DA Auckland
Società Dante Alighieri di Auckland

Newsletter di dicembre

Dicembre 2020

Dear Dante friends,

Finally the year is coming to an end - and one would rightly say "finally!", considering how difficult it has been and still is for so many people. The positive thing, though, is that despite all the difficulties and restrictions imposed by the circumstances, we at Dante have managed to keep most of our activities going, especially the language courses with a mix of digital and in-presence classes, and above all, the Italian Festival, which once again was a great success and attracted some very special guests, such as Auckland mayor Phil Goff and the Luna Rossa Prada Pirelli team.

I hope you can all come to our final event for 2020: the Christmas market this Saturday, which will be an excellent opportunity to meet one last time before the holiday break and to wish each other a merry Christmas and a truly happy New Year- in Aotearoa and all around the world.

Buon Natale e Felice Anno Nuovo!

Stefania

Il calendario di dicembre

12 dicembre	***Mercatino di Natale***
10 gennaio	**Picnic con la Befana**
27 febbraio	**AGM**
Every Thursday 9.30-11.30am	**Children Playgroup**
Every Tuesday 3.30-4.45pm	**Children After-School Programme**

BUON NATALE
&
FELICE ANNO NUOVO

Seguici!

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

Freemans Bay Community Centre
52 Hepburn Street,
Freemans Bay, Auckland
Dante office: 09 3763853

P.O. Box 91637, Victoria Street West,
Auckland 1142
info@dante.org.nz

Attività ed eventi

Learn Italian in 2021!

Term 1 classes for 2021 Italian language courses will start on 9 February.
You can already enrol be email or online.
You may like to come and see us at the **Open Day**, on **Thursday 4 February 2021**, 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.

Five-day Italian intensive course - 20-24 January 2021

It is not too late to enroll for next year's intensive course. We welcome Italian language students of all abilities from absolute beginners through to advanced.
All our teachers are native Italians.

Days: from Wednesday 20 to Sunday 24 January 2021
Location: Freeman's Bay Community Centre
1st Floor, 52 Hepburn Street, Auckland

Enrolment and settlement by 14 December 2020
You can enrol online HERE or sending an email to the Dante School at info@dante.org.nz

Mercatino di Natale, 12 December

Have an Italian Christmas this year!
Panettone, Pandoro, Prosecco and other Italian fine foods, plus Italian books, decoration, presents and more!

Saturday 12 December, 10am to 3pm
Freemans Bay Community Centre
52 Hepburn Street, Freemans Bay

Annual General Meeting

The Dante Annual General Meeting will take place on 27 February 2021 at the Dante offices in the Freemans Bay Community Centre.

Attività ed eventi

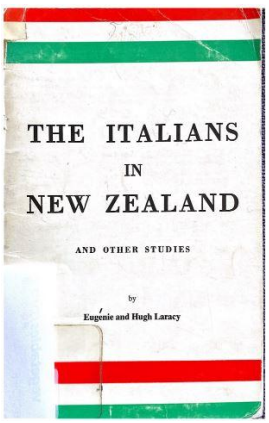
Picnic con la Befana - 10 January 2021

In January la Befana is coming to Auckland again! Bring the children to meet la Befana near the band rotunda at the Domain on **Sunday 10 January at 11am**. Please bring a small gift for your child, clearly marked with their name, so that la Befana can hand out the gifts to the children. Bring a picnic if you like! *Cancelled if it rains.*
For more info please contact
Alessandra Di Marco
Ph.: 021 023 65595

Immigration Archive Stories

A precious find for our archives:
The booklet *The Italians in New Zealand and Other Studies* was published by the Dante Alighieri Society of Auckland in 1973, and represents a collection of papers read at the Society between 1970 and 1972 by society members Eugénie Laracy and Hugh Laracy.
Find more HERE

Archivio Digitale Documenti sull'Immigrazione Italiana in Nuova Zelanda would like to thank Dante Auckland member Judith Murphy for assisting with sourcing this and other historical material for the archive.



Radio Ondazzurra podcast of the month

Intervista con Sergio Guida

Sergio è napoletano e ci parla da Napoli, ma ha vissuto per diciassette anni in NZ e ha molti legami con questo paese. Era venuto a vivere in NZ con sua moglie Karin che è olandese-neozelandese dopo che si erano conosciuti giovanissimi in Europa. Sei anni fa hanno lasciato Auckland per Berlino e da due anni sono a Napoli. Sergio ci parla del ritorno alle radici e di quello che può attivare e risolvere. Dice che" adesso guardi Napoli con più empatia sulla base delle esperienze che hai accumulato…vedi le fragilità, le durezze e difficoltà ma con uno spirito più accomodante e conscio delle potenzialità." Sergio è direttore creativo, lavora da 25 anni nel settore della comunicazione e sta facendo docenze sul *branding emozionale*, disciplina emergente che coinvolge attraverso l'esperienza delle emozioni. A Napoli sta sviluppando un progetto che gli sta molto a cuore chiamato *Napoli lovemark*: un percorso complesso con vari collaboratori tra cui anche Saatchi & Saatchi che intende promuovere Napoli come capitale di cultura, creatività e innovazione.
To listen to the podcast click HERE

NAPOLI lovemark

Festival Italiano

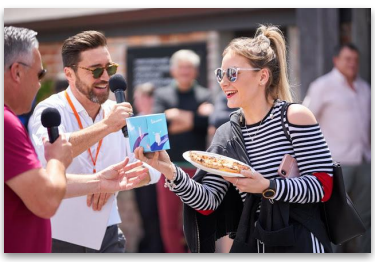
The biggest Italian party in town!

Last month the Dante Alighieri Auckland held its 15th Festival Italiano Auckland. It was a privilege to be able to hold such an event during a global pandemic, and also more challenging than usual. But we were blessed with a beautiful day and crowd, and the response from the public and local authorities was amazing. A day spent with Italian culture, food and conviviality with our extended community, including special guests from the Luna Rossa Prada Pirelli Team, here for the America's Cup, to Auckland's Mayor Phil Goff.

The day has been dedicated to Italy and all our families and friends: we are thinking of you!

For more photos please go to our FB Photo Album.

Watch the VIDEO of Artisan Culture



Luna Rossa Prada Pirelli Team with Dante Alighieri's President Sir John Kirwan

Dante Alighieri's Vice President Flavia Berucci with Sara and Rocco (Luna Rossa Pirelli Pada) and Mayor Phil Goff

Sir John Kirwan with Mayor Phil Goff

From the left: Mark Knoff-Thomas, CE Newmarket Business Association, Pippa Coom, Councillor, Richard Northey, Chair Waitematā Local Board, Ale, Phil Goof, Mayor of Auckland, Kerrin Leoni, Vice Chair, Waitematā Local Board, JK, Nicola Comi, Deputy Head of Mission, Italian Embassy.
Front row, Adriana Avendaño Christie, Waitematā Local Board.

Festival Italiano Sponsors

Festival Italiano Partners and Primary Sponsors

Waitematā Local Board
Auckland Council

NEWMARKET.

DA Auckland
Società Dante Alighieri di Auckland

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Wellington
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Review di dicembre

Lavoretti di Natale alla Dante, 1 December

Dicembre! Si avvicina il Natale, i festeggiamenti, il ritrovarsi con amici e familiari, e alla Dante c'e' sempre il tempo per qualche fetta di pandoro in compagnia e per dare via libera alla creativita'.
I bambini della Dante questo mese incontrano i bambini di Luna Rossa e insieme condividono idee e ricreano le atmosfere natalizie che hanno accompagnato la nostra infanzia.

Buon Natale a tutti!

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!

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

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

10% discount
Giapo Haute Ice Cream
12 Gore Street, Auckland
www.giapo.com

Obtain your coupon to start your shopping online with a **10% discount**
Ph: 09 8340290
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

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

10% discount
Ristorante Puglia
509 New North Road
Kingsland, Auckland 1021
Ph: 09 5582631
www.pugliarestaurant.nz

Bacheca del mese

Ricetta del mese

Ciambelline al vino

The Ciambelline al vino, also known as Biscotti al vino, are inexpensive and delicious sweets typical of poor Roman peasant cuisine. These are biscuits without butter and without eggs, made with a very easy dough based on a few ingredients: flour, sugar, red or white wine, oil and a pinch of baking powder and eventually rolled up in the shape of a donut. Finally they are sprinkled with sugar and baked in the oven where they become fragrant and crumbly with a caramelized surface.
Perfect not only to be enjoyed on their own but also to be dipped in wine or liqueur!

Ingredienti

- 500g farina 00
- 135g di vino bianco o rosso
- 125g di olio di semi
- 150g di zucchero
- 8g lievito in polvere
- Un pizzico di sale
- Semi di anice stellato

Mescolate la farina, lo zucchero, il sale, il lievito e se vi piace, l'anice stellato. Poi piano piano aggiungete l'olio e il vino e continuate a mescolare con le mani a formare una palla di impasto, se necessario con un pizzico di farina in più. Mettete l'impasto in un contenitore chiuso e lasciate riposare 15 minuti. Intanto scaldate il forno a 180°, preparate lo zucchero e foderate una teglia con carta da forno. Riprendete l'impasto, staccate dei pezzi da 35 gr e formate dei filoncini che poi arrotolerete a forma di ciambella. Ripassate ogni ciambella nello zucchero da tutti i lati e ponetela nella teglia. Cuocete in forno a 180° per circa 18 minuti fino a doratura. Sfornate e lasciate raffreddare almeno 10 minuti.
Ecco pronte le Ciambelline al vino!

Parola del mese

Ammaliare

Esercitare una malìa, affatturare, legare con arti magiche la volontà altrui. Quasi esclusivamente in senso figurativo, affascinare, sedurre.

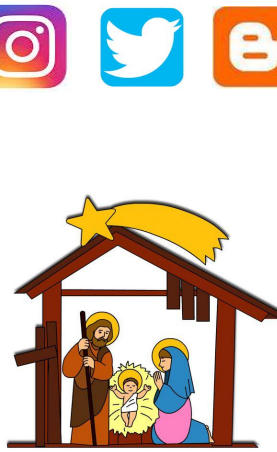
(Source: Treccani)

Festival Raffle Winners!

Congratulations to the winners of the Festival Italiano Raffle!
The winning numbers are:
1 Prize: a long weekend for 6 at Bombardino Chalet in Ohakune, with welcoming Italian dinner! Winning number 0893
2 Prize: a $300 voucher from Edit. Winning number 0894
3 Prize: a beautiful Italian scarf created by Touched by Fire, Winning number 0970
4 Prize: a basic pasta class for two at Pasta & Cuore in Mt Eden, Winning number 0492
5 Prize: an elegant truffle giftbox by Sabatino Tartufi Winning number 0493

All the winners have been contacted by the Dante Alighieri Society. Grazie again to all our sponsors, all the proceeds from the Raffle will go towards our Dante Children School.

Follow Dante on social media!



Arrivederci a febbraio 2021!