

NEWSLETTER

A RECAP

In March George Passadore hosted a delightful fundraising dinner at his famous car barn with food by Piazza Italia and entertainment by some of the young musicians selected to participate in the annual Young Artists at the Schnitz performance. This was a lovely event with lots of opportunity to socialize, bring friends and members up to date on activities, and encourage new support. Later in the month, we joined forces with MetroArts Director Niel De Ponte to bring the young Bolognese violinist Laura Marzadori, to Portland. Laura participated in the Young Artists at the Schnitz performance April 22 and as a prelude to this, she gave a special solo performance for PBSCA friends and members in the Old Church April 16. We're happy to report that the exchange will truly become bicultural when 14-year old violinist Becky Anderson from Lincoln High School in Portland goes to Bologna in April 2006 for a concert at the Conservatorio. DePonte, instrumental in bringing Laura to Portland, has once again coordinated this event and will conduct the orchestra for Becky's Bologna debut concert.



Laura Marzadori and her violin

n August 11, the Association partnered with Portland State University to bring Professor Giovanna Franci from the University of Bologna to Portland. Professor Franci is the director of all North American academic exchange programs for the University of Bologna, thus a critical contact in establishing any kind of faculty or student exchange between

the University of Bologna and Portland State. While here, Professor Franci met with PSU's President Bernstine and others to discuss a formal relationship between the two universities. She also presented her book, *Dreaming of Italy: Las Vegas and the Virtual Grant Tour*, which looks at Las Vegas's Caesars Palace, Bellagio, and The Venetian and their "real" counterparts, exploring along the way their architectural and historical value. With two follow-up visits to the University of Bologna in September by PSU delegates to formalize the relationship between the universities, we hope to have at least one academic exchange within the next year.

The PBSCA was well represented at two August events—Festa Italiana and the Oregon Historical Society's 2005 Lewis and Clark Bicentennial Cultural Exposition. Thanks to Festa Italiana's director Lucia Galizia, the PBSCA was able to share the Festa's information booth where diligent volunteers Phillip and Rick Potestio handed out material, answered myriad questions, promoted the city to the curious, and commiserated with those who've already visited Bologna about how great a place it is. At the Historical Society's 2-day event, which showcased cultural groups from all over the world living here in Portland, the Italian Community was represented by Amici d'Italia, Festa Italiana Association, Little Italy Portland LLC, and the PBSCA. Honorary Vice Consul and PBSCA president Andrea Bartoloni was on hand as well Both of these events were great opportunities to promote the PBSCA.

In Bologna, the new La Vita Bella a Portland e Bologna, a counterpart association to the PBSCA headed by Portland enthusiast Massimo Antinucci, had its inaugural event—a dinner on September 11. Massimo, a resident of the Bologna suburb Rastignano, who has visited

Portland, is very excited about promoting the sister cities and working with Bologna's mayor's office to help bring about substantive cultural, educational, and business exchange. See Massimo's contributions to the Report from Bologna on the next page, as well as his Christmas recipe. We hope to hear much more from Massimo and Bologna residents about their activities.

Ongratulations are in order to Chairman Joe D'Alessandro who was honored at the Oregon Consular Corps' Annual Dinner Dec. 14, and to former Chairman George Passadore, who has been awarded the 2006 Volunteers of America Oregon's DePriest Award for Excellence in recognition of his strong community leadership. George will be honored at a tribute dinner on Feb. 3.

MARK YOUR CALENDARS

Jan. 18: PBSCA Dinner at the Culinary Institute. Come enjoy great food and entertainment and bring along a friend or two. Cost is \$45.00 prepaid (send checks to PBSCA, c/o POVA, 1000 SW Broadway, Suite 2300, Portland, Oregon 97205).

Feb: PBSCA and Slow Food will be co-hosting an evening event which will highlight foods and wine from the Emilia Romagna region.

Late April: Renowned book artist Angela Lorenz, long-time Bologna resident, will present a selection of her works. For more information about Angela, see her website: angelalorenzartistbooks.com.

May 1-5: Circuit Court Judge Edward Jones is organizing a group of Portland trial lawyers and judges to visit with their Bologna counterparts. Among tentative plans is a visit to the law school and meet with the dean of the law faculty. If interested, please contact Judge Jones at Edward.J.JONES@ojd.state.or.us.

May: Members Open Board Meeting TBA

June: Bologna delegation to Portland for the Rose Festival (tentative) and PBSCA dinner.

August: A group of Bolognese *amici* are planning a trip to Portland for Festa Italiana, organized by Massimo Antinucci.

PLEASE NOTE, if you would like to help with any of the local events, please contact bologna@pdx.edu or call 503.725.5061.

REPORT FROM BOLOGNA

It's true that Bologna is a well-kept secret in the world of tourism, but what even most Bolognese, who leave in droves for the sea every summer, don't appreciate is the intense beat, not just of the sun, but of the city during the hot summer months. If you are lucky enough to have air conditioning, you might settle into Bologna even as its citizens abandonit, and soak up the incredible cultural offerings. This summer the city sponsored a sweeping summer arts program that included everything from dance, performance art, acrobatics, theater, and music of all types. Selected venues throughout the city made it possible to enjoy something nearly every evening and in some cases more than one event a day. Nearly everything was free, and the crowd scene alone was entertainment. Piazza Maggiore played host to the largest film screen in Europe and offered a wide selection of international film offerings. From our apartment overlooking Piazza Santo Stefano, we saw performance artist Laurie Anderson, a circus troop that rivals Cirque de Soliel, a group singing traditional and partisan songs with a modern twist ... and while some might have wearied of the intensity of the party that continued late into the night, we found it exhilarating to be in the thick of it.

As enlivening as summer can be, autumn brings a host of its own special events. The weather is often at its best in September and October, it's the time of the *vendemia* (grape harvest), the small surrounding

News From PSU

This fall, Foreign Languages reintroduced Italian language level III, along with levels I and II, underscoring a continued and growing interest in learning Italian. End of the term projects of third year Italian students included presentations on Umberto Eco, the Slow Food movement, Italian gestures, Venice architecture, Silvio Berlusconi and his rise to power, the origins of Italian masks and a comparison between the architectural styles of Siena and Bologna. First year Italian students prepared and displayed beautiful posters on Italian regions and presented in Italian the most important features of each region.

In the spring, Angela Zagarella will offer "Italian with Songs," a language course based on some of the most popular songs in the Italian music repertoire for students who have completed the first year of Italian language. The course, based on songs written by the most influential Italian song writers, aims to familiarize students about the development of Italian pop music from the late 1960s until today while continuing the study of the language. New history faculty member Victoria Belco, whose field of expertise is late modern Italian history, will be teaching a course in the spring entitled, "Film and History: Italian Society and Culture."

Angela has also submitted paperwork for a small grant to help support a new web-based Italian culture course on Italy today with a special emphasis on life and culture in the city of Bologna. This grant is to promote PSU President Bernstine's focus on internationalization and will be matched by funds from the Department of Foreign Languages and Literatures. Awards will be announced in summer 2006 and if Angela receives the funding, the projected timeline for the course would be spring 2007.

In January, the Universita' di Bologna will consider PSU's "Memorandum of Understanding," the first step in outlining a formal relationship between the two universities. Among PSU's proposals are a faculty exchange, including inviting faculty from the Universita' di Bologna to teach during the summer session, a short-term intensive Italian language course for PSU students every September in Bologna, and a longer-term student exchange.

In May three faculty members from PSU will participate in a conference on civic engagement at the University of Bologna. Vice Provost for International Affairs Gil Latz will present a paper along with two University of Florence colleagues on land use, and Kathi Ketcheson and Christopher Carey will conduct a workshop: *The University and Civil Society: Ten Years of Innovation at Portland State University.* While in Bologna, PSU hopes to finalize a faculty and a student exchange for next year.

The most exciting news from campus is that next fall we hope to finally begin the process of recruiting a tenure-track professor to head the Italian Studies Program. This has been a long-time dream for the many who comprise The Circle of Friends of Italian Studies, spearheaded by PBSCA board members Karen Tosi and Gary Maffei. At a recent dinner hosted by Karen and Gary at George Passadore's car barn, Dean Marvin Kaiser from the College of Liberal Arts and Sciences proposed a new strategy that would enable PSU to proceed with funding such a position, which is the first step in offering an Italian undergraduate major. As one third-year Italian students reports,

Studying third-year Italian has been a delightful experience. The curriculum is excellent, and the textbook expertly integrates and reinforces the material covered in years one and two. I am truly looking forward to the day when PSU offers an Italian major – I will be first in line!

SCHOLARSHIPS

- Interested in establishing a scholarship? There is wonderful news from the James F. and Marion L. Miller Foundation which has offered a challenge to match, dollar for dollar, any donations from new donors to any PSU academic scholarships. Gifts must be received by June 30, 2006 for up to a total of \$250,000 in matching funds. Perhaps you would like to consider establishing or contributing to a scholarship for the study of Italian language? If this is of interest, please contact Mary Jo Daly, Development Director at PSU, at 503.725.8119 or dalym@pdx.edu.
- Interested in studying Italian in Italy? Take a look at www.sfiic.org for scholarships issued by the San Francisco Italian Cultural Institute (SFIC), which includes Oregon in its consular area. The website lists a roster of participating schools in Italy and deadlines for applying. Among these are three located in Bologna, including the Cultura Italiana (www.culturaitaliana.it), Bolognalingua (www.bolognalingua.com), and Italianoit (www.italianoit.it). Of the three, the Cultura Italiana is well known; if interested, please contact bologna@pdx.edu for personal references of people who've taken courses there.

A STUDENT'S VIEW: THIRD YEAR ITALIAN

Renee Baffo

My affection for the Italian language was born three years ago of a fascination with what Italians call *la musica lirica* and what English-speakers simply call opera. I remember having been especially taken with the *bel canto* tradition of Rossini, Donizetti, and Bellini, and naturally I wanted to know more about the culture which had produced such delightful works of art. I began studying the Italian language with the intention of learning enough to be able to read opera *libretti*, but after a trip to Italy in the spring of 2004, I found that I was not only interested in Italian music history but also in contemporary Italian literature and culture. After completing the 100- and 200-level courses at PSU, I decided to continue with third-year Italian, which is being offered this year.

Third-year has thus far proven to be equally as interesting as it is challenging. As in any other 100-level language course, first-year Italian involves learning the absolute basics. Although the curriculum in the first two years places a greater emphasis on learning the language rather than becoming familiar with its context, students nonetheless receive a good introduction to Italian culture. The objectives of these first two years of Italian are to develop a vocabulary, study the grammar, and get acquainted with the culture. By the time they reach third-year, students are assumed to have achieved a fairly high level of comfort with the grammar and as such their primary concerns are to become more verbally articulate – which is to say, fluent – and more polished and sophisticated in their writing. To achieve this level of comfort with a language one must necessarily become familiar with its culture, spending more time in the exploration and discussion of Italian history, literature, and contemporary issues. It's worth noting that at Portland State there is currently neither a major nor a minor available in Italian, which means that most, if not all, of the students enrolled in third-year are taking it not to fulfill a degree requirement, but because they enjoy it. The result is a small group of highly motivated and enthusiastic individuals who are studying Italian with the intention of eventually achieving fluency.

At this stage in the learning process students have developed an understanding of the structure of the language and can begin to explore the manipulation of it, which makes writing and speaking more difficult but also far more rewarding. Moreover, with increased proficiency in a language comes greater appreciation and understanding of its culture, which, in my experience, is rewarding in and of itself.

(continued from p. 2) towns host their festivals (sagre) celebrating local truffles and chestnuts, proscuitto and parmesano. The Feast of San Petronio, patron of Bologna, is October 2 and the city celebrates in Piazza Maggiore—with unbelievable fireworks shooting and flying from every window of the surrounding palazzi accompanied by the engulfing heady music of Ravello. Beppe Maniglia, Bologna's most famous living monument, sets up his weekend show in Piazza Maggiore, clad in black leather and sunglasses, flashing his tan after a summer entertaining along the Adriatic, and blaring music from his pop-up stage constructed around a Harley Davidson motorcycle.

By mid-November, the city starts its Christmas transformation. White lights in shapes from shooting starts to snowflakes are strung across the major streets in repeating intervals, creating a magical visual delight. Holding court over all, are the two towers outlined in lights. Chestnut vendors sell their wares on street corners, the Bologna-style Christmas fruitcake, *Certosino*, appears in every bakery's window, and fur coats get dusted off as people bundle up for the cold and impending first snowfall.

Our on-the-spot reporter Massimo reminds us that the first weekend in December brings *Appennino in Festa*, which is a market of typical products of the region, from food and wine to crafts, that holds court in front of Palazzo Re Enzo in Piazza Maggiore. Other special Christmas markets selling handicrafts include *La corte degli artisti* in Piazza Verdi, *il Gazebo* in Via Altabella, and *La Fiera di Santa Lucia* under the portici at Santa Maria dei Servi, in Strada Maggiore. This last market is famous for selling anything you might need to make your nativity scene (*presepio*). Presepie take center stage in December in every church. Not to miss are those at S. Giacomo Maggiore in Via Zamboni, il Convento di San Francesco in Piazza Malpighi, and Sant' Antonio in Via Jacopo della Lana.

December is also noteworthy for the huge motor show. From December 3-11 this extravaganza of car power is a magnet for thousands of car enthusiasts from all over Europe. Enjoy it vicariously by checking out its website www.motorshow.it. *Cappo d'Anno* is celebrated with the *Cenato*, "big dinner," typically held in a restaurant or disco and lasting well into New Year's Day. *Buon Anno a Tutti!*

CHRISTMAS CERTOSINO (FRUITCAKE ITALIAN-STYLE)

Massimo Antinucci

2 cups honey
1 ¼ cups sugar
½ cup water
½ cup golden raisins
1 cup Marsala wine
4 ¼ cups flour
2 tbl. baking powder
2 tsp. cocoa
½ tsp. salt
1 ½ cups vanilla wafers, crushed
½ cup apricot jelly

1 ½ cups vanilla wafers, crusi ½ cup apricot jelly ½ tsp. ground cinnamon 12 tsp. grated nutmeg ½ tsp. ground cloves ½ tsp. ginger 2 tsp. vanilla extract ½ cup candied orange peel 1 cup toasted pine nuts

8 ounces bitter chocolate, chopped

Decoration:
Candied cherries
Candied orange peel

Toasted almonds

In a heavy 3 quart saucepan heat the honey, sugar, and water and cook over low heat until the sugar dissolves. Remove from the heat.

Soak raisins in the Marsala wine. Sift the flour and the baking powder, cocoa and salt into a large bowl. Slowly pour in the honey mix and stir well with a wooden spoon. Stir in the cookie crumbs, jelly, cinnamon, nutmeg, cloves, ginger, and vanilla. Add the raisins, the orange peel, almonds, pine nuts, and the chocolate, and add wine as needed and mix well.

Line two 9 inch cake pans with parchment paper and spread with butter. Pre-heat oven to 350°

Pour batter into the prepared pans and decorate with the candied cherries, orange peels, and almonds. Bake in the oven for 45 minutes to an hour. Cool before serving.

MEMBERSHIP

The Portland Bologna Sister City Association is open to all Portland residents who possess an interest in Italian culture and would like to help foster the relationship of the two cities as "Amici di Bologna."

Amici are entitled to:

- Two official PBSCA dinners at reduced cost to members
- Two cultural events, free to members
- First notice on additional events sponsored by PBSCA
- Four newsletters a year
- Invitation to the annual May open board meeting
- Opportunities to become involved as part of association subcommittees (still in the formative stages but we hope to have these in place by spring)

Of course, being a member never precludes contributions beyond annual fees! Additional contribution levels include:

Torre: Gifts of \$5,000 or more Portico: Gifts of \$2,500 or more Piazza: Gifts of \$1,000 or more Nettuno: Gifts of \$500 or more Mercato: Gifts of \$250 or more

To become an Amico, please fill in the membership coupon below and send to the PBSCA with your check. Grazie mille!

PBSCA 2005-2006

The Executive Committee:
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Andrea Bartoloni, President
Richard Potestio, President-Elect
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PBSCA c/o Portland State University Dean's Office, CLAS P.O. Box 751 Portland, Oregon 97207-0751bologna@pdx.edu

www.portland-bologna.org

Coordinators: Sally Hudson 503.725.5061 Angela Zagarella 503.725.9576 Fax: 503.725.3693

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