PRESIDENT’S MESSAGE

In a vote by acclamation, you have re-elected three continuing members of the board: Paolo Vidoli, Arrigo Mongini and Joseph Onofrietti, and three new members of a slate proposed by your board: Riccardo Cannavò, Carlo Ellena and Marie Frances. Thank you for your confidence in our work. We hope that you have enjoyed the programs we have provided during our social meetings this year, and we are counting on your continued support as we make our way through very difficult times for our Italian Language Program. We will be calling on you for help with funding for that program as that part of it which puts teachers of Italian in local schools undergoes a transition from Italian government financing to financing by us, the community of Italian-Americans and other Americans (like many in our Society) who are Italophiles. Keep tuned.

As you know, your society provides awards each year to young people who excel in some aspect of Italian culture. We do this in a competition and the results are presented at our annual Gala/Awards Banquet. This year we will hold the banquet on Sunday evening, June 10 at Alfio’s restaurant, just around the corner from our Friendship Heights meeting place. Please make a special effort to attend: the larger our number, the more able we will be to continue our scholarship activities. You will find an invitation form on p. 3.

Our May meeting will highlight another aspect of our activities. We have prepared a series of fascinating video interviews with Italian-Americans (including some fellow members of ICS) of all ages who tell their stories of what it is like to emigrate to America. We hope to mix this with scholarly comments and reactions from the audience in the hope of deepening our understanding of our own history…and to help us appreciate the struggles of newer immigrants to the United States.

Finally, how can I fail to mention the wonderful concert at our April meeting featuring the Cappelletti-Chao Duo. Through a delightful combination of excellent selection, brilliant performance and charming and informative commentary, violinist Eva Cappelletti Chao and Philippe Chao won the hearts of our audience (to say nothing of their dad’s) and lifted an already glorious Sunday afternoon to a very special and memorable one. You should have been there! But if you weren’t, we hope to have a video segment of that concert, Mascagni’s Intermezzo for Cavalleria, on our website for your viewing pleasure. Thanks again, dear Eva and Philippe.

Ron Cappelletti, president
Applications are being sought for the following awards:

Except for the Moriggi/Palumbo award, applicants should be no more than 25 years of age as of Friday, May 18, 2012, the post-marked date for receipt of applications.

1) The Maria Guarrera Wilmeth Awards: two awards of $500 each for outstanding high-school students of the Italian language.

2) The Elena and Antonio De Luca Award of $1000, to be given to an undergraduate or graduate student who has excelled in the study of Latin and/or Greek.

3) The Luciana Montanari-Mendola awards: $1000 for an undergraduate or conservatory student showing promise in piano performance and $350 for a high school age pianist showing promise in piano performance. Examples of recordings must accompany your application.

4) The Ruggiero Moriggi /Vincenzo Palumbo Artisan Award of $500, to be given to a person who has excelled in the fine arts (exclusive of music), or to an artisan who has excelled in a traditional Italian craft (such as ceramics, jewelry, leather-working, furniture-making, musical instruments, lace work, fine fabrics, etc.). Written reviews and/or photographs, etc. of your work must be submitted to the Awards Committee. Age restriction does not apply.

5) The Anna Menapace Award of $400 to a high school student who has excelled in the arts.

Materials to be included in the application are:

1. College transcripts when appropriate and High School transcripts for no. 1 (These are not required for award no. 4. That person should submit photographs or other examples of his or her work.)

2. Three letters of recommendation

3. An essay describing why the applicant is a valid contender for the award.

4. A short biographical presentation of the candidate (curriculum vitae).

5. Anything that would demonstrate the ability of the candidate, including publications by and/or about the candidate, photographs, CDs etc.

Selection will occur during the last week of May and awards will be presented at the ICS gala dinner, which will take place on June 10 at a location to be announced, as will be advertised in our newsletter Poche Parole and website. Attendance at the dinner is required and awards will be reassigned if the winner is unable to attend, except for exceptional circumstances as determined by the Awards Committee. The winner of the Luciana Montanari-Mendola award may be asked to perform at the gala dinner.

Application must be postmarked no later than Friday, May 18, and sent to: The Italian Cultural Society, Awards section 4827 Rugby Ave., Suite #301 Bethesda, MD 20814

In addition to the scholarships available through applications to the ICS, the Italian Cultural Society this year will award six scholarships of $250 each to winners chosen by faculty in the Italian language programs of three Washington area universities—Georgetown University, George Washington University, and the University of Maryland. These awards, to worthy students of Italian, are named for Cesarina Horing, the late director of the ICS Italian Language Program, who died in January, 2012, and from now on will continue to be named after Cesarina Horing and will continue to be supported by the funds, over $11,050 to date, raised in her memory for this purpose.

Following is a list of persons who have contributed to the Cesarina Horing Scholarship Fund:

Persons who contributed through the American Association of Teachers of Italian:

Gaetano Aloisi, Roberta Baietti, Paola Bolzan, Luisa Borgiotti, Judith Branzburg, Francesca Casazza, Paola Corneo, Claudia Deferre, Anna De Fina, Valeria Garino, Vally Gloukhoff, Ileana Ippolito, Laura Loddo Moticka, Christine Malich, Olga Mancuso, Antonella Mastrosimone, Michele Mazzocchetti, Federica Paparelli Thistle, Adriano Pianesi, Camilla Presti Russell, Francesca Randazzo, Dominique Robin-Siterre, Roberto Severino, Simona Spiccioli Gerhardt, Elettra Spilotro, Rev. Lydio Tomasi, Josephine Volzer, Sylvia Willoughby, Maria Wilmeth

Persons who contributed directly:

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Please return this portion with your check and selections below to Italian Cultural Society, 4827 Rugby Avenue, Suite 301, Bethesda, MD 20814. Check should be made Italian Cultural Society. Payment and reservations due by Friday, May 25.

No. of persons ____ @$60/person  Payment for dinner $ ____  Additional donation to scholarship fund $ ____

Contact name and phone ____________________________

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All entrees come with hors d’oeuvres, a small serving of pasta, salad, red or white wine, coffee or tea and dessert.
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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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WELCOME TO NEW ICS MEMBERS
It is with great pleasure that we welcome those Members who have joined us recently. As we welcome them we 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:

Daniel Sonnino
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COME FARE UN TIRAMISU' PERFETTO
di Ruggero Maclodio

"Non credete ai giornalisti che scrivono articoli dal titolo 'La miglior pizza di tutta Washington', raccomanda Daniele Catalani, proprietario e chef esecutivo di Toscana Café. "Tutti i migliori chef cucinano secondo il proprio gusto personale".

"Oggi ognuno ha la sua pizza perfetta, diversa da quelle preferite dagli altri. Non esiste una pizza che sia universalmente la migliore", afferma Daniele. Quanto a me, non mi piace il dolce troppo zuccherato e amo, per esempio, il cioccolato fondente. Preferisco il dolce italiano perché non è stucchevole. Ho un’avversione per i numerosi dessert americani che sono troppo dolci.

Faccio il mio tiramisù perfetto secondo il mio gusto. Se lo facessi per un gruppo di persone che prediligono il dolce zuccheroso, lo preparerei meno amaro.

Jane Black ha scritto un articolo per il Washington Post in cui ha riportato i risultati della sua accurata ricerca sull’origine di questo dolce, raccogliendo prove che dimostrano come sia stato inventato dal pasticciere Carminantonio Iannoccone nel suo ristorante di Treviso, vicino a Venezia, nel 1967. Da allora, il tiramisù è diventato il dolce italiano più goloso e conosciuto del mondo.

Gli ingredienti:
- 8 tuorli larghi
- 5 cucchiai di zucchero
- 450 g di mascarpone
- 470 ml di panna
- Una tazza di caffè espresso forte
- Rum secondo i gusti
- Un pacchetto di biscotti savoiardi fatti in Italia.
- 60 g di cioccolato fondente grattugiato
- Mezza tazza di cacao amaro in polvere.
- Gelatina senza sapore

Se vi è possibile, usate gli ingredienti più freschi che trovate e biologici, quando sono disponibili. Cominciate togliendo le uova dal frigorifero e lasciatele tornare a temperatura ambiente. Per prevenire che i liquidi si separino e così dire addio a un gran tiramisù, sbattete bene le uova e aggiungete un po’ di gelatina.

Sbattete le uova a bagnomaria finché non diventano cremose e di un giallo pallido. Mentre fate questo, aggiungete lo zucchero poco alla volta. Assicuratevi che tutto lo zucchero sia dissolto. Poi incorporate il mascarpone, facendo in modo che non formi grumi e sia ben amalgamato con le uova, fin quasi a sembrare un impasto.

In un contenitore separato, montate la panna a neve ferma e aggiungetela delicatamente al composto di uova e mascarpone, in modo da non smontare la crema. Spruzzate un po’ della gelatina e mescolate, ma non ne mettetene troppa, altrimenti il composto finale risulterà granuloso.

Mescolate il caffè che avrete fatto raffreddare e il rum.

HOW TO MAKE THE PERFECT TIRAMISU'
by Roger McClure

"Do not rely upon those articles in the papers such as "The Best Pizza in Washington", urges Daniele Catalani, owner and executive chef of Toscana Cafe, an Italian restaurant on Capitol Hill. "The best chefs cook food according to what tastes good to them."

Everyone has their favorite pizza which is not the same as the favorite of others." "The best pizza for all tastes does not exist," argues Daniele. As for me, I don’t like heavily sweetened desserts and I prefer, for example, dark chocolate over milk chocolate. I prefer many Italian desserts because they are not too sweet and I do not enjoy most American desserts which are too sweet for my tastes.

When I make the perfect tiramisu, I make according to my tastes. But, if I am making it for a group of people who prefer sweet desserts, I make it sweeter than I like.

Jack Black wrote an article for the Washington Post in which she reported on her careful research into the origin of tiramisu. The weight of her evidence shows that pastry chef Carminantonio Iannoccone invented it in his restaurant in Treviso, Italy (near Venice) in 1967. Since then, this dolce has become the most scrumptious and best known Italian dessert in the world.

Ingredients:
- 8 egg yolks.
- 5 tbls sugar.
- 16 ounces mascarpone.
- 8 oz. cream.
- 1-2 cups espresso.
- Instant works fine.
- ½ to 1 cup rum according to your tastes. Inexpensive rum is fine.
- A package of ladyfingers made in Italy. No substitutes will work.
- 5 ounces of dark chocolate, grated.
- ½ cup of unsweetened chocolate in a powdered sugar duster.
- ⅓ tsp. of plain gelatin.

Whenever possible, use the freshest ingredients you can find and organic when available. Start by taking the eggs out of the refrigerator and letting them warm to room temperature. The greatest danger to a great tiramisu is that the liquids will later separate and beating the eggs well and adding a little gelatin will probably prevent that.

Beat the eggs over a double boiler with heated water until they become creamy and a pale yellow. While you are doing that, slowly add the sugar and incorporate it. Make sure the sugar has thoroughly dissolved. Then add the mascarpone, making sure that it does not separate into lumps, but is well blended with the eggs into a smooth almost paste like texture.

Separately whip the cream until stiff and then gently add to the mascarpone mixture so as to not deflate the cream. Add a little gelatin and stir it in, but not too much or the final mixture will be grainy from undissolved gelatin.

Mix the cooled espresso and rum. Keep adding espresso powder and rum until the mixture has a strong taste without being excessively bitter.
Assaggiate e assicuratevi che il liquido abbia un sapore forte di caffè e rum, senza essere troppo amaro.

Immergete e girate un savoiardo alla volta nel caffè e rum, in modo da far assorbire il liquido ma non lo fate diventare troppo morbido. Se non li bagnate abbastanza, i savoiardi galggeranno in superficie. Usate una teglia da forno trasparente, larga 7 1/2 x 11 1/2 e profondo 3 pollici. Allineate i savoiardi da lato a lato, finché non avrete formato uno strato sul fondo della teglia.

Coprite usando metà del composto di panna e mascarpone. Spolverate con un po' del cioccolato fondente grattugiato, ma non esagerate, altrimenti il sapore risulterà troppo forte per molti (probabilmente non per me). Sovrapponete un altro strato di savoiardi ben bagnati. Con delicatezza, unite la crema restante e livellate la superficie con una spatola. Aggiungete un altro strato di cioccolato fondente. Non preoccupatevi se non lo ricopre completamente, perché potrete farlo con il cacao in polvere.

Coprite e lasciate in frigorifero almeno tre ore, ma preferibilmente per tutta la notte. Se avete ospiti, potete preparare questo dolce la sera prima. Servite il vostro tiramisù perfetto!

Immergete e roll around the ladyfingers one by one so that they absorb the liquid but do not begin to fall apart. If you do not soak them enough, they will float to the top in the pan. Use a 7 1/2 by 11 1/2 inch clear baking dish that is about 3 inches deep. Arrange the ladyfingers end on end until you have formed one layer on the bottom of the pan.

Add half of the mascarpone and cream mixture. Sprinkle some of the grated dark chocolate, but do not heavily cover this layer; it you do, it will be too strong for many people (probably not for me). Add another layer of well soaked ladyfingers. Gently add the remaining mascarpone and cream and smooth the top with a spatula. Add another layer of grated dark chocolate. Do not worry that it will not completely coat the top because you will completely coat the top with the powdered chocolate.

Cover and put in the refrigerator at least three hours, but preferably overnight. You can make this the night before your party. Serve your perfect tiramisu!

Roger McClure is the author and translator of this article. He prepared this as a student of Federica Paparelli in her Contemporary Italy class and she edited the Italian version.

The recipe is inspired by the one found in Italian Desserts by Anthony Parkinson.

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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
**UN VIAGGIO INTORNO ALLA SARDEGNA**

**di Susan Absher**

A settembre ho fatto un viaggio in Sardegna con un gruppo guidato da mia sorella, un agente di viaggio specializzata per l'Italia. Eravamo un gruppo di 13 più’ una guida locale che ci ha accompagnato. Era la seconda volta che mia sorella ha portato un gruppo in Sardegna, e lei ha ricercato con cura il giro e le attività’. Per questo motivo, potevamo godere molte esperienze che non sarebbero disponibili ai viaggiatori più’ casuali.

**Un Po’ di Sfondo**

Naturalmente, la Sardegna è’ una terra antica. La capitale, Cagliari, e’ ancora più’ antica di Roma. E’ come altre terre del Mediterraneo, la Sardegna è stata invasa molte volte nel corso dei secoli da popoli diversi tra cui i Fenici (1000 a.C.), i Romani, i Vandali, i Bizantini e gli Arabi. Gli Spagnoli hanno conquistato la Sardegna nel 1323 e l’ hanno governata per 400 anni. Nel 1718 i Savoia hanno preso il controllo, e il regno di Sardegna e’ sopravvissuto fino all’unificazione d’Italia.

In questo contesto di continue minacce esterne, i Sardi si sono ritirati verso l’interno lontano dagli invasori, tra cui gli italiani dalla terraferma come Genoa e Pisa. Fino a tempi recenti ci sono stati banditi e rapitori che abitavano sulle montagne. Una delle loro vittime e’ stato Fabrizio De Andre’, il famoso cantautore genovese. Lui è stato rapito dai pastori nel 1979 in Sardegna. De Andre’ e’ stato rilasciato dopo 4 mesi ed il pagamento del riscatto. Durante il processo De Andre’ ha espresso solidarietà con i suoi rapitori dicendo: “Loro erano i prigionieri veri, non io”.

Le citta’ sardine sono state sviluppate all’interno per scappare sia dagli invasori sia dalla malaria. La malaria era prevalente lungo le pianure delle coste fino al prosciugamento delle paludi nel ventesimo secolo. Solo negli anni recenti sono state sviluppate le citta’ costiere, ma questo cambiamento e’ stato tanto rapido che la maggioranza del popolo abita adesso lungo la costa, e poca gente rimane nell’interno. Sebbene la Sardegna sia grande quasi come la Sicilia, ha poca gente per le sue dimensioni. Gli abitanti di Sardegna sono1.6 milioni mentre quelli della Sicilia sono cinque milioni. Una statistica interessante e’ che la Sardegna ha la percentuale più’ alta nel mondo delle persone che hanno più’ di cent’anni.

**Il Nostro Viaggio**

Il nostro giro ci ha portato intorno all’isola. Dopo un volo da Pisa abbiamo cominciato a Cagliari, la capitale. Cagliari e’ di fronte al mare, il Golfo di Cagliari, al sud dell’isola. Da questo belvedere si può’ vedere il porto e le saline appena fuori la città’.

Da lì’ abbiamo continuato per Pula, un piacevole paese di mare poco più’ a sud. Pula era un porto per i Fenici ed i Romani e oggi si possono visitare le rovine romane.

**Saline vicino a Cagliari**

Un punto culminante del nostro viaggio è stato Pula, una località vicino a Cagliari, dove si possono visitare i resti delle saline di Pula. Pula è un paese che si trova sul litorale, e si dice che sia stato fondato dai Fenici. Oggi si possono vedere i resti delle saline di Pula, che sono state utilizzate per la produzione di sale a lungo adesso.

To our readers: This essay, in Italian and English, is the work of a student in an Advanced Italian course of Camilla Presti Russell of the ICS Italian Language Program.

**A TRIP AROUND SARDINIA**

**by Susan Absher**

In September I took a trip to Sardinia with a group guided by my sister, a travel agent specialized in Italy. There were 13 of us plus a local guide who accompanied us. It was the second time that my sister took a group to Sardinia, and she researched to route and the activities with care. For this reason we were able to enjoy many experiences that were not available to more casual travelers.

**A Little Background**

Of course, Sardinia is an ancient land. The capital, Cagliari, is older than Rome. And like other Mediterranean lands, Sardinia was invaded many times over the course of centuries by various peoples, including Phoenicians (1000 BCE), Romans, Vandals, Byzantines and Arabs. The Spanish conquered Sardinia in 1323 and governed it for 400 years. In 1718, the Savoy took control, and the Kingdom of Sardinia survived up to the time of the unification of Italy.

In this context of continual external threats, the Sardinians pulled back to the interior, far from the invaders, among whom were the Italians from the mainland, including Genoa and Pisa. Up until recent times there were bandits and kidnappers that lived in the mountains. One of their victims was Fabrizio De Andre’, the famous Genovese singer/author. He was kidnapped by shepherds in 1979 in Sardinia. De Andre’ was released after 4 months and payment of the ransom. During the trial, De Andre’ expressed solidarity with his kidnappers, saying “They were the prisoners, not I”.

The Sardinian cities were developed in the interior in order to avoid both the invaders and malaria. Malaria was prevalent along the coastal plains up until the draining of the wetlands in the 20th century. The coastal cities have developed only in recent years, but this change has been so rapid that the majority of the population now lives along the coast, and few people remain in the interior. Even though Sardinia is almost as big as Sicily it has few people for its size. There are 1.6 million people living in Sardinia, while 5 million live in Sicily. One interesting statistic is that Sardinia has the highest percentage in the world of people who are centenarians.

**Our Trip**

Our tour took us around the island. After a flight from Pisa we started in Cagliari, the capital. Cagliari is on the seacoast, the Gulf of Cagliari in the south of the island. From this vantage point one can see the port and the salt marshes just outside the city.

**Saline vicino a Cagliari**

Un punto culminante del
nostro tour è stato Nuraghe Su Nuraxi a Barumini, un patrimonio mondiale dell’UNESCO. Il nuraghe è una casa-fortezza preistorica caratteristica della Sardegna, dove ne esistono oltre 6 mila.

Nuraghe Su Nuraxi durante l’eta’ di bronzo. Quello che abbiamo visitato risale al 1600 A.C.

Gli abitanti dei nuraghi non avevano una lingua scritta ma qualche parola persiste nella lingua sarda oggi. La Sardegna è una terra ricca di miniere, in particolare rame, ferro e piombo. Gli abitanti hanno costruito numerose fornaci per la produzione del bronzo, e gli oggetti sono stati scambiati in tutto il Mediterraneo. Gli abitanti erano tra i principali produttori di metalli in Europa e hanno prodotto una grande varietà d’oggetti e nuove armi di bronzo. Si possono vedere nei musei piccole figure in bronzo finemente lavorate.

A San Gavino Monreale abbiamo avuto un’esperienza speciale. Li’ abbiamo conosciuto, nei campi, alcune donne che coltivano i fiori da cui si raccoglie lo zafferano. Poi le donne ci hanno dato una dimostrazione di cottura di piatti fatti con lo zafferano. Ci hanno permesso perfino di provare a fare la fregola, una pasta sarda. Inoltre un uomo locale ha suonato la cornamusa sarda. La sua esecuzione sembrava molto genuina, e mi è piaciuta tanto. Dopo siamo andati ad un ristorante di San Gavino dove abbiamo assaggiato altri piatti con lo zafferano.

Il giorno dopo abbiamo avuto un’altra esperienza unica che sarebbe stata impossibile senza aver fatto le preparazioni in anticipo. Al Parco Supramonte siamo andati in jeep lungo una strada accidentata ad un posto remoto dentro montagne alte e selvagge. Il paesaggio è veramente stupendo.


**Li’ abbiamo trovato una capanna d’un pastore. Gli organizzatori hanno preparato un pasto semplice per noi con le olive, pecorino, salsicce secche, ed un pane croccante. Il pane si chiama “carasau” ed è una specialità sarda. Era difficile crederci che il vecchio pastore vivesse in modo così semplice e in un luogo così remoto. (La nostra guida ci ha spiegato più tardi che il pastore aveva anche un appartamento nella città dove abita per una parte dell’anno.)

Il nostro autobus ha fatto una fermata breve al comune di Orgosolo che è famosa per i graffiti dipinti sui muri esterni dai cittadini locali. Orgosolo si trova in cima ad una montagna. Gli abitanti sono pastori con forti tradizioni. Il regista Vittorio de Sica ha documentato come hanno praticato il banditismo negli anni sessanta e la loro sfiducia nel governo. Oggi le persone esprimono i loro sentimenti politici e sociali dove tutti possono vederli! Era una esperienza affascinante.

Nei nostri viaggi in autobus abbiamo visto molte scene spettacolari della campagna. A volte il nostro autobus ha dovuto fermarsi per gli animali in strada. Viaggiando attraverso la campagna si capisce che il paese in gran parte è selvaggio e vuoto di persone.

Abbiamo passato un giorno di relax su una barca al Golfo di Orosei sulla costa orientale della Sardegna. Tutti hanno apprezzato le spiagge, le scogliere e il bel mare.

Verso la fine del nostro giro siamo arrivati alla Costa Smeralda che è stata resa famosa dall’Aga Khan. Il principe ha cominciato a sviluppare questa zona negli anni sessanta. Oggi è un luogo preferito di vacanze per i ricchi e famosi.

We spent a day of relaxation aboard a boat in the Gulf of Orosei on the east coast of Sardinia. Everyone valued the beaches, the rocky cliffs and the beautiful sea.

Towards the end of our tour we arrived at the Costa Smeralda (Emerald Coast), which was made famous by the Aga Khan. The prince started to develop this area in the seventies. Today it is a favorite vacation place for the rich and famous. Some rooms cost two or three thousand dollars a night. Our guide told us that it was fortunate that we visited the real Sardinia before visiting this area with all its exclusive locales. Despite all the wealth there, the coast is really stupendous by itself. The development is not ugly, and it is in good taste.
MOVIE OF THE MONTH
The Golden Door (Nuovomondo)

During the turn of the 20th Century, the poor Mancuso family (headed by the widowed Salvatore, Vincenzo Amato), from Sicily, Italy, emigrates to the United States. They dream of the land of opportunity, where giant vegetables are grown, people swim in milk, and coins fall from the sky. Salvatore takes his family, as well as his old mother, Fortunata (Aurora Quattrocchi). While on the ship to America, many men find the British Lucy (Charlotte Gainsbourg) attractive. For administrative reasons, Lucy wants to marry Salvatore on arrival on Ellis Island. He agrees; he understands that she is not in love with him yet, but expects that will come.

At Ellis Island, the families undergo extensive and humiliating physical and psychological examinations and questioning. Pietro (Filippo Pucillo) is about to be sent back for being mute, and Salvatore's mother may be sent back for insufficient intelligence.

LOCAL EVENTS OF INTEREST

The film won six awards at the Venice Film Festival, including two awards for Best Film (the CinemAvvenire and Pasinetti Awards), along with the FIDIC, SIGNIS, Silver Lion, and UNICEF awards. It was also nominated for a Golden Lion award. The film was also nominated for a European Film Award, for the Film of the Year. The film was Italy's submission for the 79th Academy Awards, but was ultimately passed over in final nominations.

The Golden Door was directed by screenwriter/director Emanuele Crialese, He is a native of Rome. He studied filmmaking in New York City. His fourth feature Terraferma (2011) won the Special Jury Prize at the 2011 Venice Film Festival and was recently shown here in Filmfest DC.
Italian Cultural Institute:
Costantino Nivola: 100 Years of Creativity, on view thru May 31

“Everywhere/Nowhere”: Paintings by Christian Balzano, Exhibition opening, May 10, 7:00 PM and on view May 10 thru May 30

“In the Light of Naples”: Francesco de Mura in America, an illustrated lecture and virtual tour of American galleries containing his paintings, Friday, May 18, 7 PM

Note that reservations are required for all three of the above events and exhibits, which take place at the Embassy of Italy, 3000 Whitehaven Street, NW, Washington, DC. For more information go to http://www.iicwashington.esteri.it

Italians in DC:
Italians in DC Festival 2012: Sunday, May 20, 2 to 9 PM, Woodrow Wilson Plaza and Aria Restaurant, 1300 Pennsylvania Avenue, NW Washington, DC 20004. For more information go to http://www.italiansindc.com/

National Gallery of Art:
Guided tours of the Italian renaissance collection, West Building, main floor rotunda Mon.- Sat. 2:30, Sun. 1:30

Italian Language guided tours: West Building, May 8 & 19, 12:00 PM and East Building, May 8 & 10, 2 PM. Call 202-842-6247 for RSVP

“The Baroque Genius of Giovanni Benedetto Castiglione”, paintings Prints and drawings, Ground Floor, West Building, thru July 8.

More details on these events and exhibits can be found on the National Gallery website www.nga.gov.

Abruzzo & Molise Heritage Society: Luncheon Meeting and Lecture “Mussolini: the Rise and Fall of the Fascist Dictator. Sunday, June 10, 1:00 PM in Casa Italiana, for info. see http://www.abruzzomolieheritagesociety.org/Flyer10June2012AMHSMeeting.pdf

Baltimore’s Little Italy:
Open Air Film Festival, Fridays in July and August Music at 7 PM, Movie at 9 PM at High and Stiles St., Baltimore

Feast of St. Anthony, June 9 & 10, 12 – 8 PM on the streets of Little Italy

European Union Open House Day: The Delegation of the European Union to the United States and the Embassies of the 27 EU Member States to the United States will open their doors to the Washington public on Saturday, May 12 between 10 AM and 4 PM during the EU Embassies’ Open House Day. Volunteers are needed to help at the Embassy of Italy showcasing Italian culture, promoting the programs of the Italian Cultural Society, and organizing a program for children. For more information see www.euopenhouse.org, and to volunteer with the ICS team, email Flavia Colombo, at Flavia.ilp@gmail.com.

ICS BOARD MEMBERS ELECTED IN APRIL
At the Sunday, April 15 meeting three current board members were re-elected and three new board members were elected, all by acclamation. The three current members are Joe Onofrietti, Paolo Vidoli, and Arrigo Mongini, and the new ones are Marie Frances, Riccardo Cannavo’, and Carlo Ellena. In addition, Flavia Colombo was appointed to the board as the representative of the Italian Language Program. ICS members for whom we have correct email addresses should have gotten messages prior to the election with some biographical information of the new members, but here is who they are, in brief: Marie Frances is an international producer of film, TV, live stage, and sporting events, including for many years the Mt. Kilimanjaro Marathon, and is now working on a race on the InterCounty Connector to raise money for disabled veterans later this year. Riccardo Cannavo’ is a lawyer, trained in Italy, specialized in Information technology law who currently teaches Italian at the Foreign Service Institute and the Arlington County School System. He has served as national treasurer and national governor of Kiwanis Junior Club of Italy. Carlo Ellena is a graduate of the University of Pisa, specialized in artificial intelligence, has been Telecom Italia’s internet manager for Latin America, now teaches in the ICS Italian Language Program and gives private lessons. We welcome all three new board members, who will bring much needed experience and skills important to our mission.

PREVIEW OF MAY 20 PROGRAM ON IMMIGRATION FROM ITALY
In October of last year, as part of Festa Italiana 2011, Ron Cappelletti and Arrigo Mongini produced a video containing seven interviews of recent and past immigrants and a descendant of immigrants from Italy. Three of those interviewed are members of ICS. The May meeting will feature a discussion of immigration history and immigration issues, along with excerpts of these video interviews that relate to the topics at hand. There will be a panel, including commentary by Professor Anna De Fina, of the Department of Italian, Georgetown University

http://www9.georgetown.edu/faculty/definaa/

To complement this program, the Movie of the Month will be “The Golden Door” (see page 10) which tells an imaginative immigration story from the early 20th century.

Old Piemontese proverb: “La cativa lavander a la treuva mai la buna pera” The bad laundrywoman never finds the good rock (on which to scrub clothes by the stream). In other words she always has an excuse. A settembre; buon’ estate.
ICS membership application

Name ___________________________ Occupation ___________________________
Address ___________________________ State ___________________________ Zip ______
City ___________________________ Address change ☐ New member ☐ Renewal ☐
Email: ___________________________ Ph.: ___________________________

Type of membership
☐ Single $35.00
☐ Family $50.00
☐ Student, full time $20.00
☐ Platinum Sponsor $1,000
☐ Gold Sponsor $500.00
☐ Silver Sponsor $250.00

Interest group
☐ Theater
☐ Literature
☐ Opera
☐ 20-40s
☐ Children (3-13)
☐ Museums
☐ Cultural progr.
☐ Dancing
☐ Travelling
☐ Conversation
☐ Fund Raising
☐ Outdoor activities

Please mark the group you are interested in

meeting location

friendship heights village center
4433 South Park Ave., Chevy Chase, MD 20815

ICS the italian cultural society of washington, dc., inc.
(202) 333-CIAO
www.ItalianCulturalSociety.org

4827 Rugby Avenue, Suite #301
Bethesda, MD 20814
Return Service Requested

The expiration date of your membership is shown on the address label. Please renew using the form at top of this page.