

Lifestyle & Culture

Celebrating Italian food

The *Accademia Italiana della Cucina* is a very well established Italian institution that has spread all over the world. It currently consists of 211 delegations in Italy and 76 abroad, including Malta. The main function of these delegations is to promote cultural activities, to participate in important gastronomical events and, in general, to spread the fundamental values of the *Accademia*, that is to promote, safeguard and improve every aspect of Italy's justly famed cuisine.

The delegation of Malta presently counts thirteen members, some Italian, some Maltese who are very active. They promote Italian culture and cuisine through a series of activities which sometimes also provide the right occasion to extend their knowledge and exchange ideas about everything that concerns the art of the table.

The admission to the *Accademia* requires a period of attendance during which the candidate should prove to be a person of good taste and to be sensitive to the historical and cultural values of Italian cuisine. Academicians should ideally follow a demanding "Decalogue" provided by the *Accademia*, to reach and maintain those exceptional qualifications that will contribute to the prestige that the *Accademia* has acquired in Italy and abroad since it was founded sixty years ago.

Each branch of the *Accademia* is presided by a delegate that represents and directs his own delegation. His role is to guide all academicians to fulfill the programmes aimed at achieving the goals that the Delegation has set out. He usually organises various events, such as congresses and round tables where the delegation opens up to communication. Siga. Massimiliana Tomaselli is carrying out this function at present in Malta. Being a very enthusiast person by nature, she does her best to communicate her enthusiasm to others. So an ambitious programme of several events has been prepared to spread and deepen the knowledge of Italian culture in all its aspects. These will introduce Malta to various Italian regional traditions. This will hopefully make the *Accademia* well known and established on the island. "Moreover," says Siga. Tomaselli, "we want to be another significant star to the many already in the *Accademia's* firmament."

The only compensation to be had from the *Accademia* is the sharing of values and ideas. It is not profit making. In the words of Cav. D'Alessio: "One doesn't cheat while playing Solitaire."

These photos were taken at an *Accademia* dinner which took place at Dolce Vita in St Julian's recently.



Siga. Tomaselli and Cav. Mimmo D'Alessio, representative of the Presidenza Nazionale



Siga. Regina Egle Liotta Catrambone and Sig. Christopher Catrambone



The chef of Dolce Vita restaurant, Salvatore Piccione



Ms Nadine Vassallo, Sig. Marino Egisto Paolucci and Ms Therese Farrugia



Siga. Isabel Stabile and Mario Mezzadri



Siga Tomaselli with Mr Mark Vassallo



Siga. Regina Egle Liotta Catrambone also appointed Accademico



Siga Tanya Costa appointed Accademico that evening and Cav. D'Alessio



The sommelier from Farsons Mr Stephen Cassar, Mr Joe Mizzi who was appointed Accademico that evening and Mr Pierre Stafrace



Sig. Davide Anecchini one of the newly appointed Accademici and Cav. D'Alessio



A group photo of the newly appointed Accademici, Sig. Italice Rota, who started it all and some of those who attended the dinner