
La Voce della Dante

Published by the Dante Alighieri Society of Washington (DAS)

<http://das.danteseattle.org>

November 2011

November English Meeting

Searching Italian Roots

presented by *Vickie Baima Olson*

Wednesday, November 9th, 6:30 pm dinner, meeting at 7:30 pm
Headquarters House, 2336 15th Avenue S, Seattle

The photos are of Vickie's mother's family (DeLeo) from Campania and her father's family (Baima) from Piedmonte. Her father is the youngest in the photo of all the boys and her mother is the littlest girl in the chair. Vickie grew up in Newcastle, where Grandpa Baima worked in the coal mines and Grandpa DeLeo farmed 180 acres which he received under the Federal Land Grant Act before Washington was a state. In 1981, she made a trip to Italy with her father and they visited the little town of Piano Audi where his mother and father were born. While traveling in Italy, she realized how her ancestry had determined who she is; which was the catalyst for her quest to learn more of her family history.

Vickie's talk will focus on the guidelines in the book "Discovering Your Italian Ancestors", the richness of the resources available online, and the Family Histories libraries available in various locations around the Seattle area.

Upcoming Events

Wed, Nov 9th:
English Meeting, 7:30 pm -
"Searching Italian Roots" presented by
Vickie Baima Olson



No Italian meeting in November

Nov 16th-20th: Seattle Italian Film Fest, SIFF Cinema at the Uptown

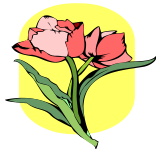
Sat, Dec 3rd: Festa di Natale per i Bambini, Headquarters House, 2:00 pm. Pre-registration due by Nov 26th.



Baima Family Picture



DeLeo Family Picture



**Welcome to
Our New**

**Benvenuti
Nuovi Membri**

Clark & Linda Howe

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

*** DAS Star List 2011***

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

Grazie Mille for supporting the Dante Alighieri Society of Washington.

Bronzo up to \$25

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

Argento \$26 to \$50

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

Oro \$51- \$100

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

Platino—over \$100

- * Jackson, Douglas
- * Minotti, Dominick

From the President's Desk

Happy November! I hope that all of you had a chance to join us for one or both of our meetings in October. They were absolutely wonderful. Great programs, paired with great people to meet and visit with, surrounded by wonderful food, vino, and dolce. It's no wonder why I so much enjoy being part of the Dante Alighieri Society!

Our October English language meeting has the honor of being our largest attended meeting with nearly 70 people in attendance; what a great turn out! The meal, prepared by Dave Cottrell, was wonderful as well. Dave made his famous fried caper and anchovy pasta and there was not a single bit of pasta left when we were done as seconds and then thirds were requested. Joyce Morinaka worked with Tutta Bella to provide a number of antipasti and dolce which all together insured that we had a great dinner. The speaker was Julie Coen from Europe Through the Back Door and she gave a thorough and enlightening tour of Venice. All in all, it was a spectacular evening. Thank you Dave, Joyce, Tutta Bella, and Julie!

Our Italian language meeting was wonderful also! Marcella Nardi, who has spoken to us before, came through once again with a great presentation entitled "The Castles of Duchy of Parma & Piacenza - Towns of Ravenna & Gradara". She had an amazing set of pictures that led us on a tour and exploration of those castles and towns that really brought home to us the feeling and the life of the areas. Many thanks to Jackie Leone Pleasant who provided a wonderful antipasti and to all of those who brought vino, antipasti, and dolce to share. Your generosity and willingness to share what you enjoy most makes our meetings so much like visiting with family.

In November we slow down a bit for the holidays and have an English language meeting but no Italian language one. This month the program will be "Searching Italian Roots" presented by Vickie Olson. I've had the chance to talk to Vickie a couple of times now and I know that she is going to have a great presentation. I have had a back burner task to trace my family history and I'm looking forward to really moving on that as I learn from Vickie.

Again this year our society is one of the supporters of the Seattle Italian Film Festival. As a benefit to our members and language school students, this sponsorship brings with it discounts to all of the films in the festival. I will email the membership with the discount code so you can act on this benefit. I hope many of you can attend shows this year. We are very lucky to have this festival annually in our community, please consider taking advantage of it!

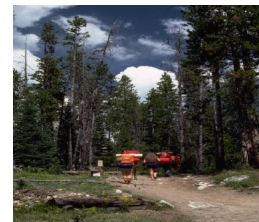
As a final note, I wanted to share with you the delight I have gotten from taking Italian language classes at the Dante Alighieri Language school. I'm still in the first semester of the elementary class but I really enjoy learning the language. I have a great teacher and a wonderful class of dedicated students. It is so much fun! I encourage anyone who has an interest in learning the language to consider signing up for classes in the next term.

Frank Paterra



Language Program News
by Giuseppe Tassone
 Italian Language Program Director

Club
Alpino
Italiano
(CAI)
PNW



The 2011-12 school year for the Italian Language Program of the Dante Alighieri Society of Washington started on October 4th with about 60 students registered for our program. Thanks to the high demand for the elementary and intermediate levels, we were able to offer three sections of Italian: two at elementary level and one at intermediate level. Unfortunately, we had only a few students interested in the advanced level and we were not able to offer it for this year. However, students currently enrolled in the intermediate level are all eligible to take the advanced level next year after completing three quarters of Italian and we are predicting running at least one section of the advanced level next year.

The instructors for the 2011-12 school year are Daniel Zanchi, Michela Tartaglia, and Laura Ciroi. They are teaching, respectively, the elementary and the intermediate level. As in the past, our classes are held at Seattle University, where Italian is also offered for credit among other languages in the Modern Languages and Culture Department, and where students can obtain a minor in Italian language.

Course Schedule for 2011 – 2012:

Fall Quarter 2011: October 4th - December 13th

Winter Quarter 2012: January 5th - March 13th

Pre-registration deadline: December 16th.

Spring Quarter 2012: March 29th - June 5th

Pre-registration deadline: March 16th.

Location: Seattle University Campus

Class fee: \$180 per quarter unless otherwise indicated

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

Thank you students for your support and Seattle University for hosting our courses.

Website: <http://www.danteseattle.org>

Marcella's Art & Craft

The following is information for Marcella Nardi who had a delightful presentation at the October Italian meeting. She took DAS on a tour of Ravenna and Gradara and the castles of Parma and Piacenza.

Address: 14205 283rd Pl NE, Duvall, WA 98109

Mobile: 425-208-5373

Website: www.marcella-artandcraft.com

Website: www.4everitaly.com

The CAI-PNW November hike is November 12th to Squak Mountain.

Classification: E/M

Distance/Time: 5-6 miles, 3-4 hrs

Elevation Gain: 1250 feet

Contact: Cris Kantor by Nov 10th (CMKantor@aol.com) or 206-935-1312

Leave the Squak Mountain parking lot off May Valley Road at 10:00 am. Cars will need a Discover Pass to park. There will be about a 1000 foot gain. Most of the hiking is along a creek and through a pretty forest. The steep part is in the last 1/4 of the hike. Bring a lunch.

Board Meeting

The next board meeting will be November 2nd and then January 4th, 2012.

Meetings from 7:00-8:30 pm in the Community Room at Faerland Terrace, 1421 Minor Avenue in Capitol Hill. These meetings are open to members.



La Voce

Fall is just around the corner and hopefully, you have had a great summer and are ready to enjoy the new season of Dante.

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

Delivering La Voce to Members



Just a reminder that La Voce will not be sent to the membership via an email attachment. For many emails, the file size is too large. Instead, an email will be sent to members that includes a link to the current issue of La Voce on the DAS website. Just click on the link and you will have La Voce to read for your pleasure.

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

And be sure your email box isn't full.

Inclement Weather Procedure

As the seasons change, we are approaching a time when the weather can turn quickly. If 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, 206-320-9159, 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.



Reminder: New DAS Mailing Address

Please remember to use the DAS new post office box address that took effect last year:

Dante Alighieri Society
PO Box 9494
Seattle, WA 98109

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

Bruce Leone
2522 2nd Ave West
Seattle, WA 98119

Membership Roster Available

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

To have one emailed to you contact Bruce Leone at:

bruceleo@earthlink.net





La Voce Needs You!

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

Article submission deadline:

<u>ISSUE DATE</u>	<u>SUBMISSION DEADLINE</u>
December 2011	November 20th, 2011
January 2012	December 20th, 2011

Let's see some articles come in this season!

Dante on the Internet!

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

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

Pre-Dante Pasta

Join us for the pre-Dante Pasta dinner preceding the English language programs. **To attend the dinner, reservations are required. The only way to make these reservations is by calling the activity line at (206) 320-9159 by 5 pm on the Monday before the meeting or send your request via email to: dante.reserve@gmail.com.**



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

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

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

Dante Alighieri Society of Washington

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

Mailing address:
PO Box 9494
Seattle, WA 98109
(206) 320-9159

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

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Program Chair

Giuseppe Tassone
Language Program Director

Festa Volunteer Dinner

For those of you who actively volunteered at this year's Festa Italiana, the Festa Italiana Volunteers Appreciation Dinner will be held Tuesday, November 8th, at 6:30 pm at the Mt. Virgin School hall. The menu will feature Isernio's sausage with grilled red, yellow, and green peppers, pasta, vegetables, salad, and dessert. There will also be a recap of this year's events and the "New Volunteer of the Year" award will be presented.

Admission is free as a gesture of thanks to all who worked hard to put on this fun event. However, you must RSVP to help plan for this event. The best way to do this is to contact the chairperson or director of your activity and have them put you on their list. Otherwise, contact Dennis Caldirola at Dennis@FestaSeattle.com.

Address for church hall:
Our Lady of Mt. Virgin School Hall
2800 S Massachusetts St
Seattle, WA 98144



Festa di Natale per i Bambini Welcomes Everyone

We will be celebrating Festa di Natale per i Bambini on Saturday, December 3rd, come rain or snow or shine, at our Headquarters House on Beacon Hill, for the enjoyment of all our children and those young at heart as well.

We look forward to seeing La Befana re-create her role and to tasting the delicious pizzelle, a favorite Natale tradition. The story of the presepio will be told again and this year we are bringing a new Jesu Bambino figure to the presepio from Castrovillari, Calabria. Yes, the original figure broke many years ago and we were finally able to find a suitable replacement while on a CAI hiking trip in Italy this year.



Our wonderful friends at Tutta Bella will be providing the delicious pizza for everyone and La Befana will be bringing the gift bags for all the children. The craft activities start at 2:00 pm and we end the afternoon with a game of tombola; heading home by 5-5:30 pm.

Please bring your family, neighbors, and friends to enjoy this sweet afternoon.

There are three ways to reserve your spot(s) for Festa di Natale:

- 1) Mail your info to Caterina Wartes at 37381 Hansville Rd NE, Hansville, WA 98340. Include a check made out to DAS or let Caterina know you will pay the fee at the door.
- 2) Email Caterina at speranza.se@gmail.com and pay the fee at the door.
- 3) Phone Caterina at 360-638-2500 and pay the fee at the door.

Ticket Prices:

1 child = \$5.00

2 or more children = \$10.00

Information needed when making your reservations(s):

Family Name

Number of Children Attending

Number of Adults Attending

To help in the planning of food and activities, we appreciate a notice at least one week before the celebration which starts at 2:00 pm sharp on Saturday, December 3rd.

Grazie Mille

New Italian Cinema Festival

The third annual Seattle Italian Film Festival will be held November 16th through November 20th at SIFF Cinema at the Uptown (511 Queen Anne Avenue North). Showcasing a selection of the finest contemporary Italian films that have made an impact on both Italian and International audiences, many of the screenings will be followed by discussions between actors, filmmakers, and the audience.



This event is co-presented with the Seattle-Perugia Sister City Association and sponsored by Pagliacci. DAS is a local supporter along with the Mediterranean Inn, Ritrovo Regional Foods, Gelatiamo, Il Fornaio, Small Vineyards, University of Washington-French and Italian Studies and the Center for West European Studies, Caffé Umbria, Umbra Cuscinetti, DeLaurenti, La Spiga, and the Pink Door.

Series passes are available for \$60 which includes all films; \$40 for SIFF members, and remember, if you are a DAS member, you can also get discounted tickets. The series pass admits the holder to all regular priced screenings in the Cinema Italian Style series November 16th to 20th at SIFF Cinema at the Uptown. Also included is the closing night film and celebration. Tickets are non-transferable.

For purchase of passes online:
<http://www.siff.net/cinema/seriesDetail.aspx?FID=251>

Geno Auriemma

Taken from Investors Business Daily, October 31, 2011

Who is Geno Auriemma? He's the UConn women's basketball coach who has turned the Huskies into a basketball dynasty. His 26-year record of 771-124 (.861) is the best winning percentage among Division I active women's basketball coaches. And yes, he is of Italian heritage.

He has an intriguing approach to basketball recruiting. He tells the truth. He's won seven national titles in 12 Final Four appearances and his 2008-11 teams won 90 straight games, a record that topped the UCLA men's number of 88 wins that ended in 1974. He's also head coach of the U.S. women's national team that will compete in the 2012 Olympics.

He was inducted into the Naismith Basketball Hall of Fame and has a 100% graduation record for students who have played with him four seasons.

"When I left Philadelphia for the first time, (my mother) told me two things: work hard and make a lot of friends. All I ever wanted from anything—this game, from friends and acquaintances—was respect of how I do things and how I represent my family, my school, my program.

Auriemma, 57, came to America from his Italian birthplace when he was 7. Neither he nor his parents spoke English, a matter that forced him to excel.

"There was a clear distinction between Americans and immigrants, at least

Cinema Schedule

No film listings were available on the SIFF website at the time of La Voce publication but the following is a general schedule overview.

Wed, Nov 16th: 1 film screening (Uptown), Opening night gala

Thu, Nov 17th: 2 film screenings (Uptown), Filmmaker dinner

Fri, Nov 18th: 2 film screenings (Uptown), Filmmaker Dinner

Sat, Nov 19th: Taste of Italy (SIFF Cinema), Italian shorts (Film Center) 4 film screenings (Uptown), Filmmaker dinner

Sun, Nov 20th: Taste of Italy (SIFF Cinema), Italian shorts (Film Center), 3 film screenings (Uptown), Closing night gala



in my mind anyway," he told IBD. "America wasn't as diverse as it is now, so there was a real sense of urgency that you had to blend in. At the same time I didn't have a whole lot of role models. There weren't a tremendous number of Italian doctors, lawyers, or heads of businesses."

"Because of my status, having immigrant parents who couldn't read or write, I always had this feeling that I had to try really hard so I wouldn't be looked upon as a guy who is going to be a laborer."

Trying hard is another of those Auriemma traits. He's so gung-ho about getting things right, he named his memoir "Geno: In Pursuit of Perfection."

Chef Recipes from Festa Italiana 2011

Pears in Red Wine Sauce

Nick Stellino

4 large pears, peeled, & cored
2 cups red wine
1 cup sugar

Cut a small slice from the bottom of each of the pears so they will stand up straight in the saucepan without falling over. In a saucepan large enough to hold the pears, bring the wine and sugar to a boil over medium-high heat, stirring well. Once the mixture reaches a boil, cook for 3 more minutes.

Take the pan off the heat and gently place the pears, standing up, into the saucepan, being careful not to splash yourself with the hot wine-sugar mixture.

Place the pan back on the stove and cook the pears over medium-low heat 15 to 20 minutes for a firm texture or 30 to 40 minutes for a softer texture, braising the pears with the wine and sugar mixture every 5 minutes.

Turn off the heat and let the pears stand in the wine sauce until they reach room temperature. Use a slotted spoon to transfer each of the pears to a dessert dish, and top with plenty of the wine sauce.

Serves 4

Chef's Note:

For an elegant presentation, serve the pears with sweet whipped cream or whipped mascarpone cheese, and top with toasted chopped pistachio nuts.



Pasta with Cherry Tomatoes, Basil, and Shrimp

Nick Stellino

1 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon paprika
2 pounds shrimp, shelled & deveined
6 tablespoons extra virgin olive oil
1 onion, finely chopped
6 garlic cloves, thinly sliced
2 pounds cherry tomatoes, cut in half, or heirloom tomatoes, cut in quarters
1/4 teaspoon sugar (optional)
4 tablespoons chopped basil, divided
1 pound penne rigate or spaghetti
Salt and pepper to taste

Bring a pot of water to boil for the pasta.

Mix the salt, pepper, onion powder, garlic powder, and paprika together. Sprinkle the spice mixture over both sides of the shrimp and set aside. In a large sauté pan, cook the oil over high heat until it starts to sizzle, about 1 to 2 minutes. Add the shrimp and cook for 2 minutes. Using a slotted spoon, lift the shrimp out of the pan and place on a tray lined with paper towels to absorb the excess oil. Reduce the heat to medium and add the onion and garlic to the pan, stirring well. Cook, stirring, for 3 minutes. Add the tomatoes; add the optional sugar if they are not sweet enough. Cook, stirring, for 3 minutes. Add half of the basil and increase the heat to high. Stir well and bring to a boil. Cook for 1 minute, continuing to stir well, then cover the pan and reduce the heat to simmer, cooking for 10 more minutes.

While the sauce is simmering, add the pasta to the boiling water and cook according to the directions on the package. While the pasta is cooking, add the shrimp to the sauce. Stir well, cover again, and continue to cook on simmer for 3 to 4 minutes. Drain the pasta and return it to the pot. Pour the sauce over the pasta and cook it over medium heat, stirring, for 2 to 3 minutes. Add the remaining basil, toss well, and serve. Season with salt and pepper to taste.

Serves 4 to 6

Chef's Tips:

If you want a different look, cut the shrimp in 1/4-inch dice before you add it to the tomato sauce.

If the sauce is reducing too much and becoming dry, add 1/4 cup of the pasta water.

While many other Italians do not like Parmesan cheese on their seafood pasta, I love it, so I add plenty of grated Parmesan to this pasta.

Pannocchie with Tuscan Kale

Walter Pisano, Executive Chef at Tulio's

2 pounds pannocchie pasta
1 bunch Lacinato kale washed, sliced thin (Tuscan kale)
1/2 cup toasted pine nuts
1/2 cup Trampetti olive oil
3/4 cup tomme cheese grated
Saffron salt to taste
Controne chili to taste



In a heavy bottom sauté pan add 1/4 cup olive oil. As it begins to heat, slowly add a pinch of controne chili then add the kale and sauté for 1 minute and then turn the heat off. Keep the kale in the pan and set the pan aside.

In a heavy bottom sauce pot, boil 3-4 gallons of water with 3 tablespoons of salt. When the water is boiling, add the pasta and stir. Cook the pasta approximately 8-10 minutes or until it's slightly al dente.

Return the kale pan to the stove and turn the heat on medium. Add the pine nuts.

When the pasta is cooked, drain it well, and toss it in the pan with the kale and pine nuts mixture, and the remaining Trampetti oil. Adjust the seasoning with saffron salt and toss with the tomme cheese. Serve immediately.

Serves 4-6

Chef's Tip:

Add golden raisins for some sweetness.

Penne Gitane TM

Chef Luigi DeNunzio

Ingredients:

Tanto quanto basta (you choose the quantity)

Cooking:

Cook penne pasta al dente in salted boiling water.

In a large sauté pan bring extra virgin olive oil (evoo) to smoking point, add garlic, let the garlic brown. Then add green beans, asparagus, red peppers, carrot (all diced in the same size), and mushrooms.

Add cooked garbanzo beans. Season with fresh mint, sea salt, pepper, & chiles. Cook vegetables until they are al dente.

Deglaze pan with saffron infused white wine. Add passata di pomodoro of San Marzano tomatoes and cook for a few minutes until water evaporates from the tomatoes.

Add a little pasta water to the sauce. Drain pasta and toss pasta in the vegetables and tomato sauce.

Drizzle with red wine vinegar and finishing oil (evoo) and garnish with parsley.

Controne Chili:

Sweet sun-dried is mild and vegetal, rust-orange, with no heat. (Spice Shop)

Controne from Campania near the border of Basilicata starts sweet and builds to a hot 7 or 8, is a bright golden orange, and a bit coarse. It makes excellent infused oil. (Ritrovo)

The Tutto Calabria brand is very, very hot—a 10 pushing 11 on a scale of 1 to 10—a dark rusty orange, and finely ground. Another note on its heat: as hot or hotter than cayenne, with full mouth heat that lingers on the tongue and throat. (ItalFoods)



Tomme de Savoie Cheese:

This is a semi hard cow's milk cheese made in the valley of the Savoie in the French Alps. It has a delightful nutty flavor and smooth paste that melts in your mouth. The hard, powdery rind has an earthy aroma and is usually speckled with many types of indigenous and beneficial molds. Tomme de Savoie is delicious with wine from the Côtes de Beaune region as well as Alsatian Rieslings.

Pannocchie Pasta:

This pasta is cut unlike any other. It forms a 6-inch wavy, dense pasta "filet" that can be served whole, or broken into pasta cords of any length desired. Its thick texture holds red and white, thin and thick sauces; broken into pieces it can dress up mine-strone or pasta in brood.



Chef Recipes from Festa Italiana 2011

Gnocchi with Sausage and Sweet Peppers

Frankie Curtiss, Frankie's Pizza & Pasta

I look forward to having this gnocchi every year when it arrives on our summer menu at the restaurant. Peppers just seem right for summer. We use red and yellow bell peppers. I find them to be sweeter and less pungent than green bell peppers. I also love it with rigatone if you prefer with pasta.



This recipe is quite healthy for you except for maybe the sausage. Feel free to use chicken sausage which I like just as well. Did you know that red bell peppers are full of antioxidants and also are good for your skin? They keep you looking younger!

1 recipe potato gnocchi (or one pound store bought gnocchi or rigatone pasta)
2 tablespoons olive oil
3/4 pound spicy Italian sausage (pork sausage or chicken)
1 red bell pepper
1 yellow bell pepper
1/2 medium yellow onion
2 to 3 cloves garlic
1 quart Marinara sauce (store bought or homemade)
1/2 cup Parmesan grated or curled
Italian parsley for garnish (optional)

Core the bell peppers and cut into bite-size pieces, roughly a 1/2 inch by 3/4 inch. Cut onion into bite size slivers.

Cook sausage in a deep sauté pan over medium heat (if sausage came in casings, remove before cooking). Transfer to paper towels to drain. Wipe out pan.

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

While water is heating, heat olive oil in the sauté pan over medium-high heat. Add peppers and onions and cook until they soften. Add garlic and sauté briefly.

Add Marinara to pan, and return the cooked sausage to the pan also. Warm over medium heat.

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

When all gnocchi are cooked, add to the pan with a little of the pasta water and toss with other ingredients.

Platter and top with Parmesan cheese and garnish with parsley if desired.

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

Suggested Wine: *Nero d'Avola*

Nero d'Avola is a very dark skinned grape (Nero means black) and named for the Avola region in southern Italy. It is explosive with sun-baked Mediterranean flavors, with sweet tannins and pepper plum on the palate.

The Villa Pozzi Nero d'Avola is a great value. We've released it to our wine club and have had more re-sales on this wine than any we've ever done.

The recipes from the chef demonstrations are now on the Festa Italiana site at: www.festaseattle.com

Risotto Dante

Chef Franz Junga, Executive Chef at il Fornaio, Seattle

2 each roasted peppers
1/2 cup olive oil
1/4 cup Italian parsley, chopped
1/2 cup white wine
1/2 pound spicy Italian sausage
2 cup Carnaroli rice
2 each shallots
3 each garlic cloves, chopped
10 cups chicken, turkey, or vegetable stock
2 1/2 tablespoons butter
1/4 pound smoked mozzarella, diced
1/2 cup grated parmesan
Salt and pepper to taste

Bring the stock to a boil and reduce to a high simmer. Heat 2 tablespoons of olive oil and 1/2 tablespoon butter in a large sauce pot. Sauté the shallots and garlic briefly then add the rice. Sauté the rice, stirring to ensure all kernels are toasted. Add the white wine and reduce. Begin adding the stock little by little, stirring until fully incorporated before adding more.

Sauté the sausage in a separate pan. Continue adding stock and when rice is nearing doneness (about 10-15 minutes) add the sausage and roasted peppers.

Season with salt and pepper. Finish cooking to desired doneness and removed from the heat. Immediately add the remaining butter, parmesan, chopped parsley, smoked mozzarella, and mix deliberately and forcefully, working the risotto into the sides of the pan. When fully incorporated, serve. If too dry, add a little bit of hot stock and mix again.

Sausage, Pepper, Onion, and Mushroom Hero

As prepared by Chef Jim Taranto

2 pounds Isernio Italian sausage (bulk or link)
3 cups mushrooms, sliced
3 large bell peppers (chopped)
2 large sweet onions (chopped)
5 cloves garlic (chopped)
1/2 cup chardonnay
1/2 cup marinara
Dried Italian spices (rosemary, thyme, basil)
2/32 cup reggiano cheese grated)
Ritrovo olive oil
Fresh baked baguettes (cored)
Salt and pepper to taste

In a large pan brown sausage until almost cooked through and add the chopped peppers, mushroom, garlic, and onion. Sauté mixture in wine and olive oil incorporating the marinara, dried spices, cheese, and salt and pepper as you stir the mixture. Once the sauté is cooked through, stuff the cored baguettes and serve.

Those Super Markets

From National Geographic Traveler, October 2011

Today no chef worth his or her whisk would consider planning a daily menu without checking in with regional suppliers and pinching the local produce for ripeness. But this isn't news. European hausfraus have been doing it for centuries. It's called going to market. And the food markets, still thriving in most European cities and towns, rate a visit even if you aren't stocking your larder. In fact, they offer authentic local experiences to travelers and lessons in culinary and cultural traditions.

Rialto Market
Venice, Italy



Before the gondolas crowd the Grand Canal with their daily bumper crop of people, a grittier flotilla of barges, piled with fresh produce and every kind of daily catch, floats down the waterway at dawn. The procession supplies the morning-only Rialto market, just around the corner from its namesake bridge, with its pyramids of fruits and vegetables. The fish stalls of the adjoining seafood market, though, have drawn locals for centuries for the soft-shell crabs and razor clams that show up in the best trattoria risottos and evoke Venice's defining briny flavor.

DANTE CALENDAR 2011-2012

Dante Alighieri Society of Washington

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

At the first meeting of each month (English program), pre-Dante pasta is communally prepared at 5:30 pm & served at 6:30 pm. Call the Activity Line (206) 320-9159 by the Monday before to reserve your spot(s) or email your request to: dante.reserve@gmail.com. Cost: \$8.00 per person or \$15.00 per couple

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

Membership Application

I (We) want to promote Italian language and culture and request membership in the Dante Alighieri Society of Washington. Enclosed is my (our) check in full payment of annual membership dues (\$30.00 for individual, \$40.00 for a family).

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

Name(s): _____

Address: _____

City: _____ State: _____

Telephone: _____ **E-mail:** _____

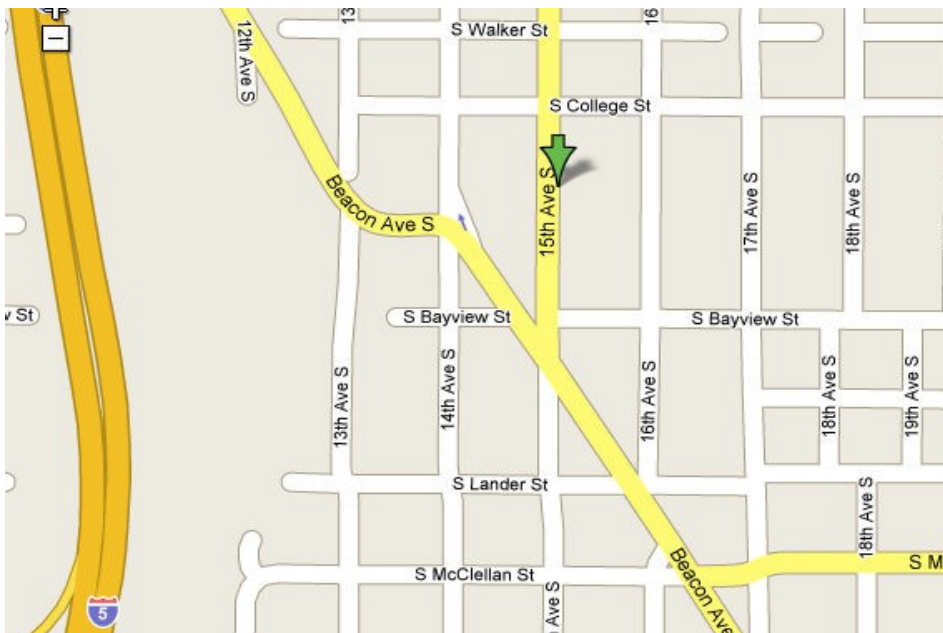
Amount Enclosed:
Membership Amount: _____
Contribution: _____
Total Enclosed: _____

Contribution Categories (For recognition stars):
Bronzo (bronze) - Up to \$25
Argento (silver) - \$26 - \$50
Oro (gold) - \$51 to \$100
Platino (platinum) - Over \$100

Please return completed membership application with check to:

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

If you have any questions, please call (206) 320-9159 and leave a message.



Directions to Headquarters House

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