

# La Voce della Dante

Published by the Dante Alighieri Society of Washington (DAS)

<http://das.danteseattle.org>

October 2010

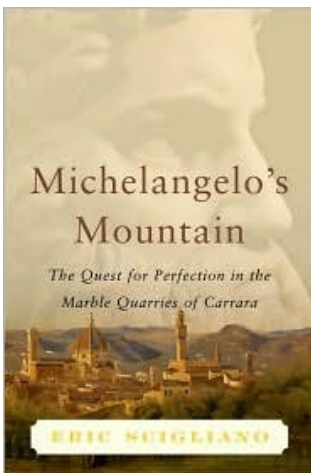
## October English Meeting — Michelangelo's Mountain

*Eric Scigliano*

Wednesday, October 13th, 2010, 7:30 pm

Headquarters House, 2336 15th Avenue S, Seattle

Join us for an interesting evening when Eric Scigliano, an award-winning journalist and author of several books, speaks to us on October 13th about his book, *"Michelangelo's Mountain: The Quest for Perfection in the Marble Quarries of Carrara"*. His illustrated talk promises to be as fascinating as his book which gives us sculpture, marble, quarries and, of course, Michelangelo. The individuals he encountered in his visits to Carrara, where his own ancestors were quarrymen and stone carvers, add another dimension to the story. His book presents a vivid account of the history and politics which always seem to be intertwined with art.



There also will be images from photographer William Wylie's book, *"Carrara"*, as well as images from an upcoming London show by Julian Cooper, who has been called Britain's foremost living landscape painter. Mr. Scigliano wrote the essays for Wylie's book and Cooper's exhibit. Copies of both books will be available for purchase.

## October Italian Meeting—Dante's Inferno

*Donna Yowell, University of Washington*

Wednesday, October 27th, 2010, 7:30 pm, Headquarters House

For our October Italian meeting, Donna Yowell will present a reading/discussion of Inferno V - the unfortunately named "episode of Paolo & Francesca", which raises the timeless topics of love and death, lust and literature, desire and, alas...its opposite, goal and peace.

Ms. Yowell received her Ph.D. in medieval Italian literature with a dissertation on Dante's linguistic treatise, *De Vulgari Eloquentia*, from the University of California, Berkeley, in 1987. She has been teaching at the UW since 1988 in the Italian Studies department. She is married, with four children, and sings with the Medieval Womens Choir of Seattle.

## Upcoming Events

Wed, Oct 13th:  
English Meeting -

6:30 pm Pre-Dante Pasta

Presentation:  
Michelangelo's Mountain at 7:30 pm

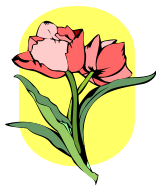


Wed, Oct 27th: Italian Meeting  
Donna Yowell (UW), Dante's Inferno, 7:30 pm, Antipasti before presentation at 7:00 pm.

## Pre-Dante Pasta

Don't forget to call the activity line to reserve your space for the pasta dinner that precedes the English meeting presentation on October 13th: 206-320-9159.





**Welcome to  
Our New  
Members**

**Benvenuti  
Nuovi Membri**

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

### **\* 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 additional services. Grazie Mille for supporting the Dante Alighieri Society of Washington.

#### **Bronzo up to \$25**

- \* Borriello, Rosa
- \* Crawford, Dick & Barbara
- \* Henke, Charlotte & Mcgrath, Dick
- \* James, Mike

#### **Argento \$26 to \$50**

- \* Cottrell, Dick & Jane
- \* Forte, Giselda
- \* Hanlon, Terry
- \* Hundertmark, Louise & Fritz
- \* Tobe, Robert & Magdalena
- \* Veigel, Alan & Parma, Laura

#### **Oro \$51- \$100**

- \* Pietrafesa, Louise
- \* Van Tilborgh, Peter

#### **Platino—over \$100**

- \* Harmon, Gini
- \* Riter, Ronald & Beverly

## **From the President's Desk**

September was a great month for the Dante Alighieri Society of Washington. We enjoyed a look into hiking in Sardinia and a tour of Pistoia; great English and Italian programs to start off the year. Festa Italiana in Seattle was also super this year. As a way to help spread the word about our society, Norizan Paterra collected recipes from previous editions of La Voce and created a booklet that we gave out to people who stopped by the booth and gave us their email. We had 77 people give us their name and email so we could send them more information. Hopefully, we will be able to introduce them to our organization and have them join. As with last year, Dante Alighieri came by in person and helped spread the word. Many thanks to Harry Paterra for helping to bring Dante to Festa again this year.

For the second year in a row we are one of the sponsors for the Seattle International Film Festival New Italian Cinema Festival that will be held November 16th to 20th. In return for our sponsorship, our members and students in our language program can get discounts to the screenings. We also have the opportunity to have a display and a representative in the lobby before shows to hand out information and spread the word about the Dante Alighieri Society. If you are able to help out for one of the shows, please let me know. We will have some tickets available for those who can help. For more information about the film festival, see their website, <http://www.siff.net/cinema/seriesDetail.aspx?FID=211>.

We have a good slate of programs for the remainder of the year and in October we will have two great ones. On the 13th Eric Scigliano will present "Michelangelo's Mountain" for our English program and on the 27th Donna Yowell will lead the Italian program entitled "Dante's Inferno". Planning ahead, please don't forget to make reservations for the November 10th program to be lead by Chris Zimmerman who will be discussing Italian wines. The dinner that evening will be a special wine pairing menu that Chris has created to really accent the wines. This program is very popular every year and will likely sell out so please reserve your spot!

Jane and Dave Cottrell want to express their thanks to everyone who has reached out to them about their daughter Sara. Your kind words are very helpful to them.

Finally, I want to express my deepest condolences to Gini Harmon on the passing of her husband Neil. Gini, you are a long time member of our community and someone we all care about. We all share in your grief.

*Frank Paterra*

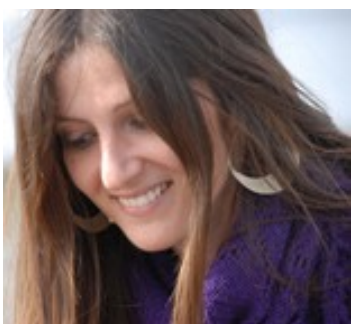




## Language Program News by Giuseppe Tassone Italian Language Program Director

**I**t was a positive new start for our Italian language program with more than 80 students enrolled for fall quarter. Classes started October 5th with three levels of Italian: elementary, intermediate, advanced, and an additional level for students who have completed the additional level last year.

Daniel Zanchi, who has been teaching the elementary level for almost a decade, is in charge of the elementary level. He will introduce students to the basic phonetic, grammatical, and lexical structures of Italian through conversation and simple dialogues. Oscar Vallazza, one of the first instructors of the DAS Italian language program, who recently graduated with a M.Ed. at Linköping University (Congratulations to Oscar!), will be teaching the intermediate level continuation of the elementary level. Laura Ciroi will be teaching an advanced, mainly conversation-based course for students close to fluency in Italian who have attended our program for several years.



Our newest instructor, Michela Tartaglia, is in charge of the advanced level where students review the grammar covered in the elementary and intermediate level in addition to expanding their vocabulary and increasing their ability to understand newspapers, magazines, and literature. Michela Tartaglia was born in Torino, the first capital of Italy, where she studied the classics of Latin and Old Greek at the renowned high school Liceo Ginnasio Vittorio Alfieri. After

graduation she received her masters in Philosophy at Alma Mater Studiorum University in Bologna with a thesis on theological history in 2004. Soon after graduating, Michela took a year to travel. After spending three months in Asia, she volunteered for four months at an orphanage in Guatemala teaching English and agriculture to two hundred children. Because of her strong passion for traveling and discovering different cultures, she moved to the United States to improve her English. Currently, Michela lives in Seattle with her husband, her daughter, and two cats. She teaches private lessons in Latin and Italian and enjoys reading, painting, and cooking.

We are excited for our new school year and we wish our students a successful year and to our teachers a buon lavoro!

### Course Schedule for 2010 – 2011:

*Fall Quarter 2010:* October 5th - December 14th

*Winter Quarter 2011:* January 6th - March 15th

Pre-registration deadline: December 8th

*Spring Quarter 2011:* March 29th - June 2nd

Pre-registration deadline: March 10th

*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 and Seattle University for hosting our courses.

Website: <http://www.danteseattle.org>

## Inclement Weather Procedure

**A**s 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.

## Board Meeting

**T**here will be no Board meeting for October.

Meetings are held the 2nd Monday of the month from 7:00-8:30 pm in the Community Room at Faerland Terrace, 1421 Minor Avenue in Capitol Hill. These meetings are open to members.



# Club Alpino Italiano (CAI) PNW

CAI will be doing a hike in November:

November 13th: RATTLESNAKE LEDGES

Classification: (M)

Distance: Green Trails Rattlesnake Mountain

#205S: 3 to 4 miles

Elevation Gain: 1100 to 1400'

Contact: Glen Strachan at glenshgi@msn.com or 425-869-8094

Hike steep, but short from Rattlesnake Lake shoreline to the lower Rattlesnake Ledge with a sweeping view of the Snoqualmie Valley and Cedar River Watershed. Proceed up ridge on trail another 300' in elevation to middle and upper ledges.

Inclement weather or adverse ground conditions (snow, ice) may limit or cancel this hike.

Meet at 8:30 am at the Preston Park and Ride. No registration required.

For further information, please check the CAI website at:  
CAI-PNW Website: [www.cai-pnw.org](http://www.cai-pnw.org)



## Seattle International Film Fest (SIFF)



The 2nd Italian Cinema Festival runs November 16th-20th at SIFF. The main sponsor is Pagliacci in partnership with the Seattle-Perugia Sister City Association, Dante Alighieri Society of Washington, and the Italian Studies Program at the University of Washington.

*Location:* Nesholm Family Lecture Hall at Seattle Center

*Passes:* (Full Price is \$50) Admits all holders to all regular screenings for this series (10 films). Also includes closing night film and celebration. (Non-transferable)

*Individual tickets* are also available:

\$10 general admission

\$ 9 for students, seniors 65+ (with ID)

\$ 8 SIFF supporters

\$ 7 Matinee (1st show of the day before 5:30 pm)

*Box Office:* 206-324-9996

For further information, check SIFF's website at:

<http://www.siff.net/cinema/seriesDetail.aspx?FID=211>

## La Voce

I hope everyone had a great summer and is ready to start off a new season of Dante.

If you traveled and found something or a place interesting and related to the 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. Submit, submit . . .

## Delivering La Voce to Members



Just a reminder that 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.

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

And be sure your email box isn't full.

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





## La Voce Needs You!

**T**ell 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>
November 2010	October 20th
December 2010	November 20th
January 2011	December 20th

### 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

**J**oin 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 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:  
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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*La Voce Editor*

Terry Hanlon  
*Hospitality*

Giuseppe Tassone  
*Language Program Director*

## Thank You Festa Volunteers

The Dante Festa committee would like to say “Thank You” to all those wonderful volunteers who so kindly gave their time to help at the Dante booth during Festa Italiana.

Those who deserve a big thank you include:

**Dante:** Linda Bavisotto, Jane Cottrell, Mike Foster, Terry Hanlon, Houghton Lee, Bill Lemcke, Nancy McDonald, Toni Napoli, Aisha Paterra, Frank Paterra, Harry Paterra, Jackie Leone Pleasant, Joyce Ramee, Sylvia Shiroyama, and Caterina Wartes

**CAI:** Sandra Bordin, Helga Byhre, Ida Callahan, Diane Clifford, Nancy Keith, Natalie San Pietro, and Francis & Maria Chiriatic

**Language School:** Giuseppe Tassone



Top Pic (L to R): Maria Chiriatic, Ida Callahan, Joyce Ramee  
Bottom Pic: Giuseppe Tassone

## Masseria of Apulia

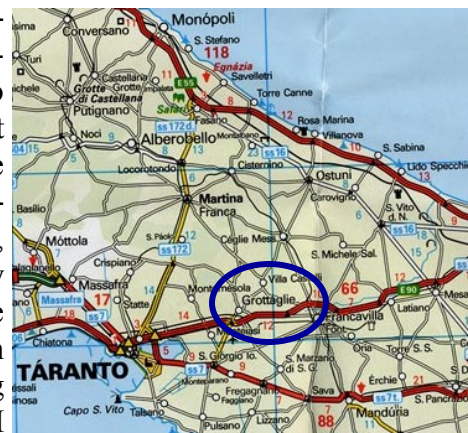
by Anita Bingaman

### Introduction

Apulia (Puglia in Italian), known as either the Land Between Two Seas, or the Heel of the Boot, is a lesser publicized region of Italy, but offers it's own kind of beauty and provides much historical interest. When Mel, my husband, and I planned our trip to Apulia last May, we searched through many guide books and on the web for places that were special to Apulia. One unique feature we found in our research was the *Masseria*. This was a term we had not seen in other regions of Italy and wanted to know more.

What we learned is that the *Masseria* is a walled, fortified, self-contained farm. The fact that these walled farms encapsulate the history of the region socially and economically, made me determined to gather more information and learn more of the history of Apulia. Add to that my own personal memory of time I spent on the farms of my relatives in Missouri, visiting a *Masseria* went to the top of my list of places to see while in Apulia.

Many of the *Masseria* have been abandoned or made into elaborate bed and breakfast hotels. Fortunately, I found one online that had been preserved as a working farm and maintained as a museum and offered tours on request. I made arrangements via email with Mr. Luigi Perrone, owner and museum curator, to schedule a tour on one of the first days we were in Apulia. As the farm sits in the countryside northeast of the small town of Grottaglie, which is east of Taranto on the way to Brindisi (see map), Mr. Perrone graciously agreed to meet us in Grottaglie and lead the way along narrow winding roads as Mel and I followed in our rental car.



### Museum History

The Museum of Farmers' Culture (*Museo della Civiltà Contadina*) was founded by Edmondo Perrone (1905 – 1992), Father of Luigi, on 15 August 1967, when he started to gather items and farming tools in the ancient medieval tower of *Lupoli Manor*. At that time the transformation of the agricultural economy into an industrial one, the migration of the rural population to the urban areas, the change in cultivation techniques (traditionally based on animal work-force) and the change from a post-feudal management form (the *mezzadria*, share cropping) to a capitalist management of agriculture, lead Edmondo Perrone to estab-



lish the museum, in order to keep an agricultural heritage which was destined to be superseded in the near future. Also, as mentioned earlier, many of the farms have been abandoned or converted into elaborate B and B's, leaving one to only guess what daily farm life was like. Currently, Luigi Perrone is dedicated to keeping this Museum of Farmer's Culture available to all. The museum is a popular outing for schools as well as the drop-in tourist like myself.

The Museum occupies overall nine different rooms in the ancient tower and on the ground floor, each of which is dedicated to a different aspect of farm life: farmers' cooking; the gentry's chambers; the "*Cartografia*" (map room); the "*Etnografia*" (tool room); ancient rural technology; ancient agricultural machines; the "*Frantoio*" (where olives are processed into olive oil) and the kitchen; first mechanical agricultural machinery; and the library. (Please see accompanying photographs.)



Kitchen in Farmer's Quarters



Cooking Hearth in Kitchen

## The Manor

The Manor has been the property of the Perrone family since 1913. Until 1986 the estate was larger than some towns of the Taranto Province. The main agricultural product of the Lupoli Manor is olives for oil production. The predominant variety of the olive trees belongs to the "*olearola*" (or "*ogliarola*") family. Olives are still grown on the property, but are no longer processed on the grounds. The estate's olive trees are more than a century old. Some of them appear even in records of the year 1733. Of them all, the "*Barone*" (the Baron) is the most important, imposing, and majestic tree. As you can see in the accompanying photographs, olive trees cover the surrounding hill sides for miles.



Lupoli Manor conserves a well documented cultural heritage that allows a deep insight into the history of the land it rises on. Above all, the buildings of Lupoli Manor (which remain unaltered) reflect the differ-

ent époques they have witnessed: from the 15<sup>th</sup> century, through the unification wars, until current times. There is the ancient medieval tower, the 16<sup>th</sup> century Chapel, the stable, and the peasants' dorm built during the 17<sup>th</sup> century and, finally, the gentry's chambers, finished towards the end of WW I. (See photograph)



Courtyard Showing Portal, Church Tower

The Manor is located on the eastern hillside of Crispiano, at 234 meters above sea level. North of the Manor, the *Murge* (hill) with its Mediterranean vegetation rising up to 399 meters above sea level is a typical landscape "*tarantina*" of endless beauty. However, this endless beauty at many points in history held the prospect of invasion from either roving bandits or invading armies from the many conquering countries. Central to the protection of the Manor was the tower. As you tour Apulia you see evidence of many towers across the countryside. They were strategically placed as a means of protection using smoke signals to communicate danger from one tower to the other.

The manor is surrounded by 3.5 meters tall walls (so called "*muro a secco*", made of loose, unbound rock). Also the 17th century sheep fold where the sheep and goats would pass the night is located within these walls. The interior of





Murro Secco and Trulli



Signor Perrone Leaving Osteria



Above: Upstairs Floor in Manor House  
Picture on Right: Bedroom in Manor House

the stables is divided in different compartments by rock walls. There are two pairs of typical *trullo* buildings made of rock, and two “pignon” stone huts, where the shepherds would sleep, gather their animals and process and store milk and cheese.

### Landscape

The landscape of Apulia is laden with limestone rocks of every size and shape imaginable, yet covered with rich vegetation, including vineyards, olive groves, wild poppies, various vegetables and family gardens. Everywhere you look you see rock and stone put to good use. The land is honey-combed with the “muro secco,” rock walls built without mortar of any kind. The magical “*Trulli*,” round stone buildings with conical shaped roofs, sprout out of the surrounding hills and line the narrow roads. The structures are built completely of rocks that have been shaped to fit perfectly. There is even an art form, “*Pietre di Campagna*,” created by Luigi Perrone to use rocks collected from the hills and countryside near Lupoli Manor. Such rocks are usually considered an obstacle to cultivation. Perrone, however, had the idea to collect just the right ones and use them in creating miniature *presepio* and replicas of the local architecture. The “*Pietre di Campagna*” has been exhibited in various museums of rural artisanship.

### The Tour

The tour which was a least an hour and was given in Italian. One of the joys of this trip was that my Italian had improved enough that I was able to follow Mr. Perrone’s descriptions, ask questions, which he understood, and then understand his answers. After our tour Mr. Perrone led us back to Grottaglie where we all enjoyed a leisurely lunch of great seafood and more Italian conversation. We were served by two very attentive restaurant personnel, who must have known Luigi as we were treated like royalty. If you are ever out that way the name of the Osteria is Il Piatto Reale. I highly recommend the restaurant, the museum, and all of Apulia. This was just one of many events I will always remember from my trip to the Land of Two Seas.

For more information about Masseria Lupoli here is web site, which you can also switch to Italian.

[http://www.masserialupoli.eu/english/home\\_page.htm](http://www.masserialupoli.eu/english/home_page.htm)

Also, the site below gives a history of the area where the Lupoli Manor is located as well as more information on the manor itself.

[http://www.provincia.taranto.it/spazio\\_comuni\\_en/view.php?id=6&numero\\_elemento=3](http://www.provincia.taranto.it/spazio_comuni_en/view.php?id=6&numero_elemento=3)



Antique Olive Press



# Celebrity Chef's at Festa

by Linda Heimbigner

**B**rian and I were up from Atlanta and able to attend Festa Italiana on Saturday. It was a beautiful, fall day. And because of this, we spent a lot of time at the chef demos enjoying the outdoors.

The chef's personalities came out while they were cooking. There may be a new show in the making with Jim Taranto and his daughter, Anngelina. At such a young age, (I think around 4-5 years old), she's quite the talker and not shy by any means. Anngelina looked pretty cool in her large sunglasses and denim jacket. And the recipe provided by Chef Taranto does reflect his zany personality! It's published in La Voce with very little editing to preserve the essence of Chef Taranto's personality.

We are viewers of Food Network, however we had never seen Anne Burrell until Festa. She was a delight to watch and made you feel at home with her flowing ease and humor. Her chicken recipe was very good. Brian received a signed photo to "Dante Alighieri - bacon" and he's not sure why she included "bacon" in her signature.

Some cooking hints that came out during Saturday's demo included when buying extra virgin olive oil, look for the wording "first cold pressing" to ensure you are buying top quality olive oil and yes, you can cook and sauté with olive oil as long as it is top quality but do not deep fry with it; Italians do not add cheese to fish/seafood dishes because they think it's bad luck; when making pasta, save a little water to add to your sauce or dish; whack garlic cloves with the back of a knife to take the peel off and give it another big whack which makes for easier mincing of garlic.

Cathy Orsi, a Dante member, handled the arrangements for the celebrity chefs and when I asked her, she provided the recipes for publication in La Voce. She did a fantastic job organizing the chef demos with things flowing very nicely. If you weren't able to attend Festa or did one and not the other day, here's the recipes you missed! I might add, the samples provided were great...enough said, you'll find the recipes on the next pages.



Our own Dante walking the grounds.



The Space Needle provided a great backdrop for the Classic Car display.

## Recipe Listing

**F**rom Saturday, Sept 25th:

*Orecchiette con Rapini e Salsiccia*  
Brian Gojdics (Executive Chef of Tutta Bella)

*Pasta e Fagioli con Salsiccia*  
Anthony Ferrara (Tutta Bella Issaquah Chef)

*Bruschetta*  
*Classic Pesto Sauce*  
John & Caprial Pence (The Kitchen)

*Macaroni Anngelina Mia Amore*  
Chef Jim Taranto (Nana Carmela's)

*Chicken Milanese with Escarole Salad and Pickled Red Onions*  
Anne Burrell (Host of the Food Network's "Secrets of a Restaurant Chef" and "America's Worst Cooks")

*Semolina Gnocchi with Mushroom Ragout*  
Dylan Giordan (Serafina)

*Orecchiette with Cucina DeSantis Calabrese Pork Sausage and Rappa (Italian Bitter Greens)*  
Michael DeSantis (Cucina DeSantis)

**From Sunday, Sept 26th:**

*Lasagne in a Pan*  
Luigi DeNuzia (Luigi's Little Italy)

*Risotto con Zucca*  
Chef Franz Junga (Il Fornaio)

*Pasta with Cherry Tomatoes, Basil and Sausage*  
Pears in Red Wine Sauce  
Nick Stellino (Nick Stellino's Family Kitchen)

Anne Burrell's Recipe was the same as Saturday's

*Local Mushroom Risotto*  
Walter Pisano (Ristorante Tulio)

## Caprial + John

### Bruschetta

1 T salt (or less to taste)  
1 T pepper  
1 T sugar (optional)  
2 T fresh basil  
1/8 T minced garlic  
2 large chopped tomatoes  
1/2 c extra virgin olive oil  
(EVOO)



First, remove the juice and seeds from the inside of the tomatoes. It will be juicy enough with the olive

oil. Chop the tomatoes, set aside.

Mix salt, pepper, sugar, basil, garlic, and EVOO. Pour the mixture over the tomatoes.

Toss tomatoes to make sure they are all coated, let stand in the refrigerator for at least 2 hours to let the flavors blend.

### Classic Pesto Sauce

2 c packed basil leaves (rinsed)  
2 large cloves of garlic, peeled  
3 T pine nuts  
1/2 c extra virgin olive oil  
1/2 c grated parmesan cheese  
3/4 t salt

Process basil, garlic, and pine nuts in a work bowl of a food processor until finely chopped.

With the food processor running, slowly add oil through the top of the food processor. Process for 1 minute until smooth.

Remove to a non-reactive storage container and stir in Parmesan cheese and salt. Cover and refrigerate until ready to use.

## Tutta Bella

### Orecchiette con Rapini e Salsiccia (Brian Gojdics)

1/4 c + 2T extra virgin olive oil (EVOO)  
4 whole garlic cloves  
1 lb Isernio's hot Italian sausage links  
2 bunches rapini  
1 lb orecchiette pasta  
1 t red chile flakes  
2 T salt + salt to taste  
1/2 c grated Pecorino Romano cheese  
Water, as needed

Add 2 T of salt to 2 gallons of water and bring to a simmer in a large pot. In another bowl, prepare an ice bath and set aside. While water is heating up, pierce the skin of the sausage links all over with a fork. Heat 1/4 c of EVOO in a large sauté pan over medium heat until it is hot. Add the sausage links and begin to brown them on one side. Once the sausage links are browned on one side, turn them over to brown the other side. Repeat this process, until all sides have been browned. Add 1/4 c of water to the sauté pan containing the sausage and cover until cooked all the way through. Then, remove from the pan and cut sausage links on the bias into bite-sized pieces.

Once the water has come to a simmer, add the rapini and blanch 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 then 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 pasta and cook until "al dente". Remove and reserve 2 c of the pasta water and then drain the pasta.

Using the same pan the sausage was cooked in, add 2 T EVOO and heat over medium heat until it is warm. Add the 4 cloves of garlic and brown on all sides being careful not to burn them. Once the garlic cloves have been thoroughly browned remove from the pan and discard. Using the same pan, turn the heat to high. Add the red chile flakes and sauté for a few seconds to help release its oils. Add the rapini and heat thoroughly. Then, add the sausage and heat thoroughly as well. Once both the rapini and sausage are warm, add the pasta and sauté for 10 seconds. Add 1 c of the reserved pasta water to create a light sauce and gradually add more pasta water, if necessary, to achieve the desired consistency. Saute another 30 to 60 seconds and add 1/4 c of the grated cheese. Salt to taste. Place the finished pasta into a serving bowl and garnish with the remaining cheese.

## Tutta Bella

### Pasta e Fagioli con Salsiccia (Anthony Ferrara)

2 T extra virgin olive oil (EVOO)  
1 lb Isernio's mild Italian sausage  
1 medium white onion, diced  
4 garlic cloves, coarsely chopped  
1 1/2 c dried cannellini beans, soak overnight in 3 c water (see cooking instructions)  
1 bay leaf  
1 T kosher salt  
1 t fresh ground pepper  
1 lb ditalini pasta  
5 c homemade or premium quality chicken stock

In a large pot, heat 1 T of EVOO over medium heat. Add the sausage and break up with a spoon into 1/2 inch pieces to cook. Turn sausage until browned and cook thoroughly for about 10 minutes. Remove from pot and set aside for use later.

Heat the remaining 1 T of EVOO in the same pot over medium-low heat. Add the onions and garlic. Stir occasionally, until the onions start to soften in about 10 minutes. Then, add the 5 cups of chicken stock, cooked whole beans, bay leaf, salt, and pepper. Bring all these ingredients to a boil. Reduce the heat and simmer, partially covered, for 15 minutes.

Cook pasta according to the package instructions, drain and stir the cooked pasta into the ingredients above once they have finished simmering. Remove the bay leaf and stir in the sausage. Cook until the sausage is warmed thoroughly for about 1 minute. Place in either a large serving bowl or individual serving bowls.

### Cooking Instructions for Dried Beans

The best cookware to use for beans is a heavy metal pot or saucepan made of stainless steel, cast aluminum, or cast iron. After soaking the beans overnight, drain them and add fresh water to the cooking pot according to the package cooking instructions. Bring the beans to a boil, and then lower the heat and simmer for 60 to 90 minutes, or until the beans are tender.

Be sure to read the cooking instructions on the package of beans, as cooking times may vary. Check the beans occasionally while cooking because they sometimes will cook more quickly than the package indicates. Please note that when cooking beans, be sure to always simmer. Excessive boiling may cause the cooking liquid to overflow, as well as the beans to break apart and the skins to separate. When dried beans cook, foam will naturally form on the top of the cooking liquid. This foam is water-soluble protein released from the beans and it will be absorbed back into the bean cooking liquid so it is not necessary to remove.



The Kitchen  
609 SE Ankenny  
Portland, OR 97214  
[www.caprialandjohnskitchen.com](http://www.caprialandjohnskitchen.com)



tutta bella  
NEAPOLITAN PIZZERIA

Columbia City:  
4918 Rainier Ave S, Seattle 98188  
(206) 721-3501

Stone Way  
4411 Stone Way N, Seattle 98103  
(206) 633-3800

Issaquah  
715 NW Gilman Blvd, Issaquah 98029  
(425) 391-6838

Westlake  
2200 Westlake Ave, Ste 112  
Seattle 98121  
(206) 624-4422



## *Cucina DeSantis*

### **Orecchiette with Cucina DeSantis Calabrese Pork Sausage and Rappa (Italian Bitter greens)**

2 T olive oil  
1 white onion ½-inch diced  
5 pieces of fresh garlic diced  
2 pounds Cucina DeSantis sausage  
2 bunches rappa – chopped into 1 inch pieces, stems trimmed  
1 T red pepper flakes

Boil with salted water 2 pounds orecchiette pasta

In a large skillet put in olive oil over medium high heat.

Place onion, garlic and Cucina DeSantis sausage, moving occasionally to avoid sticking.

Add rappa and sauté letting them get soft for about 6 minutes.

Boil pasta until firm and drained, add to cooked Cucina DeSantis sausage and rappa.

Cover with Pecorino Romano and serve.

Cucina DeSantis  
1759 First Ave. South  
Seattle, WA 98134  
(206) 587-4222  
(Located at 1st and Holgate, 2 blocks south of Safeco Field.)



## *Chef Jim Taranto*

When my little girl wants Pasta she will ask Papa for "MACARONI". While I was growing up I never knew macaroni had so many different nick names.

This dish is dedicated to my Anngelina; it's called;

### **"Macaroni Anngelina Mia Amore"**

\*Measurements simplified (Some -A little - A Lot)

Some - Napoleon olive oil, enough to coat the bottom of the pot/pan.  
(Heat med/high)

A lot- Whole peeled garlic.  
(Browned slightly)

A little - Crushed red pepper flakes. (Don't burn)

A lot - Butter.

A lot - Isernios bulk sausage.

A lot - Ostrom sliced mushrooms.

A lot - Diced onions.  
(Caramelized)

A little - Pepper/oregano/parsley.

A lot - Marsala wine.

A little - Chicken stock water from our macaroni water.

A little - Heavy cream.

A lot- Pecorino Romano (sheep's milk)/ Reggianito Argentina (cows milk)

Add Macaroni (al dente).

\*( I cook penne / linguine. Approx 7 minutes separately, drain, then add to gravy/sauce for the remaining time to cook.

Add more grated cheese to taste maybe a little more pepper.

Note: when heating up leftovers add chicken stock while re-heating.



## Serafina

### Semolina Gnocchi

#### Ingredients

1/2 gal. 2% Milk  
1/4 lb. butter  
3 c semolina flour  
1 1/4 c parmesan, grated  
1/4 c green onions, chopped  
4 ea egg yolks  
Salt and pepper to taste

#### Method

In sauce pan over high heat, boil milk with butter. Slowly whisk in semolina flour so that there are no clumps. Lower heat to medium and stir for about 3 minutes. Stir in parmesan, green onions, salt, and pepper. Continue to cook for another 10 minutes, stirring frequently. Remove from heat and stir in egg yolks.

Spray a cookie sheet pan with non-stick spray and turn out the gnocchi. Spread the gnocchi as evenly as possible at first, and allow to cool for about 10 minutes at room temp. Flatten to 3/4". After resting, the gnocchi will be less sticky, flatten with a spatula and refrigerate.

When cool, trim rough edges and cut into desired shape.

To serve: Preheat oven to 400 degrees, and place semolina gnocchi on a buttered baking sheet. Bake for 20 minutes, or until warm all the way through. Serve with mushroom ragout, and garnish with parmesan cheese.

### Mushroom Ragout

#### Ingredients

1 lb mushrooms (Crimini, button, shitake), sliced  
1/4 c leeks, chopped and rinsed  
8 T butter, unsalted  
1 T olive oil  
1 t sage, chopped  
1/4 c marsala  
10 oz mushroom broth  
1/4 c mascarpone

#### Method

In a hot sauté pan, melt the butter with the olive oil. Add the sliced mushrooms to cover the bottom of the pan, but not layered. You will need to sauté your mushrooms in a few batches. Sear the mushrooms well on one side, and toss. Add the leeks, season with salt and pepper, and continue to cook. As the moisture released from the mushrooms starts to evaporate, add the sage, and deglaze with the marsala. Burn off all of the wine, and when almost entirely dry, add the mushroom broth. Bring the broth-mushroom mixture to a boil, and reduce by a third in volume. Add the mascarpone to the mixture, check for seasoning, and serve with your baked semolina gnocchi. (Serves 8)

## Luigi's Little Italy

### Lasagna in a Pan

8 oz of Mafalde pasta, cooked al dente  
1/2 c béchamel sauce  
4-6 meatballs cooked & quartered  
2 cloves of garlic, crushed  
1/2 c of San Marzano tomatoes, chopped & pureed  
Pinch of oregano  
2 slices Mortadella, julienned & diced  
3 T Pecorino Romano cheese  
1 T of chopped parsley  
Salt & pepper to taste

Heat oil in sauté pan over medium heat. Add garlic, oregano, meatballs, and Mortadella.

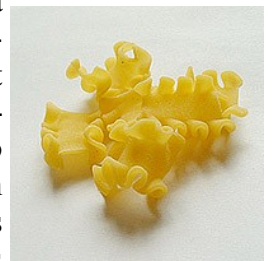
Cook approximately 5 minutes. Add tomato puree and béchamel sauce. Add pasta and toss. Cook until hot.

Adjust seasonings and serve with cheese and parsley as garnishes.

Luigi's Little Italy  
[www.seattleslittleitaly.com](http://www.seattleslittleitaly.com)

### Mafalde (Mafalda) Pasta

Mafalde or mafalda is a flat, wide ribbon pasta, that is similar to a narrow lasagna noodle. It is approximately 1/2 to 3/4 inches in width and has rippled edges on both sides.



#### Brands:

Mafalda (Racconto, San Giorgio, AIP Ravanno & Freschi)  
Mafalde (Colavita, Coppola)

*Serafina*

2043 Eastlake Ave E  
Seattle, WA 98102  
(206) 323-0807  
[www.serafinaseattle.com](http://www.serafinaseattle.com)

## *Il Fornaio*

### **Risotto con Zucca**

1 ea butternut squash  
½ c olive oil  
1 bunch sage leaves, chopped  
½ c white wine  
½ lb Italian sausage  
2 c carnaroli rice  
2 ea shallots  
10 c chicken, turkey, or vegetable stock  
2 ½ T butter  
½ c grated parmesan cheese  
salt and pepper to taste

Preheat oven to 375 degrees.

Cut the butternut squash in half, remove the seeds and drizzle with some of the olive oil. Sprinkle with salt and pepper and roast in the oven for about an hour, or until “fork tender.” This will vary with the thickness of the squash. Allow to cool then peel and cut into ½” cubes.

Bring the stock to a boil, and reduce to a high simmer.

Heat 2 T of olive oil and ½ T butter in a large sauce pot. Sauté the shallots briefly then add the rice. Sauté the rice, stirring to ensure all kernels are toasted. Add the white wine and reduce. Begin adding the stock little by little, stirring until fully incorporated before adding more.

Sauté the sausage in a separate pan. Continue adding stock, and when rice is nearing doneness (about 10-15 minutes) add the sage, sausage, and roasted squash. Finish cooking to desired doneness and remove from the heat.

Immediately add the remaining butter and parmesan and mix deliberately and forcefully, working the risotto into the sides of the pan.

If too dry, add a little bit of hot stock and mix again.

When fully incorporated, serve.

Il Fornaio  
600 Pine Street, Seattle  
(206) 264-0994  
[www.ilfornaio.com](http://www.ilfornaio.com)

## *Nick Stellino's Family Kitchen*

### **Local Mushroom Risotto**

1 teaspoon salt  
½ teaspoon pepper  
½ teaspoon onion powder  
½ teaspoon garlic powder  
½ teaspoon paprika  
2 pounds cooked mild Italian link sausage, sliced  
6 tablespoons Pompeian® Extra Virgin Olive Oil  
1 onion, finely chopped  
6 garlic cloves, thinly sliced  
2 pounds cherry tomatoes, cut in half, or heirloom tomatoes, cut in quarters  
¼ teaspoon C&H® or Domino® sugar (optional)  
4 tablespoons chopped basil, divided  
1 pound DaVinci® pasta—penne rigate or spaghetti  
Salt & pepper to taste

Bring a pot of water to a boil for the pasta.

Mix the salt, pepper, onion powder, garlic powder and paprika together. Sprinkle the spice mixture over both sides of the sausage and set aside. In a large sauté pan, cook the oil over high heat until it starts to sizzle, about 1 to 2 minutes. Add the sausage and sauté until cooked through. Using a slotted spoon, lift the sausage out of the pan and place on a tray lined with paper towels to absorb the excess oil. Reduce the heat to medium and add the onion and garlic to the pan, stirring well. Cook for 2 to 3 minutes until the onion starts to soften. Add the tomatoes; add the optional sugar if they are not sweet enough. Cook, stirring, for 3 minutes. Add half of the basil and increase the heat to high. Stir well and bring to a boil. Cook for 1 minute, continuing to stir well, then cover the pan and reduce the heat to simmer, cooking for 10 more minutes.

While the sauce is simmering, add the pasta to the boiling water and cook according to the directions on the package. While the pasta is cooking, add the sausage to the sauce. Stir well, cover again, and continue to cook on simmer for 3 to 4 minutes. Drain the pasta and return it to the pot. Pour the sauce over the pasta and cook it over medium heat, stirring, for 2 to 3 minutes. Add the remaining basil, toss well, and serve. Season with salt and pepper to taste. (Serves 4)

### **Chef's Tips:**

If the sauce is reducing too much and becoming dry, add ¼ cup of the pasta water.



Nick Stellino  
[www.nickstellino.com](http://www.nickstellino.com)



## *Tulio*

### **Local Mushroom Risotto**

1-1/2 cups Arborio rice  
1/2 lb chanterelles cleaned  
1 white onion finely diced  
1 leek finely diced  
1 gallon water  
12 fresh thyme leaves only  
8 tablespoons unsalted butter  
8 tablespoons olive oil  
Salt & pepper to taste

To clean the mushrooms, wipe carefully with a paper towel and remove all the dirt. Do not run under water, this will remove flavor & break down the mushroom. Using a sharp knife, remove the mushroom stems and save for the broth, slice the rest of the mushrooms carefully and set aside.

In a medium saucepot add 2 tablespoons of olive oil & 4 tablespoons butter and begin to heat. Add ½ cup diced onions, 1/2 cup diced leek and mushroom stems. Sauté for 3-4 minutes and add one gallon of water. Bring to a boil and turn down to a simmer, cook for 1 1/2 hours. Set aside until later.

In a heavy bottom saucepot, start heating 4 tablespoons of butter and add the remaining of the diced white onion & leeks. Keep on a medium heat and stir constantly till they are soft. Add the rice and start toasting it. When this is done, begin to add the strained mushroom broth, which should be warm, by using a ladle of broth at a time and stirring with a wooden spoon.

In a sauté pan add 2 tablespoon of olive oil, heat and begin to sauté the mushrooms over a fairly high heat to create a caramel color. When this happens, turn off the heat & set aside. Continue to add the broth; when the risotto is almost done add the sautéed mushrooms and mix well. This process should use approximately 4 cups of broth.

To test the risotto for doneness take a little grain out and taste it, the rice should have a little crunch. If the risotto is too crunchy then continue to add broth, but very small amounts at a time.

When the risotto is done finish with softened butter and a very little fresh thyme, then place into serving bowls.

## *Nick Stellino's Family Kitchen*

### **Pears in Red Wine Sauce**

4 large pears, peeled and cored  
2 cups red wine  
1 cup C&H® or Domino® sugar

Cut a small slice from the bottom of each of the pears so they will stand up straight in the saucepan without falling over. In a saucepan large enough to hold the pears, bring the wine and sugar to a boil over medium-high heat, stirring well. Once the mixture reaches a boil, cook for 3 more minutes.

Take the pan off the heat and gently place the pears, standing up, into the saucepan, being careful not to splash yourself with the hot wine-and-sugar mixture.

Place the pan back on the stove and cook the pears over medium-low heat—15 to 20 minutes for a firm texture or 30 to 40 minutes for a softer texture—braising the pears with the wine-and-sugar mixture every 5 minutes.

Turn off the heat and let the pears stand in the wine sauce until they reach room temperature. Use a slotted spoon to transfer each of the pears to a dessert dish, and top with plenty of the wine sauce. (Serves 4)

**Chef's Note:** For an elegant presentation, serve the pears with sweet whipped cream or whipped mascarpone cheese, and top with toasted chopped pistachio nuts.

Tulio  
1100 Fifth Ave S  
Seattle 98101  
(206) 624-5500  
www.tulio.com



## Chicken Milanese with Escarole Salad and Pickled Red Onions

Recipe courtesy Anne Burrell

Serves: 4 servings



### Ingredients

#### For the Pickled Onions:

- 1/2 cup red wine vinegar
- 1/2 cup cold water
- 2 tablespoons kosher salt
- 1 tablespoon sugar
- 2 to 3 really good shots hot sauce (recommended: Tabasco)
- 1 red onion, sliced into very thin rings

#### For the Chicken Milanese:

- 1 cup all-purpose flour
- 2 eggs, beaten with 1 tablespoon of water
- 1 1/2 cups panko bread crumbs
- 1/2 cup grated Parmigiano-Reggiano
- 4 small organic chicken breasts, butterflied and lightly pounded to 1/4-inch thick
- Kosher salt
- Extra-virgin olive oil, for frying
- 1 tablespoon butter

#### For the Escarole Salad:

- 1/2 cup grated pecorino
- 1/2 cup toasted hazelnuts
- 2 tablespoons freshly chopped parsley leaves
- 1 head escarole, washed, spun dry, cut into bite size pieces
- High-quality extra-virgin olive oil

### Directions

To make the Pickled Onions: In a small bowl, combine red wine vinegar with 1/2 cup of cold tap water. Stir in salt, the sugar and the hot sauce. Add the sliced onions and let sit for at least one hour.

To make the Chicken Milanese: Set up a standard breading procedure in 3 wide deep plates. Fill 1 with flour, 1 with the beaten eggs, and 1 with the panko and grated Parmigiano. Season the chicken breasts with salt. Using one hand for dry things and 1 hand for wet things, take each piece of chicken through the breading

procedure: dredge lightly in the flour, then the egg wash and then through the bread crumbs. Lay the breaded chicken on a sheet tray and refrigerate for at least 1 hour.

Pour olive oil into a large sauté pan until it reaches a thickness of about a half an inch - better a little more rather than a little less. Bring to a medium-high heat and add butter. Test the oil by flicking flour or bread crumbs into the oil. If it doesn't sizzle-WAIT! When the oil is hot, test it again by dipping the edge of a piece of chicken into the oil, the oil should gently sizzle. Cook the chicken in the oil in batches on both sides until it is a lovely golden brown color and is crispy, about 4 to 5 minutes. Do not crowd the pan or the chicken will become very greasy and soggy. When the chicken comes out of the oil lay it on paper towels to drain off the excess oil and sprinkle with salt. You can keep the chicken in a low oven to keep it warm while the rest of the chicken is cooking.

To make the Escarole Salad: Combine the pecorino, hazelnuts and parsley in the food processor and pulse until they are coarsely chopped. Toss together the escarole, hazelnut mixture and some of the pickled red onions and dress with some of the pickling liquid and olive oil. Season with salt.

Place chicken on each serving plate and top with the escarole salad.





## Italian American Author Coming to Seattle

**R**obert Camuto, an Italian American author living in Europe, will be in Seattle on November 1st to promote his new book "Palmento: A Sicilian Wine Odyssey". This book is a memoir that tells the story of Sicily, the history, agriculture, mafia and antimafia, the families and people, through Sicilian wine today.

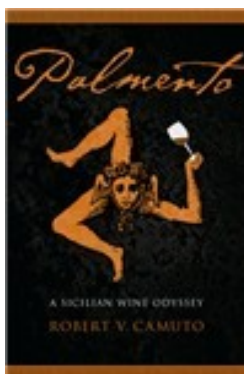
Eric Asimov (NY Times wine critic) recently said of the book:

*"Camuto tells the story of Sicilian culture through wine and winemakers. I think it's brilliant, it puts wine in perspective and it captures or epitomizes the way I would like to think of wine: as part of a culture spectrum rather than something to be analyzed and scored."* (Eric Asimov, The Daily Sip, [bottlenotes.com](http://bottlenotes.com))

Mr. Camuto will be appearing at the following locations while in Seattle:

Nov 1st, 5 pm - Reading and book signing at Elliott Bay Book Company (1521 10th Ave, Seattle, 206-624-6600)

Nov 1st, 6:30 pm - Palmento All Saints Day Sicilian soul food and wine evening at La Medusa Sicilian Restaurant (4857 Rainier Ave S, Seattle, 206-723-2192). \$25 includes wine and food.



## An Evening with Ludovico Einaudi at Benaroya Hall

**L**udovico Einaudi, an Italian/pianist that is a household name in the UK and Europe, makes his Seattle debut at Benaroya Hall on October 12th. He might be the most popular musician you've never heard of but unknowingly, you have probably heard his music. The National Basketball Association, the British TV series *Doctor Zhivago*, and films *This is England* and *The Reader* are some of many who have used his works.

Born in Turin in 1955, Einaudi studied piano and composition first at the Conservatory in Milan, and subsequently with the celebrated composer Luciano Berio. His composing career began with several chamber and orchestral compositions, which were performed at important international venues. In the mid-eighties, he began to search for a freer and more personal musical language, exploring this in a successful series of dance and multimedia works, and later on the piano with his own ensemble.



The ambient and contemplative music he writes today is a fusion of eclectic styles, drawn from his studies in the minimalist avant-garde and collaborations with world musicians to rock groups such as Coldplay and The Red Hot Chili Peppers. His music speaks directly to a wide audience: his best-selling CDs remain high in the classical charts, and his piano recitals sell out the major concert halls in the UK, Italy, and beyond.

Date: Oct 12th, 8:00 pm, Benaroya Hall

Tickets: (206) 215-4747 (Seattle Symphony)



## More Festa Photos

Left: Terry Hanlon

Below: Norizan Paterra & Mark Leslie, author of "Beyond the Pasta"



# DANTE CALENDAR 2010-2011

Dante Alighieri Society of Washington

<p><b>September 2010</b></p> <p>8 Norizan Paterra/ Chris Kantor Hiking in Sardegna</p> <p>22 Ornella De Stavola Tour of Pistoia</p>	<p><b>February 2011</b></p> <p>9 Jonathan Brandt Architect's Tour: The Piazzas of Rome</p> <p>23 TBA</p>
<p><b>October 2010</b></p> <p>13 Eric Scigliano <i>Michelangelo's Mountain</i></p> <p>27 Donna Yowell (UW) Dante's <i>Inferno</i></p>	<p><b>March 2011</b></p> <p>9 Joe Zavaglia Cooking School in Friuli</p> <p>23 TBA</p>
<p><b>November 2010</b></p> <p>10 Chris Zimmerman Italian Wine Tasting</p> <p>No Italian meeting in November</p>	<p><b>April 2011</b></p> <p>13 Election night (no speaker)</p> <p>27 TBA</p>
<p><b>December 2010</b></p> <p>8 Christmas party</p> <p>No Italian meeting in December</p>	<p><b>May 2011</b></p> <p>11 TBA</p> <p>No Italian meeting in May</p>
<p><b>January 2011</b></p> <p>12 Joyce Ramee Live performance of music by Italian composers</p> <p>26 Nicoletta Machiavelli Sicily</p>	<p><b>June - August 2011</b></p> <p>Summer Break - No meetings held</p>

At the first meeting of each month (English program), pre-Dante pasta is communally prepared at 5:30 pm & served at 6:30 pm. Call the Activity Line (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:

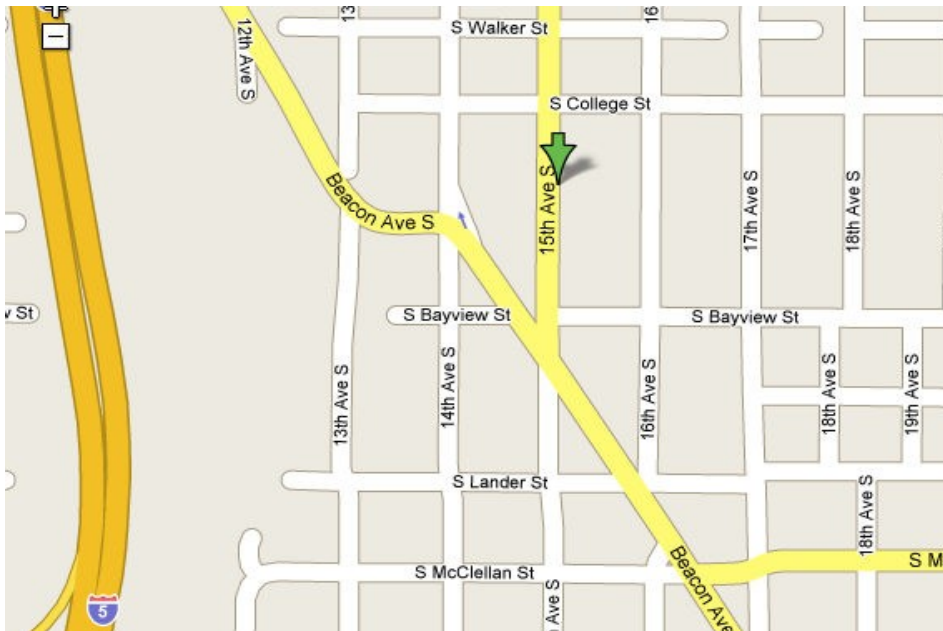
Dante Alighieri Society of Washington

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.