



**AUGUST**  
2021

# fao Casa gazette

Mensile - No 08 - 2021 - Reg. Trib. N. 574 dell'8/10/1990

- **AUGUST IN VALTELLINA AND VAL CHIAVENNA**

- **VILLA BARBARIGO AND THE  
MONUMENTAL GARDEN OF VALSANZIBIO**

- **FESTIVAL NAZIONALE DELL'ECONOMIA CIVILE**

- **GIORNATA PER LA PACE A TAORMINA**

*Our services are no longer provided on FAO premises,  
therefore please contact us for relevant information*

### **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



*foto di copertina:  
Andrea Gravante*

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

## Contributors 2021:

Larbi Benaccer	Juliet Nanadiego
Flavia Beniamini	Janine Claudia Nizza
Fahmi Bishay	Serena Pesenti
Giulio Calenne	Emiliano Pinnizzotto
Edoardo Carpentieri	Enrica Romanazzo
Nayantara Colicchia	Mattia Maria Rossi
Silvia De Mari	Lelia Spada
Edith Mahabir	Matteo Spinelli
Alessandra Modesti	Carlo Tasciotti
Annie Montes	Stefano Venza
Fergus Mulligan	

## TOURISM

- 6 August in Valtellina and Val Chiavenna

## TOURISM

- 14 L'Estate è talmente bella che tutte le altre stagioni le ruotano intorno di Enrica Romanazzo

## TOURISM

- 18 Villa Barbarigo Pizzoni Ardemani and the monumental Garden of Valsanzibio

## EVENTS

- 22 Festival Nazionale dell'Economia Civile di Matteo Spinelli

## EVENTS

- 24 "Mai più vittime civili di guerra" a Taormina una giornata per la pace ed il dialogo tra i popoli di Giulio Calenne

## FOOD & CULTURE

- 26 The Ravioli by Flavia Beniamini and Mattia Maria Rossi

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.

Also membership registration and renewals available online on [www.faostaffcoop.org](http://www.faostaffcoop.org).

You can pay with Paypal or Credit Card.

### 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>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 TONING</b>	<i>Ms D. Rozas</i>	52630
<b>VINYASA 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 Ahmed Raza</i>	53126
<b>PADEL</b>	<i>Mr S. Evans</i>	53532
<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

# AUGUST IN VALTELLINA AND VAL CHIAVENNA

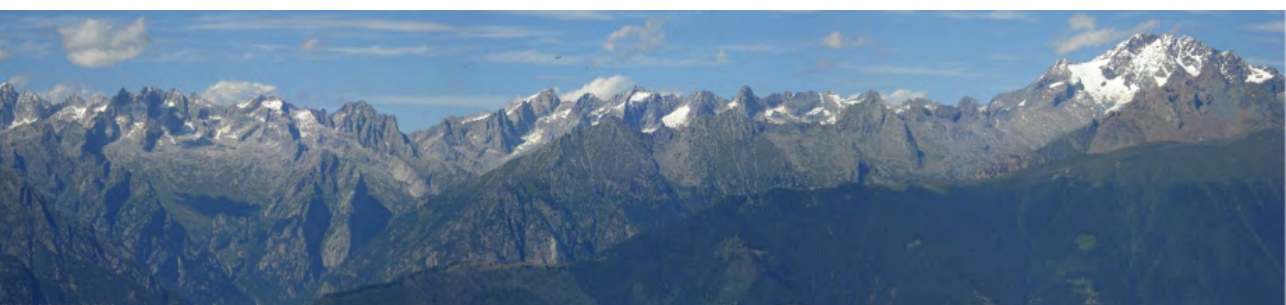
Valtellina, a paradise for outdoor lovers, offers endless opportunities for a holiday in the mountains that combines sports, wellness, culture and good food.



## VAL MASINO, a Paradise for Climbers and Hikers and the Extraordinary Nature of Val Di Mello

One of the top picks in Lower Valtellina, Val Masino is surely one of the most enticing and exhilarating side valleys – especially given the breathtaking scenery found within Val di Mello. Littered with huge granite boulders, this valley arguably has as much to offer to those who like to scale rock faces

as it does to hikers. Val Masino is narrow to begin with, before widening and branching east and north-eastwards to Sasso Bisolo-Preda Rossa and Val di Mello, which stretch up to the foot of Monte Disgrazia, the region's highest mountain at 3,678 m.s.l., and to the west with the Valle dei Bagni (the Baths) and Val Porcellizzo.



### Climbing, Alpinism and Hiking in Val Masino

Alpinism and rock climbing are often the first association that people make with Val Masino. Home to masses of boulders that litter the landscape, including Sasso Remenno, the biggest erratic boulder in Europe, it all adds up to create a natural outdoor gym that attracts avid climbers and bouldering fans from all over the world.

When it comes to vertical gain, you'll be spoiled for choice in Val Masino. From Pizzo Badile to the many now-legendary routes you can climb with or without ropes, its menu of hiking and climbing routes is hard to beat. Trofeo Kima is a major event that comes to town every two years and follows the challenging Sentiero Roma, one of the most important high-altitude Alpine routes. For more family-friendly options, pick a hiking trail that winds through the woodland, past the rocks, babbling brooks, waterfalls and crystal-clear water.

While a Val Masino summer is all about being blown away by the wilderness, you can justifiably choose to spend winter under cover, opting for shelter inside Filorera's Centro Polifunzionale della Montagna – an indoor climbing centre with 350 square metres of wall surface to play on. Back outdoors, there are also wintery walks suitable for all levels.



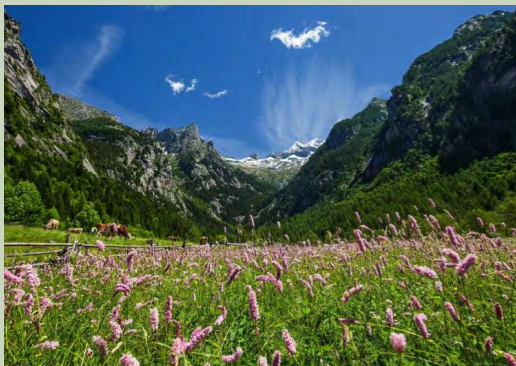
*Sasso Remenno, the biggest erratic boulder in Europe*



*Pizzo Badile*

### **Val Di Mello, a natural jewel in Val Masino**

Founded in 2009, the Riserva Naturale della Val di Mello is the *biggest conservation area in Lombardy* and is well worth a visit.



*A glimpse of the amazing Val di Mello, the largest natural reserve in Lombardy*



*Val di Mello*



## VALMALENCO

Loved for its landscape, the summits and the skiing: the valley of Valmalenco juts off from the region's capital Sondrio and is home to the towns of Chiesa in Valmalenco, Caspoggio, Lanzada, Torre Santa Maria and Spriana.

### Outdoor Activities in Valmalenco

First you notice the gradient, then the hairpins, then the view, which opens up to reveal a magical, majestic landscape with Disgrazia, Bernina and Scalino dominating the skyline. Valmalenco's crown jewel is its *skiing*, which centres around Alpe Palù, served by Europe's biggest cable car. There's vast skiable terrain at the top, with pistes for Alpine skiing, *cross-country skiing* and snowboarding that cater for all skill levels, plus enough great snow to satisfy avid snowshoers, ski-tourers and ski mountaineers as well.

The lure of the high peaks does not wear off as the snow melts. Take some deep breaths and go high to discover trekking and climbing routes that have secured themselves in the annals of mountaineering history: Piz Bernina, Monte Disgrazia, Pizzo Scalino, the Scerscen glacier.

Hikers can stretch their legs across Valmalenco's huge network of trails that link Alpine lakes such as Palù or Mufulè with the many mountain huts and refuges, where you can catch your breath, filling your lungs with fresh mountain air as you admire the view. At 3,600 m.s.l, the Marco and Rosa hut is the highest refuge in all of Lombardy and considered the starting point for the summit of Piz Bernina. At 110 km split over 8 stages, the Alta Via della Valmalenco is a popular route, as is the *Sentiero Rusca*, an age-old pilgrim way that traces a route up the valley from Sondrio before going over the Passo Muretto into Switzerland.



*Mountain bikers* will find plenty of stoke all over the valley, but Palù Bike Park is a go-to ride destination with all the right ingredients. Climbers looking for thrills should check out *Gola Up* as an exhilarating way to explore the gorges of the River Scerscen.





MARYMOUNT  
INTERNATIONAL SCHOOL ROME

Forest School



WHAT do your  
CHILDREN  
NEED to prepare for  
21<sup>st</sup> CENTURY  
LIFE?

Well-being



World Class  
International  
Curriculum



Leader in Technology



Global Citizenship



MARYMOUNT  
INTERNATIONAL SCHOOL ROME

Via di Villa Lauchli 180

00191 Rome

Tel: +39 06 362 91012

[admissions@marymountrome.com](mailto:admissions@marymountrome.com)

[www.marymountrome.com](http://www.marymountrome.com)



### What to see in Valmalenco

You can't leave Lanzada without a visit to the historic Miniera della Bagnada, a fascinating relic of the region's rich mining history. Carved into the mountainside, these former mines host live concerts each summer.

Take a walk in Chiesa in Valmalenco to admire the artworks by Ligari in the Church of Santi Giacomo and Filippo, and up to Primolo to see the 17th-century Santuario della Madonna delle Grazie. Just outside of the village, the serpentine quarries are a remarkable site. Considered Valmalenco's version of gold, this distinctive material has travelled the world, but is most notably used for the area's typical stone pans known as *lavecc*. For other unique artisan wares, look for a pair of *Pedù*, the traditional footwear of choice for residents of this valley crafted with natural, hard-wearing materials.



### Livigno, "feel the Alps"

Known as Europe's Little Tibet, Livigno is an established high-altitude destination (the second highest in Italy), sat just metres from the border with Switzerland, with virtually everything to satisfy sports lovers and shoppers alike.

Livigno could be content to rest on its laurels and promote its altitude as the sole reason to visit. After all, science has proven that a stint at altitude (Livigno fits the bill at 1,816 metres above sea level) lowers blood pressure, heart rate and improves the quality of your sleep. But science alone isn't enough for this unique spot...

### Outdoor Activities in Livigno

It's easy to lose count when it comes to listing Livigno's outdoor activities: cycling, hiking, climbing, *aquatic sports* like canoeing and kayaking, as well as snow sports including *Alpine skiing*, backcountry, ski mountaineering, *cross-country skiing*, snowboarding and snowshoeing all winter long.

Lined with 600 km of marked trails, the landscape is there to be explored. Thanks to the presence of two up-lift facilities – Mottolino and Carosello – accessibility is not an issue either. For added height, check out the natural rock climbing 'gym' or head to the fun-filled Larix Park to get airtime amongst the trees. For golfers, Livigno's golf training area is the highest of its kind in Europe.

Shifting indoors, Aquagranda Active You caters not only for your core and cardio, but also looks after your wellness wants in its spa. The 'European City of Sport' title isn't a term thrown around lightly, and Livigno truly fits the bill as a veritable high altitude outdoor gym, attracting athletes and enthusiasts from across the globe. Whatever your sport, you won't want to leave this scenic spot.



Livigno (So)

When you want to take the adrenaline down a notch, head to the lake to soak up the sunshine and fill your lungs with Livigno's invigoratingly crisp air, even at the height of summer.

**From Shopping to Culture: Livigno is the Destination for unforgettable holidays in the mountains**

Like to combine an authentic mountain lifestyle with a touch of shopping? With countless boutiques and duty-free shops lining the streets set to a backdrop of majestic mountains, Livigno unites these two elements like nowhere else. Amongst the maze of streets with rustic homes and wooden balconies swathed in vibrantly coloured flowers, this shopping hotspot brims with energy and a distinctly cosmopolitan vibe.



*Azzurro Lake in Madesimo (SO)*



*Madesimo (SO)*

But as chic and fun-loving as Livigno is, this destination, found at the far end of Valtellina, has by no means forgotten its farming roots. A glance at the packed events calendar confirms that it strongly upholds its Alpine identity, as does a visit to the Mus! (the Museum of Livigno and Trepalle), and a pit-stop at the Latteria, a dairy farm cooperative that still functions today and is home to an exhibition recounting local traditions.

**VALCHIAVENNA**

**Alte Valle Spluga: introducing this mountain idyll**

A popular resort in both summer and winter, Madesimo is tucked into an upper corner of the Valle Spluga, just below where the Passo Spluga crosses over into Switzerland. For 15 summers between 1888 and 1905, this enclave at 1,550 m.s.l was where the poet Giosuè Carducci, the first Italian to be awarded the Nobel Prize for Literature, decamped to enjoy the undisturbed nature.

**Outdoor Activities In Madesimo And Campodolcino**

If you're into the outdoors, Madesimo and neighbouring Campodolcino offer limitless ways to make the most of the fresh mountain air.

Best known for being one of the top ski resorts in the Alps, Madesimo's skiable area spans the slopes from 2,880 metres above sea level down to 1,150 metres. It's a fairytale in winter with 40 km of *Alpine skiing pistes* including top-rated runs down the Val di Lei and the awe-inspiring Canalone run, plus numerous *cross-country skiing tracks*, snowmobiling, snowkite activities and designated snowshoeing routes.

Come summer, Madesimo knows how to tick just as many boxes: exploring the Via Spluga trail by foot or by bike is a popular pastime, or plan a route on the vast network of trails that take you to mountain huts or lakes up high. The *Valcava Alpine Garden* lies on the Andossi slopes, opening onto a grassy plateau at the highest part (1,800/1,900 m.s.l), surrounded by pastures with expansive views over the summits in the Spluga valley.

Golf enthusiasts should make tracks for the 6-hole golf course and large practice area with an 18-hole putting green.

### What to see in Madesimo and Campodolcino

Venture into town to admire the Church of Santi Pietro and Paolo, built in 1946 to replace the original which dated back to the 1500s, and over to Pianezzo to see the small chapel of S. Maria Maddalena. The Museum of the Via Spluga and the Val San Giacomo takes you back in time to discover the history of Valchiavenna and chart the important role of the Via Spluga route over the centuries.

### Bormio, the wellness mountain

Popular for its hot springs and skiing, the Alpine playground of Bormio is nestled at the foot of the Ortles-Cevedale mountain range and on the doorstep of the Stelvio National Park.

Appropriately dubbed the 'Magnificent Land', mountains really are the essence of Bormio, which sprawls out across a natural amphitheatre, soaking up the sun's rays in

Church of Santi Pietro and Paolo in Madesimo



the heart of Alta Valtellina. It's embraced on almost all sides by awe-inspiring peaks from the Rhaetian Alps, which offer the chance for enjoyment all year round.

Skiing takes centre-stage in winter, and the city has hosted iconic events like rounds of the World Cup and other international races on its pistes.

Without a carpet of snow on the mountains, Bormio's 600 km-worth of trails set in the lush vegetation of the Stelvio National Park step into the role of protagonist – the higher you go, the more these open up into pastures, glaciers, and peaks. But it's amongst the trees where you'll encounter wildlife; the guttural roars of stags resounding through the forest each autumn are certainly memorable.

It is not just hiking that is excellent here. Whatever your sport, Bormio has it covered: there's an extensive green oasis with 9 holes to satisfy golf lovers, while *cyclists* can test their legs on the mythical climbs of the Stelvio, Gavia and Mortirolo, where the Giro d'Italia's chase for the pink jersey always heats up.

After all the exertion, there's no better place to relax than in one of Bormio's three spas: *QC Terme Bagni Nuovi, QC Terme Bagni Vecchi, and Bormio Terme*, fed by the nine thermal springs above the town, which were mentioned back in the Roman times by philosopher Pliny the Elder and scholar Cassiodorus.

When hunger strikes, you'll be well rewarded by platefuls of Pizzoccheri, Sciatt, Bresaola, Polenta, various cheeses, and Bisciöla. Pick a table somewhere in the old town and settle in – don't forget to round off your meal with a glass of the *local spirit Braulio*.

You can't leave Bormio without visiting its centre, walking around its little lanes and admiring the historic buildings, particularly the 17th-century Palazzo de Simoni that has been home to the Museo Civico since 1962. A town that's rich in history and culture, Bormio makes a thing of celebrating its long-standing traditions, such as the Pasquali, a parade of carts laden with local artisan wares to welcome the Easter.



Pizzoccheri



Bisciöla

Info: [www.bormio.eu](http://www.bormio.eu)

From the website [www.valtellina.it](http://www.valtellina.it)

# L'ESTATE È TALMENTE BELLA CHE TUTTE LE ALTRE STAGIONI LE RUOTANO INTORNO



**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*

Aprile non pervenuto, maggio è stato freddo, giugno perturbato, luglio torrido. E così siamo arrivati ad agosto senza aver potuto godere appieno la magia della bella stagione. Abbiamo vissuto un'estate riottosa, anomala con delle sortite improvvise per poi tornare a nascondersi per paura di rubare la scena, lasciandoci in balia di piogge, venti, per poi riconsegnarci all'afa soffocante.

L'estate è un tripudio di colori per la grande varietà di frutti che ci offre. Ma il clima anomalo ha bloccato la maturazione dei fichi, dei peperoni, di tutto quello che l'orto potrebbe regalare.

Andare al mare è come rinascere. Ma le spiagge sono state prese d'assalto dopo mesi di astinenza da sole ed aria. È diventato faticoso conquistarsi anche un posto al sole.

Estate per me significa vita perché mi ricarico con il sole che fornisce energia e positività. E cerco di collezionare momenti felici da immagazzinare in vista dell'inverno.

Ma l'estate sta finendo con la sensazione di non essere riuscita ad afferrarla, a goderla, a sfruttarla al meglio.





È troppo breve l'estate. Confido in un autunno mite che possa offrirci ancora scampoli di sole. Ma intanto cosa fare per il mese di agosto? Andare al mare, nella bolgia dei forzati delle vacanze? O optare per una corroborante pausa in mezzo alle frescure di monti e parchi naturali?

### **Vacanza in Abruzzo, la regione più verde d'Italia**

Lo scenario naturale dei picchi elevati e impervi del Gran Sasso, dei Monti della Laga e della Majella che digrada poi verso un ampio sistema collinare, per giungere infine al litorale adriatico, è poco pubblicizzato ma incontaminato e ricco di sorprese.

Il percorso dal Gran Sasso al mare attraversa territori ricchi di storia, tradizioni e testimonianze artistiche che non finiscono mai di sorprendere i visitatori.

Tra le montagne e le colline si incuneano strette valli, percorsi storici naturali, tra cui la scenografica e suggestiva Valle dell'Aterno, costellata di antichi borghi.

Numerose sono le riserve naturali come il Parco nazionale d'Abruzzo, il parco del Gran Sasso e Monti della Laga o quello della Majella, che assicurano protezione a specie vegetali e animali tipiche dell'area, come l'aquila reale, il lupo e l'orso marsicano.

Ricchi di storia sono i piccoli borghi dell'entroterra, i monasteri, i castelli della regione che costituiscono tanti diversi percorsi di visita in un territorio tutto da scoprire.

## Sulmona, città antica, vivace e signorile famosa per i confetti

I confetti di Sulmona, sono sinonimo di assoluta qualità. L'arte della lavorazione dei confetti a Sulmona è molto antica, le prime ricette risalgono intorno al XV secolo, ma la storia del confetto avrebbe radici ancora più lontane, dai tempi delle conquiste romane. La marcia in più per queste piccole delizie sarebbe da ricercare nell'impiego di mandorle di qualità, senza l'aggiunta di farine e amidi, e proprio queste caratteristiche avrebbero contribuito alla loro fama. A Sulmona c'è un intero museo dedicato al confetto.



Sulmona sita nel Parco della Maiella, nella Valle Peligna, è la meta ideale per un weekend a tutta natura. Offre locali sobri e garbatamente eleganti dove degustare la cucina abruzzese, tipicamente contadina fondata su ingredienti semplici come ortaggi e verdure, ottime zuppe a base di funghi, castagne e zucca gialla, insalatine di verdure croccanti in agrodolce, le zolle di aglio selvatico condite con una semplice emulsione di olio e limone. Ottimi i salumi e i formaggi stagionati accompagnati da una gelatina di vino cerasuolo. I ristoranti e i bar di Sulmona hanno quasi tutti nomi altisonanti che rimandano a Ovidio, a cui la città ha dato i natali.







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

# VILLA BARBARIGO PIZZONI ARDEMANI AND THE MONUMENTAL GARDEN OF VALSANZIBIO



The Monumental complex of Valsanzibio was brought to its contemporary magnificence in the second half of the Seventeenth Century by the Venetian noble Giovanni Francesco Barbarigo, assisted by his sons Antonio and Gregorio. In fact, it was this last son, the first-born, Gregorio—Cardinal and Bishop of Padua and future saint—who inspired the symbolic meaning of the plan drawn by Luigi Bernini—the top Vatican architect and fountain expert. The then Cardinal Gregorio Barbarigo, as the result of a solemn ‘vow’ made by his Father to our God in 1631 (see bottom note 1), desired the garden of Valsanzibio to be a monumental, symbolic pathway to perfection; a journey that brings man from the false to the truth, from ignorance to revelation. This exceptional example of baroque gardens consists of more than 60 statues which were engraved in Istria stone by the Merengo (see bottom note 2). There are also many other different minor sculptures that integrate into a world of architecture, streams, waterfalls, fountains, small ponds, water games and fish ponds; all positioned among hundreds of different trees and plants, over an area of more than 10 hectares. Furthermore, inside the monumental complex and representing an essential stage within the itinerary of salvation, there is the centuries-old Boxwood Labyrinth, the symbolic Hermit’s Grotto, the Rabbit Island and the Monument to Time.

The symbolic design of the garden, realised between 1665 and 1696, with its abundant beauty, its unusual amusements and the key message decreed by its Founder, ranks

it as one of the most vast and complete historical gardens in the world. It was awarded with the first prize as ‘The Most Beautiful Garden in Italy’ in 2003 and as the third Most Beautiful Garden in Europe in 2007. The merit of this goes to the unceasing and careful attentions provided first by the Nobil Homo Barbarigo, throughout the Seventeenth and Eighteenth Centuries, by the Nobil Homo Michiel in the Nineteenth Century, then later, by the Conti Martinengo da Barco, at the beginning of the Twentieth Century by the Conti Donà delle Rose and finally, from 1929 by the current owners, the Nobili Pizzoni dei Conti Ardemani.

### **Diana’s Pavillion**

Diana’s Pavilion or ‘Diana’s Doorway’ was the main entrance accessible via water to the Barbarigo estate in the 17th and 18th centuries, and was one of the first works of Bernini’s project to have started around 1662.

This magnificent and impressive entranceway is one of the most important features of the overall monumental complex. It does not only act as the entrance to the Barbarigo Pizzoni Ardemani estate, underlining the might of the place as you enter, but it also represents the beginning of the allegorical path of salvation, as intended originally by Saint Gregorio Barbarigo.



### **The XVII° Century Boxwood Labyrinth**

The labyrinth of Valsanzibio is comprised of six thousand Boxwood plants (*Buxus Sempervirens*). The majority of these plants are over 400 years old as they were planted between 1664-1669 when the current garden layout was first imagined.

The labyrinth in the Valsanzibio garden is one of the world’s oldest original plant labyrinths.



### **Maintenance**

The entire pathway of the labyrinth is approximately 1.5 km long. The walls are made up of 8000sq.mt. of Boxwood plants which are trimmed annually. This pruning work takes 1,500 hours, with the help of manual and mechanical cutters, ladders, rulers, levels and plumbed lines.

Then, the work doesn't stop as there is plant replacement, fertilising and hoeing all to be done by hand. Plus, the treatment of the plants with pesticides and weed clearing...in other words, the annual working hours of a professional gardener are not enough to maintain the labyrinth!

For this reason, the grand labyrinths of the historical gardens, having resisted the challenges of varying epochs for about two or three hundred years, had to succumb to the economic and social metamorphosis of the twentieth century.

### **Allegorical Meaning**

The labyrinth of Valsanzibio, like most of the plant labyrinths of the 16th and 17th centuries, has a symbolic meaning like the Renaissance and Baroque monuments, alongside its immediately obvious entertaining function. In fact, it was this symbology that was at the heart of the whole garden design project.

This prestigious labyrinth, along with the rest of the garden of Valsanzibio, was designed by the top Vatican architect and fountain expert Luigi Bernini, under the direction of Saint Gregorio Barbarigo (who was at that time Cardinal). It represents an important stage in the journey of salvation which Saint Gregorio wanted represented in the garden design of Valsanzibio. This journey of salvation starts at Diana's Pavilion (the monumental gateway to the garden) and reflects the complex voyage of the human pursuit of perfection.

In fact, when arriving at the labyrinth you are still on your journey to salvation and continue to be full of sin, anguish and confusion at your earthly role.

Disoriented by the high boxwood walls, you are taunted by the doubt of whether you have taken the correct path through the labyrinth.

However, the correct path to follow to the centre tower in order to finally achieve a clear view on your own life, is never the seemingly shorter one.

Every promising shortcut considerably lengthens the walk; ends up in one of the 6 dead ends which represent the first six cardinal sins (greed, lust or lewdness, avarice, sloth or indolence, anger, envy); or leads to an endless loop that represents the 7th and most insidious cardinal sin: arrogance.

Each error forces you to retrace your steps and repent your sins. Those that do repent and find the right path, will meet new dilemmas and have to avoid and correct new errors that could be easily repeatable.

Only those that reject perdition and who have the faith and hope to ask for and obtain help from above will arrive and easily reach their destination. In fact, towards the end of this path to salvation, once cleaned and purified of your own bad habits and sins, you will arrive at the centre of the labyrinth. From the dominant position of the small, raised up tower you can survey all of the cross-roads that you have overcome to reveal the allegorical essence of temptation, vices or virtues.

Finally, beyond the darkness of the labyrinth, the bright reality that is the objective and reward of the overall undertaking is revealed—from the top of the tower you finally have a clear vision of your role on this earth. Now, with this new revelation and regained purification you can move on to the next area of the garden: The Hermit's Grotto where you can meditate on what you have just achieved and discovered during your journey through the labyrinth.

### ***UNESCO sites nearby***

A visit or a stay in Villa Barbarigo will allow you to easily reach the following UNESCO sites: Venezia, Vicenza and the Palladian Villas, Historic center of Verona, Botanical garden of Padua.

Further info available at:

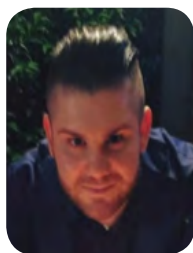
- [www.valsanziobiogiardino.com/](http://www.valsanziobiogiardino.com/)

- [www.dimorestoricheitaliane.it/en/dimora/villa-e-giardino-storico-di-valsanzibio/](http://www.dimorestoricheitaliane.it/en/dimora/villa-e-giardino-storico-di-valsanzibio/)



# FESTIVAL NAZIONALE DELL'ECONOMIA CIVILE, LA TERZA EDIZIONE A FIRENZE DAL 24 AL 26 SETTEMBRE 2021

*“Alla ricerca di senso. Persone, lavoro, relazioni” è il tema della terza edizione*



**di Matteo Spinelli**

*Giornalista pubblicista*

Dopo il lungo periodo segnato dalla pandemia e dalla più profonda crisi di carattere economico e sociale del secondo dopoguerra, a settembre torna uno degli appuntamenti che, ormai, sta diventando una tappa fissa per il mondo economico: il Festival Nazionale dell'Economia Civile.

La terza edizione – in programma dal 24 al 26 settembre 2021, sempre nella prestigiosa cornice del “Salone dei Cinquecento” di Palazzo Vecchio a Firenze – potrà essere l'occasione per rileggere fatti ed accadimenti alla luce dei dettami dell'Economia Civile. “Alla ricerca di senso. Persone, lavoro, relazioni” è il tema della terza edizione del Festival, che quest'anno approfondirà il concetto con criteri di reciprocità, solidarietà e gratuità, andando alla ricerca di pienezza e senso del vivere ed evidenziando come le logiche di Economia Civile siano imprescindibili per una ripresa sostenibile del sistema economico e sociale italiano.

Nella “tre giorni” di lavori – attraverso panel tematici e momenti di confronto pubblico – esponenti istituzionali, del mondo accademico, economico, imprenditoriale e sociale si confronteranno soprattutto sul percorso di ripresa post pandemia individuato dal Next Generation EU e dal PNRR italiano e i 3 assi condivisi a livello europeo: digitalizzazione e innovazione, transizione ecologica, inclusione sociale.



Ci si concentrerà in modo particolare su come i dettami dell’Economia Civile e le esperienze concrete, già consolidate su molti territori, possano contribuire ad uno sviluppo inclusivo e realmente sostenibile, calato nelle sei grandi missioni sulle quali si concentreranno le ingenti risorse messe a disposizione dall’Unione europea:

- Digitalizzazione, innovazione e competitività del sistema produttivo;
- Rivoluzione verde e transizione ecologica;
- Infrastrutture per la mobilità;
- Istruzione, formazione, ricerca e cultura;
- Equità sociale, di genere e territoriale;
- Salute.

Il programma dell’edizione 2021 del Festival Nazionale dell’Economia Civile è disponibile sul sito ufficiale del Festival [www.festivalnazionaleeconomicivile.it](http://www.festivalnazionaleeconomicivile.it)

## LA STORIA DEL FESTIVAL NAZIONALE DELL’ECONOMIA CIVILE

Nato da un’idea di Federcasse (l’Associazione Nazionale delle Banche di Credito Cooperativo, Casse Rurali, Casse Raiffeisen) che lo promuove insieme a Confcooperative, organizzato e progettato con NeXt (Nuova Economia Per Tutti) e SEC (Scuola di Economia Civile) e con il contributo di Fondosviluppo, il Festival Nazionale dell’Economia Civile si è ormai accreditato come un evento di particolare interesse su temi che pongono al centro l’uomo, il suo valore come individuo, il bene comune.

Alle due precedenti edizioni del Festival hanno partecipato, tra gli altri, l’allora Presidente del Consiglio Giuseppe Conte, il Presidente del Parlamento Europeo David Sassoli, oltre agli economisti Jeffrey Sachs e Kaushik Basu. L’ultima edizione – tenutasi a Firenze nel settembre 2020 – ha visto la presenza, nella giornata inaugurale, del Presidente della Repubblica Italiana Sergio Mattarella.



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

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

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

**OTTICAVENTINO**  
*l'ottica migliore con cui guardare il mondo*

# “MAI PIÙ VITTIME CIVILI DI GUERRA” A TAORMINA UNA GIORNATA PER LA PACE ED IL DIALOGO TRA I POPOLI

*La proposta: istituire una “Giornata Internazionale delle vittime civili delle guerre e dei conflitti nel mondo”*



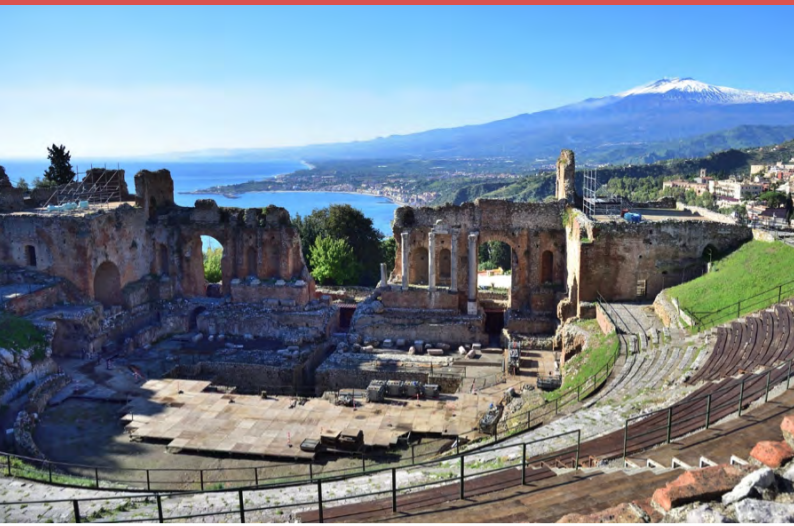
## di Giulio Calenne

*Nato a Roma il 5 maggio 1991, si è laureato all'Università La Sapienza con una tesi sulla Storytelling riguardante lo Stato Islamico, Fotoreporter, videomaker e giornalista*

“Mai più vittime civili di guerra – la cultura della pace e della solidarietà quale strumento di prevenzione e risoluzione dei conflitti”. Uno slogan forte, emblematico, significativo e con un messaggio chiaro: stop alle guerre. È stato questo il titolo della tavola rotonda che si è tenuta a Taormina, evento centrale della giornata dedicata al tema della pace e del dialogo tra i popoli, organizzata dall'Associazione Nazionale Vittime Civili di Guerra – l'ente morale preposto per legge in Italia alla rappresentanza e alla tutela delle vittime civili di guerra e delle loro famiglie – con la Fondazione Taormina Arte Sicilia, l'Associazione Musicale e Culturale “Aldebaran”, l'Associazione Musicale “Almoetia”, in collaborazione con il Ministero dell'Istruzione e con i patrocini della Commissione Europea, del Ministero degli Esteri, della Regione Sicilia e del Comune di Taormina.

La tavola rotonda, tenutasi presso l'Hotel Villa Diodoro di Taormina alla presenza di personalità e autorità internazionali di spicco, si è articolata in due sessioni. La prima ha riguardato le azioni della comunità internazionale per rafforzare la protezione delle vittime civili di guerra, con focus su tematiche delicate come l'impegno della società civile italiana sul tema della pace e del disarmo; la relazione tra il commercio internazionale di armi e la guerra; il ruolo dell'informazione per stimolare gli attori internazionali a favore delle popolazioni civili; la campagna per ottenere l'approvazione di una “Dichiarazione politica internazionale sulle armi esplosive nelle aree popolate”. Quest'ultima iniziativa nasce all'interno della campagna internazionale “Stop bombing towns and cities” promossa da INEW – International Network on Explosive Weapons e coordinata da ANVCG in Italia. La seconda sessione, invece, ha avuto come focus la proposta di istituire una “Giornata Internazionale delle vittime civili delle guerre e dei conflitti nel mondo”. Questa proposta è nata all'interno dell'ANVCG ed è attualmente sostenuta da un Comitato creato a tal fine, presieduto dall'Amb. Umberto Vattani, cui hanno già aderito numerose personalità di spicco.





L'Associazione Nazionale Vittime Civili di Guerra – già promotrice in Italia della legge 25 gennaio 2017, n°9, approvata all'unanimità dal Parlamento, con cui è stata istituita la “Giornata nazionale delle vittime civili delle guerre e dei conflitti nel mondo” (che ricorre il 1° febbraio di ogni anno), al fine di conservare la memoria delle vittime civili di

tutte le guerre e di tutti i conflitti nel mondo – ritiene che sia molto importante iniziare un percorso per istituire una giornata internazionale su questo tema, sulla falsariga di quanto accaduto in Italia, nella ferma convinzione che solo il rafforzamento della cultura di pace possa essere un efficace deterrente contro la guerra.

L'Avv. Giuseppe Castronovo (Presidente Nazionale ANVCG), nel suo intervento, ha ricordato la sua storia di vita. Quella di un bambino di nove anni divenuto cieco assoluto a causa dell'esplosione di un ordigno bellico dall'aspetto ingannevole, che da lì in poi ha dedicato la propria esistenza per i diritti dei ciechi e delle vittime civili di guerra. Castronovo ha quindi rilanciato la proposta di istituire una Giornata europea e internazionale sul tema, sulla falsariga di quanto accaduto in Italia.

Su questa proposta è intervenuto anche l'Amb. Umberto Vattani, che ha accettato l'invito dell'ANVCG di costituire e presiedere un Comitato Promotore per raggiungere l'ambizioso traguardo. L'Amb. Vattani, diplomatico di lungo corso, per due volte segretario generale della Farnesina, ha sottolineato la ferma convinzione che solo replicando quanto fatto in Italia con l'istituzione di una Giornata nazionale si può indurre la comunità internazionale ad agire.

La sera, terminati i lavori della tavola rotonda, presso il Teatro Greco di Taormina si è tenuto il concerto “Musica da Gerusalemme, segni di speranza”, con l' Orchestra “Taormina Opera Stars” diretta da Salvo Miraglia e il pianista Mohammad Alshaikh.

La particolare storia personale di Alshaikh – quella di un giovane talento palestinese, oggi diciottenne, formato da un'insegnante ebrea presso l'istituto musicale “Magnificat” di Gerusalemme, fondato e gestito dai Francescani della Custodia di Terrasanta – rappresenta un esempio di come la cultura del dialogo fra i popoli e il linguaggio universale della musica possano portare un messaggio di pace e di speranza, anche in una situazione di estrema complessità come quella del Medio Oriente.

# THE RAVIOLI

*Another of the Cornerstones of Italian Cuisine*



**by Flavia Beniamini and Mattia Maria Rossi**

*They are two Chefs who have had the luck, the audacity and the opportunity to travel the world doing what they love and have always wanted to do: cooking. After working for more than ten years in major international restaurants, they returned to Rome for the birth of their little Romeo and to undertake the activity of Chef at Home with the creation of the Flavorossi project*



*Welcome back to Flavorossi's monthly culinary column!*

Today we are going to discover the origin of another of the cornerstones of Italian cuisine, the Raviolo.

The Romans certainly did not know ravioli as it is understood in modern cuisine, but already in that ancient era, they prepared dishes that could be considered ancestors of the dish that in the following centuries would have “contaminated” all of Italy.

For example, a recipe by the Roman cook Marco Gavius Apicius called patinam apicianam sic facies - Apicius cake - was already a kind of ravioli.

According to historians, there are several misunderstandings behind the term ravioli. From the reading of medieval texts it turns out that the term ravioli could be synonymous with tortello, therefore of a filling wrapped in pasta, that indicate doughs or meatballs shaped in the shape of an egg, cooked in broth or in fat. The birth of the term ravioli would have different interpretations, for example one theory would derive it from “rabiola” that is a small turnip, another from “rovigliolo” in the sense of tangle (with reference to the filling).

But what we like most, even if there are no documents to confirm it, is the hypothesis that the ravioli would have been conceived in Gavi Ligure: when this town-stronghold belonged to the Republic of Genoa, its first cook would have been such “Ravioli”, which is the name of families still residing in the area.

Ravioli is the only stuffed pasta known in the 12th and 13th centuries. According to what we read about Agricultural Landscape in Liguria, in a contract from the end of the 13th century, a Savona settler undertakes to provide the owner with a meal for three people, at the harvest, consisting of bread, wine, meat and ravioli. In the thirteenth century Genoa began to spread ravioli, also thanks to the exchanges that took place in the “fairs.” The ravioli arrived in Parma before the end of the century according to the Chronicle of Fra Salimbene, and towards the middle of the 1300s Boccaccio exalts it in the Decameron among the delicacies of the Country of the Cuccagna:

«... there were people who did nothing else but make macaroni and ravioli and cook them in capon broth ...».

Even in the poorest families, religious attention has always been devoted to the preparation of this fresh stuffed egg pasta, whose name changes (ravioli or agnolotto) depending on the geographical position and the different ingredients contained (the most common are ricotta, spinach and nutmeg). These typical products, consisting of squares or rounds of egg pasta folded to contain meat, fish, vegetable or cheese filling, can be served in broth or dry accompanied by gravies or sauces.

In fact, the evolution of filled pasta in Italian cuisine is closely linked to the raw materials that are used to fill it.

With the advancement of different eras, a myriad of different fillings and sauces have followed one another, which in some cases have decayed along with the customs of the historical period, replaced by new recipes following the rapid pace of time.

This is certainly not the case with the ricotta and spinach ravioli, of which we already find documentation around the twelfth century, and which still delights the palates of Italians.

*Traditional recipe filled with ricotta and spinach:*

- 250 g of spinach
- 50 g of grated Parmigiano Reggiano
- 125 g of ricotta
- Salt to taste
- nutmeg to taste

*Blanch the spinach in salted water for a couple of minutes, until they are very soft, drain, let them cool and then chop them with a knife. Mix all the ingredients in a bowl and mix everything well.*



*Traditional egg pasta recipe*

- 100 g of flour 00
- 1 whole egg

Create the usual volcano with the flour and place the egg in the center. Using a fork, mix the egg slowly incorporating the flour, until you get a dough that is easy to work by hand. At this point, work the dough with your hands until you reach a smooth and homogeneous ball. Once the dough has been left to rest for at least an hour, we can begin to knead it: roll it out until the dough is so thin that we can see our hand resting on the opposite side. We can now make circles of the size that best suits us, but calculating that they will then be filled with the filling and folded on themselves to form a crescent. Remember, after putting the filling, to sprinkle a little water on the ends of the ravioli to make it easier to close.





## *Our reinterpretation*

Traditionally, ricotta and spinach ravioli are seasoned (after being blanched) with a knob of butter in a pan, but our reinterpretation will overturn the traditional method. In our recipe we will keep the filling and dough preparations unchanged, but instead of blanching the ravioli we will plate them directly in the pan (according to the Asian style) and add a large ladle of water to form the external crust, which will give a different result from the usual pasta, a cross between Italian and oriental cuisine with which to amaze your guests. To accompany this review of ours we serve a spoonful of cow's milk ricotta with a chlorophyll oil extracted from spinach, a mixture of leeks and cherry tomatoes and grated salted ricotta.

# Moving Has Never Been So Easy



Via Giovan Battista Molinelli 82 Rome Italy  
 Tel.: +390665771661 | email: [move@goeldlin.com](mailto:move@goeldlin.com)  
[www.goeldlin.com](http://www.goeldlin.com)

**Goeldlin**  
 International Movers

## *Spinach chlorophyll oil recipe*

- *50 g of blanched spinach (30 seconds) and squeezed*
- *150 g of seed oil*

Put the well-squeezed spinach and oil in a food processor, bring the temperature to 70 degrees and leave to blend for 2 minutes once it reaches 70 degrees. To finish, add the oil to the cow's milk ricotta.

## *Recipe for the tartare of spring onion and cherry tomatoes*

- *1 spring onion*
- *1 cluster tomato*



Cut the spring onion and tomato into regular cubes, and then lightly sear them in a pan just before serving together with the salted ricotta.

We agreed with our customers that the freshness of this dish makes it perfect for the summer season compared to the more traditional ricotta and spinach ravioli that we all know. Given the clear Asian influence, our motto for this pasta is: grilled or steamed they always bring a good mood!





# BROOKE HOUSE COLLEGE ENGLAND



## World *Student* Advisors

*in partnership with*

## Brooke House College

UK's best Boarding School with  
boys and girls Football Academy



*A family managed independent  
international co-educational  
boarding school with full-boarding  
facilities for 11 to 19 year olds*



- A wide choice of subjects and courses of study available
- Key stage 3, GCSE, A Level
- University foundation programme
- Intensive pre-sessional English and ESL support IELTS
- Boy & girls football academies
- Motorsport
- Summer school ages 10 to 17
- One or two week football player assessment



Contact Tim Hunt, CEO of  
**World Student Advisors**  
Brooke House College  
12 Leicester Road  
Market Harborough  
Leicestershire  
LE16 7AU  
England



**WhatsApp:**  
**+44 791 4797 830**

[Tim.Hunt@WorldStudentAdvisors.com](mailto:Tim.Hunt@WorldStudentAdvisors.com)

**Partial Scholarships available  
for children of UN staff**

**WorldStudentAdvisors.com**

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



**Sustainable Savings and Pension Solutions for UN 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 investments

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

**Book your consultation now:**

[clientrelations@unityfinancialpartners.com](mailto:clientrelations@unityfinancialpartners.com)

**Or call: +39 06 45429867**

**Quote reference: FAOSTAFFCOOP**

**for a free analysis of your existing investment and pension plans**

**Unity Financial Partners - Viale Aventino 80, Rome, 00153 (directly opposite FAO)**

