

Newsletter di settembre

Settembre 2021

Dear Dante friends,

And here we are again, in a Level 4 lockdown that is expected to last for at least two weeks.

All Dante activities and events have been suspended, except for our language classes for adults, which will continue online on Zoom, to the delight of students and teachers alike.

As the exit from lockdown will be gradual, we will probably not be able to hold any activities or events in September, which is why this newsletter will focus on the events planned for October, starting with those that were originally planned for September and that have been postponed.

On a more positive note, I would like to mention the fact that as of yesterday, we have officially entered spring time. This certainly helps, not only because we can spend more time outside but also because the prospect of summer coupled with New Zealand's breathtaking vaccination rate are like a bright light at the end of the COVID tunnel.

In this spirit, we wish everyone a good start into spring. Stay safe, healthy and cheerful, and see you all very soon.

Buona lettura!

Stefania



Carrara, Tuscany - Birthplace of Italian sculptor Carlo Bergamini (see page 4)

Il calendario di settembre-novembre

17 ottobre	Dante Alighieri Anniversary Concert (p.3)
31 ottobre	Visita alla Maraë (p.2)
7 novembre	Festival Italiano
17 novembre	Prelude Concert (p.3)
22 novembre	PLIDA session (p.2)
27 novembre	Cena Dantesca (TBC)
Every Sunday From 8.30am	Italiano in Movimento (TBC)
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!



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Attività ed eventi

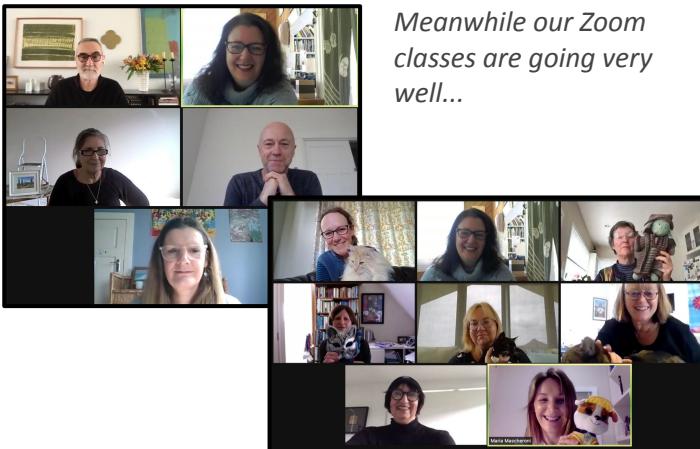


Lockdown Updates

The Dante School will remain closed during Level 4. Language classes at Level 4 and 3 will be only online. All other activities and events are suspended until the next updates from the Health Ministry.

We would like to thank all those who have read our post on 18 August about the [Covid case at Freemans Bay Community Centre](#).

As we all now know, the infected person was at the location 5 hours prior the arrival of our public of the Play, and two-three hours prior our first Dante staff members arrived. These members got tested as a precaution and have returned negative tests. We also like to reassure our students that the Dante Room are not accessed by other users of the Community Centre, only by us. The Community Centre has since been cleaned and disinfected by Auckland Council.



We invite parents to follow Dante Children's page since the toddler school will be closed for a while longer. Playgroup parents can also sign up for the private Thursday [Playgroup del giovedì alla Dante](#)



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

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](#).

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

Visita alla Marae per soci italiani

Per i nostri soci italiani: la Dante Auckland sta organizzando una visita alla Marae Reweti a Waimauku, 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). Covid permettendo questa è programmata per il 31 ottobre. Per informazioni e per partecipare contattare alessandra@oratia.co.nz, subject line: Marae Visit

Very sad news from Italy

Sincere condolences to Fabrizio Marcelli and his wife Carol, who lost their 26-year-old son Lorenzo in a car accident in Rome last Saturday, August 27.

Fabrizio Marcelli was our Ambassador in New Zealand until 2020 and he has always been very close to the Italian community and to the Dante Society.



Attività ed eventi



Dante Alighieri Anniversary Concert

Due to the Covid-19 restrictions the date of the concert has been postponed to the 17 October.

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

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

17 October, 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

Thomas Roeshol

Since his debut as Marco in Puccini's Gianni Schicchi at Den Nationale Scene in Bergen, Norway, Thomas has demonstrated his musicianship and stage presence in engaging roles such as Figaro in Mozart's The Marriage of Figaro with the Arctic Opera, Schaunard in Puccini's La Bohème with Opera Nordfjord, and Marullo in Verdi's Rigoletto with Operaen i Kristiansund. In 2018, Thomas also originated the leading role of Rolv in the world premiere of contemporary opera Kimen by Magnar Åm.

In 2015, Thomas went on a tour with the Stuttgarter Philharmoniker, where he presented arias and songs by Mozart. He has held recitals in Norway, Germany and Italy, and is regularly invited to perform oratorios such as Messiah by Händel, Oratorio de Noël by Saint-Saëns, and The Christmas Oratorio by Bach across Norway.



Thomas studied at UiT The Arctic University of Norway, the Conservatorio Giuseppe Verdi in Torino and the Staatliche Hochschule für Musik und Darstellende Kunst in Stuttgart. He participated in masterclasses with the likes of David Jones, Barbara Hendricks, Karan Armstrong, Janet Williams, David Wakeham, and Thomas Moser. He is currently enjoying working closely with Frances Wilson of Auckland Opera Studio to continue his development as a robust and compelling singer.

Elizabeth Mandeno

Elizabeth Mandeno studied with Dennis O'Neill and Nuccia Focile at the Wales International Academy of Voice, where she received an MA with Distinction in Advanced Vocal Studies. She has been a Dame Malvina Major Emerging Artist and a Freemasons Opera Artist with NZ Opera, and has performed alongside Dame Felicity Lott and Dame Kiri Te Kanawa. She has been a soloist with several organisations throughout New Zealand including Auckland Choral, Bach Musica, Christchurch Symphony Orchestra, and NZ Opera. In 2019 Elizabeth won first prize in the Lockwood New Zealand Aria, sponsored by the Dame Malvina Major Foundation



Andrew Grenon

Andrew has performed as a soloist with the New Zealand Symphony Orchestra, Auckland Philharmonia Orchestra, the Orpheus Choir with Orchestra. His roles with NZ Opera include Gastone in *La Traviata* and Acis in *Acis and Galatea*. Recent performances debuting the role of Elvino in Bellini's



La Sonnambula with Days Bay Opera, Bach's *Magnificat in D* with the City Choir Dunedin, and Monteverdi's *Vespro Della Beata Vergine* with Bach Musica. Andrew studied at the Wales International Academy of Voice under the guidance of Dennis O'Neill and Nuccia Focile. He was a Dame Malvina Major Foundation Emerging Artist

with New Zealand Opera in 2009 and 2010. He was a Dame Malvina Major Foundation Emerging Artist with New Zealand Opera in 2009 and 2010.

Prelude Concert with Fabio Villani postponed to 17 November

Due to the Covid-19 restrictions the Flavio Villani concert featuring Preludes of Chopin and Rachmaninoff has been moved from 14 September to 17 November. We will keep you posted for info and updates in the next newsletters.



Attività ed eventi



Podcast of the month

Intervista con Stefano Pessina

Stefano è di Biella e si è trasferito in Nuova Zelanda nel 2012, dopo ben 5 viaggi per conoscere il paese. La prima volta nel 1994, poi nel 1996, nel 2000 e ancora nel 2004, e nel 2011 a coincidere, come scusa, col Campionato Mondiale di Rugby. Riconfermato il grande entusiasmo per questo paese, decise di trasferirsi l'anno successivo, e dopo un periodo ad Auckland si è stabilito a Christchurch, dove l'ha raggiunto sua moglie Paola. Quest'anno Stefano ha affrontato un altro grosso cambiamento, questa volta professionale, e con Alba, un'amica cuoca, ha avviato un pastificio artigianale di pasta fresca. Hanno importato una macchina italiana per la pasta, con trafilie in bronzo, ed installato una cucina professionale che funziona a pieno ritmo nel preparare i prodotti per la vendita online e per i mercati. Alla pasta fresca stanno aggiungendo salse e sughi, focacce e alcuni dolci. Usano tutti prodotti locali, inclusa la farina di grano duro che è stata reintrodotta nella Wairarapa, e la loro azienda si chiama [Feed the Soul](#).

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



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The Dante Alighieri Society Auckland is one of the proud sponsors of Ondazzurra together with the [Italian Embassy in Wellington](#) and [Casamassima](#)



Stories of Italian Immigration in New Zealand

Carlo Giuseppe Bergamini, sculptor

Bergamini was born in Carrara, Italy, in 1870, and worked mostly in Dunedin as a marble sculptor and monumental mason. He is best known for the design of the South African (Boer) War memorial in Dunedin, and those in Palmerston, Oamaru, Waimate, Dunedin and Riverton, as well as repairing the Invercargill's memorial. Bergamini also made a sculpture of Giuseppe Garibaldi for the Club Garibaldi in Wellington. He died in Christchurch on 16 July 1934. Read more [HERE](#).



Lois Mathie / Credits: Garibaldi Club, Wellington



Carlo Bergamini / Credits: Jock Phillips

Read the article about him, which includes a photo of Bergamini's great-granddaughter Lois (nee Bergamini) Mathie posing with the Garibaldi's bust, and that was published in the **Club Garibaldi's newsletter in February 2007, page 6**. The article can be found [here](#).

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

Viaggio nell'Italia di Dante

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

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.



Review di agosto



Arriva zio Giorgio! Dante's Play - 15 August

Congratulation to Matteo and his team of remarkable actors who delighted us on stage with their humorous performance in the slapstick comedy *Arriva zio Giorgio!*

Mary Mason (as Lucia)
Dugald MacBrayne (as Uncle Giorgio)
Jim Crossen (Michele and Dorotea)
Wendy Benjamin (as Flavia)
Michael Goodger (as Carlo)
Matteo Telara (as Silvia).

A special thank you to everyone who helped with the preparation and to those who contributed to the refreshments with their delicious plates.





Gli amici della Dante



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Bacheca del mese



Ricetta del mese

Daniela's Parmigiana di Melanzane (Eggplant Baked with Mozzarella and Parmesan)

This recipe is kindly offered by [Ray McVinnie](#), chef, food writer, NZ Masterchef Judge and Italian language student at the Dante Auckland. It was prepared by his Italian friends, Daniela di Cesare and Kiwi expat Malcolm Ayres, during his stay at Podere Finerri, (www.thelazyolive.com), a beautiful Tuscan farmhouse with 6 holiday apartments, that they own, and which he also featured in issue 110 of *Cuisine* magazine.

"Daniela has often protested to me that she is not a cook then proceeded to produce a meal which is "just" a recipe of her mother's, one always delicious, and something that always teaches me more about Italian food.

She prefers the long thin eggplant for this dish as she says they have a better flavour and are easier to layer but the big egg-shaped variety works as well.

You don't need to salt the eggplant before using. The bitter varieties are not sold in New Zealand

She also says this dish can be made with zucchini treated the same way as the eggplant".

Ingredients

- 6 long thin eggplant, or about 800g large egg-shaped eggplant, stalk end trimmed off, sliced lengthways 1 cm thick
- 3 tablespoons extra virgin olive oil
- 3 cloves garlic, finely chopped
- 2 x 400g cans chopped Italian tomatoes (I use the Mutti Polpa brand)
- 2 tablespoons tomato paste
- salt and freshly ground black pepper
- 400g very well drained cow's milk mozzarella or mozzarella di bufala, thinly sliced
- 1 cup freshly grated Italian parmesan
- basil leaves for garnish (optional)



Preheat the oven to 180°C.

"Fry" the eggplant slices in batches until well browned in a large very hot dry frying pan (no oil, a trick I learnt last time I was there. This ensures the dish won't be too oily).

Remove from the pan and reserve. Heat the oil over moderate heat in a clean frying pan and add the garlic. Fry gently for about 20 seconds and add the tomatoes and tomato paste.

Bring to the boil, mix well and simmer 10 minutes or until thick and jammy.

Taste and season with salt and pepper.

This is the tomato sauce.

Remove from the heat and spread a little sauce on the bottom of a baking dish. (I use a 25cm diameter earthenware cazuela as it gets very hot). Layer the eggplant in the dish with some tomato sauce, some mozzarella slices and some parmesan, repeating until everything is used up and finishing with a layer of tomato sauce and cheeses.

Place in the oven and bake 20-30 minutes until hot and bubbling but not overcooked or the mozzarella will be leathery.

Remove from the oven and serve, sprinkled with basil leaves, as a first course or a main course with salad.

Serves 4-6

Follow Dante on social media!



Arrivederci a ottobre!