

La Voce della Dante

Published by the Dante Alighieri Society of Washington (DAS)

<http://das.danteseattle.org>

November 2014

November English Meeting:

"Checking Out the Libraries of Italy"

presented by **Lesley James**

Wednesday, November 12th, 6:30 pm, Headquarters House

Our English meeting presentation for November features Lesley James on "Checking Out the Libraries of Italy." How do libraries in Italy compare to those in the U.S.? Find out through photos and personal recollections of 20 examples, ranging from a public library in a tiny hill town to grand institutions like the Archiginnasio in Bologna.

Lesley James is a librarian at a neighborhood branch of the Seattle Public Library. She has been traveling to Italy (sometimes accompanied by groups of teenagers) since 2003. The trips have been much more rewarding since she started learning how to speak Italian in 2009.

November Italian Meeting:

No Italian meeting in the month of November

Festa di Natale per i Bambini

Saturday, December 6th at 1:00 pm
Christ the King Parish, Brannan House
11544 Phinney Avenue North @17th NW
1 block east of Greenwood
Reservations Required

Please note Natale will be held in a new location this year. See page 7 and 8 of La Voce for further details and registration form.



Upcoming Events

Wed, Nov 12th:
"Checking Out the Libraries of Italy" by Lesley James

Pre-dante pasta at 6:30 pm, Headquarters House followed by the presentation

No Italian Meeting in November

Saturday, Dec 6th, Festa di Natale per i Bambini, 1:00-4:00 pm
Christ the King Parish, Brannan House, Reservations Required



Grab Your Apron and Favorite Italian Cookbook-Update

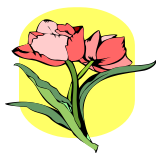
by *Joyce Ramee*

It's time to sign up to cook the pre-Dante pasta for an English meeting this season! Cooking is fun and a great way to make a significant gift of your talents to Dante.

Thank you to all who have signed up already.

We do need someone for the February 11th, 2015 meeting. Sign up by emailing Joyce Ramee (mavijramee@aol.com). Be sure to put "Dante" in the subject line. Or you can sign up by seeing Joyce at the November English meeting. (Duties noted on page 6.)

Mille Grazie...



**Welcome to
Our New
Members**

**Benvenuti
Nuovi Membri**

Mark Miller

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

*** DAS Star List 2014***

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

- * Crawford, Dick & Barbara
- * Gillett, Debra Rovetto
- * Girolami, Roberto
- * Hoffman, Pat
- * Lockwood, James
- * Napoli, Toni
- * O'Leary, David & Kathryn

Argento \$26 to \$50

- * DeMatteis, Dan
- * Hundertmark, Louise

Oro \$51 to \$100

- * Borriello, Rosa
- * Moscovici, Giovanella
- * Napoli, Toni

Platino—over \$100

- * Cottrell, David & Jane
- * Harmon, Gini
- * Rodriguez, German

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

From the President's Desk

It seems like we have just begun another year at Dante, but we have already enjoyed so many exciting events! And the schedule promises more to come.

Festa was well attended this year with no major storms to scare people away. We had a great team, headed by Frank Pattera, to work/man the booth, and many stopped by to learn more about Dante and our affiliates, CAI PNW and BIS. As a result of the contacts gathered we have the opportunity to invite more interested people into our community.

Albert Sbragia, of the UW Italian program, joined us again with many insights into Italian cinema and his current course. This would be an interesting course to audit for seniors with an opportunity to do so. And our own Rob Prufer provided a very engaging, entertaining, and enlightening session on how Giotto transformed Italian and western art. It must be time to make another visit to Padova / Padua to see that beautiful chapel.

The Language School is off to a good start with good enrollments. Be sure to check out their schedule and consider joining or referring friends. We have made changes to ensure smaller classes. Giuseppe Tassone continues to find us native speakers who are excellent instructors. He reminded the Board that this is the 30th year of the Dante Language Program and suggested that we resurrect Festa Primavera this spring to celebrate. We would love to hear from you on your thoughts on how we can best mark this notable milestone.

And for the first time we started to accept credit cards for the pre-Dante pasta dinner. Cash and checks are always still acceptable but we initiated this new option as a convenience for members. You will also be able to pay for your 2014 membership if you've forgotten and 2015 membership dues by credit card at meetings.

November's English meeting brings us a presentation by Lesley James on "Checking out the Libraries of Italy." I'm looking forward to learning more about this part of Italy's culture and one more aspect of Italian culture to be aware of during future trips to Italy. Check out the notice for more information. We will not have an Italian meeting in November due to the Thanksgiving holidays.

Once again, Dante will be a sponsor for SIFF's Italian film festival, coming in November. Be on the lookout for coming details and announcements so that you can plan to enjoy the many delights we always enjoy in their great selections of contemporary Italian film.

Ci vediamo a presto!

Sylvia Shiroyama



Language Program News by Giuseppe Tassone Italian Language Program Director

The Italian Language Program offers classes in fall, winter, and spring. Classes are held at Seattle University in the Administration Building. Classes below held Tuesday and Thursday from 7:00-8:30 pm.

Classes Offered:

Beginning Italian (Level A1) - 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. (\$180 per quarter)

Elementary Italian (Level A2) - This 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. (\$180 per quarter)

Intermediate Level (B1) - B1 reviews and reinforces the basic knowledge of Italian. Students will review, expand, and reinforce their knowledge of the language in addition expanding vocabulary and the 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. (\$275 per quarter)

Upper-Intermediate Level (B2) - B2 is a continuation of B1. It completes the review and reinforcement of grammar covered in previous levels in addition covering any missing structures. This course covers understanding 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. (\$275 per quarter)

Advanced-Intermediate 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. (\$300 per quarter)

Course Schedule:

<i>Fall Quarter 2014:</i>	October 2—December 11
Pre-registration Deadline:	September 26
<i>Winter Quarter 2015:</i>	January 6—March 10
Pre-registration Deadline:	December 21
<i>Spring Quarter 2015:</i>	April 2-June 9
Pre-registration Deadline:	March 20

For more information, check the language program website at: <http://www.danteseattle.org>. Registration can be done by mail or by Pay Pal on the school website.

Club Alpino Italiano (CAI) PNW

Club Alpino
second
Saturday event
for November is
as follows:



November 8th: Discovery Park
Contact: Stacy Bell
tostacybell@yahoo.com

An easy close-in fall walk. Several trail choices feature woods, bluff views, beach, birds, lighthouse, and more. Please contact Stacy Bell by Thursday, November 6th to sign up for this hike and get details on times and meeting points.

Classification: Easy

Distance: 5 miles R/T, 3 hours

Elevation Gain: 200 feet

DAS Board Meeting

Board meetings are held on a Wednesday every other month from September through May.

The next board meeting will be January 21st, 2015.

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.



La Voce

Fall into winter? That's what it feels like but the leaf colors are beautiful.

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

Here's to another great year of Dante programs....

Linda

La Voce Editor
LTHDesign@comcast.net

Delivering La Voce to Members



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

www.das.danteseattle.org

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

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



PLIDA

PPLIDA (*Progetto Lingua Italiana Dante Alighieri*)

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

The PLIDA Certificate

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

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

Why Take the PLIDA Exam

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

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

Dates, Registration, Location, and Exam Fees

PLIDA certificate sessions will be held every year in May and November. Candidates may choose to take an exam at the level they feel is closest to their proficiency. Registration does not require having taken lower-level tests.

Candidates need to register approximately 30 days prior to the exam date. Dates of each exam, registration deadlines, location, exam fees, and registration instructions check the Language School's Plida website at:

www.danteseattle.org/plida.html

For any questions, email: plida@danteseattle.org





La Voce Needs You!

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

Thanks to everyone who has contributed articles.

Article submission deadline:

<u>ISSUE DATE</u>	<u>SUBMISSION DEADLINE</u>
December 2014	November 20th
January 2015	December 20th

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

Pre-Dante Pasta

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

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

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

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



Dante Alighieri Society of Washington

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

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

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

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Grab Your Apron and Favorite Italian Cookbook—Duties

by Joyce Ramee

Thank you to all who have signed up to cook a pre-Dante pasta meal for an English meeting this season. Cooking is fun and a great way to make a significant gift of your talents to Dante!

Here's what's involved:

Sign up for the date you can do, by yourself or with a friend to help you. Those who sign up will be emailed about spending guidelines, etc.

You select the menu (pasta with sauce of your choice, salad, bread, anything else you want within the \$\$ guidelines).

You shop for all ingredients and prepare the sauce at home. Keep your receipts so you can be reimbursed.

On your cooking day, plan to arrive around 5:00 pm to get started.

As others arrive, they will pitch in; cooks don't have to do the table set-up alone. Bring your receipts for reimbursement.

The cook eats free and immediately makes about 35 new friends for being so generous as to volunteer!



Dante Cookbook Update

by Nancy McDonald

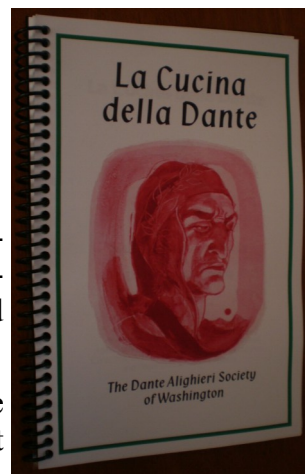
Thanks to all Dante members who have supported our La Cucina delle Dante cookbooks with their precious family recipes and sales.

We have had many compliments about the wonderful and delicious recipes and about what a great gift the cookbook makes, including repeat customers at Seattle's Festa Italiana in September.

Several of our pre-Dante pasta dinners have featured Dante cookbook recipes; a particular favorite is "Fried Capers and Anchovy Pasta", submitted and cooked by Dave Cottrell, and found on page 74.

At a party to celebrate our gorgeous Seattle summer, I prepared Adele Lord's recipe for "Bruschetta all Leccese", on page 7. I used my homegrown heirloom tomatoes and basil and the dish was fresh and sensational. Adele is from Lecce, in Puglia, where this is a local favorite.

Our little cookbook has traveled across the United States, and even to Italy. Caterina Wartes' friends in Trento contributed recipes and Caterina sent them the cookbook. I gave one to my sister, Betsy, in Elizabeth, CO; her friends saw it, liked it, and now several families are enjoying your family specialties. \$12 for members, \$15 for non members, and they will be available for purchase at Dante meetings on November 12th and the December Christmas party on the 10th. They will also be for sale at Festa di Natale per i Bambini on Saturday, December 6th.



Cookbook Comments

Jane Cottrell:

I think that I have purchased the most Dante cookbooks. I have sent them all over the country, brought them as hostess gifts and packaged them up with the ingredients in Dave's Fried Caper and Anchovy Pasta recipe. One recipient told me she didn't like anchovies! I have gifted my brother, nieces, and nephews with the cookbook. The recipes are terrific. They are easy to master and always taste very delicious.

Linda Bavisotto:

I ordered multiple copies of the cookbook and have mailed it out as gifts to both of my sisters and to other family members in Wisconsin, to friends in Seattle and Minneapolis, and to a cousin in New York. It made a very nice Christmas gift, with lots of good comments in return. My sisters both loved it. Haven't sent any abroad.



Exciting changes for our 19th annual
Christmas party for children

Festa di Natale per i Bambini

Saturday, December 6th at 1:00 p.m.
Christ the King parish: Brannan House
11544 Phinney Ave North @ 17th NW
1 block east of Greenwood

Children *and* adults are invited to enjoy Italian music, *pizzelle* cookies, games and crafts at the Society's 19th annual Christmas party for children. Learn about Italy's beautiful and traditional nativity set, called the *presepio*, hear the enchanting tale of *La Befana*, play a rousing game of *tombola*, and relax and enjoy this unique and special celebration of Italy. With pizza, of course, and gift bags for each child.

Several important changes...

- Festa di Natale is moving to Christ the King Catholic parish in the north Seattle Greenwood neighborhood. The party is in Brannan House, on Phinney, around the corner from the parish office on 17th NW. It's a central location that's easy-to-find whether you're in Seattle, or headed north or south on I5.
- Brannan House is a beautifully remodeled meeting center at Christ the King parish, and will be perfect for Festa di Natale. Also, there is plenty of parking!
- Guests are required to pre-register and pre-pay this year. The cost is a very nominal \$3 for each attendee, adults as well as children. Please help us by planning ahead. **Right now** is the perfect time.

Please make checks out to Dante Alighieri Society and mail by November 29, 2014 with the registration form to:

Mrs. Caterina Wartes
DAS (Dante Alighieri Society)
37381 Hansville Rd NE
Hansville, WA 98340

Everyone is welcome! For questions, call or email
Caterina Murone Wartes @
(360) 638-2500 or speranza.se@gmail.com

Reservations are required!

Festa di Natale per i
Bambini
Saturday, December 6th, 2014
1pm to 4pm

Fill out registration form below
and send by November 29th.

REGISTRATION FORM (Mail by November 29, 2014)	
Name _____	_____
Phone _____	email _____
Number of children attending _____	Number of adults attending _____
Cost: \$3.00 per person (children and adults)	
Please make checks out to Dante Alighieri Society and mail with this form to:	
Mrs. Caterina Wartes, DAS (Dante Alighieri Society)	
37381 Hansville Rd NE	
Hansville, WA 98340	
Description of this event is on page 8.	

Cinema Italian Style

November 13th-20th, 2014

At SIFF Cinema Uptown

511 Queen Avenue North

<http://www.siff.net/cinema/cinema-italian-style-2014>

2014 marks the 6th annual celebration of the best in current Italian films. This event is brought to you jointly by SIFF and the Seattle-Perugia Sister City Association as well as other sponsorships to include DAS.

Passes:

\$100/\$75 SIFF members

Admits holder to all screenings in the Cinema Italian Style series November 13th-20th at SIFF Cinema Uptown. Includes Opening Night Film and Party and Closing Night film and Party (non-transferable).

Opening and Closing Nights:

Film and Party \$25/\$20 members

A limited number of tickets are available for Opening and Closing Night celebrations.

Film Only: \$12/\$7 members/\$11 Youth and Seniors

General Admission:

\$12/\$7 members/\$11 Youth and Seniors

Matinees: \$9/\$7 members

SIFF Cinema passes and vouchers are valid for films only.

Schedule:

11/13: Noi 4

11/14: 9x10 Novanta

Song'e Napule

I Can Quit Whenever I Want

11/15: Quiet Bliss

Natural Resistance

Small Homeland

The Conformist

11/16: Leopardi

Noi 4

The Mafia Kills Only in Summer

Italy in a Day

11/17: Human Capital

Quiet Bliss

11/18: Black Souls

9x10 Novanta

11/19: Beautiful Things

I Can Quit Whenever I Want

11/20: Beautiful Things

A Small Southern Enterprise

Festa di Natale per i Bambini

The Celebration

La Befana is a character in Italian folklore, similar to Santa Claus. An old woman dressed in black, she is always sweeping. The legend says La Befana was approached by the Three Wise men before Christ's birth and was asked for directions. She couldn't help but offered hospitality and they invited her to join in their search. She declined but had a change of heart—and now she's destined to sweep forever, looking for the Christ Child and the Magi.



The Presepio is an Italian nativity—a manger scene that, in addition to the Holy Family, shepherds, and Magi, shows an Italian village and depicts biblical characters as well as local figures and scenes from everyday life.



Tombola is an Italian card game—with prizes!

Pizzelle is a wonderful cookie, made right before your eyes.



Activities Include:

Procession of the Presepio...Arrival of La Befana

Singing of Italian Songs...Fun Italian Word Games

Learning to Play Tombola...Writing Christmas Letters to Parents

Eating Fresh Pizzelle...Eating Pizza and Juice

Location:

Christ the King Church and School

405 N 117th, Seattle, WA 98133

Once on campus follow the signs to the Brannan House on 11544 Phinney Avenue North.



Recipes from Chef Demos at Festa Italiana

On pages 9 through 13 recipes from this year's Festa Italiana Chef's Demo are featured.

Recipe provided by:

Head Chef Franz Junga & General Manager Marco Nocco from il Fornaio Seattle
http://www.ilfornaio.com/?page=138&restaurant_id=3916

Demonstrated 2pm Saturday September 27th, 2014 at Festa Seattle Chefs Stage

Gnocchi

3# Yukon gold potatoes
2ea Whole eggs
2# All purpose flour
.5# Ground parmesan
tt Salt, white pepper, ground nutmeg

Boil the potatoes and allow to cool until comfortable to touch, but still warm. Peel, and pass through a ricer or grater. Add the eggs, salt, white pepper, parmesan, and nutmeg to incorporate. Add flour and work until a dough has formed (all the flour may not be necessary). Test one gnocchi in boiling salted water. Proceed to roll the dough into logs and cut into gnocchi (roll off a cheese grater or fork if desired).

Recipe provided by:

Head Chef Franz Junga & General Manager Marco Nocco from il Fornaio Seattle
http://www.ilfornaio.com/?page=138&restaurant_id=3916

Demonstrated 2pm Saturday September 27th, 2014 at Festa Seattle Chefs Stage

Gnocchi alla Friulana

Serves 4

¼ # Italian sausage
1 C Sliced mushrooms
1 ea Medium yellow onion, julienned
¼ C Red wine
1 ½ C Tomato sauce
½ t Dried oregano
TT Chili flakes (optional)
2 T Grated pecorino
2 # Prepared gnocchi
TT Salt and pepper

Caramelize the onions on medium high heat until golden brown. Add the sausage and continue cooking. Add the mushrooms, oregano and chili flakes if using. Degalze with the red wine and reduce. Add the tomato sauce and season with salt and pepper.

Cook the gnocchi in salted water until they float for a minute. Add to the sauce and cook until thickened. Toss with the pecorino and serve immediately.

Festa Italiana Chef Demo Recipe

Pasta & Bean Soup with Italian Sausage

As Presented by Frank Isernio of Isernio Sausage <http://www.isernio.com/Home.aspx>

3pm Saturday September 27th, 2014 at the Festa Italiana Chefs Stage

(Pasta e Fagioli or “Pasta Fazool”)

“Pasta Fazool” as Italian Americans often lovingly call this classic dish, is the ultimate comfort food. This is traditionally a meatless dish, but it’s delicious with sausage, as a one dish meal. Yes, you can soak dried beans for 24 hours if you have the time, but we find canned Cannellini beans work very well and transform this dish into a quick, satisfying family meal. Make a large portion, because it tastes even better reheated a day or two later.

- 1 16-oz. roll of Isernio’s Sausage (Italian or Hot Italian, chicken or pork) – or 5 links of any Isernio’s Italian Sausage, removed from casings.
- 4 Tbsp. olive oil
- 1 medium onion, chopped
- 2 stalks celery, halved lengthwise and chopped
- 1 large carrot, peeled, quartered lengthwise and chopped
- 3 cloves fresh garlic, finely chopped or pressed
- 2 tsp. fresh oregano, finely chopped or 1 tsp. dried
- 1/2 tsp. red pepper flakes
- 1 28-oz. can Italian style plum tomatoes, with juice, squeezed by hand or broken up in skillet with a wooden spoon
- 1 16-oz. can Cannellini Beans, drained and rinsed in a colander
- 2 cups low salt chicken broth
- 1/2 lb. dried Ditalini or Tubetti or other small tubular pasta
- Salt and fresh ground black pepper to taste
- 1/4 cup fresh Italian parsley, chopped
- 4-6 tbsp. grated Pecorino Romano cheese

Directions:

- In a large 13 quart pot, heat 2 Tbsp. olive oil and cook sausage over medium heat, breaking meat up with a wooden spoon and cooking until all pinkness is gone. Remove meat from skillet and set aside.
- Add remaining 2 Tbsp. olive oil to the skillet. Add the onion, celery, carrot, garlic, oregano and red pepper flakes and cook until soft, 10 -12 minutes, stirring occasionally.
- Add tomatoes, breaking them up by hand or with a wooden spoon. Add the sausage and chicken broth and bring to a

Festa Italiana Chef Demo Recipe



MONDELLO RISTORANTE
in the heart of Magnolia Village
2425 33rd Avenue W., Seattle, WA 98199
206-352-8700 · info@mondelloristorante.com
<http://www.mondelloristorante.com/>

presents
CHEF ENZA SORRENTINO
SICILIAN-STYLE SUPPER

Demonstrated 1pm Sunday September 28th, 2014 at Festa Seattle Chefs Stage

POLPETTINI

in humido con patate e rosmarino
Meatballs in broth with rosemary potatoes

Ingredients (to make 50 to 60 one-inch meatballs)

- 150 g (about 6 ounces) stale bread, torn into 1-inch pieces
- 250 g (about 8 ounces) ground veal
- 100 g (about 4 ounces) Parmesan cheese, grated
- 2 eggs
- 1 TB parsley, finely chopped
- 1 tsp grated lemon zest
- 1 garlic clove, finely minced
- salt, pepper to taste

Soften the bread in cold water, squeeze dry. Add ground meat, lightly beaten eggs, cheese, garlic, lemon zest; season lightly with salt & pepper. Mix by hand and form into 1-inch balls. Set aside on wax paper until ready to proceed.

Fry the meatballs in batches in a blend of 60% peanut oil and 40% olive oil for two or three minutes. Remove to a baking sheet or shallow bowl covered with paper towels and allow to drain thoroughly.

For the broth:

1. Roughly chop 1 medium onion, and sweat in 2 TB olive oil in a large pan or Dutch oven, Add half a sliced carrot, sauté for two or three minutes.
2. Peel potatoes and cut into finger-size pieces. Remove rosemary leaves from the stems.
3. Add potatoes and rosemary to the pan, cover with ½ liter (two cups) cups boiling water (or vegetable stock, if available), simmer until potatoes are almost tender.

Festa Italiana Chef Demo Recipe

Radiatore con Funghi E Salsiccia en Pesto con Formaggio di Capra

Pasta with Mushroom and Sausage in Goat Cheese & Basil Pesto

As Presented by:

Chef Jeromi Quincy & Martin Nigrelle on the Festa Italiana Chefs Demo Stage

2pm Sunday September 28th, 2014

Ingredients:

20 ounces Basil Pesto

16 ounces fresh goat cheese

1 pound Radiatore Pasta

2 Portobello Mushrooms

Half pound of mild Italian sausage, bulk

2 Teaspoons chopped garlic

4 Teaspoons Extra virgin Olive Oil

Sauce:

Combine 2 teaspoons of olive oil & goat cheese in food processor by using the pulse feature to breakdown the cheese, add the pesto & blend until smooth. Set aside for later use.

Pasta, Mushroom & Sausage:

Cook pasta in large pot of salted water, set aside for later use

Slice mushrooms into half inch cubes.

In a large skillet over medium-high heat add remaining olive oil, mushrooms.

As the mushrooms begin to brown, add the chopped garlic & toss

Add the mild Italian sausage & allow sausage to brown evenly, break up sausage into pieces roughly the same size as the mushroom bits.

Once the sausage is cooked, combine the mixture with the pasta & incorporate the sauce.

Finish the dish with a liberal sprinkle of Parmesan cheese or for real treat a liberal sprinkle of Truffle Salt

Notes: We used a mix of Italian & Californian pestos. Italian: La Bella Angiolina, Californian: Christopher Ranch, use a Pesto that suits your taste. We chose the pasta shape based on how well it holds sauce.

Festa Italiana Chef Demo Recipe

ORECCHIETTE CON RAPINI E SALSICCIA

Recipe courtesy of:

Tutta Bella Neapolitan Pizzeria's Executive Chef, Brian Gojdiacs, As demonstrated @3pm Sunday September 28th, 2014 by Chef Joe Feezor & Chef Mariano Valdovinos

<http://www.tuttabella.com/>

You will need:

- 1 # of orecchiette
- 1 # Isernio's Hot Italian Sausage
- 2 bunches of rapini
- 4 Tablespoons of extra virgin olive oil, divided
- 2 anchovies
- 4 whole cloves of garlic, crushed
- 1 teaspoon red chile flakes
- 2 tablespoons salt plus salt to taste
- 1/4 cup grated Pecorino Romano
- Water as needed

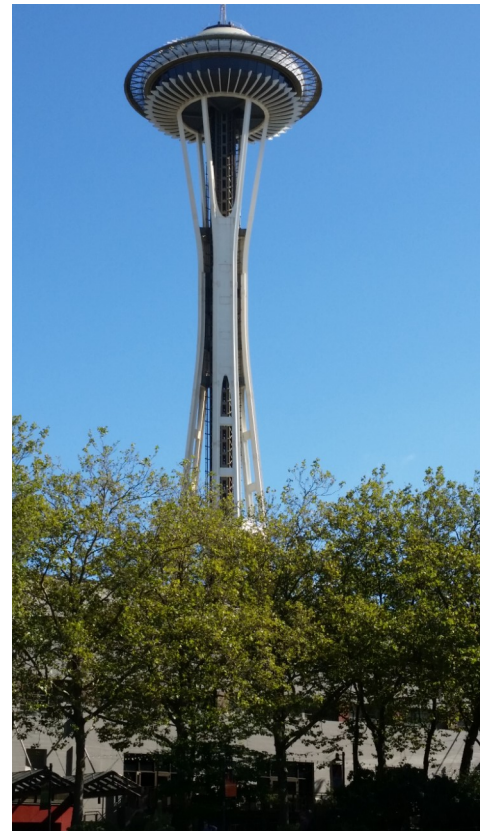
Add 2 Tablespoons of salt to 2 gallons of water and bring it to a simmer in a large pot. In another bowl, prepare an ice bath and set aside. While water is coming to a boil, heat 2 T of EVOO in a large sauté pan over medium heat. Once the oil is hot, add the Isernio's Hot Italian Sausage and begin to break it up as it cooks. Continue to cook the sausage until cooked through and browned. Remove the sausage from the pan and set aside on paper towels. Drain the oil from the pan.

When the water has come to a simmer, add the rapini and blanch it until it is al dente, or cooked 2/3 the way through—approximately 3 minutes. Immediately pull the rapini out of the simmering water (making sure to save the water it has been cooked in) and plunge the rapini into the ice bath to stop the cooking process. Drain the rapini very well and rough chop it into 1 inch pieces.

Bring the water the rapini was blanched in back to a boil. Add the orecchiette and cook the pasta until it is a touch under al dente. Remove 1 cup of the pasta water and set aside. Drain the orecchiette and set aside.

Using the same pan the sausage was cooked in, add 2 Tablespoons of EVOO and heat over medium heat until it is warm. Add the anchovies, mash them with a spoon and "melt" them into the olive oil. Add the crushed garlic and slowly cook it being careful not to burn it. Add the chile flake and sauté for a few seconds to help release its oils. Add the rapini and heat through. Then add the sausage to heat through also. Once they are both warm, add the pasta and sauté for 10 seconds. Add one cup of the reserved pasta water to help create a light sauce. Sauté all the ingredients together another 2-3 minutes to cook the pasta to al dente. Add half of the grated Pecorino Romano. Taste for salt and add more if needed. Place the finished pasta into a serving bowl and garnish with the remaining Pecorino Romano.

Festa Italiana 2014 Photos



It was a beautiful weekend for Festa on the Seattle Center grounds. And yes, I was there for a bit, took some photos, and ran into Caterina.

Linda, La Voce Editor

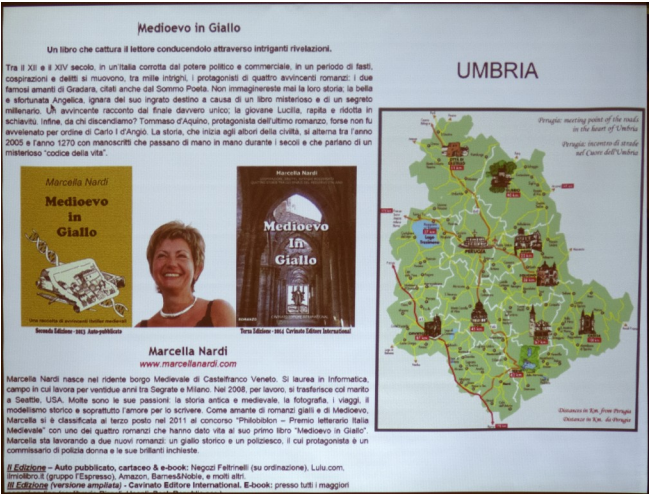
October English Meeting—Rob Prufer

taken by Stephen Stimac



October Italian Meeting—Marcella Nardi

taken by Stephen Stimac



The Art of Ordering Prosciutto...

from Italian Notebook.com

Rome, Lazio

Easy, right? Hmm...but do you want *crudo* or *cotto*? (cured or cooked, respectively) Do you need it for cooking, appetizers, with melon, or sandwiches? San Daniele, Parma, or *di montagna*? Culatello, or speck? And how many *etti*?

How many whats!? Ah yes, in Italy all deli transactions are done in *etti* (an *etto* is 100 grams.) You'll get anywhere from 3 to 8 slices in an *etto*, depending on what type of prosciutto you're ordering and how it gets cut.

Cuts are generally by machine, in which case you might want to specify *tagliato sottile* (thinly sliced), for the higher end prosciutto or if for appetizers. Alternately, you can specifically ask that your prosciutto be *tagliato a mano* (sliced by hand), done most often for the *prosciutto di montagna* (mountain prosciutto), a catch all for the supposedly less refined, heartier hill or mountain variety which, since it's cut by hand and thus thicker, is great for sandwiches or cooking.

Then again, not all of the later is less special...here at the *Norcineria Iacozzilli* (Iacozzilli's pork/coldcut store in Trastevere, affectionately called "House of Pork") the *prosciutto di montagna* is on par with the "finer" types (they raise and cure all their own pigs/ham).

As for the lowland *prosciutti*, Parma is your everyday table variety, and any deli will usually have two or more "open", meaning you can usually choose between a prosciutto *più stagionato* (more robust, often darker, a bit saltier) and *quello più dolce* ("that sweeter one", meaning it's less cured, more tender and delicate, usually more pink). When nothing else will do but the best, go for *prosciutto di San Daniele*, from Friuli...it is considered some of the finest there is. Of course, just to keep things interesting you can also order *speck*, a smoked prosciutto that has been de-boned before aging, or *culatello*, a rare special gut-cased prosciutto that is aged for many months.

No worries if you don't get it right the first time, you'll be eating great ham no matter what. As for being able to order with the same aplomb as the local *signore*, all we can suggest is ... practice, practice, practice. We sure have been.



Speck



Happy
Thanksgiving

DANTE CALENDAR 2014–2015

Dante Alighieri Society of Washington

<p>2014:</p> <p>September 10th: English Meeting Bonnie Birch “An Evening of Italian Music”</p> <p>September 24th: Italian Meeting Albert Sbragia “Cultura Italiana contemporanea: alcune riflessioni”</p>	<p>2015:</p> <p>January 14th: English Meeting Joanmarie Curran “Buying a House in Tuscany”</p> <p>January 28th: Italian Meeting Dario De Pasquale “Crescere in Sicilia: Growing up in Sicily”</p>
<p>October 8th: English Meeting Rob Prufer “All of Western Art Changed in this Room in Padua: Giotto’s Scrovegni Chapel”</p> <p>October 22: Italian Meeting Marcella Nardi “Umbria”</p>	<p>February 11th: English Meeting Julie Emerson “SAM’S Italian Room/Italian Ceramics”</p> <p>February 25th: Italian Meeting Nicla Rivero, UW and DAS Teacher “Isabella Andreini: In Defense of Women’s Virtue”</p>
<p>November 12th: English Meeting Lesley James “Checking out the Libraries of Italy”</p> <p>No Italian Meeting in November</p>	<p>March 11th: English Meeting Wine Dinner with Chris Zimmerman</p> <p>March 25th: Italian Meeting Cecilia Stretto “I tesori nascosti di Pisa (The Hidden Treasures of Pisa)”</p>
<p>December 10th: Annual Christmas Party</p> <p>No Italian Meeting in December</p>	<p>April 8th: English Meeting Elections</p> <p>April 22nd: Italian Meeting Dr. Giovannella Moscovici “The First Turbojet: An Italian Realization to be Remembered” (Her father was the co- pilot in 1941)</p>
	<p>May 13th: English Meeting Mary Beth Moser “Trentino”</p> <p>No Italian Meeting in May</p> <p><i>June-August 2015: 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: _____

Total Enclosed: _____

Contribution Categories (For recognition stars):

Bronzo (bronze) - Up to \$25

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

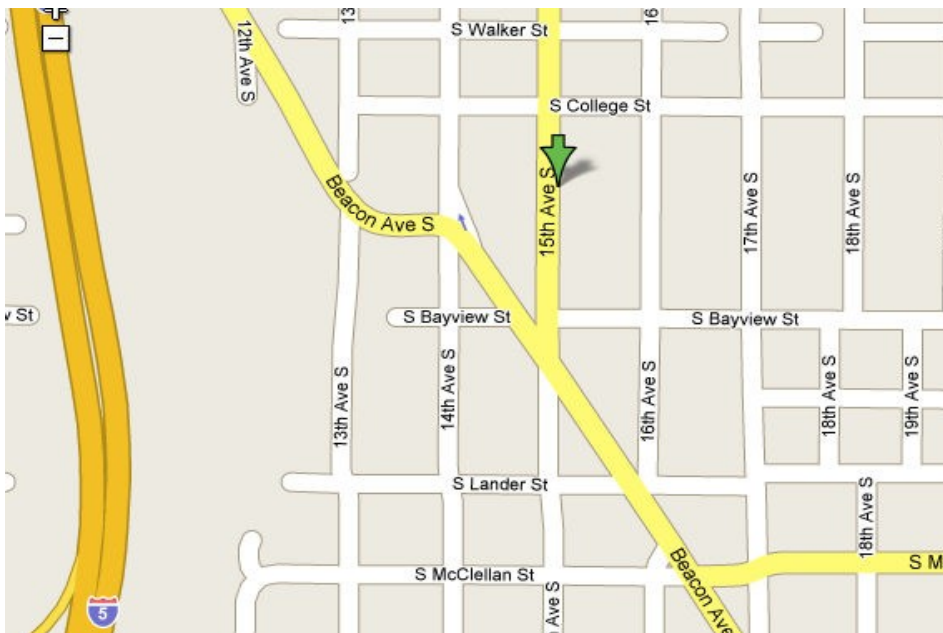
Oro (gold) - \$51 to \$100

Platino (platinum) - Over \$100

Please return completed membership application with check to:

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

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



Directions to Headquarters House

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