

Newsletter di maggio

Maggio 2021

Dear Dante friends,

Continuing our celebrations in honour of the 700th anniversary of Dante's death, we open this month with an eerie image of the Brisighella fortress, which was a brief stop on the travels of the Supreme Poete, and, as a key focus point of the feud between the Guelphs and Ghibellines, was mentioned in his *Divina Commedia*.

It is also one of the many places featured in a initiative by Sydney's Italian Cultural Society and the Italian National Tourist Board (ENIT) Australia & New Zealand, in their "Dante's walk" event (see page 5).

Also dedicated to Dante this month is *Purgatory Reimagined*, an event staged by the Auckland Writers Festival, where 33 New Zealand poets will share their work. The event will be moderated by renowned book author Marco Sonzogni (see page 2).

Last month, Marco also chose the best poem from among the entries of the Dante Italian Poetry competition. The winner is Jean Annan with "Shock Culturale". You can read her prize winning poem on page 4.

And finally, inspired by this month's interview with Danilo Borderi in Ondazzurra, I chose the recipe of an ancient but still hugely popular Sicilian dish, the *caponata*.

Buon appetito e buona lettura!

Stefania



Rocca Manfrediana in Brisighella, Emilia Romagna

Il calendario di maggio

- | | |
|--|--|
| 14 maggio | <i>Pulce non c'è</i> - Film Event (p.2) |
| 16 maggio | <i>Purgatory Reimagined</i> - Event (p.2) |
| 21 maggio | <i>The Chopin Project</i> - Concert (p.3) |
| Every Thursday
9.30-11.30am | Children Playgroup |
| Every Tuesday
3.30-4.45pm | Children After-School Programme |
| Every Tuesday
3.30-4.45pm | Teen Classes (age 11-13) |

Seguici!



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

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Attività ed eventi



Italian Film Event, 14 May

This month we will screen another film that focus on the image of the child and adolescence in Italian cinema.

Pulce non c'è, 2014 drama by Giuseppe Bonito.



This film is about the journey and the strength of an Italian family that is tested when the youngest daughter, a girl with learning disabilities, is taken away by the authorities under the terrible suspect of abuses. A film that captures the silent struggle and the unconditional love that families like this experience every day.

With English subtitles.

FREE ENTRY

Friday 14 May, 6pm
University of Auckland
Humanities Building (Building 206) Room 315

Purgatory Reimagined - Auckland Writer Festival, 16 May

Dante's *The Divine Comedy* is one of the world's most important works of literature from one of its finest poets, sending Dante and the Roman poet Virgil on a journey to Hell, Purgatory and Paradise. Purgatory was imagined as a (painfully slow) path to heaven at the antipodes of Jerusalem, which would position it somewhere in the middle of the Pacific Ocean.

Marking the 700th anniversary of Dante's death, 33 New Zealand poets were invited to incorporate a chosen passage from Purgatorio into a contemporary response, now published in *More Favourable Waters*.



Contributors (from the top left to the bottom right) **Airini Beautrais**, **Elizabeth Kirkby-McLeod**, **Vana Manasiadis**, **Helen Rickerby**, **Reihana Robinson**, **Jamie Trower** and **Bryan Walpert** share their work, introduced by the books coeditors **Timothy Smith** and **Marco Sonzogni**.

Supported by the Embassy of Italy in Wellington.

FREE EVENT

Sunday 16 May 2021
2:00pm – 3:00pm
Limelight Room, Aotea Centre, CBD, Auckland



Attività ed eventi



The Repertoire Journey - The Chopin Project, 21 May

L'Accademia and Vivaldi Academy are teaming up to create a season of concerts focused on delivering a journey in full chapters of the repertoire of Classical Music up to our present times. The mission is to offer each month inspiration and insight into the beautiful works that comprise the vast history of music. The performers of each date will vary and will include local international artists working together to deliver not simply an exhibition, but an offering of music, to quote the beautiful words of pianist Marc-André Hamelin.

Friday 21th May 2021 - 7pm
THE CHOPIN PROJECT I

Ballades and Polonaises 1/2 Piano solo.
Matteo Napoli & Flavio Villani



This month's concert will feature all Chopin's Ballades and half of his Polonaises - to be then fully presented in combination with the next Chopin Project concert happening in July. The performers will be pianists **Flavio Villani** and **Matteo Napoli**.

The Chopin Project I. Ballades and Polonaises ½ Piano solo. Matteo Napoli & Flavio Villani



St Matthew in the City 187 Federal St, CBD, Auckland
Friday 21 May 2021 7:00pm – 9:00pm

More info and booking [HERE](#)

Radio Ondazzurra podcast of the month

Intervista con Danilo Borderi

Danilo è di Siracusa e dal 2014 vive all'isola di Waiheke, nel golfo Hauraki. Da un'isola ad un'altra....coincidenza evidenziata anche nel nome della sua azienda: ISOLA, Sicilian Gourmet Food. Sua moglie è neozelandese, di Waiheke e si erano conosciuti nel 2006 in Thailandia, a Ko Samui. All'epoca Danilo viveva a Shanghai, dove era responsabile-sudest asiatico per una ditta italiana di piastrelle, e sua moglie lavorava in Thailandia. Hanno abitato assieme a Shanghai e poi per 4 anni a Kuala Lumpur, in Malesia. Nel frattempo era nato Luca, durante la prima visita a Waiheke dove Danilo si innamorò di quello che ora chiama *un paradiso nel paradiso della Nuova Zelanda*. Danilo ci parla della sua ditta [ISOLA](#) e dei prodotti eccezionali, di alta qualità artigianale che importa dalla Sicilia: *caponata**, acciughe coi capperi, filetti di acciughe, pomodorini secchi, carciofi, pesto siciliano, melanzane, pistacchi, mandorle.... vende online e all'ingrosso ma a Danilo piace tanto sabato mattina fare il mercato di Waiheke, ad Ostend.



la voce degli italiani in NZ

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*See our recipe for *caponata* on page 8



Attività ed eventi



Celebrating *Dante Down Under* with Marco Sonzogni

On Friday 16 April we celebrated #Dante700 with an Italian cultural evening at the Dante Auckland with a special guest: Victoria University's Reader Marco Sonzogni. Marco talked about the making of his latest projects, two books to celebrate Dante: *Quantum of Dante* and *More favourable waters*.

On the night prizes for the **Dante Italian Poetry Competition** were also awarded, and Marco, the judge, commended all the students who entered (over 30) for their great works.

Thank you for all for attending, and special thanks to Marco for travelling to Auckland for the event, to Matteo for the MC, to Alessandra for the organisation and catering, to *Il Forno* for the bread and focaccia, to *Edwards Sound Systems* and Flavia for the PA system, and to all our volunteers who helped on the night.

If you missed the event: Marco will be at the Auckland Writers Festival on 16 May (see page 2). Also [click here](#) to find out more about Marco, and his books *Quantum of Dante* and *More Favourable Waters*.



Matteo Telara and Marco Sonzogni

The winner of the **Dante Italian Poetry Competition** is Jean Annan, (Luca's student) for this poem:



Lo Shock Culturale
(Jean Annan)

Rigida come un tavolo, congelarmi via!
Le braccia si lanciano verso di me
In silenzio frenetico, la mente urla, "Vai!"
Pressione onnipresente, un muro di cortesia.

Di notte in pizzeria aspetto il mio turno
Aspetto, aspetto, aspetto, ...
La voce dentro di me dice,
"Io sono arrivata prima di voi!".

Affronto un gioco che non posso giocare
La voce sussurra, "Devi gridare!"
Gridare! Gridare!" Ma come?
Aspetto il mio turno che non arriva mai.

Sdraiata all'ombra, pronta per la caduta
Colpita dalla gentilezza di gente premurosa
Primo, secondo, il dolce ... e ancora di più
Il sole dà una sbirciatina al momento laggìù.



The other winners, in alphabetical order, were:

- Andrew van der Poll
- Anne Beresford
- Claude Jones
- Duncan Eastwood
- Gray Taylor
- Helen Renwick
- Kathy Meyer
- Mary Mason
- Naomi Estall
- Nobuko Delowe
- Pamela Stone

Plus a class prize for the collective poems of Barbara Martelli's absolute beginners class.



Attività ed eventi



Stories of Italian Immigration in New Zealand

Memé Churton, a life like a novel

Italian born, from Chinese father and Italian mother, Memé Churton is very well known throughout the arts community, the business community.

After WWII she went to China where she worked as a diplomat and found herself in the midst of the Chinese Revolution.

Then she travelled to the other side of the world at the invitation of a New Zealand soldier that she had meet in Trieste at the end of the war, Jock Churton, whom she eventually married.

In Auckland she opened one of the first coffee shops, imported the first coffee machine in 1955 and ran the first art gallery featuring New Zealand artists. She also taught Italian language and culture at The University of Auckland.

Growing up in Italy, she lived through the rise of Fascism and the Second World War. Memé was shocked by the curiously old-fashioned and provincial way of life she found in 1950s New Zealand, but for various reasons she stayed, got married, and became involved in a variety of campaigns to enlarge its culture. She also managed one of the first dealer art galleries, started one of its first European-style coffee bars, championed international cuisine, and promoted fashion for women.

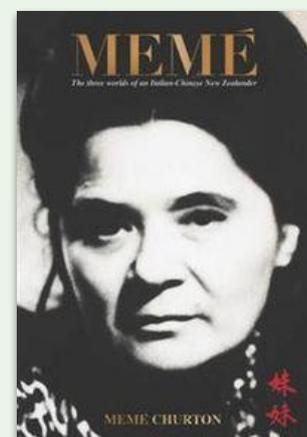
Find [HERE](#) the link to the Stuff article.

An interview with Memé Churton

Michele Hewitson interviews Memé Churton after the publication of her autobiography [Memé, The three worlds of an Italian-Chinese New Zealander](#).

Memé was half Chinese and half Italian, grew up in Italy and leaved a few years in China before landing in New Zealand in 1950. "She arrived by flying boat in a land where houses smelled like mutton and cauliflower and women dressed badly" writes Hewitson.

The whole interview is full of such anecdotes that, paired with Hewitson's writing style, makes this an entertaining read. Read [HERE](#) the NZ Herald interview.



The book
Memé - Autobiography by Memé Churton, 2012, David Ling Publishing Limited

Il Cammino di Dante - The Dante Walk

The Italian Cultural Institute in Sydney, together with The **Italian National Tourist Board** (ENIT) Australia & New Zealand, and with the collaboration of the **Toscana Promozione Turistica** agency and **Il cammino di Dante®** association, have organised an event dedicated to Italian walking routes, and in particular to Dante's Walk, a loop of approximately 400 km between the regions of Tuscany and Emilia-Romagna, retracing the route that Dante Alighieri is thought to have taken when he was exiled from Florence in the early 14th century. More info [HERE](#)
 See the stops of the walk [HERE](#)





Review di aprile



School Holiday Programme, 20 April

Last month Dante Auckland held a one day School Holiday Programme in Italian for 42 children! Art, games, songs, storytelling and, of course, a convivial Italian lunch.

Laboratorio d'arte sui colori dell'autunno, giochi all'aperto, canzoni, storie e pranzo (pasta tricolore con Parmigiano Reggiano, pane e focaccia, mele e pere, e gelato per finire!). Grazie a tutti gli insegnanti, cuochi e volontari, a [Superb Herb](#) per il basilico, a [Il Forno](#) per pane e focaccia, e a tutti i bambini e ci siamo divertiti tantissimo con voi!

[See more photos HERE](#)





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Bacheca del mese



Ricetta del mese

Caponata siciliana

The name of caponata derives from *capone*, a word used in Sicily to indicate *lampuga* (mahi-mahi in English-speaking countries), a fish prepared for wealthy people. Poor people, who could not afford it, replaced it with eggplants. There is not only one version of Sicilian caponata and in every place, the recipe undergoes some changes: some prepare with a sweet-sour sauce and a mixture of vegetables and almonds, whereas others use mainly eggplants, tomatoes, pine nuts and basil. It is served cold or at room temperature.



Ingredienti

- 3 melanzane
- 400 g di sedano
- 250 g cipolle bianche
- 200 g di pomodori
- 200 g di olive verdi dolci
- 50 g di capperi
- 50 g di pinoli tostati
- 60 g di zucchero
- 60 g di aceto bianco
- basilico
- 40 g di concentrato di pomodoro
- Olio extravergine d'oliva 20 g
- Sale
- Basilico fresco (20 foglie)

Tagliate a cubetti le melanzane poi aggiungete del sale e strizzateli con le mani e metteteli a scolare affinché perdano il liquido amarognolo. Poi in una padella mettete dell'olio d'oliva e frigeteli brevemente. Infine adagiatele su della carta assorbente.

Tagliate la cipolla e fatela soffriggere in un tegame finché sarà appassita, quindi aggiungete il sedano, i capperi e le olive che avrete tagliato a pezzetti, e lasciate rosolare bene. Alla fine aggiungete i pomodori e i pinoli tostati.

Coprite con un coperchio e lasciate cuocere per 15 minuti. Intanto preparate la salsa agrodolce: in un pentolino versate l'aceto, il concentrato di pomodoro e lo zucchero, cuocete per 15 minuti e poi versate il tutto nel tegame. Quando l'aceto sarà sfumato aggiungete i cubetti di melanzane, il basilico e mescolate per qualche minuto. A fine cottura mettete il contenuto in un recipiente coperto e riponetelo in frigo a riposare. Servite a temperatura ambiente con del pane appena sfornato o tostato.

Parola del mese

Desueto

Aggettivo derivante dal latino *desuetus*, forma passata del verbo *desuescere* che significa, non essere più abituato o d'abitudine. Qualcuno che è desueto nel fare qualcosa, non più abituato a qualche cosa.

Oppure descrive qualcosa che non è più in uso, uscito dall'uso: *parole d., termini d., consuetudini ormai d.*; in diritto, caduto in desuetudine: *una norma d., diritti d., una servitù desueta.*

(Source: Vocabolario Treccani)

Follow Dante on social media!



Arrivederci a giugno!