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, September thru May, at the Friendship Heights Village Center, 4433 South Park Ave., Chevy Chase, MD (See map on back cover)

September 15: Francesco Amodeo will talk about his new DC distillery, “Don Ciccio e Figli”, and you can taste his limoncello and other liqueurs and order some too (page 4).

October 20: Pianist Alessandra Garosi will play works of contemporary composers and show a video on the life and music of Nino Rota (page 4).

November 17: Wine expert Laurent Guinard will discuss Italian wines and conduct a wine tasting.

Movie of the Month at 1:00 PM: “Matrimonio a la italiana” (page 4)

Italian Lesson and Conversation on September 15 at 2:00 PM

PRESIDENT’S MESSAGE

At the Scholarship Awards Dinner on June 15 the new slate of officers of the Italian Cultural Society was installed, having been elected by our Board of Directors at an earlier meeting. It consists of Paolo Vidoli as treasurer, Joseph Onofrietti as secretary, Ron Cappelletti as vice president, and myself, Arrigo Mongini, as president. I am honored to accept this responsibility, grateful to have such an outstanding Board to work with, and especially happy that Ron Cappelletti has agreed to continue to be the acting director of the Italian Language Program while we recruit a permanent director. Ron has devoted himself selflessly and without pay to this job, in effect working half time for over a year and a half, increasing student enrolment and improving efficiency to make the ILP more attractive and sustainable. At that dinner we all enjoyed meeting and listening to the excellent young student award winners. Their names and backgrounds can be found on page 5. We will aim to increase the number of applicants for these awards in future years. Also at the dinner we announced that Riccardo Cannavò has taken over as editor of Poche Parole. Bravo Riccardo!

This year we are off to a good start in providing interesting and entertaining programs at our Sunday afternoon socials.

We start on September 15 with Francesco Amodeo telling us about his DC liquor distillery Don Ciccio e Figli in “Discover the Amalfi Coast”, including an opportunity to taste and order some of these products. (Page 4). In October we will have an unusual piano recital “Novecento” by classical and jazz pianist Alessandra Garosi, including live piano as well as a DVD based on the life and music of Nino Rota, who wrote the sound tracks for movies by Fellini and other great directors. (Page 4). And then in November we will have Wine expert Laurent Guinard, who will lecture and conduct a wine tasting. Please feel free to invite your friends to these events and encourage them to join our Society.

Arrigo Mongini

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Watch the website for the schedule of fall classes.
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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:
Lily Chu, Elise Goodman, Anne Martinez, Kim Mercanti, June Meyers, Elizabeth Steuart-Kret, Gerard Weaver, Louisa Woodville.
Benvenuti! Arrigo Mongini

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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

LOCAL EVENTS OF INTEREST

National Gallery of Art  
Guided tours of the Italian Renaissance collection are offered regularly, free of charge. More information at (202) 842-6247 or  
www.nga.gov/content/ngaweb/calendar/guided-tours.html?category=Guided Tours&pageNumber=1

Italian Cultural Institute (Italian Embassy)  
Movie Mine Vaganti (Loose Cannons), September 10, 2013 at 6:30 PM. More information at  
www.iicwashington.esteri.it/IIC_Washington/Menu/GliEvento/Calendario

Concert I Masnadieri (The Bandits) by Giuseppe Verdi September 11 2013 at 6:30 PM. More information at  
www.iicwashington.esteri.it/IIC_Washington/Menu/GliEvento/Calendario

Lecture Pills, Poison, and Power; The Role of Medicine at the Court of the Medici Grand Dukes. September 18 at 6:30 PM. More information at  
www.iicwashington.esteri.it/IIC_Washington/Menu/GliEvento/Calendario

Euronight 2013 A cultural journey of European traditions. September 27 at 6:30 PM. More information at  
www.iicwashington.esteri.it/IIC_Washington/Menu/GliEvento/Calendario

Lecture Boccaccio in Washington DC. October 4-6. More information at  
www.iicwashington.esteri.it/IIC_Washington/Menu/GliEvento/Calendario

The Abruzzo e Molise Heritage Society  
Society meeting at Casa Italiana. Presentation Restoration of Ancient Stabiae. September 22 at 1:00 PM. More information at  
www.abruzzomoliseheritagesociety.org

Casa Italiana  
Bicentenario Verdiano, Viva Verdi, October 12 at 7:00 PM, Tickets $25 go on sale September 15th. Contact Mr. Bruno Fusco at (301) 654-5218.

National Italian American Foundation (NIAF)  
38th Anniversary Gala Weekend in Washington, DC October 25-26. More information at  
www.niaf.org/events/calendar_of_events.asp
OUR SEPTEMBER PROGRAM

Discover the Amalfi Coast

A new distillery opened earlier this year right here in the District of Columbia. Who would have thought that limoncello and other Italian fruit-based liqueurs made in DC would one day be exported all over the US and the world? At our September 15 meeting, Francesco Amodeo, president of this distillery, Don Ciccio e Figli, will talk to us about these liqueurs, their origins, and his company. You will be able to taste them and place an order for them as well. See http://donciccioefigli.com/

To quote Francesco “Don Ciccio & Figli shares the rich history of artisanal liqueur making from the Amalfi Coast to the United States through a series of time-tested recipes handed down from generation to generation. Creating these beautifully handcrafted liqueurs is a labor of love, steeped in family tradition. This is my legacy dating back over 100 years and I am proud to share it with you.”

MOVIE OF THE MONTH

A Neapolitan Love Story
By Hospitality Chairman Joe Onofrietti

Watching the play Filumena Marturano (1946) by philosopher Eduardo De Filippo inspired Vittorio De Sica to direct the romantic comedy Marriage Italian Style (1964). Rich, self-centered merchant Domenico Soriano (Marcello Mastroianni) finds 17 year old illiterate Filomena Marturano (Sophia Loren) hiding in a closet during a bombing of Naples and drives her to the safety of an abandoned farm house. The two begin an open relationship. Through constant flashbacks we learn Filomena has run his bakery, pastry shop, apartment building and mansion for over 20 years while Domenico travels on business.

One day while delivering Easter eggs to the bakery, Filomena sees Domenico in the arms of cashier Diana (Marilù Tolo) and discovers he plans to marry, sell the

OUR OCTOBER PROGRAM

NOVECENTO

In the first part of Novecento pianist Alessandra Garosi will perform music by Frank Zappa, Heitor Villa-Lobos, Giorgio Gaslini and George Gershwin.

The program continues with a twenty-minute video with special unpublished images of Nino Rota’s life and musical career. There will be some excerpts from famous works, such as The Godfather, La Strada, Orchestra Rehearsal, I Vitelloni, 8 1/2, Amarcord and less famous movies like “Il Treno Popolare”, the first work with Nino Rota’s music.

Alessandra Garosi is a very versatile contemporary pianist living in Tuscany. She has been involved in the main international music festivals and music theaters as a soloist and as part of Harmonia Ensemble, one of the first Italian cross-over chamber music groups. Despite her classical training, Alessandra has always been interested in popular, folk and cross-over music. She has described herself as “a classical musician with a jazz soul”. In addition to her classical training in Italy and Australia, Alessandra studied in USA from 1986 to 1988 at Indiana University.

She performs as a chamber member and as soloist in Latin America, and in the main European and Australian cities.

Nino Rota's works became famous all over the world because of his fantastic adventure in Italian Cinema with Federico Fellini. These artists expressed Italy's post-war aspirations to the world.

Live piano music will alternate with the video clips and images, producing a unique show with a unique atmosphere.

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It was Rota's collaboration with Fellini and Italian cinema that made him a celebrity. Music by contemporary composers from Italy Australia and America. Classical Contemporary Piano Recital on the greatest Italian Music.
businesses and move to Rome with her.
The diabolical plan vengeful Filomena hatches next cannot be forgotten.
Marriage Italian Style won eight awards including the Golden Globe Award for Best Picture, Best Foreign Film by the Hollywood Foreign Press Association and three Donatello awards for Best Director (De Sica), Best Actress (Loren) and Best Actor (Mastroianni). In 2005, New Star Video digitally restored the classic into a 16 by 9 format. Please join the Italian Cultural Society for the newly remastered version of Marriage Italian Style.

Un a storia d’amore napoletana
Del Responsabile Ospitalità
Joe Onofrietti

Guardare il film Filumen a Marturano (1946) del filosofo Eduardo De Filippo ha inspirato Vittorio De Sica a dirigere la commedia romantica Matrimonio a la italiana (1964). Il ricco ed egocentrico commerciante Domenico Soriano (Marcello Mastroianni) trova una diciassettene analfabeta, Filomena Marturano, (Sophia Loren) nascosta dentro un armadio durante un bombardamento di Napoli e la porta in una fattoria abbandonata per metterla al sicuro.
Tra i due comincia una relazione sentimentale. Attraverso molti flashback sappiamo che per oltre 20 anni Filomena gestiva una pasticceria-panetteria, il condominio e la loro villa mentre Domenico viaggiava per affari.
Un giorno mentre Filomena portava le uova di Pasqua in pasticceria vede Domenico tra le braccia della cassiera Diana (Marilù Tolo) e scopre che lui vuole vendere la sua attività, sposare Diana e trasferirsi a Roma con lei.
Il diabolico piano di vendetta che Filomena attua non si può dimenticare.
Matrimonio a la italiana ha vinto otto premi inclusi il Golden Globe per la migliore fotografia e migliore film straniero assegnati dall’Hollywood Foreign Press Association e tre David di Donatello per la migliore regia (De Sica), la migliore attrice (Loren) e il miglior attore (Mastroianni). Nel 2005 la New Star Video ha restaurato la pellicola originale in formato 16:9. Per favore unitevi alla Società Culturale Italiana per la proiezione della nuova restaurata versione di Matrimonio a la italiana.

THREE STUDENTS AWARDED ICS SCHOLARSHIPS

At the June 15 gala scholarship awards dinner the following awards were announced and each of the students said a few words regarding their studies and in thanks:

The Maria Guarerra Wilmeth Award for a high school student showing excellence in Italian language studies applied to performance was given to Mason Boudrye, a student at the Duke Ellington School of Arts of Washington DC. He sang a part of the opera in Italian.

The Luciana Montanari-Mendola Award for a student showing excellence in piano performance was given to Sophia Pileggi, a student at Catholic University of America. She played a CD recording of her work.

The Antonio and Elena DeLuca Award for a college student who has excelled in Classic studies was given to Matthew Alex Poulos, a student at the Catholic University of America. He gave a brief speech in Latin.
WHY DO WE LIKE TO COOK
By Roger McClure

The author presents four reasons why we like to cook: survival, greed, power, and health.

Survival-We eat to survive. Italy has faced many periods of starvation and even in the United States, there are more people on food stamps that ever before. I order to survive, we do not have to cook. We can get by on fruits and vegetables and never have to cook a hot meal. Ironically, like the homeless, we do not have to cook to survive but, in too many instances, we become obese on junk food. Overeating has become a problem for Americans so that first-lady Michelle Obama has proposed legislation to curb unhealthful eating in the school lunch program. However, American parents often cook more food than the family needs.

Greed-A few of the best chefs have decided to go for the profits gained by fast food. In Northern Virginia, one man owns twenty Domino’s Pizza Parlors and owns a big house. The profits gleaned from fast food can lead to political influence and even celebrity. TV chefs have a ready audience who will buy their cook books and other paraphernalia. On the other hand, many exceptional chefs start restaurants that too often fail. It is costly to put a good meal on the table, but for those who appreciate healthful food, cooking is its own reward.

Power-The way to a man’s heart is through his stomach. It is customary in Italy to give a bride the Silver Spoon, an encyclopedia of Italian recipes so that her husband will want to eat at home and not search for satisfaction of elsewhere.

Food is also a way to a woman’s heart. A metrosexual male will try to seduce his latest girlfriend by inviting her to his place for her favorite meal. However, as every mother knows, she has little influence to convince her children to eat their vegetables, and little power over what time her husband arrives home for dinner. Wives look forward to the day when they no longer have to prepare three meals each day.

Health-Food is prepared with too many chemicals, additives, preservatives, salt, corn syrup, and hydrogenated fat. My doctor has put me on a low-salt diet and now I cook for myself and try to limit processed foods. Regardless of the health risks, chefs and successful restaurateurs know that the public prefers food with lots of butter, sugar, cream, egg yolks, and white flour.

Service-Ten-year-old Tommy runs into the kitchen and asks mom, “What’s for lunch?” She replies, “Would you like a hamburger?” She prepares one for him, and on his plate she dishes out some cold slaw then pours him a glass of chocolate milk. As she sits next to her son, she folds her hands and watches him eat. She listens as he tells her about

PERCHÉ CI PIACE CUCINARE
Di Ruggero Maclodio

Sopravvivere. Se vuoi sopravvivere, devi mangiare. In Italia ci sono stati diversi periodi in cui la popolazione ha sofferto la fame. Negli Stati Uniti, ci sono più persone che vivono di buoni alimentari oggi che in qualsiasi altro periodo nella storia del paese. Cionondimeno, se vuoi mangiare, non devi necessariamente cucinare. Non c’è bisogno di passare ore ai fornelli o mettere tutto l’impegno possibile per preparare una lasagna o un tiramisù per calmare i morsi della fame. Ci si può anche cibare di lattuga, mele e pollo lesso scondito. Negli Stati Uniti, la sovralimentazione è un problema spinoso più della sottoalimentazione, specialmente per le fasce di popolazione più povere. La first lady Michelle Obama ha proposto una legge per porre un freno al consumo di cibo eccessivamente malsano nelle mense scolastiche. Le persone che cucinando si ricaricano, si rilassano o si esaltano, hanno la tendenza a preparare più cibo buono di quanto la loro famiglia possa mangiare.

Avidità. Pochi tra il migliori cuochi sono in grado di avviare una catena di ristoranti e si arricchiscono. Nella Virginia del Nord, viveva il proprietario di venti punti vendita Domino’s Pizza che possedeva una grande villa sul fiume Potomac e un’abbondanza di soldi da versare contributi consistenti ai politici. Oggi, i chef che sono diventati delle celebrità hanno i loro programmi televisivi, libri di cucina affascinanti e linee personali di utensili da cucina. Tuttavia, molti chef straordinari aprono il loro ristorante per poi fallire clamorosamente, perdendo così la casa e tutto i loro patrimoni in bancarotta. La maggioranza delle persone che traggono soddisfazione dal cucinare pagano di tasca propria conti della spesa salati e non chiedono niente in cambio, se non la riconoscenza per qualche buon piatto. L’avidità non spiega perché le persone amano cucinare.

Potere. L’uomo si prende per la gola. È consuetudine in Italia regalare alla sposa “il cucchiaino d’argento”, un’encyclopedia di ricette italiane, in modo che il marito preferisca mangiare a casa e non vada a cercare soddisfazione dei suoi bisogni fuori. Un maschio “metrosexual” cercherà di sedurre la sua sposa con una ricetta clamorosa, perdendo così la casa e tutto i loro patrimoni in bancarotta. La maggioranza delle persone che traggono soddisfazione dal cucinare pagano di tasca propria conti della spesa salati e non chiedono niente in cambio, se non la riconoscenza per qualche buon piatto. L’avidità non spiega perché le persone amano cucinare.

Salute. Molti dicono che le grandi industrie alimentari producono alimenti con troppi prodotti chimici, additivi, conservanti, sodio eccessivo, sciropo di glucosio e grassi idrogenati, e pochi elementi nutritivi naturali. Ho cominciato a cucinare seriamente dopo che il mio medico mi ha consigliato di passare a una dieta a basso contenuto di sodio. Il più delle volte non mi è possibile mangiare cibo preconfezionato; devo prepararmi da solo la maggior parte dei miei pasti. Tuttavia, ogni cuoco famoso o ristoratore di
the home run he hit and she can’t help but feel pride. He bolts down the hamburger, gulps down the milk and says, “Thanks Mom”, but as he runs towards the door he remembers to take his plate and glass to the sink and wash his hands. He runs out the door at top speed. Mom savors this time spent with her son and delights in his happiness. Most people like to serve others, and research shows that people who do volunteer work are happy and healthy. Bel Ameson, the Spice Goddess on the Food Network, says that when she mixes food with her hands, she feels as if she is adding a little extra love to the dish. The cook who puts food on the table wants nothing more than to witness the pleasure people get by eating a meal prepared with love.

This essay was part of a presentation in the class “La Cucina Italiana” taught by Professor Ceil Lucas.

HISTORY OF SICILY (PART FOUR)
The Sicily of the Elymians and the other ancient civilizations

By Riccardo R G Cannavò

We do not have much information about the relationships between the Elymians, the Siculi and the Sicani. All the ancient historians are in agreement about the endless wars between the Elymian cities particularly Segesta and the Greek colony of Selinunte (founded by Mégara Hyblaea. Greek Sicily will be one of the next chapters of this history). The Elymian world took part in the Greek-Punic wars (between the Greeks and Carthaginians from 660 to 265 BCE), with ups and downs, and then the Punic wars (between the Romans and Carthaginians from 264 to 146 BCE). During the first Punic war, Segesta allied with Rome and at the end of the war, was declared a free city and free from all tributes because of the common origins of the Trojan Aeneas (as reported by Cicero In Verrem “...Segesta est oppidum perventus in Sicilia, judices, quod ab Aenea fugiente Troia atque in haec loca veniente conditum esse demonstrant. Itaque Segestani non solum perpetua societate atque amicitia, verum etiam cognatione se cum populo Romano coniunctos esse arbitrantur...”).

We do not have much information about the Elymian world after the Roman invasion, but we know that the Romans were always very respectful of the Elymians both for the common origins and also because the Romans identified the Elymian Aphrodite with the goddess Venus of their mythology. Therefore the great temple on Mount Erice had for the Romans a great importance so that the goddess in Latin took the name of Ericina Venus, the Venus of Erice. The Elymian identity slowly disappeared over the centuries because of the new civilizations that have taken place on the island. The latest news related to Segesta, the Elymian capital, is from the 5th century AD when the city was completely destroyed by the Vandals of Genseric. Since then we lost the memory of the city and its people until 1574 when the historian Thomas Fazello identified the site of the successo sa che il pubblico preferisce piatti con molto burro, zucchero, maiale, sale, panna, tuorli d’uovo e farine bianche, nonostante i rischi per la salute.

Spirito di Servizio. Tommaso, il figliolletto di dodici anni, entra correndo in cucina e chiede: “Mamma, che c’è per pranzo?” Alice, la mamma, risponde: “Ti va un hamburger?” A Tommaso gli hamburger piacciono moltissimo e lei gliene prepara uno. Con l’hamburger nel piatto mette un po’ di cavolo tritato, carote, cipolle con maionese, glielo mette davanti sul tavolo della cucina, insieme a un bicchiere di latte al cioccolato. Gli si siede accanto, mette le mani grembo e lo guarda mangiare. Lo ascolta mentre le racconta del fuoricampo che ha colpito durante la partita di baseball con gli amici. Dopo aver divorato l’hamburger e tracannato il latte, Tommaso dice: “Grazie, mamma” e corre a tutta velocità nella direzione della porta, ma all’ultimo momento, poi si ricorda di mettere il piatto e il bicchiere nel lavandino e di lavarsi le mani. Poi esce di corsa per tornare a giocare ancora un po’ con gli amici. Nel cuore di ogni essere umano è radicato il desiderio di servire gli altri. La ricerca mostra che le persone che fanno volontariato per aiutare il prossimo sono felici e in salute. Alcuni servono come parrucchieri, architetti, politici o cuochi. La “dea delle spezie” Bel Ameson di Food Network dice quando si mescola il cibo con le mani, sta aggiungendo un alto po’ di amore speciale al piatto. Dopo che uno chef o un cuoco ha messo un piatto in tavola, guardate la sua espressione. Ciò che vuole più di ogni altra cosa è sentire e vedere che le persone mangiano con gran gusto quello che ha preparato. Le persone che amano cucinare lo fanno perché con i loro piatti vogliono procurare piacere ai loro familiari, agli amici e agli estranei. Questa relazione fa parte di una presentazione per il corso “La Cucina Italiana” insegnata dalla professoressa Ceil Lucas.

STORIA DELLA SICILIA (QUARTA PARTE)
La Sicilia Elima e gli altri antichi popoli della Sicilia

Di Riccardo R. G. Cannavò

Non abbiamo molte notizie circa i rapporti tra gli Elimi, i Siculi e i Sicani mentre tutti gli storici antichi sono concordi circa le infinite guerre tra le città elime, in particolare Segesta e la colonia greca di Selinunte (fondata da Mégara Hyblaea, la Sicilia greca sarà una delle prossime puntate di questa storia).

Il mondo elimo ha preso parte alle guerre greco-puniche (tra i greci e i cartaginesi dal 600 al 265 a.C.) con alterne vicende, e quindi alle guerre puniche (tra i romani e i cartaginesi dal 264 al 146 a.C.). Durante la prima guerra punica, Segesta si alleò con Roma e alla fine della guerra, venne dichiarata città libera e immune da ogni tributo in ragione delle comuni origini troiane di Enea (come attestato da Cicerone nelle Verrine “...Segesta est oppidum perventus in Sicilia, judices, quod ab Aenea fugiente a Troia atque in haec loca veniente...”).
Some ancient historians also speak of two other peoples who have inhabited Sicily: the Ausones and the Morgetes. According to Diodorus Siculus Ausones were an ancient Italic people who in the 14th century BCE, under the command of their leader Liparo, occupied the island of Lipari (in the province of Messina) and founded the city of Lipara (the ruins of the ancient settlement are still present in the area of the castle of Lipari). Ausone civilization lasted for several centuries and ended in about 850 BCE for unknown reasons, possibly because of new invasions (archaeological traces have been found of violent destruction and burning of the town).

According to Diodorus their arrival in Sicily is more or less the same time the arrival of the Siculi in Sicily. We do not have much to say about this ancient people and the ancient scholars do not agree in describing this civilization. Dionysius of Halicarnassus talks about Ausones as people resident in the area of Reggio Calabria in the Calabria region. Strabo reports that these people founded the town of Temesa (mentioned by Homer in the Odyssey). It is possible that some of them have also passed through Sicily and have founded new colonies.

Some other authors confuse them with the Siculi or speak of a people Siculo-Ausone (Ellanico of Lesbos) while Antiochus of Syracuse speaks about Ausones as invaders of Sicily because they were at war with the Enotri in Calabria. In the fog of time it is difficult to clarify this mysterious civilization. It is reasonable to think about Ausones as a group of Siculi (or anyway related to the Siculi) that settled the Aeolian archipelago instead of landing in Sicily. Unfortunately we have no information about the language, culture and society the Ausones.

We know that they were bitter enemies of the Romans and allied with the Samnites against them, but they were defeated around the 4th century BCE and their main cities in Italy were completely destroyed by the Romans, but we have no information about their cities in Sicily.

Even less information is available on Morgetes. It is likely that they settled in southern Italy (Calabria, Puglia and conditum esse demonstrant. Itaque Segestani non solum perpetua societate atque amicitia, verum etiam cognitione se cum populo Romano coniunctos esse arbitrantur...”). Non abbiamo molte informazioni sul mondo elimi dopo l’avvento dei romani, tuttavia sappiamo che i Romani furono sempre particolarmente rispettosi degli Elimi sia per le comuni orgini sia anche perché i romani identifierono la dea Adrodite elima con la Venere della loro mitologia e pertanto il grande tempio sul monte Erice aveva per loro una grande importanza tanto che la dea in latino assunse il nome di Ericina Venus, la Venere di Erice. L’identità degli Elimi è scomparsa lentamente nei secoli successivi a causa delle nuove civiltà che si sono susseguite nell’isola, le ultime notizie che si riferiscono a Segesta, la capitale elima, sono del V secolo d.C. quando venne completamente distrutta dai Vandali di Genserico. Da allora si perse la memoria di Segesta e del popolo elimi sino al 1574 quando lo storico Tommaso Fazello identificò il sito dell’antica città. Alcuni storici antichi parlano anche di due altri popoli che avrebbero abitato la Sicilia: gli Ausoni e i Morgeti. Secondo Diodoro Siculo gli Ausoni erano un antico popolo italico che nel XIV secolo a.C., al comando del loro capo Liparo, occuparono l’isola di Lipari (in provincia di Messina) e fondarono la città di Lipara (i resti dell’antico insediamento sono ancora presenti nell’attuale zona del castello di Lipari). La civiltà ausone durò per alcuni secoli per finire nell’850 a.C. circa per motivi sconosciuti, probabilmente a causa di nuove invasioni (sono state rinvenute tracce archeologiche di distruzione violenta e incendio dell’abitato). Secondo Diodoro il loro arrivo in Sicilia avviene più o meno contemporaneamente all’arrivo dei Siculi in Sicilia. Non abbiamo molte notizie su questo antico popolo e gli autori antichi non sono concordi nel descrivere questa civiltà. Dionigi di Alicarnasso parla degli Ausoni come popolo abitante la Calabria nell’area di Reggio Calabria, Strabone riferisce che questo popolo ha fondato la città di Temesa (citata anche da Omero nell’Odissea). È possibile che una parte di loro siano anche passati in Sicilia e abbiano fondato delle nuove colonie.

Alcuni altri storici confondono con i Siculi o parlano di un popolo Siculo-Ausone (Ellanico di Lesbos) mentre Antioco da Siracusa parla degli Ausoni come invasori della Sicilia perché in guerra con gli Enotri in Calabria. Nella notte dei tempi è difficile fare chiarezza su questa misteriosa civiltà, è tuttavia possibile pensare gli Ausoni come un gruppo di Siculi (o comunque imparentati con i Siculi) che si è stanziatto sull’arcipelago Eoliano invece di sbarcare in Sicilia. Purtroppo non abbiamo notizie sulla lingua, la cultura e la società ausoni.

Sappiamo che furono fieri nemici dei Romani e si allearono con i Sanniti contro di loro, ma furono sconfitti e intorno al IV secolo a.C. le loro principali città in Italia vennero completamente distrutte dai Romani, tuttavia non abbiamo notizie circa le loro città in Sicilia.
Campania perhaps) and around the 14th century BCE went to Sicily and founded colonies. Their king-leader was called Morgete as reported by Antiochus of Syracuse.

The geographer Strabo tells us that the Greek settlers arriving on the island found the Sicani, the Siculi the Morgetes and even other peoples. The geographer Hecataeus of Miletus places this population in Calabria, where there is still a town named San Giorgio Morgeto (in the province of Reggio Calabria).

Certainly Morgetes were related to the Siculi (or could even be a different group of the Siculi). Their arrival in Sicily is coeval with the Siculi and their king Morgete, according to tradition, was the brother (or a relative) of Sikelos the king of the Siculi (as reported by Antiochus Senofaneo, Dionysius of Halicarnassus and Antiochus of Syracuse). According to Pliny the Elder the Morgetes and the Siculi are just two different names for the same people.

The Morgetes or Siculo-Morgetes founded several colonies of which the most important is certainly Morgantina (Morgantium in Latin). It is currently in the municipality of Aidone in the province of Enna.

The city of Morgantina was brought to light in 1955 by the Archaeological Mission of Princeton University and has a huge importance in the history and archeology of Sicily. Other possible cities may have been located around the stream Margi, the so-called Valley of the Margi, in the municipalities of Palagonia, Mineo and Caltagirone, in the province of Catania.

We have no information about the language, culture and society of Morgetes, but archaeological findings in Morgantina clearly demonstrate that this center was gradually colonized by Greeks and it seems that the Greeks coexisted peacefully with the local population.

Ancora meno informazioni sono disponibili sui Morgeti, è probabile che sia stato un popolo stanziato nell’Italia meridionale (Calabria, Puglia e forse Campania) e che intorno al XIV secolo a.C. si spinse in Sicilia fondando alcune colonie. Il loro re-condottiero si chiamava Morgete come ci riferisce Antioco da Siracusa.

Il geografo Strabone ci riferisce che i coloni greci arrivati sull’Isola trovarono i Sicani, i Siculi i Morgeti ed altri popoli ancora. Anche il geografo Ecateo di Mileto colloca questa popolazione in Calabria dove ancora oggi esiste un comune dal nome San Giorgio Morgeto (in provincia di Reggio Calabria).

Certamente i Morgeti erano imparentati con i Siculi (o potrebbero anche essere un gruppo diverso degli stessi Siculi), il loro arrivo in Sicilia è coevo ai Siculi e il loro re Morgete, secondo la tradizione era fratello (o comunque parente) di Sikelos re dei Siculi (come riportano Antioco Senofaneo, Dionigi di Alicarnasso e Antioco da Siracusa).

Secondo Plinio il Vecchio, Siculi e Morgeti sono solo due diversi nomi dello stesso popolo.

I Morgeti o Siculo-Morgeti fondarono alcune colonie tra cui la più importante è certamente Morgantina (Morgantium in latino) attualmente nel territorio del comune di Aidone in provincia di Enna. La città di Morgantina è stata riportata alla luce nel 1955 dalla missione archeologica dell’Università di Princeton (New Jersey, USA) e ha un’enorme importanza nel panorama storico-archeologico siciliano. Altre possibili città potrebbero essere state localizzate attorno il corso del torrente Margi, nella cosiddetta Vallata dei Margi, nei territori comunali di Palagonia, Mineo e Caltagirone, in provincia di Catania.

Non abbiamo notizie circa la lingua, la cultura e la società dei morgeti, ma dai ritrovamenti archeologici a Morgantina si vede chiaramente che questo centro ha subito gradualmente la colonizzazione greca e sembra che i coloni greci abbiano convissuto pacificamente con la popolazione locale.
Pictures from the ICS Gala Dinner
Alfio’s Restaurant, Chevy Chase, Jun 15 2013

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