

Christmas, 2006 edition



SARDEGNA NEWS



GIORNALINO DELL'ASSOCIAZIONE SARDA DEL QUEENSLAND INC

A message from the Consultore

L'approssimarsi delle festività per il Natale e il nuovo anno mi inducono a rivolgermi al presidente dell'Associazione Sarda del Queensland, Giuseppe Murtas, ai suoi validi collaboratori del comitato direttivo e a tutti i soci e le loro famiglie per esprimere il compiacimento per le concrete, fattive iniziative che hanno contraddistinto l'attività del Circolo nel corso del 2006.

La vitalità dei nostri Circoli in Australia è il miglior viatico per mantenere inalterati i valori della Sardegna in tutti i suoi migliori aspetti, dalle tradizioni, al folclore, alla profonda storia dell'Isola, alla sua cultura, alla sua arte. E in questo il vostro Circolo costituisce un punto di riferimento importante anche nella capacità di consentire alla comunità australiana di capire e conoscere meglio la Sardegna e i suoi valori.

Devo anche sottolineare il costante lavoro per l'azione di riunificazione dei due Circoli attualmente esistenti a Brisbane, così come richiesto dagli organismi regionali, nel quale il Circolo Sardo del Queensland, ha dato e sta dando il suo positivo contributo.

A tutti i miei migliori auguri per il 2007, certo che i sardi residenti nella vostra area potranno sempre contare sul vostro attivismo e sulla vostra capacità di interpretarne i desideri e le attese. Nella qualità di consultore/coordinatore potrete essere certi della mia disponibilità per tutte le vostre necessità.

Pietro Schirru
Consultore

From the President.

In many ways the year 2006 has been very satisfying.

We commenced the year with the Annual General Meeting in March where we presented and discussed with all the members our financial position for the last 12 months and also our proposed program of events for the year 2006. All members agreed that the Association is travelling very well and is in a healthy position.

Some of the activities we were involved with during the year were the "Sa die de sa Sardegna" which was held in early May of Burpengary thanks to the generous cooperation of Michael and Sharon Migheli who donated their premises for the day.

This was followed by Festitalia (Italian Festival) on 4th June at New Farm Park. We were completely snowed under by the people wanting Sardinian sausages and Gnocchi Sardi. The service lines were at least 50 metres long and we had sold out by 1.30pm. It's not easy to cater for a large crowd. There were reports that 40000 were there but we were too busy to count!. We should acknowledge all the workers who helped on the day and also the Sardinians who came to the stall to support us. In future we hope that some of our members also make themselves available to help in the stall on the day. We hope that the 2007 event will be a greater success.

On the 26th and 27th August we managed to visit Byron Bay, New Italy and Lismore. The weekend was a tremendous success. The Regional pavilions' and museum at New Italy were interesting and informative. The pizza's, spaghetti marinara and succulent goat roast prepared by the Sardinian cook Max Scalas were exceptional. The evening was capped off by dinner at the East Lismore Golf Club and on the return trip some of our patrons left their savings at Jupiters Casino at Broadbeach.

The latter part of 2006 has been a little frustrating. We are required by the Sardinian Region to reunite the two clubs in Queensland. We have done everything in our power to achieve this goal but we have been confronted with some resistance.

On 5th November a Extraordinary General Meeting was held to discuss and make changes to the constitution requested by the Region. This was also meant to be a joint meeting of both clubs to integrate, discuss changes and to vote on proposals put forward by each club on the best way to reunite. However at the last minute the other club decided not to participate.

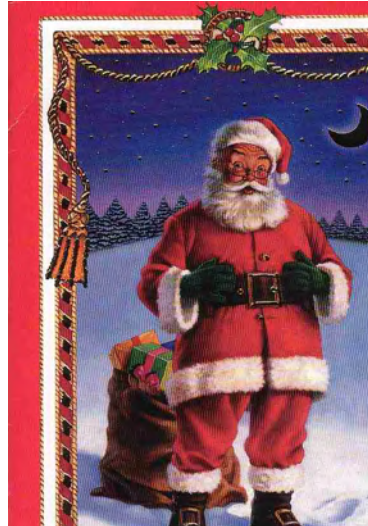
Finally on the 28th November the joint committee meeting of both clubs chaired by the Consultore Pietro Schirru agreed that they should amalgamate in early 2007. There is still a lot of work to do before this happens.

Maria Anna Zeiss has been awarded the joint Associazione Sarda del Queensland/Australian Foundation for Studies in Italy scholarship. Maria is an artist and will travel to Sardinia in April 2007. She will concentrate on landscapes such as vineyards, olive groves and architecture. She is willing to do a presentation for us after she returns.

Giuseppe Murtas, President

May you know the peace he promised,
 may you feel his presence near,
 Not only just at Christmas,
 But throughout this coming year.

On behalf of all the committee I wish you all a happy Christmas followed by prosperous New year 2007.



Si mette di notte
 E si toglie di giorno
 Il gancio della porta
 Si ponet su notte
 E si che leat su dedie
 Su ganzu
 ???
 Due tonði
 Ed uno lungo
 Entra e taglia
 Le forbice
 Duos tunðos
 E unu longu
 Intra e segada
 Sas foltighes

MODOS DE NARRERE—MODI DI DIRE

Dopo di una sbronza, la mattina, per stare bene si deve bere la stessa bevanda che si è bevuta la sera prima dicendo:
A mossu de cane, pilu de cane
 A mosso di cane, pelo di cane



Buon Appetito, Buon Appetite.



Congratulations to
 Walter Sechi and Amanda Hudson who
 exchanged vows on 23rd September 2006.



PINGIADA

Ingredienti: Carni di pecora, manzo, capretto e cinghiale in quantità uguali, per circa 300 gr, più uno o due piccioni; tutti gli odori e se volete preparare anche il primo, pasta corta da minestrone e pecorino.

Preparazione: Mettere le carne tutte insieme nella "pingiada", che vuol dire pignatta, pila, e si intende pignatta di carni; l'amalgama delle cinque qualità con cipolla, il sedano e il prezzemolo, darà un ottimo secondo e un eccellente primo col brodo che userete con la frégala o pasta corta a vostro gusto.

PINGIADA

Ingredients: Lamb, wild boar (thigh joint), beef kid meat, (300 gms of each) 1-2 pigeons, minestrone paste or Sa fregula, pecorino, onion, garlic, parsley and celery.

Method: Boil all the meats together with the onion, garlic parsley, celery and water, then serve when cooked as a first course. Use the same water to cook the paste and serve with pecorino as a second course. Serve the other way around if preferred.



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