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# SEATTLE TRENTINO CLUB

**Fall 2010**

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## **Date to Save**

**Tyrolean Christmas Party  
and Seattle Trentino Club Annual Meeting**

**January 16, 2011 at 1:30 p.m.**

**at Tyee Yacht Club, 3229 Fairview Avenue East,  
Seattle, Washington**



**We know. We understand!**

**Right now you are on Christmas overload. All we ask is that you pencil in this date on your new 2011 calendar. Right after Christmas we will contact you with all the details. Our afternoon festa will feature good food and drink, a visit from Babbo Natale and La Befana, and a brief annual meeting.**

**Kids! Don't miss your date with Babbo Natale and La Befana**

You don't want to miss the Tyrolean Christmas party. We will start with music and games. Then there will be dinner and dessert. After that, we will participate in reading the story of La Befana. Surprises! Fun! You'll love it!

*Celeste Henry*



## Café Revò is closed . . .

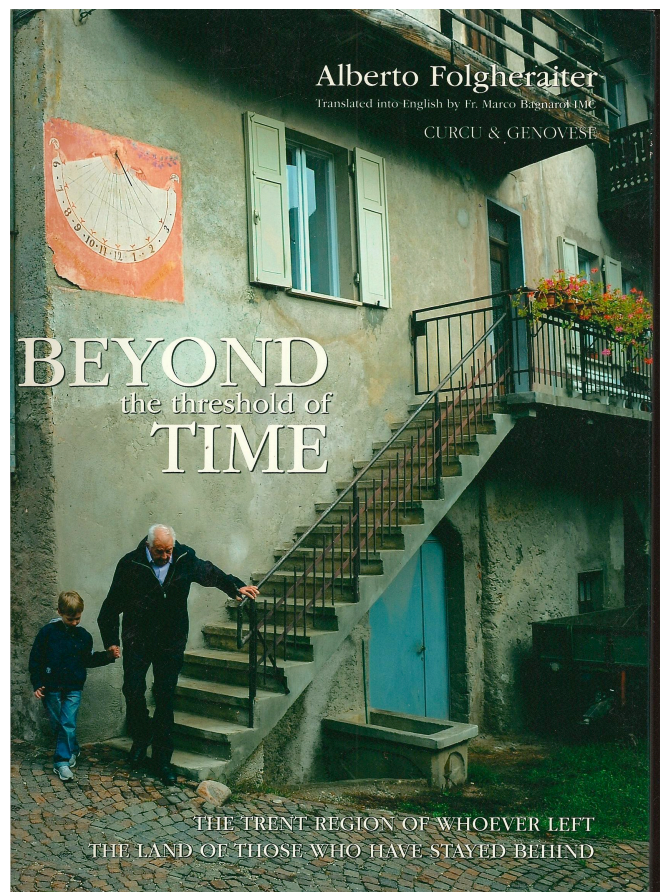
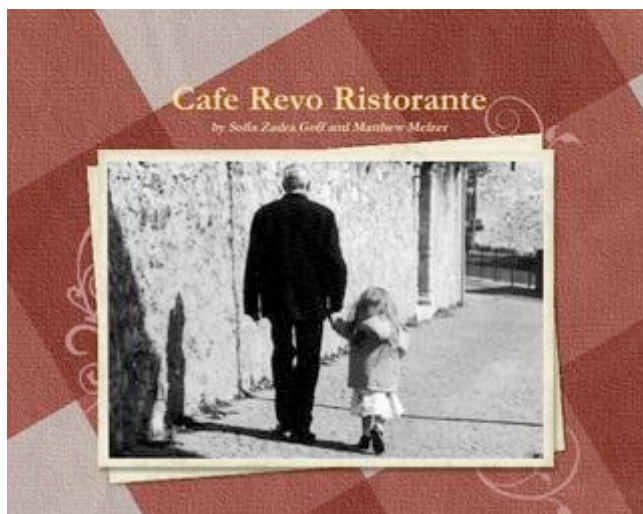
We are sorry to announce that Café Revò in West Seattle has closed its doors. The restaurant, the only one in the area which featured traditional foods of the Trentino area, was a victim of both the economy and the tragic death in September 2009 of its chef, Sean Goff.

Sean and his wife Sofia Zadra Goff had spent many months converting the property to a restaurant which represented the ambiance of Sofia's great-grandparents' birthplace, Revò in Val di Non, Trentino. During the year and eight months of its existence, it became *the* place for local and visiting Trentini to meet with others to enjoy that atmosphere and the food and beverages of the area.

We thank Sofia for extending the traditional hospitality of the region to all of us, and we wish her and her family the best as they make a new beginning. We will miss this special spot.

## . . . but there's a cookbook!

This book, filled with Café Revò recipes, was compiled by Sofia and Café Revò manager Matthew Melzer in memory of Sean Goff. You can preview and order it on the web at: <http://www.lulu.com/browse/books/7> and type in: [Cafe Revo](#).



**A great gift . . .** for you or a friend or family member. This new book was introduced in its English translation at the ITTONA convention in Toronto.

*Beyond the Threshold of Time* was written by Alberto Folgheraiter, a television journalist and program director for RAI Trento and author of several other books.

This large-format (9-1/4"x 11-5/8") volume details life in Trentino before, during and after the emigration of our families. It also tells of adventures in the New World of some of the emigrants and their descendants. It contains many photos, both from the early days and current times.

I found it answered many questions which I had not even thought to ask. We will have copies available at the Tyrolean Christmas party for you to view. The cost is \$35 US which includes shipping from Toronto. Not available before Christmas.



## Autumn Traditions in Trentino

In the fall, when all the work of the harvest or *raccolto* is done, Trentini relax and enjoy the fruits of their labor in a number of ways. The weather is usually still good and many of the activities are conducted out of doors.

Here are some of the *festas* and some suggestions for similar observations of the season that can be done right here.

**Pomaria** - In Val di Non, the apple harvest is followed by a festival that celebrates the many ways for using the valley's primary crop - the *strudel*, apple fritters, wines -- and all sorts of other products of the area - cheeses, sausages, breads and many other delicacies. In addition, there are booths with activities, including many for the children. *How about baking an apple pie, or enjoying a cup of apple cider, making some apple strudel or picking up a package at Costco. See on the festa online:*

<http://www.youtube.com/watch?v=AI-54gAUioI>

[http://www.youtube.com/watch?v=cSEDgiIs-\\_k&feature=related](http://www.youtube.com/watch?v=cSEDgiIs-_k&feature=related)

**Sapori Antichi** - Periodically, different regions celebrate the "ancient flavors" of their traditional dishes. Val di Non has been doing so during the month of October. Restaurants feature *canederli*, *polenta*, *strangolapreti*, *torta di patate* and other traditional favorites, as well as traditional game meats. *Do you have a family recipe that you would like to prepare? I have a large collection from Trentino books, magazines and websites, and from family and friends if you want to try to duplicate one which you remember from your childhood. Contact me at: [joanbarker@mac.com](mailto:joanbarker@mac.com) or 878-4502.*

**Castagnata** - Autumn is when the chestnuts or *castagne* fall from the trees. They are slit and roasted over coals and eaten from cones of paper. A *castagnata* is a chestnut party. Many are held as community *festas* and some as private parties. You might find chestnuts grow in in your neighborhood -- there are many on Queen Anne Hill in Seattle. They grow inside an outer husk that looks like a sea urchin. Just be sure you don't get "horse" chestnuts instead -- they are not good to eat! Our Nona used to always bring chestnuts on Thanksgiving to be enjoyed with dessert after dinner. *You can find chestnuts in many grocery stores during the fall . One of our members, Bernardo Nella, has a chestnut orchard in the Hood River Valley in Oregon. Here is a link to the instructional video. You can also order chestnuts there online. Unfortunately this year they did not have a bountiful harvest so none are for sale, but I can attest to the fact that last year his "colossal" chestnuts were exceptionally plump and meaty. <http://nellachestnutfarm.com/> Here are a few links to castagnatas:*

<http://www.youtube.com/watch?v=7s2BHWTMPeQ>

<http://www.youtube.com/watch?v=yJFDplKZ4nM>

<http://www.youtube.com/watch?v=dYdZn7ZzVU4>

**Mercatino di Natale** - Trento has a tradition of a Christmas market. It is a huge street fair that goes on during the month before Christmas. Local craftsmen and women are featured and there are gift items of all types. In addition, there are musicians and, of course, foods. *For an armchair trip to see all the wares check out this video:*

<http://www.mercatinodinatale.tn.it/>

## Polenta Picnic Was a Great Success!

We couldn't have asked for a more perfect location for our polenta picnic on Ferragosto, August 15. With the temperature at 96°F, the shady glen in which the picnic grounds of the Masonic Home in Des Moines is located gave us a perfect climate in which to enjoy the day. We had about 100 participants -- members and guests of all ages.

None of us had any experience making polenta for a crowd that large, much less without a real stove at our disposal. Bolstered by the success of outdoor polenta for 500 at the ITTONA convention, we took on the challenge. Under the direction of Dan Zadra, whose propane-fired turkey fryers provided the heat, and with the help a crew of muscular stirrers and *glavas* the size of canoe paddles, the polenta was done much more easily than we had imagined.

While dinner was being prepared, Dennis Ghezzi provided good Italian accordion music, much of which he had "inherited" from his father, a band leader. Kelly Nolan read the Glava Game story to the children and they dashed off into the woods in search of the hidden *glava*.

Everybody brought their specialties to share with the group. We "dressed" our polenta with cheeses, veal *tonco*, and *bo-lognese* sauce, and sampled all the wonderful salads, the *torta di patate*, and the delicious desserts. When we were finished, we wore our commemorative pins with pride, as we enjoyed the door prizes and watched the kids perform a dance to the *Bella Polenta* song.

We've posted some photos for your enjoyment at: [www.me.com/gallery/#100040](http://www.me.com/gallery/#100040) If you have more, we'd love to have copies!



**Our current membership is  
43 households, 105 individuals!  
If you're not a member,  
we could use your support as well!**

## SEATTLE TRENTINO CLUB

### Application for Membership

Name of Trentino/a \_\_\_\_\_

Name of partner \_\_\_\_\_

Names and ages of children in household:

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Street address \_\_\_\_\_

\_\_\_\_\_  
Telephone(s) \_\_\_\_\_

E-mail address(es) \_\_\_\_\_

\_\_\_\_\_  
Relationship to emigrant(s), their names and the town(s) from which they  
emigrated, if known:  
\_\_\_\_\_  
\_\_\_\_\_

We are collecting stories of the emigration and subsequent histories of our members' families. We hope you will share this information with the group. Please use the back of this page.

Please send completed Application for Membership with \$25/household 2011 membership fee to:

Seattle Trentino Club  
c/o Joan Barker  
700 S 282nd Street, #742  
Des Moines, WA 98198  
For info call: 206-878-4502