



DANTE NEWS GOLD COAST

November/novembre 2023



DATE CLAIMER

13 – 19 November
La Settimana della Cucina
Italiana nel mondo

24th November end of year function

LETTERA DEL PRESIDENTE

Dear members and friends

Hope everyone is well. Welcome to our new students and welcome back to continuing students. I look forward to seeing you at the end of year function on the 24th November.

Finally we were able to go to Italy again – the last time was in July 2019. This time we didn't go to the main tourist places but just spent time with relatives in Vigevano, Milano, Monza and Sicilia. The highlight was the delicious Italian food. Some of the photos of the food I ate are at the bottom of **Pagina 8**.

The 8th edition of the Week of Italian Cuisine is celebrated world wide with different food events being organised. In this newsletter are two articles from our Life Members, Astrid Pennisi and Dr. Brian Bell. Thank you.



In Piazza Ducale Vigevano

Our Student/Committee Member Mark Hayward received a Scholarship from the Dante Headquarters (Sede Centrale) in 2019 but was unable to use it because of Covid shut downs. In this newsletter Mark writes about his experience at the Dante school in Bologna and in the next newsletter he will write about his experience at the Dante School in Firenze.

Many of you have travelled to Italy this year and I would like to organise some sessions called "Esperienze Italiane" Italian experiences to share with other members. Please let me know if you are willing to be included in these. I will share my experience of being assisted onto the wrong plane. We were going from Milano to Sicilia but were mistakenly put on the plane to Calabria instead.

Cordiali saluti

Giovanna

Cav. Giovanna Santomauro

Presidente, Società Dante Alighieri Gold Coast Inc.

Società Dante Alighieri Gold Coast Inc

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Ciao a tutti,

In September I was fortunate to attend the Studitalia prize ceremony in Brisbane for Year 12 students of Italian who had won scholarships to go to Italy for 4 weeks during December and January. We were one of the Associations who gave a donation for this prize.

Present at the ceremony were Luna Angelini Marinucci, Italian Consul for Qld & N.T, Minister for Education, Grace Grace and other dignitaries. The 8 winners were all female, with the first indigenous student from Cairns also receiving one of the scholarships. The winners each had a chance to speak about themselves in Italian and how Italian will help them in their future studies. They thanked all the sponsors. I was very impressed with their level of Italian.



End of semester dinner Friday 24th November

END OF SEMESTER AND CHRISTMAS CELEBRATION
Current & Past Students, Family, Teachers and Friends of the Dante



You are invited to join us to celebrate the end of 2023!!

Friday 24th November at 5.30pm
Dante Courtyard
\$25 per person

Christmas Games and fun

Pizza Truck cooking up delicious pizzas to share & nibbles, salads and desserts

Italian Music and Songs

RSVP Friday 17 November Booking and pre-payment essential
Write name and numbers attending on booking sheet
Special Dietary requirements listed ASAP

Payments can be made in the office or by direct debit - 858 034216 Acct No 862414



For further information phone School Director Rita 55270797

No late bookings will be accepted.

RSVP is this Friday
17th November.

Non student members can
RSVP to Rita Lo Presti

This function is BYO.

Payment required prior to function.

Further details are on the website.

Mini Courses – December 23 - January 2024

These are all advertised on the website and at the rooms. RSVP- by Friday 17th November. Payment needs to be made when booking.

2024 Semester 1 courses

Timetable, courses offered, enrolment and membership forms are all available on the website. All students need to renew their membership for 2024.

Any questions or concerns about the school, please call me on 55270797 or email me:

info@dantegoldcoast.com

Rita School Director

LA SETTIMANA DELLA CUCINA ITALIANA NEL MONDO

Dal 13 al 19 novembre - **I'VIII edizione della Settimana della Cucina Italiana nel mondo.** Il tema di quest'anno è **“A tavola con la cucina italiana: il benessere con gusto”**.

Thank you to our Life Members, Astrid Pennisi and Brian Bell for their contribution.

REGIONS AND REGIONAL DISHES *Astrid Pennisi*

Here are the 20 regions of Italy and some of the typical dishes from the areas.

VALLE D'AOSTA	Carbonada Valdostana
PIEMONTE	Bagna Cauda
LIGURIA	Pesto alla Genovese
LOMBARDIA	Risotto al Zafferano
TRENTINO-ALTO ADIGE	Canederli
FRIULI-VENEZIA GIULIA	Jota
VENETO	Risi e Bisi
EMILIA-ROMAGNA	Scarpazzone Emiliano
TOSCANA	Ribollita
UMBRIA	Pasta alla Norcina
MARCHE	Crescia Sfogliata
LAZIO	Saltimbocca alla Romana
ABRUZZO	Parrozzo Abruzzese
MOLISE	Scattone di Molise
PUGLIA	Zite alla Sangiovese
CAMPANIA	Pastiera Napolitana
BASILICATA	Pasta di Famiglia di Danny De Vito
CALABRIA	Pipi Ripieni
SICILIA	Granita Siciliana al Limone
SARDEGNA	Seada/Sebada



LA SETTIMANA DELLA CUCINA ITALIANA NEL MONDO (Cont.)

FOCACCIA *Brian Bell*

Focaccia is a fairly easy type of bread to prepare. Historically the cake was made by the Etruscans in northern Italy before the origin of the Roman Empire. The origin of the word "cake" was the Latin "panis focacius" which meant a type of flat bread and baked under the ashes.

Ingredients: 500g plain flour, 300ml warm water, 1¾ tspns dried yeast, 2 tblspns olive oil, salt

Method: Mix all ingredients together and let rise until doubled, approximately 30 minutes.

Knead for 3-4 minutes. Extend until dough is approximately 22 X 32 X 10 cm.

Put 2 tblspns of olive oil in baking dish, warm slightly and cover all of the base. Place the dough into the dish and then turn completely over, to ensure that there is oil on both sides.

Decorate with cherry tomatoes or olives or whatever you like. Sprinkle lightly with some salt. Let rise until doubled again – approximately 30 minutes. Bake at 200°C for approximately 30 minutes.

INTERMEDIATE 3 – venerdì mattina

Venerdì è stata la mia ultima lezione con il gruppo Intermediate 3 del venerdì mattina. Abbiamo giocato ad un gioco a premi chiamato "sfida di vocabolario" e durante la pausa abbiamo mangiato una buonissima torta portata da Kym. Ecco la foto con gli studenti e dietro la lavagna piena di parole. Sono stati bravissimi!

Ilaria



3 years to get to Bologna and Firenze!

I was lucky enough to receive a Borsa (scholarship) in 2019 to attend a Dante school of my choosing for two weeks. Our flights and accommodation were booked, school contacted, Frecciarossa (high speed trains) tickets booked between major towns – and then....Covid!

Like so many others, our travel plans hit a brick wall. Luckily my partner Kathy is a travel agent so immediately contacted all the airlines, accommodation providers etc and managed to get nearly all our money back. Trenitalia was the most difficult to deal with in trying to get refunds processed.

Skip to late 2022 and with the pandemic receding and people starting to think about travelling again, we booked flights and accommodation for May 2023. With the help of Anna, Secretary of the Dante Gold Coast Committee, I managed to contact Dante Headquarters (Sede Centrale) in Rome and gain permission to split my Borsa and attend one week of lessons in Bologna and one week in Florence. Prior to enrolling, I had to complete digital exams on vocabulary, grammar etc. I was to be in level A3 from memory.

After stopping a couple of days with friends in Singapore, we boarded the Emirates flight from Singapore to Dubai to Bologna. We landed on a Sunday afternoon checked into our lovely AirBnB apartment which was booked for 8 nights and went out to have a nice first night in Italy for nearly four years.

The next morning I faithfully followed Google Maps on my iPhone to the Dante school building on the other side of Bologna from our apartment. That said, the heart of Bologna is quite small and it is very conducive to walking, or like so many of the university students who live in the city, riding a bicycle. There I met the head of school and was introduced to the teacher of my assigned grade A3 class and entered the classroom before any of the other students. The rest of my classmates dribbled in over the next 10 minutes – most of them rushing from the bus stop or from their last lecture at Bologna University down the road. The class was made up predominantly of university students from UK, Spain, South America and they were studying everything from medicine to arts to vet science. This first day that I arrived, happened to be the day of their mid-term test and of course I was asked to join in. Oh great, everyone loves an exam on their first day of school with a bit of jet-lag thrown in for good measure! I found the exam quite difficult and it was very soon apparent that my original class assignment was probably a bit out of my reach and I was relegated to attend the next level down for class the next day.



Reconnaissance trip to the Dante School

So on Tuesday I met my new teacher and classmates who were similarly a variety of uni students from all over the world and studying in a variety of faculties. I should add that these students had been studying every day since the beginning of the year, but this for the most part was the only Italian that any of them had ever studied. I was amazed at how advanced they were - only in Late May. They all had a very good grasp of vocabulary and were proficient (beyond my capability) in a variety of verb tenses.

Disappointingly, on Wednesday the school was given over to the National Language testing regime so we didn't attend lessons that day – oh well a full day to explore Bologna – the university of life eh!

Thursday was my new class's day to have their mid-term test and you guessed it – more exams for Marco!.. At least I passed this time, confirming that I was probably at least in the right level class.

Cont. P. 6

3 years to get to Bologna and Firenze (Cont.)

Thursday and Friday were interesting days at school, but I have to admit that I missed studying with more mature aged students where there is also better interaction outside of the classroom.

For evening meals we alternated between dining out, or buying fresh ingredients on my way home from school and cooking in our apartment. I made a nice pasta dish one night accompanied by a Caprese salad. I bought a 4 inch pot of the healthiest basil you could imagine, from the supermarket for about \$1.50. I used what I needed from the thriving plant for that night's dinner, then we decided because there was so much of it left, we would cart 'Basil' along with us during our travels to our next stop Lake Como. We actually lugged him around for about 5 weeks until we had to board a cruise ship to Greece and Croatia and we said a sad farewell to Basil.

Anyway back to Bologna – it is perhaps one of the most over-looked major cities in Italy. A lot of Italian students and friends etc have been to Italy a few times, but not many seem to have been to Bologna. Maybe it doesn't have the iconic places of Rome and Florence but it is a really liveable city and very easy to get around. If you haven't been – do put it on your list for next time.

I have included a few of many hundreds of photos I took in Bologna. The Portico of San Luca stretches for a few kilometres from the edge of the city up to the Sanctuary of Madonna di San Luca. It is a most impressive structure built in the late 1600's. It is now on the Unesco World Heritage list and sections of it that are in poor repair are being restored. I think you will agree that it is simply stunning.

Whilst Pisa is more famous for its leaning tower, Bologna also has a leaning tower right in the middle of the city. For a small fee you can pay to walk up the internal staircase right to the viewing platform at the top. Well worth is, but because the stairs are very narrow and steep, you need to be reasonably fit to attempt it.

Being a geologist I stumbled upon a fantastic mineralogical specimen museum – maybe not everyone's cup of tea but it had a fantastic collection.

Bologna is also home to a wonderful Museum and factory tour of Ducati motorcycles. Both Kathy and I enjoyed that trip, although Kath really would have preferred a visit to the Lamborghini factory!! We actually saw a very Italian peculiarity when landing at Bologna airport – a Lamborghini police car patrolling the tarmac!

A couple of other notable occasions were when all the university students graduated – it was fulfilling to see so many young people full of knowledge and aspirations, adorned with garlands having a celebratory drink with family and friends.



At the Ducati museum

It was also the Bologna Wine Festival so we attended, paying a couple of Euro per wine ticket, that you could exchange at any of the tens of winery stands. They were all good as usual!

After a lovely 8 days in Bologna we boarded a train the next day to Lake Como, to refresh the brain before week two of my studies at Dante in Italy – in Florence.

Stay tuned for the next newsletter.

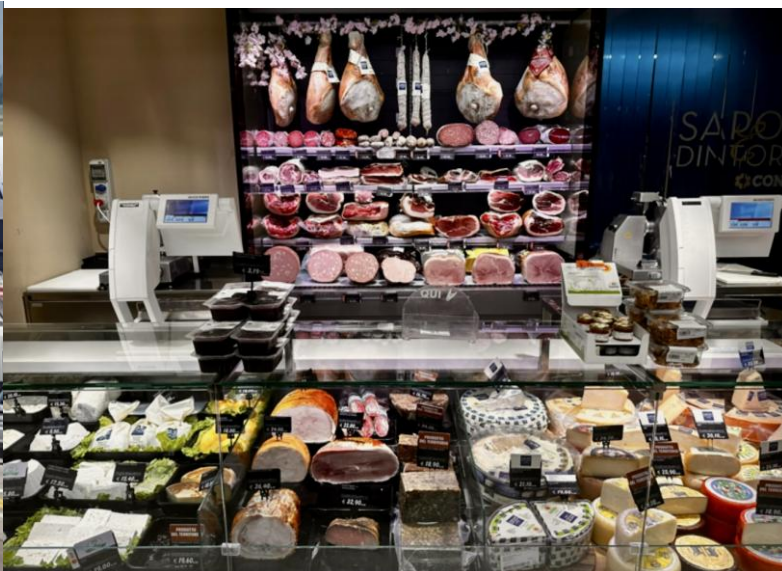
Ciao

Marco

More photos P. 7



Lamborghini cop/security car on the tarmac at Bologna airport.



Beautiful and delicious food shops



Bologna's Leaning Tower



The 17th Century covered walkway up to the Sanctuary of Madonna di San Luca

Graduating students



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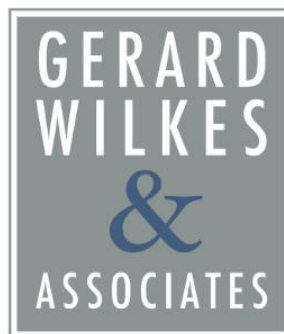
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