



DANTE NEWS Gold Coast

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Società Dante Alighieri Gold Coast

January/gennaio 2016

PRESIDENT'S LETTER

Dear members,

I hope you had a peaceful Christmas. 2016 Membership renewal is now due. Thank you to members who have renewed already. For your convenience forms are on <http://www.dantegoldcoast.com.au/>

We have received new membership cards from Italy and they are available for you to pick up at the Dante rooms, after your membership has been renewed. If you are travelling to Italy soon, make sure you have your new card. These cards give our members discounts in Italy. You can look at the details of discounts in Italy on www.ladante.it/associati Members also have access to the library and receive discounts on functions we organize. We would also like to have Italian film nights this year if we have people interested in attending.

Membership, school fees and sponsorship keeps our Society going. Thank you to continuing and new sponsors.

Current events, photos and news are on our [website](#) and on [Facebook](#). Students are reminded that they can enrol on line rather than coming to the Enrolment Day(s).

In August we will be co-hosting the bi-annual Dante National Conference with Brisbane Dante Society. Details will be given to you closer to the date.

We will return to more Italian in our future newsletters.

I hope that 2016 will be a year full of happiness for you and your loved ones.

Cordiali saluti,

Giovanna

WOULD YOU LIKE TO ADVERTISE YOUR BUSINESS ON OUR WEBSITE OR IN OUR NEWSLETTER? PLEASE CONTACT US.

info@dantegoldcoast.com

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

2016 MEMBERSHIP NOW DUE

www.ladante.it/associati

2016 DATE CLAIMER

5 January – La Befana

Semester 1 Enrolments:

19 January 4.30 – 6 p.m.

23 January 10 a.m. – 11 a.m.

29 January -1st Semester commences

17 February – The 7 Sopranos

25 March – 10 April – Easter holidays

15 May – Opera “Madama Butterfly”

30 July – Opera “Barber of Seville”

19,20,21 August – Bi-annual Dante Conference

**THE GOLD COAST
ITALO AUSTRALIAN CLUB**

18 Fairway Drive, Clear Island Waters
Tel 55751966

www.italoaustralianclub.com.au

**Open for lunch Tuesday to Sunday and
for dinner Tuesday to Saturday**

Live music for dancing

Friday and Saturday nights.

New Year's Eve Dinner Dance

5 January 5 p.m. La Befana

Phone 55751966 for further information

SAAMARIAS
CONTINENTAL BAKERY

OPEN MONDAY—SATURDAY
7am—2pm

PHONE 5596 7004
2/116 Hilldon Court, Nerang

PRESIDENT: Giovanna Santomauro 5539 5528

SCHOOL DIRECTOR: Rita Lo Presti 5527 0797



SCHOOL NEWS

2016 Courses

Enrolment dates-

- Tuesday 19 January 4.30-6.00pm
- Saturday 23 January 10.00- 11.00am

Information on 2016 Classes-

Please go to the Dante website for Dates/ Cost/ Forms etc

Early Bird Special Price

\$360 + \$20 membership = \$380

Payment must be received on or before

Wednesday 13th January

**If making a Direct Deposit please write your surname in the reference of Payee. *Payments received after this date will be at normal price listed below:*

Course price from Thursday 14th January
\$380 + \$20 membership = \$400

Please email through your enrolment and membership forms.

Beginners 1 - 2016

Beginners 1 will be commencing at chapter 4 in *Buongiorno Italia*.

We are willing to offer a **free evening** to go over Chpt 1-3 for new and continuing students. The date of this class is Wednesday 27th January from 7.00- 9.00pm.

Please let me know if you will be attending by RSVP me on 55270797.

Summer Mini course- Giochi didattici

Only for Inter 3 - Advanced levels

Wednesday 13 Jan and 20 Jan

10.00- 12.00noon

\$25 per lesson or 2 lessons \$40

Call me to book in if you haven't already done so.

Any questions - please call me- 55270797

Or Email- info@dantegoldcoast.com

Rita School Director



CORO DANTE RESUMES IN FEBRUARY

Do you love to sing?

Do you want to sing in Italian?

Then you would love to be a member of the Dante Choir!

Formed last year, under the direction of Nino Tucci choirmaster, the group resumes in February.

Tuesday evenings 5:45 - 7 pm at the Dante Rooms.

Singing for pleasure - no experience necessary.

You'll love it!

See below for contact details. Or just turn up.

<http://dantegoldcoast.com.au/sites/default/files/Forms%20and%20notices/Current%20notices/Coro.pdf>

For information please contact :

Luisa Liussi 0408344148

luisaliussi@gmail.com

DECEMBER SUMMER COURSES



LA BEFANA

Do you know the story of LA BEFANA?

According to Italian tradition a kind and ugly "witch" on a broom called BEFANA delivers presents and sweets to children who have been good, on 5th January Eve of Epiphany, January 6th.

Would you like to come and listen to the story?

Gold Coast Italo Australian Club

5 P.M. TUESDAY, JANUARY 5 LA BEFANA story will be read, followed by simple games and activities.

BRING A SOCK - if you have been good -

La BEFANA may place sweets in it..

Suitable for children from 3 to 10 years old.

Children must be accompanied by an adult.

After the fun enjoy a special children's meal from the kitchen.

PIZZA BEFANA \$10

PASTA BEFANESE \$10

GELATO & CROSTOLI \$5 EACH



For bookings please phone 55751966 or

Reception@italoaustralianclub.com.au

We THANK THE SPONSORS of "La Befana" :
Clelia Zilli, Gerard Wilkes Accountants, June Moro
Maurice Liussi Architect, Rena Cecco and
Venice With Luisa

JOSEPH PATANE`
UNISEX HAIR SALON
Shop 4 – 77 Scarborough Street.
SOUTHPORT Phone 07 5532 5226

See Selena for your 10%
Dante Members' discount at:
GOLOSI Food Emporium
3/45 James Street, Burleigh Heads
Ph. 07 55200704
selena@golosi.com.au

LA RICETTA DEL MESE

Connie Canale has submitted the first "Recipe of the Month". We look forward to receiving recipes from other members.

CANTUCCI



Ingredients -

¾ cup castor sugar; 125gr butter; 3 eggs; 125gr whole almonds; 1 ½ cups plain flour; ¾ cup self-raising flour; 1 teasp. lemon juice; 1 teasp. almond essence.

Method

Preheat the oven to 180 deg. In mixmaster cream butter and sugar until creamy, then add eggs one at a time, then lemon juice and almond essence. Add flours by hand a little at a time until mixture is crumbly. Transfer the dough on a lightly floured surface and roll into 2 logs – approx. 30cm x 5 cm. Place logs on a greased baking sheet and bake for 30 mins. or until golden brown. Remove the logs from oven – let cool for 10-15 mins. Place a log on the cutting board and using a serrated or very sharp knife cut it diagonally into 1.5cm slices. Place the cantucci back on the baking sheet and bake in a very slow oven (100/110) for 10-15 mins. turning over once until crisp. Remove from oven, let cool, then store in a sealed container - will last for weeks. Wonderful with coffee.

COLLAS MORO ROSS
LAWYERS SINCE 1951
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SURFERS PARADISE 4217
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Email: ginom@cmrlawyers.com.au

Web: www.cmrlawyers.com.au

ITALIAN SPOKEN

L'ANGOLO DELLA RIFLESSIONE*A cura di Connie Canale*

Raro cade chi ben cammina.

Leonardo da Vinci.**Some reasons to learn Italian**

To attend an Italian Language School in Italy
 To enrich your Italian holiday experience
 To communicate with Italian relatives
 To enrich your Italian Cultural experiences
 To improve your English grammar
 To understand Italian music
 To discover Italian food & wine
 To make new friends who enjoy learning

Why are you learning Italian?

**FOR GENUINE PROFESSIONAL
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Ph. 5532 1733email: admin@wilkes.com.au**P.O. Box 1932 Southport Q. 4215**www.wilkes.com.au**L'ANGOLO DELLA BIBLIOTECA**

Nella biblioteca della Dante Gold Coast c'è un vero "gioiello". È un libro bellissimo, donato alla scuola nel 2006 dal Segretario Regionale della Sardegna del CLAAI (Confederazione Libere Associazioni Artigiane Italiane) il Signor Giancarlo Carta. La lettura è lunga e difficile ma le fotografie sono di una bellezza mozzafiato. Pertanto lo consiglio a lettori di tutti i livelli.

Martina Medda**GIOIELLI****I segni della religiosità popolare di Sardegna**

For a long time “the sign” was intended to show the subjection of an individual, an animal or an object to a master. It had been a reference point to reveal on one hand a belonging, signed to his Lord, to be greater magically and the other, his right and to be protected from him. Religious symbolism was of value in the ‘sign’ also documented in the bible, in reference to God sparing the lives of the Jews, marked with the sign of blood on their doors.

In times ago, expressions of these “signs” were made into jewellery form, made from stone and shell. During the 15th Century an emblem that represented Christianity to the Sardinian religious culture was “gutturada”. It is a type of necklace or choker formed by a string of beautiful coral divided into 5 or 6 places by gold beads that represent the crown of rosary. The rosary spread among the Sardo towards that late 1500’s through popular devotion to Christ, The Virgin Mary and the miracles. There is nothing more beautiful, ornate, bold and well crafted than the ‘Rosario domenicano a tre rosoni’. This special significant piece of jewellery is made from coral, gold and more traditionally silver, that is worn often during religious festivals, baptisms, or traditional festive events.

Tania Malik