



# DANTE NEWS Gold Coast

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Società Dante Alighieri Gold Coast Inc.

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## PRESIDENT'S LETTER

Dear members

I hope you are keeping well. We warmly welcome new members and hope you enjoy our classes. Thank you to the Committee and Teachers. Bentornata Oriana, arrivederci Giulia and benvenute Barbara and Natasha.

If you have any friends who may be interested in learning Italian, I would appreciate it if you could let them know about our classes. We have classes for complete beginners starting in July, when all our regular classes resume. Information about all our courses are on our website. If anyone is interested in joining the mini courses during the break please contact Rita, our School Director, to see if there are vacancies.

The Gold Coast Italo Australian Club had their AGM recently and the new President is George Tessarolo. We wish him and the new committee all the very best.

It was good to catch up with other teachers and students at the casual get-together, dinner, on the 22<sup>nd</sup> of June at the Gold Coast Italo Australian Club. We presented Certificates to students in the classroom during the last week of classes.

Attached is information about the Opera "Don Giovanni". Other events were mentioned in our June newsletter. Past newsletters are on our website.

Cordiali saluti,

*Giovanna*



*Martina Barzan, Charlotte Petrucci, Martina Medda, Giovanna Santomauro, Rita Lo Presti and Astrid Pennisi.*

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We are also on Instagram

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

[ladante.it/diventa-socio/le-convenzioni-in-italia-e-nel-mondo.html](http://ladante.it/diventa-socio/le-convenzioni-in-italia-e-nel-mondo.html)

**DATE CLAIMERS 2018**

16<sup>th</sup> July Second Semester starts

**THE GOLD COAST  
ITALO AUSTRALIAN CLUB**

18 Fairways Drive, Clear Island Waters

Ph: 5575 1966

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

Lunch – Wed, Thurs. Fri. 11.30 – 2.30p.m.

Dinner – Tues to Sat 5.30 – 9 p.m.

**Please phone Club for bookings.**

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### SCHOOL NEWS

Thank you to everyone who came to our end of semester social get-together. It was an enjoyable evening where we got the time to chat and catch up with friends and fellow students. I think we all agreed the food at the club was very good and reasonably priced. Thank you also to Melanie Smart for the beautiful impromptu song to entertain us.

Welcome to all our returning students and to new students who have joined us for Semester 2 especially those in Introduction and Beginners 1. We hope you have had a good break and are eager to continue with your learning and that the semester will be a rewarding one for you.

Grazie to all who participated in mini-courses. These are specifically targeted for students to reinforce and practice what they have learnt during the semester. A special thanks to Martina and Astrid for taking these classes.

Unfortunately, we lose another one of our teachers for a while. Giulia has accepted a position and is working at the Armidale University. *Grazie Giulia per tutto il tuo lavoro alla Dante.*

We welcome the return of Luisa Liussi and two new teachers to the teaching staff at the Dante. I am sure you will also welcome Natasha Marani and Barbara Mazzotti to our teaching staff.

Grazie to everyone for their early enrolment for semester 2 which makes organizing classes much easier.

Closer to the commencement of classes when I know numbers in each class, I will send an email confirming your place in the class and who the teacher will be. Look out for this.

**\*\*\*Classes recommence Monday 16<sup>th</sup> July\*\*\***

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

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

*Rita* School Director

*The article below is included as received by our student so you can see his good level of Italian.*

### UNA VACANZA NELLA SICILIA SUD ORIENTALE.

Una visita a Taormina, Catania e Siracusa. Abbiamo sentito che il momento migliore per visitare era in primavera, perché le temperature erano confortevoli e tutti i fiori primaverili stavano sbocciando. Abbiamo trascorso alcuni giorni in Catania, abbiamo amato i fantastici mercati all'aperto. Poi una settimana a Taormina. La stessa Taormina era affascinante con una storia incredibile. Una delle città più antiche e importanti della Sicilia. Può diventare molto affollato quindi di nuovo la primavera è un buon momento per visitare. Non ha bisogno di una macchina. È impossibile guidare a Taormina e la Sicilia in generale è pazzo! In realtà siamo stati a Mazero l'area della spiaggia di Taormina che era più rilassata. Taormina e Naxos risalgono al 395 aC Da Taormina siamo andati in una giornata di scalata dell'Etna che è venerata dai siciliani e una delle zone più fertili per la coltivazione di frutta, verdura e uva. Dopo Taormina siamo arrivati a Siracusa, in realtà soggiornando ad Ortigia, la piccola isola storica appena attraversata il ponte da Siracusa. Abbiamo adorato Ortigia e avevamo una settimana meravigliosa a passeggiare per le stradine storiche. Tutto a Ortigia è interessante e può essere raggiunto a piedi in una ventina di minuti. Siamo rimasti con vista sulla baia a pochi passi dalla piazza del Duomo. Da lì è facile raggiungere in auto piccole cittadine come Ragusa e un po' più a lungo in auto da Agrigento, la valle dei templi. Sono stati amati il nostro tempo in Sicilia, il cibo, la gente, la storia e mia moglie adoravano il suo pomeriggio Aperol Spritz! Sono felice di parlare con chiunque pensi di visitare questa parte della Sicilia.

*Nicholas Fry (LCS)*

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### La classe di Lingua, Cultura e Società di mercoledì mattina.



Robyn Mattiske, Gerard Wilkes, Jean McNeilly, Lorraine Sterry, Nicholas Fry, Carleen Condon, Dora English and Susanna Konigsberg.

## LA PAGINA DELLA CULTURA

(A Cura di Connie Canale)

### KNOW YOUR ITALIAN CHEESES ( 5 )



#### PARMIGIANO-REGGIANO

This wonderful cheese comes from the areas of Modena, Parma, Reggio Emilia, Bologna and Mantua. All in the region of Emilia-Romagna. The Parmigiano-Reggiano is a hard cheese with thick to hard yellow to orange rind, and is used not only as a table cheese but is wonderful grated and used in sauces, salads, sprinkled over pasta and risotto, etc. In Italy this cheese is sold in large, rough, and grainy chunks, chiselled from the shiny drum that carries its name which is emblazoned on the rind. The aroma is sweet and fruity and tastes exquisite - some say it tastes a little like fresh pineapple - and quite strong and rich, but never overpowering.

Parmigiano-Reggiano, which is a DOC (Controlled Designation of Origin) cheese, will keep in the fridge for months, even if the rough surface grows a little mould it will not spoil. If you have bought a chunk and use it infrequently (could that possibly happen?), you can freeze it and grate it straight from the freezer. Otherwise you could grate it first and then freeze it into small amounts and take out as needed.

In 1955 the rules relating to where Parmigiano-Reggiano could be made were tightened and the method of manufacture was strictly specified. The cows whose milk goes into the cheese may eat only fresh grass, hay, or alfalfa. These restrictions add to the cost of manufacture, but the result is a cheese whose flavour and quality is guaranteed. The secret to the continuing success of Parmigiano-Reggiano is the determination of the regulators to maintain only the eight hundred or so small, local dairy farms producing it, so that the milk does not have far to travel to the cheesemakers. A surprising feature of this cheese is that it is made from partially skimmed milk. The evening milk is left to rest overnight. Next morning the slightly soured cream is skimmed off to make mascarpone, and the skimmed milk is combined with the fresh morning milk. It is then poured into conical, copper cauldrons so that the cheesemaking process can commence. To seal the rind \*\*\*and protect it from drying out over the next eighteen to forty-eight months, the cheeses are floated in enormous brine baths for around twenty one days and then moved to a storeroom.

Throughout the maturation process these huge cheeses are carefully brushed, turned, checked, and re-checked before being graded by officials of the responsible consortium to determine the quality of each one. In this way the trademark brand Parmigiano-Reggiano is easily identified and is regarded as one of the finest cheeses in the world.

.... Please pass the Parmesan ....

\*\*\***Don't Discard the Rind. Rinse and** toss it into a simmering pot of soup, stock, or stew, to give it an incredible flavour.



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## Intervista Mariette Alda



### **Dove sei nata?**

In Lebanon, of a noble family. I came to Australia at the age of 11. I have been here all my life and never been back.

### **Come mai sei venuta in Australia?**

The reason I came was to visit a grandmother and an aunt here... I had come with a sister but she did not like it here, and she went back. I liked it and stayed here in Australia with my grandmother.

### **Tua nonna, cosa ti ha insegnato?**

She brought me up to be a very humble human being: to be kind, to be loving, and to never tell lies. She brought me up in the Church, in the Catholic Religion.

### **Ci parli del tuo lavoro?**

I left school and went and did a tailor's trade. When I finished my trade I left Adelaide and went to Sydney.

### **Come e dove hai incontrato il tuo compagno di vita?**

I met my husband Nino in Sydney, at an Italian dance. We were dancing, we got on well, and he asked me where I came from. I said Adelaide, and Melbourne. I knew his brother. After that he never left me alone... he kept on chasing me. He was a musician and I thought "Oh I'm going to travel the world with a musician". After six months we were married at St Mary's Cathedral in Sydney.

### **Qual era il lavoro di tuo marito, Nino Alda?**

He was a musician, did a lot of travelling but he hated it, didn't like it at all. He had a band in Melbourne and he became a top musician: on the ABC a broadcast for Radio Australia, which went also all over Asia. Then with his Big Band he started composing and played his music at the Melbourne Town Hall. He composed a beautiful rhapsody and called it the Zanda rhapsody. We named our first child Zanda after that.

### **Come mai vi siete trasferiti sulla Gold Coast?**

We worked hard in Melbourne and owned our own home, however I began to feel sick, the weather didn't agree with me so we decided to move to the Gold Coast. We had three children, three lovely children.

### **Come ti sei coinvolta nella comunità italiana?**

Robert Neumann was mayor of the Gold Coast at the time, and Jenni Neumann, his wife, who was part French, were very good friends. Jenni said to me: "Robert and I would like you to come to the All Nations Night". Robert would have this celebration every year. Jenny and Robert, Nino and I, the four of us, became very close friends. In 1979, the Year of the Child, Tony Cecco, you and I started the "Italian School", remember, Luisa? I was asked then to join the committee of the Year of the Child, in which the Italian community was already involved.

### **Il Comitato Ladies` Sub Committee, quando è nato?**

The Italian Committee was started in 1976. I was asked and agreed to start a Ladies` Sub Committee. We used to have meetings in all the different homes but mostly at my place. I was asked to form a Dance group, and with that Dance group we went everywhere! Every year there continued to be All Nations` Day where we participated with lots of fun. Many of the politicians in the area came to our functions. The first function was held at Surfers Paradise, at the El Rancho in Cavill Avenue. It was beautiful there. Other functions were held at the Chevron Hotel. One I remember was The Masked Ball: we won the best mask award, and had our photos in the Bulletin front page. The Bulletin gave us two pages. We had a small committee of very hard working dedicated women.

**Ci parli di quell'epoca, l'inizio di quel favoloso periodo di cui si parla ancora?**

Around that time Tony Cecco (first and long-time President of the Italo-Australian Club GC) rang me and drove me to a piece of land where the new Italian Club was to be built. "Oh Tony this is wonderful," I said to him. And you all know the story after that; it is history. It was the best time of our lives. Sonia, (my daughter) and Loredana used to do the floor show. When Sonia went into fashion she did the fashion parades. Bob Borbridge was our patron. He supported every one of our functions. We began to have the yearly Food and Wine Festival: you know even now when people talk to me they say that when the Italian Club was having its functions was the best part of their lives! Now of course there are clubs everywhere. I kept suggesting that they turn some of the land at the Italian Club into a retirement village for the elder Italians but nothing came of it. Now there is talk of doing just that.

**Hai l'onore di essere LIFE MEMBER della Societa` Dante Alighieri Gold Coast. Ci parli del tuo ruolo?**

Giovanna Santomauro asked me to join the Societa` Dante Alighieri Gold Coast as their PR, to organise all their functions. I enjoyed every minute I have been with the Dante. The committee was easy to work with as mostly they listened to new ideas and they were very pleasant to be with. I still think of every one of them. We had such a lovely time, many memories.

**Un due memorie piu` belle di questi tempi?**

We used to go to Italian Mass at Stella Maris, and Silvio de Vito would sing for us.

**Come ti tieni cosi` giovanile, cosi` entusiasta?**

I do colouring books, I still sew, I still cook. I am very, very busy. It's your attitude to life: you've got to be humble and try to be happy as much as you can. I am not a fanatically religious person but I like to pray. I pray a lot. Trust in the Lord is an important thing. I have many wonderful friends who take me out (I don't drive). I live in a lovely unit here in Southport and I am very blessed.

**Mariette, hai rimpianti?**

Regrets? Do I have regrets? Well, I have lost my daughter Zanda to cancer. She was too young to die. She was a wonderful girl, very smart, very clever, It took a lot out of me....when you lose one of your children. That is the only regret I have in life because I have been through everything. Every bit of my life has been very interesting. My life has been a journey – a wonderful, wonderful experience: I have travelled through Europe, Asia, Africa, Malaysia, and Australia. So my only regret is losing my beautiful daughter. I have another two beautiful daughters, a wonderful son and beautiful grandchildren, and a wonderful son in law.

**Secondo te :”La vita e`.....”**

Life is what you make it! You have to have a good attitude to life. And have faith in the Lord.

*Luisa Liussi*

=====

***END OF SEMESTER CLASS PHOTO***



**Beginners 2 class – *standing*** – Susan Wason, Louise Segreto, Alexa Damianopoulos, Fiona Basile, Kelly Shannon and Martina Medda (teacher)

***sitting*** – Lyn Walters, Uwan Minogue, Bianca Antonioli and Roger Spang.

***Uwan is going to Italy to play football. We wish him all the very best.***

***We can say we knew him before he became famous!!***

**End of Semester and Mini course photos (more photos on Website and on Facebook)**



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