

La Voce della Dante

Published by the Dante Alighieri Society of Washington (DAS)

<http://das.danteseattle.org>

May 2013

May English Meeting—"Writing an Italian Novel in Trieste" by Mark Nassutti

Wednesday, May 8th, dinner at 6:30 pm, meeting at 7:30 pm, Headquarters House

Our last meeting for the 2012-2013 season will be Wednesday, May 8th. "Writing an Italian Novel in Trieste" will be presented by Mark Nassutti. Mr. Nassutti writes about family mysteries. For example: Why did my Italian grandfather and his brother become estranged in their 30s and never speak to each other again? Set in Trieste, my novel, titled "Amedeo," explores how bereavement, financial disaster, politics, and war build walls inside families. At the end of World War II, the brothers, now in their 50s, haven't spoken for 20 years. On May 1, 1945, the Yugoslav Army arrives in Trieste as the German army escapes. A wave of revenge killings breaks out, hunting Fascists and Nazi collaborators. Amedeo learns that Umberto is targeted. He must decide whether to save his brother, knowing that the attempt could cost him his life.

Mr. Nassutti's presentation will be in three parts: Things you might not know about Trieste, how he came to write his novel, and the novel itself. This will be done through a combination of a Powerpoint presentation, video, and discussion.

Pre-Dante pasta will be at 6:30 pm with Mr. Nassutti's presentation at 7:30 pm.



This picture of Mr. Nassutti was taken in Piazza Unità, Trieste.

Upcoming Events

Wed, May 8th:
"Writing an Italian Novel in Trieste" presented by Mark Nassutti, 7:30 pm

No Italian Meeting in May



New DAS Board

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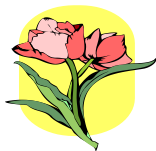
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**Welcome to
Our New
Members**

**Benvenuti
Nuovi Membri**

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

*** DAS Star List 2013***

While we appreciate those who support our Society through membership dues & volunteering, stars are awarded to those making extra cash contributions which allows us to provide additional services.

Grazie Mille for supporting the Dante Alighieri Society of Washington.

Bronzo up to \$25

- * Gillett, Debra Rovetto
- * Pellegrini, Frank
- * Schwartz, Peni

Argento \$26 to \$50

- * Crawford, Dick & Barbara
- * DeMatteis, Dan & Carol
- * Favre, Diana & Alfred
- * Hoffman, Pat
- * Hundertmark, Louise
- * Rodriquez, German D.
- * Sportelli, Domenic & Louise
- * Viegel, Alan

Oro \$51 to \$100

Platino—over \$100

- * Boothby, Mimi
- * Borriello, Rosa
- * Cottrell, Dave & Jane
- * Forte, Giselda
- * Harmon, Gini
- * Minotti, Dominick

From the President's Desk

Welcome all to May and the last month of our 2012 - 2013 season. It has been another great year for our society filled with great programs, great friends, and great visiting. I hope you have enjoyed it as much as I did.

In place of our English program meeting in April we held our annual elections. I'm pleased that all of our current board members have decided to continue on for one more year and that Joyce Ramee was elected to join the board as a consigliere. Thank you to all for generously agreeing to serve. We had a great turnout for the meeting and a spirited discussion on what we all like about our society, what is working well, and what we could do better. The board prepared the meal and it was just wonderful. Thank you to all for bringing our talents and passion to the discussion and the meal.

Our Italian program meeting in April, by Paola Albanese, was a very engaging and fun presentation of the festivals in Italy. Paola shared not just the facts and figures of the different festivals, she also shared her personal experiences and those of her family, really bringing the festivals to life for all of us. We had an overflowing table of wonderful antipasti, vino, e dolce. Thank you to Terry Hanlon for arranging the core of the antipasti and to all for bringing your dishes to share.

We have one more meeting this year, our English meeting, presented by Mark Nassutti, entitled "Writing an Italian Historical Novel in Trieste". Mark is an accomplished author and I am looking forward to an engaging and educational presentation.

I want to also share with you that your Dante Society is again one of the sponsors of the Seattle International Film Festival (SIFF) this year. The Film Festival runs from May 16th through June 9th and has a number of great films from around the world. As part of our sponsorship one Italian film will be presented as sponsored by the Dante Alighieri Society and, while the SIFF organization has not yet announced the film lineup for this year, I'm assured that our film will be a good one that we will all enjoy. Look for our film when the list is announced!

As we retire for the season and look forward to next year, I want to take a moment to express my deep appreciation and thanks to the board and committee chairs. Your hard work is what makes our society the wonderful community that it is. It has been my honor to serve this organization and I look forward to continuing in our next season. Thank you all.

Frank Paterra



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

Winter quarter started on January 8th with three sections of Italian taught by Laura Ciroi, Michela Tartaglia, and Daniel Zanchi. A total of 56 students were enrolled with students being equally divided among our three levels of Italian: A1, A2, and B1.

We are very happy with this result and with 19 students currently enrolled in level B1, it is likely that next fall we may be able to offer a level B2 class for the first time since the implementation of the new level designation according to the guidelines of the CEFR (Common European Framework of References for Languages).

Winter quarter is the second quarter for all levels. We are very proud of our students who decided to continue and enroll in the second quarter of their Italian language class.

We know that it takes time and dedication to learn a language but by seeing the progress that our students make over the year, we know that the goal can be reached. We are very thankful to our instructors with their expertise and years of experience with our program prepares our students and make the Dante Alighieri evening program the ideal place for adults of any age to learn the Italian language and culture in Seattle.

Since the Dante Alighieri Italian language program is designed to teach the language and not only to give an introduction to it, the beginning level, just like the other levels, lasts three quarters. If new beginning students want to start from zero, they need to wait until fall quarter and then enroll in level A1. However, if students have some experience with Italian they can be placed, with my assistance, in one of our courses during the school year. To be placed in an ongoing session, do not hesitate to contact Giuseppe Tassone at Tassone@danteseattle.org or call 425-243-7663.

Winter quarter was through March 14th. Spring quarter begins April 2nd through June 6th. The pre-registration deadline was March 22nd. Classes are held at Seattle University in the Administration Building. Class fee is \$180 per quarter unless otherwise noted in class descriptions.

Classes offered:

Beginning Italian—Level A1 (First Year—Three Quarters)

Elementary Italian—Level A2 (Second Year—Three Quarters)

Intermediate Level—Level B1 (Third Year—Three Quarters)

Additional Classes—Additional levels of Italian (B2, C1, C2), Italian for Travelers, Italian for Children

For descriptions of the above classes, see the Language Program website:
<http://www.danteseattle.org>.

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

For more information:

info@danteseattle.org

plida@danteseattle.org

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

* DAS Star List 2013*

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

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

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



DAS Board Meeting

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

The next board meeting will be in May 15th.

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



La Voce

Spring is here, complete with exceptionally high pollen counts and more rain than normal. Lawns are greening up and flowers abloom here in Georgia.

If you traveled and discovered something or a place of interest that's related to Italian culture, send photos or an article about your experience. Or maybe you've tried a great new Italian restaurant or read a great book. We would love to hear about it. These are all things that make a great La Voce so submissions are welcome. Submit, submit . .

Linda

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:

www.das.danteseattle.org

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

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



PLIDA

PLIDA (Progetto Lingua Italiana Dante Alighieri)

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

The PLIDA Certificate

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

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

Why Take the PLIDA Exam

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

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

Dates, Registration, Location, and Exam Fees

PLIDA certificate sessions (Levels A1, A2, B1, B2, C1, C2) will be held every year in May and November. Candidates may choose to take an exam at the level they feel is closest to their proficiency. Registration does not require having taken lower-level tests.

Candidates need to register approximately 30 days prior to the exam date. Exams are held at Seattle University. For further information and more on the dates of each exam, registration deadlines, location, exam fees, and registration instructions check the Language School's Plida website at:

www.danteseattle.org/plida.html

For any questions, email: plida@danteseattle.org





La Voce Needs You!

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

Thanks to everyone who has contributed articles.

Article submission deadline:

<u>ISSUE DATE</u>	<u>SUBMISSION DEADLINE</u>
Sep 2013	August 20th

The May issue will be the last issue of La Voce for the 2012-2013 season. The next issue will be in September.

Dante on the Internet!

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

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

Pre-Dante Pasta

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

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

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

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



Dante Alighieri Society of Washington

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

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

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

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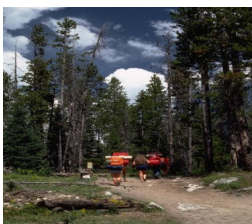
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La Voce Editor

Terry Hanlon
Hospitality

Carol DeMatteis
Program Chair

Giuseppe Tassone
Language Program Director

**Club
Alpino
Italiano
(CAI)
PNW**



May 11th: Hike

Destination: Boulder River Trail
in Darrington

Distance/Time: 8.6 miles

Elevation Gain: 700 feet

Highest Point: 1550 feet

Highlights: Rivers, waterfalls, old
growth

Contact: Norizan Paterra by May
9th at norizan@norizan.com

Join CAI-PNW on their monthly
2nd Saturday hike. Enjoy a spring
hike in the North Cascades. For
details and to register please con-
tact Norizan by May 9th.



Summertime

Enjoy your summer activities
and think about any pictures,
articles, etc., that you would like
to submit for an upcoming issue
of *La Voce*. These include restau-
rant and book reviews, interesting
places encountered when travel-
ing, and more.



La Cucina della Dante Cook- book Update

by Nancy McDonald

Sales have gone very well on our Dante cookbook. We introduced *La Cucina della Dante* during Festa Italiana in Seattle and sales were especially brisk during our meetings and at *Festa di Natale per i Bambini*.

With 138 pages and six categories of delicious Italian recipes: Antipasti e Insalate, Zuppe, Pane, Primi Piatti, Secondi Piatti, and Dolci, plus a complete index cross-referencing the recipes, the cookbook made a very popular Christmas gift.

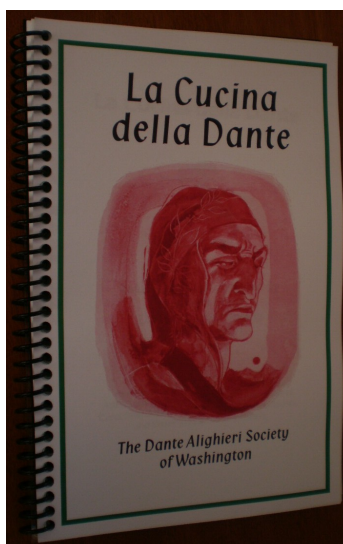
I'd like to take this opportunity to thank the members who worked on the cookbook: Jane Cottrell, Gini Harmon, Linda Bavisotto, Louise Sportelli, Linda Heimbigner, Carol DeMatteis, and Dante president Frank Paterra. Carol DeMatteis also created the amazing index with its invaluable cross referencing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

We are all really proud of the Dante cookbook and the months of hard work that produced it. Even though we all proofread it many times, I've found at least one error: the Sesame Cookie recipe on page 134 is missing vanilla from the list of ingredients.

If you find other errors, please let me know so that we can share them with our members. Also, if you like a particular recipe, we'd love to hear all about it.

Cookbooks will continue to be available for sale at Dante meetings. If you'd like me to mail them to you, just let me know by phone or email: nancymick@yahoo.com

Thank you for supporting our Dante cookbook fundraiser.



*You can still buy
copies of the
Dante cookbook.
They make won-
derful gifts for
family and
friends.*

Members: \$12

Non-Members: \$15



Presents the 23rd annual

Aronoff Festival Concerts

June 28, 29, 30, 2013

Bastyr Chapel

14500 Juanita Drive NE, Kenmore

www.viola.com/aronoff

Dante member (newly added to the Dante Board, even!!) and sometime music lecturer **Joyce Ramee** invites all Dante members and their friends to the **2013 Aronoff Festival Concerts** at Bastyr University Chapel, June 28 and 29 at 7:30 PM and June 30 at 4:00 PM.

As in past years, **Free Series Passes** will be available from Joyce at the May 8 Dante English meeting!! Dante members can get TWO FREE passes to the concerts. (This saves you the \$10/ person/concert at the door!)

Joining Joyce and her professional string colleagues on this year's musical feast are **Rodger Burnett**, Pacific Northwest Ballet Orchestra's principal French Horn and **Paul E. Margelli**, PNBO's principal English Horn. Programming includes a wide variety of delicious romantic chamber music. The evening programs are performed by Festival faculty; for the Sunday concert, Festival students take to the stage.

Friday's concert features Dr. Margelli in **Two Rhapsodies for oboe, viola and piano** by Charles Loeffler, along with works by Aram Khatchaturian, Rebecca Clarke and Darius Milhaud. On Saturday, we offer a "Mozart Sandwich," opening with his **Piano Quartet in E-flat** and closing with Mr. Burnett's glorious horn playing in the **Quintet for Horn and Strings**; works by Berlioz and Beethoven fill out the menu. On Sunday, the final concert includes music by **Italian** Composers **Alessandro Rolla** and **Benedetto Marcello**, other classical and contemporary works, and even a *viola fiddle band*!!

There's also a feast for the eyes: the Aronoff Festival Concerts are co-sponsored by Kirkland's **Parklane Art Gallery**. Works from Parklane are on display and available for purchase at all concerts!

Joyce will have program flyers and series passes at the May 8th Dante English meeting. Just ask her that night, or email her at: mavijramee@aol.com (put Aronoff Concerts in your subject line).



Research Grant

information from Lorenzo Giacani, PhD

The Italian American Studies Association-Western Regional Chapter (IASA-WRC) is pleased to offer a one time award of \$500 for a graduate student or recent graduate degree recipient whose research focuses in a significant way on the history and culture of Italian Americans in the West. We welcome all disciplinary approaches to the field of study. Deadline is September 15, 2013.

Eligibility:

-Graduate student or recent graduate degree recipient (Master's or PhD granted in 2010 or after) in any academic discipline whose research focuses in a significant way on Italian American culture in the West, as defined below, are eligible and encouraged to apply.

-Graduate students in good standing in their own home institution's graduate program (i.e., completing work in a timely manner; no academic probation, etc.) or who have completed a degree in 2010 or thereafter.

-The grantee need not be working, studying, or residing in the West but his/her work must highlight the West.

-The "West" is defined as those U.S. states represented by the IASA-WRC: Alaska, Arizona, California, Colorado, Hawaii, Idaho, Montana, Nevada, New Mexico, Oregon, Washington.

Qualifications and quality of application will be considered in decision making. The fellowship award is decided by an ad-hoc Italian American Studies Association committee created for this grant, selected via the Executive Board and the IASA-WRC officers.

Requirement of Grant: Any and all future publications, including online publications, resulting from research supported by this grant must acknowledge the Italian American Studies Association—Western Regional Chapter.

Questions: Please contact Teri Ann Bengiveno at TBengiveno@laspositascollege.edu

SUBMISSION GUIDELINES:

PLEASE SEND THE FOLLOWING DOCUMENTS TO:

Roseanne G. Quinn at quinnroseanne@fhda.edu

- 1) Cover letter (in the body of email message)
- 2) A 2-3 page proposal of the dissertation, thesis, or other research project completed or in progress. The proposal should clarify what aspects of the project as a whole are on subjects pertaining to Italian Americans and the West.
- 3) A 1-2 page curriculum vitae. Please include current mail address, email address, and telephone number.
- 4) Copy of unofficial transcripts (as proof of good standing and/or year of degree granted).
- 5) One letter of reference, preferably from an academic advisor, committee member, and/or dissertation director, addressing the relevance of your project for the study of Italians in the West.

For further information and more on submission guidelines please visit the IASA website <http://italianamericanstudies.net/> or go directly to:

<http://www.italianamericanstudies.net/ct/news/ta/news-iasa/me/ti/italian-american-studies-association-western-regional-chapter-iasa-wrc-an>

DEADLINE: September 15, 2013

Late or incomplete applications will not be considered. The winner will be announced at the 2013 IASA conference.

Italian Scientists and Scholars of North America Foundation (ISSNAF)

by Lorenzo Giacani, PhD

Asst. Professor, Dept. of Medicine, Division of Allergy and Infectious Diseases, University of Washington

PROGRAM:

5:30-6:00

Guided visit of the exhibition
Zoom: Italian Design and the
Photography of Aldo and
Mariarosa Ballo

6:15-6:30

“Introductory Remarks”
Lorenzo Mannelli
Chair of ISSNAF Seattle Chapter
Paola Querzoli
BAM’s provisional Docent

6:30-6:50

“Bellevue Arts Museum, Crafting
a New Museum”
Stefano Catalani
Dir. of Curatorial Affairs, BAM

6:50-7:10

“Zoom: Creating Objects of
Desire”, Nora Atkinson,
Curator, BAM

7:10-7:30

“The Indie Revolution: How a
Single Click has Changed the
Publishing Industry”, Monica
La Porta, Author

7:30-7:50

“Modern Tools to Unravel Nature’s
Best Design: the DNA”
Valeria Vasta, Technical
Laboratory Director, Seattle
Children’s Hospital

7:50-8:00

“Closing Remarks”
Lorenzo Giacani
Vice Chair of ISSNAF Seattle
Chapter

Social Dinner

8:30

Ristorante Andiamo of Bellevue
938 110th Ave NE #1, 98004
4 course dinner-all inclusive-\$35

Please contact organizers as soon as
possible for reservations.

The spring meeting of the Italian Scientists and Scholars of North America-Seattle Chapter will take place on Thursday, May 9th at the Bellevue Arts Museum (BAM), in Bellevue, WA. The year 2013 is the year of Italian culture in the US, and ISSNAF and BAM joined forces to offer an unprecedented occasion for all Italians, Italian-Americans, and lovers of the Italian culture currently living in the Pacific Northwest area.



The exhibition “Zoom: Italian Design and the Photography of Aldo and Marirosa Ballo” opened March 15th and runs through June 16th. A free guided visit of the exhibit will be offered on May 9th to those attending the spring meeting.

Based on the holdings of roughly 146,000 photographs in the archive of Studio Ballo, Zoom presents a new view of Italian design and its history. In addition to showcasing legendary design classics from then period, the exhibition focuses on the representation and interpretation of these objects, and also on the people who designed them, presenting a comprehensive view of Italian design and designers from 1953-1994.

During this upcoming ISSNAF meeting, BAM curators Stefano Catalani and Nora Atkinson will talk about how in the second half of the 20th century, a unique design culture evolved in Italy which positioned the country as a leader in the realm of international design. This phenomenon was characterized by the creative collaboration of visionary entrepreneurs with innovative designers, by a close relationship to the fine arts and by a sure feel for contemporary style. Monica La Porta, a Seattle based author, will talk about how the publishing industry is being revolutionized by on-line publishing (Indie publishing), and Dr. Valeria Vasta of Seattle Children’s Hospital will guide us through modern diagnostic techniques for genetic disorders.

Joining the meeting is completely free of charge. A social dinner will follow the meeting. Program info is in the left column.

More information about the exhibit can be found at:
<http://www.bellevuearts.org/exhibitions/upcoming/zoom/>

More information about ISSNAF, and the Seattle Chapter can be found at:
<http://www.issnaf.org>
<http://www.issnaf.org/seattle-chapter.html>



Easy to Make Gnocchi are Family Tradition

By Alysha Witwicki, Special to the Journal Sentinel (April 9th, 2013, Milwaukee, WI)

Potatoes. Eggs. Flour. The humble gnocchi (pronounced nyo-ke) may seem like little more than thumbprint-sized dumplings. But for many, it's the epitome of family.

Growing up, Michael Glorioso has memories of his Sicilian grandmother, aunts, and mother rolling gnocchi by hand in preparation for big, family meals that were filled with homemade pasta, bread, and lots of garlic and tomatoes.

Michael's father, Ted, now 82, and his brothers, Joe, 91, and Eddie, 89, opened Glorioso's on Milwaukee's Brady St. in 1946. At that time, there were 50 Italian markets within a mile-and-a-half radius. Now, Glorioso's is the only one left.

Still, Glorioso's puts the family in "family business" - 13 relatives still work there, including Ted, Joe, and Eddie.

Whether it's bonding at work or at home, it's always been about the food.

"The recipes we make have been passed down for generations. They're old school and basic," said Michael Glorioso, general manager.

But the gnocchi selection at the store is anything but basic. Although Glorioso's doesn't make gnocchi to sell at the store—they outsource it to a trusted pasta-making company—customers can

(Cont'd on page 11)

Parmageddon Update!

Monday, April 22, 2013

Most Parmigiano Reggiano wheels cracked simultaneously: Whole Foods Market breaks Guinness world record.

Austin, TX —Whole Foods Market stores across the U.S., U.K. and Canada cracked 426 wheels of Parmigiano Reggiano before cheering fans on March 9th at 3 pm EST, setting the new world record for the Most Parmigiano Reggiano wheels cracked simultaneously at multiple venues, according to the World Record Academy.

The Guinness world record for the most parmesan wheels cracked simultaneously was 378 and was achieved by Loblaw Companies Limited (Canada) at more than 200 distinct Loblaw stores throughout Canada on 24 March 2012.

Guinness World Records also recognized the world record for the largest soft cheese, which was made by Edelweiss Kaesewerk, Kempten, Germany weighing 180 kg (396.8 lb) and was displayed at a public opening of their factory on 26 October 2002.

"The excitement around Parmigiano Reggiano is palpable in our stores and goes well beyond our cheesemongers and Certified Cheese Professionals™," said Cathy Strange, global cheese buyer for Whole Foods Market.



"Each year, our shoppers look to Whole Foods Market not only for the highest quality Parmigiano Reggiano, but also for an exciting event where they can witness the talent of our cheesemongers and taste the difference of a freshly cracked wheel of cheese hand-sourced from Parma.

The events of each store ranged from face-offs between cheesemongers and tasting events highlighting the flavors of Italy, to plays on the year's theme, "Parmageddon," featuring zombies and astronauts.

Some cheesemongers cracked their 85 pound wheels in under a minute.



find 12 varieties of frozen, filled, and shelf-stable gnocchi.

To cook gnocchi, it's as simple as dropping the tiny dumplings into a pot of boiling water. Once they float to the top, they're done. "There's a saying that it should taste as light as a pillow," Glorioso said. "But it always seemed a bit heavier to me!"

Although making homemade gnocchi takes a bit more effort than opening a package, it's a simple process, as I found out from Glorioso's executive chef, Darin Wisniewski.

It all starts with roasting potatoes in the oven to get the insides nice and soft. Next, you scoop out the potato flesh and blend it with eggs, flour, and a pinch of salt. If you don't have a mixer, you can use a potato ricer or food mill to make the filling nice and smooth. To give the gnocchi more flavor, mix shredded cheese or chopped herbs in with the other ingredients before mixing.

The key is working with hot potatoes.

"If you start with cool potatoes, the starch will become very sticky and make it difficult to work with," said Wisniewski.

Once you make the dough, grab a handful of it and roll it into a snake shape. Then you cut the dough into one-inch pieces.

Authentic gnocchi have special grooves on top, which help trap the sauce. This can be accomplished with a special gnocchi board or a fork.

After all the homemade gnocchi are made, you simply drop them in boiling water as you would store bought frozen or shelf-stable gnocchi.

Don't use salted water

"Typically you cook pasta in salted water," said Wisniewski. "But, in the case of gnocchi, the salt will cause the potato starch to become sticky, and you'll end up with a mushy product."

After boiling the gnocchi, you can sauté them in butter for more flavor and for a crispier texture around the edges. Once everything is cooked is when the fun begins.

"It's as versatile as pasta," said Tony Balistreri, co-owner of Milwaukee's East Side restaurant, Sala. "Anything you put on pasta, you can put on gnocchi."

Food was also the heart of the Sicilian Balistreri family. Tony's grandmother Katie and great grandmother Lena taught him how to make gnocchi and many other traditional Sicilian foods (such as tomato and basil sauce and minestrone soup), many of which are served at his restaurant today.

At Sala, gnocchi with Gorgonzola and a spinach cream sauce is on the permanent menu. It has a hint of garlic and white wine, and it's thickened with Romano cheese.

"I also like gnocchi with our homemade meatball sauce and a splash of cream," said Balistreri, who also recommends a simple tomato sauce or pesto to adorn the gnocchi.

"I remember my family mostly eating gnocchi with melted or fried butter with sage," said Glorioso. "And sprinkle some good Romano or Parmesan on top. That's very traditional. Or we'll do olive oil and garlic, which is very Sicilian."

Try sweet potatoes

Although a starchy russet potato is the star in traditional gnocchi, options

abound for the creative cook. Substitute sweet potatoes to add a touch of orange color and sweetness.

However, because sweet potatoes contain more water than russets, Wisniewski recommends drying out the flesh before mixing the dough (by thoroughly baking the potatoes in the oven and then scooping out the insides and baking them for a bit more).

"You can add additional flour or grated cheese to help achieve a better consistency for the dough," he said. In addition to potatoes, you can also use roasted butternut squash and even pumpkin to make gnocchi.

Traditional gnocchi may be based in simplicity, but it can take a few tries to perfect the process.

"Don't give up on homemade gnocchi. Once you get it right, it's delicious," said Balistreri.

Delicious indeed and full of tradition.

Gnocchi tips and tricks

1. There are multicolored pasta, so why not multicolored gnocchi? To make yours dazzle like a jewel (or close to it), cook grated beets, carrots, or chopped spinach. Puree in a food processor before mixing into gnocchi dough.
2. When making gnocchi dough, go by touch and stop adding flour when it's just barely sticky. You want the dough to hold its shape.
3. You don't want to over mix gnocchi dough. This will over develop the gluten and make the gnocchi tough.
4. You can freeze uncooked gnocchi. Simply freeze them until solid on a parchment-lined baking sheet. Then place in a freezer bag and used within three months. If you bag them before they are frozen, they will stick together.

Note: Brian & I frequented Glorioso's when we lived in Milwaukee. I plan to check Brady St. out in June.

Homemade Potato Gnocchi

*Recipe from
Darin
Wisniewski, Ex-
ecutive chef at
Glorioso's*



2 pounds russet potatoes
1 1/4 to 1 1/2 cups flour, plus
more for rolling out dough
3 eggs
Salt to taste

Bake potatoes in a 400 degree oven until soft, about 40 minutes. While still hot, scoop out the soft pulp and place in a mixing bowl.

Add flour, eggs, and salt to taste. Mix using a paddle attachment in a stand mixer or mix with your hands to form a smooth dough. Take a small handful of dough and place on a floured work surface. Roll out dough into a long cylinder to the thickness of your liking, or about the diameter of a nickel. Using a knife, cut cylinder into 1-inch pieces.

Place each piece onto a gnocchi board or back of a fork. Press gently to form a small impression. Roll gnocchi down the board or fork to create grooves. Place gnocchi onto a parchment-lined cookie sheet. Repeat process, making sure to flour your surface each time, until all dough has been used up.

Drop gnocchi into a pot of boiling, unsalted water. Cook until gnocchi float, about 3 minutes. Remove from water and place on a sheet tray to cool until needed or serve right away.



April Election Meeting

Pictures taken by Houghton Lee, Recipes provided by Norizan Paterra

Panna Cotta

Adapted from "Secrets of My Tuscan Kitchen" by Judy Witts Francini

4 cups heavy cream
1/2 cup sugar
2 teaspoons vanilla extract
2 packages unflavored gelatin, such as Knox

Soften gelatin in 6 tablespoons cold water.

Heat cream over low heat with the sugar and stir until dissolved. Do not boil. Remove from heat. Stir in gelatin until melted. Add the vanilla. Pour into glass serving goblets or bowls.

Chill for at least 2 hours. Once firm, top with sweetened berries and red wine syrup.

Makes 8 servings

Red Wine Syrup

Recipe by David Lebovitz

1/2 cup red wine
3 tablespoons sugar

Cook the red wine and sugar until the bubbles get thick.

Once the syrup is reduced to half its original quantity (1/4 cup), remove from heat and scrape into a bowl to cool completely.

Makes 4 servings



DANTE CALENDAR 2012-2013

Dante Alighieri Society of Washington

<p>September 2012</p> <p>12 Dominick Minotti <i>Medici Misteriosi</i></p> <p>26 Beatrice Arduini <i>Presentation on Dante</i></p>	<p>February 2013</p> <p>13 Chris Zimmerman, Vias Imports <i>Annual Wine Tasting Dinner</i></p> <p>27 Mary O'Neil, <i>The Renaissance Papacy, 15-16th C</i></p>
<p>October 2012</p> <p>10 Jonathan Brandt <i>Hilltowns & Villas of Italy</i></p> <p>24 Marcella Nardi, <i>Rome from Its Beginnings to the Middle Ages</i></p>	<p>March 2013</p> <p>13 Rose Marie Curteman <i>7 1/2 Places of Wonder, Hidden Wonders of Florence</i></p> <p>27 Nicoletta Machiavelli <i>La Maremma</i></p>
<p>November 2012</p> <p>14 Dan DeMatteis, <i>Some Italian Renaissance Sculpture, Mainly Florence, All Davids</i></p> <p>No Italian meeting in November</p>	<p>April 2013</p> <p>10 Election night (no speaker)</p> <p>24 Paola Albanese <i>Festivals of Italy</i></p>
<p>December 2012</p> <p>1 Natale per i Bambini</p> <p>12 Christmas party</p> <p>No Italian meeting in December</p>	<p>May 2013</p> <p>8 Mark Nassutti <i>Writing an Italian Novel in Trieste</i></p> <p>No Italian meeting in May</p>
<p>January 2013</p> <p>9 Stephen Stimac <i>Reclaiming your Italian Citizenship</i></p> <p>23 Ornella De Stavola <i>Education in Italy from Day-care to University</i></p>	<p>June - August 2013</p> <p>Summer Break - No meetings held</p>

At the first meeting of each month (English program), pre-Dante pasta is communally prepared at 5:30 pm & served at 6:30 pm. Call the Activity Line (425) 243-7663 by the Monday before to reserve your spot(s) or email your request to: dante.reserve@gmail.com. Cost: \$8.00 per person or \$15.00 per couple

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

Membership Application

I (We) want to promote Italian language and culture and request membership in the Dante Alighieri Society of Washington. Enclosed is my (our) check in full payment of annual membership dues (\$40.00 for individual, \$50.00 for a family).

Mark one : ☐ New Membership ☐ Membership Renewal

Name(s): _____

Address: _____

City: _____ State: _____

Telephone: _____ E-mail: _____

Amount Enclosed:

Membership Amount: _____

Contribution: _____

Total Enclosed: _____

Contribution Categories (For recognition stars):

Bronzo (bronze) - Up to \$25

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

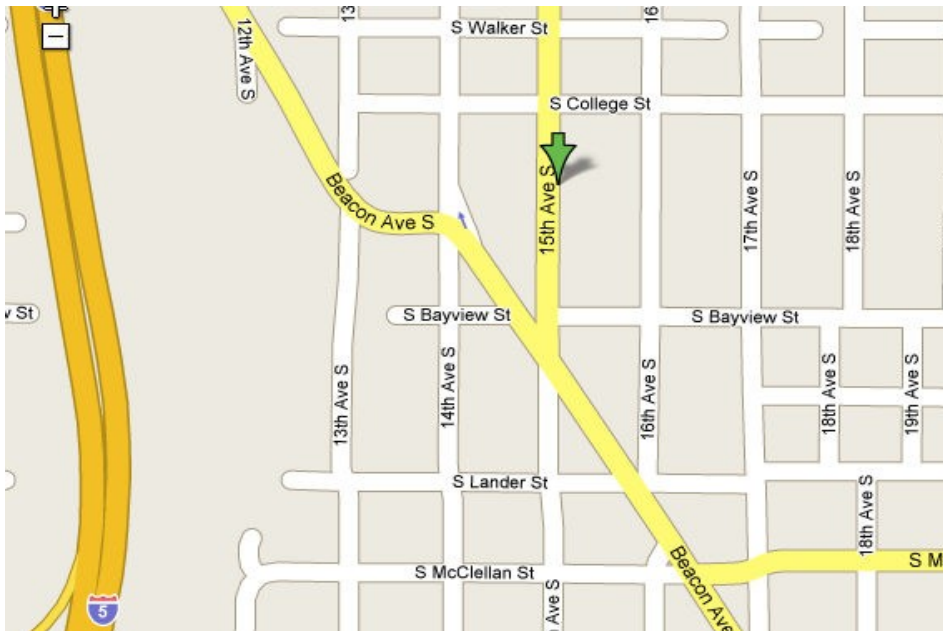
Oro (gold) - \$51 to \$100

Platino (platinum) - Over \$100

Please return completed membership application with check to:

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

If you have any questions, please call (425) 243-7663 and leave a message.



Directions to Headquarters House

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