

La Rivista

Volume 3, Issue 1

December 11th, 2009

From the Eternal City, to Rogliano, Town of Bread, Artisans, and Greek Traditions

by Matthew (Matteo) Phillip Fitzgerald

Calabria, Italy,

From the first time we all met, back in Autumn 2009 for an informational meeting, I knew this program would be a precious jewel to be treasured for all eternity. In Spring 2009 Giuseppe Leporace (a.k.a. Papa G.) & Ruggero Taradel (a.k.a Roger) brought a group of 29 girls and five guys to Rome and Rogliano, Calabria, Italy.

The Rome Experience was unforgettable in so many ways. We were there during *la Settimana Santa* or Holy Week (i.e. Easter)! Several Pope experiences later, including two hours standing in a crowd of devout believers from all over the world listening to a sermon for Via Crucis and the Mass at the Vatican (though I

didn't go I heard it was amazing - the space fills so many!), I can say I have a much deeper understanding of how religion is so deeply tied to Italian culture.

This program was unique in that this was the first year in which participants were able to meet with Roman government officials. We met the *Assessore della Cultura*, Umberto Croppi, and *il Sovrintendente ai Beni Culturali*, Umberto Broccoli, along with two directors of significant museums in Rome.

The two side trips we took as a group were to Umbria and Paestum (Paestum was on the way to Calabria). In Umbria we visited the utterly stupendous cities of Perugia and Assisi (seeing St.

Bevignate, an important Knights Templar church in Perugia, and the Sanctuary of San Domenico and the Basilica of St. Francesco in Assisi).

We met Count Beppe Vicarelli and went to his beautiful country estate to see his castle and celebrate Giuseppe's birthday. The villa where we stayed, Villa Pieve, was also impressive, with a poetry reading by the delightful chef Paola and wild asparagus fritтата (collected by us!). The townspeople of Corciano welcomed us and were delighted to have us there.

Paestum was incredible in its own right, for it was a striking

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Buon viaggio! Final Farewell from Hollie

As I reflect upon the past two years of my involvement with the Italian Club, I am most thankful for the many opportunities I've had to connect with UW faculty and students. Though the club's intention has been to enrich the aca-

demic experience of Italian students, I cannot ignore that I have been equally rewarded through my involvement with the club.

In particular, attending/facilitating the 100 level reviews have helped me to bolster my own

knowledge. However, I must hang my hat as graduation approaches and I will be leaving the Seattle area. The torch has now been passed and I hope that you will continue the ambitious dream that your peers began two years ago.

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Extra, Extra Read all..

- CLUE Sessions—they are very useful for studying and review!
- February 25th, Film showing put on by Jackson School of International Studies
- There are always an Aperitivo and Review sessions put on by ICUW! Check them out!

Meet Your NEW Officers!

Hello, My name is Matthew Phillip Fitzgerald and I am the new President of the Italian Club.

I am really devoted to Italian Studies and also want to help people understand the culture, food, traditions and language of my (literal sense, for my mother is Italian) *terra madre*.



Secretary, 2009-2010!

I'm Elena, a European Studies major and current secretary. My family is originally from Valle d'Aosta and Calabria - I want to celebrate my heritage, learn *la bella lingua*, and explore Italian culture with other enthusiasts!



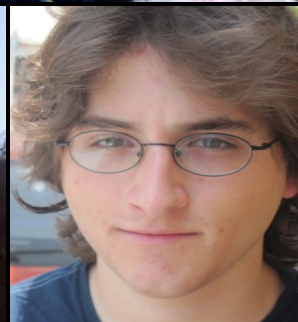
Activities Coordinator, 2009-2010

Ciao tutti! I'm Rosin Saez and the new Activities Coordinator for Italian Club! I'm a sophomore in my second year of Italian and I can't wait to celebrate, learn, eat, watch movies, and play games with you all!



Treasurer, 2009-2010,

Hello! My name is Matt Ali and I will be working as the Treasurer for the Italian Club, University of Washington Chapter! I look forward to working on this team of officers to bring to you the exciting events and helpful reviews while you study Italian!



VP, 2009-2010

Hi my name is Mike Fitzgerald. I ran to be VP to make ICUW bigger on campus! Italia!

CLUE Sessions: Use them or lose them! 7:00-9:00 P.M in Mary Gates Hall

This year, with the severe budget cuts going on at our university, it is important to use the CLUE resources (in Mary Gates Hall) - these are FREE tutoring sessions (paid for out of tuition/student activities fee) and if people don't use them they will not be offered the next quarter.

So get to using them! When you are wondering whether *la* or *il* is used for feminine or masculine nouns...ask the CLUE tutor. When you want to know how to say your

name in Italian, or you need to comprehend sentence structure for that quiz tomorrow...or you just want to talk some Italian with a native speaker— the CLUE sessions are there for you.

So use them or we will lose them, and then you would lose out on a resource that helps so many people. You are paying in one way or another to go to school, so you might as well take advantage of all of the resources available to you so success will

occur. The most successful college students are those who put in the effort and time to meet with their professors face-to-face (many Italian professors sit in their offices, lonely, waiting for students to come chat with them).

So go out there and be active, and don't forget that you can come to the Italian Club meetings!

Messages from Abroad

There was also a *sagra* (festival) of *mozzarella di bufala*, which we learned to make. I discovered that *gelato di bufala* is very intriguing!

My time in Rogliano has been unique, to say the least. When we arrived I was unsure of what to expect, but when I walked away with my smiling host family I had great expectations. The town itself has a main street that runs from one end to the other in a sort of half-moon shape (the town used to be a way-point for the trip between Cosenza and Catanzaro, two of the biggest cities in Calabria).

I was assigned to one of the older host families consisting of Carmine Fuoco, 76, born and raised in Rogliano on a farm (the entire half of a mountain, unfortunately burned in 2006), and Elvira Vizza, somewhere over 60 (it is rude to ask a woman her age...) born and raised in Rogliano proper. They moved into an apartment about 30 years ago in the Rione of Cuti, famed



for its incredible slow-food movement, wonderful bread, and the nationally acclaimed band *Zona Briganti* (who we got to meet following their return from a long concert tour in South America). They speak Roglianese, the local variant of Calabrese dialect, and always tell me to *curcarrare* after lunch - this means *dormire*, or sleep.

My days in Rogliano consisted of waking up around 7:00 A.M., going to the *Tianemen* elementary school to spend some time teaching English to seven and eight year-olds in second-grade B, then riding a bus over to the *Oreste D'Epiro* elementary school to work with eight and nine year-olds of third-grade B. A side benefit of 3B was that Giuseppe, the grandson of Carmine, was in that class.

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Italian Studies in Rome & Calabria Spring 2010

In Spring Quarter 2010 Italian Studies will conduct the Italian Studies Rome and Calabria study abroad program with Professors Albert Sbragia and Ruggero Tardel. For the first five weeks of the program students will study in Rome, live in apartments, and have the chance to participate in on-site learning-experiential op-

portunities at major Roman historical sites. For the second five weeks the program will move to the town of Rogliano (Calabria) where students will live with local families (full room and board) and

have the opportunity to work with children at a local

elementary school. Students at the 103 and 203 levels will take a language course, a course on Italian culture and cinema, and an on-site course with visits to museums and archeological sites. Umbria, Pompeii-Paestum and Sicily are possible program excursions.

More information at:
<http://depts.washington.edu/frenital/study-abroad/rome10.htm>
 Don't forget, there is always next year!

"For the second five weeks...students will live with local families and...work with children at a local elementary school"

International Program Exchange Office

If you're thinking of studying abroad, but aren't sure where to start, the IPE Office is the place to start.

The IPE (International Program Exchange) helps partner students with Universities abroad. In Italy there are two options: Perugia and Siena. You can also go through other universities to do some study abroad opportunities while still being concurrently enrolled at the U.W.

Broaden your horizons, your overseas experience is open to you.

For expenses, there are the Fritz and the Go scholarships, which are available every quarter and are provided on either a need-based or a merit-based process (or both, as the case may be).

Applying early to these scholarships can only help as they do go out on a rolling basis.

The counselors in Mary Gates Hall can help you with obtaining merit based/need-based scholarships—they are they for the main purpose of serving your needs in applying for scholarships. Also, for application essays, do not feel afraid or shy to go to Writing Centers (i.e. Odegard or the JSIS/Poli Sci. Writing Center) — The tutors who work there know how to write and will help you craft well-written essays!

New Members List, Welcome!

Melinda Arteaga

Michelle Astengo

Elizabeth Baker

Sian Barbieri

Taryn Black

Christine Brauer

Yezi Dai

Calin Daian

Aleks Hungerford

Richard Lee

Theresa Maloney

Marco Manuel

Jennifer Raiston

Melissa Shi

Charles Strom

Leila Swier

Stefanie Terasaki

Michelle Turner



Final Word from Abroad

I love my host family immensely, but the cultural differences became apparent the first time Elvira (who is a 3 Red Star Michelin chef in my book) set about 5 servings of *pasta asciutta* (dry boxed box) in a massive bowl in front of me and said, "eat."

That was the start of me devising ways to avoid over-eating. I learned to repeat the phrase "*non ce la faccio più!*" which means, "I can't do it anymore!" with a pained expression on my face, and also to parrot the words "*questo è per Leone*" (the family's massive sheepdog) and push my pasta away from my zone of the table in a "can't do it" fashion. The meat delicacies shed new light on the concept of "eat everything".

The family had killed a pig in January, and I had *salame piccante* (they love their VERY SPICY peppers here - they are so spicy you need to wash your hands after touching them or you can burn your skin), *cotica di maiale* (a.k.a. pig skin), pig meat in gelatin (very salty and definitely not for the common diner), pig ribs, *prosciutto crudo* cured it in *Parmigiano Reggiano* (delicious!), bacon (called *pancetta* - a slice of 90% fat, 10% meat, which when cooked is salty enough to make kidney stones form instantly!), pig snout, pig feet, pig chest, pig flank, pig...there are so many parts I simply don't remember what I ate anymore.

Another interesting cultural phenomenon was the fact that Elvira said she would hit me if I didn't eat (thus the pre-tending I couldn't take it anymore, the various allusions to

feeding the dog...) and always wanted me to "*fare la scarpetta*" or "do the shoe" which means to clean out the massive bowl of sauce with a piece of bread. She said her father used to beat her if she didn't and she learned fast.

Italians are definitely a very physical people - they like to touch you when they talk, and sometimes violently gesture (though to them it's a normal form of communication). I found the people of Rogliano to be friendlier than the people in Rome. Romans seemed to be a bit phased with tourists in general (there are literally more tourists than natives in Rome) and were incredibly reserved. In Rogliano I would walk to the square and all the young people my age would walk up to me and introduce themselves, want to talk, and tell me about themselves.

The town itself is a wonder to behold - the churches are incredible (especially the Duomo or Cathedral of St. Pietro Apostolo with Roglianese artistry). The graveyards in this area are unique in the sense that they are built on mountaintops and all have "homes for the dead" or literally house-like standing tombs where coffins are stacked one on top of the other (there are also traditional graves, but there are fewer of them and - they are also stacked above the ground encased in some sort of stone-like marble or granite).

As the son of an Italian immigrant, I have previously been exposed to the culture of Sicily, and through it, Italian culture in general. However, I never learned to speak the language, so this trip has provided the perfect opportunity for the development of my language skills. No words can express

how deeply this program has changed me for the better (or at least that is the hope), and given me greater understanding of my mother's roots (my maternal grandmother, *Nonna*, is originally from Calabria!). It has been filled with surprises and incredible experiences- I will never, ever, forget this trip with the University of Washington Italian Studies program.

I recommend it to anyone who is interested in learning Italian language and

Autumn 2009

Come find us on Facebook or the UW French and Italian Studies Website.

Contact the Italian Club at
italiau@u.washington.edu

Italian Rocks!

We're on
Facebook!



ICUW

My last request: I implore you to get involved in the Italian Club- it is your club and will only function with YOUR involvement. Do not hesitate because you don't feel like you are untalented or know enough about the Italian language or culture. This club was founded with all levels of Italian students in mind, whether you're in the 100 level or writing your thesis.

Addio e buona fortuna!

Hollie Hatch



Random Questions!



(answers on last page)

Did you know? Italy has several sovereign nations/countries within its borders!

1) Can you name them?

2) How many regions does Italy have?

(hint, more than 10)

3) What is the biggest region in Italy (size)?

(hint, its in the south)

4) Which region has the most people?

5) Where is a very famous fashion show in Northern Italy held every year?

6) What does *nocciola* stand for?

7) What does *gelato* stand for?

8) Is *nocciola* a flavor of *gelato*?

9) What are the colors of the Italian Flag?

10) Which soccer team won the World Cup in 2006?

11) What does *pace* stand for?

For More Information see the Italian
Department Main Advising Office,
C-254 in Padelford Hall.

Contact us! Send us pictures!
italiauw@u.washington.edu

Italian Rocks!

Answers:

Q1: San Marino, Vatican City (Holy
See) Q2: 20, Q3: Sicily, Q4:
Lombardy, Q5: Milan, Q6: Hazelnut,
Q7: Ice-cream, Q8: Oh yes, indeed,
Q9: Red, White, and Green, Q10:
Italy!, Q11: Peace

Buone vacanze!

Final Words

The Italian Club: University of Washington Chapter (ICUW) was founded when a bunch of Italian students got together and thought: If there is a French club, and there is a Japanese club, and there's a ____ club, Why "isn't" there an Italian Club?" So they decided to start one and in 2007 the Italian Club was founded!

Hollie Hatch was one of the founding members, and she has been with the club for a long time. She is graduating Autumn Quarter 2009 to go off into the world. Taking her place is myself, and I am excited to take on the responsibility of getting the word out about the Italian club and Italy.

With a beautiful language, and the 7th largest economy in the world (4th in Europe), Italy is one of the nicest places on the planet to live (and one the most visited).

The mission of this club is to make people aware of Italian culture, fashion, food and language, and also get them involved in events!

This year is looking fantastic (albeit with budget cuts), and I hope you can all turn out for some of our exciting activities.

-Matthew Phillip Fitzgerald,

President 2009-2010, Italian Club: University of Washington

"La nostalgia di casa comincia dalla pancia"

In my humble opinion, food is always on the mind of Italians. Whether it be buying the ingredients for lunch, then going out again to get the materials needed for dinner, then preparing all of this...eating food is an integral effort undertaken every day. When I go to Italy it always surprises me that the people seem to buy ingredients every single day, rather than buying long-term veggies or some such items like in typical American supermarkets.

My belief for why this happens is that vegetables are inexpensive in Italy, and it actually costs quite a lot more to go and eat out at a restaurant. Fast food is catching on, but traditional fast foods are much

healthier than their American con-



temporaries (i.e. compare a McDonalds cheeseburger to a fresh pizza Margherita (mozzarella, tomatoes, olive oil, basil, thin crust pizza).

In my humble opinion, after observation and experience, it seems that

Italians take their food very seriously, and whenever they leave their country, it is very important to look for food of equal quality to the Italian peninsula.

It is almost impossible to find something to eat that is of equal quality (or at least, at the same price for quality), but the attempt is made nonetheless. The Slow food movement is picking up steam in the United States ever since it started to expand from the peninsula in the last couple of decades.

Anyways, as always, *vivi la dolce vita!* (live the good life)