

La Voce della Dante

Published by the Dante Alighieri Society of Washington (DAS) <http://www.danteseattle.org/DAS>

April 2008

April English Program: Fred Cacchione –Alberobello



Wednesday, April 9th, 7:30 - 8:30 PM
Headquarters House, 2336 15th Ave. S., Seattle
Dinner preparation 5:30-6:30 PM
Pre-Dante pasta, 6:30 – 7:30 PM

On April 9th, Fred Cacchione will speak and present a slideshow of his travels in Southern Puglia. Fred is a retired school teacher who began studying Italian, the language of his grandparents, in 1980. He has been to Alberobello twice now and is looking forward to telling us about it. Please join us tonight for dinner, good company, and an interesting program. (photo on the left is the inside of a trullo roof)

April Italian Program: *Daniele Favaro—UFO's and Alien Abduction*

Wednesday, April 23rd, 7:30 - 9:00 PM
Antipasti served at 7:00 PM
Headquarters House, 2336 15th Ave. S., Seattle

Daniele Favaro was born in Frascati, (Roma) and raised in Italy. He studied Latin and English for 25 years. He holds a degree in Interpreting and Translating from Bellevue Community College, and a B.A. in Mathematics from the Università di Salerno. He has been working as a Translator and as a Simultaneous Interpreter for the last seven years. He has also been teaching Italian for four years with very good feedback from his students. He has many hobbies and interests; including music, sports, and alternative science. One of his latest interests is the study UFOs and ET beings, The topic of tonight's discussion will be his latest interests: UFO's and extraterrestrial beings, specifically, occurrences and information coming from Italy.

WANTED: a Treasurer

Qualifications: you must be a Dante member and be able to do simple accounting.

List of duties:

- * Keep the records for Dante, dues paid, expenses, and reimburse
- * Act as accountant for the Language School which includes writing paychecks, filing taxes, dealing with L & I insurance.
- * Check the mailbox at 11th and East Pike street 2 times a month to pick up the mail

An annual stipend of \$1000 is awarded to our treasurer.

If we can't find a treasurer, the Language school will have to hire one and that will force the club to be separated from the school because of our rule that our treasurer be a member. Contact Ida Callahan or Gini Harmon if you are interested.

Upcoming Events

April English Program

Fred Cacchione

Wednesday, April 9

5:30-6:30; Dinner preparation,
6:30; Dinner, 7:30; Meeting
Headquarters House

April Italian Program

Daniele Favaro—UFO's

Wednesday, April 23

Antipasti and Social; 7- 7:30pm
Meeting; 7:30;
Headquarters House

May Annual Meeting

Free Pasta Dinner for Members

(reservations only)

Wednesday, April 9

5:30-6:30; Dinner preparation,
6:30; Dinner, 7:30; Meeting
Headquarters House

September Italian Program

Cecilia Strettoi (tentative)

Wednesday, Sept 24th

Antipasti and Social; 7- 7:30pm
Meeting; 7:30;
Headquarters House

Do you want to
vote?

If you joined before September of 2007, it is time for you to renew. Please use the handy form on the last page of this newsletter and mail it with your check right away. Our dues are still \$30.00 for individuals and \$40.00 for families. **Remember, dues must be paid in order to vote at the May 14 Business Meeting and partake of the free pasta dinner.** (by reservation only)

Thank you for supporting your Dante Alighieri Society. You will be taken off our mailing list for autumn if you have not yet paid.

Editorial

A couple of years ago, we all sat in Sam Ciapanna's backyard with a dilemma. Our club needed a president and no one was coming forward. Donna Lipsky was the vice president, believing it would be a relatively safe place to hang out. In our need, she stepped up to accept the presidency. It became a lucky turn of events, because her intelligence, wit, and decisiveness was just what Dante needed.

In the two years of Donna's presidency, I have worked closely with her and have observed her candor, perserverance, and dedication. While encouraging others to help run our club, she has attended almost all meetings, volunteered to help with all aspects of membership, including racing home to get a computer or projector for our speaker. In addition, she has acted as program chair, helped with secretarial duties when our secretary was ill, purchased gifts for our speakers, and made and mailed copies of La voce to our elderly members who do not have computers. Donna has done more than would be expected of three members. It is impossible to recount the many things she has done behind the scenes with problematic personalities; she was always there in a pinch ready to rescue us from ourselves.

As her two year term comes to an end, I realize how rare and special a person Donna is. I know I speak for all of us when I say, thank you, Donna, you leave big footprints behind you.

Mimi Boothby

Carnevale a Venezia

Rebecca Albiani

Did you know that for a while, Carnevale was observed in Venice half the year? And if important people showed up during the wrong part of the year, Carnevale would be quickly observed; everyone would don their masks. Carnevale continued to ascend in popularity; or should I say in habit until Napoleon conquered the region. He shut it down quickly, disgusted by how far Venice had gone in licentious behavior and general depravity. Did you also know that Venice stole Pulcinella from Napoli and renamed him Punchinello? Rebecca gave a gorgeous slide show and spoke clearly in Italian, leaving us all a little wiser. Her Italian was beautiful, it was a delight to hear her. Our members outdid themselves with goodies served tonight; if you were lucky enough to be at this meeting you would have feasted on Pastiera, Tortono, (thanks Rosa) and Pignolini (thanks Maddalena!) and many other lovely dishes. (see photos on page 8)

Language Program News
by Giuseppe Tassone
Italian Language Program - Director

DAS - Italian Language Program - Spring Quarter starts March 27th at 7:00 p.m. at the Seattle University Administration Building. For further information about the Italian Language program, visit the Italian Language program web site at <http://www.danteseattle.org>

Contact the director Giuseppe Tassone at info@danteseattle.org or call (206) 320-9159 for a brochure. Remember, PayPal registration is now available and we also offer Gift Certificates - give the gift of learning a language.

University of Washington Event: My Life In Italian Opera: A Conductor's Perspective
A presentation by Dean Williamson

The Italian Studies Advisory Board cordially invites you to a presentation by Dean Williamson, Seattle Opera conductor and the Artistic Director of Opera Cleveland. Mr. Williamson will share his experience and insight, providing an intriguing journey behind the scenes of the world of opera.

Date and Time: Sunday, May 4, 2008 at 2:00 p.m. Reception to follow Place: Kane Hall, Walker-Ames Room, University of Washington Campus
(Directions: <http://www.css.washington.edu/KNE> Directions)

Suggested Donation—\$10.00

Please RSVP by April 25 at 206 616-4943 or jakel@u.washington.edu

Visit the Italian Board Website at <http://www.italianboard.washington.edu>

A night on the town

On March 14th some of us had dinner at DeNunzio's Trattoria in Pioneer Square. DeNunzio's served us a wonderful dinner with some really fine Italian wine. I highly recommend them. The setting is quite European-Italian and to have dinner with some Dante members and friends was great. Afterwards, we walked together to the Seattle Art Museum to see an old classical film in Italian, with subtitles in English, called "Umberto D" by Vittorio DeSica, 1952. We all had a very good time. I only wished more people could have come. Cris Kantor did a great job of organizing. Thank you, Cris! For further possible events in downtown we highly recommend carpooling or taking the bus. Yes, the traffic is heavy but that is part of the excitement being in downtown Seattle on a Friday night. To have fellowship with Dante members in a wonderful Italian restaurant was a treat. The authentic Italian movie took us to Italy in another time right in the heart of Seattle. I encourage all of you to come next time. Ci vediamo! - Maddalena Tobe

ANIME BIANCHE

In ogni diario l'immagine di
Einstein,
in ogni cervello reazioni ponderali,
in ogni cuore l'amore per l'alchimia;
siamo noi,
giovani periti chimici,
anime bianche del futuro
speranzosi di salvare l'umanità
dai disastri ecologici.

Nelle nostre mani
accadono fenomeni
accaduti prima di mille anni fa,
ma è sempre una grande emozione.

Riscopriamo,
inventiamo,
saggiamo e
controlliamo
ciò che gli antichi greci
non erano a conoscenza.

Citiamo le teorie di Bohr, Lewis e
Plank
come se fossero
filastrocche per bambini.
Amiamo il primo modello atomico,
gli elettroni, o protoni e i neuroni.
La nostra mente
va oltre quella di Einstein
e come lui
promettiamo di aiutare il mondo.

Giorgia Bracchetti – Rovereto (Italy)

La Voce Submission Deadlines

If your story, article, photos or poem
is submitted via email by the follow-
ing date, it can be published in the
next newsletter.

Deadline - publication date
April 25 - May 2008
August 25 - Sept 2008
danteeditor@gmail.com

Host an Italian or 3 for a week!

Pina Trentini and 5 teenagers are coming back to Seattle. They need someone who can pick them up at the airport at 6:30 pm on June the 10th. There will be 6 of them, so either two drivers or a big van are necessary. Then we need places for them to stay for the evening of June 10th through the 17th.

If you can take one or two kids, or if you just want Pina, please let me know. We can split them up so many of us can join in the fun.

Last year we had Leonardo & Massimo for a week and they were great guests in our house. They were fun, interesting, polite and helpful. We practiced our Italian and they practiced their English. This time Leonardo is returning, but the other 4 (two girls and two boys) have never been here. Call me, write me, let me know if you can help. Mimi 206 723 1587; danteeditor@gmail.com

HELP!

Woman can lie to protect their honor

By Christian Fraser

Italy's highest appeal court has ruled that married Italian women who commit adultery are entitled to lie about it to protect their honor.

The court gave its landmark ruling after hearing the case of a 48-year-old woman, convicted of giving false testimony to police by denying she had lent her mobile phone to her lover.

The appeal court did not agree that she had broken the law. It said bending the truth was justified to conceal extra-marital relationships. In a predominantly Catholic country you might expect the courts to take a dim view of lying and adultery. But not in this case. The woman who brought the appeal was from Porto Ercole on the Tuscany coast, and named only as Carla.

She had lent her telephone to her secret lover, Giovanni, who then used it to call Carla's estranged husband, Vincenzo, and insult him. Giovanni, the lover, was convicted of abusive behaviour in a local court, and Carla convicted as an accessory.

But the Court of Cassation found that having a lover was a circumstance that damaged the honour of the person among family and friends. Lying about it, therefore, was permitted, even in a judicial investigation. It is not yet clear whether the ruling might also apply to men who have secret mistresses. The Court of Cassation, which is largely staffed by elderly male appeal judges, has in the past issued a number of controversial judgements.

It once gave a ruling, later rescinded after protests from women's groups, that a woman could not be raped by definition if she was wearing tight jeans, since the jeans could only be removed with her consent.

Story from BBC NEWS:

<http://news.bbc.co.uk/go/pr/fr/-/2/hi/europe/7284134.stm>

Le Notizie



La Voce needs you!

Tell a story, write an article, send it to danteeditor@gmail.com. You can also mail it via regular US mail to Mimi Torchia Boothby, 8018 36th Avenue South, Seattle, WA 98118, USA.

Keep it coming! Thanks to everyone who is helping!

Rebecca Albiani, our March Italian speaker is giving a monthly lecture series at the Frye Art Museum. The subject for April will be Gianlorenzo Bernini, Sculptor of Ecstasy; Thursday, April 10th at 7 pm & Friday, April 11th at 11 am.

(read more about it on her website; <http://albianiart.com>)

Roman sculptor/architect Bernini could transform marble into trembling flesh or flyaway locks. Works such as his St. Teresa in Ecstasy (1647–52) embody Baroque theatricality, thrusting us into an experience of passionate mysticism.

Play Scrabble in Italian

Log on to Scrabulous.com or use the Facebook Scrabulous application. It's a great way to work on your Italian vocabulary. Your opponents will be fellow learners like yourself or the occasional bored Italian (who will quickly teach you words you've never seen before).

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.**

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, plus BYOB, if reservations are received on the activity line by 5pm 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 Ave. S., Seattle. (map and directions on page 11)



Dante Alighieri Society
of Washington

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

Mailing address:

PMB #1244
1122 East Pike Street
Seattle, WA 98122
(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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Spianatoia and Matterello

by Simona Carini (with permission from her blog: <http://briciole.typepad.com/blog/>)

Spianatoia and matterello are two important items in my mother's kitchen. She mostly uses them to make *pasta all'uovo* (egg pasta), one of her specialties. In the kitchen of my childhood, when not in use, both items were inserted in the kitchen table, underneath the table top, like special drawers. Only recently did I discover that my mother had that table and its wooden add-ons custom-made. When we moved to a bigger apartment, she left the kitchen table behind, but not the *spianatoia* and *matterello* pair. Since she could no longer store them in the place that had been built for them, they found a new home in the space behind the kitchen door. And, to this day, that is where they are.

At my aunt Lucia's house, we occasionally used the *spianatoia* (called *spianatora* in dialect) to eat polenta.

My father told me that my paternal grandmother Caterina cooked polenta in the *paiolo*, a copper cauldron that hung from a thick chain inside the fireplace. When the polenta was ready, she would pour it over the *spianatoia*, spread it into an even layer with a wooden spoon, top it with tomato and pork meat sauce and sprinkle it with grated pecorino and a bit of pepper. The family gathered around the *spianatoia* and ate from this very special communal plate by cutting forkfuls of *polenta* with its topping. The idea is to start from a spot in front of you and then decide in which direction to proceed.

The five siblings (of whom my father was the youngest) would usually start some playful competition, eating as much as possible and carving paths to reach the

sausage pieces my grandmother had distributed over the polenta. My aunt did not use the *paiolo* to cook polenta, and my brother and I did not care to compete for sausages, but that did not detract from my excitement about doing something quite different from the everyday eating from a small plate.

I grew up taking *spianatoia* and *matterello* for granted, partly because other kitchens I was familiar with also had them. As my passion for cooking developed, the need for those two items became acute. Until recently, I have used alternative surfaces in place of a *spianatoia*, but now I finally have the real thing: a *spianatoia* made of red maple. It is a lot smaller than the one my mother has: her *spianatoia* is about 23x46", while mine is 21x28", but it fits perfectly over my working table, and has been there ever since it arrived a couple of weeks ago. I also bought two *matterelli*, one made of light blue silicone and a wooden one, which is also longer, but not as thick as the one my mother has, which I jokingly compare to a weapon. In case you are wondering, I made the purchase online at Fante's.



Editor's note: My own grandmother's Spianatoia and Matterello consisted of a board cut out of a plywood sheet that my uncle made for her before I was born. Her Matterello was a dowel about 1.5" in diameter, but she said she'd used a broomstick in the past. When she finally gave up living independently, her nephew, who never even sent her a card when she was ill, urgently asked if we would send him the Spianatoia. We told him it was lost. He begged us to seek it and sent it to him! To this day it continues its useful life at my house. She gave it to me.

ITALIAN CINEMA – ON CAPITOL HILL:

(from the Italia Seattle website, www.italiaseattle.com)

The North West Film Forum (1515 12th Avenue, Capitol Hill neighborhood in Seattle) dedicates the week between April 25th to May 1st to the sex comedy Italian Style. Two movies will be screened: “Divorzio all’Italiana” (Divorce Italian Style) every day at 7 pm and “Sedotta e Abbandonata” (Seduced and Abandoned) at 9 pm. Both movies were directed by Pietro Gelmi.

From April 29th to May 14th the same theatre will present also “The duel of the cool”, two weeks dedicated to the two coolest actors of the sixties, Jean Paul Belmondo and Marcello Mastroianni. Each evening, the North West Film Forum will screen two movies, one starring Belmondo, the next, Mastroianni, in the following order:

Breathless (Jean Luc Godard); April 29, 7 pm, April 30, 10 pm.

La Dolce Vita (Federico Fellini); April 29, 9 pm, April 30, 7 pm.

Le Doulos (Jean Pierre Melville); May 6, 7 pm, May 7, 9:30 pm.

8 1/2 (Federico Fellini); May 6 at 9 p.m, May 7, 7 pm

Pierrot le Fou (Jean Luc Godard); May 13, 7 pm, May 14, 9 pm.

Leo the Last (John Boorman); May 13, 9:15 pm, May 14, 7 pm.

The North West Film Forum will be running a month-long audience survey to determine which of the two, Belmondo or Mastroianni deserves the title “King of Cool.” For info and tickets go to <http://ww.nwfilmforum.org> .

* DAS Star List *

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 services without having to raise membership dues. Grazie Mille for supporting the Dante Alighieri Society of Washington.

Bronzo up to \$25

- * Crawford, Dick & Barbara
- * Cottrell, Jane & David
- * Van Tilborgh, Peter
- * Mazzola, Arthur
- * Munizza, Joseph
- * Shiroyama, Sylvia
- * Tobe, Robert & Maddalena
- * Rosa Borriello
- * Veronica Huggins

Argento \$26 to \$50

- * Gallucci, Ron & Delia
- * Canorro, Anthony & Cathy
- * Eileen Cooney

Oro—\$51-100

- * Lipsky, Donna

Platino—over \$100

- * Harmon, Gini

Dante on the Internet!

We have a website. We have all the more recent newsletters there (including this one!), as well as the latest information on speakers. Our web address is:

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

Remember that DAS must be capitalized!



Rosa Borriello
and her Tortono on the right,
her Pastiera is on the left. (and
they were both incredibly
good!)



Pizza Rustica

What would Spring be like without our family tradition, Pizza Rustica? My mother's was the best ever. She stuffed it with chunks of ham, eggs and savory cheese, its fragrance tantalizes the household while it bakes.

Note from editor: All over Southern Italy, there are wonderful rich "pies" served for Easter. At our March Italian meeting Rosa Boriello served an incredibly delicious Pastiera and the Napolitano equivalent of my grandmother's Pizza Rustica called Tortono.

Although the recipe is a little work-intensive, once you've diced the ham, grated the cheeses and prepared the dough, it's simple to assemble these beautiful golden brown pies. I've kept this foolproof recipe, and have made it many times. The crust is not a wimpy dough that toughens if you handle it too much and the best part is when the pizza is baked you can hold the entire pie in your hand and take bites out of it, without fear of the crust crumbling. Best of all, it's a sure to be a hit with everyone!

Bake at 350 degrees for 50 minutes—Makes two 13" or three 9" pies

Prepare Dough:

1 package yeast
6 cups flour
¼ cup soft butter or olive oil
2 cups water
2 eggs
Black pepper
Knead until smooth and glossy and blisters appear.
Let rise until double in volume.

Filling: 3 pounds of lean ham cut into ¼" cubes
1 lb. shredded mozzarella
Handful Italian parsley chopped
1 lb ricotta
10 or 11 large eggs
¾ cup grated hard Italian cheese

Start with 9 eggs, if too dry add 10, then the 11th egg—you don't want the filling too watery.

Roll out two circles, put the first into the pan. Place filling inside, and carefully lay the top dough circle on top. Seal carefully. paint with egg yolk and snip a cross in the center to allow steam to escape. Allow to cool and turn over for about 10 minutes to permit bottoms to dry. This will prevent them from being soggy. Serve right side up.



Marco Polo

Our March English speaker was our long time member, Dom Sportelli. He shared with us an important part of world history; the life of Marco Polo. Although most of us know he went to the far east for a long time and came back with fabled treasures, Dom knew the details and was able to color in the story with details about the lives of the real persons involved in the story. He displayed amazing patience while we tried to get the projector working, which took nearly an hour. The lasagna that Gini served us was really delicious. I was one of the lucky ones to go home with some of the leftovers, and both my son and I enjoyed another delicious meal.

A hearty thanks from Terry Hanlon

The list:

September - Mimi Boothby

January - Anita Bingaman

October - Barbara Crawford

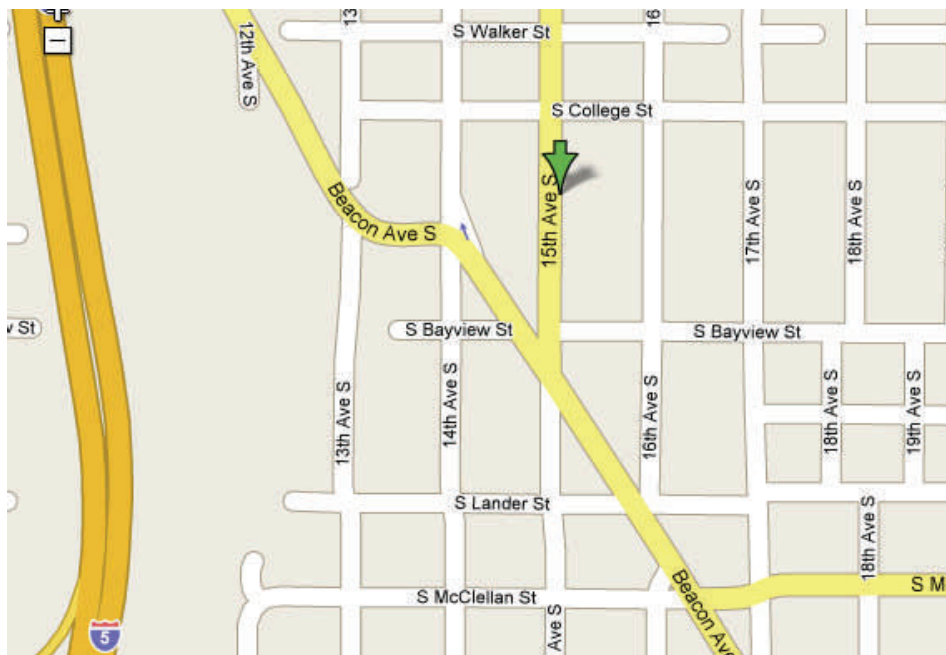
February - Chris Kantor

March - Mimi Boothby

April - Antonella Mancini

(No Italian language meetings in Nov. & Dec.)

I would like to commend all of the Antipasto volunteers for the delicious food and also I would like to thank those many anonymous members who donated their cookies and cakes to our English language meetings for us to enjoy after our pre Dante pasta meal. All you wonderful and generous people have made this year one of the easiest years I have had as Hospitality Chair. A BIG hug and thanks to all of you who have helped with the cleanup after our meetings ; It has been a joy and delight for me to still be able to be your Hospitality Chair. A special thanks to Gini Harmon for her ongoing support.



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.

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:

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Seattle, WA 98122

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

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