

La Voce della Dante

Published by the Dante Alighieri Society of Washington (DAS)

<http://das.danteseattle.org>

October 2014

October English Meeting:

"All of Western Art Changed in this Room in Padua: Giotto's Scrovegni Chapel"

presented by Rob Prufer

Wednesday, October 8th, 6:30 pm, Headquarters House

In about the year 1300, Enrico Scrovegni of the infamous Paduan money-lending family had this chapel built. He commissioned Giotto to paint the interior. In his narratives of the lives of Mary and Jesus, plus fascinating other elements, Giotto transformed Western art. Why is this? We will explore the sweetness and the suffering, the gravity and the humor in Giotto's masterpiece. Plus, we will compare it to contemporary and later painting, seeing how it transformed Western art.

Rob teaches art history and history at Newport High school in Bellevue. In his spare time he travels to Italy and studies the language. He is also active in Dante and is beginning his first term as a counselor on the Dante Board.

October Italian Meeting:

"Umbria" by Marcella Nardi

Wednesday, October 22nd, 6:30 pm, Headquarters House

Marcella Nardini is an Italian who moved to the USA in 2008. She was born close to Venice and before moving she lived for almost 20 years in Milan. She builds medieval castles to a small scale and writes medieval thrillers. She loves to travel not only all around the world, but also around her beautiful country, Italy. In 2013 she spent eight days in Umbria looking for medieval castles and lovely medieval small villages. In her October presentation, as she always does, she will show some of her best pictures and will focus on historical aspects of the places she visited.



Upcoming Events

Wed, Oct 8th:

"All of Western Art Changed in this Room in Padua: Giotto's Scrovegni Chapel" by Rob Prufer



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

Wed, October 22nd:

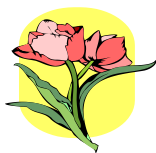
"Umbria" by Marcella Nardi
6:30 pm, Headquarters House

Festa Italiana Update

Franks Isernio, founder and CEO of Isernio's Sausage Company will share family recipes and cooking tips on the "Great Italian Chefs" cooking state, Saturday, September 27th at 3:00 pm.

No stranger to TV cameras, Frank also stars in a popular series of cooking videos on YouTube. Over the years, we have welcomed to the stage such culinary luminaries as Mario Batali, Giuliano Bugali, Anne Burrell, Biba Caggiano, Michael Chiarello, Rocco DiSpirito, Mary Ann Esposito, Marie Liberati, Michol Negrin, Christina Pirello, Rosella Rago, and Nick Stellino. As always, free samples will be passed out!

Check the Festa website for the complete chef schedule for 2014:
www.festaseattle.com



**Welcome to
Our New
Members**

**Benvenuti
Nuovi Membri**

Rita Cipalla

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

*** DAS Star List 2014***

While we appreciate those who support our Society through membership dues & volunteering, stars are awarded to those making extra cash contributions which allows us to provide additional services.

Grazie Mille for supporting the Dante Alighieri Society of Washington.

Bronzo up to \$25

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

Argento \$26 to \$50

- * DeMatteis, Dan
- * Hundertmark, Louise

Oro \$51 to \$100

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

Platino—over \$100

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

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

From the President's Desk

With September has come the kick-off of our new program year, new classes at the Language School, Festa and now the San Gennaro Festa. Something about September always feels like a new beginning. It must be that childhood memory of the start of school with new clothes, new supplies, books, etc. And with Dante it is the promise of renewed gatherings with friends and food and the opportunity to learn more about our common interest - Italian language and culture!

While I was out of the area and unable to attend our first English meeting (but I did get to see Boston's Little Italy - see picture article), I did receive wonderful feedback on both Joyce's pasta dinner and Bonnie Birch's presentation and performance of Italian music. Both were wonderful and started us off on the right track for another great year. And at time of this writing, we can look forward to Albert Sbragia's presentation in Italian on Contemporary Italian Culture. We were disappointed last February when his presentation was cancelled due to a venue scheduling conflict, so we are very glad that he was willing to reschedule with us. With such a great start the promise of a new beginning has certainly been fulfilled.

In October, I am looking forward to hearing from our member and consigliere Rob Prufer, who recently returned from a summer in Italy, on Padua's Scrovegni Chapel and Giotto's impact on western art. I've always been amazed when traveling in Italy that the best art is found in the churches where the people can enjoy it in their daily lives. And for the Italian meeting, Marcella Nardi's presentation on Umbria. Our SPSCA (our sister city) friends will certainly want to come hear this presentation as well as anyone wanting to learn more about the beautiful "green heart" of Italy. Both should be enlightening and entertaining.

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

Ci vediamo a presto!

Sylvia Shiroyama





Language Program News by Giuseppe Tassone Italian Language Program Director

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

Classes Offered:

Beginning Italian (Level A1) - For people with little or no Italian language. Students will be introduced to the basic phonetic, grammatical, and lexical structures through conversation and simple dialogues. During the three-quarter course, students will be engaged in a variety of fun activities and begin their journey of learning Italian. (\$180 per quarter)

Elementary Italian (Level A2) - This is the continuation of the beginning class or for those who have already studied some Italian. Students will finish exploring essential grammar structures while learning appropriate and relevant words and expressions. At the end of the three-quarter course, students should be able to use basic structures of the language with confidence and be able to communicate well in daily situations. (\$180 per quarter)

Intermediate Level (B1) - B1 reviews and reinforces the basic knowledge of Italian. Students will review, expand, and reinforce their knowledge of the language in addition expanding vocabulary and the ability to understand written and spoken Italian. Students will be exposed to cultural and literary readings and will develop a greater understanding of Italian culture, lifestyle, and way of thinking. (\$275 per quarter)

Upper-Intermediate Level (B2) - B2 is a continuation of B1. It completes the review and reinforcement of grammar covered in previous levels in addition covering any missing structures. This course covers understanding articles from newspapers and the web, song lyrics, literary excerpts, videos, and excerpts from films and commercials. At the end of the three-quarter course, students will be able to engage effectively in a conversation, express opinions, and give simple explanations. (\$275 per quarter)

Advanced-Intermediate Level (C1) - This course is designed for students who have completed the grammar topics reviewed and expanded in level B1 and B2 or have a good grasp of them. Students will perfect their grammar and greatly improve their comprehension, conversation, and writing skills. Students will read and discuss literature, watch films and videos in Italian and converse about the cinema, art, Italian news, and current events. At the end of the three-quarter course, one will be able to interact with Italian speakers fluently and spontaneously. (\$300 per quarter)

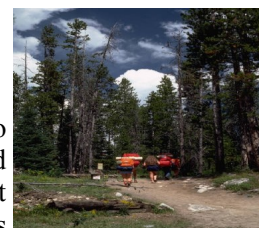
Course Schedule:

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

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

Club Alpino Italiano (CAI) PNW

Club Alpino
second
Saturday event
for October is as
follows:



October 11th: Hike to Ira Spring-Mason Lake

Contact: Edmondo Lalaro
elalaro@comcast.net

Sun-drenched ridgelines, blooming trillium, and sparkling alpine waters define this fitting tribute to one of Washington's greatest trail advocates. An ode to lifelong nature photographer and conservationist Ira Spring, this highly popular summer trail traverses steep pitches and open meadows en route to Mason Lake.

Classification: Moderate to strenuous

Distance: 6.5 miles R/T

Elevation Gain: 2420 feet

Highest Point: 4320 ft

DAS Board Meeting

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

The next board meeting will be October 15th.

Meetings are held from 7:00-8:30 pm in the Community Room at Merrill Gardens at First Hill (formerly Faerland Terrace), 1421 Minor Avenue on Capitol Hill. Meetings are open to all members.



La Voce

Is fall here? We welcome the cooler weather over the hot, humid summer we had in the Atlanta area this summer.

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

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

Linda

La Voce Editor

LTHDesign@comcast.net

Delivering La Voce to Members



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

www.das.danteseattle.org

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

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



PLIDA

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/

Dates, Registration, Location, and Exam Fees

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

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

www.danteseattle.org/plida.html

For any questions, email: plida@danteseattle.org





La Voce Needs You!

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

Thanks to everyone who has contributed articles.

Article submission deadline:

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

NOTE: Please keep in mind the above submission deadlines and it's great if articles were submitted as early as possible.

Dante on the Internet!

Check our website. It has links to our recent newsletters (including this one) as well as information on speakers and other matters of interest. Our web address is:

<http://das.danteseattle.org/>

Pre-Dante Pasta

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

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

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

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



Dante Alighieri Society of Washington

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

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

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

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Language Program Director

Grab Your Apron and Favorite Italian Cookbook

by Joyce Ramee

Consider signing up to cook for the pre-Dante pasta served before the English meeting this season. Cooking is fun and a great way to make a significant gift of your talents to Dante!

Contact Joyce Ramee (mavijramee@aol.com) if you are interested. Please put Dante in the subject line or sign up in person at one of the Dante meetings.

Here's what's involved:

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

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

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

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

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

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



September Pre Dante Pasta Recipe

from Joyce Ramee

For those who were not able to attend the September pre-Dante pasta meal, Joyce has shared her tasty, yet simple recipe.

Ingredients:

Alfredo Sauce (your favorite recipe, or store bought)

Green olives stuffed with lemon rind (Joyce used 1-16 oz jar for 6 lbs of pasta)

Black olives

Zest of 1 lemon per 6 lbs of pasta

Lots of grated Parmesan cheese

Grated garlic to taste

Cook pasta. Process the green olives, black olives, and lemon zest in a food processor, keeping them separate.

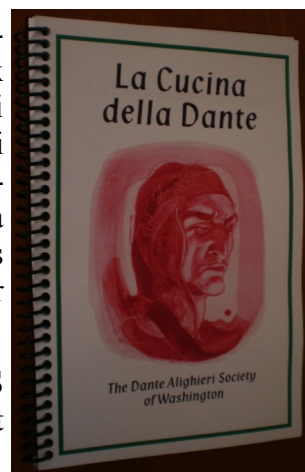
Add garlic to the Alfredo sauce if needed. Heat sauce.

Toss all ingredients together with Parmesan cheese. Serve with more Parmesan cheese along side.

Dante Cookbook

Copies of the Dante cookbook are still available to purchase. With 138 pages and 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 cookbook makes a great gift for family and friends. Christmas is coming soon so consider a cookbook or two for that someone special.

Cookbooks can be purchased at the DAS meetings or contact Nancy McDonald at



Boston's Little Italy—A Walking Tour

by Sylvia Shiroyama

A walk of the Freedom Trail in Boston takes you through the North End and Boston's Little Italy. Below are a few shots from my recent wandering in this part of Boston.

A bit of history of Boston's Little Italy (with much more of interest to be found at <http://www.northendboston.com/north-end-history-volume-5/>):

According to Wikipedia, North Boston has been continually inhabited since the 1630's. The first Italians arrived in the 1860's from Genoa and settled in the Jewish area of North Boston. At the time they numbered less than 200, but during the immigrant influx of 1880's the Italian immigrant population from all parts of Italy grew rapidly as the Irish immigrants, who came before them, moved out. Each group based on the area of origin in Italy formed its own enclave within the North End. By 1900 their North End population exceeded 14,000 and later 44,000 by its peak in 1930. The area in which they lived was only 0.36 square miles and had become 99.9% Italian.

The area they inhabited also holds such historic sites as the house of Paul Revere and the Old North Church ("one if by land, two if by sea"). Given their surroundings it is difficult to think that they would not have felt the promise of freedom and prosperity in their new home.

Today, North Boston is still over 41% Italian-American, but the "madre e padre" shops of the past have largely been replaced with restaurants which attract many tourists to the neighborhood. But the many traditional Italian festivals still abound.



Entrance to Boston's Little Italy



Lil' Italia continues to host many Italian festivals and is home to many Italian restaurants.



Chapel of Sacred Heart Italian church

Sacred Heart Italian Church



Italian deli



Italians' contribution to the community still honored.

Biblioteca Italiana Seattle Update

This library is now open and has a beautiful collection of Italian authors and books in Italian by international authors. Books

can be borrowed every Sunday between 2 and 4 pm by contacting the volunteer BIS D'Ambrosio Gelateria on Capitol Hill. The site was kindly made available by Marco D'Ambrosio. If you cannot make it on Sunday you may be able to make arrangements to visit the library on a week day by emailing the library at: bibliotecaitalianaseattle@gmail.com

A continually updated booklist is available at:
www.shelfari.com/o1514773841/shelf

They will be at the upcoming Festa Italiana so stop by and see what they are all about.

Trivia . . .

The city of Rome uses the money that tourists throw into the Trevi Fountain to fund a supermarket for the needy. Approximately how many Euros are thrown in daily?

(Answer on page 14)



You are My Favorite

by Louise Pietrafesa

It's early morning when I call to my mother that I'm going over to my grandmother's house. Moving with anticipation and excitement I swiftly run down the hill between our houses. My cousin is turning ten and Gram will have been up since dawn to transform the backyard apple tree into a "lollipop tree" which is a birthday tradition. I want to be the first one to see it—a beautiful rainbow of ribbons hanging from the branches with colored lollipops tied on the ends. I circle around the house to the back yard to see it and I'm thrilled at the sight as a gentle breeze sways the bright candies hanging from the branches.

Smiling with delight I open the door that leads directly into the kitchen. A sweet smell lingers in the air as my grandmother, spatula in hand, puts the finishing touches on the cake by smoothing the frosting. Her round face lights up in a big smile.

"Hi there, Lou Lou Belle. I'm surprised to see you up this early. Here to help?"

"Yup," I answer as I go over to kiss her. My Gram is about 60 with olive skin, short salt and pepper hair, and dark brown eyes. She is wearing one of her floral house dresses with a solid red apron tied around her waist, her plump frame teetering on high heels.

"Take the garbage out and then go in the garage to get the paper plates out of the basket."

"O.K." I reply as I quickly stick my finger into the frosting bowl, lick it off then pull the bag of garbage out from under the sink. I return with plates in hand eager for more instructions. I'm grateful my three cousins are still sleeping upstairs in their beds. I rarely get a chance to be with her all by myself as they are always milling about. I savor times we are alone, working side by side and talking.

I love how she moves confidently about the kitchen with no need for recipes or lists. Watching her hands working the pasta dough seems magical. I chop tomatoes and zucchini listening to the melodies that she hums while we prepare for the party guests. I adore my grandmother, admire her, and proudly carry her name.

After an hour we finish and hear the footfalls of my cousins as they get out of bed. I start towards the stairway to run up and greet the "Birthday Girl" but my grandmother stops me. She pulls me into a hug and thanks me for helping. As she lets me go, she reaches into her apron pocket. Pulling out two chocolate chip cookies wrapped together in wax paper, she presses them into my palm. She whispers, "Don't tell the others. You are my favorite."

At forty-one, my Italian immigrant grandmother found herself widowed with four children between the ages of 19 and 11. My father was the eldest male and it was expected he would be responsible to take care of her. So, in spite of his dream to attend law school in another city, he

(Cont'd on page 9)

joined his uncle in running a clothing business.

Soon after settling into his job my father married my mother in April of 1948. They rented a small apartment near the Italian ghetto where my dad had grown up. It was bare bones and my mother was unhappy with the noise of footsteps above her and no garden. She convinced my father to build a new house in a suburban development about six miles away. There would be a garden, a garage, and room for a swing set. When my father told my grandmother about their plan to move she wept for weeks wailing that it was "too far away."

Several years later my grandmother gave up her house and moved to an apartment at The Skyline, the newest building in Syracuse, New York, where she lived. In spite of staying busy, after three years she missed her children and felt isolated and lonely.

By this time, my two aunts and their husbands had bought homes adjacent to my parent's home in the suburbs. The three families were busy raising their children, which at this point numbered twelve. My grandmother asked my aunt, who had recently given birth to twins if she could move in with her, promising to help with the children and house-keeping chores. After a family meeting the decision was made to put an addition on my aunt's home just for my grandmother. "Gram" moved in and became a permanent fixture in our family's daily life.

Wherever my grandmother went she dressed stylishly in the latest fashions. A devout Catholic she trained her grandchildren to be attentive to the clergy and not to wiggle during sermons. When we fell off swings, she'd carefully wash our scraped knees, bandaged them, and send us back out to play. She attended all of our school events and sat her 200+ pounds frame into folding chairs with no complaints. We accompanied her on errands to the Italian store where her friends would spoil us with too much gelato as they sipped espressos and gossiped. In summer a statue of her beloved St. Francis stood watch over her garden which burst with fragrant peonies, lilies, and pansies along side of sweet basil, succulent tomatoes and crisp cucumbers. In late summer her kitchen was permeated with the rich aroma of a pot of "gravy", known to Americans as spaghetti sauce, being simmered on the stove. Fresh flowers in jelly jars were on every table of her house.

In 1972 when I was a college senior, my grandmother died of leukemia. Her family of three siblings, four children, and 16 grandchildren gathered to attend Mass and witness her burial. After we shared a meal featuring ravioli she'd made before she got sick topped with her signature "gravy", various people began to share stories about her. First her sister, then her brother, and eventually my oldest cousin, Candace. I honestly can't recall the details of Candace's story but it ended with two chocolate chip cookies wrapped in wax paper being pressed into her hand with the words, "Don't tell the others. You are my favorite." Collectively, Gram's 15 other grandchildren raised their eyebrows in disbelief. Jaws dropped. Then the light bulbs clicked on. Collectively, we burst into laughter. Our darling beloved Grandmother had made all 16 of us her "favorite".



Thank You from Barbara Crawford

Dear Friends of Dante:

I would like to thank you for the many, many cards and letters acknowledging Dick's June 6th death. I would also like to thank the many who attended his memorial service.

Dick loved Dante and all things Italian. He loved the members, the programs, and the food!

Gratefully,
Barbara Crawford

Dick's Bench

The Crawford home backs up against the 120 acre Pioneer Park on Mercer Island. Dick and Barbara walked there almost every day of their 42 years on Mercer Island. Dick used a scooter for walking there during his last year. We have always admired the dedicated benches in the park and now there is one for Dick.

Anita Bingaman, a fellow Dante member and photographer, took the picture of Dick on his scooter.



Richard Newcomb Crawford

Dick was born January 12, 1928 in Rye, New York and passed away on June 6, 2014. He married the former Barbara Ann Romano of Glen Cove, New York April 19, 1958 at Pearl Harbor. Dick graduated from the US Naval Academy in 1951 and retired from active duty in September 1970. A memorial service was held July 11, 2014 in Bellevue followed by military honors at Tahoma National Cemetery.

Dick and Barbara Crawford have been active members of Dante for many, many years. Some may remember Dick served as Treasurer for DAS in years past. In lieu of flowers, remembrances may be made to the American Heart Association or Evergreen Hospice in Kirkland, WA.



September Meeting Photos

taken by Stephen Stimac



taken by Houghton Lee



Book Review

by Linda Heimbigner

Pasta Modern

New and Inspired Recipes from Italy

By Francine Segan



I found this cookbook in the “new book” section in my local library recently even though it was published in 2013. There are some interesting ideas with great descriptions and pictures of various kinds of pastas.

Take a look at the “Sources” on page 200. One of my favorite spice companies is Penzey’s from Milwaukee, WI. I discovered their store when we lived in the Milwaukee area in the late 80s and have been a fan ever since. I have been to their store in Winter Garden, FL; Portland, OR; and the one here in the Atlanta area. Penzey’s opened a store in the Seattle area located at 117 Pine Street, 206-467-7779. If you haven’t stopped by yet, do so out of curiosity; it’s a fun store and kid friendly as they have a designated area for kids to sit and color. And if you sign up to receive their catalog, every other month or so the catalog will have a coupon for a free or discounted spice!

Some interesting excerpts from this cookbook include:

Passive Pasta, a non traditional technique

This is cooking pasta in boiling water for just two minutes, then covering the pot and turning off the heat. The pasta is cooking “passively” until it is al dente.

This technique is thought to keep the starch and gluten in the pasta and has caused quite a stir on Italian web forums and in newspapers and magazines.

The author has found it to be an especially good technique for delicate or intricately shaped pasta that may otherwise get broken in rapidly boiling water.

Has anyone used this method???

Recipe from the cookbook:

Pasta Pretzel Sticks (Pasta croccante), page 26

Serves 4 to 6

Region: Throughout Italy

It's amazing how cooked pasta tossed with a little oil and then baked turns into perfect golden crisps with a pretty bubbly surface that look just like pretzel sticks. They're great served plain, with just a sprinkle of salt, or you can jazz them up with dry spices like ground garlic, cayenne, or smoked paprika. I like to arrange these eye-catching nibbles poking out of a wine glass and serve them with assorted cheeses, salami, and olives. Keep a box of pasta on hand and you'll never need to buy pretzels or crackers again!

Ingredients:

Olive oil or butter

4 ounces perciatelli or other long pasta, preferably Garofalo brand

Salt

Preheat oven to 425 degrees F. Lightly grease a baking sheet.

Boil the pasta in salted water until it is tender, 1 minute longer than al dente. Drain and toss with 2 tablespoons oil or butter. Lay the pasta strands onto the prepared sheet in straight lines, with a bit of space between them. Sprinkle with salt. Bake until golden and crisp, about 8 minutes.

Note: *Perciatelli* and *bucatini* are both thick, hollow pasta primarily associated with Naples and Sicily. The name *perciatelli* dates back to the 1800s, when there were many French chefs in Naples and Sicily, and probably comes from the French *percer*, to pierce.

There are many side notes with recipes that include “Behind the Shape”, such as the following:

Sicilian Pistachios

Sicily is the only region in Italy that cultivates pistachios, with the most prized coming from Bronte in the province of Catania. Each year, the town holds a pistachio festival from late September through the beginning of October, where visitors are treated to tastings of all sorts of

dishes made with pistachios, including sausages, liqueurs, pasta dishes, and many desserts.

Italy's Huge Rings: Pasta Alla Mugnaia



Lorighittas are not the only ring-shaped pasta found in Italy! Pasta alla Mugnaia—a continuous ring of amazingly thick pasta—is hands down the most unusual pasta I've ever eaten.

A mound of flour, enough to feed six, is worked into one humongous ring-shaped loop as thick as our thumb. It's wonderfully irregular, as some parts of the dough are rolled and some stretched and so thick that it has to be boiled twice to fully cook. This specialty of the Pescara province of Abruzzo is served with a rich pork and lamb ragu and presented to the table in one giant mound. Locals all claim the best place to eat it is in the tiny town of Elice, and my favorite restaurant there is Ristorante da Margherita. Go on a Saturday or, better yet, Sunday, and see long tables of friends all having massive platters. The pasta is so unusual, so toothsome and delicious, that I'm planning my next vacation around a second helping.

Behind the Shape—Radiator

Radiator, radiators, is a pasta shape created after the invention of the car. Other Machine Age-inspired shapes are: ruote (wheels), cliché (propellers), trivelle (industrial drills), and dischi volanti (flying saucers).



DANTE CALENDAR 2014–2015

Dante Alighieri Society of Washington

<p>2014:</p> <p>September 10th: English Meeting Bonnie Birch “An Evening of Italian Music”</p> <p>September 24th: Italian Meeting Albert Sbragia “Cultura Italiana contemporanea: alcune riflessioni”</p>	<p>2015:</p> <p>January 14th: English Meeting Joanmarie Curran “Buying a House in Tuscany”</p> <p>January 28th: Italian Meeting Dario De Pasquale “Growing up in Sicily”</p>
<p>October 8th: English Meeting Rob Prufer “All of Western Art Changed in this Room in Padua: Giotto’s Scrovegni Chapel”</p> <p>October 22: Italian Meeting Marcella Nardi “Umbria”</p>	<p>February 11th: English Meeting Julie Emerson “SAM’S Italian Room/Italian Ceramics”</p> <p>February 25th: Italian Meeting</p>
<p>November 12th: English Meeting Lesley James “Checking out the Libraries of Italy”</p> <p>No Italian Meeting in November</p>	<p>March 11th: English Meeting Wine Dinner with Chris Zimmerman</p> <p>March 25th: Italian Meeting</p>
<p>December 10th: Annual Christmas Party</p> <p>No Italian Meeting in December</p>	<p>April 8th: English Meeting Elections</p> <p>April 22nd: Italian Meeting</p>
	<p>May 13th: English Meeting</p> <p>No Italian Meeting in May</p>
	<p>June-August 2015: Summer break, no meetings.</p>

At the first meeting of each month (English program), pre-Dante pasta is communally prepared at 5:30 pm and served at 6:30 pm. Call the Activity Line (425) 243-7663 by the Monday before to reserve your spot (s) or email your request to: dante.reserve@gmail.com. Cost: \$8.00 per person or \$15.00 per couple

Unless otherwise noted, all programs are held at Headquarters House, 2336 15th Avenue S, in the Beacon Hill neighborhood of Seattle. Directions are on the back page of La Voce.

Membership Application

I (We) want to promote Italian language and culture and request membership in the Dante Alighieri Society of Washington. Enclosed is my (our) check in full payment of annual membership dues (\$40.00 for individual, \$50.00 for a family).

Mark one : ☐ New Membership ☐ Membership Renewal

Name(s): _____

Address: _____

City: _____ State: _____

Telephone: _____ E-mail: _____

Amount Enclosed:

Membership Amount: _____

Contribution: _____

Total Enclosed: _____

Contribution Categories (For recognition stars):

Bronzo (bronze) - Up to \$25

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

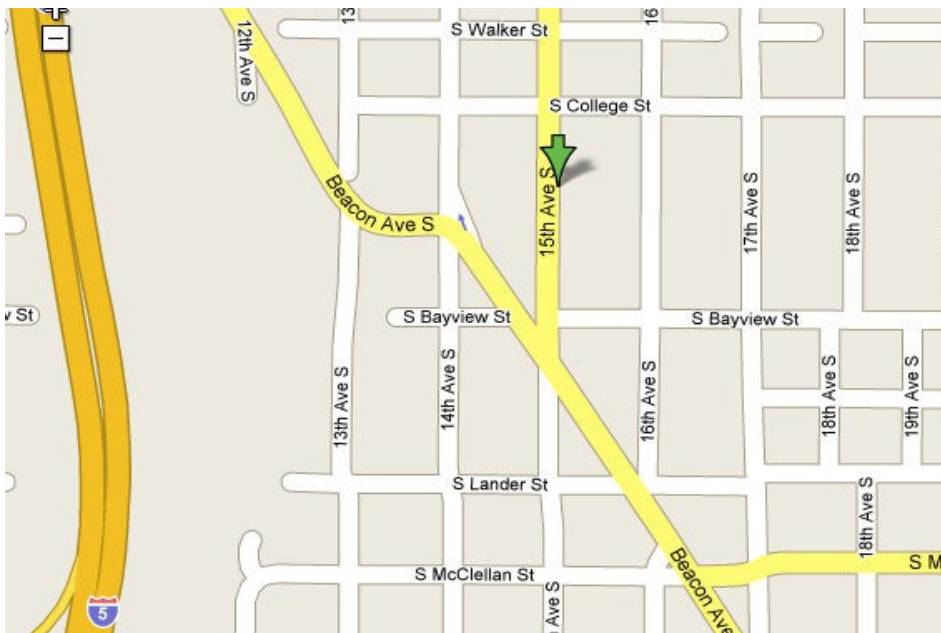
Oro (gold) - \$51 to \$100

Platino (platinum) - Over \$100

Please return completed membership application with check to:

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

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



Directions to Headquarters House

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