

COSTA BRAVA INTERNATIONAL CLUB NEWS

APRIL/MAY 2022-ISSUE 15

Dear Members,

It's officially spring and it finally feels that warm summer weather could just be around the



corner. With spring, traditionally comes change. Changes are in the making for CICB. At the board meeting on March 21st, Florence resigned as secretary as of June 30 or until a replacement can be found and Linda resigned as events coordinator with the same time frame. After four years as President, Georges resignation will be effective December 31st; he will preside over the AGM in January until the new president is approved. There are new opportunities for different members to contribute to the ongoing success of the club.

The board voted to hold an EGM on June 1st. Hopefully, members can approve new people in the two positions that are now available. In addition, the membership will vote if we should continue to be registered as a club in Catalonia. If there is any other business, please communicate your request

to a board member of what you would like to see on the agenda.

Respectfully, your board members



APRIL

4th - GPL

20th - excursion to Peralada Museum and Lunch

7th & 21st - Pitch'nputt

25th - Book group

27th - Cooking group

MAY:

2nd - GPL 18th - Car Rally 5th & 19th - Pitch'nputt

30th-Book group

JUNE:

1st - EGM

6th - GPL

15th - Summer Party 🎉

2nd & 16th - Pitch'nputt

27th - Book group

EASTER IN FLORENCE, ITALY - THE EXPLOSION OF THE CART

CULTURAL TRADITIONS Easter is special in Florence, and for those visiting during the Easter

holidays one can enjoy some special Florentine traditions and treats.

The king of the show is the spectacular Explosion of the Cart in

Piazza Duomo on Easter morning, a centuries old folkloristic show that offers plenty of excitement.



Every year,

on Easter morning, Florence celebrates with a big (and free) show in front of the Cathedral. It's a perfect opportunity to join in with the locals in the spirited Florentine style. The 'Explosion of the Cart' (Scoppio del Carro) is an ancient festival of religious origin that involves a very old cart and plenty of fireworks. A big and slightly wobbly cart, hauled by four well-adorned white oxen, arrives in Piazza Duomo

Every year, while the Cathedral's bells are ringing furiously, a small rocket shaped like a dove or 'colombina' is lit on the main altar. It then goes flying along the wire that stretches to the cart and sets fire to it, in a big explosion of fireworks.

accompanied by a parade in historical costumes.



good and plentiful.

Enjoy a chocolate egg and some Vin Santo....

The city is in bloom, pasticcerie are stacked with chocolate eggs and doveshaped cakes, Easter is everywhere...Buona Pasqua!

Chocolate eggs are a must at Easter; it's an Italian tradition to bring eggs to Mass for blessing, in the past there would have been only simple boiled eggs to bless. Since ancient time, eggs in many cultures have been a symbol of renewal and in the Christian tradition it represents the Resurrection of life. Elaborate chocolate eggs are hugely popular today across all of Italy.

To help celebrate the day, enjoy a glass of Vinsanto, literally meaning 'holy wine. This Tuscan sweet wine is the perfect spirit for the season. Pair it with the typical almond biscuits cantuccini, or to be more faithful to the Easter mood, a slice of traditional cake or colomba. Enjoy Italian style!

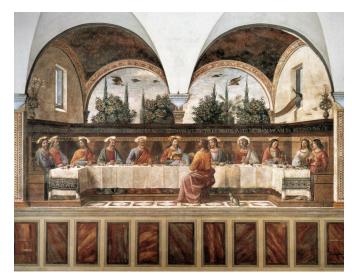


Florence is filled with sacred art....

and the subjects couldn't be more appropriate for this time of year. The San Marco Convent is a one-of-a-kind museum where you can enjoy the very moving frescoes by Beato Angelico, the "angelic painter" that retraced the life of Christ. Here you'll also find the 'Last Supper' by Renaissance master Ghirlandaio.

In the Catholic tradition the week that precedes Easter has a very special meaning. This week is filled with rituals that recall the last days of Christ's life before the crucifixion and resurrection. On Holy Thursday evening (the day of the last supper) it's been a tradition since ancient times to go and visit seven churches that are usually decorated with flowers. Any one of the seven are well worth a visit, The Duomo, Santa Maria Novella, Santa Croce, Santa Trinita, Santo Spirito, Santissima Annunziata and San Lorenzo.

—Linda Stuttard



EXCURSION TO THE RAFAEL MASO FOUNDATION

On Tuesday March 22nd, I took a small group of CICB members to Girona to visit the house of Rafael Masó, who worked as an architect and designer at the beginning of the

20th century.



We started the day with a tour of his buildings around Girona City Centre. A follower and admirer of Gaudí, Rafael Masó used mosaic tiles, glass and iron extensively in his work.

We were fortunate that the manager of the Masó Foundation agreed to show us around the house

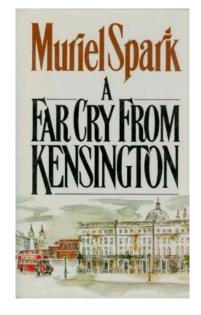
and explained many of its features. We visited a temporary exhibition of his glass work in the same building after going around the house.

Finally we had a good meal at Girona's Bistrot restaurant, located on the pujada de Sant Domenec, a beautiful corner in the old part of the city.

-Rosa Tysoe







Another English classic novel

was read and enthusiastically discussed by the Book group on Tuesday, March 29 at Tippipark. Although it was a small turnout, all enjoyed the humor displayed by the narrator as she described her tumultuous everyday life as a young war widow in the publishing industry in postwar London. And, yes, she found love in the end. Camie Maze stepped in for Linda Nobbs who pledges to be back for the May meeting. Looking for a humorous look at the British upper class, the group agreed on the P.G. Wodehouse novel,

'Right, Ho, Jeeves' published in 1934 for the April 25th meeting (and thanks to Tony for treating us all to libations).

-Linda Stuttard

The Pitch'nputt group frustrated by the rain this last month....

Feeling so much so, George cancelled March 31st and called for a master class in the art of making Limoncello! Georges is renowned for his homemade limoncello across the Costa Brava.

Participants were requested to bring lemons, alcohol and

container. A happy few novice limoncello makers brought their supplies, alcohol, and lemons and were advised of the proper way to begin making the liqueur. Steps 2 and 3 were covered during the class.



All left with their lemon rinds soaking in alcohol to wait patiently at home before beginning the next steps.

The process takes over 30 days before the limoncello is bottled and ready to drink.

