



**APRIL**  
**2020**

# fao Casa gazette

*Mensile - No 4 - 2020 - Reg. Trib. N. 574 dell'8/10/1990*



**- PASQUA IN SALENTO**

**- FOOD CULTURE ART**

**- TRUFFES**

**- PASSION VERSUS REASON IN ART**

**- STELLA SELENE ONLUS**

## ACI - ITALIAN AUTOMOBILE CLUB

MONDAY 14:30 -17:00 WEDNESDAY 9:30-12:30 | E-014 52893

---

## BICYCLE REPAIRS

WEDNESDAY 12.00-14.00 | BLG. D CAR PARK

---

## DRY CLEANING

MONDAY & THURSDAY 14:00-17:00 | E-020 56069  
WEDNESDAY & FRIDAY 12:00-14:00 | **WFP**

---

## FINANCIAL PLANNING

TUESDAY 10.00-12.00 | E-021 - FRIDAY 12.00-14.00 | E-014 53142

---

## FISCAL ADVISER

THURSDAY 10:00-12:00 | (BY APPOINTMENT) E-014 53142

---

## GADOI MEDICAL INSURANCE

TUESDAY 10:00-12:30 | (BY APPOINTMENT) E-014 52893

---

## GARMENT REPAIRS

TUESDAY 13:30-16:30 & FRIDAY 8:00-12:00 | E-020 56069  
THURSDAY 12:00-14:30 | **WFP**

---

## HOUSING

MONDAY TO FRIDAY 9:00-13:30 | E-016 53142

---

## INFORMATION

MONDAY TO FRIDAY 9:00-13:30 | E-016 53142

---

## INPS CONSULTANT

WEDNESDAY 14:30-17:00 | (BY APPOINTMENT) E-014 53142  
TUESDAY 12:00-17:00 | **WFP**

---

## ITALIAN LANGUAGE COURSES

MONDAY TO THURSDAY 17:00-19:00 | E-021 53142

---

## LAWYER

TUESDAY & THURSDAY 13:30-15:30 | 53142  
(BY APPOINTMENT) E-014

---

## LIBRARY

MONDAY, TUESDAY, THURSDAY & FRIDAY (closed on Wednesdays)  
11:30-14:00 | E-008 53479

---

## NOTARY SERVICE

WEDNESDAY FROM 14:30 ONWARDS | (BY APPOINTMENT) E-021 53142

---

## SHOE REPAIRS

WEDNESDAY 14:00-17:00 | E-020 56069

---

## THEATRE BOOKING

MONDAY TO FRIDAY 9:00-13:30 | E-016 53142

---



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

## FAO STAFF COOP BOARD

<b>Chairperson:</b>	Enrica Romanazzo
<b>Vice-Chairperson:</b>	Shaza Saker
<b>Secretary:</b>	Wulian Weng
<b>Treasurer:</b>	Cinzia Romani
<b>Publicity Officer:</b>	Shaza Saker
<b>Members:</b>	Antonella Alberighi Anna Maria Rossi Antonio Stocchi

<b>Auditor:</b>	Giulio Cerquozzi
<b>Editorial Director:</b>	Stefano Testini
<b>Editorial Committee:</b>	Antonella Alberighi Francoise Point Cinzia Romani Enrica Romanazzo Shaza Saker Wulian Weng Anna Maria Rossi

<b>Sports Activities:</b>	Antonio Stocchi
<b>Cultural Activities:</b>	Anna Maria Rossi

<b>Contributors 2019:</b>	Alessandra Modesti
Larbi Bennacer	Daniele Moroni
Armando Bettozzi	Afrodite Oikonomidou
Fahmi Bishay	Emiliano Pinnizzotto
Francesco Brillì	Pierluigi Picconi
Giulio Calenne	Martina Pisani
Flavia Carbonetti	Enrica Romanazzo
Alexia Maria Di Fabio	Shaza Saker
Sefora Farinacci	Ketty Scardigno
Pietro Paolo Lepre	Matteo Spinelli
Edith Mahabir	Stefano Testini
Cesare Maramici	Alex Van Arkadie
Orhan Memed	Laura Vari
Marco Minicangeli	

## FOOD & CULTURE

- 6 **Pasqua in Salento: "Bomb" Voyage...**  
di Enrica Romanazzo

## FOOD & CULTURE

- 10 **Food, culture and art. Patience Gray at Spigolizzi**  
by Veronica Lazzarini Viti

## FOOD & CULTURE

- 14 **Truffles**  
par Dominique Alhéritière

## ART & CULTURE

- 18 **Passion versus reason in art**  
by Fahmi Bishay

## EVENTS

- 20 **Rome eternally beautiful. C-Rome: a 2000 years walk in Rome**  
by Enrica Romanazzo

## COOKING

- 22 **Sea Bream (Orata) with potatoes and tomatoes**  
by Edith Mahabir

## SOCIETY

- 26 **L'Associazione Stella Selene vera eccellenza a favore dell'inclusione della disabilità e del disagio**  
di Silvia De Mari

## POEMS

- 30 **À quoi bon attendre?**  
par Larbi Bennacer

Typewritten electronic contributions for the FAO CASA Gazette are welcome. These can be articles, poems, drawings, photographs, etc., in fact, anything interesting that staff members and/or their families in Rome or in the field may wish to contribute. These contributions can be in English, French, Italian or Spanish.

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](mailto: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 the 10th 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 FAO Casa Gazette or services rendered by third parties, as foreseen by the relevant conventions stipulated with advertisers/service providers. The views and/or opinions expressed in the FAO Casa Gazette are solely those of the author/s and do not necessarily reflect those of the FAO Staff Coop.

## STAFF COOP OFFICE

**Building E Ground Floor | Ext. 53142 – 55753 – 56771 | Monday to Friday 09:00 – 13:30**

Services and Special Interest Groups

### MEMBERSHIP

Full membership of the FAO Staff Coop is open to all FAO and WFP staff. Associate membership is available for spouses and those who work with FAO/WFP and associated UN agencies. The FAO Staff Coop fee is € 25 una tantum, while the annual dues for both categories are € 25 for singles and € 30 for families.

Apply for membership at the FAO Staff Coop Office (E-016) Monday to Friday 09:00 – 13:30.

### FOR ADVERTISING – CRISTINA GIANNETTI

FAO Staff Coop Office

Viale delle Terme di Caracalla – 00153 Roma

Tel: 06/57053142 or 06/57056771

Email: [fao-staff-coop@fao.org](mailto:fao-staff-coop@fao.org) – Website: [www.faostaffcoop.org](http://www.faostaffcoop.org)

# FAO STAFF COOP



## JOIN OUR ACTIVITIES

### CULTURAL

<b>ARTISTS</b>	<i>Ms I. Sisto</i>	53312
<b>ASSOCIAZIONE CASA</b>	<i>Ms N. Bramucci</i>	53248
<b>LOÏC</b>		
<b>CARIBBEAN CULTURAL</b>	<i>Ms S. Murray</i>	56875
<b>HUMAN VALUES</b>	<i>Ms C. D'Angelo</i>	55966
<b>HISPANIC CULTURAL</b>	<i>Ms M. Murchio</i>	55386
<b>GROUP</b>		
<b>INDIAN CULTURE</b>	<i>Mr I. Animon</i>	55297
<b>ITALIAN DRAMA</b>	<i>Mr P. Tosetto</i>	53585
<b>MUSIC THERAPY</b>	<i>Ms N. Rossi</i>	56253
<b>PET GROUP</b>	<i>Ms M. Dupont</i>	56688
<b>POSITIVE THINKING</b>	<i>Ms R. Gupta</i>	55554
<b>PRANIC HEALING</b>	<i>Ms E. Capparucci</i>	52147
<b>WE CARE</b>	<i>Ms S. Saker</i>	53964
<b>PHOTOGRAPHY</b>		53142/56771
<b>PIANO LESSONS</b>	<i>Mr O. Memed</i>	
<b>MINDFULNESS</b>	<i>Ms B. Monjaras</i>	53572

### CHOIR

<b>GOSPEL CHOIR</b>	<i>Ms P. Franceschelli</i>	53554
<b>HISPANIC CHOIR</b>	<i>Ms B. Killerman</i>	53142
<b>FAO STAFF COOP CHOIR</b>	<i>Ms G. Loriente</i>	54163

### DANCING

<b>BOLLYWOOD</b>	<i>Ms A. Noorani</i>	55016
<b>DANCERCISE: ZUMBA</b>	<i>Ms J. Nanadiego</i>	55575
<b>MODERN</b>	<i>Ms A. Vignoni</i>	53547
<b>TAP DANCE</b>	<i>Ms M. Infante</i>	56415
<b>PIZZICA</b>	<i>Ms C. D'Angelo</i>	55966/53142

### GYMNASTICS

<b>FUNCTIONAL TRAINING</b>	<i>Ms C. Romani</i>	53043
<b>FELDENKRAIS</b>	<i>Ms Eileen Larkin</i>	56399
<b>FITNESS &amp; MUSCLE</b>	<i>Ms D. Rozas</i>	52630
<b>TONING</b>		
<b>YOGA FLOW</b>	<i>Ms P. Franceschelli</i>	53554
<b>YOGA SILHOUETTE</b>	<i>Ms S. Thomas</i>	54986
<b>LOTTE BERK</b>	<i>Ms A. Falcone</i>	52595
<b>PILATES</b>	<i>Ms F. Faivre</i>	54860
<b>TAI-CHI</b>	<i>Ms G. De Santis</i>	53344
<b>POSTURAL TRAINING</b>	<i>Ms Hinrichs Angela</i>	54070
<b>YOGA BASIC/ ASHTANGA</b>	<i>Mr A. Lem</i>	52692
<b>GYM MUSIC</b>	<i>Ms D. Casalvieri</i>	52620
<b>STRETCHING</b>	<i>Ms D. Casalvieri</i>	52620
<b>SELF DEFENCE</b>	<i>Ms C. Romani</i>	53043
<b>KRAV MAGA</b>		
<b>LOW PRESSURE</b>	<i>Ms E. Mahabir</i>	55753

### SPORTS

<b>ATHLETICS</b>	<i>Mr F. Consalvi</i>	56438
<b>CRICKET</b>	<i>Mr G.S. Malakaran</i>	54928
<b>CYCLING</b>	<i>Mr F. Calderini</i>	53828
<b>DARTS</b>	<i>Ms C. Canzian</i>	52617
<b>FOOTBALL MEN</b>	<i>Mr S. Evans</i>	53532
<b>FOOTBALL WOMEN</b>	<i>Ms R. Nettuno</i>	56742
<b>GOLF</b>	<i>Mr A. Stocchi</i>	53142
<b>TABLE TENNIS</b>	<i>Ms B. Killerman</i>	55552
<b>TENNIS</b>	<i>Ms A. Gabrielli</i>	53012

ALL ACTIVITIES ARE FOR STAFF COOP MEMBERS ONLY

# PASQUA IN SALENTO : “BOMB” VOYAGE...

*Il Salento è una terra che scalda i cuori con la poesia delle sue forme, la sua bellezza, la gentilezza, la cordialità della sua gente e la bontà della cucina che affonda le radici nella tradizione contadina*



**di Enrica Romanazzo**

*Sostiene e promuove da anni le attività della FAO STAFF COOP. Nel contempo segue ed organizza eventi in difesa dell'ambiente e per la valorizzazione del territorio salentino*

Una vacanza in Salento rappresenta un'esperienza di intima fusione con la natura che in questa terra è davvero generosa. Il bello del Salento è ovunque: è nel suo fascino antico, è nei suoi paesaggi morbidi e selvaggi, nella vegetazione rigogliosa, nel mare, nei centri termali, ma anche nell'artigianato, nella storia, nell'arte, nella cultura, nei riti, nelle leggende, nella musica tradizionale, nel turismo rurale e nei suoi prodotti enogastronomici che sono sinonimo di genuinità. Questo è il Salento che conosco e che vivo nei mesi del mio “buen retiro”, attraverso i miei continui viaggi alla scoperta di antichi sapori e saperi.



## VIAGGIO AI CONFINI DELLA TERRA

Santa Maria di Leuca è chiamata anche “finibus terrae” ovvero ai confini della terra.

Percorriamo la litoranea ionica per ammirare la costa gallipolina caratterizzata da un basso litorale e dalla presenza di ampi tratti di spiaggia sabbiosa. Passiamo attraverso l'incantevole baia verde circondata dalla rigogliosa vegetazione della macchia mediterranea, ricca di strutture ricettive adatte a tutti i gusti e tutte le tasche. Il viaggio continua costeggiando la Riva d'Ugento chiamato le Maldive del Salento. La sabbia finissima creata dai calcari delle rocce e l'acqua trasparente dovuta all'assenza di fiumi, rendono queste spiagge incantevoli. Santa Maria di Leuca si presenta ai nostri occhi nel largo respiro del piazzale sul quale lasciamo il pullman per dirigerci

a piedi verso la prima basilica mariana del mondo. Il faro campeggia sulla punta estrema del promontorio. La leggenda narra che Santa Maria di Leuca (o forse Porto Badisco) sarebbe stata il primo approdo di Enea. Successivamente sarebbe qui approdato Pietro apostolo, il quale, arrivato dalla Palestina, iniziò la sua opera di evangelizzazione, per poi giungere a Roma dove fondò la Chiesa. Fu allora che Leuca assunse il suo nome completo di “Santa Maria di Leuca”. Il passaggio di San Pietro è anche celebrato dalla colonna corinzia del 1694 eretta sul piazzale della Basilica, recentemente ristrutturata. Da questo osservatorio privilegiato possiamo vedere il lembo di terra che costituisce il confine fisico e punto di separazione tra le acque di due mari. E’ uno spettacolo straordinario: davanti a noi solo il blu infinito del mare che appare come un miraggio. I bagliori ed i respiri dei due mari sembrano quasi incontrarsi in un punto sospeso dell’infinito che si presenta lucente ed a tratti ingannevole...Sembrirebbe mare anche il cielo se non fosse per le nuvole che galoppiano tra l’Adriatico e lo Jonio. Su questo lembo di terra magica che fa sognare, il risveglio alla realtà è dato dal richiamo delle voci del resto del gruppo che vuole riunirsi per una foto ricordo, ed il brulichio di barche ancorate tra i luccichii del porto, accarezzato dal sole che filtra tra stralci di nubi.

Dal lembo meridionale del Salento riprendiamo il viaggio lungo la litoranea che costeggia l’Adriatico in direzione Otranto. Il percorso è suggestivo perché si snoda lungo falesie a picco sull’acqua cristallina, lagune azzurre, spiagge bianchissime, tra

BRINGING JOY TO LEARNING.  
PRE-K TO GRADE 12.  
INQUIRE, VISIT, OR APPLY TODAY.

AMERICAN OVERSEAS  
SCHOOL OF ROME

VIA CASSIA, 811  
06.334.381  
WWW.AOSR.ORG/ADMISSIONS



muretti a secco, uliveti, piante di cactus, palme, vecchie torri, fitte pinete fino a raggiungere grandi pianure verdi, interrotte da massi rocciosi, con le capanne dei pastori, dette pagliare, a forma di cappello conico, quasi piccolissimi trulli. Le costruzioni coniche orientaleggianti sembrano essere nella Puglia del sud la forma più naturale di architettura. E la pianura in cui sorgono è tutta marina, battuta dai venti tra mare e mare. A tratti il paesaggio si fa brullo ed i greggi di pecore in lontananza rimandano alle immagini dell'entroterra sardo.

Facciamo una breve sosta a Castro Marina per ammirare il Castello sito sull'imponente rocca, in una posizione panoramica tra le più belle di tutto l'Adriatico. Il tempo non ci consente purtroppo una visita alla suggestiva grotta di Ziinzulusa, situata a nord di Castro Marina. Quindi riprendiamo il

cammino verso SANTA CESAREA TERME, località caratterizzata dalla presenza di sorgenti termali di acque sulfureo-salzo-bromoiodiche. La ridente stazione termale si presenta arroccata su un ripiano della scogliera che si affaccia sul Canale D'Otranto. Sostiamo per ammirare una pittoresca scalinata scavata nella roccia ed il panorama circostante che si dipana tra palazzi orientaleggianti e splendide calette rocciose incastonate nello scenario incantevole di insenature delimitate da falesie calcaree a picco sul mare, che regalano un tripudio di luci e colori. Dopo un delizioso spuntino a base di pizza e pittule locali, riprende il nostro viaggio verso Otranto. Appena mettiamo piede in questo borgo considerato tra i 200 più belli di Italia, VODAFONE invia un messaggio di "Benvenuti in Grecia".

L'unicità di Otranto è data dall'essere il comune italiano più ad est. Qui, infatti, si può assistere alla prima alba del nuovo anno, la cosiddetta Alba dei Popoli, che da anni attira turisti da ogni parte d'Italia e d'Europa. Dal suo porto turistico si intravedono le coste della Grecia e dell'Albania che distano circa 70 km dalla costa otrantina. Visitare i piccoli centri del Salento vuole dire anche ripercorrere una lunga storia, dove ogni epoca ha lasciato tracce tangibili. Nel suggestivo borgo antico sono visibili tracce di stile paleocristiano, bizantino e romanico. La punta di diamante è il castello Aragonese circondato dall'alto fossato e dai tre torrioni cilindrici che catturano lo sguardo. Ma Otranto ci offre anche un passaggio variegato: la bellezza delle spiagge incastonate fra le rocce si amalgama con la suggestione dei laghi Alimini, immersi nella rigogliosa natura tipica della macchia mediterranea, che attraversiamo nel viaggio che ci riporta a Casa.

BOMB VOYAGE et...BOMB APPETIT!!!!




Stiamo per concludere in bellezza questo viaggio BOMBA che è e sarà ricordato dai miei ospiti come un'esplosione di sorprese e sapori. Si perché al nostro rientro, troveranno una tavola imbandita con i piatti della tradizione salentina. Ho preparato per loro i CICERI e TRIA (una gustosa zuppa di ceci contadina), le CICORIE con CREMA di FAVE, la PAPARINA (un delicato contorno di foglie di papavero bollite e condite con olio extra vergine pugliese e crema di zucca), il PURPU A PIGNATTA, ovvero polpo con patate cotto a fuoco lento in un vaso di terracotta, ed infine il pollo ripieno al forno chiamato con il pittoresco e divertente termine dialettale "POLLO CUSUTU NCULU"... Come d'uso nelle famiglie leccesi, le portate devono essere abbondanti! Ed io non posso che adeguarmi alle usanze locali.

Concludiamo in bellezza la giornata della Santa Pasqua con un brindisi al PRIMITIVO di Manduria, un vino pugliese gradevole, pieno, armonico, che ben si sposa con i piatti della cucina tipica locale. Sorseggiarlo e gustare la semplicità e la genuinità degli ingredienti della tradizione contadina è pura estasi.... Mi chiedo come possa l'accattivante visione delle tavole imbandite, lasciare posto ad un lungo periodo quaresimale di digiuno e di penitenza in questa fertile terra? Digiuno è una parola che il Salentino fatica solo a proferire...qui la dieta mediterranea è un must imprescindibile!

## AN EASY WAY TO LEARN MATH

- 1** CAPACITY TO MAKE CALCULATIONS
- 2** CAPACITY TO SELF-LEARN
- 3** CAPACITY TO VERIFY
- 4** CAPACITY TO MAKE MENTAL CALCULATIONS



### KUMON®


THE FIRST CENTER IN ROME  
**KUMON ROMA**  
PORTUENSE - GIANICOLENSE

+39 06 69322521  
+39 3663042771  
+39 3463207805


**INFO@KUMONROME.COM**  
**WWW.KUMONROME.COM**

VIA LEONARDO GREPPI  
N.63/65 00149 ROMA  
(TRASTEVERE STATION)


### STRONG POINTS OF KUMON METHOD




**EXPERT INSTRUCTION**



**ESTABLISHED PROGRAMME**



**SELF-LEARNING**



**LONG-TERM SUCCESS**

@kumonrome
 @kumonrome

# FOOD, CULTURE AND ART. PATIENCE GRAY AT SPIGOLIZZI

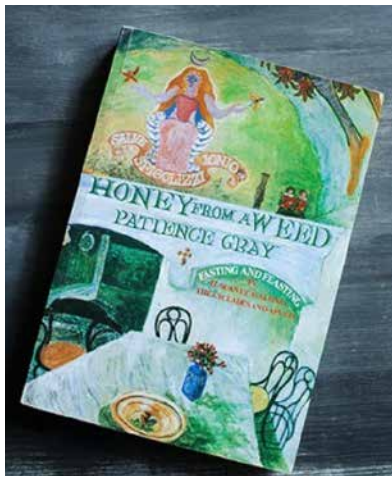


**By Veronica Lazzarini Viti**

*Born in Rome, studies in Anthropology at the University La Sapienza, Rome; volunteer work with organizations working in developing countries; former President UNWG-Rome*

Food and culture – the various intertwinings between food, its production and consumption, with the lives of peoples and their social background – is a theme for anthropologists, but not exclusively.

Artists also look at these themes from their particular outlook shaped by personal sensitivity and empathy with nature and its various expressions, thus opening



often new paths of awareness for a wider public. Patience Gray (1917-2005), an English woman, a silver and gold jewellery maker as well as a food writer, happened to pass through some of the most extraordinary Mediterranean regions as life companion to the Belgian sculptor Thomas Mommens. Their artistic pilgrimage was inspired by the search for marble quarries for his sculptures, and after Carrara, Catalonia and Naxos, culminated in the most southern region of Italy, in the Salento of Apulia. Patience wrote about it in her unique book of memories and recipes “Honey from a Weed.

“Fasting and Feasting in Tuscany, Catalonia, the Cyclades and Apulia” There, in the Salento area, in Spigolizzi, Patience and Thomas discovered in 1970 the perfect place for devoting themselves to art and to discoveries of ancient rural local traditions – “there is a feeling of being marooned in an older kind of time” Patience wrote. She described the place in her book “as a sea of olives at the easterly side of an enormous plain, and a great sea to the west, where the wind carries the pungent scent of sage, rosemary, thyme, myrtle, cistus and the acrid smell of lentisk”.

The masseria they bought, the traditional farmhouse of Apulia, was to receive over the years their attention, affection and care as well as the visits of many friends and visitors from various parts of the world.

# AUTO INSURANCE THAT PROTECTS YOU ANYWHERE IN THE WORLD



We work everywhere,  
so you can drive anywhere

In Spigolizzi, where the almost total darkness at night was pierced by the flashing of the lighthouse of Santa Maria di Leuca, they enjoyed sunsets and sunrise, lamplight, moonlight and starlight, an olive wood fire in winter - making the most incandescent braise - and 180° degrees of Ionian Sea to be discerned from the roof, as Patience observed in her book.

Apart from Art, it was the agricultural seasons which structured rhythmically their lives: planting and harvesting, salsa making (bottled tomato sauce), preserving fruits and gathering of wild herbs and mushrooms, vendemmia (wine-making) and oil making; that ancient ritual of picking of olives – men only climbing the olive trees, and women gathering the olives at the ground.

Time spent among the beautiful, monumental olive trees of the Salento had a magical effect on Patience: not only the tiring activity of olive-picking vanished almost at once with the joy of achievements reached, but it was able to create a feeling of deep, intense companionship and conviviality among its participants. The best olive oil, Patience wrote in her apical work, considered a classic and masterpiece of food writing “Honey from a Weed”, comes from olives you picked in company with friends and then pressed in the village oil press. Needless to mention that for Patience, the best way for using the olive oil was when “feasting” with it while sharing a dish with friends.

In “Honey from a Weed” recipes are accompanied by personal memories, historical references, poetic descriptions of landscapes and scientific knowledge. Her approach to weeds and plants of the Southern macchia resembles, as Adam Federman writes in his book “Fasting and Feasting. The Life of Visionary Food Writer Patience Gray” the spirit of Renaissance naturalists.

Her deep interest in traditional peasant cuisine, “la cucina povera”, an aspect of “Mediterranean Diet”, where plenty and ostentation is substituted by scarcity and frugality, runs like a fil rouge through the pages of “Honey from a Weed”. Patience praised the Salento with its historical and natural beauty as the emblematic area of a rural civilization stretching from its Neolithic beginnings to her days. She was aware that she had witnessed during her lifetime a world almost vanishing, but her sensitivity as an artist to the real and most profound aspects of life contributed by means of her writings in shaping a new way of approaching foods, cuisine and the preservation of the environment.

In 2013 UNESCO recognized the “Mediterranean Diet” as “intangible cultural heritage” acknowledging its specificities and uniqueness while stressing the significant role of women in safeguarding its techniques and traditions and in handing over of these to younger generations. Artists also contribute to it.



## BREAKING NEWS

DIRECT BILLING PHYSIOTHERAPY AND OSTEOPATHY ALLIANZ

**Dr Gabriel E. Buntin**

*Orthopedic Trauma Surgeon  
X-Ray and Ultrasound facilities  
English – French – Italian – German*

**Dr Massimiliano Magaletti**

*Orthopedic Trauma Surgeon  
Shoulder, Knee, Ankle Surgery  
English – Italian*

**Dr Giorgia Chiarottini**

*Physiatry  
English - Italian*

**Dr Giuseppe Calandra**

*Angiology  
English – Italian*

**Dr Carmelo Dominici**

*Cardiac Surgeon  
English – Italian*

**Dr Elena Nobili**

*Gynecology and Obstetrics  
Ultrasound Facilities  
English – Italian*

**Dr Zuzana Stloukalova**

*Gynecology and Obstetrics  
Ultrasound Facilities  
English – Italian – Czechoslovak*

**Dr Christian Abi Nassif**

*Liver and Metabolic Diseases  
English – French – Italian - Lebanese*

**Dr Gregory Strabach**

*MD General Practitioner  
French – English – Italian*

**Dr Elena Agafonova Battisti**

*Internal Medicine – Ultrasound  
ВРАЧ ОТДЕЛЕНИЯ ТЕРАПИИ И УЗ ДИАГНОСТИКИ  
Italian - English - Russian*

**Dr Giorgio Balsamo**

*Otolaryngology ENT  
Italian - English*

**Dr Sibylle Hueck**

*Otolaryngology ENT  
Italian - English - German*

**Dr Massimo Mancone**

*Cardiology - ECG - Echocardiography  
Italian - English*

*Physiotherapeutical Centre  
Allianz and De Besi-Di Giacomo affiliated*

**Dr Maria Giuliana Cacciaguerra**

*Dermatology  
Italian - English - French*

**Dr Alessandro Calarco**

*Urology - Andrology  
PhD in Urological Oncology Expert in  
Minimally Invasive Techniques  
English - Italian*

**Dr Simone Di Rezze**

*Neurology Elettromyography  
English – Italian*

**Dr Yeganeh Manon Khazrai**

*Nutrition - Patient Centred Counsellor  
Diabetes Educator  
Italian - English - Iranian*

**Dr Francesca La Farina**

*Molecular Biology - Nutrition  
Italian - English*

**Dr Valentina Scalzi**

*Rheumatology - Musculoskeletal Ultrasound  
Italian - English*

**Dr Marco Lombardi**

*General Surgery  
Italian-German-English*

**Dr Annalisa Calisti**

*Aesthetic Medicine  
Italian-German-English*



# TRUFFES

Où manger celles que l'on vient de récolter



**Par Dominique Alhéricière**

*A pris une retraite anticipée il y a onze ans. Ces années de liberté ont été parmi les plus heureuses de sa vie, lui donnant tout le loisir de revoir "Il Bel Paese", d'être en famille, de sourire aux autres, et d'écrire. Ses deux derniers livres: "Orient" et "La Route du Rhum. Regards d'un Bobo sur les Géants des Mers, le Rhum agricole et les Antilles"; disponibles à Nombre7 Editions, sur le site principal de vente en ligne et à la FAO*



Vous en connaissez beaucoup de capitales où un samedi à six heures de l'après-midi on se dit qu'on mangerait bien des truffes ce soir, et quatre heures plus tard on mange celles que l'on vient de récolter? Il suffit d'avoir un ami qui s'appelle Carlo, avec trois chiens truffiers et de partir avec lui en fin d'après-midi dans la Tenuta Municipale de Castel di Guido, encore sur le territoire de la commune de Rome, à quelques kilomètres du centre, sur l'Aurélia.

Là, depuis 1992, les maires de Rome ont fait planter par les enfants des écoles un arbre pour chaque naissance: des chênes *Quercus pubescens*, des chênes verts *Quercus ilex* et des chênes liège, *Quercus suber*. On arrive à la Tenuta en une demi-heure. L'horreur se mêle au sublime: des immondices de vieux pneus à demi brûlés, cagettes, bouteilles, canettes, toute une décharge immonde au milieu de lauriers roses en pleine gloire enflammés par le soleil qu'une fin d'après-midi d'été chaude et humide a légèrement voilé. Carlo fait descendre les chiens truffiers après avoir pris soin de les mettre en laisse, une laisse à mousquetons multiples, comme celles qu'utilisent les promeneurs de chiens à Manhattan ou à Buenos Aires. Après deux cents mètres de chemin carrossable, au milieu de champs de chaumes que le soleil arrose, parsemés de grosses balles de paille, on franchit une petite barrière de bois pour entrer dans la chênaie.

Carlo a libéré une adorable Lagotto de trois ans, bouclée et dorée comme un agneau, un cocker tout noir de deux ans, et une griffonne de la Valnerina, toute

jeune elle aussi. Les trois chiennes partent ventre à terre, et en moins de quinze secondes, je vous le jure, la Lagotto rapporte une grosse truffe de cinquante grammes, puis quinze secondes plus tard une autre plus petite, puis une autre encore, minuscule celle-là. Elle écrase la concurrence du cocker et du griffon, mais après une demi-heure elle montre déjà des signes d'épuisement. Il faut lui donner à boire; c'est le moment qu'attendait la cocker pour prendre la vedette; celle que l'on croyait peu douée et dissipée, commence à rapporter des truffes de plus en plus belles et c'est elle qui mangera le plus de ces saucisses fumées que Carlo donne, morceau par morceau, à mesure que les chiens lui rapportent les pépites. La griffonne n'est pas moins douée mais elle est handicapée par le mors que Carlo lui met puisqu'elle n'a pas encore appris à rapporter le produit de ses fouilles, préférant manger sur place. Le mors l'en empêche. Il faut à chaque fois le lui enlever pour lui permettre de manger son bout de saucisse, puis lui remettre avant de la laisser repartir. En deux heures de marche à travers ces bois habités par de superbes bovins de la Maremma, bêtes immenses et aux longues cornes, Carlo a obtenu de ses chiens un bon demi kilo de truffes, et comme c'est un ami généreux il nous en donne presque la moitié. De retour à la maison, vers dix heures du soir, pâtes fraîches aux truffes.



- Dermatology
- Skin Cancer Center (one day screening and biopsy)
- Nutrition
- Plastic Surgery
- Aesthetic Surgery
- Aesthetic Medicine (Non surgical Anti Aging and Body Contouring Treatments)
- Advanced Technology (Lasers, Radiofrequency, Ultrasounds, Cryolipolisis)



By appointment only - Via della Fonte di Fauno 29, Call: 06/45546660 ( 3 pm/ 7 pm)  
Email: circomassimomedicalcenter@gmail.com

# LIBRARY NEW BOOKS

The following *new* hardback books are available for borrowing.

## <English>

Archer, Jeffrey	Nothing Ventured	Hislop, Victoria	Those Who Are Loved
Bramley, Cathy	A Vintage Summer	Montefiore, Santa	The Temptation of Gracie
Brear, AnneMarie	The Promise of Tomorrow	Moriarty, Liane	Truly Madly
Camilleri, Andrea	Death at Sea	Nesbo, Jo	The Thirst
Cole, Martina	No Mercy	Penny, Louise	A Better Man
Edsel, Robert M.	The Monuments Men	Riddle, Sienna	Seven Months of Unruly Sinners
Franzen, Jonathan	Purity - A Novel	Robb, J.D.	Vendetta in Death
Goodwin, Rosie	The Blessed Child	Sharp, Cathy	A Daughter's Sorrow
Grace, Evie	The Seaside Angel	Silva, Daniel	The New Girl
Gregory, Philippa	Three Sisters, Three Queens	Sisman, Adam	John le Carré - Biography
Grisham, John	The Guardians	Slaughter, Karin	The Last Widow
Harris, Robert	The Second Sleep	Walton, Mollie	The Daughters of Ironbridge

## <French>

Bussi, Michel	Tout ce qui est sur terre doit périr	Modiano, Patrick	Encre sympathique
Carter, M.J.	Maharajah	Nesbo, Jo	La soif
Leon, Donna	Les disparus de la lagune	Tesson, Sylvain	La panthère des neiges
Levy, Marc	Ghost in Love	Werber, Bernard	Sa majesté des chats
Minarelli, Maria Luisa	L'or de Venise		

## <Italian>

Brown, Dan	Origin	St. John, Madeleine	Le signore in nero
Camilleri, Andrea	Autodifesa di Caino	Tuti, Ilaria	Ninfa dormiente
Celani, Silvia	Ogni piccola cosa interrotta	Wilson, Susan	La felicità arriva in punta di piedi
Newman, Sandra	I cieli		

If you enjoy reading, the FAO STAFF COOP Library is for you. The Library offers hundreds of hardback and paperbacks in English, French, Italian and Spanish, fiction and non-fiction.

We are located in Building E, Room 008-2. The Library hours are from 11:30 to 14:00, Monday, Tuesday, Thursday and Friday; we are closed on Wednesdays.

The Library is run by volunteers – if you like books and enjoy talking to people, why not become a volunteer?

**Exciting Sale of Books Taken Off Shelves!!**

**In the FAO STAFF COOP Library**

**Please come and see our large selection of library books on sale in English, French, Spanish and Italian, at bargain prices.**





Italy's first  
IB school



# Excellence Done differently



**ST. STEPHEN'S  
SCHOOL ROME**

American international  
day and boarding school

[sssrome.it](http://sssrome.it) / +39 06 575 0605

# PASSION VERSUS REASON IN ART



## By Fahmi Bishay

*Dr Bishay is an FAO retiree and a senior consultant in Agricultural Policy Analysis, Sustainable Economic development, and Environmental Protection. He is an economist, writer and artist. This is his self-portrait*

Said my friend, “I am torn between my passion and my reason in relation to art. I have a great passion for painting. I dream of being a great painter. I would love to follow suit of the great masters, particularly: Caravaggio, Rafael and Rembrandt. But, as you know, my work at FAO is highly demanding: the intellectual office work during working hours, the country missions, and some administrative responsibilities. Missions require lots of preparatory work before travelling, work in the field, and reports and discussions upon return. So, my logical reason tells me: it is impossible to fulfill your passion and realize your dream while performing well at FAO. Thus, can you please help me to resolve this conflict?” I said, “I fully understand and appreciate the conflict within your soul, my

friend. Yet, let me quote you what Kahlil Gibran said about reason versus passion”. He said, *‘Your reason and your passion are the rudder and the sails of your seafaring soul. If either your sails or your rudder be broken, you can but toss and drift, or else be held at standstill in mid-seas<sup>1</sup>. Gibran further highlighted the danger of following either passion alone or reason alone. He said, ‘for reason, ruling alone, is a force confining; and passion, unattended, is a flame that burns to its own destruction<sup>2</sup>.*

“So my friend”, I added, “You have to have an inner peace within your soul between those seeming conflicting forces”. I further explained, “To become an artist you have to follow your reason and judgement by setting up a plan to achieve your goal. And following your passion for art, you will not only put this plan into action, but you will also implement it with the strength and force of your passion”. I next suggested that, “For your plan to be feasible, it needs to follow a gradual approach– you have to walk before you can run. You can start by spending only a few hours a week – after work or on the weekends – training on the basic principles of painting.



“Your reason and your passion are the rudder and the sails of your seafaring soul”.

Sailing on the Nile

An oil painting by Fahmi Bishay  
(Oil on canvas 60 X 40 cm)

When you organize your time to spare those few hours for your plan, your passion for art will stimulate you to work hard on your plan implementation as well as on your job at FAO. Thus, your passion works towards satisfying your reasoning and judgement. And, once you are comfortable with the basic principles of painting, you move into the practice phase.” I added, “My friend, as regards practice, you are lucky because you live in Rome: The Eternal City, the city of art and architecture. Visit the art galleries, and look so deep into the works of the masters you adore and want to follow. Try to copy some of their works as an exercise. Acquire books on art and subscribe to world art magazines to learn the latest in the field”. I next emphasized that “Once you start producing some work of art, and as you see the progress and improvement in the quality of your work, your satisfaction of achievement will start fulfilling your passion. In addition, your high moral and your feeling of happiness and content as a result of your achievement in art, will provide you with a strong stimulus to excel in performing your duties and responsibilities of your job at FAO. It is, thus, a win-win situation. And, as practice makes perfect, practice, practice, practice.” Finally, I concluded by saying, ***“Once you excel in your art and in performing your duties and responsibilities of your job at FAO, then you will have peace between your passion and your reason in art”***. And to appreciate how wonderful is this state of peace between your passion and your reason, let me quote you again what Gibran said about the state of peace between your reason and your passion. He said, “... *Therefore let your soul exalt your reason to the height of passion, that it may sing. And let it direct your passion with reason, that your passion may live through its own daily resurrection*”<sup>3</sup>.”

<sup>1</sup> Kahlil Gibran. “The Prophet”, published in 1923, and this is the 138’s edition by Alfred-A-Knopf publishers, New York, 2003, p 50.

<sup>2-3</sup> Ibid p 50-51



**SPORT HEALTH®**  
FISIOTERAPIA

**PHYSIOTHERAPY**

**SPORT MEDICINE**

**ORTHOPEDICS**

**E TRAUMA**

Via Latina, 497 - Rome  
06 78851271 - 06 92599272  
sport.health@email.it - www.sporthealth.eu



**Bio HAIR expert**

+39 06 89021840

BIOHAIREXPART

BIOHAIREXPART

VIA MACEDONIA, 70A

WWW.BIOHAIREXPART.IT

**PROMO 20% OFF**

# ROME ETERNALLY BEAUTIFUL.

## C-ROME: A 2000 YEARS WALK IN ROME

*A tour which has taken visitors through more than 20 centuries of history, across the most important historical periods of Rome: art and architecture, religion and politics*



**by Enrica Romanazzo**

*Has been supporting and promoting for years the activities of the FAO STAFF COOP. At the same time follows and organizes events in defense of the environment and for the enhancement of the Salento territory*



I did not want to miss the chance to see Rome under the professional guidance of architect Fabio Barilari. I have really enjoyed my Saturday morning tour to discover the beauty of Rome from both a historic and urban point of view.



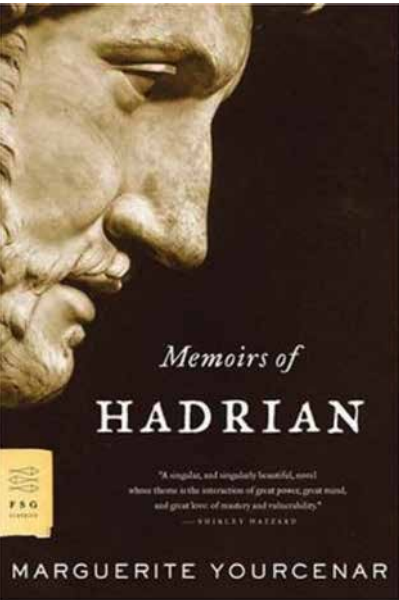
It has been a beautiful experience, as it has offered more than one perspective of the city and its history. C-ROME tours and drawing sessions offer the opportunity of observing the evolution of this unique city, from its origins to the current challenges, presented through some of its most iconic sites.

The visit of the Pantheon has offered us the opportunity of observing the temple of all GODS from a special perspective. It has been explained that, almost two thousand years after it was built, the Pantheon's dome is still the world's largest unreinforced concrete dome and that many important buildings in the world have been inspired by the Pantheon's structure, with a portico and a rectangular vestibule which links the porch to the rotunda. The central opening in the dome is impressive: the height of the oculus and the diameter of the interior circle are the same, 43 metres (142 ft).

The former Roman temple is now a Catholic church (Basilica of St. Mary and the Martyrs) on the site of an earlier temple commissioned by Marcus Agrippa during the reign of Augustus (27 BC – 14 AD). The Temple of all Gods was completed by the emperor Hadrian.



From *Memoirs of Hadrian* (French: *Mémoires d'Hadrien*), a novel by the Belgian-born French writer Marguerite Yourcenar about the life and death of the Roman Emperor Hadrian.



*“My intention had been that this sanctuary of All Gods should reproduce the likeness of the terrestrial globe and of the stellar sphere. The cupola revealed the sky through, showing a great hole at the center alternately dark and blue. This temple, both open and mysteriously enclosed, was conceived as a solar quadrant. The hours would make their round on that caissoned ceiling so carefully polished by green artisans; the disk of daylight would rest suspended there like a shield of gold; rain would form its clear pool on the pavement below, prayers would rise like smoke towards that void where we place the Gods.”*

FREE EYE-TEST FAR AND FOR NEAR DISTANCE  
 EXPERTS IN REFRACTIVE PROBLEMS  
 SPECIALISTS IN KIDS EYEWEAR  
 THE BEST EYEWEAR BRANDS  
 CUSTOM PROGRESSIVE LENSES+CONTACT LENSES  
**SPECIAL PRICE FOR FAO STAFF**

40+ YRS OF EXPERIENCE

VIALE AVENTINO, 78 - 00153 ROMA T. 065758413  
 INFO@OTTICA-AVENTINO.COM - WWW.OTTICAVENTINO.COM

OPEN FROM  
 9.00 TO 19.30  
 NON-STOP,  
 MONDAY  
 TO SATURDAY



**OTTICAVENTINO**  
*L'ottica migliore con un giardino di mirisole*

# SEA BREAM (ORATA) WITH POTATOES AND TOMATOES



## **Ingredients:**

*1 sea bream  
(weighing 1 kg)  
6 medium potatoes  
6 ripe cherry tomatoes  
80 gr grated  
pecorino cheese  
10 tbsps olive oil  
1 bunch parsley  
salt, black pepper*

**Method:** Scale fish and gut removing entrails, wash thoroughly under running water. Then dry completely inside out with absorbent kitchen paper. Season inside and outside with salt and black pepper. Wash and dry the parsley then chop finely and set aside. Peel potatoes and cut into thin slices, rinse well and dry with absorbent paper. Wash and dry tomatoes and cut into two.

In a deep oven dish (oval or rectangular) large enough to hold entire fish, pour in 4 tbsps olive oil and allow to cover entire bottom of dish, then sprinkle half of the chopped parsley and distribute enough slices of potatoes to cover the bottom of the dish and sprinkle these with 40 gr or half of the grated pecorino cheese. Place the fish on the bed of potatoes and cover with the remaining slices of potatoes, distribute all around the sliced tomatoes, sprinkle with pecorino and the remaining parsley and drizzle with the remaining 6 tbsps of olive oil. Season with more black pepper if desired.

Bake in a preheated oven at 200°C for 30-35 minutes. Arrange fish on a serving plate surrounded with the potatoes and tomatoes. Serve hot.

*Note: Parmesan cheese can be used if pecorino not available although the taste will be less pungent.*

**By Edith Mahabir**





**MS PARTNERSHIP SPA**  
INTERNATIONAL MOVERS

Relocation - Household goods  
and freight forwarders - Fine arts  
transport

---

Relocation - Spedizioni -  
Traslochi - Trasporti Opere d'Arte








Via Chivasso 3 - 00123 - Roma  
tel. +39 06 61901926  
info@mspgroup.it  
www.mspgroup.it

**THE ART OF MOVING SINCE 2006**

**iTri  
an  
goli**

HOTEL · RESIDENCE · VILLE






**FAO**

**FINO AL 31 MARZO 2020: SUPER SCONTO DEL 20%**

Via Ermanno Wolf Ferrari, 285 00124 Roma  
Tel. +39 06 500871 Fax +39 06 50087600  
info@itriangoli.com www.itriangoli.com

# G.A.D.O.I.

(GRUPPO ASSOCIATIVO DIPENDENTI  
ORGANIZZAZIONI INTERNAZIONALI)

## Copertura medica

*in sostituzione dell'Allianz per i figli  
e familiari dei Soci G.A.D.O.I.*



IGEA – DEA DELLA SALUTE

## **PERCHE' CONVIENE LA POLIZZA G.A.D.O.I. - UNIPOLSAI**

- 1) Perché è una **Polizza di Gruppo**, come quella dell'ALLIANZ per i dipendenti e pensionati della FAO
- 2) **Funziona da 22 anni** e mantiene il costo iniziale dall'iscrizione fino all'età di 80 anni
- 3) **A differenza delle Polizze di oggi, rimborsa** anche tutte le spese fatte in istituti o presso medici **non convenzionati**, con validità **in tutto il mondo**
- 4) Dà coperture e **garanzie tre o quattro volte superiori** a quelle delle Polizze odierne e comprende cure termali e fisioterapia per malattie
- 5) E' **gestita direttamente da** un'Associazione di **colleghi della FAO**, seguendo le direttive della Compagnia di Assicurazioni che aiutò a crearla nel 1996

**Nata all'interno della FAO, creata per noi stessi**

**merita quindi la fiducia di tutti.**

*Per informazioni: Valentina Marraffa – tel. 06/87182390 oppure 360/428414  
[giorgio.gadoi@gmail.com](mailto:giorgio.gadoi@gmail.com)*

*Per un appuntamento rivolgersi all'Ufficio Fao Staff Coop.  
Siamo in Fao il Martedì mattina*





# MARYMOUNT

INTERNATIONAL SCHOOL ROME

*Join us on Your Journey*



EARLY LEARNING  
AGES 2-5

ELEMENTARY SCHOOL  
AGES 6-11

MIDDLE AND HIGH SCHOOL  
AGES 11-18

OUTSTANDING IB PROGRAM  
GRADES 11-12

TOP UNIVERSITIES  
A GLOBAL NETWORK

Via di Villa Lauchli 180  
00191 Rome, Italy  
+39 06 362 91012  
[www.marymountrome.com](http://www.marymountrome.com)  
[admissions@marymountrome.com](mailto:admissions@marymountrome.com)



# L'ASSOCIAZIONE STELLA SELENE VERA ECCELLENZA A FAVORE DELL'INCLUSIONE DELLA DISABILITÀ E DEL DISAGIO



**di Silvia De Mari**

*Giornalista pedagoga esperta in politiche sociali*



L'Associazione Stella Selene ONLUS, a favore dell'inclusione della disabilità e del disagio, si pone come mission il percorso dello sviluppo della personalità di un individuo potenziando in ciascuno i tempi di attenzione e di concentrazione nell'accrescimento dell'autostima.

L'Associazione lavora attraverso attività individuate in sede e/o attraverso attività laboratoriali di gruppo in cui vigono i principi educativi della *peer-education* e del mutuo-aiuto. Stella Selene ha, inoltre, aperto uno spazio per i genitori, nel quale essere accolti, ascoltati e soprattutto sostenuti nel proprio ruolo genitoriale.

I laboratori ideati da Stella Selene hanno la finalità di raggiungere l'acquisizione di autonomie sul piano funzionale in un contesto stimolante e gratificante, attraverso la socializzazione e la collaborazione, il gioco, il rispetto degli altri e delle loro identità, il saper stare insieme, il condividere spazi e materiali. Anche per i bambini con DSA Disturbo Specifico dell'Apprendimento: disgrafia, discalculia, dislessia, dislalia) e BES (Bisogni Educativi Speciali). L'Associazione si avvale del tutoraggio

domiciliare attraverso la collaborazione di esperti altamente qualificati sul piano clinico, sanitario, psicologico, pedagogico per intervenire a favore di bambini, adolescenti, giovani ed adulti che presentano ogni tipo di disabilità e disagio.

Il motto di Stella Selene è “Dietro uno svantaggio, si nasconde un’opportunità...”.  
L’Associazione si trova a Roma in Via Giorgio De Lullo 117  
[www.associazionedisabilistellaselene.com](http://www.associazionedisabilistellaselene.com)

Facendo tesoro dell’esperienza dei tanti volontari, che giornalmente dedicano il loro tempo ad incrementare le attività ed i percorsi d’integrazione, possiamo segnalare che Stella Selene ha in cantiere tantissimi laboratori: Stelline blu (attività di lego terapia), Stelline Gialle (musica, ascolto e produzione di suoni), Stelline Verdi (attività di pittura e motricità fine), Stelline Rosse (attività di drammatizzazione) e Stelline Azzurre (laboratorio di produzione e fruizione di testi letti sintetizzandoli attraverso il linguaggio iconico).

# FRENCH DENTAL CLINIC ROMA



**DR. BENOÎT BRUNET**  
Diplômé de la Faculté de Chirurgie-Dentaire de Toulouse III  
Membre Diplômé du CFI ( Collège Français d'Implantologie )  
Membre de l'ITI ( International Team for Implantology )

**DENTISTRY/ ORTHODONTICS/ IMPLANTOLOGY/  
AESTHETICS**

**Viale Aventino 102, 00153**

**At Only 5 minutes from the FAO**

**TAKE AN APPOINTMENT CALLING 0657 250 625 / 339 57 97 543  
OR E-MAILING US AT : DR.B.BRUNET@GMAIL.COM**









INFO : [WWW.FRENCHDENTALCLINICROMA.COM](http://WWW.FRENCHDENTALCLINICROMA.COM)



Inoltre Stella Selene promuove diversi progetti di formazione ed inserimento lavorativo e tra i principali segnaliamo come ad esempio il corso di cucina, tale progetto garantisce la formazione di una professionalità nell'esercizio di AIUTANTE CUOCO, COMMIS DI SALA, AIUTANTE BARMAN, organizzando gruppi di lavoro presso un ristorante di Ostia, completamente a disposizione degli stessi, che si trasformerà in un laboratorio didattico in cui i ragazzi si avvarranno del pieno utilizzo della cucina e della sala, in collaborazione con docenti altamente qualificati nel settore della ristorazione ed enogastronomico.

Alla fine dei corsi, riceveranno degli attestati di formazione che potranno presentare presso ristoranti nostri partner del litorale e del X Municipio che hanno aderito all'iniziativa di includere i ragazzi nelle loro strutture in base alla normativa L. 12 marzo 68/1999.

Altra iniziativa è la vela terapia dove l'obiettivo è quello di cercare di superare le difficoltà di apprendimento e gli ostacoli fisici grazie al rapporto con il mare e la semplicità della vita di bordo.



“Navighiamo insieme” è nato grazie alla collaborazione tra Stella Selene Onlus e la Lega Navale Italiana Sezione di Fiumicino, attraverso un percorso di sviluppo integrato per ragazzi con disabilità attraverso incontri con esperti velisti e facendo vivere ai giovani una vera esperienza di navigazione con momenti dedicati allo studio delle rotte, all’uso della radio e alla vita di bordo in mare. E poi ancora il lavoro di studio e ricerca per aree d’intervento: psicologia, pedagogia e logopedia. In definitiva una vera Stella di eccellenza per la nostra Società.

Southlands  
International  
School FOUNDED  
IN 1976

**VISIT OUR SCHOOL**  
Applications for 2020-21 now open!

—  
**Preparing students  
for the world  
of tomorrow.**

—  
**southlands.it**  
06 5053932

LUISS



globeducate  
Shaping the world \*\*\*



## À QUOI BON ATTENDRE?

*L'heure de vivre a sonné,  
Attendre serait ridicule;  
Profitons des dernières années,  
La vie se passe de calculs!*

*L'heure fatidique approche,  
On se dirige tous vers la fin;  
Voici déjà sonner les cloches,  
Tous les glas et tous les tocsins.*

*Je vous laisse la patience  
Et les vaines philosophies;  
Je n'ai que faire du silence,  
Laissez-moi me saouler de bruit.*

*Mes chers amis, vous avez tort  
De cultiver la sagesse,  
Au lieu de vivre, car la mort  
Se nourrit de vos paresse.*

*Si elle vous prend par la main,  
Adieu les rêves qui vous hantent;  
Ne me parlez ni de demain,  
Ni de vivre de mes rentes!*

*Aidez-moi plutôt à rire...  
Je voudrais rire aux éclats,  
Et si demain je dois mourir,  
Que ce soit d'un rire béat!*

*Larbi Bennacer*

# World Student Advisors (WSA) is a global Higher Education University placement organisation with headquarters in the UK



WSA offer a World-Class service by providing support for students seeking an international education experience

All admissions and visa support are provided by local staff based in

## Rome

### Medical School

We work with UK University medical schools as well as a Hungarian university recognised by World Health Organisation (WHO).

World Student Advisors provide a complete service from application to enrolment.

### UK Boarding Schools

Boys & girls age 5 to 11 years

Key Stage 1 ages 5-7 (Years 1 & 2)

Key Stage 2 ages 7-11 (Years 3-6)

Boys & girls age 11 to 18 years

Key Stage 3 ages 11-14 (Years 7-9)

Key Stage 4 ages 14-16 (Years 10-11)

GCSE, A Levels & Foundation.

World Leading Football academy.

in the English county Leicestershire.

The same partner who hosts the Summer School.

World Student Advisors provide a complete service from application to enrolment.



### UK University Placement

We help you select a university & course, apply and check all documents that meet entry requirements; visa support, help with student accommodation as well as greet & meet.

### UK Summer School

UK summer school is available in July and August for boys and girls age 11 to 18 years at a leading UK boarding school in the English county of Leicestershire. Activities include English language, Horse Riding, Karting, Football, Golf, British culture, sightseeing, GCSE, A-Level taster and IELTS preparation. If you are considering a boarding school this is an opportunity to sample World Student Advisors chosen boarding school partner with the UK's best football academy. World Student Advisors provide a complete service from application to arrival & your return home.

### References

Papa New Guinea

"We had problems with my daughter's UK student visa. Tim Hunt, CEO at World Student Advisors, stepped in and without his intervention my daughter would not be studying at the University of Kent this September 2019.

Superb service, very professional & considerate."  
Zita Kuemlangan.



Kenya  
"World Student Advisors helped me find a UK school with dyslexic support for my 15-year-old son. Dyslexia is not uncommon and support put in place. The World Student Advisors Africa helped my son complete his visa application and provided an excellent, friendly and considerate service."  
Meru, Kenya.



Angola  
"World Student Advisors selected a UK boarding school with high academic standards and an excellent football academy for my 14-year-old son. The CEO, Tim Hunt, met my son at Birmingham airport and personally took him to the school. An exceptional level of service."  
Silva Santos, Luanda, Angola.



Italy

"My twins, boy & girl 14 years, crazy about football! I contacted World Student Advisors about summer sport camps in August. We chose Chelsea Football Camp with English in the UK. They really had a good time & this year we are considering sports camps in Golf, Tennis, Hockey & Dance!  
Adelmo Moretti, Firenze.

### UK Summer Sport Camps

UK summer sport camps are a different experience from the summer school and are offered to boys & girls age 8 to 17 years for two weeks. The player experiences being treated as a professional sports person in either Football, Golf, Hockey or Tennis. You don't have to be Ronaldo, Tiger Woods or Serena Williams but only to have a passion for your chosen sport and the preparation to develop your game. Nike is the title sponsor of the camps. Football coaching is provided by Nike sponsored clubs Chelsea FC or Brighton FC. Coaching for other sports is delivered by Euro Sports Camps, Nike's official UK camp partner. World Student Advisors provide a complete service from application to arrival & your return home.



Cameroon

"The World Student Advisors admissions team supported my son to apply for the University of Manchester to study undergraduate Mechatronics. The team set-up a WhatsApp group and this was so useful for fast communication. What I admired most was their timely and proactive spirit. The team were so helpful, and we are very grateful for their tireless support.  
Magdaline Lamango Enow, Lawyer, Yaoundé, Cameroon.

World  
Student  
Advisors

World Student Advisors  
Student Support Centre

WhatsApp: +44 7756 295 943

SSC@WorldStudentAdvisors.com

World Student Advisors, Italy Office SanSaba, Rome

Tamara Prestigiaco, Business Development Manager. WhatsApp: +39 371 343 3151

Tamara@WorldStudentAdvisors.com www.WorldStudentAdvisors.com

The **CHANGE** we want to see in the world starts with our **INVESTMENTS**



Introducing our '**Sustainable Pension**' for international Agency Staff and Consultants

## Today's global challenges need impact investing

Prosperous and Healthy People | Innovation for sustainability | Social Inclusion and Empowerment | Sustainable Food and Agriculture | Sustainable Mobility and Infrastructure | Renewable Resources | Circular Economy

Support the **UN Sustainable Development Goals** with your personal retirement planning

✓ Safe ✓ Internationally Portable ✓ Tax efficient ✓ Simple, transparent fees

**Book your consultation now:**  
[pensions@unityfinancialpartners.com](mailto:pensions@unityfinancialpartners.com)

**Or call:** 06 57053142 - 06 57055753

**FAO** Tuesdays | 11 - 13 | Room E021  
Fridays | 12 - 14 | Room E014

**WFP** Wednesdays | 12.45 - 15 | Room 5R97

