

DECEMBER 2012

fao Casa gazette



CHRISTMAS PROGNOSIS

Christmas Déjà vu –
Teddy Bear Repeaters: Part I

Concerto di Natale
in tempo di crisi...

World Food Day in the
Plenary Hall at FAO
Headquarters

Wayúu Taya (soy indígena)

Brezza profumata ad Asmara



CHRISTMAS PROGNOSIS

by Andrew Lukach

Jesus came into this world naked
And with nothing at all.
His Mother gave him birth;
His true Father was far away.

Animals' breath gave him warmth;
Straw in a manger gave him rest.
Cosmic events in the east,
Killing of infants in the west.

We gave Him a cross and nails and pain
And a need to come again.
To see what progress we have made
Since we laid Him in the grave.

We are like Jesus, too,
Having had nothing at birth.
Our parents and friends gave us all
And raised us up only to fall.

For their love had conditions
And things we must do;
Captured in bonds
Impossible to resist.

Now we see our Cross
Looming before us.
There is no Judas,
Only Peter who denies us.

The Trusted Disciple
Is our own beloved one
Who knows how to hurt us
By denying our love the most.

The cock crows,
The poppies grow,
The sun rises again
On our empty tomb.

fao Casa gazette

The "FAO CASA GAZETTE" is the registered title of the journal of the FAO STAFF COOP

FAO Staff Coop Board

Chairman:	Enrica Romanazzo
Vice-Chairman	Mario Marei
Secretary:	Valentina Delle Fratte
Treasurer:	Adriano Fava
Publicity Officer:	Edith Mahabir
Members:	Cynthia Edwards Alessia Laurenza Patrizia Ragni
Auditor:	Studio Tributario Associato
Direttore Responsabile:	Patrizia Cimini
Editorial Committee:	Edith Mahabir, Peter Steele, Danilo Mejia, Alexia Di Fabio, Bouchra El Zein Enrica Romanazzo,
Cultural Activity:	Patrizia Ragni

Sports Activity: Alessia Laurenza

For Advertising:
STAFF COOP OFFICE
Viale delle Terme di Caracalla - 00153 Roma
Tel: 06/57053142 or 06/57054112 - Fax 06/57297286
E-mail: FAO-STAFF-Coop@fao.org
Website: faostaffcoop.org

Printing by: NEW INTERSTAMPA - Roma
Via della Magliana, 295 - Tel. 06.55282956 Fax 06.55178798
Finito di stampare: dicembre 2012

Contents

DECEMBER 2012

Cover:

Christmas tree decorations and goodies in Casa Bar

photo by Alessandro Fabbri

- 2** CHRISTMAS PROGNOSIS
by Andrew Lukach
- 5** Christmas Déjà vu –
Teddy Bear Repeaters: Part I
by Peter Steele
- 10** Concerto di Natale in tempo di crisi...
di Enrica Romanazzo
- 14** World Food Day in the Plenary Hall
at FAO Headquarters
- 24** Wayúu Taya (soy indigena)
por Raquel Ibermann
- 26** Brezza profumata ad Asmara
di Militezegga Abduk Mustafa
- 28** Christmas Collection for our Neighbours
at Santa Margherita.
by John McGhie
- 29** Recipes:
Lamb with Lima Beans
Sea Food Salad
Arroz Navideño con Dátiles y Pistachos
- 31** Coral Infantil latinoamericana

Typewritten electronic contributions for the FAO CASA Gazette are welcome. These can be in English, French, Italian or Spanish - articles, poems, drawings, photographs, etc. in fact anything interesting that staff members and/or their families in Rome or the field may like to contribute. No anonymous material will be accepted, and the Editor reserves the right to choose and/or reject material that is not in keeping with the ethics of the Organization. Send contributions electronically to the Editor at FAO-STAFF-Coop@fao.org or leave signed copies with the COOP Office on the ground floor of Building E. The deadline for editorial material is due on the 1st of the month preceding the date of issue.

The Editor may schedule articles according to the priorities and editorial requirements of the FAO Staff COOP.

The FAO CASA Gazette is published every month.

The FAO Staff Coop does not take any responsibility for commercial advertisements published in the Casa Gazette or for services rendered by third parties according to conventions stipulated with the FAO Staff Coop.

FAO STAFF COOP

STAFF COOP OFFICE

Bldg. E Ground Floor Ext. 53142
Monday-Friday 9.00 - 13.30
WFP
1st and 3rd Tuesday of each month

Services and Special Interest Group

MEMBERSHIP

Full membership of the COOP is open to all staff of FAO/WFP. Associate membership is available for spouses and those who work with FAO and associated UN agencies. The COOP Share is € 25.00 "una tantum", annual dues for both categories are € 20.00 for singles and € 28.00 for families. Apply for membership at the COOP Office (E.016) Monday-Friday 9.00 - 13.30.

Staff Coop Services	Hours / Location	Extension
Housing Service	Monday-Friday 9.00 - 13.30 Coop Office E.016	54112
Information	Monday-Friday 9.00 - 13.30 Coop Office E.016	54112/53142
Library	Monday-Friday 11.30-14.00 E.008	53479
Theatre Booking	Monday-Friday 9.00 - 13.30 Coop Office E.016	53142
G.A.D.O.I.	Tuesday 10.00-12.30 (by appointment) E.014	52893
Garment Repairs	Tuesday 13.00-17.00 E.020 Friday 08.00-12.00 E.020	56069
Dry Cleaning	Monday 14.00-17.00 E.020 Thursday 14.00-17.00 E.020	56069
Staff Lounge	Building D, Ground floor	
Language Classes:		
Italian	Monday & Wednesday 13.00-14.00 E.021 Monday to Thursday 17.00-19.00 E.021	53142
Russian	Friday 12.00-14.00 E.020	53142
INPS Consultant	Friday 14.30-17.30 (by appointment) E.014	53142/54112
Staff Lawyers	Thursday 13.30-15.30 (by appointment) E.014	53142/54112
Notary Service	First e third Tuesday 14.30-16.00 (by appointment) E.014	53142

JOIN OUR ACTIVITIES

Cultural	Contact	Extension
Adventures in Self Discovery	Mr M. Boscolo	54424
Ancient Budist Wisdom	Mr E. Kaeslin	53213
Antroposofia	Ms A. Vittorini	52422
Artists	Ms I. Sisto	53312
Caribbean Cultural	Ms S. Murray	56875
Childrens	Ms V. Delle Fratte	54015
Choir	Ms A. Alberighi	56651
Coro Ñ		
Dancing:		
Dancercise: Zumba	Ms M. Manuel	53820
Salsa	Mr A. Kohli	53374
Tribal	Ms M. Derba	54589
Drama:		
English	Ms J. O'Farrell	56550
Italian	Mr P. Tosetto	53585
Feldenkrais Method	Ms G. Pistella	54629
Gospel Choir	Ms S. Mann	56168
Hispanic Cultural	Ms M.E. Gazau	54072
Human Values	Mr A. Banzi	54817
Music Therapy	Ms N. Rossi	56253
Pet group	Mr P. Trippa	55150
Philippines Cultural	Ms D. Mendoza-Galasso	56240
Pranic Healing	Mr R. Krell	52419
Sensory Evaluation	Ms B. Burlingame	53728
Tai-Chi	Ms G. De Santis	53344
Hatha & Raja Yoga	Ms C. Spadaro	52255
Yoga Basic	Ms E. Donch	55715
Yoga Ayurvedica	Ms E. Mahabir	53142
SPORTS		
Angler's	Mr M. Evangelistella	52127
Athletics	Mr D. Gargano	54024
Basketball	Mr D. Catton	22273
Badminton	Ms I. de Borhegyi	56174
Beach Volley	Mr F. Jimenez-Aureli	53908
Cycling	Mr F. Calderini	53828
Darts	Ms C. Canzian	52617
Football Men	Mr M. Staffilani	53268
Football Women	Ms R. Nettuno	56742
Golf	Mr A. Stocchi	55276
Gymnastics:		
Eutonic	Ms B. Bouyssieres	56453
Flowork	Ms C. Park	54734
Fitness & Muscle Toning	Mr C. Pardy	54087
Lotte Berk	Ms M. Van Arkadie	56835
Pilates	Ms C. Hirsch	54243
Table Tennis	Mr B. Bultmeier	53008
Tennis	Ms A. Gabrielli	53012
Volleyball Men	Mr G. Trobbiani	53142
Volleyball Women	Ms A. Laurenza	55344

**All activities are
for Staff Coop
Members only**

Christmas Déjà vu – Teddy Bear Repeaters: Part I

by Peter Steele

Ever wondered what happens to all those treasured toys with which kids everywhere share their lives; playing out the stories that feed their imagination, controlling their space and resources, and helping them to learn how to become adults. The more successful people manage to retain and develop that sense of imagination throughout their lives, but it sometimes helps if they have a gifted treasure of a toy that is patient, innovative, secure and loving; and one, moreover, that encourages independence. These toys do exist and, for many kids, they start life under the Christmas tree.



Gifts & Christmas tree. This is where Teddy was originally found by Mavis when she was a three year old and, more than 50 years later; where he returned to the family.

Introducing Mavis and her teddy bear

The little teddy bear had languished in a box in the attic for more than 40 years, and since its owner had moved on from the security that it had provided to a little girl on a cold winter's night on the gloomy top floor of her parent's large house where she grew up as a child. Well-loved and carefully nurtured children have an imagination that stretches the bounds of conventional wisdom; so what if there are ghosts, goblins, spirits and witches hiding in the shadows in the empty bedrooms down the passageway, in the stairwell from which the comforting voices of her parents could some times be heard or, worse of all, under the bed, Teddy would handle them. Mavis would shove Teddy around a door, into a cupboard or upside-down under the bed for a quick check as her Mum or Dad patiently waited to begin her closing down stories for the day. Teddy had arrived one Christmas Eve together with a host of other gaily wrapped packages that were stacked around the Christmas tree in the lounge from which the little girl could gain a view of the front garden. This represented some of her earliest memories, being held by one parent or the other and looking out through the frost-glazed glass of an early morning to the fragility

of the bushes, trees and grass painted white from the hoar frost that covered the known world. The lounge was cold first thing, and the little girl would snuggle into the warmth offered by her Mum or Dad as they looked out together into the early morning garden. The family lived in the kitchen from day-to-day, but at weekends and on special holidays – when visitors stayed over - a fire was lit in the large open grate and the wood crackling in the fire quickly warmed up the lounge.

Going to bed the family would hunt around for Teddy, and the little girl with Teddy clutched in one hand would be carried to bed. As she grew older; parent and daughter would climb the stairs hand-in-hand, and Mavis would grow sleepy as the stories rolled through her head of those distant lands, forests, islands and people and the lives they led. Little did she appreciate the sense of duty and love installed in the little teddy bear that shared her life.

Teddy bears are forever

Children always have enjoyed toys (and always will) but the teddy bear has been a relatively recent addition to the lives of kids just about everywhere; it's little more than 100 years since



Little girl & teddy bear. Mavis and Teddy, but it could equally be 'little girl anywhere with teddy bear'.

they first appeared – the result of a botched hunting trip by the US President of the time. Theodore ‘Teddy’ Roosevelt was lampooned in the local press when he refused – to his credit - to shoot an exhausted and injured bear after it had been run to ground and captured. Times change, of course and this was the time of the big-game hunter - just about everywhere there were people with narrow minds, large egos and more money than sense who would hunt for pleasure. Most of these people have followed the wildlife that they hunted into extinction, but the teddy bear remains as a credit mainly to the commercial skills of the manufacturers of the day that build empires upon that American black bear in Mississippi.

(And, to put things into perspective – *couldn't resist this one* - annual sales of teddy bears are around US\$1.3B, which is more than the national budget of some countries - albeit small ones - Bhutan anyone? National budget US\$730M in 2010).

Magic teddy bears

Now whilst the majority of teddy bears of the current era are manufactured in specially designated towns in East Asia - can you imagine it *'teddy bear towns'* – higher value, collector toys and ‘magic toys’ are typically made elsewhere, and where the special resources, designs and skills required can be found. It's one thing to animate a toy with battery implants and electro-mechanical fittings, but quite another to install the life-skills and personalities that exemplify the cartoon characters that feature in the popular Hollywood movies; and this, notwithstanding, the success of these new characters in the minds of kids everywhere. Winnie-the-Pooh remained a popular book for

kids in the mainly English-speaking world before the Disney franchise picked it up in the early 1960s (although, in reality, the value of Pooh merchandising was being successfully exploited 30 years earlier).

The Father Christmas Enterprises team had done much the same 30 years before, however, and at around the time that Teddy Roosevelt was refusing to shoot that *'bear in a barrel'*. And, in remarked contrast to the early mass produced bears with their hand stitched bodies stuffed with all kinds of cotton waste, and rigid or swivel arms, legs and heads, the treasure of the Christmas brand teddy bears is their ability to acknowledge the kids to which they belong - to bond and share, and to support and grow. As the Christmas team quickly realised, for this you need magic - and magic of this kind can only be found in their workshops and training schools at the North Pole.



Reindeer & sleigh. Shifting mountains of gifts around the world on Christmas Eve depends on the logistical support of well-trained reindeer teams and their equipment.

What's in a name?

Most teddy bears are called *'Teddy'* by English-speaking kids but, in reality, all kinds of personal names are also given/adopted; and follow similar fashion in names given to the kids themselves – but not many kids are hindered with a name like *'Fuzzie'* or *'Sparkle'*. Kids speaking other languages adopt other names too. Your *'Teddy'* may be a *'peluche'*, *'teddybar'*, *'medo'* or *'nalle'* but, for all that, the original name tends to dominate worldwide.

Everything changes

Girl and teddy bear spent more than 16 years together before the teenager that Mavis grew

(continued on page 8)



ST. STEPHEN'S SCHOOL
Day & Boarding International High School...
...in the heart of Rome



Building futures since 1964

ALUMNI FACULTY HOLIDAY RECEPTION

December 18, 2012

*Annual holiday reception from 7 to 9 pm at the School.
 RSVP to: tel. 06 575 0605 or email reception@ststephens-rome.com*

WINTER HOLIDAY

December 19 to January 6, 2013

Accredited by the New England Association of Schools and Colleges and the C.I.S.

Via Aventina, 3 00153 Rome, Italy | Tel. +39 06 575 0605 | www.sssrome.it



Insurance

Stefano Gianni
 (General Agent)

Special agreement for
 UN staff, Embassies
 and NATO.

**00151 Roma,
 P.zza del Sacro Cuore 19**

Tel: 06/53272753

Fax: 06/53270798

Service mobile:

329/9452429

romamonteverde@groupama.it

Heaven last of

10€

LAUNCH TIME MENU

HAPPY HOUR

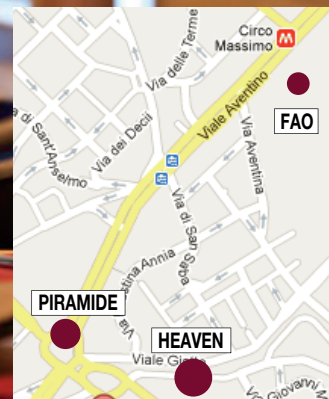
TUTTI I VENERDI'
 DALLE ORE 17.30

CHRISTMAS LUNCH
 PRIVATE PARTY

restaurant

**LA CUCINA DEL TERRITORIO
 TRA TRADIZIONE E FANTASIA**

Una valorizzazione della produzione locale,
 alla riscoperta del legame con il nostro territorio.



viale di porta ardeatina 119 (M piramide) - info & reservation 06.5743772 - www.heaven.it

(continued from page 6)

into a young adult and shifted home – seeking her place in the world – although she and the husband she eventually married did not go far. And, although she kept her place in the parental home through to the time that she developed a family of her own, this space eventually faded into the background as the years passed; and Teddy, by omission, missed out on new ownership opportunities with the new kids that joined Mavis' family.

Mavis' parents had eventually packed away the life of the little girl that became the school girl that turned into teenager that left home and stacked the school reports, the guide uniform and those treasured books and toys into a handful of boxes, popped in some insect repellent and shifted them into the attic. Teddy spent his years on his side slumbering in a large clear plastic bag pushed up against an early cook book of favourite recipes and with a picture of a popular singer leaning on his head. This he could handle. The attic would grow warm and cold as the seasons passed; his original Christmas programming providing the equanimity, patience and resolution that would last, literally, as long as the little bear remained intact.



Wheelie bins & street. Teddy nearly met his end in a roadside rubbish collection point just like this one.

The crunch came with the sale of the family home; houses that suit families are always too big once the kids have left home, and the home where Mavis started life and grew up was no exception. Matters came to a head when her Dad died, and Mavis and her husband decided that Mum should move in with them – pending future choices.

Mavis made a cursory search around the

original family home, but found nothing apart from a handful of knick-knacks that she wanted to keep. She opened a box or two amongst those stacked in the attic, but everything was heaped and dusty, and there were so many demands on her time that day; and, in any case, she had no idea which things may have been hers. Besides, in the modest house in which she now lived with her family what would they do with all her parent's stuff – it had to go. She rationalized – people move on; and there were new people and new lives to share and enjoy. Even her Mum seemed to be pleased to escape the stacks of memories that remained from the stacks of furniture that filled the old house.

Teddy gets left behind

Teddy, together with his pop singer and recipe book got left beside a roadside wheelie bin as goods of no commercial value - junk, as the removers shifted the bulk of the original family heirlooms into the second-hand warehouse in a neighbouring industrial site in town. Wherein the manager rolled his eyes at the space required and quietly chalked down the value of everything; giving it six weeks at most before it all got binned. The reality was, of course, that there was probably more commercial value in the boxes dumped as rubbish - Teddy and the other collectables.

Teddy had realised the change of location, but it was only as the rainwater started to seep into the comfortable box in which he had lived for most of his life that the first signs of anxiety began to cross his mind; this was quickly picked up by the reindeer monitoring services at the North Pole. Checking back through their archives, the Christmas team grew excited at what they found – identifying one of a handful of 50 year old magic teddy bears known to exist. The signal was weak, however and more than 4,000 km away, but they were able to focus upon an area in Southern England. Anxiety signals represent the first sign of danger, and the reindeer were quick to dispatch a request to their London agent to search out the location and report back.

To be continued watch this space.

Centro Estetico Lady Lei e Mr Lui
"Sbalorditivo"



GRATIS
IL NOSTRO REGALO DI NATALE PER TE.
UN TRATTAMENTO A TUA SCELTA !
P.S 2 REGALI AL PREZZO DI 1 !
OCCASIONE DA NON PERDERE

Via Licinia n.1 (ang. Viale Aventino) info: 3317835107 - 065748045
 ladyleiroma@libero.it - www.ladylei.it
 Aperti dal lunedì al venerdì ore 9:30-18,30 sabato ore 9,00-14,0

CABINET DENTAIRE / DENTAL CLINIC

Dr Benoit Brunet
 Chirurgien-Dentiste - Docteur en Chirurgie-Dentaire
 Diplômé de la Faculté de Médecine Toulouse III
 Soins Conservateurs et Esthétiques, Traitements Prothétiques
 Chirurgie Parodontale et Implantologie (Straumann) - Orthodontie
 Viale Aventino, 102 (FAO) - M° Circo Massimo ou Pyramide
 Tel : 06 57 25 06 25 Cell : 339 57 97 543
 French Dental Clinic Rome (Odontiatra-Ortodontista) / Email : dr.b.brunet@gmail.com
 WebSite : frenchdentalclinicroma.com

CONSULTATION / DEVIS GRATUIT
 Member VanBreda
 Langues parlées : Anglais, Italien, Français

Please enter this new address in the address line of your browser,
 remembering to save it in your favourites



**AUTONOLEGGIO
 CON CONDUCENTE**

Fabio e Luca

Roma - Fiumicino - Ciampino
 Airport
 Transport shuttle car service
 Transfer da e per tutte
 le destinazioni
 Auto: Mercedes classe S
 Mini Van

Fabio - Cell. 347-1707798
 Gianluca - Cell. 338-3644737



OTTICA AVENTINO

L'ottica migliore con cui guardare il mondo



- Personalized Eyewear - all the best makes
- Ultra-fine Lenses
- High-quality Service
- Varifocali and Stigmatic contact lenses
- Special Prices for Sunglasses
- Open August

Open from 9.00 to 19.30 non-stop, Monday to Saturday

Computerized eye test-free of charge. Special Prices for FAO staff

Viale Aventino, 78 • 00153 Roma • Tel. 065.758.413 • Fax 065.713.7451 • info@ottica-aventino.com • www.ottica-aventino.com

**V
A
N

B
R
E
D
A**

STUDIO DENTISTICO

DR CECILE HELENE CHARPENTIER
 DR SERGIO BRESCIA

Medico Chirurgo Specialista

Protesi Conservativa Chirurgia Implantologia
 Ortodonzia

English, French and Swedish spoken
 Piazzale Ardeatino n. 6, Roma

Zona: San Saba (5 mins. from FAO)

tel: 06 5748070 (Preferably by appointment)
 cell. 338 4655835 - www.sergiobrescia.com

(Free estimates given)

**P
R
O
V
I
D
E
R**

CIAG ITALIA

CENTRO DI LINGUA
 E CULTURA ITALIANA

Intensive/Non intensive courses
 Day/Evening - Small groups
 CILS/CELI exam preparation
 Courses at home/office

TRY A FREE LESSON
 10% OFF

Via delle Frasche, 5 - Metro B, CAVOUR
 Tel./Fax 06/4814084

www.ciao-italia.it info@ciao-italia.it

CONCERTO DI NATALE IN TEMPO DI CRISI...

Il mondo sta vivendo momenti complicati e la celebrazione di questo difficile Natale la affidiamo ancora una volta alla musica, che rappresenta un potente strumento per promuovere la comprensione e la conoscenza fra i popoli.



FLAG HALL 14 Dicembre ore 12.00

Il concerto di questo anno prevede la partecipazione del **CORO DELLA FAO STAFF COOP** diretto da Fabrizio Neri, del **CORO GOSPEL DELLA FAO STAFF COOP** diretto da Joy Garrison e la partecipazione dell'artista tunisino **Ziad Trabelsi**, musicista **dell'ORCHESTRA DI PIAZZA VITTORIO** che ha inserito nel suo repertorio "MO VENE NATALE" un brano scanzonato e divertente dell'artista napoletano Renato Carosone. Questa canzone mette in risalto lo spirito dissacrante ed ironico della napoletanità che si esprime nel senso dell'umorismo di un popolo intelligente e vivace, ma soprattutto riassume tutta la filosofia napoletana: se il problema non si può risolvere, prendiamo la vita come viene.

L'autore napoletano racconta che pur non avendo il becco di un quattrino, pensa a come organizzarsi un Natale 'normale' ("**Mo vene Natale , nun tengo denare, me leggio 'o giornale, e me vaco a cuccà**"). Questa canzone è molto appropriata in un momento di crisi quale quello che stiamo attraversando. E soprattutto celebra il senso di un concerto che è stato possibile realizzare grazie alla partecipazione gratuita di artisti a cui va il nostro apprezzamento e sincero ringraziamento.

MERRY CHRISTMAS

خ ش لك ىل حرملا دال يمل ا دي ع

ZIAD Trabelsi allietterà l'evento con un'originalissima performance che farà da ponte tra le culture musicali proposte dalle due formazioni corali. ZIAD si farà portavoce della ricchezza della diversità e ci dimostrerà come sia possibile difendere le proprie radici ed al contempo coniugare la tradizione con stili diversi, attingendo a brani natalizi rappresentativi della cultura occidentale.

ZIAD TRABELSI'S ENSEMBLE



ZIAD Trabelsi nasce a Tunisi da una famiglia di affermati musicisti. E' artista di grande spessore, virtuoso dell'oud, liuto arabo dall'aspetto di una grande chitarra a undici corde, cantante dalla voce suadente, e ottimo compositore. Sin dall'inizio della sua creazione è membro **dell'Orchestra di Piazza Vittorio**, piccolo miracolo nato sull'innesto delle molteplici tradizioni musicali presenti nella realtà multi-etnica di Piazza Vittorio. Il

progetto scaturisce da una felice intuizione e dalla collaborazione tra Agostino Ferrante con Mario Tronco e gli Avion Travel. Nel novembre del 2002 l'ensemble musicale che raccoglie musicisti e musica da ogni parte del mondo, si esibisce al "Roma Europa Festival", primo di una lunga serie di concerti realizzati nei cinque continenti. Questo progetto di ensemble musicale multietnico mette la città di Roma al centro radiante di una serie di viaggi musicali alla ricerca di origini da ritrovare, sentimenti da riconoscere, culture e speranze da coltivare e rilanciare. Molti sono gli artisti avvicendatisi nell'orchestra che è un gioiello raro, fatto di emozioni, passione, sacrifici. L'orchestra rappresenta lo specchio della nostra società, delle sofferenze, dell'allegria e delle difficoltà dello straniero alle prese con una nuova integrazione. Ma è anche la realtà dell'italiano che accoglie e che condivide la passione per la musica come metafora universale di fratellanza.

E proprio con questo spirito ZIAD Trabelsi, ha voluto onorare il popolo della FAO con la sua presenza per farsi portavoce di un messaggio di pace e di solidarietà. Lui ci condurrà attraverso le magiche atmosfere del mondo arabo che verrà raccontato con brani Natalizi eseguiti nella sua lingua in collaborazione con la cantante Yousra Rihai e gli strumentisti Ernesto Lopez ed Emanuele Bultrini.

Le affinità nate tra Ziad ed alcuni musicisti dell'Orchestra di Piazza Vittorio hanno determinato la nascita dell'affascinante progetto "Carthage Mosaik" che si propone di far conoscere la ricchezza e la complessità della musica araba, che avvolge e coinvolge con armonie ricche di sfumature... L'obiettivo è quello di fondere le note del Maghreb, quelle andaluse, quelle del Medio Oriente che si affaccia anche sul Mediterraneo nell'incontro di diverse culture musicali. Il brano di apertura "Stanna" è intenso e trascinante e pieno del fascino che emana l'intreccio di sonorità diverse.

FAO STAFF COOP GOSPEL CHOIR diretto da Joy Garrison



L'incontro con la collega Desirée Kedjour che ha partecipato in qualità di vocalist a molti concerti da me organizzati, ha permesso la realizzazione di un sogno: la creazione di un Coro Gospel alla FAO. Il nostro concerto di Natale diventa ogni anno momento d'incontro e d'unione di uomini diversi per lingua, cultura, colore della pelle, che il nobile canto avvolge in un abbraccio planetario. E proprio questo anno, attraverso la performance del **FAO STAFF COOP GOSPEL CHOIR**, la musica, con il suo universale linguaggio si farà simbolo di tutte le forze operanti nella nostra organizzazione, che lavorano per seguire e migliorare il cammino del mondo. La realizzazione di questo progetto, da sempre accarezzato e mai realizzato, è stata possibile grazie all'entusiasmo di Kedjour Desirée, grande artista ed amica ed alla disponibilità della collega Mann Sophia, coordinatrice del gruppo, ma soprattutto al talento **di Joy Garrison** che ci accompagnerà in un piccolo viaggio musicale attraverso alcuni fra i più significativi brani musicali della cultura afro americana, per ripercorrere l'atmosfera solenne ed estatica del canto Gospel e diffondere un messaggio di impegno e di umana fratellanza attraverso le note profonde ed acute di una musica ricca ed eterna che nasce dalla sofferenza di un popolo afflitto dalla povertà, ma comunque pervaso da grande speranza.

Joy Garrison Newyorchese e figlia d'arte, comincia a cantare sotto la guida di suo padre Jimmy Garrison (per anni contrabbassista dello storico quartetto di John Coltrane). Ha cantato nei più importanti locali di Manhattan al fianco di musicisti come Barney Kessel, Cameron Brown, Billy Heart, Ronnie Matthews, Hank Jones, Kevin Hubanks, Alberta Hunter solo per citarne alcuni. Il jazz, il gospel, il soul, il blues, il funk sono le sue passioni. Da molti anni in Europa e con sei album all'attivo, svolge la sua attività prevalentemente come solista. Tiene concerti in tutta Europa proponendo la sua musica che attraversa tutte le forme espressive che il suo talento le consente.

Numerose le partecipazioni a trasmissioni televisive e radiofoniche come solista o al fianco di artisti come Zuccherò, Carmen Mc Rae, Giovanni Tommaso, Tony Scott, Renzo Arbore, Romano Mussolini, Gloria Esteban e tanti altri.

CORO FAO STAFF COOP diretto da Fabrizio Adriano Neri



Nel 2012, grazie alla nostra energia, alla disponibilità ed alle capacità del Maestro Fabrizio Adriano Neri, e della buona volontà della collega Antonella Alberighi che ha accettato l'incarico di coordinatrice dell'iniziativa, si avvia il progetto del **FAO STAFF COOP CHOIR**.....al suo debutto in questa circostanza. Il **CORO DELLA FAO STAFF COOP** che è composto da personale della FAO, per l'occasione si esibirà insieme ai gruppi corali dei **Castelli Singers/ESA - European Space Agency** - (Coro Internazionale che ha sede in Grottaferrata, composto da artisti provenienti da 11 Nazioni) ed il **Coro RAI Senior "Saxa Rubra"**, entrambi curati e diretti dal Maestro Neri.

Fabrizio Adriano Neri, romano, si diploma in Canto, Composizione e Direzione d'Orchestra. Svolge, prevalentemente, una carriera come Baritono Lirico che lo porta a cantare, come solista, in alcuni dei più grandi e prestigiosi Teatri e Festivals del mondo come: Staatsoper di Vienna, "Alla Scala" di Milano, Operà di Ginevra, Salisburgo Festival, Regio di Parma, ecc. Diretto da Maestri come Claudio Abbado, Riccardo Muti, Sir Antonio Pappano, ecc. Ha cantato a fianco di Artisti come: Luciano Pavarotti, Mirella Freni, Katia Ricciarelli, ecc. E' Direttore, dal 2011, del Coro RAI Senior di Roma presso Saxa Rubra ■

Enrica Romanazzo
Presidente FAO STAFF COOP

PROGRAMMA MUSICALE



ZIAD TRABELSI's ENSEMBLE

STANNA di Zaid Trabelsi
JINGLE BELLS in Arabo
(JANA LAID)
AL MAJDOU (Inno)
MO VENE NATALE (Renato Carosone)

CORO DELLA FAO STAFF COOP

THE BARE NECESSITIES
DRY YOUR TEARS, AFRIKA
LASCIA CH'IO PIANGA
CARMEN - HABANERA
BEAUTY AND THE BEAST

FAO STAFF COOP GOSPEL CHOIR

SAY A LITTLE PRAYER
FELIZ NAVIDADE (I WANNA
WISH YOU A MERRY
CHRISTMAS)
DOWN BY THE RIVERSIDE
JINGLE BELL ROCK
OH HAPPY DAY



Giuseppe De Biase

Experienced, award-winning
Tailor in downtown Rome
High-quality men's clothing at a
reasonable price. Only the best
quality materials are used.

**VIA NOVARA 31, 00198 ROME
TEL. 3488136823 (Italian please)**




RESORT LA ROCCHETTA
"SPECIAL OFFER FOR UN STAFF"

Via Giulio Galli, 41 • 00123 Roma • Tel. 06.303.666.33
info@resortlarocchetta.com • www.resortlarocchetta.com



Fresh, Diet Meals Delivered
www.formafresh.com



Dr. Piersevero Rossi
Phlebology Angiology Doppler ultrasound

Ancien Attaché du Service de Chirurgie Vasculaire du CHU de Nantes

**Expert in innovative aesthetic minimally invasive treatments
of varicose vein**

Italian, French and English spoken - VANBRED A PROVIDER
Rome Vein Institute: Via R. Lanciani 69, 00162 Roma
(Metro Bologna o Annibaliano)
Tel. 0698182412 Cell. 3355602330 info@asval.it www.asval.it

STUDIO DENTISTICO MARULLO

MARIA NURI MARULLO MD. DDS
Dentofacial Orthopedics & Orthodontics
Dental Prevention & Pediatric Dentistry
Esthetic Dentistry - Endodontics



PAOLO MARULLO DDS
Ca. License n.° 2542
Oral Surgery Implantology
Prosthodontics Periodontics



S.I.E. Società Italiana di Endodonzia

VANBRED A PROVIDER
www.healthysmileinrome.com

CREDIT CARDS - BANCOMAT - FREE DENTAL CHECK-UP - ENGLISH SPOKEN
for APPOINTMENT or Emergency: 06.44291526 or 335.6236809 (9am to 9pm - mon. to sat.)
Via Imperia n.°1 - 00161 Roma - E-mail: info@healthysmileinrome.com
line B - Stop Policlinico (directly 5 stops from Circo Massimo) - walk down 3 mins.
Aut. n. 115 del 28 Giugno 1999

AVENTINO
STUDIO MEDICO 38 MEDICAL OFFICE

Dr. Gabriel E. Buntin
Munich University
Orthopedic Trauma Surgeon
X-ray and Ultrasound facilities

English - French - Italian - German
Van Breda and De Besi-Di Giacomo affiliated
From Monday to Friday

Viale Aventino 38 - 00153 Roma
Tel: 06.57289413-501 Fax: 06.5759483
info@aventino38.it www.aventino38.it

AVENTINO
STUDIO MEDICO 38 MEDICAL OFFICE

Dr. Gian Piero Delzoppo
Pediatrician (Specialization in Homeopathy
and Pediatric Allergology)

Italian - English
Van Breda affiliated
Every Friday
on appointment

Viale Aventino 38 - 00153 Roma
Tel: 06.57289413-501 Fax: 06.5759483
info@aventino38.it www.aventino38.it

AVENTINO
STUDIO MEDICO 38 MEDICAL OFFICE

Dr. Livio Antinucci
Osteopath
Italian - English
De Besi-Di Giacomo affiliated
Every Monday and Friday
by appointment

Viale Aventino 38 - 00153 Roma
Tel: 06.57289413-501 Fax: 06.5759483
cell: 338.7709048
info@aventino38.it www.aventino38.it

FAO observes its birthday under new management



World Food Day ceremony in the Plenary Hall at FAO headquarters. Photo ©FAO/A. Benedetti

The first observance of World Food Day since José Graziano da Silva took office as FAO Director-General retained many traditional elements but also saw several changes.

It marked the 64th anniversary of the Organization's founding in Quebec City, Canada in 1945, and was the 32nd World Food Day since the General Assembly established the international day in 1980.

The potential of agricultural cooperatives to contribute to a hunger-free world was the focus of all communication efforts surrounding the event this year.

“World Food Day is really the culmination of a year-long global communication campaign,” said Sharon Lee Cowan, chief of outreach and promotions which coordinates FAO's World Food Day activities worldwide. “This year, we worked to show the potential of agricultural cooperatives to contribute to a hunger-free world. Interacting with the cooperatives experts in economic and social policy, we were surprised to discover how large the cooperative movement has grown worldwide. We hope the campaign helped open people's eyes about the promise of cooperatives.”

While the “epicentre” of World Food Day activity might have been in Rome, events and activities connected with the occasion took place in scores of countries worldwide. These were the initiatives of governments, nonprofits, private companies, schools and other groups, often with support from local FAO offices. Reports on these events are still coming in from the decentralized offices, and highlights are being published on the World Food Day webpages.

Creative Haberdashery
Nanà e Bobò
Knitting, crochet, sewing, embroidery, felt, bijoux
Knitting café - workshop



Via Mastro Giorgio, 64 (Testaccio) - Roma
06/5755357
www.nanaebobo.com

Una Vetrina

- Cosmetici essenze d'Etruria
- Particolari d'arredo
- Oggetti artigianali
- Pellicoli da regalo
- Quadri

Aperto la Domenica
1016 Tarquinia (VT)

Alberata Dante Alighieri, 13
Tel. 0766 840909 - Cell. 327 9165272
e-mail: unavetrina@libero.it



Liberi di...

FUTURE SAT s.r.l.
Satellite system specialists

Tv / sat system / optical fiber
Audio video / sat broadband

call us 392 5234090 – 339 6234275

info@futuresat.it
www.futuresat.it

C.E.F.



Centro Europeo Fisioterapico
SPIROTIGER: ginnastica respiratoria
TECARTERAPIA - IPERTERMIA
CLM -ATMMO
GINNASTICA POSTURALE INDIVIDUALE

Via G. de Vecchi Peralice, 43
00167 Roma
Tel. 06.39671253 - Fax 0645490976

Sconto del 30% ai dipendenti FAO
ed ai loro familiari.



**RENT A CAR
WITH DRIVER**

Transfer to airports
From €35,00
Limousine service
Car-Van-Bus

Transfer for all destination-sightseeing
Cell.0039 3384461581
Cell.0039 3396112430
e-mail: marco.marcucci68@gmail.com

Dr. Corinne Perissé
Medico Psicoterapeuta
Francese - Italiano

Aventino Medical Group
Via S.Alberto Magno 5, Roma
Tel. 06 57 80738
06 57 288349
Via Etruria 22, Roma
Cell: 349 50 49960



AMERICAN DENTAL STUDIOS
Our Practice is composed of 4 Specialists:

Our American Dentist with a degree from U of M.
Avialable everyday including Holidays for all emergencies. Our Canadian Endodontist who uses the latest computer technology completing a Root Canal in only one visit. Our Orthodontist is specialized for adults & children. Our implantology specialist uses only American Implants.

Viale Europa 331 (100 meters from **M**EUR Fermi)
(only 12 minutes by Metro from FAO)
Viale Castel Porziano 434/f, Infernetto

By Appointment Only - Tel. 3339.06.1799 or
contact@americandentalstudios.com
www.americandentalstudios.com



Van Breda Accepted



Departures for Airports
€ 38,00

Auto per rappresentanza
Auto per cerimonia
Tel: 06 39378725
Cell: 338 3288452

E-mail: fortuna.cs@katamail.com
www.fortunacarservice.it
Via delle Fornaci 133/B, Roma

The ceremony at FAO headquarters in Rome, held 16 October in the Plenary Hall, focused closely on the cooperatives theme. The programme was opened by the Director-General with other speakers including: Italian Under-Secretary of State Staffan de Mistura who read the message of President Giorgio Napolitano; Archbishop Luigi Travaglini, Permanent Observer of the Holy See to FAO, who pronounced the message of Pope Benedict XVI; David Nabarro, Special Representative of the UN Secretary-General on Food Security and Nutrition and Coordinator of the UN system's High Level Task Force on Global Food Security, who read the message of Ban Ki-moon; IFAD President Kanayo Nwanze, and WFP Executive Director Ertharin Cousin. A video featuring cooperatives in Mongolia, Kenya and Morocco was shown during the ceremony, along with a television public service



FAO Director-General José Graziano da Silva speaking at the WFD ceremony at FAO Headquarters. Photo ©FAO/G. Napolitano.

“Roma InConTra: Feed the earth, cultivate the future” was the title of an all-day Conference that took place on Monday 15 October at the Ara Pacis in Rome, organized by the Italian Ministry of Foreign Affairs. Main actors in the event included Italian authorities, executive heads and experts from FAO, IFAD, WFP and Bioversity International and others.



“Roma InConTra: Feed the earth, cultivate the future” at the Ara Pacis was headlined by Italian authorities and the executive heads of FAO, WFP, IFAD and Bioversity International. Photo: ©FAO/A. Benedetti.

“Crescita,” a week-long national mobile telephone campaign, raised funds throughout Italy from 21 to 28 October. All major mobile providers in Italy were involved, and funds raised will support an inter-agency project benefitting women in drought-affected communities in Kenya. “Crescita” was an initiative of the Italian Ministry for Foreign Affairs and the Rome-based food agencies – FAO, IFAD, WFP and Bioversity International – as part of Italy’s observance of World Food Day.



*Amb. Tony Hall delivering the 10th Annual George McGovern Lecture, entitled “The Changing Face of Hunger.”
Photo: ©FAO/G. Napolitano*

Another noteworthy event during the World Food Day period at FAO Headquarters was the 10th annual George McGovern Lecture on “The Changing Face of Hunger”, sponsored and organized by the U.S. Mission to the UN Agencies in Rome. The lecture featured Tony P. Hall, Executive Director of The Alliance to End Hunger and former U.S. Ambassador to the Rome-based agencies.

“Working Jointly Towards Food and Nutrition Security – Cooperation between the EC and the Rome-based Agencies” was the title of an event organized by the European Commission and FAO, WFP and IFAD.

This year HUNGER RUN 2012 made its début on Sunday 21 October, rebranded and upgraded from the former “Run for Food.” The event attracted 3125 runners to a 10K competitive and 5K non-competitive race through Rome’s historic centre on Sunday 21 October. Funds raised are destined to support the same inter-agency project in Kenya that is supported by the “Crescita” fundraising campaign mentioned above. Italian Olympic fencing champion Valentina Vezzali was celebrity spokesperson for both initiatives, appearing in print, Web and television publicity.

*Luciano Duchi, Gruppo Sportivo Bancari Romani President, Elisabetta Belloni, Director-General, Directorate General for Development Cooperation, Ministry of Foreign Affairs of Italy, Emile Frison, Bioversity International Director-General, Olympic fencing champion and YUNGA Ambassador Valentina Vezzali, Cons. Amb. Filippo La Rosa, Roma Capitale, at the press conference to launch HUNGER RUN 2012.
Photo: ©FAO/A. Benedetti.*



World Food Week/World Food Day observance at FAO headquarters, which included also the exhibit in the Atrium and the Save Food photo exhibition in the Flag Hall, was closed by the Forum on the World Food Day theme organized by the International Catholic Rural Association (ICRA) Roman Forum.

A lively “Athletic Village” organized by FAO Staff Coop inside the Caracalla stadium, featured music, dance, athletic demonstrations, ethnic foods and other attractions that added to the attractiveness of the event.



Photo: ©FAO/G. Napolitano



Photo: ©FAO/A. Benedetti



Bioversity International Director-General Emile Frison, WFP Executive Director Ertharin Cousin, FAO Director-General José Graziano da Silva. Photo: ©FAO/G. Napolitano

HUNGER RUN 2012

The starting shot for HUNGER RUN 2012 was fired at 10 a.m. on Sunday 21 October 2012. The event consisted of a 10K competitive race and a 5K fun run (or walk) through the historic centre of Rome, starting from Viale delle Terme di Caracalla and ending at the Caracalla stadium in front of FAO headquarters.



*The starting line of HUNGER RUN 2012 – 10K run and 5K walk in Rome’s historic centre.
Photo: ©FAO/G. Napolitano.*

The race/walk saw the participation of FAO Director-General José Graziano da Silva, WFP Executive Director Ertharin Cousin, Bioversity International Director-General Emile Frison, IFAD head of corporate services Lakshmi Menon, Rome Mayor Gianni Alemanno, Italian Permanent Representative Pietro Sebastiani, and thousands of local residents and Rome-based agency employees and their families.



VIPs gather just before the start of HUNGER RUN 2012. Photo: ©FAO/A. Benedetti.

HUNGER RUN 2012 was organized by Gruppo Sportivo Bancari Romani – technical organizers of the well known Roma-Ostia half marathon and of the Rome edition of the Race for the Cure – in collaboration with FAO, IFAD, WFP, Bioversity International and FAO Staff Coop. Supporters and sponsors this year included Expo Milano 2015, Roma Capitale and Lazio Region, along with the Youth and United Nations Global Alliance (YUNGA), the United Nations Federal Credit Union (UNFCU), and the public utility ACEA.



*Bioversity International Director-General Emile Frison, IFAD head of corporate services Lakshmi Menon, WFP Executive Director Ertharin Cousin, FAO Director-General José Graziano da Silva.
Photo: ©FAO/G. Napolitano*



Photo: ©FAO/Giulio Napolitano

OBSERVANCE OF THE INTERNATIONAL DAY OF DISABLED PERSONS

On this occasion the FAO Staff Coop is pleased to support this event by organizing a

CHARITY SALE of ARTS AND CRAFTS **10 December 2012**

in the Staff Lounge BAR D - From 09.00 to 16.30 hrs

As for the past years, the Casa Loïc of the Loïc Francis-Lee Association for the Curative Pedagogy and the Socio-Therapy of Rudolf Steiner will be present to show and divulgate the practical works of its 23 young adults with learning disabilities. An occasion for exchanging “gifts” so please visit their stand: make a gesture of **L**OVE and solidarity



Poster contest goes global

This year also saw the launch of the first-ever World Food Day International Poster Design Competition, for children and young people between the ages of 5 and 17, organized by FAO and the UN Women's Guild in Rome. The contest – now conducted online – attracted 3621 entries in its first year, with winners in three categories: ages 5 to 8, ages 9 to 12 and ages 13 to 17.

AGE 5-8



FIRST PLACE
A. Kwatkar
India



SECOND PLACE
N. Bianchini
Italy



THIRD PLACE
J. Duncan
Barbados

AGE 9-12



FIRST PLACE
C. Leo
Italy



SECOND PLACE
S. Cook
Italy



THIRD PLACE
J. C. Engozogho
Gabon

AGE 13-17



FIRST PLACE
T. Chai
Malaysia



SECOND PLACE
M. Benol
Central African Republic



THIRD PLACE
B. Amati
Italy

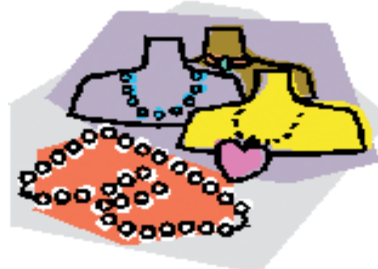
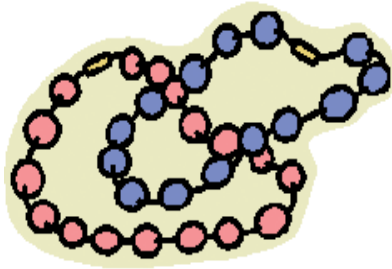
Caribbean Cultural Group



**CHRISTMAS
CHARITY SALE**
10 – 14 December 2012
9.00 to 16.30 hrs daily
Caracalla Room, 8th Floor,
Building B

And Contemporary Art Exhibition in Casa Bar D with paintings by
Teresa Stankiewicz and Roberta Imperatori

Fund-raising charity sale to assist Charities and people
Affected by hurricane Sandy in Jamaica and Haiti



Handicraft and souvenirs from the Caribbean,
El Salvador, Africa and Italy
Handicraft, ethnic and Silver jewellery, Swarovski crystals and
Hard stones, sweaters, and hand-knitted woollen items,
Mosaic creations, Christmas and ordinary tablecloths and kitchen
linen from Tuscany, Millefiori and Acacia Honey and more ...
Lovely gifts!





Membership 2013

Join now or Renew your membership for 2013

for all our services, advantageous & interesting initiatives:
Housing, guided tours, theatre tickets, travel, sports, summer camps,
and many more to come!

Opened on: 7 November 2012

Coop Office, Building E (E.016) from 9.00 to 13.30 hrs.

The membership fees are:

Coop Share	€25.00	(payable by new members only and refundable on cancellation of the membership i.e. termination of contract, transfer abroad)
	Plus	
Single Membership	€20.00	
Family Membership	€28.00	

- **Volunteers** with short-term contracts, may be eligible for temporary membership.

Those renewing should remember to bring their "old" membership cards, whereas NEW members should have a passport size photo and their "codice fiscale".

WAYÚU TAYA (“soy indígena”)

por Raquel Imbermann

No a muchos pueden interesar estas dos palabras extrañas. Qué significan? A qué se refieren?

En mi país natal, Venezuela, desde el 2002, se ha creado una fundación, sin fines de lucro, cuyo principal objetivo es mejorar la calidad de vida de los indígenas latinoamericanos exaltando su cultura, tradiciones, y respetando su autonomía y herencia cultural.



The Wayúu territory.

La promotora de este trabajo tan hermoso es una actriz venezolana llamada Patricia Velázquez cuyo gran interés es mejorar la calidad de vida de los indígenas, en este caso los llamados “WAYÚU”, de la Guajira venezolana, área geográfica que se extiende entre Venezuela y Colombia.

Estos indios, los Wayúu (también se les llama “Guajiros”) y que hablan su propia lengua: “wayunaiki”, han sido capaces de preservar su cultura y costumbres a través de los siglos a pesar de las grandes dificultades en las que se encuentran debido a un clima seco/árido y a las condiciones de pobreza extrema de sus áreas rurales. Sobre todo han sido afectados por el flujo migratorio de sus pobladores hacia centros urbanos en busca de mejorar sus condiciones de vida dejando así una miseria extrema. Según datos de UNICEF, la Guajira ocupa el segundo lugar en la lista de los lugares más pobres de Latinoamérica.

La labor humanitaria de esta fundación se concentra en comunidades con necesidades primarias y problemas como:

- Pobreza extrema
- Altos niveles de desnutrición entre la población infantil
- Elevada tasa de mortalidad a temprana edad

- Enfermedades gastrointestinales por consumo de agua no potable

- Deficiencias educativas que afectan el desarrollo integral de los niños

Los objetivos principales de esta fundación están centrados en grupos comunitarios que permitan la integración de servicios en las áreas de salud, medicina, nutrición y educación preescolar y primaria para las nuevas generaciones indígenas y habilitar espacios adecuados para que las mujeres indígenas puedan trabajar y generar un ingreso, al tiempo que preserven sus tradiciones y costumbres.

Con respecto a las áreas de salud son realmente sorprendentes los logros obtenidos por Patricia. En el abril pasado se inició un programa de Telemedicina que permite a un equipo de médicos en la zona y otros lugares, a comunicarse conectados via internet por satélite para tratar la dolencia que tenga el paciente, sin la necesidad de trasladarlos a la capital más cercana. Médicos en las especialidades de pediatría, ginecología y odontología como medicina general se han encargado de chequear a la población en los últimos años. Más de 100 cajas de medicamentos, bultos de alimentos no perecederos y productos de aseo personal se han donado a los indígenas.

Se fundó el primer preescolar y escuela primaria en el 2004 que beneficia a más de 300 niños en edades entre 4 y 12 años que antes recibían clases a la sombra de los árboles conocidos como los “lechosos” y que cursan el primer ciclo de educación formal y quienes también reciben desayuno y almuerzo en la escuela.



Además, para la formación artística y musical de los niños se ha logrado un convenio con el Sistema Nacional de

Orquestas de la mano de los maestros José Abreu y Gustavo Dudamel, el cual permitirá la creación del primer núcleo de la orquesta infantil Wayúu. La idea es de armonizar la música académica con música Wayúu para así no solo interpretar música occidental sino también producir fusiones entre los ritmos étnicos y los instrumentos de la orquesta. Pues bien, en este agosto del 2012 en el Centro de Bellas Artes de la ciudad de Maracaibo se realizó el primer concierto sinfónico alternativo, como una de las actividades de la Campaña “Una sola voz por la cultura Wayúu” que busca incorporar a unos 200 niños al Sistema Nacional de orquestas.

Es también muy satisfactorio y hermoso saber que a su vez esta comunidad venezolana, con la ayuda de esta fundación sin fines de lucro, haya presentado a toda la colectividad nacional el Diccionario Tecnológico de Computación en idioma Wayuunaiki que será destinado a todas las comunidades indígenas de los municipios cercanos. Es obvio que con esta iniciativa se desarrollará un mundo digital de la comunidad Wayúu ayudándolos a estimulará al máximo sus habilidades y talentos.

Cada palabra “wayunaiki” escogida por la Fundación Wayúu Taya para nominar sus variadas iniciativas, conectan directamente con el mundo wayúu. La palabra “Shukumajaya”, que significa inicio en este dialecto indígena, es el nombre wayúu escogido para identificar la primera instalación edificada por esta organización para que las mujeres indígenas se reúnan y trabajen protegidas de las inclemencias del tiempo. La Shukumajaya es un gran bohío o churuata donde ellas puedan tejer.



La fundación no sólo ha creado un lugar de trabajo, sino que también suministra los materiales necesarios para elaborar coloridos bolsos artesanalmente. Estas mochilas, conocidas como “susu’s”, son parte de la tradición artesanal de los wayúu.

Es importante también saber que las mujeres Wayuu colaboran con sus trabajos artesanales en las mejoras de toda la colectividad. El arte de tejidos es un símbolo de creatividad, inteligencia y sabiduría para el pueblo wayúu. El oficio de tejer es una práctica que se transmite de una generación a otra. La mujer guajira siempre ha enseñado a sus hijas, o a otras mujeres a realizar carteras, mochilas durante la pubertad. Cada cartera es realizada por una mujer sola por lo que cada diseño es único y producto de un gran trabajo. Sus tejidos son de forma geométrica. Pues bien, estas artesanías son vendidas hoy en las tiendas de los más grandes e importantes museos del mundo. Su ganancia va exclusivamente a la colectividad y esos beneficios económicos son para ayudar a todos en materia social. Son también el producto de una creación paciente y de la mezcla imaginativa de colores, de una labor minuciosa que exige 20 días hábiles de trabajo para elaborar cada pieza.



La próxima meta que tiene planteada la Fundación Wayúu Taya es culminar la Escuela El Mogú, la cual se construyó en un principio para 250 niños y ahora 373 niños esperan por los nuevos salones. El equipo

trabaja en distintas actividades benéficas para recaudar el dinero necesario.

Patricia Velásquez afirma que la principal fortaleza de la fundación es su equipo de trabajo. “El universo nos ha puesto un grupo de gente maravillosa que cada vez se expande más. A mí, la fundación ya se me fue de las manos. Wayúu Taya se ha convertido en una gran familia que funciona sola, yo simplemente la represento, ellos son los que más trabajan. Ver como el equipo ha crecido me hace sentir una satisfacción muy grande”.

Es una gran alegría saber que este grupo étnico venezolano posee un gran apoyo a través de esta fundación para mejorar su calidad de vida y que se preserve esa cultura indígena que es el inicio de la nuestra!!! ■

http://www.youtube.com/watch?v=g_ljbBW9-Ek&feature=plcp

<http://wayuutaya.net/>

Brezza profumata di Natale ad Asmara

di Militezegga Abduk Mustafa

ASMARA – ERITREA: PROFUMI, SAPORI E TANTI BEI RICORDI DEL NATALE



In Eritrea Il Natale è una delle festività che viene celebrata con sfarzo. Asmara è la capitale dove convivono pacificamente le tre religioni monoteiste, Islam il Cristianesimo Ortodosso e il Protestantesimo. Per rispettare questo equilibrio dunque si celebrano ben due Natali: quello cattolico che si celebra il 25 dicembre, mentre il secondo che si chiama Liddet (Natale in Geez), si celebra il 7 gennaio.

Il Natale del 25 dicembre è una festa che si condivide con il resto del mondo. I ragazzi, giorni prima vanno a caccia di qualche ramo di pino per trasformarlo in degli “alberi di Natale”. Mi ricordo che non avendo tutte le sfere colorate e fili dorati che si usano per decorare gli alberi, appendevamo ai pini tante caramelle colorate e biscottini dalle varie forme, che poi mangiavamo uno ad uno nei giorni seguenti alla festa. A Natale ci si scambiava tanti bigliettini di auguri e regalin. Poi negli anni il progresso e la globalizzazione hanno portato anche a questa piccola capitale nell’altopiano, le sfere colorate, i fili dorati e argentati e tante decorazioni luminose. Oggi, Asmara nel periodo di Natale, diventa una città molto allegra, luminosa e colorata. La festa più sentita e più consistente nei preparativi tuttavia è quella celebrata dai cristiani ortodossi seguaci della Chiesa Ortodossa Russa, il 7 gennaio, i quali seguono il calendario giuliano. Qualche giorno se non qualche mese prima si comprano vestiti nuovi per tutti che saranno indossati soltanto durante il Liddet, mai prima. Il cuore dei bambini palpita di gioia, non vedono l’ora che arrivi il grande giorno. I vestiti per i grandi spesso si fanno su misura, con teli trasformati in abito dal sarto di fiducia. Tra un paio di settimane potranno avere il loro vestito, non prima, che anche il sarto è indaffarato su altre ordinazioni, qui essere clienti abituali aiuta ad avere delle priorità, il sarto accontenterà prima loro. Una settimana prima o più prima ancora, si compra un animale, ognuno secondo la propria capacità economica, un pollo, un capretto, una capra, un montone. Spesso succede pure che un quartiere si compra una mucca e poi si divide in parti uguali tra gli acquirenti. L’animale viene macellato il giorno prima e iniziano i preparativi per il grande pranzo. Il pane che si mangia in Eritrea si chiama Ingera, è ricavato dal Taff, un cereale che cresce in Eritrea ed in Etiopia. E’ fatto macinare, e si aggiunge alla farina lievito e acqua e lo si fa fermentare per qualche giorno. Il risultato è una sfoglia asprognola spugnosa che sarà poi accompagnata con tanti sughi che vengono fatti con diverse parti dell’ animale.

Il Dulot: è servito in piccole quantità insieme all’Ingera. È un sugo preparato con le interiora dell’animale tagliuzzate molto finemente e mischiate con il soffritto di cipolla e molte altre spezie. A questo preparato si aggiunge in piccolissime quantità la bile che rende il tutto leggermente amarognolo. Infine si aggiunge un po’ di Tesmi, burro speziato e affumicato. Un’ esplosione di sapori!

Zigni: uno spezzatino preparato con carne rossa fatta a cubetti piccoli, pezzi di ossobuco (con poca carne intorno), Berberè, polvere di peperoncino mischiato con almeno una decina di spezie, ed il soffritto di cipolla. Ovviamente il Tesmi che non deve mai mancare. Il Zigni, in mancanza di carne a cubetti, oppure in caso che si compri la gallina e basta, si prepara con il pollo piuttosto che con la carne, con lo stesso procedimento, aggiungendo al sugo delle uova bollite. Spesso il Zigni, che da come si evince dagli ingredienti è molto piccante quindi si aggiunge dello yogurt bianco che, essendo fresco e asprognolo contrasta il piccante e da una bella sensazione di freschezza. Spesso a questi sughi si



aggiungono le Alici, una passata di verdure speziata con il curcuma, e l'insalata. Macellare e preparare l'animale spesso è un compito che spetta agli uomini, e poiché il processo è molto lungo e complicato (per la particolare attenzione alla pelle dell'animale che si spera ne esca integra, altrimenti perde valore, al fine di garantire agli acconciatori che girano per le case un buon pezzo di materia prima). Le donne prendono le parti ricavate nell'immediato, come il fegato, i reni, il cuore e qualche pezzo della carne rossa, le passano velocemente in padella con del peperoncino verde, cipolla e olio e ne fanno un aperitivo, accompagnando il preparato con l'ingera. Ora questa delizia di piatto nei ristoranti si trova sotto il nome di Tibsi (frittura).



Il pranzo di Natale come gli altri pasti importanti viene servito in un grande piatto dove viene appoggiata l'ingera, con sopra i vari condimenti. I più giovani girano con brocca e bacinella per far lavare le mani a tutti. Il padre di famiglia o l'uomo più anziano o più importante benedice il pasto, spezza il pane per distribuirne vari pezzettini a tutti, come segno della sua benedizione. Il pezzo ricevuto si deve mangiare senza i condimenti, perché bisogna assorbire immediatamente tutte le benedizioni. I bambini guardano impazienti con l'acquolina in bocca tutto quel ben di Dio. Le preghiere sono lunghe perché bisogna ringraziare Dio, gli angeli, i santi e fare le richieste per il futuro... Si mangia con le mani, soltanto dal proprio lato. È considerata cattiva educazione mangiare dal lato degli altri. Dopo il pranzo il più giovane gira di nuovo con la bacinella e la brocca.

Ora è il momento del caffè. Il caffè è una delle cerimonie quotidiane più belle e profumate. La sua preparazione richiede molto tempo. Viene dunque preparato esclusivamente per passare del tempo in compagnia di ospiti, amici, o durante le domeniche o le feste con il resto della famiglia. La sua preparazione inizia con il tostare i chicchi verdi di caffè; una volta anneriti e fumanti si passa il pentolino davanti al naso degli ospiti, o membri della famiglia per far sentire loro il buon odore del caffè appena tostato. Il caffè, viene poi macinato e versato con dell'acqua in un fiasco di terracotta chiamato Jebenà. Una volta pronto viene appoggiato nell'apposito cestino di paglia e si aspetta che i pezzettini di caffè si depositino sul fondo del jebenà. Nel frattempo si preparano i Pop corn e se ne sparge una parte sul pavimento della casa, insieme a dell'erba verde: per condividere la felicità anche con gli spiriti della casa. Si prende dell'incenso e un po' di carbone ardente dal fornellino dove si è preparato il caffè e lo si mette nell'apposito fornellino per l'incenso: il tempo di gustare il caffè. Si versa quindi con molta delicatezza e si spezza il panettone o l'Himbasha, pane dolce eritreo preparato con uva passa e qualche spezia. Poi arriva il secondo giro, si aggiunge dell'acqua e si riposa il jebenà nel fornellino. Questa procedura viene ripetuta tre volte. Ebbene sì, è obbligatorio bere in tutti i tre giri, perché rifiutarne anche uno solo porta sfortuna quindi se non ce la si fa è obbligatorio fare almeno un sorso. Per fortuna, che in questo modo il caffè è sempre più diluito. Diciamo che il sonno dopo pranzo non è una cosa che capita dopo la grande abbuffata di Natale. Un altro motivo per cui i bambini amano il Natale è che è l'unico momento in cui hanno il permesso di avere dei soldi che possono spendere per



ciò che vogliono. Tutti i parenti adulti e gli amici o i vicini ti danno qualche moneta. Dopo il pranzo e dopo il caffè è molto usuale vedere faccine sorridenti, vestiti nuovi di zecca con nuovi giocattoli, caramelle, dolcini, insomma tutto quello che non possono avere durante gli altri giorni. Ogni anno i genitori provano a convincere i bambini a comportarsi da persone responsabili, quindi tirano fuori il vecchio salvadanaio. Figliolo, i tuoi soldi mettili da parte, così potrai comprare quaderni, penne, o libri che ti servono per la scuola. I salvadanaio alla fine della giornata sono sempre vuoti e sono rimessi via. Vuoti, o quasi ■

CHRISTMAS COLLECTION FOR OUR NEIGHBOURS AT SANTA MARGHERITA, THE LITTLE SISTERS OF THE POOR AND THOSE ASSISTED BY MADRE TERESA NUNS AT THE CELIO

by John McGhie

The total collection for the 2011 Season by amounted to Euro 8000;

ODG (including AUD,OCE,OED,OBK,OSD,OSP)	1805
AG	1.246
CS (including CS C, CSD ,CSFD, CSFU, CSH)	1.589
FI	170
FOMD	707
NR	30
TC	489
RETIREEES (from FAO,IFAD,WFP)	1.528
IRISH CLUB	318
OTHERS	118
GRAND TOTAL	8.000



This total was down on previous years.

The target for the 2012 season is Euro 10000 and we have already collected more than 10% of this.!

Since 1957, collections have been made in FAO to provide something extra for people in need who are our near neighbours.

Over the years, staff from WFP and IFAD have joined in the collections and hopefully they will participate again this year.

The traditional Christmas Party was held on Saturday 17 December 2011 at Santa Margherita Home which is the building in the grounds looking from 8th Floor Cafeteria. In addition to an ad-hoc choir leading the singing of traditional Christmas songs, professional Korean singers entertained with selections from Opera and Neapolitan songs. The Italian Dance Group demonstrated traditional dances and then held a “workshop” with much participation from the more agile.!

Finally, the residents sang for us, their “ guests”. They make a very special choir.

Spumante and panettone followed.

My thanks to all who made the party such a great success.

(This year’s will be on Saturday 15th December 2012. Come and join in!)

To allow for a bigger collection, the gifts to the

residents were handed over on 6th January 2012. Each resident was given Euro 50 to spend as they decide.

One special resident was celebrating 50 years of receiving a Christmas Gift from the annual collection!

The Little Sisters of The Poor were given Euro 1500 and Madre Teresa Nuns Euro 500.

After deducting Euro 56,49 for costs of the party a further Euro 1443,51 was distributed in the Spring to the three institutes for support in their work.

Please note that the work goes on throughout the year. Help is always needed and contributions of good old clothing are always welcome and should be delivered direct.

This was my first year coordinating the collection. It was a privilege to work with a team that Eileen Nolan had built up over the years. My sincere thanks to them and to all who contributed.

Eileen, as promised, gave me all the help that she could. After many years organizing this collection, she was delighted that the “ show must go on “ and its up to all of us to recognize that, in these difficult days, there is a greater need than ever.

I thank all of you, on behalf of the beneficiaries, for whatever you can contribute ■

Lamb with Lima Beans

Ingredients

800 gr cubed lean Lamb from leg or shoulder)
250 gr dried baby lima beans
2 tsp crushed garlic
1 tbsp chopped chive or green part of spring onion
1 tsp chopped parsley
1½ tsp thyme
1 tsp salt
½ tsp chopped hot pepper
1 tbsp vegetable oil
1 tbsp sugar
125 gr chopped onion
4 tbsp tomato ketchup or 2 tbsp tomato paste
500 ml boiling water or more



Method:

Soak the lima beans overnight in abundant water; drain well. Season lamb cube with garlic, chive, parsley, thyme and hot pepper. Heat oil in a large casserole pour in sugar and allow to heat until it begins to foam and turns dark brown, add the cubed meat and turn a few times to coat with the browned sugar; cook for 5 minutes. Now add the onion and ketchup or tomato paste, mix well, cook for 5 minutes more then add the drained beans and boiling hot water; bring to the boil, then lower the heat and cook until both the meat and beans are tender. Verify salt, adding some if necessary and freshly ground black pepper.

Serve hot. Accompanied with bread or white rice and a tossed mixed salad.

Seafood Salad

(serves 6-8 persons)

225 gr cooked lobster, chopped
225 gr cooked large shrimp - 1 (cook only 5 minutes)
225 gr cooked crab meat
150 gr stuffed olives, sliced
225 gr celery branch, thinly sliced
1tbsp chopped parsley
225 gr thinly sliced onion (fresh better)
225 gr peeled cucumber, very thinly sliced

Salad dressing

225 gr low fat yoghurt or mayonnaise
60 gr chilli sauce or tomato ketchup
½ tsp mustard
½ tsp minced garlic or garlic powder
1 tbsp lemon or lime juice
½ tsp sugar
2 tsp salt
½ tsp fresh hot pepper



METHOD: In a large bowl combine the lobster, shrimp, crabmeat, olives, parsley, celery, onion and cucumber. Blend together yoghurt, chilli sauce, mustard, garlic, lemon juice, salt, sugar and hot pepper. Pour over the seafood and toss delicately. Chill until ready to serve on a bed of chopped lettuce. Ideal as an entree for an all fish meal on Christmas or New Year's Eve.

Variation: substitute the seafood with chunks of cooked salmon and coarsely chopped hard boiled eggs and season with salad dressing above.

ARROZ NAVIDEÑO CON DATILES Y PISTACHOS

Por Irina Miolan

- 6 tazas de arroz cocido
- ½ barra de mantequilla
- 1 taza de pistachos o pacanas
- 1 taza de dátiles cortados en cuatro
- 1 taza de perejil picadito (hoja lisa)
- ½ taza de hojas de menta picadita
- 1 taza de hojas de cilantro picadita
- 5 puerros picaditos
- 2 tomates grandes bien maduros picaditos
- 3 cucharadas de aceite de oliva
- 3 cucharadas de jugo de limón
- 1 cucharada de ralladura de limón

Sal y pimienta
Cayena (opcional)

Preparación:

En la mantequilla fría las pacanas con cayena, oscura y reserve. Mezcle el resto de los ingredientes póngale pacanas y sirva. Nota: el arroz debe estar a temperatura, pero recién hecho.



Eighteenth-Century Chestnut Stuffing

by Jill Stevenson

- 450 g (1 lb) frozen peeled chestnuts defrosted (or vac-packed)
- that's what I used
- 1 large onion, finely chopped
- 110 g (3 3/4oz) smoked streaky bacon, finely chopped
- The liver from the turkey, chopped small - don't think we used this
- 25g (1 oz) butter
- 225g (8 oz) best quality pork sausage meat or finely minced pork
- 4 tablespoons chopped parsley
- 1 dessertspoon chopped thyme (we used dried)
- ¼ teaspoon ground mace (we didn't have any)
- Salt and pepper



Melt the butter in a large frying pan and cook the onion, bacon and chopped turkey liver for 10 minutes or so, until the onion looks transparent and everything is tinged gold at the edges. Now tip the contents of the pan into a large mixing bowl and add all the remaining ingredients. Season and mix thoroughly. As you can see very simple.

AVL
Asociación Viva Latinoamérica
Associazione Viva Latinoamerica



Coral Infantil Latinoamericana
Corale Infantile Latinoamericana

INVITAN

Cordialmente a los padres de familia de Latinoamérica cuyos niños tengan edades comprendidas entre los 6 y 12 años a participar en la **Coral Infantil Latinoamericana** para celebrar la Navidad cantando nuestros villancicos tradicionales.



Ensayos: sábados y domingos desde las 16:30 horas en la **Basílica del Sacro Cuore** ubicada en **Vía Marsala 42, Roma (Estación Termini)**

Dedicada a la Navidad, la **Coral Infantil Latinoamericana** ofrecerá en la ciudad de Roma dos conciertos: 23 de Diciembre 19.00 en la **Basílica del Sacro Cuore, Vía Marsala 42** Viernes 04 de Enero 17.00 en el **CAMPIDOGLIO**
* Con la posibilidad de realizar otros conciertos en fechas por definir.



Información e inscripciones:

Alexander 333-8390787, Federico 335-7596986, Juan 388-8224098, Miguel 329-3394678

E-Mail: coralinfantillatinoamericana@gmail.com



SEASON'S GREETINGS
FROM THE FAO STAFF COOP
BOARD OF DIRECTORS
AND OFFICE STAFF.