



DANTE NEWS Gold Coast

18 Fairway Drive, Clear Island Waters, Qld Australia

Mail: P.O.Box 6862 Gold Coast MC 9726

Ph: 07 5575 5772 Fax: 07 5575 5772

Web site: www.dantegoldcoast.com.au

Email: info@dantegoldcoast.com

Società Dante Alighieri Gold Coast Inc.

December/dicembre 2018

ISSN 2206 - 9828

PRESIDENT'S LETTER

Dear members

We have come to the end of another busy year. I hope you and your families have a peaceful Christmas and a wonderful start to the New Year. In June next year we will be celebrating 30 years since we founded the Dante Alighieri Society on the Gold Coast. Thank you to all my committee and teachers for your support in promoting the Italian language and culture.

On the 24th November I was invited to an informal going away party for the Italian Consul, Ludovico Camussi. It seems like it was only yesterday that he came to visit our centre just after he arrived. That was just over 4 years ago! The new consul arrives early in January. When the Consul was saying his farewell and thank you to all the Italian Committees and his staff he decided to surprise me with the Italian Award "Ordine Stella d'Italia Cavaliere" with a beautiful pin and brooch as well as a Certificate signed by the President of the Italian Republic. These awards are not given lightl. The Consul proposes it, then it goes to the Ambassador who sends his recommendation to the Italian Government. It was awarded to me for my voluntary work with the Italian Community and in the promotion of the Italian Language and Culture. I was so proud and honoured to receive this!! Grazie, Ludovico.

Cordiali saluti,

Giovanna Santomauro



[Like us on Facebook - Dante Gold Coast](#)

We are also on Instagram

<https://www.instagram.com/dantegoldcoast/>

2019 DANTE MEMBERSHIP NOW DUE

www.ladante.it/associati

(discounts in Italy for members)

DATE CLAIMERS

Wednesday 19 December

Amici della Dante lunch

THE GOLD COAST

ITALO AUSTRALIAN CLUB

18 Fairways Drive, Clear Island Waters

Ph: 5575 1966 /0499074910

<http://italoaustralianclub.com.au/events/>

Lunch – Wed. Thurs. Fri. 11.30a.m. - 2.30p.m.

Dinner – Wed. to Sun. 5.30p.m. - 9 p.m.

25 December – Christmas Lunch

Please phone Club for bookings.

COLLAS MORO ROSS

46 Watson Esplanade

SURFERS PARADISE 4217

PH. 07 55399099

Email: ginom@cmrlawyers.com.au

Web: www.cmrlawyers.com.au

ITALIAN SPOKEN

**FOR GENUINE PROFESSIONAL
SERVICE & ADVICE**

GERARD WILKES & ASSOCIATES

CHARTERED ACCOUNTANTS

Family owned & operated. Est. 1977

Ph. 5532 1733

email: admin@wilkes.com.au

P.O. Box 1932 Southport Q. 4215

www.wilkes.com.au

PRESIDENT: Giovanna Santomauro 5539 5528

SCHOOL DIRECTOR: Rita Lo Presti 5527 0797



SCHOOL NEWS

November saw the end of our main courses. Thank you to all who frequented our classes this semester. We hope to see you back next year.

Several students are returning for **mini-courses**. Not all the courses are going ahead as we did not get the minimum number required. Students will receive an email of the courses available and they will also be on the website. If you did not write your name down for a mini-course but later on consider doing one, complete the online enrolment form and make the payment.



Students always ask for extra conversation. We try to provide this opportunity in a casual atmosphere and free. Unfortunately, **2 Chiacchiere** was cancelled as there was not enough support.

Also, our "Prova del Cuoco Dante" did not get the support required and was cancelled, this affected the end of semester function which was changed to a dinner at the Gold Coast Italo Australian Club with the Coro providing beautiful entertainment.

We try to vary our activities and functions. We are always open to ideas so please let us know what you would like us to organize.

I would like to thank all the Dante teachers for their continuous work in trying to provide a wide range of classes and activities for our students. Grazie!

Buon Natale a tutti

*If you have any questions or concerns-
please call me on 55270797*

Or Email- info@dantegoldcoast.com

Rita School Director

2019 Classes - Semester 1

All the information (fees, timetable, calendar and forms) is available online.

Important Dates

'Early bird special': \$420

Includes \$20 annual membership

**** Must be received on or before
Friday 18th January 2019****

After the 18th Jan 2019- \$440

Late direct debts will be charged the higher rate.

Payment - Cash / Cheque / Direct Debit

BSB 034216

Acct No 862414

*Use Surname as Reference of Payee

Enrolment form

Every student either new or returning must complete a new enrolment form.

Classes commence the week beginning Monday 4th February 2019.

Private Classes

If you would like private classes over the break, early bookings would guarantee your preferred day and time. Please ring me to discuss this further.



Monday night classes

LA PAGINA DELLA CULTURA

(A Cura di Connie Canale)

KNOW YOUR ITALIAN CHEESES (10)

RICOTTA



When ricotta is made, the solids in the milk are separated from the liquid by coagulation. However no matter how careful the cheesemakers are, some solids are lost to the whey. To retrieve these, the milk is heated until the solids come to the surface as small white lumps. These are skimmed off and drained in woven baskets until the curd is solid enough to stick together and can then be turned out. The result is a soft, moist, basin shaped cheese. Ricotta ripens between three to five days and has a fat content of around 20 per cent.

Good ricotta should be firm but not solid and consist of a mass of fine, moist, delicate grains – neither salted nor ripened. One of the finest ricottas is **FIOR DI MAGGIO** which has a texture not unlike delicate bread and butter pudding. It is slightly grainy and melts in the mouth. Unfortunately, much of the ricotta made today uses semi-skimmed milk instead of whey and the texture varies tremendously. Sometimes it can be gritty, lumpy, or even wet, causing problems to those trying to use it in traditional recipes. In Italy, ricotta appears in several guises ...

RICOTTA ROMANO is made from sheep's milk and is only available between November to June. **RICOTTA SALATA** is a salted and dried version that resembles Feta, while **RICOTTA INFORNATA** is a Sicilian specialty that is baked until it is lightly browned whereas Northern Italians like their ricotta smoked.

~~~~~  
 Here is a simple recipe to make ricotta at home.

#### INGREDIENTS FOR 300 grams of RICOTTA.

1 litre whole milk, 1 tbsp lemon juice (or white vinegar), 1/2 tsp salt, 1/2 cup whole yogurt, 1/4 cup heavy cream.

In a high pot pour in the milk, yogurt, heavy cream, salt and vinegar/lemon juice. Turn on heat to very low, and let it simmer until it slowly starts to curdle. Meanwhile line a strainer with a few layers of cheesecloth (or a thin tea towel) and set it over a deep bowl. Pour the milk into the strainer and let it drain. Wait about at least 15 minutes or leave it there overnight, preferably in the fridge. Your ricotta cheese is ready to eat. Always store ricotta covered in the fridge. **ENJOY!!**

***BUON NATALE E FELICE ANNO NUOVO A TUTTI***

-----

**DANTE MEMBERSHIP RENEWAL IS NOW DUE.**

**Please add your membership number to the renewal form.**

**STUDENTS' PAGE**  
**USO DELL'IMPERFETTO**

**Da bambino**

Per un ragazzo cresciuto in Inghilterra, la vita era dura a causa della guerra.

Tutto era razionato, le persone erano povere e lavoravano per bassi salari.

Vivevo in una piccola casa vicino al fiume Thames.

Gli inverni erano freddi e molte persone morivano di tubercolosi. Ma la gente era onesta e felice e le persone si aiutavano a vicenda.

Ero basso, con i capelli rossi. Vivevo con i miei genitori ed i miei fratelli.

Amavo il canottaggio, il nuoto ed il calcio. Andavo al cinema ogni lunedì' sera.

**Roger Spong (B3)**

**Da bambina**

Quando ero piccola avevo i capelli biondi e ondulati. Ero alta ed un po' ciccioletta.

Ero sempre contenta e parlavo con tutti.

Abitavo a Shepparton in una fattoria. La mia casa era grande con tante camere. Avevo una piscina ed anche un grande giardino. Eravamo in cinque: io, mio papa', mia mamma, mio fratello e mia sorella.

Mio papa' e' greco e lavorava sempre. Mia mamma si prendeva cura di noi bambini e puliva la casa.

Non mi piaceva andare a scuola ma ero brava. La mia materia preferita era la matematica.

Giocavo a Netball. Mi piaceva molto e giocavo in attacco. Le partite erano ogni sabato.

Mi piaceva uscire con gli amici ed andare al cinema.

**Alexa Damianopoulos (B3)**

**LA SETTIMANA DELLA CUCINA ITALIANA**

Our gnocchi making went well and we tried very hard to speak only in Italian when we were cooking. I'm sure we made many mistakes, and our sentences were very short, but it was a lot of fun. Here are a couple of photos. We nearly forgot to take some so these are towards the end of our cooking, and of course, eating. We put some verbs on a small whiteboard to prompt us. We also didn't do the traditional serving of gnocchi in the sauce but chose to serve it separately so we could use the amount we each preferred. So, almost authentic gnocchi. **Lyn Kirwan**



Fiona Basile  
Chris Grehan and  
Lyn Kirwan  
Making gnocchi  
and getting ready  
to eat them.

***La classe di Beginners 2 – venerdì mattina***



## STUDENT TRAVELS AND TIPS

### **LEAVING THE 'TURISTA' AREAS BEHIND ... AND FINDING SOME HIDDEN TREASURES**

BY DEANNA NOTT

What a wonderful gift I have been given by my father. I am half Italian and very proud of that heritage....now, anyway. When I was growing up, I was dismissed by many as a 'wog', so I hated my olive skin and curly hair. These days, I embrace all my 'Italian-ness' and to be honest, I think those people who once called me terrible names would now be rather jealous that my skin is still firm, my hair still natural and I have a home away from home on the other side of the world.

And while my father, Tony (born Antonio), rejected his Italian heritage for decades so he would fit into Australian society, I feel blessed that he rediscovered it in 1990 while on a holiday back to Europe with my mother Marilyn.

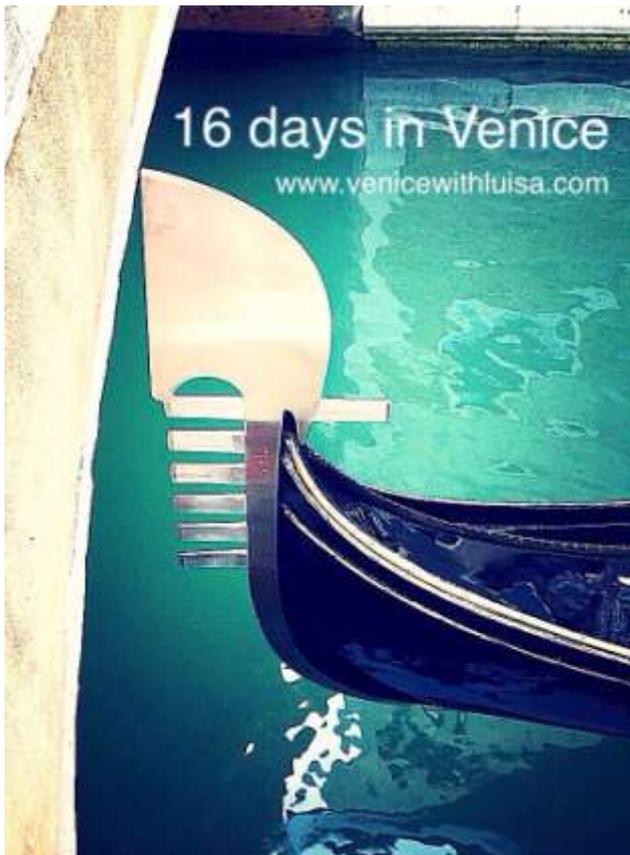
I had the opportunity to first visit Dad's home town of Vasto, Abruzzo in 1997. Vasto is actually a hill top town, with a beach side precinct called Vasto Marina. It is smack-bang on the Adriatic coast and has a beautiful medieval centre with so many fascinating buildings dating from the 15th century. Back then, I spent two weeks there with my parents, aunt, uncles and cousins. What an amazing time it was, leaving me with some of the fondest family memories. I returned to Vasto with my husband Patric in 2002 and we met Dad there so he could be our guide. It was a brief visit but we enjoyed the company of family in the small nearby villages of Guglionese and Casalbordino, and ate some of the best cured meats and pasta. This year my husband and I took our children Isabella and Alexander to this beautiful seaside town. Dad was, of course, waiting for us upon arrival. We stayed in an apartment at Vasto Marina – right on the beach. I would highly recommend an apartment as this is by far the cheapest option. We were in Italy for 4 weeks but our three days in Vasto were the most relaxing by far. I was going to talk about San Marino, Rimini and Florence in this column, but I have decided to encourage you to visit this 'off the beaten track' place instead.

Here are my top 5 tips for Vasto (and surrounds)

1. Look at the history - visit Piazza Rossetti and see the impressive Caldoreco Castle <https://www.destinationitalia.com/en/poi/247371/>. The original parts of the castle date back to the 14th and 15th centuries.
2. Spend a full day at the beach – head down to Vasto Marina and hire a couple of chairs and an umbrella. It is worth every euro.
3. Eat some seafood – fish and shellfish are must-haves in Vasto. Tasty clams, octopus, mussels, prawns, squid and fish soup are all on offer. Check out Da Mimi ristorante <http://www.damimi.eu/en/> on the beach and follow up that feast with a gelato from Biancaneve Gelateria. Also try the beautiful Castella Aragona - <http://www.castelloaragona.it/>
4. Take time out to remember why we are free and visit The Sangro River War Cemetery, but you do need to know that although the cemetery is permanently open and may be visited at anytime, the cemetery main gate is kept locked outside of the gardeners ' working hours to prevent wild boars entering at night. Yes – WILD BOARS - so don't visit at dusk or too early! The cemetery contains 2,617 Commonwealth burials of the Second World War. <https://www.cwgc.org/find-a-cemetery/cemetery/2021204/sangro-river-war-cemetery/>

Next stop – San Marino, Rimini and Florence.

If you have a story to share on a recent trip to Italy, please send me your 500 words (or less) – [deanna@wingspr.com.au](mailto:deanna@wingspr.com.au)



**AMICI DELLA DANTE** – There were 24 people at our November lunch. Look forward to seeing you at our next one on the **19<sup>th</sup> December**.



***“Essentially Mindful Essentially You”***

***Have you ever considered using Essential Oils to support you with:***

- ***Sleep***
- ***Anxiety and Stress***
- ***Immune System***
- ***Reducing the toxic load in your home***
- ***Skin***
- ***Muscle pain and tension***

***And so much more...***

***Charlotte can provide you with a personal consultation and see how you can integrate these 100% pure, Therapeutic Grade Oils in your daily living.***

***Make that one change to feel better inside and outside and look after your family and loved ones.***

***Contact Charlotte to have a chat:***

***Phone: 0420399563***

***Email: taralluccio@hotmail.com***

***Website: [www.charlottepetrucci.com](http://www.charlottepetrucci.com)***

## LA SETTIMANA DELLA CUCINA ITALIANA

*I nostri studenti hanno aderito alla settimana della cucina italiana scrivendo la loro ricetta preferita o una originale di loro creazione.*



### IL RISOTTO ALLA GERARDO

#### **Ingredienti:**

Riso 2 tazze  
Acqua 10 tazze  
Le verdure a piacere  
Formaggio a piacere

#### **Direzioni:**

1. Bollire l'acqua in una pentola e, una volta bollita, abbassare la fiamma
2. Buttare il riso nella pentola e bollire per 19 minuti.
3. Quando e' pronto, scolare il riso e lavarlo con acqua calda
4. Tagliare le verdure in piccoli pezzi (per esempio pomodori, olive, cipolle) e il formaggio Coon (o un altro formaggio a piacere)
5. Scegliere abbastanza riso come per uno spuntino
6. Mescolare le verdure con il riso in una ciotola e dopo riscaldare nel microonde per poco piu' di un minuto (Dipende dal microonde)
7. Aggiungere la salsa di soia a piacere.

Si puo` gustare questo spuntino in qualsiasi ora del giorno. La ricetta e' cosi' semplice che puo'essere preparata anche dai mariti!!

*Gerard Wilkes*

## MY DECADENT CHOCOLATE PANFORTE

My take on the Italian classic and a favorite in my house!

### Ingredients:

200g Plaistowe 70% chocolate  
4 Tablespoon cacao powder (can use regular cocoa)  
1 cup of flour  
1 Tablespoon cinnamon  
1 Tablespoon ground ginger  
1 teaspoon black pepper  
¼ teaspoon nutmeg  
1 cup chopped dried figs ( or 1/2 figs half citrus peel)  
2 ½ cups of nuts- I used almonds and hazelnuts  
¾ rapadura sugar (can use regular sugar)  
½ cup of honey  
Zest and juice of 1 lime.

Pre heat oven to 160 degrees and line a large cake tin

Combine dry ingredients well ( I stir in each ingredient as I go)  
and add lime zest and stir.

Melt chocolate and stir in honey then add quickly to the dry ingredients, stirring well.  
Add lime juice if you need moisture.

Once well combined press the mix into cake tin and cook for 30-35 mins on 160 degrees.

Allow to cool then enjoy!

*Hayley Wills*

## NONNA'S FRITELLE – (APPLE DONUTS)

### **Ingredients**

5 granny smith apples  
1 orange – rind and juice  
1 lemon – rind & juice  
3 eggs – lightly beaten  
½ cup lemonade  
½ cup sultanas  
2 tbsp vanilla essence  
1 tsp lemon essence  
1 cup caster sugar  
16g sachet lievito vanigliato  
Salt  
3 cups self raising flour  
Sunflower oil – to shallow fry

### **Method**

- 1 – Peel, core and grate the apples into a bowl
- 2 – Add the rind and juice of each orange and lemon, eggs, lemonade and sultanas
- 3 – Add vanilla essence and lemon essence, caster sugar, sachet lievito vanigliato and a pinch of salt
- 4 – Stir to combine
- 5 – Sift in the flour until mixture becomes dense. If mixture is too runny add flour and if it is too thick add lemonade.
- 6 – In a saucepan, heat oil on a medium heat. Test it is at the right temperature by placing a small drop of batter into the oil, it should bubble and rise to the top. If it sinks to the bottom the oil is not hot enough.
- 7 – Using a teaspoon, spoon small balls of the mixture into the oil
- 8 – Allow to fry until golden brown on bottom side, then using a spoon turn them over and squash them against the bottom of the pan, forcing any uncooked batter to bubble out
- 9 – Continue to cook until golden all over
- 10 – Remove from oil, placing the fritelle on paper towel to remove excess oil and cool
- 11 – To serve, dust with icing sugar

N.B.

Store at room temperature covered with paper towel, to avoid losing crisp texture

Best eaten on the day made.

*Angela Carnell*

## APRICOT AND OLIVE OIL CAKE (TORTA ALL'OLIO E ALBICOCCHE)

### **Ingredients.**

170 g caster sugar  
230 ml milk  
finely grated zest of 1 lemon  
1 vanilla bean, split and seeds scraped  
100 ml extra virgin olive oil  
3 tsp mistra or sambuca (optional: see Note)  
2 eggs, lightly beaten  
1 ½ cups (200g) self raising flour  
½ tsp bicarbonate of soda  
7- 8 apricots cut in half (I substituted to glazed apricots)  
flaked almonds for sprinkling  
fresh ricotta and honey, to serve (optional)

### **Instructions.**

Cooling time 1 hour 10 minutes

Preheat your oven to 180 C (160 C fan forced) Grease and flour a 21 cm square or 27 cm x 21 cm rectangular cake tin (or line it with baking paper).

Place the sugar, milk and lemon zest in a medium saucepan over low heat and cook for 3 - 4 minutes, stirring regularly, until the sugar has dissolved. Do not let the milk come to the boil. Turn off the heat and stir in the vanilla seeds, olive oil and liqueur (if using) then let the mixture cool for 5 - 10 minutes.

Add the beaten egg, flour and bicarbonate of soda and whisk to form a smooth batter. Pour the batter into the prepared tin and arrange the apricot halves on top any way you like. Sprinkle with the flaked almonds and bake for 30 - 35 minutes or until pale golden and a skewer inserted into the middle of the cake comes out clean. Cool in the tin for a few minutes, then turn out onto a wire rack and cool at room temperature for 1 hour before cutting. Serve just as it is or with honey-drizzled ricotta.

### **Note**

For an alcohol-free version, replace the liqueur with milk.

If using very small apricots, layer on to of each other so they won't completely sink into the batter as it cooks.

Happy cooking

*Pamela Srebroff*

## **PANNA COTTA DI PISTACCHI**

### **Ingredients:**

6 teaspoons gelatin  
150g raw pistachios  
1 litre cream  
11grms caster sugar  
1 vanilla bean  
4 teaspoons ground cardamom

### **Preparation:**

Soak the gelatin for 15 minutes in a little cold water.  
Toast the pistachios for 5 minutes and roughly crush.  
Pour cream into saucepan with sugar and vanilla bean, split in two, the cardamom and half pistacchios.  
Bring to the boil on a gentle heat then take pan off the heat.  
Add the gelatin and whisk.  
Pour the mixture into one large or individual moulds.  
Allow to cool at room temperature and then a minimum of 2 hours in the fridge.  
Unmould onto a serving plate.  
Garnish with fruit in syrup and remaining pistachios

*Rosemary Johns*

## **PISTACCHIO, CRANBERRY & ORANGE BISCOTTI**

Makes 30 - 35 biscotti

2 cups (300 g. (Hi Fibre Plain Flour

2 tsp Baking powder

¼ teaspoon salt

¾ cup (100 cup ) pistacchio nuts

2 large eggs

Finely grated zest of one orange

¾ cup (150 gr.) caster sugar

90 g. melted unsalted butter

1 teaspoon pure vanilla extract

½ cup (60 gr. ) dried cranberries

1 egg well beaten for brushing

1 teaspoon raw sugar for sprinkling

1. Preheat oven to 180 degrees conventional or 160 degrees fan forced. Line a large baking tray with baking paper.

2. In a large mixing bowl combine the flour, baking powder and salt. Stir through pistacchios and set aside.

3. In a medium bowl whisk together eggs, orange zest and caster sugar until well blended and slightly lighter in colour. Add melted butter and vanilla extract, whisk until smooth.

4. Pour egg mixture into the bowl with the flour mixture and stir gently with a wooden spoon until a moist dough begins to form. Fold through dried cranberries. The dough will be sticky.

5. Divide the dough in half and form each portion into a 30cm. log, along the length of your prepared baking sheet, spacing them about 8 cm apart. Flatten the logs so that they are about 2-3 cm. high, (wet your hands with cold water to help shape and smooth out the sticky dough)

6. Brush logs lightly with beaten egg and sprinkle with raw sugar. Bake in preheated oven until golden brown (20-25 minutes) transfer to a wire rack to cool for 20 minutes. Reduce oven temperature to 160 degrees conventional oven or 140 degrees fan forced.

7. Use a serrated knife to slice logs into 1.5 cm pieces and place them back on baking tray so they are sitting right side up. Bake until try and crisp – about 10 – 15 minutes longer.

8. Let biscotti cool completely and store in an airtight container.



**Società Dante Alighieri, Gold Coast Inc.**

PO Box 6862 , G.C.M.C 9726.

Web address – [www.dantegoldcoast.com.au](http://www.dantegoldcoast.com.au)

Email address: [info@dantegoldcoast.com](mailto:info@dantegoldcoast.com)

**2019 APPLICATION FOR MEMBERSHIP / RENEWAL**

Family Name (Mr,Ms,Mrs,Dr, ?) \_\_\_\_\_

Given Name(s) \_\_\_\_\_

Dante Membership Number \_\_\_\_\_

Other Persons Names and Membership Numbers if joining with a Family Membership

\_\_\_\_\_

Address \_\_\_\_\_

\_\_\_\_\_ **Post Code** \_\_\_\_\_

Telephone H \_\_\_\_\_ W \_\_\_\_\_ Mobile \_\_\_\_\_

Fax \_\_\_\_\_ Email address \_\_\_\_\_

Occupation \_\_\_\_\_ Italian Citizen? Yes/No

Single(\$20) \_\_\_\_\_ OR Family (\$25) \_\_\_\_\_

Signature \_\_\_\_\_ Date \_\_\_\_\_

**Payment** may be made by - Cash / Cheque / Direct Deposit into:

BSB 034216

Acct No 862414

\*Use Surname as Reference of Payee