thrilled to help Cam and Francesco prepare the pizzoccheri last month, because my Italian family comes from a few miles north of Chiavenna, the town where the pasta we enjoyed was originally produced. My gr-gr-gr Grandmother and later, her widowed daughter with three teenagers, traveled to Genoa, Wisconsin, a small Italian settlement on the banks of the Mississippi River in the mid-1800's.

Chiavenna is an ancient Roman town, about 60 miles north of Milano, situated at a junction with St. Moritz to the east via Maloja Pass and Splügen and Chur to the north via Spluga Pass. It is a Città Slow, famous for its violino di capra, a smoked leg of a goat and carved held like a violin. The town is also known for its crotti, natural cave-like places where the temperatures remain constant, good for food storage.

In the centro storico you will find the Mulino di Bottonera, a flour mill that was rebuilt with Douglas Fir from our Northwest, through which the grain passed as it was milled. It is situated on the banks of the river Mera and used the hydropower of the river. This original Moro Pasta factory has relocated to a neighboring town, Prata Camportaccio. We were touring upstairs in the three-story factory when I heard a bottle break downstairs – and then smelled that it was a bottle of grappa. It may have been a bottle of Francoli grappa made by cousins who began the production in the family's town of Campodolcino. On another trip Alessandro Francoli gave us a tour of his Grappa Distillery in Ghemme, but that is another story!

Chiavenna has many treasures: a baptismal font and fountains made of the local stone, pietra ollare; the Marmitta dei Gigante, a natural park of giant boulders, which is adjacent to a botanical garden that towers above Chiavenna, offering terrific views. On a short level walk along the river Mera east to Piuro, you will find the lovely Palazzo Vertemate Franchi from the 1500's, open for tours and in summer, concerts.



John and I have visited Chiavenna almost yearly since our first trip in 2000. We were lucky to have already made the acquaintance of retired history professor, Paolo Via. I introduce him to Julie Emerson, curator of the stua, the wood-lined room from Chiavenna at Seattle Art Museum, and he became her “man on the ground”, adding to the provenance of the stua.

Here are some links for Chiavenna:

http://www.valtellina.it/eng/info/4312/discovering_valchiavenna.html

<http://www.viaspluga.com/index.php?l=it>

<http://www.valchiavenna.com/pv.php?l=it&act=0&p=0&s=i&m=0&w=v>

<http://www.myvetrina.com/paesec-54-chiavenna.html>

It's Time to Renew Your DAS Membership

by Jane Cottrell, Past President

It is time to sign up or renew our dues for 2011. Dues collected (\$30.00 for an individual and \$40.00 for a family membership) are stretched to pay for supplies, such as plates, cups, napkins, utensils, wine for our antipasto meetings, olive oil, vinegar, coffee, and other miscellaneous food stuff. We must also pay for phone service, our mailbox rental, banking fees, web master services, stationary, postage and printing, as well as an annual state liquor permit. We may also incur some speaker fees. We do provide thank you gifts for our speakers, as well as expenses tied to our wonderful educational programs. For a second year we have helped to sponsor the Seattle Italian Film Festival in the fall.

Other costs include rent on the Headquarters House meeting location for our twice a month meetings. Although we receive a generous stipend from Casa Italiana to be used toward our rent, their recent financial difficulties have caused their contribution to be cut in half. Our Italian meetings provide no income, but there are considerable expenses for the antipasti and wine served.

Our treasurer, Bruce Leone, has run the numbers on the Pre Dante Pasta dinners and they are currently not paying for themselves. The dinners have been wonderful but the charge for the meal has not been covering the hall rental, dishwasher, and food expenses.

Dues cover January to December. If you joined Dante as a result of Festa Italiana in September, or during this past autumn, you are paid up through December 2011. When you write your check to the Dante Alighieri Society of Washington, I urge you to look at your calendar and in your heart to see how you can contribute to the Society as an officer or Board member, and perhaps a little extra for the coffers.

Pina Trentini

Long-time Dante member, Pina Trentini, who is Italian and lives in Rovereto, Italy had major surgery in January. Pina has brought students from Trentino to the U.S., having tutored them in English. Some of the Dante members heard her students give their presentations to us in English.

Please keep Pina in your thoughts and prayers as she recovers from her surgery.

Where are Francesca Schiavone and Matteo Manassero?

Remember **Francesca Schiavone** the Italian tennis player who won the 2010 French Open becoming the first Italian player to win a Grand Slam event in singles? She was seeded 6th at the 2011 Australian Open in January and had a marathon 4th round match win (nearly five hours) that placed her 4th on the WTA ranking, the highest ranking ever achieved by an Italian woman. However, she lost to the number one seed, Caroline Wozniacki, in the quarterfinals. As of February 21st, she is ranked 5 on the WTA Women's tour, behind #4 Samantha Stosur, #3 Vera Zvonareva, #2 Kim Clijsters, and #1 Caroline Wozniacki.

Matteo Manassero is now 17, a millionaire, and continues to rewrite golf's record books. In 2009, at the age of 16, he was the youngest ever winner of the British Amateur Championship, defeating England's Sam Hutsby in the final. On April 9, 2010, Manassero beat Bobby Cole's record, which lasted since 1967, to become the youngest player ever to make the cut at the Masters Tournament and turned pro on May 3, 2010.

He just played at the WGC Accenture Matchplay in Arizona and reached the third round becoming the youngest golfer in the history of the European Tour to pass one million euro earnings. This was only nine months after turning pro and beating the previous holder, Rory Mcllory, to the target by almost two years.

Club Alpino Italiano (CAI) PNW

March events for CAI include the following:

Israel Exchange: March 9th - March 22nd

Dungeness Spit Hike on March 12th

Classification/Distance/Time: (M) 11 miles RT

Elevation Gain: 130 feet

Contact: John Burnett at johnsb42@hotmail.com

Description: A beach walk into the Strait of San Juan de Fuca on the longest spit in the continental U.S., with a chance to visit the lighthouse which has been keeping guard since 1857.

Discovery Park Hike on April 9th

Classification/Distance/Time: (E) 5 miles RT, 3 hours

Elevation Gain: 200 feet

Contact: Ida Callahan at i3callahan@hotmail.com

Description: A lovely and easy spring walk. Several trail choices features woods, bluff views, beach, birds, and more!



Nicoletta Machiavelli, presenter, and Norizan Pattera from February's Italian meeting

Membership Roster Available

DAS has a membership roster available for those interested. It's a pdf file that can be emailed as an attachment and then printed out.

To have one emailed to you contact Bruce Leone at:

bruceleo@earthlink.net



Italy's 'Heel' Making Waves

Gil Kulers, Kulers Uncorked

(Reprinted from the Atlanta Journal-Constitution)

Making wine can be expensive. It's a well-known fact that most winemakers prefer to drive late-model European sports cars, so winery owners are obligated to pay them accordingly. This is but one of many expenses that makes wine cost so much at retail - that and the dozens of \$900 oak barrels purchased every year, the \$100,000 destemming machine and the litany of other items required these days to produce quality wines.

Producing wine of even moderate quality is most certainly a rich person's game. This is why there were very few Italian wines of quality until recently.

A full 25 years after the fighting stopped in Europe in 1945, many Italians didn't have enough lire to put food on the table, let alone spend a few pennies more to buy better wines. The same was true for wine producers.

So when Piero Antinori started ripping up perfectly good vineyards to plant cabernet sauvignon and barrel aging his new wine, Tignanello, in 1971, his counterparts figured the end of the 600-year-old family business was near. After all, who would buy this pricey stuff at \$10 a bottle? But while Italy wallowed in poverty, the rest of the world, especially America, saw more prosperity. Antinori thought there was an export market for quality Italian wines. He was right. (Suggested retail for the 2006 Tignanello: \$120.)

Antinori's long march toward quality, world-class wines resurrected the nearly forgotten noble wine traditions of Tuscany.

In many ways, the march continues. Impoverished regions in and around the southern tier of the boot, like Sicily, Campania, and Puglia, are rethinking what varieties they are growing, how and where grapes are grown and investing in modern wine making methods. And as he did nearly 40 years ago, Antinori - and now his three daughters - has his finger in the pie of Puglia's impending resurgence.

Puglia makes up the heel of Italy's boot and remains one of the country's poorest regions. It has been producing wines for thousands of years and has the potential to make wines as good as any other region, if not for the small problem of coming up with the dough to turn things around.

Enter rich Uncle Piero. He has entered the region by building Tormaresca winery with the idea of reintroducing Puglia's wines to the world. The estate produces two wines, a white and a red, using mostly unknown native grapes like fiano, negroamaro, and primativo. As he did with Tignanello, he has also introduced international grapes, such as cabernet sauvignon and chardonnay, into the mix.

These are lovely, interesting, food-friendly wines. They should be sought out, if not for their tasty characteristics, then for their very affordable price.

2009 Tormaresca Neprica

Puglia, Italy

\$13

Two thumbs up.

Lots of aromas of oak, smoke, licorice and ripe plum, in addition some tart cherry after it opened up. Complex, intriguing flavors, with a subtle, enticing bitterness.



2009 Tormaresca Chardonnay

Puglia, Italy

\$13

Two thumbs up.

Quite aromatic with scents of gardenias, green apples, pears and a talc-like mineral quality. Flavors are sharp and tart, full of lemon, Key lime, apricot and new Bosc pears.

Note: Wines are rated on a scale ranging up from thumbs down, one thumb mostly up, one thumb up, two thumbs up, two thumbs way up and golden thumb award. Prices are suggested retail as provided by the winery, one of its agents, a local distributor, or retailer.



Gil Kulers is a certified wine educator with the Society of Wine Educators.

DANTE CALENDAR 2010-2011

Dante Alighieri Society of Washington

<p>September 2010</p> <p>8 Norizan Paterra/ Chris Kantor Hiking in Sardegna</p> <p>22 Ornella De Stavola Tour of Pistoia</p>	<p>February 2011</p> <p>9 Jonathan Brandt Architect's Tour: The Piazzas of Rome</p> <p>23 Claudio Mazzola Italian Film</p>
<p>October 2010</p> <p>13 Eric Scigliano <i>Michelangelo's Mountain</i></p> <p>27 Donna Yowell (UW) Dante's <i>Inferno</i></p>	<p>March 2011</p> <p>9 Joe Zavaglia Cooking School in Friuli</p> <p>23 Marco D'Ambrosio The Art of Making Gelato</p>
<p>November 2010</p> <p>10 Chris Zimmerman Italian Wine Tasting</p> <p>No Italian meeting in November</p>	<p>April 2011</p> <p>13 Election night (no speaker)</p> <p>27 Albert Sbragia Artistic Renaissance in Rome</p>
<p>December 2010</p> <p>4 Natale per i Bambini</p> <p>8 Christmas party</p> <p>No Italian meeting in December</p>	<p>May 2011</p> <p>11 James Caporaso Roseto PA and Roseto Italy</p> <p>No Italian meeting in May</p>
<p>January 2011</p> <p>12 Joyce Ramee Live performance of music by Italian composers</p> <p>26 Nicoletta Machiavelli Sicily</p>	<p>June - August 2011</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 (206) 320-9159 by the Monday before to reserve your spot(s). Cost: \$8.00 per person or \$15.00 per couple

Unless otherwise noted, all programs are held at Headquarters House, 2336 15th Ave S, in the Beacon Hill neighborhood of Seattle. Directions are on page 12.

Membership Application

I (We) want to promote Italian language and culture and request membership in the Dante Alighieri Society of Washington. Enclosed is my (our) check in full payment of annual membership dues (\$30.00 for individual, \$40.00 for a family).

Mark one : ☐ New Membership ☐ Membership Renewal

Name(s): _____

Address: _____

City: _____ State: _____

Telephone: _____ E-mail: _____

Amount Enclosed:

Membership Amount: _____

Contribution: _____

Total Enclosed: _____

Contribution Categories (For recognition stars):

Bronzo (bronze) - Up to \$25

Argento (silver) - \$26 - \$50

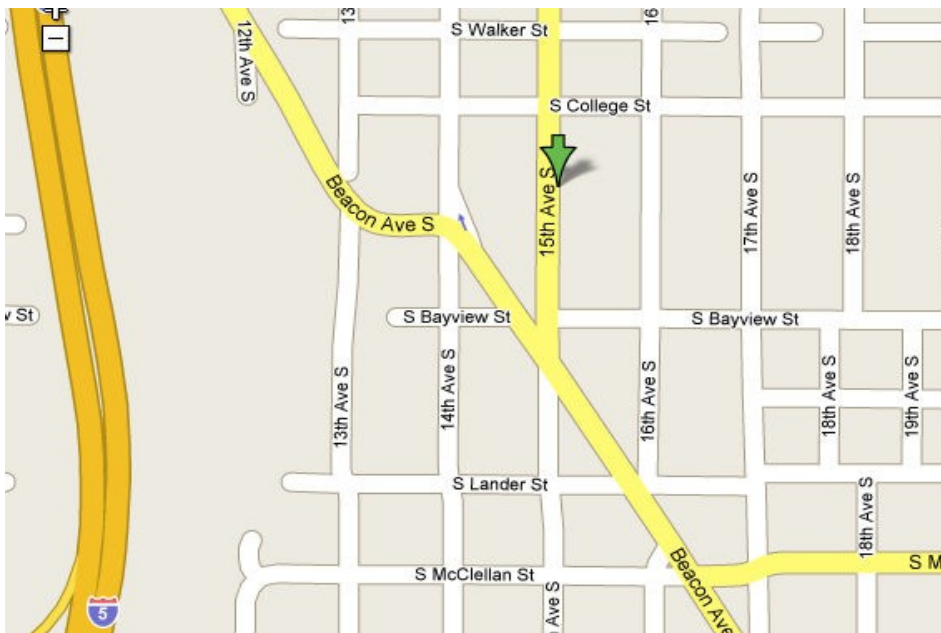
Oro (gold) - \$51 to \$100

Platino (platinum) - Over \$100

Please return completed membership application with check to:

Dante Alighieri Society of Washington
PO Box 9494
Seattle, WA 98109

If you have any questions, please call (206) 320-9159 and leave a message.



Directions to Headquarters House

Headquarters House is located at **2336 15th Avenue South** in the Beacon Hill neighborhood of Seattle. From I-5, take the Columbian Way/Spokane Street exit, eastbound. Turn left at the first light, Spokane Street and left again at the next light, 15th Avenue S. After crossing Beacon Avenue, Headquarters House will be on the right side between Bayview and College Streets.