December, 2009 Vol. XXVII, No. 4

poche parole

The Italian Cultural Society of Washington D.C.

Preserving and Promoting Italian Culture for All

www.italianculturalsociety.org

ICS EVENTS

Social meetings start at 3:00 PM on the third Sunday of the month, (Second Sunday, in December) September thru May, at the Friendship Heights Village Center, 4433 South Park Ave., Chevy Chase, MD (See map on back cover)

Sunday, December 13: FESTA DI NATALE !

with Babbo Natale, La Befana, and the Elves for the children. Guest performers, plus Italian potluck dishes brought by the people attending. This year there will also be a cooking contest. Note the date, the SECOND Sunday of December. The children will be entertained starting at 3:00 until the arrival of Babbo Natale and his entourage 45 minutes later. Please refer to page 2 for important details on the cooking contest and on what to bring to the Festa.

There will be no movie and no Italian lessons on December 13.

Sunday, January 17: Community organizer Bruna Genovese will discuss the history of the community organizing movement, particularly as developed by Saul Alinsky in Chicago, where she has worked, and where President Obama also worked as an organizer.

PRESIDENT'S MESSAGE

Let me begin by saying that I hope you have all had a Happy Thanksgiving. Our November meeting featuring a concert by the fabulous Costa Jackson sisters was a memorable one both for the excellent quality of the performances and for the health of our scholarship program. We are indebted to these wonderfully talented and lovely sisters for their generosity in putting together a program truly representative of Italian culture, as ably explained by Ginger Costa Jackson who periodically briefed the audience on the meaning of the bel canto, arie da camera and romanze genres. And we are indebted to you, dear members, for supporting us with your donations for this event. You can be assured that they will go to support other young emerging exponents of Italian culture. Our special thanks go to Olga Mancuso and Emilia Costa Jackson for their extraordinary efforts to make the event a success.

Our December meeting is our annual Christmas party, held this year on Dec. 13. This year our musical program will feature a classical guitarist, David Klock, for your entertainment, and Ingrid Mongini will lead us in a sing-along of traditional Christmas carols. I also want to bring your special attention to two items: the pot-luck aspect of the foods for the party which we are encouraging you to make using the ICS cookbook recipes. Our "impartial jury" will be happy to select the best one for an award! The other item is the program we have set up for the children revolving around the familiar Nutcracker story (courtesy of Monica Lapenta) that will be conducted in another room as the adults enjoy their part of the program. We look forward to seeing you all there!

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Ron Cappelletti, president

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COME TO THE ICS CHRISTMAS PARTY COOK AN ITALIAN DISH FOR SEVEN BRING GUESTS, WIN A PRIZE !

The Christmas Holiday season is just around the corner. Start planning now to attend our Society's Christmas Party at the December 13 Social. **Member participation is needed to make this annual event a success by bringing in your own personal taste of Italy to our Christmas Party. The Society will provide all desserts and beverages as well as additional pasta.**

ICS members are requested to bring a dish to share with seven people. (no desserts please)

For last names A thru M: Salads or Antipasti.
For last names N thru Z: Meat or casseroles

La stagione natalizia è alle porte e sarà bene decidere ora se partecipare il 13 dicembre alla festa natalizia della società. **Abbiamo bisogno della partecipazione dei soci per rendere questa festa annuale un successo contribuendovi il gusto personale e italiano. La Società provvederà tutti i dolci e le bevande e della pasta in più.**

Ai soci della società chiediamo di portare un piatto per sette. (per favore, niente dolci)

Per cognomi dalla A alla M: insalate o antipasti.
Per cognomi dalla N alla Z: carne o timballi.

COOKING CONTEST !

This year try to make your dish based on "Italian Cooking Heritage", the cookbook published by ICS. There will also be a contest, judged by a panel of eminent ICS gourmets, for the best dish based on those recipes. The winner will receive a valuable prize. These books, containing recipes by ICS members, will also be on sale for $15 at this and future meetings of the Italian Cultural Society, with proceeds to benefit the scholarship fund.

Along with the delicious refreshments, the party will feature a Christmas program (See page 11) including group singing of Christmas songs. In a separate room **from 3:00 to 3:45**, The Nutcracker, a children's program based on Monica Lapenta's book, including video, music, and crafts will be presented, and then Babbo Natale, La Befana, and the Elves will make a special visit for all in the big room.

Parents Please Note: If you want your children to receive a special gift from Babbo Natale, please bring the gifts already wrapped with the name of the child on the package to the Festa. Please drop gifts off at the entrance table **by 2:30 PM** to find parking and so Babbo Natale has time to collect the gifts and organize them.

CONCORSO CULINARIO!

Quest' anno cercate di fare il vostro piatto in base del libro "Italian Cooking Heritage", pubblicato dalla ICS. Ci sarà anche un concorso, giudicato da un comitato di eminenti buongustai della ICS per il miglior' piatto basato su quelle ricette. Il vincitore riceverà un premio di valore. Questi libri, con ricette dei soci ICS saranno in vendita per $15 a questa ed ad altre riunioni della Italian Cultural Society. Per sostenere il fondo delle borse di studio.

Con tutti questi deliziosi rinfreschi avremo anche un programma natalizio (vedere pagina 11) che includera' il coro delle canzoni natalizie. In una camera a parte **dalle 3:00 alle 3:45,** Lo Schiaccianoci, un programma per bambini basato sul libro di Monica Lapenta, con video, musica, ed arte verra presentato, e poi Babbo Natale, La Befana, e i Folletti verranno a visitarci tutti nella sala grande.

Attenzione: i genitori che desiderano che i loro figli ricevano un dono speciale da Babbo Natale sono pregati di portare il dono già incartato e con il nome del bambino. Siete pregati di arrivare **prima delle 14:30** per trovare parcheggio e dare a Babbo Natale il tempo per raccogliere ed organizzare i doni.

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RON CAPPELLETTI (a profile)

As proof of the modesty of our new president, or as evidence that he has better things to do, it was only on the third try that I have been able to get Ron to give me material for his profile.

Ronald Louis Cappelletti was born and grew up in Waterbury Connecticut, where there is a sizable community of Italian Americans. Ron's father, Fernando, was born in San Marco la Catola, in the province of Foggia, in Puglia. His mother Louise grew up in Waterbury, herself the daughter of immigrants who, in the early 1900s, came from Celenza val Fortore, close to San Marco la Catola.

Ron's career is the prototypical Italian American success story. It started at Sacred Heart High School and proceeded to Fairfield University, a Jesuit college in southern Connecticut, where he majored in physics and mathematics and minored in philosophy, and again distinguished himself as valedictorian of his class. Right out of school, his first job was in the summer of 1962 as a physicist at the famous Jet Propulsion Lab in Pasadena CA where he worked in the superconducting gyroscope group. He went on to the University of Illinois at Urbana where he received an M.S. in physics in 1964 and a PhD. in physics in 1966. From 1966 to 1968 Ron worked as a post-doctoral scientist in the field of superconductivity at DOE's Ames Laboratory and Iowa State University. In 1968 Ron joined the faculty of the Department of Physics and Astronomy at Ohio University, Athens, where he progressed from Assistant Professor to Professor

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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

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by 1980, and now Emeritus Professor. At Ohio U. he was involved in both research and teaching at undergraduate and graduate levels in a wide variety of physics and engineering physics subjects, while mentoring a dozen PhD. students and more MS students. Since 1999 Ron has been employed as a Physicist at the Center for Neutron Research at the National Institute for Standards and Technology.

That's his day job. Ron sings bass with the National Philharmonic Orchestra and Chorale and with the choir of St. Rose of Lima Parish. He lists as hobbies playing the guitar, mandolin, and piano and an interest in ancient and medieval history. I also know he is a bit of a tinkerer, having recently bought and rebuilt a restaurant-sized espresso machine and a Rancilio MD-50 coffee grinder.

Ron lives in Gaithersburg. He has four grown children and two very cute grandchildren that you may have seen at our November meeting.

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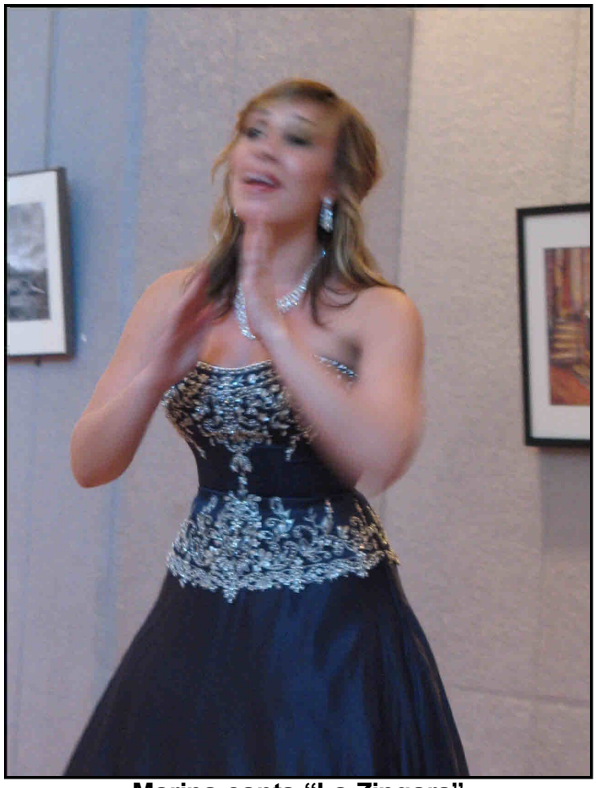
AN AFTERNOON AT THE OPERA

At the November meeting we were treated to an extraordinary performance by the very talented Costa Jackson sisters, three young opera singers, two of whom have received scholarships from the Italian Cultural Society. Ginger, the mezzo soprano, first explained to us the nature of Romanze songs as well as their musical relatives, the Bel Canto arias of the operatic repertory, the Danze, and the Arie da Camera. Each of the singers, first soprano Miriam, then Ginger, then soprano Marina sang selections by Rossini, Bellini and others. The program concluded with three Neapolitan songs and two encore numbers by all three sisters together. Proceeds of the well-attended concert will benefit the ICS scholarship fund.

Mamma Emilia e le Tre Cantanti

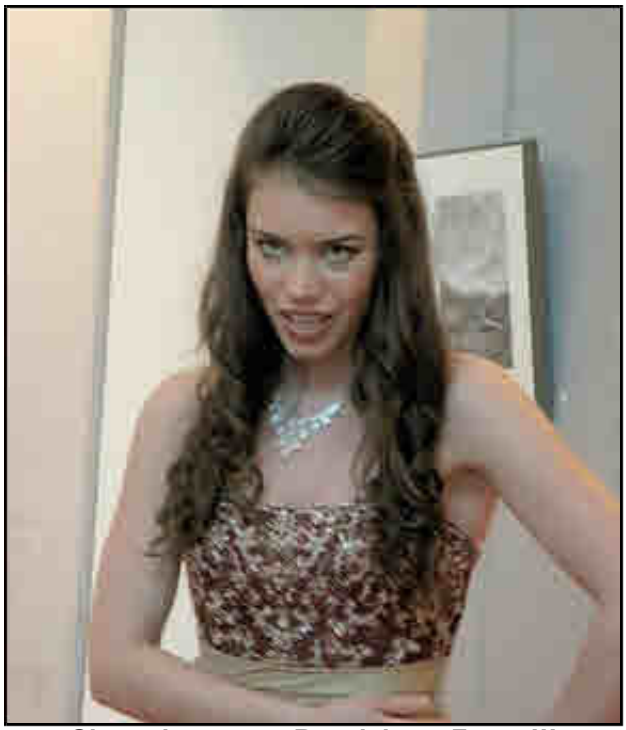
Il Teatro Colmo



Marina canta "La Zingara"

Miriam ci ha cantato dodici canzoni

Quattro Belle Ragazze



Ginger interpreta Rossini con Forza !!!

Ronaldo, con le Tre Bellezze

Quattro bei Sorrisi

Ai Nostri Lettori: *Questo Saggio e' un lavoro di uno studente in un corso avanzato di Silvana De Luca dell' Italian Language Program.*

L'ACETO BALSAMICO

dI Cathy Delahay

L'aceto balsamico italiano viene dalle zone di Reggio-Emilia e di Modena nella regione dell'Emilia-Romagna. Modena è il posto che la maggior parte della gente riconosce come la città natale dell'aceto balsamico, così com'è anche la città natale di Luciano Pavarotti, della Ferrari e della Maserati. Dal Medioevo ci sono le storie sul grande valore e sulle proprietà medicinali dell'aceto balsamico. Nel secolo undicesimo (1046) è scritto che un marchese italiano ha dato (come un regalo) una piccola botte di aceto balsamico a Enrico II, l'Imperatore di Franconia. In aggiunta ad essere un oggetto di valore, la gente ha creduto che l'aceto balsamico era una panacea per tutto: dal mal di gola alle doglie. Oggi, mentre non vediamo l'aceto balsamico come una panacea, il miglior aceto balsamico è anche un oggetto molto costoso. Più complicato è il processo, più grande è il costo.

La definizione semplice per l'aceto balsamico è: la riduzione stagionata dell'uva bianca dolce, bollita fino a diventare uno sciroppo. Come il processo differisce nella produzione di gradi diversi di qualità è più complesso. I fabbricanti dell'aceto balsamico sempre cominciano con la pigiata dell'uva e

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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*

BALSAMIC VINEGAR

by Cathy Delahay (translation)

Italian balsamic vinegar comes from the areas of Reggio-Emilia and Modena in the Emilia Romagna region. Modena is the place that most people recognize as the birthplace of balsamic vinegar, as well as the birthplace of Luciano Pavarotti, Ferrari, and Maserati. Since the middle ages there have been legends of the value and the medicinal properties of balsamic vinegar. In the eleventh century (1046) it was written that an Italian marchese gave, as a gift, a little cask of balsamic vinegar to Henry II, the emperor of Franconia. In addition to being an object of value, folks thought that balsamic vinegar was a panacea for all ailments from sore throat to labor pains. Today, while we don't see balsamic vinegar as a cure-all for everything from sore throat to labor pains, the best balsamic vinegar is still a very expensive commodity. The more complicated the preparation process, the more expensive is the product.

The simple definition of balsamic vinegar is the reduction of ripened white grapes, boiled to the point when it becomes a syrup. As the process differs in the production of various grades of quality it becomes more complex. The makers of balsamic

L' Uva Trebbiano

l'estrazione del succo non fermentato. Questo è chiamato il "mosto." Tipicamente usano l'uva Trebbiano che ha un contenuto alto di zucchero. Qualche volta usano l'uva Spergola. Cuociono il mosto, e poi lo mettono nella botte in cui introducono una coltura batterica attiva. Qui comincia a evaporare, cosa che rende più spesso e più saporito l'aceto. Dopo un periodo di invecchiamento, l'aceto balsamico è imbottigliato. Il modo in cui i fabbricanti seguono ogni porzione di questo processo determina la qualità (e il prezzo) dell'aceto balsamico.

Cassettino per Aceto Balsamico dalla Corte Patrizia della Famiglia Este

Per guadagnare l'etichetta "Aceto Balsamico Tradizionale" (l'ABT), uno deve seguire le norme rigorose del Consorzio. I fabbricanti devono cuocere il mosto sopra un fuoco aperto a un calore minimo di 80 gradi centigradi. La percentuale di zucchero deve essere fra il 28 e il 33 percento. Il mosto resta nelle piccole botti fino a primavera. Poi, per cominciare la fermentazione, il mosto va nella "botte Madre" – una botte in cui c'è una coltura batterica attiva dalle fermentazioni precedenti. I fabbricanti di aceto balsamico non tradizionale soltanto aggiungono al mosto un aceto di vino rosso che contiene una coltura batterica attiva. Il consorzio richiede che i fabbricanti dell'ABT devono trasmettere il liquido in una successione di botti di legno, più e più piccole, durante un periodo di almeno 12 anni. Gli altri fabbricanti possono usare le botti all'infuori di questi legni, e il loro prodotto è

vinegar always start with the pressing of the grapes and the extraction of the unfermented juice. This is called "mosto". Typically they use Trebbiano grapes, that have a high sugar content. Sometimes they use Spergola grapes. They cook the mosto and then they put it in the cask, in which they introduce an active bacterial culture. At this point it starts to evaporate, which makes the vinegar thicker and tastier. After a period of aging, the balsamic vinegar is bottled. The manner in which the producers follow each step in this process determines the quality (and the price) of the balsamic vinegar.

3.5 0z. only $167.69 at Amazon.com

To attain the label "traditional Balsamic Vinegar" (ABT) one must follow the rigorous rules of the cooperative. The producers must cook the mosto over an open fire at a minimum temperature of 80 degrees Celsius. The sugar content must be between 28 and 33 percent. The most stays in the small casks until springtime. Then, to start the fermentation the mosto goes into the "mother cask", a cask in which there is an active bacterial culture from the preceding fermentations. The producers of non-traditional balsamic vinegar just add to the mosto a red wine vinegar that contains an active bacterial culture. The cooperative requires that the producers of ABT must transfer the liquid in a succession of wooden casks that get smaller and smaller, over a period of at least 12 years. The other producers can use other types of casks and their product is bottled within three or fewer years.

The producers of non-traditional balsamic vinegar can add caramel for color and taste. The traditional balsamic vinegar gets these qualities from the different woods of the casks: the color and the

imbottigliato in tre anni o meno.

I fabbricanti di aceto balsamico non tradizionale possono aggiungere il caramello per il colore e il sapore. L'aceto balsamico tradizionale prende queste caratteristiche dai legni differenti delle botti: il colore e l'acidità dal castagno, la dolcezza dal ciliegio, un aroma piccante dal ginepro o il moro; e la quercia aiuta a ritardare l'evaporazione. Il liquido evapora del 10% ogni anno. Dopo 12 anni 100 litri sono ridotti a 15 litri. L'ABT è il mosto puro, invecchiato nella varietà di botti di legno per un minimo di 12 anni.

Le parole "di Modena" semplicemente significano che un aceto balsamico è fatto a Modena. I gradi commerciali possono includere l'aceto di vino rosso, lo zucchero, l'acqua, i conservanti, il caramello e gli aromatizzanti.

È importante ricordare che tutto l'aceto balsamico non è creato uguale. L'aceto balsamico tradizionale è il mosto puro, mentre il 75% dei gradi commerciali dell'aceto balsamico sono soltanto aceto di vino rosso senza il mosto. Ma l'altra cosa da ricordare è che per tutte e due le ragioni di costo e di sapore, uno dovrebbe usare l'ABT più parcamente che gli altri gradi di aceto balsamico. L'Aceto Balsamico Tradizionale è molto caro, e uno lo dovrebbe tenere per qualcosa di fine e delicato, come sopra le fragole. Uno dovrebbe usare l'aceto balsamico non tradizionale per l'insalata, e per cuocere e marinare. È necessario assaggiare una varietà di aceti balsamici per scegliere quello che si vuole. Forse ci vorranno aceti balsamici differenti per cibi differenti. La cosa più importante è che **il mosto** sia l'ingrediente primo sull'etichetta. Altrimenti, cominciate ad assaggiarlo!

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:

Tony Spadafora
Laura Kettell
Donald Frye
Amanda Salazar

Benvenuti !

Cesarina Horing, ***Membership Chair***

acidity of the chestnut tree, the sweetness of the cherry tree, the spicy aroma of the juniper or the blackberry bush, and the oak tree helps to delay evaporation. The liquid evaporates about 10% every year. After 12 years, 100 liters are reduced to 15. ABT is the pure mosto, aged in the various wooden casks for at least 12 years.

The words "di Modena" mean simply that the balsamic vinegar is produced in Modena . The commercial grades could include red wine vinegar, sugar, water, preservatives, caramel, and aromatics.

It is important to remember that not all balsamic vinegars are created equal. The traditional balsamic vinegar is the pure mosto, but 75% of the commercial grades of balsamic vinegar are just red wine vinegar without the mosto. But the other thing to remember is that, for reasons of both cost and flavor, one should use the ABT more sparingly than for the other grades of balsamic vinegar. The traditional balsamic vinegar is very expensive, and one should keep it for fine and delicate uses such as a topping for strawberries. One should use the non-traditional balsamic vinegar for salad and for cooking and marinating. It is necessary to taste a variety of balsamic vinegars in order to choose the one that is most appropriate. Maybe different balsamic vinegars for different foods. The most important thing is that the **mosto** should be the first ingredient on the label. But for that, start tasting it !

ICS Poche Parole Publication
Arrigo Mongini, Editor
Nick Monaco, Assistant Editor
Romeo Segnan, Paolo Vidoli, Italian Editors

Poche Parole is published each month from January through May and September through December.

The deadline for the submission of all articles and ads for a newsletter issue is the 25th of the month preceding publication of the issue. Please send submissions via the Internet to e-mail address: **icspoparole@verizon.net** or on a computer diskette/CD to:

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THE GIRO D' ITALIA IN WASHINGTON?

by Arrigo Mongini

In early November we started hearing about the possibility that the Giro d' Italia, one of the three great European bicycle races (with the Tour de France and the Vuelta a España), might come to Washington, even as early as 2011. One British journalist even emailed the Editor of *Poche Parole* to get his reaction to this (It is unclear whether he wanted to hear from a Washingtonian, an Italian American, or a recreational cyclist, or all three).

Well this is not as far fetched as it might seem. The Giro is conducted in consecutive "stages", each consisting of a one day race of variable length, along a route of paved roads, some straight, others curved, and some over steep mountain passes. In 2010 there will be 21 stages. As first reported in *La Gazzetta dello Sport* the governing body of the Giro has proposed putting the first stage of a future Giro in Washington DC and vicinity. Already in 2010 the first three stages are scheduled to run out of Amsterdam, so hopping across the Atlantic in another year or two would almost seem natural.

It was reported that Mayor Adrian Fenty, himself an avid cyclist, and whose mother is Italian American, has reacted favorably to the proposal, (Who wouldn't have?) encouraging Giro director Angelo Zomegnan to say it is a very real possibility. Mayor Fenty has recently been accused of using DC cops ("taxpayers' money") to escort him on his own bike trips. Christian Vandevelde, a US cycling star has been quoted as supportive, notwithstanding the problem of getting on with the remainder of the race in Europe under jet lag. US cycling magazines are salivating over the proposal and I am sure will join an effort to promote the idea. Maybe NIAF can fire up the Italian American delegation in the US Congress.

Meanwhile some people are already speculating on a possible route. Following a tradition of passing by

IL GIRO D' ITALIA A WASHINGTON?

di Arrigo Mongini (traduzione)

Nei primi giorni di novembre abbiamo sentito voci che il Giro d' Italia, una delle tre grandi gare ciclistiche in Europa (con il Tour de France e la Vuelta a España) potrebbe arrivare a Washington, forse gia' nel 2011. Un giornalista inglese ha persino mandato un messaggio email all' editore di *Poche Parole* per sentire la sua reazione a questa notizia. (Non e' chiaro se voleva parlare con un washingtoniano, un italo-americano, un ciclista dilettante, o tutti e tre)

Il Percorso del Giro 2010

Ebbene, questo non e' mica tanto incredibile come sembrerebbe. Il Giro si svolge in "tappe" consecutive. Ciascuna tappa e' una gara che si svolge in una giornata, su distanze diverse lungo un percorso su strade asfaltate, alcune diritte, altre sinuose, e alcune attraverso dei passi ripidi di montagna. Nel 2010 ci saranno 21 tappe. Come e' stato riportato inizialmente sul noto quotidiano di sport *La Gazzetta dello Sport,* l' organizzazione del Giro ha proposto di scegliere Washington DC e dintorni come percorso per la prima tappa di un futuro giro. Gia' nel 2010 e' previsto che le prime tre tappe partano da Amsterdam, quindi fare un balzo oltre l'Atlantico fra un anno o due sembrerebbe quasi naturale.

E' stato riportato che il Sindaco Adrian Fenty, lui stesso avido ciclista, di madre italo-americana, abbia reagito favorevolmente alla proposta (Chi non l' avrebbe fatto?) tanto che il direttore del Giro Angelo Zomegnan avrebbe detto che questa potrebbe essere una possibilita' concreta. Il Sindaco Fenty e' stato accusato di aver usato la polizia di DC (con fondi pubblici) come scorta per le sue escursioni personali in bici. E' stato riferito che

famous landmarks, it would clearly feature a swing by the White House, the Washington Monument, and the Capitol, including a sprint down the Presidential Inaugural route of Pennsylvania Avenue. Outside of the city there are numerous possibilities, like the GW Parkway, (and would it be possible to close down part of the Beltway??) We already close down parts of Rock Creek Parkway on weekends. I found myself speculating with similar thoughts while cruising over the rolling hills of western Montgomery County on a recent (car) trip. And do we have a nearby mountain? Sugarloaf is close but maybe not enough of a challenge. What about Skyline Drive? A bit far at – miles, but not beyond the range of the Giro, whose longer stages can run to about – miles. It is certainly scenic, and appropriate for attracting eurotourists through TV coverage.

Stefano Garzelli, Campione della Montagna 2009

While this type of route is purely my own fantasy, the latest news on the Giro in the US, according to a November 19 article in *Velonation* online magazine, reports that the first two stages are being discussed for Washington DC, and that neither stage would venture beyond the DC border.

If it ever comes, the Giro d' Italia may not come to Washington for several years, but this does not mean that ICS members should not "train" for the event. By training I refer not to actual cycling, though that would also be nice, but to watching the 2010 and subsequent years Giri on TV in order to understand how it works, see the beautiful Italian scenery, and see the antics of those exhibitionist types who try to run alongside the cyclists dressed in nutty costumes. This year I became addicted to watching the two hours of coverage daily on one of the cable channels. It may also be available over the air, and possibly on streaming video. The 2010 Giro will start on May 8, so remember to tune in.

Christian Vandevelde, stella del ciclismo americano si sia dichiarato favorevole nonostante il problema di continuare la corsa in Europa con il jetlag. Le riviste ciclistiche americane hanno l'acquolina in bocca per questa proposta, e certamente si uniranno in uno sforzo di promozione. Forse la NIAF potrebbe mettere in moto la delegazione italo-americana del Congresso statunitense.

Nel frattempo, alcuni pensano gia' a un possibile percorso. Seguendo la tradizione di passare davanti ad edifici famosi, il giro non mancherebbe di transitare davanti alla Casa Bianca, al monumento a Washington, e al Campidoglio, con una volata lungo il percorso inaugurale di Pennsylvania Avenue. Fuori citta' ci sono numerose possibilita', come la George Washington Parkway (e sarebbe forse possibile chiudere l'anulare??). Durante i fine settimana gia' ora vengono chiusi tratti della Rock Creek Parkway. Speculavo con questi pensieri mentre girovagavo (in macchina) per le colline nella parte occidentale della Montgomery County. C'e' una montagna vicina? Sugarloaf forse non basta come sfida. E Skyline Drive? Un po' lontana, a 75 miglia, ma non fuori della portata del Giro, dove le tappe piu' lunghe possono arrivare a 150 miglia. E certamente e' una strada panoramica e adatta ad attrarre il turismo europeo grazie al servizio televisivo.

Mentre questo tipo di percorso e' solamente un frutto della mia fantasia, le piu' recenti notizie sul Giro in America, secondo un articolo del 19 novembre nella rivista online *Velonation*, riportano che sono in disscussione per Washington DC le prime due tappe e che ne' l'una ne' l'altra attraverserebbe i confini di Washington DC..

◄◄◄◄Fausto Coppi, il Famoso "Campionissimo" degli Anni Passati

Se mai arrivasse, il Giro d' Italia non verrebbe a Washington prima di qualche anno, ma questo non vuol dire che i soci dell'ICS non debbano "allenarsi" per l'evento. Non intendo con questo allenarsi per partecipare alla gara ciclistica, ma abituarsi a seguire alla TV i Giri del 2010 ed degli anni successivi per capire come funziona la gara, per ammirare i bei paesaggi, e per vedere le buffonerie di quelli che, vestiti in costumi stravaganti, corrono accanto ai ciclisti. Quest' anno mi sono lasciato intossicare ogni giorno dalle due ore di trasmissione su uno dei canali via cavo. Forse la gara sara' trasmessa anche sui canali normali, e forse anche su Internet. Nel 2010 il Giro partira' l' 8 maggio. Ricordatevi di guardarlo.

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LOCAL EVENTS OF INTEREST

Washington Revels: "The Christmas Revels", In Celebration of the Winter Solstice – Italian Music, Dance, Drama Dec. 5-6 & 11-13 at Lisner Auditorium, 21st and H Sts. NW, Washington DC
See http://www.revelsdc.org/events.html#dec05

Smithsonian Institution, Resident Associate Program:
Luciano Pavarotti, Operatic Legend and Cultural Icon, a lecture by Colleen Fay, Tues., Dec. 1, 6:45-9:00 PM at S. Dillon Ripley Center 1100 Jefferson Drive, SW, Washington, DC

Lidia Bastianich, on Cooking and Life in the heart of Italy, Wed, Dec 2, 6:45 PM at the National Museum of Natural History Baird Auditorium 10th & Constitution Avenue, NW, Washington, DC
For above two events go to:
http://residentassociates.org/ticketing/calendar/list.aspx?Week=11%2f1%2f2009

Washington DC Italian Language & Culture Meetup Group: Social Gatherings every Monday & Friday at Vapiano Restaurant. See www.meetup.com/Dcitalian

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LOCAL EVENTS OF INTEREST

Italian Cultural Institute:
Silver Treasures of San Lorenzo, Milan, an exhibit of Italian historic silverware produced through industrial design techniques by the Milanese firm of San Lorenzo, Dec. Tuesday, Dec 8 thru Thursday, Jan 10, Mon.-Friday, 10 AM -12 noon and 2 PM-4 PM RSVP to be announced

Press Conference on the forthcoming science fiction film "Atlantis Down" by producer director Max Bartoli Wednesday, Dec. 2 , 6:30 PM RSVP at http://www.iicwashington.esteri.it/IIC_Washington/webform/SchedaEvento.aspx?id=205&citta=Washington The above two events are at 3000 Whitehaven St., Washington, DC

National Gallery of Art: The "Beffi Triptych" an alterpiece attributed to Taddeo Di Bartolo, and rescued from the National Museum of Abruzzo after the earthquake is still on display thru January 6, 2010. See image on page 11.

The Beffi Triptych - *The Madonna and Child with Scenes from the Life of Christ and the Virgin*, Early 15th century
Tempera on panel - Museo Nazionale d'Abruzzo, L'Aquila - Photo by Rob Shelley © 2009 National Gallery of Art

ICS CHRISTMAS PROGRAM

This year's Christmas program will feature a performance by classical guitarist David Klock in a series of musical selections to get us in the holiday mood if we are not there already. David is also a string bassist and all around musician, who graduated from the University of Northern Colorado in May 2008 after attending Evangel University in Springfield, Missouri in 2003-2005. His experience includes his present position at John Hanson French Immersion and John Hanson Montessori Schools in Prince George's County, Maryland. At the University of Northern Colorado he was a member of the Concert Band, the University Singers and the Men's Glee Club. David has taught music in public schools and assisted students in orchestra conducting. He gives private music lessons.

Following this program, ICS member Ingrid Mongini will lead us in traditional English and Italian Christmas Carols.

PROGRAMMA DI NATALE ALL' ICS

Quest' anno il programma di Natale comprende un concerto del chitarrista classico David Klock che eseguira' una serie di pezzi per metterci nell' atmosfera natalizia, qualora non ci fossimo gia'. David e anche un contrabassista e un musicista completo, che si e' laureato alla University of Northern Colorado nel maggio 2008 dopo aver frequentato la Evangel University a Springfield Missouri tra il 2003 e il 2005. Parte della sua esperienza comprende il suo impegno con le scuole John Hanson French Immersion e John Hanson Montessori nella Contea di Prince Georges nel Maryland. Alla University of Northern Colorado era membro della Concert Band, degli University Singers e del Men's Glee Club. David ha insegnato musica nelle scuole pubbliche ed aiutato gli studenti di direzione d' orchestra. Da' lezioni private di musica.

Dopo questo programma, Ingrid Mongini, membro dell' ICS, ci dirigera' nel canto delle tradizionali canzoni natalizie inglesi ed italiane.

ICS membership application

Name _____ Occupation _____

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City _____ State _____ Zip _____

Address change ☐ New member ☐ Renewal ☐

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Mail application to:

c/o ICS Treasurer
4827 Rugby Avenue
Suite #301
Bethesda, MD 20814

Please make check payable to:
The Italian Cultural Society

Type of membership

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☐ Student, full time	$ 20.00
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☐ Gold Sponsor	$ 500.00
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☐ Literature	☐ Conversation
☐ Opera	☐ Travelling
☐ 20-40s	☐ Dancing
☐ Children (3-13)	☐ Cultural progr.
☐ Museums	☐ Fund Raising
☐ Outdoor activities	

Please mark the group you are interested in

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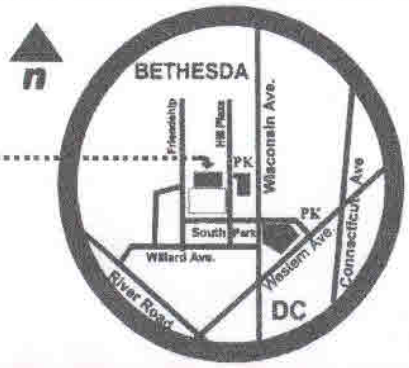

ICS *the italian cultural society of washington, dc., inc.*
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