



# DA Notiziario



January 2021

· PRESIDENT: JOHN GIARDINO · VICE PRESIDENT: SUSAN GURULE · SECRETARY: IDA CASAGRANDA · TREASURER: CAROL MARSALA · PAST PRESIDENT: VERONICA GOODRICH  
· EDUCATION: SUZANNE EASING · HISTORIAN: GIANFRANCO MARCANTONIO · MEMBERSHIP: RHONDA HOPKINS

**PRESIDENT MESSAGE** *Felice Anno Nuovo!* I hope you had a joyous and safe Christmas, though surely different from years past. And here's hoping that 2021 will be better so we can celebrate the holidays together next season. With the New Year, our recently elected Board needs to be sworn in. It was decided to hold the installation at a general meeting on Jan. 15, 2021 via ZOOM. Following the installation, the Board will host an "open forum" allowing members to ask questions, make suggestions and share news and information. Please plan to attend. It has been too long since we have seen all your faces and we'd love to hear from you. Below is the ZOOM link. As always, please contact me with any questions. John Giardino

President John Giardino is inviting you to a scheduled Zoom meeting.

Topic: Dante Installation and General Meeting

Time: Jan 15, 2021 07:30 PM - Join Zoom Meeting

<https://us02web.zoom.us/j/6904399485?pwd=Skx1ZkJgaFREN1pLbmVNVmp3aEptQT09>

Meeting ID: 690 439 9485 - Passcode: DAS

HAPPY



NEWYEAR

2021

LIKE AND FOLLOW US ON [FACEBOOK](#)

Dante Alighieri Society of Denver Website: <http://dantealighieriofdenver.com/>

**MEMBERSHIP COMMITTEE** It's that time of year again. Membership renewal cards have gone out. We hope you will join us for another year of interesting lectures, movies and fun. Please review the information on the card and make any corrections before mailing it back to me with your payment.

**Attention students:** If you plan to continue taking language classes in 2021, it will be necessary for you to renew your membership regardless of when you joined the DAS. Please pay for your class and membership at the same time. If I receive payment prior to mailing the renewal cards, I will not send a card to you. I will check instead your current information from your registration and fill the card out for you. *Grazie, Rhonda.*

### **ITALIAN LANGUAGE CLASSES WINTER SESSION BEGINS JANUARY 11, 2021**

The Dante Alighieri Society will offer only online remote Italian language classes in the Winter 2021 session, using the Zoom platform. The ten-week winter session of classes will begin the week of January 11, 2021. Zoom classes will be held on the dates and times listed below. The class schedule is also posted on the Society website. Each class meets for 90 minutes, once a week. Classes are taught by talented bi-lingual instructors who have significant experience teaching Italian with the Zoom platform. A prerequisite for all classes is students' familiarity with Zoom before taking the first class. The Dante Society hopes to resume in-person language classes at Mt Carmel parish when it's prudent. Cost is \$115 for members and \$145 for non-members. New members are welcome to join the Dante Alighieri Society when they register for classes. For more information, please contact the Education Chair Suzanne Fasing at [suzannefasing@yahoo.com](mailto:suzannefasing@yahoo.com). To register and pay for classes, visit the web site: <http://dantealighieriofdenver.com/classes/language-classes/>

**The registration deadline for the winter session is January 4, 2021.**

**Beginner 1.** Wednesdays, 7:30 to 9:00 pm, beginning January 13, 2021 through March 17, 2021 (Brunetti). In this class students with little or no knowledge of Italian will learn to communicate in simple everyday situations. Students will study the basic building blocks of the Italian language, including the alphabet, rules of pronunciation, basic syntax, and grammatical structures. Topics include subject pronouns, definite and indefinite articles, regular verbs in the present tense, and noun-adjective agreement.

**Required Text: The Italian Project 1a.**

**Beginner 2.** Mondays, 6:00 to 7:30 pm, beginning January 11, 2021 through March 15, 2021 (Jensen). In this class students will build upon their existing knowledge while incorporating new vocabulary and grammatical structures through conversation, role plays, listening, reading and writing activities. Topics include irregular and modal verbs in the present tense, articulated prepositions, and possessive adjectives.

**Required Text: The Italian Project 1a.**

**Advanced Beginner.** Thursdays, 7:30 to 9:00 pm, beginning January 14, 2021 through March 18, 2021 (Brunetti). This class is designed for students with some Beginner coursework who wish to accelerate their learning. Students will build upon their prior studies through listening, reading and writing activities. Topics include past and future verb tenses, and the required text will be covered in its entirety. Emphasis will be placed on everyday conversational situations using grammar and vocabulary from the textbook.

**Required Text: The Italian Project 1a.**

**Intermediate 2.** Tuesdays, 6:00 to 7:30 pm, beginning January 12, 2021 through March 16, 2021 (Jensen). In this class students will continue to expand their studies of increasingly complex grammatical structures and vocabulary through listening activities, role plays, readings, education videos and written assignments. Topics include direct object pronouns, reflexive verbs and the impersonal form.

**Required Text: The Italian Project 1b.**

**Intermediate 1, 3, and 4 will be offered in a future session.**

**Advanced 1.** Wednesdays, 6:00 to 7:30 pm, beginning January 13, 2021 through March 17, 2021. In this class students will continue to expand their vocabulary and understanding of more advanced grammatical

concepts through listening activities, role play, readings, videos, conversation and written assignments. The class will be conducted primarily in Italian and topics will include double object pronouns, relative pronouns and the gerund. **Required Text: The Italian Project 2a.**

**Italian Literature 204.** Tuesdays, 7:30 to 9:00 pm, beginning January 12, 2021, through March 16, 2021 (Jensen). Advanced Intermediate class on **Carlo Goldoni: *Il Servitore di Due Padroni***. (The Servant of Two Masters). Comedic play in three acts by Venetian playwright who wrote during the famed "commedia dell'arte" era in Italy. The book is a shortened and easier version than the original. Students will read, listen and discuss book as well as do grammar, vocabulary and comprehension exercises on each chapter of the book. Strong knowledge of the language is necessary to engage in conversation. Students will discuss the book in the present, past, future and conditional tenses. **Required Text: Carlo Goldoni, *Il Servitore di Due Padroni*. (ISBN: 9788853623140).** Students may purchase this book from internet booksellers including [applauselearning.com](http://applauselearning.com), [bookdepository.com](http://bookdepository.com), [europeanbookshop.com](http://europeanbookshop.com) or go to ELI Graded Readers for more purchasing information: [Il servitore di due padroni](http://il-servitore-di-due-padroni).

**Conversation 209.** Thursdays, 6:00 to 7:30 pm, beginning January 14, 2021 through March 18, 2021 (Brunetti). This class will be full immersion. Students will be able to converse, understand, and write on a variety of subjects including but not limited to art and literature. Emphasis will be on becoming "linguistically flexible." **Required Text: The Italian Project 2b.**

**SPRING SESSION OF CLASSES WILL BEGIN IN MARCH 2021.**

### AUGURI DI BUON COMPLEANNO



We wish our members a Buon Compleanno during their birthday month.

<b>Sharon Micaletti</b>	<b>January 2</b>
<b>Susan Gurule</b>	<b>January 4</b>
<b>Christy Goodman</b>	<b>January 9</b>
<b>Erin Giardino</b>	<b>January 22</b>
<b>Jeanette Gaydos</b>	<b>January 23</b>
<b>Alanna Pardee</b>	<b>January 29</b>

We want to include more members in this column, so please send a quick email, with your birthday month and day, to Dante Society board member, Suzanne Fasing, at [suzannefasing@yahoo.com](mailto:suzannefasing@yahoo.com) Grazie!

#### *Mese del cuore*

**Gennaio:** *I cuori esultano:  
un anno se n'e' andato,  
giovani e vecchi brindano  
a quello incominciato.*

#### **Month of the heart**

**JANUARY:** Hearts rejoice:  
a year has passed,  
young and old toast  
to the one that has just begun.

**SAD NEWS** The night of Thanksgiving we lost a dear and long-time member Marie Mauro. The Dante Society of Denver expresses sincere condolences to the entire Mauro family.

On Thursday December 17, we lost one of our founding members, Gay Tagliavore. Gay was a very active member since day one and she will be missed. Our thoughts and prayers are with her husband Vincent and all the family.

Contributions may be made to The Dante Alighieri Society Scholarship Fund or to Mother Cabrini Shrine.

**MILLE GRAZIE** The Dante Alighieri Society of Denver thanks all members who have contributed financially toward the Scholarship Program during the year of 2020. We encourage our members to donate to the program in memory of someone you love.

## **GREETINGS FROM ITALY**

**DANTE ALIGHIERI IN ROME:** *Un augurio cordiale di serene e liete festività a tutti i Presidenti e ai soci dei Comitati della Dante.*

**GISELLA ISIDORI:** I'm so thankful for all the happy days we shared together in past years, and I'm sorry that probably I will not be able to cook with you this coming year due to the coronavirus, 🤒 but I still hope to be able to come in the future!

I would like to wish my students, friends and to all the Dante Alighieri members good health and a safe 2021 full of Peace Joy and Love. Remember to contact me if you come to Italy, as I will be very happy to give you useful advice.

Cari saluti a voi tutti, **Gisella**



### **RECIPE: Pandolce di Nonna Gisella (Isidori)**

**(Biga = Starter Dough)**

#### **Ingredients:**

½ pound (3½ c) of pastry flour

½ g (1/2 tsp) of dry yeast

¾ cup whole milk, room temperature

Prepare the biga by kneading for about 5 minutes or until the dough is well-mixed. Place in lightly oiled bowl and cover with plastic wrap. Let the biga rise at room temperature (20°C/68°F) and away from drafts for about 12-14 hours or until doubled.

#### ***Pandolce***

Chill the eggs, flour and the mixer hook to be used in the next step in the refrigerator for 30 minutes.

About 20 minutes before starting to knead in the biga, in a mixer add:

2 cups of cold, white flour

4 ounces of cold, whole milk

1 ounce of dry yeast

Mix for 5 minutes until well incorporated. When the milk is totally absorbed add:

1/2 cup of honey

pinch of salt

Mix for 5 minutes. Then add:

2 whole, medium size eggs

4 large yolks

3 ounces (6 tbsp) of chilled butter, chopped in ½ Inch pieces

Mix for about 15 minutes until the dough is elastic and smooth. Then add 200g of dark chocolate chips.

#### **Optional:**

I will suggest that to make it more like a panettone add some dry citrus fruits 🍊 such as lemon and orange, and raisins and nuts!

Transfer the dough to a work surface to incorporate all the drops and fruit, if using, evenly. Place dough in a lightly floured bowl, cover with plastic wrap or clean cloth and place in an environment away from air currents at 25°C - 30°C (75°F-85°F) for about 2 hours. The oven, turned off, works well.

Divide the dough into six equal parts weighing about 250 g (I cut 6 regular slices starting from the ball of dough). Form 6 ropes of dough with thinner ends and weave like in the drawing above (ropes are colored to illustrate weaving). Then with the tips coming out of the weave, form 4 short braids to be placed under the central basket to form a round loaf of the right size (diameter 18 - 20 cm.).

Slightly wet some parchment paper and squeeze it well. Place it inside a bread pan and place inside the oven for the last leavening. Place the braided loaf away from drafts at a temperature of about 25°C - 30°C (75°F-85°F) and let it rise until doubled, about 2 hours.

Once the milk-braided dome has risen, brush it delicately with fresh whipping cream or with an egg yolk mixed with a teaspoon of milk. Bake in a preheated static oven at 200°C (400°F) for the first 10 minutes, then lower the temperature to 180°C (350°F) and cook for another 35 minutes.

Once cooked, remove from the oven and immediately remove from the bread pan by lifting the parchment paper. Place to cool on a wire rack. This *pandolce* can last at list a month or more!!

**Enjoy it starting with the new year 2021 !**



## ***NEWS FROM THE DANTE ALIGHIERI SOCIETY IN ROME***

Italy is set to celebrate "Father of the Italian language" in 2021. Italy will mark the 700th anniversary of the death of the medieval poet and philosopher Dante Alighieri, known as the Father of the Italian language, with a program of commemorative events in 2021. Born in Florence in 1265, Dante wrote his verses in the vernacular, opting for Tuscan dialect in an era when poetry was generally composed in Latin, meaning it was only read by the most educated readers.

The Headquarters in Rome, in collaboration with the Florence chapter, is developing an enquiry on the image of the poet and on the memory to him dedicated in cities which have a chapter of the Society. Rome would like to receive news from us regarding monuments, streets, squares dedicated to Dante. For this reason, Rome sent us a brief questionnaire to better learn about the tributes to the famous poet in our city. Unfortunately, the city of Denver lacks such data. Any data received will then be collected and organized by Rome together with Florence.

### **2021 CALENDAR**

**Friday, January 15, 2021, 7:30 p.m. ZOOM meeting - General Meeting and Installation of Officers.**