

# La Voce della Dante

Published by the Dante Alighieri Society of Washington (DAS)

<http://das.danteseattle.org>

October 2012

## October English Meeting - Jonathan Brandt, "Hilltowns and Villas of Italy"

Wednesday, October 10th, 7:30 pm, Headquarters House

Join architect Jonathan Brandt for an architectural survey presentation that will provide a delicious visual sampling of some stunning Italian hilltowns, historic villas, and their lush garden settings. Jonathan will be focusing on the architecture of Tuscany and Umbria and will show how the stones and scenery of these towns provide the beautiful backdrop for the drama of everyday Italian life. *La vita e' bella!*



Jonathan Brandt, AIA, is a Seattle architect and principal of JB Architecture, specializing in residential architecture. He lived in Italy while teaching architecture for the University of Washington and has also taught design and drawing at Iowa State and Texas A&M Universities. He recently exhibited 25 architectural renderings in "*Holy Houses! Sacred Places of the World*" at Concordia University in Portland, Oregon. To contact Jonathan for a house design or rendering, call 206-526-

1122, or visit his website at: [www.jbarch.net](http://www.jbarch.net). His renderings can also be viewed on Facebook: See *JB Architectural Renderings*

## October Italian Meeting - Marcella Nardi, "Rome from it's Beginnings to the Middle Ages"

Wednesday, October 24th, 7:30 pm, Headquarters House

Marcella Nardi will do a presentation on October 24th about Rome, *Caput Mundi* which means Capital of the World in Latin.

Marcella was born close to Venice. Four years ago, after twenty years in Milan, she and her husband moved to the Seattle area. She teaches Italian language and arts & craft courses. One of her passions is build-

## Upcoming Events

Wed, October 10th: Pre Dante pasta at 6:30 pm followed by Jonathan Brandt, "Hilltowns and Villas of Italy" at 7:30 pm



Wed, October 24th: Marcella Nardi, "Rome from it's Beginnings to the Middle Ages", 7:30 pm

ing to a small scale. She loves Medieval history so builds and teaches the making of miniatures of Medieval Italian castles.



Marcella Nardi  
425-208-5373

[www.marcella-artandcraft.com](http://www.marcella-artandcraft.com)



## Welcome to Our New Members

### Benvenuti Nuovi Membri

Larry Casazza  
Dolores Castrilli  
Peter Contrastano  
Diana & Alfred Favre  
Fran Litorja  
Marlene McIntosh

## From the President's Desk

**H**appy Fall, Dante Alighieri Society! Our year started with a great program by Nick Minotti in which he gave us a fascinating look into the history and evolution of medicine and medical practice through the years and all of the Italian contributions to the science. Nick's presentation was not only extremely interesting, it was extensively researched and very engaging. Topping it all off, he included a contest with prizes! Nick, you have set a new bar for our speakers; thank you!

Our first program of the season was very well attended with about 55 people in attendance. Many thanks to Jackie Leone Pleasant for preparing a wonderful dinner and thanks to all who brought dishes and vino to share as well as those helping in the kitchen.

As I write this, it is late September before our Italian program of the month entitled "La rappresentazione di Dante, poeta e pellegrino" to be presented by Dr. Beatrice Arduini, an expert in Medieval Italian literature and Dante studies. Given her background and extensive knowledge, I know this program will offer great insights into Dante himself. I am looking forward to this program and seeing many of you as well. I know Terry Hanlon will arrange a great antipasti for this meeting and I know many of you will bring additional antipasti, vino, and dolce to share as well. I'm looking forward to visiting with all of you!

Our programs for October look great and I really hope you can all attend. The English meeting this month will be by Jonathan Brant and is entitled "Hilltowns and Villa of Italy". Our Italian program welcomes back Marcella Nardi to give a program entitled "Rome: From its Beginnings to the Middle Ages". Marcella has spoken to us before and is always very engaging and a delight to hear. I want to thank Carol DeMatteis for putting together a wonderful schedule of programs again this year!

In other news, our new Dante cookbook has been published! This cookbook is the result of a lot of hard work by Nancy McDonald and her editors. The books are being sold at Festa as well as at our meetings at \$12 for members and \$15 for non-members. Be sure and get your copy!

Festa Italiana will be the last weekend in September and keeps Norizan busy completing all of the booth preparation. This year our first Bocce team will be at Festa! The team's name is Dante Diavoli and the players are Peter Contrastano, Bruce Leone, Nick Minotti, and myself. Many thanks to Peter for being the instigator and organizer of our team.

Seattle's New Italian Film Festival is being held again this year. I don't have the dates yet but it is usually held in November. More information to follow in the newsletter and email.

Speaking of festivals, I have often written about the many sagre that are held in the fall in Italy because I always find them fun to attend and

### \* DAS Star List 2012\*

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
- \* Gillett, Debra Rovetto
- \* Orsi, Catherine
- \* Pellegrini, Frank
- \* Schwartz, Peni

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

- \* Caldirola, Dennis
- \* Crawford, Dick & Barbara
- \* Cottrell, Dave & Jane
- \* DeMatteis, Dan & Carol
- \* Favre, Diana & Alfred
- \* Hoffman, Pat
- \* Hundertmark, Louise
- \* Napoli, Toni
- \* Rodriguez, German D.
- \* Sportelli, Domenic & Louise
- \* Tobe, Robert & Magdalena
- \* Viegel, Alan

The DAS Star List is continued on page 3.

(Cont'd on page 6)



## 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 2012:* October 2nd - December 11th  
*Pre-registration Deadline:* September 28th

*Winter Quarter 2013:* January 8th - March 14th  
*Pre-registration deadline:* December 21st

*Spring Quarter 2013:* April 2nd - June 6th  
*Pre-registration Deadline:* March 22nd

### Classes Offered:

*Beginning Italian—Level A1 (First Year—Three Quarters):* The elementary course is for people with little or no knowledge of Italian. Students will be introduced to the basic phonetic, grammatical, and lexical structures through conversation and simple dialogues. Tuesdays and Thursdays from 7:00 to 8:30 pm.

*Elementary Italian—Level A2 (Second Year—Three Quarters):* The elementary level is the continuation of the beginning class or for people who have already studied some Italian. Students will become familiar with more difficult grammar structures. Held Tuesdays and Thursdays from 7:00 to 8:30 pm.

*Intermediate Level—Level B1 (Third Year—Three Quarters):* This course will review the grammar covered in the previous levels. The course is mainly conversation-based in order to expand students' vocabulary and increase their ability to understand newspapers, magazines, and literature. Class will be conducted entirely in Italian. Held Tuesdays and Thursdays from 7:00 to 8:30 pm.

*Additional Classes :* Additional levels of Italian (B2, C1, C2), 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](mailto:tassone@danteseattle.org) or call 425-243-7663.

For more information, check the language program website at: <http://www.danteseattle.org>. An explanation of PLIDA certification provided by the DAS Language program is on page 4 of this issue of La Voce.

The Dante Alighieri - Italian Language Program is a non-profit self-sustaining program operating exclusively with the income from the tuition.

## \* DAS Star List 2012\*

### Oro \$51 to \$100

- \* Fonzo, Emilio
- \* Forte, Giselda
- \* Mascio, Marcella
- \* Minotti, Dominick

### Platino—over \$100

- \* Harmon, Gini
- \* Pietrafesa, Louise

The names on the donation list will remain through December 31, 2012. If you made a donation after May 2012, your name will be on the donation list through 2013.

Consider making a donation to DAS as these donations help DAS maintain the excellent programs and activities sponsored. Everyone benefits!

## DAS Board Meeting

Board meetings are held the first Wednesday of every other month from September through May.

If you missed the September meeting, the next board meeting will be November 7th.

Meetings are held from 7:00-8:30 pm and are open to all members.



## La Voce

**F**all is just around the corner in Georgia. Believe me, we are looking forward to a very pleasant fall unlike the hot, humid summer we've had.

If you traveled and found something or a place of interest 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 . . .

*Linda*

## Delivering La Voce to Members



**L**a 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](http://www.das.danteseattle.org)

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

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



## PLIDA

*PLIDA (Progetto Lingua Italiana Dante Alighieri)*

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

### *The PLIDA Certificate*

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

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

### *Why Take the PLIDA Exam*

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

For more information on the PLIDA certificates, visit the official PLIDA website: [www.plida.it/plida/](http://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 for the 2012 exams are November 29th (Levels A1, A2, B1) and November 30th (Levels B2, C1, C2) with registration due no later than November 8th. Exams are held at Seattle University. For further information and more on the 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](http://www.danteseattle.org/plida.html)

For any questions, email: [plida@danteseattle.org](mailto:plida@danteseattle.org)





## 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. Keep things coming!

Thanks to everyone who has contributed articles.

Article submission deadline:

<u>ISSUE DATE</u>	<u>SUBMISSION DEADLINE</u>
November 2012	October 20th, 2012
December 2012	November 20th, 2012

Let's see some articles and pictures for the new season of Dante!

### 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 (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*

**Club  
Alpino  
Italiano  
(CAI)  
PNW**



*October 13th Hike: Annette Lake*

*Classification:* Moderate, up to 7.5 miles RT, 4.5-5 hours, 1400 feet

*Contact:* Edmondo Lalaro at 206-669-4489 or [elalaro@comcast.net](mailto:elalaro@comcast.net) by Thur, Oct 11th.

A nice trail that is a little strenuous on some parts but with a beautiful lake setting; an ideal picnic spot. Meet at trail head at 9:30 am. NW Forest Pass is required.

*Directions:* From Seattle drive east on I-90 to exit 47 (Asahel Curtis/Denny Creek). Turn right from the off-ramp and continue 0.25 miles, then turn left on Forest Road 5590. Parking area is then 0.3 miles.

See CAI website at: <http://cai-pnw.org>

(President's Message Cont'd from page 2)

a great way to get to know people. One festival that I have foolishly neglected to include in my list so far is the Euro Chocolate Festival, held in Perugia every October. This festival was inspired by a visit to Oktoberfest by Eugenio Guarducci, the festival's president, and traces its roots back to 1993. It has grown steadily every year with last year having over 900,000 visitors. The good news for the chocoholics among us is that there is still time to find tickets to fly over, the bad news is that you might have to get some larger clothing if you do go. The festival lasts for nine days (I'm up for the challenge!) and features over 140 chocolate makers from around Italy and the rest of the world. During the festival, visitors collectively consume over 160 tons of chocolate. I'm certain we can increase the chocolate consumption count, who is with me?

I look forward to seeing and spending time with each of you in October, with or without chocolate!

*Frank Paterra*

## ***La Cucina della Dante Cookbook Now Available***

*by Nancy McDonald*

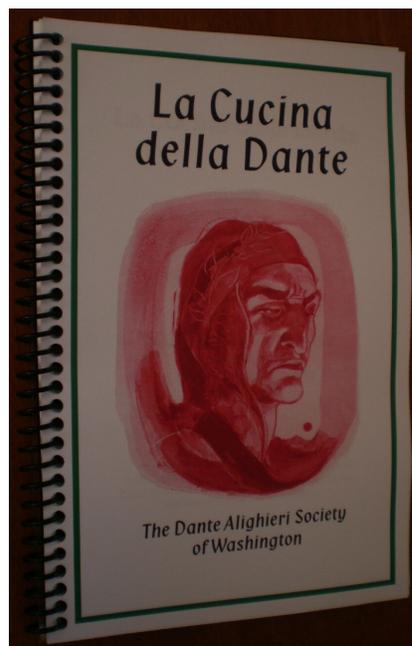
**T**he Seattle chapter of the Dante Alighieri Society has published a long-awaited cookbook from Dante members called *La Cucina della Dante*.

The 138 page cookbook has six categories of delicious Italian recipes: Antipasti e Insalate, Zuppe, Pane, Primi Piatti, Secondi Piatti, and Dolci, plus a complete index cross-referencing the recipes.

The recipes are from all over Italy and Sicily, and many feature the hometown and a personal anecdote from the member. We started collecting recipes at least eight years ago, so you might be surprised to see your own name, your Nonna's favorite recipe, or a hometown specialty.

A huge "Thank You" to the members who helped with editing and proofreading the cookbook: Louise Sportelli, Jane Cottrell, Gini Harmon, Linda Heimbigner, Linda Bavisotto, and Adele Lord. Carol DeMatteis created the comprehensive index that makes it very easy to find any recipe.

Dante president Frank Paterra encourages every Dante member to purchase the cookbook, which also makes a great gift for family and friends who want to cook tasty Italian specialties. Member cost is only \$12, non-member cost is \$15. We will be selling the cookbooks during Festa Italiana on September 29 and 30, encouraging non-members to sign up for a Dante membership and qualify for the \$12 price.



*Buy your copy now. With Christmas just around the corner, consider buying an extra cookbook or two for gifts.*

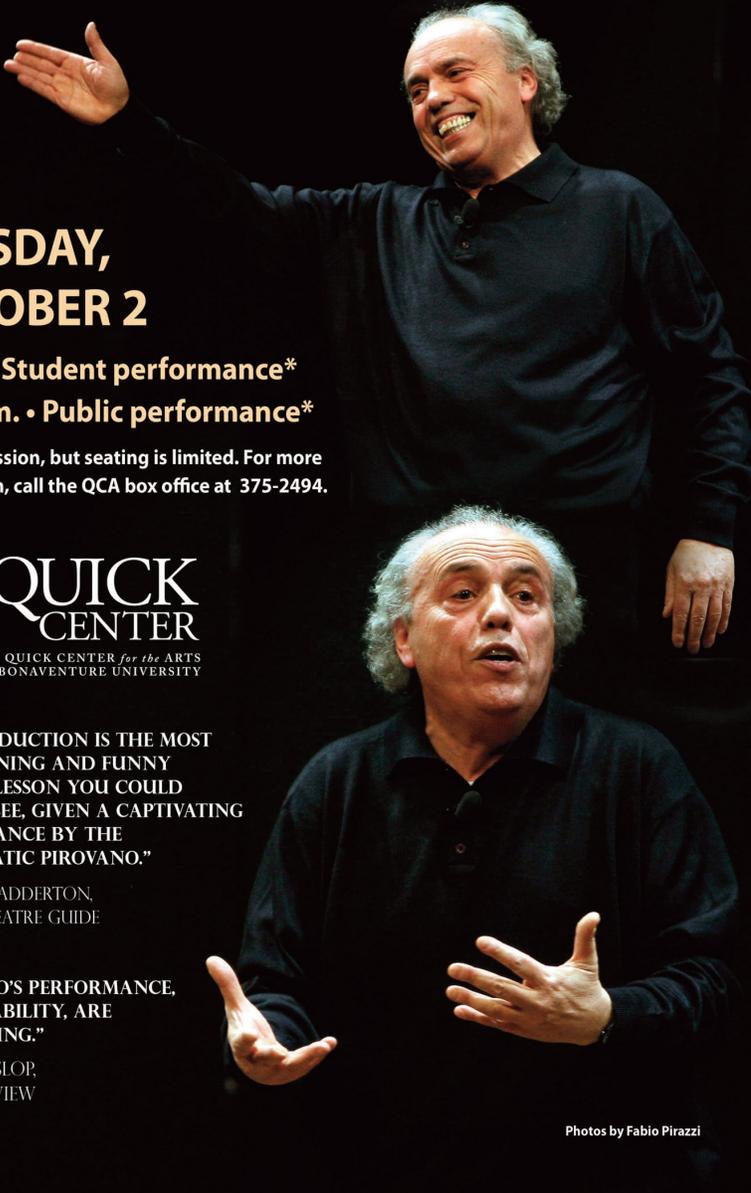
Members: \$12  
Non-Members: \$15

# Mario Pirovano Coming to Seattle University in November

NORTH AMERICAN PREMIERE

## FRANCIS, THE HOLY JESTER

MARIO PIROVANO IN NOBEL WINNER DARIO FO'S ONE-MAN TOUR DE FORCE



**TUESDAY,  
OCTOBER 2**

**3 p.m. • Student performance\***  
**7:30 p.m. • Public performance\***

\*Free admission, but seating is limited. For more information, call the QCA box office at 375-2494.



**QUICK CENTER**

The REGINA A. QUICK CENTER for the ARTS  
at ST. BONAVENTURE UNIVERSITY

**"THIS PRODUCTION IS THE MOST ENTERTAINING AND FUNNY HISTORY LESSON YOU COULD HOPE TO SEE, GIVEN A CAPTIVATING PERFORMANCE BY THE CHARISMATIC PIROVANO."**

– DAVID CHADDERTON,  
BRITISH THEATRE GUIDE

**"PIROVANO'S PERFORMANCE, AND HIS ABILITY, ARE ASTOUNDING."**

– CHRIS HISLOP,  
FRINGE REVIEW

Photos by Fabio Pirazzi

Giuseppe Tassone is pleased to announce that he is in the process of completing the final details to have actor Mario Pirovano appear at Seattle University on Friday, November 16th. He will perform "Francis, The Holy Yester" or in Italian (Francesco, Giullare di Dio) by Dario Fo, a Nobel Prize winner for Literature, Italian playwright, and actor.

Mario Pirovano is a longtime friend of Dario Fo and he has translated the play into English and brought it to several parts of the world. He has taken part in all the works produced by Dario Fo and Franca Rame either as an actor, assistant producer, stage director, or simultaneous translator.

The poster on this page is for an announcement for the North American premiere of this production.

Final details will be included in the November issue of La Voce.



## A Remembrance of Giuseppina “Pina” Trentini

by Caterina Murone Wartes

Hours ago, those of us in Seattle who first met Pina Trentini in 1995, gathered together for a last goodbye, a celebratory dinner in her honor. It was a happy re-uniting of old friends, excited to recount little moments of our lives with Pina, boisterous, hot, and inspired by wonderful food from cherished Italian recipes.

I kept thinking how happy Pina would have been to see us enjoying all the photos we shared, enlarged, and posted all over the living room and the voices of excited recognition – a time, a place, a special moment with Pina.

But, I also remember the other side of Pina – the serious, wise woman who softly explained the philosophy behind an Italian tradition, or the translation of an Italian phrase – she was after all, a dedicated teacher.

When she was younger she was a pupil of German and English - studying very hard to earn certificates in these languages and then starting her own business teaching English and German to Italians and of course Italian to all her American friends. That is how my family and friends met Pina Trentini in 1995. She happened to be hired by the Rovereto Hotel to teach Italian to one of it’s employees. Introductions followed that eventually led her to us in Seattle.

Life with Pina was always exciting and filled with “educational moments” that were sometimes amusing, or surprising, and always inspirational. Life’s little coincidences were often explained by my favorite Pina expression: Whatever happened was “il destino”.

Last night, as I continuously stirred the risotto, we unanimously agreed that our favorite curious Pina quote was “you must always stir the risotto in only one direction!” And, so I dutifully stirred. What Pina said was considered truth from a tradition we could not fathom or question!

Pina loved children and many of her students grew into teen agers to whom she gave a special gift – she organized a vacation for them in America, hosted by her friends here in Seattle. Some of you in the Dante Society participated in her project. Not only was this extraordinary for these lucky students, but it was a wonderful, experience for the Americans hosting them as well.

In the early years after we met Pina, she was deeply involved in building a school for the poorest children of Mogadishu, Somalia. She and her Italian friends had already sent books and school equipment by the time I arrived on the scene. When I would come to Rovereto we often met with the people involved in this effort and she worked many years to improve conditions at the school.

I will never forget that one night we were faxing (pre-computer days) and talking about our shared admiration for a new voice on the opera scene by the name of Andrea Bocelli.... and Pina, who never let anything stand in her way of raising money for her school, declared “Cati, ( this is what she called me), you must phone up Signor Bocelli and asked him to give a concert for the children!!” And I said, “ But Pina I don’t know how to make that happen!!!” “ You must try –you must try” was her response... And so, I did. I wrote a letter and found an address and mailed it to Alessandro Bocelli, manager of Andrea Bocelli. Little did I know that this was Andrea’s father! Weeks went by. I finally received a fax saying my message had been given to Signor Alessandro. This was 1997. No word back yet!! Then, America and the world met Bocelli and you all know the rest of the story.

Needless to say, Pina was a strong woman with an enormous heart – who loved her country, but also had the courage to declare what she saw was not right with it. I always felt she stood up for her personal convictions



and never compromised them. She felt it was her duty to impart the best of the Italian way of life to those lucky enough to be called her friends.

Pina shared her home with us every time we came to Rovereto. I can still remember the light coming in through those lovely lace curtains in her flat in the afternoon. The first moment of waking up to the bells ringing outside our window are forever with me.

Did you know that Rovereto is the city dedicated to peace in the world? Whenever there is a conference regarding peace, it is hosted in Rovereto. High, overlooking the city is a giant bell – the largest working bell in the world, which rings every evening at 9 PM for 100 times, in honor of all those who died in the World Wars. The site of this enormous bell and it's beautiful setting positioned with the backdrop of the Dolomites beyond, "takes away the breath". The bell is composed of the metal from guns and cannons left from war-torn countries, and it is now surrounded by the flags of all these countries high above Rovereto. Popes, the Dali Lama, and famous leaders have visited this place dedicated to peace, where stands the Maria Dolens Bell. Pina took me there in April 1996. It is a moving experience.

There is so much more to relate about life with Pina – which, for myself, changed suddenly and immeasurably in so many ways, after that first meeting. So, I will save those stories for another memory trip. As Pina would call to us just before we launched out the front door of her flat —andiamo!!!

Con molto speranza e affetto carissima Pina,  
Caterina Murone Wartes

Pina bravely passed away on June 19<sup>th</sup>, 2012.

*(Note: This is the original article Caterina submitted for her remembrance of Pina. Inadvertently, an article from another of Pina's friend's was published in the September issue of La Voce.)*



*(This picture is from the Festa Italiana photo display. Do you recognize anyone?)*

Scuola Italiana  
Italian language class of the Dante  
Alighieri Society in building off Atlantic  
Street, circa 1938

# Festa Italiana Photos

taken by Nick Minotti

Pictures of DAS's new Bocce team that participated in the Bocce tournament at this year's Festa Italiana.



DAS Bocce Team: Dante Diavoli  
Left to right:  
Nick Minotti, Frank Paterra, Peter Contrastano, and  
Bruce Leone



# Festa Italiana Photos

taken by Nick Minotti

Pictures of the DAS booth at Festa Italiana and the grape stomp contest.



Frank Paterra & Jane Cottrell



# Festa Italiana Chef Demo Recipes

## Crozzetti with Herb Pesto & Tomato Salad

Walter Pisano, Tulio Ristorante

### Ingredients:

2 lbs crozzetti pasta  
2 cups fresh basil leaves, very green & washed  
1 cup Italian parsley, very fresh & green  
¼ cup mint, very fresh & green  
½ cup fresh fennel bulb, finely diced  
¼ cup pine nuts, lightly toasted  
¼ cup Grana parmesan, grated  
2 cups sweet 100 tomato, ripe & cut in half  
2 cups virgin olive oil  
Salt & pepper to taste  
8 quarts water boiling

### Herb pesto procedure:

Clean, dry, and remove leaves and discard stems. In a food processor place pine nuts, Grana parmesan, diced fennel, and herbs and blend to a paste. While running, drizzle in the olive oil. Then add salt and pepper to taste.

### Assembly:

Place crozzetti into boiling water and stir once, cook until they float to the top (approximately 12-15 minutes). While pasta is cooking, put pesto in a large bowl. Drain the pasta gently and add to the bowl with the pesto, toss carefully with a spatula. Then, in a separate bowl toss small tomatoes with olive oil, salt, and pepper then place on top of the pasta - serve immediately.

Garnish with extra grana parmesan if desired.

Serves 6-8 people

## Crozzetti



Crozzetti is a type of pasta consisting of flat medallion or coin-shaped pasta disks about 1 3/4 inches in diameter that are stamped by hand or machine with intricate patterns. Stamped crozzetti date back to the Middle Ages when noble families frequently displayed their coat-of-arms on shields and banners in order to broadcast their territorial rights. They went further by having their chefs craft a delicate disk of pasta on which they could imprint their coat-of-arms using a hand-carved wooden stamp to show their status. Now crozzetti are playfully imprinted with sunsets, palm trees, and other designs. Crozzetti are great at gripping sauces.



## **Gnocchi di Funghi alla Friulana**

Mushroom gnocchi with a fresh mozzarella and tomato sauce

*Franz Junga, il Fornaio*

*For the Gnocchi:*

- 1 ½ # Yukon gold potatoes
- 1 ea Whole eggs
- 1# All purpose flour
- .25# Ground parmesan
- ½ # Fresh mushrooms (wild if available)
- .25C Olive oil (not extra virgin)
- Salt, white pepper, ground nutmeg to taste

*For the sauce:*

- ½ # Mild / sweet Italian sausage
- 1 ea Yellow onion, julienned
- ½ C Red wine
- 1.5 C Tomato sauce
- 1 T Chopped oregano
- 1 pinch Chili flakes
- 2 T Grated pecorino
- ¼ C Olive oil for cooking

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

Saute the onions in the olive oil until caramelized. Add the sausage in small pieces. Add the seasonings to bloom in the oil. Deglaze with the wine and reduce. Add the tomato sauce and bring to a boil.

Cook the gnocchi in salted water, and add to the sauce. Toss to coat and add pecorino. Serve immediately.



## Cappellacci di Zucca

*Marco Nocce, il Fornaio*

4# Butternut squash  
1.5 C Freshly grated parmesan  
.25 C Chopped, toasted walnuts  
.25 t Nutmeg  
2.75 C All purpose flour  
3 ea Large egg, beaten separately  
1 C Basic tomato sauce  
30 ea Whole fresh sage leaves  
1 T Chopped fresh sage  
.5 C Dry white wine  
1 C Olive oil  
2 T Unsalted butter  
Sea salt  
Freshly ground black pepper

Cut the squash in half and remove the seeds. Season with salt and pepper and bake in a 350 degree oven until soft, about 2 hours. Peel and allow to cool; then puree.

Combine 1.25 C of the squash, 1 C of the parmesan, the walnuts, nutmeg, salt and pepper; set aside.

Combine the flour and 1 t salt on a flat work surface and make a well in the center. Mix .5 C squash, two beaten eggs, and add to the center of the flour. Mix until a smooth dough forms (adding more flour if necessary), and knead for 5 minutes. Let the dough rest for about a half hour (covered with plastic wrap) before rolling out with a pasta machine.

Roll pasta to 24 inch sheets, brush with some of the remaining beaten egg and cut into 4 inch squares. Place about 1 T of the filling in the center of each and fold over to create a triangle. Press out any remaining air around the filling, then turn the two bottom corners of the triangle in to seal and form a “hat”. Transfer to a flour-dusted pan.

Place some flour in a mixing bowl and set aside. Soak the whole sage in the white wine for 5 minutes, drain and dredge in the flour. Heat the olive oil in a sauce pan. Fry the floured sage in the hot oil until crispy, turning when necessary. Drain onto a paper towel and sprinkle lightly with salt.

Bring 5 quarts of water to a boil, seasoned liberally with salt. Add the pasta and cook for 2-3 minutes. Heat the tomato sauce in a separate pan. When ready to serve, heat the butter with the chopped sage, and a pinch of salt. Continue to cook until it boils and slightly browns.

Accommodate the tomato sauce on the plates, then arrange the cappellacci around. Sprinkle with the remaining parmesan, and spoon the hot, browned butter on top. Garnish with the fried sage.



## Recipes from Rossella Rago, Host of WebTV's "Cooking with Nonna"

### Saturday Sept. 29 – Rossella and Nonna Anna

#### **Chicken Involtni (Chicken Braciolini)**

Serves 2

#### **Ingredients:**

4 thinly sliced chicken breast; pound to about 1/8" thick.

#### Filling:

- 4 slices of prosciutto
- 1/2 cup mozzarella, shredded
- 1/4 cup Pecorino cheese, grated
- 2 hard boiled egg, sliced
- 8 fresh spinach leaves with stems removed
- Fresh basil leaves

#### Soffrito:

- 3 cloves garlic, cut in half
- 1 medium carrot, diced
- 1 celery stalk, diced
- 1 small onion, diced

#### Sauce:

- Olive oil
- 1/4 cup dry white wine
- 3 cups of marinara sauce or peeled diced tomatoes
- Parsley, chopped
- Sea salt and pepper

#### **Directions:**

- Lay meat flat on work surface. Sprinkle w/salt and pepper.
- Layer with a slice of prosciutto, mozzarella, pecorino, egg, spinach, and basil.
- Roll up starting with narrowest end as for a jelly roll. Tie the roll with kitchen twine.
  
- Pour a generous amount of olive oil into a sauté pan. Add the soffrito and sauté very gently until the vegetables are very soft and the onion is translucent. Add a pinch of salt and a spoonful of water to avoid over browning.
  
- Add the involtni and turn them with a wooden spoon to brown them all around. When they are nicely browned, add a generous amount of wine. Let it cook until wine is absorbed and the involtni and vegetables start to separate from the pan.
  
- Add enough marinara to almost cover the meat and. Lower the heat and cover. Let cook until meat is cooked through.
  
- Add chopped parsley and stir in just a minute before removing from stove. While cooking, if the sauce gets too thick, thin it down with a little chicken broth.

- Remove the involtini from the pan and pull out the toothpicks or cut off the string.
- Can be served over fettuccine, polenta, or with a vegetable and plenty of crusty bread to soak up all the sauce.

- **Recipe 2: The Coffee Bride**



**Ingredients:**

- 1 ½ oz strong espresso coffee
- 1 oz Cointreau
- 1 oz whipped cream
- 1 scoop vanilla ice cream
- Chocolate sprinkles
- 1 slice lemon

**Directions:**

- This charming drink should be served in a cocktail glass rimmed with sugar.
- To make the sugar stick to the glass, run a slice of lemon around the rim to wet it first.
- Mix all the ingredients except the ice cream in a shaker.
- Put the ice cream in the glass, then pour the mixture on top.
- Decorate with chocolate sprinkles.

**Sunday Sept. 30 – Rossella**

**Recipe 1: Whole Wheat Orecchiette with Broccoli Rabe and Chicken Sausage**

Serves: 4

**Ingredients:**

- 1 lb whole wheat orecchiette
- 1 lb broccoli rabe
- ½ lb chicken sausage
- ½ cup sundried tomatoes cut julienne style
- 6 cloves garlic, crushed or chopped as desired
- ¼ cup extra virgin olive Oil
- Hot pepper (as desired)

Salt

### **Directions:**

- Clean the broccoli rabe by removing the tips of the stems and cutting them in 2 or 3 pieces depending on their size. The thicker part of the stems should be split in half. Wash several times and set aside.
  - On a skillet or a BBQ grill the chicken sausage until well cooked and to your liking.
  - Cut the chicken sausage in slices 1/4" thick and set aside in a warm place.
  - Bring a large pot of salted water to a boil and add the orecchiette.
  - Once the water boils again, wait 1 minute and add the broccoli rabe.
  - Taste one orecchietta, once it is al dente, drain the hot water and leave only 1/2 cup of water in the orecchiette.
  - Meantime, put the EV olive oil in a sauté pan and let it get very hot. Add the garlic and hot pepper, as desired.
  - In the last minute, add the sun dried tomatoes and once the garlic turns golden add the orecchiette and broccoli rabe.
- Sauté for two minutes and serve.

### **Recipe 2: Mamma Angela's Banana Tiramisu**

#### **Ingredients:**

- 40 Savoiardi – Lady Fingers
  - 3 cups milk
  - 1 ½ cups of espresso coffee
  - 1 ½ cups custard cream
  - 2 ½ cups whipped cream
- 1 Small ripe banana

#### Topping:

- 2 cups whipped cream
- Chocolate curls or shavings

#### Directions:

- Take a 9" x 9" x 3" pan and begin your assembly process.
  - In a bowl, mix the milk and the espresso coffee.
  - In another bowl prepare the banana cream by whipping together 1 ½ cups of custard cream, ½ cup of whipped cream, and the banana.
  - Dip about 12 Savoiardi in the milk/coffee mixture and deposit them at the bottom of the pan. Dip them for just 2-3 seconds or they will absorb too much liquid.
  - Cover with a thin layer of whipped cream; about 2 cups.
  - Deposit another layer of Savoiardi dipped in the milk/coffee mixture.
  - Cover with the banana cream.
  - Cover with another layer of Savoiardi dipped in the milk/coffee mixture.
  - Top everything with a generous layer of whipped cream.
- Decorate with chocolate shavings or curls.

## Nick Stellino's Pasta of the Furious Man

### *Ingredients:*

3 quarts water (salt optional)  
4 tablespoons olive oil  
4 garlic cloves, sliced  
1/4 teaspoon red pepper flakes  
1 1/2 cups tomato sauce  
1 cup chicken stock  
1/4 teaspoon salt  
3 tablespoons chopped fresh parsley  
1 pound pasta—penne or zita

### *Pasata All'Arrabbiata (Serves 4 to 6)*

Pour the water into a large stockpot with or without the optional salt and bring it to a boil.

While the water is heating, pour the oil into a large sauté pan set on medium heat and cook the garlic and red pepper flakes until the garlic starts to sizzle, about 2-3 minutes. Be careful not to let it burn. Add the tomato sauce, chicken stock, salt, and 2 tablespoons of the parsley; bring to a boil and simmer for 5 minutes.

When the water is boiling, add the pasta and cook according to package directions until just tender. Drain well and return to the pot. Add the sauce, turn the heat up to medium-high and toss until it's well coated. Sprinkle with the remaining parsley and cook, stirring for 1 minutes.

### *Cooks Tip:*

Chicken stock will make the flavor a bit more intense and the finish more saucy. If you do not want to use chicken stock, you could add about 1/2 cup of the pasta cooking water during the simmering process. The finish and flavor will be just as good.

## Nick Stellino's Pasta with Pine Nuts, Raisins, and Tomatoes

### *Ingredients:*

1 1/4 cups raisins  
1 pound penne rigate  
9 tablespoons olive oil  
8 garlic cloves, thickly sliced  
1/2 teaspoon red pepper flakes  
3/4 cup pine nuts  
1 cup peeled, seeded, and diced tomatoes (approx. 4-5 tomatoes)  
4 1/2 tablespoons chopped fresh basil  
4 1/2 tablespoons chopped fresh Italian parsley  
1 1/2 tablespoons chopped fresh mint  
Grated zest of one lemon  
3/4 teaspoon salt  
1/2 teaspoon black pepper  
5 tablespoons Italian-style bread crumbs, toasted (See Chef's Tip)  
5 tablespoons freshly grated Romano cheese

### *Pasta Inchiommata*

Serves 6

Soak the raisins in 2 cups of water for 20 minutes. Drain and discard the water; set the raisins aside.

Cook the pasta in boiling water according to the directions on the package until al dente.

In a large sauté pan over medium-high heat, heat the oil until sizzling, about 3 minutes. Stir in the garlic, red pepper flakes, raisins, and pine nuts. Cook for 3 minutes. Add the diced tomatoes, parsley, basil, mint, lemon zest, salt, and pepper, the cook for 3 more minutes. Add the cooked pasta to the sauce. Cook until the pasta is coated with the sauce, about 2 to 3 minutes. Toss the pasta in the pan with the bread crumbs. Turn off the heat. Add the cheese and stir well.

### *Chef's Tip:*

To make toasted bread crumbs, heat a nonstick pan over high heat for 2 minutes. Add the bread crumbs, reduce the heat to low, and stir well for 1 to 2 minutes, until the bread crumbs start to brown. Pour the bread crumbs onto a plate to cool off until ready to use.



## **Gnocchi with Chicken Sausage & Apples**

With Gorgonzola Cream Sauce

*Frankie Curtiss, Frankies Pizza & Pasta*

This dish is an original creation by myself which we have served as an autumn seasonal dish for many years. It can be made with gnocchi but is also great with pasta such as bow-tie or rigatoni. No matter how you make it, the love triangle of sausage, apples, and gorgonzola cheese is like wedded bliss!

### *Instructions:*

If making your own gnocchi, prepare as per recipe on page 135 of Frankie's cookbook. Set aside.

To toast walnuts, place in a dry skillet over low to medium heat and toast, stirring occasionally until medium brown and fragrant—about 3 to 4 minutes. Set aside and wipe skillet with paper towel.

Add a little olive oil to the skillet and cook sausages over medium heat until exterior is well browned. Add enough water to cover the sausages about two-thirds. Bring to a brisk simmer and continue to cook, adding additional water if needed, until the sausages reach an internal temperature of 165 degrees F.

Add cream to skillet and simmer over low-medium heat until reduced by about 20%. Add white wine and simmer about 2 minutes longer. Add gorgonzola cheese and lemon juice and stir in to melt cheese. Remove from heat.

Bring 3 to 4 quarts water to boil in a large pot for cooking gnocchi. When boiling, add a tablespoon of salt.

While water is heating, slice sausages into bite size pieces. Heat a little oil in a straight-sided skillet over medium heat. Add sliced sausages and diced apples and sauté until apples begin to soften and caramelize. Add garlic. Stir and cook one additional minute.

Add sauce to pan with sausage and apples. Turn to very low heat.

Working in batches, add gnocchi to water and cook until they rise to the surface. Remove with a slotted spoon and drain.

When all gnocchi are cooked, add them to the pan with the sauce, sausage, and apples. Gently toss.

Platter and garnish with parmesan and parsley or sage.

Serves 4 as a main dish or 6 as a first course

### *Ingredients:*

- 1 recipe potato gnocchi (or one pound store bought gnocchi)
- 1/3 cup chopped walnuts-toasted
- 4 chicken Italian sausage links (or pork if you prefer)
- 1 pint heavy cream
- 6 ounces gorgonzola cheese
- 1/2 cup white wine
- 1 ounce lemon juice
- 2 cups diced apples (I prefer Gala)
- 2 to 3 cloves of garlic, minced
- Parmesan (preferably Parmigiano-Reggiano) - grated or curled
- Chopped herb such as Italian parsley or sage for garnish



## **Bruschetta con Pomodori Macerati**

*Brian Gojdics, Tutta Bella Executive Chef*

2 lbs grape tomatoes, cut in half  
2 teaspoons 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 the oven on to 450 degrees. Cut the Italian bread into slices no thicker than 1/2". 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 F, 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

## **Saute di Vongole**

*Brian Gojdics, Tutta Bella Executive Chef*

2 pounds manila clams  
1 cup bruschetta tomatoes—see above recipe  
1/2 cup dry white wine  
1/2 cup crushed southern Italian peeled tomatoes  
1 teaspoon fresh oregano, minced  
1/4 teaspoon red pepper flakes  
2 tablespoons butter  
1 tablespoon extra virgin olive oil  
Sea salt, to taste

Place the manila clams in a colander and give them a good rinse under cold water. Discard any clams that are open and that do not close when they are tapped on the counter.

In a large sauté pan heat the extra virgin olive oil over medium high heat until it is hot. Once the olive oil is hot add the clams and sauté for 30 seconds. Then, add the bruschetta tomatoes, white wine, peeled tomatoes, oregano, red pepper flakes, butter, and sea salt to the pan. Cover the pan with a lid and let the clams cook for approximately 5 minutes. Once all the clams are open the dish is done!

Serve with a side of crusty bread.

Serves 4 as an appetizer



## **Gnocchi di Ricotta alla Ciociara**

*Aimee & Giulio Pellegrini (La Romanza & La Rustica)*

The recipe is for 4 people:

8 oz. fresh ricotta  
8 oz. flour  
salt to taste

In a stainless steel container mix all the ingredients and let it rest in the refrigerator for one hour.

*For the sauce:*

2 oz extra virgin olive oil  
1 clove garlic minced  
1 12 oz can of ground San Marzano tomatoes  
4 oz fresh mozzarella diced  
4 oz fresh green peas  
salt and pepper to taste  
fresh basil  
grated imported Romano cheese

In a sauce pan sauté the garlic, when is lightly brown add the tomatoes and simmer for 20 minutes.

In a 5 quart, Italian imported stainless steel pot, boil water with salt and few drops of oil. In the meantime take the gnocchi mixture from the refrigerator and start dividing the gnocchi.

Take 4 oz from the gnocchi. Flour the surface and make long ropes then cut the ropes into bite size pieces (3/4" long). Drop them in boiling water and as soon as they float to the surface strain them.

In a terra-cotta bowl mix the tomato sauce and gnocchi with the green peas, fresh diced mozzarella, basil, and grated Romano. The peas and mozzarella will cook from the heat and steam of the gnocchi.



## Monument to the Immigrant Pictures



# Monument to the Immigrant in New Orleans

by Linda Heimbigner

Exploring New Orleans in late September Brian and I came across this statue while walking on the Riverwalk at Woldenberg Park. Naturally, the words “Italian” caught my eye.

The Italian American community unveiled and dedicated this 20 foot work of art on St. Joseph’s Day, Sunday, March 19th, 1995. Sculpted in white Carrara marble by local artist Franco Alessandrini who was born near Florence, Italy in Sanseolcro in 1944, this statue is a tribute to all immigrants.

The elegant "Monument to the Immigrant" rests on a series of risers constructed of blue stone and matching white marble. On one side Miss Liberty faces the mighty Mississippi, while an immigrant family faces the French Quarter, where most immigrants lived when they came to New Orleans.

*A Note from the Artist and Sculptor:*

At the turn of the century many Italian immigrants came to this country, a large number of them through the port of New Orleans. This monument will commemorate and honor those who left their country to find something better for their future as well as their children’s. The female muse is a symbol of hope in different civilizations. The star she holds represents guidance to the explorer toward his desire to find a new place and to achieve his dreams. Her gown, an inspirational and spiritual presence, flows over the figures of four immigrants forming a family nucleus. In each of their faces one can see the grim determination and courage they must have had to leave behind everything they knew. These people are being rendered from real photographs of their time to capture the proper wardrobe, detail and, most of all, the look in their eyes. This site on the river front (the new extension of Woldenberg Park), where most immigrants actually first set foot on solid American ground, is the rightful place to honor these ancestors, our ancestors, who created this great country. This monument is being sculpted of white marble and is placed on a triangular base depicting the plow of a ship. The sculpture can be observed from all extremes of the triangle, a full 360 degree view.

This monument will be a great symbol of brave people for many generations to come...



## Muffalata

New Orleans is also the home of “muffaletta”, a sandwich made with Italian meats, cheeses, and a special olive salad. Bobby Flay hands up recommends Serio’s Deli on St. Charles Ave. I missed an opportunity as it was right across from our hotel!



# DANTE CALENDAR 2012-2013

Dante Alighieri Society of Washington

<b>September 2012</b>	<b>February 2013</b>
12 Dominick Minotti <i>Medici Misteriosi</i>	13 Chris Zimmerman, Vias Imports <i>Annual Wine Tasting Dinner</i>
26 Beatrice Arduini <i>Presentation on Dante</i>	27 David Chapman <i>Italian Jazz</i>
<b>October 2012</b>	<b>March 2013</b>
10 Jonathan Brandt <i>Hilltowns &amp; Villas of Italy</i>	13 TBA
24 Marcella Nardi, <i>Rome from Its Beginnings to the Middle Ages</i>	27 Nicoletta Machiavelli <i>La Maremma</i>
<b>November 2012</b>	<b>April 2013</b>
14 Roger Lewis, <i>Gabriele Pasquale Giuseppe Rossetti of Vasto: Patriot, Poet, Father of Poets</i>	10 Election night (no speaker)
No Italian meeting in November	24 Paola Albanese <i>Festivals of Italy</i>
<b>December 2012</b>	<b>May 2013</b>
1 Natale per i Bambini	8 TBA
12 Christmas party	No Italian meeting in May
No Italian meeting in December	
<b>January 2013</b>	<b>June - August 2013</b>
9 Stephen Stimac <i>Reclaiming your Italian Citizenship</i>	Summer Break - No meetings held
23 Ornella De Stavola <i>Education in Italy from Day- care to University</i>	

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 (425) 243-7663 by the Monday before to reserve your spot(s) or email your request to: [dante.reserve@gmail.com](mailto: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 (\$40.00 for individual, \$50.00 for a family).

Mark one : ( ) **New Membership**    ( ) **Membership Renewal**

Name(s): \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_

Telephone: \_\_\_\_\_ E-mail: \_\_\_\_\_

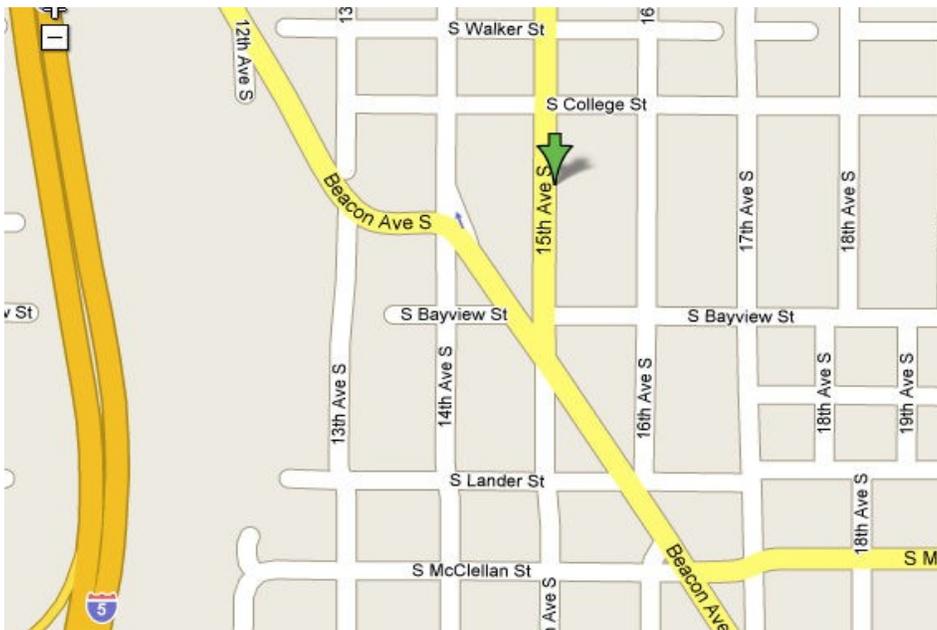
Amount Enclosed:  
Membership Amount: \_\_\_\_\_  
Contribution: \_\_\_\_\_  
Total Enclosed: \_\_\_\_\_

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.