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- *SPRINGTIME WALKS IN THE CASTELLI ROMANI*

- *PILLOLE DI FINANZA*

- *THE OLDEST RECIPES OF THE ROMAN
CULINARY TRADITION: CODA ALLA VACCINARA*

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SAN VALENTINO AI TEMPI DEL COVID

In questi tempi di grande incertezza l'amore resta la nostra àncora di salvezza ma come festeggiarlo sotto emergenza sanitaria?



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



Oltre 2000 anni fa, il celebre poeta romano Catullo per celebrare la sua musa e il suo amore per lei scriveva: Dammi mille baci, poi cento, poi ancora mille, poi di nuovo cento, poi senza smettere altri mille, poi cento... Diamoci così tanti baci, suggeriva il poeta, da perderne il numero, diamoci così tanti baci da confondere il male e sconfiggerlo.

I poeti di un tempo ci suggeriscono i baci per sconfiggere il male. Ed ora che la magia dei baci viene oscurata dalle limitazioni imposte dalla pandemia, riuscirà questo sentimento ad

esorcizzare la paura del virus "cinese"? E pensare che la festa degli innamorati è molto sentita e festeggiata soprattutto in Cina e in Asia. Ma i negozi di fiori sono quasi deserti e i pochi acquirenti arrivano con la mascherina sul viso. La gente ha paura di uscire e poca voglia di festeggiare. O forse l'amore pigro ai tempi dei social, sta cambiando le abitudini dei giovani? Speriamo che gli innamorati non si rassegnino a vivere i sentimenti attraverso le app e le chat on line, comodamente seduti sul divano di casa. Anche se viaggiare o trascorrere un San Valentino al tavolo del ristorante tra luci d'atmosfera e piatti gourmet oggi sembra impossibile, la festa degli innamorati merita comunque di essere vissuta al meglio. Non sappiamo quando si potrà riandare a cena fuori, quindi perché non optare per una cena in casa a lume di candela? Ma visto che abbiamo trascorso mesi chiusi in cucina tra grembiuli mestoli e fornelli, perché non provare l'esperienza dello chef a domicilio? Basta vestirsi a festa e lasciarsi stupire dalle creazioni di un cuoco che cucinerà solo per noi. Ora più che mai è importante concedersi esperienze romantiche da vivere con la dolce metà per raddolcire ed iniziare bene un anno che si preannuncia amaro.

Ci sono varie cose da fare in chiave Covid-free, se si punta sulla naturalità e la voglia di stare insieme alla persona amata. Anche la semplicità di un tramonto rubato o di un panorama incrociato per strada potrebbero trasformarsi in un inaspettato appuntamento con la gioia da condividere insieme. I tempi difficili in cui viviamo ci avranno pur insegnato a lasciarci stupire dalle piccole cose, a cogliere l'attimo e viverlo fino in fondo!!!

Esistono posti incantevoli a due passi da casa da poter scoprire insieme, magari passeggiando all'aria aperta senza paura di incorrere in contagi e disagi. Nell'epoca del turismo responsabile e sotto emergenza sanitaria una delle esperienze più romantiche potrebbe essere quella di un cammino in coppia per un'avventura campestre lontano da inquinamento e assembramenti. Lontani dalla folla e mano nella mano si può partire alla scoperta di parchi naturali, di boschi incantati e atmosfere rarefatte, di paesaggi mai esplorati magari per mancanza di tempo e comunque accessibili a tutti, a costo zero.

E perché non approfittare per scoprire le bellezze della propria città che sgombra di turisti offre scenari quasi surreali?

Il coronavirus non può fermare l'amore e la voglia di condividere il bello della vita. Perché l'amore vince su tutto. Perché l'amore è vita.



SPRINGTIME WALKS IN THE CASTELLI ROMANI



by **Fergus Mulligan**

Fergus Mulligan is a writer and publisher based in Dublin who has worked as a publishing consultant to FAO for over 20 years

With spring approaching and after last year we all need something to look forward to, a reason to get out and about again. A delightful place to visit that is a short local train ride south of Rome is the Castelli Romani region. There you can relax and enjoy clean air, pretty towns, magnificent palazzi and villas with forest walks and lots of interesting historical sites. Most important, the Castelli region has great food and wine, like the world renowned porchetta from Ariccia to be savoured with wonderful, refreshing vino bianco from towns like Frascati, Marino, Albano and Monte Compatri.

Your base on the Via dei Laghi

This article has suggestions for three easy walks to enjoy the Castelli without the need for a car, making your base Villa Palazzola off the Via dei Laghi (details below). It is a comfortable and affordable place to stay and has a spectacular

setting amid beautiful, secluded woodlands above Lago di Albano with amazing views across the lake to Castel Gandolfo, then down to Rome and over to the Mediterranean. Once the site of an ancient Roman villa connected to the Scipio family, Palazzola became a Cistercian monastery in 1237, retaining its cloister and fine abbey church and has since been fully modernised with comfortable rooms and lots of amenities.



Aerial view of Villa Palazzola just below Monte Cavo

Best of all it offers great value full board accommodation with delicious meals served in the original wood pannelled monastic refectory. The view from the garden terrace across the lake always draws a “Wow!” from first time visitors.



Villa Palazzola overlooks Lago di Albano just across from Castel Gandolfo.

1. A stroll through the woods to Rocca di Papa

Our first mostly off-road walk takes about 30 minutes bringing you through woods to the pretty little hillside town of Rocca di Papa. It nestles at the foot of Monte Cavo, site of the ancient city of Alba Longa from which legend says Rome was founded. Parts of the ancient Via Sacra can still be explored near the town and Hannibal is said to have set up camp nearby when launching his famous attack on Rome. The last short stretch of the walk to Rocca is up a steep hill, past the restored but still unused funicolare.

When you reach the main piazza it's pleasant to relax with a coffee or a cool drink in one of the bars, sitting outside to watch the world go by. For an excellent lunch, try Trattoria Al Cantinone in Piazza Garibaldi or about 15 minutes walk from the town is Albero Bello on Via Madonna del Tufo. If you don't fancy the walk back, Palazzola can organise a taxi for you.



Rocca di Papa clings to the side of Monte Cavo



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2. Walking round the lake to Castel Gandolfo and Albano

Our second walk takes you around Lago di Albano, allow about an hour each way. Take the path up through the woods above the swimming pool at Palazzola, past the tennis court and back down onto the lakeside path (a damaged section of the public path requires this diversion). Then keeping the lake on your right the route leads you through wooded glades where the only sound you'll hear is birdsong and the gentle splash of oars from the lake below. Keep an eye for sections of the ancient Roman water channel on the left of the path which once brought Emperor Domitian a steady supply of fresh water for his summer palace that once stood at Castel Gandolfo.

At the end of the path you have two choices. You can go left to the busy market town of Albano which has a Roman amphitheatre and the Museum of the Second Parthian Legion of the Roman Army. There you can discover what it was like to be a Roman legionary.

Or turn right to the lovely lakeside town of Castel Gandolfo. The Papal Palace where many Popes spent their summer holidays dates from the 1600s and the domes of the former observatory are prominent on the roof. Only open to the public since 2015 it's well worth a visit as unlike many palazzi or stately homes you can see many of the rooms where residents actually lived, worked, ate and slept. The ticket includes a tour by electric vehicle of the exquisite papal gardens and extensive working farm. Book online in advance, details below.

Also worth a visit is the church of San Tommaso in the main piazza beside an elegant fountain, both designed by Bernini. There are lots of bars, trattorie and gift shops here. The pedestrianised street running away from the Papal Palace has several eateries, some with tables overlooking the lake.



The remains of the Roman amphitheatre at Albano Laziale



Entrance to the Papal Palace at Castel Gandolfo



The magnificent Papal Gardens at Castel Gandolfo



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3. To Nemi via Diana's Grove

Our third walk is to Lago di Nemi, allow about an hour and a half each way. The route starts as per Albano but then swings to the left, taking you through extensive woodlands to cross the signposted ancient pilgrim way, the Via Francigena that brought pilgrims from France down to Rome and onwards to ports in southern Italy for the Holy Land. Our walk takes us past the former sanctuary of the hunter goddess Diana, once the scene of licentious revels. Soon after you'll see the glistening waters of the lake visible through the trees

on the right and you enter Nemi via an impressive gateway. It's a gorgeous town clinging to the lakeside, famed for its delicious tiny strawberries, fragole di bosco. The Museum of Roman Ships preserves the remains of two large ships that Emperor Caligula used for his sensual banquets on the lake. For a more restrained meal, try Le Scalette, Salita G. Garibaldi 8 or Il Ramo d'Oro, Via Nemorense, 4. Palazzola can arrange a taxi if you don't feel like walking back.

How to get to Villa Palazzola and the Castelli

Take the local train from Roma Termini to Albano Laziale (one every hour) and take a taxi from the rank at the station to Villa Palazzola. On arrival English speaking staff at the Villa will be happy to supply detailed route instructions for these and other walks in the area so you won't get lost.

Useful websites

www.trenitalia.it

www.visitcastelliromani.it

<https://visitvatican.info/visit-castel-gandolfo/>

Rooms with breakfast, lunch and dinner (red and white wine included at lunch and dinner) from €70 per person full board up to the end of March 2021 with no single supplement.

See www.villapalazzola.it.

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PILLOLE DI FINANZA

Dopo un anno difficile che il 2021 possa ripartire anche grazie ai Fondi Etici



di Edoardo Carpentieri

Private Banker – Consulente per le esigenze patrimoniali

In questo mio contributo alla “Gazette” vorrei provare a trattare temi legati all’economia e alla finanza in maniera chiara e semplice.

Non potevo non iniziare da uno dei temi che più stanno a cuore in questo periodo a tanti risparmiatori: i fondi etici che sono ufficialmente noti come SRI, Socially Responsible Investment, fondi che adottano stili riassumibili con la sigla ESG, ossia Environmental (criterio ambientale), Social (criteri sociali), Governance (criteri di trasparenza). I fondi etici mirano al miglioramento delle condizioni ambientali, tendono a far crescere il tessuto sociale, rispettano regole di gestione molto ferree e mirano al rispetto dell’ambiente. Spesso questi fondi operano in maniera diretta nelle realtà senza scopo di lucro.

Dal punto di vista della struttura giuridica non ci sono grosse differenze tra fondi etici e fondi tradizionali (fondi comuni). Si tratta comunque di risparmio gestito. Le vere differenze si hanno sotto il profilo delle politiche di investimento e dalla strategia. Ovviamente i fondi etici investono anche in società tradizionali ma che ovviamente devono avere alcuni requisiti particolari. Tra questi devono mettere in campo politiche aziendali che esaudiscono le esigenze di tutela dell’ambiente, di sicurezza sul lavoro e dei diritti alla salute dei lavoratori, della certificazione della merce prodotta. Oltre a ciò, naturalmente, le società “SRI” non devono assolutamente essere legate in attività come il commercio di armi (anche legale), la produzione e il commercio di tabacco, di prodotti alcolici etc. Insomma chi investe nei fondi etici sa che, oltre a perseguire un guadagno, con il proprio investimento contribuisce a realizzare progetti di assoluto valore.

Una domanda che spesso emerge, quando si parla di fondi etici, è se questi rendano comunque di più o di meno dei fondi tradizionali. Domanda più che lecita in quanto, anche se in modo etico e responsabile, stiamo sempre parlando di investimenti. Ebbene da diversi studi si evince che il rendimento non è per nulla penalizzato e che, anzi, in diversi periodi i fondi etici hanno meglio performato rispetto al resto del mercato.

Che tipo di investimenti abbiamo che sono etici? L'universo investibile è sempre più in completa espansione. Tante società di gestione iniziano ad avere il "bollino" ESG sui propri comparti. Ovviamente abbiamo le tipologie più tradizionali di investimento. Essi rientrano nella categoria degli azionari, rendimenti più alti ma volatilità maggiore, degli obbligazionari, con rendimenti e volatilità più contenuta, dove ad esempio vengono acquistati i cd social bond o green bond, dei bilanciati e via discorrendo. Come i normali comparti di investimento.

È difficile investire in questi comparti? Assolutamente no. Ci sono diverse società di gestione, e il numero è sempre crescente, che fanno dell'ESG un cavallo di battaglia e un obiettivo da perseguire nei prossimi anni. Sperando che anche questo ci permetta di ritornare, il prima possibile, alla normalità che tanto auspichiamo.



Edoardo Carpentieri

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THE OLDEST RECIPES OF THE ROMAN CULINARY TRADITION: CODA ALLA VACCINARA



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

Last month's article served to introduce us, tell you a little about our history and share our idea of cooking with you. Today we continue with one of the oldest recipes of the Roman culinary tradition: Coda alla Vaccinara.

Roman cuisine, of popular origin, was essentially born as poor, based on ingredients of rural and peasant origin. It was characterized by the recovery and enhancement of the so-called "fifth quarter", that cut of meat that remained after the sale to the aristocrats of the finest parts: the two front and hind quarters. Considered parts of tripe, pajata, cheek, entrails, sweetbreads, liver, heart, spleen, tail and other offal, they have become the protagonists of a cuisine that testifies to the authentic vitality and inventiveness of the Romans, and which maintains its ties with the peasant and popular tradition.

Not surprisingly, the name of this recipe originates from the so-called "vaccinaries" who dealt with skinning animal carcasses.

The Vaccinaro, also known as "scortichino" was precisely the person in charge of cleaning the animals inside the slaughterhouse, who received as payment the "waste" of the animal itself, which were subsequently used for the preparation of tasty dishes and nutrients both in homes and in taverns.

We have chosen to present this recipe, not only for its importance in the Roman tradition, but also to demonstrate that in the kitchen it is not necessary to use expensive raw materials to get a delicious result, what matters are the authenticity of the ingredients and the creative flair.

Today we offer you two versions of the Coda alla Vaccinara: the first is the traditional one, prepared since 1300 in the Rione Regola, historically inhabited by vaccinators, and presumably inspired by the recipe for the "stew of ox with saddle", that is the stew of ox with celery. This dish was the preserve of the ruling classes, as this nutritious and healing vegetable was available only to wealthy gentlemen.

The second version, on the other hand, is our reinterpretation that involves the use of the pulp of the tail (prepared following the traditional recipe) as a tasty and spicy filling for our Ravioli alla Vaccinara.



THE CODA ALLA VACCINARA

Ingredients

- an adult bovine tail cut into 6-7 cm sections
- 2 slices of raw ham 2 cm high (cut into cubes)
- 300 gr of celery sticks
- 1.5 kg of whole peeled tomatoes sauce
- 1 chopped golden onion
- 15 dl of olive oil

Start by browning the tail in a pan on both sides over high heat, after having salted it well, if the pan is not large enough to accommodate the whole tail at once, carry out the process in two or more times by putting it on a plate to rest.

Once the whole tail is “seared”, take a high and wide pan and heat the olive oil, put the ham and brown it, add the celery stalks cut into cubes and let them sweat with the ham, then add the onion and cook for a couple of minutes, stirring constantly.

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Add the previously seared tail and tomatoes to the vegetables and ham, turn so that everything is blended and bring to a boil; once the temperature is reached, lower the flame to low and let it simmer gently for about 3 hours, covering the pot but leaving a small space for the steam to escape.

Once the three hours have passed, check one of the largest pieces in the pot, and if it comes off the bone very easily, it means that even the smallest pieces are cooked. After three hours of gentle cooking, your coda alla vaccinara will be ready to be served next to a basket of good homemade bread, don't you want to miss all that good sauce ?!

RAVIOLI ALLA VACCINARA

Our recipe for Ravioli alla Vaccinara involves the traditional cooking of the tail as explained above, once it is completed, the pieces of tail must be stripped from the bone and all the pulp put in a bowl. At this point it is necessary to reduce by half the sauce left in the pot after extracting the tail pieces, blend it and add half of it to the bowl, together with 75 gr of Parmesan and 75 gr of pecorino, mix everything together and put in a pastry bag .

Once the filling is finished we have to take care of the pasta:

Ingredients

- 375 g 00 flour
- 125 gr semolina
- 200 gr egg yolk
- 100 gr whole eggs



Mix the flour and semolina together and the two eggs together as well, then combine in a planetary mixer and knead at medium speed for 8-10 minutes, then wrap tightly the dough in cling film and let it rest in the refrigerator overnight.

Before working the dough, it must be taken out of the fridge a couple of hours earlier, once it has reached the right temperature you are ready to make your favorite shape of filled pasta. (we suggest Cappelli del prete shape)

Boil a pot of well salted water, once the ravioli have been drained (they will need 1-2 minutes of cooking) add them with the restricted sauce of peeled tomatoes that will be left over from the previous preparation and let them simmer gently in order to mix the sauce with the pasta, add a pinch of pecorino off the heat and gently mix.

In a small pan, melt some butter over medium heat, once it has reached the right temperature (you will see bubbles forming all over the surface) add 3 or 4 sage leaves, a tablespoon of toasted pine nuts and a tablespoon of raisins, cook them gently in the butter and pour over the ravioli, finish the dish with a sprinkling of bitter cocoa.

History has it that these noblest ingredients were added later to the traditional recipe of Coda alla Vaccinara once the dish reached the richest kitchens in the city, which is why we offer them only in the reinterpretation of the dish, as it was born as poor dish.

Enjoy your meal, we hope you enjoyed your virtual time travel through the historic alleys of Rome!

Mattia Maria Rossi
Flavia Beniamini

The Chef a Domicilio service provided by Flavorossi, in compliance with the health regulations in force regarding Covid emergency, is divided into three proposals: “Brunch,” “Tasting,” and “Banquet” starting at € 40 per person. For more information and reservations, please consult our website: <https://www.flavorossi.it/> and follow their social profiles Facebook **Flavorossi** – Instagram **flavorossi**.

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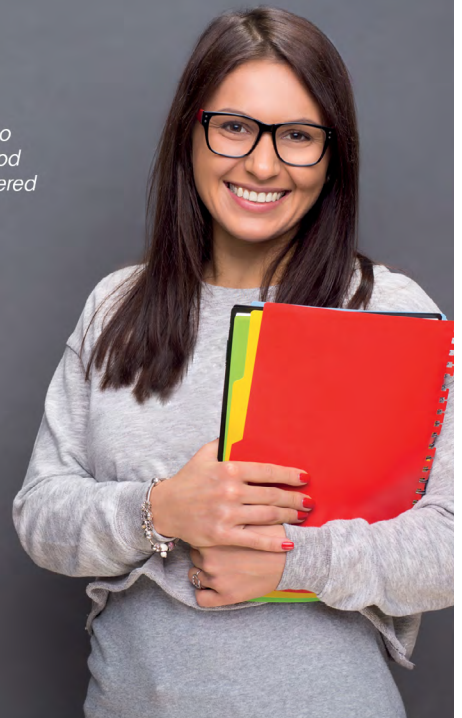
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In Memoriam
TRIBUTE TO
MARLYN MANUEL-FREYPONS



Sunrise: 13th May 1957 in Manila

Sunset: 22nd December 2020 in Rome

“Marlyn (Maria Lourdes) joined FAO in 1981 and retired in 2013 after 32 years of service. She was a Member of the Zumba® Instructor Network (ZIN). She has been teaching Zumba as a hobby since 2008 in FAO through the FAO Staff Coop. She was licensed to teach regular Zumba classes and Zumba Gold (for active older adults). She was member and main choreographer of the Kayumanggi Dance Company and later of the Kasarinlan Dance Company, performing Philippine Folk Dances, with appearances on TV shows and European Folk Dance Festivals. She was a very active member of the Philippine community in Rome. She had been married for 24 1/2 years with Yves Freypons, together they donated to adopt a School Project (Labangal Elementary School, in General Santos City, Mindanao), in order to provide kids attending school with a full meal of fish, rice and vegetables. Also, in 2016-2017 fees collected from Zumba lessons in FAO were donated to the VP Shunt operations project for 9 children needing hydrocephalus surgery.”

Edith Mahabir

“Marlyn was a very nurturing person and anyone who had the chance to meet her would agree with me on this! She had that extraordinary capacity to bring people together and had been very generous at heart, always ready to extend a hand to those in need. In fact, where donations are needed for a good cause, she was always there to collaborate and has shared her passion for dancing as an instrument to raise funds for charitable purposes.

Marlyn may no longer be physically present among us but she will surely live forever in our hearts with all the wonderful memories that she has shared with us!”

Annie Montes

“She was a very kind, generous altruistic friend. She was a passionate dance instructor and had the patience to bring out the dancer from all her students. She was a party Queen capable of turning a boring party into a fun one with her dancing skills! She also taught us to help the needy children. We miss you Marlyn, you are always in our hearts”.



Irene Datu and FAO Zumberas

For those who wish to donate to Marlyn’s school children feeding project above can do so with a bank transfer/bonifico and should write: “In memory of Marlyn Manuel-Freypons”. The coordinator of the Project, Brian Tecson, will also organize an activity with the children in honour of Marlyn. Here are the bank details: beneficiary Brian Tecson Carisma, IBAN IT45J0569603229000003794X06.

“Marlyn and I arrived in Rome almost at the same time in 1978. Since then, we have been almost always together in countless activities in both the international and local environments. I cannot list them all but I will provide some of the more important ones.

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As we all know, Marlyn was highly endowed with her passion in Music and Dancing. She was one of those who, on the stage, always outshined and never remained unnoticed with her grace and elegance in her performances. She had always made it a point to give her best in everything that she had to do! But the most admirable thing was her ever so generous heart,



and she used her artistic capacities always for a good cause and charitable actions. In dancing, she excelled in both the traditional and modern area, and most recently in Zumba. Of the countless activities she had been involved in during her lifetime, the following are only a few worth mentioning and remembering:

Marlyn had been a Founder and Choreographer from 1980 to almost 2000 of two outstanding Philippine Dance Groups here in Rome: the Kayumanggi Dance Troupe and the Kasarinlan Cultural Group. Two cultural groups that had consistently represented The Philippines in Cultural Festivals in almost all the regions of Italy from North to South, as well as in some provinces of Spain and France.

In 1995, she was among the very first 10 awarded as Outstanding Filipinos here in Italy for exemplary contributions made to promote Philippine Culture as well as for having participated in many fund raising actions for charitable institutions in The Philippines;

From 1980 up until 1995, together with the two Cultural Dance Groups, she had performed in several instances as guests in TV programs in RAI, Media Set and other Private Italian Channels: to name some: Unomattina with Maria Teresa Ruta, Italia Uno with Pippo Baudo and Kilimangiaro with Licia Colò.

Still within the same period, at the height of cultural activities, Marlyn with the Group had actively participated in the Expo Tevere Events in Rome as well as in Estate Romana in Isola Tiberina.

She was also constantly invited to both Modern and Traditional Philippine Community organized Dance Contests as part of the Panel of Judges.

When the two Cultural Groups couldn't continue with their activities for both personal and technical reasons, she had specialized in Zumba and had been teaching Zumba in FAO up until the end of 2019. The funds that she had collected from this activity, she had destined them to the less-fortunate sick children in the Philippines to fund their surgical therapies and medical needs.

Marlyn had always made herself available and never declined invitations to organize Zumba sessions (Zumbathons) always for a good cause and charitable institutions.

There's so much more to what she had accomplished during her lifetime, it would be endless if I have to name them all!

She may no longer be physically with us, but her memories and all her good deeds will always be remembered and remain in our hearts".

Annie Montes



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Our dear friend Marlyn Manuel Freypons left us on 22 December 2020 of a very difficult year, just two days before Christmas Eve, assisted and surrounded by the care of her family, her loving husband Yves and her beautiful and talented daughter Lena. She also leaves behind a lot of people who loved her.

While she physically left this world much too early for her age, her wonderful and incredible energy, her love for life, people, dance, her generosity will be around us forever.

Beyond remembering her incredible and outstanding professionalism as a colleague, her knowledge of the ins and outs of this Organization which she was always keen to pass on to us colleagues, whom she all taught

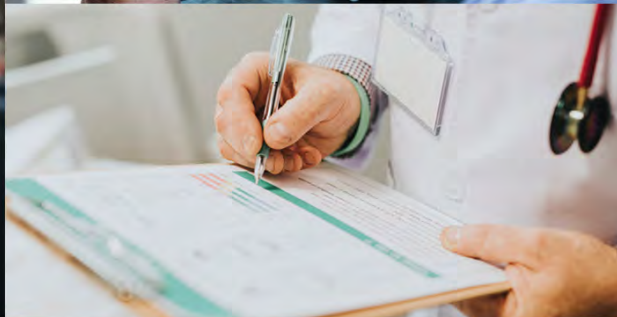
what she knew, always giving and sharing, she was indeed a wonderful organizer and team spirit builder.

Many of those who still work in the IT Division will recall the memorable and outstandingly fun and heart filling Christmas parties she organized every year, the bruschetta lunchtime Fridays, everyone bringing in their countries' specialties, filling the hallway with smiles, laughter, the smell of olive oil and gourmet treats, the bonding outside the meeting rooms, the dancing afternoons and moments spent together also outside the office, at her lovely house at the countryside, the collections and many initiatives she coordinated for those less lucky than us.

Thanks to Marlyn, many children's lives have changed for better, either because they could have not afforded an operation otherwise, or because they could get an education and access resources for building a future. Her spirit lives on in all of them and is an inspiration to us to always go beyond ourselves and think of others. As her wonderful daughter Lena said a few days ago remembering her Mother, Marlyn indeed always put others first and tried to help solve their problems with all her heart, hardly ever did she complain or talk about herself and what she was going through. Where she couldn't fix something, she would just be there for you, with a word, or just her company. She would ask 'how are you,' 'how are the children?' not just to ask, but because she really wanted to know and she would remember what you said the next time we spoke. We have many such memories and will always be grateful for what she has done for many of us in her own, non judgemental yet direct, and special way.

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Marlyn loved reading and but most of all she loved dancing. She would be found reading during her breaks while waiting in a car or listening to music and doing/ thinking of the new choreography of steps for her Zumba class, at the restaurant table while waiting for others to arrive, as she was always early, often so she could get the bill sorted out in advance without too much noise. Very difficult to beat her when it came to generosity and hospitality.

Besides dancing, books, music and good food, Marlyn had a soft spot for ice-cream and shopping, very often for Zumba gear, but also shoes, bags and very often for stuff she would give to other people. We remember just a few days before she passed away, when we asked her to hurry up and get out of the hospital, as we agreed the food couldn't be that great, so we were planning a wild shopping and ice cream galore spree as soon as she got better. Regretfully, we didn't get to that, but we like to imagine that where she is now, there is plenty of ice cream and music and that she is already teaching those souls out there to dance salsa, merengue, cha cha cha, with a touch of Bollywood spice and the occasional Hawaiian swaying moves at sunset, by the ocean of eternity.

She danced so gracefully, but was also so charismatic you could not but be dragged into the rhythm and energy she propagated all around her while dancing.

We were a nice group of colleagues indeed, but what made a difference is that we also grew into a group of friends, of course as with all human relations we had our small ups and downs, but as it happens if you are lucky enough to have a leader like Marlyn keeping everyone together, we remained such over the past twenty years, even after we all moved to different places and directions in life.

Ciao Marlyn, you will be terribly missed, but all the good you have left around you is forever.

*Thank you,
Tara, Serena & Juliet*



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October Edition



COVID 19 - IMMAGINI DA UN ANNO BUIO



di Emiliano Pinnizzotto

*Fotoreporter documentarista e Visual Journalist, Docente di Fotografia e Post-Produzione Digitale
www.emilianopinnizzotto.com*

Il 2020 sarà ricordato nei libri di storia come uno degli anni più tristi dell'era moderna. Certamente l'uomo ha vissuto e affrontato sulla sua pelle momenti molto più difficili e critici, come le due grandi guerre del secolo scorso, la shoah, il crollo della borsa del

1929 e numerose calamità naturali come terremoti e tsunami.

Ma erano ormai alcune generazioni che l'umanità non veniva coinvolta duramente a livello globale, ci siamo scoperti uniti nella paura di un nemico silenzioso e invisibile che repentinamente ha contagiato l'intero pianeta trasversalmente, senza distinzioni di razza, estrazione sociale, ricchezza, o nazionalità.

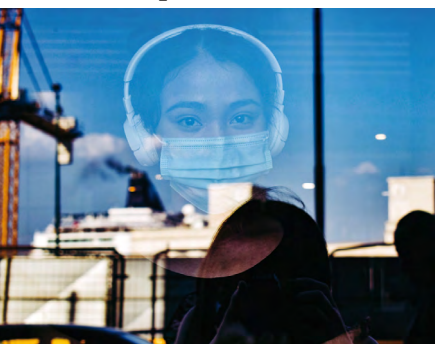
Abbiamo scoperto che la paura del contagio arriva fino agli strati più profondi della psiche umana, creando innumerevoli forme di disagio e rendendoci certamente più vulnerabili.

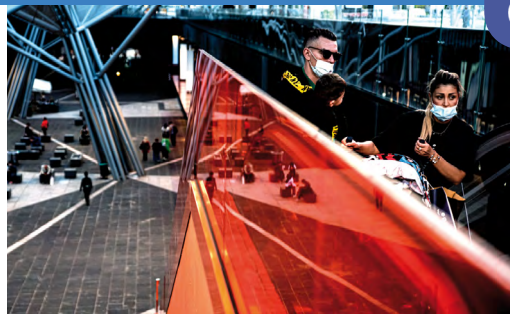
Le limitazioni delle libertà personali, tra le quali gli spostamenti, le autocertificazioni, gli orari del coprifuoco, i confini chiusi, l'impossibilità di viaggiare sono sicuramente senza precedenti in un mondo ormai

profondamente globalizzato, fatto di voli low cost e treni super veloci per spostamenti rapidi e immediati.

Soprattutto non era mai stato chiesto alla popolazione di rintanarsi dentro casa, obbligandola ad allontanarsi dagli affetti ed evitare saluti e abbracci per la paura tremenda del contagio.

Abbiamo visto ospedali al collasso, infermieri stremati da turni infiniti, funerali deserti, città spettrali e bollettini medici in diretta tv; il mondo per molti mesi non ha parlato d'altro, un' overdose di immagini e notizie che non faceva che alimentare l'angoscia collettiva.





Con il passare del tempo ci siamo abituati a conoscere nuove persone senza sapere bene come sono fatte, a disinfettarci continuamente, a salutarci e presentarci con l'impaccio di strani gesti del corpo.

Ma questo periodo, seppur terribile e angosciante, deve comunque rimanere ai posteri come documento storico. Solo così le generazioni del futuro potranno conoscere cosa è stato e come abbiamo affrontato questa tremenda sfida, un "memento" che forse servirà a prevenire una nuova pandemia, sfruttando l'esperienza passata per spingere chi di dovere ad investire sulla ricerca scientifica, migliorare drasticamente la sanità, l'istruzione, i trasporti e tutti i settori che hanno evidenziato le fragilità della nostra società.

La fotografia dalla sua nascita ha sempre avuto il compito ambizioso di fermare il tempo, di congelarlo proprio per consegnarlo al futuro, rappresentando la verità nelle sue migliaia di sfaccettature.

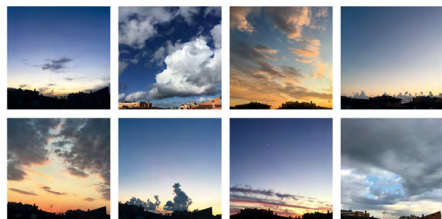
La Graffiti, che da oltre 30 anni si occupa di fotografia, ha deciso di raccogliere gli scatti di questo "Annus horribilis" e fissarli in un volume fotografico "Covid-19 - immagini da un anno buio"; un libro fatto di istantanee che resteranno a testimonianza futura dei giorni vissuti e che permetterà, a chi come noi che la pandemia l'ha vissuta, di ricordarla, sfogliando le immagini come in un album di ricordi.





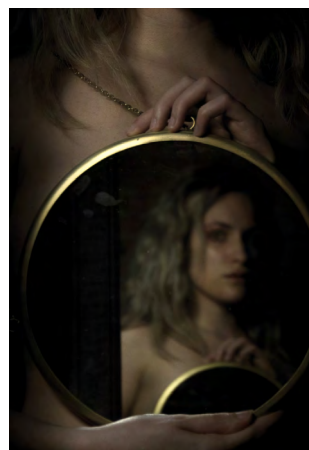
Le strade deserte di Roma, la vita sui balconi, le mascherine, immancabili protagoniste della pandemia, la ripresa della vita seppur con le molte restrizioni, sono alcune delle immagini protagoniste del libro.

Ma nel volume possiamo trovare le angosce e le preoccupazioni delle persone che si trasformano in una personale ricerca estetico compositiva che ha portato gli autori a scovare dentro casa luce e oggetti da immortalare, ma anche autoritratti e nature morte, o sguardi su paesaggi limitati che si ripetono giorno dopo giorno dalla propria finestra.



Oltre 200 le immagini a colori e in bianco e nero di 33 fotografi che hanno utilizzato questo “tempo sospeso” per far emergere la propria creatività.

Questo libro, 21esimo della Graffiti e quinto della collana dei libri collettivi, non poteva nel 2021 non sviluppare il tema mondiale del COVID-19, un modo forse di superarlo ed esorcizzarlo attraverso l'arte (profondamente colpita in questa pandemia) senza alcuna pretesa di essere esaustivo, ma con l'unico obiettivo di essere una testimonianza per immagini di ciò che tutti noi abbiamo vissuto.



“COVID19 - Immagini da un anno buio”

Edizioni Graffiti - 204 Pagine, 25 eur

Autori:

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