



# Newsletter di dicembre

dicembre 2019

Dear Dante friends,

We decided to begin this month's newsletter with a gorgeous image of the Christmas tree on Venice's Saint Mark Square – a 12-metre steel-frame creation adorned with lights and crystals, which features a slightly different design every year. As you may know, Venice is currently suffering from extreme flooding which is threatening many of the city's ancient buildings and works of arts. So, we want to wish this beautiful city a speedy recovery and look forward to seeing this year's version of the Christmas tree.

Of course, Christmas is fast approaching Down Under too, so it's time to start thinking about stocking up on the Christmas essentials. For Italians and Italy-lovers these include key staples like *panettone*, *pandoro*, *prosecco*, *panforte* and *torrone*.

On Saturday, 14 December, you will find all of these staples and much more in one convenient location at **Dante's Mercatino di Natale** Christmas market.

So be sure to pop on down to the Freemans Bay Community Centre to kick off the Christmas season and to wish your fellow Dantearians a very merry Christmas and a Happy New Year!



Buona lettura!

Stefania



Christmas 2018 at St Mark's Square, Venice

## Il calendario di dicembre

|                            |                                    |
|----------------------------|------------------------------------|
| 6 dicembre                 | Flavio Villani Piano Concert (p.3) |
| 14 dicembre                | Mercatino di Natale (p.2)          |
| 12 gennaio                 | Picnic con la Befana (p.2)         |
| 22-26 gennaio              | Corso Intensivo (p.2)              |
| Every Tuesday and Thursday | Yoga with Fiorella                 |
| Every Thursday             | Playgroup for children aged 0-5    |

BUON NATALE



FELICE NUOVO ANNO 2020



Seguici!



President: Sir John Kirwan  
Vice President: Flavia Berucci  
Secretary: Kelly McKinnon  
School Director: Sandra Fresia  
Newsletter: Stefania Perrotta

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P.O. Box 91637, Victoria Street West,  
Auckland 1142  
[info@dante.org.nz](mailto:info@dante.org.nz)



# Attività ed eventi



## Italian intensive course - January 2020

You are still in time to enrol for the Corso Intensivo. We welcome Italian language students of all abilities from absolute beginners through to advanced. All our teachers are native Italians.

Course Fee: \$310 (includes lunch each day)  
Days: Wednesday 22 – Sunday 26 January 2020  
Times: Wed/Thu/Fri: 10am – 3.30pm  
Sat/Sun: 10am – 1.30pm  
Location: Freeman's Bay Community Centre  
1st Floor, 52 Hepburn Street, Auckland

**To confirm your place it is essential to pay the non-refundable deposit of \$60 and to complete the form (you can request from Dante).**

The balance of \$250 is to be settled before Wednesday 4 December 2019.

To enrol please send the request for an enrolment form to

[info@dante.org.nz](mailto:info@dante.org.nz), complete it and send it back.



## Aggiungi un posto a tavola Watch the musical on YouTube

For everyone who missed the musical *Aggiungi un posto a tavola* staged by the Dante students, or in case you have enjoyed it so much that you would like to watch it again, [here is the link to the full video](#).



## Annual General Meeting

The Dante Annual General Meeting will take place on 29 February 2020 at the Dante offices in the Freemans Bay Community Centre.

## Finally here! Il Mercatino di Natale

Don't miss this year's Italian Christmas Market where you will find everything you need for the real Italian Christmas celebrations: panettone or pandoro, prosecco, books and Christmas decorations. There will also be hampers to win with products donated by the stallholders and children activities with artist Ekarasa Doblanovic.

**14 December from 10am to 3pm**

Freemans Bay Community Centre.



## Picnic con la Befana - 12 January 2020

In January la Befana is coming to Auckland again! Bring the children to meet la Befana near the band rotunda at the Domain on **Sunday 12 January at 11am.**

Please bring a small gift for your child, clearly marked with their name, so that la Befana can hand out the gifts to the children. Bring a picnic if you like! *Cancelled if it rains.*

For more info please contact Alessandra Di Marco  
Ph.: 021 023 65595





# Attività ed eventi



## Radio Ondazzurra podcast of the month

Intervista con Emilio Festa, caseario di Christchurch.

Emilio abita in campagna, in una fattoria a 30 km da Christchurch. Da lì vede le montagne innevate che gli ricordano l'Italia. Emilio era arrivato in NZ nel 2005 a lavorare come casaro nel caseificio Puhoi Valley. Per ottenere la residenza e trasferire la famiglia ha poi intrapreso il lavoro di tecnico agricolo, categoria più idonea alla pratica di residenza. Adesso Emilio ha un'azienda sua dove produce a livello artigianale più di venti formaggi diversi tra latte di capra, mucca e pecora, dai freschi agli stagionati, dagli erborinati ai crosta lavata. Nell'intervista ci parla della sua filosofia di vita e di formaggio.

[To listen to the podcast click HERE](#)



Emilio al mercato con Prince Charles, durante la recente visita dei reali a Christchurch. Prince Charles si è molto interessato alla produzione artigianale di Emilio e ha pure acquistato fette dei suoi prodotti.

## Congratulations!

This interview marks the 150th episode of Radio Ondazzurra.

Congratulations and thank you to presenters Carla Rotondo and Antonella Coppolino!



## Preludium - Piano solo with Flavio Villani, 6 December

Flavio Villani performing all of Chopin's *Four Ballades* and a selection of *Rachmaninoff Preludes Op.23*, paired and "preluded" by improvisations in a contemporary revisitation of the tradition of concerts of the 19th century. Tickets and info [HERE](#)



## Corrigendum: Radio Ondazzurra podcast of November

In last month's article about Radio Ondazzurra podcast we gave the wrong surname of the interviewee,

**Dr. Giuseppe Sasso**,  
Clinical Director  
of the Radiation Oncology  
Department at the  
Auckland Hospital.

We apologise for the mistake and for everyone who would like to listen to the podcast, please click [HERE](#).



## New Italian Restaurant Grand Opening Thursday 5 December at 5pm

Bringing tradition from *Puglia* to Kingsland: *Puglia* is a beautiful southern region of Italy, and that's where Cosimo, the owner, comes from.

*Puglia* specialises in making fresh pasta dishes and the pasta is made from scratch in the authentic Italian method. Enjoy the Italian atmosphere!

**509 New North Road  
Kingsland, Auckland 1021  
Phone: 09 5582631**





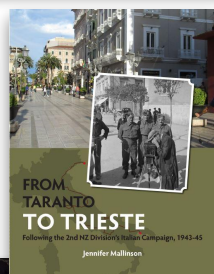
# Review di novembre



## Book presentation with Jennifer Mallinson, 9 November

During an exciting Italian colazione on 9 November Jennifer Mallinson presented her book, *From Taranto to Trieste - Following the 2nd NZ Division's Italian Campaign, 1943-45* at Dante Alighieri Society.

Click [HERE](#) to view some sample pages of the book.



## The Ultimate Sunday Lunch, 1 December

To celebrate *The Week of Italian Cuisine in the World* John Kirwan and Sergio Maglione from Farina restaurant delighted their guests on Sunday 1 December with an opulent traditional Italian lunch consisting of six courses and accompanying wines. The guests seemed to appreciate it ...



**FARINA**

Jk.14



# Review di novembre



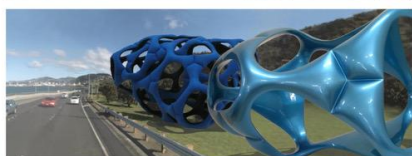
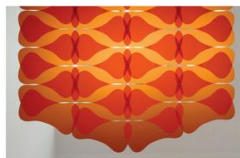
## Hybrid Encounters by Chiara Corbelletto

Established Italian sculptor Chiara Corbelletto presented the installation *Hybrid Encounters* at the Cunningham House, the tropical glasshouse of the Christchurch Botanical Gardens. The installation was part of [SCAPE Public Art Season 2019](#), a curated programme placing contemporary art in the Christchurch urban landscape. The project has been nominated by the Italian Embassy as the New Zealand entry for [Giornata del Contemporaneo - Contemporary Art Day 2019](#).

Working at the intersection of art and mathematical thinking, Corbelletto's work has an abstracted futuristic style that explores philosophic and scientific concepts about the emergence of form.



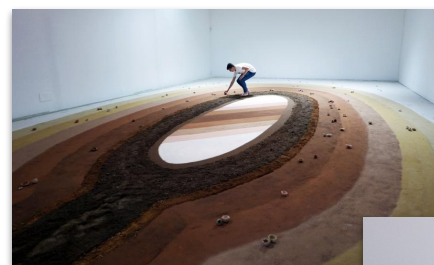
Chiara Corbelletto lives and works in Aotearoa New Zealand and her multifaceted art career spans exhibitions, installations, public commissions and art integrated in architecture and civic projects.



## Tocca la Terra installation in Rome

*Tocca la Terra* (*Touch the Earth*), the environmental and participatory artistic installation by artist Ekarasa Doblanovic was held in Rome last month. Created in collaboration with visitors, it was hosted by the MACRO Museum of Contemporary art in Rome. Ekarasa Doblanovic (Croatia / New Zealand) and Karma Barnes (New Zealand / Australia), the artists of Imagine the Land Project, were invited by the curator Giorgio de Finis to exhibit *Tocca la Terra* under the Macro Asylum project.

See more [HERE](#)



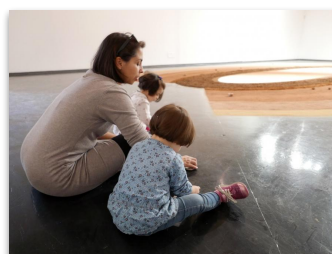
Karma & Ekarasa with their helpers



## Un ringraziamento

*Io e Karma siamo state gentilmente ospitate dalla famiglia Berucci a Piglio e accompagnate spesso a fare sopralluoghi dei terreni dal geologo Geminiano Montecchi. Inoltre abbiamo avuto occasione di fare il vino con i piedi nella cantina Azienda Vitivinicola in Olo-Omeopatia di Maria Berucci e Geminiano Montecchi. Un grazie speciale a Flavia Berucci, e a Maria e Geminiano per la loro ospitalità e per il contributo all'opera.*

Ekarasa



Maria and her children



Stomping the grapes



# Gli amici della Dante



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## 15% discount (from Wednesday to Sunday)

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# Bacheca del mese



## Ricetta del mese

### Mostaccioli napoletani

Neapolitan *mostaccioli* are Christmas biscuits with orange peel, almonds, a spice mix called **pisto\*** and covered with chocolate icing. They have a rhombus shape, and there are many regional versions with different shapes and ingredients.



#### Ingredients

- 500 gr di farina
- 300 gr di zucchero
- 150 - 250 ml di acqua calda
- 150 gr di granella di mandorle
- 30 gr cacao in polvere
- 8 gr di lievito per dolci
- 5 gr di **pisto**
- 1 scorza d'arancia grattugiata
- 400 gr cioccolato fondente

Setacciate la farina su un tavolo e mettete al centro della fontana il cacao amaro, il lievito, l'arancia grattugiata, la granella di mandorle, il sale lo zucchero.

Aggiungete il **pisto** e amalgamate bene il tutto, aggiungendo poco a poco acqua calda fino a che non otterrete una pasta omogenea, liscia e soda. Stendete il panetto aiutandovi con un matterello e un po' di farina dandogli lo spessore di circa un centimetro.

Tagliate l'impasto nella loro caratteristica forma di rombi e poggiateli sulla teglia foderata con della carta da forno.

Infornate a forno caldo a 180° per circa dieci minuti.

Fateli freddare completamente.

Intanto sciogliete il cioccolato fondente a bagnomaria e quando è liquido, immergeteci un mostacciolo alla volta, prendendolo con una pinza da cucina o tenendolo in bilico su una forchetta.

Adagiateli uno a uno su una gratella e fate freddare la copertura di cioccolato.

*\*Mix for pisto: Cinnamon, nutmeg, cloves, pepper, star anise and coriander*

## Parola del mese

### Insofferente

Descrive una persona incline ad irritarsi facilmente per tutto ciò che in qualche modo la contraria o le riesce sgradito, dominata da suscettibilità e impazienza: *è un uomo insofferente; essere d'indole insofferente; avere un carattere insofferente; essere insofferente per natura.*

Incapace di sopportare, di adattarsi a qualche cosa: *essere insofferente di (o a) ogni contrarietà, ogni ingiustizia, ogni vincolo o soggezione; un ragazzo ribelle, insofferente alle costrizioni, di qualsiasi disciplina; aveva fretta di arrivare ed era insofferente d'indugio; cavallo insofferente del morso; il mio stomaco è insofferente a certi cibi.*

(Dizionario Treccani)



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