

Newsletter di luglio

Luglio 2021

Dear Dante friends,

We have entered the depths of the winter season, but instead of falling into lethargy, we're more active than ever here at Dante, keeping busy with oodles of activities and events. The month already kicked off with many cinematographic gems from the Cinema Italiano Festival and will go on with our monthly Italian Film Event next week.

Classical music lovers will also be able to indulge their senses with two concerts featuring Italian opera and music, and one with Flavio Villani performing Chopin.

Speaking of our senses, this month Alessandra, Dante's beloved language teacher and renowned chef shares with us a recipe that is as basic and easy to prepare as it is delicious: the Ciabatta bread. With Alessandra's instructions and hacks, success is all but guaranteed.

Last but not least, preparations are in full swing for Dante's play for which we finally have a date: the 15th of August. We are currently scouting for some stage props, so if you would like to give a hand, go to the next page and check the list. Maybe you have one or more items you can lend to us and become a part of the show in a very special way.

Buona lettura!

Stefania



Forlì, Emilia-Romagna - see Dante's Travels on page 5

Il calendario di luglio

Fino al 11 luglio	Film Festival Italiano (p.3)
6 luglio	Italian Short Film Night (p.2)
9 luglio	Italian Film Event (p.2)
14 luglio	CineClub Dante (p.2)
20 luglio	School Holiday Programme (p.2)
22 luglio	School Open Day (p.2)
22 & 25 luglio	A night of Italian Opera & Music (p.5)
23 luglio	The Chopin Project Concert (p.5)
24 luglio	Colazione alla Dante (p.2)
26 luglio	Start Term 3 of Language Courses (p.2)
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



Learn Italian and School Open Day

Term 3 classes for 2021 Italian language courses will start on Monday 26 July. See [HERE](#) the time schedule and enrolment form.

You may like to come and see us at the **Open Day**, on **Thursday 22 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, 20 July 2021

Don't forget to secure a place for the Dante School Holiday Programme by 16 July.

Email: info@dante.org.nz

Cost \$20, siblings \$10 Lunch included

Freemans' Bay Community Centre

52 Hepburn St – Freemans' Bay

School Holiday Programme

Giochiamo in Italiano!

Tuesday 20 July

from 10.00 am to 2.00 pm

Laboratori artistici, cucina, musica, giochi e tanto divertimento.

Art and cooking workshops, games, music and lots of fun



Colazione alla Dante, 24 July

Join us this month to our Colazione on Saturday 24 July from 10am to 12pm for a get-together and chat in Italian with some coffee and sweets.

Everyone is welcome!



CineClub Dante, 14 July

The **CineClubDante** is back on 14 July with a new episode from der series **Commissario Montalbano**, in Italian with English subtitles.

We still don't know the exact time but it will be between 10am and 1pm. Stay tuned for updates!



Italian Short Film Night, 6 July

Show Me Shorts and the Embassy of Italy present a night of 6 award-winning short films from up and coming Italian filmmakers. Info & booking [HERE](#)



Italian Film Event, 9 July

Riso amaro, 1949 drama by Giuseppe De Santis

Francesca (Doris Dowling) and Walter (Vittorio Gassman) are a criminally inclined couple who accidentally part ways while on the run from the law.

Luckily, Francesca falls in with a group of peasant women and opts to hide out among them as they toil in the rice fields of the Po Valley. To her surprise, in her cover she discovers a simple but satisfying life filled with hard work and friendship. So when Walter resurfaces, their reunion doesn't go quite as he had expected.

With English subtitles.

FREE ENTRY

Friday 9 July, 6pm

University of Auckland

Humanities Building (Building 206) Room 315





Attività ed eventi



Cinema Italiano Festival 2021

Don't miss the opportunity to watch some of the best film of the Italian production at the Fifth Edition of the **Studio Italia [Cinema Italiano Festival](#) / Studio Italia Italian Film Festival NZ**

CINEMA
ITALIANO
FESTIVAL
ITALIAN
FILM
FESTIVAL



The dates and venues in July in the Auckland region are:

The Bridgeway, North Shore, until 6 July

Silky Otter, Orakei, until 7 July

Monterey, Takapuna, until 11 July

[Download HERE the programme](#)

Save the day: Dante's Play is on 15 August 2021

Matteo and his cast are working on the new Dante's play that is planned to go on stage on Sunday 15 August.

After the play there will be refreshments.

We are looking for some props for our stage design. If you have some of following items that you would like to lend, please contact Matteo at matteotelara@gmail.com

- A nice desk/table, not too big (approx 150cm x 80cm) + 4 chairs
- A floor lamp
- Two lounge chairs or a small sofa
- A coffee table
- A stand-alone, living room cabinet/piece of furniture, not too big.
- An easel

Grazie!



Cooking with Alessandra

Among the many things that Dante's teacher and committee member Alessandra Zecchini masters, is the art of cooking.

Many of us have enjoyed her cooking and baking throughout the years, and if you are keen to try some of her recipes one of her cookbooks, **Savour**, is



now available as an [eBook from Kobo](#) and [Kindle from Amazon](#). **Savour** is a fabulous collection of over 100 vegetarian and vegan savoury recipes featuring many types of bread, focaccia, pizza, pastries, pies, tarts, party food and frittata.



Many Italian recipes, both traditional and modern, plus bonus recipes like how to make mozzarella, Italian tomato sauce for pizza and pasta, and an easy sourdough starter at home. Dairy free and gluten free index included.

Alessandra's Ciabatta bread

Follow on page 8 Alessandra's recipe to make the perfect, soft and crusty Italian Ciabatta.





Attività ed eventi



Stories of Italian Immigration in New Zealand

The Romano family

Tony Romano was one of the first Nelson tomato growers to grow the capri commercially. His father Cataldo

arrived in 1925 as a 16-year-old, and together with several of his compatriots helped build a thriving tomato industry in The Wood, an area that soon became known as Nelson's Little Italy.

[Read more HERE](#)

Right: Tony and his wife Gemma photographed in the 1960s.

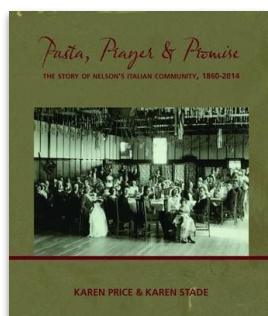


The Italian community in Nelson

The book **Pasta, Prayer & Promise** tells the story of Nelson's vibrant community of Italians, whose forebears left their homeland for the promise of a new life in New Zealand. From miners lured by the call of gold in the 1860s, to market gardeners who grew a living throughout the 20th century, Italians have helped shape the city of Nelson. Revealing tales of lost gold reefs, a forgotten fishing community, families reunited after years apart, family connections with Wellington's Italians, and the wartime legacy of being labelled enemy aliens in their adopted country, the book spans more than 150 years of Italian settlement in Nelson.

It also traces the history of the region's commercial tomato industry and the nationally significant research work into tomatoes carried out by the Cawthron Institute.

[Read more about HERE](#)



Ondazzurra podcast of the month

Intervista con Franca Bertani

Franca è di Parma e con suo marito Federico sono arrivati in NZ una decina di anni fa. Nei primi anni Franca ha lavorato come tecnico di laboratorio alla facoltà di Architettura dell'Università di Auckland, in un ruolo simile a quello che per otto anni aveva svolto al Politecnico di Milano, facilitando la realizzazione di prototipi per gli studenti e per lavori di ricerca accademica. Cinque anni fa ha avuto l'opportunità di spostarsi al laboratorio di scultura di Elam dell'Accademia Belle Arti della stessa università. Franca ci parla delle attività del laboratorio dove segue l'area della ceramica e delle fusioni in resina, metallo e vetro. Il laboratorio è attrezzato con fornaci e risorse per stampi, calchi in gesso e per le varie fasi di lavorazione. A Franca piace lavorare ai progetti sperimentali degli studenti di Elam dove vede la tendenza di un ritorno ai materiali e in particolare una grossa riscoperta della ceramica. L'attività di tecnico di laboratorio ad Elam dà anche a Franca l'opportunità di sviluppare la sua ricerca artistica e attualmente sta sperimentando con fusioni di vetro riciclato.

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



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The Dante Alighieri Society Auckland is one of the proud sponsors of Ondazzurra.

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



Attività ed eventi



The Repertoire Journey - The Chopin Project, 23 July

This month's concert will feature all Chopin's Preludes Op.28 and the second half of his Polonaises - as a continuation of the project presented in May. The performers will be pianists Flavio Villani and Matteo Napoli.

Tickets are available online and at the door. This event is free for students of L'Accademia and Vivaldi Academy.

St Matthew in the City 187 Federal St, CBD, Auckland
Friday 23 July 2021 7:00pm – 9:00pm

More info and booking [HERE](#)

Friday 23 July 2021 - 7pm
THE CHOPIN PROJECT II
Preludes Op.28 and Polonaises 2/2 Piano solo.
Matteo Napoli & Flavio Villani



Viaggio nell'Italia di Dante

A journey through beauty with Giulio Ferroni and his diary.

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 Forlì. To go the pages with these videos click on the red buttons.



[HERE](#) you can find all the information on a selection of 40 locations to which many others will be added, until you complete an interactive map of Italy. It will also be possible to travel with an app.



A Night of Italian Opera and Music - 22 & 25 July

Internationally renowned artist Stephen Bambury will open his studio in late July to host two nights of opera and music in an Art meets Music mid-winter celebration of creativity. Hear some of your favourite opera arias, wonderful music, and things you might not have heard before.



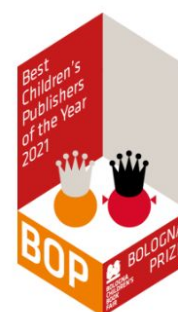
Ticket proceeds go towards the artists performing whose careers have been hit hard by covid. Soprano Natasha Te Rupe Wilson and bass-baritone James Ioelu will be performing, accompanied by cellist Hyein Kim, Flutist Luca Manghi and pianist David Kelly.

Info & booking for the 22 July [HERE](#), for the 25 July [HERE](#)
22 & 25 July, 7.30pm
Studio of Stephen Bambury
24A Saunders Place,
Auckland Avondale

Best Children's Publisher of the Year

Congratulations to [Oratia Media](#), and to Peter and Alessandra, for winning the [Bologna Prize Best Children's Publisher of the Year 2021, Oceania](#) (BOP) at the Bologna Children Book Fair in Italy!

The prize, organised by the [Bologna Children's Book Fair](#) and AIE - Italian Publishers Association in partnership with IPA – International Publishers Association, awards those publishers who have most distinguished themselves for their professional and intellectual skills in each of the six areas of the world: Africa, Central and South America, North America, Asia, Europe and Oceania.



BOP WINNER 2021
OCEANIA
ORATIA MEDIA
BOLOGNA PRIZE
BEST CHILDREN'S
PUBLISHERS
OF THE YEAR



Review di giugno



Cinema Italiano Festival Opening, 22 & 24 June

The first opening nights of Cinema Italiano at the Bridgeway Cinemas and Capitol Cinemas were a great success, with fantastic hosting, Italian food and drink and a great crowd! All sold out!



Colazione e Mercatino del libro, 26 June

Great books bargains last Saturday at our Mercatino del Libro. Lots of pre-loved Italian books, caffè, cake and biscuits (grazie Alessandra and Mediterranean Foods) and a constant flow of visitors all throughout the morning. Plus it was lovely to meet everyone, Kiwis and Italians, and chat. We raised \$288 in koha for our school





Gli amici della Dante



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www.pugliarestaurant.nz



Bacheca del mese



Ricetta del mese

La Ciabatta di Alessandra

Ingredients for one loaf

- 300ml warm water
- 2 teaspoons active yeast granules
- ¼ teaspoon sugar
- 300g high-grade flour, plus extra for dusting
- and a pinch of salt



Place the warm water in a large bowl, add the yeast and sugar and set aside for 5 minutes. When the yeast starts to bubble, add the flour and salt and work into a dough for about 5 minutes using your fingers. This dough will be too sticky to roll on the bench or table so knead it in the bowl (although it feels more like mixing). Cover the bowl with a damp tea towel and leave to rise for about 2 hours. Line a large baking tray with baking paper and turn out the risen dough onto the tray bottom-side up.

The dough will be sticky so you will need to scrape it from the sides of the bowl; it is also likely to be runny – prop up the outside edges of the baking paper with a couple of small ovenproof ramekins to avoid ending up with an extremely large flat loaf (the ramekins can be filled with water to create a steam oven effect).



Dust the top of the loaf with the extra flour. Bake in a preheated 180 °C (350 °F) oven for 25–30 minutes. Remove the bread from the oven, wrap in a tea towel, then place in a plastic bag and seal. Leave the bread in the bag for 30 minutes so that the steam will cook it further and make it soft and deliciously chewy. If you prefer a ciabatta with a crunchy crust, eat it while it's still warm – yum!

Tips and variations

Although some recipes add 1–2 tablespoons of olive oil to the dough, I prefer an oil-free version so I can drizzle olive oil on it when it is freshly cut and ready to eat. I also like to dip ciabatta slices in a little oil flavoured with crushed cumin seeds and salt or basil leaves.

Parola del mese

Debosciato

Termine derivante dalla parola francese *débauché*, significa sregolato, dissoluto, fiaccato da una condotta di vita viziosa: *un giovane debosciato, una gioventù debosciata, una generazione debosciata*; viene spesso usato anche sostantivo: *quell'uomo è un debosciato*.

(Source: Vocabolario Treccani)

Follow Dante on social media!

