

Giugno 2019

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## JUNE 23: A NORTH COUNTRY PICNIC

Our annual summer barbecue takes place on **Sunday, June 23** at the home of George and Donna LaFrazia at 15801 NE 25th St. in Vancouver. [A map is linked here](#), or you can use an online map program (or even an old-fashioned paper map!). However you get there, head north of the Columbia for an enjoyable afternoon!



Please bring a side dish or dessert for the buffet line. If you're looking for some inspiration, check out the recipes on page 2. If you'd like some beer or wine, feel free to bring that, too.

The club will take care of the burgers, sausages, hot dogs and soft drinks. **We'll grill at 3:00pm, but come early – anytime from 1:00pm on.**

We should have Bocce, food, and fun in abundance, and – we being Italians, after all – lots of good conversation!

## L'ANGOLO ITALIANO

DI CARLO ILIO MANNOCCI

*Continuano gli alti e bassi della politica italiana odierna, e si intravede a distanza la probabilit  di nuove elezioni. Il vecchio adagio italiano "Troppi galli nel pollaio.." coglie nel segno perche' i due leaders dei Pentastellati e della Lega non si trovano quasi mai d'accordo sui programmi di governo.*

*Forte dei risultati delle elezioni europee e comunali del 26 maggio scorso Salvini suona la carica con ambizioni palesi o meno di voler dirigere l'orchestra da solo...Staremo a vedere, il tempo dira' la sua.*

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## PICNIC:

**SUN., JUNE 23, 1:00PM**

**15801 NE 25TH ST.**

**VANCOUVER**

**AFTER THAT:**

**IN THE FALL**

## THE PREZ SEZ...

**BY GEORGE LAFRAZIA**

Tuscan meetings are over until the fall, so that brings us to summertime fun. We will start June 23 with our annual picnic, this year at Donna's and my house. From Portland, take I-205 North until you cross the Columbia. Then take the third exit to NE 18<sup>th</sup> Street; go east about two miles to 159<sup>th</sup> Avenue and make a left turn. Stay left to 25<sup>th</sup> Street, and you will arrive at 15801 NE 25<sup>th</sup> St. That's us! Look for the Italian flag and Tuscan banner. You also might see some Italians arguing over Bocce!



The club will provide hamburgers, hot dogs, sausages and soft drinks. You can bring wine and beer if you want to. Also bring a dish or desert to share. We plan to cook at 3:00, but please come anytime after 1:00 to play Bocce and other yard games or just visit. No yard work required; just pray for sunshine!



# FORMER TUSCAN CLUB VIAREGGIO STUDENT NOW TEACHING IN FLORENCE

BY CARLO ILIO MANNOCCI

While perusing through Facebook on May 20<sup>th</sup> I had the pleasant surprise to see a [video of Toscana TV](#) (in Italian). It featured Dr. Jason Houston (right), Director of the Gonzaga University Campus in Florence. He was introducing “West Wind” a program of American and Italian music to be presented jointly by the University of Florence, the Pergolesi School of Music and the Gonzaga.



first to the University of Oregon (where he was a student when he applied to the Viareggio program through our Tuscan Association).

Eventually he earned a Ph.D. in Italian language and literature from Yale. Jason went on a brilliant academic career starting at the University of Oregon, the University of Oklahoma and Gonzaga.

Since 2016, he has headed the Gonzaga in Florence study abroad

Besides being pleased to see international musical programs tending to create better understanding among different nations, my greatest pleasure was the fact that Dr. Houston was the very first student selected by the Tuscan Association of Oregon in 1996 to attend the summer Italian language course at Viareggio.

Jason has described that event as the beginning of a lifelong love for Tuscany, the Italian language, Dante and the poets of Tuscany.

His pursuit of Italian culture and knowledge took him

program for the university.

During all these years Jason has remembered the Tuscan Association of Oregon, always contacting his friend and mentor Gino Pieretti during his visits to Oregon, and answering my letter to participate at the club's 20<sup>th</sup> Anniversary in 2016 by sending greetings via video and a generous monetary contribution.

I just wanted to share this with all members as it made me proud and honored to know that we've contributed even in a small amount to Jason's career and success.

## LOOKING FOR SOMETHING DIFFERENT TO BRING TO OUR PICNIC? CHECK OUT THESE RECIPES...

Just in time for summer – and our June 23 picnic – Foodandwine.com suggests 30 quick, light Italian recipes, several of which would make great additions to our buffet table. Here is the [link](#) to all that goodness.

Here's an example: **Grilled Eggplant and Tomatoes**

**Ingredients:** 2 cups coarse fresh bread crumbs ...  
Extra-virgin olive oil ... 1 cup chopped basil ...  
1/2 cup freshly grated Parmigiano-Reggiano cheese ...  
3 pounds eggplant, sliced lengthwise 1/2 inch thick ...  
Salt and freshly ground pepper ... 10 tomatoes, sliced 1 inch thick

**Step 1:** Preheat the oven to 400°. Spread the bread crumbs on a large rimmed baking sheet and drizzle with 1 tablespoon of oil; toss well. Bake for 8 minutes, until the bread crumbs are crisp and golden brown. Transfer the bread crumbs to a medium bowl and toss with the basil and cheese.

**Step 2:** Light a grill. Brush the eggplant slices with oil and season with salt and pepper. Grill over moderate heat until charred and tender, about 2 minutes per side. Transfer the eggplant to a platter, fanning them out. Brush the tomatoes with oil and season with salt and pepper. Grill over moderate heat until charred and hot,

about 1 minute per side.

**Step 3:** Arrange the tomato slices over the eggplant and drizzle with oil. Sprinkle the bread crumbs over the top and serve right away.

## TELL THE EDITOR: WHAT SAYS “ITALIA” TO YOU?

I'd like to run some photos from our members in *La Lettera Toscana* starting in the fall which answer this question. It doesn't have to be profound, just fun ... and obviously Italian. For example, the *biscotti* and *cannoli* I found in a North Beach *pasticceria* when I visited San Francisco a few weeks ago. E-mail your photos of people, places, food, or whatever to me (the editor): Ken Kane, [ken@woodbloom.com](mailto:ken@woodbloom.com). Grazie!

