



## From the President

It's hard to believe that we are almost to the end of 2011 and for the ICCNZ it has been a successful year marked with a number of highlights. It's been wonderful to see so many ICCNZ members at events in Wellington and Auckland including the combined New Zealand Europe Business Councils event last Thursday which was most enjoyable.

The success of the Chamber is truly because of the support from the membership and the dedication of the executive council. Thank you to you all.

Wishing you all a safe and happy holiday season surrounded by your family and friends.

**Buon Natale e Felice Anno Nuovo a tutti**

**Liz Maxwell**  
President

## Jumeirah Group to manage Grand Hotel Via Veneto in Rome

Jumeirah Group, the Dubai-based luxury hotel company and a member of Dubai Holding, has been appointed to manage the five-star luxury Grand Hotel Via Veneto in Rome. Jumeirah Group will take over the running of the privately-owned hotel and integrate it into its global portfolio of luxury hotels and resorts in early 2012, when the property will be rebranded as Jumeirah Grand Hotel Via Veneto, Rome.

Grand Hotel Via Veneto was included in the Conde Nast Traveler 2011 Hot List as one of the 101 most beautiful hotels in the world, as well as receiving an array of accolades from other organizations.

## December 2011

### News and Events

- Jumeirah Grand Hotel Via Veneto, Rome
- CIT Best of Italy & Europe 2012 brochure
- Emirates A380 Auckland – Rome
- 'tis the Season by Rachel Priestley
- Sardinian wearable art
- MV Agusta FE 675
- I Musici Tour – Chamber Music New Zealand

### New Members

- Jeff Sewell Animal Scanning

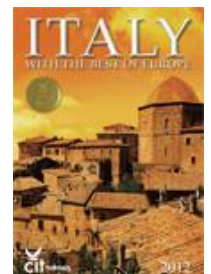
Newsletter can also be viewed online [www.iccnz.com](http://www.iccnz.com)



## CIT Best of Italy & France brochure

The new CIT Best of Italy and Europe brochure is now available and a copy can be requested by email to [info@innovativetravel.co.nz](mailto:info@innovativetravel.co.nz). The brochure can also be viewed online or downloaded from the following link - <http://www.innovativetravel.co.nz/brochures>

**New in 2012** – an expanded range of Escorted Tours, more Food & Wine Tours, special interest one days tours from Bologna – Ferrari & Ducati Tour and Lamborghini Tour and more hotel and apartment selections.



## Auckland – Rome on an Emirates A380

Emirates has brought Italy into its broadening A380 network after the launch of a superjumbo service to Rome at the weekend, and now provides end-to-end service by A380 between Auckland and Rome.

There are direct connections in Dubai with all four daily Emirates services from NZ. The A380 forms part of the double daily service to Rome, twice daily flights to Milan and a daily offering into Venice, a sign that Italy is becoming an increasingly active market for Emirates.

## 'tis the Season

by Rachel Priestley



The countdown is on to Christmas, a valuable time to share with friends and family, and strangely for me this one will not be spent in Italy in sub-zero temperatures.

In Italy, just as it is at home, a high priority is what is going on the table before going to midnight mass, and why such decadent abundance of food at this time of the year with course after course after course? Especially when you realize that the feasting doesn't come from good Christian tradition, and nor is December 25 even Jesus' real birthday: the documented literature of Jesus' actual birth-date has never been recorded as December 25, nor does his birth year coincide with when we started counting to 2011. According to the earliest catholic documents Jesus' birth-date is recorded as March 28, though documents according to Clemente the Bishop of Alexandria had Christ being born November 18.

More shockingly for believers and non-believers alike is that Cardinal Fitzmeiers dates of record state that he was born on one September 11. His birth year varies on record from 1Ad to 3 BC though the Catholic Church officials say he was born 3BC. Confused? Pre-Christian times were Pagan times: the Pagans were later referred to as the non-believers, sometimes referred to as heathens. The pagans by tradition held an 8-day festival from 18 to 25 December, during which time anything and everything was permitted. The courts would close over this period so nobody could be held accountable for their actions. There would be widespread drunkenness, singing naked in the streets, sexual indulgences, feasting and human sacrifice. People would devour human-looking cookies. Nowadays we call them gingerbread.

As Christianity spread the Catholic Church decided that the day Christians would commemorate Christ's birth would be December 25 to fit in with Pagan festivities. Over time the complete wildness and overindulgence of the 8-day Pagan festival died down leaving us with the Christian tradition of Christ's birthday that we celebrate today. The tradition still remains to indulge in sharing and preparing a great feast of decadence in food and wine.

Having spent the last ten years in Italy I now find it hard to give up what has become somewhat tradition for me. A traditional Florentine family Christmas menu for celebration on the evening of the 24<sup>th</sup> of December will often be as follows:

*Crostini Toscani*, Tuscan chicken-liver pate crostini, followed by *tortellini al brodo* or *cappelletti in brodo*. Then *bollito misto di carne*, boiled meats or *cappone bollito*, boiled capon. The boiled meats will traditionally follow the *tortellini al brodo*, tortellini in meat broth used from the boiled meats where the *cappelletti* will be in *brodo di cappone*, capon broth followed by the boiled bird himself, traditionally served upside down so you can see he really is a bird of quality, a capon being a male chicken castrated young to improve the quality of flesh for eating. Then dishes keep coming: the boiled course will usually be followed by a roast such as *arista*, roast pork, or by roast game. After that there will be *panforte* or *pannetone*.

With all this in mind, I am festively embracing the old pagan ritual of gluttony and giving you two recipes instead of one for Christmas. Be careful it could see you falling asleep at midnight mass!

### ***Cappelletti in brodo di cappone***



*Cappelletti* are so called for their looking like little hats. Smaller than a *tortellino* you should aim at preparing about 20 per person to be served in a bowl of capon broth.

Here is a recipe for around 4 people:

## Pasta dough

200 g flour  
2 egg yolks  
Knead 5 – 10 minutes to form a soft elastic dough with sprinklings of water, set aside to rest.

## Ripieno, filling

100g ricotta  
80 g cavolo nero  
100g *petto di cappone*, capon breast  
1 egg yolk  
45 g *parmigiano grattugiato*  
Lemon zest  
Cinnamon

Mince the *petto di cappone* or blend to smooth in a food processor. Blanch the *cavolo nero* leaves for 3 minutes in boiling salted water, drain and cut to a fine slice. Mix with all the other ingredients and a bit of freshly ground pepper and sea salt. The mix should be fairly dry: roll out into little balls not much bigger than the size of a pea and set aside. Meanwhile roll out the pasta into thin sheets, cut into 4cm squares and put a pea-size portion of filling into the centre of each square. Moisten two edges of the pasta and fold the dough over to form a triangle. Push the two edges of the pasta down hard to join together. Then bring the two 45° angles together and press firmly. There you have a *cappelletto*! Keep going, this should make about 100... Set aside on a floured board in the fridge until dinner time.

Reheat the broth to boiling point (see recipe below), add the *cappelletti* in small handfuls, and allow 3 – 4 minutes of cooking time. After 2 minutes throw in raw *cavolo nero* leaves sliced into fine ribbons. Serve as your second course in individual bowls accompanied by a special glass of something Tuscan: my choice this time is a **2007 Fontodi Chianti Classico Riserva Vigna del Sorbo**.

## Cappone bollito

1 cappon  
½ chicken  
1 small carrot  
2 sticks celery  
3 *fogli di alloro*, laurel leaves or bay  
1 ripe tomato  
Parsley stalks  
6 peppercorns  
3 slices ginger  
Lemon zest

Put everything but the *cappone* and the ripe tomato into a large boiling pot and bring to the boil. Once the water is boiling ease the *cappone* into the pot, this allows the skin to shrink around the bird for better presentation.

Let simmer for two hours, ensuring this does not boil rapidly or the cooking stock will become cloudy: Skim the fat and skum from the surface from time to time. About half way through cooking add a small fistful of rock salt and add the tomato. Once the two hours are up remove the bird and let rest. Strain the broth and season to taste, use for the *cappelletti*.

Traditionally served upside-down and whole so you can prove you are serving a quality castrated bird, (by showing the string where it has been sewn up after castration) I prefer to divide mine into pieces with the bones still in for each person to help themselves. Some like to serve the *cappone bollito* with a timbale of green rice, but with the length of a Christmas menu I prefer a simple *salsa verde* which also offers a nice freshness.

My wine choice for this course is **Bellaria's Brunello di Montalcino docg 2006**.

**Buon appetito e buon natale!**

**Rachel Priestley**

**Importer of Italian fine wine and food**

**The Prodigal Daughter Limited**

**Santa Croce Wine Company**

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## Hyknusa Limited brings Sardinian tradition with a twist to New Zealand

Trina is the laboratory of Mariangela Porcu, a Sardinian artisan specializing in the handmade old traditional Sardinian filet.

The embroidery on net "filet" is done using different stitches. The preparation of the basic net (rete) is a tradition relating to ancient textile work and is closely linked to the world of fishing. In fact, throughout the Mediterranean, these nets were used to catch animals and fish.



Example of earrings with flower motif

The women, who made the nets for fishermen, used the same technique to create a lace, embroidering the design on the net on top of a frame.

In Europe and in Italy, the use of the nets for the decoration of clothing and other household items started around 1400. In Sardinia it is called "bosano" because it is in Bosa, a beautiful seaside town on the northwest coast of the island, that this art has spread tremendously.



This piece represents a typical Sardinian rosary

The Sardinian filet developed with characteristics very different from other Italian or European "lace". The geometric shapes reflects the flora and fauna of the island and are the same as that found in carpets, on tapestries, curtains, blankets, pots and decorative carvings on traditional chests. One can see birds (pigeons and peacocks), deer, lilies and roses, vines and grapes, (the latter also very present in jewellery).



This piece represents a talisman, originally put in a baby's coat to keep out the bad spirits.

Sardinia is very well known for traditional filet work. This artisan excels in originality and high standard. She is creating exquisite and unique jewellery using needle, cotton and semiprecious stones such as ossidiana, malachite, coral, turquoise and Swarovski pearls and strass. Mariangela is reinstating icons and symbol of this ancient land. The result is astonishing.



Examples of pendants with flower motif

Trina's unique wearable art has generated excitement in Milan and New Zealand from those wanting something special. Initial sales have been extremely encouraging and Hyknusa is now looking for outlets.

ICCZN member, Hyknusa Limited is Trina exclusive importer to New Zealand. For more information contact: [letiziacolumbano@hyknusa.com](mailto:letiziacolumbano@hyknusa.com)

## MV AGUSTA FE 675

The new leader of the Supersport Category



After being elected the "Most beautiful 600 in the world", the MV Agusta F3 675 is now ready to become the new reference both on the street and on the track. A Supersport that boasts an ultra-advanced chassis and vehicle dynamics control that is on par with the most advanced Superbikes thanks to the new system MVICS (Motor & Vehicle Integrated Control System).

The MV Agusta F3 675 is a revolutionary motorcycle offering extreme emotions to the rider on the street and on the track. The three cylinder engine utilizes a revolutionary counter-rotating crankshaft, a solution that has only been previously seen on MotoGP motorcycles, together with the most compact and light weight layout ever seen on a Supersport bike.

These are only a few of the characteristics that make the new F3 675 the most sophisticated supersport with the best handling of any sport motorcycle.

The MV Agusta F3 675 engine is the most advanced and powerful middle weight engine ever produced. It is a ultra-compact in-line three cylinder with the perfect balance between advanced mechanical engineering, extremely advanced materials and electronics technology. Thanks to the MVICS system it is the first middle weight motorcycle with Full Ride By Wire engine controls including 4 pre-set maps and one personally tunable map including traction control that can be selected between 8 different levels.

The development of the style of the MV Agusta F3 675 was based on the core philosophy that has always characterized all previous MV's: the perfect balance between form and function that meld together to create an object that is unique not only for its beauty but also for its effectiveness.

The powerplant of the new F3, an inline 675cc three cylinder, plays homage to the most victorious motorcycle brand in the world. With this layout MV raced and won an unprecedented number of races and world championship titles. Today the 3-cylinder engine has returned in the form of a Supersport with the most advanced technical solutions and performance.



MV Agusta's NZ representative advises, "we are lucky to be getting one Serie Oro F3, number 45 out of 200"  
- RRP \$36,990

For the MV Agusta dealer network in New Zealand -  
<http://www.mvagusta.co.nz/dealers.htm>



## ENERGETIC & ENCHANTING The masters of chamber music

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Visiting New Zealand for the first time, I Musici take you on a journey of the Italian serenade featuring string playing that is both pulsing with energy and delicately sweet, this programme will leave you exhilarated!

Their 1955 recording of Vivaldi's *Four Seasons* sold over 25 million copies, making it one of the most famous recordings of the classical music repertoire.

In 2012, I Musici will celebrate their 60th anniversary with a world tour, including performances in Asia, North and South America, Russia and Europe. Immediately following their New Zealand tour, they will return to Italy to give their 60th anniversary concert at the Accademia di Santa Cecilia in Rome.

Find out more and book tickets at  
<http://www.chambermusic.co.nz/artists/43-i-musici/>



Chamber Music  
New Zealand

## New Member

We welcome

### Jeff Sewell Animal Scanning

Jeff Sewell Animal Scanning is a partnership created in 1992 by husband and wife team Jeff and Sandra Sewell. They had seen the latest Real Time Ultrasound



Scanning equipment specifically developed for agricultural use being demonstrated on sheep in mid-1992, a time when New Zealand farmers were looking for ways to increase productivity and farm returns.

Jeff trained in Scotland early 1993 returning with only the second such scanning machine to have arrived in New Zealand and introduced farmers in Marlborough and Nelson to the management information that could be gained from having the farmer's ewes pregnancy scanned.

Farmers are given the number of lambs each individual ewe is carrying, the lamb age and lamb health so that the ewes can be fed and managed in accordance with their nutritional requirements. Ewes are scanned through a purpose designed crate system at a rate of 300-350 ewes per hour.

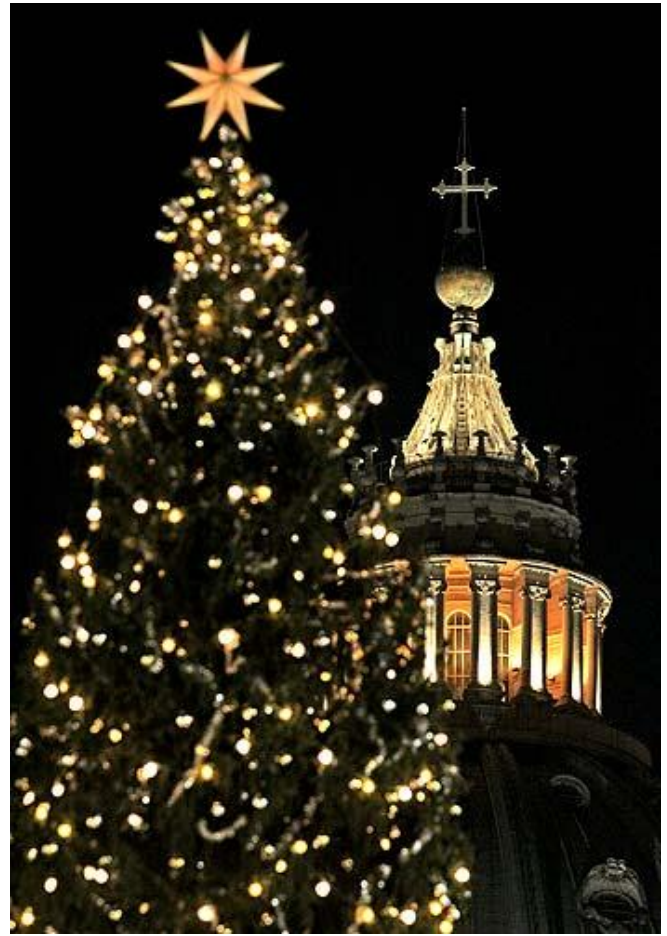
The business has been running commercially for 20 years and pregnancy scan on average 250,000 ewes per annum.

Jeff returns annually to the United Kingdom to scan and has scanned ewes regularly in Chile and once in France. He has also trained new operators in New Zealand, Chile and France. The business has worked with local veterinarians, government agencies and agricultural farm consultants to maximise sheep fertility and identify animal health trends.

Jeff and Sandra are investigating the introduction of sheep and goat pregnancy testing to other International markets such as Italy.

#### Jeff Sewell Animal Scanning

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