

Maggio 2014

www.OregonTuscans.com



JOIN US IN DAYTON ON MAY 18

The OregonTuscans have two more events in this program year, but neither is at Carvlin Hall.

This month, we take a field trip to the Oregon Olive Mill, which is part of Red Ridge Farms, just off of Highway 99W near Dayton, Ore. We will meet there for a tour and olive oil tasting **May 18 at 4pm**. This event costs \$15 per person, paid at the farm.

We need to provide the folks at the farm with a headcount, so **if you are coming, please RSVP** to Audrey Perino no later than Tuesday, May 13: OregonTuscans@gmail.com or 503.246.6462.

FIELD TRIP!

SUN., MAY 18, 4PM
RED RIDGE FARMS, DAYTON, OR

YEAR-END BBQ
SUN., JUNE 22, 3PM
SELLWOOD PARK

RED RIDGE

5510 NE Breyman Orchards Rd.

Dayton, OR 97114

Phone 503-864-8502

PORTLAND
& NEWBERG

Dundee

RED RIDGE

Lafayette

BREYMAN
ORCHARDS RD

MCDUGALL RD

State Weigh
Station

RV Sales
Lot

Dayton

SALEM

McMINNVILLE
& COAST

DAL PRESIDENTE BUON OLIO A VOI!

BY AUDREY PERINO
PRESIDENT



Greetings all! Thanks to everyone who attended our meeting in April and who participated in the selection of the next slate of officers of our Tuscan Association.

We all want the Association to prosper in the future and your participation helps that happen. Thanks also to all those willing to serve as next year's officers, who are listed on the next page.

(see *PACK A PICNIC*, page 4)

It takes about an hour to drive to Red Ridge Farms from downtown Portland. Take Highway 99W south through Dundee, then turn right onto McDougall Road and another, quick right onto Breyman Orchards Road.

If you need a ride or help in finding a carpool, contact Audrey. To learn more about the Oregon Olive Mill, read the story on page 4.

PEEK KBOO	2
CARLO REFLECTS ON OTHER ITALIANS	2
WHAT MAKES A HOUSE A <i>CASA</i>	3
L'ANGOGO ITALIANO.....	3
OLIVE OIL 101 ... WITH A RED-HEADED TEACHER	4

BYLAWS UPDATED; OFFICERS CHOSEN

We tidied up some business at our April 27 meeting. We updated our bylaws to reflect how the club has actually operated for the past decade or so. The updated [bylaws](#) can be seen on the [OregonTuscans.com](#) Website.

More importantly, we elected officers for the coming two years, beginning July 1. The names should be familiar to you...

President – Jimmie Moglia
Vice-president – Louise Ramunno-Johnson
Treasurer – Audrey Perino
Communications Manager – Ken Kane

Jimmie joined Audrey on the air on May 4 on KBOO Radio's *The Italian Hour*. Host Andrea Scasso (above, left) quizzed the pair about the Tuscan Association, interspersed with contemporary Italian music. Audrey talked a bit about what the club does while Jimmie,



Speaking mostly in his native tongue, talked about his plans for the upcoming year, including instituting a regular monthly opportunity for club members to learn or brush up on their Italian.

You can hear a podcast of the program by going to <http://kboo.fm/ItalianHour> and clicking on the May 4 show. *The Italian Hour* is on every other Sunday at 9:00am on KBOO 90.7 FM.

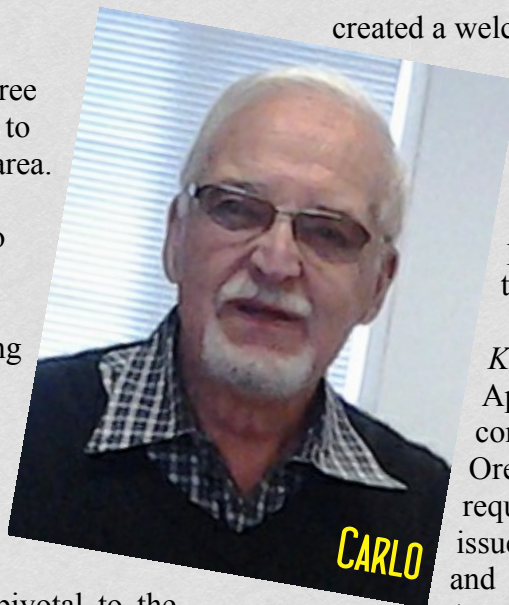
OUR FOUNDING TUSCAN REFLECTS ON SOME WHO HAVE FOLLOWED

BY CARLO ILIO MANNOCCI

It is my desire to pay homage to three individuals, who are dear to me and to many other Italians in the Portland area.

Audrey Perino: During the past two years she has held the reins of the Tuscan Association of Oregon with knowledge, love and passion, gaining the respect and admiration of members and many other outsiders. She has really given the job a lot of her time, sometimes with personal sacrifices, supported by her husband Ken Kane, a great editor. People like Audrey and Ken are pivotal to the survival of Italian culture and traditions.

Jimmie Moglia is the successor to Audrey, and the Tuscan Association could not be in better hands. Jimmie has been active in the life of the Association for many years. In addition to his various brilliant lectures, I especially remember the salutation to the President of the Tuscan Region, Claudio Martini, during the celebrations of our 10th anniversary. Jimmie



created a welcome masterpiece by using the poetry of Dante's *Divina Commedia* to illustrate the struggling of the Italian emigrants in a foreign country. Recently his book *Il nostro Dante Quotidiano* (*Our Daily Dante*) was published by the Tuscan Region as a tribute to his creativity.

Kerry-Lynne Demarinis Brown: On April 25 Kerry-Lynne became the correspondent of [L'Italo-Americano](#) for Oregon and Washington. When I requested to be replaced due to health issues, Kerry-Lynne offered her services and started her quest to make *L'Italo-Americano* a household fixture for all the Italian-Americans of Portland and Oregon. We really should make a point to support the newspaper. It is the ONLY Italian newspaper on the West Coast and it will survive only if we ALL support it.

To these three wonderful individuals, my gratitude and my sincere "GRAZIE" for their dedication to Italy and Italian things and my best wishes for carrying the torch for the future of the Italian community.

WHY A “HOUSE” IS A “CASA”...

BY JIMMIE MOGLIA

(Editor’s note: Most of us know that our incoming Tuscan Association president, Jimmie Moglia, is a man of letters. In this article, he shares with us the derivation of several Italian words. Come the fall, he plans to help us learn more about the Italian language through conversational sessions in conjunction with our monthly meetings.)

The lexicologist numbers among the most useless imaginable pursuits. A lexicologist is he who wants to discover why we call an object or a notion by a certain name and not another.

The idea is to trace to its origin the impulse that triggered a mental association leading to a sound, and then to a word with a specific meaning. In turn, the reconstruction of the lexical path may tie language characteristics to distinctive tribal or national characters.

The languages of Western Europe evolved from a common soup that boiled for about 500 years and simmered for another 400. In the original soup were the Latin and Greek languages, with admixtures from sundry other idioms spoken in the Roman Empire. After the boiling, the simmering and the decanting there remained French, Italian, Spanish, German and English.

In the so-called Dark Ages, the use of writing was almost lost. Italy, for example, was a constant theater of inter-barbarian feuds and battles, leading to the war between the Goths and the Byzantine empire. This war defined the political internal borders of Italy for about 1000 years.

L'ANGOLO ITALIANO

DAL CARLO ILIO MANNOCCI

La politica italiana continua con i suoi alti e bassi, buone notizie dalla FIAT, ancora nessuna novità su un presupposto merger/salvataggio di ALITALIA con una compagnia aerea araba. Il governo Renzi continua con le promesse riforme anche se vi sono opposizioni interne ed esterne, ma sembra che Renzi non molli, speriamo solo che non nasca qualche occulto trabocchetto, la nazione ha bisogno di unità di intenti per uscire dalla crisi economica e mettere la casa in ordine....Come si dice da noi: “Che Dio ce la mandi bona”



In the boiling cauldron of languages, Latin and Greek were dissolved to the bone. For example, in Latin “house” is “domus”, but “casa” is a “hut.” But the original “domus” was substituted in Italian with “casa” – showing that a hut, more accurately, described the original, uncertain and temporary dwellings that the Italians-to-be lived in, in those turbulent times.

In the period of its formation, the Italian language was really an unruly and unmanageable compound of anything and everything, of terms refined and coarse, of classical words and barbarian inflections, of absent syntax or invented on the spot. Lexically speaking, it was so poor as to be infantile.

Take the word “pappa”, a current, familiar, somewhat reductive and low-class term referring to food administered to infants, distinguished from other nourishment. For example, an archbishop or a king may be given a meal but not a “pappa”. And you would not use the imperative “pappa” as an invitation to either to help themselves to the offered fare.

And yet – so reports a 9th Century chronicler – when archbishop Grazioso had Charlemagne as a dinner guest in a monastery, he told the emperor, “Pappa, domine mi-rex, pappa” or “Eat, my lord and king, eat”.

One among hundreds of examples of the lexical soup in which Latin began to melt, losing its syntax, while retaining two original words (*domine, rex*), and introducing an Italian term that has survived to the present day.

OREGON OLIVE OIL 101: CLASS CONVENES SUNDAY, MAY 18 AT RED RIDGE FARMS

Bold. Assertive. Locally cultivated. Once experienced, hard to ignore.

This describes the olive oils coming out of Oregon's wine country ... as well as the woman whose job it is to introduce these tasty products to the world.



On May 18 we OregonTuscans will have the chance to get to know both during our field trip to [Red Ridge Farms](#). The Farms contain both the [Oregon Olive Mill](#) and [Durant Vineyards](#), just a short drive off of Highway 99W between Dundee and Dayton. **At 4:00pm on May 18 (note the later than usual starting time)** we'll tour the mill – the only olive oil processor in the state – and taste several types of oil produced there.

Our guide will be Libby Clow, a native of Vancouver, Wash., but a devotee of Italy, the slow food movement, and HQEVOO – *high quality* extra virgin olive oil. She's a vibrant redhead with HQEVOO coursing through her veins. She oozes enthusiasm and knowledge when it comes to re-educating Oregonians about olive oil.

"The American palate is geared toward rancidity," she says. "Rancid oil won't hurt you, but you lose the health benefits – the antioxidants and the heart-healthy properties of the oil." She blames loose labeling laws in this country and a flaunting of international regulations which have led to supermarket shelves filled with olive oils of dubious origin and marginal quality.

Clow advocates for local oil – with its unique flavor characteristics – consumed quickly for peak enjoyment. Olive oil is sensitive to time, light, oxygen and temperature. If stored unopened in a cool, dark place, olive oil should be at its best for 18 months. Once opened, it should be consumed within six months.

"Cook with it. Finish with it, like on salads. Even fry with it. If someone can't go through a 375-milliliter



bottle of our olive oil in six months, call me and I'll help them find a way!" says Clow, with a wink.

There is a price – a relatively high one – for locally made HQEVOO. "Our trees are young; our yields are small – so our oil is not cheap! Price point is the biggest obstacle. But if I get people to try it, they can taste the difference," she says. "Convincing people to try locally produced olive oil isn't a hard sell because Portland supports artisanal food producers. At the end of the day, it's about turning people's palates around, away from rancidity, and wanting them to experience fresh, high quality extra virgin olive oil again and again."

(See *SEEING*, page 5)

PACK A PICNIC, IF YOU WISH, ON MAY 18

(continued from page 1)

Our upcoming olive oil tasting should be a fun event. **Feel free to pack a picnic that day, or some salami and bread, or buy some snacks at the Farms** – all the better to enjoy the scenery, the oil and, if you wish, the Durant Vineyard wines which will be available for purchase at Red Ridge Farms.

I think our year-end BBQ on June 22 should be fun, too (pray for good weather)! I know our incoming president, Jimmie Moglia, has some new and exciting things planned for the future, so I hope you all will join me in continuing to be active participants in the Tuscan Association.

See you at the Olive Oil Mill on May 18!

Audrey

SEEING OLIVE OIL AS A *SEASONING* ... THAT'S LIBBY CLOW'S MISSION

(continued from page 4)

The Oregon Olive Mill uses the fruits of its 13,000 olive trees, supplemented with olives grown in California, to produce four styles of oil: Arbequina (Spanish style), Koroneiki (Greek), Tuscan (a three-olive blend), and Frantoio (a single Italian-style cultivar). The Mill also makes a limited-run Olio Nuovo which is available in the fall.

This isn't about oil in Costco-sized bottles, with mass-produced, lowest-common-denominator flavors. We're talking \$18.95 for 375 milliliters of oil which Clow variously describes as walnutty, pungent, peppery, grassy, capsaicin and even geeky, depending on the style. She knows it's a daunting task to get people to think about olive oil differently ... but she sees it as her mission.

"It's about getting people to see olive oil not as a commodity but as a *seasoning*. It something that you don't just cook in – it's something that *changes the flavor of food*," she implores.

How does a non-Italian – ethnically, "I'm a Heinz 57," she says – get so jacked-up about this quintessential Tuscan condiment? After all, she was a performing arts major at Tulane University, not a contestant on

Iron Chef! Three years in the old country, including studies in Parma and a stint as a shepherd



near Siena, got her thinking seriously about how we look at food and how we *should* eat.

"What I loved about the performing arts, I found applies to food, too," she says. "Art and food connect us. You consume art or food and it becomes a part of you. It's humanity at its core."

She spent the better part of three years in Italy, part of it on a farm internship through Portland, Maine's Spannocchia Foundation. It was a transformative experience which eventually led her to Red Ridge Farms and the Oregon Olive Mill.

"There is an ephemeral nature to food that we should appreciate every day. No meal we eat will *ever* be the same

again. This connection to food is something that Americans hunger for," she says. "We're rather disjointed about our relationship with food. In Italy they have a different approach – it's very visceral. I want to bring that relationship to America."

She's serious – just wait and see when you meet her on May 18! Our "blue glass olive oil tasting" that afternoon costs \$15. It includes a tour of the mill, a discussion of how olive oil is made, a walk through part of the olive grove and sampling some oils.

You can buy Oregon Olive Mill oils at World Foods in Portland's Pearl District, Barbur Foods in southwest Portland, Savory Spice Shop in Sellwood, Pastaworks, Zupan's, Market of Choice, the Olive & Vine in St. Johns or The Oilerie in Lake Oswego. In addition, the Arbequina is used in Salt & Straw's trendy olive oil ice cream.

It'll be worth the 15 bucks and the drive on May 18 just to experience a young, fiery redhead as excited and dedicated – and as honorary Tuscan – as Libby Clow.



including studies in Parma and a stint as a shepherd