

La Voce della Dante

Published by the Dante Alighieri Society of Washington (DAS)

<http://das.danteseattle.org>

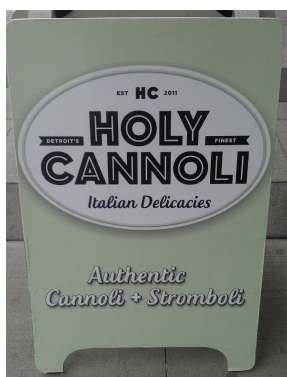
October 2015

October English Meeting:

"Holy Cannoli"

presented by Adrienne Bandlow

Wednesday, October 14th, 6:30 pm, Headquarters House



On a trip into Seattle last year, Sylvia Shroyama discovered a new café, Holy Cannoli, located at 2720 Third Avenue in Belltown. She raved about the cannolis and this led to inviting Adrienne Bandlow, the proprietor, to present at our October meeting. Her shop offers a dozen varieties of cannoli, the traditional Italian pastry made with handmade cannoli cream, other sandwiches and salads, as well as serving Lavazza coffees.

Adrienne hails from Detroit and Holy Cannoli is home of "Detroit's finest Italian delicacies" and brings Seattle "the delicious food regional to the area that I grew up in, but also regional to the area in Italy my family comes from." She comes from a background in behavioral health and public policy, with an undergraduate degree in social justice, a master's in public administration, and post-graduate in risk management/decision analysis.

October Italian Meeting:

"The American Way and the Italian Way: Differences in Every Day Life"

presented by Cecilia Stretto

Wednesday, October 28th, 6:30 pm, Headquarters House

Join us on October 28th when Cecilia Stretto will talk about the everyday differences in various aspects of every day life such as education, public health, housing, social behavior, fashion. A frank discussion of what leaves Italians speechless when they are in America and on what astonishes Americans about the old continent.

Cecilia Stretto is on faculty at the University of Washington French & Italian Studies department. She has been teaching Italian at UW since 2003. She graduated from the University of Pisa with the equivalent of an MA in Modern Italian Literature; her thesis was titled "Topography and Topology in *Rinaldo* by Tasso."

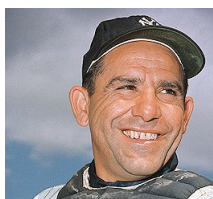
Upcoming Events

Wed, Oct 14th:
"Holy Cannoli"
by Adrienne
Bandlow 7:30
pm, Headquarters
House,
Pre Dante Pasta,
6:30 pm



Wed, Oct 28th
"The American Way and the Italian
Way: Differences in Every Day Life"
by Cecilia Stretto,
6:30 pm, Headquarters House

Yogi Berra

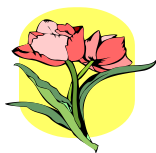


Baseball legend, Yogi Berra, passed away September 22nd, 2015 at age 90. His given

name was, Lawrence Peter Berra, but while playing in American Legion baseball, he received his famous nickname "Yogi" from his friend Jack Maguire who said he resembled a Hindu yogi whenever he sat around with arms and legs crossed waiting to bat or while looking sad after a losing game.

Growing up in the Italian neighborhood in St. Louis, known as "the Hill," with other baseball greats, Joe Garagiola, Sr, and commentator, Jack Buck, Yogi was also known for his "Yogisms."

Some of his "Yogisms" will be found in this of La Voce. Enjoy them and remember the huge impact this great Italian had on the game of baseball.



Our New Members

Benvenuti Nuovi Membri

Molly Linden
Lorraine Morton
Janet Quandt

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

* DAS Star List 2015*

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

Grazie Mille for supporting the Dante Alighieri Society of Washington.

Bronzo up to \$25

- * Gillett, Debra Rovetto
- * Hoffman, Pat
- * Marino, Martha
- * Schwartz, Peni

Argento \$26 to \$50

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

Oro \$51 to \$100

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

Platino—over \$100

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

From the President's Desk

Buon compleanno a Dante! Lui ha solo 750 anni!

That's right. This year is the 750th anniversary of Dante's birth in Florence, the city that he helped make famous in Italy and throughout the world. Dante Alighieri – the poet, politician, linguist, lover, exile, and patriot. And the patron of our Society!

Tanti auguri a te,
Tanti auguri a te,
Tanti auguri, caro Dante,
Tanti auguri a te!

So, it was appropriate that Giuseppe Tassone presented at the first of our Italian meetings some portions of a cinematic reimagining of Dante's *Inferno* shown on RAI TV in Italy and promoted by the Dante Alighieri Society in Rome. He showed us three films, one on each of three cantos – the first canto (*Nel mezzo del camin di nostra vita*), the fifth (the love story of Paolo and Francesca), and the twenty-sixth (the story of Ulysses). Canto I was filmed in an artist's studio in Naples as we watched him make a bust of Dante out of clay. It was a remarkable experience and a fitting tribute to Dante. Auguri!

The kickoff English program this year was a presentation by Rob Prufer on two Veronese paintings of feasts – The Wedding Feast at Cana and the so-called Feast in the House of Levi. These were two sumptuous and elegant paintings, crowded with lively characters, food, wine, and dogs. Each of us chose one of the characters (or dogs) as our “soul-mate” and were given an insert for our badges with that character portrayed on it. Look around at the badges next time you're at Dante and ask why some of our members think they're a wine steward or a white rose!

By the time this edition of *La Voce* comes out, Festa Italiana at Seattle Center will have passed. I hope you had a chance to discover your “Italian-ness” at the festival. There's always something new there, no matter how many times you go.

And speaking of new but familiar things, I want to encourage you to take in the Seattle Reps's production of Arthur Miller's *A View From the Bridge* playing from September 25 – October 18. I remember when it debuted in 1955. It was a revelation to see a working class Italian-American family on stage. The Carbone family will be recognizable to all those of you who come from a similar background, even if the story is, I hope, more dramatic and traumatic than the story of your own family.

Finally, be sure to attend our October presentations. The English presentation is entitled “Holy Cannoli”, a sure winner and one of Sicily's most delicious contributions to Italian-American culture. Nancy McDonald will be the pre-Dante pasta cook that evening. And Cecilia Stretto's Italian presentation promises to be a real treat as well.

See you at Headquarters House! A presto!

Dan DeMatteis



Language Program News by Giuseppe Tassone Italian Language Program Director

Club Alpino Italiano (CAI) PNW



Club Alpino second Saturday event for

October is as follows:

October 10th: Greenlake Walk & Lunch at PCC

A classic Seattle walk when the leaves are in full autumn color.

Contact: Ida Caldognetto
(ida.callahan@gmail.com)

Classification: Easy

Distance: 3 miles

Elevation Gain: None

Highest Point: 150 feet



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

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

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

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

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

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

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

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

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

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

(Continued on page 4)

DAS Board Meeting

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

The next board meeting is tentatively scheduled for Oct 21, 2015.

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



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

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

The Program:

Since 1984, the local chapter of Dante Alighieri Society has offered a comprehensive Italian Language Program for all those interested in learning or perfecting their Italian language skills. Our instructors are qualified and native speakers, classes are small and our per hour instruction cost provides you good value.

Classes Available:

Six class levels from A1 to C2, each level consisting of three quarters—Fall, Winter, and Spring, are offered during the year as enrollment permits.

Schedule:

The school year extends from late September or early October to June with a class break every 10 weeks. **Each class level begins in the fall and lasts for three quarters or 30 weeks.** Classes meet twice a week on Tuesday and Thursday evenings.

Location:

Seattle University campus, Administration Building

Class Descriptions:

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

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

Intermediate (Level B1) - This course will review and reinforce the student's basic knowledge of Italian. Students will review and reinforce their knowledge of the language in addition to expanding their vocabulary and ability to understand written and spoken Italian. Students will be exposed to cultural and literary readings and will develop a greater understanding of Italian culture, lifestyle, and way of thinking.

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

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

Advanced Italian (Level C2) -

Level C2 is the capstone of our program. It is designed for students who have completed level C1 and wish to continue for an additional year. The goal of the three quarter course is to deepen and perfect the student's existing knowledge of the Italian language.

Course Schedule:

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

Class Fee:

Level A1 & A2 - \$180 per quarter

Level B1 & B2 - \$275 per quarter

Level C1 & C2 - \$300 per quarter

For further information email: info@danteseattle.org

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



www.facebook.com/danteseattle

La Voce

Fall is here with all her beauty. I hope you have been able to enjoy some of the fall festivals to include Festa Italiana. Unfortunately, this year I wasn't able to attend, however, being in Portland Brian and I were able to check out Oktoberfest in Mt. Angel. We enjoyed partaking in a bit of his heritage.

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

Linda

La Voce Editor

LTHDesign@comcast.net

Delivering La Voce to Members



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

www.das.danteseattle.org

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

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

Inclement Weather Procedure

It's not winter yet but weather can still be prickly. Hopefully, there will be no repeat of winter pasts but in case there is, keep in mind when schools, community centers, and businesses are closing early or remain closed, we will postpone any scheduled meeting for Headquarters House. We will do our best to have a message on the DAS reservation line, 425-243-7663, to let you know if our meeting needs to be canceled. If the weather is treacherous in your area, PLEASE DO NOT attempt to travel to Headquarters House, we want everyone to be safe.



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



2015 Plida Dates

November 2015 Session

Nov 25th:

Levels A1, A2, B1

*Due to Thanksgiving the date will change

Nov 26th:

Levels B2, C1, C2

*Due to Thanksgiving the date will change

Registration Deadline: Nov 13th

Exam Fees:

Level A1 (\$72)

Level A2 (\$72)

Level B1 (\$96)

Level B2 (\$108)

Level C1 (\$156)

Level C2 (\$156)

Registration:

Mail the registration form available at:

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

Mailing Address:

Dante Alighieri Society of WA - PLIDA

PO Box 16257

Seattle, WA 98116

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

Exam Location:

Seattle University campus

Seattle, WA

Further Information:

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



PLIDA

The Dante Alighieri Society of Washington is one of the few institutes in North America authorized to offer PLIDA (Progetto Lingua Italiana Dante Alighieri-Dante Alighieri Italian Language Project) certification.

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

The PLIDA Certificate

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

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

Why Take the PLIDA Exam

Students who may wish to be certified include those who plan to study at Italian universities (which accepts PLIDA Certification - level B2 minimum - as proof of proficiency), American high school and college students who may seek college credit, or persons wishing to be certified for obtaining an application for the Italian Permit of Stay in Italy (level A2 minimum). Certification may also interest students who see the examination as a capstone experience after taking their language courses.

For more information on the PLIDA certificates, visit the official PLIDA website: www.plida.it/plida/

Dates, Registration, Location, and Exam Fees

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

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

www.danteseattle.org/plida.html

For any questions, email: plida@danteseattle.org





La Voce Needs You!

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

Thanks to everyone who has contributed articles.

Article submission deadline:

<u>ISSUE DATE</u>	<u>SUBMISSION DEADLINE</u>
November 2015	October 20th
December 2015	November 20th

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

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

Dante on the Internet!

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

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

Pre-Dante Pasta

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

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

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

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



Dante Alighieri Society of Washington

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

Mailing address:

PO Box 9494

Seattle, WA 98109

(425) 243-7663

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

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Giuseppe Tassone
Language Program Director

News Bits and Pieces

The following information is from Gabrielle Orsi:

A)

She is teaching a non-credit class titled “Dante’s Inferno: Journey Through Hell” that runs from 9/30 -11/25, 2015, Wednesdays from 11:30 am—1:00 pm. It’s open to “lifelong learners” and retirees at Bellevue College’s North Campus, Room V1120, 14673 NE 29th Pl, Bellevue, WA 98007. Join us in a journey through hell! Discover one of the greatest books of all time, Dante Alighieri’s Inferno. The Inferno consists of 34 cantos, very short poetic chapters which we will read in English translation. Join discussions and learn about Dante’s cultural milieu and historical background with Dr. Gabrielle Orsi, PhD in Italian from Columbia University. Learn more and sign up at <http://www.campusce.net/BC/course/course.aspx?C=13431&mc=19968&pc=1919>. And she has a course website at: <https://canvas.instructure.com/courses/846152> (launching soon)

B)

She also represents the western US for US Snowshoeing Association (soon to become part of the USATF Mountain/Ultra/Trail Council). The website for USSSA’s is: snowshoeracing.com They are organizing a snowshoe race tour of Northern Italy in February 2016, featuring WSSF 2016 World Snowshoe Championships Caspolado al Chiaro di Luna in Vezza d’Oglio and the Ciaspolong Snowshoe Race in Pieve di Cadore. Contact Gabrielle for more details or if you know anyone who may be interested. She would be happy to share information with that person.

Dante Cookbook Update

by Nancy McDonald

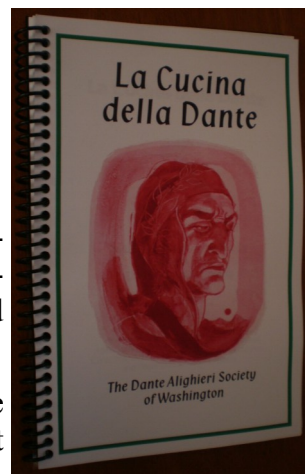
Thanks to all Dante members who have supported our La Cucina delle Dante cookbooks with their precious family recipes and sales.

We have had many compliments about the wonderful and delicious recipes and about what a great gift the cookbook makes, including repeat customers at Seattle’s Festa Italiana in September.

Several of our pre-Dante pasta dinners have featured Dante cookbook recipes; a particular favorite is “Fried Capers and Anchovy Pasta”, submitted and cooked by Dave Cottrell, and found on page 74.

At a party to celebrate our gorgeous Seattle summer, I prepared Adele Lord’s recipe for “Bruschetta all Leccese”, on page 7. I used my homegrown heirloom tomatoes and basil and the dish was fresh and sensational. Adele was from Lecce, in Puglia, where this is a local favorite.

Our little cookbook has traveled across the United States, and even to Italy. Caterina Wartes’ friends in Trento contributed recipes and Caterina sent them the cookbook. I gave one to my sister, Betsy, in Elizabeth, CO; her friends saw it, liked it, and now several families are enjoying your family specialties. \$12 for members, \$15 for non members, and they will be available for purchase at Dante meetings.



Cookbook Comments

Jane Cottrell:

I think that I have purchased the most Dante cookbooks. I have sent them all over the country, brought them as hostess gifts and packaged them up with the ingredients in Dave’s Fried Caper and Anchovy Pasta recipe. One recipient told me she didn’t like anchovies! I have gifted my brother, nieces, and nephews with the cookbook. The recipes are terrific. They are easy to master and always taste very delicious.

Linda Bavisotto:

I ordered multiple copies of the cookbook and have mailed it out as gifts to both of my sisters and to other family members in Wisconsin, to friends in Seattle and Minneapolis, and to a cousin in New York. It made a very nice Christmas gift, with lots of good comments in return. My sisters both loved it. Haven’t sent any abroad.



Dante Alighieri Society Quiz

by Dominick Minotti as a handout at Festa Italiana

Match the person with the "Reason for Fame"

Match the person in this column		with		the reason for fame from this column
Sample:				
Dante Alighieri	31	ee	EE	Italian poet, our wonderful language school is named after him; economical lessons in Italian taught by bative speakers
PERSON		Choice		REASON FOR FAME
Alessandro Volta	1		A	President of the Indian National Congress
Bernardino Ramazzini	2		B	early Renaissance painter, "Birth of Venus"
Catherine de'Medici	3		C	20th century sex sybol, Oscar for "Two Women" 1962
Donato Bramante	4		D	"Renaissanced" man, artist, engineer, scientist, "Mona Lisa"
Enrico Forlanini	5		E	childbirth without pain, world's first gynecologist
Ettore Bugatti	6		F	designed dome of Florence cathederal
Filippo Brunelleschi	7		G	designed St. Peter's
Francesca Caccini	8		H	violin virtuoso whose ability was considered unnatural, devilish
Galileo Galilei	9		I	femme fatale, did she murder her husband?
Giovanni Verrazzano	10		J	discovered the mainland of North America
Giorgio Armani	11		K	eight time motocross champion
Giovanni Agnelli	12		L	fashion menswear
Giovanni Boccaccio	13		M	tragedic fate starred herione, balcony in Verona
Giovanni Caboto	14		N	father Niccolò and Uncle Maffeo met Kublai Khan
Giuseppe Verdi	15		O	explored Atlantic coast, bridge in NYC, killed and eaten by natives
Juliet Capulet	16		P	FIAT
Leonardo da Vinci	17		Q	first woman opera composer
Lorenzo Da Ponte	18		R	physician, founder of occupational medicine, malaria
Luciano Pavarotti	19		S	house arrest by the Pope for saying sun is center of the universe
Lucrezia Borgia	20		T	invented helicopter and hydrofoil, Linate airport named for him
Marcello Mastroianni	21		U	inventor of the battery, new electric car by GM
Marco Polo	22		V	leading man of Italian Cinema in the 60's
Maria Montessori	23		W	librettist for Mozart operas
Niccolo Paganini	24		X	lyric tenor, "Nessun dorma", handkerchief to chest
Sandro Botticelli	25		Y	physician, child educator, "freedom within limits"
Silvano Arieti	26		Z	poet, "The Decameron", Black Plague
Sonia Gandhi	27		AA	opera composer, "AIDA"
Sophia Loren	28		BB	psychiatrist expert on schizophrenia
Tony Cairoli	29		CC	Queen of France, mother of three kings
Trotula of Salerno	30		DD	created winning Grand Prix cars



Dante Alighieri Society of Washington: 30-Year Anniversary of *la Bella Lingua*

by Michela Tartaglia (From *Italo-Americano*, Jan 22, 2015)

The following is from the newspaper, *Italo-Americano*, and further explains the history of DAS's Language program. Refer to the article about the Language School written by Giuseppe in the February 2015 *La Voce*.

This year Dante Alighieri Society of Washington marks an incredible achievement for 30 years in divulging *la bella lingua* through the Italian language program.

Created in 1984, the language program has provided Italian classes to thousands of students interested in learning or advancing their knowledge of the Italian language. This program is one of many established throughout the world.

Over the years, passionate students coming from different backgrounds and different ages embraced the language program contributing to its success. From Seattle University Alumni, to Seattle opera singers to simply Italian culture lovers, the program has seen students achieving their goal in learning the fourth most studied language in the world.

The way the Dante Alighieri language program is structured makes an immense difference in the learning process of the language. In fact, the program follows an academic university calendar and curriculum, guaranteeing an extended and deep approach to each level of the program.

The course plan, named ADA, Attestato Dante Alighieri, is the curriculum and educational programming plan of the Dante Alighieri Society. It is designed and developed as a tool for planning and teaching, addressed to all Dante societies. The plan describes content that develops students' language skills at any given level, if treated appropriately from an educational point of view. ADA is built on six levels tracked by the Common European Framework of Reference for Languages (A1, A2, B1, B2, C1, C2).

The Dante Alighieri language program is what is known as a "hosted program" and it couldn't be the same over the years without the generosity of Seattle University that has offered the space and the classrooms for this strong continuing educational program.

Speaking with Professor Giuseppe Tassone, Director of the Language Program since 1998, he describes a pleasant and sort of nostalgic journey and the changes that Dante Alighieri Society of Washington has gone through.

In the early years, registration had to be done by mail, and students interested in joining the program had to call him by phone in order to be placed into the classes; it was a before-internet era and Tassone remembered calling people back one by one late into the night to get them registered. Finally in 2002, web designer Jeff Zeunert created the first Italian program website in exchange for language lessons, things have changed and life became easier.

Another important aspect of the Italian Language Program of the Dante Alighieri Society of Washington is the certification PLIDA (*Progetto Lingua Italiana Dante Alighieri*) that the program began to offer on November 2, 2012. The authorization of the PLIDA center in Seattle has been announced and signed by the President Ambassador Bruno Bottai and Secretary General Dr. Alessandro Masi, an outstanding accomplishment for the Dante program.

Seattle is one of the few committees in North America to offer PLIDA exams, a significant and useful certification in the Italian workplace and in Italian universities but it is also a way for students to test their reading, speaking, writing, and listening skills. Students can take the exams at Seattle University in November and May with certified examiners who collaborate with the administration in Rome Headquarters.

PLIDA certification is recognized by the Italian Department/Ministry of Education, University and Research, the Italian Department/Ministry of Foreign Affairs and Italian Department/Ministry of Labor and Welfare.

(Continued on page 11)

Going back in the history of *Società Dante Alighieri* di Washington, we can report that the society finds its roots in the early 1900s along with the first Italian immigration wave in the USA. In Washington State, Catholic parishes conducted Italian Language Schools and Father Caramello of the Mt. Virgin Church was a legendary teacher. The school opened in 1918 with 162 students and continued for years. The Seattle Dante Alighieri School was closed in 1943, along with all other Italian Societies, right after the attack on Pearl Harbor.

It was just in the 1970s when an Italian Language School supported by the Italian government was reestablished under the patronage of the Seattle Italian Club. The school was addressed to be at the service of the children of Italian engineers at Boeing. Soon after, in 1975 the reestablished Seattle Dante Chapter, endorsed by the *Sede Centrale* in Rome, was a non-profit organization that offered an award of \$100 every year to a Student of Italian Language attending the University of Washington.

A crucial step in this process happened in 1983, when Professor Pia Friedrich, with the Dante Chapter requested that the Italian government support the Italian Language School. The following year, the Dante committee requested an operating budget of \$10,000. The Italian government granted \$13,000.

The beloved Paola Martini, the first director of the program, guaranteed the SU campus as the location for the Dante Alighieri Society's Language Program with the help of the Dean of Arts and Sciences at Seattle University.

Today the Dante Alighieri Society doesn't receive any financial support from Italian institutions and the program is operating exclusively with the income from students' tuition and the generosity of Seattle University.

What is the secret of such a strong and structured program? It is that the Dante Alighieri Society (with nearly 500 committees existing in 62 countries) of Washington promotes Italian culture through the language with passion and competence.

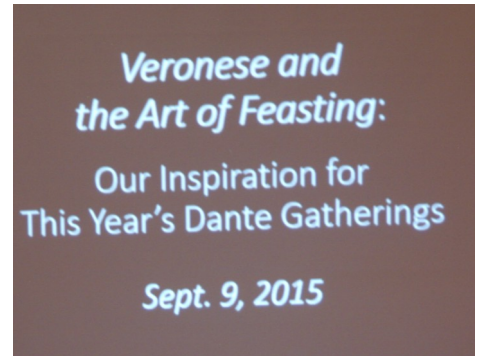
For more info about the program, please visit: www.danteseattle.org



Foto storica della Dante Seattle

September English Meeting

photos by Stephen Stimac
presenter: Rob Pruffer



70 Years of Friendship

by Larry LaRue, Staff Writer, The News Tribune



These nine men, the youngest is 72, have remained friends since growing up in Tacoma's Hilltop. They are Joe DeRosa, back row, from left, Bob DeRosa, Pat Kelly, Ramo Natalizio and Tony De Rosa; John Messina is center; and Al Rettura, front row, from left, Joe Doria and Joe Munizza.

They grew up in Tacoma's Hilltop when it was called Little Italy, on four blocks along Grant Street. They were nine boys as close today as when they met some 70 years ago.

In a neighborhood that exists now only in their memories, they learned family, friendship, and marriage last forever. Those nine boys – the youngest is now 72 – never forgot those lessons. “We are like brothers, and the only one of us who hasn’t been married 50 years or more is me,” said Ramo Natalizio, 74. “Sandy and I were married 49 years when I lost her on Dec. 3, 2012.”

Eight of the nine are of Italian lineage – Pat Kelly is Irish- and all still live in Tacoma.

“How long have I known these guys?” asked Tony DeRosa, 73. “I’ve never not known them.” John Messina, 76, remembers playing with these friends before he attended school, in a close-knit neighborhood that watched its own. “You didn’t want to get caught doing something; it would beat you home from five blocks away,” said Joe Munizza, 72. “Everybody knew you and knew your parents. If you got caught doing something you shouldn’t, you might get whacked by a neighbor – then get whacked

again once you got home.”

The families of Little Italy were largely second-generation homeowners, following parents who had immigrated to Tacoma. “You were visiting some other family every Saturday – five, six families in the backyard, eating cakes and sandwiches, drinking wine,” Munizza said. “Everyone in the neighborhood had a big garden, some had chickens and rabbits and goats.”

Kelly’s Irish family moved to the Hilltop when he was 4. He wasn’t a stranger long. “It was the best neighborhood of people you could grow up with,” said Kelly, 75. “Guys would come to the door, knock and say ‘Who are you?’ and we would be having fun from then on.”

Every family but Kelly’s went to St. Rita of Cascia Catholic Church, where the priest spoke Italian. When the church sponsored a softball team of high school players, Kelly was on it. “They put us in the City League, playing tavern teams, and we usually beat them,” Natalizio said. “We had some athletes-not me – but our whole outfield ran track. You couldn’t hit a ball over their heads.”

On that team were three DeRosa brothers, Tony, Bob, and Joe. Also on the roster were Messina, Kelly, Natalizio, Munizza, Joe Doria, and Al Rettura. When fast-pitch softball season was over, the boys moved on to something else. “We played whatever sport was in season,” said Bob DeRosa, 78.

“No one had a best friend, but we were always together,” said Rettura, 81. Kelly remembers how the neighborhood had everything. “There were 100-foot trees with vines on them across from St. Rita’s

(Continued on page 13)

and that was our jungle,” Kelly said. “There was a swamp near 15th and Sprague and in between any vacant lot was turned into a ballfield.”

Messina, to hear his friends tell it, was the wild card – a boy who would push the envelope in the mild days of the 1950s. “None of us ever got in trouble, really, except for silly kid stuff,” said Joe DeRosa, 75. “John was our version of a hell-raiser. He was always hatching some scheme. He was brilliant, fun-loving, a great friend.” And then Messina went to St. Edward’s Seminary in Kenmore. “When we heard that, we all said the same thing – ‘You’re kidding!’” Joe DeRosa said. Whatever plans led toward the priesthood, however ended soon enough. What happened? “I turned 18,” Messina said.

Adulthood and marriage ultimately led the friends to leave the neighborhood, settle in other parts of Tacoma. “We left, so we didn’t occupy the homes of our parents, our grandparents. That’s what happened to the Italian neighborhood,” Munizza said.

They all attended one another’s weddings. And they got lucky. “All our wives not only got along, they liked each other,” Messina said. The friendships never faded. None of the nine ever moved out of Tacoma. There are card games and golf matches, Fourth of July picnics and various celebrations that continue today. “It’s been 60-70 years and I’m always happy to see every one of them,” Kelly said. “When we’re together, it’s like nothing has changed.” If anything, they appreciate one another more.

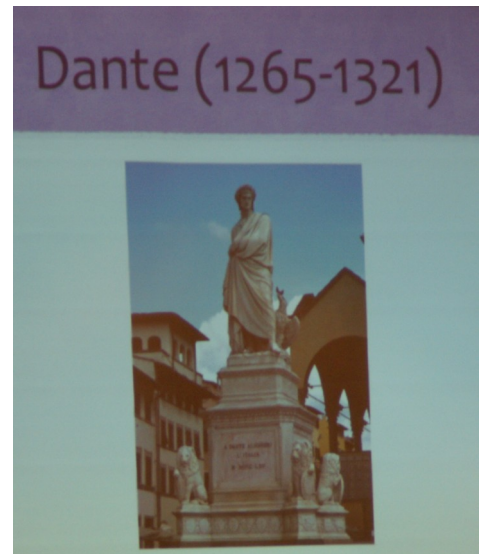
“I look back, they have supported me in difficult times. My friends have given my life meaning, purpose, and a lot of fun,” Joe DeRosa said. “I’d feel empty without them. “I think we all feel blessed it happened.”.

(Note: This article’s byline for the paper was “After age 70, nine Tacoma Hilltop boys still stay tight.”)

September Italian Meeting

photos by Stephen Stimac

presenter: Giuseppe Tassone



Festa Italiana Photo

taken by Stephen Stimac





isemio.com

<http://isemio.com/recipe-items/margheritas-orecchiette-rapini-hot-sausage/>

Margherita's Orecchiette with Rapini & Hot Sausage

Nicole
Veldwyk

This is a classic dish from the Puglia region of Italy, Frank's Mom's birth place. His wife, Margherita has perfected this recipe over the years. Orecchietti pasta translated means "little ears." Rapini is also called "Broccoli Rabe or Rape." Ask at your produce department for it. You could substitute broccoli, however, you will miss the unique flavor of the Rapini.

Ingredients

- 2 Bunches of Rapini - Option: *1 lb. Broccoli florets
- 1 lb. Orecchiette Pasta
- 1 lb. Isemio's Hot Italian Sausage (4 links or 1 lb. Roll)
- 1/4 Cup Olive Oil
- 7 - 8 cloves Garlic, finely sliced
- 6 Anchovy fillets, jarred imported variety is best
- 1 tsp. crushed hot Red Pepper Flakes
- 1/2 Cup low salt Chicken Broth, heated
- 1 Cup fresh grated Pecorino Romano Cheese
- 1 1/2 Cups reserved Pasta Water
- 6 - 8 tsp. Salt
- 2 tsp. freshly ground black pepper

Instructions

- 1. Cut off the tough ends of the Rapini stalks, which is usually just below the wire wrapper. Clean under running water in a colander. Pick out any yellowish or brown looking leaves. Bring a large pot (with lid) of water to a boil, add 1 tsp. of salt and blanch Rapini, stems down, covered, for 5 minutes, until the stems are soft, then shock in ice water. Squeeze out excess water, place on a separate plate and cut up into 1/2 inch pieces. Set aside. Note: If you don't get all the excess water out, the Rapini will not absorb as much olive oil.
- 2. If using Broccoli, cut florets into 1" pieces and wash well. Blanch in boiling, salted water for 5 minutes, until tender. Shock in ice water and drain into a colander. Place on paper towels and pat dry, set aside.
- 3. Heat a non stick 12" skillet over medium heat. Remove casings from link sausage and place in skillet, break up and crumble sausage with a flat wooden spoon. Cook sausage until it just loses its pinkness. Don't over cook sausage! Set aside.
- 4. Bring a very large pot (enough to hold 1 lb. of pasta so they don't stick together) to a boil. Add 3 tsp. of salt. Add Orecchiette and boil for 15 minutes, stirring OFTEN, because this type of pasta will stick together.



Italia Festa - September 2015 – Appetizer Demonstration

Freshly Pulled Mozzarella, Isernio Spicy Chicken Sausage with Arugula and Smoked Garlic Caprese Tomato Relish - about 6 appetizer servings

Perry Mascitti, Executive Chef, Tulalip Resort Casino

A note from the Chef:

This appetizer recipe is great for the upcoming football season or a great interactive starter before your favorite dinner. All components of this dish can be made ahead of time except for the fun interactive mozzarella "pulled" before serving. The flavors of the freshly pulled warm mozzarella, the spicy chicken sausage and the smoked garlic tomato relish spread on a crostini....can you say Mama Mia?

Isernio Spicy Chicken Sausage Saute

2 tablespoons olive oil

2 tablespoons butter

1 onion, red or yellow, approx. ½ dice

1# of Isernio sausage, cut into ½ coins (I liked using the spicy chicken but any quality sausage would do)

½# arugula, into thin strips

Sauté onions until brown in olive oil and butter, add sausage and cook all until sausage is fully cooked, keep warm in pan. Add arugula to warm sausage mix at service time, just to wilt it.

Heirloom tomato, basil and roasted smoked garlic relish

10 cloves of garlic, cut in quarters, roasted and smoked (optional)

Smoking gun (optional) – can be purchased online. Search keywords "culinary smoking gun"

4 tomatoes, cut into ½" cubes

1 cup fresh basil, leaves cut in half. Set a few leaves aside for final plate garnish

¼ cup olive oil (extra virgin)

1 tablespoon coarse salt and pepper

Method:

Mix all ingredients in a bowl and chill or keep at room temperature.

What next? A German designer has designed and patented a lock for the Nutella jar. German furniture designer Daniel Schobloch came up with a brilliant solution for those Nutella “thieves.”

Nutella lovers, if your Nutella supply dwindles mysteriously, check Ebay for the Nutella Lock. It comes with two keys and is made out of acrylic which is easy to break into but...it may be worth a try.



When you come to a fork in the road, take it.

Baseball is 90% mental and the other half is physical.

We made too many wrong mistakes.



by Chef Tobie Robinson, River Bar & Grill

Boil water and cook pasta until soft.
Cook sausage and drain fat.
Sweat garlic; add onion, and sweat onions.
Add in cherry tomatoes.
Add white wine and reduce by half.
Turn off burner and stir in butter.
Pour over pasta and garnish with basil and Parmesan cheese.



Back Row from Left: Dan DeMatteis (President of DAS), Giuseppe Tassone (Language School Director), and Dominick Minotti (DAS Counselor)
Front Row: Dr. Giovannella Moscovici (Lifetime member of DAS)



DANTE CALENDAR 2015–2016

Dante Alighieri Society of Washington

<p>2015:</p> <p>September 9th: English Meeting Rob Prufer “Great Italian Artworks of Parties & Feasts”</p> <p>September 23rd: Italian Meeting Giuseppe Tassone “Maratona infernale: in viaggio con Dante</p>	<p>2016:</p> <p>January 13th: English Meeting Terry Tazioli, Journalist of TVW’s <i>Well Read</i></p> <p>January 27th: Italian Meeting TBD</p>
<p>October 14th: English Meeting Adrienne Bandlow “Holy Cannoli”</p> <p>October 28th: Italian Meeting Cecilia Stretto “The American Way and the Italian Way: Differences in Every Day Life”</p>	<p>February 10th: English Meeting Dan DeMatteis “Donizetti’s <i>Maria Stuarda</i>”</p> <p>February 24th: Italian Meeting Beatrice Arduini</p>
<p>November 11th: English Meeting TBD</p> <p>No Italian Meeting in November</p>	<p>March 9th: English Meeting Wine Tasting Dinner w/Chris Zimmerman</p> <p>March 23rd: Italian Meeting David Chapman “La Pantera Biondo, Italian Comic Book”</p>
<p>December 9th: Annual Christmas Party</p> <p>No Italian Meeting in December</p>	<p>April 13th: English Meeting Election Night</p> <p>April 27th: Italian Meeting TBD</p>
	<p>May 11th: English Meeting Vickie Olson (Newcastle Historical Society) Italian Immigrants Who Worked in the Coal Mines</p> <p>No Italian Meeting in May</p> <p><i>June-August 2016: Summer break, no meetings.</i></p>

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

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

Membership Application

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

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

Name(s): _____

Address: _____

City: _____ State: _____

Telephone: _____ E-mail: _____

Amount Enclosed:

Membership Amount: _____

Contribution: _____

Total Enclosed: _____

Contribution Categories (For recognition stars):

Bronzo (bronze) - Up to \$25

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

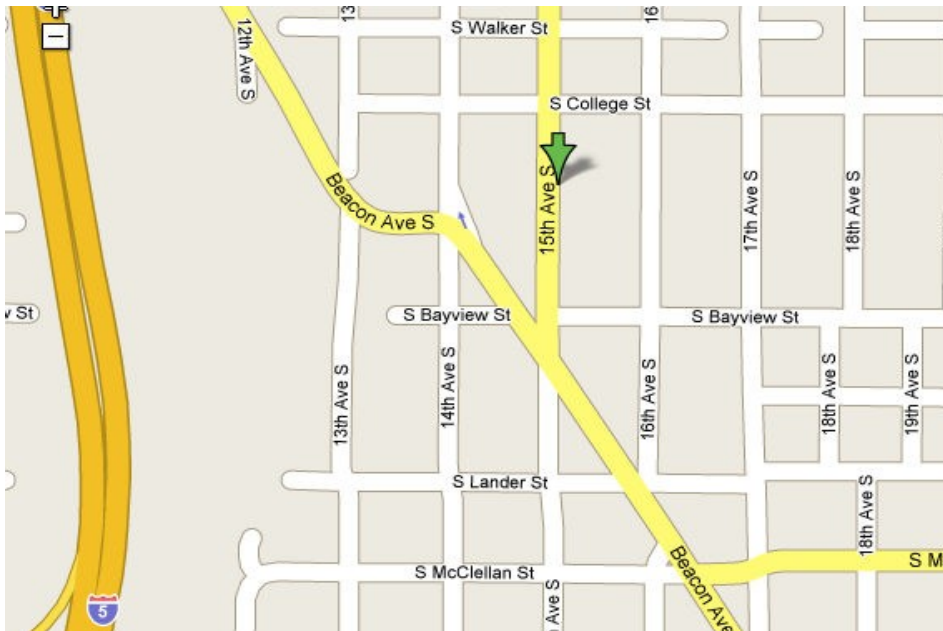
Oro (gold) - \$51 to \$100

Platino (platinum) - Over \$100

Please return completed membership application with check to:

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

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



Directions to Headquarters House

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