

La Voce della Dante

Published by the Dante Alighieri Society of Washington (DAS)

<http://das.danteseattle.org>

May 2010

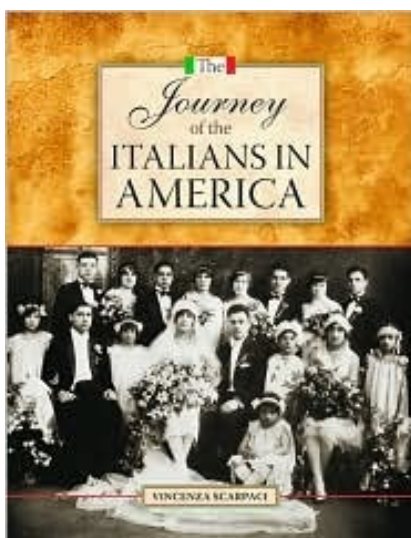
May English Meeting — Vicenza Scarpaci

The Journey of the Italians in America

Wednesday, May 12th, 2010

Headquarters House, 2336 15th Avenue S, Seattle

Renowned author Vicenza Scarpaci is going to enthrall us with stories about how Italians have influenced American life since the beginning of the new Republic.



Her very well received and popular book, *The Journey of the Italians in America*, takes a photographic approach towards unraveling the history and legacy of Italians and their presence in America. Examining more than four hundred unique photographs of Italian families, settlements, businesses, and celebrities, Ms. Scarpaci celebrates the ways in which this ethnic group has influenced many aspects of American life, including arts, agriculture, industry, religion, cuisine, sports, and politics. Beginning in the late 1870s, this work illustrates how the immigrants and their descendants faced the hardships, disappointments, achievements, and successes of this ongoing experience.

With photographs from settings as diverse as a canning factory in Salerno to an Italian family's kitchen garden in Kellogg, Idaho, to Italians living in the French Quarter in New Orleans, Louisiana, *The Journey of the Italians in America* traces the evolution of the Italian immigrant of the 1800s into today's statesman, scholar, movie star, Supreme Court justice, or businessman.

As much a history of Italian influence on America, this work is also a history of American influence on Italians, as Ms. Scarpaci makes plain through evaluating the differences among generations of Italian Americans. An enduring study of ethnicity in America, this chronicle is a timely contribution to the discourse on immigration in the United States and will certainly be appreciated and enjoyed by all Americans, and especially by members of the Dante Alighieri Society.

Upcoming Events

Wed, May 12th:
English Meeting -
6:30 pm Pre-Dante Pasta



No Italian Meeting in May

There are no DAS meetings in June, July, and August. They resume the 2nd Wednesday in September.

Vincenza Scarpaci

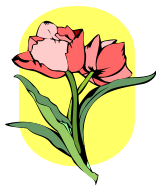
Bellevue Library (425-450-1765)
May 10th at 7 pm, Room 1

Brooklyn-born author Vincenza Scarpaci will also do a presentation at the Bellevue Library. 1111 110th Ave NE, Bellevue, WA.

Ms. Scarpaci will bring to life the struggles and triumphs of Italian immigrants in her book, "The Journey of the Italians in America."

Whether you have Italian ancestry or are interested in the history of this group who strongly influenced American culture, join us for an evening of discussion with the author, who now lives in Eugene, OR.





**Welcome to
Our New
Members**

**Benvenuti
Nuovi Membri**

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

*** DAS Star List ***

While we appreciate those who support our Society through membership dues & volunteering, stars are awarded to those making extra cash contributions which allows us to provide additional services. Grazie Mille for supporting the Dante Alighieri Society of Washington.

Bronzo up to \$25

- * Borriello, Rosa
- * Crawford, Dick & Barbara
- * Henke, Charlotte & Mcgrath, Dick
- * James, Mike

Argento \$26 to \$50

- * Cottrell, Dick & Jane
- * Forte, Giselda
- * Hanlon, Terry
- * Hundertmark, Louise & Fritz
- * Tobe, Robert & Magdalena
- * Veigel, Alan & Parma, Laura

Oro \$51- \$100

- * Pietrafesa, Louise
- * Van Tilborgh, Peter

Platino—over \$100

- * Harmon, Gini
- * Riter, Ronald & Beverly

From the President's Desk

Welcome to May!

This month's English meeting was dedicated to the annual election and included free dinner for all paid members who preregistered. The meal, produced by Norizan Pattera, was a marvelous eggplant parmesan with panzanella bread salad. Lots of delicious Chianti Classico was shared by those who attended and many wonderful dolce as well, including the star of the show, a rice torte made by Nancy McDonald. The recipes for the eggplant, the panzanella, and the torte are all included in this edition of the La Voce. Everyone enjoyed the food, wine, and community. The election was held after the slate of nominees was presented by the nominating committee and the results are reported in this La Voce. We have one more meeting before our summer break, on May 12th Vincenzo Scarpaci will present on the journey of Italians in America. It sounds like great programs and I am looking forward to sharing it with you.

In Italy, in spring and summer, it is the time of the Sagra.

A Sagra is a local celebration event that happens during the harvest time of a type of food that a community produces. The celebration can be for the harvest of a local raw ingredient such as eggplants, onions, a particular kind of fish, or even frogs(!) or it can be the celebration of a prepared food such as polenta, olive oil, or wine. Often the celebration also includes a local competition event like an annual race or an important sports game.

The celebration includes food, obviously, as well as often music and dancing and is held for weeks on end. The evening festivals typically start late in the week and go through the weekend, are a way for a local community to show off their local fare. The arrangement is usually in a set of large tents with tables and chairs where you can get a place to sit and then are served by local kids acting as waiters and sometimes busboys. Sagre (plural of sagra) also serve as a fundraiser for the local church or other organization. Think of a spaghetti feed at the local church that lasts for 4 weeks in a row, 4 nights a week, with hundreds of people all eating, shouting, or dancing and you have an idea of how sagra operate.

When Norizan and my kids were in Italy last summer they lived in a small town of a few hundred residents, located about 15 miles south east of Florence, called Cellai. There the sagra was held for weeks to celebrate the harvest of the Tartufo truffle. Dinner was a combination of pasta and meats and featured sauces and cheese that were made or topped with Tartufo. My family ended up going there often when it was open and it was one of the highlights of their stay.

Locally the Festa Italia is our closest approximation to an Italian sagra

as local craft food makers show off their produce and people come to enjoy not just the food and other products, but to hear the music and join in the dancing. In some towns in eastern Washington a sagra could be held around the time apple harvest and in others it could be around the bottling of a particular variety of wine. In the western part of the state a sagra that celebrates the arrival of the Cooper River Salmon or the opening of razor clam season would make sense.

In Italy, people will often drive to different towns to experience the different sagre. Next time you are in Italy, consider doing this as well. It's a great way to get away from the usual tourist locations and to experience part of the wonderful culture that Italy has to offer.

Ciao!

Frank Paterra

An Invitation to All Dante Society Music and Art Lovers - Aronoff Chamber Music Series

Dante Society members Joyce Ramee and John Scanlon invite you to the 20th annual ARONOFF CHAMBER MUSIC SERIES—four professional recitals held at Bastyr University Chapel, June 27-30, 2010. Joining Joyce and John (both are violists, and Joyce is co-director of the series) will be pianists Duane Hulbert and Sandra Bleiweiss, violinists Marcia Ott and Nancy Roth, violists Scott Ligocki, Betty Agent, and Charles Nobel, and cellists Richard Treat and Heather Blackburn, as well as series co-director Paula Fendler, pianist. Programs include standard chamber music favorites and new works by Northwest composers. All programs begin at 7:30 pm. Bastyr Chapel is at 14500 Juanita Drive NE, Kenmore.

In addition to the wonderful music, the Aronoff Series is co-sponsored by Kirkland's Parklane Art Gallery. Works from Parklane are on display and available for purchase at all concerts!

Now for the fun part!! Dante members can get TWO FREE tickets to the concert of their choice. (This saves you the \$10/person donation at the door!) Joyce will have program flyers and these tickets at the May 12th Dante English meeting. Just ask her that night, or email mavi-jramee@aol.com (put Aronoff Series tickets in your subject line). You can look up the Aronoff Chamber Music Series at www.viola.com/aronoff. You can also check out Parklane Gallery's beautiful work at www.parklanegallery.com.



Inclement Weather Procedure

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



Perugia Scholarship

Every year, SPSCA offers up to four one-month language scholarships to study at the University for Foreigners in the heart of medieval Perugia. Apply by December 31st by writing to Scholarship Director P a t t y M a t h i e u ; pamkdw@msn.com.

It's a grand experience with students from around the world. Don't miss your chance! The Umbra Institute also offers scholarships to Perugia - up to \$8000 - for university-level courses as well as language study. Application deadline for the fall semester 2010 is next June 15th.

For further information check the SPSCA website:

<http://www.seattle-perugia.org/>

Matteo Manassero - Youngest Player to Compete in the Mas- ters

by Linda Heimbigner

Those who watched this year's Masters, held in Augusta, GA, may have noticed what appeared to be a "kid" out on the course. Only 16 years old, Matteo Manassero from Verona, Italy, is the youngest player to compete in the Masters. I watched only because I had heard how beautiful the course was with azalea's in full bloom. They are forced to bloom for the tournament. And, there was a little curiosity about Tiger Woods.

Matteo was the only one of five amateurs to make the cut to play in the final two rounds of the Masters and the first amateur to survive the cut since 2005. Coming into the Masters he was the number one ranked amateur in the world and the youngest (by two years) to hold the title of British Amateur champ and he has the honor of being the first Italian to win the British Amateur. On May 3rd, Matteo turned pro in time for the BMW Italian Open.

How was Matteo introduced to golf? Inadvertently, by his mom. Because he didn't eat well when two years old she set him in front of a tv to watch cartoons but accidentally turned on golf and noticed his appetite improved. So, she recorded golf tournaments for Matteo to watch at meal times and his eating disorder disappeared. But, in place of it came a golf hunger. He demanded a golf club at age four and by ten he was playing off an 8 handicap. Keep watching, someone compared him to Tiger Woods.

Dante Officers for 2010-2011

Officers and chairs for the upcoming Dante year are as follows:

President	Frank Pattera
Vice President	Sylvia Shiroyama
Treasurer	Bruce Leone
Past President	Jane Cottrell
Secretary	Marcella Mascio
Counselors	Dan DeMatteis
	Houghton Lee
	Toni Napoli
Hospitality	Terry Hanlon
Pre Dante Pasta Chair	Jackie Leone Pleasant
Program Chair	Carol DeMatteis
Casa Italiana Representative I . . .	Anita Bingaman
Casa Italiana Representative II . .	Louise Pietrafesa
Casa Italiana Alternate	Bill Lemcke
Christmas Holiday Program	Linda Bavisotto
	Chris Kantor
Festa di Natale Chair	Caterina Wartes
Festa Italiana Chair	Norizan Pattera
Italian Language Director	Giuseppe Tassone
Italian Language Program	
Bookkeeper	Putri Dariani
La Voce Editor	Linda Heimbigner



Matteo Manassero

Recipes from the April Election Meeting

prepared by Norizan and Frank Paterra

Panzanella Bread Salad

(Adapted from Judy Witts Francini's *Secrets from My Tuscan Kitchen*)

Ingredients:

1 lb stale bread (Tuscan or whole wheat)
3 medium tomatoes, cut into eights
2 small red onions sliced thinly
1 cucumber, peeled and sliced
Basil, olive oil, vinegar and salt (amount according to taste)

Directions:

Soak sliced stale bread in cold water for 10 minutes. Squeeze out water and crumble into serving bowl.
Add tomatoes, cucumber, onions and basil.
Season the salad with salt and olive oil.
Stir to mix well.
Let rest in the refrigerator.
Before serving, add vinegar and mix again.
Serve with extra oil, vinegar and salt on the table.

Melanzane alla Parmigiana, Eggplant Parmesan

(Adapted from Ethan Stowell, Chef and owner of *Union, Tavolata* and *How To Cook A Wolf*)

Ingredients:

3 tablespoons extra-virgin olive oil
1 onion, finely chopped
3 garlic cloves, very finely chopped
Two 28-ounce cans whole, peeled Italian tomatoes, drained
Kosher salt and freshly ground pepper
8 small eggplants (1/2 pound each), slice 1/4 - 1/2 inch thick
3 tablespoons coarsely chopped basil
1 pound lightly salted fresh mozzarella, thinly sliced and torn into small pieces
1 cup freshly grated Parmigiano-Reggiano cheese



Directions:

In a large skillet, heat the 3 tablespoons of olive oil. Add the onion and garlic and cook over moderate heat until tender, about 5 minutes. Using your hands, crush the whole tomatoes into the skillet. Bring to a simmer and cook over moderately low heat, stirring occasionally, until the sauce is very thick, about 25 minutes. Transfer the tomato sauce to a food processor and puree until smooth. Season with salt and pepper.
Season the eggplant slices with salt. Leave sitting for 30 minutes to sweat out. Rinse and dry the eggplant slices. Arrange eggplant in a single layer on a baking sheet. Brush with olive oil and sprinkle lightly with salt and pepper. Turn oven on to broil. Broil to golden brown for about 4 minutes per side. Remove and let cool.
Preheat oven to 400°. Spread 1 cup of the tomato sauce in a 9-by-13-inch glass or ceramic baking dish. Arrange one-third of the eggplant slices in the baking dish and sprinkle all over with 1 tablespoon of the chopped basil. Top with one-third of the mozzarella and sprinkle with 1/3 cup of the grated Parmigiano-Reggiano. Repeat this layering twice. Bake in the upper third of the oven for about 45 minutes, until the top of the eggplant Parmesan is golden and the tomato sauce is bubbling. Let stand for 15 minutes before serving.

Make Ahead:

The assembled eggplant Parmesan can be covered with plastic wrap and refrigerated for up to 1 day. Bring the eggplant Parmesan to room temperature before baking.

Torte di Riso

A speciality of Bologna

This is the cake recipe Nancy McDonald brought to the May English meeting. She originally got the recipe from Gini Harmon.

4 1/2 cups milk
1 1/2 cups sugar
Zest of 1 lemon, grated
1/4 cup short grain Arborio rice
5 eggs
1/2 cup blanched almonds, finely chopped
1/2 cup candied citron, finely chopped
1/4 cup rum plus 2-3 tablespoons for top of cake

Preheat oven to 350 degrees. Butter a 10 inch cake pan with a removable bottom. Sprinkle pan with fine, unflavored breadcrumbs and shake off excess crumbs.

Combine milk, sugar, and lemon zest in a medium saucepan; bring to a boil.

Stir in rice and reduce heat. Simmer uncovered 45 minutes to 1 hour or until all the liquid is absorbed. Remove from heat and let cool.

Beat eggs until foamy in a large bowl. Add cooled rice mixture, almonds, candied citron, and 1/4 cup rum. Mix thoroughly.

Pour mixture into buttered pan and level top with a spatula.

Bake 40 to 45 minutes or until a wooden toothpick inserted in the center of the cake comes out dry.

Pierce holes in the top of the cake with a fork and sprinkle with 2 to 3 tablespoons rum.

Cool to room temperature, then remove cake from pan. Serve with whipped cream, if desired.

2009 – 2010 Dante Program Year Volunteers

by Sylvia Shiroyama, VP and Volunteer Coordinator for 2009 – 2010

Dante is an all volunteer organization with the exception of our Language Program which is supported by tuition. The monthly meetings, pasta dinners, antipasti and dolci, La Voce, the Dante booth at Festa Italiana, Festa di Natale per i Bambini, the library, and the many other activities that allow us all to enjoy the culture and language of Italy are only possible due to the contribution of volunteers. These events and gatherings provide us with unmatched opportunities to learn more about Italy, its language and culture and to meet other wonderful people, of Italian heritage or not, who share our common fascination with Italy.

I would like to take the opportunity to acknowledge those who are responsible for making this a very successful year. The names and their contributions are listed below. As you can see it takes quite a number of volunteers to make all the Dante events happen! Be sure to extend your thanks to our generous volunteers. I would also like to encourage all members to become actively engaged in Dante's programs – it's a great way to better know a great group! Contact our nominating committee (Jane Cottrell, Barbara Crawford, Norizan Paterra) to volunteer for the upcoming 2010 – 2011 program year.

A BIG THANKS TO ALL THE DANTE VOLUNTEERS!!!!!!!

2009 - 2010 Dante Volunteer Roster

Officers & Board Members:

President - Frank Paterra
VP - Sylvia Shiroyama
Treasurer - Bruce & Sharon Leone
Secretary - Marci Mascio
Past Pres - Jane Cottrell
Counselors - Dave Cottrell
Houghton Lee
Toni Napoli

Program Chair - Nancy McDonald

Hospitality Chair - Terry Hanlon

Name Tags - Mary Beth Moser

Pre DantePasta Chair - Jackie Leone Pleasant

Cooks:

Sep '09 Jackie Leone Pleasant
Oct '09 Sylvia Shiroyama
Nov '09 Joyce Ramee & Paul Harris
Dec '09 Dolci Potluck
Jan '10 Nancy McDonald
Feb '10 Carol & Dan DeMatteis
Mar '10 David & Jane Cottrell

Apr '10 Frank & Norizan Paterra
May '10 DAS Board in Nancy Duncan's honor
Cleanup Coordinator - Sylvia Shiroyama

Antipasti Chair - Terry Hanlon

Monthly Contributors:

Sep '09 Jackie L. Pleasant
Oct '09 Joyce Ramee
Jan '10 Gini Harmon
Feb '10 Bruce Leone
Mar '10 Barbara Crawford & Linda Bavisotto
Apr '10 Ida Callahan

Festa Italiana Chair - Norizan Paterra

Booth Volunteers:

Ida Callahan
Frank Paterra
Andrea Sehmel
Anh Hau
Louise Hundertmark
Fritz Huntermark
Sylvia Shiroyama
Andrea Aldrich
Aisha Paterra
Houghton Lee
Beverly Riter
Ron Riter
Harry Paterra
Tanya Pineda
Barbara Crawford
Dick Crawford

Festa di Natale per i Bambini Chair - Caterina Wartes

Contributors & Performers:

Gini Harmon
Adele Lord
Teresa Hanlon
Linda Bavisotto
Bill Lemcke
Linda Barnett
Frank Paterra
Harry Paterra
Jane Cottrell
Chris Kantor
Paul Harris
Magdalena Tobe
Robert Tobe
Caterina Wartes

Librarian - Andrea Aldrich

Casa Italiana Representative – Anita Bingaman, Clem Zipp,
Diane Clifford

CAI Representative - Ida Callahan

La Voce

Editor - Linda Heimbigner

Proofreaders - Mimi

Boothby & Gini Harmon

E-mail Distribution - Linda
Heimbigner

Physical Mailings - Joan
Wickham & Toni Napoli
& many thanks to all of those
who have submitted articles for
La Voce

Phone Line - Houghton Lee

Phone Tree - Jane Cottrell

Membership Roster - Bruce
Leone

Marketing - Bruce Leone &
Nancy McDonald

Volunteer Coordinator - Sylvia
Shiroyama

Nominating Committee - Barbara
Crawford, Jane Cottrell, Norizan
Paterra





Language Program News by Giuseppe Tassone Italian Language Program Director

The last quarter of classes for this year is underway:

Spring Quarter 2010 Schedule: March 30th—June 3rd
Pre-registration Deadline: March 11th
Location: Seattle University Campus
Class Fee: \$130 per quarter unless otherwise indicated

Information for the 2010-2011 programs will be in the September La Voce.

The Dante Alighieri - Italian Language Program is a non-profit self-sustaining program operating exclusively with the income from the tuition.

Thank you students for your support and Seattle University for hosting our courses.



Italian Meeting Presentation in March

For the March 24th Italian meeting, Gennaro Giordano was scheduled to present “The Foundation of Rome: Myth and History” but was not able to attend. Giuseppe Tassone, DAS – Italian Language Program director and lecturer in Italian at the University of Washington and Seattle University, graciously stepped in and presented *Buongiorno Notte* a film by the internationally acclaimed and award-winning director Marco Bellocchio.



Giuseppe is currently working on a film study guide for the film to be published in 2010 by *Edizioni Farinelli – New York*. In this presentation Giuseppe showed some excerpts of it and he introduced the audience to the movie and the true story behind it. *Buongiorno Notte* (*Good Morning, Night*) is based on the shocking true story of the 1978 kidnapping and murder of Italy's former Prime Minister Aldo Moro.

La Voce

This will be the last issue of La Voce until September.

Please note August 7th is the deadline. If you read an interesting book during summer, try a great restaurant, or if summer brings travels and some new found discoveries, send a review. Or, if you write poetry or short stories, these are all things that make a great La Voce. Submit, submit . . .

Enjoy your summer.

Linda

Delivering La Voce to Members

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



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

And be sure your email box isn't full.

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



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, USA. Keep things coming!

Thanks to everyone who is helping.

Article submission deadline:

<u>ISSUE DATE</u>	<u>SUBMISSION DEADLINE</u>
September 2010	August 7th

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/>

Note the website address has changed!

Pre-Dante Pasta

Join us for the pre-Dante Pasta dinner preceding the English language programs. **To attend the dinner, reservations are required. The only way to make these reservations is by calling the activity line at (206) 320-9159 by 5 pm on the Monday before the meeting.**

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 5pm 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:
PMB #1244

1122 East Pike Street
Seattle, WA 98122
(206) 320-9159

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

Frank Paterra
President

Sylvia Shiroyama
Vice President

Marcella Mascio
Secretary

Bruce & Sharon Leone
Co-Treasurers

Jane Cottrell
Past President

Dave Cottrell
Counselor

Houghton Lee
Counselor

Toni Napoli
Counselor

Linda Heimbigner
La Voce Editor

Terry Hanlon
Hospitality

Giuseppe Tassone
Language Program Director

Sweet & Sour Little Onions

(Cipolline en Agro-dolce) From "Lidia Cooks from the Heart of Italy"



2 pounds cipolline onions, peeled but left whole
3 tablespoons butter
1 1/2 teaspoons kosher salt
1/2 cup balsamic vinegar
1 to 2 tablespoons sugar

Recommended to Use: 12 inch heavy-bottomed high-sided skillet or sauté pan

Bring a large saucepan of water to boiling, drop in all the peeled onions, and return the water to a simmer. Cook about 20 minutes, or until the onions are tender all the way through - pierce them with the point of a paring knife to test. Drain and pat the onions dry.

Heat the butter in the skillet, and set over medium-high heat. When butter is melted, scatter the onions in the pan, and toss to roll and coat them with butter. Season with the salt, and cook, tossing frequently, until the onions are brown and caramelized all over, about 5 minutes.

Pour the vinegar into the pan, and sprinkle the sugar into it (use more or less sugar to taste). Shake the skillet, rolling the onions around, as the vinegar comes to a boil and the sugar dissolves. Cook at a boil for 5 minutes or so, frequently tossing the onions, until the syrup thickens and lightly glazes the cipolline.

Serve the cipolline warm, right from the pan with syrup drizzled on top, or cooled to room temperature (the glaze will thicken and can be spooned over).

Note: I tried this simple but delicious dish. The onions were juicy with a wonderful glaze. Lidia recommends serving them as an hor d'oeuvre, tossed in a salad, or served as a side dish with meats and fish. They can be served warm or room temp and will keep in the refrigerator for a week or two and can be frozen. Enjoy . . . Linda

Club Alpino Italiano (CAI) PNW

The following are local outings CAI will be doing during this summer:

May 8: POO POO POINT HIKE

Classification: (M)
Distance: 5.5 miles RT
Elevation Gain: 2100'
Contact: Cam Bradley (francescoandcam@hotmail.com)

The trail starts from the Issaquah High School and ascends through second growth forest of West Tiger Mountain to a hang-glider port where there is a good view of Lake Sammamish and Issaquah.

June 12: E. FORK FOSS RIVER

Classification: (E)
Distance: 6 (optional 10) miles RT
Elevation Gain: 600'
Contact: Cam Bradley (francescoandcam@hotmail.com)
The low elevation trail begins gently along the East Foss River, traversing through a beautiful, naturally-regenerated forest that had been railroad logged in the 1930s. The first five miles gain only 600 feet. This pleasant stroll in the Skykomish area abruptly ends when you come to the crossing of the East Fork Foss River, a good turnaround.

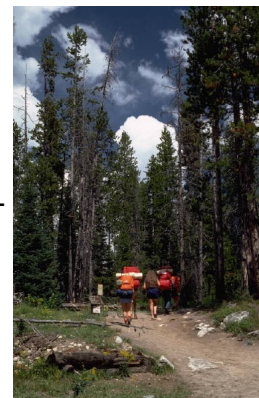
July 10: IRON GOAT TRAIL

Classification: S-E)
Distance: 15 miles RT, or 7 miles upper portion
Elevation Gain: 800' or 500' for upper portion
Contact: Ron Riter (ronriter@hotmail.com)
Hike the upper portion of Iron Goat Trail. Visit the site of one of the worst train accidents. "In 1910, snow slides delayed two trains at the town of Wellington. A vast section of snow on Windy Mountain broke loose and crashed down, sweeping both trains off the tracks into Tye Creek below. Rescue efforts were quickly organized, but nearly one hundred lives were lost."

August 14: MELAKWA LAKE

Classification: (M)
Distance: 9 miles RT
Elevation Gain: 2300'
Contact: Mark Miller (mhmiller@pol.net)
A pleasant forest hike following Denny Creek to a nice subalpine lake.

For further information and activities that include CAI's international outings, check their website at: <http://www.cai-pnw.org>



Pictures

Here are some pictures that were either just submitted or weren't used in earlier La Voce's. Pictures always add to articles so keep sending them.



Rosa Borriello & Barbara Crawford



Terry Hanlon



March Wine Tasting



Festa Italiana

Other Things to See and Do

Poggi Bonsi Event

(Sponsored by the Italian Trade Commission)

Poggi Bonsi's new store at The Landing in Renton has been chosen by the Italian Trade Commission as one of twenty stories in the U.S. to host "Made in Italy 2010." This event runs from May 9th to May 22nd with a reception featuring Italian food and wine on May 16th from 4-7:00 pm.

Details can be found on their blog post below or at the Italian Trade Commission website:

www.poggibonsigifts.com/blog/2010/04/made-in-Italy-2010-coming-to-poggi-bonsi-at-the-landing-in-may

www.italiangiftware.com



May 09 - May 22, 2010

Poggi Bonsi

907 Southwest 152nd Street

Burien, WA 98166

T. (206) 859-6401

info@poggibonsigifts.com

www.poggibonsigifts.com

Our goal is to bring the charm and flavor of Europe to our customers with artisan products and gourmet kitchenware that they can enjoy themselves or give as gifts.

We have two stores in the Seattle, Washington area--Poggi Bonsi Cucina, our neighborhood kitchen store in the Olde Burien Shopping District and a new 2,800 square foot store at The Landing in Renton which opened in November 2009. Our stores are showcases for all of our European imports including Italian Ceramics, French Pottery, Italian Olive Wood, as well as gourmet kitchenware and unique gifts. We frequently host in-store events to highlight new arrivals and celebrate the Mediterranean lifestyle.

Poggi Bonsi is a woman-owned business founded by Keli DeRitis and Michelle Codd which began operation in 2001. We hand select our products and import a selection of them from France and Italy ourselves. We have traveled hundreds of miles in the European countryside seeking out suppliers who practice their centuries-old crafts.

Many of our Italian Ceramics are made near our namesake, the Tuscan town of "Poggibonsi." On our first trip to Tuscany, we got lost every day and kept running into signs for "Poggibonsi" — the name stuck with us because it is so fun to say.

Other Stores & Cities

There are twenty-one stores in cities throughout the U.S. involved from April 19th through July 10th.

Nest, Dallas, TX

Los Gatos Gallery and Company,

Los Gatos, CA

24e Style, Savannah, GA

La Petit Chateau, Roseville, CA

Trouv , Phoenix, AZ

Poggi Bonsi, Burien, WA

Villa Vita Italian Home

Furnishing, Jacksonville, FL

Owen Lawrence, Atlanta, GA

A Mano, Washington, DC

A Mano, Naples, FL

Bell'Arte, Scarsdale, NY

Solari, Rocky River, OH

Sopra Sotto, Rochester, MN

Tuscan Hills, Kingston, NJ

Fiori/Laguna Imports, Inc.,

Laguna Beach, CA

Charles Mayer and Company,

Indianapolis, IN

Caterina, Ltd, Columbus, OH

The Italian Dish, Birmingham, MI

Simpatico, St. Michaels, MD

Ann Marie's, Minocqua, WI

Gilardini, Manasquan, NJ

Other Things to See and Do

SPSCA 3RD ANNUAL WINE TASTING

***Wednesday, May 26th
6:30 pm***

***The Home of Mike and Donna James
1120 8th Ave. #1201*
Seattle, WA 98101
206 669-5791***

***This year's wine tasting features Tom Kelly of Small Vineyards Imports who will introduce us to small regional Italian vintners.
(Check out his website www.svimports.com)***

***The cost is \$25 per person, payment due at the event.
Contributions of appetizers will also be appreciated.***

Attendance is limited to 35 people, so please respond to this email or email/call Marty Curry (mcurry1551@comcast.net ; 206-525-0465), to RSVP and to let us know if you can contribute an appetizer.

****Logistics:***

Parking on-street is tight, so use the parking lot at 7th and Seneca - next to Town Hall OR the Virginia Mason Parking garage on 9th Ave between Spring and Seneca.

At the entry, dial Donna or Mike James on the resident list to get buzzed into the building.

DANTE CALENDAR 2009-2010

Dante Alighieri Society of Washington

<p>September 2009</p> <p>9 Aisha Paterra Summer in Italy</p> <p>23 Robert Thomson Dante and Opera</p>	<p>February 2010</p> <p>10 Susan Gaylard (UW) Italian Fashion 1300-1800</p> <p>24 Claudio Mazzola "La tradizione della commedia all'italiana dal dopoguerra a oggi"</p>
<p>October 2009</p> <p>14 Lisa Dorsey The Divine Journey of Dante's Inferno</p> <p>28 Marcella Nardi Medieval Castles & Italy</p>	<p>March 2010</p> <p>10 Chris Zimmerman Tour of Italian Wine Regions and Wine Tasting</p> <p>24 Giuseppe Tassone Buogiorno Notte (Good Morning, Night)</p>
<p>November 2009</p> <p>11 Magnus Feil Italian Design</p> <p>No Italian meeting in November</p>	<p>April 2010</p> <p>14 Election night (no speaker)</p> <p>28 Meeting in English Professor Maria Wells - Univ. of Texas Norman Bel Geddes: A Modernist Interpretation of the Divina Commedia</p>
<p>December 2009</p> <p>9 Christmas party</p> <p>No Italian meeting in December</p>	<p>May 2010</p> <p>12 Vincenza Scarpaci The Journey of the Italians in America</p> <p>No Italian meeting in May</p>
<p>January 2010</p> <p>13 Sportelli + Panel: Living Part- time in Italy</p> <p>27 Marcella Nardi Daily Life in Medieval Times</p>	<p>June - August 2010</p> <p>Summer Break - No meetings held</p>

At the first meeting of each month (English program), pre-Dante pasta is communally prepared at 5:30 pm & served at 6:30 pm. Call the Activity Line (206) 320-9159 by the Monday before to reserve your spot(s). Cost: \$8.00 per person or \$15.00 per couple

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

Membership Application

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

Mark one : ☐ **New Membership** ☐ **Membership Renewal**

Name(s): _____

Address: _____

City: _____ State: _____

Telephone: _____ E-mail: _____

Amount Enclosed:

Membership Amount: _____

Contribution: _____

Total Enclosed: _____

Contribution Categories (For recognition stars):

Bronzo (bronze) - Up to \$25

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

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

Platino (platinum) - Over \$100

Please return completed membership application with check to:

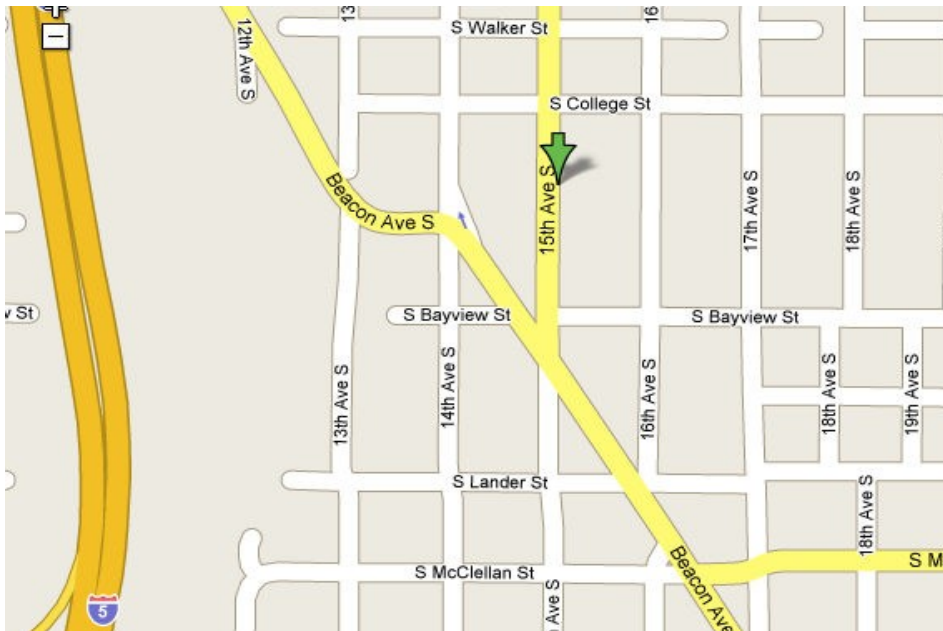
Dante Alighieri Society of Washington

PMB #1244

1122 East Pike Street

Seattle, WA 98122

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



Directions to Headquarters House

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