



# DANTE NEWS Gold Coast

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Societa` Dante Alighieri Gold Coast

Luglio/July 2013

## PRESIDENT'S LETTER

Dear Members,

We had a wonderful Italian week, starting with "making tiramisu" with me on Thursday 20<sup>th</sup> June and finishing with "making minestrone" with Luisa Liussi on Thursday 27<sup>th</sup> June. Thank you to everyone who came to the activities we had for that week. There are some photos in this newsletter of the various events and all the photos will also be put on our web site.

Special thanks to the ladies and Tony who helped set up our "Piazza Dante" for the "Pasta e Fagioli" function. It was great to have with us special guests from Sardegna, Martina's parents, Anna Maria e Salvatore. Thank you to Connie for sewing the tablecloths and making the pasta e fagioli ( see information on p. 4), our accordionist Joseph Patane, our fantastic singers from Introductory, led by the wonderful voices of Luisa Liussi and Astrid Pennisi and to Jane Miano from "Wine Importers" for the excellent complimentary wine tasting. Thank you to everyone who brought the delicious antipasti and finger food – it was a magnificent spread.

The Saturday afternoon guest speaker was Maria Spina Gaudiello, from Brisbane, who wrote "Under a Southern Cross: The Quest for a new Homeland" her family's story.

Semester 2 Italian classes start the week of 15<sup>th</sup> July. On page 2 are the classes which are being offered, the text book being used and the teacher for that class.

We will be having our bi-annual Car Rally "Matta Mattinata in Macchina" on the 25<sup>th</sup> August. Flyer is enclosed. Look forward to seeing you all there.

Cordiali saluti,

*Giovanna*

\*\*Join our **Scrabble Club (Scarabeo)** Every Wednesday afternoon from 1pm.- Suitable for all levels. Price: **FREE**  
(Add your name to list on whiteboard in Aula 1)

More photos of Italian week:[www.dantegoldcoast.com](http://www.dantegoldcoast.com)

[Like us on Facebook - Dante Gold Coast](#)  
- Jane Miano with Giovanna in Piazza Dante



## DATE CLAIMER

15<sup>th</sup> July 2<sup>nd</sup> Semester starts

25<sup>th</sup> August - Matta Mattinata in Macchina  
(Italian Car Rally)

20<sup>th</sup> September - 6<sup>th</sup> October holidays

19<sup>th</sup> October - Queensland Pops Orchestra  
"Viva Italia" QPAC Ph. 136246

26<sup>th</sup> October - Opera - Otello  
\$124.00 Ph. Connie - 55758882 for bookings

## SCHOOL NEWS

### SEMESTER 2 - ITALIAN LANGUAGE CLASSES

Start week of 15<sup>th</sup> July  
Holidays 21<sup>st</sup> September to 6<sup>th</sup> October

**INTRODUCTION – THURS NIGHT & FRI MORN -**  
Text – Introduction to Italian – Teacher – Astrid Pennisi

**BEGINNERS 1 - MON NIGHT & TUES MORN – Text**  
– Buongiorno Italia – Teacher – Luisa Liussi

**BEGINNERS 2 - TUES NIGHT – Text – Buongiorno**  
Italia – Teacher – Giovanna Santomauro

**BEGINNERS 3 – WED MORN – Text – Buongiorno**  
Italia – Teacher – Charlotte Petrucci

**INTERMEDIATE 1 – WED NIGHT – Text – Espresso 1**  
– Teacher – Giulia Torello-Hill

**INTERMEDIATE 2 – TUES NIGHT – Text – Espresso 1**  
– Teacher – Giulia Torello-Hill

**INTERMEDIATE 4 – MON NIGHT – Text – Espresso 2**  
– Teacher – Gabriel Scarmana

**INTERMEDIATE 4 – FRI MORN – Text – Espresso 2 –**  
Teacher – Martina Medda

**ADVANCED 2 – WED MORN – Text – Da Capo –**  
Teacher – Giovanna Santomauro

**LINGUA CULTURA e SOCIETA` - WED NIGHT -**  
Teacher – Martina Medda

**CONVERSATION – THURS MORNING 10 a.m. –**  
Teacher – Gilda La Rocca

**CHILDREN 1 – THURS AFTERNOON 3.25 p.m. –**  
Teacher - Charlotte Petrucci

**CHILDREN 2 – THURS AFTERNOON 4 p.m. –**  
Teacher – Charlotte Petrucci

*If you would like to join any of the above classes please contact me. It would be appreciated if you let your friends know about our Italian language classes.*

*Any questions about the school, please call me on - 55270797 Or Email- [info@dantegoldcoast.com](mailto:info@dantegoldcoast.com)*

School Director

*Rita*

**Matta Mattinata in Macchina  
(Italian Car Rally) Sunday 25<sup>th</sup> August**

## **Cosa Vuol Dire.....**

1. ANTENATO  
Ancestor  
Pertaining to antennas  
Held together
2. COCCIUTO  
Cooked  
Pig-headed, obstinate  
Cropped
3. DILETTANTE  
Tasty  
Late  
Amateur

*(Answers on back page)*



**Students from Introductory class**



## SOCIAL AND CULTURAL

**Opera – “Don Giovanni” (Mozart) - sung in English Thursday 1<sup>st</sup> August – Gold Coast Art Centre Ph. 5588 400 Cost \$64 – Concession \$56 – Students \$35. No group will be organized. Dante students can quote the “Dante School” to receive the students’ rate.**

**Opera – “Otello” (Verdi) - sung in Italian Saturday 26<sup>th</sup> October 7.30 p.m. - Lyric Theatre – QPAC, Brisbane. Cost \$124.00 A group has been booked and interest in attending can be booked with Connie at [ccanale25@hotmail.com](mailto:ccanale25@hotmail.com)**



### Italian Week Activity: Saturday afternoon with an author. (Maria Barrett)

An idea and a quest to give her family a legacy of their inheritance and the cultural links through food and customs that are often lost through generations and especially through dislocations and migration to distant places has resulted in a book *Under the Southern Cross: The Quest for a New Homeland* by Maria Spina Gaudiello.

Maria shared her experience on the process that resulted in this book which will be deposited and launched through the Brisbane Historical Society. Those who attended felt the emotion, enthusiasm, dedication and perseverance that motivated her to achieve her dream. A testimony to the many migrants from Italy who made Australia home and a great achievement for Maria to be a contributor to Australian Historical records. Congratulations Maria!



Back - Luigi Gaudiello, Barry Edmonstone, Robin Cook, John Santomauro  
Front - Astrid Pennisi, Giovanna Santomauro, Maria Spina and Sunny Edmonstone



Giovanna, Connie and Maria  
serving tiramisu`

### Minestrone con Luisa (Lydia Lessing)

Il tempo era brutto, pioveva e faceva freddo. Alcune di noi ci siamo incontrate alla Dante giovedì, 27 giugno, ad imparare a fare il minestrone.

Prima di tutto, Luisa ci ha parlato del minestrone e delle differenze fra le ricette delle diverse aree d'Italia. Poi, ci ha mostrato gli ingredienti necessari per la ricetta di sua nonna, Anna. Questa ricetta è della zona del Friuli.

Abbiamo anche imparato una serie di verbi da utilizzare nel fare il minestrone, come tagliare, tritare, grattugiare, sbucciare, aggiungere e schiacciare, . Abbiamo imparato a rompere a mano le erbe invece di tagliarle, e di far bollire le patate intere, e solo schiacciarle circa 3 ore prima di servire.

Ci siamo poi sedute a tavola per mangiare un delizioso pasto di minestrone con parmigiano grattugiato.

Dopo di questo, il nostro lavoro e' iniziato e abbiamo dovuto preparare non solo gli ingredienti, ma anche utilizzare i nuovi verbi per spiegare quello che stavamo facendo. Abbiamo preso le verdure, le abbiamo sbucciate e tritate e portate a casa per ogniuna di noi cucinare il nostro minestrone.

Era un modo meraviglioso per trascorrere una giornata. Dobbiamo ringraziare Luisa per tutto il suo forte lavoro per rendere un giorno così piacevole e ben informato. Anche grazie alla Dante per gli ingredienti. Ci auguriamo che questo sarebbe stato il primo di molti corsi di cucina.

In the photos  
Judy Roberts,  
Pamela Conway,  
Lydia Lessing  
and Lorraine  
Sterry with Luisa  
Liussi



## PASTA E FAGIOLI

What is Italy's most "National" dish? One that is truly present in all regions from the Alps to the Mediterranean? One might be surprised to learn that it's not pizza or spaghetti, but ... **PASTA E FAGIOLI**. Different types of pasta or condiments may be used but the basic ingredient remains - *fagioli*.

The history of beans commenced over two thousand years ago. Durian wheat (pasta) and beans, lovers in contract, and having all the nutrients required by human beings to survive, gave each other an appointment to meet in Italy. Some say in Rome, others in Naples - to consummate a night of passion. Their union was to be called - "Pasta e Fagioli". Durian wheat arrived first - thanks to Marco Polo who it is said, brought it back to Italy from China, at around 1292. The bean was not so fortunate. He lived in America and had to wait till America was discovered by Christopher Columbus in 1492. Then thanks to the wonderful Spanish and Portuguese navigators, it could finally sail to the "old continent" around 1530, along with other produce such as capsicums and tomatoes. Finally the two were united.

Historians say that when the "American Bean" surfaced in Italy, it had great success and was exceptionally liked by the Cleric. Actually a Priest and scholar Fr. Pietro Valeriano Bolzanoio, who came from Belluno, sowed the bean seeds he had taken back from Rome, in his native village of Castion. The seeds had been personally given to him by Pope Clement VII with the precise instructions to make them grow in new regions. In a short amount of time the beans grew profusely and produced unusual leaves and shoots, which transformed themselves in pods filled with legumes. These were given the botanical name of *Phaseolus vulgaris*, a new exotic plant taken from the New World and that the Emperor Carlo V had given as a present to the Pope. Fr. Pietro knew right away the possibility of propagating the new plant. The bean, in a short amount of time, adapted itself to Italy's warm-temperate climate and started growing without any difficulty, in farms and vegetable gardens in the valleys and hills.

The "American beans" started rapidly spreading themselves even into other nearby countries. The Greeks called them *fasuoulia*, the Albanians *fasule*, the Poles *fasola*, the French called them *fayot* or *flageolet*, and so on. It became more than just an Italian produce.

These days it is universally recognized and grown in most countries and parts of Europe and has adapted itself to many famous recipes. History records that Caterina de' Medici, promised bride to the French Dauphin Enrico II of France, brought with her dowry not only new utensils, such as the fork, many chefs, and jewels, but also bags of beans, a gift from her brother Alessandro de' Medici. Years later this ingredient was adopted to make one of France's national dishes - the *Linguadoca cassoulet* - a casserole made from goose, duck, pork and white beans.

Many varieties of beans are now grown in different Italian regions representing a gastronomical heritage as well as a cultural one, in memory of the ordinary everyday people who ate them. Italian writer **Umberto Eco**, talking about a key invention of the millennium wrote in a famous article which appeared in the "New York Times" entitled: "This World Saved by Beans" ...

*"If we Europeans, sons of our ancestors but also of our American ancestors, sons of the Pellegrini Fathers or of the Spanish Conquistadores, are still here, it is all due to beans ... without which the European population would not have doubled itself in a few centuries. I don't know the history of beans in other continents, but certainly without beans even the history of this European Continent would have been different - just like Europe's commercial history would have been different without silk from China and spices from India".*

Connie Canale

### Answers to: **Cosa Vuol Dire.....**

1. Ancestor
2. Pig-headed, obstinate
3. Amateur

Go see Selena for your 10% Dante Members' discount at:

**GOLOSI Food Emporium**

Ph. 07 55200704

3/45 James Street, Burleigh Heads  
selena@golosi.com.au