

La Voce della Dante

Published by the Dante Alighieri Society of Washington (DAS)

<http://danteseattle.org>

May 2017

May English Meeting

“La Liberta: Judith & Archetypes of Liberation in Italian Arts”

Presented by Rob Prufer

Wednesday, May 10th, 6:30 pm Headquarters House

Rob Prufer, a DAS member for the past six years, has already served as a consigliere and as board vice president. DAS members also know him for his well-received talks on the history of Italian art on such subjects as Great Mothers in Public Art in Rome; The Transformation of Western Painting in Giotto's Arena Chapel; and Veronese and the Art of the Feast. His upcoming talk on May 10th, Judith and La Liberta', will be his fourth lecture at Dante.

Prufer also offers an art history lecture series at Bellevue Art Museum called The Loggia Lectures. The next series begins on September 28th, 2017. The topic will be announced on the Loggia Lecture Facebook page:

<https://www.facebook.com/search/top/?q=the%20loggia%20lectures>

“My great love in the series is talking about Italian art,” Prufer says, “but I try to cover a range of topics and themes.” During this past year, he presented talks on the American flag in art, on the West African artist El Anatsui, on women depicted by Manet, and on Orsanmichele in Florence. He has previously lectured on Caravaggio, Gauguin, Bosch's “Garden of Earthly Delights,” and on institutional racism in American art museums and the groundbreaking 1976 exhibition at LACMA entitled “Two Centuries of Black American Art.”

For the past twenty-two years Prufer has taught at Newport High School in Bellevue. Currently, he teaches Advanced Placement Art History and a new class, AP Capstone, aimed at teaching high-level research methods. In the past, he has taught ancient history, world religions, US history, and anthropology. “Of course,” Prufer notes, “as often as possible I travel to Italy with my wife, Lesley, who gave a Dante talk on libraries in Italy a few years ago.” He also enjoys walking, cycling, and watching Italian crime dramas such as *Commissario Montalbano*, *Nebbie e Delitti*, *The Octopus*, and *Don Matteo*.

Don't miss this last program of the year.

This is the last La Voce until September 2017.

Enjoy your summer . . .

Upcoming Events

for May:

May 10th:

“La Liberta:
Judith & Ar-
chetypes of
Liberation in
Italian Art”,

presented by Rob Prufer, 6:30 pm,
Headquarters House

No Italian program in May

The May 10th program concludes
DAS programming for the year. A
new year of programs begin in
September 2017.



Cherry blossoms in bloom on the
UW campus— one of the great
sites in Seattle!



Our New Members

**Benvenuti
Nuovi Membri**

**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
- * Antoinette Slavich
- * Terrance & Sandra Whaley

Argento \$26 to \$50

- * Linda Bavisotto & Bill Lemcke
- * David & Jane Cottrell
- * Pat Hoffman
- * Lorraine Morton
- * Harry Reinert
- * Dominic & Louise Sportelli

Oro \$51 to \$100

- * Rosa Boriello
- * Lawrence Bosi
- * Dan & Carol DeMatteis
- * Emilio Fonzo
- * Toni Napoli

From the President's Desk

Once again our Program Year is coming to an end, with the last regular meeting being on the second Wednesday of May this year. Overall, I think we had a pretty successful year - and the warm conviviality at the Annual General Meeting a few weeks ago certainly echoed that sentiment.

The Program Calendar started off in September 2016 with Nick Minotti's always entertaining preview of the Italian Cultural Quiz he prepares for our booth at Festa Italiana and will finish next week with another of Rob Prufer's interactive tours of Italian art. And along the way we learned a lot about Italian culture, including what to drink in Turin (Bicerin), what to see in Rome that we hadn't known was there (the renovated living quarters of St. Ignatius Loyola), and what to read in Seattle to remind us of Italy (Elena Ferrante's Neapolitan novels or Rebecca Novelli's *The Train to Orvieto*).

And of course we ate some good food, got a few new pasta recipes, drank some fine wine, and spent some quality time with longtime friends - as well as making some new friends.

The Language School had a successful year too - 129 students in 12 classes offered over three trimesters. A lot of members take - or have taken - classes at the Dante Language School. Thanks to everyone involved, especially our fine staff of teachers.

Our Annual General Meeting (AGM) this year was more lively than it had been in the recent past, thanks largely to the Board's efforts to make the meeting more of a thank you to the members. The Board really does appreciate all the effort the members make to keep the Society going, both financially and by volunteering their time. And, personally I believe the members appreciate all the effort the Board makes towards the smooth running of the Society as well. *Mille grazie a tutti!*

The one novelty that got the most comments at the AGM this year was the music we had during the dinner provided by an accordion player and a guitarist-vocalist. They played everything from opera arias - in upbeat tempos - Neapolitan songs and Italian-American favorites. It was hard not to sway in your seats and sing along with *Libiamo* (from Verdi's *La Traviata*), *Finiculi Finicula*, or *Volare*. Someone requested during the feedback session of the AGM that we have music more often during our pasta dinners. So dig out those old *Mambo Italiano* records so that you can sing along with Dean Martin or Rosemary Clooney at our upcoming pre-pasta dinners. It'll make your day!

I'd like to end this last President's Message of the 2016-2017 Calendar Year by thanking everyone again for participating so willingly and actively in the Society. I hope you have a great summer with family, friends, and with something especially Italian about it.

See you in September. *Alla prossima! Statemi bene!*

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

- * Sylvia Shiroyama
- * Domenic & Louise Sportelli

Platino—over \$100

- * Gini Harmon
- * 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

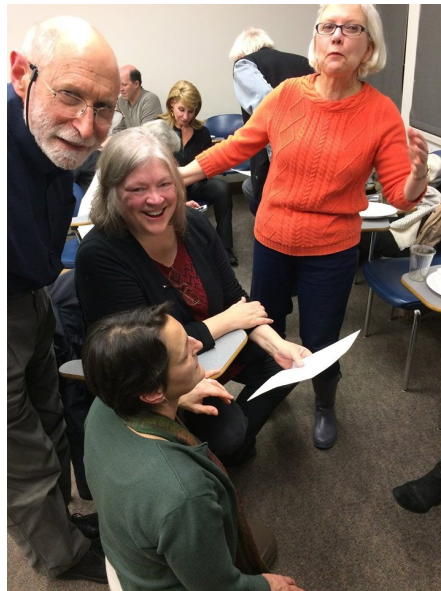
Level C1 & C2 - \$300 per quarter

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

Let's hope the rain stops and the sun stays shining so we can enjoy the flowers that are blooming. Cherry blossoms in bloom on the University of Washington campus (page 1 of La Voce) have always been a favorite for me.

As DAS takes a hiatus for the summer, I hope you will keep up your pursuit of all things Italian.

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:

May 13th: Hike

Destination: Wenatchee area hike
Distance/Time: 6 miles round trip
Elevation Gain: 350 ft

An easy hike.

Future 2017 Activities:

Jun 10th: Hike

Jul 8th: Margaret Lake hike

Aug 12th: Mt. Rainier hike

Sep 9th: Sauk Mountain hike

Oct 14th: Undetermined

Nov 11th: Discover Park walk

Dec 9th: Holiday party

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

www.cai-pnw.com

Negroni

In 1919 this drink was created by Count Negroni when he stirred together gin, Campari, and vermouth unaware of the craze that would follow nearly 100 years later. The current cocktail culture brought attention to Negroni—both in its classic form and in fun new creations. Oddly enough, we might have Starbucks to thank for the resurgence as the folks at Campari link the growing interest in their bitter product to Americans' increased tolerance for strong coffee.

Campari Facts: Campari is an *amaro* (bitter) made with herbs, fruit, alcohol, and water.

The proof changes with location. It's the weakest in the U.S. at 24% alcohol and strongest in Brazil at 28.5%.

All of the world's Campari comes from one factory in Milan and the red coloring is a trade secret. Until 2006, it came from carmine, an extract derived from beetles, but supply fluctuations led makers to replace it with a new dye.



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:

ISSUE DATE	SUBMISSION DEADLINE
September 2017	By August 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:

PO Box 9494

Seattle, WA 98109

(425) 243-7663

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

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Program Chairs

Giuseppe Tassone
Language Program Director

Nominating Committee Re- port

As per the by-laws of the Dante Alighieri Society of Washington, a Nominating Committee was appointed to prepare the slate of candidates for the election of the 2017-2018 Board. The Committee consisted of DAS members Pat Hoffman and Peni Schwartz.

Here is the slate of candidates put forth for approval at the Annual General Meeting on April 12th.

- Dan DeMatteis - *President*
- Harry Reinert - *Vice President*
- Linn Crosetto - *Secretary*
- Bruce Leone - *Treasurer*
- Dave Larsen - *Counselor*
- Houghton Lee - *Counselor*
- Nick Minotti - *Counselor*
- Stephen Stimac – *Counselor*
- John Steedman – *Counselor*

There are, as well, two other members of the Board who are *ex-officio* members:

- Giuseppe Tassone - *Language School Director*
- Sylvia Shiroyama - *Past President*

Please welcome this new board who begin their duties for the upcoming 2017-2018 year.



General Meeting Photos

Taken by Stephen Stimac



MANGIA!

by Rebecca J. Novelli

Giallo Zafferano: <http://ricette.giallozafferano.it>

A few weeks ago, Francesca Giambartolomei made a wonderful *torta di mele* for a meeting where I was the speaker. After the meeting, we all enjoyed the *torta* with coffee or tea. “The recipe is from *Giallo Zafferano*,” Francesca explained, “and very simple.”

Giallo Zafferano, which means “yellow saffron,” is an Italian website dedicated to cooking not only Italian food, but also such international favorites as tacos con carne and potatoes with cheddar and bacon. All of the recipes are in Italian, each accompanied by a video demonstrating the method of preparation. The recipe for Francesca’s *torta di mele* will be found here <http://ricette.giallozafferano.it/Torta-rustica-di-mele.html> and the translation follows below.

Torta di Mele

Ingredients

1 1/2 pounds Gala apples peeled and sliced
1 c of flour
1 egg at room temperature
4 ounces butter *melted*
1 T baking powder
1 t cinnamon (OR substitute the seeds from one vanilla pod)
3/4 c sugar
3/4 c milk at room temperature
1 lemon
pinch of salt
zucchero a velo

Directions

Melt the butter and set aside. Butter and dust with flour a 9-10” spring-form pan. Preheat oven to 350 degrees.

Grate lemon peel and then squeeze the juice until you have 2 tablespoons. Keep the peel and the juice separate.

Peel and core the apples and slice thin. Put the slices in a bowl and moisten them with the lemon juice. Mix well.

Sift flour and baking powder together.

Beat the egg in a large bowl with half of the sugar. Add a pinch of salt and beat with an electric beater until the mixture turns a light yellow color. Add the rest of the sugar and continue to beat until fully mixed. Add butter and then cinnamon and grated lemon peel.

Continue to beat as you add the flour one spoonful at a time until completely incorporated. Lower the speed of the mixer and add the milk. When the milk is completely incorporated, turn off the mixer.

Drain the lemon juice from the apples using a strainer or colander and then fold the apples gently into the batter. Place the batter in the prepared baking pan using a spatula to level the mixture.

Bake in a preheated oven for about 50 minutes. Remove the cake from the oven and allow it to cool completely before removing it from the pan.

Sprinkle with powdered sugar. The cake will keep for 2-3 days covered; leftover cake can be frozen.



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.



More General Meeting Photos

taken by Stephen Stimac

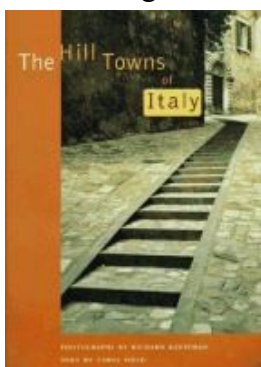


Carol Field, Cookbook Author

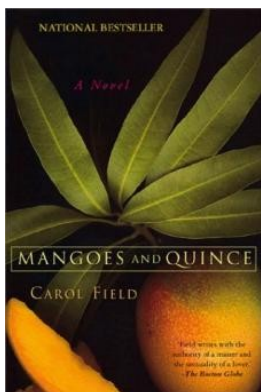


Carol Field, an American cookbook author, writer, and librarian died March 10th at the age of 76 from complications of a stroke. She is the author of many Italian cookbooks including “In Nonna’s Kitchen” and “Celebrating Italy” to name but a couple that many probably have. Her first

cookbook, “The Italian Baker”, introduced Americans to the variety of Italian breads, such as ciabatti and focaccia, as well as desserts. Published in 1985 and republished in 2011 it was still called the definitive book on Italian breads by Russ Parsons of the Los Angeles Times. She introduced much simpler methods of bread baking than the time consuming master recipes Julie Child perfected for the second edition of “Mastering the Art of French Cooking.”



She fell in love with Italy and its food while there with her architect husband, John, who was filming a documentary in Liguria in 1972. The funding fell short for the documentary but her experiences became the basis for her first book, “Hill Towns of Italy” in 1983 and republished in 1997. In this book, she set forth her style of history and showing the life and soul of small and intimate communities.



She taught herself Italian and returned to Italy many times developing a deep appreciation and understanding of Italian food which is seen in her writing style for her cookbooks, which not only includes recipes but also cultural and historical aspects.

In a departure from writing cookbooks, “Mangoes and Quince” is a fiction novel about a woman who seduces an entire city with the exotic fare she creates in her home-run restaurant. This is a story about Miranda, abandoned by her husband Anton, who disappeared in the South Seas...

Other books include:

Celebrating Italy (1990) - Devoted to seasonal festival foods.

Italy in Small Bites, (1990, 2004) - Highlights between meal snacks known as *merende* with explanations of the origins of each dish and its place in local culture.

In Nonna’s Kitchen (1997) - A collection of simple, timeless recipes centering on a disappearing way of life under the pressures of modernity with anecdotes, folk wisdom, and priceless secrets.

Focaccia: Simple Breads from the Italian Oven (2003) - She continued to show how focaccia is one of the easiest to prepare and most versatile of homemade breads. Over 50 recipes are in this cookbook.

Cookbooks by Carol Field



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.

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



Italian Surnames: 7 Facts to Know

Italian is a rich and colorful language, with equally descriptive – and enigmatic – surnames. However murky their origins, the names practically gesticulate, telling a story that enlivens a family history.

Many surnames refer to geography

Centuries ago, surnames were often related to where a person or his family came from. Such names evolved around the late Middle Ages, as a study of great Renaissance names confirms. Da Vince means “from Vinci,” and indeed Leonardo da Vinci was born near that town. De Tivoli, d’Arezzo, Perugino, Pisano, and Veronese similarly marked people as coming from Tivoli, Arezzo, Perugia, Pisa, or Verona. Other geographic references are more general, such as the popular name Costa, which refers to the coast.

Parents passed down their first names

The earliest fixed Italian surnames were linked to a parent’s name, as in Peter son of Francesca, or Piero della Francesca. These patronyms often include “della” or “di” but have also evolved to end in “o,” such as Marciano, Fabiano, and Sebastiano.

People were known by their trade

As with the English name “Smith,” Italians sometimes bear surnames based on an ancestor’s occupation or title. Those making hats became Cappellari, someone associated with the wool trade became Lanaro, and a basket maker, Cestaro. A count was Conte and a cardinal Cardinale.

Regional dialects matter

When Italy became a unified country in 1861, it adopted the Florentine dialect as the official Italian language. Before then, each independent state had its own dialect, which is reflected in regional surnames that have not been Tuscanized. For example, Sardinian surnames often end in u, as in Soru, Nieddu, or Madu, according to *Our Italian Surnames* by Joseph Guerin Fucilla. A surname beginning with S plus a consonant, like Scarlo or Sbarbaro, likely hails from Friuli, in northeast Italy. Those starting with Im or In may come from the Palermo region.

Italian nicknames can last centuries

The etymology of your name might reveal some colorful details about a distant ancestor. Are you a Biondi or Ricci? Someone in your lineage probably had blond or curly hair. Malatesta translates to “bad head” and would have been a nickname for a malicious person. Quattrochi means “four-eyes”; Cicala, meaning “grasshopper,” denoted a chatterbox; Volpe, meaning “fox,” was someone cunning.

Rossi is the most common surname in Italy, but not in the U.S.

In fact, Rossi does not even appear among the top 1,000 surnames in the 2000 U.S. census. However, a variant of the same name is Russo, which is one of the most common Italian surnames in America and makes the list at number 647. Both names derive from a nickname for someone with red hair or freckles. Most Rossis came to the United States at the end of the 19th century according to records on Ancestry.

Don’t trust American spellings

The spelling of Italian names sometimes changed after families immigrated to the United States. This often happened because the name was not spelled phonetically, so people added letters that made names legible to American eyes. In *Finding Italian Roots*, John Colletta explains that the name Checatti, for instance, could have been changed from Cecati, since in Italian, “ce” is pronounced “che.”

(From Ancestry.com, as written by Rebecca Dalzell)



Gini on the left and Caterina on the right

DAS: La Storia

by Rebecca J. Novelli

In this issue of La Voce we initiate DAS: La Storia, a column that focuses on our organization's history and future direction.

We'll ask members to share their memories and recollections of times past and present and also their hopes and advice as we go forward. In this way, we seek to bring our members closer together by creating a shared understanding of what DAS is and does and by encouraging a common vision of what DAS can be. All DAS members are welcome to contribute to this conversation. To do so, please contact Rebecca Novelli, assistant editor, at: rjnovelli@comcast.net

This month's inaugural contributors to DAS: La Storia are three longstanding DAS members Gini Harmon, Terry Hanlon, and Caterina Wartes. For many years, they have worked together on events such as Festa di Natale, Primavera, and Carnevale and have also taken turns in various positions on the DAS board and on committees. They shared their memories and insights in recent interviews.

Tell us about your background. How did you become interested in Italian life and culture?

Gini Harmon: My parents were immigrants from Ascoli Piceno in Le Marche. My father started coming to the US as a contract worker when he was nineteen. He stayed for three years at a time. The last time he came was 1920. By 1928 he decided to become a citizen and sent for my mother, who arrived the next year. I was born in Chicago in 1930, the year after my mother arrived. My older siblings were born in Italy. I spoke Italian first because my parents didn't speak English. Instead, I learned English from friends and at school.

I became a librarian at Loyola University Graduate School Library in Chicago. I met my husband there when he was a graduate student. After he finished his degree, we married and moved to Seattle in 1952. We had four sons. I didn't teach them to speak Italian, but three of them studied it in school, and my oldest son lived in Rome for a year.

Terry Hanlon: My parents came from the Benevento area in Campagna, about seventy kilometers east of Naples. They didn't know each other there. My father was born in 1892 in southern Italy only seven or eight miles from where my mother was born. There, people were very poor and only went as far as they could walk, so my parents didn't meet in Italy.

My mother was born in 1901 in San Giorgio del Sanio. The house is still there but it's only used for storage. She worked in other people's fields and saved a hundred dollars for passage in steerage on an Ameri-

can military ship. She was supposed to live with her brother, but his wife was jealous and wouldn't let my mother live with them, so my mother went to live with her aunt in New Rochelle, New York. Someone who knew my father saw my mother and heard her Neapolitan accent. He went back to Connecticut and told my father about her. My father went to New Rochelle, met my mother, and married her. No love there. She was nineteen and my father was twenty-nine. They lived in Connecticut, where my two older sisters were born. I was born in New Rochelle in 1931.

We aren't sure exactly how my father immigrated to America. We know we had relatives in Enfield, Connecticut, and that he was inducted into the American army and sent to Alsace Lorraine, where some of the worst fighting was during WWI. He survived and returned to Connecticut. My parents had a little mom-and-pop grocery store. My father also worked as a ditch digger, painter, and for a wealthy family on their estate until WWII. Both of my parents were hard workers, and we lived in a nice house.

Eventually, they closed their business, and we ended up in Florida, where I met my husband, who was from Sedro-Woolley. We married six weeks after we met. We moved around a bit—our children were born in Wilmington, NC—but my husband wanted to come back to Seattle.

Caterina Wartes: When I was growing up, my grandparents lived with us, and out of that experience I developed an interest in genealogy. My family is from Sambiasi in Calabria. Our grandfather, Vincenzo Murone, came to

America in 1904. In 1996, I went to Italy with my sister-in-law to find this side of my family and I was very successful in doing that.

There's a more complicated story on my grandmother's side. Her mother was born in Basilicata. In 1886 she emigrated to Argentina with two children, we think. The children were sent to New York to live with their uncle, who was childless. That side of the family became musicians specializing in tango and were famous in Buenos Aires and in Europe. In 2004, I put a message on the Internet asking Italian relatives in Buenos Aires to contact me. Months later a cousin found me. We still connect with them, and four of them have come to visit us.

How did you first become involved in DAS?

Gini Harmon: I was on a mountaineering trip in the Italian Alps in the late seventies along with Sandra Bordin, a native Italian and DAS member. She introduced me to Dante because she thought I would enjoy it. She was right! What makes Dante different from other Italian groups is that we have an Italian language school totally under our control. A lot of work went into getting that going. We used to receive quite a bit of support from the Italian government to run the language classes, but now the program is self-supporting. Another thing that makes Dante different is the fact that we have one meeting in Italian every month. We're the group that is most focused on Italian culture and language.

Terry Hanlon: I used to shop at Bernie & Boys Supermarket, which is now a meat market on the outskirts of what used to be

White Center. I asked them about an Italian club or ways to meet people interested in Italian things, and they suggested that I go to the Dante meeting on Beacon Hill. That was in 1971. We moved around a bit, so I didn't actually go to Dante until 1992 or 1993. I remember that a tall, good-looking, African-American guy, David Perkins, opened the door. He told me he had been stationed in Italy. Everything I've learned about the history of Italy wasn't from my parents, but from Dante.

Caterina Wartes: I learned about Dante through my sister-in-law, who organized a trip to Italy for the two of us in 1996. At some point—either on the trip or when we got back—she told me that I should find out about DAS. I went to Festa Italiana in Seattle where I met Adele Lord and David Perkins at the Dante table and later I went to my first Festa di Natale in December of that year. I was smitten with the whole idea.

When I came back from Italy, I wanted to start a business that would take me back to Italy. I didn't know what I wanted to do, but we first met a new friend in Rovereto, Pina Trentino, who showed us the terra cotta pottery that is used in Italy to cook on top of the stove. When I thought about a business that would let me return to Italy, I remembered the pot on top of the stove. I got the name of the manufacturer, Vulcania, a company in Siena. Six months later I went back to Italy to meet with Vulcania and brought samples home. Half got broken, but I made an order for pots. In February two palettes arrived. We had a big open house, and I sold every single piece. That was the beginning of my business, Speranza Italian Imports. I closed that business in 2002.

Tell us about some of your experiences with Dante.

Gini Harmon: The meetings were on Sunday afternoons. There were two each month, as I recall. We were busy reinventing the organization because it had been around since before WWII. We developed a new constitution. They changed by-laws so that electing officers and board members would be more efficient. They started *La Voce*. We owe a lot to the people who worked on all of that because they did so much to make the group relevant.

Terry Hanlon: The most important activity for me is La Festa di Natale per i Bambini that's held the first week in December. We recreate Christmas in a small town in Italy. Caterina Wartes prepares the *presepio* with the figurines from Naples and brings moss and grasses that we set the figures on. We decorate the room. The children walk up a white walkway and someone helps them decorate the hills of Napoli with the beautiful figurines. The youngest child carries the baby Jesus. Then, Gini Harmon reads from a book called *La Befana* about an old woman who's so busy cleaning that she misses the birth of Christ. I have a costume and I play that woman; as Gini reads, I pantomime the story. Afterwards, the children write thank-you notes to their parents for being good parents and pin the stars up behind the *presepio*. It's a beautiful occasion.

At adult gatherings around the holidays, we play an Italian game called *tombola*. Giuseppe Tassone calls out the numbers in Italian and English. He's very humorous.

(Continued on page 15)

Caterina Wartes: Tony and Gail Longo organized the first Festa di Natale. Gail already had an Italian Montessori school called Cinque Grannelli. That Festa di Natale was held across the street from her school in Ballard. Afterwards, she came to DAS and proposed that DAS participate in the event. The following year, Sam Ciapanna helped put the event together at Our Lady of Mount Virgin.

Meanwhile, we searched for a place to have it at a location nearer where most of our members lived. We tried churches and school auditoriums and finally the board was able to rent the hall where we met. Presently, we have Festa di Natale at Christ the King Catholic Church.

From its beginning Festa di Natale was about presenting the *presepio*, building an Italian village, and introducing children to the traditions of Christmas in Italy. We presented these ideas at DAS in order to help members understand what we're trying to do for our children. We wrote up the details—history, names, and so on—for *La Voce*. (Write ups in recent *La Voce*'s include the November 2013 and November 2014 issues that explain more about Festa di Natale. These issues can be found on the DAS website at: <http://das.danteseattle.org/pdf/nov2013.pdf> (November 2013) and for the November 2014 issue: <http://das.danteseattle.org/pdf/nov2014.pdf>. Articles are found on page 7 of the Nov 2013 issue and on page 8 of the Nov 2014 issue.)

What roles have you had in the organization?

Gini Harmon: I've held every position except secretary. I was president, vice president twice, treasurer, and a board member. I used to go to board meetings regularly because there was no one else who knew the history. I've done dinners in the past and I still contribute. I've always worked on La Festa di Natale per i Bambini, the Christmas program for children, and that continues to be an interest of mine. Caterina Wartes leads this project and we've developed a whole program around the Italian Christmas customs for children. The event is usually held on the first or second Saturday in December.

Terry Hanlon: I've also been chair of hospitality. At times, I've been the whole committee because we don't always have enough people.

Caterina Wartes: I've been president, vice president, and also deeply involved in some of our major events, such as Primavera, Carnevale, and Festa di Natale. When I was president, it was a complicated job, but I loved it. At that time, we were deeply involved in a search for a meeting place for all the Italian organizations in Seattle, including The Italian Club, Perugia Society, Sons of Italy, as well as DAS. Dante was a tight-knit group. It was very involving. My whole life was about Dante and the next time I was going to Italy.

What do you enjoy most about being part of the Dante society?

Gini Harmon: The wonderful people I've met and kept as friends. My favorite activity is the Italian speaker each month. I think it's the most essential thing that we do because it's unique. It takes a lot of people to keep DAS going, and there are so many who have devoted a lot of time and effort to make the organization viable, interesting, and of value to the community.

DAS has evolved. It's different today than it's been in both the recent and distant past. We had different kinds of leaders who have contributed different talents at different times. New members need to pitch in and participate in the work and on some of the committees so they get to know people. It's important that everyone participate. At Dante you can do that.

Terry Hanlon: As I mentioned, the Natale program is perhaps my favorite part of Dante. Also, any aspect of Italian culture is of interest to me. I especially like films and literature in Italian. Dante keeps me in touch with all of those.

Caterina Wartes: What I enjoy most is going to meetings and re-connecting with the spirit of Italy. The friends I have at DAS are very dear to me. Of course, I've always enjoyed Primavera, Carnevale, and Festa di Natale. *Primavera* used to be held at a local restaurant to celebrate spring and give awards.

We did Carnevale for three years. It was a spectacular event because of the food, the musicians, master of ceremonies, and sponsorships from local Italian businesses. We either had it catered or our members made the food. The first year, Sam Ciapanna was the principal organizer and he found a restaurant that would prepare a suckling pig for us. Another year Brian Heimbigner cooked all the sausages himself. Susan Ingallina made wonderful pesto. Everyone came with a costume and/or mask.

(DAS: La Storia from page 15)

What are your thoughts about the future of DAS?

Gini Harmon: My greatest interest is the Italian meeting. Of course, any aspect of Italian culture is of interest. I especially like films and literature in Italian. I would like us to be known for speakers at both Italian and English meetings. Both meetings need to have top notch speakers. Maybe we should even pay the speakers. They're here in the community—business, university, sometimes in theater—and they have knowledge about Italian culture.

My biggest concern is that people sometimes hesitate to run for offices because of the work involved. We need to make sure the weight of an office doesn't daunt someone and discourage him or her from running. We've had the experience of presidents disappearing after their terms are up. We need to find a way for people who have held offices or been on the board to remain active. Their experience is valuable.

Terry Hanlon: DAS has always been a very vibrant organization. We used to have many more members. I hope DAS will continue and that younger people who are joining now will take over and keep the organization going, but they're very busy.

Caterina Wartes: I welcome our newer members and want to engage them more fully in DAS. We're looking to the younger people to keep all of our traditions alive.



Pictures from Past Carnevale Celebrations



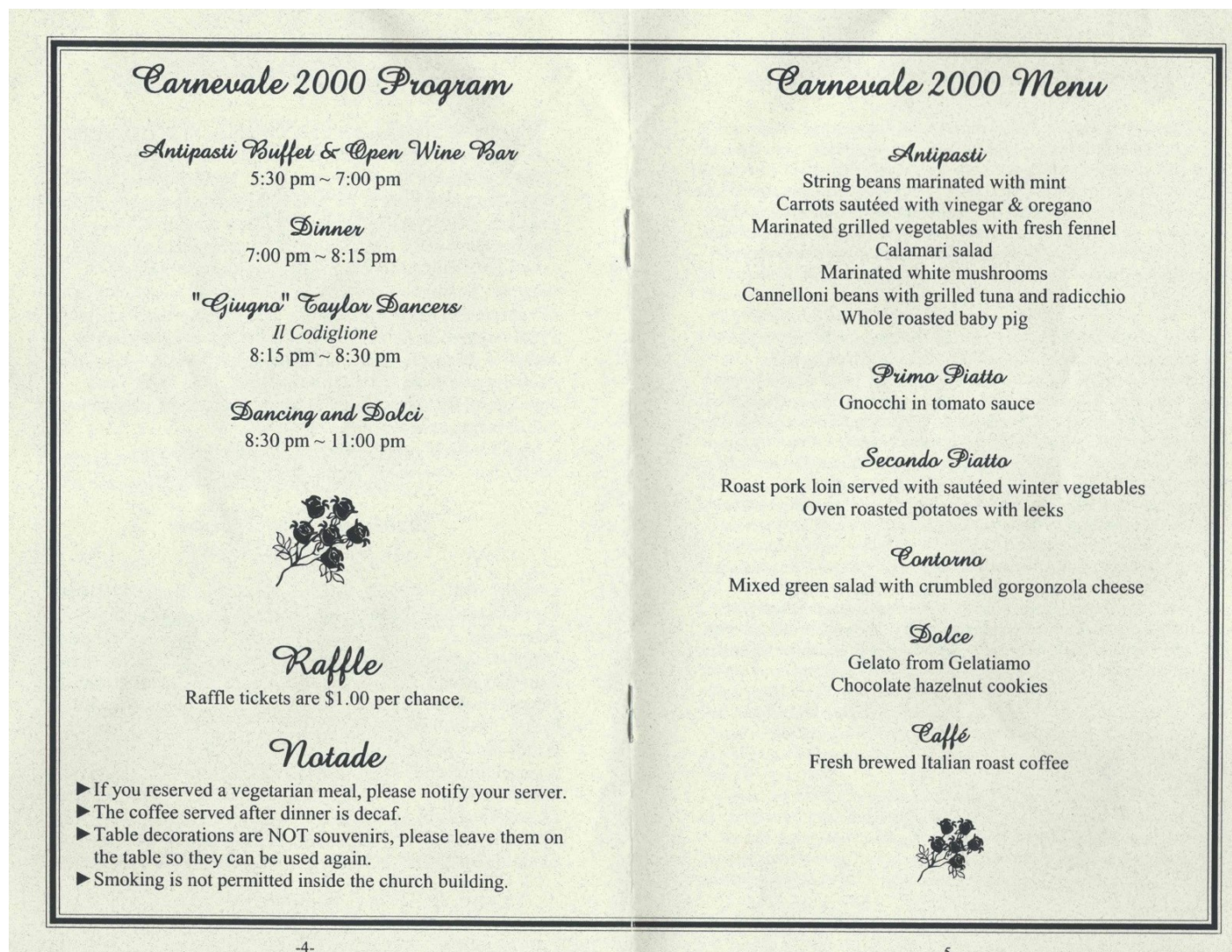
Top Picture:

Not sure who are behind the elaborate masks.

Bottom Picture:

Do you recognize Caterina Wartes and her husband, Paul?

More Pictures from Past Carnevale Celebrations



Could this be Linda Bavisotto & Bill Lemcke with Terry Hanlon?



Susan and Francis Ingallina



For DAS Language Students

Students of the Dante language program may find the following email of interest:

From: **Patrick Abbate** <patrick.abbate@italoamericano.org>

Date: Mon, Mar 6, 2017 at 10:38 AM

Subject: L'ITALO AMERICANO NEWSPAPER: ITALIAN SCHOOLS FREE SUBSCRIPTION

To whom may concern,

L'Italo-Americano Newspaper, the oldest and most respected Italian-American newspaper in the US promoting the Italian Culture since 1908, has recently introduced its new format.

From now on, alongside the article written in English, readers will find the Italian translation. So now anyone will be able to read the article in Italian first, then check the accuracy of their comprehension by reading it afterwards in its English version or vice versa.

Each school offering Italian language classes will now be able to take advantage of our promotional offer featuring **digital subscriptions at \$1 per student (priced per year)** instead of the regular price of \$24. That is 26 editions of L'Italo-Americano's in depth coverage of a wide range of topics, reflecting a true image of contemporary Italy and its immense cultural heritage.

The Digital subscription will also allow your students to access thousands of articles related to Italian culture, history, travels from our website (italoamericano.org).

We will also give **1 free print subscription to all the participating schools.**

You can find below the link to access our last edition of the newspaper in its new format. Please use the access information provided to flip through the digital version of L'Italo-Americano.

<http://italoamericanodigital.uberflip.com/i/790134-italoamericano-digital-2-23-2017>

User id: ia-promo

Password: italo.08

Kindly let us know if you have any questions. We hope you'll find this information useful and we hope to hear from you soon.

Best regards,

Patrick

Patrick Abbate

Administrator at L'Italo-Americano

Tel.: (626) 359-7715

E-mail: patrick.abbate@italoamericano.org

Web: www.italoamericano.org

Facebook: www.facebook.com/italoamericanonewspaper

Twitter: twitter.com/italo_americano

L'Italo-Americano: A 501(c)(3) non-profit organization

Soccer Host Families Needed this Summer

Dear Friends of Festa,

Seattle OSA FC has been bringing Italian men and women soccer players to Seattle for the last 5 years. The players are mixed with college and university, local veteran and talented youth players to form men's and women's teams. The men play in the NPSL and the women in the WPSL, both renowned top tier national leagues.

Take part in the hosting experience to bring a new culture into your home, to better your Italian language skills, or for the love of soccer!

A presto,

Dennis



HOST AN ITALIAN SOCCER PLAYER THIS SUMMER

OSA FC is a non-profit soccer club based in Seattle. For the past 5 years we have brought Italian men and women to Seattle to play on our teams, we mix the Italians with local college, 17+ youth and veteran players and play in top level National summer leagues.

OSA FC's men's team plays in the 4th division NPSL and the women's team plays in 2nd division WPSL.

The women's team won the 2013 Northwest Champion, and the men's team won the 2015 and 2016 Northwest Championships and played in the US Open Cup.

Hosting is a fun and rewarding experience and can be done by families or individuals. Bring a foreign language and love for soccer into your home and make a new friend that you can go visit in the future!

- Families can be from anywhere in the Seattle area
- Men and women players 18+ years arrive between the end of May and the beginning of June and return home at the end of July-beginning of August, these dates are flexible due to the time their season ends in Italy.
- Players have practices 2 to 3 times a week, mostly at Delridge and Starfire, but can be at fields throughout the city, there are 10-12 regular season games, with some travel for away games and possible finals. Players may also do their own traveling.
- Players will need access to local transit to get to and from practices and games, their own bedroom, use of laundry, and meals with their family.



IF YOU ARE INTERESTED IN THIS OPPORTUNITY,
OR WOULD LIKE MORE INFORMATION PLEASE
CONTACT info@osafc.com



CONTACT US
www.osafc.com
info@osafc.com

AS INSIDE A MIRROR

Italy viewed from outside Italy

FILM COMPETITION

The Dante Alighieri Society, on the occasion of the 17th edition of the Week of Italian Language in the World (which this year is focusing on the subject "Italian at the cinema. Italian in the cinema"), being promoted by the Directorate-General of the Country System of the Ministry of Foreign Affairs and International Cooperation, in collaboration with the Swiss Confederation, gives young emerging filmmakers, aged between 18 and 26 years of all nationalities, the opportunity to participate with a short film of theirs in the film competition on the subject:

"As inside a mirror. Italy viewed from outside Italy"

1) Using every means available, from smartphones and tablets, to professional cameras, the participants will have to produce a film about Italy and its different aspects, including art, fashion, landscape, cooking, language, history and other peculiarities that contribute most to conveying the idea of our country around the world ("Italsympathy").

2) The subject is free and can be treated in the form of a short documentary film, a monologue, or a dialogue with two or more actors.

3) The running time must not exceed 5 minutes and the film can be shot either in color or black and white, accessory techniques are admitted.

4) Subscription and participation are totally free.

5) All films should be published on a free video-sharing website, either YouTube or Vimeo and the opening credits should show the (attached) contest poster. Contestants must send their works by 15th September 2017 to concorsovideo@ladante.it, clearly mentioning "Competition AS INSIDE A MIRROR - Italy viewed from outside Italy" in the subject field of the email and providing in the body of the text their name, surname, date of birth, phone number and link to the film produced (if you are member of the Dante Alighieri Society please write down the Committee you belong to and your membership card number).

6) The jury will be comprised of one representative of the Dante Alighieri Society, one of the MAECI, one of the MIBACT (Cinema General Management), one of the Swiss Embassy in Italy and one of Radio RAI3 (Hollywood Party broadcast).

► 1st: a trip to Rome to visit Cinecittà historic studios and the town views of open film locations

► 2nd: a course of Italian language and culture in one of "Dante" 4 schools in Italy (Rome, Bologna, Florence, Milan)

► 3rd: a series of theme publications

► Special Prize from Switzerland, to be assigned to the best film produced by residents in Switzerland: an access pass to every film showing of the 2018 edition of Locarno Festival (www.pardo.ch)

7) Non-Italian spoken short films must include Italian subtitles.

8) Dante Alighieri Society and MAECI reserve the right to use and publish free all submitted works, the only constraint being mentioning the name of the author. Films will be published on the official websites and social networks of the institutions involved.

9) The winners' names and the prize awarding methods will be published on the websites of the "Dante" www.ladante.it and the portals of the MAECI

FOR INFORMATION: concorsovideo@ladante.it

IN COLLABORATION WITH:



Schweizerische Eidgenossenschaft
Confédération suisse
Confederazione Svizzera
Confederaziun svizra



70 Locarno Festival
8-18 | 8 | 2017

10) Film shooting technique will be evaluated based on: style of shooting, types of shots and camera angles used as well as their suitability, setting structure, right focusing, use of different techniques.

11) Art direction will be evaluated in terms of: choice of location, be it artificial or natural and the effective impact on the setting itself. Lighting and photography even though not being really pertinent to "Art direction", will also be assessed in this category.

12) Acting will be evaluated in terms of: expressiveness, naturalness, ease and charisma. Acting represents the communicative spirit that the author/director wants the spectator to perceive.

13) Audio will be evaluated for the technology applied (Mono, Stereo, Dolby or DTS), sound cleanness and any effect employed.

14) Sound-tracks will be evaluated in terms of how appropriate the music employed is with reference to the scene, its originality and its mixing dynamics with the audio track. Any copyrighted music is not eligible for assessment.

15) CG Effects: if used, CG digital effects will be evaluated based on quality, visual impact and accurate fusion with the scene.

16) Make-up: if used, body make-up will be evaluated on quality, visual impact and accurate fusion with the scene.

17) Editing will be evaluated in terms of quality, technical and instrumental skill demonstrated in the cutting/montage.

18) Originality - Idea - Jury's Note: this section is intended to assess the originality of the work and to give voice to any note by the jury. Each voice of course bears in percentage upon the global assessment.

19) Evaluation and judging criteria: each member of the jury will express his/her own evaluation in an independent manner, according to the judging principles each one decides to follow. The minutes being taken will count as final judgment not subject to appeal.



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

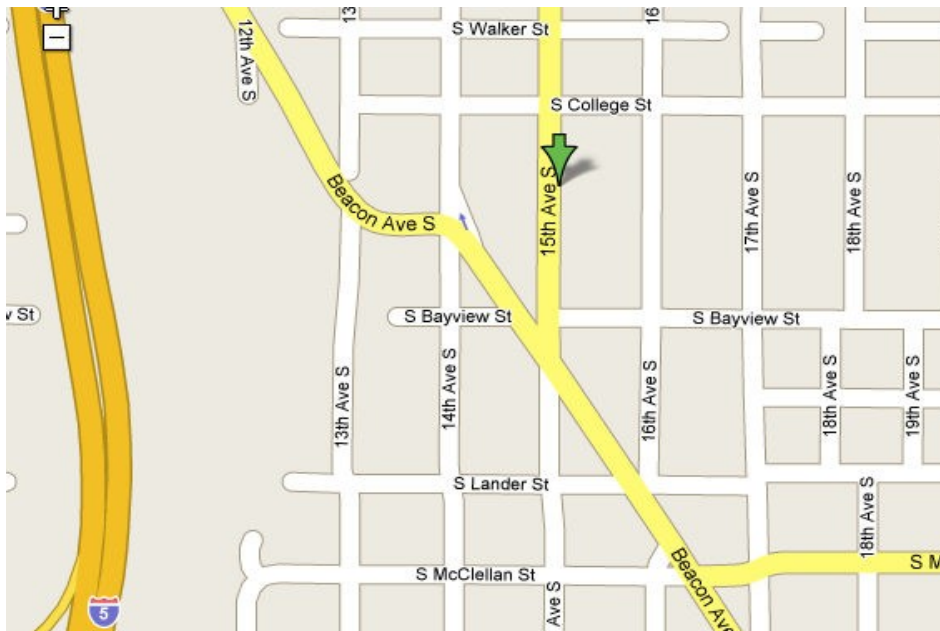
Argento (silver) - \$26 to \$50

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.