

La Voce della Dante

Published by the Dante Alighieri Society of Washington (DAS)

<http://das.danteseattle.org>

November 2015

November English Meeting:

“Festa di Natale per i Bambini: Its Origins & Preview of Our Celebration December 5th” presented by Nick Minotti, Caterina Wartes, Jane Cottrell, Gini Harmon, and Terry Hanlon

Wednesday, November 11th, 6:30 pm, Headquarters House

Several of our Dante members will present an overview and history of Festa di Natale per i Bambini for our November English meeting on November 11th. Nick Minotti will do a brief historical perspective on this Christmas celebration for children. Caterina Wartes, Jane Cottrell, Gini Harmon, and Terry Hanlon have planned a PowerPoint presentation of past Natale's and a reading/enactment of La Befana.

Festa di Natale per i Bambini Enjoys Second Year at Our New Location

by Caterina Wartes

Welcome back to another year at Festa di Natale per i Bambini. We are so fortunate to enjoy a second year at our new location: Christ the King Parish in North Seattle. Our move to a more centralized location has proven to be a huge blessing. Last year we welcomed a huge gathering of children, parents, grandparents, and friends that filled our lovely space with lots of laughter, music, and wonder.

Guests of all ages are welcome to enjoy a traditional Italian Christmas celebration which includes the beautiful procession of the terra cotta statues by our children, the story of La Befana, star making, singing, pizzelle, Tombola (with prizes), and a special Italian dinner.

We will be meeting on Saturday, December 5th from 1 pm to 4 pm, Christ the King Parish, 402 117th St, in Seattle. Please register by mailing your information to us so that we can be sure to have a gift from La Befana for your child.

Pre-payment is required. See page 9 for more info and registration form.

Benvenuti a tutti.

Upcoming Events

Wed, Nov 11th:

“Festa di Natale per i Bambini: Origin & Preview” by Nick Minotti, Caterina Wartes, Jane Cottrell, Gini Harmon, and

Terry Hanlon 7:30 pm, Headquarters House,
Pre Dante Pasta, 6:30 pm

There is no Italian meeting in November.

Fri, Nov 27th:

Registration deadline for Festa di Natale per i Bambini (See page 9 for registration form.)

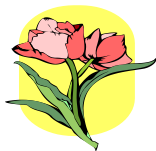
Sat, Dec 5th:

20th annual Festa de Natale per i Bambini, Christ the King Parish, 402 117th St, Seattle. Pre-registration required.



*Have a
Happy
Thanksgiving*





Our New Members

Benvenuti Nuovi Membri

Pete Cassedy &
Robin Luke

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

* DAS Star List 2015*

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

- * Crosetto, James & Deborah
- * Gillett, Debra Rovetto
- * Hoffman, Pat
- * Marino, Martha
- * Schwartz, Peni

Argento \$26 to \$50

- * Crawford, Barbara
- * Hundertmark, Louise
- * Jankord-Steedman, Melinda
- * Larsen, David & Akiyama, Patricia
- * Minotti, Dominick
- * Morton, Lorraine
- * Sportelli, Dom & Louise

Oro \$51 to \$100

- * Borriello, Rosa
- * DeMatteis, Dan & Carol
- * Fonzo, Emilio
- * Moscovici, Giovannella
- * Napoli, Toni
- * Shiroyama, Sylvia

Platino—over \$100

- * Cottrell, Dave & Jane
- * Harmon, Gini
- * Rodriquez, German D.

From the President's Desk

As I write this message to you at the end of October, we have had two very successful English meetings and the first of our Italian meetings. Thanks to Rob Prufer, Giuseppe Tassone, and Adrienne Bandlow for their presentations - and to Dave and Jane Cottrell as well as Nancy McDonald for delicious pre-Dante pastas at the September and October English meetings respectively.

I am looking forward to Cecilia Stretto's presentation at the Italian meeting in October on *Italian and American Ways – Differences in Everyday Life*. And to the presentation by Caterina Wartes and Nick Minotti at our November English meeting on the Italian tradition of La Befana, the Italian Santa Claus - or should that be the other way around, that Santa Claus is the American La Befana? As most know, our chapter of the Dante Alighieri Society hosts a **Festa di Natale per i Bambini** for families with young children – and for all of us who are young in heart – featuring our very own La Befana, games, songs, food, and a staged reading of Tomie DePaola's *The Legend of La Befana*. There's more information about this entertaining yearly event in this edition of *La Voce*.

Finally, a keep-the-date reminder! Our annual Christmas party is December 9th, 6:30 pm to 8:30 pm at Heritage House (aka Headquarter's House). There will be *tombola*, Italian Christmas carols, especially good food and, of course, a warm and friendly welcome. It is a great way to start the holiday season a l'italiana.

Dan DeMatteis

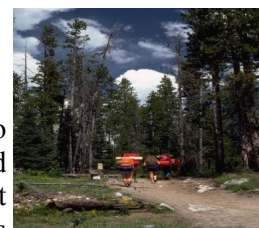


See "News Bits & Pieces" on page 8 for info on how to attend this special preview in Seattle.



Language Program News by Giuseppe Tassone Italian Language Program Director

Club Alpino Italiano (CAI) PNW



Club Alpino
second
Saturday event
for November is
as follows:

November 14th: Carkeek Park
Salmon Return Hike

A great in-city hike along Pipers Creek, past a historical orchard, and down to the beach. Chum salmon will be splashing in the creek and salmon stewards will probably be on hand to provide info about the spawning salmon.

Contact: Diane Clifford
(dianelclifford@gmail.com)

Classification: Easy
Distance: Up to 6 miles
Elevation Gain: 400 feet
Highest Point: 400 feet

The Italian language program of the Dante Alighieri Society of Washington resumed on October 1, 2015 after summer break.

I wrote this just a few days before both the beginning of the 2015-16 school year of the Italian language program and the publication of the October issue of La Voce.

I am happy to report that more than 55 students registered for our Italian language program at various levels. I am so proud of all these students who decided to devote time from their busy schedules twice a week to the joy of learning Italian. A good number of students are returning students who are continuing in our program by taking A2, B1, B2, and C2 courses while others are new to the program and are just starting their journey to learn this beautiful and musical language in level A1. *Benvenuti a tutti!* Our instructors, with many years of experience in teaching Italian to adults, are able to transform their classroom into a welcoming, reassuring, and relaxing *piazza* where everybody can speak and communicate in Italian according to their level. This is the spirit and mission of our program: sharing the gift of learning Italian with all.

Auguro a tutti i nostri studenti un anno ricco di soddisfazioni e ai nostri insegnanti un grazie di cuore per il vostro continuo impegno con la Dante!

If you are reading this newsletter and are unsure about taking a course through the Dante language school, don't hesitate. You will be highly rewarded, as is evident from some excerpts from students at the end of spring quarter:

The instructor uses a multitude of instructional materials from hand-outs, visuals, power points, blackboard, etc. The list goes on. It is obvious that the teacher goes out of her way to make sure we have materials which will help us understand whatever concept we will be learning.

The teacher is wonderful, so engaging and clear about the grammar, lots of stories and antidotes to help keep it interesting.

I would recommend the Dante Program. In the past, I have studied Japanese and Russian through the UW and the pace for those classes is very difficult when you are working fulltime. This is a much better pace and time commitment for me.

The instructor mixes up her instructional activities and does it in a way where a community is being built and everyone is accountable. Her approach is non-threatening. The instructor walks around while we carry out an assigned task listening to us and providing support.

The program moves more slowly than a college course, but that's okay,

(Continued on page 4)

DAS Board Meeting

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

The next board meeting is scheduled for Jan 6th, 2016.

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.



because I'm busy and not able to put in the same amount of time as a college student.

We were able to get together at a classmate's home after each quarter, talking about Italian food, Italian movies/books. Though our Italian was not good enough to carry the conversation in Italian, we tried. I think we were very lucky to have a classmate who was willing to take us all to his house.

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 you 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.

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-quarters 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.

Course Schedule:

<i>Fall Quarter 2015:</i>	October 1 - December 10
Thanksgiving—No classes 11/26	
Pre-registration Deadline:	September 27
<i>Winter Quarter 2016:</i>	January 5 - March 10
Pre-registration Deadline:	December 21
<i>Spring Quarter 2016:</i>	March 31 - June 7
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

For further information email: info@danteseattle.org

To register: www.danteseattle.org/register.html



www.facebook.com/danteseattle

La Voce

Back to standard time means days are darker sooner and weather is becoming colder. We had our Indian summer and explored Kennesaw Mountain, one of the main battlefields in Atlanta during the Civil War or as the southerners call it, The War of Northern Aggression. We also saw the beautiful fall colors at Amicalola State Park which is north of us in the Appalachian mountains.

If you've come across an interesting article, event, book, or anything related to the Italian life, please consider sharing this through La Voce. Submissions are always welcome and by all means send the articles to me any time.

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.

Inclement Weather Procedure

It's not winter yet but 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.



DO NOT attempt to travel to Headquarters House, we want everyone to be safe.



2015 Plida Dates

November 2015 Session

Nov 25th:

Levels A1, A2, B1

*Due to Thanksgiving the date will change

Nov 26th:

Levels B2, C1, C2

*Due to Thanksgiving the date will change

Registration Deadline: Nov 13th

Exam Fees:

Level A1 (\$72)

Level A2 (\$72)

Level B1 (\$96)

Level B2 (\$108)

Level C1 (\$156)

Level C2 (\$156)

Registration:

Mail the registration form available at:

www.danteseattle.org/plida along with your check or money order made payable to Dante Alighieri Society of WA - PLIDA

Mailing Address:

Dante Alighieri Society of WA - PLIDA

PO Box 16257

Seattle, WA 98116

Registration form with payment must arrive on the day of the registration deadline or before.

Exam Location:

Seattle University campus

Seattle, WA

Further Information:

Contact the PLIDA Coordinator, Prof. Giuseppe Tassone at: plida@danteseattle.org



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 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 - level B2 minimum - 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 (level A2 minimum). 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:

ISSUE DATE	SUBMISSION DEADLINE
December 2015	November 18th
January 2016	December 18th

(La Voce is not published June, July, or August)

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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Program Chair

Giuseppe Tassone
Language Program Director

News Bits and Pieces

Festa Appreciation Dinner

The Festa Italiana Volunteers Appreciation Dinner takes place Tuesday, Nov 10th, 6:30 pm at Mt. Virgin School Hall, 2800 S Massachusetts St, Seattle, 98144.

The menu will feature antipasto, chicken cacciatore, Caesar salad with shrimp, and dessert as well as beer, wine, water, and soda.

Admission is free as a gesture of thanks to everyone who worked so hard at this year's Festa. However, everyone needs to RSVP. The best way to do this is to contact your activity or event chair and ask them to put you on the list.

Screening of Palio

Thursday, November 5th is a screening for the film "Palio" before it opens around the country. The New York Times calls it "Rocky on horseback." Palio explores the heart-racing drama and mystery behind the Palio horse race in Italy—following a legendary jockey and his handsome former apprentice as they face off to become the winner.

It took Tribeca Film Festival by storm this year and this is your chance to see it in Seattle at AMC Pacific Place 11. Use the link below to get your tickets today. Once enough people have RSVP'd, the screening confirms and we will see you there. View the film trailer and get your tickets at:

<https://www.tugg.com/events/71027>

You can also check Facebook and Twitter using the above link on these social media sites.

Dante Cookbook Update

by Nancy McDonald

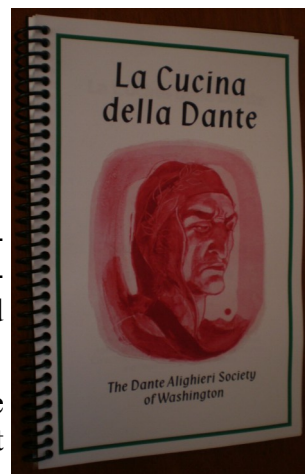
Thanks to all Dante members who have supported our La Cucina delle Dante cookbooks with their precious family recipes and sales.

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 home-grown heirloom tomatoes and basil and the dish was fresh and sensational. Adele was 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.



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.



Info on our 20th annual
Christmas party for children

Festa di Natale per i Bambini

Saturday, December 5th at 1:00 p.m.
Christ the King Parish: Brannan House
402 177th Street
1 block east of Greenwood

Children *and* adults are invited to enjoy Italian music, *pizzelle* cookies, games and crafts at the Society's 20th 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 has moved 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 I-5.
- Brannan House is a beautifully remodeled meeting center at Christ the King Parish, perfect for Festa di Natale. Also, there is plenty of parking!
- Guests are required to pre-register and pre-pay. 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 27th, 2015 with the registration form to:

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

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

Reservations are required!

Festa di Natale per i
Bambini
Saturday, December 5th, 2015
1 pm to 4 pm

Fill out registration form below
and send by November 27th.

REGISTRATION FORM (Mail by November 27th, 2015)

Name _____

Phone _____ email _____

Number of children attending _____ Number of adults attending _____

Cost: \$3.00 per person (children and adults)

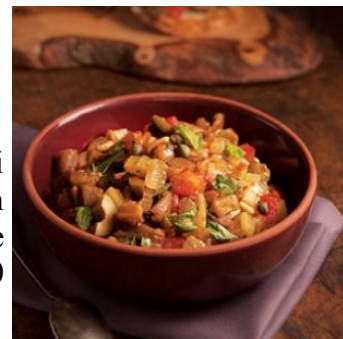
Please make checks out to Dante Alighieri Society and mail with this form to:

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

Sicilian Caponata

submitted by Peni Schwartz

Those who attended a recent DAS meeting may remember this caponata Peni brought. It's a slightly altered version of Nancy Harmon Jenkins' dish from "Cucina del Sole: A Celebration of Southern Italian Cooking" via Saveur—more like a cooked salad--and Ina Garten's Roasted Eggplant Caponata from 2010 "Barefoot Contessa How Easy is that?"—more like a "processed" dip or spread.



2 eggplants (about 2 lbs), cut into 1/2" cubes
Salt
10 T extra-virgin olive oil (I don't use even half as much with a non-stick pan)
1 large yellow onion, coarsely chopped
3 garlic cloves, minced
2 anchovy filets, chopped
3 ripe medium tomatoes (about 1 lb), cored, peeled & coarsely chopped
2 ribs (stalks) celery, diced
1/4 C red wine vinegar
2 T sugar (lends "sweet" to the vinegar's "sour" but can eliminate or use less)
2 T tomato paste
2 T golden raisins
2 T pine nuts (I lightly toasted them for added flavor)
2 T capers, rinsed
12 pitted green olives, such as Cerignola, coarsely chopped
1 red bell pepper, roasted, peeled, cored, seeded & thinly sliced
Fresh ground black pepper (use less/omit if adding crushed red pepper flakes)
1/4-1/2 t crushed red pepper flakes (I really like some "heat;" use less if you don't)
2 T coarsely chopped basil
2 T coarsely chopped Italian parsley

[This makes approximately 6 cups--a LOT of caponata. If you make a half recipe, be sure to cut ingredients in half—I use only 1 large garlic clove for half—and reduce the cooking times accordingly.]

Put eggplant into a colander set over a large bowl; toss with 1 T salt. Top with a plate weighted down with several large cans; let drain for 1 hr. Rinse eggplant well and pat dry with paper towels. Heat 2 T oil in a large skillet over medium-high heat (I use half as much oil in a non-stick pan). Add one-third of the eggplant (1/2 if making half recipe) and cook until golden brown, 7-8 mins. Using a slotted spoon, transfer eggplant to a bowl. Repeat with oil and remaining eggplant.

Reduce heat to medium-low and add remaining oil, onions, red pepper flakes, and anchovies; cook until soft, 13-14 mins. Add garlic and cook for 1 min. Add tomatoes and celery and increase heat to medium; cook until tomatoes release their juices, 5-6 mins.

Add vinegar, sugar, and tomato paste; cook until thickened, 3-5 mins. Add cooked eggplant, raisins, pine nuts, capers, olives, roasted peppers, basil, parsley, and salt/pepper to taste. Serve at room temp, garnishing with sprigs of basil and/or parsley.

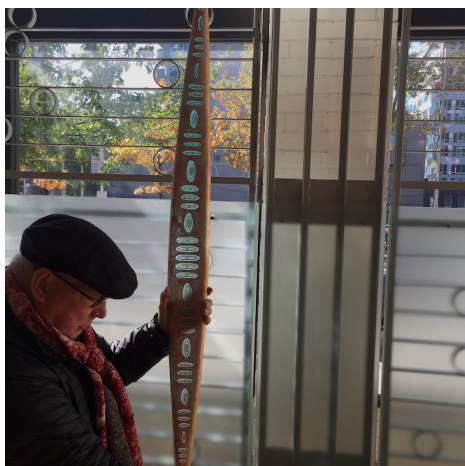
Caponata will keep in the fridge for up to 2 weeks.

(Posted online 9/19/2012 by "rivka" under Sicilian Caponata, where you can see photos appearing with the Nancy Harmon Jenkins recipe.)



Lino Tagliapietra, Master Venetian Glass Blower

submitted by Linda Bavisotto



Lino Tagliapietra in his Seattle studio

Linda, and a small group of Dante members, took part in the lecture, “Arte del Vetro Senza Frontiere: Glass Art Without Borders” by Lino Tagliapietra, world renowned Maestro glassmaker from Venice. He was recently in town for an exhibit and accepted a lecture request for Il Punto! members and the general public. The lecture was organized by Il Punto! with collaboration of the Seattle Town Hall organization and the support of University Book Store, as part of the Arts & Culture series.

From Venice to Seattle and everywhere in between, Italian glass artist Lino Tagliapietra - often hailed as the world’s greatest glassblower—creates works that are inspiring, creative, and filled with his trademark personal flair. A Master glassmaker since age 21, Tagliapietra has generously shared traditional Venetian techniques with American glassblowers (including our own Dale Chihuly) for years. He offered an inside look at these and other techniques in a discussion of his personal glassblowing style, inspirations, and passion. The audience learned about the man behind the glass—and got a glimpse of what makes a “Maestro.”

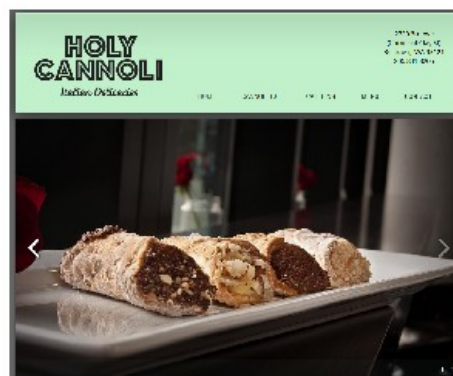
Murano is Lino’s first home, but we all know how much he loves Seattle. This city means a lot for the Maestro and it has always given him inspiration and energy. The artist has been traveling back and forth to the United States since his first trip in 1979. From that year on, Seattle can be considered as his second home.



October English Meeting

photos by Stephen Stimac

presenter: Adrienne Bandlow



Holy Cannoli
2720 3rd Avenue, Seattle, 98121
206-841-8205



Little Lambs and Full Immersion nell'agricoltura Toscana

by Andrea Aldrich

Have you ever held a baby lamb? Yes? OK, have you ever held a baby lamb in the Val d'Orcia, Toscana, Italy? This was just one of many experiences I had last fall while visiting my friend, Giuseppe Giordano Muziarelli, in Contignano, Italy.

After Jim and I had completed our two month stint taking care of a small vineyard in the Marche region of Italy, we found our way to our favorite place in Tuscany, Giuseppe's agriturismo, La Montalla. It always feels like coming home when we turn into



the drive and see the beautiful, historic, stone farmhouse and are greeted by Giuseppe, his wife, Paolo and their helper, Donatella.

This visit was prompted by the suggestion from Giuseppe that he and I create a wine tour of cellars and vineyards in Tuscany. Giuseppe is a prominent member of the agricultural community and has many friends in the viniculture there, so who better to partner with in such an undertaking? I was eager to get started.

However, when we arrived, Giuseppe was in the middle of a 10-day, immersion program which he hosts for university students

studying agriculture at the University in Pisa. This program, created by Giuseppe and a handful of other retired professors, gives students hands on, in-the-field experience in different areas of commercial agricultural, something that had not previously been included in their curriculum. Apparently, prior to this, students were not doing very well on the state tests they needed to pass in order to be employed in this field of expertise. These teachers have volunteered their time and energy to make this program happen. All stay in the second farmhouse Giuseppe and Paola own in Contignano, San Antonio. Their days are full and intense, field trips in the mornings to commercial farms and other agricultural sites, then back to Contignano for a lunch break, all afternoon writing and reviewing what they learned from the morning visits, an hour dinner break followed by discussions and critiques with the instructors until 1:00 in the morning!



Jim and I were pleased to be invited to join the students and teachers as they visited various agribusinesses. Included were a dairy farm, an olive press cooperative *frantoio*, a large grain farm with an agriturismo, a vineyard and cellar, and a sheep farm and creamery.

One of the highlights for me was the sheep farm and creamery owned and operated by Julia and her husband, a young couple who shared with us the care and raising of the sheep and the processes involved in making and selling the products produced on their farm. Julia treated us to tastes of her pecorino cheese, milk and, my favorite, sheep's milk yogurt drizzled with local honey. At the end of the visit we went into the barn to see the new crop of lambs. To my surprise, I was handed one of these little creatures to hold. What a soft, silky bundle of fur! Carissimo!

The week included a pizza party at La Montalla. The huge stone oven was fed wood all afternoon to reach the temperature needed to cook the pizza. A retired, local baker prepared and cooked the pizza. Teachers, students, neighbors, and friends gathered in the large dining room where Paola and helpers kept the platters brimming with slices of pizza and the carafes full of wine. Laughter and lively conversation filled the room. Then, it was time for the students to return to their studies. Later that night we climbed the stairs to our apartment, delighted to have been included in the experiences of the week but glad not to be included in the late night study sessions.

For more information about the agriturismo, La Montalla go to: www.lamontalla.com.

To see the cellar and vineyard tour Giuseppe and I put together, "Tastes and Traditions of Tuscany" go to travelinitaly.com

Andrea Aldrich lives on Vashon Island and has been a member of Dante, Seattle for several years. She spends much of her time leading small tours throughout Italy - Info@travelinitaly.com



Atlanta Exhibits

by Linda Heimbigner

If travels bring you to Atlanta enjoy the following Italian exhibits:

DaVinci Machines & Michelangelo runs through December 31st at the Perimeter Pointe Shopping Center, Sandy Springs, GA

On loan from the Museum of Leonardo DaVinci in Florence, Italy, The Divine Michelangelo & DaVinci Side by Side Exhibition illustrates the startling genius of the two Renaissance masterminds. On display are Michelangelo's and DaVinci's most important works and sculptures, which are original cast reproductions created directly from the Master's works by the National Academy of Cast Making in Florence. The intention of the Exhibition is to provide visitors with an unparalleled experience by immersing the viewer into the lives of two of the world's greatest artists that ever lived.

The DaVinci Exhibition contains over 60 hand-crafted inventions built from Leonardo's 500 year old designs and is the life work of three generations of Florentine artisans, who have painstakingly brought to life the creations by the brilliant scientist, inventor, and artist Leonardo DaVinci. With over 60 machines on display, many of which are interactive, the collection features replicas of the major and most striking inventions of the original Renaissance Man. The main features on display include the "bicycle", "spring powered car", "hang glider", and the "air screw", a precursor to the helicopter and for the first time ever, the secrets behind Leonardo's legendary robotic lion. This exhibition presents over 60 models grouped in themes: War machines, Flying machines, Nautical & Hydraulic machines, as well as devices illustrating the Principles of Mechanics. The interactive machines are a popular aspect of each exhibition as visitors can touch and handle these models to gain a first-hand appreciation of how they work. Explanatory notes and illustrative panels with Leonardo's drawings accompany each model.

DaVinci's Masterpieces on display are his licensed reproductions masterpieces framed to the exact size of the original artwork.

Habsburg Splendor: Masterpieces from Vienna's Imperial Collections (Oct 18-Jan 17)

This exhibition at the High Museum in Atlanta takes viewers on a journey that explores six hundred years of art collecting by the Habsburg family, one of Europe's most powerful and long-lived dynasties. The Habsburgs served as emperors of the Holy Roman Empire, the highest secular authority in medieval and Renaissance Europe. Centered in Vienna, Austria, their empire extended to the Americas as well.

Largely composed of works that have never traveled outside of Austria, this exhibit explores the dramatic rise and fall of the Habsburgs and their global empire, from their political ascendance in the late Middle Ages, to the height of their power in the 16th and 17th centuries, to the expansion of the dynasty in the 18th and 19th centuries, and ultimately its end in the early 20th century at the conclusion of World War I.

The story unfolds through more than 90 works of art, including arms and armor, sculpture, Greek and Roman antiquities, court costumes, carriages, decorative-art objects, and paintings by masters such as Caravaggio, Correggio, Giorgione, Rubens, Tintoretto, Titian, and Velazquez.

After Atlanta, these pieces of art return to the Kunsthistorisches Museum in Vienna, where the objects number in the tens of thousands.



Christ Crowned with Thorns
by Caravaggio, ca. 1603

DANTE CALENDAR 2015–2016

Dante Alighieri Society of Washington

<p>2015:</p> <p>September 9th: English Meeting Rob Prufer “Great Italian Artworks of Parties & Feasts”</p> <p>September 23rd: Italian Meeting Giuseppe Tassone “Maratona infernale: in viaggio con Dante</p>	<p>2016:</p> <p>January 13th: English Meeting Terry Tazioli, Journalist of TVW’s <i>Well Read</i></p> <p>January 27th: Italian Meeting Anna Veraldi, Architect “Renaissance Gardens of Lazio”</p>
<p>October 14th: English Meeting Adrienne Bandlow “Holy Cannoli”</p> <p>October 28th: Italian Meeting Cecilia Stretto “The American Way and the Italian Way: Differences in Every Day Life”</p>	<p>February 10th: English Meeting Dan DeMatteis “Donizetti’s <i>Maria Stuarda</i>”</p> <p>February 24th: Italian Meeting Beatrice Arduini “Dante Today: Dante’s Presence in Contemporary Culture”</p>
<p>November 11th: English Meeting “Festa di Natale per i Bambini: It’s Origin & Preview of our Celebration December 5th”</p> <p>No Italian Meeting in November</p>	<p>March 9th: English Meeting Wine Tasting Dinner w/Chris Zimmerman</p> <p>March 23rd: Italian Meeting David Chapman “La Pantera Biondo, Italian Comic Book”</p>
<p>December 5th: Festa di Natale per i Bambini</p> <p>December 9th: Annual Christmas Party</p> <p>No Italian Meeting in December</p>	<p>April 13th: English Meeting Election Night</p> <p>April 27th: Italian Meeting TBD</p>
	<p>May 11th: English Meeting Vickie Olson (Newcastle Historical Society) “The Italian Immigrants of Newcastle”</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: _____

Total Enclosed: _____

Contribution Categories (For recognition stars):

Bronzo (bronze) - Up to \$25

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

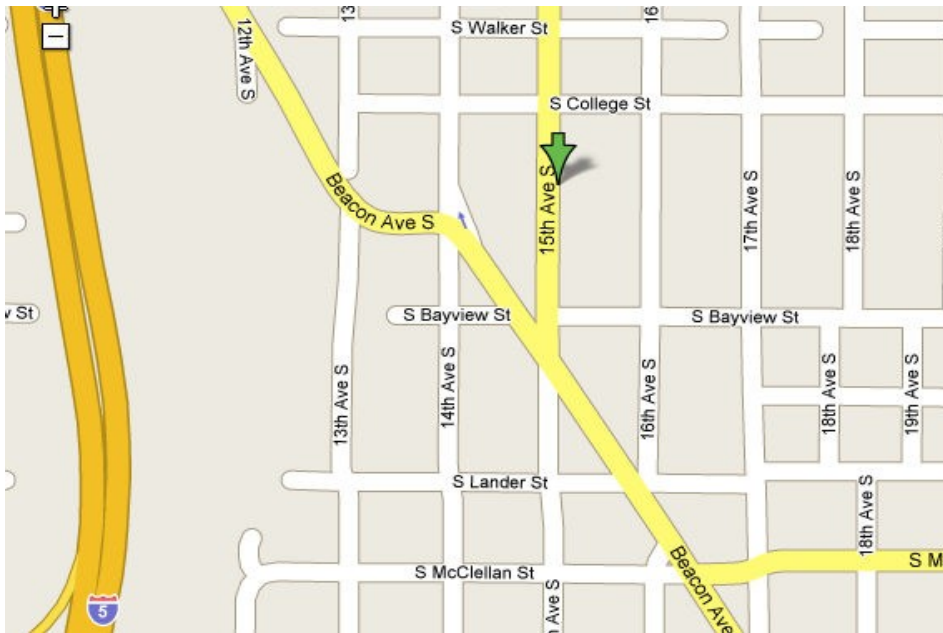
Oro (gold) - \$51 to \$100

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.