

CELEBRAZIONE dei ministeri 2009



Table Talk

- Ciao!
- Parli Italiano? Sì, un poco.
- Saluti! Cin cin! (To your health! Cheers!)
- Ho fame. (I'm hungry.)
- Ho molto fame. (I'm really hungry.)
- Come si chiama? (What's your name?)
- Piacere (pleased to meet you)
- Quanto tempo! (Long time no see)
- Come si dice ___ in Italiano? (How do you say... in Italian?)
- Buon appetito!
- Scusa (Excuse me)
- Antipasti (hors d'oeuvres)
- Pane (bread)
- Vino (wine)
- Le polpette (meatballs)
- L'aglio (garlic)

Parole della Santa

Talk like Mother Cabrini!

- **Ci sentiamo male? Sorridiamo lo stesso.**
Feeling bad? Smile anyway.
- **Tutto posso in colui che mi dà la forza.** Filippesi 4:13
I can do all things in him who strengthens me. Phil 4:13
- **Lavorare, sudare, faticare per Dio, per la sua gloria, per farlo conoscere ed amare.**
To work, to sweat, to get worn out for God, for his glory, to make him better known and loved.
- **Con la tua grazia, amatissimo Gesù, io correrò dietro di te sino alla fine della corsa, e ciò per sempre, per sempre. Aiutami, o Gesù, perché voglio ciò fare ardentemente, velocemente.**
With your grace, O most beloved Jesus, I will run after you to the very end, for ever, for ever. Help me, O Jesus, because I want to follow you ardently and rapidly.
- **Tu lo sai o Gesù mio, che il mio cuore è sempre stato per Te.**
You know, O my Jesus, that my heart has always been yours.
- **La perfezione è tal lavoro che non finisce mai... troveremo sempre qualcosa da correggere, da migliorare.**
Perfection is the task that is never done... we can always find something to correct, something to improve.
- **Non voglio che le mie figliole facciano quel che non fa la loro madre.**
I do not want my daughters to have to do anything that their mother will not do.
- **Voi avete lo Spirito di Dio; portatelo in tutto il mondo** (così le disse Leone XIII).
You have the Spirit of God; carry it to the whole world
(words of Pope Leo XIII)

Tipi di Pasta



How well do you know your noodles?

Match the name of the pasta (left) with the description (right)

- | | |
|---------------------------|--|
| 1. AGNOLOTTI | a) elbow-shaped tubes, also called macaroni |
| 2. CALCIUNI | b) broad, long noodles |
| 3. CANNELLONI | c) pillows of pasta, usually stuffed with cheese, meat, or vegetables |
| 4. CAPPELLINI | d) thin noodles that are somewhat wider than spaghetti |
| 5. CONCHIGLIE | e) long, flat strands of pasta |
| 6. FARFALLE | f) fried ravioli |
| 7. FETTUCCINE | g) shaped like a butterfly or bow tie |
| 8. FUSILLI | h) long, thin strands of pasta |
| 9. GNOCCHI | i) potato-based pasta dumplings |
| 10. LASAGNE | j) broad, flat noodles, usually baked with meat, cheese and tomato sauce |
| 11. LINGUINE | k) very thin pasta, often called angel hair. |
| 12. MACCHERONI (MACARONI) | l) small shells |
| 13. ORECCHIETTE | m) large, tube-shaped pasta, usually filled with meat or cheese |
| 14. PAPPARDELLE | n) large noodles, shaped like macaroni |
| 15. PENNE | o) short pasta tubes |
| 16. RAVIOLI | p) short, large tubes |
| 17. RIGATONI | q) flat noodles, wider than spaghetti, but narrower than fettuccine |
| 18. SPAGHETTI | r) similar to ravioli, but smaller. This is usually stuffed with meat, cheese, or vegetables |
| 19. TAGLIATELLE | s) shells of pasta |
| 20. TORTELLINI | t) corkscrews |
| 21. ZITI | u) small, folded pillows of pasta, usually stuffed with cheese, meat or vegetables |

ANSWERS: 1. f; 2. f; 3. m; 4. k; 5. s; 6. g; 7. d; 8. r; 9. i; 10. h; 11. q; 12. a; 13. l; 14. b; 15. o; 16. c; 17. p; 18. h; 19. e; 20. n; 21. n