

## December 2009 Newsletter:

### Dates to remember

**Adult's xmas party:** Thursday 10th December  
**Children's xmas party:** Saturday 12th December  
**End of Term 4:** 12th December  
**Summer Intensive:** 11th - 22nd January, 2010

Ciao a tutti!!! Welcome to our last newsletter for 2009!!! What a great year it has been, celebrating our 30th year as Melbourne's leading Italian language centre!! It's not over yet though and we have lots more coming up in the last few weeks of Term 4 but before we tell you about it, we'd like to thank each and every one of you for your continued support.

Coming up in December we have the Adults' Christmas Party on Thursday 10th December at 8pm and the Children's Christmas Party on the 12th December. See page 2 for more information on both of them. If you would like tickets, please book at the office.

We all know that Christmas for Italians is all about food!! So, this Christmas we have a delicious Panettone recipe for you to try. Feel free to share samples with your class!! Buon appetito!! Do you think you know all there is to know about Christmas in Italy?? Check out our Christmas Quiz on page 3!!

In January, 2010 we have an intensive course from the 11th - 22nd. That's 3 hours per day, Monday to Friday for 2 weeks. The intensive is a great opportunity to revise, catch up or fast-track your learning by completing 1 level in 1 week (or 2 levels in 2 weeks). For more information or to enrol, please book at the office.

Some ideas to keep you practising Italian over the holidays:

- Rent/buy some Italian DVDs and watch them with Italian subtitles! Video Dogs in Carlton or Tempo Video in Coburg both have lots!
- Read Italian magazines/newspapers or check out Italian websites like [www.donnamoderna.com](http://www.donnamoderna.com) or [www.yahoo.it](http://www.yahoo.it) for the news in Italian.
- Organise to catch up with class members for a coffee/ lunch/dinner and a conversation class! Go to a café / restaurant where the waiters speak Italian!
- Watch the Italian news on SBS or listen to the Italian radio (1593am or 93.1fm between 8am-9am or 6pm-7pm),
- Listen to Italian music. Songs are a great way of learning new vocabulary to a catchy tune! Mondo music have a great selection of CDs or you can download them from iTunes.

**Buon Natale e Felice Anno Nuovo**  
from all the staff at CIS!!!

### Panettone (Makes 1 large bread)

There are many variations of the romantic legend surrounding the origins of panettone. Supposedly, there was a Milanese baker named Toni who had a beautiful daughter. A young man who worked for Toni wanted to marry her. In an attempt to win the father's approval, the young man created a special sweet bread filled with fruits and other rich ingredients. The bread made Toni's bakery famous. People began to call the bread "pan di Toni" or Toni's bread. Toni became wealthy and, needless to say, allowed the young man to marry his daughter.

1 (1/4 ounce) package dry yeast  
1/4 cup warm water  
1/2 cup flour  
2/3 cup golden raisins  
1/4 cup grappa or brandy  
5 tablespoons butter, room temperature  
2 eggs  
4 egg yolks  
3/4 cup sugar  
1/4 cup warm water  
1 tablespoon vanilla  
4-1/2 to 5 cups flour  
Grated zest of 1 orange  
Grated zest of 1 lemon  
1/2 cup chopped candied citron

To make the starter dough, or sponge, dissolve the yeast in 1/4 cup warm water in a bowl. Add 1/2 cup flour and stir to make a very loose dough. Cover the bowl with a towel of plastic wrap and let rise in a warm place for at least 6 hours or overnight. In another bowl, combine the raisins and grappa, and let them soak for at least 6 hours or overnight. In a large bowl, combine the butter, eggs, yolks, sugar, 1/4 cup warm water, and vanilla. Drain the soaked raisins in a strainer set over a bowl. Press on the raisins with a spoon to extract as much liquid as possible. Set the raisins aside. Add the liquid to the egg mixture. Add the starter dough and mix well. Gradually add the flour, mixing with your hands until a soft dough forms. Transfer the dough to a lightly floured surface and knead until smooth and elastic, about 10 minutes. Add more flour as needed. Butter a large bowl, place the dough in it and turn once to coat both sides with the butter. Cover with a towel or plastic wrap and let rise for 6 hours in a warm place.

Butter and flour a panettone mould or other deep mould that is about 6 inches tall and 8 inches wide. Punch down the dough and transfer it onto a lightly floured surface. With your hands, flatten the dough into a large rectangle. Evenly distribute the orange and lemon zest, raisins, and citron over the dough. Fold the dough in half to enclose the fruit and knead to distribute the fruit throughout the dough. Place the dough in the prepared mould, cover with a towel, and let rise for 45 minutes in a warm place.

Preheat the oven to 190 degrees. Cut an X in the top of the dough with a sharp knife. Bake for 15 minutes. Reduce the heat to 175 degrees. Continue to bake for 30-35 minutes or until a skewer inserted in the middle comes out clean. Place the bread on a rack to cool for 30 minutes before removing it from the mould. Be sure that the bread has cooled completely before wrapping it for storage.

# SUMMER INTENSIVE COURSE

Complete TWO Levels in only 2 weeks.....

**Dates:** 11th to 22nd January, 2010  
(1 week course can begin on either  
11th January or 18th January)

**Times:** Monday to Friday : 10.00 am - 1.00pm  
or 6.00 pm - 9.00 pm

**Cost:** \$489.00 (\$269 for 1 week)

**Levels:**

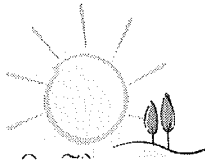
Beginners

Post Beginners

Lower Intermediate

Intermediate

Upper Intermediate/Advanced



## Year 11 & 12 Summer Intensive and Support Program

CIS will be running programs over the summer and throughout 2010 for VCE students to both prepare in advance and to support them in their studies during the year.

**Dates:**

**Summer Intensive:** 11th—15th January, 2010  
(with the possibility of continuing for a second week if numbers permit.)

**Support Program:** From Term 1, 2010  
(Times TBA)

**Times:** Summer Intensive: Monday to Friday  
2.00pm - 5.00pm

**Cost:** \$269.00

For further enquiries see Louisa.

## Christmas Party for Adult Students!!!!!!

As always we will be having a Christmas get-together and all of our Adult Students and Teachers are invited!!!!!!

**When:** THURSDAY 10TH DECEMBER

**Time:** 8pm

**Where:** +39 Pizzeria & Degustation  
362 Little Bourke Street  
MELBOURNE  
Phone: 9642 0440

**How much:** \$25.00 Includes: Antipasto, pizza & dessert

Please RSVP and pay at the office before Thursday 3rd December.  
Family and friends of CIS students are welcome.

Looking forward to seeing you all there!!!!



## Children's Christmas Party

Saturday, 12th December 2009  
at

Italian Social Club,  
Kyle Road Altona  
Melways ref 41, D11

Parents to drop off children at 9.30am

Parents to join in at 10.00am

Please bring a plate to share

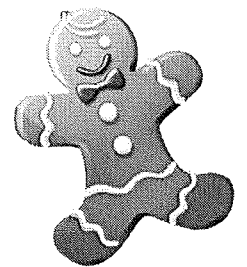
MAXIMUM 4 ADULTS PER FAMILY  
DON'T FORGET TO PICK UP YOUR  
TICKETS AS SEATING IS ALLOCATED!

Look forward to  
seeing all our little  
ones sing  
their hearts out!!!!





# QUIZ DI NATALE



Have a go at our christmas quiz!!! Answers are below, but no cheating!!! Santa will know!! In bocca al lupo!!

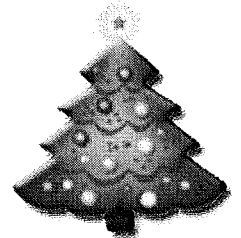
1. Babbo Natale porta una slitta trainata da...

- A) Cavalli
- B) Renne
- C) Cervi



2. A Natale, nelle nostre case non possono mancare gli addobbi: che cosa sono?

- A) Le decorazioni
- B) I doni
- C) I dolcetti



3. Per scambiarsi gli auguri di Buon Anno si fa un brindisi. Che cosa si dice toccando i bicchieri?

- A) Allegrial!
- B) Cin cin!
- C) Congratulazioni!

4. Durante le feste molte persone tendono a bere piu' del dovuto. Se voglio dire che ho bevuto troppo, dico che:

- A) Ho alzato il gomito
- B) Ho alzato le mani
- C) Ho alzato i tacchi

5. "La Befana vien di notte con le scarpe tutte rotte": la Befana e' una vecchietta vestita male, con i capelli bianchi e il naso aquilino che arriva di notte per portare dolci ai bambini. Lei non arriva camminando, ma volando...

- A) Su un tappeto
- B) Su una nuvola
- C) Su una scopa



6. Per la notte dell'ultimo dell'anno molti italiani amano indossare un colore portafortuna. Quale?

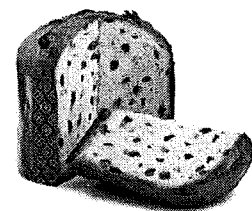
- A) Il verde
- B) Il bianco
- C) Il rosso

7. Che cos'e' l'Avvento?

- A) Il periodo prima di Natale
- B) Il periodo fra Natale e Capodanno
- C) Il periodo fra Capodanno e l'Epifania

8. Nel periodo di Natale si mangiano molte noci, nocciole, mandorla. Come si chiama l'utensile che si usa per aprirle?

- A) Lo schiaccianoci
- B) L'aprinoci
- C) Il rompinoci



9. L'uvetta e' un ingrediente molto importante di un dolce natalizio italiano. Quale?

- A) Il torrone
- B) Il panettone
- C) Il pandoro

10. In Italia il Natale e' una festa da passare in famiglia. Si dice, infatti, "Natale con i tuoi...". Come continua questo famoso proverbio?

- A) Capodanno dove vuoi
- B) Pasqua con chi vuoi
- C) Gli altri giorni come vuoi

# Home-tuition in Viterbo

We have recently added another location to our Study Holiday Programs and it is in the beautiful city of Viterbo.

The city of Viterbo - The beautiful Etruscan city of Viterbo lies in a convenient position not far from Rome, many important Etruscan centres and the sea. Viterbo is on the ancient Via Cassia, built in Roman times, in the heart of the Etruscan region called Tuscia, which despite its fame and beauty remains largely unspoilt and untouched by mass tourism. Reminders of medieval times can be seen all over the city, especially in the ancient walls that surround the historical city centre. Many interesting villas and gardens, dating back to the 16th and 17th centuries, can be seen around Viterbo. The region's nature is also very varied, from hills to seaside; countryside to small lakes.

These programmes give a wonderful opportunity to improve your knowledge of the Italian language in the comfort of a welcoming Italian home. Choosing a home tuition course is probably the best way to improve your Italian quickly, effectively and enjoyably. Not only will you make noticeable progress in your language skills, but you'll actively experience day to day Italian family life. The courses are designed specifically for you according to your needs, age, level of Italian and personal interests. You will find yourself totally immersed in a typical Italian-speaking environment.

The house is situated in the more modern residential section of Viterbo, about five minutes' drive or fifteen minutes' walk from the old medieval city. Even though it is in the newer part of Viterbo, the house was built in the 1700's, and it is very well-constructed, large and comfortable - cool in summer and warm in winter. The house is ideal for accommodating students, because it is built on three levels: on the bottom level there is a large kitchen and dining area, a lounge room, a studio where the lessons take place, and of course a laundry and bathroom. The second level contains the family quarters, whilst the third level is all for the students. The student accommodation is very comfortable, with a large bedroom with very elegant antique-style furniture, a king-size bed, a large bathroom and a large sitting room and study area. Each level of the house is truly separate, thus affording both the student and the family time to relax in their own private quarters.

The house has an inviting cottage-style garden surrounding it, with various fruit trees that are not just ornamental. The fruit always finds its way in due course onto the table or into the pot to make a very fine marmellata! In spring and summer the garden is a riot of colour provided by all types of annuals, perennials, roses and hibiscus. A number of other well-established majestic trees surround the house, giving privacy and also a good sun-screen throughout the summer months.

*"A homestay experience with Alessandra and her family in Viterbo is an experience that I can highly recommend. Being totally immersed in Italian one cannot help but learn, whether it be in the lessons, at mealtimes or during the varied afternoon activities that are devised to suit individual needs and interests. Each member of the family has his/her own way of enriching the experience, even though at times understanding is limited! However, a puzzled expression always produces further generous explanation. My first visit was undertaken with some uncertainty but from the initial meeting that uncertainty disappeared as I settled into life with my "second family". I look forward to another stimulating and enjoyable sojourn in Viterbo in 2009." Jane Brisbane Australia.*

**For more information about programs in Viterbo or other Study Holiday locations, please come to the office.**

## L'Angolo Italiano Woodfire Pizzeria, Ristorante and Wine Bar

There was once a girl who wanted to go to Italy...she enrolled in Italian classes at CIS and off she went! There she fell in love with a chef, got married and early in November this year they opened an Italian restaurant in Melbourne called L'Angolo Italiano. They specialise in modern Italian cuisine but also offer the classics such as antipasto and wood fired pizza. Their two chefs are from Italy and the menu is diverse, with old favourites such as Antipasto all'Italiana and Bruschetta or new dishes like Millefoglie di Verdure Grigliate e Mozzarella di Bufala (layers of grilled vegetables and buffalo mozzarella with a balsamic glaze). They make homemade fresh pasta and their desserts are to die for, especially the Tortino Caldo al Cioccolato con Parfait alle Pesche (warm mini chocolate cake served with peach parfait).

They also make a delicious prosecco alla granita, perfect for hot summer nights.

**You can visit them at 350-352 Nicholson Street, Fitzroy.**

**For bookings please call 9077 2013 or Email [info@langoloitaliano.com.au](mailto:info@langoloitaliano.com.au)**