

# Newsletter di luglio

Luglio 2020

Dear Dante friends,

We begin this month's newsletter with a photo of the picturesque town of Alberobello in Puglia, with its iconic white, cone-shaped houses as we would like to introduce a new "Amico della Dante", the restaurant Puglia. Puglia, where all Dante member enjoy a 10% discount, specialises in dishes from this beautiful region in southern Italy.

If you enjoy Italian cuisine, we have some fantastic news for you: this year you will again have the opportunity to sample even more regional specialties from Italy, at the Festival Italiano in November. Yes, we have decided to go ahead and stage our famous, beloved Festival, if the conditions will allow it, and planning is now well underway for the various Festival Season events and for the big day itself – read more on page 4.

While life in New Zealand has now returned to something resembling normality, the last few months have been tough on all of us. But even the darkest "bad news days" were continually punctuated by uplifting stories of human kindness, such as the story of Luca and Gloria, who got stranded in New Zealand but found amazing hosts and new friends in Helen and Robert Renwick – read more on page 4.

Last month we also had our first Colazione alla Dante after a long break and in July we will have it again, this time catching up with Bruno Ferraro's talk on Florence during the Renaissance that was supposed to be at the end of March.

We hope to see you there!

Stefania



Trulli in Alberobello, Puglia

## Il calendario di luglio

<b>8 luglio</b>	<b>Last day to enrol for the School Holiday Programme</b>
<b>13-14 luglio</b>	<b>School Holiday Programme</b>
<b>15 luglio</b>	<b>CineClub Dante</b>
<b>16 luglio</b>	<b>School Open Day</b>
<b>20 luglio</b>	<b>Start Term 3 of Italian classes</b>
<b>25 luglio</b>	<b>Colazione &amp; Talk with Bruno Ferrari</b>
<b>Every Thursday</b>	<b>Children playgroup from 9.30-11-30am</b>

## Seguici!



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

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# Attività ed eventi



## Learn Italian and School Open Day

Term 3 classes for 2020 Italian language courses will start on Monday 20 July. See [HERE](#) the time schedule and enrolment form.

You may like to come and see us at the **Open Day**, on **Thursday 16 July**, 5-7pm. It is open to all, so do bring any friends who would like to learn Italian. See [here](#) all dates and enrolment forms.

## School Holiday Programme, 13-14 July

Don't forget to enrol your little ones for this year's School Holiday Programme, two days of activities, art, games and cooking, and lots of fun.  
Deadline: 8 July (by email).

School Holiday Programme-Winter 2020  
for 5-12 years old

**GIOCHIAMO INSIEME IN ITALIANO**  
Mon.&Tue. 13-14th July 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

RSVP by July 8th, pay by int. banking a/c 020192-0309263-00

## CineClub Dante, 15 July

Finally the **CineClubDante** is back!

Join us on Wednesday 15 July from 10.30am at the Dante School.

We will watch a new episode from der series **Commissario Soneri**.

Inspector Franco Soneri is a grizzled, battle-weary cop in the great detective tradition of Colombo and Kurt Wallander. He's precise, measured and rarely seems to actually light that damned cigar! Based in Ferrara in Italy's North, Soneri is clearly trying to make a fresh start in life, but his focus on work pushes all other priorities aside, including his tenuous relationship with the enchanting Counsellor Angela Cornelio. Like another Italian detective we know, he likes to consider his cases at his favourite restaurant. All episodes are set along the River Po and all presenting challenging mysteries that Soneri and his team tackle with skill and alacrity. Using character adapted from the acclaimed books by Valerio Varesi, these excellent detective stories present a foggy, moody and at times inscrutable view of Italy. **In Italian with English subtitles.**



## My Brilliant Friend - On demand

For all lovers of Elena Ferrante's saga, should you have missed the episodes of the 2nd Season, you can rewatch them [HERE](#) on demand on TVNZ.





# Attività ed eventi

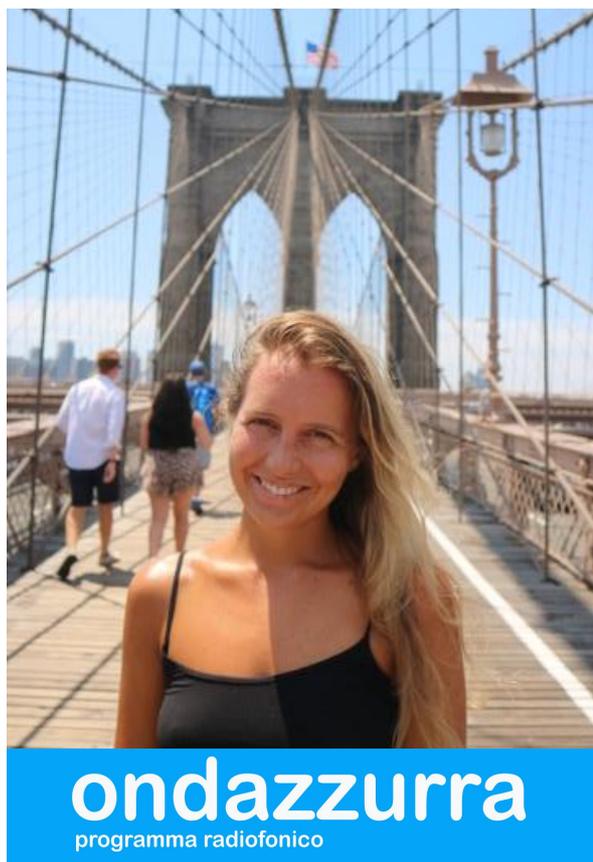


## Radio Ondazzurra podcast of the month

### Intervista con Giuliana Tucker

Giuliana è nata a Christchurch in una famiglia molto legata alla comunità italiana: sua mamma è Maria Fresia, la direttrice della scuola Dante di Christchurch e sua zia la direttrice della scuola Dante di Auckland, Sandra Fresia. Giuliana è cresciuta parlando italiano e ha trascorso molte estati in Italia con la numerosa famiglia materna, infatti ha una ventina di cugini italiani ai quali è molto affezionata. Giuliana e il suo fidanzato hanno vissuto all'estero per 5 anni, prima a Sydney poi Amsterdam, dove Giuliana ha fatto un master in Scienze Politiche, e poi a Londra. Adesso sono rientrati in NZ, scegliendo di vivere ad Auckland per ragioni di lavoro e famiglia. Giuliana lavora per l'Auckland Council come analista delle strategie di sviluppo e benessere per le comunità, ovvero le multiculturali e multi-etniche realtà che formano il dinamico tessuto urbano di Auckland.

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



**ondazzurra**  
programma radiofonico

## Colazione alla Dante and talk by Bruno Ferraro about *Florence during the Renaissance*, 25 July

This month at the Colazione on Saturday 25 July we will catch up with the talk by Bruno Ferraro about Florence during the Renaissance that was planned for March but had to be canceled due to the lockdown.

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



## Festival Italiano 2020

Dear Dante members and friends,

So far 2020 has been a difficult year, and the future is still uncertain. Yet at the Dante we want to be positive, forward looking, and contribute to the post-Covid social and economic recovery. So I am pleased to inform you that on Saturday 27 June the Dante Committee voted in favour of holding Festival Italiano in 2020, and further promoting Italian culture with an Italian Festival Season in Auckland.

Naturally this will be more challenging than ever before, our funds are limited this year, and we had to change plans several times to be able to reach this outcome. Once again we would like to thank the Waitemata Local Board for their generous support.

The proposed date for the Festival day in Newmarket is **Sunday 8 November**, and we invite all those interested in attending as stall holders, and those who wish to support us by becoming sponsors, to contact us asap at [info@festivalitaliano.co.nz](mailto:info@festivalitaliano.co.nz)

Tanti saluti,

Alessandra Zecchini  
(Director of the Festival Italiano)

Festival '20  
ITALIANO

## A Home away from Home for Gloria and Luca

During the lockdown, the Italian Embassy in Wellington has put in place the "A home away from home" initiative, aimed to give some assistance to stranded Italian citizens who, due to the lack of available flights during the last months, have been able to go back to their homes in Italy. Helen and Robert Renwick have generously responded to the call and have hosted a young couple, Gloria and Luca, to stay with them until they were able to fly back to Italy. Read below their thoughts about what seems to have been a beautiful experience



From the left: Helen, Luca, Gloria and Robert

*Io e Gloria non potevamo concludere al meglio il nostro soggiorno in Nuova Zelanda.*

*L'ospitalità che abbiamo trovato in Helen e Robert è stata sincera, due persone stupende che sono riuscite a farci sentire a casa seppur lontani da casa. Abbiamo trovato una casa, piena di cordialità e amore. Siamo ancor più felici di poter aver trasmesso un po' della cultura italiana, soprattutto del cibo, apprezzando le belle chiacchierate dopo uno spuntino o dopo cena.*

*Non possiamo fare altro che ringraziare nuovamente Helen, Robert e Sandra per questa grande opportunità.*

Luca e Gloria

*Ho letto nelle notizie che l'ambasciata italiana cercava persone che potessero ospitare cittadini italiani in difficoltà durante il "lockdown". Mio marito ed io ci siamo offerti e Gloria e Luca sono arrivati. Loro sono giovani, un architetto ed un cuoco. Siamo in pensione, un matematico e una bibliotecaria. Siamo stati felici della loro visita, specialmente per il cibo e le chiacchierate. Speriamo di rivederli.*

Helen



# Gli amici della Dante



## Un nuovo amico della Dante - Welcome Ristorante Puglia!

Puglia, in Latin 'Apulia', is a beautiful Southern region of Italy and the place where owner Cosimo comes from. Inspired by the traditions of his homeland, he brings the passion and simplicity of Italian cuisine.

All dishes at Puglia are made with fresh and high quality ingredients in order to give our customers an authentic and genuine Italian food experience.

The lovely pasta is made from scratch in our kitchen every day: orecchiette, gnocchi, tagliatelle and more.

You will also find a wide range of fine Italian wines that elevates every dish. [See more HERE](#)



## Pasta Workshop at Puglia - Learn to make your own pasta!

pend the morning with Cosimo learning how to make authentic fresh Italian pasta and in different cuts .

### You will learn:

- How to make your own real fresh pasta following ancient Italian tradition using flour and eggs and learn some tricks for your own kitchen
- How to use pasta machine to roll your pasta
- How to make the different cuts of pasta - roll and cut pasta such as tagliatelle, tagliolini and then experiment with other different cuts such as spaghetti, fettuccine, farfalle, maltagliati.

Enjoy a complimentary morning tea on arrival with Italian espresso, tea and homemade cookies and a little refreshment during the class with a glass of Prosecco and homemade focaccia

You will take home all the pasta made during the class and receive a gift pack including recipe of "How to make fresh pasta step by step." [Find out more HERE](#)



See at page 8 Cosimo's recipe for *Focaccia Barese*



# Review di giugno



## Last children classes before holidays - 30 June

Proprio un bel pomeriggio per l'ultimo incontro con i bambini prima della pausa per le vacanze!

La settimana scorsa avevamo imparato in italiano gli ingredienti che servono per la *Bruschetta* ed oggi i nostri giovani studenti sono diventati dei piccoli chef e hanno preparato la loro merenda con pane, aglio, pomodori, olio e sale. Non solo si sono divertiti tantissimo ma hanno anche molto apprezzato il risultato... davvero buonissimo!

Per finire l'incontro con un altro tocco di italianità' chi aveva ancora un po' di appetito ha assaggiato pane e Nutella e poi giocato a tombola con premi da portarsi a casa.

Gia' non vediamo l'ora di ricominciare con nuove attivita' per il prossimo term ma per ora...

BUONE VACANZE!





# 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!](#)



COFFEE ROASTERS

**10% discount**

Segafredo Zanetti NZ  
100 Mount Eden Rd, Mt Eden  
1124 Auckland  
Ph: 09 623 0063  
<https://segafredo.co.nz/>

**10% discount**

**Il Casaro Ltd**  
Unit 1/ 27 Ashfield Road  
Wairau Valley, Auckland  
Ph: 09 442 5419  
[www.ilcasaro.co.nz](http://www.ilcasaro.co.nz)



## SAPORI D'ITALIA

**10% discount**

Sapori d'Italia Import Ltd  
Unit D/12 Saturn Place, North Harbour, North Shore City  
PO Box 302322, North Harbour 0751, Auckland  
Ph: 09 4159053 - Fax: 09 4159073  
[www.sapori.co.nz](http://www.sapori.co.nz)

**10% discount**

**Giapo Haute Ice Cream**  
12 Gore Street, Auckland  
[www.giapo.com](http://www.giapo.com)



Obtain your coupon to start  
your shopping online with a  
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Ph: 09 8340290  
[info@dreamofitaly.co.nz](mailto:info@dreamofitaly.co.nz)

**10% discount**

Sovrano @ A Touch of Italy  
68 Greenmount Drive  
East Tamaki Auckland  
Hours: Mon-Fri 8.30-5pm | Saturday: 10am-2pm  
Ph: 09 2733701 / [www.sovrano.co.nz](http://www.sovrano.co.nz)



**15% discount (from  
Wednesday to Sunday)**  
Settebello Pizzeria Italiana  
3/1 Rata St, New Lynn  
Auckland  
Ph: 09 826 0777  
[www.settebello.co.nz](http://www.settebello.co.nz)

**10% discount**

Ristorante Puglia  
509 New North Road  
Kingsland, Auckland 1021  
Ph: 09 5582631  
[www.pugliarestaurant.nz](http://www.pugliarestaurant.nz)



# Bacheca del mese



## Ricetta del mese

### Focaccia Barese

Cosimo's recipe (see p.5) is a traditional specialty from Bari, Puglia, a flat bread made of flour and potatoes and with a very Mediterranean topping:

cherry tomatoes, olives, oregano and the best olive oil. It is eaten for breakfast, as snack or during dinner and lunch to accompany other dishes.



### Ingredients:

- 200g of plain flour
- 200g of semolina flour
- 100g of strong bread flour (high grade)
- 10g of fresh yeast, plus more as needed
- 300g of water
- 150g of boiled potatoes, peeled and mashed
- 3 tbsp of extra virgin olive oil, plus more for drizzling
- 15g of fine sea salt, plus more as needed
- 500g of cherry tomatoes
- 20 black olives
- dried oregano, as needed

In a large bowl mix together the flour, yeast, potatoes, oil, and salt, then add just enough warm water to create a dough. Dump the dough onto a lightly floured surface and knead for 5 to 7 minutes, or until smooth and shiny. Place the dough into a lightly oiled bowl and cover with plastic wrap. Place the bowl in a warm spot in the kitchen, and let rise until doubled in size, about 1 hour. Preheat the oven to 230 degrees.

Lightly oil a 35 round baking pan and press the dough in to fit. Press your fingertips over the top of the dough to create dimples. Place the olives and tomatoes over the dough, then sprinkle with the oregano and coarse salt. Drizzle with olive oil, let rest for 30 minutes, then bake until golden brown, about 20 to 25 minutes. Cool to room temperature before slicing.

## Parola del mese

### Movida

Termine di origine spagnola nato negli anni '80, che descriveva il complesso processo di rinascita culturale della Spagna postfranchista, caratterizzata da grande vivacità culturale, economica, sociale, e da una frizzante ripresa della vita mondana.

E' entrato a far parte del vocabolario italiano con il significato di vita mondana e spensierata, soprattutto notturna, nelle città'.

### Follow Dante on social media!



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