

La Voce della Dante

Published by the Dante Alighieri Society of Washington (DAS)

<http://danteseattle.org>

March 2017

March English Meeting

"History and Tasting of Liquors from Torino"

presented by Scott Fitzpatrick of Bicerin USA

Wednesday, March 8th, 6:30 pm Headquarters House

Scott Fitzpatrick, the National Marketing Director for Bicerin USA, a company that imports Italian liqueurs from Italy, will be our March 8th speaker. He will speak about the liquor industry, liqueurs in general, Italian liqueurs, and those handled by his company from the award winning Vincenzi Family Distillery from Turin (Torino), Italy. They were named the Italian Liqueur Distillery of the Year at the New York International Wine & Spirits Competition. He will present their products history and will offer a tasting of those who are interested (and of age!).



Scott has lived in Seattle 40 years, is a graduate of the University of Washington and had a long career in the insurance claim industry. He travels to Italy but not as much as his wife Ximena.

March Italian Meeting

"Restoration of the Rome Living Quarters of Saint Ignatius Loyola, Founder of the Jesuits"

presented by Father Thomas Lucas SJ, Rector of Seattle University Jesuit Community

Wednesday, March 22nd, 6:30 pm, Headquarters House



Upcoming Events

March Events



Mar 8th:

"History and Tasting of Liquors from Torino", presented by Scott Fitzpatrick of Bicerin USA, 6:30 pm. Pre-Dante pasta followed by presentation, Headquarters House

Mar 22nd:

"Restoration of the Rome Living Quarters of Saint Ignatius Loyola, Founder of the Jesuits", Father Thomas Lucas SJ, Rector of Seattle University Jesuit Community. 6:30 pm, Headquarters House

April Events

Apr 12th:

Election Night, 6:30 pm, Headquarters House

Apr 26th:

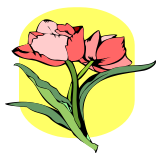
"Ancient Rock Carvings in the Italian Alps", presented by Franco Gaudiano, 6:30 pm, Headquarters House

May Events

May 10th:

"La Liberta: Judith & Archetypes of Liberation in Italian Art", presented by Rob Prufer, 6:30 pm, Headquarters House

No Italian program



Our New Members

Benvenuti Nuovi Membri

Carmello Dellino &
Cherie Baker

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

* DAS Star List 2016*

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

- * Barbara Crawford
- * Donald & Camille DeSantis
- * Debra Rovetto Gillett
- * Peter Greenfield
- * Terrance & Sandra Whaley

Argento \$26 to \$50

- * Linda Bavisotto & Bill Lemcke
- * Pat Hoffman
- * Lorraine Morton
- * Harry Reinert

Oro \$51 to \$100

- * Rosa Boriello
- * Lawrence Bosi
- * Dan & Carol DeMatteis
- * Toni Napoli
- * Sylvia Shiroyama

From the President's Desk

Salve amici –

As usual we have a great lineup of speakers for our March meetings.

On March 8, Scott Fitzpatrick of Bicerin USA will present the story of some traditional Torino liqueurs, now available in the US. Included is the famous chocolate hazelnut liqueur, Bicerin di Giandujotto. S. Fitzgerald will share a tastings of his products with us as well.

The Italian meeting on March 22 will feature a presentation by Father Tom Lucas, SJ of Seattle University. He was the Director of the project to renovate the living quarters of St. Ignatius Loyola, the founder of the Jesuits, in Rome in the early 90s and his talk, illustrated with slides and photos, will provide us with a not-often-seen glimpse into 16th c. Rome.

And speaking of Rome, I'm sure that most of you know that our Dante Alighieri Society here in Seattle is a self-sustaining chapter of an organization with headquarters in Rome - La Società Dante Alighieri - founded in 1889. There are 82 chapters in Italy and 401 worldwide at last count. The mission of each and every chapter is the same: to promote the Italian language and culture.

Being part of such a large organization has its perks. For example, each year members are eligible to receive a Membership Card and sticker that indicates that membership is current for the year. This card provides discounts to some of the Italian sites you might be visiting if you are planning a trip to Italy this year - for example, admission to the Vatican Museums and the Scrovegni Chapel in Padua (with the famous Giotto frescoes) as well as tickets to the Rome Opera or to musical events at the Baths of Caracalla. There are also discounts available for restaurants, gelaterias, and shops throughout Italy.

If you are interested in utilizing this benefit of membership, the cards or *tessere* have been ordered from Italy, along with the *bollini* or stickers for 2017 and will be available from me or from Bruce Leone, our Treasurer, at any of our meetings soon. You can also go to the website of the DAS in Rome which will provide more information including a complete list of *convenzioni*: <http://ladante.it/diventa-socio/le-convenzioni-in-italia-e-nel-mondo.html>

Earlier this month I forwarded to you all an email from *Festa Italiana* asking for submissions to their annual Art Show on September 23-24. I would encourage any of you who have artistic inclinations and talents and produce works of visual art - photos, painting, for example - about Italy to consider submitting your work for exhibition and sale there at *Festa*. (See page 19 of this issue of *La Voce* for the flyer.)

Finally, I wanted to give the members a heads-up that our Annual General meeting is Wednesday, April 12. The Board is putting together a Nominating Committee. So we'll be looking for volunteers interested in serving on the Board or in the capacity of a Committee Chair. Please think about getting involved in keeping our organization running. And many, many thanks to all who already give their time and talent, often in ways that are not visible or acknowledged enough.

Dan DeMatteis



Language Program News

*Giuseppe Tassone, Italian
Language School Director*

It was a positive new start for our program. Autumn quarter 52 students registered in our program and we offered 4 levels of Italian: A1, A2, B1, and the C level with 9 students enrolled, the largest number in recent years. Winter quarter we had 44 students. Most of the students enrolled in level A1, A2, B1, and C1 continued with their second quarter. Some of them were not able to continue due to work schedules or because they were taking the class in preparation of a trip or a stay to Italy such as a family of two parents and two children, who are spending winter quarter abroad in Rome. Others are planning to return in the spring. Our instructors, Dida Berretta, Marina Gagliardi, Michela Tartaglia, and Laura Ciroi are now preparing their students for their final quarter for 2016-17. Upon completion of spring quarter, students can advance to their next level of Italian or they can repeat the same level if they wish. Spring Quarter will start Thursday, March 30th at 7:00 p.m. at Seattle University. New students with some knowledge in Italian are welcome to join our program. If students were not able to continue the sequence last year this is also a good time to complete it.

For further information and to register, visit the society website at www.danteseattle.org or contact the director Giuseppe Tassone at: info@danteseattle.org.

Festeggiamo!

At the Italian language program, it is a tradition for our instructors to organize an end of the quarter celebration with their students to celebrate their work and accomplishments. At the end of fall quarter in December it was a potluck where we combine all levels together and in addition to delicious food we have a trivia multiple-choice game in Italian on Christmas in Italy where students compete in different multi-level teams with questions such as: *Qual è il dolce tipico di Natale? Tiramisù, Panettone, Cannoli* or *Come si chiama la strada di Napoli famosa per i presepi? Via Toledo, Via Chiaia, Via San Gregorio Armeno*.

Here are some images from this special night visible also on our Facebook page: www.facebook.com/danteseattle



(Continued on
page 4)

* DAS Star List 2016*

Oro \$51 to \$100

- * Domenic & Louise Sportelli

Platino—over \$100

- * David Larsen
- * Dominick Minotti
- * German D. Rodriguez
- * Stephen Stimac & Martha Lindley

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

The names on the donation list will remain through December 31, 2017. If you make a donation after May 2017, your name will be on the donation list through 2018.

DAS Board Meeting

Board meetings are held on the first Wednesday every other month from August through May with August being planning meeting.

The next board meeting will be held May 3rd.

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.



The Program:

Since 1984, the local chapter of Dante Alighieri Society has offered a comprehensive Italian Language Program for all those interested in learning or perfecting their Italian language skills. Our instructors are qualified and native speakers, classes are small and our per hour instruction cost provides good value.

Classes Available:

Six class levels from A1 to C2, each level consisting of three quarters—Fall, Winter, and Spring, are offered during the year as enrollment permits.

Schedule:

The school year extends from late September or early October to June with a class break every 10 weeks. **Each class level begins in the fall and lasts for three quarters or 30 weeks.** Classes meet twice a week on Tuesday and Thursday evenings except the new class “Intermediate-Advanced Conversational Italian” that meets Monday & Wednesdays.

Location:

Seattle University campus, Administration Building

Class Descriptions:

Beginning Italian (Level A1) - This course is 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.

Elementary Italian (Level A2) - The elementary level 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.

Intermediate (Level B1) - This course will review and reinforce the student’s basic knowledge of Italian. Students will review and reinforce their knowledge of the language in addition to expanding their vocabulary and 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.

Upper-Intermediate (Level B2) - This course is the continuation of B1. It completes the review and reinforcement of grammar covered in the previous beginning and elementary levels in addition covering any missing structures. This course will help students understand 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.

Intermediate—Advanced (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.

Advanced Italian (Level C2) - Level C2 is the capstone of our program. It is designed for students who have completed level C1 and wish to continue for an additional year. The goal of the three quarter course is to deepen and perfect the student’s existing knowledge of the Italian language.

Intermediate-Advanced Conversational Italian—NEW - This is a multi-level conversational course open to students who have completed at least levels A1 and A2 and recommended for students with a level of proficiency above B1. This course will advance your fluency, listening comprehension and conversation skills, expand your vocabulary, and improve your grammar. Monday & Wednesdays

Course Schedule:

| | |
|-------------------------------|------------------------|
| <i>Fall Quarter 2016:</i> | October 4 - December 8 |
| Thanksgiving—No classes 11/24 | |
| Pre-registration Deadline: | September 27 |
| <i>Winter Quarter 2017:</i> | January 5 - March 14 |
| Pre-registration Deadline: | December 19 |
| <i>Spring Quarter 2017:</i> | March 30 - June 6 |
| Pre-registration Deadline: | March 21 |

Class Fee:

Level A1 & A2 - \$180 per quarter

Level B1 & B2 - \$275 per quarter

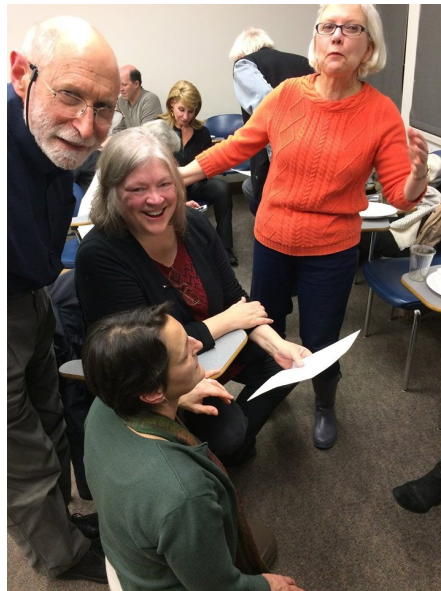
Level C1 & C2 - \$300 per quarter

Intermediate-Advanced Conversational Italian—\$300 per quarter

For further information email: info@danteseattle.org

To register: www.danteseattle.org/classes.html

More Photos from the Language School Potluck:



La Voce

It's spring-like in Atlanta with daffodils waning and other spring flowers blooming along with trees budding out—early this year and also a high pollen count so allergy season is here earlier too. Hope you will soon enjoy the spring colors in Seattle and maybe find time to read that “I want to read” book on your list of things to do.

If you find in your explorations something related to the Italian life that may be of interest to our members, please consider sharing this through La Voce. Submissions are always welcome and by all means send the articles to me any time. The sooner the better!

Linda

La Voce Editor

LTHDesign@comcast.net

Delivering La Voce to Members



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

<http://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.



www.facebook.com/danteseattle



Club Alpino Italiano (CAI) PNW

Club
Alpino
activities:



Mar 11th: Birding

Destination: Birding along the Padilla Bay trail

Distance/Time: 4.4 miles round trip

Elevation Gain: 30 ft max – flat dike trail

Highest Point: 30 ft

Contact: Elena Bianco at info@cai-pnw.org

Flat, easy hike along the edge of the estuary where the Skagit River meets the Salish Sea. See herons, ducks, shorebirds, eagles, possibly snow geese and trumpeter swans. Bring your binoculars or spotting scopes.

Future 2017 Activities:

Apr 8th: Dianne Hoff

May 13th: Karen Kornher - Wenatchee area hike

Jun 10th: Barbara Thake - hike

Jul 8th: Diane Clifford - Milk Carton Derby or hike

Aug 12th: Toni Williams - Mt. Rainier hike

Sep 9th: Ron Riter - Sauk Mtn hike

Oct 14th: Norizan Pattera

Nov 11th: Stacy Bell - Discover Park walk

Dec 9th: Steve Johnson holiday party

Check the CAI PNW website for further information on current and future activities:

www.cai-pnw.com



PLIDA

The Dante Alighieri Society of Washington is one of the few institutes in North America authorized to offer PLIDA (Progetto Lingua Italiana Dante Alighieri-Dante Alighieri Italian Language Project) certification.

The Dante Alighieri Society of Washington in Seattle is an official PLIDA examination center.

PLIDA exams are designed by the Società Dante Alighieri staff to assess Italian as a foreign or second language.

Every year thousands of candidate throughout the world test their language competence and get a certificate recognized by the Italian government and accepted globally.

What is PLIDA?

Società Dante Alighieri promotes best practices in teaching Italian as a foreign and second language and has a full range of resources to practice Italian and get ready for the PLIDA exam; SDA provides regularly training sessions, refresher courses, and guidance to syllabus design. PLIDA exams are aligned with international standards and the Common European Framework of Reference levels (CEFR).

Who can Register?

PLIDA exams are designed for all people who need to assess their skills in Italian language and to obtain an official certification. There are no age limits for exam registration. Each candidate can choose the level that may be best for him/her and may sign up for multiple levels within the same session. In order to sign-up for a PLIDA exam, there is no need to have accomplished lower levels. The timetable for the exam sessions, which is valid all over the world, is available on the website www.plida.it. For the dates in Seattle visit: www.danteseattle.org/plida

Why take a PLIDA Exam?

- To request a resident permit for Italy (from level A2).
 - To obtain a longer residence permit of Italy (EC residence permit) from level A2.
 - To register with Italian University without taking the Italian examination (levels B2, C1, or C2).
- The level required depends on the University and type of faculty.*
- To obtain exemption from the Italian exam for the bilingual “patentino” in Trentino Alto-Adige.
 - To explain your level of Italian more clearly on your curriculum vitae.

PLIDA Certificate Recognition

Plida is recognized by:

- The Italian Ministry of Foreign Affairs
- The Italian Ministry of Education, University and Research
- The Italian Ministry of Interior
- The Italian Ministry of Labor and Social Affairs
- The Sapienza University of Rome

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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 2017 | By March 20th |
| May 2017 | By April 20th |

(La Voce is not published June, July, or August)

NOTE: Please keep in mind the above submission deadlines and it's great if articles are 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://danteseattle.org>

(PLIDA from page 6)

Where can I take the PLIDA Exam?

PLIDA exams are offered by more than 310 center across the world including the Dante Alighieri Society of Washington. For other centers search on www.plida.it

ONLINE RESOURCES

On www.plida.it you'll find:

- News and information about PLIDA certification
- Documents and materials for PLIDA certification
- Programs for PLIDA refresher courses for teachers
- Textbook in Italian for foreigners and other works published for PLIDA by the publishing house Alma Edizioni.
- Video, presentations and educational materials

2017 PLIDA Exam Dates

May 17 (Levels A1, A2, B1, C2)

June 21 (Levels B1, B2, C1)

Nov 29 (Levels A1, A2, B1)

Nov 30 (Levels B2, C1, C2)

For registration deadlines, registration info, and exam fees see:

www.danteseattle.org/plida

For any questions, contact the PLIDA coordinator in Seattle Giuseppe Tassone at: plida@danteseattle.org

Dante Alighieri Society of Washington

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

Mailing address:
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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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Un buon affare - Italian for Business

by Giuseppe Tassone

November 2016 Giuseppe Tassone published *Un buon affare – Italian for Business*.

Designed to prepare students to actively engage in the dynamic world of Italian business, *Un buon affare* is a versatile textbook aimed at the upper-intermediate level that fosters cultural competency, hones practical communication skills, and cultivates linguistic expertise necessary for making connections in one of the European Union's most important economies. It will also be of great use to professionals conducting business in Italy or with Italian companies.

Features:

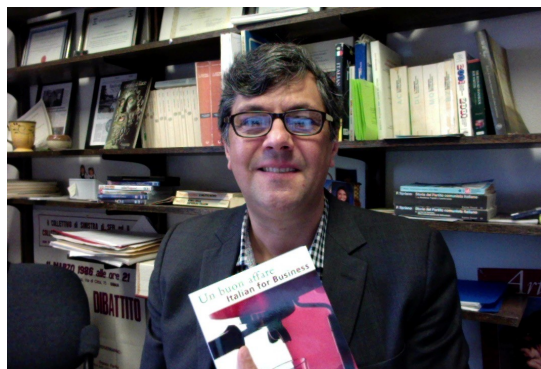
- A preliminary warm-up chapter that reviews basic vocabulary and economic terminology
- Engaging readings on a variety of business-related topics followed by activities for pairs and groups of students
- Activities that address practical matters, such as making travel arrangements, business communication, writing a business plan or a resume, or preparing for a job interview
- A writing section at the end of each chapter that provides practice and improves writing skills
- A film section in each chapter that discusses a film related to the world of Italian business

- Vocabulary and phraseology sections that enable quick access to useful terminology
- A companion website that provides new and updated materials related to the themes of the text, relevant links, and other useful information

Chapter topics include:

- The vocabulary of the Italian economy, including the economic sector, the consumer, the entrepreneur, legal structures of Italian companies, labor, the role of the state in the economy, and the public debt
- The history, geography, and political and administrative systems of Italy; the European Union; and the euro
- Products, design, "Made in Italy" brand, industrial districts, small and large companies, international trade, globalization, banks, and access to credit
- Creating a business plan, launching a new product, and the Italian advertising industry
- A web-based research project focused on the Italian company, Luxottica, in which students conduct online research on the company's history, objectives, product line, and marketing

About the Author:



Giuseppe Tassone is a language educator with many years of experience teaching and coordinating courses in public and non-profit universities and organizations, including the University of Washington, Seattle University, and the Dante Alighieri Society of Washington.

Giuseppe Tassone. *Un buon affare – Italian for Business*. Hackett Publishing Company: 2016.

ISBN 978-1-58510-421-5

<https://www.hackettpublishing.com/new-forthcoming/un-buon-affare-italian-for-business>

Interview: Jan Vallone

by Rebecca Novelli

Seattle resident and ardent Italophile Jan Vallone has sought opportunities to live and teach in Italy. She agreed to share some of her experiences with DAS members in an interview with La Voce's assistant editor, Rebecca Novelli.

Where does your interest in all things Italian come from?

I'd say family background and travel. All my grandparents had roots in Sicily. My father's father came from Alcamo, my father's maternal grandparents came from Palermo, and my mother's parents came from Castelvetro. They all immigrated to New York City between 1895 and 1915. Although my father's parents spoke only English at home, my mother's spoke to each other in Italian, and while I never learned a word of it from them, the sound was familiar; I found it beautiful and soothing. Whenever I hear Italian, I feel nostalgic.

My mother's parents kept strong ties to Italy. They returned by ship to Sicily every year. This caused my parents to dream of going to Italy, and when I was twelve they took my sister and me. I loved it, especially the Roman forum, the Sistine Chapel, the pigeons in Saint Mark's Square, and Sicily's hills. We returned each year until I went to college. After that, there was a long hiatus as I completed my education, married, and began raising children. Then, in 1997, when my children were seven and nine, my husband and I had a two-month sabbatical and brought them to Italy. I remember arriving in Rome by cab after all those years away. Driving by the Coliseum, I was overwhelmed with emotion. I resolved never again to let years roll by without returning. I've visited annually since then, some years multiple times.



Jan, on left, in pink at age twelve, feeding the pigeons at the Piazza San Marco in Venice.

When did you begin your Italian language studies?

In 1997, before our first family trip to Italy, I took an eight-lesson course at Bellevue Community College, but afterwards, I found that at a drugstore in Chianti, I couldn't even ask for ChapStick in Italian; I didn't know the word for lips or balm or mouth. Later, in Seattle, I began studying the textbooks *Prego!* and *Da Capo* on my own and meeting with a teacher weekly for conversation. I also began listening to Italian music

at the gym, while walking, and in the car. Italian pop stars like Eros Ramazzotti, Laura Pausini and Tiziano Ferro have been among my best teachers! Recently, I've been able to study in language schools in Italy for a few weeks at a time—Il Sasso in Montepulciano, ItaliaIdeas in Rome, and La Piccola Università Italiana in Tropea.

I also love reading in Italian, mostly novels and books on theology. This past spring, I read the Italian version of Jhumpa Lahiri's book "In Other Words", which deals with studying Italian, and I identified with a problem she described: although I'd studied and studied, I'd progressed only to a certain bumbling point, and I knew that in order to progress, I had to live and work with native speakers. But while Lahiri was able to up and move her family to Rome for several years, I couldn't. Instead, I began traveling to Italy alone, because I'm lazy when I'm with my family and speak English. I began looking for real-life experiences that would bring me into contact with Italians and force me to speak their language.

What real-life opportunities did you find?

Well, in the spring of 2015, I spent three weeks living at the Dominican convent of Santa Maria sopra Minerva in Rome, where a Sardinian priest-friend had offered me a room, and I surrounded myself with the Dominican community—twenty Italian-speaking friars—while I studied at ItaliaIdeas. Then, for three weeks in the summer of 2015, I chaperoned a group of Seattle Pacific University students who were studying Italian at La Piccola Università Italiana in Tropea. There, I too took classes, but I also worked with the Italian-speaking staff and teachers on crafting a curriculum and series of excursions. Next, for six weeks in the spring of 2016, I guest-taught English in a middle school in the Monte Mario neighborhood of Rome and lived with the family of the teacher who sponsored me. I also taught English privately to a Venetian friar who lives at Santa Maria sopra Minerva. Most recently, in the summer of 2016, I rented an apartment in Rome for six weeks, taught English to four private Italian students, took private Italian lessons, and continued to hang out with the Dominicans. By that point, I'd made other Italian friends and felt more integrated into the community. I was frequently invited into their homes and was learning how Italians live. All these situations forced me to speak Italian, and I began to feel more comfortable with the language, especially since Italians tend not only to appreciate my effort, but also to compliment what I do right and correct what I do wrong.



Jan and four Dominican friends at brunch at The Pontifical University of Saint Thomas Aquinas in Rome.

What was it like teaching in the Roman middle school?

I worked in a very diverse school where the students had only very basic English skills, so I had to teach in Italian. That was unexpected, and I was amazed to learn I could do it!

The students and I made vocabulary lists for each other. Before arriving, I'd put together a PowerPoint presentation with photos and very simple text that described my background, the state of Washington, Seattle, US middle schools, Pacific Northwest food, American holidays, even signs on the street. The resulting conversations generated lots of vocabulary, so whenever I didn't know an Italian word, a student would write it on the board for me—they fought for the chance! And when the students didn't know an English word, I'd write it on the board for them. They did a great job! For homework, they'd write in English about what they'd learned that day. It's crazy: now, there are sixty middle schoolers in Rome who can tell you all about salmon and Seattle! Still, we didn't get through all the lessons I'd planned because there was so little discipline. The classroom was totally chaotic! It was exhausting! But I loved those kids. When I next returned to Italy, I went to visit them and was greeted with a stampede of hugs.



One of Jan's middle school English classes in the Monte Mario neighborhood of Rome.

What kinds of adjustments did you need to make to Italian culture?

The Roman sense of time and way of socializing are very different. If you make an appointment with a Roman, he or she will almost always change it at the last minute. For example, if a Roman is running errands before your appointment—and this is almost always the case—and doesn't finish on time, he or she will ask you to wait—fifteen minutes, an hour, even two—rather than suspend the task to meet you. It drove me nuts!

Then again, I love Roman spontaneity. For example, one day I had nothing planned. I was lounging around in my pajamas at 9:00 AM when I heard the apartment buzzer. I wasn't expecting anyone, so I ignored it. Then I heard my name shouted from the street five floors below my window. I looked out and saw my friend on the cobblestones with her shopping bags. She shouted up to ask if I'd like to shop for vegetables. So I pulled on my clothes and went! We shopped at the Campo de' Fiori, had lunch at her house, and then prepared food for a dinner she was hosting. We spent the whole day together when I'd expected to be alone.



Jan, in blue with black purse, and Roman friends at the Fontana delle Tartarughe in Rome.

How else does life in Italy differ from life in the US?

It differs a lot. First, I was surprised by the way Rome is maintained. With its incredible architecture, it should be the most

beautiful city in the universe. And it is, except that it's filthy, with garbage piled everywhere, even though there's an elaborate system for recycling. But though the people recycle, no one collects. This has caused a problem with seagulls. They scavenge among the uncollected garbage and when they see a live animal, like the cats, rats and pigeons the garbage also attracts, they dive-bomb, kill the animal with one stab of the bill and tear out its guts while it's still moving! I witnessed this regularly. And there are dog feces everywhere.

Also, Italian thinking about life is different. Italians can be pessimistic. Many don't have jobs, and the bureaucracy often doesn't serve them, so they don't have the American sense that if they work hard, they can make things happen. Some seem disinclined to even try, so I was always giving pep talks.

The Roman middle school was also nothing like my children's school in Seattle. For example, equipment was minimal. No whiteboards, just tiny blackboards, stubs for chalk, no photocopying. And although I was encouraged before my arrival to make PowerPoint slides to introduce my culture and supplement the teacher's curriculum, the only two rooms that had a screen and projector were the theater and science classroom. The theater, which was rarely used, had a laptop that could run my Windows 10 PowerPoint, but the room was so big it echoed and the students ran wild. The much more amenable science room had no laptop, so the school gave me one, but it ran only Windows 4. The school's tech man and I spent a full week trying to get the laptop to work, to no avail. Yet, we weren't permitted to move the unused laptop from the theater. And my sponsoring teacher, who had no curriculum other

(Continued on page 11)

(Jan Vallone from page 10)

than my PowerPoint presentation, told me not to bother crafting something else.

On my first Friday, having wasted a week, I offered to buy a laptop for the school, but my sponsoring teacher told me not to because we could not let the administrators think they could rely on teachers to provide supplies. The next Monday, after somehow hearing of my offer, the administrators gave me a laptop that had all along been kept in a locked cabinet, but the tech man had to escort it in and out of the classroom each day. I think they'd worried from the beginning that I'd break or take the good laptop! And when there was a train strike and the tech man couldn't get to school to give me the computer, the kids ran around rather than have class! So, in this one story you can see a host of attitude differences.

Italy's health care system was also an eye-opener. In Rome, I developed laryngitis and extreme congestion in my chest, but continued working anyway. One day, when I was giving an English lesson to the Dominican friar, I suddenly felt faint. The friar called his superior, who advised me to go to the ER at the Ospedale Fatebenefratelli, on an island in the Tiber, and the friar walked me over. The ER took me right in, and for six hours the doctors worked on me. They gave me a complete physical, took x-rays, ran sonograms and blood tests—all for no charge! Then they prescribed an aerosol medication that had to be delivered through a breathing machine, and I learned that every Italian family owns one and uses it regularly, when I'd never used one in my life. The convent loaned me theirs.

I understand that you've written a memoir. Is it about Italy?

The memoir is called *Pieces of Someday*, and while much of it takes place in Italy, it's really about vocation, the idea that each of us is born with particular talents, that our purpose is to use them to serve other people, and that when we do so we feel fulfilled. It's my story of having been an unhappy lawyer who left the money to teach high school English, poorly paid work that made me feel transcendent even on the worst of days.

But in the book I also explore my Italian heritage. I examine how my father was affected by his Sicilian origins and why he chose to raise his own children as he did. Like many Italian parents, my paternal grandparents expected their son to carry on their business—tailoring—but my father refused. He'd always felt that being Italian made him a second-class US citizen because in those days—the WWII era—Italians were considered crude, uneducated greasers and Italy was an enemy. My father believed that to become a first-class citizen he had to be a doctor or a lawyer. So, after enduring FBI interrogation to assure that he was not an Italian spy, my father was permitted to enlist in the army. After serving in China, he went to school on the GI bill, became a lawyer, and then insisted that my sister and I grow up to be doctors or lawyers.

In other words, you believe your vocation isn't law but teaching?

Yes. At this point, I've taught high school Language Arts for six years and university writing for eight. I'm no longer employed in a school, but I'd like to continue teaching. I'd like to teach English in Italy for a couple of extended periods each year and to teach English to Italians in Seattle for the rest of the year. I love teaching English in Italian.

Why is teaching English in Italian important to you?

I love language and how languages work, and by teaching English to Italians, I've learned that Italians make English errors that reflect the structure of their native tongue. For example, even Italians fluent in English often say, "I asked to my friend for a book" because the Italian verb to ask, chiedere, is translated literally as "ask to". In other words, Italians include the translation of a preposition that's required in Italian but incorrect in English. Similarly, when

Italians use the past tense in English, they pronounce the -ed ending as a separate syllable even when it's incorrect because in Italian each vowel has its own syllable. Before teaching English to Italians, I'd never looked at my own language from their point of view. Doing so is fascinating! It's helped me learn English better. It's helped me learn Italian better. And that's my goal.

Inclement Weather Pro- cedure

Winter isn't over yet and weather can still be prickly.



Hopefully, there will be no repeat of winter pasts but in case there is, keep in mind 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.



Wine Tasting Dinner

The annual wine tasting dinner was held on February 8th at Headquarters House. Arnie Millan of Esquin Wines was the guest sommelier who worked with the Dante dinner committee in planning the menu and wines to accompany each course. This year they planned a “what grows together, goes together” menu to match the wines that was based on some of the places that were prominent in the life of Dante as noted on the menu in the next column.

Below is an interpretation of the delicious menu:

Antipasti con baccalà mantecato (small plates with salami, grapes, cheese, olives, etc., baccalà puree on crackers)

Lasagne ai funghi, pesto, nocciole e besciamella (hazelnut and mushroom lasagna—béchamel based/no tomatoes)

Chicken alla Romana (chicken thighs with red and yellow bell peppers, capers, and artichoke hearts)

Almond panna cotta with fruit topping (marsala or grappa infused)

A big thank you goes to the dinner committee: Carol DeMatteis, Sharon and Bruce Leone, David Larsen, Patricia Akiyama, Harry Reinert, and Cecilia Paul. It takes much planning and coordination and each year the dinner committee does a fantastic job with the menu and presentation.

Recipes for these yummy dishes are on the following pages followed by Rebecca Novelli’s interview with Arnie and her “Mangia!” column that ties things together. Enjoy. . .



Dante Alighieri Society of Washington Annual Wine Dinner February 8, 2017 Arnie Millan, Esquin Wines, Sommelier

Il Menù del Giorno

Antipasti con baccalà mantecato
Valdo Prosecco (Valdobbiadene)

Lasagne ai funghi, pesto, nocciole, e besciamella
Fattoria Monticino Rosso 2012 Albana (Ravenna)
Ludovico Guicciardini 2013 Chianti Colli Fiorentini
(Florence)

Pollo alla Romana
Zenato Valpolicella 2013 (Verona/Venice)
Corte dei Papi 2015 Cesanese (Rome)

Insalata Verde

Panna cotta alle mandorle
Biscotti solo albume e mandorle

Mushroom, Pesto, and Hazelnut Lasagne

(adapted from Nick's Italian Café, McMinnville, Oregon)

Ingredients:

2 cup pesto sauce (see next column for recipe)
1/2 cup ricotta cheese
12 ounces dried lasagna noodles
1 cup (4 ounces) grated parmesan cheese
1 cup (4 ounces) freshly grated pecorino romano cheese
8 ounces mushrooms, cut into 1/4 inch slices
2 1/2 cups (12 ounces) hazelnuts, toasted, skinned, and coarsely chopped (see note)
Béchamel Sauce

Béchamel Sauce:

4 cups milk
1/2 cup (1 stick) unsalted butter
1/2 cup all-purpose flour
Salt and freshly ground pepper to taste

In a small saucepan, heat the milk over medium-low heat until bubbles form around the edges of the pan.

In another saucepan, melt the butter over medium heat. Gradually whisk in the flour and continue whisking for about 3 minutes or until the mixture turns a golden color. Gradually whisk the hot milk into the mixture until smooth. Continue to whisk until the mixture thickens. Add salt and pepper. Cover and remove from heat.

Directions:

1. Preheat oven to 400 degrees F. Butter a 9 by 13 inch baking dish.
2. In a small bowl, combine the pesto sauce and ricotta cheese. Mix well and set aside.
3. In a large pot of boiling salted water, cook the pasta for about 8 minutes, or until al dente. Drain.
4. Meanwhile, mix the 2 cheeses together well. Put a layer of lasagna in the dish, then spread the pesto mixture on top. Add another layer of lasagna and top with mushrooms. Ladle a thin layer of béchamel over the mushrooms, then sprinkle half of the mixed cheeses over the sauce. Put another layer of lasagna on top and ladle on more béchamel sauce, spreading it to completely cover the pasta (you don't have to use up all the sauce). Sprinkle the top with the remaining cheese and the hazelnuts.
5. Bake for 20 minutes, or until the cheese has melted and browned slightly.
6. Remove from the oven and let sit for 5 to 10 minutes before cutting into squares to serve. Serves 6 as a main course.

Note: Toasting and skinning hazelnuts: Preheat oven to 350 degrees F. Spread hazelnuts in a rimmed baking sheet. Toast in the oven until fragrant, about 8 minutes. Wrap in a clean kitchen towel and rub with the towel to remove most of the skins.

Pesto Sauce

1 cup tightly packed fresh basil leaves
1 large clove garlic, coarsely chopped
2 tablespoons pine nuts
1/2 cup extra virgin olive oil
2 tablespoons fresh grated parmesan cheese
Salt to taste

In a food processor, combine the basil leaves, garlic, and pine nuts. Pulse on and off to chop and mix the ingredients.

Add 1/4 cup of the oil; process for 1 minute, and then add the remaining 1/4 cup oil and the cheese. Process thoroughly to make a smooth paste. Taste for salt (a pinch or two may bring out the flavor of the cheese).

The sauce should be more of a liquid than a puree. If you need to add more olive oil, put the sauce into a bowl and whisk the oil in by hand, 1 tablespoon at a time.



Baccalà Mantecato alla Veneziana

Ingredients:

10 oz desalted baccalà (dried salted cod)
1 bay leaf
1 garlic clove (peeled)
1 handful flat leaf Italian parsley, stalks, and leaves separated
5 fl oz sunflower oil
2 1/2 T olive oil
2-3 anchovy fillets (chopped) or
1 T salted capers (rinsed)

Desalt the baccalà by soaking it in water as per the instructions on the package. (Note: the desalting instructions vary with the type of dried salt cod used. Follow the package instructions or ask the fishmonger for his recommendation.)

To cook the cod, cover the desalted cod with water in a saucepan and add the bay leaf, garlic clove, and parsley stalks. Bring to a boil and simmer for 5 minutes.

Skim the surface, remove from the heat, and cover. Let the fish cool in the water for 20 minutes, then drain and remove the bay leaf, garlic, and parsley stalks.

Flake the fish between your fingers, removing any bones. Put the flaked cod in the bowl of a food processor with a plastic blade. Mix while slowly adding the oils in a thin stream as if making mayonnaise. Beat thoroughly until the mixture has a creamy consistency.

Note: The amount of oil will vary with the type of dried cod used.

Add the chopped parsley leaves and either the anchovies or the capers. Mix well.

Serve with crostini or crackers.

Chicken alla Romana

(adapted from a Giada De Laurentiis recipe)

Ingredients:

8 chicken thighs, bone-in/skin-on
1 roasted red pepper, 1 roasted yellow pepper sliced (can substitute jar or canned version, drain well)
1 cup sliced onion
4 ounces prosciutto, chopped
1 cup artichoke heart, rough chopped (can substitute jarred, quartered artichoke hearts)
1 15 oz can diced tomatoes
1/2 cup white wine
1 T fresh thyme leaves
1 T fresh oregano leaves
1/2 cup chicken stock
2 T capers (drained/rinsed)
1/4 cup fresh Italian parsley, diced

Preparing Chicken:

Heat oven to 475 degrees F.

Season chicken on both sides with salt and pepper; brush with olive oil. Roast on sheet pan, skin side up until golden; 35 minutes or until done. Scrape up browned bits, deglaze pan with wine. Set drippings aside.

Sauce Directions:

Heat skillet medium-low. Add 1 T olive oil and prosciutto. Cook until dark brown. Remove from skillet and set aside.

Heat skillet to medium with 1 T olive oil; add onion, sauté 10-12 minutes until softened. Add roasted peppers, artichokes, tomatoes, chicken stock, and herbs. Bring to boil then reduce to a simmer for 30 minutes until sauce has thickened.

Add pan drippings, prosciutto, capers and simmer for another 10 minutes. Add salt and pepper to taste.

Plate sauce with chicken and polenta. Garnish with Italian parsley.

Note: Sauce can be made 1-2 days ahead. Reheat gently before serving.



Almond Panna Cotta

(from Bon Appetit, June 2010)

Ingredients:

- 1 cup whole milk, divided
- 1 envelope unflavored gelatin (about 1 T)
- 3 cups heavy whipping cream
- 10 T sugar, divided
- 1 tsp almond extract
- 1 tsp vanilla extract

Topping:

- ½ cup sliced almonds
- 1 lb. fresh cherries, pitted and halved
- 1 T almond liqueur

1. Pour ¼ c. milk into small microwave-safe bowl. Sprinkle gelatin over, stir. Let stand 5 minutes to soften.
2. Heat cream, 5 T sugar and remaining ¾ c. milk in saucepan over medium heat just until bubbles begin to form around edge of pan, stirring to dissolve sugar. Remove from heat. Stir in almond and vanilla extracts.
3. Heat gelatin mixture in microwave on low power until gelatin dissolves, stirring every 15 seconds, about 45 seconds. Stir gelatin mixture into warm cream mixture. Let stand 20 minutes, stirring every 5 minutes. Pour into ½ c. size ramekins (about 10) or ¾ c. size glasses or compote dishes (about 8).
4. Cover with plastic. Chill until set – several hours or overnight. Can be made two days ahead. Keep chilled.
5. Stir almonds and 1 T sugar in small skillet over medium-high heat until nuts are toasted and sugar melts and coats nuts, stirring constantly, about 2 minutes. Transfer almonds to plate to cool.
6. Place cherries, almond liqueur, remaining 4 T sugar in bowl. Toss to coat. Let stand, stirring occasionally, for about 20 minutes. To serve, divide cherries with juices among glasses or ramekins. Sprinkle candied almonds over.
7. Instead of the almond-cherry topping, you can add sugar to raspberries or strawberries, let stand, then top the panna cotta.

Carmelized Almond Wafers



Ingredients:

- 2 egg whites
- 1/2 cup sugar (or less)
- 1/2 tsp. vanilla
- 3 cups sliced almonds

In a large bowl mix (do not beat) egg whites with sugar until dissolved.

Add vanilla.

Stir in almonds.

Using a tablespoon make mounds of mixture on parchment-lined baking sheet. If you wish, flatten into thinner rounds with your fingers dipped in cold water.

Bake 350 for 20 minutes or until golden brown. Turn the oven off and leave cookies in the oven with the door open for 10 more minutes.

Makes approx 30 cookies.



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.

Reminder: There is NO pre-Dante pasta dinner for the December Christmas celebration.

ARNIE MILLAN:

Exploring Languages and Cultures through Wine

(Interview by Rebecca Novelli)

How did you become a wine expert?

I've been learning about wine and have attended tastings for over forty years. I've travelled extensively in Europe and am fluent in French and German. I started teaching wine about twenty years ago when I opened a fine dining restaurant in downtown Seattle. I've found that a good knowledge of the history of the areas where wine comes from is helpful in my talks about the wines of different regions. Over the years I've become an accidental historian. At one point I offered a class called, "Ancient Wine, Myth, Mystery and Religion" in which we tasted wines made from grapes of ancient origin.

Tell us about Esquin Wine.

Esquin Wine has been in existence for forty-eight years. It's one of the oldest wine shops in Seattle and is not part of a chain. We offer an incredible selection of wine, beer and spirit. None of the other non-corporate retailers locally have the same breadth of selection or, in my opinion, as capable a staff. Four of us—Lenny Rede, Randy Wagers, Jeff Fournier, and I—offer a wide range of professional services to individual customers, restaurants, and major clients.

What does your workday entail?

My responsibilities include buying all of the European wines for the store. I do write-ups every week on the wines we offer and I send offerings to collectors. Sometimes, I'm called in to inventory and appraise wine cellars belonging to collectors. I bid on cellars for our store, which usually involve rare wines.

Several wine, beer and spirit distributors have opened in Seattle recently. They seem to offer deep discounts. How does Esquin compete with that business model?

Corporate wine shops simply don't offer what we do either in breadth of selection or knowledgeable staff. I understand that most of the wines and spirits sold at the large chain stores are private label. These products are exclusive to those chains and that means that you cannot compare prices at other wine stores. Total enjoys large profit margins because you cannot price shop. Esquin's goal is to offer our customers *authenticity* along with *service* that they can't get elsewhere.

Does Esquin Wine offer wine classes?

Yes. We want people to enjoy learning about wine and to improve their tasting skills. We don't speak above anyone's level of knowledge. We want everyone, no matter what his or her experience with wine, to feel at ease and focus on enjoyment.

(Continued on page 17)

Editor's Note: Readers will find Esquin Wine's informative website with notes on wines, recipes, and information about Arnie Millan's wine classes at:

<https://esquin.wordpress.com/2017/01/05/introduction-to-wine-by-arnie-millan/>

How did you first become involved in teaching people about wines?

I guess you could say it was somewhat accidental. Between 1996 and 2002, I had a restaurant called Avenue One, which specialized in Northwest cuisine prepared by French methods. A lot of the menu was classic bistro French. There I learned from the wine people who worked for me and then continued learning on my own. That was the real beginning of my deep, professional involvement with wine. I started teaching in 1998. Wine classes were very expensive then. Only a few went into depth about how you taste and how you build up a knowledge base. I wanted to make classes more affordable and take every wine we tasted apart and talk about it in depth so that people came away with a real sense of how to taste wine and of what they were tasting. Now, I tutor sommelier exam takers, too.

Did you plan to become a wine expert?

Not really. I was born in Brooklyn and grew up in Chicago. I learned some French in high school and went to France in 1972 when I was 21 with the intention of hitchhiking all over Europe. I found I couldn't communicate with my high school French and decided to become fluent.

During that youthful backpacking trip I had an epiphany the day I went to Chartres. In those days you could picnic on the grounds of the cathedral. I bought bread, cheese, and wine in the village there and sat outside the apse of the cathedral right under the rose window. I used my Boy Scout knife, fork kit, a collapsible cup, and a cheap corkscrew. As dusk came, I looked toward Paris at the bridges and the spires of Notre Dame and thought of Beethoven's "Pastoral Symphony." I knew then that I wanted to spend my life learning about different languages and cultures.

I'm a big believer in a liberal arts education. I studied French and French literature at Lake Forest College and also at the University of Grenoble. In fact, I can still recite many of the French poets by heart. I love the poem "Le Lac" by Alphonse de Lamartine, who helped start the Romantic Movement in French literature in the 1830s. I also like the work of Victor Hugo and the *Fables of La Fontaine* very much. In another life I might have taught French literature and nineteenth century French poetry.

After college, I entered a graduate degree program in international economics and finance at Johns Hopkins University. Originally, I intended to work in a bank or financial institution. Instead, I ended up working in various businesses, including an international film company and Leo Burnett Advertising; some of the accounts I worked on included Pillsbury, Kimberly Clark, and Nestle. I left the Midwest and came to Seattle in 1994. At that point, I sat on the boards of several companies but wanted to try something new. I decided to open a restau-

rant. I didn't know what I was getting into, but the business did very well. I sold it in 2002 and began consulting in wine. I joined Esquin Wine in 2003.

You could say that, eventually, *through wine* I did find a way to fulfill my early ambition to enjoy different languages and culture.

DAS members are looking forward to your presentation at the February meeting. What will you be discussing?

Wine. Wine. Wine. I want to talk about the association of wine and place both historically and in the present throughout Italy. When I discuss Italian wines, I'm fascinated by what are for me the associations with Dante. I like to make the subject of wine and its history very approachable. I provide maps and a tasting chart as handouts. We're going to have a lot of fun and learn a lot.



MANGIA!

by Rebecca J. Novelli

The Fine Art of Italian Cooking, Giuliano Bugialli, Gramercy Books, New York, updated, 1990.

I wore out my first copy of Giuliano Bugialli's "The Fine Art of Italian Cooking", after several decades of use. The second copy is now well worn, too, and many recipes are stained with whatever ingredients have stuck to my fingers. Bugialli is Florentine (some DAS members may have attended his cooking classes there), and many of his recipes are historic, some dating from Renaissance manuscripts. In this book, you'll find the recipe for genuine biscotti di Prato, which calls for saffron. The book also includes menus and wine pairings.

One of my favorites among Bugialli's recipes is arista—a savory pork roast—that dates from the Renaissance, specifically a conference in 1450 hosted by the Medici, where it was served at one of the feasts. According to Bugialli, a Greek dignitary, upon tasting the roast, exclaimed, "arista!" the Greek word for "the best." That it is. Arnie Millan, wine expert and a DAS speaker for February, offers his own suggestions for wine pairings with arista, which are listed at the end of this recipe.

Bugialli's Arista

10 large cloves garlic, peeled
2 heaping T rosemary leaves, any kind
1 ½ T salt, or to taste
1 level T freshly ground black pepper
4 lbs front part pork loin, boned but untied
10 whole black peppercorns
1 T olive oil

Directions

- * Preheat oven to 375 degrees.
- * Cut garlic cloves into 4-6 pieces each lengthwise, then combine, in a bowl with rosemary, salt, and ground pepper.
- * Place the loin on a board and open it out flat, with the inside facing up. Spread half the garlic mixture over the inside surface, then scatter the whole black peppercorns over it.
- * Roll the loin and tie with cooking string, wrapping the string around the meat, starting at one end and pulling tight. Do not break the string, but bring it lengthwise 2 inches and wrap it around the meat again and tie. Continue this process until the entire length is tied around at a distance of every 2 inches or so as if you were tying salami.
- * When rolled and tied, make about 12 punctures in the outside of the meat with a thin knife, about ½ inch deep. Fill the holes with most of the remainder of the spice mixture, and if any of the spice mixture is left, sprinkle it over the outside surface of the loin.
- * Put the olive oil in the bottom of a roasting pan, set the meat in it. Place the pan in the preheated oven for about 25 minutes per pound of pork.
- * The pork should not be overcooked; it is advisable to cook the meat completely, but to be careful not to leave it in the oven beyond that point. Not only the weight but the width of the roll affects cooking time.
- * After about an hour in the oven, turn the meat over. For the last 5 to 10 minutes, raise the temperature to 400 degrees, to brown the outside.
- * Remove the pan from the oven and immediately transfer the arista from the pan with its drippings. Let cook for 10 minutes before slicing in thin slices and serving. Arista may be eaten cold for several days following, and many prefer it that way.

Wine Pairings with Arista

"Italian cuisine celebrates simple dishes with freshest ingredients," says Arnie Millan, restaurateur and wine expert at Esquin Wine in Seattle. "For example, dessert might be parmesan with a drizzle of honey on it." The same principles of simplicity and freshness apply to other Italian dishes, as well, and to the wines that accompany them. Millan recommends the wines listed below for a meal that includes arista.

Whites:

Pinot Bianco from Alto Adige
Fiano d'Avellino from Campania
Arneis from Piedmont

Reds:

Ripasso from the Veneto
Aglianico from Campania
Lagrein from Trentino



Le Arti della Festa Italiana

2017



Art Show of Works About Italy

SEPTEMBER 23 - 24 2017

Just some of the 2016 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 our next event

September 23 – 24 2017

Designers and sponsors alike will have exposure to the over 30,000 guests that come to FESTA Italiana Seattle each year.

2017 will be our 30th!

The venue for le Arti della Festa Italiana is in the shadow of the Space Needle, in the remodeled Seattle Armory Building.



Bruce Johnson

Our guests come to take in all things Italian.

- How can Italian art and culture inspire them?
- What can Italian businesses and products offer them as consumers?
- What is the best way to travel and the best places to visit in Italy?

The call for artists includes creators of original two and three dimensional art. We welcome inquiries and suggestions.

Festa Italiana Seattle is a 501(c)(3) can accept donor restricted contributions for Le Arti. 2017 is the fifth year for the Le Arti project.



Elena Balekha

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](http://www.festaseattle.com/art-photography.htm)



Eileen Thompson

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 special events.

www.FestaSeattle.com

Ci Vediamo!



Kristina Sellers

DANTE CALENDAR 2016–2017

Dante Alighieri Society of Washington

| | |
|--|---|
| <p>2016:</p> <p>September 14th: English Meeting Dominick Minotti “Festa Quiz Preview”</p> <p>September 28th: Italian Meeting Marcella Nardi “Daily Life in Medieval Italy”</p> | <p>2017:</p> <p>January 11th: English Meeting Terry Tazioli, Journalist of TVW’s <i>Well Read</i></p> <p>January 25th: Italian Meeting Franco Tesorieri, Honorary Consul for State of Washington & Montana “Formation & Purpose of Il Punto-Italian Cultural Center</p> |
| <p>October 12th: English Meeting Julia Normand “A Guided Discussion of the Ins & Outs of Traveling Alone”</p> <p>October 26th: Italian Meeting Iole Alesandrini “Civita Institute in Rome”</p> | <p>February 8th: English Meeting Wine Tasting Dinner w/Arnie Millan of Esquin Wines</p> <p>February 22nd: Italian Meeting Albert Sbragia, Associate Professor, Italian Studies, University of WA “Italian Spaces & Globalization: Matteo Garrone’s <i>Reality</i>”</p> |
| <p>November 9th: English Meeting Rebecca Novelli “The Train to Orvieto” (Writing a Novel about Italians & Italy)</p> <p>No Italian Meeting in November</p> | <p>March 8th: English Meeting Scott Fitzpatrick of Bicerin USA “History and a Tasting of Liquors from Torino”</p> <p>March 22nd: Italian Meeting Father Thomas Lucas SJ, Rector of Seattle University Jesuit Community “Restoration of the Rome Living Quarters of Saint Ignatius Loyola, Founder of the Jesuits”</p> |
| <p>December 3rd: Festa di Natale per i Bambini</p> <p>December 14th: Annual Christmas Party</p> <p>No Italian Meeting in December</p> | <p>April 12th: English Meeting Election Night</p> <p>April 26th: Italian Meeting Franco Gaudiano “Ancient Rock Carvings in the Italian Alps”</p> |
| | <p>May 10th: English Meeting Rob Prufer “La Liberta’: Judith & Archetypes of Liberation in Italian Art”</p> <p>No Italian Meeting in May</p> <p><i>June-August 2016: 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:

Social Programs & Activities: _____

School: _____

Total Enclosed: _____

Contribution Categories (For recognition stars):

Bronzo (bronze) - Up to \$25

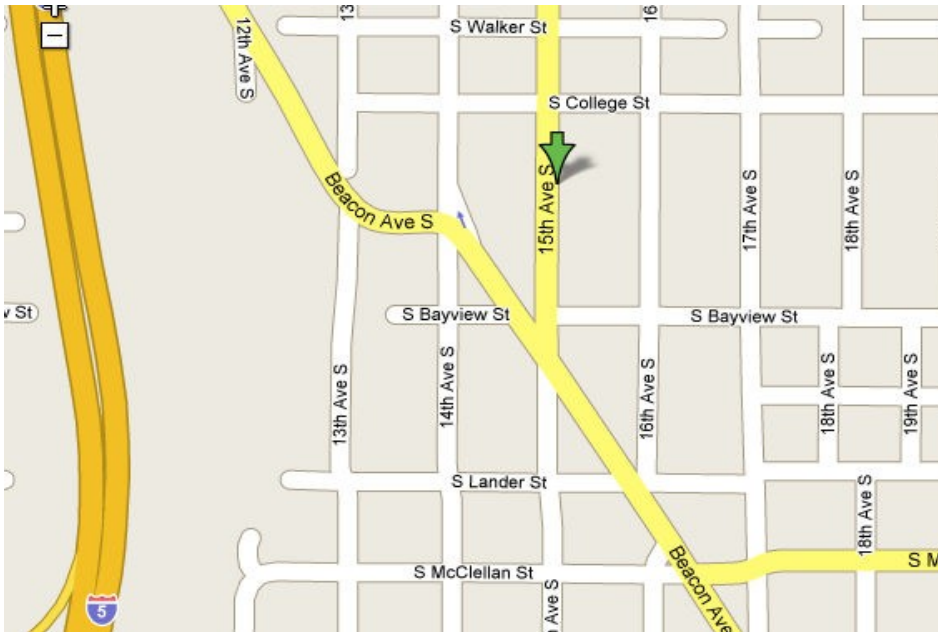
Argento (silver) - \$26 to \$50

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

Platino (platinum) - Over \$10

Please return completed membership application with check to:

Dante Alighieri Society of Washington
c/o Bruce Leone
2522 2nd Ave W
Seattle, WA 98119



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.