

La Voce della Dante

Published by the Dante Alighieri Society of Washington (DAS)

<http://das.danteseattle.org>

November 2009

November English Meeting

Wednesday, November 11th
Headquarters House, 2336 15th Avenue S, Seattle
Pre-Dante pasta, 6:30-7:30 pm
Presentation, 7:30 pm

If other countries have had a theory of design, Italy has had a philosophy of design, even an ideology.—Umberto Eco

Our Dante meeting for Wednesday, November 11th, will feature a fascinating introduction to Italian design, from post-war to post-modernism and beyond.



Magnus Feil, Assistant Professor for Industrial Design at the Division of Design, School of Art at the University of Washington, will guide us on this journey, focusing on the broader picture. We will consider political, socio-economic, and temporal context of design. Magnus' presentation will allow us to grasp and understand the driving factors that have helped Italian design to exist, to constantly re-invent itself, and to always stay on the cutting edge of world design.

Mr. Feil received his MFA in Industrial Design from The Ohio State University and a Diplom (FH) from Fachhochschule für Gestaltung, Schwäbisch Gmünd, Germany. He came to the United States as a Fulbright scholar in 2000. Magnus has received the Red Dot Award for excellence in Design by the Designzentrum Nordrhein-Westfalen, Germany in 2002 and the iF product design award of the International Forum Design Hannover, Germany in 2003. Magnus worked as product designer for B/S/H GmbH in Munich, Germany, as a design consultant for Siemens Corporate Research Inc. in Princeton, New Jersey, and as HMI design consultant for Johnson Controls Inc., in Burscheid, Germany.



Upcoming Events

Wed, Nov 11th:
English Meeting
Pre-Dante
pasta: 6:30-
7:30 pm
Presentation:
7:30 pm



Sat, Nov 14th: 1st Natale planning meeting at Adele Lord's home, 10:30 am
322 N 134th St, #401, Seattle

Mon, Nov 16th: Board Meeting, 7:00-8:30 pm,
Faerland Terrace, Seattle

Tues, Nov 17th - Sat, Nov 21:
Italian Film Festival, Marion Oliver McCaw Hall, Seattle Center. Tickets required
Nov 17th: Opening Night Party
Tickets required

Wed, Nov 18th:
Isabella Rossellini, 7:30 pm,
Benaroya Hall
Tickets required

Sat, Nov 28th: 2nd Natale planning meeting at Adele Lord's home, 10:30 am
322 N 134th St, #401, Seattle

Sat, Dec 5, Festa di Natale per i Bambini, 2:00-5:30 pm
Set-up: noon - 2:00 pm
Headquarters House
Pre-registration required

Please Note: There will be no Italian meeting in November.



Marcella Nardi presented "Medieval Castles & Italy" for the Italian Program on October 28th.

* DAS Star List *

While we appreciate those who support our Society through membership dues & volunteering, stars are awarded to those making extra cash contributions which allows us to provide services without having to raise membership dues. Grazie Mille for supporting the Dante Alighieri Society of Washington.

Bronzo up to \$25

- * Borriello, Rosa
- * Cottrell, Jane & David
- * Crawford, Dick & Barbara
- * Gillett, Debra
- * Hollingshead, Norm
- * Huggins, Veronica
- * James, Mike
- * Mazzola, Arthur
- * Munizza, Joseph
- * Shiroyama, Sylvia
- * Van Tilborgh, Peter

Argento \$26 to \$50

- * Canorro, Anthony & Cathy
- * Cooney, Eileen
- * Huntermark family
- * Kleinman, Goldy
- * La Fornara Family
- * Schroeter, Richard and Carol
- * Tobe, Robert & Maddalena
- * Veigel, Allan and Laura

Oro \$51- \$100

- * Mulally, Catherine
- * Palermo, Donna Maria

Platino—over \$100

- * Harmon, Gini

From the President's Desk

Fall is in the air and we are into the second month of our 2009 – 2010 Dante season. We started out with great programs in both English and Italian during September and the October programs are great as well. As I write this we have not yet had our Italian program but it promises to be fascinating with a discussion of medieval castles by Marcella Nardi. The topic reminds me of our first family trip to Italy where, while driving from town to town and really discovering the people and places of Italy, we were able to take the opportunity to stop at a few castles to explore and connect with the past of the country. We never were able to stop at enough of them nor were we able to understand all of the history we wanted so the October program is of particular interest to me.

For those of you who were able to join us for the October 14th English program, it was a real treat as well. Lisa Dorsey brought Dante's *Inferno* to life for us and explored each of the levels of the underworld, highlighting who Dante would have placed in each. It was a fascinating look into the story and gave a new appreciation of Dante's motivation and writings to each of us. I feel so very grateful to be part of the Dante Alighieri Society of Washington.

We had a wonderful showing at Festa Italiana in September with over 70 people adding their name to our mailing list and expressing interest in understanding more about the Dante Alighieri Society. The booth was beautifully presented and we had lots of helpful volunteers to staff it. Thanks to all who helped set-up, staff, and take down the booth. Many thanks to Norizan Paterra for organizing our presence at Festa and making sure that we put our best foot forward!

As we move into November we begin to think of the holiday season and the friends and family we will see. In Italy the festivals of the summer and fall are over and the month starts with All Saints Day followed by All Souls Day. People begin preparing for Christmas and for the winter festivals.

This year in Seattle we are lucky to have one more festival to enjoy, the Seattle Italian Film Festival. DAS is a sponsor of this program so our members receive a discount to the shows. Tickets for the series are \$40 and include the Opening Night Party on Nov. 17th. Individual film screenings for DAS members are \$8.00 each. More information on the shows can be found on the Seattle International Film Festival website at <http://www.siff.net/cinema/seriesDetail.aspx?FID=171>. If you are interested in buying discounted tickets, please see Bruce Leone.

Enjoy the fall with me and I look forward to seeing you all at meetings in November.

Frank Paterra

Isabella Rossellini at Seattle Arts & Lectures

November 18th, 2009/7:30 pm/Benaroya Hall

Whether you know her as the daughter of actress Ingrid Berman and director Roberto Rossellini, the face of Lancôme cosmetics, the nightclub singer in *Blue Velvet* or Alec Baldwin's ex-wife on *30 Rock*, you know Isabella Rossellini excels at whatever role she sets herself to, no matter how bizarre. Take for example her latest endeavor, *Green Porno*, a series of short films she has written, directed, and starred in, which use hand-made paper sets and costumes to elucidate the quirky reproductive habits of insects and marine animals. She will discuss the series, her family, and her career at Benaroya Hall.

Tickets are available through Seattle Arts & Lectures' website: www.lectures.org/Rossellini.html, and by phone at 206-621-2230.

Student/Under 25: \$10 with ID

Balcony: \$25

Main Floor: \$35

Patron: \$60, includes seating in the front of the hall and a post-lecture reception with Isabella Rossellini at the W Seattle Hotel.



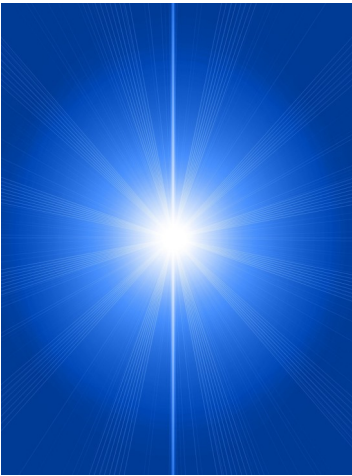
Website Survey Results

Thanks to all who were able to participate in our website survey. The results were very useful and will be used to guide the features we add to the website going forward. We asked seven questions about the website and how it is used along with two questions that allowed participants to provide contact information. The website questions and summary of answers were as follows:

1. How are you associated with Dante Seattle? All participants were members and 20% were also students at the language school.
2. How often do you currently access the Dante Seattle website? Most people answered that they accessed the website only occasionally, less than once a month.
3. What is your current use of the website? The most common use of the website is to get current program info and to download La Voce. There were about 30% of participants who also used it to get class information.

4. If you do not currently use the website, please share with us why you do not. Only two people answered this question and their answers were more individual issue related than general problems.
5. If we were to add the following services to the website, which ones would you use? The most popular features would be to allow registration for programs, access Italian learning materials, and download the roster. There was also interest in participating in online discussions and posting public messages.
6. What is the most important feature that Dante Seattle can add to the website for you? In addition to the ones mentioned in question 5, there was also interest in getting current membership status and sharing travel and trip review information
7. If you are a student of the language school, how would you like to use the website? Students were most interested in getting class syllabus, handouts, and class material.

Our next steps are to mock up some changes to the website and, working with Giuseppe and the language school, determine the best way to integrate them to bring the services that our membership would like to see.



Festa di Natale per i Bambini

by Caterina Murone Wartes

Welcome everyone to the holiday season at Dante. Festa di Natale per i Bambini is a very sweet and fun way to enjoy the season of Natale as a Dante member. This happens the first week of the season and is a great way to start celebrating the holidays.

On Saturday, December 5th, the comfortable and lovely room of Headquarters House will be transformed, once again, to bring the special traditions of an Italian Christmas to our children, grandchildren, their friends, and their families.

For Natale we try to re-create the memories of those of us who were fortunate enough to experience these songs, activities, stories, and treats as children ourselves. We will be setting up a beautiful presepio with our terra cotta figurines from Naples, making clay bambini, learning Italian words, writing letters to parents, meeting La Befana, playing tombola, and of course, eating pizzelle and pizza.

Each year a handful of dedicated volunteers appear and make this happen. Would you like to experience this day along with the children? If so, you can arrive at noon to Headquarters House and help hang posters, make the presepio, bake pizzelle, guide children through activities, and sing along with us! The event then begins at 2:00 pm and continues until 5:30 pm.

If you would like to be in on the planning of this event, we will be meeting at Adele Lord's home in North Seattle at 10:30 am on two Saturdays, November 14th & November 28th. We welcome everyone to these fun workshops, which includes lots of laughter and lively conversation at Adele's dining table!

Adele's address is 322 N 134th St, #401, Seattle. Please email Caterina Murone Wartes for detailed directions or for more info at speranza96@gmail.com or call her at 360-638-2500.

Registration Form—Cut or photocopy and send along with your payment.

To help ensure we have adequate refreshments, please return this form with your payment by December 1st. Tickets are \$5 per child, up to a maximum of \$10 per household. This price includes a slice of pizza and juice per child. Parents and other adults are also welcome to attend.

FAMILY NAME: _____

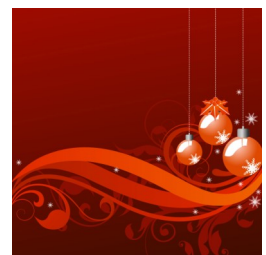
NUMBER OF CHILDREN ATTENDING: _____

NUMBER OF ADULTS ATTENDING: _____

Please make checks payable to: The Dante Alighieri Society (DAS)

MAIL TO:

Dante Alighieri Society
c/o Caterina Murone Wartes
PO Box 434
Hansville, WA 98340





La Voce Needs You!

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

Thanks to everyone who is helping.

Article submission deadline:

<u>ISSUE DATE</u>	<u>SUBMISSION DEADLINE</u>
December 2009	November 18
January 2010	December 14

Dante on the Internet!

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

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

Note the website address has changed!

Pre-Dante Pasta

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

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

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

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



Dante Alighieri Society of Washington

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

Mailing address:
PMB #1244

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

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

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Language Program Director



Language Program News by Giuseppe Tassone Italian Language Program - Director

Despite the economic downfall, we have around 90 students enrolled in the *Dante Alighieri Society of Washington – Italian Language Program* that was established in 1984. This confirms we are the number one program to learn Italian in Seattle. Our program focuses exclusively on the Italian language and culture. When students enroll in our program not only do they learn the beautiful language of Italy but they are also exposed to Italian culture and customs. Our students are invited to participate in cultural events and lectures related to Italy presented by the *Dante Alighieri Society* and other institutions such as *Seattle University*, the *University of Washington*, and the *Seattle-Perugia Sister City Association* that is co-presenting the *New Italian Cinema Festival* at SIFF (November 17-21, 2009). All students are invited to the festival and the advanced students (enrolled in the additional levels of Italian) will be attending some of the films for class work. The goal is to fully immerse elementary, intermediate, and advanced students to all things Italian even if we are miles and miles away from Italy.

Fall quarter we offered two sections of the elementary level taught by Daniel Zanchi and Oscar Vallazza, the intermediate level taught by Alessandro Albi, the advanced level taught by Fabrizio Regoli, and an additional level of Italian (advanced level 2) taught by Laura Ciroi.

The next quarter starts on Thursday, January 7th. Registration deadline is December 8th.

Arrivederci and best wishes to our students and instructors for a successful year.

Courses Schedule 2009 – 2010:

Fall Quarter 2009:
October 1 - December 10

Winter Quarter 2010:
January 7 - March 16
Pre-registration deadline: December 8

Spring Quarter 2010:
March 30 - June 3
Pre-registration deadline: March 11

Location: Seattle University
Campus

Class fee: \$130 per quarter
unless otherwise indicated

The Dante Alighieri - Italian Language Program is a non-profit self-sustaining program operating exclusively with the income from the tuition. Thank you students for your support.



Welcome to Our New Members

Cheryl Lundgren
& Family

Bartolomeo & Mariannina
Petriello

Rodica Woodbury

**Benvenuti
Nuovi Membri**

Operatic Italian

Book written by Robert Thomson, reviewed by Alexa B. Antopol in the summer 2009 edition of "Opera America". Mr. Thomson was the presenter for the September Italian program.

Robert Thomson attempts to bring clarity to the Italian language as used in librettos by using a variety of teaching techniques and visual aids, including hundreds of memorable extracts from operas; accurate word-for-word translations; phonetics and stress patterns; detailed exercises; commentary about historical background, operatic themes, composers' lives, nuances contained in the original Italian which do not translate well, if at all, into English; and links to specific audio-visual examples on web sites. Thomson is also the author of *Italian for the Opera* (1992). He has been a professor for French and Italian, teacher of high school English and a real estate analyst. He is currently publisher-editor of Godwin Books in Victoria, B.C.

Restaurant Review

by Norizan Paterra

Pasta Freska

Neighborhood: Queen Anne
1515 Westlake Ave N
Seattle, WA 98109
(206) 283-1515
www.pastafreska.com



We love this place. You won't find a menu; dishes are served family style. You are served with seven courses of what the chef decides to cook that evening and what is available. We were asked by Mike, the chef and owner, what we absolutely do not eat...and the rest was simply surprise of delightful dishes.

We took the whole family for an early dinner before going to see *The Color Purple* at the Paramount last February. The weather was bitterly cold...it was a day after the big snowstorm. So, it was a nice welcome when we entered the cozy and warm restaurant, dimly lit to give us an ambiance of a typical village restaurant in the Mediterranean. The setting was perfect for the family style service.

We were led to our table and greeted by the Chef and owner, Mr. Mike Horri. After exchanging pleasantries and welcoming us to his restaurant, he asked us a question, "What do you absolutely not eat?" He was satisfied with our answer and left to create our menu for the evening. The appetizer course started with an eggplant parmigiana plate followed by a serving of garlic bread and tomato based tapenade. Next was a fresh round of Greek salad tossed with a simple dressing of olive oil and lemon with a slight hint of oregano. The dressing is reminiscent of a typical Greek salad we used to have in Cyprus. The pasta plate was a generous choice of cheese tortellini and baked ziti cooked to perfection. I could sense that this was our children's favorite course as they gleefully finished their plate without further prompting. We were delighted when the next course arrived— a grand seafood platter filled with a combination of shrimp, mussels, halibut, and salmon drizzled with a light creamy cheese sauce. The shrimp were perfectly cooked the way I always liked, moist and succulent, not overcooked. The meat platter was mushroom stuffed chicken and pan sautéed chicken breast with fresh oregano. The indulgence ended after we were served four delicious desserts of lemon gelato, chocolate cake, caramel flan, and a slice of tiramisu that the whole family shared and very much enjoyed.

The cost for a group of four was about \$120 with a bottle of red wine that was recommended by the chef.

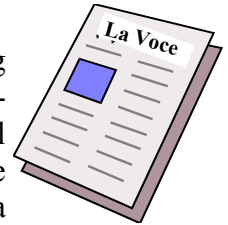


DAS Board Meeting

The next Board meeting is Monday, November 16th, 7:00-8:30 pm in the Community Room at Faerland Terrace, 1421 Minor Avenue on Capitol Hill. You are welcome to attend this meeting.

Delivering La Voce to Members

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



Another issue is full mailboxes where emails bounce back to the originator. This occurred when sending the October issue out. If you didn't receive the October La Voce this is the reason. Two attempts were made, one being an email notice indicating your box was full and then a follow-up email with the La Voce attachment sent a day later. Both emails bounced back for some email addresses.

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

Study Abroad—Perugia

by Barbara Crawford

In March of 2004, Dick and I spent five weeks in Perugia at the University for Foreigners. How and why did we decide to do this?

I am Italian on my paternal side, and Dick had visited Italy as a young man in the Navy. We began to travel to Italy and to study the language when retirement permitted. After a few years of study, it became apparent that we would never truly learn the language in an English-speaking environment. Full immersion was necessary. We wanted to study in a smaller city, where locals would engage us in Italian conversation. We had considered Livorno, but one of our instructors at La Scuola Italiana, who is a native of Italy, told us that Livorno *è una città brutta!* We then learned of the *Università per Stranieri* in Perugia from an acquaintance who had studied there. He received a scholarship from Seattle Perugia Sister City Association (SPSCA) and recommended we pursue this possibility.

It became more and more evident that Perugia would be a great location for us. I contacted Joel Gibson of the SPSCA. Dick and I were interviewed, and I was accepted for a scholarship.

Perugia is in Umbria and easily accessible from Rome by train. On weekends it is very easy to make side trips to cities in Tuscany and the surrounding area, for example, Siena, Gubbio, Spoleto, Assisi.

The *Università* will help you find an apartment. We were fortunate to have a recommendation from a previous student. We contacted the proprietor of Hotel Grifone, the owner of apartments and stayed our first night at the hotel and the remainder of our stay in an appartamento.

Perugia sprawls on top of a hill 1500 ft above sea level. It was built by Etruscans about 400 BC as a defense against hostile neighbors. It is an ancient walled city, and that in itself is amazing. There is much to do in Perugia; they have a movie theatre and an art museum. Plus, there are recitals, symphony concerts, and opera one can attend. There is an area called Rocca Paolina, underground. Public escalators (*scale mobili*) and elevators (*ascensori*) are used to get around the city.

Perugia was a perfect choice for us, since many locals do not speak English. It is a city which still has all the Italian customs, *riposa*, small shops, purchasing groceries at the market, pharmacy items at the *farmacia*, and walking home every few days with your purchases. There are many, many bars in which to enjoy your *cappuccino*, *cornetto*, and *conversazione!* You must be physically fit, as there are stairs and hills everywhere!

The University for Foreigners was founded in 1925 by Mussolini to disseminate Italian culture. The courses are divided into five levels. When you enter the University, you take a test to determine your level. We were accepted into Level II. There is no English spoken ever, which is exactly what we wanted. In fact, we were two of only three Americans in our class. The other students were from all over the world and to get to know each other we were forced to communicate in our common language of Italian. We studied for 21 hours per week and had homework. Our classes consisted of *Lingua Italiana*, *Esercitazioni*, and *Laboratorio Linguistico*. In *Laboratorio*, we listened to the language on cassettes, and using a com-



puter, tried to comprehend what we had heard. The University has a website, www.unistrapg.it which is very informative. Classes are one month in length. We would definitely recommend *Università per Stranieri di Perugia* to anyone who wishes to study abroad.

FACTS FOR YEAR 2004

Class Cost: \$233 Euro for one month course

Apartment: \$750 Euro per month, plus extras (hot water, phone, heat)

Scholarship: Contact Joel Gibson SPSCA at jwgibson@seanet.com or by phone at 206-726-9124.

Process: Dick and I were scheduled for an interview with Joel and one other SPSCA member. In about 4-6 weeks you learn whether or not you have been accepted. Only one scholarship is offered per family.

Qualifications: I believe the qualifications are simply a love of the language and culture of Italy, as well as a willingness to offer support to SPSCA when asked. For example, to be a host to Perugini in seeing our city, if and when they come to Seattle. The organization does not meet as regularly as does Dante. There was a large open house last summer which we attended.

Funds: In 2003 the funding for two scholarships came from SPSCA and one directly from the University for Foreigners. I received the one from the University. I received 116.50 Euro (one half of the tuition) and 503.50 Euro stipend. Therefore, my entire course was paid for with the remaining used toward our rent.

A Little Poetry

Submitted by Mimi Boothby, author anonymous

Ho imparato.... che nessuno è perfetto... Finché non ti innamori.

Ho imparato.... che la vita è dura... Ma io di più!!!

Ho imparato.... che le opportunità non vanno mai perse. Quelle che lasci andare tu... le prende qualcun altro.

Ho imparato.... che quando serbi rancore e amarezza la felicità va da un'altra parte.

Ho imparato.... che bisognerebbe sempre usare parole buone... perché domani forse si dovranno rimangiare.

Ho imparato.... che un sorriso è un modo economico per migliorare il tuo aspetto.

Ho imparato.... che non posso scegliere come mi sento... Ma posso sempre farci qualcosa.

Ho imparato.... che quando tuo figlio appena nato tiene il tuo dito nel suo piccolo pugno... ti ha agganciato per la vita.

Ho imparato.... che tutti vogliono vivere in cima alla montagna.... Ma tutta la felicità e la crescita avvengono mentre la scali.

Ho imparato.... che bisogna godersi il viaggio e non pensare solo alla meta.

Ho imparato.... che è meglio dare consigli solo in due circostanze... Quando sono richiesti e quando ne dipende la vita.

Ho imparato.... che meno tempo spreco... più cose faccio.

Ho imparato.... che la famiglia e gli amici sono la ricchezza più grande.

Tanto ancora devo imparare

English Translation

by Ida Callahan

I learned - that no one is perfect until you fall in love.

I learned - that life is hard but I am tougher!!!!

I learned - that opportunities are never lost - those that you let go of someone else will take them.

I learned - that when you harbor a grudge and bitterness the happiness disappears.

I learned - that one should always use good words because one day you might need to retrieve them.

I learned - that a smile is an economical way to improve your aspect..

I learned - that I cannot chose how I feel but I can always do something about it.

I learned - that when your new-born child grips your finger in his fist he has hooked you for life.

I learned - that everyone wants to live at the top of the mountain but happiness and growth happens on the ascent.

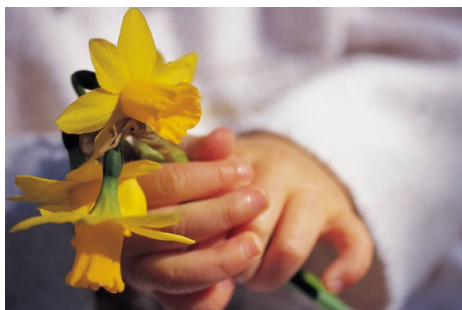
I learned - that one needs to enjoy the trip and not only think of the destination.

I learned - that it is good to give advice only in two circumstances - when it is requested and when it will save a life.

I learned - that the less time I waste the more I achieve.

I learned - that family and friends are the greatest riches in life.

There is much more that I need to learn.



From the Editor

Thanks to all that have contributed articles for La Voce. Keep them coming and if you don't see your article in the next issue after your submission, it doesn't mean it's been forgotten. Rather, it'll be used at a later date based on space availability and content.



The Chestnut *Sagra*

by Louise Sportelli

(This is an excerpt from our blog - <http://abbastanzabuono.blogspot.com> - written in October 2008. Chestnut *sagre* are ubiquitous in Italy at this time of year. We planned to attend this year's festival but bad timing and a head cold got in the way. So, here is a report on last year's festival.)

On Sunday afternoon Dom and I met up with friends Bob and Joy and went up to the chestnut *sagra* (festival) at the top of the Brancoli hill. Our friends Mary and Orlando work at the festival every year. Orlando is one of the chestnut roasters - a role Dom likened to be condemned to Purgatory - while Mary helps serve *necci* (chestnut flour crepes).



The festival takes up the entire town square so there is little parking at the hilltop village. We took the shuttle bus from the nearby town of Ponte a Moriano. Once at the *sagra* we said hello to Orlando before we began our chestnut tasting. The main square of the town was full of people having a great time. The fact that wine was free probably helped but so did the music and the Indian summer evening. It took us a while to figure out you had to buy a ceramic bowl in order to get roast or boiled chestnuts. Neither Dom nor I are fond of roast chestnuts but we gamely tried the boiled variety. I was surprised to find I really liked them. They are boiled in salted water with herbs and are quite tasty.

After the boiled chestnuts the four of us found the *necci* stand. There was another charge for the rolled up crepes that came filled with ricotta or Nutella spread. In true Italian style the *necci* line was absolute chaos and we waited for over half an hour before getting served. As we reached the front of the mob that served as a "line" I saw that the only woman filling orders was about twenty years of age. To our right were a number of young men with whom she flirted incessantly and served prior to those of us who had been in line much longer. Poor Mary was sort of caught in the middle of the entire *necci* production line-she waited for crepes, spread ricotta or Nutella on them before giving the finished product to the young woman filling orders. It was a job that seemed only marginally better than Orlando's.



We took our *necci* back to where Orlando was working, refilling our wine glasses along the way. The chestnut roasters turned large barrels over roaring fires that were built alongside the road. It was not difficult to turn the barrels but the heat from the fire was intense (hence the "purgatory" comment). Standing along the stone wall facing the chestnut roasters we ate, kibitzed with Orlando, and tried not to get hit by the passing cars. There was so little room to spare that one did not dare stick out a foot for fear it would end up under a tire. The *necci* were delicious and the view down towards Lucca was spectacular. The light faded and we decided to leave and go for a bowl of pasta.

When we got back to the shuttle bus stop there was quite a crowd waiting. It quickly grew dark and the number of people increased. After fifteen or twenty minutes two busses arrived. They were promptly mobbed by the crowd. We hung back and waited for the second bus. After the first left, Joy was first in line for the second. I got on soon after her and we went to the back of the bus. Unbeknownst to us, there was some sort of an argument at the front and the bus driver decided to close the doors when the vehicle still had standing room. It took off down the hill and we saw Bob and Dom start walking down the road.

Joy and I spent most of the ride trying to figure out what to do. Dom had the keys to our car which was the vehicle all four of us had taken to Ponte a Moriano. Neither Bob nor Dom had a cell phone. Joy had the only keys to their house which was located at the bottom of the hill about halfway between the *sagra* location and Ponte a



Moriano. Eventually, we figured out we could get a ride on the shuttle back to Bob and Joy's house and then we could drive their car up the hill and pick up Dom and Bob. The plan worked perfectly and we found the men part way down the hill. Dom said it was an interesting walk as at times it was pitch black.



The four of us went to Ponte a Moriano for our car before going off for our pasta dinner. Afterwards, Dom and I stopped briefly at a village party in Partigliano where there was dancing and more chestnuts. By that time (9:30 pm) we were so tired all we wanted to do was go home to bed. We were both asleep by 11 pm-early for us!

Halloween in Italy?

by Linda Heimbigner

By the time La Voce reaches you, Halloween will be over. But, as I was working on this edition, we received a flyer reminding us our cul-de-sac was having their yearly get together on Halloween. Neighbors set up a couple firepots and tables for food and beverages. We pool candy and bring something to share with all as kids trick or treat and the adults catch up for the year. Trick or treaters need to only make one stop on our block. This made me wonder if Halloween was celebrated in Italy. I was surprised when I found out they do, but not as we know it. The emphasis is to honor the dead so there is not the festivity like here. Children don't trick or treat. It is adults who wear masks during the celebration. But, recently there have been more costume parties being organized for children in Italy. Some even say Halloween in Italy is far surpassing Carnevale. That's food for thought!

For further reading, below are some websites about Halloween in Italy:

<http://festivals.iloveindia.com/halloween/around-the-world/italy.html>
(Halloween in Italy)

<http://ezinearticles.com/?How-Italy-Celebrates-Halloween&id=1611693>
(How Italy Celebrates Halloween)

<http://bloggingselena.blogspot.com/2007/10/happy-halloween.html>
(Serena's Blog) 2007

<http://www.lifeinitaly.com/culture/halloween.asp>
(Halloween in Italy)

http://www.suite101.com/blog/ciaomondo/halloween_all_souls_all_saints
(Halloween, All Souls, All Saints)



Perugia Scholarship

Every year, SPSCA offers up to four one-month language scholarships to study at the University for Foreigners in the heart of medieval Perugia. Apply by December 31st by writing to Scholarship Director Patty Mathieu; pamkdw@msn.com.

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

For further information check the SPSCA website:

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

November Festivals in Italy

All Saints Day is a national holiday celebrated November 1st.

Many truffle fairs are held in northern and central Italy during the month of November as November is the heart of truffle gathering season. Many towns and villages hold chestnut festivals. Restaurants will often have meals highlighting truffles, chestnuts, or wild mushrooms making fall a great time for eating in Italy.

Recipes

(The Pesto Sauce, Tonno e Fagioli, and Hazelnut Bites are recipes from the October 2009 Pre-Dante pasta dinner submitted by Sylvia Shiroyama for your enjoyment.)

Pesto Sauce

From: *The Italian Kitchen Bible*, Kate Whiteman, Jeni Wright & Angela Boggiano

Ingredients:

4 oz basil leaves
1 oz pine nuts
2 fat peeled garlic cloves
Large pinch of coarse salt
2 oz freshly grated Parmesan cheese
4 oz extra virgin olive oil



Method:

In a mortar, crush basil, pine nuts, garlic and salt. Work in the Parmesan cheese. Gradually add olive oil, working it in thoroughly with a wooden spoon to make a thick, creamy sauce. Keep in screwtop jar, it will keep for several weeks in the fridge.

Alternate Method (from *Everyday Italian*, Giada de Laurentiis):

In a blender (Cuisinart), pulse the basil, pine nuts, garlic, and salt until finely chopped. With the blender still running gradually add the oil. Transfer the pesto to a bowl and stir in the cheese. Cover and refrigerate.

Servings: 4 – 6 servings of pasta

Tonno e Fagioli (Tuna & Bean Salad)

From: *Tuscan Food & Folklore*, Jeni Wright

Ingredients:

½ lbs dried cannellini beans, soaked
6 tbsls extra-virgin olive oil
3 tbsls lemon juice
7 oz can tuna in olive oil, drained and flaked
2 heaping tbsls finely chopped flat-leaf parsley
1 small red onion, sliced into thin rings
Salt & pepper



Method:

- 1) Drain the beans and rinse under cold running water. Put them in a large saucepan, cover with fresh cold water, and bring to a boil. Boil rapidly for 10 minutes; then lower the heat and half cover with a lid. Simmer for up to 2 hours until tender, skimming off the scum and adding water as necessary.
- 2) Drain the beans thoroughly in a colander, then pour them into a large bowl.
- 3) Whisk together the oil and lemon juice, season with salt and pepper to taste, and pour over the warm beans. Stir to coat the beans in the dressing then leave to cool.
- 4) Fold the tuna and parsley into the cold beans and taste for seasoning. Chill in the refrigerator until ready to serve.
- 5) Just before serving, stir the beans and taste for seasoning again, then top with the red onion rings.

Serves: 4

Hazelnut Bites

From: *The Italian Kitchen Bible*, Kate Whiteman, Jeni Wright & Angela Boggiano

Ingredients:

8 tbsp butter, softened
¾ cup icing sugar, sifted
1 cup plain flour
¾ cup ground hazelnuts (hazelnut flour)
1 egg yolk
Blanched whole hazelnuts to decorate



Method:

Preheat oven to 350F. Line baking sheets with non-stick baking paper or use non-sheet baking sheets.

- 1) Cream the butter and sugar together with an electric mixer until light and fluffy.
- 2) Beat in the flour, ground hazelnuts and egg yolk until evenly mixed.
- 3) Take about 2 teaspoonful of the mixture at a time and shape it into a round with your fingers. Place the rounds well apart on the baking sheet and press a whole hazelnut into the center of each one.
- 4) Bake the biscuits (cookies), one tray at a time, for about 10 minutes or until golden brown, don't worry that the biscuits (cookies) are still soft at the end of the baking time – they will harden as they cool. Transfer to a wire rack and sift icing sugar over biscuits (cookies) to cover. Leave to cool.

Makes: 26

Pumpkin Risotto

submitted by Ida Callahan

For Pumpkin Puree:

2T. olive oil
½ lb. fresh pumpkin, peeled and cut into ½ inch dice (1-1/3 cups)
½ c. onion, finely diced
¾ c. dry Riesling
1 t. freshly grated nutmeg
1-1/2 T. fresh rosemary, minced
1 t. white pepper, freshly ground
1 t. salt

For Rice

5-6 c. low-sodium chicken stock
2 T. olive oil
1 c. onion, finely diced
2 c. Arborio rice
½ c. freshly grated Parmesan cheese
3 T. Ichabod Pumpkin Seed Oil (optional)

For Pumpkin Puree: Heat oil in medium saucepan. Add pumpkin and ½ c. diced onion. Cook over moderately high heat, stirring frequently, until pumpkin is just tender, about 6 minutes. Stir in wine, nutmeg, rosemary, pepper and salt and cook, stirring occasionally, until most of the liquid has evaporated, about 10 minutes. Remove from heat and cool slightly, then puree until smooth in food processor. Transfer to small bowl.

For Rice: In saucepan bring chicken stock to a boil over moderate heat. Reduce heat to low and keep the stock hot. In medium saucepan, heat olive oil. Add rice and remaining onions and stir to coat. Cook over medium-high heat stirring until onions are translucent about 7 minutes. Immediately stir in 1 cup of the hot stock and cook, stirring, until all the liquid has been absorbed, about 2 minutes. Reduce heat to medium and gradually add 3 cups of the stock, 1 cup at a time, stirring until each cup is almost absorbed before adding the next, about 15 minutes. Stir in reserved pumpkin puree. Continue adding the remaining 3 cups stock, 1 cup at a time, until rice is tender about 10 minutes longer. Stir in Parmesan and pumpkin seed oil. Spoon risotto into warmed plates and sprinkle with additional parmesan. Serve immediately.



Book Review

Review by Sylvia Shiroyama

The Monster of Florence – a True Story

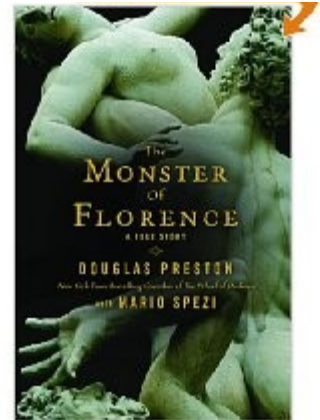
by Douglas Preston with Mario Spezi
Grand Central Publishing, 2008

So why would you want to read *The Monster of Florence*? Besides the prospect of reading anything about Florence and a general interest in all things Italian? Admittedly these were my only reasons for initially taking a look at this book, but I found much more. It's non-fiction and certainly not a travel guide, although you will at times feel like you are visiting Florence and the surrounding areas of Tuscany with an occasional side trip to Lake Trasimeno in Umbria and to Sardinia. Although non-fiction it's certainly not a dry documentary but a real page turner due to the fact that Douglas Preston is a New York Times best-selling murder mystery writer.

What you will find is the history of a serial killer, described by some as Italy's version of Jack the Ripper, in the area around Florence who was active from 1968 to 1985 and the surrounding investigation and prosecution by both the police and the press that extends right up to the publication of the book in 2008. It is a very insightful look at the Italian justice system that even shares a connection with the current Amanda Knox prosecution in the character of Giuliano Mignini, the public minister (analogous to a district attorney) of Perugia. This perspective alone is reason enough to read the book if you have followed the current trial. It will provide enlightening insights into the element of satanic rides proposed by Mignini in the Knox case. Also, if you've ever wondered about the difference between i Carabinieri and la Polizia, you will get a good explanation of the roles of each and their interaction. And then there are the concepts of dietrologia and furbo, fascinating elements of Italian thinking and skepticism.

The story covers the experiences of the author as his intent to live in Italy to develop a story for a new murder mystery is surpassed by the true life story of a horrific serial killer. In the process of background research for his novel he meets Mario Spezi, a journalist and crime reporter for the newspaper La Nazione, who was the first reporter called out to report on the first in a series of grizzly murders beginning in 1968, who himself was eventually caught up by the justice system to become a part of the story itself. The story details the murders of 14 people (7 couples) killed in a most gruesome manner. The investigation contains many twists and turns and has elements reaching as far away as Sardinia and as far back as 1951. The rules of evidence and defendant rights practiced are far different than one would expect in the US and the methods of evidence gathering different than modern forensic science, all resulting in the prosecutors themselves being prosecuted. The case is still unsolved in any definitive manner but multiple theories abound. So, you are free to pick your own although the authors make a strong case for theirs.

The Monster of Florence is a well written book about a fascinating story that provides a view of Italian and Tuscan history and culture that the typical tourist experience would never observe. It will certainly give you more to think about the next time you visit the region of Tuscany or listen to news accounts of the current trial in Perugia. It's definitely worth a read!



Inclement Weather Procedure

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



DANTE CALENDAR 2009-2010

Dante Alighieri Society of Washington

<p>September 2009</p> <p>9 Aisha Paterra Summer in Italy</p> <p>23 Robert Thomson Dante and Opera</p>	<p>February 2010</p> <p>10 Susan Gaylord (UW) Italian fashion 1300-1800</p> <p>24 Claudio Mazzola "La tradizione della commedia all'italiana dal dopoguerra a oggi"</p>
<p>October 2009</p> <p>14 Lisa Dorsey The Divine Journey of Dante's Inferno</p> <p>28 Marcella Nardi Medieval castles & Italy</p>	<p>March 2010</p> <p>10 Chris Zimmerman Tour of Italian wine regions and Wine tasting</p> <p>24 To be announced</p>
<p>November 2009</p> <p>11 Magnus Feil Italian design</p> <p>No Italian meeting in November</p>	<p>April 2010</p> <p>14 Election night (no speaker)</p> <p>28 To be announced</p>
<p>December 2009</p> <p>9 Christmas party</p> <p>No Italian meeting in December</p>	<p>May 2010</p> <p>12 Vincenza Scarpaci The Journey of the Italians in America</p> <p>No Italian meeting in May</p>
<p>January 2010</p> <p>13 Sportelli + Panel: Living part- time in Italy</p> <p>27 To be announced</p>	

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

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

Membership Application

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

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

Name(s): _____

Address: _____

City: _____ State: _____

Telephone: _____ E-mail: _____

Amount Enclosed:

Membership Amount: _____

Contribution: _____

Total Enclosed: _____

Contribution Categories (For recognition stars):

Bronzo (bronze) - Up to \$25

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

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

Platino (platinum) - Over \$100

Please return completed membership application with check to:

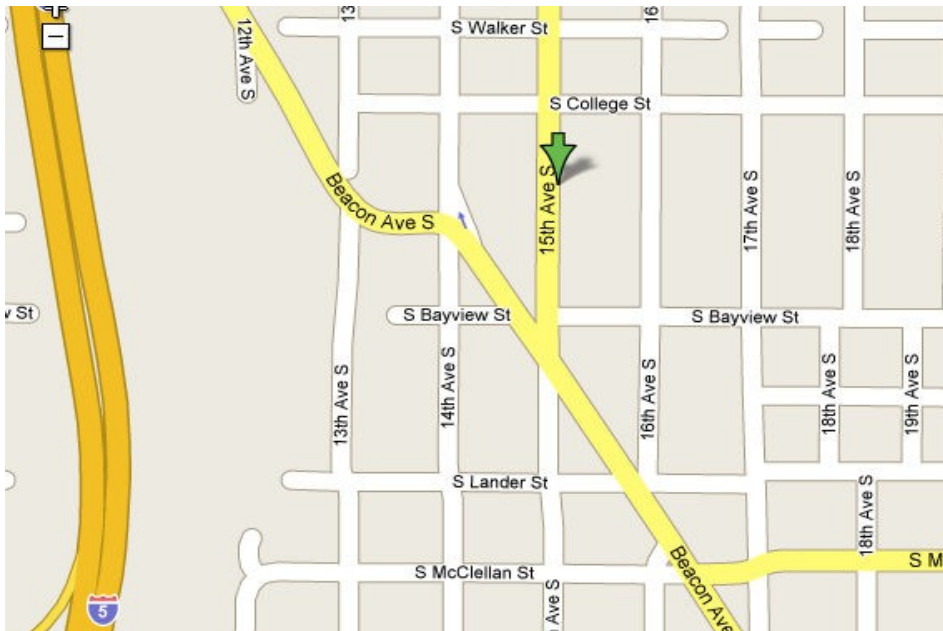
Dante Alighieri Society of Washington

PMB #1244

1122 East Pike Street

Seattle, WA 98122

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



Directions to Headquarters House

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