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).

October 25: (Note—it’s the last Sunday in October) 3:00 "Dante at 750: A Dramatic Reading of the Divine Comedy" featuring Professor Giuseppe Falvo. The Italian Cultural Society of Washington, DC in collaboration with the University of Maryland at College Park cordially invites you to a dramatic reading of Dante's Divine Comedy done by students from the Department of French and Italian (School of Languages, Literatures and Cultures) and the School of Theatre, Dance and Performance Studies. Following the performance the professors will lead a Q/A session with the audience. 1:00-Movies of the month are Lamerica for the adults and at 3:00 Cattivissimo me for the kids.

November 15: 1:00-The movie for adults is “Quando sei nato non puoi più nasconderti,” 2005. The movie for kids is Cattivissimo me 2. 3:00-Metropolis: An artists’ book with 303 prints by 303 artists from 17 countries featuring Romeo Segnan.
President’s Message

Welcome back everyone to our fall season of social meetings and Italian classes. Those of you who were not among the 65 people who were with us at the September social about Traditional Drinks of Italy missed a really good time. Your board of directors outdid themselves to present a tasting of nine drinks in about 600 little cups, with historical commentary on each of them. See more on pages four and five. Judging from the comments of those present, all seemed to enjoy the program.

Have you seen the fall schedule of classes in our Italian Language Program on our website? It’s not just about language. You can take courses in literature, history, culture, cooking, film, Latin, and even take a trip to my ancestral region, Piemonte. It’s the Italian Everything Program!

Check out the next three movies of the month. Our board member, Stefania Amodeo, has assembled a sort of trilogy of independent films touching the hot subject of immigration in Italy: “Lamerica”, 1994, “Quando sei nato non puoi più nasconderti,” 2005, and “TerraFerma,” 2011.

Finally you should not miss the next social meeting (on October 25, the fourth Sunday). We will have dramatic readings from Dante’s Inferno by acting students from the University of Maryland, with comments and Q/A from Dante experts. In November, board member Romeo Segnan will describe a project and show the results of assembling a book of over 300 original art works from around the world.

We hope you can come to these exciting events.

Arrigo Mongini

Welcome to our new members

Alfredo Baldini
Mary Theresa Barbato
Robert Beckelheimer
Luanne Bru
Andrea Camarillo
Rosemary Clune
Emily Demarest
Hal & Aileen Dower
Lisa Enroth
Richard Farino
David & Katherine Flaxman
Edward Gero
Alessio Giubellino
Miriam Hamilton
Anne Hammer
Christopher Hatch
Francesco Isgro’
Elizabeth Lichter
Francesca Macchiariini
Daniele Marchesani
Stefano Marenco
Michael Miller
Ranieri Moore & Hilary Dove
Cavaceppi
Samuel Morgante
Quentin Nardi
John Pacovich
Ting Rao
Anne Roulhac
Jessica Scarlata
Deborah Sherer
Franklin & Sherri Spencer
Colleen Spiri
Vicky Taheri
Elizabeth Thomas
Loraine & Richard Vitelozzi
Lucero Lopez

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Allegra Tartaglia, Social Media, Marketing material
Stefania Amodeo, Movies’ Program
Tamara D’Addieco, Children’s Program

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 the newsletter is the 22nd of the month preceding publication of the issue. Please send submissions to language@italianculturalsociety.org or on a computer CD/DVD to Editor, Poche Parole, 4827 Rugby Ave., Suite 301, Bethesda, MD 20814

Publication notice: The ICS Board reserves sole discretion for accepting any material, including ads, for inclusion in Poche Parole, pursuant to its established Publication Policy. A copy of this policy is available upon request by contacting the editor. Advertisers appearing in Poche Parole have paid a fee or provided service in kind to ICS for publishing their respective ads. Publication of any advertisement in Poche Parole does not reflect ICS endorsement or guarantee of the advertisers’ services, products or statements. Material contained in articles published is the sole responsibility of the author and does not indicate ICS endorsement.

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The theme of the artists’ book, **METROPOLIS**, reflects both an international movement to rethink the experience, functioning and significance city life. Venice, the book’s city of origin. Venice, has dominated commerce and culture throughout the Mediterranean for over one thousand years and is the mother city (the original meaning of metropolis). It still offers a rich culture and the experience of a car-less, walkable city.

Realized at the International Center for Graphic Arts (CIG - Centro Internazionale della Grafica) in Venice under the guidance of Silvano Gosparini, artists came from all over the world to print and learn Venetian bookmaking techniques. **Metropolis** was initiated by artist Andreas Kramer (Berlin/Venice).

Following the success of their first book project, Il Libro della Notte, this book employed three times as many artists. The accordion-style book of 303 prints (on Rosaspina Fabriano paper) fully extends up to 60 meters (about 215’ long.) One of the three identical books is being exhibited in Italy and joins the Il libro delle Notte in the collection of the Museum of Modern Art, Ca’ Pesaro in Venice. Another one is being exhibited in Europe and is destined for a German museum. The third book is beginning in North America with a showing at the Katzen Rotunda in conjunction with the 2015 Group 93 exhibit, Solutions.

Soft cover catalogs of the book, with images of every print near original size, are available.
On September 20, for the first social of the fall season, we held a “tasting” of traditional Italian drinks, both alcoholic and non-alcoholic. We served approximately 600 samples to our audience of about 65 people. One of these drinks, Punt e Mes, was around about 150 years ago, and another, Aperol Spritz, is currently the most popular aperitivo in Italy.

We had 9 drinks, starting with Orzata and Tamarindo, both sweet drinks, then the even sweeter Latte di Mandorla (almond milk, but not like what you get in the supermarket), then Acqua e Zammu’, essentially water flavored with anice extract from Sicily, then Chinotto, a carbonated drink with a unique flavor based on bitter oranges. All of these were analcolici (without alcohol).

Then we served Aperol Spritz(6% alcohol) based on sparkling water and a liquor with a secret formula, then Punt e Mes, a flavored vermouth of 16% alcohol. We finished up with two “spirit drinks” (about 30% alcohol) from the Don Ciccio e Figli distillery in DC: Limoncello, and Amaro delle Sirene, based on old family recipes from the Amalfi Coast.

-Arrigo Mongini

Olga Mancuso, Event Organizer.

A view of some of our 65 guests.

Rosalie Sanchez, Linda Natale and Adriana Amaro.

Mary Theresa and Robert Barbuto.
Guests enjoy the post program meal.
Stefania Amodeo serves the drinks during the program.
Above: Mary Schmidt donated “Cat Lady,” the poem she authored, as a raffle prize. It is about an eccentric old Roman woman who feeds stray cats and thinks that she can talk to them.

The Raffle Winners:
Dennis A. Siracusa
Frances Moran Giabbiano
Romeo Segnan with Dr. Cristobal G. Duarte
Brenda Monaco

Next Social Meeting:

IN HONOR OF THE 750 YEAR BIRTH OF DANTE

I CANTI DI DANTE

OCTOBER 25, 2015
3:00PM

FRIENDSHIP HEIGHTS VILLAGE CENTER
4433 SOUTH PARK AVE.
CHEVY CHASE, MD 20815

The Italian Cultural Society of Washington, DC in collaboration with the University of Maryland at College Park cordially invites you to a dramatic reading of Dante's Divine Comedy done by students from the Department of French and Italian (School of Languages, Literatures and Cultures) and the School of Theatre, Dance and Performance Studies.

Professors Giuseppe Falvo and Federica Deigan will lead a Q/A session with the public.

RSVP at: rsvp@italianculturalsociety.org
Tel. (301) 215-7885
www.italianculturalsociety.org
Our Summer Term 2015 counted 12 courses and 84 students + 4 weeks of Summer Camps with 46 kids, just slightly more than last year, versus 4 courses and 24 students of Summer Term 2013.

I would like to share an excerpt of an email that I received from one of our students participating in the class and the trip to Sicily:

"... I had a very positive experience in Sicily. It was an amazing country with distinct cultures and spectacular and diverse scenery. I really enjoyed visiting the historical sites in Agrigento, Palermo, Catania and Syracuse that we had learned about previously in the Society's Sicily class lectures and had only experienced through the Google maps application at that point. We spent most of our evenings in Enna, a small, friendly, hilltop town that became a very comfortable home away from home for us.

Our guide, Davide, made our experience personal and very special. He has the perfect background as a historian and archaeologist and his relationships and contacts helped make it a true insider's tour - we had access to sites and activities that I don't think would be available to other tourists. Davide's friends and family also made us feel like welcome guests - his family invited us to their country house and house in the town of Enna to teach us about their family's history, give us cooking demonstrations and we had amazing meals with them. We rarely waited in any lines at sites like museums and cathedrals and even had the Mayor of Sperlinga open a castle that Davide's family once owned just for our group to visit!

Our group size of six was excellent as we were able to stay together, move easily between sites, dine in small, wonderful Mom and Pop establishments and attend intimate cooking lessons and other demonstrations. The small group size also afforded us plenty of personal attention from Davide and made it easy to get to know the other tour participants. Also, we were able to visit small towns and negotiate the bigger cities with ease in our van. Our drivers were professional, made us feel safe and were always ready to whisk us to our next location. Although our schedule was ambitious, our days were very well planned, coordinated and organized. Our group got along well and I think we all enjoyed our time together. The only negative is that we were so busy that I was never able to catch-up on all the reading and review of the class materials I had planned to accomplish during the trip!..." –Sandra, July 4th 2015-

I would be glad to have students and members sharing comments and pictures, to remind us of the pleasant summer, a far memory for who, like us, has been working hard for the opening of the Fall Term!

In September we opened, so far, 31 courses and 10 or 11 more courses should open the week of October 26th, for Session 2 (5 week courses). Among these October-5 week Session, Food Wine Paring, which was a great success last summer. New regions and a new amazing menu will be prepared by Christianne Ricchi, since there are returning students who want to continue to refine their knowledge and enjoy more food and wine.

If you prefer to learn how to cook authentic Italian dishes, instead, you should enroll in Cooking with Maura. Few students are waiting for just one more person, so the course can start! We have mini courses of 3 classes, now.

“Class + trip,” (for travelers who look for an authentic immersion into real Italian life) is bringing you now to the region Piemonte. Look online at the amazing trip we have planned! If you cannot go to Italy, you can always have a virtual tour in our class, with Silvana De Luca!

Three Kids courses opened on Fridays, and 5 on Saturdays. Our new instructors Ambra Peruzzi, Francesca Mosca, Cecilia Volterra, Isabella Villa, Chiara Gastaldi, with Tamara D’Addieco already showed their professional skills and passion for teaching to our children.

Last but not least, this Fall we started our courses with a new PC, projector, and other important investments, which were possible thanks to the last Gala’s Fundraising efforts. I want to thank again all the participants who shared a beautiful night with us: the donors to the Auction (A mano, Barcelona Wine bar restaurant, EYMA Salon &Spa, National Philharmonic Orchestra Strathmore, Gabriele Rausse (wine), Silver Diner, Sol’Art Bed & Breakfast in Trani, Santa Maria Novella USA, Via Umbria, Cafè Milano + individual donors like Claudia Deferre, (7 days in San Remo), Romeo Segnan (3 days in Venice), Maria Luisa Sylos-Labini (vase), David Cieslikowski (2 pictures), Maura Guida-Maffia (Cooking lesson), Sofia Caligiuri (painting), Marie Frances (Scotch Whisky). Thank you to the sponsors: (ISM's Customer-Centric Focus Service Areas, Sol’Art, Via Umbria, Il canale, Bethesda Travel Center, Silver Diner), and especially thank you to the volunteers who helped us to organize this event.

Grazie! More details about our sponsors and donors, and pics from the night, by the photographer David Cieslikowski are on our website. Enjoy some of them on the following page.

Stay tuned, and feel free to contact us at (301)-215-7885, if you have any questions.

Enjoy the autunno!

Francesca Casazza
Director of the Italian Language Program
1. Lucy Fonseca and Chiara Gastaldi welcome guests to the Gala (on the other page)

2. Marina Garzolini, volunteer for the Gala Committee, arranged the tables (left)

3. Ellen Coppley and Chiara Gastaldi, volunteers for the Gala Committee, organized a successful Silent Auction (right)

4. ILP students and instructor Clarissa (left)

5. Researchers from NIH enjoying the aperitivo in the patio (right)

6. Director of Education Office (Embassy of Italy) R. Pennazzato, First Consular Simon and Marzia Carta, and instructor Antonella enjoying Prosecco (left)

7. New Director of the Istituto di Cultura (Embassy of Italy), Angela Tangianu, on the left (right)

8. Actor Edward Gero, Prof. Vittorio Felaco and Dr. Franco Impalà (Cultural Affairs, Embassy of Italy) reading an excerpt from Dante, Inferno XXVI

9. Luigi De Luca presenting his Award winner for excelling in the study of Greek and Latin, with Olga Mancuso (ICS Event Coordinator)

10. Silvana De Luca delivering her Award to Gabriella R. Devlin Capizzi for excellence in piano performance.
Weekend of Movies To Inform, Inspire and Empower
Immigration FilmFest 2015

In April, the Italian Cultural Society had a viewing of *The Italian Americans* and discussed America’s recent history regarding immigration. The Immigration FilmFest presents a good opportunity to follow up on this important issue.

You saw the photo: a little boy lying face down in the sand on a Turkish beach. At that moment we had to confront the tide of human misery coming from the Middle East. We could no longer turn aside. One asks why, how could this happen? Millions leaving their homes. In one weekend, the city of Munich welcomed 25,000 refugees.

How to understand? Begin by seeing remarkable, award-winning movies that tell immigrant stories. Clear the decks so you won’t miss out on any of these unique film/discussion events.

1. Opening night, Thursday, October 22, at the Silver Spring Civic Building to see *Culture Clash*. You’ll learn about Caribbean immigrants from many islands, all with different traditions, that they wish to preserve while becoming Americans.

2. Friday, October 23, at the Washington Ethical Society (WES), see the US-East Coast Premiere of On the Bride’s Side and meet the director flying in from Milan, Italy. Gabriele del Grande is also an Italian journalist. He will share first-hand observations about the impact of the largest number of people seeking safety since WW II.

3. Saturday, October 24, celebrate immigrant filmmaking at the gala premiere event in UDC’s Theater of the Arts. Guests will enjoy an elegant array of brochettes, canapés and tastes from around the world as well as drinks, coffee and decadent desserts created by award-winning Main Event Catering. See the world premiere, *Dream, An American Story*. Afterwards hear from Producer/Director Aldo Bello and meet the young man from the film who was compelled to leave the only country he knew, the USA, just as his career was taking off. Juan Gomez is flying in from Sao Paolo, Brazil to be with us Saturday evening!

4. Back at WES, Sunday, October 25, enjoy an amazing program of short films including the art film that was spirited out of Iran to appear here. Armando Trull, WAMU 88.5 reporter and immigration specialist, will lead audience discussion following the film.

See trailers, other award-winning films and buy tickets [www.immigrationfilmfest.org](http://www.immigrationfilmfest.org)

Due Donne Italiane Hanno Tramortito il Mondo by Katy Mead

Due donne italiane hanno tramortito il mondo agli US Open giocando l'una contro l'altra nella finale.

Roberta Vinci ha vinto su Serena Williams nei quarti di finale. La sua amica d'infanzia, Flavia Pennetta, ha vinto il titolo. Il fidanzato di Pennetta ha sconfitto lo spagnolo, Rafael Nadal.


Flavia Pennetta è nata a Brindisi, Puglia e vi abita tutt'ora. Dopo aver vinto la finale, Flavia ha dichiarato di avere intenzione di festeggiare e sposarsi. Dopo il torneo, Fabio e Flavia sono andati in vacanza a Formentera.

Quando un giornalista ha domandato che cosa significava che due italiane erano arrivate in finale, Vinci ha detto che i miracoli possono accadere.

Two Italian Tennis Pros Stunned the World by Katy Mead

Two Italian tennis pros stunned the world at the US Open by playing each other in the finals. Roberta Vinci upset Serena Williams in the quarter finals. Her childhood friend, Flavia Pennetta, won the US Open women’s title. Pennetta’s fiance, Fabio Fognini upset Spanish star Rafael Nadal.

Both women are in their 30s. Vinci was born in Taranta, Apulia Italy and now lives in Palermo. She won her first title in 1999 in the French Open in girls doubles with Pennetta.

When Vinci was asked if she was related to Leonardo da Vinci, she said that he was her uncle.

Flavia Pennetta was born in Brindisi, Apulia and still lives in Brindisi. After winning the final, she announced that she was retiring from tennis and getting married. After the tournament the couple vacationed in Formentera.

When Vinci was asked what it meant for two Italians to be in the final, she said "Miracles can happen."
How to Successfully Buy Italian Wine
By Ruggero Maclodo

You are in an upscale Italian restaurant in the United States. You are there for a special occasion with family and friends important to you. They are depending upon you to choose the wines to go with a memorable meal. You look at the wine list and choose a bottle. The wine steward brings the wine and pours you a sip. You taste it. It is not spoiled. You shake your head okay. Have you done a good job in choosing the wine? No!

No one can master Italian wines. Italy produces about one third of all of the wine produced in the world, makes 40-50 billion hl (100 liters) per year of wine, produces more than any other country and has more than a million vineyards. Go to an Italian wine show in Italy and there may be 3000 different producers represented. There may be more than 100 producers of Chianti. From Nebbiolo grape in Barolo from Piedmont, to the Sangiovese grape that comprises at least eighty percent of Chianti in Tuscany, to the Nero d'Avola grape only found in Sicily, there are hundreds of different grapes in Italy, more than any country. So with this bewildering detail, what can you do? Does a good wine really matter to most people who have no training, knowledge or interest in what is a good wine? In our class created by Italian language Instructor Carlo Ellena, “Food Wine Pairing”, we learned that you make a good bet when you follow the Italian version of the European classification system for wine grading. There are the five grades of Italian wines:

1. Vino. This is table wine. It may be a mixture of grapes from different vineyards. There are no guarantees as to quality, the vineyard, the harvesting, the production, the maturity of the grape or the taste. Maybe the restaurant owner got a deal great on some cheap bulk wine. You are gambling here.
2. Vino Varietale. These are wines made usually up to 85% from a major type of grape such as Sangiovese, but not tied to a specific area. You may know something about the grape, but not where it is from or the quality of the production, how the grapes were cultivated or fermented. But, this is a better bet as compared to table wine. 3. Vino IGT. (Indicazione Geografica Tipica). This is a guarantee that the grapes came from an area designated by the government as producing grapes of that variety. If you know and like certain wine produced from that grape, then you have a better chance of making a good choice. Why is the designation of the grape important? The local grapes, selected according to regulations, are guaranteed to produce wines of high quality selected for this special designation. 4. Vino DOC. (Denominazione di Origine Controllata). The grapes making up this wine have to come from the government designated areas for this grape. Wines before being distributed under the DOC label undergo chemical, physical and sensory analyses certifying that the producer has complied with the winemaking regulations. You have the second level of guarantee that this is probably a good wine. 5. Vino DOCG. (Denominazione di Origine Controllata e Garantita). This is not only a guarantee that the grapes came from that designated area, but also that the government has annually certified that the grower does not crowd the grapes by overplanting and that the producer follows the best practices for the aging and production of that type of wine. A DOCG wine is the best bet you have that the wine will be a delicious choice. The DOCG designation is limited to 73 of those most highly praised wines that produce a consistent quality. Does this mean you have to pay big bucks for DOC or DOCG wines? No! You can find DOC and DOCG wines at modest prices, sometimes less than you pay for heavily advertised brands that are not so highly rated. I recently found a DOCG Chianti at Whole Foods for $8.99. You will find that the version you like that is DOC or DOCG will be worth the modest few more dollars than you would pay for table wine.

In Italy, there are 118 wines graded as IGT, 330 DOC and 73 DOCG. The Piedmont region, in the Northwest, bordering France, has 42 DOC and 16 DOCG, the greatest numbers among the 20 regions of Italy. In all cultures, historical periods and countries, it is an axiom of government regulation that the more money a private individual can make from getting a government stamp of approval, the more likely that there will be corruption to bribe the bureaucrat to give you a permit or valuable designation.

Does this happen with Italian DOC/DOCG system? Born in Savona and a long time expert in Italian wines, Carlo Ellena responds this way: A few years ago there was a restaurant in Rome which grossly over charged some Japanese tourists. The tourists complained to the Italian government. The Italian government immediately permanently closed the restaurant. The Italian government knows that the trust of foreigners in the quality of food and wines of Italy is an extremely valuable asset that cannot be lost through mismanagement, fraud, abuse or corruption.

Back to you in the US restaurant. After you find a bottle you like from the wine list, ask the waiter to see an unopened bottle. Read the label. You do not have to know Italian to look for the IGT, DOC or DOCG designation, as spelled out above. It will be on the front or back of the bottle. Once the wine steward or waiter know you are among the few that knows the system, they may give you a little respect, knowing they cannot fool you.

Second rule? Drink locally. If in Genova, order wines from the Liguria region of Genova, not a Chianti from Tuscany. Why? Because the soil, history and sun combine in a region to often produce wines and food that are in harmony with each other. If having the Genovese classic dish of trofie pasta with pesto Genovese or tagliolini ai moscardini, order a Genovese wine if possible. Some of the great wines to come out of Italy in recent years are the Super Tuscans which are rebels against the Italian classification system. You can get some great Super Tuscan after a lot of personal exploration. In our class, we tasted a wonderful Super Tuscan--but it was outclassed by a top DOCG Chianti from Tuscany. Remember also that many Italian reds only reach their peak after they have “breathed” a while in a decanter or a large glass. A DOCG Barbaresco can be harsh after you have just opened it but smooth after you wait. Try different producers of a grape you like that are DOC or DOCG and come up with the brands you like. You will then be known by your friends as an expert at choosing good Italian wines.

Want to learn about Italian wines? In our class we tasted wines and foods from five regions in Italy. Our last class was at I Ricchi, the best Tuscan restaurant in DC. We tried three different bottles of the best Tuscan wine together with antipasti, cheeses, Italian cold cuts and a large selection of typical Tuscan fare, all with the detailed oversight of the owner while she entertained and regaled us with her Tuscan experiences.

Join us to explore the wines of the other 15 regions.

Ruggero Maclodo was one of the students in the class on Italian wines created by Professor Carlo Ellena for the Italian Cultural Society.
Movies of the Month

Lamerica


CATTIVISSIMO ME 2010, Animazione

In un delizioso quartiere fuori città, tra rose e staccionate bianche, abita in una casa nera, su un prato desolato, il malvagio e oscuro super criminale Gru, intuito a progettare, con l'aiuto di un piccolo esercito di schiavi, i Minion, il più grande colpo della storia del mondo: rubare la Luna! Armato di un arsenale di razzi che restringono o congelano le cose e di veicoli in grado di combattere via terra e via aria, Gru travolge e conquista tutto ciò che trova sulla sua strada. Ma tutto questo cambia il giorno in cui s'imbatte nella forte determinazione delle sue vicine, tre adorabili ragazzine orfane - Margo, Edith e Agnes - che gli daranno filo da torcere e che vedranno in lui qualcosa che nessun altro aveva mai visto prima: un potenziale papà!

Announcement

We are pleased to announce the photo contest "Grazie Italia", organized by the Press and Public Affairs Office of the Italian Embassy, held in collaboration with Expo Milano 2015. The competition is open to U.S. citizens or legal residents. It will run from 21 September to 21 October 2015 in collaboration with the Italian diplomatic and consular network in the United States. Participants can submit their best 'shots' that relate to Italy, to show the Italian influence that they're most thankful for. All images submitted will be shared on social media platforms operated by the Embassy, including its Facebook page https://www.facebook.com/ItalyInUs.org.

Winners will receive prizes provided by the Embassy and Expo 2015, the largest event in history, with 145 countries participating, entered on the theme of global food and nutrition that is ongoing in Milan until October 31st. Contest details and submission form: http://bit.ly/1gGMrkZ


Looking forward to seeing and enjoying your pictures!
The ICS Board
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ITALIAN EMBASSY
3000 Whitehaven Avenue, N.W.
Washington, DC 20008
Information: 202-612-4400
Serves residents of
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Benvenuti a Tutti!
Maurizio invites you to visit his attractive Italian gourmet market for the finest artisanal and specialty Italian food products. Upholding family traditions, we have a variety of in-house prepared entrées, daily made mozzarella and soups, burrata, deli meats, cheeses, panini, calzoni, wines, and imported beers. We offer fabulous platters and catering service. And now in time for the grilling season, our home made Italian sausage is excellent on the grill! (mild, spicy, fennel and red wine, roasted garlic, broccoli rabe, or sharp provolone and parsley.)

12169 Darnestown Road (Rt.28)
Gaithersburg, MD
Darnestown Rd & Quince Orchard Rd
Tel: 240-477-8225/240-246-7674
http://gemellisitalianmarket.com/

ICS Members – be sure to check our sponsor notice on the ICS website for our flyer offering a 10% discount on your total shopping bill:
http://www.italianculturalsociety.org/spon/

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

**ICS membership application**

Mail application to:
ICS Membership
4827 Rugby Ave., Suite 301
Bethesda, MD 20814

Please make check payable to:
The Italian Cultural Society

Name ___________________ Occupation ___________________
Volunteer Skills _________________________________
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**meeting location**

friendship heights village center
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