



# DANTE NEWS Gold Coast

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Società Dante Alighieri Gold Coast Inc.

August/agosto 2016

## PRESIDENT'S LETTER

Dear members,

First of all I would like to welcome all new members. Hope you enjoy your Dante experience. The monthly newsletter gives you some information but the Web page has up to date events, thanks to our Webmaster Brian Bell. We also have a Facebook page – Dante Gold Coast Australia. Our Facebook Manager, Martina Medda would appreciate any student participation. In recent newsletters we have been including a recipe that you have given me. This month the ricotta recipe sent by Astrid sounded so easy that I had to try it. Even I could do it. We have also been including interviews in Italian with various members to give you some reading and comprehension practice. On the Web page you will find a dictionary of new words. This month features Yen our librarian. Grazie Yen.

Thank you to the teachers offering mini courses. It gives some variety to our regular courses and some of you can't commit to a semester but can still do some Italian.

We had an "Amici della Dante" lunch at the Gold Coast Italo Australian Club where we remembered all the work Tom Konigsberg did for the Dante and presented a Certificate of Appreciation to former committee member Joseph Nardello for his contribution.

Cordiali saluti

*Giovanna Santomauro*



**Margaret and Joseph Nardello with Giovanna**

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

[www.ladante.it/associati](http://www.ladante.it/associati)  
**(discounts in Italy for members)**

## DATE CLAIMER

4<sup>th</sup> & 24<sup>th</sup> August "2 Chiacchiere"  
19<sup>th</sup>, 20<sup>th</sup>, 21<sup>st</sup> - August – Bi-annual Dante  
Alighieri Society National Conference  
17<sup>th</sup> September – School holidays  
4<sup>th</sup> October – 4<sup>th</sup> Term starts

## **THE GOLD COAST ITALO AUSTRALIAN CLUB**

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**PRESIDENT:** Giovanna Santomauro 5539 5528

**SCHOOL DIRECTOR:** Rita Lo Presti 5527 0797



## SCHOOL NEWS

Welcome to all our new students who have joined us in Semester 2 especially those in Introduction and Beginners1. Ben tornati to students returning from Semester 1. We hope you have had a good break and eager to continue with your learning and that the semester will be a rewarding one for you.

It was very good to see students taking advantage of the Early bird price. Most people have paid their fees promptly. The online enrolment form is a very easy process and has saved us hours of chasing people up.

### 2 Chiacchiere

We would like to recommence these again, meeting at different locations on the Gold Coast. **2 Chiacchiere** will be a morning or an evening suitable for all levels and for all who need to practise speaking Italian. These day and evening **2 Chiacchiere** get-togethers are enjoyable and non-threatening.

Even though you may feel you can't say much, just the experience of being put into a situation where you have to listen and respond is of great benefit. Stay for as little or as long as you wish.

You may wish to buy a coffee or wine or enjoy some food at the establishment.  
So.... Mark the dates

The **DAYTIME 2 Chiacchiere** will be on Thursday 4<sup>th</sup> August at 10 a.m. at Connoisseurs Café Benowa Gardens, (Cnr. Benowa & Ashmore Rds)

**EVENING 2 Chiacchiere** will be on Wednesday 24<sup>th</sup> August at 7pm, at Vecchia Roma Italian Restaurant, 1748 Gold Coast Highway (Cnr Gold Coast Highway & West Burleigh Road) Burleigh Heads **\*\* Bring 1 or 2 new Italian words along to share with others.** RSVP in Aula 1 - or contact me.

### Mini Courses this term

There are several available

1. Dante Cinema *with Martina Medda*  
Movie- Benvenuti al nord - Friday 5<sup>th</sup> August
2. Le Meraviglie del Veneto Part 2 *with Martina Barzan-* Tuesday 5th August
3. Italian Grammar and Conversation Clinic *with Martina Medda*  
Topic- L'imperfetto Friday 29<sup>th</sup> July

For further information go to the website.

**Please register in Aula 1-Dante rooms or ring me.**

### New Mini Course

#### **INTENSIVE ITALIAN FOR TRAVELLERS**

This course is designed for beginner students who are specifically interested in acquiring basic communication skills before leaving for Italy.

**8 Week course starting 30<sup>th</sup> August**

**10 a.m. – 12.30 a.m. \$290**

Incl. membership and textbook "Buongiorno Italia"

Any questions - please call me- 55270797

Or Email- info@dantegoldcoast.com

Rita School Director

### I NOSTRI STUDENTI



Grazie Helena Knight (Int. 2) and Gary Noble (Adv) who made Giovanna's Tiramisu` recipe (from July newsletter) Giovanna came to sample them. Both were excellent. Everyone present enjoyed eating it.



### **Amici della Dante lunch at GCIAC**



## L'angolo della Riflessione

*A cura di Connie Canale*

Ho imparato che bisognerebbe sempre usare parole buone .....

Perche' domani forse si dovranno rimangiare.

**Anonimo.**

### **COS'E IL FERRAGOSTO? – WHAT IS FERRAGOSTO?**

Hordes of Italians usually invade the beaches, mountain resorts and parks, with their families or friends to celebrate “**FERRAGOSTO**” which is celebrated each year on **15<sup>th</sup> August**. This is also a Catholic Religious celebration - “The Assumption of Mary into Heaven”. According to tradition, after having terminated her earthly life, Mary was raised to Paradise in both body and soul, unlike other mortals.

The Orthodox and Armenians also celebrate the 15<sup>th</sup> August as the feast of “The Dormition of Mary” but not her Assumption – in other words only her death. The Protestants instead do not celebrate the “Assumption” at all as they believe it is not written in the Gospel.

The word **FERRAGOSTO** derives from the Latin “*Feriae Augusti*” – a day of rest in August - a festivity initiated by the Emperor Ottaviano Augusto in the 18<sup>B.C.</sup> The festivity then was part of *Consualia*, the ancient religion of the Romans dedicated to *Conso*, the god of the Granary and of Fertility, which was celebrated during the harvest period and at the end of the agricultural harvests. So in effect it was a way of putting together a number of rest days to give those who worked in the fields a little time to rest and recoup their energy.

The rest days were always accompanied by festivities and celebrations, which included animals used in field work. These were garlanded with flowers and decorations, paraded through town and often involved in races. Today this tradition is still carried on with the traditional “**Palio of the Assunta**” at Piazza del Campo in Siena, a famous horse race which is held twice a year including the 16<sup>th</sup> August. Vecchio proverbio di Agosto ..... “*quando piove d'agosto, piove miele e piove mosto*”.

*Connie Canale*

## L'Angolo della Biblioteca

Library catalogue has been updated. There are over 800 items. You can see what there is by going to: <http://dantegoldcoast.com.au/library-search-page>

Thank you to Brian and Yen.



Siamo andati a pranzo con il nostro nuovo sponsor l'avv. Roberto Biasoli che si trovava qui dall'Italia. Nella foto: (in piedi) Sandra Zanette, Gino Moro, Giovanna Santomauro, Joe Battaglia e Martina Medda (seduti) Maurizio Zanette e Roberto Biasoli.

Front Panel

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**ITALIAN SPOKEN**





**YEN MUSGROVE -  
BIBLIOTECARIA DANTE GOLD COAST**

**Chi è Yen?** Sono bibliotecaria. Lavoro nella biblioteca dal 2014 a catalogare la sua preziosa collezione, che comprende una varietà di film, sound recordings, libri, monografie in serie, periodici, eccetera, e che sarà disponibile on-line per tutti i membri della Dante.

**Dove sei nata?** Sono nata a Hà Đông vicino ad Hanoi, Vietnam. Sono cresciuta a Saigon – sud di Hanoi.

**Qual'è il significato del tuo nome?** Ogni nome ha un significato in Vietnam, ad esempio: la luna, la rosa, ... Il mio nome è YEN che significa 'Rondinella'

**Da quanto tempo abiti sulla Gold Coast?** Allora.. Noi viviamo qui da quasi sei anni! Adoro la Gold Coast, le sue belle spiagge, il magnifico

clima, anche d'inverno; ma Canberra mi sta molto a cuore; e` veramente una citta' bella e tranquilla. Ho molti ricordi felici di Canberra, ma mi mancano gli amici che conosco da molti anni. Sono comunque molto fortunata di avere fatto delle belle amicizie sulla Gold Coast. Io non potrei mai vivere senza amici!!!

**Dove hai conosciuto il tuo compagno di vita?** Sotto una vigna! Una mia cara amica, Cesira, di nazionalità italiana, lavorava con Adolfo presso l' Ufficio del Procuratore della Repubblica. Lei sapeva che avevo l'intenzione di abbattere la mia vite per la ristrutturazione del pergolato. Aveva chiesto ad Adolfo di contattarmi se voleva raccogliere la mia deliziosa uva per il suo hobby di vinificazione. Tre anni dopo ci siamo sposati nella *Basilica di Santa Maria, in Trastevere* (Roma).

**Quali studi hai fatto?** Ho ricevuto la formazione francese nei miei primi anni, poi mi sono laureata in Giurisprudenza presso l'Università di Saigon e sono stata ammessa all'Albo dell'Ordine degli Avvocati. In California con la mia famiglia adottiva, stavo per iniziare i miei studi di legge presso l'UCLA [Università della California, Los Angeles) quando ho scoperto che mia madre era a Canberra. Mi ha supplicato di trasferirmi in Australia per aiutare la famiglia ad inserirsi. Tre giorni dopo il mio arrivo a Canberra, ho ottenuto il lavoro presso la Biblioteca Nazionale Australiana. Grazie alla conoscenza della mia lingua straniera il mio Superiore mi ha incoraggiata ad intraprendere un corso post-laurea in Biblioteconomia. Dopo essermi qualificata Bibliotecaria, desideravo continuare nella mia professione di avvocato. Sono riuscita ad ottenere una posizione di part-time presso la ANU. Ho potuto così iniziare i miei studi di legge per potere essere ammessa nell'Ordine degli Avvocati Australiani.

**Lavori ancora? È vero che dormi poco?**

Sto facendo diverse attività 'pro bono', per varie istituzioni. Dunque volo a Canberra quasi ogni due mesi. Poi, sto studiando l'italiano ed il tedesco. Ho talmente tante cose da fare, che non ho il tempo di dormire. Così di solito dormo circa 5 ore, ma la domenica dormo di più.

**Come mai questa passione per il tutto italiano?**

Amo l'opera quindi mi piace studiare l'italiano in modo di poter capire di più. Anche mia suocera è italiana, e vorrei comunicare meglio. In questo modo potrei discutere con lei invece di dire solo sempre 'Sì Sì Mamma'!!!

**Vedo che sei una donna molto elegante: dove fai "lo shopping"?** Grazie per le tue gentili parole, è una fortuna che mio marito ed io viaggiamo spesso in Europa, dove acquisto la maggior parte del mio guardaroba - abiti da sera, di solito a Genova e a Milano. Per le camicette, il mio negozio preferito è il "NaraCamicie".

**Musica moderna o musica classica per te?** Adoro la musica classica, ma mi piace anche Blues, Jazz e musica Country.

**In due parole.... "La vita è ...."**

- Da giovane : *La vita era come una bicicletta, se non si avvanza, si perderebbe il proprio equilibrio.*
- Ora penso: *La vita è come un arcobaleno: deve prendere la pioggia ed il sole per vedere i colori.*

*Luisa Liussi*

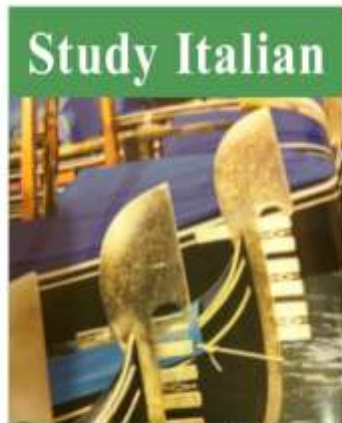
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**RICETTA DEL MESE**

**HOW TO MAKE YOUR OWN RICOTTA**

2 litres full cream milk

1 teasp salt

4 tabsp cream

4 tabsp white vinegar or lemon juice

Place the milk, salt and cream in a heavy-based saucepan and heat until almost boiling. Add the vinegar and stir once or twice very gently (constant stirring will result in tough, rubbery curds). Simmer for 1 – 2 minutes and then allow to sit for 10 minutes and most of the ricotta curds will float to the top and the whey will remain at the bottom. You can reserve the whey and use it for other recipes.

Line a sieve with cheesecloth or a Chux Wipe and place it over a large bowl to drain. Gently pour the ricotta mixture through the cheesecloth. Drain for a few minutes or longer if you want a more solid ricotta. Keep in the fridge in an airtight container. It will keep better than store-bought ricotta.

TIP: Wash saucepan and implements as soon as possible as the longer you leave it, the harder it is.

**HOW EASY IS THAT?**      *Astrid Pennisi*