We are off to a great start! Those of you who were not there for Spezie Ristorante’s Chef Cesare Lanfranconi’s spectacular culinary presentation, with tastings of a light, delightful crab salad, served with Pinot Grigio, and followed by risotto with mushrooms, served with a Montepulciano, finished with a warm peach/blueberry tart…well, you missed something special. Aldo Grossi caught all the action with his videocam, and we hope to have a video available soon for your enjoyment. Italian culture in the form of delicious food is, of course, a great American (actually, worldwide) success story. But with the advent of Lanfranconi and other Italian chefs into the Washington area over the last decade or so, Italian cuisine is flourishing here.

Our next meeting on Sunday, Oct. 18 promises to be historic for the ICS. It is a foray into a branch of Italian culture that receives less attention, and that is also flourishing on these shores. In recognition of the 400th anniversary of Galileo’s observations in the heavens that began the story of modern physics and astronomy, we are honored to be able to present Riccardo Giacconi, pioneer of x-ray astronomy, for which he won the Nobel prize in physics in 2002. Professor Giacconi will address us about “New Astronomy, 400 years after Galileo”, and it is a remarkable story indeed. If you have a copy of his recent book Secrets of the Hoary Deep, bring it along for an autograph. A brief biography of Professor Giacconi appears in these pages. We expect a sizable turnout, so please come early for a good seat!

Ron Cappelletti, president.

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In 2002, a little over a hundred years after the discovery of x-rays by Wilhelm Roentgen, Riccardo Giacconi was awarded the Nobel prize “for pioneering contributions to astrophysics, which have led to the discovery of cosmic X-ray sources”. It is no exaggeration to say that x-ray astronomy has helped expand our knowledge of the universe as much as Galileo’s observations had 400 years earlier. Such modern exotica as neutron stars, black holes, white dwarfs, dark matter, and active galactic nuclei, have all received confirmation from observations in x-ray astronomy.

Riccardo Giacconi was born in Genoa on October 6, 1931. Except for a happy period of being sent to live with aunts and cousin in Cremona to escape the bombing of Milan by the Allies, he was raised mainly in Milan where his father had a small business, and his mother taught high-school physics and mathematics. After a difficult period of somewhat irregular schooling, marked by a love of geometry and analysis, he entered the University of Milan early, and rapidly went on to a Ph.D. with a thesis on the development of nuclear interactions by protons in the lead plates of a cloud chamber at the laboratory of Testa Grigia Observatory, near the Matterhorn, living in a Quonset hut. He next worked for 2 years on the faculty at Milan with Giuseppe Occhialini who encouraged him to pursue research abroad.

In 1956 Giacconi obtained a Fulbright Fellowship and sailed to the United States. He spent two years working with R.W. Thompson at Indiana University whose systematic style of thoroughly thinking through a scientific project in terms of both experimental details and rigorous analysis he and Occhialini much admired, and a year at Princeton. In 1959, Giacconi joined American Science and Engineering (AS&E) and began to create a space physics program for the company. It was there that he put together a team that successfully developed a rocket-based instrument launched June 12, 1962 that discovered the first stellar x-ray source, Sco X-1 in the constellation of Scorpius. After several successful projects, including the launch of UHURU x-ray satellite in 1970, in 1973 Giacconi left AS&E with his team for the Harvard Center for Astrophysics.

In 1976 Giacconi and a colleague submitted a proposal to NASA to initiate the study and the design of a large x-ray telescope. The work began in 1977 but it was not until 1999 that the Chandra X-ray Observatory was put into orbit via the NASA space shuttle. In 1978 he also led the development of the Einstein x-ray Observatory, the first fully imaging x-ray telescope to go into space.

Giacconi was the director of the Space Telescope Science Institute – (STScI) from 1981-1993, the group responsible for administering the science done by the Hubble Space Telescope. Using the methods painstakingly developed with colleagues in x-ray astronomy at AS&E, Giacconi and his team put in place the scientific, software, and management tools to take Hubble beyond the construction of glass and metal and turn it into an outstanding public scientific instrument.

In January 1993 Giacconi joined European Southern Observatory as Director General. Here he worked on the execution of the Very Large Telescope Project, bringing similar science management techniques to an Earth-based observatory. He returned to the US in 1999 where he was granted time on the newly launched Chandra and used it to establish that the x-ray background, which had been observed early on, was due to discrete sources. Upon his return he became President of Associated Universities Inc. in Washington, an organization managing the scientific effort of the National Radio Astronomy Observatory using similar methods. He is currently Research Professor of Physics and Astronomy at John Hopkins University, Baltimore.
Prime Minister Silvio Berlusconi has appointed Ambassador Giulio Terzi di Sant’Agata as the new ambassador to the United States, succeeding Giovanni Castellaneta, who is retiring from the diplomatic service. Since August of 2008 Ambassador Terzi di Sant’Agata has been serving as Permanent Representative of Italy to the United Nations.

Prior to that he served in the Foreign Ministry in Rome as Deputy Secretary General, Director General for Multilateral Political Affairs and Human Rights, and Political Director. During those four years his responsibilities included major international security and political issues, especially in the framework of the UN Security Council, the UN General Assembly, and the UN Council on Human Rights, as well as the Council of the European Union, NATO, the G8, and OSCE. He also advised the Foreign Minister on international security, focusing on the Western Balkans, the Middle East, Afghanistan, East Africa, nuclear proliferation, terrorism, and human rights. From 2002 to 2004 he served as Ambassador of Italy to Israel. He has also served in various diplomatic posts in Canada and Paris, as well as at NATO in Brussels and numerous positions in Rome.

Ambassador Terzi di Sant’Agata is a native of Bergamo and holds a degree in Law from the University of Milan, specializing in International Law. The Italian Cultural Society welcomes the Ambassador to Washington.

**NEW ITALIAN AMBASSADOR**

**FILM OF THE MONTH**

*Bread and Tulips* won 9 David Di Donatello Awards in 2000 including best picture, best actor, best actress and best director Silvio Soldini. When busy housewife Rosalba (Licia Maglietta) is accidentally left behind while on vacation with her family, she decides to take a holiday of her own in ravishing Venice. She rents a room from a wistful waiter (Bruno Ganz) and is charmed by her newfound freedom. This does not sit well with her tyrannical husband (Antonio Catania), who hires amateur detective (Giuseppe Battiston) to bring his wife back home. Will Rosalba return to her old life or embrace the exciting possibilities of a new one? *Bread and Tulips* will be shown in Italian with English subtitles.

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AN AFTERNOON FOR GOURMETS

At September’s meeting Chef Cesare Lanfranconi of Ristorante Spezie spent two hours with us demonstrating the preparation of three dinner courses and giving us many cooking tips. Then, with the help of his two daughters, Tosca and Tea he served the food and wine to the 50 or so people present.

The three dishes were Insalata di Mare (seafood salad), Risotto ai Funghi (risotto with wild mushrooms), and Stufato di Pesche e Mirtilli in Crosta Dolce (peach and blueberry cobbler). Here is one of the recipes and a few pictures.

**Risotto ai Funghi** (Serves 4)

<table>
<thead>
<tr>
<th>1 lb “carnaroli“ rice</th>
<th>1 shallot fine julienne cut</th>
</tr>
</thead>
<tbody>
<tr>
<td>salt &amp; pepper to taste</td>
<td>2 qt chicken consommé</td>
</tr>
<tr>
<td>½ glass dry white wine</td>
<td>1 tsp chopped parsley</td>
</tr>
<tr>
<td>4 oz grated parmesan</td>
<td>2 oz butter</td>
</tr>
<tr>
<td>1 garlic clove fine julienne</td>
<td>2 oz olive oil</td>
</tr>
<tr>
<td>½ small onion fine chopped</td>
<td>10 basil leaves</td>
</tr>
<tr>
<td>5 oz mixed wild mushrooms</td>
<td></td>
</tr>
</tbody>
</table>

Clean mushrooms very carefully. In a preheated sauté pan, place 1 oz of the oil, shallots, and garlic, cook a few seconds to a light caramelization, then add the mushrooms, sauté for 3-4 minutes, add fresh basil, and season to taste. Set aside.

In a preheated 6 qt sauce pan place 1 oz oil and the chopped onion and cook at low heat. When onion is translucent add the rice and cook at medium heat, let rice toast 3 min. and stir occasionally with a wooden spoon. Add the wine, stirring gently till it evaporates completely. Add the chicken stock one ladle at a time and cook 15 min. stirring. Turn off heat and add the mushrooms, butter, parmesan and mix rice vigorously and let rest one min. before serving. Sprinkle the parsley. **BUON APPETITO !!**
Antenna Italia

is now on the AMICO website. Get news from Italy and information on Italian and Italian-American events as well as music & commentary in streaming audio. Log on any time at Pino Cicala’s web site www.italianamericancommunications.org

WELCOME TO NEW ICS MEMBERS

It is with great pleasure that I introduce those Members who have joined us recently. As I welcome them I hope that they will take advantage of all that the Society has to offer and that they will contribute with their knowledge and expertise to the success of the Society’s mission:

Joni Phillips, Carl Marca, Deborah Buckley
Courtney Singer, Giuseppe Topa Family
Luigi De Cesare, George Hunter

Benvenuti!

Cesarina Horing, Membership Chair
Ennio Morricone, composer, arranger, conductor, writer of film music, is best known in the US for his collaboration with Sergio Leone in the “spaghetti westerns” starring Clint Eastwood in the 1960s. However, a bit of research on the web soon reveals the extraordinary depth and breadth worldwide of his 62 year career. For example if you Google “ennio morricone career” you get 75,000 references, on the first pages of which are “Yo Yo Ma plays Ennio Morricone music CD”, “Honorary Oscar for Ennio Morricone”, “Ennio Morricone arrives in Taipei, May 2009”, and “Ennio Morricone to conduct at the Hollywood Bowl in October”. Since 1960, Morricone has written the score for over 400 films, including such hits as The Untouchables, Cinema Paradiso, The Good, The Bad, and The Ugly, The Mission, La Cage aux Folles, as well as for TV series, and the composer is still writing and still conducting orchestras all over the world. He has worked with many famous directors including Sergio Leone, Gillo Pontecorvo, Pier Paolo Pasolini, Bernardo Bertolucci, Lina Wertmuller, Giuseppe Tornatore, Brian De Palma, Roman Polanski, Warren Beatty, Oliver Stone, and Pedro Almodovar.

Morricone, born in Rome, will be 81 years old this October 11. He received his diploma in trumpet at age 16, and at 17 was already engaged as a composer of theater music. In 1954 he received his diploma in composition from the Conservatory of Santa Cecilia. His career as film music composer started in 1961 with the film “Il Federale” directed by Luciano Salce, but he became famous worldwide with Sergio Leone’s westerns: A Fistful Of Dollars (1964), For A Few Dollars More(1965), The Good, The Bad And The Ugly (1966), Once Upon A Time In The West (1968) and A Fistful Of Dynamite (1971). In 1965 Morricone entered the group of improvisation “Nuova Consonanza” and in 1984 he and other composers founded the I.R.TE.M. (Institute Of Research For Musical Theatre) in Rome.

In addition to his work in film music, Morricone has also composed over 100 musical pieces in different styles, sometimes atonal. He has conducted many orchestras worldwide, including the Orchestra of the Santa Cecilia Academy for many symphonic performances. He has directed orchestras in countries all over the world, working with many famous directors including Sergio Leone, Gillo Pontecorvo, Pier Paolo Pasolini, Bernardo Bertolucci, Lina Wertmuller, Giuseppe Tornatore, Brian De Palma, Roman Polanski, Warren Beatty, Oliver Stone, and Pedro Almodovar.


Oltre al suo lavoro nella musica applicata, specialmente per film, la sua produzione di musica assoluta comprende più di 100 composizioni in diversi stili, talvolta atonali. Ha diretto varie orchestre in tutto il mondo tra le quali l’Orchestra dell’Accademia di Santa Cecilia in diverse stagioni sinfoniche. Ricordiamo anche la direzione dell’Orchestra Filarmonica e del Coro Filarmonico della Scala, l’Orchestra del Teatro dell’Opera di Budapest, l’Orquesta Nacional de España (ONE).
seasons. He also conducted the Philharmonic Orchestra and Chorus of La Scala Theatre, the Budapest Opera House Orchestra, the Orquesta Nacional de España (ONE), the Orchestra of the Bavarian Radio Munich Rundfunk, and the London Symphony Orchestra. Morricone often works with the Roma Sinfonietta Orchestra for many concerts both in Italy and abroad as well as for the recording of film scores.

Ennio Morricone has received many awards, including the Leone d’Oro for lifetime achievement from the Venice Film Festival, an honorary Oscar for lifetime achievement, and five Oscar nominations, and he has the title of Commendatore dell’Ordine al Merito della Repubblica Italiana as well as, just this year, from the President of France, Knight in the Order of the Legion of Honor.

The soundtrack from the film The Good, The Bad and The Ugly has been included in the list of inductees for the Grammy Hall of Fame 2009. You can listen for free to this and other soundtracks at the website http://home.napster.com/ns/music/artist.html?artist_id=11527816.

To Our Readers: This essay is the work of a student in an Advanced Italian course of Silvana De Luca, of the Italian Language Program

PARRILLA CIRÒ RISERVA DOC. WINE di Carol Sansone

This is the story of my family’s wine. Ten years ago I got to meet Antonio Parrilla for the first time. He is the nephew of my grandmother. Antonio and his brother, Nicodemo make the wine. They follow the tradition that was born in Calabria. For four generations the Parrilla family has been involved with grapes and wine and still today it produces wines that are characteristic of this historic region.

This part of Calabria is called Magna Grecia because it was colonized by Greece millenia ago. They say that the wine of Cirò was offered to the gods by athletes that had won in the Olympic Games. The name CIRÒ represents the most famous brand of wine of Calabria. The Parrilla makes the wine from two types of grapes that it cultivates: the Gaglioppo and the Greco Bianco. The red wine, which is made from Gaglioppo grapes is known as “the Barolo of the South”. These grapes grow well in the hot, arid climate of that one finds in Calabria. The vineyards grow in the plain that extends around the communities of Cirò (in the hills) and Cirò Marina (by the sea), known as the territory of Cirò Classico. The vineyards are oriented toward the sea, and the grape clusters get to full maturation at the end of September, when they are picked manually with care and precision.
Cirò Classico. The vines are oriented towards the sea, and the clusters arrive at full ripeness by the end of September, when they are harvested manually with attention and precision.

The production cell has always been in Cirò Marina. In this cellar, generations of Parrillas have passed the wine making tradition and care of the vineyards from father to son, including the modern techniques and instruments to improve the product. Traditional oak barrels and modern steel silos are used. However, the old manual wine presses are no longer used. The Parrilla company is small. It produces about 20,000 bottles a year. It sells the wine in Italy and Europe and even exports to Australia. It would like to export to the US, but to do that it would have to increase production by more than ten times because the North American market is so large. In any case, Parrilla wine has been recognized many times in commercial wine magazines. Again in January, 2008, in the magazine Il Mio Vino it was chosen as one of the four best wines of Calabria. All Parrilla CIRÒ wine has the DOC seal.

According to Italian Wikipedia, “the term ‘denominazione di origine controllata’, better known as DOC, is a seal that certifies the zone of origin and delimitation of the harvest of the grapes used for the production of the wine on which the seal is placed, the characteristics of which are connected to the natural environment and farmers. The category of DOC wines comprises wines produced in specific geographic zones in respect to a specific discipline of production (approved by Ministerial Decree)”

“ITALIAN COOKING HERITAGE”, a cookbook published by the Italian Cultural Society is now available in its sixth printing. It was compiled by members of the Society, who met and tested the recipes before selecting them for the cookbook. The first edition was presented to the First Lady in a 1979 White House ceremony. Its 110 pages contain over 200 recipes in chapters each devoted to the cuisine of a different region of Italy. Copies will be on sale at the next Sunday social meeting for $20, or you may order one from the ICS for $20 plus $5 for shipping and handling.
Pari Opportunita’ a Taranto

TARANTO - Esecutivo con troppo testosterone, e il Tar (Tribunale Amministrativo Regionale) ne chiede di abbassare i livelli. Succede a Taranto, dove la giunta provinciale è stata dichiarata illegittima a causa del mancato rispetto delle quote rosa, così come dispone lo stesso regolamento dell’ente. La decisione è del Tribunale amministrativo di Lecce, che ha accolto il ricorso del comitato “Taranto Futura” presentato dall’avvocato Nicola Russo. I giudici hanno così accolto l’istanza proposta con il ricorso e ordinano al presidente della Provincia “di procedere alla modifica della giunta in modo tale - si legge nel dispositivo - da assicurare la presenza di entrambi i sessi”.

IL DISPOSITIVO - Il presidente Gianni Florido ha 30 giorni per obbedire ai giudici. Il ricorso accolto dal Tar si rifà all’articolo 48 dello statuto della Provincia nel quale si dispone «che il presidente nomina i componenti della giunta, tra cui il vicepresidente, secondo le modalità previste per legge e nel rispetto del principio delle pari opportunità, si da assicurare la presenza di entrambi i sessi»). L’esecutivo, composto da dieci assessori, oggi è formato da soli uomini.

CARFAGNA: BENE IL TAR - Immediate le reazioni politiche. Secondo il ministro per le Pari Opportunità, Mara Carfagna, “un buon amministratore, un politico attento, dovrebbe mostrare sensibilità nei confronti delle donne e garantire una adeguata rappresentanza della componente femminile in ciascun organismo - ha detto il ministro - a prescindere dalle quote rosa alle quali sono sempre stata contraria. Se questa sensibilità viene a mancare, come nel caso della Provincia di Taranto, ben venga un intervento del Tar a rimettere le cose a posto”, ha concluso.


From “Corriere del Mezzogiorno” online

Equal Opportunity in Taranto (translated)

TARANTO – Too much testosterone in the executive council, and the Regional Administrative Court wants it to lower the levels. It’s happening in Taranto, where the provincial executive council has been declared illegitimate for lack of respect of “rose (female) quotas”, as provided in its own regulations. The decision came from the administrative court of the Puglia region, based in Lecce, that has accepted the appeal of the “Future Taranto” committee, presented by the lawyer Nicola Russo. The judges have thus accepted the petition with the appeal and order the president of the Province of Taranto “to proceed to the modification of the executive council in such a way - as written in the order – to insure the presence of both sexes”

THE DISPOSITION – Gianni Florido, president of the executive council of the Province of Taranto, has 30 days to comply. The appeal accepted by the court is remade according to article 48 of the provincial constitution which provides “that the president nominate the members of the executive council, among which the vice president, according to the modalities provided by law and according to the principle of equal opportunity, so as to insure the presence of both sexes” The executive council, composed of ten assessori today consists of only men.

CARFAGNA: THE TAR DID GOOD – The political reactions were immediate. The minister for equal opportunity, Mara Carfagna, “a good administrator, an attentive politician, should show sensitivity with regard to women and guarantee an adequate representation of the feminine membership in each organization” said the minister “ apart from the “rose quotas” which I have always opposed. If this sensitivity is missing, as in the case of the Province of Taranto, an intervention of the TAR to put things back in place is welcome”, she concluded.

FLORIDO: THE RIGHT VERDICT – It did not take long for Florido to answer. “I think the TAR’s verdict is right” he told Corriere del Mezzogiorno “If the composition of the executive council of the Province of Taranto is male, it is because the parties di not propose females. I have always defended the “rose quotas”, and, to tell the whole story, this verdict solves a political problem for me. Do I seek shelter? Of course I respect the disposition of the TAR”, he concluded.
**LOCAL EVENTS OF INTEREST**

**Italian Cultural Institute:** The ICI in collaboration with other entities has organized these and other events under the general heading of “Italian Language Week”, celebrating “Italian Art, Science, and Technology”. More complete and up to date information regarding making reservations on line is available at the following web site: [http://www.iicwashington.esteri.it/IIC_Washington/Menu/Gli_Eventi/Calendario/](http://www.iicwashington.esteri.it/IIC_Washington/Menu/Gli_Eventi/Calendario/)

*La Casa 100K* The architect Mario Cucinella - recent winner of the Mipim Award 2009 for Green Building - will discuss his 100,000 Euro home, designed as a low cost, sustainable dream home. 6:30 PM, Monday, Oct. 5, 3000 Whitehaven St. NW, Washington, DC, RSVP

*Fiddler in the Loop* Violinist Luca Ciarla will perform original compositions and arrangements such as Black Orpheus with the aid of a loop and with other performers on the guitar, double bass and drums. 6:30 PM Tuesday, Oct. 20, 3000 Whitehaven St. NW, Washington, DC, RSVP.

*The River Tiber* Screening of “Tevere”, a documentary by Catia Ott, featuring views of Rome as seen from the river. In collaboration with the National Gallery of Art at the National Gallery, East Building Auditorium 12:30 PM Thursday and Friday, Oct. 29 & 30 and 1 PM Saturday, Oct. 31. Seating is first come first served.

**Columbus Day:** The Annual Columbus Day Ceremony, sponsored by the National Columbus Celebration Association (NCCA) in collaboration with the National Park Service (NPS), will be held on Monday, October 12, 2009 at the Statue of Columbus in front of Union Station in Washington, DC. The ceremony will begin at 10:45 a.m. with a musical prelude by the United States Marine Band. The United States Joint Armed Forces Honor Guard and the Knights of Columbus Color Corps will open the program at 11:00 a.m. Participants in the celebration include Diplomatic Corps from Italy, Spain, the Commonwealth of the Bahamas and the Organization of American States. The program highlights include the winner of the 13th annual National Youth Essay Contest, co-sponsored by the National Society Daughters of the American Revolution and the National Italian American Foundation, with his or her essay regarding the great navigator and explorer Christopher Columbus to be read during the program. The placing of wreaths at the Columbus Statue by various Fraternal, Civic, Military and Patriotic Societies will conclude the ceremony.

Also on Sunday, the 11th there will be a Noon mass at Holy Rosary followed by a brief ceremony at the Columbus statue next to the church.

Holy Rosary Church and Casa Italiana: “Opera Night”, a tribute to Luciano Pavarotti in two acts, with music, song, poetry, and dance. 7:30 PM, Saturday, Oct. 10 at Casa Italiana. Tickets, $25, children and students $15, payable to Holy Rosary Church. Send to Maestro Bruno Fusco, 5113 Saratoga Ave., Bethesda, MD 20816

Participants in the 2009 Summer Institute “The Art of Teaching Italian through Italian Art”
“UN ALBUM DI FAMIGLIA”
On Sept. 23, at the Italian Embassy, Prof. Anna Maltese Lawton’s new novel Un Album di Famiglia was presented and discussed by the author and by Prof. Roberto Severino and Prof. Stefania Lucamante. Max Chicco, film director from Torino, also presented his “behind the scenes” documentary video of the production of his soon to be released video of the book. The room was packed, and for good reason since, even for someone who had not read the book (most present had not – it is in Italian and even Piemontese) the discussion was very interesting. The book is a fictional narrative family history with a backdrop of Italian history from 1870 to 1945, but the characters were inspired by the author’s own family of well-to-do Piemontese and their castle in the countryside. Treating it as fiction liberated the author from the constraints of describing reality. She describes the book as a “visual novel”, but without pictures, leading readers to imagine the pictures from narrative description. The book, with what Prof. Severino described as a “cinematic style” is clearly, and admirably by the author (she teaches film), written to facilitate conversion to a screenplay, so perhaps one of these days it will be coming to a theater near you.
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