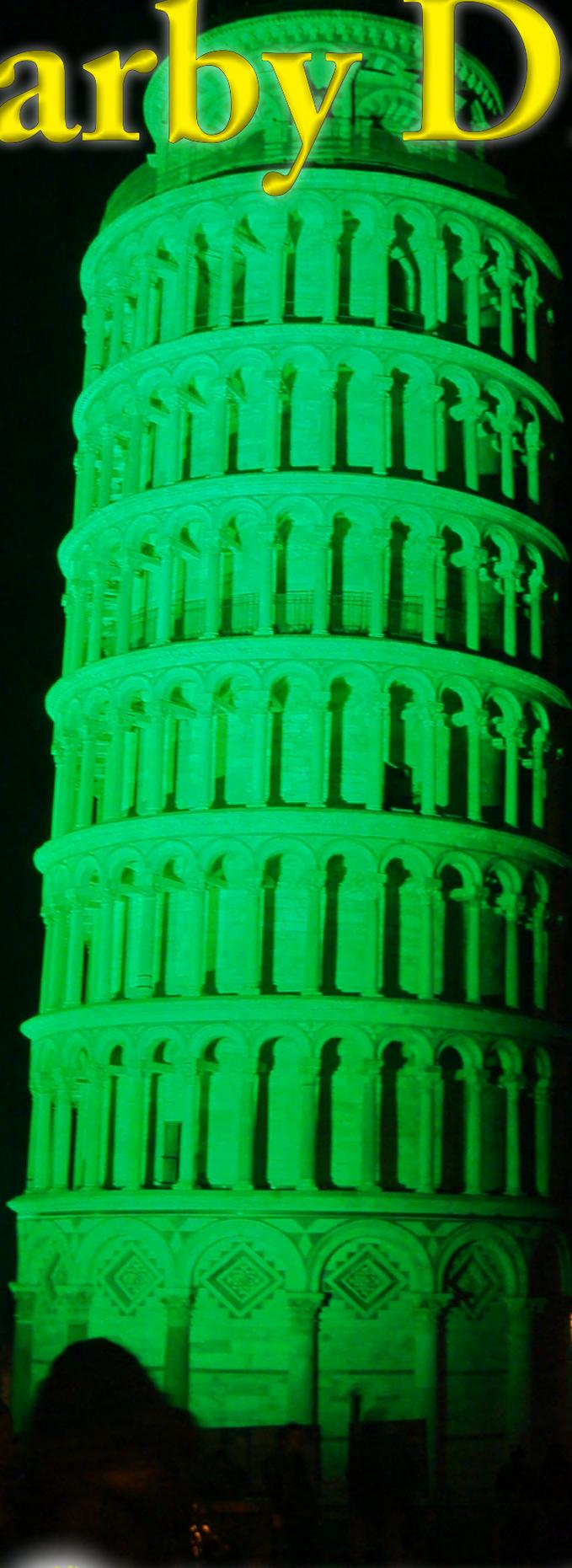


Darby Digest

www.usag.livorno.army.mil
March 22, 2012



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Camp  Darby's premier weekly newsletter

See new photos everyday on our web site or share yours with us on the Camp Darby facebook page



Best NCO Warrior of the Year
Congrats Sgt. Jacob Nickels, 511th Military Police Platoon on being named Camp Darby's Best Warrior (NCO).



Best Warrior of the Year
Congrats Pfc. Aaron Layne, 511th Military Police Platoon on being named Camp Darby's Best Warrior .



Strong Bonds retreat for single service members Photo courtesy of Akiel McKnight

Darby Digest: Your source for News, Information and Culture



March 22, 2012
Vol. V, Issue 12

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U.S. Army Garrison Livorno
Commander

Command Sgt. Maj. Felix Rodriguez
Command Sgt. Maj.

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Front Cover Photo by
Barbara Ranieri

The Leaning Tower of Pisa was made green for St. Patty's Day. The Eiffel Tower is apparently green with envy.

www.usag.livorno.army.mil

Cucina Italiana heats up with Chef Paolo

Story and photos by Tom Walker
Special to the Outlook

March 11, I had the pleasure of participating in one of Chef Paolo Monti's famous Italian cuisine cooking classes made available through the Friends of Camp Darby. The class was a fantastic experience that I would enthusiastically recommend to anyone interested in Italian food. Whether you want to learn how to prepare Italian food, eat Italian food, or just be entertained for 5 or 6 hours on a Saturday or Sunday and enjoy a terrific meal you'll not be disappointed with one of Chef Monti's classes.

Every weekend there are different courses offered ranging from basic sauces, handmade pasta, pizza and bread, or seafood, to cuisines from other countries such as Spain, Greece, and Thailand, Chef Monti does it all. His classes are packed with information, tips, (and jokes) on all aspects of cooking including ingredients, utensils, cutting, preparation, presentation, and of course eating. When you sit down to eat at the end of class you'll realize all your hard work was worth the effort as you place your carefully prepared dishes at the elegant table setting and enjoy the fantastic taste sensation of each dish complemented by appropriate wines and desert.

This class was titled "Fresh Pasta and Ravioli Class" and started with the preparation of no less than seven sauces with the initial preparation of chicken stock, an all important ingredient in many sauces. We made a simple tomato sauce, a mushroom sauce, a classic ragout Bolognese, a lemon sauce, and two or three complex tomato sauces.

We then moved on to the pasta, making 6 different variations including tomato, spinach, squid ink, semolina, plain, and chocolate! We used rolled pasta sheets for several types of ravioli and then made various hand rolled pastas and machine cut pastas, and saved the trimmings (called "Badly Cut Pasta") for one of the best complex tomato sauces.

For desert we made chocolate ravioli stuffed with pear and ricotta cheese topped with a Marsala wine strawberry sauce, unbelievable! The pastas and sauces were presented in various combinations, so many that little more than a spoonful of each filled me far beyond my normal capacity. All day Chef Paolo was ready with jokes and banter to entertain as well as instruct. Altogether a very enjoyable day spent learning, doing, and partaking in one of life's greatest pleasures – food, great Italian food.

To learn more, visit the Friends of Camp Darby link on www.usag.livorno.army.mil and follow the links to Chef Paolo Monti's Cucina Italiana.



It is easier then you think to learn how to make fresh pasta. Friends of Camp Darby offers trips to Chef Paolo's cooking school Cucina Italiana.



OUT & ABOUT- EXPLORE YOUR WORLD

Compiled by Barbara Ranieri
USAG Livorno Community Affairs Advisor

SAGRA & FESTIVALS

Capodanno Pisano: Traditional Pisa New Year's Day 2013

In Pisa, the New Year is celebrated twice – not only on the 1st of January along with the rest of the world, but also on the 25th of March.

The people from Pisa have not forgotten their traditions, and each year they mark the beginning of the year as was their custom between 1200 and 1749, when New Year's Day coincided with the Annunciation, nine months before Christmas (Anno Pisano ab Incarnatione Domini).

Today, just like then, the beginning of the Year of Pisa is marked by a sort of solar clock, a physical phenomenon that is as simple as it is spectacular and intriguing: at midday sharp, a ray of sunlight penetrates the Cathedral through a round nave window, landing on a marble egg on a shelf surmounting a column next to the pulpit of Giovanni Pisano, on the opposite side.

The event is preceded in the morning by a historical parade and a religious ceremony that ends at exactly 12 noon.

The beginning of the Year of Pisa coincides with the official opening of the tourist season. All through the weekend (24-25 March), Pisa and its environs will offer a range of collateral events including:

- The Pisa-Romanesque Days
- Special tours of Pisa, Volterra, Pomarance and Castelnuovo Val di Cecina
- Special spa and wellness offers in Casciana Terme and San Giuliano Terme
- Special openings of churches (in Pisa, Calci and Cascina), museums (in Fauglia, Peccioli) and monuments (the fortresses of Vicopisano)
- Nature excursions in San Rossore Park and in Bientina
- Volterragusto, Volterra's typical food and wine festival
- Wine tastings in Palaia
- Urban trekking in Pontedera
- A photographic workshop and Chocolate festival in San Miniato
- Sporting events at the San Rossore racecourse and in Tirrenia

- Shopping along the 'leather route' in Santa Croce sull'Arno
- A theatrical play in Lari
- Traditional recipes in restaurants and fireworks on the banks of the Arno river in Pisa

Info: www.pisaunicaterra.it

Capodanno Fiorentino - Florentine New Year's Day

March 25, Florence celebrates the Florentine New Year's Day (it.: Capodanno fiorentino).

The Florentine New Year is still loved and celebrated today. It might be better to say re-celebrate, seeing that the Community of Florence re-introduced it from the year 2000 amongst their festivities and celebrate it with the traditional Fair in Piazza Santissima Annunziata (where the basilica dedicated to the Saint Virgin is found and inside the church a so-called miraculous fresco representing the Annunciation by the painter Fra Bartolomeo). In addition, every year on March 25th a historical procession takes place at around 3:30 p.m., starting from Palazzo di Parte Guelfa, moving around all afternoon and finishes at the same piazza.

Info: www.comune.firenze.it

Jazz Wide Young in Pisa

Every Wednesdays in March 2012, the ExWide club in Pisa will be hosting the Jazz Wide Young music show.

The jazz concerts will feature young and brilliant jazz artists, both from Italy and the rest of world.

March 25: Mauro Orselli 4tet

March 28: Tony Cattano BAAP! 4tet

Info: www.exwide.com

Wandering around Pisa - Spring 2012

Guided tours by 'Le Storie di City Grand Tour'

March 25: Pisa's New Year's Day -

- Where: Piazza XX Settembre
- When: 10 a.m.

- How much: € 8; students and members € 5; free for children under 12.

Info: tel. 320 9154975 - 3803860803

Firenze Tango Festival 2012 in Florence

From April 25 to May 1, Florence will be hosting the 10th edition of Firenze Tango Festival.

The 10th anniversary will be a special event for tango dancers from all over the world, with a big staff of first class teachers, long milonga nights in a great location with two dance floors, tango orchestras and live cortinas, tango shows, classes with registration limit, search partner service for workshops, transfer to lessons, large Festival Team helping for any need and making you feel welcome – a really great and international tango party is waiting for you during wonderful spring days in Florence.

The event will take place at the Obihall Theatre and at the Affratellamento Theatre.

For further information: www.firenzetangofestival.com

DanzaLand in Lucca

From 27th to 29th April 2012, Lucca will host a very special event for the International Dance Day 2012: DanzaLand.

Three days of dancing shows and performances ranging from classic to hip hop, but also lessons, workshops, master classes and contests featuring some of the most brilliant pro dancers, teachers and choreographers in the whole world.

Info: www.danzaland.it

Stories from the Other World: The Universe inside and outside ourselves

Now until July 1, the exhibition will recount how man learnt to approach, explore and understand our universe, a world very distant from our daily experience.

The visitor will see how, over time, our deeply human, ancestral curiosity, springing from our wonder as we contemplate the marvels of Nature, developed, became structured, and divided into separate disciplines, culminating, after a process lasting many centuries, in what we now refer to as the modern sciences of physics, astrophysics, and cosmology.

Info: www.storiedallaltromondo.it

Pistoia Half Marathon

On March 25 the 25th Edition of the Pistoia Half Marathon will take place.

Info: www.maratoninadipistoia.it/public/index.php

Excursion from Pieve to Castelli

On March 24, there will be a hike within the San Giuliano comune

Meeting point: Pieve di Pugnano

Time: 2 p.m.

Duration of the event: 4 hours

Cost: 8.50 euro

It is necessary to book in advance.

Info: www.vadoevedo.it

Livorno Harley Davison Chapter

On Sunday 25 March 2012 will have a birthday celebration with a lunch and run. It is necessary to book in advance.

Info: MARIO 335 5613442; livornochaptersecretary@gmail

Dates and times could be changed at the last minute; it is advisable to double check the information.

Camp Darby's Iron Chef

By Staff Sgt. Ross Salwolke

AFN Livorno

The time has come to ask life's most savory question—"whose cuisine reigns supreme?" The Camp Darby Youth Services center decided to find out with their version of youth Iron Chef Camp Darby. Some of the contestants were trying their hand at creating dishes for the first time, while others had a little experience.

"At first when I started baking I just made brownies and even if I made a mistake it would turn out good," said Cipriano Mena. "Every single time when someone would come to our house, we would always have a package of brownies that I would make and even if I add a little too much water or put it in for a little too long or any other mistake, it would still turn out fine."

This iron chef competition featured five competitors, each with their own adult sous chef to assist them in their preparation. All though Mena came out ahead of the rest, "Cipy", as his friends call him, was a gracious winner.

"It feels great, except I don't want to brag," said Mena.

And he had a message for anyone thinking of trying to win the next iron chef competition.

"I would say keep on trying, because if you try and practice the better you'll get and if you try to make different foods and it doesn't turn out well, try again," said Mena.

To find out about youth programs or for more



Photos courtesy of Manuel Lopez

information on the Camp Darby iron chef program, contact the Youth Services center or call the Child, Youth and School Services coordinator at DSN 633-8084.

