

ANGELO CUSTODE NEWS

UNA 'FESTA DEL GRAZIE' INTERNAZIONALE



On the 22nd March 2015, at the school “Angelo Custode” in Alessandria, the guys of the cooking laboratory organized a show cooking to show their abilities in the kitchen. The event was organized in collaboration with “Il Laboratorio dei Sogni” and with “La Centrale del Latte di Alessandria”. The guys of the cooking laboratory prepared an aperitif for all the invited: parents, teachers and anyone else who decided to take part at the event. The Junior Master Chefs were supported by Fausta Zanutto who taught them how to cook, to stay in the kitchen and to buy the right products. The cookers were divided into a few groups to take ready canapés with ham, pears and gorgonzola, cheese with olives. These appetizers were appreciated by the invited and the guys received a diploma for the participation at the cooking lessons. The special guest of the event was the chef of the famous restaurant of Alessandria “Il Grappolo”, Beppe Sardi. His speciality consists of cooking rice in many different ways. The rice is an important food for all the people. In fact, Expo 2015 presents an exposition pavilion dedicated to the rice. The guys of the cooking laboratory met Beppe Sardi who taught them how to cook the rice and some suggestions for their experiences in the kitchen. The rice was served by the Beppe Sardi’s staff and it was delicious. All the people who were invited learnt the recipe of the rice with white wine. The white wine “risotto” is a tasty dish but at the same time very simple, perfect for a dinner with friends but also for an important lunch. First, prepare the vegetable broth in a saucepan by putting water, clean vegetables and pieces and salted with coarse salt. Cook for 30/40 minutes. To prepare the vegetable broth the chef used BioNatural pans. Clean the white onion and chop thinly. In a saucepan put the oil and the onion and let it fry over a low heat, when the onion is golden, add the rice. Brown rice well and add a little white wine, salt and turn good until the rice has completely absorbed. Now bring the rice cooking by adding ladles of vegetable broth and stirring constantly. Almost at the end of cooking the risotto with white wine add the remaining white wine, leave to evaporate for approximately a minute and then turn off the fire. Serve it hot and if you want add some parmesan. All the people ate the rice and they made a note of the recipe. The event was very interesting and the invited enjoyed it. Have a good meal!

Benedetta Eusebio

Siamo giunti alla conclusione del secondo numero di “Angelo Custode News”, realizzato con il contributo dei bambini e dei ragazzi che frequentano l’omonima scuola delle Figlie di Maria Ausiliatrice di via Galvani, ad Alessandria, sotto la guida delle insegnanti Francesca Caraccio e Valentina Notarnicola, che hanno svolto tenacemente un lavoro intelligente e costruttivo, superando le oggettive difficoltà di un progetto sperimentale ma di successo prospettico. Chi ha potuto prenderne parte ha avuto la possibilità di scoprire tempi di serenità attraverso la comunicazione di un sapere affidato all’elaborazione dell’intelligenza dei giovani che gli erano stati affidati. Alle insegnanti, ai giornalisti e fotografi in erba un grazie di cuore con l’augurio di buone vacanze. [M.C.]



Samedi 6 Juin s'est tenue l'annuelle "Festa del Grazie" près de l'Institut Angelo Custode à Alessandria. La "Festa del Grazie" est une tradition salesienne qui remonte au temps de Don Bosco. Elle est réalisée pour remercier tous ceux qui ont participé à la vie de l'école pendant l'année. À la fête ont participé les élèves, les professeurs et les parents qui se sont engagés dans l'organisation. Selon tradition, même cette année, on a commencé avec la Messe, où tous les élèves ont chanté, ont joué de la guitare et des autres instruments. Une fois terminée la Messe, les parents et les personnes de l'école ont organisé des diffé-

rents jeux. Le thème du jour était: "Don Bosco dans le monde". À travers les jeux à l'occasion du bicentenaire de la naissance de Don Bosco. Dans notre jardin, il y avait beaucoup de stands représentatifs des pays du monde où on trouve des écoles où des instituteurs salesiens. Les élèves, divisés en équipes, ont été conduits par leur amis du dernier an dans ce tour du monde. Pour conclure, on peut dire que la "Festa del Grazie" est une parfaite organisation entre les élèves, les professeurs et les parents au but d'amuser, instruire et socialiser.

Irene Doglioli



La foto di Albino Neri ritrae i redattori e i fotografi di “Angelo Custode News” - con le insegnanti Francesca Caraccio e Valentina Notarnicola, il direttore Marco Caramagna e la giornalista Elena Girani - durante la visita a “Voce alessandrina” nel corso della quale hanno potuto vedere come viene realizzata l’impaginazione del giornale da parte del grafico e impaginatore Piero Pavese.