

On 26th July a busload of our members visited the Little Morgue Winery at Yandina to taste some of their wines. We then proceeded on to Mooloolaba spending time shopping. Lunch was served at the Cala Luna Restaurant at Alexandra Headlands where Osvaldo and Rita Melosu had prepared some very tasty food. A great day was had by all the participants.

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We took part in the FierItalia Italian festival held at New Farm Park on 18 October. This gave our Association the opportunity to keep our presence in the community. About 20000 people attended the festival. Many of our members visited our stall on the day and commented on the excellent job we were doing. Thanks must go to all our dedicated volunteers who helped in the stall.

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The highlight of the year was the Giuliano Marongiu concert held at the Tavernetta Function Centre on Saturday 21 November. The five artists did not disappoint the audience on the night.

Giuliano Marongiu acted as presenter, a task that comes naturally to him. He has had plenty of practice from presenting "Anninora in Piazza" on the TV channel Sardegna Uno. He is the complete entertainer and demonstrated his performing and singing skills. He performed many of the songs from his latest CD release "Semus Chelos". He also successfully performed "Serenada", "Ballende...cantende", "Badde lontana", "Dimonios", "Nanneddu meu", "Terra mia", and "Pratobello" to mention a few.

During the concert Giuliano mingled with the audience and paid homage to several of the elderly Sardinian present who have been in Australia for over 50 years.



He instigated the "ballu tundu" together with Lucia Budroni managed to get most of the audience on their feet to not only do the dance but circle the whole floor area of the centre which lasted at least 10-15 minutes.. The "ballu tundu" music was performed by Roberto Tangianu and Peppino Bande.

Lucia Budroni brought the house down with "Non potho reposare", "Deus ti salvet Maria" and "O sole mio". She also combined with Giuliano with during of his numbers. Other members of the group were **Roberto Tangianu** on the "Launeddas". He performed solo several times and was applauded by all. **Peppino Bande** is a multi talented musician who alternated from the piano accordion to the accordion to the digital piano. A young **Michele Foddis** was the guitarist and also did several numbers in Sardinian and Italian with Lucia Budroni.

The entertainment lasted about three and the group certainly pleased everybody.

Giuliano did several interviews and some filming of the concert was taken. The material will be edited and presented on the Television station Sardegna Uno in Sardinia. It will also be transmitted live on the internet site www.sardegna1.it.



Condolences

**To Giovannangela and all members of the Serra family
on the recent loss of**

Giovanni Maria Serra

Born at Santu Lussurgiu, Sardegna, 17 April 1940

Deceased at Inverell, 13 September 2009



Giomaria was one of the foundation members of our Association and a past Vice President



Condolences

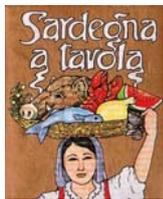
**To Ausilia and all members of the Palmas family
on the recent loss of**

Antonio Diego Palmas

Born at Santu Lussurgiu, Sardegna, 25 Febbraio 1933

Deceased at Sydney, 4 December 2009

Diego as most of knew him was a proud member and supporter of our Association.



Buon Appetito, Buon Appetite.

Rotolo di polenta ai funghi

Tempo: 1h15 **INGREDIENTI:**
800 gr di farina di mais; 800 gr di funghi; 5 dl di latte
150 gr di burro farina aglio prezzemolo; pepe sale
PREPARAZIONE:

Fate bollire dell'acqua salata versateci a pioggia la farina di mais, mescolando in continuazione per non far formare dei grumi. Fate cuocere per 40 minuti. Stendete la polenta su una spianatoia, e lasciatela raffreddare. Nel frattempo preparate una besciamella densa lavorando insieme il latte, 1/2 etto di burro, la farina e un pizzico di sale. Pulite i funghi, tagliateli a fette e fateli rosolare in un tegame con l'olio, un trito di prezzemolo e aglio, sale e pepe, lasciateli cuocere per 15 minuti a fuoco lento. Sistemate sopra la polenta raffreddata, coprite i funghi con la besciamella, e rotolate la polenta su se stessa. Sistemate il rotolo su una teglia da forno, copritelo con il burro, e fatelo cuocere nel forno molto caldo per 10 minuti. Tagliate il rotolo a fette e servite

Roll of polenta with mushrooms

Time: 1:15 **INGREDIENTS:**
800 gr of maize flour, 800 of gr mushrooms, 5 dl milk,
150 grams of butter, flour, garlic, parsley; pepper & salt
PREPARATION:

Boil salted water to pour rain, the corn flour, stirring constantly so as not to form lumps. Cook for 40 minutes. Spread the polenta on a pastry board, and let cool. In the meantime, prepare a thick white sauce by working together milk, 1/2 pound of butter, flour and a pinch of salt. Clean the mushrooms, cut into slices and brown them in a pan with oil, chopped parsley and garlic, salt and pepper and let cook for 15 minutes on low heat. Place them over the cooled polenta, cover the mushrooms with the white sauce, polenta and rolled on itself. Place the roll on a baking sheet, cover with butter, and cook in a hot oven for 10 minutes. Cut the roll into slices and serve.



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