SOCIAL MEETINGS/EVENT OVERVIEW

OCTOBER SOCIAL EVENT: THE TRADITIONS OF PASTA, PASTA-LAB AND TASTING, by Chef Luigi Diotaiuti, at Ristorante Aperto, 2013 - I St. NW, Washington, DC 20006, October 22, 2:00-4:00pm

RSVP at RSVP@italianculturalsociety.org/

PRESIDENT’S MESSAGE

I first would like to express my admiration for what our former President Ron Cappelletti has been able to accomplish. I know that he will be at my side as President Emeritus to help us conduct the business of the Society. As we face new challenges in obtaining growth for our organization, I will also rely on our vice-President Arrigo Mongini and our Italian Language Program Director, Francesca Casazza, and the other members of the Board of Directors. Very shortly we will also call on you, the ICS membership, to contribute your talent by becoming members of the various committees which will be formed to accomplish the Society’s mission to enhance the interest in Italian Culture in our Washington DC metropolitan area. We strongly feel that with your participation these goals will be easier to reach. I look forward to meeting as many of you as possible at our monthly Socials and interact with you to find out what your interests are and how they can be developed in the cultural programs of the ICS.

Luigi De Luca,
President
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WELCOME TO OUR NEW MEMBERS
SINGLE:
William Raimond
Karen McCarthy

COLLEGE STUDENT:
Mariana Barillas

COUPLE:
Danielle Miller
Robert Marca
Deborah Santor & Kevin Bell

FAMILY:
Andrew Mallory & family

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SEPTEMBER SOCIAL EVENT: WINE TASTING, by Alberto Panella and Paul’s Wine & Spirits; SLIDE SHOW AND PRESENTATION " VINE AND WINE, ONCE UPON A TIME", by Prof. Anna Lawton

The subject of our Sunday afternoon, September 17, Social was on vine cultivation and wine production, with particular emphasis on the region of Piedmont, the North-Western-most region of Italy. Prof. Anna Lawton presented a slide show on the subject “Vine and wine, once upon a time”. The collection of beautiful pictures was from Anna’s own family albums and represented the work of her maternal grandfather, Achille Bologna, indeed a professional photographer and the owner of a castle set within his property of a vineyard. He was also the editor of the magazine Il Corriere Fotografico and the author of books on photography. Anna was exposed to the vineyard culture as she grew up and visited her grandparents. The pictures that she shared with us were all in black and white and struck a chord in all who had grown up in a wine-producing region of Italy as well as the audience at large for their expressivity, beauty and in general for allowing the recollection of the old methods of growing and harvesting the grapes. Even though the work must have been hard, the pictures introduced a romantic-sentimental aspect certainly sweetened by the passage of time and the smiles of the grape growers and harvesters.
Alberto Panella, an independent import-export agent for wines, completed the afternoon with a wine tasting commentary on four different wines of Piedmont, a Dolcetto d’Alba, a Barbaresco, a Barbera d’Alba and a Roero Arneis. The wines were kindly furnished by Paul’s Wine and Spirits and very much appreciated by the audience. The host restaurant Positano offered a very nice room and atmosphere and the cheese that accompanied the wines.

- Luigi De Luca
OCTOBER SOCIAL EVENT

10/22/17

THE TRADITIONS OF PASTA, PASTA-LAB AND TASTING: Celebrate National Pasta Month with Basilicata’s Culinary Ambassador, Chef Luigi Diotaiuti, at Ristorante Aperto, 2013 - 1 St. NW, Washington, DC 20006

October 22, 2:00 – 4:00 pm

Pasta making traditions are an important part of the Italian culinary patrimony. In honor of National Italian-American heritage month, Chef Luigi will reveal the secrets behind treasured recipes and pasta rituals on the verge of being forgotten.

Experience with us the preparation and the taste of fresh pasta. Ristorante Aperto will provide "pasta tasting" and a special price on wine by the glass.

Award winning Chef/Restaurateur Luigi Diotaiuti, owner of Washington, DC’s Al Tiramisu and Aperto, is a world-renowned authority on Italian cooking and living. Born, raised, and educated in Basilicata, Italy, Chef Luigi trained at some of the world’s most prestigious locations before opening Washington DC’s “most authentic” Italian restaurant more than twenty-one years ago. His current culinary pursuits and consistent media presence in the United States and Italy enable him to enjoy notability and distinction in both countries. In 2017, he was named “Ambassador of Basilicata’s Cuisine in the World” by The Federation of Italian Cooks. Holding dual citizenship, Chef Luigi is passionate about giving back to both communities which he considers home. He recently founded Basilicata: A Way of Living to maintain the local traditions of the region while creating jobs and tourism. A few years ago, he also founded Pasta Lab, an event which pairs professional chefs with female home cooks to uphold the artisan pasta making traditions of the past. In DC, Chef Luigi teaches the students in the culinary program at DC Central Kitchen to make the same time-honored recipes – creating a culinary bridge between the two cultures.

"For 40 years, I have provided the distinctive, dignified authentic cooking of Italy…food, so simple, pure and sparkling fresh that it nourishes your body and embraces your soul.” CHEF LUIGI DIOTAIUTI

Pasta-Lab
La tradizione della pasta in casa: le ricette e i loro segreti

MATERA | 16 APRILE 2015

2013 I Street, NW. Washington, DC 20006
LUIGIDIOTAIUTI.COM

Please consider a donation of $5-10 (ICS members); $15 (non-members), to offset the cost of hosting this event. You can pay online at: http://www.italianculturalsociety.org/get-involved/social-meetings/

Please RSVP at RSVP@italianculturalsociety.org
From the ILP

Francesca Casazza

For this Fall Term, Session 1, we opened 41 courses (compared to the 37 last year). Ten of those are children’s courses (three more than last year.) Below are a few pictures of the Pre-school Italian Immersion (2-3 yrs old) and Pre-school Italian Immersion 4-5 yrs old classes, both taught by our new fantastic teacher Carola Mamberto. Other new teachers are joining the children classes teaching team: Sofia Caligiuri, Sabina Di Maio and Sara Bordignon. Francesca Baldanzi continues with her 9-13 yrs old Beginners groups, now at Elementary level. The new class Music Together in Italian (for 0-5 yrs old) is taking place at our headquarters on Sundays.

Prof. Luigi De Luca is now teaching Latin for two different levels. We are planning more courses on classics...

On October 30th, Session 2 starts for morning classes (twice per week, 5 weeks). We will be offering about 13 courses, the continuation of what is being taught now, as usual, from Beginners to Advanced level classes, including Lunch time conversation classes.

The course Discover Liguria, Piemonte & Veneto – Slow food and wine has been postponed to Tuesday October 17th and it will be a 5 week course: if you like to learn about the north of Italy’s beauties, historical and geographical background, with focus on wine and food (especially slow food), don’t miss this course. You will also taste wine and light food. A themed dinner will conclude the course at the restaurant. The instructor will present both in Italian and in English, therefore beginners students are welcome to participate, as well as advanced students. On the website, you will find our recommendations for unforgettable trips to these areas. Discover Tuscany is postponed to February 2018. On the following page you can read the enthusiastic article of one of our students who attended the course and did the trip with our recommended contact in Tuscany.

You can find the Fall schedule online. Please know that we also offer ONLINE COURSES and TUTORIALS. Coming soon Workshops, Cooking classes and more: stay tuned!

Un caro saluto,
Francesca Casazza
Viaggio da sogno in Toscana

Quasi ogni giorno qualcuno del nostro gruppo ha detto, “Siamo in paradiso, vero?” Ci sentivamo veramente così’, seduti nella bella piazza, così’ tranquilla, del nostro agriturismo, guardando attraverso la valle le torri di Siena in lontananza.

C’erano cinque membri della mia famiglia, dai 26 ai 76 anni, in questo viaggio di due settimane in Toscana, a fine maggio. Abbiamo passato otto notti al meraviglioso Agriturismo Montestigliano, che ci è stato raccomandato da Francesca Baldanzi, insegnante del mini-corso sulla Toscana all’ICS-ILP. Ci sono piaciuti la cordialità’ e la generosità’ dei proprietari, le viste spettacolari, gli altri ospiti da ogni parte del mondo, la piscina e le attività’ programmate: una camminata intorno alla fattoria di 1000 ettari, una visita all’oliveto seguita da una degustazione dell’olio, e le tranquille cene toscane sulla piazza con il migliore cibo che abbiamo mai mangiato.

Da Montestigliano abbiamo fatto delle gite in macchina. Abbiamo tutti dei ricordi speciali: mangiando il gelato seduti sui muretti del Campo di Siena, guardando un artigiano che scolpiva l’alabastro a Volterra, camminando lungo le silenziose e ripide strade di Cortona dopo un’ottima cena, salendo le torri di Siena e Firenze. Non molto lontano dall’agriturismo c’era l’Abbazia di San Galgano, un bellissimo rudere, abbandonato molto tempo fa, dove si stava celebrando un matrimonio, al nostro arrivo. E’ stato difficile separarci dallo squisito paesaggio, ma dovevamo partire per Firenze, per le ultime quattro notti. La nostra base era un appartamento ben situato nell’Oltrarno.

Dream trip to Tuscany

Almost every day someone in our party would say, “We’re in heaven, right?” That’s really the way it felt as we sat in the beautiful, peaceful piazza of our agriturismo, gazing across the valley at the towers of Siena in the distance.

There were five family members, ages 26 to 76, on this two-week visit to Tuscany in late May. We spent eight nights at the wonderful Agriturismo Montestigliano, which had been recommended to us by Francesca Baldanzi, instructor of the ICS’s mini-course on Tuscany. We enjoyed the warmth and generosity of our hosts, the spectacular vistas, the other guests from all around the world, the swimming pool, and the planned activities: a hike around the 2,500-acre farm, a visit to the olive grove followed by an olive oil tasting, and leisurely Tuscan dinners on the piazza featuring the best food we had anywhere.

From Montestigliano we took day trips by car. We all came away with special memories—eating gelato while sitting on the bricks of Siena’s Campo, watching an artisan carve alabaster in Volterra, walking the quiet, steep streets of Cortona after a memorable dinner, climbing the towers of Siena and Florence. Not far from the farm was the Abbazia di San Galgano, a beautiful ruin, long since abandoned, where a wedding was in progress as we arrived.

It was difficult to tear ourselves away from the exquisite countryside, but we were off to Florence for our last four nights. Our base was an apartment conveniently located in the Oltrarno.
Durante la nostra visita abbiamo notato regolarmente la cordialità e la cortesia degli italiani, sempre gentili e pronti ad aiutarci. Per me personalmente, è stato un gran piacere immergersi di nuovo nella lingua, naturalmente così bella nella Toscana, e di sentire che i miei corsi all’ ICS avevano molto aumentato il mio piacere del viaggio.

Mia figlia, che è nata a Roma, dice: “Sono rimasta sorpresa di trovare che la Toscana assomigli assolutamente a quello che si vede nei film e sulle cartoline. Non é la magia della macchina fotografica; ogni angolo della Toscana é veramente così bello.”

—Jean Jawdat

It was a treat to revisit old favorites such as the Bargello and Santa Croce, and to see for the first time the excellent new Museo del Duomo.

Throughout our stay we were reminded regularly how warm and gracious the Italians are, always polite and helpful. For me personally, I took intense pleasure in being immersed once again in the language, especially beautiful in Tuscany, of course, and feeling that my ICS classes had greatly enhanced my enjoyment of the trip!

My daughter, who was born in Rome, had this to say: “I was surprised to find that Tuscany really looks the way it is depicted in movies and on postcards. It’s not the magic of the camera; every bit of Tuscany is really just that beautiful.”

—Jean Jawdat
Alba e le belle Langhe

Questa primavera, da fine aprile a metà giugno, ho visitato il Piemonte, in particolare Alba e la regione delle Langhe. Ero stata l'anno prima, così conoscevo abbastanza bene la zona per sapere che volevo tornarci di nuovo. Quest'anno sono tornata a stare con mia figlia che ha vissuto in Alba per diversi mesi. Lei ha creato per me un fantastico itinerario con tempo sufficiente per rilassarmi e acclimatarmi.

Durante la primavera le colline intorno ad Alba sono un tappeto di vigneti verde brillante che si estendono a perdita d'occhio. Non esiste spazio lasciato vuoto. In cima ad ogni collina c'è sempre una chiesa che rivela un interno sorprendentemente bello. Lungo la strada per Barolo o Castiglione Falletto ci sono buone opportunità di vedere affascinanti nicchie dedicate alla Madonna. In questa parte d'Italia si segue ancora l'usanza di rendere grazie.

Le città che circondano Alba sono squisite. Città come La Morra, Neive, Monforte d'Alba o Roddi sono molto accessibili per escursioni giornaliere e il giro può essere esteso facilmente a città come Bossolasco, Dogliano o Serravalle. Altre destinazioni come Asti, Saluzzo e Torino sono visitabili in un solo giorno. Suggerisco il Piemonte a chiunque per una vacanza lunga o breve. La maggior parte delle città hanno enoteche che vendono buon vino a prezzi accessibili.

Alba & the beautiful Langhe region

This spring, from late April to mid-June, I visited Piedmont, specifically the town of Alba and the Langhe region. I had been there the year before, so I knew the area well enough to know that I wanted to go back again. This year I returned to stay with my daughter who had been living in Alba for several months. She created a fantastic itinerary for me with enough time to relax and acclimate.

During the spring the hills around Alba are a carpet of bright green vineyards that extend as far as the eye can see. There is not an inch of space left empty. At the top of every hill there is always a church that reveals a surprisingly beautiful interior and along the way to Barolo or Castiglione Falletto there are good opportunities to see fascinating niches dedicated to Our Lady. In this part of Italy the custom of giving thanks still exists.

The small hill towns surrounding Alba are exquisite. Towns like La Morra, Neive, Monforte d'Alba or Roddi are very accessible for daily excursions and the circle can easily be extended to include cities such as Bossolasco, Dogliani or Serravalle Langa. Also further destinations such as Asti, Saluzzo and Turin can be visited in just one day. I suggest Piedmont to anyone for a long or short holiday. Most cities have good wine shops selling inexpensive wines at affordable prices.
Wine tasting is an obsession in the Langhe. There are also local cheeses such as Robiola al Truffle d’Alba and a large variety of hazelnut products. Wine bars are a great source of advice and often you can taste different wines before purchasing them. To accompany the great Langhe wines there are many extraordinary restaurants. DOCG wines made from Nebbiolo grapes and the white Alba truffle have given the Langhe a well deserved reputation for culinary excellence.

The Slow Food movement that encourages the return to traditional and regional food began in the Langhe. This healthy culinary alternative has created a space for chefs to produce wonderful food throughout the region. Restaurants like La Coccinella in Serravalle, Fontanazza Osteria and Osteria Veglio in La Morra, Boccondivino in Bra, Drogheria Langa in Bossolasco and Civico Undici outside Alba have food that is fresh and delicious. Alba and the Langhe will always be a destination for me!

—Linda Thrasher

LOCAL EVENTS OF INTEREST

Please visit our web page http://www.italianculturalsociety.org/upcoming-events/

Also, check THE ITALIAN CULTURAL INSTITUTE’S calendar (Istituto Italiano di Cultura (IIC), which links to specific events and exhibits: http://www.iicwashington.esteri.it/iic_washington/it

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Please send submissions to: language@italianculturalsociety.org or on a computer CD/DVD to: Editor, Poche Parole, 4833 Rugby Ave., Suite 201, Bethesda, MD 20814

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