

Newsletter di ottobre

Ottobre 2021

Dear Dante's friends,

Covid-19 may be tightening its grip on Auckland but we at Dante are not giving up and will continue to organise our events for the coming months, even if we may have to move them by a few weeks. We are confident that within a month or two, high vaccination rates will allow us to return to some sort of normalcy in our lives. That's why we plan to end the year by celebrating Dante's anniversary with a sumptuous, authentically prepared medieval banquet, just like Dante used to enjoy them, and with a Dante inspired concert.

Finally we are also already planning our famous and beloved *Mercatino di Natale* for the Christmas season.

And while we stay at home waiting for more settled times, we can listen to a new episode of *Finalmente Letteratura*, where Matteo and Bruno talk about author Antonio Tabucchi. Or we can take a virtual tour of the city of Parma with Professor Giulio Ferroni as our guide. Staying with Parma, we could prepare and then enjoy a luscious traditional chocolate cake from that region.

So many things to look forward to!

Buona lettura!

Stefania



Piazza Duomo and Battistero in Parma

Il calendario di ottobre-dicembre

>3 novembre	Richiesta scheda elettorale (p.2)
17 novembre	<i>Prelude</i> Concert (p.3)
22 novembre	PLIDA session (p.3)
27 novembre	Cena Dantesca (p.4)
3 dicembre	Elezioni ComItEs (p.2)
11 dicembre	Mercatino di Natale (p.3)
12 dicembre	Dante Alighieri Anniversary Concert (p.2)
26-30 gennaio	Corso intensivo (p.2)
30 gennaio	Visita alla Marae (p.2)
Every Thursday 9.30-11.30am	Children Playgroup (TBC)
Every Tuesday 3.30-4.45pm	Children After-School Programme (TBC)
Every Tuesday 3.30-4.45pm	Teen Classes (age 11-13) (TBC)

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

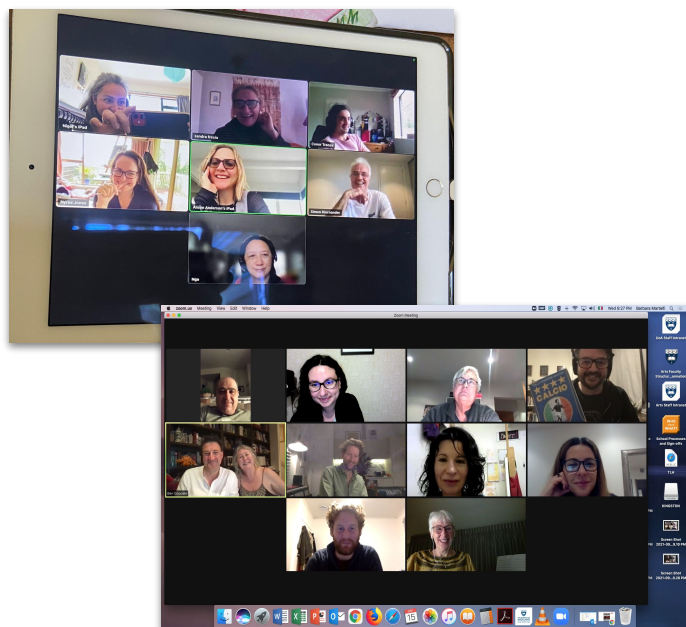


Lockdown Updates

The Dante School facilities will remain closed for the time being and all events are suspended until further Government updates on different levels and steps.

Italian Adult Classes

Term 4 classes for 2021 Italian language courses will start on Monday 18 October. See [HERE](#) the time schedule and enrolment form. Due to the Covid-19 restrictions the classes will start online using Zoom. For the same reason we also won't have any Open Day at this time. For info or to discuss your language level, please contact the school at info@dante.org.nz. See [here](#) all dates and enrolment forms.



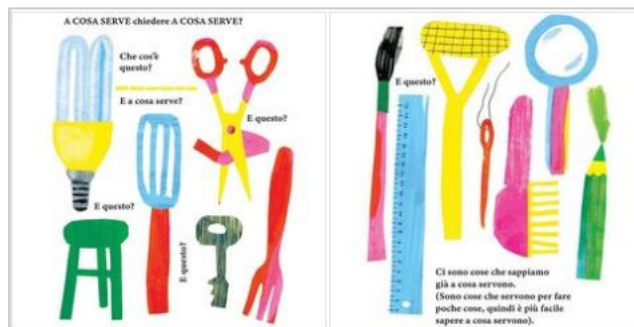
Visita alla Marae per soci italiani

La visita alla Marae Reweti a Waimauku e' stata spostata al 30 gennaio 2022. Per informazioni e per partecipare contattare alessandra@oratia.co.nz, subject line: Marae Visit

La visita alla Marae e' un'occasione per connettere la comunità italiana di Auckland con Ngāti Whātua, e per dare l'opportunità ai nostri connazionali di conoscere meglio Te Ao Māori (il mondo Maori).

Children Classes

We won't have any children and toddler school until this will be allowed, but invite parents to follow Dante Children's page [HERE](#). Playgroup parents can also sign up for the private Thursday [Playgroup del giovedì alla Dante](#)



Dante Alighieri Anniversary Concert

The date of the concert has now been postponed to Sunday 12 December.

The concert is inspired by Dante's poetry and wants to celebrate his 700th anniversary featuring music by Puccini, Verdi, Liszt, Wolf-Ferrari, and others.

Musicians: Thomas Roeshol, Elizabeth Mandeno, Andrew Grenon and David Kelly

12 December, 7.00pm

St Luke's Church, 130 Remuera Road, Auckland

Tickets: \$25 general admission/\$20 Dante members
Only door sales, cash or EFTPOS.

The concert is sponsored by the Italian Embassy Wellington



Attività ed eventi



Save the date: Mercatino di Natale, 11 December

Also this year our beloved Italian Christmas Market will be back at the Dante Alighieri Society on **Saturday 11 December from 10am to 3pm** at the Freemans Bay Community Centre.



5 Day Summer Italian Intensive Course

With great pleasure we announce the dates for our next Italian Summer Intensivo in January 2022. We welcome Italian language students of all abilities from complete beginners to advanced and conversational. This event is very popular with limited places, so we encourage bookings as soon as possible so you don't miss out!

Wednesday 26 – Sunday 30 January 2022

For info and enrolment form [click HERE](#)
or email info@dante.org.nz



Elezioni ComItEs 2021

Il **3 dicembre 2021** si terranno le elezioni per il rinnovo e l'istituzione dei Comites, organi di rappresentanza della collettività italiana residente all'estero e importante raccordo tra i cittadini e la rete diplomatico-consolare.

Per poter votare e ricevere il plico elettorale, dovrai quindi richiedere al Consolato di essere iscritto nell'elenco elettorale, **entro e non oltre il 3 novembre 2021**.

[Clicca qui](#) per tutte le informazioni

Last PLIDA exam of 2021 on 22 November

The second – and last – session of 2021 is going to be held from **Monday the 22nd November**. This session is exclusively for “**Plida B1 CITTADINANZA** (citizenship)” and **it can only be used to support the application for Italian citizenship**. It is not a full Plida certification, so if you need it to apply to Italian universities, for jobs, or as an official language certificate, you need to apply to the standard PLIDA exam. All info [HERE](#).

Prelude Concert with Fabio Villani, 17 November

So far, the date of the Flavio Villani concert, featuring Preludes of Chopin and Rachmaninoff, has remained the 17th November. We will keep you posted for info and updates in the next newsletter.

Info and bookings [HERE](#)





Attività ed eventi



CENA DANTESCA

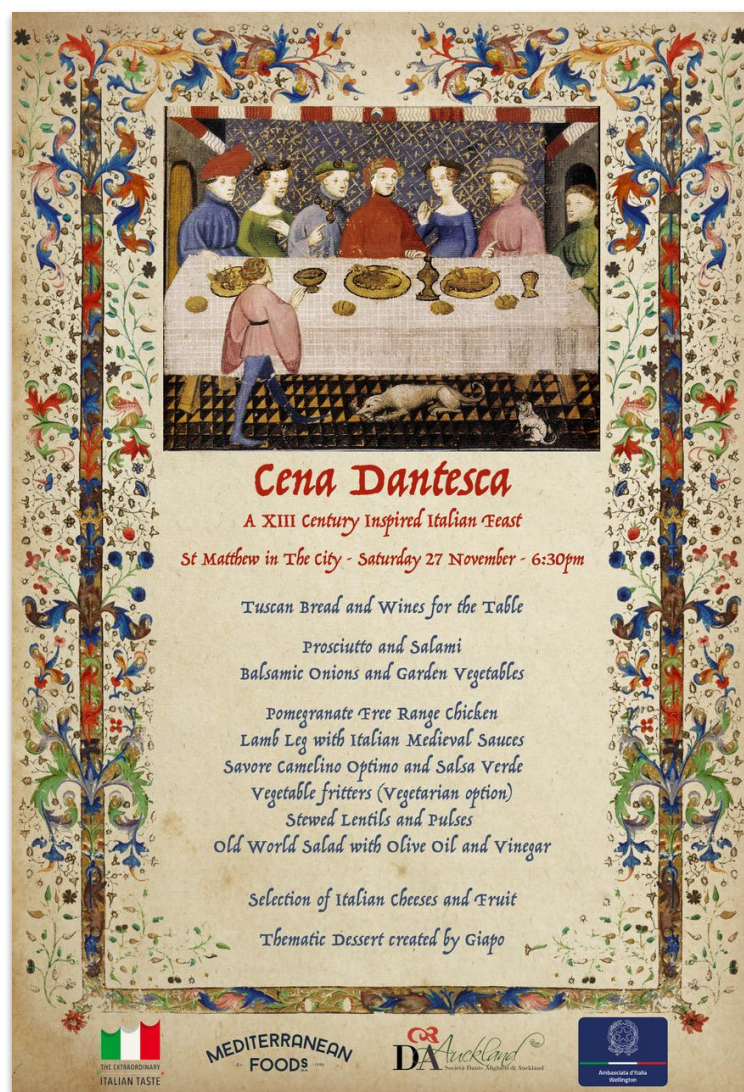
A XIII CENTURY INSPIRED ITALIAN FEAST

TO CELEBRATE THE 700TH ANNIVERSARY OF THE DEATH OF POET DANTE ALIGHIERI AND THE WEEK OF ITALIAN CUISINE IN THE WORLD, THE SOCIETÀ DANTE AUCKLAND IS DELIGHTED TO ANNOUNCE A VERY SPECIAL EVENT: AN ITALIAN MEDIEVAL FEAST RIGHT HERE IN AUCKLAND.

THIS DINNER, PLANNED FOR SATURDAY 27 NOVEMBER AT 6:30PM, WILL BE A ONCE IN A LIFETIME EXPERIENCE FOR DINERS, IN A THEMATIC SETTING AT ST MATTHEW IN THE CITY, WITH LIVE ENTERTAINMENT AND A RICH MENU ESPECIALLY RESEARCHED FOR THE OCCASION.

TICKETS ARE \$160 PER PERSON, ALL INCLUDED.

TO BOOK PLEASE WRITE TO INFO@DANTE.CO.NZ WITH SUBJECT LINE *CENA DANTESCA*. IF YOU WISH TO BOOK FOR TWO OR MORE PEOPLE PLEASE PROVIDE THE NAME OF ALL THE DINERS SO THAT WE CAN ORGANISE SEATING FOR YOU. LIMITED PLACES AVAILABLE. WE HOPE THAT BY THE END OF NOVEMBER AUCKLAND WILL BE AT A COMFORTABLE ALERT LEVEL TO HOST THE DINNER, AND WE WILL FOLLOW ALL MINISTRY OF HEALTH RECOMMENDATIONS AND COVID ALERT CHANGES. WE WILL KEEP YOU UPDATED IN CASE OF POSTPONEMENT OF THE EVENT.





Attività ed eventi



Stories of Italian Immigration in New Zealand

The Italian tunnellers who built the Tongariro Power Scheme, 1967-1983

Hundreds of Italian workers and tunnellers came to New Zealand to work at the Tongariro Power Scheme between 1967 and 1983, and their presence had a great impact in the local communities. Our [Digital Archive of Documents on Italian Immigration in New Zealand](#) has several entries about this subject and they can be found [here](#), including a dissertation by Dante Auckland member David Simcock, entitled [What was the importance of food and wine to the Italians who worked for Codelfa in New Zealand and what effect did it have on the eating habits of many New Zealanders?](#)



In fact the Italian company created for Tongariro Power Scheme, Codelfa-Cogefa (Codelfa), also brought food and wine from Italy to enable these workers to enjoy what they had been used to at home. Many of the Codelfa Italians have stayed on in New Zealand and created a lasting influence on the food and wine habits of their new home. A number ended up running successful Italian restaurants in both the North and South Islands. Simcock also wrote the article [Italian Tunnellers are Prepared for any Sacrifice - Except Food and Wine. A Review of the Contribution of Italian Tunnellers to Life in the Central North Island of New Zealand](#) for NZ Journal of History, Vol 54, N.1.

Content from the [Digital Archive of Italian Immigration in New Zealand](#)

Alberico D'Andrea, the man who thought Kiwis to eat pasta

Italian immigrant Alberico D'Andrea opened the first Italian restaurant in Tokoroa on April 16, 1984. Before then Italian food wasn't known in the area. In the article D'Andrea talks about his experience as an Italian restaurateur in this small town in the centre North Island: "For the first six months we were giving away pasta for free to teach people how to eat pasta properly..." he says, recalling how New Zealand women started to appreciate his food first, and then slowly won their husband's over. D'Andrea came to New Zealand in 1969 to work as a cook at the Tongariro Hydroelectric Power Scheme, met a Kiwi lady and settled here. They ran the restaurant for almost 4 decades and are now ready to pass it on.

Find more [HERE](#)

Viaggio nell'Italia di Dante

A journey through beauty with Giulio Ferroni and his diary. This month: Parma

For the series "*L'Italia di Dante*", launched by the Dante Alighieri in Rome on its platform [dante.global](#), Professor Giulio Ferroni, will accompany us this month through the city of Cervia. *To go the pages with these videos click on the red buttons.*



[HERE](#) you can find all the information on all locations.



Ondazzurra podcast



Podcast of the month

Finalmente Letteratura! Antonio Tabucchi

Secondo episodio di conversazioni letterarie tra Bruno Ferraro e Matteo Telara.

Bruno e Matteo ci parlano di Antonio Tabucchi, uno degli scrittori italiani più significativi e più conosciuti all'estero oltre che autore di teatro, saggista e docente di letteratura portoghese. E del suo romanzo bestseller *Sostiene Pereira*, vincitore del prestigioso premio Campiello 1994 e poi tradotto in 25 lingue.

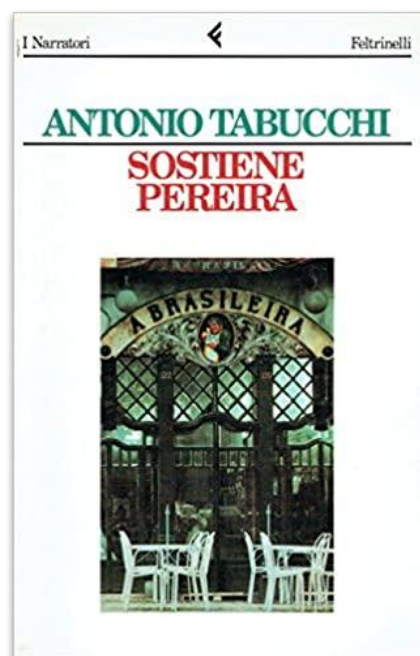
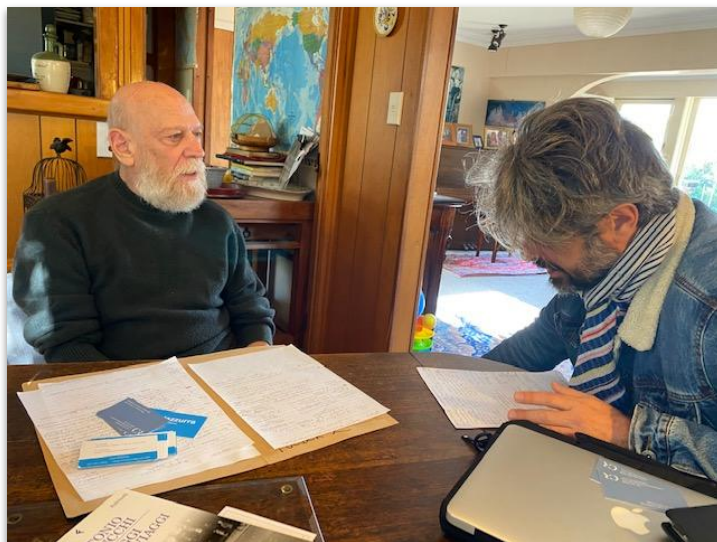
Il protagonista è un timido e malinconico giornalista di Lisbona che gradualmente prende coscienza della realtà storico-sociale del Portogallo negli anni Trenta, dominato dalla dittatura di Salazar. Per questo percorso di risveglio da cittadino rassegnato ad oppositore, il libro ha spesso assunto il valore simbolico di resistenza ai regimi antidemocratici.

In un'altro libro di Tabucchi *Viaggi e altri viaggi* pubblicato nel 2010, ritorna il tema del rapporto tra letteratura e viaggio e del viaggio come forma di conoscenza.

Bruno ha conosciuto Antonio Tabucchi nel 1991 durante un sabbatico alla Normale di Pisa e fu l'inizio di un'amicizia ricca di esperienze e collaborazioni, tra cui l'introduzione e analisi del testo curata da Bruno al libro *Sostiene Pereira* per l'editore Loescher. Ascoltiamo da Bruno vari aneddoti della loro amicizia.

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

The Dante Alighieri Society Auckland is one of the proud sponsors of Ondazzurra together with the [Italian Embassy in Wellington](#), [Casamassima](#) and the Ministry for Ethnic Communities www.ethniccommunities.govt.nz



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Bacheca del mese



Ricetta del mese

Turta nera di San Secondo

This is a cake with a short pastry base and a filling made of *Amaretti* biscuits, toasted almonds and almond liqueur. It is called "nera" for the high amount of cocoa and is traditionally from San Secondo, a small city close to Parma. In case you can't find the *Amaretti* biscuits or *Amaretto* liqueur you can use something different, ideally something almond, walnut or hazelnut based.

Ingredients short pastry

- 200 gr di farina
- 2 uova intere
- 100 gr di burro
- 100 gr di zucchero
- 1/2 cucchiaino di lievito
- un pizzico di sale

Ingredients filling

- 30 gr di burro
- 80 gr di cacao
- 50 gr di zucchero
- 120 gr di mandorle tostate
- 10 cl di Amaretto (liquore)
- 2 uova
- 30 gr di Amaretti (biscotti)
- 20 gr di fecola di patate
- 1 tazzina di caffè



Per fare la pasta frolla mescolare la farina, il lievito, lo zucchero ed il sale, le uova ed il burro ammorbidito, poi lavorarlo con le mani fino a formare un panetto. Avvolgerlo nella pellicola e metterlo in frigorifero per mezz'ora.

Per il ripieno, montare le uova con lo zucchero, unire gli amaretti sbriciolati, la fecola, il burro fuso, le mandorle tostate e tritate, il liquore alle mandorle, il cacao dolce ed infine il caffè, e impastare il tutto.

Stendere la pasta frolla in una forma da 24cm ben imburata e infarinata, bucherellare il fondo con una forchetta e versarvi il ripieno.

Cuocere la torta in forno preriscaldato a 170° per circa 30-35 minuti o comunque fino a cottura.

Parole del mese

Mozzafiato

Deriva dalla combinazione del verbo "mozzare", tagliare, e "fiato", respiro, che toglie il respiro. Descrive qualcosa di estremamente bello, spettacolare, emozionante, che suscita vivissima impressione o ammirazione; che colpisce fortemente, così da impedire il respiro. Una ragazza mozzafiato, uno spettacolo mozzafiato.

Follow Dante on social media!



Arrivederci a novembre!