Poche Parole
February, 2015 Vol. XXXII, No.6

ICS EVENTS

Social meetings start at 3:00 p.m. on the third Sunday of the month, September through May, at the Friendship Heights Village Center, 4433 South Park Avenue, Chevy Chase, MD (map on back cover).

February 15: 3:30-8:00 p.m. CARNEVALE. Come to a murder-mystery enactment and delicious dinner with a Venetian twist.

March 15: 3:00 p.m. Architect, Gianni Brizzi, presents a program on Milano and Milano EXPO 2015, the Milan World’s Fair.

May 17: 3:00 p.m. The Pugliese Cooking Club will present a program on the culture and cuisine of Puglia, including food samples.

www.italianculturalsociety.org

Cathy Balman and Katie Mead enjoy drinks and hors d’oeuvres to help celebrate I Ricchi’s 26th anniversary. (see page 10)

CIAMBOTTO ALLA MAGLIESE
Recipe for this and for CIAMBOTTA ALLA ROSETANA. (see page 8)

Tony Zanelotti not only spoke at our February social, but won a prize in the raffle. (see page 4)
The President’s Message

The movie of the month at the January 18 social drew an audience of about 25 people, so many that we had to move the projection to the main hall in order for all to be seated. As we described in the January issue of Poche Parole that film was produced entirely by the citizens of the little town of Casole d’Elsa on a “no budget” basis. We plan to promote the movie to local film festivals because an informal audience survey showed that the audience rated it highly.

Then, our guest speaker Tony Zanelotti told us about his experience in producing the TV show “America’s Most Wanted” which was responsible for leading to the capture of numerous criminals and was highly valued by the law enforcement community.

We have some interesting and entertaining programs in the planning stage for the rest of this year. First, there is Carnevale 2015 on Sunday, February 15 (see page 3), which will feature a murder mystery. Guests will enter an environment simulating Caffe’ Florian in Venice where a "murder" will be staged by professional actors who will leave clues for us to use in solving the case. Children are welcome! They will be entertained and supervised in a separate room.

Also, in the planning stage is a March 15 presentation on Expo Milano, the Milan World's Fair to be held in May through October of this year. Also, on April 19 we are planning a presentation on Puglia, including cultural aspects featuring Pugliese food prepared by some of our ICS members who are natives of Puglia and are also good cooks. For more details, check future issues of Poche Parole and the emails that we send out to the ICS community.

See you at Carnevale on February 15.
We welcome our new members: 
Toni Marie Kearney, Frank R.
& Mary Palumbo

Arrigo Mongini

Events of Interest

February 1-August 2, 2015-Florentine Publishing in the Renaissance; National Gallery

February 1-May 3, 2015-Piero di Cosimo: The Poetry of Painting in Renaissance Florence; National Gallery

February 8-Cineforum Italiano-Passatempo MEETUP(on line),Cineforum Italiano 6:00PM,"Il giorno in piu"-$10.00. Become a member

RPCD
The Italian Cultural Society of Washington, DC

carnevale veneziano

"Murder mystery in Piazza San Marco"

Sunday, February 15, 2015
3:30PM-8:00PM

COSTUME CONTEST

LIGHT DINNER, DRINKS & DESSERT

CHILDREN’S PROGRAM, ACTIVITIES & GAMES

RSVP by 02/09/2015
rsvp@italianculturalsociety.org or call (301) 437-3362

ICS FESTA DI CARNEVALE RESERVATION FORM

For reservations, fill out the form below and send it with a check to ICS c/o Olga Mancuso; 4827 Rugby Ave., Suite #301, Bethesda, MD 20814. Checks for reservations must be received by February 9, 2015. No refunds or cancellations after February 9th. For further inquiries please call (301) 437-3362 or email rsvp@italianculturalsociety.org.

List the names and telephone numbers of those attending and the dollar amounts for the appropriate categories:

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Tony Zanelotti, a native Marylander, mesmerized the ICS with his tales of producing some of the best crime shows on television. His shows have led to the capture of over 1200 fugitives demonstrating the power of television. He has worked so well with federal and state police that many agencies called him to say how sorry they were that his shows were no longer being produced. The F.B.I, the U.S. Marshal and the A.T.F, all recognized that his reach was greater than theirs and these agencies often worked closely with his programs to find long-lost criminals.

In his talk, he showed a reenactment of one of his most horrible cases that occurred in a desolate corner of southern Mississippi. A woman claimed that her child had injured herself falling out of an unsafe grocery cart. The ER doctors said that it looked like a case of child abuse. Authorities found her home and to their horror, discovered scores of dogs in filthy cages, a house unfit for habitation and several empty baby cribs in a shed.

The woman’s daughter, a child herself, admitted to killing a baby accidentally by throwing her against a metal crib. The daughter told of being tortured by her parents and of the torture of the infants, most of whom were from countries south of the U.S.

The parents were arrested and the local police, to their credit, found homes for the babies and the dogs.

Mr. Zanelotti used this case as the reason he is proud of his shows and the hundreds of lives that he helped to save. - Dennis A. Siracusa

Mr. Zanelotti wins an Italian cookbook at the raffle.

After his presentation, ICS president, Arrigo Mongini, presents Mr. Zanelotti with a bottle of wine.

Before an unusually large crowd, Stuart Plattner makes introductory remarks before the viewing of “Il Seme ed il Mare,” the movie of the month.

A Special Birthday

Marie Frances, an ICS board member is shown with Evan Roberts(left) and Tony Zanelotti. She is a friend of the speaker and celebrates her birthday with him.
Raffle Winners

Top: The table with the raffle gifts. Mary Schmidt (white wine with sign), Luigi De Luca (dolci), Charles De Marco, (Panettone and tee shirt), Elaine Golden (Pirouettes) and Evan Roberts (apron).

Evan Roberts, Sherry Brennan and Lisa Fisher chat after the program.

Silvana De Luca instructs Katie Annulli in Italian before the lecture.

Report From the Italian Language Program

On January 16, teachers met to share ideas, teaching activities, techniques, as well as to discuss this year's accomplishments and our future plans. We had fun afterwards at Pizzeria Da Marco.

Winter classes are going well. On February 23, Session 2 (morning classes) starts with Beginners 2 (A1), Elementary 2 (A2), Intermediate (B1), Advanced Grammar and Conversation (C1-C2), Literature, Grammar and Conversation (reading “Il Treno di Panna”, by Andrea De Carlo), Current Events (B1, B2, C1), Italy Today (B2, C1) and Letteratura Classica e Contemporanea (C2). At lunch time, 12:15-1:15, we will have Advanced level Conversation on Monday, Intermediate level Conversation on Wednesday, Advanced level Book Reading (reading “Il Cane di Terracotta” from Commissario Montalbano series, by Camilleri) on Monday, Intermediate level Book Reading on Thursday, Italian Culture-Teatro on Thursday. (Continued on page 6)
On Sunday, January 18, Anita Ekberg, the unforgettable interpreter of “la Dolce Vita” died in Roma. She was the tall, blond and beautiful Swedish actress who portrayed Sylvia, the sexual goddess who lured Marcello Mastroianni into the fountain in Fellini’s “La Dolce Vita.”

The director had chosen her as a cinematic sex symbol to counter Marilyn Monroe. Frankly, it is not clear if Fellini made her an overnight sensation, or if it was Anitona (as he used to call her) to make the Italian director famous worldwide. One thing is clear, the iconic image of this Junoesque beauty entering the Trevi fountain in the middle of the night will be as eternal as the world of cinema. Anita Ekberg had a sweet voice with a sharp tongue that perhaps got her in trouble with both Hollywood and Cinecittà producers, but she was genuine and beautiful, and we like to remember her as such along with our memories of a past era when the generation that experienced WWII found a way to daydream by simply going to the movies. Good-bye and thank you, Anita!

On Monday, February 2, from 6:30-8:30 p.m., Riccardo Cannavò will start year two of “Discover Sicily: history, culture, food and wine on the island of sun.” Last year’s students enjoyed the course and a group went to Sicily (see the November issue). Davide PirreraRosso di Cerami, our contact in Sicily, is enhancing his tour, based on our feed back. http://www.italianculturalsociety.org/italian-language-program/course-trip-sicily/

In February, we will start a new course for children 2-3 years old on Sundays from 10:00-11:00 a.m., at the request of some parents living nearby. Tamara D’Addieco will lead the group. She will also lead and coordinate a new series of monthly themed workshops for kids 2-11 yrs old (divided by age). The first one, about Carnevale, will be at the Friendship Heights Village Center, during our Festa di Carnevale, after the ILP childrens’ presentation of Italian traditional costumes such as Arlecchino, Pulcinella, and Colombina. Please do not miss it!

Other themed workshops in Italian (la primavera, la Pasqua, la festa della mamma, l’estate) will take place in Bethesda, the first Sunday of each month, from 3:00-4:30 pm.

Finally, registration for our Summer Camps is going to open soon. Special price for registration received by March 30. Check our website for more info http://www.italianculturalsociety.org/summer-camp/ Francesca Casazza, director ILP

La Dolce Vita “a bittersweet end” by Olga Mancuso

Domenica scorsa si è spenta a Roma, Anita Ekberg, indimenticabile protagonista del film “la Dolce Vita” di Fellini. La memoria va subito a quella scena iconica in cui si bagnava nella Fontana di Trevi sotto gli occhi stregati di Marcello Mastroianni. Anita era stata scelta da Fellini come sex symbol in contrapposizione all’immagine dell’americana Marilyn Monroe.

Dagli anni 70 Anita viveva a Roma. Si sentiva a casa sua nella città eterna che l’aveva resa famosa, tra la gente che l’aveva accolta ed ammirata e che le voleva bene. Dopo il successo internazionale della “Dolce Vita” la carriera dell’attrice, aveva subito un certo declino un po’ per il suo temperamento, un po’ per le scelte non indovinate da lei fatte. Nelle sue parole si sentiva un tono di rammarico per le occasioni “sfuggite” negli anni in cui Hollywood e Cinecittà erano magici e leggendari. Addio “Anitona”! Sei il simbolo di un’era che non esiste più. Ci hai fatto sognare ad occhi aperti e te ne siamo grati.
THE PUGLIESE COOKING CLUB

A group of us, brought together by our connection with the Italian Cultural Society and our Pugliese roots, have started an informal club to cook the traditional foods from the region of Puglia. We meet three or four times a year at a group member’s home to spend a morning cooking, followed by a festive lunch.

There are five of us in the group. Luigi De Luca, former President of the Italian Cultural Society, was born in Maglie, near Otranto. Diane Colasanto’s father was born in Terlizzi, near Bari (her mother’s family comes from the province of Avellino in Campania). Lucy Falcone Hamachek’s parents were both born in Roseto Valfortore, near Foggia. Antonella Salvatore (Pellegrino), a teacher in the Italian Language Program, was born in Barletta and spent most of her childhood summers in Vieste, in the Gargano Promontory. The fifth member of the group, avid cook Linda Reck, was named an honorary Pugliese by the rest of us. Diane, Lucy and Linda have been Antonella’s students for many years in her class on Classic and Contemporary Italian Literature.

Over the last two years we have made orecchiette, the famous Pugliese pasta, cartellate, a delicious Christmas pastry that may be served with honey or vin cotto and ‘sagne e ceci,’ a pasta and chickpea dish that was written about 2,000 years ago by Horace. Occasionally, Diane’s and Antonella’s mothers have joined us as well.

Most recently, on a cold and icy day in January, the group came together to cook a Pugliese dish that is made throughout the province with many variations. In fact it is found throughout Southern Italy. There is a well-known Neapolitan version as well. It is called either ciambotta or ciambotto and the consistency can vary from a soup to a stew to a risotto-like texture. We present the two variations that we enjoyed at lunch. This dish is an example of ‘la cucina povera,’ that is food--delicious food--invented by our ancestors who couldn’t afford to waste anything and who thus created memorable dishes using the ingredients they had at hand, including scraps. We give precise measurements but the dishes do not suffer if the cook improvises a bit; adjust the ingredients according to your individual taste and use what is in the refrigerator.

IL CIRCOLO DELLA CUCINA PUGLIESE

Un gruppetto di noi, unito dal legame con l’Italian Cultural Society, ha iniziato un club informale per cucinare piatti della tradizione pugliese. Ci incontriamo tre o quattro volte all’anno a casa di uno di noi, passando una mattinata a cucinare, e poi a mangiare quello che abbiamo cucinato.

Siamo in cinque: Luigi De Luca, ex Presidente dell’Italian Cultural Society, nato a Maglie, vicino a Lecce/Otranto; Diane Colasanto il cui padre era nato a Terlizzi, vicino a Bari (mentre la famiglia di sua madre e’ originaria della provincia di Avellino), Lucy Falcone Hamachek, i cui genitori erano entrambi nati a Roseto Valfortore, vicino a Foggia; Antonella Salvatore Pellegrino, insegnante dell’Italian Cultural Society, nata a Barletta, che da bambina ha trascorso molte delle sue vacanze estive a Vieste, nel promontorio del Gargano. Il quinto membro del gruppo, Linda Reck, cuoca appassionata, e’ stata inclusa nel gruppo quale “pugliese onoraria.” Diane, Lucy e Linda sono da molti anni studentesse di Antonella nella classe di Letteratura italiana classica e contemporanea.

Negli ultimi due anni abbiamo fatto orecchiette, la famosa pasta pugliese, cartellate, un delizioso dolce natalizio servito con miele o vin cotto e “sagne e ceci” un piatto di pasta e ceci di cui aveva scritto circa 2.000 anni fa Orazio, (anche lui della zona essendo nato a Venosa). Qualche volta anche le mamme di Diane e Antonella si sono unite a noi.

Recentissimamente, in una fredda e gelida giornata di gennaio, il gruppo si e’ riunito per cucinare un piatto pugliese che viene fatto in tutta la regione in molte varianti. In verita’ si trova in tutta l’Italia del Sud. C’è anche una famosa versione napoletana. E’ chiamato ciambotta o ciambotto e la sua consistenza e densita’ possono variare da quelle di una zuppa a quelle di uno stufato o di un risotto. Qui noi presentiamo le due varianti che abbiamo gustato a pranzo. Il piatto e’ un esempio di “cucina povera” cioe’ cibo – cibo delizioso- inventato dai nostri antenati che non potevano permettersi di sprecare nulla e che dunque creavano specialita’ memorabili utilizzando gli ingredienti che avevano a portata di mano, avanzi inclusi. Noi diamo dosi precise, ma se il cuoco improvvisa un po’, i piatti non ne soffrono; aggiustate gli ingredienti secondo il vostro gusto ed utilizzate quello che c’è nel frigorifero.

Pugliese Proverb

I maccheroni sono come il matrimonio, devono essere consumati quando sono molto caldi. Macaroni is like marriage, one has to consume it when it is very warm. - Editor
Ciambotta alla Rosetana

3 medium potatoes, peeled and sliced
2 small or 1 medium zucchini, sliced
½ cup sliced celery, including the leaves if possible
2 whole canned tomatoes (not 2 cans, just 2 tomatoes)
1/3 cup olive oil
1 thinly sliced onion
pinch crushed red pepper (optional)
salt to taste
½ loaf of stale Italian bread, sliced

Place sliced potatoes, zucchini, celery and tomatoes in a pot with a tsp. of salt and water to cover. Boil for approximately 30 minutes or until the vegetables are soft but still maintain their shape. Add sliced stale bread until all the liquid has been absorbed and the mixture has a thick consistency. In a separate small pan, sauté the onion in the olive oil until lightly browned. Add crushed red pepper to taste if using and then add this mixture to the vegetable/bread mixture. Mix well so that the bread and vegetables are broken up into small pieces. May be served warm or at room temperature. It may be the first course or can be served as a side dish. It is excellent with grilled sausages for example.

Ciambotta alla Magliese

3 medium potatoes, peeled and sliced
3 small or 2 medium zucchini, sliced
2 red peppers, sliced
½ of a large size eggplant, peeled and sliced
2 whole canned tomatoes (not 2 cans, just 2 tomatoes), or 2 teaspoons of tomato paste
1 thinly sliced onion
½ cup canola oil
salt to taste
a tablespoon of basil paste in olive oil or minced fresh basil to taste

Sauté the sliced onion in the canola oil in a pot with salt to taste until lightly browned. Place sliced potatoes, zucchini, peppers, eggplant and tomatoes/tomato paste in the same pot with water to cover. Boil for approximately 30 minutes or until the vegetables are soft. Add the basil paste/leaves and keep cooking for another five minutes. Serve in a soup bowl, warm/at room temperature/cold according to taste. It can be sprinkled with parmesan cheese, if you prefer. Toasted bread is a wonderful accompaniment to this dish.
Claudio Monteverdi of Mantova
by Jean F. Jawdat

The composer Claudio Monteverdi plays a part in the history of Mantova because he lived in the city for more than twenty years and worked under the patronage of Duke Vincenzo I, composing a number of his most important works while there. His compositions, which were considered by many to be avant-garde, represent the shift from the end of the Renaissance to the beginning of the Baroque, and thus he is considered one of the most important figures in the history of music.

MONTEVERDI’S LIFE:
Claudio Monteverdi was born in 1567 in Cremona, not far from Mantova. (It was also in Cremona that the great violinmakers, the Amati family and later Antonio Stradivari, created their famous violins and other stringed instruments.) Monteverdi’s father was a medical doctor and apothecary, and Claudio was the eldest of his five children. The boy studied with the music director at the cathedral in Cremona and sang in its choir. By the age of fifteen he had published his first volume of motets and madrigals.

In 1590, at the age of twenty-three, Monteverdi moved to Mantova, where he was engaged by Duke Vincenzo I as violist and singer at the court. He worked with Jacques de Wert, a well-known Flemish musician who was director of music, and Monteverdi began to develop his personal style of composition. A few years later, in 1601, he himself became the director of music.

In 1599 Monteverdi married a court singer, Claudia Cattaneo. They had three children but his wife died after just a few years, in 1607. Monteverdi was deeply affected by her death and suffered from depression in the years following.

-Continued in the next issue

-LA VITA:
Claudio Monteverdi è nato nel 1567 a Cremona, non molto lontano da Mantova. (Era anche a Cremona che i grandi liutai, la famiglia Amati e, piu’ tardi, Antonio Stradivari, hanno creato i famosi violini ed altri strumenti ad arco.) Il padre di Monteverdi era un medico e farmacista e Claudio era il più grande dei suoi cinque figli. Il ragazzo ha studiato la musica con il maestro di cappella alla cattedrale di Cremona e ha cantato nel coro. Gia’ all’eta’ di quindici anni aveva pubblicato il suo primo volume di mottetti e madrigali.

Nel 1590, all’ eta’ di ventitré anni, si e’ trasferito a Mantova, dove e’ stato assunto dal Duca Vincenzo I come “violista” e cantante alla corte. Ha lavorato con Jacques de Wert, un noto musicista fiammingo che era direttore di musica, e Monteverdi ha cominciato a sviluppare il suo stile personale di composizione. Piu’ tardi, nel 1601, lui stesso e’ diventato il maestro di cappella.

Nel 1599 Monteverdi ha sposato una cantante della corte, Claudia Cattaneo. Hanno avuto tre figli ma la moglie e’ morta dopo pochi anni, nel 1607. Monteverdi e’ stato molto colpito dalla sua morte ed era soggetto a depressione durante gli anni seguenti.

The only certain portrait of Claudio Monteverdi, from the title page of Fiori poetici, a 1644 book of commemorative poems for his funeral
The ICS Goes to I Ricchi

Cathy and Gary Balman

Gregory and Linda Fuortes with ICS instructor, Carlo Ellena.

Anthony Moccia offers Paolo Vidoli an hors d’oeuvres.

Robert A. Barbuto speaks with Christianne Ricchi, the owner of I Ricchi.

Allegra Tartaglia, Social Media & Marketing
ICS along with Martina Rizzo from the Embassy of Italy.

The dining room at I Ricchi

Invitation to I Ricchi

A quarter century!
26 years ago, i Ricchi came from Florence, Italy to open its doors in DC.

Join us on Monday, January 12 from 5 to 7 pm for a special Happy Hour Anniversary Party.

Complimentary hors d’oeuvres and CAKE(!) with reduced Happy Hour pricing on wine and cocktails.

We have big plans for our next 26. Let’s celebrate!
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 website

www.italianamericancommunications.org

PBS documentary to feature prominent Italian American leaders

Documentary filmmaker John Maggio highlights the struggles of Italian immigrants in his new PBS series The Italian Americans. The two-part, 4-hour series, which will air at 9 p.m. on Feb. 17 and 24, is narrated by Academy-Award nominated actor Stanley Tucci and features interviews from government leaders including U.S. Representative Nancy Pelosi and Supreme Court Associate Justice Antonin Scalia as well as footage of New York Governor Mario Cuomo.

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Bethesda, MD 20814

Please make check payable to:
The Italian Cultural Society

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meeting location

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