
La Voce della Dante

Published by the Dante Alighieri Society of Washington (DAS) <http://www.danteseattle.org/DAS>

January 2008

January English Program: Dante in Thailand

by Sam Ciapanna

Wednesday, January 9th, 7:30 - 8:30 PM
Headquarters House, 2336 15th Ave. S., Seattle
Pre-Dante pasta, 6:30 – 7:30 PM.

As proof that there are Dante Alighieri Societies everywhere on earth, our speaker this evening comes to us from the Dante Alighieri Society of Bangkok and is also one of our newest members. Nalina Satakul was born in Thailand. Nalina's father, a pilot for Thai Airlines, provided her family the opportunity to travel throughout the world. She fell in love with Italy on one of their visits. The Italian influence on Thailand's architecture began in 1897 when King Rama V commissioned a squad of Italian engineers, architects, and artists to give Bangkok some of the grandiose flair of the cities in their homeland and continues in 2007 with the third annual Italian Festival in May and June. Nalina will speak to us about her experiences and connections with the Dante Society of Thailand.

January Bilingual Program:

Briscola for Beginners

by Sam Ciapanna

Wednesday, January 23rd, 7:30 - 9:00 PM
Headquarters House, 2336 15th Ave. S., Seattle

Instead of a lecture tonight; we'll have an interactive evening where we will learn to play the game of *Briscola*. This game is very popular in Italy and is played with Italian cards, which consists of 4 suits of ten for a total of 40 cards. If you have a deck of Italian cards, bring it to the meeting as each region of Italy has its own distinct characteristics, or you can make an Italian style deck from poker cards (which the Italians call French cards) by taking out the 8's, 9's, and 10's.

The four suits of Italian cards are *Denari* which are usually round gold pieces and equate to our diamonds, *Coppe* which are drinking cups that often look like containers and equate to our hearts, *Spade* or swords which equates to our spades, and *Bastoni* or clubs which are the same as our clubs. Each suit consists of 7 numbered and three face cards, although in Italy these are referred to as *veste* which means dressed.

So now that you know the basics, come out to the meeting to learn the rules, and enjoy a evening playing cards Italian style! If you already know how to play, come out anyway and join the fun.



Upcoming Events

From the President's Desk

January English Program

Wednesday, January 9

5:30-6:30; Dinner preparation,
6:30; Dinner, 7:30; Meeting
Headquarters House
(see page 1)

January Italian Program

Briscola Night

Wednesday, January 23

Antipasti and Social; 7- 7:30pm
Meeting; 7:30;
Headquarters House
(see page 1)

Board Meeting

January 28

7:00-8:30pm

Faerland Terrace—1421 Minor Ave

For those of you who attended our fantastic holiday event, you know that Dante ended 2007 with a bang. Headquarters House never looked better. The staff did a wonderful job making the place look and feel festive. We enjoyed (some of us probably a bit more than we should) an amazing selection of delicious antipasti and desserts; so many choices, in fact, that we had to keep putting up more tables to hold everything. It was a great evening and fun to be together to celebrate the season and the terrific turnout. It was almost crowded! Did you know that Dante is getting popular again? Within the last few weeks we've been asked by travel agents to link to our language school and by restaurants to host events. Tell your friends! Dante is going to have a great 2008 and we would love to welcome them as members to share the fun. You and the new members you bring are the future of Dante, so let's keep inviting folks and making them feel at home.

I look forward to seeing you all on the ninth of January!

Un Felicissimo Anno Nuovo

A presto, Donna

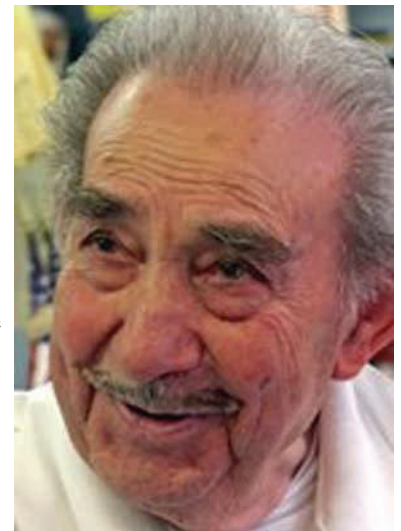
Hair cut and massage—Mike Prontera

If you want to meet one of the Italian pioneers in Seattle, you can still get your hair cut by Mike Prontera, who at 90 years of age is still running his barber-shop next to Lowe's in Columbia city. He's not in the phone book, so don't bother looking. He was born in Lecce, Italy and was a prisoner of war here. He fought on both sides during World War II, but he won the ultimate battle, after meeting a beautiful young local Italian-American girl, Mary Vacca, at one of the prison camp dances. She later hunted him down in Italy and they married. He came back to Seattle and opened up a barber shop charging 50 cents for a hair-cut.

During the war he was a machine-gunner in a tank for Mussolini's army in North Africa and was captured by the British. After trading his stylish, knee-length leather and wool Italian army jacket, he was turned over to the Americans.

The U.S. military offered him and scores of Italian soldiers a deal: Join our army, and we'll feed and take care of you. Mike agreed, and before he knew it he was a sergeant — and barber — for a 440-man Italian Service Unit. It was a labor battalion stationed in an old industrial plant along the Duwamish in Seattle.

"I would cut hair sometimes from 8 in the morning until 11 at night," Mike says. "The Americanos would come from all over to get haircuts. And to eat at our camp. Because we are Italiano, you know the food was so much better." Mike says he wants to die before he retires; he figures he's got about 10 more years to go. And this year for his 90th birthday, he went to Las Vegas. A friend of mine fondly remembers going to Mike's shop with his dad, as a young boy. There were constantly people coming and going, it was very exciting, lots of gossip, intrigue and grown up stuff. He claims, "it was a lot more than just a barber shop."



Language Program News
by Giuseppe Tassone
Italian Language Program - Director

The 2007-2008 school year started in the fall with four sections of Italian and the *Introduction to Italian* class. This course is designed for people who want to learn some Italian in one quarter, mostly in preparation for a trip to Italy. Oscar Vallazza teaches the course. Although it is a one-quarter long class, students in the class have decided to continue, and we will be offering Introduction to Italian 2 in the winter. This winter quarter, we will also offer two sections of the elementary level, one intermediate course and one advanced course. All sections are full. We are proud of our students and their desire to learn and progress in their acquisition of the Italian language, which, in our opinion, only the experience in a classroom, steady work, and frequent interaction with an instructor can provide. After several years, with many students close to fluency in the Advanced level, we have proof that this approach works.

Federica Cerasaro, with Annalisa Minichiello as co-instructor, taught intermediate level, and Laura Ciroi, continued with the advanced level students. Daniel Zanchi, a long time instructor in our program, and our newest instructor, Valentina Preziuso, taught the elementary level.



Valentina Preziuso-Davies, who we now welcome to our program, was born and raised in Modena in the region of Emilia-Romagna, North-Central Italy (home of Ferrari, Lamborghini, Maserati and the famous balsamic vinegar.) She graduated from Liceo Linguistico in Modena where she studied English, French, and German. Valentina graduated with a degree in Psychology from the University of Padova and studied Marketing and Business Administration in Modena and Bologna. In Italy, Valentina created and managed her own company in the spa industry. In 2006, she moved to Seattle with her American husband, and thoroughly enjoys working as an Italian instructor and sharing her beautiful culture. Valentina's interests include the arts, music, reading, and travel.

To conclude this article, I would like to wish to our student and our instructors *buon anno* and *grazie* for the wonderful work. A special thank to Seattle University who hosts our classes.

Winter Quarter will start January 8th at 7:00 p.m. at Seattle University - Administration Building. Winter quarter is the second quarter for all levels.

FOR FURTHER INFORMATION AND TO REGISTER:

Visit the Italian Language program web site at www.danteseattle.org, contact the director Giuseppe Tassone at info@danteseattle.org or call (206) 320-9159 for a brochure. Remember that PayPal registration is now available and we also offer Gift Certificates !

Due Barzellette

“Dei due mali che imperversano nel nostro secolo, second te qual è il peggiore? L’ignoranza o l’apatia?”

“Non lo so e francamente non mi interessa!”

“Dottore, non so perchè ma la gente mi ignora.”

“Avanti il prossimo, per favore”

**Dante on the
Internet!**

We have a website. We have all the more recent newsletters there (including this one!), as well as the latest information on speakers. Our web address is:

<http://www.danteseattle.org/DAS>
Remember that DAS must be capitalized!

Lyric Opera Northwest's La Traviata

by Barbara Romano Crawford

After listening to Lyric Opera Northwest singers, at our opening Dante meeting on September 21, many of us were excited to attend their production of Verdi's La Traviata in November. We were not disappointed! It was a pleasure to see many of our members at the Sunday matinee performance which we attended.

LONW performs at the Kirkland Performing Arts Center and the Meydenbauer Center in downtown Bellevue. The intimacy of the Meydenbauer Center Theater was wonderful.

We had the pleasure of hearing the remarkable Dohee Kim as Violetta. Her voice is powerful and her acting superb. The entire cast was excellent. As a bonus, the singers came into the lobby after the performance for photo opportunities and to mingle with friends and family. In 2008 we look forward to their production of Rigoletto, also by Verdi. Non vedo l'ora!

"Big John" Croce's Market

from the Times article by Tyrone Beason

If you want to find European food products, you need to find Big John's PFI. It's hard to find, so go with someone who knows the way or get a map from Google. It's hidden off Sixth avenue South, just south of the International District.

John Croce started his business in 1971 with a '68 Plymouth Valiant and a dream, "I started out with 100 cases of olive oil in gallon containers" Croce says. "It came on a ship from Spain. I put five cases at a time in my car and went out and peddled it." And it all sold.

John helped expose Seattle to what was an undiscovered wealth of food from Morocco to Turkey. Big John's sells inexpensive Mediterranean spices out of white buckets labeled with Magic Marker, preserved fruits imported from places that used to be empires and hunks of European cheese sold only by the pound, so don't even think of asking for less than a pound. There are shelves of pasta, stuffed grape leaves, cured meats, olive oil, vinegars, phyllo dough and roasted red peppers from the farmlands of Navarra, Spain.

Today Big John's is itself a \$15 million-a-year, family-run empire, headed by an Italian American from Seattle's Beacon Hill neighborhood who still greets visitors to his office with a glass of his homemade zinfandel and enough salty language to cure a pancetta.

Big John is, in fact, a big man. But he insists he doesn't have any more big dreams. Turning PFI into one of Seattle's best-kept secrets is a pretty big deal on its own.

"I'm 83 years old," he huffs with a lifetime's worth of self-satisfaction. "What the hell would I be dreaming about anyway?"



Café Da Pino New Hours

Pino Rogano's little trattoria; Café da Pino; 4225 Rainier Avenue South, is now open Tuesday through Saturday from 11 to 7pm. Want to catch a quick bite of excellent Calabrese-style food? Or would you prefer a sit-down dinner? Maybe you just want some wonderful specialty Italian cold cuts or his delectable artisan sausages. It's worth your time to check this little shop out. And Pino is always happy to let you practice your Italian with him.

Please don't forget; your
membership renewal was due *1 January 2008.*

If you joined before September of 2007, it is time for you to renew. Please use the handy form on the last page of this newsletter and mail it with your check right away. Our dues are still \$30.00 for individuals and \$40.00 for families. Thank you for supporting your Dante Alighieri Society.

Le Notizie



La Voce needs you!

Tell a story, write an article, send it to danteeditor@gmail.com. You can also mail it via regular US mail to Mimi Torchia Boothby, 8018 36th Avenue South, Seattle, WA 98118, USA. I expect an outpouring of talent. You know who you are— this is an opportunity!

Pre-Dante Antipasti

We need help! Can you volunteer to bring refreshments to the next Italian meeting? Terry Hanlon would love to hear from you. It's easy; if you don't have time to cook, you can just go to QFC and buy delicious cold cuts, olives and peppers. If you do cook, there are all sorts of wonderful recipes you could make. If you need help planning, contact Gini at giniharmon@aol.com or call 206-364-6834. If you just want to volunteer, call Terry Hanlon at 206-431-5475 or send her an email at terryhanlon@comcast.net. Remember, you'll get lots of help!

Pre-Dante Pasta

Join us for the pre-Dante Pasta dinner preceding the English language programs. **To attend the dinner, reservations are required. The only way to make these reservations is by calling the activity line at (206) 320-9159 by the Monday before the meeting.**

Please remember to bring your homemade Italian desserts to finish off this great meal.

This is a communally prepared meal – the preparations start at 5:30 and the meal is served at 6:30. People who come early help with set up and cooking, those who come late help with the clean up.

Pasta dinner cost is \$8 per person, \$15 per couple, plus BYOB, if reservations are received on the activity line by 5pm on Monday before the meeting. Late reservations and walk-ins are charged \$10 per person and subject to availability. We meet at Headquarters house, 2336 15th Ave. S., Seattle. (map and directions on page 11)



Dante Alighieri Society
of Washington
*"Società per la diffusione della
lingua e della cultura italiana
nel mondo"*

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The Dante Alighieri Society of Washington is a nonprofit corporation organized to promote Italian language and culture within the state of Washington. Membership is open to anyone interested in the goals and ideals of our society regardless of ethnic origin. *La Voce della Dante* is published eight times a year by the Dante Alighieri Society of Washington. All rights reserved.

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Viaggio in America, che esperienza! - Leonardo Simoncelli



Massimo Moschini and Leonardo Simoncelli at the Space Needle

All'inizio dell'estate scorsa ho avuto la grande opportunità di fare un viaggio fantastico che mi ha portato al di là dell'oceano. Grazie a Pina Trentini ho potuto trascorrere un mese negli States, assieme ad un altro dei suoi studenti, ed ho fatto delle esperienze che mai avrei sognato di poter fare.

In quel grande continente che è l'America ho conosciuto numerose persone che mi hanno accolto e, pur non conoscendomi,

ospitato nelle loro case per diversi giorni. Dopo quasi 14 ore di volo siamo arrivati all'aeroporto di Seattle. Eravamo tutti e tre ansiosi di incontrare la Signora Beverly e il marito Ron. Finalmente eccoli di fronte a noi, sorridenti, con il poster di Pina in mano in modo che potemmo riconoscerli subito. Dopo esserci presentati ci portarono a casa loro e andammo subito a letto. Eravamo stanchi ma come potevamo addormentarci subito? Eravamo in America e l'Italia era ormai dall'altra parte dell'Oceano. Incredibile! Abbiamo trascorso con loro una settimana, quanto basta per accorgerci che Bev e Ron sono due persone speciali, veramente in gamba. Bev è di origine italiana! Ci hanno mostrato le bellezze naturali che si trovano lungo la costa del Pacifico. Ci hanno veramente viziato con escursioni e preparazione di manicaretti molto diversi da quelli ai quali siamo abituati in Europa, ma altrettanto gustosi. (naturalmente in cambio di manodopera, ad esempio caricare la lavastoviglie ecc....!!!)

Poi, noi studenti, ci siamo recati a casa di Mimì e Don. Anche Mimì è di origine italiana! Che coppia favolosa! Loro ci hanno permesso di conoscere i loro vicini di casa con i quali abbiamo spesso giocato a basket e una volta siamo andati anche al cinema! Mimì è un'ottima direttrice e Don fa il tifo per il Napoli! E sa fare delle ottime pies! I gatti di Mimì hanno fatto la loro parte per allietare la nostra permanenza, uno suona addirittura il campanello quando vuole uscire! Da chi avrà preso lezione? A casa di Mimì abbiamo festeggiato il compleanno di Pina e Don ha preparato una deliziosa "pie alle ciliegie" per l'occasione. Con Mimì e Don abbiamo anche pranzato a casa della mamma di Mimì, una signora straordinaria, con tanta energia e tanta voglia di fare.

Dopo alcuni giorni abbiamo fatto nuovamente le valige e ci siamo recati a casa di Sam e Dean. Anche loro ci hanno accolto con grande simpatia e hanno fatto di tutto per farci sentire a nostro agio. Anche Sam ha radici italiane! Anche qui abbiamo potuto apprendere gli aspetti diversi della cultura americana. Ma dove c'è un pezzetto di radice italiana è impossibile non sentirsi a casa. Un giorno Sam, che è avvocato, doveva recarsi in tribunale per lavoro e ci ha permesso di entrare anche noi negli uffici di un tribunale americano e vedere agire dal vivo! La prima impressione che uno ha quando arriva in America è il concetto di spazio. Lì tutto è grande e anche gli uffici del tribunale sono grandi!

Poi è arrivato il grande momento in cui dovevano presentare la nostra regione (del Trentino, South Tyrol) e Cipro. Per noi era la prima volta che facevamo una esperienza del genere. Avevamo fatto le prove la sera precedente per essere certi che tutto sarebbe andato bene. Penso che non sia andata male! Dopo la presentazione Sam e Dean prepararono una cena che merita essere definita una "cena all'italiana di classe".

Non dimenticherò mai il "porchetta sandwich" che abbiamo gustato assieme a Sam. Una baguette lunga mezzo metro, ripiena con un chilo di porchetta? La mangiammo alla trattoria Salume di Seattle, un ristorante dove il proprietario era stato proprio in Italia per imparare a cucinare la porchetta. E la lunga fila di gente che attendeva paziente in strada per entrare e comperare il "porchetta sandwich"!

Dopo esserci congedati da Sam e Dean, ci siamo recati alla festa della "graduation" delle gemelle Martinet. Anche qui abbiamo conosciuto nuove persone, anche loro veramente gentili e felici di conoscere "gli italiani"! Siamo stati invitati a casa loro e abbiamo potuto vedere come si celebra l'ottenimento del "diploma" che noi chiamiamo il "diploma di maturità" che otteniamo prima di accedere all'università. Gente che andava e veniva, si congratulava con le maturande, un brindisi, una fotografia, un sorriso, e poi e poi.....Che giornata!

Ovviamente doveva arrivare il giorno della nostra partenza. A Chattanooga ci attendevano altri amici di Pina. Dovevamo partire per nuove esperienze e allo stesso tempo volevamo rimanere. Eravamo a pezzi. E' stato difficile lasciare Seattle ma sono certo che un giorno rivedrò tutte le persone che mi hanno ospitato.

E' veramente impossibile descrivere in poche righe il mio stato d'animo e la mia gratitudine verso tutte le persone che ci hanno accolti e che ci hanno ospitato in quei bellissimi giorni, quando ero lontano da casa. Vorrei esprimere un ringraziamento speciale a Pina che mi ha presentato la bellissima opportunità di viaggiare e conoscere una parte dell'America, ma vorrei salutare ed anche ringraziare tutte le favolose persone che ho incontrato a Seattle. Spero vivamente di rivederle presto e (perché no?) forse in Italia. Auguri di un Buon natale e di un felice Anno Nuovo a tutti coloro che leggeranno "La Voce" di questo mese. Ciao a tutti!!!! -Leonardo Simoncelli

An Excellent Adventure by Leonardo Simoncelli

In June of 2006 I had the great opportunity of making a trip that took me to the other side of the Atlantic. Thanks to Pina Trentini, I was able to spend a month in the United States, together with Massimo Moschini, another of her students; and I experienced many things which I would never have dreamt of.

In that big continent that is America, I met numerous people who welcomed me and, without knowing me, gave me hospitality in their homes for several days. After a flight of about fourteen hours, we arrived in Seattle. All three of us were anxious to meet Beverly Riter and her husband Ron. They finally appeared with one of Pina's posters in their hands so that it would not be difficult for us to recognize them. After the introductions they took us to their home and went straight to bed. We were tired but how could we get to sleep immediately? We were in America, and home was on the other side of the Ocean. It was incredible! We spent a week with them and soon we recognized what wonderful people they are, they are really great and Bev is of Italian origin! They really spoiled us with excursions to beautiful places along the Pacific coast and they prepared special foods for us, which was different from ours in Europe but very tasty. (Of course, in exchange we had to do some work such as loading the dishwasher.)

Then we students went to Mimì and Don Boothby's home. Mimì is also of Italian origin. What a wonderful couple! Through them we met some of their neighbours with whom we often played basket ball and other games. We also went to the cinema with them! Mimì is an excellent manager and Don is a fan of the Napoli football team. And he can make excellent pies! Mimì's cats played their part in entertaining us; one of them is even able to ring the bell at the door when he wants to go out. I wonder who his teacher was. At Mimì's house we celebrated Pina's birthday and Don prepared a wonderful cherry pie! Together with Mimì and Don, we also had lunch at Mimì's mother's house, which was another wonderful experience. She is really an extraordinary woman, very active and full of energy.

After a few days we packed our suitcases again and went to Sam Ciapanna and Dean's house. With a warm welcome, they did everything for us in order to make us to feel at home. Sam also has Italian roots! Living with them we learnt different aspects of the American culture. And where there is a little piece of Italy it is impossible not to feel home. One day Sam, who is a lawyer, had to go to court. He took us with him, so we could go in and see an American court in action. The first impression one has when one arrives in America is the concept of space. Everything is big there and the offices in the courthouse were huge!

Then the great moment arrived when we had to give our presentation about our Trentino region, South Tyrol and Cyprus. It was the first time we had done something like that, so we rehearsed the evening to make sure it would go smoothly. I don't think it went too badly. After the presentation Sam and Dean made us a dinner that could be considered "cena all'italiana di classe"! I will never forget the Porchetta sandwich we had with Sam. It was on a half meter long baguette, with one Kilo of porchetta inside. We ate at Salume, a restaurant where the owner had been trained to make porchetta in Italy! It was so popular that there were lines outside waiting to get in.

After Sam and Dean's house, we went to celebrate the "graduation" of the Martinet twin girls. Here also we got to meet new people, all of them very nice and happy to get to know the "Italians". They also invited us to their house so that we could see how Americans celebrate the obtaining of a "diploma" from high school which we call the "diploma of maturity." People came and went, congratulated the girls, they toasted them, took photos, gave a smile, and then.....what a day!

Finally the day of departure had to arrive. In Chattanooga there were other friends of Pina's waiting for us.

It is really impossible for me to describe in a few lines what my soul would like to say and my gratitude towards all the people who welcomed us and gave us hospitality during those wonderful days when I was away from home. A special thank you to Pina who presented me with the marvellous opportunity to travel and get to know part of America, but I would also like to send greetings and thanks to all the wonderful people I met in Seattle. I really hope to meet them again soon, and (why not?), perhaps in Italy.

Best wishes for a Merry Christmas and for a Happy New Year to everybody who will read LA VOCE this month. Ciao a tutti, Leonardo

Canto Inferno - Marco Maria Orlandi

**Fu allora che tra quei bianchi tiranni
m'apparve un'ombra con litoide accento:
"Presto raccogli i tuoi malsani panni!"**

*i bianchi tiranni: gli infermieri con le divise bianche
litoide accento: voce pietosa
malsani panni: tutte le tue cose*

**roco sommosse quel barbato mento,
"vuolsi così dal camice primario
ch'altrove per un altro trattamento**

*barbato: barbuto
vuolsi etc.: vuole così il primario*

**tu vegna e per li raggi al macchinario.
Movi la gamba tua ammencita e adusta
Chè già t'aspetta d'ingoiare il bario!"**

*tu venga a farti i raggi
muovi la gamba rinsecchita, magra*

**Come la chiocciola il suo peso aggiusta
allumacando greve e titubante
e alfin s'avanza per la viuzza angusta,**

procedendo come una lumaca

**cos'io esitante dreto al comandante,
già tremebondo, m'addopai a lui
com'acchinato move il mendicante.**

*dreto: ai comandi del parasanitario
addoparsi: porsi 'dopo', seguire (usato da Dante)
Chinato, chino, disposto: vocabolo in uso ai tempi
Dante (cfr. Ottimo, Par. 1334-fior.)*

**Carche le braccia come mai non fui,
la mia cartella clinica acceffando
da cane baglionato di costui,
gli tenni dietro, ubbioso e raggricciando.**

*cariche
reggendo la mia cartella clinica, come fossi il suo
cane che lo segue reggendo in bocca un osso
Sospettoso e rabbrivendo*

The president of the Association "Poetry 83" Italo Bonassi wrote this about Marco Orlandi:
"Orlandi has extensively researched the language that had been in use during Dante's time. In this epoch, the Italian language was taking shape and becoming a language of its own; losing some of the characteristics of Latin. All terms used in this poem is the result of his linguistic research.
This poem reflects his experiences during his wife's last days. You can write to Marco:
Dr. Marco Maria Orlandi , C.so Rosmini 80/A 380068 ROVERETO - Italy bamorl@tin.it

La Voce Submission Deadlines

Let's work as a team. If your story, article, photos or poem is submitted via email by the following date, it can be published in the next newsletter.

Deadline - publication date

January 26 - February 2008

February 25 - March 2008

March 26 - April 2008

April 25 - May 2008

danteeditor@gmail.com

A few photos from our fun and wonderful Festa di Natale per i bambini 2007!



December meeting photos



Four ladies in Red; Linda Bavisotto, Louise Sportelli, Nancy McDonald & Anita Bingaman



Donna, Carol & Richard



The Boothbys; Mimi & Donald



10 Barbara and Dick Crawford



Cris, Flavia and Sean

Little Edoardo Made It! - Paolo Carlessi



URGNANO – Little Edoardo Borieri has returned home. The baby, just a few months old, was affected by a serious illness, multicystic giant cluster lymphoma. He was operated upon this past May 20 at Children’s Orthopedic Hospital in Seattle. “The intervention took nine hours but was successful”, explained the child’s mother, Elisabetta, who lives in Urgnano; “Edo (Edoardo) has recovered 100%.” The lymphoma was removed completely using a radical procedure by Professor Joseph Gruss, an expert in the treatment of rare illnesses. The recuperation was immediate and he spent only one day in the intensive care unit. The lightning-quick recovery amazed the doctors; it was regarded as medical miracle. In Italy it would not have been possible to remove all of the lymphoma, but thanks to the team from Children’s orthopedic, Edoardo’s life will be normal. People from all over donated funds in order to help the youngster. Edo is happy at home while his mother, movingly, lists the names of all those whom they wish to thank. “Wednesday was his first birthday and certainly the positive outcome of the surgery was an enormous gift. I want to thank all of the benefactors, from those who have donated ten cents up to the mysterious donor who has poured out 100,000 euro. A heartfelt thanks also goes to Giulio and Chiara and Dick and Adriana Paetzke [*Dante member – editor*] who helped us, the first in Italy and the second in our travels in America. We have been truly amazed by the affectionate reception that the town in the province of Verbania, Lussogno accorded us upon our return, as guests of honor. Thanks to all.”

Directions to Headquarters House

Headquarters House is located at **2336 15th Avenue South** in the Beacon Hill neighborhood of Seattle. From I-5, take the Columbian Way/Spokane Street exit, eastbound. Turn left at the first light, Spokane Street and left again at the next light, 15th Avenue S. After crossing Beacon Avenue, Headquarters House will be on the right side between Bayview and College Streets.

Membership Application

I (We) want to promote Italian language and culture and request membership in the Dante Alighieri Society of Washington. Enclosed is my (our) check in full payment of annual membership dues (\$30.00 for individual, \$40.00 for a family).

Mark one : () **New Membership** () **Membership Renewal**

Name(s): _____

Address: _____

City: _____ State: _____

Telephone: _____ E-mail: _____

Amount Enclosed:

Membership Amount: _____

Contribution: _____

Total Enclosed: _____

Contribution Categories (For recognition stars):

Bronzo (bronze) - Up to \$25

Argento (silver) - \$26 - \$50

Oro (gold) - \$51 to \$100

Platino (platinum) - Over \$100

Please return completed membership application with check to:

Dante Alighieri Society of Washington

PMB #1244

1122 East Pike Street

Seattle, WA 98122

If you have any questions, please call (206) 320-9159 and leave a message.

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