

LA PASSEGGIATA

Weekly newsletter brought to you by the Italian Club Board



LA PAROLA

Ganzo- A Tuscan word, *ganzo* is a close translation of the English word "cool," as in something is cool. *Ganzo* is mainly used in Tuscany, but it is still understood by all Italians.

SE HAI 21 ANNI...

Chianti Classico is one of the most famous wines of Tuscany, produced in the Chianti region situated within Tuscany. Many cheap bottles are available in the US, even ones in the traditional wicker basket.



IL FATTO

Italy is home to many different dialects, some of which (like Sicilian), are distinct enough from common Italian that they are like entirely different languages. The Tuscan dialect was used as the basis for national Italian when the country was unified!



PAPPA AL POMODORO

Another famous Winter soup made from stale bread, *pappa al pomodoro* is a very popular dish in Tuscany, found in every home, restaurant, and Florentine *aperitivo* buffet.

Start by peeling tomatoes (30 ounces) by shocking them in hot, just-boiled water for thirty seconds, then putting them in ice cold water. After this, the skins will peel off, and crush them with your hands into a thick pulp.

PARTE II

Heat three cloves of garlic in olive oil (enough to cover a pot) until golden, then add the peeled tomatoes and cook for around twenty minutes, or until they collapse and form a thick stew.



PARTE III

While the tomatoes are cooking, tear bits of stale, thick, hearty bread (4 thick slices) and wet under cold water, then press out all the water. Crumble them into the tomatoes and add a cup of hot water. Cook for ten more minutes, and then finish with lots of basil and salt. Buon appetito!

FIRENZE

Florence, one of the most famous and visited cities in Italy, is the jewel of Renaissance Italy, and remains to this day one of Italy's most important cities.

Often considered the birthplace of the Renaissance, Florence was the center of Medieval trade in Italy during the middle ages, and during this time it became one of the wealthiest cities in Europe, housing many merchants.

RINASCIMENTO

After the middle ages, Florence became the birthplace of the Renaissance, a period of great resurgence of art and culture throughout Europe. The city also saw much political upheaval, being ruled by the Medici and seeing several political and religious revolutions.



RISORGIMENTO

During the *Risorgimento*, the Italian revolution that led to its unification in 1861, Florence was a central city, becoming the Capital of Italy from 1865-1871, and the Florentine dialect became the basis for the national Italian language.





OGGI

Though it is famed for its connection to Italian and European history, much of the city is defined by its modernity. This creates a striking dichotomy, where the city is all at once one of the most modern and bustling in Italy, yet it is situated amongst buildings and artworks and streets and bridges that are hundreds of years old.

This combination (and often clash) of new and old is a bit of a microcosm for Italy as a whole.

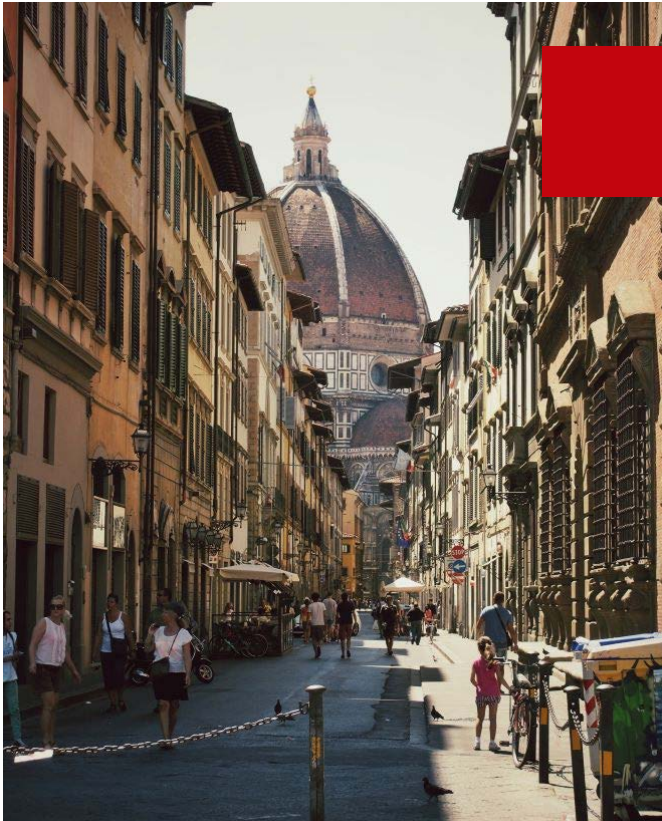
L'ESTERO

Florence has one of the most robust study abroad programs in Europe, with many American universities hosting campuses in the city. Over 15,000 foreign students study in the city annually.



VIAGGIO

Tourism is massively important for Florence, as well as Italy as a whole, with millions and millions flying, training, or driving to the city every single year. Many businesses, especially restaurants and bars, rely heavily on these tourists for their livelihood.



IL GIORNO A FIRENZE

Any given day in Florence is busy and unique, different from the last.

During the day, Florence is a bustling and active modern city, with a lot of large scale commerce. Because of this, the pace of life is fast. People walk a little faster than small towns, buses squeeze past on tiny cobblestone streets, and people pop out of work for a quick lunch of *panini* instead of going home and cooking.

LE STRADE

The streets of Florence are small and old, as the city center has changed little because of historical conservation efforts. Often, especially during tourist season, they are packed tightly with people and cars.



I MERCATI

Florence has many markets all around the city. Some, like the *Mercato Centrale*, are very touristic, but others serve many locals.

Also popular are textile markets, where the famed Florentine clothing industry is put on display, including its leather industry.



LA NOTTE A FIRENZE

Florence today is a young city, juxtaposed with the rest of Italy, which has a much higher average age than the rest of Europe. And because of this, the night life is a huge aspect of living in Florence. Starting at the earliest at 11 pm, the streets fill with Florentines looking for bars, clubs, and aperitivos.

It's incredibly vibrant, lively, and invigorating, befitting of the beautiful city which glistens at night.



GANZO

Squares and streets fill at night, centered around the many bars in the city, which serve just as many foreigners as locals. Just as popular are the many nightclubs in the city, where people go to dance and drink cocktails.



APERITIVO

The *aperitivo* is becoming more and more popular in Florence, especially among young students. They work like this: you go, pay for a drink (often a cocktail), and included in that price is an entire buffet, some of which constitute an entire delicious dinner. They're amazingly fun.



LA CUCINA

Florentine cuisine is quintessentially Tuscan. That is, that it is derived in no insignificant way from the traditions of the peasantry. Many of the dishes, including some of the most famous, are such that any farming family could have made them from what they had leftover. Today, many of the most famous dishes are meat.

Unique to Florence though, is street food, which has become iconic to many of the tourists who come to the city.

I PANINI

Panini are an essential part of the Florentine culinary life, with dozens of sandwich shops and stands all around the city. The most famous is *lampredotto*, a Florentine delicacy made from cows stomach.



IL PANE

The bread in Florence is unique among the many breads of Italy, insofar as it is unsalted. This gives it a bland taste, but it is meant to be eaten with condiments, or for *fare la scarpetta*, which is the Italian phrase for sopping up sauce on your plate with bread.