



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 had a peaceful Christmas. I wish you all a new year full of joy. Thank you to the members who have already renewed their membership. We appreciate your support. Please encourage your friends to become Dante members. Members receive discounts in Italy (Page 4) www.ladante.it/associati, discounts at Italian language schools and discounts for most of the social and cultural events we organise. Most important of all you show your support in promoting Italian language and culture. Please ensure you get your 2018 sticker for your membership card.

All the information about the school is on Pagina 2 as well as our Website www.dantegoldcoast.com.au, and Facebook Page "Dante Gold Coast Australia". Thank you Connie for the new section "La Pagina della Cultura" (Page 5). Thank you to Luisa for donating the book "Venezia e' un pesce" to our Dante library.

I hope "La Befana" will leave you all some gifts on the evening of the 5th January and not "carbone"

Cordiali saluti

Giovanna



I nostri migliori auguri di un prospero e bellissimo 2018 !!

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

We are also on Instagram

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

www.ladante.it/associati

(discounts in Italy for members)

DATE CLAIMERS 2018

PLEASE RENEW YOUR MEMBERSHIP

January mini courses

12th January Early Bird price finishes

Wednesday 17th January enrolments

Dante rooms 5 p.m. to 7 p.m.

Monday 5th February classes resume

Monday 26th February AGM

THE GOLD COAST

ITALO AUSTRALIAN CLUB

18 Fairways Drive, Clear Island Waters

Ph: 5575 1966

www.italoaustralianclub.com.au

HOURS: Tuesday, Wednesday, Thursday

11 a.m. – 2p.m. 5 p.m. – 8.30 p.m.

Friday 11 a.m. till late

Saturday 4 p.m. till late

Function. Please phone Club for bookings.

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

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SCHOOL NEWS

Summer Mini Courses 2018



If you are still interested but did not commit, these mini-courses are going ahead. **Please contact me first before attending.**

Beginners to Intermediate Conversation

Monday 10- 11.30am 8th 15th 22nd Jan
 Tuesday 6.30 - 8.00pm 9th 16th 23rd Jan

Intermediate 2 to Advanced Conversation

Monday 10.00-12.00noon 8th 15th 22nd Jan
 Thursday 6.30 -8.00pm 11th 18th 25th Jan

Back to Italian- Intensivo (Inter 2 and higher)

Wednesday 10-12noon 10th 17th 24th Jan

For further details and prices, please see website.

SEMESTER 1 2018 COURSES

'Early bird special': \$400

Includes \$20 annual membership

**** Must be received on or before**

Friday 12th January**

After the 12th Jan - \$420

Includes \$20 annual membership

Late direct debits will pay the higher rate.

Payment - Cash / Cheque / Direct Debit

BSB 034216

Acct No 862414

*Use Surname as Reference of Payee

Classes commence the week beginning Monday 5th February 2018.

Enrolment Day at the Dante

The only day we will be at the rooms for enrolments is Wednesday 17th Jan from 5.00- 7.00 pm.

Enrolment Day at the Dante

Enrolment form

Every student either new or returning must complete a new enrolment form with their latest details please.

It is extremely easy to complete it online and return it to us immediately

Teachers for Sem1 2018

I have had a few enquiries from students about who the teacher will be for their class. I expect that there will be minimal changes however I cannot confirm anything until I know which classes have enough students in them to go ahead.

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

Or Email- info@dantegoldcoast.com

Rita

School Director



Grazie Brian Bell, Webmaster e Martina Medda Facebook Manager.



Tommaso ha festeggiato la sua Prima Comunione, un evento molto importante in Italia. Siamo stati molto felici di festeggiare con la nostra famiglia e i nostri amici e vogliamo condividere la nostra gioia con tutti voi con questa foto! Un affettuoso abbraccio per tutti voi!

Oriana Iacono

MINI CORSI ESTIVI

Charlotte (insegnante) Judith, Jillian, Julia e John



Nel mese di Dicembre abbiamo avuto una fantastica classe di conversazione avanzata. Abbiamo parlato di vari argomenti e trattato tematiche molto interessanti con questi studenti bravissimi. Dato il loro livello avanzato abbiamo avuto modo di condividere opinioni e parlare di tantissime cose, imparando allo stesso tempo nuove parole e modi di dire. La classe aveva un'energia fantastica e ci siamo fatti tantissime risate. Questa classe continuerà nel nuovo anno, per tutto il mese di Gennaio, ogni lunedì alle 10am. Vi invito a partecipare numerosi. **Charlotte**

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Ho frequentato questo corso di Conversazione con Carlotta (Charlotte) e secondo me era molto divertente e interessante.

Gli studenti che hanno partecipato erano amichevoli e abbiamo imparato tante parole nuove. Era interessante sentire dei loro viaggi in Italia. Carlotta ci ha dato da leggere articoli italiani e anche dei giochi che erano divertenti.

Carlotta è un'insegnante brava e vorrei ringraziarla per un Corso molto informativo. Mi sono iscritta nel corso di gennaio 2018. **Judith Roberts**



**Gerard, Nell, Marilyn and Jean**

**MINI CORSI ESTIVI**

Gli studenti delle classi più progredite con il corso estivo "Have fun while learning Italian" si sono impegnati in diverse attività ludico-didattiche. Da un lato hanno consolidato l'apprendimento già acquisito, dall'altro hanno concluso il 2017 all'insegna del gioco, del divertimento e della spensieratezza. E (perché no?) anche giocando con il congiuntivo!

Ampio consenso degli studenti del Summer course 'Beginners Conversation"! Durante le 4 settimane del corso gli studenti sono cresciuti tantissimo passando dal semplice "Come ti chiami?" al parlare di se' e dei loro interessi. Un gruppo numeroso e affiatato che si ritroverà ancora a gennaio per altre tre settimane. L'idea sarà nuovamente quella di usare un italiano semplice ma corretto, acquisire più sicurezza con la lingua parlata e conoscere e padroneggiare piccole espressioni tipiche dell'italiano moderno. In bocca al lupo! **Martina**



**In piedi – Martina (insegnante) e Bianca. Seduti – Lyn, Louise, Mary, Alexa e Kristine.**

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The mini course entitled "Have Fun While Learning Italian" was held 29th November until 13th December 2017. The classes were 2 hours each and were called "Have Fun while Learning Italian".

Two classes involved mainly conversation and the last class concentrated on grammar. The method of conversing and learning involved different activities such as Crosswords, Naughts and Crosses, Charades and competitions between groups about various grammatical questions. All enjoyed the classes and, in addition to further enhance our educational experience, the students interacted well and bonded as a group.

The course was well worth the cost and as usual we learnt many new words and idiomatic phrases. These types of courses are a great idea and they help us all to maintain and extend our Italian experience. I would recommend them to all of our students. Martina's classes are always enjoyable and she prepares very well for them. *Buon anno a tutti.*

Gerard Wilkes

DANTE ALIGHIERI ITALIAN LANGUAGE SCHOOLS IN ITALY

SOCIETA` DANTE ALIGHIERI – BOLOGNA, FIRENZE, MILANO, ROMA – www.ladante.it

If you are going to Italy make sure your membership card is up to date to receive discounts in Italy. Look up the site: www.ladanteit/associati Click under the heading CONVENZIONI. Below are some discounts available:

* Acquario di Genova * Bologna, Musei del Genus Bononiae * Cappella degli Scrovegni e Musei Civici di Padova*
 * Fai Fondo Ambiente Italiano * Hotel Best Western *Maxxi Museo delle Arti del XXI Secolo * Musei Vaticani*
 * Musma Museo della Scultura Contemporanea di Matera *Scuderie del Quirinale (az. Special Palaexpo) *
 * Teatro dell'Opera di Roma * Venaria Reale di Torino *Zétema Progetto Cultura *

OTHER ITALIAN SCHOOLS OFFERING SCHOLARSHIPS

CULTURA ITALIANA, AREZZO – 50% discount – 2 available, 40% discount – 3 available.

Accommodation is not included in course fees. www.culturaitalianaarezzo.it

EDULINGUA, SAN SEVERINO, MARCHE – 50 % discount – 1 of 4 weeks, 50% discount – 2 of 2 weeks and 50% discount 1 for 1 week. – www.edulingua.it

IL FARO, CAORLE (50k from Venice) – 50% discount – 7 May to 28 September – does not include accommodation – www.ilfarolingua.it

ISTITUTO EUROPEO, FIRENZE - 50% discount – 2 available – www.istitutoeuropeo.it

ITALIAN LANGUAGE AND CULTURE CENTER “TERRAMARE” ORBETELLO (Tuscany Coast) 50% discount on 2 week course – www.linguaterramare.com

ROMANICA, MODENA – 70% discount – 2 available- January/February, November/December 50% discount – 3 available - www.romanica.it

SCUOLA DI ITALIANO DANTE ALIGHIERI CAMERINO – CAMPUS L'INFINITO di RECANATI – ITALIA 46% discount - www.scuoladantealighieri.org

**PLEASE RENEW
YOUR 2018
MEMBERSHIP
FORMS ON THE WEB**
www.dantegoldcoast.com.au

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ITALIAN SPOKEN



Luisa Liussi in Venezia.

LA PAGINA DELLA CULTURA*(A Cura di Connie Canale)***ITALIAN CHEESE - IT'S HISTORY.**

For more than 6 centuries Europe was dominated by the Romans. What began as a few farming settlements in the 8th century BC grew into the city of Rome. In the 6th century Rome became a republic, governed by a Senate which was made up of representatives from influential families of the day. The Romans set about conquering the world as they knew it, and by the 2nd century AD the Romans Empire included all the countries that encircled the Mediterranean, stretching as far as the Persian Gulf in the East, to England, France and Spain in the west, and the countries of North Africa.

Cheese played a major role in the diet of the Romans as it was convenient, compact, and travelled well – even in the knapsacks of the Legionnaires. One of the earliest mention of cheese was by Pliny the Elder when he referred to cheese-making techniques, used by shepherds on the outskirts of Rome to make cheese from sheep's milk. This was the forefather of today's Pecorino Romano. In his writings Columella referred to cheesemaking and demonstrated his knowledge of using rennet, a significant breakthrough in this art.

Cheese-making skills were recorded and communicated by shepherds and farmers across Europe, who until the arrival of the Romans had only rudimentary understanding of the process and made mainly soft, fermented cheeses preserved in oil or salt.

It was the legions of Julius Caesar who brought the knowledge of how to make hard cheeses to Switzerland in 400 BC laying the foundation for what was to become some of the world's finest cheeses. Some of the classic English and French hard cheeses also owe their origins to Roman cheesemaking skills. Roquefort was among the earliest cheese from the provinces to be mentioned by Pliny in around AD 40. The stretched curd (pasta filata) cheeses such as Provolone and Mozzarella are thought to have originated not in Italy but with the Bedouin tribes of Persia.

In a recent survey, nearly 400 Italian cheeses were identified. Some have been given protection of the D.O.C. (a system of control and protection) while others are yet to be included. They rate in quality and diversity alongside French cheeses. Whereas French cheeses tend to be served as a separate course, the great Italian cheeses have found fame for their flavour, style, and the character they give to Italian dishes. Volumes have been written about Grana Padano, Parmigiano Reggiano, Provolone and Pecorino which are well known and exported worldwide.

Most consumers use these wonderful hard cheeses purely for cooking. However once you have eaten a freshly cut chunk of Parmigiano Reggiano or Pecorino Toscano with fresh figs, Parma ham accompanied by a glass of red wine you will understand why Italians like to refer to these as “table cheeses” – meaning that they should be on the table ready to be eaten whenever one feels the need.

Today many of Italy's greatest cheeses are found outside the areas from where they originated or produced in Italy, and thankfully in most Delicatessen stores in Australia.

In future editions of the Dante Newsletter a different cheese will be highlighted - explaining its origin, name, uses etc.

Connie Canale

VENEZIA

La Serenissima, Queen of the Adriatic, The City of Canals... Venice in its long history has been known by many names, and has lived up to all of them.

One thing *she* (as for me Venice is a female city), does do is entrap a part of every heart who experiences her. Not only in the grandiose and thrilling ways of painters, writers and musicians but in small and personal ways too, ways that touch those who take the trouble to meet her instead of just passing through.

I think of her as a venerable dowager - with osteoporosis.....petticoats muddied, tattered and torn... a bit bowed in places... aged skin peeling off in layers... yet still regal and refusing to bend to the trampling of 20+ million tourists a year. I have returned to Venice for the last seven Octobers and still wells a tear as I take my first ride on the vaporetto. With great respect, and the intent of seeing the damage done I lift her petticoat to look under...does she need help?

Much is said in the press about the tourist-damage to the Venetians' home, but little about their own ways of sustaining her fragile way of life. In the last seven Octobers I have learnt that she is supported not only by millions of tree trunks hard in the mud, but by strong groups of volunteers dedicated to tending and mending her in many ways : from fund raising to caring to her gardens. From cleaning graffiti off walls to strengthening the edges of the canals against the continuous battering of fast water taxis. From demonstrations to halt big ships in the Lagoon to providing "humane corridors" to aid families of refugees.

Venetians are a proud and fair peoples. In my opinion there is a strong work ethic that drives them, with satisfaction at the completion of their craft. Just have a peek behind the counters and you will notice many a grey haired worker diligently at work. No such thought as "Thank G it's Friday" around there. A smiling "Eh signora si deve lavorare," is the thinking.

Artisans work hard to maintain their ancient craft. I can pass by any workshop and watch a knife cut and shape leather or expertly slice into cheeses; where looms guided by steady hands trundle and thump to produce carpets for palaces; where needles and fine thread grow themselves into beautiful things; where every bakery of each parish sends out scents of its own specialties. And where if you follow soft tap tapping behind a door you will find heads bent in the carving of wood. Where coloured straws of Murano glass are fashioned into tiny bees and snails, dragons and gondolas, or *bigiotteria* of any kind; and where historically fantastic masks are still handmade and painted to stare out at confused passers by.

I have never been to a city where so much is celebrated by its inhabitants. October and the celebrating of *il mosto* and the new wine; La Giornata dei Nonni. November 11 is filled with the fun thanksgiving to San Martino, and on the 21st La Festa della Salute, an ancient and somber celebration dedicated to the Madonna. December sees lights twinkle in preparation to Natale. Then NYE, La Befana, Carnevale and the list goes on throughout the year.

Each autumn I have walked the narrow dark shadowy calli at midnight by myself, not once feeling that I was under threat. I enjoy the slowness of life where I can walk everywhere and be surprised by a "*Ciao, Luisa*" on my way to somewhere. I don't feel like a tourist at all. I feel accepted and trusted by the people I've met and who have helped me because they recognise that I just love this city and that I try to tread its stones in a careful way.

The thing I like most about Venice is that she is generous with her beauty- much of it is free and on the outside, available to all, and then we get a double dose of its beauty by the reflections in the water. Have you seen how a bowed bridge can morph itself into a perfect circle in a canal?

Anyhow, there is a better expo of feelings for this diva city in a book called "Venice is a Fish" (Tiziano Scarpa). I have placed the Italian version "Venezia è un Pesce" in the GC Dante Library. *Sono sicura che vi piacerà!*

Luisa Liussi