



SOCIETÀ DANTE ALIGHIERI
IL MONDO IN ITALIANO
COMITATO DI CANBERRA

Dante Review

"To preserve and disseminate Italian language and culture"

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Regular Events

DMV rehearsals
on Thursdays 5-7pm from
2nd February

Conversation groups
on Thursdays 7-9pm From
23rd February

Enrolments for Term 1
Open!

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Thursday 24th November saw
our last event of the year!

A huge hit with plenty of food,
wonderful music and a popular
culinary competition.



Our competition judges: Dante life member Ottavio Bagozzi,
chef Francesco Balestrieri (from Joe's Bar, East Hotel in
Kingston) and Dante committee VP Tamsin Hong; Francesca
Foppoli with the three winners (Cristina 1st, Yvette 2nd and
Catharina 3rd)

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News from the office

Office Hours

The office hours of the Dante Alighieri Society of Canberra Inc. are:

9:30am-1:00pm Tuesday to Friday

For all enquiries please call the office on **6247 1884** or send us an email to **info@danteact.org.au**

Visit us at **www.danteact.org.au**

Upcoming Events

7 Feb	Formal courses start
17-19 Feb	National Multicultural Festival in Civic
18 Feb	Dante Musica Viva performs at NMF
23 Feb	Conversations groups (7-9 pm)

Library

The Dante library is open during office hours. It includes the following sections: Reading, Education, Literature, Youth, Geography, History, Art, Music, Cinema.

Committee Members

President

Professor Franco Papandrea

Vice-Presidents

Yvette Devlin and Tamsin Hong

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Secretary

Maria Cristina Hurley

Committee members

Luigi Catizone, Francesca Foppoli,
Alessia La Cavera, Bruno
Santagostino Baldi

Co-opted members

Pauline Adams and Nicola Patin

Journal Editor: Yvette Devlin

Note: the journal editor wishes to acknowledge the assistance of Daniela in compiling this issue.

ITALIAN LANGUAGE COURSES IN ITALY

Are you thinking about
studying in Italy?
Don't miss this opportunity!

The Dante Alighieri Society of Camerino (Marche region) offers Australian students discounts of up to 46 % on their 2017 course prices.

For only 922 Euros, you could have a four week language and culture course, accommodation, cultural visits etc.

Excellent value!

If you intend to travel to Italy for an intensive course, contact our office for further details!



**Term 1/2017 - Enrolments
are now open!**

To enrol visit our online site : <http://danteact.org.au/>
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Modi di dire

Sayings - Francesca Foppoli

Anno nuovo - vita nuova!

New year – new life!

A Natale, grosso o piccino, su ogni tavola c'è un tacchino.

On Christmas day, large or small, there is a turkey on every table.

Natale con i tuoi, Pasqua con chi vuoi.
Christmas with the family and Easter with anyone you like.

Più che elegante, Marta mi sembrava un albero di Natale!

Rather than elegant, Marta looked like a Christmas tree!

Secondo me le loro promesse dureranno da Natale a Santo Stefano.

In my opinion, their promises will be very short-lived.

Chi mangia lenticchie a Capodanno conta quattrini per tutto l'anno.

If you eat lentils on New Year's day, you will have plenty of money. (Lit. you will count money throughout the year)

Chi lavora a Capodanno, lavora tutto l'anno.

If you work on New Year's day, you will be working throughout the entire year.

Dai, non fare la Befana e vieni con me alla festa di Luca!

Come on, don't be an old bag and come with me to Luca's party!

L'Epifania tutte le feste porta via.

With the Epiphany all festivities come to an end. (Lit. The Epiphany takes away all festivities)

L'angolo della lingua

Language corner - Yvette Devlin

This month I'll deal with a word that is often misused as it could be regarded as a false friend. The English *accommodate* is not the direct equivalent of *accomodare/accomodarsi*. Check out these sentences:

Their house is so large that it can accommodate up to ten people = hanno una casa così grande che può alloggiare fino a dieci persone

This government decision accommodates the needs of senior citizens = Questa decisione del governo soddisfa le esigenze degli anziani

We are able to accommodate sudden changes to the day's program = siamo in grado di permettere cambiamenti improvvisi al programma della giornata

Tourists need to accommodate to local customs – i turisti devono adattarsi ai costumi locali

Contrast the above with the following:

The waiter has asked us to take a seat inside = il cameriere ci ha chiesto di accomodarci dentro

Bisogna accomodare la sala dopo il rinfresco = we need to tidy up the room after refreshments

L'orologiaio ha provato ad accomodare il vecchio orologio del nonno ma non ci è riuscito = The clockmaker tried to fix grandfather's clock but he couldn't do it (NB – riuscir a fare qualcosa = to manage/succeed in doing something)

I suoi genitori si sono accomodati alla buona sotto la tenda = His/her parents settled down as best they could in the tent

L'angolo della poesia

Poetry corner - Yvette Devlin



In the last edition of this newsletter I presented a poem on Venice by **Diego Valeri**. As I like this poet very much because of its clarity, I've decided to share another one with you. But first, a reminder of who Valeri is, as written for the previous issue of the Dante Review.

Valeri was born near Padua in January 1887 and died in Rome in November 1976. He pursued a teaching career, at first teaching Italian and Latin at high school and later teaching French language and literature at the University of Padua. It was at this university that he was

subsequently offered the chair of History of Italian Literature. The poet also worked as translator and even became a councillor of the city of Venice, a city he loved and that often features in his poetry.

Valeri's poetry style is direct and clear, displaying strong emotions. It is described by his translator Michael Palma as 'quite firmly within the great classic European tradition'.

Solitudine

Solitudine dura e cara,
compagna dei miei tardi giorni,
alla mensa d'erba amara,
al torbo vino dei ricordi,

solì siamo, tu ed io.
Pur non è triste il nostro stato:
una dolcezza lenta di oblio
già impolvera e copre il passato.

E fuori ride un cielo puro,
splende il prato di tenere erbe.
Ancora sui rami del futuro
la speranza ha fior del verde.

Here is Palma's translation

Solitude

Solitude hard and dear, / mate of these
late days of mine, / with the bitter herbs
spread here, / with memories' muddy
wine,

we are alone, you and I. / Our life is not
sad, nonetheless: / the past has been dust
-coated by / a sweet slow forgetfulness.

A clear sky laughs over the house, / soft
green gives the field a sheen. / And still on
the future's boughs / hope shows a flower
of green.

Festa Italiana in the Embassy Gardens

Yvette Devlin

Some 5000 people turned up in the Italian Embassy Gardens on Sunday 13 November to enjoy the second edition of the Festa Italiana. It was deemed a great success by the Italian ambassador, by the organising committee, by participating stallholders and by those who attended it.

The Festa had a dual purpose: give “a taste of Italy” to the local community (food, entertainment, culture), and raise funds for good causes. Of this year’s net proceeds, \$18,000 have been donated to the Italian Earthquake Appeal Fund, and \$4000 to the Neonatal Intensive Care Unit of Canberra Hospital.

A very large variety of Italian food was on sale including the traditional pasta and pizza, degustation plates of sliced smallgoods, porchetta, lasagne, polenta and cheese, and all types of dessert; there was live musical entertainment throughout the day including from the Dante choir, the Canberra Mandolin Orchestra, Joe Sorrentino, Livio and Virginia, and Sydney duo Majazzter.

The Yarralumla Primary School children sang the Italian national anthem and skilfully danced the tarantella; there were iconic cars and motorbike on display (a red Ferrari would do me!); guided tours of the ambassador’s residence to learn about

its art and architecture could be undertaken; a jumping castle and other entertainment were available for the children in the back garden; a great number and range of items, including Zampatti vouchers and Armani perfumes, went to lucky raffle ticket buyers while others bid for such valuable items as a jewellery set by Cerrone and a week’s accommodation in a new villa near Siena (the latter donated by Dante member Lyndall Heddle. This auction item fetched \$1600!).

The Dante Society played a large role in the Festa. Firstly, Dante committee members Yvette Devlin and Luigi Catizone were part of the Festa organising committee and, inter alia, both worked on the Festa marketing and advertising with Yvette being also the committee Secretary since its inception, while Nicola Patini assisted the treasurer on the Festa day and Tony Hanrahan as President of Auto Italia had arranged for the luxury vehicles to be present; secondly, the Dante Musica Viva choir performed Italian pieces for 45 minutes and also provided its sound system for the stage for the whole day while choir musical director Francesco Sofo played his piano accordion for 25 minutes; thirdly, the Society had an

Students of Yarralumla Bilingual school entertained a large crowd dancing the Tarantella



Festa Italiana in the Embassy Gardens

Yvette Devlin - (Cont'd)

Committee Members with Ambassador Zazo straight after the opening of Festa Italiana 2016



information stall to advise people on its services; fourthly, several choir members offered their services as volunteers in the sale of raffle tickets.

It's worth noting that the Festa committee president, Anna Capezio, is a Dante member.

Everyone deemed the Festa a great success despite the quickly-changing weather conditions on the day marked by strong winds and sunny periods but also sudden downpours that a couple of times scuttled the audience that was enjoying the entertainment

Its mere staging is due in great part to the strong spirit of collaboration between

several parties: Italian Ambassador Pier Francesco Zazo and his wife Svetlana; the local Italo-Australian business community that generously sponsored it with cash donations (one of the sponsors was Dante member and advertiser Emilio Cataldo); local associations such as regional associations and the Dante Society; and the bilingual Yarralumla Primary School.

Ambassador Zazo and wife Svetlana held a reception at their residence on 7 December to thank the Festa organising committee, the sponsors, the Italian associations that had taken part and the volunteers for contributing to the Festa's realisation and undisputed success.

At this reception the ambassador expressed the strong wish that the Festa continue beyond his four-year mandate, which concludes in October 2017.

Finally, I wish to thank all those Dante members who in one way or another contributed to make a success of the second Festa Italiana in the Embassy Gardens.

Yvette Devlin
Vice President

This Audience is listening The Dante Musica Viva Choir just before a downpour!



A Tribute to Maria Callas

A Presentation by Chris Latham

Susan Reye

On 27 October 2016, Dante members heard a presentation by Christopher Latham. Chris has given a number of presentations to the Canberra Dante Society. He is a well-known musician – among other things he has been a violinist with the Australian Chamber Orchestra, the director of the Canberra International Music Festival and musical director of the Gallipoli Symphony. He is also, and has been from its inception, the director of *Voices in the Forest*, the annual concert at the National Arboretum in Canberra. (However, as he told us, uncertainty about the weather meant that the 2016 concert would be moved indoors.) His presentation this time was about two famous operatic sopranos - Maria Callas and Sumi Jo – and the contrasts between them.

Maria Callas's voice was unique and immediately recognisable. It was not attractive by conventional standards - some even described it as "ugly" - but it was compelling. Callas, Chris said, was the embodiment of the romantic archetype of an artist, according to which the artist must suffer for his or art. Her performances were "true", with no pretence. At each performance, she "became" the character she played and suffered with the character. Her private life was also tumultuous.

Although she became the most famous opera singer in the world, she led a profoundly unhappy life. She sacrificed her own happiness in order to give her audience pleasure. In return, her audiences were devoted to her. However, she ended up with no friends, sitting alone in her apartment listening to her own records. She died at only 53, in September 1977, having had serious vocal troubles for the last ten years of her life. Sumi Jo, the world-famous Korean soprano and star of the 2016 *Voices in the Forest*, grew up with the sound of Callas. Her mother, a Callas fan, played her records constantly.

Sumi Jo has read everything written about Callas. She greatly admires Callas as a singer and chose arias that were in Callas's

Chris Latham compares and contrasts sopranos Sumi Jo and Maria Callas



repertoire for the *Voices in the Forest* concert.

However, Sumi Jo considers that Callas is not a model to look up to as far as the nature of the artist's life is concerned. Sumi Jo takes a very different approach. She understands that it is not necessary to become the character and suffer what the character suffers.

Chris described the perfection of Sumi Jo's singing, but he also admires the fact that she is not just an opera singer. She is also a fully rounded and generous person, who is particularly active in support of charities.

Chris illustrated his talk with excerpts from recordings of both singers, including Callas singing *Vissi d'arte* from Puccini's *Tosca* and Sumi Jo singing *Glitter and Be Gay*, from Leonard Bernstein's *Candide*.



Cenno storico

A bit of History - Yvette Devlin

A law passed on 30 March 2004 determined that each year on **10 February** the State would remember the human tragedy that befell Italians living in the NE borders – the area of Istria (now Croatia), Dalmatia and the city of Fiume. It was on 10 February 1947 that a peace treaty was signed in which these areas were ceded to Yugoslavia in the wash-up of World War II.

This date is now known as Remembrance Day and serves to remind us of the thousands of Italians who were thrown by Yugoslav partisans between 1943 and 1947 in the Carsic cavities known as ‘foibe’, and of the 350,000 Italians from these areas who, not wanting to live under a communist government, left their homes and all possessions to seek refuge all over the world, transiting through Italy first. Many of these exiles ended up in Australia.

In seguito ad una legge approvata il 30 marzo 2004, il **10 febbraio** di ogni anno serve a ricordare la tragedia umana che colpì le popolazioni italiane residenti nei confini nord-orientali – la Croazia, la Dalmazia e la città di Fiume. Questa data è stata scelta perchè fu il 10 febbraio del 1947 che venne firmato il trattato di pace che cedeva questa zona alla Jugoslavia nel secondo dopoguerra.

Conosciuta oggi come **Il Giorno del ricordo**, questa data serve a farci ricordare le migliaia di italiani gettati tra il 1943 e il 1947 dai partigiani jugoslavi nelle foibe (inghiottitoi carsici), e i 350,000 italiani provenienti da queste zone che, per evitare di vivere sotto un governo comunista, abbandonarono le loro case e proprietà per cercare asilo altrove, passando prima per l'Italia. Molti di questi esuli finirono in Australia.

Foibe victims commemorative plaque



Storia e cucina in Emilia-Romagna

Diavolo Modenese

[Ed: ecco la seconda ed ultima parte di un articolo iniziato nell'edizione di novembre-dicembre]

Le Tagliatelle

Scrivono l'Artusi nel suo manuale di cucina edito verso la seconda metà del 1800: *"Quando sentite parlare della cucina bolognese, fate una riverenza che se la merita. E' un modo di cucinare un po' grave, se vogliamo, perché il clima così richiede; ma succulento di buon gusto e salubre, tanto è vero che colà le longevità di ottanta e novant'anni sono più comuni che altrove."*

E così, ancora, l'Artusi non mancherà in altre occasioni di elogiare la cucina di questa parte dell'Italia. Ma quale piatto più tipico della zona delle tagliatelle alla bolognese?

La meritata fama di questo piatto ha attraversato gli oceani, ma come purtroppo spesso accade, il suo nome e pure la ricetta hanno subito tragiche modifiche e volgari rimaneggiamenti, fino a diventare addirittura *spaghetti alla bolognese*. NO, assolutamente NO, quasi blasfemo.

Pensate che il 16 Aprile 1972, l'Accademia Italiana della Cucina, codificò davanti ad un notaio la misura delle tagliatelle bolognesi: mm 8.00 di larghezza e mm 0.6 di spessore. Gli ingredienti sono i più semplici, come sempre: farina di grano tenero e uova, non sale, non acqua...ma tanta maestria nell'impastare e tirare la sfoglia con la cannella (tipico mattarello, lungo e sottile), formandola quasi come un lenzuolo. Così sottile, tenderà ad asciugarsi velocemente, perciò bisogna arrotolarla prima che sia troppo secca (altrimenti si crepa) e con il lungo coltello che si chiama *coltellina*, si tagliano le tagliatelle, larghe un dito e, se si vuole cucinarle quando saranno asciutte, si formano i *nidi* che si asciugheranno in breve tempo, in attesa della cottura.

Andranno cotte in abbondante acqua salata e una volta scolate, condite con il tipico ragù alla bolognese.

Vorrei ricordare che per gustare le migliori tagliatelle occorre che siano lavorate a mano e la sfoglia dovrebbe essere ottenuta con la *cannella* e mai con quella macchinetta che oggi si trova in commercio un po' ovunque. I rulli quasi sempre in acciaio, pressano troppo la pasta rendendola troppo liscia e non in grado di assorbire il sugo. In bocca, le tagliatelle così ottenute risulteranno troppo viscide. La sfoglia ottenuta con la cannella è leggermente porosa e, una volta condite, le tagliatelle potranno assorbire il sugo e saranno molto più gustose.

Tagliatelle col ragù di prosciutto

Il ragù di prosciutto è a mio parere l'autentico ragù alla bolognese, ma qui forse se ne potrebbe discutere...

Fatte le tagliatelle come abbiamo visto in precedenza, si dovrà pensare al *ragù di prosciutto* che vi riporterò esattamente come lo descrive l'Artusi:

Tagliate a piccoli dadi una fetta grossa di prosciutto grasso e magro, tritate bene sedano e carota in tal quantità che ambedue facciano il volume del prosciutto all'incirca. Ponete al fuoco queste tre cose assieme, con un pezzo di burro proporzionato. Quando il battuto avrà preso colore, aggiungete sugo di pomodoro oppure conserva, ma con questa occorre un ramaiolo di brodo o, mancando questo, di acqua. Le tagliatelle cuocetele poco e salatele pochissimo a motivo del prosciutto: levatele asciutte, conditele con questo intingolo e con parmigiano.

Tagliatelle col ragù di prosciutto



Storia e cucina in Emilia-Romagna

Diavolo Modenese - (Cont'd)

Ma io vorrei menzionarvi un'altra ricetta, alquanto semplice, ma con ingredienti che potrebbero essere di non facile reperibilità qui in Australia.

Tagliatelle coi tartufi

Condire le tagliatelle ancora calde con abbondante burro fuso e abbondante Parmigiano-Reggiano, ricoprire con sottili fette di tartufo bianco d'Alba o tartufo d'Acqualagna.

Questa preparazione potrebbe risultare un po' costosa, ma mi è parso doveroso raccomandarvela.

Un po' di storia del Tortellino

In tutta Italia oggi si producono i rinomati ravioli. Essi nacquero dall'antica esigenza di riutilizzare gli avanzi dei pranzi importanti, per lo più dei ricchi, come carni, verdure, formaggi ecc... macinati, impastati assieme e riavvolti (da qui il nome ravioli) in una sfoglia di pasta, per poi essere cucinati asciutti o in brodo. Nella mente artistica e perfezionista di qualsivoglia modenese o bolognese che sia, nacque il *Tortellino*. Sicuramente un miglioramento anche dal punto di vista estetico del raviolo.

Furono i bolognesi più lesti dei modenesi, in tempi più recenti, a registrarne nome e ricetta.

La leggenda, o realtà che sia, vuole che un cuoco di Castelfranco Emilia, estasiato dalla visione dell'ombelico di una bellissima signora (nella leggenda Venere), tentasse di riprodurre l'immagine con la pasta e il ripieno. Se allora, come sembra, il tortellino nacque a Castelfranco Emilia, ci si troverebbe a metà strada tra le due città (Castelfranco oggi sotto la provincia di Modena, ma in passato anche sotto la provincia di Bologna.)

Ma cosa ha di speciale questo tortellino? Se fatto a regola d'arte, con la tradizionale ricetta e cotto e servito *in brodo di cappone*, il tortellino è il primo piatto per eccellenza.

Tortellini



Vorrei finire con una curiosità culinaria, che ben si adatta alla storia dell'emigrazione che anche in Australia è parte integrante di moltissimi di noi.

Erano gli anni in cui le navi della Hamburg-American line andavano dall'Europa alle Americhe cariche di emigranti. Durante il viaggio, nelle classi più economiche venivano serviti dei panini ripieni di una bistecca di carne di manzo macinata e verdure, molto apprezzati dai viaggiatori, i quali una volta arrivati a destinazione continuavano a chiederli, nominandoli hamburger, in ricordo della compagnia di navigazione che glieli aveva forniti durante il lungo viaggio della traversata.

Ecco collocato nella storia anche il "Burger", alimento così popolare soprattutto nei paesi anglosassoni.



Know your choir -

Ana Maria Larkey (née Balbi)



I have been singing with the Dante Musica Viva choir since 2013.

Our paths crossed quite by chance. I remember a few years back Yvette phoned us to advise that our son, Ariel, had topped his Introductory Italian class at ANU and consequently had been awarded a prize by the Dante Alighieri Society.

In his absence, as he was overseas at the time, his father and I attended the end-of-year celebration to receive the prize on his behalf and it was then that we had the opportunity to listen to the choir.

We thoroughly enjoyed the evening and I knew then that I would want to join this group of enthusiastic individuals whose lively delivery of well-known and traditional Italian songs resonated strongly with me and took me back to my childhood and adoles-

cence in Montevideo where I had first heard them. My paternal grandfather was an Italian immigrant from Genoa who, like many of his generation, left Europe in search of a better life in the Americas. In fact, the majority of Uruguay's population are of Spanish or Italian descent.

I wasn't to know it then, but at age 22 and in view of a deteriorating political and economic situation in my home country and with my father's encouragement, I would do the same thing myself, somewhat reluctantly, migrating with a younger sister to Australia where we arrived in the middle of winter 1971.

Back then political unrest prevailed in Uruguay, fuelled by the revolutionary movement Tupamaros and protests would erupt without warning in downtown Montevideo to be swiftly quelled by the military with water cannons, etc.

The culmination of this process was the installation of a dictatorship which would result in the imprisonment, death or disappearance of many and the collapse of the economy.

Over time, the rest of our immediate family joined us in Australia.

It wasn't until early 1986, that my mother and I accompanied by my husband visited home for the first time, when a democratic government was about to be reinstated closing a dark period in the country's history. We did see remnants of the military authority in the shape of soldiers armed with machine guns on military vehicles patrolling the

Know your choir - (Cont'd)

Ana Maria Larkey (née Balbi)

streets which was a bit confronting after a long spell of the quiet life in Australia.

At the time of my migration, Australia did not have diplomatic representation in Uruguay so it was necessary to travel to Buenos Aires to process applications, undertake all the necessary health checks, etc, etc.

After attending information sessions and deciding, as a family, that this would probably be the best option for us, and obtaining financial help from the Catholic Education Office to purchase the air fares, my sister and I embarked upon the biggest adventure of our lives, thus far.

There were to be no ten-pound fares for these immigrants from South America, but the commitment to repay the amount owed over 2 years. The priority, therefore, was to get a job as soon as possible.

Once in Australia and speaking fluent English it took me only a couple of weeks to find my first administrative job with ACI Fibre Packages in Waterloo (Sydney) where I worked for 8 years. I subsequently moved to Tamworth and then Albury before finally marrying and settling in Canberra in 1984.

I have always loved music and studying languages. Besides Spanish (my native tongue) and English (I qualified as a teacher of English as a Second Language in Uruguay), I also studied French and Italian at College plus 4 years of Portuguese. I even attempted Japanese for 9 months at Reid CIT before eventually giving it up as I was expected to work late most days and could not get to class on time.

As a child I studied the piano. I finished 5 years of music theory however I wasn't quite successful at the practical side of things. I do have a keyboard at home which I use to play the melody of the songs we learn (but only with the right hand).

Some years prior to my joining the Dante Musica Viva choir, I sang with a group of women from all corners of Latin America. Our choir was called Alma Latina and our repertoire consisted of beautiful and well-known folk songs from that continent. Practically every country from Mexico down South was represented and we performed at Floriade, participated in a choir competition at the Street Theatre, etc.

We were accompanied by guitars and traditional percussion instruments.

In both instances, the fusion of language and music has given me the most pleasure.

Clearly the personal commitment in terms of time and adherence to a schedule of performances is rewarded many times over by the kick we get from watching smiles of joy and approval on the faces of our audiences.

I feel totally comfortable singing in Italian.

I am confident my pronunciation is correct and mostly have no trouble understanding the words.

If there's something I don't know, I simply look it up.

Being of Spanish and Italian descent, the allure of the Romance languages tugs at my heart's strings.

And what a Party we had!

by Yvette Devlin

It was a very busy evening that marked the end of the 2016 academic year for Dante members on 24 November!

Proceedings started at 7 pm when a dozen members turned up with their plates of Stuzzichini (appetisers) to take part in the traditional culinary competition, and the three judges set to work in tasting, looking and assessing the various entries.

Soon after, Francesco Sofo welcomed arrivals with his fisarmonica for about fifteen minutes. There followed an appreciated performance by the Dante Musica Viva choir in a repertoire that included many new pieces as well as two much-loved Christmas carols – *Tu scendi dalle stelle* and *Astro del ciel*. Yvette took the opportunity to thank the choir, on the Committee's behalf, for its major role as the much appreciated public face

of the Dante Society, and to present bottles of wine to three key people in the choir: maestro Francesco Sofo, manager Saverio Palma and *factotum* David Wilson.

Then Francesca Foppoli, who had managed the competition entries, announced the com-

Chef Francesco demonstrates how to prepare Salsa Amatriciana



Part of the audience who attended the Dante end-of-year event. Ambassador Zazo is the 2nd from right

And what a Party we had!

by Yvette Devlin - (Cont'd)

petition winners calling them and the three judges onto the stage for the awarding of the prizes and the traditional photo.

The three judges were chef Francesco Balestrieri (from Joe's Bar, East Hotel in Kingston), former restaurateur and Dante life member Ottavio Bagozzi, and Dante committee VP Tamsin Hong who describes herself as not a cook but a food lover.

First prize went to Cristina Hurley for her tasty Bresaola Involtni; second prize (a total surprise to the recipient!) to Yvette Devlin for her Maggiolini; and third prize to Catharina Koopman for her Tricolore.

A very important part of the evening was a cooking demonstration by chef Balestrieri who showed us how to prepare an Amatriciana sauce, and then with his assistant An-

drea proceeded to give us a taste of gnocchi all'amatriciana.

So delicious! This demonstration was inserted in the Dante end-of-year cultural event program in response to an invitation emanated from the Italian Government via Dante Societies and embassies to celebrate the first International Week of Italian Cuisine, to be held coincidentally the very week in which our final event had been planned.

In the absence overseas of President Franco Papandrea, VP Tamsin Hong thanked people on the Committee's behalf for their on-going support of the Society and wished them the best for the coming festive season.

Several pizzas arrived soon after, and as usual they disappeared in a few minutes.

But members could also leisurely taste the



Francesco Sofo talks to the audience about the choir

And what a Party we had!

by Yvette Devlin - (Cont'd)

competition entries and other food provided by the Society as well as enjoy the drinks available.

Furthermore, members could purchase bottles of cold-pressed virgin olive oil produced by Francesca and Franco Foppoli at their Murrumbateman property. The bottles were snapped up, and all proceeds were donated

to the Society. Thanks Francesca and Franco for your generosity and thoughtfulness!

Among the ninety or so people who attended this enjoyable evening were Ambassador Pier Francesco Zazo and Giorgio Daviddi from the Italian Embassy.

We gratefully acknowledge the ambassador's continued support of our Society.

The winning entry - Cristina's Bresaola Involtini



The other two winning entries
Yvette's Magliolini and Catharina's Tricolore

2017 Calendar of activities

Formal courses

(6–8 pm Yarralumla Primary School or Dante Library in the Notaras Multicultural Centre, Civic)

Term 1	Monday 6 February to Friday 7 April	(9 wks)
Term 2	Monday 1 May to Friday 30 June	(9 wks)
Term 3	Monday 24 July to Friday 22 September	(9 wks)
Term 4	Monday 9 October to Friday 8 December	(9 wks)

Thursday Conversation Groups

(7–9 pm Function Room, Notaras Multicultural Centre, Civic)

Term 1	Thurs 23 February to Thurs 27 April	(10 wks then 4-wk break)
Term 2	Thurs 1 June to 3 August	(10 wks then 5-wk break)
Term 3	Thurs 14 September to 16 November	(10 wks) Total: 30 weeks

Cultural Activities

(8–9 pm Function Room, Notaras Multicultural Centre, Civic)

9 March	Gordon Bull: Giotto
6 April	Mark O'Connor: Shakespeare as an Italian
22 June	To be advised
20 July	To be advised
05 October	To be advised
2 November	To be advised
23 November	End-of year function: Dante Musica Viva, cooking competition, refreshments

AGM (8–9 pm Function Room, Notaras Multicultural Centre, Civic): 20 April

CHOIR REHEARSALS (5–7 pm Function Room, Notaras Multicultural Centre, Civic):
 Every Thursday from 2 February to 7 December

PUBLIC HOLIDAYS during Term 2 - **Easter:** Good Friday on 14 April; Easter Monday 17 April; **Anzac Day:** Fri 25 April (during term break); **Queen's Birthday:** Mon 12 June (during term)



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Enrolment form for Term 1 2017

Courses start in February

Please note that students must be financial members of the Dante Alighieri Society of Canberra

Please select course level

☐ **Beginner**

☐ **Continuing Beginner**

☐ **Intermediate**

☐ **Advanced**

Beginner to Advanced classes are held at the Yarralumla Primary School or at the Notaras Multicultural Centre, Civic and consist of 9x2 hour sessions

Enquiries: Tuesday to Friday (9:30am-1:00pm) Ph: 6247 1884 Email: info@danteact.org.au

Name and Surname _____

Address _____ **Suburb** _____ **State** _____ **Postcode** _____

Phone _____ **(h)** _____ **(w)** _____ **(mob)** _____

Email _____

How did you hear about this course?

☐ Newspaper ☐ Internet ☐ Friend/Family ☐ Previous Course ☐ Other

Full course fee (from Beginners to Advanced): \$295 per 9 week term
 \$560 per 18 week semester

Discounted course fee: \$280 (National Library of Australia's friends)

Textbook for Beginners and Intermediate: *Italian Espresso 1*, \$70.00

Textbook for Advanced: *Italian Espresso 2*, \$70.00

Workbook: *Italian Espresso 1* and *Italian Espresso 2*, \$30.00

Payment by cash, cheque or deposit

Please make cheque payable to: "Dante Alighieri Society of Canberra Inc"

or deposit at the National Australian Bank

Account name: **Dante Alighieri Society** BSB: 082 902 Ac No: 515 003 825

Please include your surname and initial as the reference when paying by EFT or send the deposit slip with your enrolment form. Your enrolment will be completed when payment confirmation is received.

We regret no refund, deferment or credit will be allowed (qualified cases considered according to the policies)

2017 Membership

Dante Alighieri Society Membership

Dante Alighieri Society of Canberra Inc.

PO Box 979 Civic Square ACT 2608

Receipt No

Subscription for membership (from 01/01/2017 to 31/12/2017):

- ☐ INDIVIDUAL \$40
- ☐ CONCESSION \$20 (pensioner)
- ☐ CHOIR \$10 (in addition to membership)

Name _____

Surname _____

Address _____

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Email _____

Our newsletter is automatically made available to members electronically.

However, if you prefer the paper version, please tick this box

☐

Is this a renewal?

Yes / No

Are you interested in assisting with the activities of the Society?

Yes / No

I agree to abide by the rules and regulations of the Dante Alighieri Society.

Copies are available from the Dante office on request.

SIGNED

DATE

Please make cheque payable to: "Dante Alighieri Society of Canberra Inc"

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