

La Voce della Dante

Published by the Dante Alighieri Society of Washington (DAS)

<http://das.danteseattle.org>

March 2015

March English Meeting:

"Annual Wine Tasting Dinner"

presented by Chris Zimmerman

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



Dante is pleased to announce what has wonderfully become a great tradition for the organization - **our annual wine tasting dinner**. This year it will be held as our March English meeting on **Wednesday, March 11**. It will be held at the Garden House (formerly Headquarters House) on Beacon Hill (2336 15th Ave S), our normal meeting place. The program on Italian wines by Chris Zimmerman will be incorporated into the dinner designed to pair with the wines being presented, so the program and dinner will be from 6:30pm to 8:30pm.

Due to the extreme popularity of this event and the extraordinary preparation required we will be taking reservations using a more formal procedure than normal.

Beginning February 11th, we will take reservations via the normal channels - the activity line at (425) 243-7663 or email to: dante.reserve@gmail.com. **The price for reservations made by February 28th will be \$25 per person.** In the event of capacity limitations, priority will be given to current 2015 paid members, so be sure to check your La Voce for a membership form if you have not already done so. After that, **reservations will be taken in March** as capacity allows, first come first served, **at a cost of \$30 per person.** We will confirm your reservations beginning March 1. Advance reservations are required for this event.

For a five course dinner and up to eight wines to taste, there is not a better deal in Seattle. And then there is the secret ingredient of enjoying this wonderful meal with all of your Dante friends. Many thanks to Frank and Norizan Paterra for leading the team of volunteers preparing and serving this meal.

Hope to see you there! It is an event not to be missed. Check menu on page 8 of La Voce.

Upcoming Events

Wed, Mar 11th:
"Wine Tasting
Dinner" by Chris
Z i m m e r m a n ,
6:30 pm

Wed, Mar 25th:
"I tesori nascosti
di Pisa (The Hid-
den Treasures of Pisa)" by Ce-
cilia Strettoi, 6:30 pm, Headquarters
House



March Italian Meeting:

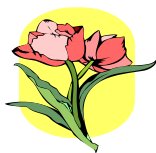
"Pisa i suoi tesori"

**presented by Cecelia
Strettoi**

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

After this presentation you will know Pisa has much more to offer than the unforgettable Leaning Tower. We will look at its hidden artistic treasures and will talk about anecdotes that connects famous people such as Leonardo da Vinci and Galileo Galilei to this city. We will also overview some of the events that shaped Pisa's history during WWII and finally, we will discuss the prominent role that Pisa plays today in the medical field.

For bio on Cecilia, please see page 10 of La Voce.



Our New Members

Benvenuti Nuovi Membri

Emilio Fonzo
David & Jessica Johnson
David Larsen &
Patricia Akiyama
Wendy Paeth
Dan Zanchi

**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
- * Hoffman, Pat
- * Schwartz, Peni

Argento \$26 to \$50

- * Crawford, Barbara
- * Hundertmark, Louise
- * Jankord-Steedman, Melinda
- * Larsen, David & Akiyama, Patricia
- * Minotti, Dominick
- * Sportelli, Dom & Louise

Oro \$51 to \$100

- * Borriello, Rosa
- * Dematteis, Dan & Carol
- * Fonzo, Emilio
- * Mosovici, Giovannella
- * Napoli, Toni
- * Shiroyama, Sylvia

Platino—over \$100

- * Harmon, Gini
- * Rodriquez, German D.

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

From the President's Desk

Welcome to Spring!

Assuming that our mid-February weather patterns persist, we are enjoying an unusually, for Seattle, early spring. Hope you are able to get out and enjoy this, at times, record setting warm weather. And as the days get longer, what better time than to come and enjoy the spring blooms at the Garden House when you attend a Dante meeting.

And celebrating spring with good wine, good food and good people, especially of Italian origins, seems ideal! Which brings us to the annual Dante wine tasting dinner and presentation that serves as our English meeting for March. See the related article for more specifics and make your reservations early to ensure savings and a spot at this very popular event. Chris Zimmerman always provides us with enlightening and entertaining information on the wines that we are sample. Many thanks to Frank and Norizan Pattera for coordinating this event and leading a team of volunteers to prepare and serve a multi-course dinner designed to pair with the wines served. It should be a great evening enjoyed by all. Members, friends of Dante and guests are all welcome with preference to current members in case of a sell out – check out the membership form on the last page if you have not yet renewed your 2015 dues.

Our Italian meeting for March features Cecilia Stretto presenting on “I tesori nascosti di Pisa” or “The Hidden Treasures of Pisa.” We should learn more about what there is to see in Pisa after taking the traditional selfies with the Leaning Tower of Pisa. Having spent some time in Pisa before and after a cycling tour of Tuscany with time to move off the beaten tourist path, I’m anticipating many wonderful sights and many incentives to make a return visit. Hope to have you join us.

Ci vediamo a presto!

Sylvia Shiroyama

Besciamella Sauce (Mario Batali)

5 Tb butter
4 Tb flour
3 cups whole milk
2 t kosher salt
1/2 tsp freshly grated nutmeg

Heat butter in medium saucepan until melted. Add flour and stir until smooth. Cook over medium heat, until golden brown, about 6 to 7 minutes.

Meanwhile, heat milk in separate pan until just about to boil. Add milk to butter mixture 1 cup at a time, whisking continuously until very smooth. Bring to a boil and cook for 30 seconds. Season with salt and nutmeg and set aside.



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 March is as
follows:



March 14th: Seattle Walk

Join CAI members and friends for a Seattle urban walk with a stop for lunch or coffee.

Contact: Steve Johnson
Bevandsteve@hotmail.com

Classification: Easy
Distance: 5-6 miles R/T
Elevation Gain: Minimal
Highest Point:



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

From February's La Voce, the answer is old man winter is still here in Atlanta. We are experiencing some of the coldest weather in years—single digits. The primroses have survived which 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

Delivering La Voce to Members



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

www.das.danteseattle.org

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

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



PLIDA

PLIDA (Progetto Lingua Italiana Dante Alighieri)

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

The PLIDA Certificate

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

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

Why Take the PLIDA Exam

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

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

Dates, Registration, Location, and Exam Fees

PLIDA certificate sessions 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

For any questions, email: plida@danteseattle.org





La Voce Needs You!

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

Thanks to everyone who has contributed articles.

Article submission deadline:

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

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

Dante on the Internet!

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

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

Pre-Dante Pasta

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

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

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

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



Dante Alighieri Society of Washington

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

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

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

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Program Chair

Giuseppe Tassone
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.

You, Me, & Sicily!

Giuseppe Tassone, Italian Language Program Director, received the following info looking for feedback from readers.

Eszter Vajda, a journalist for over 15 years has been working on a TV project called "You, Me, & Sicily!" and thought it would be of interest to our newsletter/web readers. She is working with author/attorney Alfred Zappala on this. Website and all of the videos so far can be found at: <http://alfredzappala.com/youmeandsicily.html>

They are in the midst of producing/editing season 2 of "You, Me, & Sicily!"

You may also find the Sicilian Project (501c by Alfred) out of Babilonia in Taormina of interest. The link to this is: https://www.youtube.com/watch?v=rF_vy7OUfHo

Contact Eszter with feedback at:
Email: eszternvajda@gmail.com
Cell: 978-604-1273

Facebook: <https://www.facebook.com/eszternvajda>

Dante Cookbook Update

by Nancy McDonald

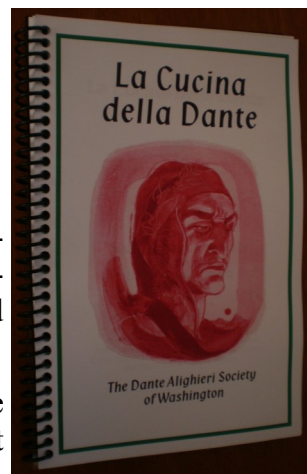
Thanks to all Dante members who have supported our La Cucina delle Dante cookbooks with their precious family recipes and sales.

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.



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.



Cannelloni Recipe

prepared by Dan DeMatteis for January Pre-Dante Pasta



Cannelloni is a great dish to make for special occasions. Many of us Italian-Americans have warm memories of the pans of fragrant, rich-tasting cannelloni that our mothers and grandmothers brought to the table from the oven when the whole family got together for *una festa di famiglia*. And cannelloni

have the added benefit that you can make them ahead of time and bake them at the last minute so that you're free to spend time together with your dinner guests rather than *solo solo* in the kitchen.

There are, however, several preliminary steps you need to do preparing the ingredients before you do the final assembly.

First, make about 6 cups of your favorite marinara sauce with tomatoes, onion, garlic and oregano – however you like it.

Make 1 ½ - 2 cups of a besciamella sauce (white sauce) as well.

Have at hand as well lasagna sheets, either store-bought or home-made. I usually use fresh lasagna pasta from the supermarket. Make sure the lasagna noodles are ready-to-bake and do not require pre-boiling before being filled or you'll have an additional step.

Finally, you have to make the filling. I usually make two kinds, meat and vegetarian. Here's the recipe for the meat filling:

Meat Filling:

1 lb ground veal or ground beef (for my taste I like the more delicate taste and tender texture of veal)

1 medium onion, diced

1-2 cloves garlic, minced

Olive oil as needed

1 pkg frozen chopped spinach 10 oz., thawed and squeezed out

A few Tb minced carrot and celery

Tub of ricotta cheese stirred up in a bowl with an egg, white pepper, and a handful of chopped parsley

Pour olive oil in medium saucepan to lightly cover the bottom of the pan and heat over medium heat until it is fragrant. Add the diced onion and saute over medium heat until softened but not browned, about 5 minutes. Add minced garlic, carrot, and celery and cook, stirring occasionally, 5 minutes longer. Add the ground meat, turn up the heat a little and stir frequently until the meat is just cooked. Season with salt, pepper and basil to taste.

Meanwhile, heat the well-drained spinach in another pan for a minute or two, stirring constantly so that the spinach doesn't stick to the pan. Take off the heat when the spinach is completely dry and stir about 1/2 cup of the ricotta cheese mixture into it. Set aside.

Vegetarian Filling:

Whisk the ricotta with an egg, salt, white pepper, and parsley until smooth and creamy. Prepare the spinach as in the meat filling recipe and add all of it to the ricotta mixture.

Finally, you're ready to assemble the cannelloni.

Final Assembly:

Oil a lasagna pan and spread a thin layer of tomato sauce on the bottom.

Cut the fresh lasagna noodles into 5 inch lengths (approx).

Place a few tablespoons of filling, meat or vegetarian, between the outer and the center of pasta square and fold it over so the edges meet. Gently lay the cannelloni in the pan so that they ever so slightly overlap. When the pan is full, cover the cannelloni with a layer of tomato sauce. Make sure that the sauce covers every bit of the pasta so that it is all moist. Drizzle a generous layer of besciamella sauce over the cannelloni. Top with grated Parmesan cheese.

Bake at 375 degrees for about 45 minutes in the middle rack of the oven until it is bubbling and piping hot. Let sit for 5 minutes out of the oven. Then serve to your hungry and appreciative guests.

Buon Appetito!

Note: See page 2 of La Voce for a Besciamella Sauce recipe from The Chew courtesy of Mario Batali.

*Springs a coming...
enjoy*



Candy Maker's Family Created Nutella Spread

by Nicole Winfield Associated Press

ROME-Michele Ferrero, the world's richest candy maker whose Nutella chocolate and hazelnut spread helped raise generations of Europeans and defined Italian sweets, died on Valentines Day, the company said. He was 89.

... Ferrero was the patriarch of the eponymous family empire best known for its Nutella and Ferrero Rocher chocolates. The company's products also included Tic Tacs and the Kinder line of products-including the eggs beloved by children for the treat inside.

Ferrero's father, Pietro, started making Nutella when cocoa was still rationed during World War II, Forbes noted in ranking Ferrero and his family 30th on the list of the world's richest people in 2014, worth \$23.4 billion.

The company was one of Italy's most successful, prime example of the "Made in Italy" brand of food and luxury goods that have defined the private sector in post-war Italy.

Italian President Sergio Mattarella praised Ferrero as one of the leaders of Italian industry, "always ahead of his time thanks to innovative products and his tenacious work and reserved character.

Pietro Ferrero opened his first chocolate laboratory in Alba, in Italy's northwest Piemonte region, in 1942. The business passed to Michele upon Pietro's death in 1949.

Michele Ferrero developed Kinder chocolates in 1968, Tic Tacs a year later, and Ferrero Rocher in 1982, according to a biography provided by the company. Eventually, Ferrero introduced Ferrero Rocher chocolates in Europe and by 1985 began selling them in the United States, according to the company's website.

Wine Tasting Dinner Menu

There will be eight wines from the regions of Veneto, Piemonte, Puglia, and Toscana tasted at the March 11th Wine Tasting Dinner.

MENU

Aperitivo

Wasabi Peas

Rapido Prosecco (Veneto)

Antipasti

Olives, cheese, salami

Castelvero Cortese & Castelvero Barbera
(Piemonte)

Primo

Orrechiette with Spicy Chicken Sausage &
Rapini

Cantele Negroamaro & Cantele Primitivo
(Puglia)

Secondo

Stufato di Agnello (lamb stew)
Castello di Meleto Rosso Borgaio & Castello
di Meleto Chianti Classico (Toscano)

Dolce

Pound Cake/Cantucci
Marenco Moscato D'Asti
"Scrapona" (Piemonte)



Dante in Greece

by Cam Bradley

Francesco Greco and I, Cam Bradley, have been enjoying living in Athens and exploring Greece since October of last year. As members of Dante in Seattle, we searched to find if there was a Dante Alighieri Society in Athens. There was and here is a photo of their office and meeting room. The first activity we did with them was by bus to the Royal Park of Tatoi, the summer residence of the last king of Greece and their families. We had an Italian speaking guide through the adjoining cemetery where rests King George I of Greece (the King of the first Modern Olympics Games) and many others of the Royal Family.

The second event we participated in was a Carnevale/New year party with an Italian cake. There we met the President, Panaiotis Kastrissianakis, who has presided over the group for 17 years! The Society in Athens does not have regular meetings nor a wonderful newsletter like *La Voce*. (We have forwarded *La Voce* to them.) But, they DO have their own facility, including a library with about 1300 modern and ancient books, among them an old version of the *Orlando Furioso*, by Ludovico Ariosto. Ludovico Ariosto was Governor of Castelnuovo Garfagnana in the period 1522-26!



A royal tomb at Tatoi, Greece



Dante President, center in black shirt, walking towards cake.



Francesco Greco talking with organizers in the Dante meeting room.

Gaetano Borriello



It is with sad hearts to learn of the passing of Gaetano Borriello on February 1st, 2015 following a six year battle with cancer. He was the son of long time Dante member, Rosa Borriello.

A 1988 graduate of UC Berkeley, the only university he applied for a faculty appointment was in the Computer Science & Engineering department at the University of Washington. Gaetano was the Jerre D. Noe Professor of Computer Science & Engineering at the University of Washington.

In his honor and memory, the Computer Science & Engineering Department at UW has established the Gaetano Borriello Fellowship for Change. The Borriello Fellowship will support students whose work is focused on exploring how technology can improve the lives of under-served populations. More information can be found on the UW site: www.cs.washington.edu

Hosts Needed for Italian Soccer Players

See flyer below if you are interested in hosting an Italian soccer player this summer. Contact Info: soccer@acseattle.com or info@fctacoma253.com



INTERESTED IN HOSTING AN ITALIAN SOCCER PLAYER THIS SUMMER?



Top level men's and women's soccer players from all over Italy will come to play with FC Tacoma 253 (formerly AC Seattle), a team comprised of Italian and American players. FC TACOMA 253 will have a men's team participating in the NPSL league and a women's team participating in the WPSL league! AC Seattle women's team won the 2013 Northwest Champion!



Families can be from anywhere in the Seattle area.

- Male players will be here from mid May until the end of July.
- Female players will be here from the end of May until the beginning of August
- Players have practices or games scheduled a few days a week, and will travel for away games, possible finals and their own travel.
- Players will need access to local transit to get to and from practices and games, their own bedroom, use of laundry machine, and meals with their family.





If you are interested in this opportunity, or would like more information please contact soccer@acseattle.com or info@fctacoma253.com

Cecilia Strettoio Bio

Ms. Strettoio graduated from the University of Pisa in Modern Italian Literature and directed her post graduate studies to become a teacher of Italian as a second language. She is a Teaching Associate at the University of Washington since 2003 and has collaborated with several institutions to divulgate Italian language and culture in Seattle. She is the curator of literature classes which focus on fiction novels related to WWII and the Italian Resistance. Cecilia has a strong emotional and professional connection with Italy and is happy to share with others her experience living with her family across two countries.

Call for Artists—Festa Italiana 2015

from Dennis Caldirola, Director, Festa Italiana Seattle

Ever dabbled in watercolors? Ever go to Italy and take a million photos? Here is a chance for you or your artistic friends to exhibit your work at Le Arti della Festa Italiana, the multi-media art show at the Italian Festival next September. Below is a “Call for Artists” flyer which explains the very easy way you can register your individual pieces now while space is still available. Who knows? You might sell one of your works. You may even be discovered by collectors or gallery owners and become the “Next Big Thing.” In any case, we can guarantee your artwork will be seen by 100’s of people, perhaps even 1,000’s. The most important restriction is only that the art must be about Italy or Italians or the Italian way of life.

Le Arti della Festa Italiana



Art Show of Works About Italy

SEPTEMBER 26 & 27, 2015

FOR IMMEDIATE RELEASE
JANUARY 16, 2015

Just some of the 2014 artists are shown in this announcement



LeArtiDellaFestaItaliana@gmail.com

Le Arti

della FESTA ITALIANA SEATTLE

A call for artists and invitation for sponsors

Le Arti della Festa Italiana
An Art show of works about Italy.

Is pleased to announce its next event
September 26-27 2015.

Designers and sponsors alike will have exposure to the over 30,000 guests that come to FESTA Italiana Seattle each year. 2015 will be our 28th!

The venue for le Arti della Festa Italiana is in the shadow of the Space Needle, in the remodeled Seattle Armory Building, just steps from the Chihuly Garden and Glass Museum.



Anna Mastrorandi

Our guests come to take in all things Italian. They want to know:

- How can Italian art and culture enrich their lives?
- What can Italian businesses offer them as consumers?
- What is the best way to travel to Italy?
- Where one should visit, stay and see when in Italy?

The annual reception “The Taste of Italy” is Saturday evening. It includes a wine tasting along with music and food with le Arti della Festa Italiana and its juried art as the center piece.

The call for artists includes two and three dimensional art. We welcome inquiries.



Nancy Edwards

All art is required to be for sale with a portion of each sale going to benefit the non profit Festa Italiana Seattle.

Le Arti is a promotion of Italian culture through art and contemporary artists. It invokes the excitement of travel to Italy and interest in Italian arts and heritage.

Information about the event and application to submit art entries can be found at:
<http://www.festaseattle.com/art-photography.htm>



Joseph Steininger

Parties interested in sponsorship can contact Joel Patience, Festa Board Member and Event Curator:
LeArtiDellaFestaItaliana@gmail.com

Festa Italiana Seattle
206 282 0627

You can also visit our web site for more information about sponsorship in Festa Italiana Seattle, review our other great events, enter your art in juried art show and get tickets for the taste of Italy.
www.FestaSeattle.com

Ci Vediamo!



Roger Willkie

DANTE CALENDAR 2014–2015

Dante Alighieri Society of Washington

<p>2014:</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>2015:</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>

At 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

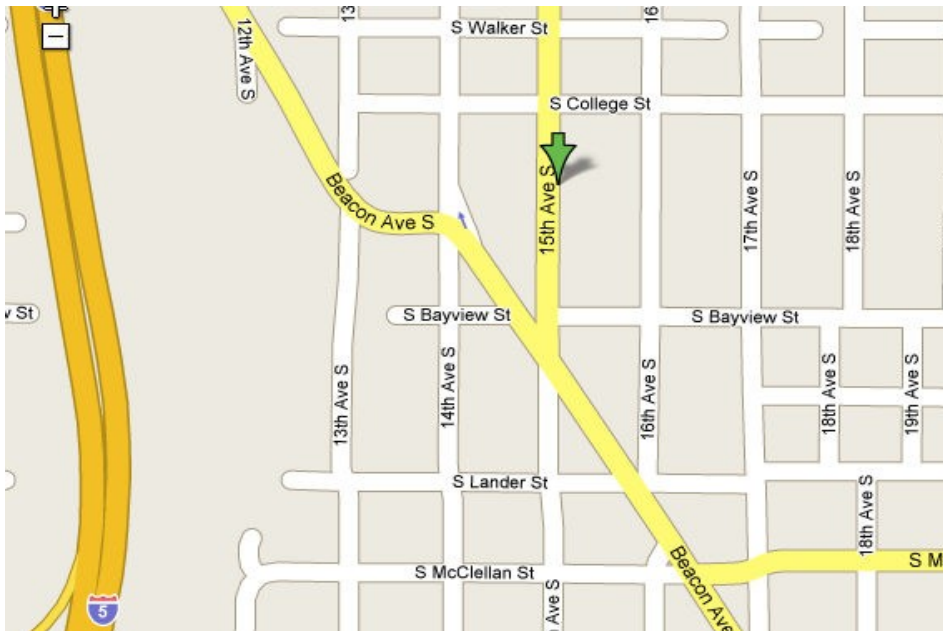
Oro (gold) - \$51 to \$100

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.