

il

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BOLLETTINO

INFORMATION AND TIPS ABOUT THE ITALIAN LANGUAGE

Carnivals in Italy

The tradition of CARNEVALE is alive and well in Italy! This issue of *Il Bollettino* explores just two of more than 100 of these events: *Il Carnevale de Venezia*—the oldest and most famous, and *Il Cento Carnevale d'Europa*—the most unconventional and the sister carnival of the Carnival of Rio.

Venice

World-renowned

The first reference to the Venice Carnival can be found in a 1094 document by *Doge Vitale Faliero*—its most glorious days were in the 700s, the last years of the *Serenissima Republic*. Starting in 1980, it came back in style as the preferred historical Carnival of the world, in part due to the incomparable urban scenery in which it is set.

Most main public events are scheduled in the ten days prior to Ash Wednesday. This year's *Liston delle maschere e la festa dei teatri* (Pageant of Masks and Theater Fest) included 230 different events, the main one being a non-stop 3-day performance of poetry, music and readings held in the main hall of *Ateneo Veneto*.



image source:
www.carnevale.venezia.it



A Taste of Venice

RISI E BISI (Venetian Risotto)

½ c. butter
1 medium onion, minced
2 slices prosciutto, chopped
4 c. shelled or frozen peas
1½ c. unwashed rice
3½ c. hot chicken broth
Salt and pepper, to taste
½ c. grated Parmesan cheese

In a heavy saucepan, melt butter. Add onion and prosciutto and cook about 5 minutes, stirring frequently, until golden. Add peas and cook 5 minutes longer. Stir in rice and, stirring constantly, cook until transparent (4-5 minutes). Add broth, salt, and pepper. Cover pan and cook over low heat 15-20 minutes. The rice should absorb the liquid and become tender without being mushy. Stir in Parmesan cheese and serve hot with more Parmesan on top. Makes 4-6 servings.

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Cento

Unconventional

The carnival of Cento, a small town in the province of Ferrara in the Emilia region, is now considered the most fascinating and unconventional carnival of Italy. It's no coincidence that it's the sister carnival of the world-renowned carnival of Rio in Brasil. There are traditional papier-mâché floats that compete for the Carnival Prize, and there are also groups of performers, among them the Brazilian Samba Dancers. During the parade, candy, chocolate, stuffed animals and other small items are thrown into the public as the carnival takes place in the historic center of town closed for the occasion except to those that purchase an admission ticket.

The typical mask of Cento is *Tasi*, a "good-time Charlie" who, faced with the choice between a wife and a glass of wine, chose the wine. On the last day, at the conclusion of the parade, a large *Tasi* made of papier-mâché is burned at the stake.



image source:
www.carnevalecento.it



A Taste of Cento

Garganelli

Garganelli are a type of egg pasta characterized by a small, ridged, rolled tube shape similar to a quill.

GARGANELLI IN LEMON SAUCE

1 lb. garganelli
4 oz. butter
4 oz. cream
Grated peel from 4 lemons

2 Tbsp. lemon juice
Salt and pepper, to taste
4 oz. grated Parmesan cheese, to taste

In a saucepan, bring to boil butter and cream then add salt, pepper, and lemon juice. Cook for about 1 minute, then add the grated lemon peel, and turn off the heat immediately. Add to the saucepan the garganelli (cooked *al dente*) and the Parmesan cheese. Makes 4-5 servings.

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