



DANTE NEWS Gold Coast

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Società Dante Alighieri Gold Coast

March/April 2016

PRESIDENT'S LETTER

Dear members,

Congratulations to Charlotte and Lee on the birth of their son Jax on the 29th February.

Thank you to the sponsors, Canale Travel, Collas Moro Ross, Golosi Food Emporium, Joseph Patane, Saamarias, Venice with Luisa and Gerard Wilkes. If you would like to be a sponsor please contact me. Thank you for paying your membership fees and giving us your support even if you are having a break from classes.

All members, not just student members may be interested in the special courses that are being offered. These are mentioned on Page 2 in School News.

Thank you to everyone who contributed to this newsletter. I hope you enjoy the "Pasta Norma" that Simone has included. I invite you to send us your recipe to share.

Our Annual General Meeting will be held at 7 p.m. on the 7th March. Thank you to everyone who has agreed to go on the committee. Thank you to our Web Master, Brian Bell for all the information he puts on the web for our members and friends. You can also find a list of our library resources and photos on [here](#). Thank you also to our Facebook Manager Martina Medda.

If you are interested in Opera please read the reminder on Pagina 4. Thank you Connie for organising these.

I wish you and your families a peaceful Easter.

Cordiali saluti,

Giovanna



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

www.ladante.it/associati
(discounts in Italy for members)

2016 DATE CLAIMER

7th March A.G.M. 7 p.m.

15 March – Due Chiacchiere

25 March – 10 April – Easter holidays

11th April – Term 2 starts

14th May – Opera "Madama Butterfly"

29th & 30th 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.
6 March – Italian Carnevale 12 noon
12 March – Fortunato – buffet dinner
Bookings essential

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PRESIDENT: Giovanna Santomauro 5539 5528

SCHOOL DIRECTOR: Rita Lo Presti 5527 0797



SCHOOL NEWS

We have had a great start to the year. All our classes have healthy numbers though we are down 4 classes. It's also great to see some old faces of past students coming back to study with us. Having a few free timeslots gives us the opportunity to offer more and varied Mini courses and we hope you will take advantage of these. Please read further below for more details.

Important Course Dates for Semester 1 2016

Easter break - 25 March – 10 April
 Term 2 commences- Monday 11 April
 Semester concludes - 17 June



2 Chiacchiere

We had lots of support and plenty of good feedback about the morning at Capri on Via Roma . Thanks to all who came along and brought in something to share on our theme- L'Amore/ St. Valentino.

2 Chiacchiere in March will be at **Zarraffa's** on Ferry Road, Southport. Around the corner from Southport Park and opposite TSS.

Tuesday 15 March at 7pm. Theme for discussion-
 ???

Keep the evening free!!
Ci vediamo per una chiacchierata!

RSVP on Whiteboard in Aula 1 or to Rita

Mini Courses

We have already commenced some of the mini courses for Term 1

Presently we have running:

Beg3/ Inter1 Conversation class-

This was organized due to demand. This class is running every Tuesday from 10 – 11.30 until 15th March Presenter: Luisa Liussi.

Caffe` Culturale -

Italian of a very high level. Italian history and latest news from Italy. Presenter: Martina Medda
 To participate in this course please enquire with Rita.
 Commences Tuesday 1 March to Tuesday 22 March.

Coming up soon or in Term 2

Un Salto a Venezia -

Highlight on Venice with sampling of cicchetti and an aperitivo. Presenter: Luisa Liussi. For all levels. Thursday 24th March. RSVP by Friday 18th March . For more info go to <http://www.dantegoldcoast.com.au/>

Cinema e Teatro -

10 lessons studying movies and plays throughout to conclude with some short acting and singing items with the group. Presenter: Martina Medda
 For Beginners to Advanced.
 Commencing 13th April. For more info go to <http://www.dantegoldcoast.com.au/>

Laboratorio Lettura e Conversazione -

Conoscere l'Italia attraverso il libro

Il Viaggio di Laurant

Presenter Oriana Iacono-Quarantino
 7 lessons reading , understanding, listening, discussing the adventures of Laurant. Book provided.
 For Beg 2 to Advanced 1.
 Morning class available. For more information go to <http://www.dantegoldcoast.com.au/>

Private Classes

Private classes for anyone requesting private tuition.

This will be for an individual to 4 people.
 Rates are based *per hour*. The rates are as follows-

- 1 hour private tuition- \$60
- 2 people- \$70
- 3 people- \$90
- 4 people- \$100

If you know of high school students wanting Italian tutoring or a family wanting to learn as a group, this would be ideal.

Any questions - please call me- 55270797
 Or Email- info@dantegoldcoast.com

Rita
School Director

VI AUGURIAMO UNA BUONA PASQUA



Intervista a Judith Roberts - Comitato Dante Gold Coast

Chi è Judith Roberts? Sono una persona contenta e fortunata. Mi piace molto vivere vicino al mare e non lontano dalla mia famiglia, e dai molti amici.

Dove sei nata? Sono nata a Brisbane.

Studi italiano da parecchi anni, vero? Sì, alla scuola Dante Alighieri Gold Coast dal 2007, ed anche in Italia, a Camerino. La prima volta era nel 2008, e sono ritornata alla stessa scuola già quattro volte!

Da dove viene questa passione per il tutto-italiano? Penso che venga dal mio amore per la musica italiana e per il cibo che gusto nei ristoranti italiani dove ho incontrato molta gente amichevole e piacevole.

Hai una città, un luogo preferito in Italia? Per me Stresa sul Lago Maggiore, un bel posto dove ritorno spesso.

Quando sei in Italia fai la colazione all'inglese o all'italiana? Naturalmente faccio la colazione all'italiana!

Vivresti in Italia? Siccome la mia famiglia vive qui, preferisco soltanto visitare l'Italia.

Cinema, Opera o Ristorante per te? Ristorante per me!

Te` o caffè? Preferisco un caffè.

Da giovane chi erano i tuoi eroi? Mi piacevano le fiabe che mi leggeva mia mamma dove l'eroe era sempre la fata buona!!

Quale personaggio inviteresti alla tua tavola, per cena? Il Commissario Montalbano – Penso che sia un uomo simpatico, anche se fa un lavoro così pericoloso. La conversazione alla tavola sarebbe vivace ed insolita!

Cosa cambieresti nella tua vita? Forse la salute e l'energia che avevo da giovane.

In poche parole, per te La Vita E`..... un regalo.

Luisa Liussi

FOR OPERA LOVERS:

Tickets are still available for Giacomo Puccini's opera - "**Madama Butterfly**" - at QPAC - Brisbane - May 15th - two performances. Matinee at 1.30pm, and evening at 7.30p.m. The cost is a special Dante group price of \$85.00 for either performance but must be paid for by 19th March.

Book with Connie - 55758882 - or email ccanale25@hotmail.com

The opera "**Barber of Seville**" by Giacomo Rossini, is being presented at the Gold Coast Arts Centre - Friday 29th July at 7.30p.m. and Saturday 30th July at 2.00p.m. (no evening performance). Tickets: \$65.00 adults; Concessions \$59.00; Groups of 6+ (booked together) \$54.00 - and special price of \$42.00 for Dante students by presenting the Dante Student Card. Tickets must be prebooked with Gold Coast Arts Centre - 5588 4000.

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RICETTA DEL MESE

PASTA ALLA NORMA by Simone Belgiovane

Pasta alla Norma is a pasta dish in Sicilian cuisine from Catania, an Italian city on the east coast of Sicily. It's made with tomatoes, fried egg plant, grated ricotta salata cheese, and basil.

INGREDIENTS

- 2 large, firm eggplants
- extra-virgin olive oil
- 1 tablespoon dried oregano
- optional: 1 dried red chili, crumbled
- 4 cloves of garlic, peeled and finely sliced
- a large bunch of fresh basil, stems finely chopped, leaves reserved
- 1 teaspoon good herb or white wine vinegar
- 400 gr cans of good-quality chopped plum tomatoes, or 2 cups passata
- sea salt and freshly ground black pepper
- 400/500 gr pasta
- 200 gr salted ricotta, pecorino, or Parmesan cheese, grated

PREPARATION

- First of all, get the nice firm eggplants and cut them into quarters lengthwise. If they've got seedy, fluffy centers, remove them and throw them away. Then cut the eggplants across the length, into finger-sized pieces. Get a large nonstick pan nice and hot and add a little oil. Fry the eggplants in two batches, adding a little extra oil if needed. Give the eggplants a toss so the oil coats every single piece and then sprinkle with some of the dried oregano—this will make them taste fantastic. Using a pair of tongs, turn the pieces of eggplant until golden on all sides. Remove to a plate and do the same with the second batch.
- When the eggplants are all cooked, add the first batch back to the pan—at this point I sometimes add a sneaky dried red chili. Turn the heat down to medium and add a little oil, the garlic, and the basil stems. Stir so everything gets evenly cooked, then add a swig of herb vinegar and the cans of tomatoes, which can be chopped or whizzed up. Simmer for 10 to 15 minutes, then taste and correct the seasoning. Tear up half the basil leaves, add to the sauce, and toss around.
- Get the pasta into a pot of salted boiling water and cook according to the package instructions. When it's *al dente*, drain it in a colander, reserving a little of the cooking water, and put it back into the pan. Add the Norma sauce and a little of the reserved cooking water and toss together back on the heat. Taste, and adjust the seasoning, then divide between the plates by twizzling the pasta into a ladle for each portion. Any sauce left in the pan can be spooned over the top. Sprinkle with the remaining basil, grated cheese, and oil.

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Under the direction of Dante student Virginia Lamb, some of the CANTANTI DANTE rock it with 🎵 Mambo Italiano! 🎵



"CANTANTI DANTE "

Il coro s'incontra ogni martedì sera, alle 5:45, nella Piazzetta Dante. Sotto la guida molto capace della Signora Virginia Lamb, tutte noi passiamo un'ora (o di più) a cantare canzoni italiane, ed a divertirci. Nessuna di noi è virtuosa...abbiamo soltanto il piacere di cantare. Se a voi piace divertirvi cantando, v'invitiamo - venite con noi , sarete benvenuti.

Shelley Taylor (Classe Intermedia 1)