



DANTE NEWS Gold Coast

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Società Dante Alighieri Gold Coast Inc.

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PRESIDENT'S LETTER

Dear Members

When I went to Italy I visited the **Sede Centrale** in Rome. Eugenio Vender said they were hoping to visit our Centre when their representatives came to attend the National Dante Conference in Mildura during the holidays. Thank you for the warm welcome you gave them when they came to the Dante Gold Coast. They were very impressed with our Centre. Thank you Anna for organizing this. (Photo on P4)

Thank you to Rita and Martina for organising "La Sfida in Rete" for "La Settimana della Lingua Italiana".



"*Due Chiacchiere*" will resume on Tuesday 13th November. Please read the school page for details.

Amici della Dante will be on again on the 21st November.

For "**La Settimana della Cucina Italiana**", in November we will be having a lesson on gnocchi making on Tuesday 27th November and the "**Prova del Cuoco Dante**" for current and past students, which will be judged on the 30th November for our end of year party. You still have time to enter this if you have not already done so. (We hope you will support this end of year event to ensure it will go ahead.)

Cordiali saluti

Giovanna Santomauro

[Like us on Facebook - Dante Gold Coast](#)
We are also on Instagram
<https://www.instagram.com/dantegoldcoast/>

DATE CLAIMERS

Tuesday 13 November 7 p.m.

Due Chiacchiere

Wednesday 21 November 12 noon

Amici della Dante

Tuesday 27 November – *Gnocchi making*

Friday 30 November "*Prova del Cuoco Dante*"

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.

Tuesday 6 November Melbourne Cup function

Please phone Club for bookings.

COLLAS MORO ROSS

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SCHOOL NEWS

We started October with a visit from **Eugenio Vender, Sara Di Simone** and **Raffaella Fiorani** from Ufficio Esteri Dante Sede Rome. They presented one of our Dante students, Bianca Antonioli, with her scholarship to Italy (the only one in Australia!). They spoke to us about la Sede centrale and courses in Italy at the five Dante schools. (Bologna, Firenze, Milano, Roma and Torino) I really liked the idea they presented of doing an Italian course at the five Dante schools in Italy that could be a week in each city or a fortnight at two of them. The course would be tailored to you.



“La Prova del Cuoco Dante”

Submit your favourite Italian recipe- savoury or sweet by **Friday 9th November!**

End of Semester function

Our end of year dinner will be held on Friday 30th November. Please keep the date free to celebrate together.

La Settimana della Lingua Italiana

Thank you to all who participated in our “*Sfida in Rete*”. It was interesting to see how quickly some could obtain facts from the internet and how dictionaries do not give us or translate all the language we needed. The afternoon tea and socializing were a great way to finish the day.

Due Chiacchiere- Free Conversation!

Our first *Due Chiacchiere* for this semester will be on Tuesday 13th November at Madison’s café in Oasis Shopping Centre in the mall, at 7.00 pm. If you are interested in listening to and practicing your Italian in a relaxed environment, please come along. Please bring something along- picture/ book/object etc- to stimulate talk and conversation. Come for dinner, otherwise they offer great coffee and cakes. Please let me know if you are interested or write your name on the list in Aula 1.

Mini Courses during the summer break

We are starting to organize mini courses to run before Christmas and after New Year prior to our classes recommencing. As these are finalized they will be put onto the website and on display in Aula 1.

Information on Semester 1 2019 classes

Details about next year’s courses are being finalized. There will be an early bird price and the membership and enrolment forms will again be online. I envisage all information to be on the website by mid-November.

Publicity for the Dante

Our students and our members are our best advertisers. **Please promote us!!** If you are a regular walker you might like to help us with doing some letterbox deliveries in your area. Contact Giovanna or the office for our flyer.

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.

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

Or Email- info@dantegoldcoast.com

Rita

School Director



Vicki McKeown, Rita Lo Presti and Lidia Lo Presti



Paulette Garnham, Rita Lo Presti, Brian Bell and Giovanna Santomauro



Martina Medda, Maria Barrett and Robin Cook

LA PAGINA DELLA CULTURA

(A Cura di Connie Canale)

KNOW YOUR ITALIAN CHEESES (9)



TALEGGIO

Taleggio is a traditional farmhouse, creamery and semi soft cheese made from cow's milk, from the region of Lombardi. It is usually sold in squares with distinctive markings. The rough, rosy crust is imprinted with the official stamp of the consortium. This cheese is not commonly known but is wonderful for grilling, melting (as in over polenta or risotto). Taleggio was originally only one of several cheeses referred to as "Stracchino", a term still used today to describe the soft, square cheeses of Lombardy.

The D.O.C. regulations govern both how and where Taleggio is made, the quality, the basic shape, and method of production – in this way the quality is maintained, although today Taleggio, unlike in the past, is produced in factories from pasteurised milk. Traditionally the cheeses were matured in natural caves which had deep crevices that provided natural air-conditioning and encouraged the spread of the moulds and ferments, essential to create Taleggio's unique aroma and taste. Today 30% of the cheeses sold continue maturation in these caves. By the time Taleggio reaches the shops it will have developed its rosy crust. The curd will be very nearly at melting point, while the centre will be elastic with some eyes. The aroma will be gentle but very similar to almonds and hay. It will ripen in 25-50 days and has a fat content of 48%. Some people liken eating Taleggio to eating a rich cream of asparagus soup.

*** **Great melted over roasted potatoes or sweet potatoes.*****

NOVEMBRE (In Italia)

E' triste questo mese - Nella campagna spoglia,
Qualche ingiallita foglia - Nei prati brulli e arsicci.
Lassu' sulle montagne- Sgusciano fuor dai ricci,
Le lucide castagne. (Bruno Grella)

GNOCCHI LESSON

Tuesday 27 November 9.30 a.m. for a 10 a.m. start

As part of "La Settimana della Cucina Italiana" we will be having a lesson on making gnocchi and then eating them for lunch. This session will be supervised by "Master Chefs" Vilma Andriani and Ester Ceron. The cost is \$20 per person. Please contact Giovanna on 07 55395528 to book in for this lesson.

There is an **Italian Meditation teacher, Antonella Ferrari**, coming to Australia and she will be on the Gold Coast at the Brahma Kumaris Meditation Centre, at Mermaid Waters on the 26th and 27th November 2018. She will be giving a free talk at the Meditation centre on the **26th November**. Attached flyer has details for further information and for anyone interested to attend this free session.



La presidente della Dante Gold Coast, Giovanna Santomauro, ha visitato la Sede Centrale a Roma il 21 settembre e si è incontrata con il responsabile dell'Ufficio Esteri, Eugenio Vender prima della sua visita in Australia per il Congresso biennale Dante Alighieri che quest'anno si è tenuto a Mildura. 3 delegati giunti dalla Sede Centrale di Roma, su invito della Dante di Brisbane, lo hanno accettato anche per visitare la Dante Alighieri Gold Coast. Grazie alla Vice Presidente di Brisbane, Rosalia Miglioli, che li ha accompagnati alla G.C. Nell'assenza della Presidente, Giovanna Santomauro, la Segretaria Anna Domaneschi ha co-ordinato la loro visita. La direttrice dei corsi, Rita La Presti, ha dato il benvenuto e presentato gli ospiti. Fra i presenti c'erano membri del comitato, insegnanti, soci e studenti della Dante Gold Coast. È stata una visita breve ma interessante perché il Dr. Eugenio Vender, in qualità di responsabile dei comitati esteri, ha parlato brevemente dei temi riguardanti le strategie della Dante, delle borse di studio per studenti e dei contributi della Sede centrale per progetti culturali e didattici che potremmo sviluppare. La Dr.ssa Raffaella Fiorani, Responsabile delle Scuole di Italiano, ci ha informato sulle Scuole di Italiano e degli accordi che potremmo sottoscrivere tra le Scuole stesse e il comitato ed i relativi vantaggi economici. La Dr.ssa Sara Di Simone, Responsabile dei Centri di certificazione PLIDA, ci ha informato del ruolo della formazione per docenti, della certificazione PLIDA, introducendo il tema dell'ADA e del Piano dei Corsi, si è inoltre soffermata su altri argomenti interessanti come il PLIDA Bambini ad esempio. Con l'occasione il Dr. Eugenio Vender ha consegnato alla Signora Bianca Antonioli, il certificato per una borsa di studio, per l'esercizio finanziario 2018, che consiste in un corso presso la Scuola Dante Alighieri di Firenze della durata di 15 giorni. Questo evento è stato molto importante per la Dante Alighieri Gold Coast, in quanto dal 2005 alla nostra sede non veniva assegnata alcuna borsa di studio. La serata è terminata con una cena presso il Gold Coast Italo Australian Club.

LA SETTIMANA DELLA LINGUA ITALIANA

Dal 15 al 21 ottobre si è celebrata in tutto il mondo la XVIII edizione della Settimana della Lingua Italiana nel mondo, il cui tema quest'anno era: "L'italiano e la rete, le reti per l'italiano". Alla Gold Coast nel pomeriggio di sabato 20 ottobre la direttrice dei corsi, Rita Lo Presti e l'insegnante e Facebook Manager, Martina Medda hanno organizzato "La Sfida in Rete" un pomeriggio divertente usando l'internet e il linguaggio informatico. Gli studenti che avevano un'abilità informatica inferiore hanno collaborato con studenti più esperti, o con membri del comitato. Dopo la Sfida in Rete tutti hanno partecipato ad un rinfresco organizzato dal comitato.



STUDENT TRAVELS AND TIPS

THE AMALFI COAST with the NOTT FAMILY

BY DEANNA NOTT

I write this second piece to help provide some inspiration for your next trip to Italy, but I honestly feel somewhat depressed.....

Why?? You may ask. The honest truth is that thinking about the fun we had in Pompeii, Sorrento, Positano and Ravello makes me wish that I was back there right now, rather than in front of my computer....

These places are truly what dreams are made of. The views atop Anacapri, the spectacular villas in Ravello, the history of Pompeii and the people watching of Positano are just some of the reasons I consider the Amalfi Coast to be so special.

As per my last piece, I would like to mention that I travelled to Italy with my husband and our two children. That said, these tips apply across the board to all travellers but are particularly helpful if you are driving your own hire car.

Accommodation – Hotel Settimo Cielo Via Capo, 27, 80067 Sorrento NA, Italy. We decided to base ourselves in Sorrento. I really wanted to stay at the Grand Hotel Excelsior Vittoria but we have a champagne taste on a ... prosecco budget.... so Hotel Settimo Cielo ticked the boxes of a VERY reasonable tariff, staying on the cliffs of Sorrento, spectacular views and included parking...but it was not high-end like some of the other hotels nearby. The room was spacious and comfortable although somewhat tired. That said, we did not care at all as the staff were genuinely spectacular and so helpful. Their English was impeccable, but knowing I was learning Italian, they played the game and were eager to support my learning the language at every opportunity.

Here are my top 5 tips for The Amalfi Coast (and surrounds).

1. Pompeii – I absolutely recommend booking a guided tour when you arrive at Pompeii itself. If you book via Viator or other sites, you can pay more than 4 times the amount! All you need to do is drive into the car park (we parked for a nominal fee – I think it was 10 Euro for the day) and then went to the Porta Marina Information Office and requested a guided tour – it happened ½ hour later! I had already bought tickets for entry online for us. If you want to do the same, visit here:
<http://pompeiiites.org/Sezione.jsp?idSezione=1334>
2. Sorrento – the restaurants are truly amazing, but we especially loved the food and atmosphere, with the garden inside and around you, at Parrucchiano <https://www.parrucchiano.com/>
3. Ferry to Capri (Blue Grotto) – Unless you have endless days in Sorrento, I would recommend catching the fast ferry! We booked on the day and that took SOOOO long...we had to wait in line for about an hour. I recommend that you book a highspeed ferry on line <https://www.naplesbayferry.com/en/t/sorrento/capri>. When you get there, NEGOTIATE on price to go out on a tour around the islands – prices can vary dramatically – don't be rushed.... And of course, try and get into the Blue Grotto (again just book on arrival at Capri...but sadly it is often too rough to get inside.) The more days you have in Capri, the more chance you have of visiting the Grotto. After your tour, make sure you take the funicular up to Anacapri and walk around the stunning gardens.
4. Parking in Positano – It is just fine to drive to Positano...we parked at Parking Garage Mandara and they looked after our car and us. It was good value and we had great views on the walk down and then back up again to the car. You need to have a reasonable level of fitness to walk up and down the Via Cristoforo Colombo
5. Villa Cimbrone – It is HARD work to get into this restaurant...we had to send in a FORM with our credentials...but I had seen the Villa's restaurant Il Flauto Di Pan <https://www.hotelvillacimbrone.com/il-flauto-di-pan/> in the movie My Trip to Italy starring Steve Coogan and Rob Brydon. I just HAD to go there...was it worth it?...yes, for the bragging value. It is extremely expensive but if you have the cash on hand, give it a try. The views are TRULY remarkable.

Next stop – Vasto, San Marino, Rimini and Florence.

If you have a story to share on a recent trip to Italy, please send me your 500 words – deanna@wingspr.com.au



AMICI DELLA DANTE

LUNCH
WEDNESDAY 21 NOVEMBER
12 NOON - AT CLUB

A great opportunity to connect with friends from the past. Phone a Dante friend and invite them to come along. If you missed out last time, be there this month!

DATES FOR YOUR DIARY:
CHRISTMAS WEDNESDAY 19 DECEMBER
NEW YEAR JANUARY 16

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