

La Voce della Dante

Published by the Dante Alighieri Society of Washington (DAS)

<http://das.danteseattle.org>

October 2011

October English Meeting

Tour of Venice

presented by Julie Coen

Wednesday, October 12th, 6:30 pm dinner, meeting at 7:30 pm
Headquarters House, 2336 15th Avenue S, Seattle

Julie Coen of Europe through the Back Door will be the speaker for October's English meeting. She will do a presentation about Venice.



When Julie joined the staff at Rick Steves' Europe Through the Back Door years ago, she fulfilled a dream to combine work with her passion for travel. She caught the travel bug as a high school exchange student in Germany and became a Jane-of-all-trades (photographer, aerobic instructor, designer, and waitress) to finance her many journeys. Her thirst to see the world has taken her from Europe to the Middle East, Africa, India, and Asia. She has worked in the ETBD office since 1996 in

several capacities and currently holds the position of Special Events Coordinator. Exploring the globe has become a family adventure with her tour guide husband, Reid and their daughter, Maria (or as she calls herself, the "World Traveling Kid").

October Italian Meeting

Castles of Duchy of Parma & Piacenza—Towns of Ravenna & Gradara

presented by Marcella Nardi

Wednesday, October 26th, 7:30 pm, Headquarters House

Marcella Nardi will show us some beautiful pictures taken during her 2010 historical trip to Italy. She will speak about places that are related to three famous locations: 1) Castles belonging to the former duchy of Parma and Piacenza; 2) The greatest monuments and churches of the Byzantine Ravenna, when it was the capital of the Roman Empire; 3) Gradara, one of the most beautiful Italian medieval fortified villages, well known for the story of Paolo and Francesca, in the "Divina Commedia", by Dante Alighieri.

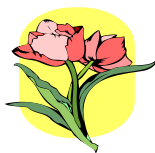
Upcoming Events

Wed, Oct 12th:
English Meeting, 7:30 pm -
"Tour of Venice" presented
by Julie Coen



Wed, Oct 26th:
Italian Meeting:
"Castles of Duchy of Parma & Piacenza - Towns of Ravenna & Gradara" presented by Marcella Nardi





Welcome to Our New

Benvenuti Nuovi Membri

Giana Catanzariti
Ian Hegwood
Rob Prufer
Steve Waterman

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

* DAS Star List 2011*

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
- * Digiacomo, Ron
- * Gillett, Debra Rovetto
- * Lipsky, Donna
- * Rodriquez, German & Martin, Robert
- * Shiroyama, Sylvia
- * Showell, Gianna

Argento \$26 to \$50

- * Cottrell, Dick & Jane
- * Forte, Giselda
- * Hundertmark, Louise & Fritz
- * Jankord-Steedman, Melinda
- * Mascio, Marcella
- * Monasmith, Irma
- * Veigel, Alan

Oro \$51- \$100

- * DeMatteis, Dan & Carol
- * Harmon, Gini
- * Sportelli, Dom & Louise
- * Tobe, Robert & Magdalena

Platino—over \$100

- * Jackson, Douglas
- * Minotti, Dominick

From the President's Desk

What a wonderful start to our 2011/2012 season in September for the Dante Alighieri Society! We had a great first English meeting with a tour of Puglia by Anita Bingaman through her pictures of the amazing sites and towns of that part of Italy. This meeting was followed by a very successful showing at Festa Italiana in which well over 150 people stopped by and spoke with us and over 110 people expressed interest in learning more about the Dante Society, our language classes, and the CAI organization. I was very encouraged by the 15 people who specifically were looking for children's programs from our organization. Many thanks to all who helped out with setting up, staffing, and taking down the booth; we could not do this event without all of you!

The month ended with a very well attended Italian language program by Dr. Claudio Mazzola on Giuseppe Tornatore and his contributions to Italian cinema. Unfortunately, I was not able to attend this meeting but my understanding is that we had approximately 35 people in attendance which is a great turn out for the Italian programs. As many of you have heard from me, I encourage you to attend the Italian programs even if you have limited Italian language skills. I have nearly none yet I am always able to follow along and always learn new things at these meetings. Plus, it's always fun to see each other! Thanks again to Carol DeMatteis for arranging the programs, Jackie Leone Pleasant for preparing a great dinner for the English program, and Terry Hanlon for arranging the antipasti for the Italian program.

Again this year our society is a sponsor for the Seattle Italian Film Festival. In return for our sponsorship all of our members and all students in our language program can get discounts to the screenings. We also have the opportunity to have display material in the lobby before shows to spread the word about the Dante Alighieri Society. I hope many of you can attend shows this year. It's a real treat to have this annual festival in our community. Please consider taking advantage of it! The festival runs from November 16th through November 20th.

Did you know that October is National Italian American Heritage Month? While we are more of an Italian culture focused group, it's fun to learn about the many contributions that Italian Americans have made to America. Italian Americans have helped shape our country starting from the discovery of our continent, the naming of our country (named after Amerigo Vespucci), by being among the signers of the Declaration of Independence, and many contributions in the areas of sports, business, arts, and government. A particularly impressive contribution that I was not aware of was that it was Attilio Piccirilli and his five brothers who carved the Lincoln Memorial as well as the lions at the New York Public Library. A fun Italian American invention is the ice cream cone in 1896 by Italo Marcioni. There are over 26 million Americans (nearly 10% of the country!) who trace their roots back to Italy.

We have two great programs scheduled for October that I hope you can all attend. The English meeting will be by Julie Coen from Europe Through the Back Door and she will be giving a program entitled "A Tour of Venice". For our Italian program we welcome back Marcella Nardi presenting a program entitled "Castles of Duchy and Parma & Piacenza - Towns of Ravenna & Gradara". Both are going to be very good and I'm looking forward to these programs as well as spending time visiting with you before the programs.

Finally, I want to welcome back our members who were away on the recent CAI hike to Calabria. I'm looking forward to hearing all about your adventures, Norizan, Gini, Caterina, Francesco, Cam, Ida, and Sandra. See you at the meetings!

Frank Paterra



Language Program News by Giuseppe Tassone Italian Language Program Director

The Italian Language Program offers classes in fall, winter, and spring. Classes are held at Seattle University in the Administration Building. Class fee is \$180 per quarter unless indicated otherwise in the class description.

Fall Quarter 2011: October 4th - December 13th

Pre-registration Deadline: September 30th

Winter Quarter 2012: January 5th - March 13th

Pre-registration deadline: December 16th

Spring Quarter 2012: March 29th - June 5th

Pre-registration Deadline: March 16th

Classes Offered:

Elementary Level - 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. Held Tuesday and Thursdays from 7:00 to 8:30 pm.

Intermediate Level - This is the second half of the elementary class or for those who have some Italian language skills. Students will become familiar with more difficult grammar structures and should be able to communicate well in daily situations by the end of the course. Held Tuesday and Thursdays from 7:00 to 8:30 pm.

Advanced Level - This course reviews grammar covered in the previous levels. It is mainly conversation-based to expand students' vocabulary and increase their ability to understand newspapers, magazines, and literature. Class is conducted entirely in Italian. Held Tuesday and Thursdays from 7:00 to 8:30 pm.

Additional Classes - Additional levels of Italian, Italian for Travelers (An introductory class for people planning a trip to Italy or for those who want to learn some Italian in one quarter), or Italian for Children courses can be scheduled for groups of at least 8. Class fee, location, and schedule may vary based on the request and number of students. To organize a class, please contact the director at least 30 days before the beginning of the quarter. Contact Giuseppe Tassone at tassone@danteseattle.org or call 206-320-9159.

For more information, check the language program website at: <http://www.danteseattle.org>

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.

Club Alpino Italiano (CAI) PNW



CAI-PNW will have a hike to Rachel Lake on October 8th.

Classification: E/M

Distance/Time: 3 miles to the lake

Elevation Gain: 1900 feet

Contact: Ron Riter at ronriter@hotmail.com by Thursday evening, October 6th for further information and if you plan to come.

Sometimes in the fall it is very beautiful and other times there are just silhouettes in the fog; either way, it can be rewarding.

Board Meeting

The next board meeting will be November 2nd.

Meetings 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.



La Voce

Fall is just around the corner and hopefully, you have had a great summer and are ready to enjoy the 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 so submissions are welcome. 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.

Italian Tenor Salvatore Licitra Dies in Sicily

Excerpted from MSN Music News

Salvatore Licitra, a tenor known in his Italian homeland as the "new Pavarotti," died September 5th at the age of 43 after spending nine days in a coma following a motor scooter accident in Sicily.

"His passing in the fullness of his career hurts," the La Scala opera house wrote in its own announcement of the tenor's death. La Scala noted that Licitra debuted in the famed Milan venue in the 1998-1999 season, with maestro Riccardo Muti conducting him in Verdi's "La Forza del Destino."

But it was on the stage of New York's Metropolitan Opera that Licitra, the Swiss-born son of Sicilian parents, grabbed the world's attention. He subbed for mega-tenor Luciano Pavarotti in a gala performance in 2002 of Puccini's "Tosca," wowing the audience and winning long ovations for his two big arias. The audience's response brought tears to his eyes.



Reminder: New DAS Mailing Address

Please remember to use the DAS new post office box address that took effect in recent months:

Dante Alighieri Society
PO Box 9494
Seattle, WA 98109

Even better is to mail membership checks and new memberships or reimbursement requests directly to Bruce Leone, Treasurer, at:

Bruce Leone
2522 2nd Ave West
Seattle, WA 98119

Membership Roster Available

DAS has a membership roster available for those interested. It's a pdf file that can be emailed as an attachment and then printed out.

To have one emailed to you contact Bruce Leone at:

bruceleo@earthlink.net





La Voce Needs You!

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

Article submission deadline:

<u>ISSUE DATE</u>	<u>SUBMISSION DEADLINE</u>
November 2011	October 20th, 2011
December 2011	November 20th, 2011

Let's see some articles come in this season!

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 (206) 320-9159 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
(206) 320-9159

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

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Language Program Director

A Summer of Italy, Music, and Pasta

Excerpts from New York Times article by Andrew Adam Newman, August 17, 2011

When Barilla, the pasta company formed in Italy in 1877, was first nationally advertised in the United States in 1996, it turned out to be less an introduction than an invasion. In just three years, Barilla bested familiar brands like Ronzoni and Mueller's to become the top-selling dry pasta in the country. Even when the pasta category contracted at the height of the low-carbohydrate diet craze from 2002 to 2004, Barilla continued to boil over with year-over-year-gains.

Now New Yorkers began to see another Barilla invasion, this one called the Summer of Italy: a series of events, roving street teams, and product sampling that took place over six weeks, ending in mid September.

"We believe that we are more than pasta, we are more than sauce," said Giannella Alvarez, president of Barilla's Americas Group. "We're about Italian culture and about sharing that Italian culture with family and friends."

And with 8.4 million New Yorkers.

For an evening commute on a Monday, a team handed out "Spaghetтата-to-go kits (pasta, sauce, lettuce, olive oil, vinegar) to passers-by. Plans called for the sampling to rove to other commuter hubs for the remainder of the week, including Pennsylvania station and Columbus Circle, with distribution of about 20,000 kits.

Included with the victuals were two tickets to Casa Barilla, a branded Italian food festival that took place Sept. 13 through Sept. 16 in Central Park. Staged in a

temporary structure, the festival had cooking demonstrations, sampling stations, and a play area where children could make macaroni necklaces. As many as 25,000 people were expected to attend.

On Sept. 15, Barilla was the primary sponsor for the Central Park concert featuring the Italian tenor Andrea Bocelli, whose music has for years been featured in the brand's commercials. Barilla was the exclusive food provider at the concert, which was expected to draw about 50,000.

One way that Barilla would like Americans to emulate Italians, of course, is in pasta consumption. In Italy, pasta is consumed by 99 percent of households at an average annual household rate of 72.6 pounds, while in America it is consumed by 84 percent of households at an annual household rate of 12 pounds, according to Nielsen data.

Pasta faced snubbing during the apex of high-protein weight loss plans like the Atkins diet, with total dry pasta sales in the United States dropping from 1.13 billion pounds in 2001 to 1.01 billion pounds in 2004, according to Nielsen. By 2010, sales had climbed back somewhat to 1.4 billion pounds.

Among consumers eating more pasta now, 65 percent are doing so because it is an affordable option during the economic downturn, according to Mintel, a market research firm.

Barilla has a 28.1 percent share of the \$1.47 billion dry pasta market, followed by store brands, which account for 22 percent, and Ronzoni, with 8.8 percent.

While Barilla celebrates its Italian roots, all of its pasta sold here is produced in plants in Ames, Iowa, and Avon, NY, except for tortellini and oven-ready lasagna. (The impetus for the plants, which use Italian equipment, was avoidance of tariffs.)

Ms. Alvarez said Barilla was considering similar programs in other American cities next year. "It is sort of taking marketing out of the TV and into the streets, and taking the messaging into a one-on-one conversation with people," she said. "When you have that very direct connection with people, you create advocates for your brand - you create ambassadors.

Barilla truck and packets handed out



Festa Italiana Photos

Brian and I were in Seattle for Festa Italiana on Saturday and enjoyed the beautiful weather, chef demos, and in general, what Festa was about. It was good to see so many familiar faces.

If you attended and heard Fortissimo! with the Bonnie Birch Band, they really had a wonderful performance. Below are some pictures I took that reflects Festa Italiana. — Linda Heimbigner

— Linda Heimbigner



Nick Stellino Cooking Tips



Nick's shows are filmed in Seattle at Channel 9. He's been filming here for 16 years.

While doing his chef presentation on Saturday, September 24th, Nick threw in some cooking tips.

Pasta:

To pre-cook pasta and hold until later prepare pasta per the following.

Cook pasta for seven (7) minutes, cool with cold water, drain, then toss with extra virgin olive oil. Pasta done this way will hold three (3) days in the refrigerator and not stick together.

Garlic:

To prevent burning of garlic and better digestion of garlic, slice garlic about the thickness of a quarter then add to olive oil when sautéing. The garlic doesn't burn and becomes soft and will flavor the oil and your dish. This beats mincing garlic!

Winter Tomatoes:

Winter tomatoes have gas added to make them appear ripe and red. To counteract the tartness of not being vine ripened, add a pinch of sugar when using winter tomatoes in your recipe.



Chef Recipes from Festa Italiana 2011

Not all recipes have been received so have included the ones that I have and more will be in November's La Voce. You can also check the Festa site to see if the 2011 recipes have been added.



Rossella Rago

Rossella Rago from Cooking with Nonna was the special guest chef. She prepared a quick and tasty recipe using Nutella and mascarpone cheese.

Nutella Mascarpone Mousse

1 jar of Nutella (375 gr.)
8 oz. - Mascarpone cheese

Combine mascarpone cheese and Nutella with a hand mixer on medium speed. Mix everything for 2-3 minutes.

Transfer mousse into a clean plastic bag. Cut a small opening at one angle of the bag and pipe the mousse into any of your favorite forms: cannoli shells, over cupcakes, pastry shells, etc. Cover with whip cream or fresh berries, as desired.



Recipes from Tutta Bella

Pasta con Pesto alla Trapanese

Courtesy of Tutta Bella Columbia City General Manager, Anthony Ferrara

3/4 pound ripe cherry tomatoes, rinsed and dried
12 leaves fresh basil
1/3 cup marcona almonds, lightly toasted
1 garlic clove, crushed and peeled
1/4 teaspoon peperoncino
1/2 teaspoon kosher salt, plus some more for cooking the pasta
1/2 cup extra virgin olive oil
1 pound spaghetti
1/2 cup parmigiano-reggiano, freshly grated

Drop the rinsed and dried tomatoes into a blender or food processor bowl followed by the garlic clove, almonds, basil leaves, peperoncino, and salt. Blend for a minute or so until mixture is a fine puree; scrape down the blender jar or bowl and blend again if any large bits or pieces still need to be pureed.

With the machine still running, pour in the olive oil in a steady stream so it emulsifies the puree into a thick pesto. Taste and adjust seasoning. Scrape all the pesto into a big warm bowl.

Note: If you are going to dress the pasta within a couple of hours, leave the pesto at room temperature. Refrigerate for longer storage, up to 2 days, but let it return to room temperature before cooking the pasta.

To cook the spaghetti, heat 6 quarts of water with 1 tablespoon salt to the boil in a large pot. Cook the spaghetti al dente, lift it from the cooking pot, drain briefly, and drop into the pesto bowl. Toss quickly to coat the spaghetti, sprinkle the cheese all over, and toss again. Serve immediately in warm bowls.

Serves 4

Bruschetta con Pomodori Macerati

Courtesy of Tutta Bella Columbia City Chef, Dan Piccora, Jr.

2 pounds grape tomatoes, cut in half
1 teaspoon minced garlic
1/3 cup extra virgin olive oil
1 teaspoon sea salt
6-8 large basil leaves, cut julienne style
1 loaf Italian bread

Place tomatoes in a colander and rinse well, then cut tomatoes in half. Place tomatoes in a large bowl with the garlic, basil, extra virgin olive oil, sea salt, and basil. Toss well.

Turn on oven to 450 degrees. Cut the Italian bread into slices no thicker than 1/2 inch. Coat each slice with olive oil using a pastry brush and

place on a cooking sheet. You may want to toast them in the top rack in your oven, so it may be necessary to do these in batches. Once the oven has reached 450 degrees, place a tray of bread slices in the oven on the top rack. Toast until the bread just begins to turn golden brown.

Once all the bread is toasted, place them on a serving platter. Serve the macerated tomatoes in a bowl with a spoon and have people serve themselves or place some over each piece of bread to serve.

Serves 8 to 10

Recipe from Serafina Osteria & Enoteca

Chef Dylan Giordan

Sugo d'maiale con Orecchiette e Funghi

2 tablespoons extra virgin olive oil
2 cups mixed mushrooms, sliced
2 cups Isernio's sausage, uncased
1 pinch allspice, ground
1 pinch clove, ground
1 pinch cinnamon, ground
1 teaspoon orange zest
1 cup yellow onion, diced
2 tablespoons garlic, sliced
1 cup tomato, diced
2 tablespoons oregano, chopped
1 cup dry white wine
2 cups homemade lamb broth or chicken broth stepped with 1-2 ounce dried porcini mushrooms, reduced by half from 4 cups
2 tablespoons unsalted butter
5 cup orecchiette pasta, or pasta of your choice

In a large sauté pan, heat the olive oil until very hot. Gently add the mushrooms, making sure that they stay in an even layer in contact with the pan, and season with salt and pepper. Let the mushrooms sauté until golden brown on that side, then stir to flip the mushrooms over and proceed to brown on the other side. Season again. When the second side of mushrooms is nicely browned, move the mushrooms to the outside of the pan, or remove to a tray entirely, until later in the cooking process. Brown the sausage, adding more olive oil if necessary. Lower heat to medium. Add spices and orange zest to the browning sausage. Stir to make sure the sausage gets the proper caramelization. Add onions and garlic, sauté until golden. Add tomatoes, a pinch of salt and the oregano, and sauté another couple of minutes. Deglaze with the white wine, and let reduce until almost dry. Add broth, reduce until a nice tight sauce consistency is achieved. Swirl in butter, check for seasoning and toss with cooked pasta.



Festa Recipe

This is another recipe provided by Rossella Rago.

Nutella Chip Cookies

1 jar Nutella (375 gr.)
2 1/2 cups flour
1 cup dark semi-sweet chocolate morsels
1 cup white chocolate morsels
1/3 cup milk
2 eggs
1/2 cup sugar
1/2 stick butter
1 teaspoon baking soda
1/2 teaspoon salt
2 tablespoons vanilla extract

In a stand mixer, add all the wet ingredients: soft butter, eggs, the entire jar of Nutella, and sugar. Mix all the ingredients well.

In a separate bowl, add the flour, the salt, the baking soda, and all the chocolate morsels. Mix everything well with a spoon.

Mix the vanilla extract and milk together.

Start up the stand mixer again and alternate by adding some of the flour and chocolates and the milk. After you have added all the ingredients, continue mixing until the dough is well amalgamated.

Refrigerate the dough for about two hours. After the refrigeration the dough will be much firmer and easier to roll into small balls.

Roll the dough into balls the size of a golf ball and place on cookie sheet about 1 1/2 inches apart. Bake for 10-12 minutes at 375 degrees Fahrenheit.



DANTE CALENDAR 2011-2012

Dante Alighieri Society of Washington

<p style="text-align: center;">September 2011</p> <p>14 Anita Bingaman <i>Puglia, The Sturdy Heel of Italy</i></p> <p>28 Claudio Mazzola <i>Giuseppe Tornatore: From Cinema Paradiso to Baaria</i></p>	<p style="text-align: center;">February 2012</p> <p>8 Louise Sportelli <i>Italian Gardens from the Renaissance to Today</i></p> <p>22 David Chapman <i>Edmondo De Amici's - "Amore e ginnastica"</i></p>
<p style="text-align: center;">October 2011</p> <p>12 Julie Coen, Europe Through the Back Door <i>Tour of Venice</i></p> <p>26 Marcella Nardi, <i>Castles of Duchy of Parma & Piacenza-Towns of Ravenna & Gradara</i></p>	<p style="text-align: center;">March 2012</p> <p>14 Dan DeMatteis <i>Shakespeare and Italy</i></p> <p>28 TBA</p>
<p style="text-align: center;">November 2011</p> <p>9 Vicki Olson <i>Searching Italian Roots</i></p> <p>No Italian meeting in November</p>	<p style="text-align: center;">April 2012</p> <p>11 Election night (no speaker)</p> <p>25 TBA</p>
<p style="text-align: center;">December 2011</p> <p>3 Natale per i Bambini</p> <p>14 Christmas party</p> <p>No Italian meeting in December</p>	<p style="text-align: center;">May 2012</p> <p>9 Joyce Ramee <i>Lecture & Live Performance: Italian Composers</i></p> <p>No Italian meeting in May</p>
<p style="text-align: center;">January 2012</p> <p>11 Chris Zimmerman, Vias Wine <i>Italian Wine Tasting</i></p> <p>25 Seneca Garber, Seattle Opera <i>Italian Operas in 2012 Seattle Opera Season</i></p>	<p style="text-align: center;">June - August 2012</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) 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 Ave 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 (\$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

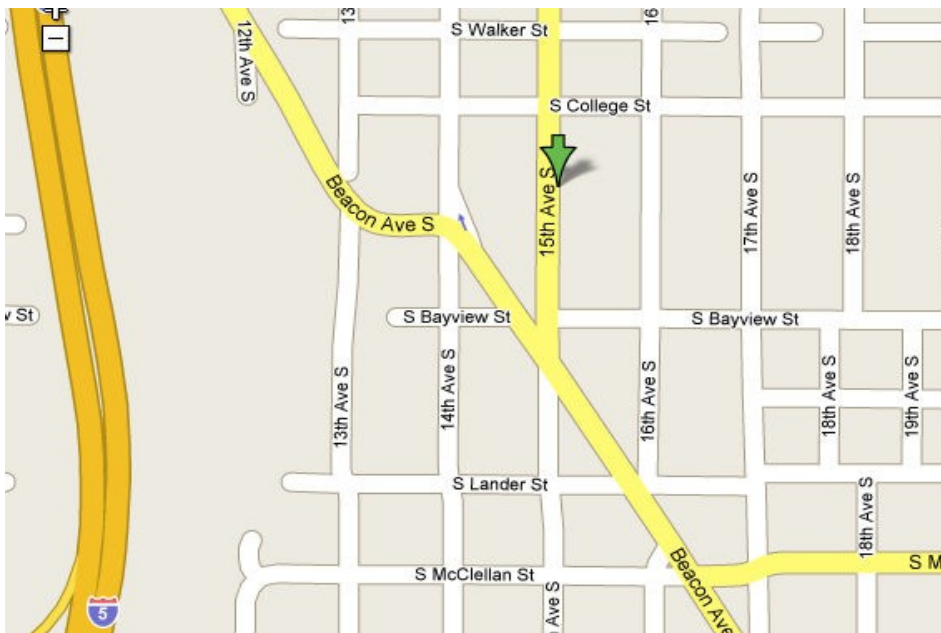
Oro (gold) - \$51 to \$100

Platino (platinum) - Over \$100

Please return completed membership application with check to:

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

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.