Newsletter di maggio

maggio 2018

Dear Dante friends,

The beautiful city of Bologna has brought us many treasures, including one that everyone knows and loves: the *ragù alla Bolognese* aka "spaghetti Bolognese".
To make sure you get to eat the real thing, this month, as part of our Italian recipe series, we are featuring the authentic recipe for the famous Bolognese sauce. Feel free to add or change things around a little but, please, promise us just this one thing: that you'll only eat it with *pasta all'uovo* (egg dough pasta) come le *tagliatelle*, not with spaghetti!

This month we will hold the Colazione alla Dante already this Saturday, 5 May, and Luca Manghi will talk about the opera *The Elixir of Love*, which opens at the end of this month at the ASB Theatre. Dante members can get discounted tickets (see p.3).

And finally, remember to mark **2 June** in your calendar. It's when Italians around the world celebrate the **Festa della Repubblica,** and this year the Italian Embassy is putting on a concert with accordionist Pietro Roffi here in Auckland. We will tell you more about this event in next month's newsletter.

Arrivederci a giugno e buona lettura,

Stefania

Bologna, Piazza Maggiore

Il calendario di maggio

5 maggio	**Colazione alla Dante & Opera Talk con Luca Manghi - *The Elixir of Love (p.2-3)***
7 maggio	**Deadline to apply for the Dante Scholarship (p.2)**
12 maggio	**Deadline to request the discount on the tickets for *The Elixir of Love (p.3)***
12 maggio	***Villani Piano Quartet* - Concert (p.3)**
27 maggio	**Incontro per bimbi di lingua italiana (p.2)**
2 giugno	**Festa della Repubblica Concert (p.2)**
Every Thursday	**Playgroup for children aged 0-5 (p.2)**
Every Tuesday & Thursday	**Pilates with Fiorella**

Seguici!

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

Freemans Bay Community Centre
52 Hepburn Street,
Freemans Bay, Auckland
Dante office: 09 3763853

P.O. Box 91637, Victoria Street West,
Auckland 1142
info@dante.org.nz

Attivitá ed eventi

Incontri per bambini con conoscenza della lingua italiana

Incontri mensili di domenica pomeriggio per bambini e adolescenti di famiglie italiane di 5-10 anni, e nuovo corso per 10-14 anni per mantenere la lingua e la cultura italiane qui in Nuova Zelanda.
Costo: $10.00 a bambino, fratelli $5.00.
Domenica 27 maggio, 2pm-4pm.
Confermare la presenza.

Hosts needed for three Italian boys

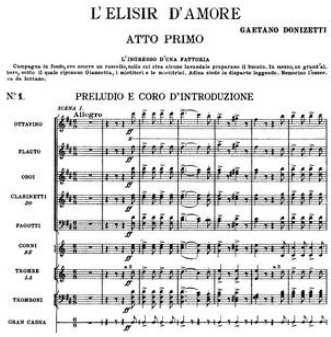
Would you be interested in hosting one of the Italian homestay students who are coming for the 3rd Term at the Mount Albert Grammar School?
If so, please contact: Paula Barakat at International Homestay, homestay@mags.school.nz - Ph +64 9 846 2044 xtn 8123

Dante Scholarship 2018

Dante Alighieri Society of Auckland is offering **tuition fees scholarships for two students to support their study of Italian at the University of Auckland.**
The scholarships will cover tuition fees for Italian 107, to be taken up in 2018. To apply, please send an email to info@dante.org.nz **by 7 May 2018.** All info HERE

Don't miss a special Colazione alla Dante this Saturday 5 May!

You will have noticed that we didn't have any Colazione in April, due to the Anzac Day long weekend.
The good news is that there will be a catch-up this Saturday 5 May, same place.
During the colazione Luca Manghi will also talk about Donizetti's Opera *The Elixir of Love* that the NZ Opera is staging at the end of May. Read everything about it in the next page.



Save the date: Festa della Repubblica Concert

The Italian Embassy is offering a concert with Italian accordionist Pietro Roffi on Saturday **2 June** at 6pm in St-Matthew-in-the-City.
After the concert there will be an aperitive with Ambassador Fabrizio Marcelli.
More on this in the next newsletter.

Congratulazioni Wilma Laryn!

The Presidency of the Dante Sede Centrale in Rome has awarded **Wilma Laryn** of the Comitato Dante Christchurch a "Diploma di Benemerenza" (merit certificate) with a gold medal, for her activity of promotion of the Italian language and culture.

Among her many other undertakings, Wilma has been the creator and sole editor of Italian Radio Cartolina for the past 19 years until November 2017.

Wilma (with the flowers), Nicki, Margaret and Laura celebrating the end of the Radio Cartolina programme.

Musica

The Elixir Of Love - Opera

NZ Opera kindly offers Dante members a 10% discount on tickets to **The Elixir Of Love** (31 May - 30 June) with Pene Pati and Amina Edris.
The 10% discount applies to all performances and categories except C-Reserve.
Dante members do not need to go as a group, you can choose the performance of your choice.
And no booking fee!

Please email Valeria your request at info@dante.org.nz
Deadline for emailing your request is Saturday 12 May.
Full payment is required only once your tickets are confirmed by Valeria (via email).

Opera Talk with Luca Manghi

If you'd like to know more about this opera, join us at the **Colazione** on Saturday 5 May, 10am-12pm.

Synopsis
Donizetti's bel canto comedy, *The Elixir of Love* is as charming as it is funny. Nemorino is a likeable but hopeless romantic who has fallen in love with the bold and quick-witted Adina. She isn't won over by his pleas of love and things get worse when she has an offer of marriage from the self-important Sergeant Belcore. When a dubious salesman, Dulcamara, rolls into town he offers Nemorino what seems like the perfect solution – The Elixir of Love.

Villani Piano Quartet

The Villani Piano Quartet is very excited to be performing in the heart of the city, this time in the wonderful location that is *St-Matthew-in-the-City* and with a beautiful Steinway grand piano provided by Lewis Eady.

Programme:
Beethoven - Piano Quartet in Eb Op.16
Vasks - Piano Quartet (I. Preludio and II. Danse)
Brahms - Piano Quartet in G minor Op.25

When: 12 May, 7pm
Where: St-Matthew-in-the-City
How much: Adults $30 and Students **free**
Students tickets for this concert are completely free and supported by Tauranga Crossings and Prospect Group. Please book through the website or write us to know more.
Online **ticketing** and info or Facebook event

Review di aprile

School Holiday Programme

Anche se quest'anno lo school holiday programme della Dante è stato breve, ci siamo divertiti tanto! Giovedì 19 aprile venti tra bambini e ragazzi si sono cimentati nella tecnica dello sgraffito con Ekarasa: i più grandi hanno disegnato e decorato dei bellissimi vasi etruschi, mentre i più piccoli hanno dato vita a paesaggi coloratissimi. L'occhio vuole la sua parte, ma anche lo stomaco non scherza: per l'altra attività grandi e piccini (anche le maestre!) hanno cucinato insieme a Chiarina degli ottimi "Biscotti coniglietto" da mangiare a merenda. La mattinata si è conclusa con un bel pranzetto a base di pasta, focaccia e un altro coniglietto, stavolta di cioccolato!

Alice, Ekarasa, Chiarina, Valentina, Fiorella e Sandra

Review di aprile

Italjet - The electric bicycle

Triumph Motorcycles (NZ) Ltd have kindly offered the Dante Auckland the use of the new stylish Italian electric bicycle *Italjet*. A few of us have already had a ride and Sandra has been using it to get to school from Grey Lynn to Freemans Bay instead of driving, inspiring a lot of comments and compliments from our students and members. "It is beautiful to look at, and makes it so easy to ride uphill, a real bonus in Auckland!", said Sandra, adding that with very little electricity this E-Bike can cover over 80Km. Grazie to Leigh Beckhaus and Ashley Walker for organising the *Italjet* for us!

If you want to find out more about *Italjet* Electric Bike pop into Motomail in Freemans Bay .

Viaggio in Italia - Un'esperienza

Moses Mackay, baritone in the famous New Zealand trio Sol3 Mio, and former Dante Auckland student, is travelling in Italy right now, and shared this amusing story with us.

"Don't usually post my stories... but seeing as it's a long train ride, here's one of the many adventures in the Moses travel diary for all you readers out there.

Funny story about my day in Roma after eating and seeing EVERYTHING... it was circa 6pm and I was on my way back to my air B'n'b in Ciampino (15 min by train from Roma termini). I hopped onto the train that my good friend google told me to get onto. With gelato in hand I'm standing by the door, knowing my stop is near, when the controller came my way to check my ticket. He said signor, this ticket is for Ciampino. I said yup! (With a chocolatey smile). He then said... but signor, this is a direct train to BARI - 6 hours from here without stops and it's the last train until tomorrow!! Hahaha with a wee heart attack and a nervous laugh I proceeded to assess my situation.

I had 10% battery left on my phone, a bit of cash, a warm bottle of water, and half a gelato on my person. So I messaged my Ciampino mum and said I would not be returning and if I could please extend my stay. I then booked the first air B'n'b available in Mola di Bari (on the boot heel of Italy). In a slight frenzy, because I was now on 3% battery, I messaged the owner of the house and told her I was on the train from Rome that would arrive around midnight so if she could send all details to find her house I could then write it down in my notebook!

THEN BY ABSOLUTE CHANCE, she replied saying that her husband was on the exact same train! We exchanged photos and I found that he was in the neighbouring carriage. We both sat together and laughed at the ridiculousness of it all and talked about his daughters studying abroad etc etc. After 6 and a half hours and 2 trains, we then took a night stroll to their seaside apartment on the waterfront of - Mola di Bari. This morning I got to see what was some of the most beautiful, most real parts of Italy and found myself eating local produce and drinking beer with a few fishermen who spoke a heeeavy southern dialect (so a lot of smiling and nodding on my behalf)! Anyway to wrap it all up here's me eating oysters fresh off the barge in Bari because well, the world is your oyster."

Extracted with permission from Moses' Instagram account https://www.instagram.com/moses_mackay/

Gli amici della Dante

Discover the special discounts you have access to thanks to your Dante card!
Only up-to-date Dante cards are accepted though, so follow the link to subscribe or renew your membership!

10% discount
Segafredo Zanetti NZ
100 Mount Eden Rd, Mt Eden
1124 Auckland
Ph: 09 623 0063
https://segafredo.co.nz/

10% discount
Grato Cafe
104 Richmond Road, Grey Lynn
1021 Auckland
Ph: 09 360 6156
GRATO CAFE

10% discount
Sapori d'Italia Import Ltd
Unit D/12 Saturn Place
North Harbour, North Shore City
PO Box 302322, North Harbour 0751
Auckland
Ph: 09 4159053
Fax: 09 4159073
www.sapori.co.nz

10% discount
Cracroft Chase Vineyard
110 Shalamar Drive, Cashmere
Christchurch 8022
Ph: 03 337 9339
www.cracroftchase.co.nz

10% discount
Sovrano @ A Touch of Italy
68 Greenmount Drive
East Tamaki Auckland
Hours: Mon-Fri 8.30-5pm | Saturday: 10am-2pm
Ph: 09 2733701 / www.sovrano.co.nz

10% discount
Il Casaro Ltd
Unit 1/ 27 Ashfield Road
Wairau Valley, Auckland
Ph: 09 442 5419
www.ilcasaro.co.nz

10% discount
Giapo Haute Ice Cream
12 Gore Street, Auckland
www.giapo.com

15% discount
Eurodell Retail Store
337 Lincoln Road, Auckland
Ph: 09 836 8595
www.eurodell.co.nz

10% discount on:
Italian breakfast – coffee + sweet
Lunch and dinner – pizza + drink
Products at retail (min. spend $20)
Cooking classes
5 Kingdon St, Newmarket, Auckland
www.palazzoitalia.co.nz

Obtain your coupon to start your shopping online with a
10% discount
Ph: 09 8340290
info@dreamofitaly.co.nz

15% discount (from Wednesday to Sunday)
Settebello Pizzeria Italiana
3/1 Rata St, New Lynn
Auckland
Ph: 09 826 0777
www.settebello.co.nz

Società Dante Alighieri di Auckland

Bacheca del mese

Ricetta del mese

Ragù alla bolognese

Il ragù alla bolognese è la preparazione base di alcuni fra i più celebri piatti della cucina tradizionale emiliano-romagnola, diventati poi icone della cucina italiana, come le **tagliatelle alla bolognese.**
La ricetta tradizionale emiliana è stata depositata presso la Camera di Commercio di Bologna, ma di fatto ogni famiglia ha la sua ricetta e molte sono le varianti.
Va mangiato con la pasta all'uovo, quindi fettuccine, tagliatelle, pappardelle, ecc.
Non con gli spaghetti!

Ingredienti
- 1 cipolla piccola
- 1/2 costa di sedano
- 1 carota piccola
- 150 g di pancetta macinata
- 250 g di maiale macinato
- 350 g di manzo macinato
- 1/2 bicchiere di vino bianco secco
- 1 bicchiere di latte intero
- 400 g circa di passata di pomodoro
- 2 cucchiai di concentrato di pomodoro
- olio extravergine di oliva
- 1 noce di burro / sale grosso / pepe

Iniziate a preparare il ragù alla bolognese dal soffritto. Tritate finemente il sedano, la carota e la cipolla. Scaldate l'olio e il burro in una casseruola dal fondo pesante, aggiungete le verdure e fatele appassire lentamente a fiamma bassa.

Aggiungete la pancetta e, dopo un paio di minuti, la carne macinata. Rosolate a fiamma alta mescolando continuamente e sgranando con un cucchiaio.
Sfumate con il vino bianco e lasciate evaporare. Quando non si sentirà più l'odore dell'alcool, aggiungete il latte e lasciate assorbire a fiamma media sempre mescolando di tanto in tanto.
Aggiustate di sale e pepe fresco di mulinello.

A questo punto unite la passata di pomodoro e il concentrato, mescolando con un cucchiaio per amalgamare. Portate a bollore, coprite, senza sigillare con il coperchio, e cuocete a fiamma bassissima per almeno 2 ore.
Il ragù alla bolognese è pronto per arricchire i vostri piatti.

Parola del mese

Sciamannato

Parola di origine toscana, significa disordinato, sciatto negli abiti, nella persona e nel portamento: *è sempre così sciamannato!*; *una ragazza, una donna sempre sciamannata*; *erano allegri e sciamannati, andando avanti e indietro per le strade della borgata* (Pasolini); più genericamente, con riferimento al modo di agire, di operare: *cose sottili, nitide ... sfumature che ci fanno arrabbiare del fare sciamannato dei moderni* (Faldella).
Usato come sostantivo, soprattutto per indicare la trascuratezza, il disordine abituale: *sei uno sciamannato/una sciamannata!*

Follow Dante on social media!

Proofreading provided by:

Michelle Vollemaere
Correctamundo.co
Word services: perfection for perfectionists
Writer • sub-editor • proofreader
head.girl@correctamundo.co

Thanks to our sponsor:

Pukeko Bakery
HandMade Artisan Bread

arrivederci a giugno!