## L'Angolo Italiano

Ciao a tutti! And so, we've come to the end of 2019!

In the last few weeks, family members and members from our school community have engaged with the students in Italian language and cultural activities.

The Italian program at St. Columbkille's aims to provide the students awareness and experiences in Italian culture. Language learning goes "hand in hand" with learning about the people, the cultural practices and celebrations. We are fortunate to have members in our school community who are of Italian heritage and are eager to come and share their culture with the students.

On Wednesday of Week 7, Years 5B and 6B made Pizza and Pasta from "scratch". Here are some reflections from the students about their experience.

## **Making Pizza**

I quite enjoyed making pizza last Wednesday. I liked that everybody got to enjoy and experience the exquisiteness that is "pizzamaking"! I loved watching the professional pizzaiolo, Claudio, make the pizza and learning from him. The end result was loved by me and by everybody. Overall, it was the best pizza I've ever had and let me say this, I've had a lot of good pizzas!

Luca Tortorici 5B

"SOME DOUGH, SOME SAUCE, SOME MOZZARELLA AND BASIL.....PIZZA, PIZZA, PIZZA IT'S A LOTS AND LOTS OF FUN!!"

On the 27<sup>th</sup> of November Year 5B made "la pizza" with Signora Molinaro, Claudio, some nonne and mamme from our school. Signora Molinaro and Claudio gave us some tips on pizza making. Claudio, from the Fraternity Club, also showed us some tricks with a fake pizza dough and gave us all a turn. Once we made our pizza as big as we liked, we let it cook and then "voila" we had pizza. It was delicious to eat and fun to make!

Jasmine Whiddon 5B

On Wednesday, 27<sup>th</sup> November, we went to the hall and met Claudio and a few mums grandmothers who taught us the technique of kneading the dough to make our pizze. Claudio brought in a fake pizza that we got to play around with. After that, we got into groups and made our Pizza Margherita. After recess, we got to eat it. It was "stupefacente"! Grazie to Signora Molinaro, Claudio, the nonne and to the mamme!

Emily Sharman 5B

I'm not a big fan of pizza because I don't eat it a lot but after I tried the one I made, I wanted more!!! It was one of the best pizza I've ever had! It had cheese of course and the dough was so soft and it wasn't burnt. It was DELICIOUS!!!

Samuel Morrisey 5B

Last week we made pizza in the hall. We had a special guest named Claudio. He is a "Pizzaiolo chef" at the Fraternity Club. We made Margherita pizza which represents the Italian flag. First, we put on the "pomodoro-la salsa", which means tomato sauce, then we put on the "mozzarella" and finally the "basilico".

It was lots of fun and I think we learnt a lot!

Mira Cameron 5B

It was delicious and fun to make!

Jay Giblett 5B

Mozzarella, basil and pomodoro....these are the things we put on our pizza! In Week 7 we made delicious pizze with our teacher, Signora Molinaro. We had a special visitor, Claudio, who came to help us make our pizze. It was fun and easy to make. I can't wait till next year when we make pasta!

Niceisha Manago 5B

## Making Fresh Pasta

It was great making Pasta because now when I want pasta, I can make it! I loved it! Kaleb Rutledge 6B

I really enjoyed making the Pasta and it tasted delicious. It was also very educational and I now know how to make it.

Charlotte Walton 6B

Last Wednesday we made Italian pasta. It was made out of egg and flour-only egg and flour. It was delicious!

Lacey Duvall 6B

Mmmmmmm Pasta...yummy, yummy pasta! It was such a great experience, from making the pasta to eating it! The nonne present were a big help for us, after all it was my first time making it. We used flour and eggs-so simple-I loved it! I had a great time!

Ciara Dorin. 6B

The Pasta lesson was a lot of fun! I learnt how to make the dough and cut it. Mrs Molinaro showed us all the ingredients and how to use the machine to roll out the dough and cut it. It was delicious!

Jesse Payne 6B

The pasta lesson was a lot fun. I learnt how to make the dough and cut it into fettuccine shape with the machine. It was delicious! I enjoyed it!

Daniel Zielinski. 6B

The pasta making experience was amazing! We learnt how to make the pasta dough-how to knead it, how to roll it out and how to cut it, using the pasta machine. The best part was eating the pasta!

Michael da Silva 6B

I am very pleased and proud to share with the students at St. Columbkille's my cultural heritage through the Pizza and Pasta making activity. I take great enjoyment when I see their enthusiasm and reactions as they work through the processes and the interaction they have with the mums, aunts and grandmothers.

I would like to thank our special "nonne", "zie" and "mamme" -Mrs. Molinaro Snr., Mrs. Disibio, Mrs. Ugonotti, Mrs. Curcio, Mrs. Tortorici, Mrs. Gallina, Mrs. Logue and Mrs. Villella for their time and expertise.

"Mille grazie" also goes to our special "Pizzaiolo" visitor, Claudio Russomanno and his brother, Eugenio, who came especially to show us their talent and techniques in Pizza making.

I am looking forward to 2020 and working with the wonderful and supportive staff at St. Columbkille.

Buon Natale e Buon Anno a tutti!

Signora Elena Molinaro