



DANTE NEWS Gold Coast

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Società Dante Alighieri Gold Coast Inc.

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PRESIDENT'S LETTER

Dear members

Thank you to the students who contributed an article to this month's newsletter. There are some good cooks among our students and included are a couple of their recipes. Please send us your hints, suggestions, travel and study tips to share.

This month we celebrate 30 years since we founded the Society on the Gold Coast. On *Pagina 6* you can see who was on the 1989 Foundation Committee and the 1990 Committee.

We will be celebrating our Anniversary with the Gold Coast Italo Australian Club who is celebrating the 73rd Anniversary of Italy becoming a Republic. Special guests will be the Italian Consul for Qld & NT Dott. Salvatore Napolitano, President of Com.It.Es. Mariangela Stagnitti and the Mayor of the Gold Coast Tom Tate. Photos of the function will be in the July newsletter.

On Thursday 20th June there will be a talk by Dott.ssa Anna Maria Carta from Cagliari, Sardinia. Dott.ssa Carta kindly organised a meeting with the Mayor of Cagliari for our travel group in 2014. She will be coming to Australia in June and will be our guest to talk about Sardinia. The talk will be in Italian with some English translation. (Italian flyer attached)

Cordiali saluti

Giovanna



Nella foto da sinistra. Salvatore Medda, Il presidente del consiglio comunale di Cagliari Dott. Ninni Depau, il consigliere regionale, allora sindaco di Cagliari, Massimo Zedda, Cav. Giovanna Santomauro e Dott.ssa Anna Maria Carta.

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

We are also on Instagram

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

DATE CLAIMERS

**8th June Festa della Repubblica and
30th Anniversary celebration**

19th June – Amici della Dante lunch

20th June – La Sardegna Ajò

22nd June – Opera “Tosca”

28th June – End of semester function

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 Sat. 5.30p.m. - 9 p.m.

Please phone Club for information and bookings.

COLLAS MORO ROSS

46 Watson Esplanade

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PH. 07 55399099

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SCHOOL NEWS

Thank you to Martina and Charlotte for all their work in preparing and running the mini courses over the Easter break. It is great to see that there continues to be an interest in the extra Italian classes.

Semester 2 details and enrolment form are now available on the website. Please take advantage of the **early bird special** if you intend returning.

Semester 2 2019

Early Bird Special

\$400 for continuing students

\$410 for new students

The early bird special price finishes on **Thursday, 27th June** Semester price-18 weeks

From Friday 28th June

\$420 (returning student from Semester 1 2019)

OR paying term by term

Term 1 (10 weeks) \$270.00

Term 2 (8 weeks) \$216.00

Please add \$10 membership to these prices if you are a new student for membership

These details and the enrolment form are on the web site.

Enrolments in our rooms

Tuesday 2nd July 5.00 – 7.00pm only

End of Semester break-

June/ July break- 29th June to 14th July - 2 weeks

Mini Courses over the June/ July Break

These are being organized and will be advertised soon at the rooms and on the website.

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

Or Email- info@dantegoldcoast.com

Rita School Director

End of Semester Get-together



Keep the date free -
Friday 28th June

Pizza e Pacchia!!

We are organizing to have a pizza truck come to make fresh pizzas for us and a variety of fun games to finish off the semester.

I need to know interest from students before I book the pizza truck for this activity.

Each teacher will ask their class (first week of June) for numbers interested in participating.

We will decide then if it will go ahead.

THE LIBRARY – LA BIBLIOTECA

The library is a great asset for students who want to improve their language skills at a level that is commensurate with their abilities. The Dante Library has been completely revamped by Ms Yen Musgrove. Members can search for their favourite book or DVD in the Dante Library Catalogue on our website – www.dantegoldcoast.com.au In this newsletter some students write in Italian about the book “Leonardo Da Vinci” which is available in the library.



*Jean McNeilly con il libro “Leonardo Da Vinci”
disponibile nella nostra biblioteca.*

LA PAGINA DEGLI STUDENTI (Stampato come ricevuto)**“Leonardo Da Vinci “**

Ho appena letto un piccolo libro dalla biblioteca Dante su Leonardo Da Vinci. Ha solo 60 pagine ed è abbastanza facile da leggere per uno studente di un livello Intermedio/Avanzato. Oltre alle informazioni sulla vita di Leonardo, il libro è molto utile per praticare nuovi vocaboli e per la comprensione. Ci sono attività dopo ogni capitolo e belle illustrazioni.

Una cosa che non sapevo prima era che il padre di Leonardo voleva che lui studiasse matematica, geometria e diritto – qualcosa utile e rispettabile secondo lui. Non molto è cambiato da allora a oggi. Infatti le arti sono considerate da molti genitori come un passatempo piuttosto che una carriera!

Il libro descrive l'Italia al tempo di Leonardo e c'è anche un capitolo interessante su Leonardo e Michelangelo e il rapporto tra i due – di antipatia se non velenoso.

Ci sono dei pensieri di Dan Brown (Il Codice da Vinci) che hanno aumentato la popolarità del nome di Leonardo negli ultimi anni.

Anche se la maggioranza di noi conosce la storia di Leonardo posso raccomandare questo libro per un breve ripasso e per gli esercizi che ne aiutano la comprensione.

(Jillian LCS)

Il film "**Tintoretto, il Ribelle di Venezia**", è stato proiettato di recente a HOTA.

È un documentario e un modo meraviglioso per apprezzare la scala e la potenza dell'arte di Tintoretto. È vissuto e morto a Venezia e il film mostra in modo spettacolare le sue opere nelle chiese e nei palazzi della città.

Per me, è stato affascinante conoscere la determinazione di Tintoretto per avere successo, la rivalità tra lui e Tiziano e la differenza fra i loro stili.

Il film è visivamente sbalorditivo nella sua esposizione dell'arte del Tintoretto, degli altri artisti veneziani e della città di Venezia.

È splendidamente narrato da Helena Bonham Carter e include numerosi esperti d'arte internazionali. Lo consiglio vivamente!

(Renée Adv 2)

Leonardo

Leonardo da Vinci nacque il 15 aprile 1492 e morì il 2 maggio 1519. Era il figlio illegittimo di Piero da Vinci (un piccolo paese vicino a Firenze in Toscana) e di Caterina, forse una donna povera.

Il padre era un notaio. Leonardo abitò sino a 5 anni con sua madre e nel 1457 andò a vivere con suo padre. Ricevette un'istruzione informale nell'apprendimento del latino, matematica e geometria.

Il padre vide la sua curiosità e la sua arte e la incoraggiò. Inoltre gli fece fare l'apprendistato a Firenze, nella bottega di Verrocchio, la bottega più famosa di Firenze nel 1466. Questo apprendistato durò sette anni durante i quali ricevette una formazione teorica e tecnica : disegno, chimica, meccanica, scultura ecc...

Tra il 1482 ed il 1499 lavorò all'Ultima cena di Santa Maria delle Grazie a Milano. Qui realizzò tanti altri progetti ad esempio un disegno per la cupola della Cattedrale di Milano e nello stesso periodo realizzò Gran cavallo, statua distrutta durante la guerra.

Nel 1506 ritornò a Firenze dove realizzò la Mona Lisa. Nel 1516 si trasferì a Chateau dove morì l'anno dopo. La sua fama era grande soprattutto come pittore nonostante fosse uno scienziato ed un inventore.

(Margaret LCS)



Thank you Zac for making this delicious cake for your Wednesday night class to eat during the coffee break. Thank you also to Valerio's mother for sharing her recipe..

Amaretti & Ricotta Torta (Sbricciolina)
Ricetta di Gina Magrino (Roncalceci, Emilia-Romagna)

to make base:

200g plain flour , 100g sugar, 1 egg, 100g butter , 1/2 sachet of dry yeast (activated in warm water with some of the sugar). *

Combine in bowl, wrap in plastic film and refrigerate for 1 hour.

to make the filling:

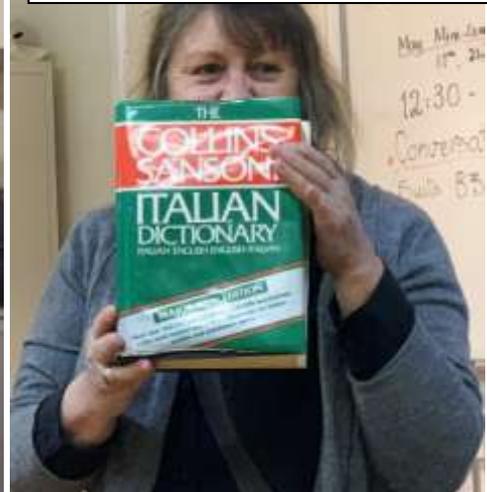
200g ricotta, 200g amaretti biscuits, 1 egg, 50g butter

Crumble amaretti and combine with the other ingredients in the filling. Spread the chilled base mixture across a greased pan and up approx 1 inch of the sides of a tin, 20cm diameter. Fill base with crushed amaretti and ricotta filling and bake in a preheated oven at 180 °C for 20 minutes. **This is the classic recipe. For celiac/GF use a FG flour with less sugar.*

Zac also made a *Torta di Limone* for the Friday morning class to have during their break.



Dianne Kirby with her dictionary.



The 30th Anniversary celebration of the Gold Coast Dante Alighieri Society on the Gold Coast

On June 8th the Dante Alighieri Society will celebrate their 30th anniversary with a gala dinner at the Italian Club starting at 7.00pm. Attending the evening will be the Italian Consul for Brisbane Salvatore Napolitano with his wife, the Gold Coast Mayor and Lady Mayoress Tom and Ruth Tate, the Society President Giovanna Santomauro and Director of School Rita Lo Presti with their husbands amongst other prominent members of the Italian community. One thing about the Italians is they are passionate about their culture, food and language and this passion has been carried through by the dedication of a solid team of volunteers and teachers who have brought the wonders of Italy to life for a multitude of students who have passed through the doors of the various classes run over the years. There are presently over 100 adult students in 13 classes that run both day and night to cater for student work/family commitments.

Students have a multitude of reasons for putting themselves through the joy of learning the Italian language. For some, it is to reacquaint themselves with their Italian heritage and learn the language of their loved ones who have immigrated to Australia. For others, it is the anticipation of undertaking a long-awaited trip to Italy, and to heighten the enjoyment they attempt to learn some of the basics of the Italian language. Yet for others, it is just the challenge of learning a new language and in the process gaining an appreciation of the wonders of Italian culture. Whatever the reason there is a wonderful group of teachers attached to the Gold Coast society that have endured fledgling students learning the intricacies of the language and tolerated mispronunciation of their beautiful language in the hope of sharing with others the joy of all things Italian. In a global world where tolerance and respect is needed more than ever, the committee at Dante Alighieri do their part to foster an appreciation of Australian-Italian relations. This is evidenced by the fact there are still two founding members of the original committee still involved today.

Besides classes the committee have links with Dante Alighieri schools in Italy and one student recently completed a scholarship in Florence. There are social events, encouragement to celebrate the rich Italian culture through attendance at Italian operas, the Italian Film Festival, to name a few, and who can forget the cooking classes! Happy anniversary Dante Alighieri Gold Coast. We the students wish you many more anniversaries to come.

Kym Dickinson (B3 student)

CJARSONS or CJALSONS – Speciality of Friuli We have been studying Friuli and the food that is typical of that region. Originally *Cjarsons* (a type of ravioli) were made only for special occasions, birthdays, weddings, etcetera, and also to celebrate the return of a relative from a long journey. *Cjarsons* originated in the Alpine region of Friuli. There isn't a precise recipe because every village and every family has their own special version but always a mix of sweet and salty. Additional ingredients can be apple, pear, chocolate, sausage, ricotta.

Recipe:

Dough: 250 gr flour, 1/2 cup lukewarm water {more if necessary} pinch of salt

Filling: 300 gr potatoes – peeled and diced, 1 small onion – minced, 1 small lemon – zested
50 g butter, 20 g ground cinnamon, 100 g raisins, 100 g sugar, pinch of salt and pepper

1 tablespoon fresh mint – chopped

Dressing: 80 g butter, 100 g smoked ricotta

To make the dough, into the bowl of your stand mixer, add flour, salt and water. With the paddle attachment, mix until it forms into a ball {add more water if necessary}. Cover bowl with a kitchen towel and let it rest for about 20 minutes. While the dough is resting, make the filling. Into a medium size pot, add potatoes and enough water to cover potatoes. Bring to a boil. Cook potatoes until fork tender. Drain potatoes. Mash them. Set aside. Into a saute pan, add butter and melt over medium heat. Add onion and sauté. Add lemon zest, raisins, sugar, mint, cinnamon. Stir to combine. Season with salt and pepper. Add mixture to mashed potatoes. Stir to combine. Set aside.

Place a large pot of water on to boil. Season generously with salt. Onto a lightly floured surface, roll out the dough with a rolling pin until it is fairly thin {but not so thin that it will tear}, cut discs to a diameter of 7 cm. On each disc put a teaspoon of filling. Brush the edges of the dough discs with well beaten egg. Fold them in half and seal them by pressing the edges well. Place the *Cjarsons* into boiling water. Remove them with a slotted spoon when they come to the surface. While the *Cjarsons* are boiling, melt butter into a saute pan. Transfer cooked *Cjarsons* to pan and toss with melted butter, grated cheese, a pinch of cinnamon and a little bit of sugar.

Buon Appetito

Maria Bowker-Perry (LCS)

VENICE WITH LUISA is going to Carnevale.
If Venice is on your bucket list then this is an amazing opportunity to join us in February. Contact me for new details:
venicewithluisa@gmail.com www.venicewithluisa.com



Le signore a pranzo al Gold Coast Italo Australian Club.

Next **AMICI DELLA DANTE** lunch will be on **Wednesday 19th June** at the **Gold Coast Italo Australian Club**. You don't have to be a Dante member. Please call **Maria Barrett** on **0418750232** for further information .

All welcome!

SOCIAL & CULTURAL NEWS

Thursday 20th June 2019
CAGLIARI Ajò

Dott.ssa Anna Maria Carta, in collaboration with the Gold Coast Dante Alighieri Society invites you to get to know her beloved island, Sardinia.

For 40 years Dott.ssa Carta has taught Italian, Latin, History and Geography in the Middle and High Schools in Cagliari and has been an instructor for Professional Development for teachers. From 2000 she has been a volunteer in the teaching of Italian language and culture to foreign migrants with the Committee of Sardinian Solidarity for which she was President from 2005 to 2013.

This will be a virtual trip of Sardinia in the search for places for tourism, study, history, beauty, art, cooking and magic.

The talk will be in Italian with some English translation. **FREE ENTRY**. Please contact **Giovanna** on **07 55395528** if you can come.

HISTORY SDA G.C.

FOUNDATION COMMITTEE 1989

President – Tony Miano
Vice President – Pierette Ashton-Lomax
Secretary – Gino Moro
Treasurer – Giovanna Santomauro
Committee: Anna Bimbi, Kath Fraser, Gilda La Rocca, Luisa Liussi and Teresa Mennella

COMMITTEE 1990

President – Tony Miano
Vice President – Luigi D'Adderio
Secretary: Gino Moro
Treasurer: Giovanna Santomauro
Committee: Maria Barrett, Joe Cini, Lyn Clancy, Graziella D'Adderio, Gianna Harvey, Gilda La Rocca, Luisa Liussi, Mentore Moretti, Lou Puggioni, John Santomauro and Lina Zaccaria.