LANGUAGE OF THE MONTH

Italian

Acing Your Language Class
Tips & Best Practices

Student Spotlight

Eating Authentically in Boston
Restaurant recommendations and recipes to try

Language of the Month
Film Discussion

A Carnevale ogni scherzo vale!
"Anything goes at Carnevale!"

Study Abroad

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Songs and Movies

Literature and Authors

ISSUE NO.16

Educational Resource Center
The ERC offers tutoring for Italian! Peer Tutoring provides BU students the opportunity to meet with fellow students and ask questions related to their course material. Our tutors are here to guide, encourage, and support you in your learning process.

The ERC also offers Language Link for Italian! Language Link hosts several informal, half-hour discussions each week. Sessions are led by a native speaker and are offered at three different levels: beginner, intermediate, and advanced.
STUDY ABROAD

PROGRAMS OFFERED

- Padua Italian & European Studies
- Padua Internship
- Padua Management Internship
- Padua Mediterranean Diet: Food, Culture, & Health
- Venice Studio Arts
- Arezzo Physical Theatre with Accademia Dell'arte
- Rome Intercollegiate Center for Classical Studies

Visit the Study Abroad website to learn more!
Meet our Italian Language Link Leader, Claudio. He is currently a second-semester master's student in COM, studying public relations. In his free time, Claudio enjoys reading *The Divine Comedy* and playing all kinds of sports, depending on the weather. If it's a rainy day, he prefers reading literature; if it's a sunny day, he prefers sports.
In learning a language, why do you think appreciation of the culture (especially in terms of music and media) is so important?

Language is part of the culture, and to better learn a language you should know the culture. There are some things that can be learned only by living in the country and immersing yourself in the culture.

What do you enjoy most about Language Link and being a Language Link leader?

I love talking with people from different parts of the world and learning more about their experiences and cultures. I'm very curious about them and their life journeys.

What's your favorite aspect of Italian culture?

Italy is the place where you can tell what time of day it is by the intoxicating aromas that come waft out of the small restaurants and taverns around town. It is the country to experience everlasting lunches and happy hours; it is the place for amazing, tasty food and delicious wine. I cannot choose one aspect, everything is marvelous.

What is your favorite Italian snack?

Delicious short breadsticks which are a wonderful substitute for bread. They are crispy and tasty and can be eaten with ham, cheese, soups, or just as a snack. They are not very well known in the US, but they will be in a few years. If you find them around, try them and let me know what you think!
An annual festival held in **Venice, Italy**. Historically, **Carnevale** lasted only 11 days, starting on the Saturday before Fat Thursday (**Giovedì Grasso**) and ending on Shrove Tuesday (**Martedì Grasso**), the day before Lent begins.

The origins of **Carnevale** are uncertain, and customs vary depending on the region in which it is celebrated. The name may come from the Latin *carnem* and *levare* (farewell to meat). The first recorded **Carnevale** in Venice, the city most known for this festival, was in 1268. **Carnevale** is the last celebration before Lent, a time when many Catholics sacrifice a pleasure or luxury to commemorate Jesus’s fast during his forty days in the Judean desert. Thus, in the weeks leading up to Lent, **Carnevale** is a period of celebration and an opportunity to indulge!
One of the most important events in Venice during Carnevale is the contest for la maschera più bella [the most beautiful mask] which is judged by a panel of international costume and fashion designers.

On the second Sunday of the Venitian Carnevale, everyone gathers in St. Mark's Square to attend the famous Flight of the Angel. The winner of the previous year's beauty contest to become the "Marie" of Carnevale "flies" from the Bell Tower of San Marco to Doge's Palace, suspended by a rope.
Carnevale includes parades, public and private masquerade balls, music, parties, elaborate costumes, and of course, the famous Carnevale masks [sing. maschera, pl. maschere]. Masks blur social differences while also providing anonymity for debauchery and pranks! For example, during Carnevale, children throw confetti (and, sometimes, flour and raw eggs) at each other.
**Fritelle**

*Fritelle* are Venetian doughnuts served only during *Carnevale*. They are prepared with a batter of flour, eggs, milk, sugar, sultanas, and pine nuts. They are fried and served with a sprinkling of sugar. Popular *fritelle* fillings include pastry cream or *zabaione*. Less common fillings include apple or chocolate custard cream.

Check out more *Carnevale* recipes on the next page!
Verona has an amazing culinary tradition for the Friday before Carnevale, known as venerdì gnoccolaro (Gnocchi Friday). The month prior, someone in the community is elecpà de’ Gnocco [Father of Gnocchi]. You’ll see gnocchi everywhere you go on Gnocchi Friday! It’s such a simple dish to make, and it pairs well with a number of sauces.

Click here for the recipe!

Castagnole are petite, fried dough balls served during Carnevale in Italy.

This recipe makes 20 castagnole and a cream sauce for dipping!

For the castagnole:
- In a bowl, mix 1 ¼ cups 00 flour, 2 tsp instant yeast, ¼ cup sugar, a splash of vanilla extract, 2 eggs, 3 tbsp soft butter, the zest of 1 lemon, and a pinch of salt
- Mix the dough with a fork, then, working by hand on a floured surface, roll it into a log
- Cut small pieces from the dough log and roll them into bite-sized balls
- In a medium sauce pan, heat peanut oil to 285 degrees Fahrenheit, and fry the castagnole three at a time until golden brown
- Place the castagnole on a paper towel and, while they are still hot, roll them in sugar to coat the outside
- Serve with refrigerated cream sauce

For the cream sauce:
In a small pot, heat 1 cup whole milk, ¼ cup heavy cream, and a splash of vanilla extract.
In a separate pot, mix 2 egg yolks and 2/3 cup sugar, then add 3 tbsp cornstarch and mix well.
When the milk, cream, and vanilla extract are hot, add them to the egg yolks, sugar, and cornstarch. Heat over a low flame, stirring constantly until the cream thickens.
Transfer cream sauce to a large baking dish, cover with plastic wrap, and refrigerate.
Modern Pastry
257 Hanover St, Boston, MA 02113
Located in Boston's North End, this family-owned Italian pastry shop has been serving authentic and delicious cakes, cookies, candies, and pastries for over 90 years!

I AM Books
124 Salem St, Boston, MA 02113
Also located in Boston's North End, this independent bookstore sells primarily fiction and non-fiction by Italian and Italian American authors, books in Italian, as well as cookbooks and books on travel, history, sports, Italian American studies, and titles by local authors.
1. **Tear Along the Dotted Line**
   A cartoonist in Rome with his armadillo-for-a-conscience reflects on his path in life and a would-be love as he and his friends travel outside the city. *Available on Netflix.*

2. **Lost and Beautiful**
   Conceived as a documentary, director Pietro Marcello (Martin Eden) had to change course when his lead, a humble shepherd turned local hero, passed away during production. The resulting film is a beautiful and fantastical ode to his memory and their beloved country. *Available via BU Libraries.*
Watch *The Traitor*, available through BU Libraries, then join the ERC and BU Libraries for a discussion with special guest, Rose Facchini, Lecturer in Italian Department of Romance Studies. Event is open to current BU students, faculty, and staff.

**Tuesday, February 22 @ 2:00 PM ET | Register via Zoom**

*The Traitor*

This internationally co-produced, biographical crime drama was co-written and directed by Marco Bellocchio. It follows the life of Tommaso Buscetta, the first Sicilian mafia boss to become an informant for both Italian and American investigators.

Pierfrancesco Favino stars as *Buscetta* alongside Maria Fernanda Cândido, Fabrizio Ferracane, Fausto Russo Alesi and Luigi Lo Cascio (IMDb).

**Boston University** Libraries
and Educational Resource Center
Scherzi di Carnevale

An Italian *filastrocca* [nursery rhyme] by Gianni Rodari about *Carnevale*. Click on hat to read it!

Venice: The Carnival

A classic English language poem about the Venetian Carnival by Lord Byron. Click on the masks to read it!

Check out BU Libraries' Resource Guide for Italian Language and Literature!
Check out our Italian Language of the Month playlist on Spotify, which is based on recommendations from Michelle, one of our former Language Link Leaders.
Create your own mask for Carnival!

Click here to download a guide!

Check out this website made by LI 313 students in Fall 2021!

The website is the collective effort of three student groups who worked to document how Italian media are covering three big contemporary social questions: migration, organized crime, and climate change.

Did You Know?

The plague doctor’s mask that resembles a bird’s beak is indeed a real thing. Its form served a practical purpose: physicians would place medicinal herbs into the cavity and sponges soaked in incense into the nostrils to drive away bad smells.