

Newsletter di aprile

Aprile 2020

Dear Dante friends,

This year's Easter will be very different from every other Easter we have experienced in our lives. The global COVID-19 pandemic has confined us all to our homes, deprived us of social events, travel, religious and festive gatherings. For some of us, it will be a very solitary time. While we all understand how important it is to keep ourselves in isolation, we are all suffering to varying degrees under the restrictions.

At Dante, we are doing our best to help you get through this difficult time. For example, we are continuing our language classes by switching to digital channels (see page 2), we have set up a **Facebook page for kids** (page 3), and we also want to provide the rest of you with some welcome distraction in the form of artistic, cultural and culinary journeys to keep you entertained and lift your spirits.

Our inspiration in this is *The Decameron* by Giovanni Boccaccio, a collection of 100 novellas framed as tales told by the members of a group of young people keen to stave off boredom while sheltering in the countryside to escape the ravages of the plague in 14th century Florence (page 3). So, using the Italian programme **#IoRestoA Casa** (I stay home) we want to give you the opportunity to go on a virtual journey and discover a multitude of masterpieces of Italian art and culture on display in Italy's galleries, museums and cultural institutions – all from the comfort of your sofa.

We hope that we will be soon able to restore the normal Dante programme in our real-world facilities and until then we wish you all happy Easter holidays, good health and fun on your virtual travels.

Buona lettura!

Stefania



Campidoglio palace in Rome lit up in *Tricolore*

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Buona Pasqua



Seguici!



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Attività ed eventi



The Dante Alighieri Society Auckland during the COVID-19 lockdown

As you already know, due to the Government lockdown restrictions, **all events and activities including adult classes, children's classes, yoga in Italian, Colazione and the School Holiday Programme** in the Dante facilities have been cancelled until further notice.

Adult classes

Online lessons of Term 1 are available for adult classes, in line with the other Dante Schools around the world. Please contact your teacher for info on how to access the online sessions.

Term 2 of online language lessons starts 28 April

We will continue offering online language lessons for Term 2, starting on 28 April 2020, until public health authorities determine that it is safe to **reopen schools**.

You can [enrol online here](#) or you can send an email to info@dante.org.nz.

Please pay the course fee by 24 April.

We would like to thank all of our students for their support and for so readily adapting to our new distance learning format.



Hi Alessandra

As my message on Zoom said, thank you so much for your patience as we all grappled with the technology this afternoon and as we adapt to this new format for learning.

I look forward to our lesson next week and in the meantime, stay safe and well everyone.

Ciao a tutti.

Suzanne

Thanks Alessandra and everyone; it was a cool lezione! Stay safe and be well- see you all next week.

Riley

Ciao Alessandra

Grazie tanto per la lezione di ieri. E' stata bella vedere tutti.

La tua pazienza durante le sfide tecniche e' stata molto apprezzata. Per favore, puoi confermare i compiti che mi sono perso dopo che io sono andata?

Completerò anche i test su weSchool e vedrò i video.

vedo che uno dei video e' per la galleria degli uffizzi...noi abbiamo biglietti per gli uffizzi questo luglio... aah, forse l'anno prossimo?

Grazie in anticipo.

Buona settimana,

Teresa



Attività ed eventi



Dante Facebook page for Children

We would also like to be there for the kids and to support their parents by helping them keep in touch with the teachers of the Dante children's school, and by providing them with ideas, games and some easy homework for their children during the COVID-19 lockdown. That's why we have created a dedicated Facebook page where you can find lots of materials to occupy your children and help them learn Italian. Follow us [HERE](#)



Understanding the Coronavirus - A Curious Guide for Courageous Kids

This colourful guide explains with simple concepts and in a playful way why our daily life has changed, why we have to stay at home, follow some hygienic rules and use new ways of greeting each other.

In Italian and English. [Download the PDF here](#)

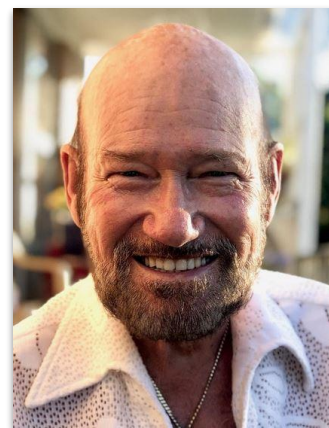


Radio Ondazzurra podcast of the month

Intervista con Rex McIntosh

Rex è un insegnante in pensione che da giovane ha vissuto in Italia, con esperienze molto interessanti. Ha sempre mantenuto un legame col paese e con la lingua e negli anni '80 è stato presidente della Dante di Auckland. Aveva iniziato la sua carriera di insegnante a Wellington e dopo qualche anno decise di fare un'esperienza all'estero e frequentare l'Università per stranieri a Perugia.

In Nuova Zelanda Rex era anche un campione di ginnastica artistica e mentre era in Europa partecipò ai campionati come rappresentante neozelandese. Dopo Perugia trovò lavoro alla scuola inglese di Roma e per una serie di coincidenze diventò tutore privato presso la famiglia



del Principe Alliata di Montereale della Franca e visse con loro sull'Appia Antica per 3 anni e mezzo.

E questo è solo l'inizio delle sorprendenti vicende di Rex in Italia.....

[To listen to the podcast click HERE](#)





The Decameron by Giovanni Boccaccio

The title literally means "work of ten days", is a collection of one hundred novels written by Giovanni Boccaccio in the fourteenth century, probably between 1349 (year following the black plague in Europe) and 1351 or 1353.

The book tells of a group of young people, seven women and three men, who for ten days stayed outside Florence to escape the black plague that was raging in the city at that time, and who in turn are told about the often humorous short stories and with frequent references to the bucolic eroticism of the time. For the latter aspect, the book was accused of immorality or scandal, and was in many periods censored or in any case not adequately considered in the history of literature.



A Tale from the Decameron (1916) by John William Waterhouse.

The 100 novellas, although they have a common topic, are very different from each other, since the author wants to represent everyday life in its great variety of human types, of moral and psychological attitudes, of virtue and vice; for this reason the Decameron offers an extraordinary overview of the civilization of the fourteenth century.

As written in the conclusion of the work, the themes that Boccaccio wanted to illustrate to the people are essentially two. In the first place, he wanted to show the Florentines that it is possible to get up from any misfortune, just like the ten young people do with the plague that hits the city at that time.

The second theme, however, is related to Boccaccio's respect for women: he writes that this work is dedicated to them who, at that time, were the people who read the most and had more time to devote to reading his works.

It is considered one of the most important works of European fourteenth century literature, during which it exercised a vast influence on the works of other authors (think of the *Canterbury Tales* by Geoffrey Chaucer), as well as the progenitor of literature in prose in Italian vernacular. Boccaccio in the Decameron depicts the entire society of the time, integrating the ideal of aristocratic life, based on courtly love, magnanimity, liberality, with the values of the merchandise: intelligence, resourcefulness, cunning. William Shakespeare's 1605 play *All's Well That Ends Well* is based on tale III, 9. Shakespeare probably first read a French translation of the tale in William Painter's *Palace of Pleasure*.



The story of Cimone and Efigenia (c. 1617), the First Story from the Fifth Day, work by Peter Paul Rubens, Frans Snyders and Jan Wildens

More info about the Decameron here on [Wikipedia](#) and in the [Encyclopedia Britannica](#)

Also recommended is this [compelling article in the New Yorker](#)



Una Passeggiata in Mostra - Raphael's 500th anniversary, Rome

Una passeggiata in mostra, A Walk through the Exhibition, is an initiative of the **#iorestoacasa** programme (I stay home).

The Scuderie del Quirinale unveil the exhibition event "Raffaello 1520-1483" and present the video story of the exhibition with a digital tour that will accompany the participants on a walk through the rooms, custodians of over 200 masterpieces from all over the world.



This is a way to allow the public to admire, even from a distance, the splendor of Raphael's art and the grandeur of the exhibition project, in order to share culture and beauty with as many people as possible.

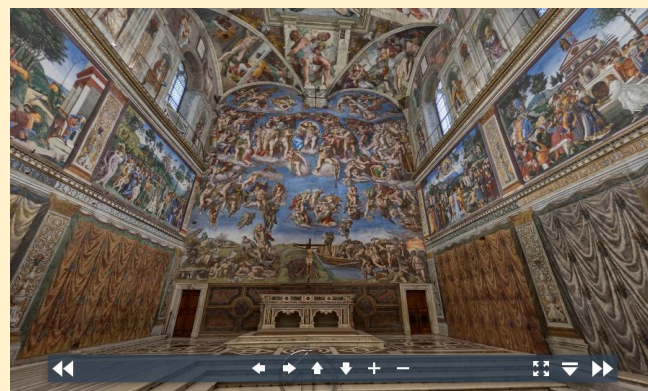
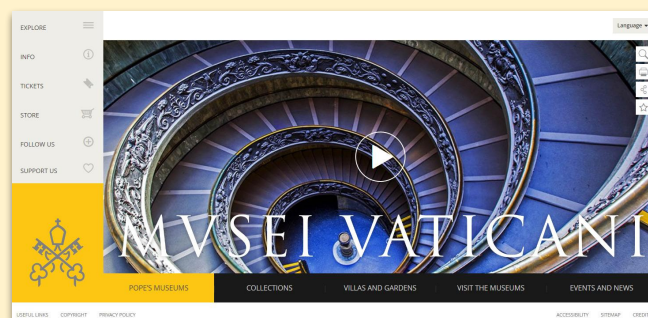
[Click HERE to watch the videos](#)



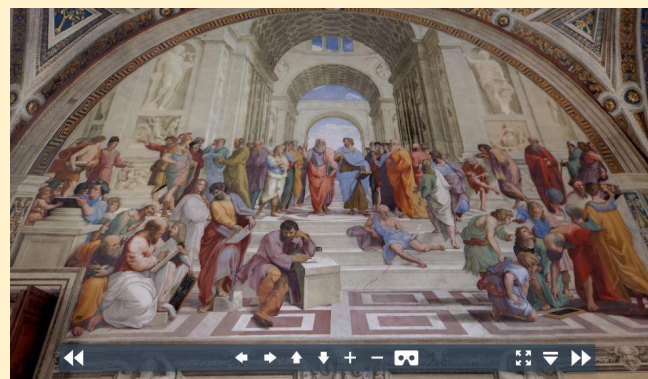
The Vatican Museums, Rome

Visit one of the world's largest museums, featuring renowned collections of artifacts from ancient Egypt, the Hellenistic period, the Renaissance, the Baroque and many more. [Click here to visit the museums](#)

[See here the collections](#)



[Click here for a virtual tour of the Sistine Chapel](#)



[Click here for a virtual tour of Raphael's Rooms](#)



Gli Uffizi Galleries, Florence

On the Uffizi website you can visit the outstanding collections of ancient sculptures and paintings from the 14th-century and Renaissance period including masterpieces from Giotto, Simone Martini, Piero della Francesca, Beato Angelico, Filippo Lippi, Botticelli, Mantegna, Correggio, Leonardo, Raffaello, Michelangelo and Caravaggio, in addition to many precious works by European painters (mainly German, Dutch and Flemish).

[Click here to see the exhibitions](#)

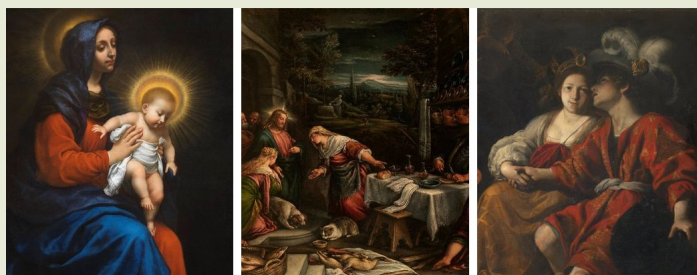


Palazzo Pitti

The Palace is divided into four museums: the Treasury of the Grand Dukes on the ground floor, the Palatine Gallery and the Imperial and Royal Apartments on the first floor, the Gallery of Modern Art and the Museum of Costume and Fashion on the second floor.

The Medici's collections of paintings on display with a vast array of sumptuous frames, furnishings, stuccoes, silks and Baroque frescoes.

[Click here to visit the collections](#)



Giardino di Boboli

Directly behind Pitti Palace are the marvellous Boboli Gardens, a real outdoor museum, populated by ancient and Renaissance statues, the famous grotto realized by Bernardo Buontalenti, as well as large fountains, such as the Fountain of Neptune and the Fountain of the Ocean.

[Click here to visit the Garden](#)



Pinacoteca di Brera, Milan

The Pinacoteca di Brera's art collection includes several of the greatest masterpieces in the history of art anywhere in the world, from the Antiquity to the Middle Ages, to the Renaissance, Neoclassicism and Modern Art periods.

[Click here to visit the collections](#)

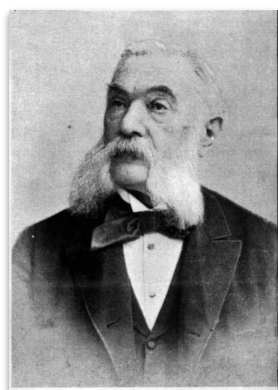




200 Years Pellegrino Artusi, the father of Italian Cuisine

This year we celebrate the 200th birthday of Pellegrino Artusi, the author of the first and very famous Italian cookbook '*La scienza in cucina e l'arte di mangiare bene*' (The Science of Cooking and the Art of Eating Well). Writing only two decades after the unification of Italy, Artusi was the first to include recipes from all the different regions of Italy in a single cookbook. This is why he is regarded as the father of Italy's national cuisine.

[Pellegrino Artusi](#) made his fortune as a silk merchant, but after retiring he devoted himself to fine dining. In 1891, at age of 71, he completed his cookbook '*The Science of Cooking and the Art of Eating well*' where he included amusing anecdotes as well as recipes. Initially he didn't find an editor who wanted to print and publish it because it was not believed to be something that people would buy. But against all expectations the book was immediately a success and went on to become one of the most-read books of the time. The book is a perennial best seller in Italy and the recipes are still used today. You can find it translated in Spanish, Dutch, German and English.



In 1904 Artusi published a practical manual for the kitchen, with over 3,000 recipes and 150 tables, simply titled *Ecco il tuo libro di cucina* (Here is your cookbook).

Il Minestrone di Pellegrino Artusi

Very famous is the Artusi recipe for the *minestrone*, a soup made of legumes, garden vegetables, some bacon or pork rind, rice and cheese. Throughout Italy minestrone is considered a staple dish because it enables people to use all seasonal ingredients during the year, and is rich in carbohydrates, fibers, proteins and fat. It is still regarded as a complete and balanced dish today and very comforting in the cold weather.



Artusi recounts in his book that he ate minestrone for dinner when he was staying with a friend in Livorno and subsequently felt ill for the whole night. Thinking that it was because of the minestrone he drove to Florence the next day, only to discover few days later that in Livorno the cholera had broken out and his friend had been the first fatality. He realized that it was the cholera and not the minestrone to cause him such discomfort that night! So he decided to write the recipe of the perfect minestrone:

"Cook a handful of fresh beans separately in a meat broth: if they are dry, boil them first in water for a while. Chop the cabbage, spinach and a little chard in fine stripes and keep them in fresh water for a while, then drain them well by squeezing them with a ladle. If it is a soup for four or five people, chop 40 grams of fatty bacon, a clove of garlic, a pinch of parsley, then fry them and pour them in a pot together with celery, carrots, a potato, one courgette and a little onion, all cut into thin and short stripes. Add the beans, and if you like, add also some pork rind, a little tomato sauce, or paste. Season with pepper and salt and cook everything with broth. Lastly, add enough rice to make the minestrone quite thick and throw in a good pinch of Parmesan before serving.

But I warn you, this is not soup for weak stomachs."

[Read the whole story and see the ingredients here](#)



Review di marzo



Canti di Consolazione Concert, 15 March

The Italian Embassy in Wellington presented *Canti di Consolazione* on Sunday 15 March in the St Luke Church in Remuera.

The trio comprising Tessa Romano (mezzo-soprano), Luca Manghi (flute), and Dylan Lardelli (Guitar) presented music by Monteverdi, Mortari, Berio, Castelnuovo-Tedesco, Dylan Lardelli and Chris Gendall.





Gli amici della Dante



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Bacheca del mese



Ricetta del mese

Torta al cioccolato senza farina (gluten free)

Considering that right now we may have some difficulties finding flour but that we may have already plenty of canned food in our pantry, this time I want to propose a recipe for a delicious chocolate cake made without any flour but just using.... red beans! I know, it sounds quite daring, but believe me, it tastes amazing and it is also gluten free to boot!



Ingredients:

- 450 gr fagioli rossi scolati
- 1 cucchiaio di instant caffè'
- 1 cucchiaio di aroma alla vaniglia
- 5 uova
- 125 gr di burro
- 160 gr di zucchero
- 100 gr di polvere di cacao (o cioccolato fondente sciolto in bagnomaria)
- Un pizzico di sale
- 1.5 cucchiaino di lievito per dolci
- Nocciole o noci o mandorle

Riscaldate il forno a 180c. Nel mixer mettete i fagioli, il caffè' in polvere, la vaniglia e tritate tutto finché diventa una pasta omogenea.

In una ciotola mescolate il burro ammorbidito e lo zucchero finché il tutto non diventa cremoso.

Aggiungete le uova e lavoratele col burro e lo zucchero. Poi aggiungete l'impasto di fagioli.

Piano piano mescolateci anche il lievito, la cioccolata in polvere e/o quella fondente sciolta, un pizzico di sale e continuate ad amalgamare fino ad ottenere una pasta morbida ed omogenea, non troppo liquida.

Infine aggiungete le nocciole spezzettate e versate il tutto in una forma precedentemente imburata dal diametro di circa 22 cm o in un tronchetto e mettetela in forno per 35 minuti a 180 c.

Fatela freddare e decoratela a piacere

Parola del mese

Tricolore

La prima adozione ufficiale del tricolore come bandiera nazionale da parte di uno Stato italiano sovrano, la Repubblica Cispadana, avvenne a Reggio nell'Emilia il 7 gennaio 1797.

In particolare, i vessilli reggimentali della Legione Lombarda presentavano, appunto, i colori bianco, rosso e verde, fortemente radicati nel patrimonio collettivo di quella regione: il bianco e il rosso, infatti, comparivano nell'antichissimo stemma comunale di Milano (croce rossa su campo bianco), mentre verdi erano, fin dal 1782, le uniformi della Guardia civica milanese. Gli stessi colori, poi, furono adottati anche negli stendardi della Legione Italiana, che raccoglieva i soldati delle terre dell'Emilia e della Romagna, e fu probabilmente questo il motivo che spinse la Repubblica Cispadana a confermarli nella propria bandiera.

(Source: Il Quirinale official website)

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