

La Voce della Dante

Published by the Dante Alighieri Society of Washington (DAS)

<http://das.danteseattle.org>

September 2015



September English

Meeting:

“Great Italian Artworks of Parties and Feasts”

presented by Rob Prufer

Wednesday, September 9th, 6:30 pm, Headquarters House

September marks the beginning of our calendar of Dante feasts and gatherings as well as the arrival of Seattle's Festa Italiana. To set the mood, we will immerse ourselves in great Italian paintings depicting delicious and gregarious feasting. Along the way we'll investigate two grave controversies in Italian art history.

September Italian Meeting:

“Maratona infernale: in viaggio con Dante” (A Visual Journey to Accompany the Inferno)

presented by Giuseppe Tassone

Wednesday, September 23rd, 6:30 pm, Headquarters House

Join Giuseppe Tassone and the Dante Alighieri Society of Washington for Seattle's first time ever premier of the popular *canti* from Dante's *Inferno* selected from the movie *Maratona infernale*. The movie is a contemporary visual interpretation of the *Inferno* directed and co-created by Lamberto Lambertini and Paolo Peluffo. Prepare to journey to modern day Italy to the tune of well known *canti* such as *Canto primo* and *Canto quinto*, as well as other classics. The presentation will also introduce the Società Dante Alighieri's project, *In viaggio con Dante*.

Though the presentation will be in Italian, it will be inviting and comprehensible to all. Don't miss this entertaining evening at 6:30 pm on Wednesday, September 23rd in celebration of both the 750th anniversary of Dante's birth and the beginning of the 2015-16 school year.



Upcoming Events

Wed, Sep 9th:

“Great Italian Artworks of Parties and Feasts”

by Rob Prufer

7:30 pm, Headquarters House,
Pre Dante Pasta,
6:30 pm



Fri-Sun, Sep 11th-13th: San Gennaro Festival, Georgetown, 1225 S Angelo St

Wed, Sep 23rd: “Maratona infernale: in viaggio con Dante” by Giuseppe Tassone,

6:30 pm, Headquarters House

Sat/Sun, Sep 26th-27th:

28th Annual Festa Italiana,
Seattle Center, 10:00 am-7:00 pm

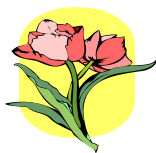
Festa Italiana Schedule

Sat, Sep 12th: Traditional Mass in Italian, 6:30 pm at Our Lady of Mt. Virgin Church, 2800 S Massachusetts St, Seattle

Fri, Sep 18th: The Italian Club of Seattle presents the 27th Annual Festa Luncheon, 11:00 am at Seattle Yacht Club. Features a nationally known keynote speaker and the presentation of the Gill Centioli Memorial Award. Tickets are \$50 per person

Sat-Sun, Sep 26th & 27th: 28th annual Italian Festival at Seattle Center

Sat, Sep 26th: Taste of Italy, Wine tasting & reception, 7:00 pm in the Armory at Seattle Center



Our New Members

**Benvenuti
Nuovi Membri**

**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
- * Sportelli, Dom & Louise

Oro \$51 to \$100

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

Platino—over \$100

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

From the President's Desk

Felice inizio di un altro anno!

Welcome to the start of another year for the Dante Alighieri Society. We have a new line up of meetings, speakers, pasta dinners, language classes, and good fellowship for you - as well as a new President and a new Board. Let's hope the 2015-2016 DAS year brings us more good times and good memories.

The Board had a head start with our summer activities and August meeting. We wanted to make sure things were in place for our fall meetings, fall quarter language classes, and for Festa Italiana to be held at the Seattle Center, on Saturday and Sunday, September 26th and 27th.

Melinda Jankord-Steedman has put together another stimulating series of speakers, English and Italian, for our regular meetings. You'll find program information in each *La Voce*. As usual, at this time in planning, there are a few open opportunities for additional speakers. If you have any ideas for presenters or would like to present yourself, please contact Melinda directly: m.jankordsteedman@gmail.com.

The language classes have been a special topic of interest for the Board over the summer. We formed a sub-committee to look at the program and suggest ways to clarify responsibilities, improve financial controls, and increase enrollment. Stephen Stimac, Sylvia Shiroyama, and Bruce Leone put together an Excel-based tool to help estimate the impact of enrollment and the number of classes on income and expenses. This should be a real help in ensuring the Language School is at least break-even over the academic year.

As well, the sub-committee worked on updating the Language School Brochure so that it more persuasively reflects the benefits of our classes and the by-and-large positive experiences of those who take our classes. Special thanks to Giuseppe Tassone, our longtime Language School Director, who has so ably directed this program for so many years.

For Festa we have our regular booth, again this year, in the main hall, between the *cannoli* and the coffee. Festa is our major venue for attracting new students to the Language Program and new members to our meetings. We all have a stake in making it as successful as possible. Giuseppe has arranged for one of his language teachers to be there most of the time. You all will have an opportunity to sign up to work at the booth either Saturday or Sunday. I'll be sending out a volunteer sheet in early September for a two-hour shift on one of the weekend days.

Traditionally, at Festa we hand out our Language School brochure. This year, Nick Minotti has designed an Italian history and culture quiz for us. Visitors can take the quiz and the "winners" will be our guests at a fall meeting, pre-Dante pasta included. We hope this will engage more of those who stop by our booth. Thanks to Nick and the Board for this innovative idea.

(continued on page 8)



Language Program News by Giuseppe Tassone Italian Language Program Director

The Italian language program of the Dante Alighieri Society of Washington resumes on October 1, 2015 after summer break. Once again, we will give the opportunity to individuals who never studied Italian to start with the basics, as well as to returning students or people with background in Italian to advance and perfect their Italian language skills. We specialize in language instruction to adults and we strongly believe that there is no age limit for learning a language. The diversity of our student population makes class a joyful, fun, and enriching experience for all. The vast majority of our students are working people who come to class after a day of work with the desire to learn the language in a stimulating environment. Interaction with the instructors and classmates is *il fiore all'occhiello* (the apple of the eye) of the Dante program and quarter after quarter, our student evaluations praise our instructors for their dedication, expertise and friendliness. Our per hour instruction cost provides good value to students. It is rare to find another program with the same quality/price ratio. Years spent perfecting the curriculum have paid off. Our instructors are extremely qualified with years of experience, and thanks to the logistic position on the Seattle University campus, we are fortunate to have access to technology and a well-equipped classroom to teach. If you are reading this newsletter and you 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 of what our students wrote about their courses 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.

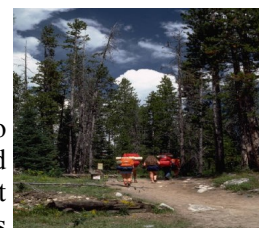
I would recommend the Dante Program. In the past, I have studied Japanese and Russian through the UW and the pace for those classes is very difficult when you are working fulltime. This is a much better pace and time commitment for me.

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

Club Alpino Italiano (CAI) PNW

Club Alpino
second
Saturday event
for September is
as follows:



September 5th: Mount Pilchuck Hike

Hike up to a lookout with 360 degree views including Rainier, Glacier Peak, Mt. Baker, and the distant San Juans. In under a mile from the trailhead, the trail opens up and the views begin.

Contact: Toni Williams
hikernw@yahoo.com
(Contact Toni before Thursday, September 3rd)

Classification: Moderate
Distance: 6 miles/5 hours
Elevation Gain: 2200 feet
Highest Point: 5300 feet

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.



(Continued on page 4)

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

Summer's waning and fall is fast approaching. I spent quite a bit of time in Vancouver this summer and can attest to the hot temps there while in Atlanta we had lots of rain! And now another season of great programs through DAS has begun...enjoy and think about volunteering and contributing to the Society and La Voce.

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. Our last La Voce for this season is the May issue. Deadline for articles is April 20th.

Linda

La Voce Editor

LTHDesign@comcast.net

Società Dante Alighieri—82nd Congresso Internazionale

The 82nd Congresso Internazionale of the Società Dante Alighieri will take place in Milan from September 25th to September 27th. The title of this event is "La cena infernale. Dante e la civiltà Italiana dell'alimentazione. Lingua, letteratura, storia". The title of the event is linked to the central theme of Expo 2015 Feeding the Planet, Energy for Life. The city of Milan is hosting the Universal Exhibition until October 31st 2015.

<http://www.expo2015.org/en/learn-more/the-theme>



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.

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:

ISSUE DATE	SUBMISSION DEADLINE
October 2015	September 20th
November 2015	October 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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La Voce Editor

Terry Hanlon
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Melinda Jankord-Steedman
Program Chair

Giuseppe Tassone
Language Program Director

We do need someone to step forward to coordinate Festa in the future. Frank Paterra, who's been doing this for many years, has written up his perspective of what's involved in being our Festa Coordinator – see the write-up in another edition of *La Voce*. We hope to have someone step up to the plate this year so that he/she can work with Frank, me, Giuseppe, etc. and take over next year. Please consider taking on this important role.

Finally, I want to let you know that Sylvia, along with Stephen Stimac, Rob Prufer, and Lesley James, are redesigning the DAS website. Sylvia and Stephen are taking a web design course at a local community college and Sylvia has taken on the DAS website as her class project. She enlisted the aid of Stephen, Rob and Lesley. We're all looking forward to seeing what they have to offer to make the website more interactive and engaging.

I hope to see you all on September 9th at your first meeting of the year. I know you'll all enjoy Rob's talk – he's such an entertaining speaker and what could be more Italian than "parties and feasts". And see you at Festa as well.

Ci vediamo presto. Buon Capodanno!

Dan DeMatteis

Dante Cookbook Update

by Nancy McDonald

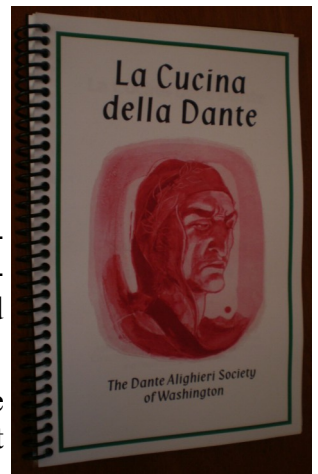
Thanks to all Dante members who have supported our *La Cucina delle Dante* cookbooks with their precious family recipes and sales.

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.



HELP WANTED

ACCEPTING ALL APPLICATIONS

Here are the open positions at Dante for the coming year. Please consider inquiring about or signing up for one. To do either, just email Dan DeMatteis at das.dan.ciao@gmail.com or call him at 206-218-9552.

Position 1: Festa Coordinator

Festa coordination can be a fairly simple job for an organized person. The principal responsibilities are:

1. Preparing the printed material. We usually have flyers for the society, the language school, the schedule of events for the year and one for Festa di Bambini. The Board has the art work for each of these and would update them as needed. All that is needed is to get them printed.
2. Organizing volunteers to staff the booth. Soliciting for volunteers can be done a few weeks before and we always have lots of interest (we have some volunteers already). Typically, we ask people to work 2 hour shifts and we try to get two people for each of the shifts.
3. Planning how to set up the booth. This can be fun as it's a chance for your creativity to really shine. We have all of the material that we have displayed in the past and have the screens and bookstand that we usually use in the booth.
4. Have fun at the event! Booth set up is the Friday evening before Festa and you can drive your car down to the entrance to the Fisher Pavilion event place which makes unloading easy. Festa runs from 10:00 am to 6:00 pm on both Saturday and Sunday and you have a front row seat to all the shows. Don't plan that you have to staff the booth yourself, you have volunteers to help out although it's fun to work a while in the booth as well. You get to meet and talk to some very nice and interesting people.
5. When the event closes down at 6:00 pm on Sunday, you need to take down the booth and you are finished! You can drive down to the entrance of the event space for booth pick up as well.

Position 2: Pre-Dante Pasta (PDP) Coordinator

The principal responsibilities are:

1. Recruiting volunteer cooks - we need one cook for every English meeting except for Festa di Natale and the annual Christmas party in December and the Election meeting in April: That's six cooks for September, October, November, January, February, and May. We already have volunteers for September and May. Also, you'll need to find someone to plan and oversee the March wine-tasting dinner.
2. Organizing the volunteer cooks - we have instructions for the cooks. You have to make sure the cooks get the instructions and know what they're doing on the night they're cooking - timing, meal expectations, expenses, etc. You should also make sure they have what they need when they're there and that the cooking and service go smoothly. You can help as well organizing our take-aways of food we haven't served. These usually go pretty fast and are in demand. And you get to hang around the kitchen that night - always a pleasure for an Italian.

Passages

John Croce



John Croce (Big John) passed away peacefully August 23, 2015, surrounded by his entire family. He was 91 years old. “Big John” was the founder of Pacific Food Importers (PFI) and a long time member of both the Italian Club of Seattle and the Seattle Fidele Lodge of the Sons of Italy. He was also one of the founders of Festa Italiana and a big contributor to the Italian Festival at Seattle Center. A colorful character, to say the least, John was proud of his Italian heritage, his large and loving family, and his many awards for his homemade wine.



Volunteering at Dante

by Rob Prufer



I want to invite you to do what I’ve recently done: get more involved with Dante. Our chapter is vibrant because of our enthusiastic participants and also due to the contributions of members who volunteer to head a committee, organize an event, cook a meal, etc. Please consider stepping up. Myself, I joined the Board a year ago, and I’ve found it to be fun, interesting, and humbling. And it’s what leads me to extend this invitation to you.

I originally resisted getting involved because I felt under qualified and doubted I had the time, two misgivings that you too may feel. But everyone I’ve worked with has appreciated my efforts, been very patient with me and taught me a lot. The time commitment isn’t excessive, and I spend that time with people who are passionate, smart, and giving. The result is a season of festive and stimulating Dante get-togethers for all of us.

There are a variety of ways you could get more involved. Here are two examples (though there are other ways you could help). Our chapter still needs a coordinator for our info table at Festa Italiana in late September. This entails organizing volunteers’ shifts and ensuring that set up and breakdown will take place. We are also looking for a Pre-Dante Pasta Chairperson. This involves overseeing the creation of our feasts—though not necessarily the cooking of them. This person gives access to the kitchen and ensures that afterward *tutto* is *bene*. In these cases, or in any other Dante volunteering roles, there is a lot of support and guidance to bring you up to speed.

Please consider this invitation. I extend it because of the richness of my own experience stepping up. And getting a glimpse of how our Dante gatherings actually happen makes me appreciate everyone who’s served in the past. To you I say *grazie mille*. And to you who would be willing to get more involved: please speak to me or anyone on the Dante Board.

Italian Conversation Group

Italian conversation group looking for a few new members. We meet every Tuesday from 12:30 pm to 2:30 pm at a coffee shop near Fisherman’s Terminal (Magnolia) to practice speaking, reading, and listening to Italiano. For more information contact Jan Calcaterra at:

kunkcal@comcast.net



September 26th & 27th, 2015 will be Seattle's 28th annual Festa Italiana. Since 1988, Festa Italiana has been celebrating the cultural roots of Italians and Italian-Americans in the Pacific Northwest by promoting the arts, the food, and the culture that are uniquely Italian.

Festa Italiana runs from 10 am to 7 pm each day. See the side column on page 1 of La Voce for the schedule.

Highlights include a Celebrity Chef headlining the great schedule of cooking demos, Sicilian puppetry by the Carter Family Marionettes, and a Grape Stomping competition as well as other activities for young and old alike and lots of entertainment for everyone. Check out the Food Court & Vendor Market which has been expanded.

For more information, chef schedules, and listing of activities, go to the Festa website at: www.festaseattle.com

Celebrity Food Chef Nick Stellino Returns for 2015



It seems fitting that for Festa's 28th Annual Italian Festival, the Celebrity Chef should again be the cooking icon who started it all for us, Nick Stellino. The year was 1994 and Nick was frequently in Seattle filming his first TV cooking show, "Cucina Amore", for Public Television when we approached him to be the headline of our new culinary showcase, the "Great Italian Chefs" Cooking Stage. Since that time, Nick has been back many times but the excitement he originally generated cooking great Italian food out in the "piazza," reverberates to this day. Over the last twenty years, local chefs from Seattle's best Italian restaurants, have all appeared at one time or another along with such national luminaries as Mario Batali, Giuliano Bugali, Anne Burrell, Biba Caggiano, Michael Chiarello, Rocco DiSpirito, Mary Ann Esposito, Maria Liberati, Michol Negrin, Christina Pirello, and Rosella Rago. And no matter who's on the stage, every demo is followed by passing out lots of free samples!

Nick is still filming at Seattle's Channel 9 and his latest series "Cooking with Nick Stellino" is again one of Public Television's most popular cooking series. His appearances at Festa will be at 4:00 pm Saturday and 2:00 pm Sunday, and we encourage you to prepare by visiting his great website:

<http://www.nickstellino.com/TVShow/CookingWithNick/>

Passages

Ed De Rocco



Ed passed away August 6, 2015. He was active in many organizations, including St. Edward School and Church, Seattle Seafair Clowns, Sons of Italy, Italian Club, St. Vincent de Paul, Puget Sound Mycological, and the Dante Alighieri Societies. Proud of his Italian heritage, he lived it through his exceptional wine making, gardening, and singing of traditional songs. Ed won the first Sons of Italy Seattle winemaking competition in 1970. He maintained his parents' large garden, growing over 100 tomato plants and many rows of corn and fava beans (before they were hip). His family likes to believe that he grew the biggest and tastiest tomatoes in Garlic Gulch. Ed was always in demand at family and social gatherings for his renditions of Italian and American songs. Ed loved history, and, after retiring, spent 15 years traveling the world with his wife, Nancy, who preceded him in death. He is a former teacher, having taught in the Mercer Island School District for over 30 years.



The Seattle Italian Story

from Festa's website, provided by Dennis Caldirola, Festa Italiana Director

The first Italian immigrants reached Seattle a hundred years ago, exactly four centuries after Columbus discovered the Americas and Amerigo Vespucci gave them his name.

Italians were slow to follow their lead. In 1850, there were only 3,000 Italians in the United States. They did not come here in significant numbers until the 1880's when many millions of other European immigrants had already spread across the continent.

It is hard to say why Italians took so long. Ever since the Risorgimento united the provinces of Italy into one country in 1860, things there had been going from bad to worse.

The Italian countryside was collapsing after centuries of ecological abuse. All the forests had been cut and runoff was destroying the already exhausted topsoil. Many sharecroppers and land-owning peasants could no longer survive on the land and the country was not industrialized enough to provide them with jobs.

As food production declined, taxes increased until peasants were paying up to 27 different taxes on their holdings. On top of all this, the draft required men to spend eight of their most productive years doing military service. Small wonder that when emigration finally began it quickly turned into a deluge.

Eventually, 20 percent of the population would leave Italy for the Americas and other lands. From 1880-1890, 300,000 Italians

came to America; 650,000 from 1891-1900; 2,200,000 from 1901-1910. Another 2,000,000 came until discriminatory laws in 1924 put a virtual end to immigration from southern and eastern Europe.

The Italians may have come late but they made up for it. In all, 4.5 million immigrants came from Italy, more than from any other country except Germany which sent six million.

Most Italians, as many as three fourths, crowded into cities on the eastern seaboard. Only a small fraction made it to Washington, which in 1910 had less than one per cent of the Italians living in America. By that year, with the biggest waves of immigration over, Seattle still had only 3,454 Italians in residence. Most of them were men who had first lived in the east or who had worked their way west building the railroads. Few came directly here from Italy.

There was plenty of work, especially in construction. Seattle, in the decade following the Klondike rush, enjoyed the greatest growth in its history, tripling its population from 80,000 to 240,000 between 1900-1910. Italians, along with other immigrants and native-born Americans, shaped much of the Seattle we know today. They built buildings, constructed water mains and sewer lines. They regularized Elliott Bay with the dirt from Dearborn, Denny, and Jackson Hills and made Seattle into a world-class waterfront.

It was no way to get rich. Laborers made as little as \$1.25 for a ten-hour day and the work was literally killing. Orly Alia, now retired from his construction business, recalls an uncle who stacked 95-pound bags of cement from a rapidly moving line, 10 hours a day, seven days a week. "They were machines," Alia recalls, "They wore themselves out and they were gone by the time they were sixty."

Most of Seattle's Italians were unskilled laborers and some were illiterate. Yet, nearly all of them were able by unstinting labor to become successful and a remarkable percentage would become very well-to-do. Alia's father, Rocco, for example, was a construction laborer who started his own underground and roadway construction company. Orly went to work for his father as a waterboy, and vividly recalls that the laborers' clothes were always soaked with sweat. Orly, as soon as he could, also started his own company and so did his son Richard, now head of R.L. Alia Co. This pattern of sons following in their fathers' footsteps even to the fourth generation would become a tradition among Seattle's Italian families.

By 1915, 20 percent of Seattle's Italian community was in the business and professional class. They included Doctors Xavier DeDonato and A.J. Ghiglione (who founded a macaroni factory where Harborview Hospital now stands); Joe Desimone, owner of the Pike Place Market; Frank Buty, a real estate agent whose generosity to new immigrants is still talked about by their descendants; Attilio Sbedico, professor of

literature at the University of Washington; Nicola Paoella, publisher of the *Gazetta Italiani*. Paoella produced and announced an Italian language radio show for 26 years and was the recipient of the Order of Merit, Italy's highest civilian decoration.

The most eminent scholar in the Northwest was Henry Suzzallo, whose family came from Ragusa. In 1915, he was appointed to the presidency of the University of Washington. He held the position until 1926 when he quarreled with the state governor and resigned. He achieved even more prominence by becoming chairman of the board of trustees and president of Carnegie Foundation for the Advancement of Learning. He stayed there until he died in 1933.

The community also included the first American Saint, Mother Frances Xavier Cabrini. Saint Cabrini, who died in 1917, was canonized during World War II by Pope Paul in the Sistine Chapel. More than 40,000 people, including American soldiers witnessed the ceremonies in the basilica. Mother Berchmans of Seattle said that two well-documented instances of miracles have to be accepted by the Sacred Congregation of Rites at the Vatican before a movement for canonization can begin.

"Though our miracle wasn't used for her sainthood," Mother Berchmans told reporters, "we like to think in Seattle that her first miracle really happened with us. This was when we wrapped a child dying of pneumonia in a shawl of Mother Cabrini's while we looked in vain for medical aid in a small mining community near Seattle. Very shortly the child began breathing normally, her temperature fell and soon she was completely out of danger." Mother Berchman's told the press that particular miracle had not been accepted but that it didn't matter and that her happiness at the canonization was complete. The church was and still is the most important institution in the Italian community.

Our Lady of Mount Virgin Church on the slope of Mount Baker overlooked the Italian neighborhood in Rainier Valley but it was the spiritual center to all Seattle Italians and often the first place new immigrants went to get information and meet new friends.

The first pastor was Father Lodovico Caramello. He was on his way to a foreign mission in 1913 when his superiors asked him to stop by Seattle and help the immigrants there to get the church they were building started. Father Caramello assented to the brief assignment and stayed on the job until he died in 1949, revered by the three generations who eventually made up his flock. To a man in the first generation, Father Caramello was also a candidate for canonization. "He had nothing," recalled Nellie Ivie, who was 88 when she was interviewed by the *Beacon Hill News*. "He lived in a little corner of the building above the old church. He had a wooden cot, no bed, no furniture, not enough to eat hardly. He used to go out and shoot birds - pick their feathers off and eat them. He was really a saint; everybody loved him."

"You either loved him or feared him," said Marie (Fiorito) Hagen in the same interview. She recalled attending a luncheon in the Father's honor in which he insisted on covered knees and elbows, "in the house of God" even on sweltering hot days. "If your knees showed, he'd glare

down from the pulpit and say, "frogs' legs," Marie Hagen recalled.

Like his parishioners, Father Caramello loved wine and that is one of the last things they brought him as he lay dying in the hospital.

Most of the Italian immigrants found jobs in the city, even though they had been peasants in the old country. Nationally, only two out of seven took up rural living again. The reasons were simple. Industrial and mining jobs paid more than farm work and anyway, most of the good agricultural land on the frontier had been claimed by time Italians began arriving.

Moreover, Italians didn't like either the harsh climate or the isolation of the Western plains. The ones who got to Seattle, however, found to their delight that it was quite possible to enjoy the benefits of city and country life at the same time. They could make good wages in construction and in the mills and have hen kitchen gardens, rabbits and chickens in the yards of the single-family homes that even working men could afford in this still spacious city.

The Rainier Valley neighborhood, which centered around the intersection of Rainier Avenue and Atlantic and climbed the slope of Beacon Hill, was transformed into an Italian village not unlike the ones the residents had left in the old country. It was a small village to be sure. Only 215 families lived there in 1915, but everybody knew everybody else. They all shared the same culture and they usually helped each other out when they could, which was both generous and wise for they were a tiny enclave surrounded by forestierie who were not always

friendly.

Rainier Valley was the biggest but not the only Italian neighborhood. There were about 70 families each in Georgetown and near Jackson Street and smaller communities at South Park, South Lake Union, Youngstown, and First Hill. Everyone who lived there remembers the redolent smells of Italian cooking that wafted through the neighborhood, especially on Sunday right after mass.

The immigrants worked prodigiously and ate the same way, partly because they loved good food and wine and partly because they needed lots of calories just to keep going. This abundance of good food also helped make up for the hungry times some of the immigrants endured in Italy and helped them convince themselves that they had done the right thing by pulling up stakes and coming to this new world.

The immigrants' love of and respect for food would lead many of them into new careers and make some of them wealthy. Many immigrants decided they wanted to go back to the land after all. Seattle was surrounded by some of the best gardening land in the west, and the rainy weather was perfect for growing vegetables. Moreover, the land was still cheap. An immigrant needed only \$75 to get into farming and if he had several hundred dollars he could buy land outright. Most leased land for anywhere from \$200 to \$5,000 a year.

An immigration commission found in 1910 that one Italian truck farmer sold \$60,000 in produce annually and that even farmers with much more modest farms were selling \$5,000 worth of

produce annually. The investigators were surprised to find that nearly all the Italian farmers were successful.

By 1915, Fred Marino was the leading truck farmer and that year he estimated that there were 200 to 300 Italian farming households around Seattle. The ratio of Italians on the farm to Italians in town was two out of three compared with two out of seven for the nation as a whole.

The most influential farmer was Joe Desimone, a 6 foot 2 inch, 300 pound extrovert who arrived in America in 1897 with half a dollar in his pocket. He worked as a swineherd in Rhode Island for awhile before he came to Seattle, went to work for the Vacca family and married one of their daughters.

The Desimone's bought up land bit by bit, drained the Duwamish swamplands and ended up owning large tracts of some of the best farmlands in the area. Desimone also became an owner of the Pike Place Market. He has been criticized for letting the market deteriorate but the consensus is the market went down hill because of competition from supermarkets and the takeover of nearby farmlands by industries. By keeping maintenance costs to a minimum, Desimone was able to rent the farmers stalls at very low rates and in this way made sure that the market survived. Desimone proprietorship continued until he dimmed in 1946. His son took over until it came under public acquisition by the 1971 voters initiative.

It is possible that Joe Desimone is the reason that Boeing remains in Seattle. In 1936, the company was anticipating lucrative defense contracts. The company felt hemmed in on its Seattle site and was looking around the country for a better place to build airplanes. Desimone heard about it and gave Boeing several acres off Marginal Way for one dollar. Boeing put up its Building 2 there and as the world knows Boeing is still in town.

Whether it was truck farming or mining, Italians seemed able not only to survive but to prevail. When the mining industry began dying off, Italians living in Black Diamond found other ways to make a living. Angelo Merlino, while still working in the mines, began to import cheese, pasta, and olive oil in bulk. He quit mining and opened a store in 1900 that was so successful that he was soon importing Italian food by the shipload. Today Merlino and Sons is one of Seattle's biggest distributors of Italian foods.

Gradually, Seattlites developed a taste for Italian foods and other Italian food businesses also became household words: Oberto's and Gavosto's Torino sausages, DeLaurenti's, Magnano's, and Borracchini's food stores.

Italians pioneered the transformation of Seattle from a dismal place to eat out into one of the best restaurant cities in America. One of the earliest restaurants was the fondly remembered Buon Gusto established in 1910 on Third Avenue by Orlando Benedetti and Giovanni Panattoni. Later restaurateurs, such as Rosellini and Gasparetti became city-wide personalities whose names and faces were known to everybody.

Not every early-day entrepreneur was successful. John DiJulio, for

example, opened a butcher shop in Seattle after his wife, Angela, insisted he leave the Black Diamond mines because they were too dangerous. He failed after six months because he couldn't say no to customers who asked for credit.

DiJulio and like most other Italian working men were also considered successful by the community. Some of them, especially the bachelors, felt lonely and depressed here and some returned to Italy. Most, however, lived and ate well, had lively social lives and were content here, especially when they remembered what life had been like in the old country.

DiJulio's son John, now retired, became the first Italian clerk hired by City Light and retired as an administrator with five departments under him.

The 1980 census confirms that the success of Italians around the state is no myth. It showed that their per capita income was eleven percent higher than other national descents surveyed except for Poland. It also revealed that a higher percentage of young Italians were high school graduates than any other group, and that there were fewer of them in prisons or mental institutions than any other descent.

If Italians earn more money, commit fewer crimes, and crack-up less often than the rest of us, then surely there are aspects of their culture that are worthy not only of admiration but of emulation.

The question is whether the Italians can preserve their Italianness. There are no longer any Italian neighborhoods in the city. Rainier Valley was obliterated by the Interstate 90 overpasses and tunnels. It didn't matter much because most of the Italians had already become too prosperous to live there or in their other neighborhoods much longer. Their sons and daughters are marrying non Italians and there are not enough new immigrants to replenish their loss. But Italians know how to endure. They continue, for the most part, to work hard, cherish their families, go to church, and have a good time with friends.

Doubtless Italians are becoming less Italian. But, consider how much the rest of us are becoming Italianized. Who would have thought, even a few decades ago, that Seattleites would sip wine under plane trees at sidewalk cafes, that there would be as many espresso outlets in the town as fire hydrants, that we would order dinner from menus written in Italian, and that our children would come to prefer pizza over all other things.

We are merging and so far we seem to be all right.



This is a picture of Joe Desimone (founder of Pike Place Market) on a farm truck with produce. This picture is one of many in the "Historical Photo" display at the Center House/Armory during Festa Italiana.



The 3rd annual San Gennaro Festival will be held September 11th-13th in Georgetown at 1225 S Angelo Street. They've expanded the festivities to Ellis Street so this year will be bigger than before.

Their charity for this year is Treehouse, a local non profit who's mission is that every child who has experienced a crisis of parenting has the opportunities and supports to pursue their dreams and become productive members of our society.

This festival is like an Italian street fair and what's great - it is free. For more information check their website at: www.sangennarofestivalseattle.org

Plan on
Attending the
28th annual
Festa Italiana
on
September
26th & 27th
at
Seattle Center

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 of Holy Cannoli</p> <p>October 28th: Italian Meeting Cecilia Stretto</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 TBD</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

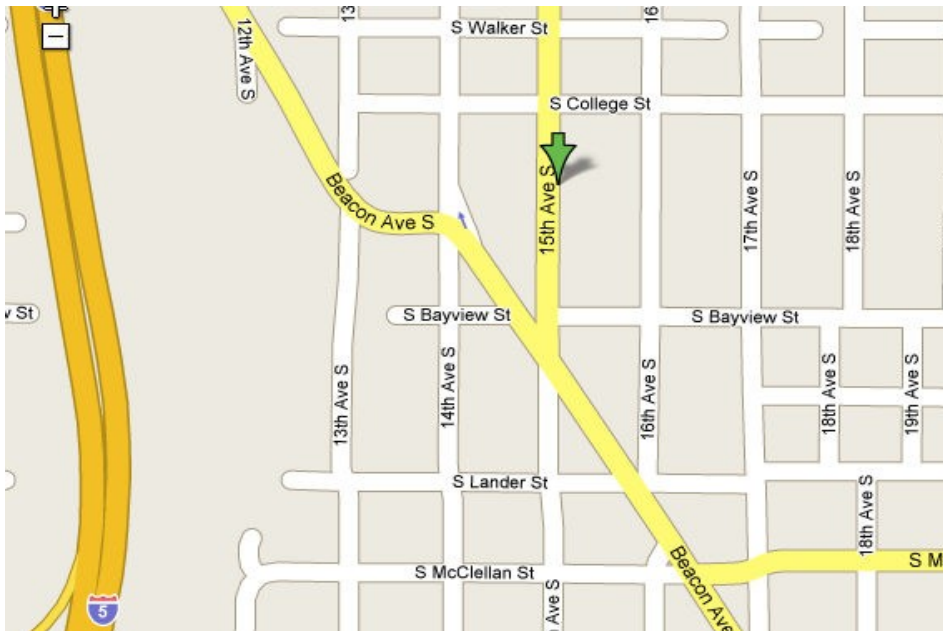
Oro (gold) - \$51 to \$100

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.