At the November social meeting our guest speaker, Laurent Guinand, (page 7) instructed us on the latest trends in Italian winemaking while letting us taste six samples of the product: three examples of “traditional” wines, each paired with an example of the newer “revolutionary” wines not subject to the strict rules imposed by the “doc” and “docg” classification system. We also learned that while Italy has over 300 officially classified wines, France has held its number down to just a fraction of this number. Why? Some of us speculated on something about the French vs. Italian character. Meanwhile we were impressed by Laurent’s son’s reading off the winning numbers of the raffle in four different languages. (picture on page 10)

We experimented with an Italian children’s movie during the meeting, to appeal to parents who want to attend the meeting but need something for the kids. We will continue this part of these meetings and increase children’s attendance and get more families involved.

I hope you have been taking advantage of the many different lectures, performances, and other events offered by the Embassy’s Italian Cultural Institute during this Year of Italian Culture.

Personally I am looking forward to our Festa di Natale, (page 3) in which soprano Angela Knight will again sing favorite operatic arias and Christmas carols to sing along with, our children’s chorus will sing Italian selections, Babbo Natale will distribute presents, and we all get to prepare and consume favorite Italian dishes.

The ICS board of directors and I wish you and your families all a Buon Natale e Felice Anno Nuovo.

Arrigo Mongini

Long time ICS member Joseph Grano passed away on Sunday, November 24. May he rest in peace. His biography is on page 8, courtesy of AMHS
ITALIAN LANGUAGE PROGRAM
4827 Rugby Avenue, Suite 301
Bethesda, MD 20814
Day, Evening and Weekend Classes for Adults
Serving Maryland, Virginia, and Washington, DC
Introductory, intermediate and advanced courses are offered. You can now register online
Watch the website for the detailed schedule of winter classes.
www.italianculturalsociety.org 301-215-7885

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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:
Corey S. Albright, Laura Coradetti, Patricia Crew
Judy J. Nowakowski, Antonella Salvatore, Judy Kane
Buonvenuti!
Arrigo Mongini

CORNUCOPIA
Specialty Italian Food Market
8102 Norfolk Ave, Bethesda, MD
301.652.1625
Conveniently located in downtown Bethesda
Only two blocks from the ICS Office!
Gourmet deli and catering.
Featuring an extensive line of Italian Food favorites.
Italian meat and cheeses deli products, a wide range of specialty pasta, roasted vegetables, and large assortment of Italian pastries baked on premises, biscotti, cookies, cannoli & sfogliatelle.
Panini, subs, sandwiches, fresh mozzarella, imported olives oils, olives, coffees and now GELATO!
Homemade delicious Italian meals to go!
Seasonal Specialties Available
Panettone – Pandoro – Panforte
Torrone – Perugina Chocolates
You are invited to the
Italian Cultural Society
Festa di Natale!

Sunday, December 15, 3 pm to 5:30 pm
At the Friendship Heights Village Center, 4433 South Park Ave., Chevy Chase, MD 20815

3:00 Welcome!
3:15 - 3:45 Washington National Opera Soprano Angela Knight performs a program of operatic pieces and leads in singing Christmas music.
3:00 – 3:45 ICS and Italians in DC will provide Italian activities for children in a separate room. Please email RSVP@italianculturalsociety.org to reserve a place for your child.

3:55-4:05 The children in the Italian Language Program will sing Tu scendi dalle stelle and Bianco Natale. Other kids are welcome to join the singing.

4:10- 4:20 Babbo Natale, i Folletti, e La Befana will deliver presents. (Parents, please bring your children’s presents, with name labels, by 3:00 PM for distribution by Babbo Natale, and discretely hand them to the Elves (i Folletti) at the door.)

4:20 – 5:30 Mangiamo! Festeggiamo! Beviamo! Italian Potluck

ICS will provide pasta, dolci, vini and soft drinks

To make this an enjoyable ITALIAN experience, please bring generous, deliciously HOMEMADE ITALIAN main dishes!

(Last name from A-M: antipasti or salads; last names from N-Z: meats or casseroles)
No desserts, please!
LOCAL EVENTS OF INTEREST

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

Italian Language guided tours Thurs. Dec. 12 and and Sat. Dec. 14 13, West Building main floor rotunda at 12:00 . RSVP 202-842-6247

Italian Cultural Institute:
Orchestra of the Accademia Teatro Alla Scala: Performance including works by Verdi and Nino Rota. Daniele Rustioni, conductor, Ludmilla Bauerfeldt, soprano, and Jaeyoon Juno, tenor. Tickets $10 to $25 Free Pre-concert lecture at 6:15. Wednesday, Dec 4, 7PM Music Center at Strathmore.

European Union Film Festival: Over 50 new films, including 5 from Italy: Me and You, Dormient Beauty, Garibaldi’s Lovers, Pretty Butterflies, and Salvo. AFI Silver Theater 8633 Colesville Rd., Silver Spring, MD, Friday, Dec. 5 to Sunday, Dec. 25. For tickets check AFI website or 301-495-6700

More information on the above two items can be found on the Italian Cultural Institute website: www.iic.washington.esteri.it

Holy Rosary Church: 100th Anniversary celebration Gala. National Building Museum, Sunday, December 8, 5:30 PM. For inquiries, call 202-638-0165

Verizon Center: Andrea Bocelli in concert, Thursday, December 12, 7:30 PM. Tickets start at $92.45 and range up to $413.05

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
Back, Back, Down the Old Ways of Time: D. H. Lawrence in Italy
by Luciano Mangiafico

“My great religion is a belief in the blood, the flesh, as being wiser than the intellect,” wrote D. H. Lawrence, hot in the grip of the spiritual renovation Italy works on so many visitors, especially artists; “That is why I like to live in Italy. The people are so unconscious. They only feel and want: they don’t know. We know too much. No, we only think we know such a lot.”

Lawrence lived on the shores of Lake Garda from September 1912 to April 1913, then again from 1919 to 1922, mostly in Taormina, Sicily, and then a third time in the Florence area, from 1925 to 1929. In Italy he finished Sons and Lovers, started The Rainbow, and wrote Women in Love, Twilight in Italy, Sea and Sardinia, Etruscan Places, The Lost Girl, Revelation, and a book of poems. In July 1928, Lady Chatterley’s Lover was printed privately in Florence in a first edition of 1,000 copies.

And yet, he hadn’t foreseen it. In early April 1912, Lawrence was teaching at an English private school and sought the advice of one of his former professors about obtaining a position of lecturer of English at a German university. Ernest Weekley, who taught at Freiburg University, invited Lawrence to lunch at his home in Nottingham. Helping with the hosting duties that day was Weekley’s wife and the mother of his three children, Frieda Von Richthofen (a distant cousin to the famous “Red Baron”).

She and Lawrence fell quickly in love and began an affair. By early May Lawrence had convinced her to abandon her family, leave England, and run away with him.

They went to Germany, where Frieda visited her parents in Metz, and by May 24, the two had settled in Munich. While Frieda missed her children, she apparently missed Lawrence more, and they decided to stick together and live at Icking in southern Bavaria, in a chalet apartment lent to them by Max Weber’s brother. On August 5, they left Germany, walking through Austria to Italy, arriving on the shores of Lake Garda, at Riva del Garda, on September 7, 1912. From Riva they moved down the western side of the lake to Gargagno (later famous as the residence of Benito Mussolini), who stayed at the Villa Feltrinelli from 1943-45). First they stayed temporarily in a local hotel on the lake’s shores, moving then to a small villa, Villa Igea. Almost immediately, he began to feel the renewal he would later write about in Sea and Sardinia: “to go to Italy and to penetrate into Italy is like a most fascinating act of self-discovery – back, back down the old ways of time…Italy has given me back I know not what of myself, but a very, very great deal.”

She has found for me so much that was lost: like a restored Osiris.”

In the autumn of 1913 (after a brief return to England, where the couple met and befriended publisher and literary critic John Middleton Murry and his wife, writer Katherine Mansfield), the couple set up home in Fiaschiarino, a small fishing village in the Gulf of La Spezia on the Ligurian eastern Riviera, not far from Lerici, where in the 1820s the poet Shelley had lived and died. In May 1914, Professor Weekley obtained a divorce from Frieda, the two lovers returned to London, and were married on July 13, 1914. During his time back in England Lawrence met and worked with such figures as T.S. Eliot, Ezra Pound, and philosopher, editor, and feminist Dora Marsden.

He also started to have problems with the authorities. World War I had begun, and Lawrence’s literary anti-militarism, German wife, and charges of obscenity for his novel The Rainbow (prompting its suppression in England) caused both political and financial problems so severe that in March 1916 Lawrence decided to move to the small village of Zennor in Cornwall and lease a small isolated cottage for five pounds a year. Lawrence convinced Murry and Mansfield to move nearby. Mansfield hated it there, and soon she and Murry left.

In 1916-17, with the war devouring thousands of young men in the trenches of France, Lawrence and Frieda became the object of police suspicion and were investigated for spying on Germany’s behalf. The local people had denounced them to the authorities, saying that Freida was signaling secret messages to German submarines using the laundry placed to dry on a clothesline facing the sea! Their cottage was searched, and the authorities tried to induct the sickly Lawrence into the armed forces. Finally, on October 11, 1917, the Lawrences were ordered to leave their Cornwall home within three days under the terms of the Defence of the Realm Act. They were given no explanation for the order.

Unable to get passports to go abroad, the couple then moved to a string of villages where they could afford the rent until in 1919, the war over, they were issued travel documents and left for abroad. From then on, apart from two short visits to England, Lawrence remained abroad and lived in Italy, Sri Lanka, Australia, the United States, Mexico, and France.
These peregrinations started in November 1919 when the pair traveled by train to Italy. On November 19, they had reached Florence, then moved down to Rome in early December and within days took up residence in the mountaintop village of Picinisco, where the regions of Latium, Abruzzi, and Campania come together. They did not stay very long, since the farmhouse where they lodged with a family was up a mountain path two miles from town and life there was cold and primitive. The day after Christmas they walked down the mountainside to the town of Cassino and caught a bus south. They ended up in Sorrento and from there crossed to Capri, where they lived for two months. In Capri, Lawrence was grouchy and restless and wrote that the island was, “a gossipy, villa-stricken, two-humped chunk of limestone, a microcosm that does heaven much credit, but mankind none at all.”

By February 1920, they were again on the move, this time to Sicily, traveling with English novelist Francis Brett Young and his wife Jessica. From Palermo they first went to Agrigento, then to Syracuse, before finding a place Lawrence liked in Taormina, where he rented the upper floor of a large farmhouse named Fontana Vecchia. In Taormina, where he and Frieda lived for the following two years, Lawrence was busy and productive, writing many of the poems in *Birds, Beasts, and Flowers*, and finishing the novel *The Lost Girl*. He also worked on *Aaron’s Rod* and a book of criticism, *Studies in Classic American Literature*.

In January 1921, Lawrence and Frieda sailed from Palermo to Sardinia, a voyage he wrote about in *Sea and Sardinia*. On February 20, 1922, Lawrence and Frieda left Fontana Vecchia in Taormina on the way to the United States, where socialite Mabel Dodge Sterne Luhan had offered them an adobe house in her ranch in Taos, New Mexico. She’d discovered a little pueblo village, bought lots of land nearby and dreamed of making the area a colony of intellectuals and writers. After reading the instalments of *Sea and Sardinia* in *Dial* magazine, she thought of Lawrence as the perfect candidate for her fledgling colony. Her new guests arrived in September of 1922.

The beauty of the Sangre de Cristo Mountains and the wide lonely spaciousness of the West enchanted the Lawrences immediately. The ranch, at 7000 feet altitude, was quite cold during the winter, but both D.H. and Frieda loved it, despite the nagging imperiousness of the ever-present Mabel, who tried to dictate to everyone around her. In 1924, Luhan deeded Frieda the Kiowa Ranch, 20 miles from Taos, in exchange for a singular payment: the original manuscript of *Sons and Lovers*.

The Lawrences stayed in Taos from September 1922 to September 1925, and during that time their relationship with their domineering hostess was stormy. After Lawrence’s death, Mabel Luhan wrote about it in her book, *Lorenzo in Taos* (1932). While at the ranch, Lawrence made two long trips to Mexico, in March 1923, and again from October 1924 to April 1925; these trips resulted in the books *Morning in Mexico* and *The Plumed Serpent*.

Luciano Mangiafico is a retired US diplomat. Among his many postings he was Consul General in Palermo and Consul in Milan.

![DALLA CUCINA DI MIA CUGINA](image)

**MARIA BORSA**

*Dennis Siracusa*

**Binulotti (Sicilian sausage rolls)**

1 lb. loaf of bread dough
1 lb. sausage remove casing
parmesan cheese
salt and pepper

Let dough rise then roll into a large circle. Spread sausage all over the dough. Season with parmesan cheese and salt and pepper. roll into a long log. Cut about 3” apart. Pinch ends and place one pinched end into the palm of your hand and place other hand at the top of the other pinched end and twist. Place on ungreased cookie sheet and bake at 350° for about 45-50 min. or until golden.
THE ICS WINE TASTING

Our November social featured Laurent Guinand, Ph.D of GiraMondo Wine Adventures who spoke on Tradition and Revolution in the Italian Wine Industry. He began his talk by explaining that the ancient Greeks called Italy vinoland for the diversity of vineyards they found. Since then, Italy has had a long tradition of wine making and today 25% of the world’s production comes from its thousands of varietals.

Italy has over 300 appellations IGT, DOC, and DOCG that ensures that the wines conform to certain standards of quality and consistency, especially since 1963. Most Italian wine is made by cooperatives but small wineries and wine merchants play their part to make the best wine in the world. The average size of a vineyard is 2ha (hectares). There are other appellations for classifying wines and they are Riserva for longer aging; Superiore for higher alcohol content and Classico for the first historical area in a given DOC

Dr. Guinand used a pyramid to explain Italian appellations. The top rating is DOCG (Denominazione di origine Controllata e Garantita) which puts a strict limit on yield as does DOC but requires a longer minimum aging; DOC (Denominazione di Origine Controllata) requires strict boundaries for the area, maximum yield to respect, minimum alcohol content, viticulture practices like no irrigation, wine making and aging requirements, and accepts local grape only. IGT (Indicatizone Geografica, Tipica) was created in 1992 to accommodate super Tuscans*, and indicates the wine region. VDT (Vino da Tavola) is the lowest appellation that puts fewer restraints on wine making and grapes. However, VDT does not indicate a wine of poor quality.

The speaker passed a GiraMondo wine aroma cheat sheet that explained the ingredients used to produce the three aromas associated with both red and white wines: sugar for the primary aroma; spice for the secondary aroma; earth for the tertiary aroma. The listeners were interested to learn that wet dog was used in to obtain the earth aroma for red wine.

Dr. Guinand then asked our guests to begin the tasting. There were two bottles of wine for each category of white, medium bodied red, and full bodied red.

GiraMondo Wine Adventures offers public wine tastings (classes, embassy events, food & wine pairing shows), corporate wine events (client appreciation, senior staff retreats, client prospecting, business development...), and wine coaching.

Laurent Guinand

Laurent Guinand comes from Lyon, France. He holds a Ph.D. in economics from the University of Paris XIII. He is also a graduate of the Fletcher School of Law & Diplomacy at Tufts University and the Ross School of Business from the University of Michigan at Ann Arbor. He is a member of the Society of wine Educators and the American Association of Wine Economists. He has developed innovative tools derived from strategy consulting to enhance the wine tasting experience and started GiraMondo Wine Adventures in 2004 (a consumer oriented company) after designing and presenting well over 150 wine tasting seminars for wines in countries from France to South Africa.

Dennis Siracusa
JOE GRANO

Joseph N. Grano was born and raised in the Bronx, New York. Joe’s mother and father were born near Cosenza, Calabria. His mother came to the United States when she was about two. She was the oldest of 12 children and grew up in the coal mining district of north central Pennsylvania. Joe’s father came to the United States when he was 16, and he worked for most of his life as a shoe factory worker in New York City.

Joe graduated from St. John’s University (Queens, NY) with a bachelor’s degree. He also attended St John’s University School of Law, where he received his J.D. After receiving his law degree, Joe moved to Washington, DC. He began work as an attorney with the Board of Veterans Appeals. Recently he was in solo practice. He also taught English as a second language for a number of years. He created his own course called Discover Washington, where he taught American history, government and law to advanced English speakers and then arranged field trips to various sites in Washington, including the White House, the Capitol, the Supreme Court, and the National Gallery of Art. Since 2001, several times a year, he taught U.S. history, government and law to international auditors and tax planners working for Ernst & Young in the U.S.

Some of Joe’s favorite causes included voting rights in Congress for the District of Columbia and a Sister Cities relationship between Rome and Washington, DC. However, his most fervent and passionate cause was giving proper recognition to the Italian-born “Artist of the Capitol,” Constantino Brumidi. In 2000, Joe and several individuals interested in the U.S. Capitol Building and Italian art formed The Constantino Brumidi Society. Joe was its chair for 13 years. In 2005, the Society, along with other groups, successfully urged Congress to honor Brumidi, in the Rotunda of the Capitol, on the occasion of the 200th anniversary of his birth. The Society also urged the Congress to award Brumidi the Congressional Gold Medal; legislation to do so was passed by Congress in 2008 and signed by former President Bush that year. The Medal was formally presented on July 11, 2012.

With Joe’s passing on this Sunday we have lost a true friend to the ICS and to the Italian and Italian-American communities in general. Nobody has worked harder and more consistently with Congress to promote measures of symbolic importance to our communities in light of historic prejudice and ignorance.

SPECIAL FESTA DI NATALE SILENT AUCTION

At the ICS September Social we were treated to a presentation by Francesco Amodeo and tasting of limoncello and other liquors produced at his new DC distillery, “Don Ciccio e Figli.” ICS has acquired bottles of Francesco’s tasty liquors which will be offered in a silent auction at the ICS Festa di Natale.

The liquors being auctioned are:

- Limoncello
- Mandarinetto

These tasty Italian liquors will be nice addition your holiday libations!

Bidding will start at $30. Payment must be by cash or check.

BUON NATALE!

Report from the Italian Language Program
December. 2013
Ronald Cappelletti, Acting Director

After our successful fall quarter, we are looking forward to the winter quarter which opens on January 6. Soon, all of our classes will be up for selection on the website. Meanwhile, several students have registered for inter-session classes during the traditional break between fall and winter quarters and we are delighted to have them. Viaggio Gastronomico, offered at Pizzeria Da Marco on Woodmont Avenue, will be taught in English this time, with some Italian grammar. This introductory course should appeal to students interested in Italian foods. If, in the past, you were worried about your language proficiency, try Viaggio Gastronomico this time. Also, we are opening classes for teens as our program for children expands. Don’t forget to come to the Festa di Natale on Sunday, December 15 to hear the young students sing!

I hope that you enjoy a Happy Thanksgiving and best wishes for all the other holidays.
Joe Grano, What a Man!