

Newsletter di marzo

marzo 2020

Dear Dante friends,

We'd like to begin this month's newsletter with a stunning image (below) of Florence showing the Uffizi Gallery in the foreground and, in the background, a view of the Palazzo Vecchio, also called Palazzo della Signoria, which was the Republic of Florence's seat of government for many centuries. When the Medici dynasty ended, its art collections were gifted to the city of Florence and exhibited at The Uffizi, one of the city's first modern museums.

Those among you who love Italian culture should not miss the next Colazione, where Bruno Ferraro will talk about the Renaissance period in the city of Florence, covering a wide range of topics, from art and festival to political intrigues.

There will also be several other events this month, for instance, the concert *Canti di Consolazione*, kindly sponsored by the Italian Embassy, and a lecture to commemorate *500 years of Raffaello* held by art critic, curator and novelist Costantino d'Orazio.

And building on the success of our Christmas market, this year we will hold our first-ever Easter Market to bring to New Zealand the traditions, food and decorations relating to Italy's Easter festivities. Everyone is welcome!

Buona lettura!

Stefania



Uffizi Gallery and view of Palazzo Vecchio, Florence

Il calendario di marzo

- | | |
|----------------|--|
| 13 marzo | <i>Off the beaten track - Italian Wine degustation (p.4)</i> |
| 15 marzo | <i>Canti di Consolazione - Concert (p.3)</i> |
| 18 marzo | <i>500 Years Raffaello - Lecture (p.3)</i> |
| 28 marzo | <i>Colazione & Talk with Bruno Ferraro - Florence during the Renaissance (p.3)</i> |
| 29 marzo | <i>Incontro bambini di lingua italiana (p.2)</i> |
| 4 aprile | <i>Mercatino di Pasqua/Easter Market (p.4)</i> |
| Every Thursday | <i>Yoga with Fiorella at 12pm (p.7)</i> |
| Every Thursday | <i>Playgroup for children aged 0-5</i> |

Seguici!



President: Sir John Kirwan
Vice President: Flavia Berucci
Secretary: Kelly McKinnon
School Director: Sandra Fresia
Newsletter: Stefania Perrotta

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info@dante.org.nz



Attività ed eventi



Nuove restrizioni per i cittadini italiani in viaggio per la Nuova Zelanda

Il Governo neozelandese ha annunciato restrizioni per viaggiatori provenienti dal Nord Italia in considerazione dell'epidemia di COVID-19 in corso.
<https://www.health.govt.nz/system/files/document/s/pages/border-advisory-9-2march-2020-final.pdf>

Chi arriva dal Nord Italia deve **registrarsi obbligatoriamente presso la linea telefonica verde (Healthline) del Ministero della Salute (0800 358 5453 oppure +64 9 358 5453 per SIM straniera) ed osservare un'auto-quarantena.**

Le misure di registrazione obbligatoria ed auto-quarantena vigono per le **persone che partano per la Nuova Zelanda dopo le ore 23:59 del 3 marzo e siano state in Italia settentrionale nei 14 giorni antecedenti.**

I 14 giorni di auto-quarantena decorrono dal momento in cui si abbia lasciato il territorio in considerazione.

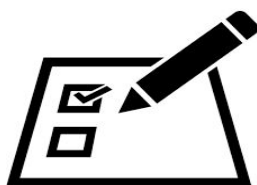
[Si prega di consultare il sito dell'Ambasciata Italiana a Wellington](#)

Votazione Referendum Taglio Parlamentari

Gli italiani iscritti all'AIRE riceveranno per posta entro il 15 marzo la scheda elettorale per il voto e dovranno rispedirla all'Ambasciata di Wellington.

Il plico contenente la scheda votata deve pervenire all'ambasciata tassativamente entro le ore 16 locali di giovedì 26 marzo 2020.

[Tutte le informazioni qui.](#)



School Holiday Programme - Autumn 2020

Also this year Dante offers a school holiday programme for children aged from **5 - 12 years.**

GIOCHIAMO INSIEME IN ITALIANO
Mon. & Tue. 20-21st April 9.30am-1.30pm

Due giorni di attività, arte, cucina, giochi e tanto divertimento
 Two days of activities, art, cooking, games and lots of fun



Freeman's Bay Community Centre
 52 Hepburn St-Freemans Bay

\$30 add. brother /sister \$20.00
 Lunch provided

Fees: \$30 for both days (20-21 April).

Additional fee for brother or sister: \$20

Please RSVP by 15 April.

Payment method is with internet banking paid into
 a/c 020192-0309263-00

Incontri per bambini con conoscenza della lingua italiana

Incontri mensili di domenica pomeriggio per bambini di famiglie italiane di 5-10 anni per mantenere la lingua e la cultura italiane qui in Nuova Zelanda.
 Costo: \$10.00 a bambino, fratelli \$5.00.

Domenica 29 marzo, 2pm-4pm.

Confermare la presenza.



Attività ed eventi



Canti di Consolazione - Concert, 15 March

The Italian Embassy in Wellington is proud to present Canti di Consolazione, bringing together first-class New Zealand and Italian classical musicians. The trio comprising Tessa Romano (mezzo-soprano), Luca Manghi (flute), and Dylan Lardelli (Guitar) will present a concert of music by Monteverdi, Mortari, Berio, Castelnuovo-Tedesco, Dylan Lardelli, and Chris Gendall.

Sunday 15 March, 5.00 pm

St. Luke's Church, 130 Remuera Road, Auckland

Booking: Please reserve your seats [on-line via Eventbrite](#)



500 Years Raffaello - A lecture by Costantino D'Orazio, 18 March

To celebrate the 500th anniversary of Raffaello Sanzio, the Italian Renaissance genius, the Italian Embassy in Wellington, in collaboration with the University of Auckland, has organised a talk by exceptional lecturer, Costantino D'Orazio. The lecture will shed light on the immortal masterpieces of the maestro.



Wednesday 18 March, 6.00 pm - 8.00 pm
University of Auckland, 14a Symonds Street,
Humanities Building, Room 220

[All info and bookings here.](#)

Colazione alla Dante and talk by Bruno Ferraro about Florence during the Renaissance, 28 March

This month the Colazione will be on Saturday 28 March from 10am to 12pm, where we will also have a talk by Bruno Ferraro, this time about Florence during the Renaissance. With the help of images he will illustrate the art, festival and politics in Florence in the times of ruler and art mentor Lorenzo de' Medici, also called Laurence the Magnificent (1449-1492), exploring masters like Botticelli, Benozzo Gozzoli, Michelangelo. He will also tell us about political plots to grab power in the glorious city, for example the "Pazzi Conspiracy", and more.



Primavera by Botticelli



Portrait of Lorenzo De' Medici
by Giorgio Vasari



David by Michelangelo





Attività ed eventi



Radio Ondazzurra podcast of the month

Intervista con Enrica Sciarrino.

Enrica è siciliana, vive a Christchurch da 17 anni ed è docente universitaria e direttrice del dipartimento di Studi Classici. Si è laureata a Bologna, ha studiato in Olanda col programma europeo Erasmus e ha conseguito il dottorato a Berkeley, in California. Dagli Stati Uniti aveva risposto ad un'offerta di ruolo presso l'Università di Canterbury e inaspettatamente fu selezionata. Da allora insegna con passione vari aspetti degli studi classici tra cui greco, latino, diritto romano, letteratura latina, storia e trova molto bene sia all'università dove il suo dipartimento è molto frequentato, che a Christchurch ... naturalmente la città è molto cambiata, segnata dai drammi del terremoto del 2011 e del terrorismo nel 2019.

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



Save the Date! Mercatino di Pasqua

Join us for our first Easter Italian Market, **Saturday 4 April**, from 10am-3pm.

Come and enjoy a fun day out with your family and friends, eating pizza and gelato, drinking coffee and stocking up on your favourite Italian goodies for your Easter Break!

See you there!



Saturday 4 April, 10.00 am - 3.00 pm
Freemans Bay School, 95 Wellington St, Auckland.

Off the beaten track - Italian Wines

[Sapori d'Italia](#) presents a degustation of wines from all Italian regions, starting from Alto Adige to Sardegna. This whirlwind tour of vinous Italy is paired with delicious entree food from [Puglia Restaurant](#), including their famous orecchiette, plus a truffle bonus from Sabatino.

Booking by 9 March by slowfoodauckland@gmail.com

Friday 13 March, 3.30 pm - 5.00 pm

Puglia Restaurant, 509 New North Road, Kingsland

[All info here](#)

SAPORI D'ITALIA PRESENTS
ITALIAN WINES
"OFF THE BEATEN TRACK"
 FROM ALTO ADIGE TO SARDEGNA

Tickets - \$35 per person
 A whirlwind tour of vinous Italy paired with delicious entree food prepared by Puglia restaurant including their "famous" orecchiette plus a "truffle bonus" from Sabatino.

Friday March 13th: 3.30pm - 5pm
Puglia Restaurant, Kingsland

Book by March 9th at Slowfoodauckland@gmail.com
 Pay by online when booking: Account ASB - 12-3034-0088657-00

SAPORI D'ITALIA

Slow Food Auckland



Attività ed eventi



Annual General Meeting, 29 February 2020

Dante members and the committee met for this year's Annual General Meeting to offer an overview of the Society's activities and achievements of the past year and to reconfirm the committee members.

Please read below the speech of the Auckland Dante Society's President, Sir John Kirwan.

Cari amici e soci Dante Auckland,

Welcome to our 2020 AGM. It is a joy to see you all here today. As always, I would like to start my President's report by acknowledging my colleagues from the Dante committee, who are truly dedicated to our Society and run it with passion and love.

Secondly, I would like to thank all our members who support us every year, attend our events (and often volunteer with enthusiasm and great energy), and generally help us spread Italian culture and lifestyle in New Zealand. Thank you also to all our language students for having chosen our school to learn Italian.

*2019 was another busy year for the Dante, rich with events like the wonderful musical *Aggiungi un Posto a Tavola*, directed by Matteo Telara and Luca Manghi, which featured professional singers as well as our own Dante students.*

The Dante in Rome generously contributed toward the cost of this production.

We also had another successful Italian Festival Season full of events and celebrations of everything Italian, which ended with a truly epic Festival Italiano, the biggest and best to date. Thank you again to our three major sponsors who made the Festival possible: the Waitemata Local Board, Peroni, and Newmarket Business Association, and supporting sponsors Ghella, the Italian Tourist Board of Australia and New Zealand, Aperol NZ, and the Italian Embassy. To be acknowledged also are the dozens of other sponsors, big and small, old and new, and the many volunteers and staff who worked with Festival Director Alessandra Zecchini.

We finished the year with our yearly Mercatino di Natale, which is now a well-established event, and started 2020 with another successful Intensive language course, led by Sandra Fresia.

Other events during the year included book presentations, our monthly colazione, free concerts, lectures and movie screenings run in collaboration with other organisations, including the Italian Embassy and the University of Auckland.

All of these activities are advertised, and reviewed afterward, in our monthly newsletter, curated by Stefania Perrotta, and through our social media accounts, which are steadily growing in followers and popularity.

Due to work and travel commitments, last year I couldn't participate in many of these events, so I would like to thank my Vice President, Flavia Berucci, for stepping in to fill my shoes when needed. I hear that she has now become very good at public speeches!

To sum it up, 2019 has been a good year for activities and, as our treasurer Valeria Santillo will confirm shortly in the Treasurer's Report, also financially: we had an increase in our membership numbers and we were able to offer more language classes.

With this thought the committee has decided not to increase the membership fees for yet another year, so that everyone can easily afford to belong to the Dante Society and enjoy a taste of Italy here in New Zealand.

I would like to conclude my report with a thought for those who are suffering because of the Coronavirus. Although at present we are safe in New Zealand with only one case reported so far, many of us are worried about family and friends, may not be able to travel as planned, and may also be starting to feel the ripples of the economic effects from the lockdowns in Italy. We hope that the outbreak, back at home and elsewhere in the world, will be contained as soon as possible, and for those who are sick to get better soon.

Sir John Kirwan

KNZM MBE

President

Dante Alighieri Society of Auckland



The Committee: from the left, Stefania Perrotta, John Kirwan, Matteo Telara, Flavia Berucci, Fiorella Tomasi, Sandra Fresia, Alessandra Zecchini, Jackie Shearman and Valeria Harris.



Gli amici della Dante



Discover the special discounts you have access to thanks to your Dante card!
Only up-to-date Dante cards are accepted though, so follow the link to subscribe or [renew your membership!](#)



10% discount

Segafredo Zanetti NZ
100 Mount Eden Rd, Mt Eden
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<https://segafredo.co.nz/>



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www.ilcasaro.co.nz



10% discount

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SAPORI D'ITALIA

10% discount

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www.sapori.co.nz



10% discount

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East Tamaki Auckland
Hours: Mon-Fri 8.30-5pm | Saturday: 10am-2pm
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**15% discount (from
Wednesday to Sunday)**
Settebello Pizzeria Italiana
3/1 Rata St, New Lynn
Auckland
Ph: 09 826 0777
www.settebello.co.nz



Bacheca del mese



Ricetta del mese

Porrata fiorentina

Porrata is a tasty savory pie which is part of Florence culinary tradition and which has been cooked since the Middle Ages. The name *porrata* derives from the Italian word "porro", leek. Also called "porrea" or "cake of the monks of Saint Laurence in Florence" it was such a popular dish that it gave its name to a religious function (*Uffizio della Porrea*), and to a traditional lunch few days after the feast of Saint Laurence, in the church of the homonymous Florentine basilica.

Perfect as main dish or served as an appetizer, it consists of a base of pastry made with oil, or even with butter, and filled with bacon, or what in Florence is called *rigatino*, and of course, leeks.



Ingredients:

- porri 800gr
- farina 300gr
- lievito 20gr
- 3 uova
- Rigatino (pancetta) 80gr
- olio extravergine
- sale e pepe q.b.

Mettete la farina a cratere e al centro ponete il lievito precedentemente sciolto in mezzo bicchiere di acqua tiepida, un uovo, 4 cucchiaini d'olio e il sale. Lavorate bene l'impasto fino ad ottenere una palla consistente, e lasciatela riposare per un'ora. Pulite i porri, lavateli e tagliateli a rotelline. Mettete i porri in una teglia con 4 cucchiaini d'olio, salateli e cuoceteli a fuoco basso fino a che non saranno ammorbiditi. Lasciate freddare e aggiungete le altre uova con un pizzico di pepe. Ungete con il burro una teglia da forno di circa 25 cm di diametro, stendete sul fondo e sui bordi la pasta, sopra il rigatino tagliato a fette molto sottili e ricoprite con i porri. Mettete in forno a 180° per circa mezz'ora e la porrata sarà pronta.

Parola del mese

Obnubilare

Dal latino *ob-* e *nubilare* "essere nuvoloso; coprire di nubi", significa nel linguaggio letterale e medico, annebbiare, offuscare, ottenebrare (la vista, la coscienza, i sensi); annebbiarsi, offuscarsi: *la coscienza del malato si era già obnubilata, avere la mente obnubilata, il cervello obnubilato.* (Dizionario Treccani)

Yoga in Italian

Yoga classes are every Thursday at 12pm. Please bring your own mat.



Fees:
\$10 per class or \$5 for enrolled Italian students.

Follow Dante on social media!



Proofreading provided by: Michelle Vollemaere at Correctamundo. michellevolle@gmail.com