



Advice to future CIMBLANS

- Adam Zogas University of Iowa

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If you are reading this, then you may be someone interested in studying abroad in Italy through the CIMBA program. My advice? DO IT! It will be literally one of the best decisions you ever make in your life.

The people you meet, the places you see, the experiences you will have, you will remember them for the rest of your life.

I was a bit hesitant about studying abroad at first as I had no idea what other cultures and places have in store for me. Now when the day has come that I have to pack up and go home, all I want is to stay here in Paderno (and the rest of Europe) forever (or at least for just one more week)!

I feel like it is a duty of students that have already studied abroad to pass down their newly acquired knowledge to unexperienced newbies following in our footsteps. From my experiences abroad there are some pieces of advice I can give that I think all potential CIMBIANS should know.

If you want to travel outside of Italy to other countries, you need to start planning far in advance. Planning a trip

to, let's say Spain, on a Monday for that upcoming weekend will be very expensive and it will be difficult to find flights and hostels at a good price. On top of that, it's a lot of stress to take on when you also have your normal homework and tests to study for. So make sure you begin planning where you want to travel before you even leave home and lock down details for your trips as soon as you can upon arrival!

When packing your backpack/bag for the weekend trips, if you bring jeans or pants, wear those and any other clothes that take up a lot of space when you are traveling to and from your destination. It may not be the most comfortable outfit, but you will save a lot of space, especially travelling with budget airlines that have a very strict luggage policy.

If you need to take a train somewhere within Italy, I would recommend Italo Treno. Their website is very easy to navigate and not confusing at all. Also, for planning your trips in general, Rome2Rio.com is a great site to use. It is also very easy to navigate and will really help you get organized.

Although pickpockets were not an issue for us at all (quite contrary to all the warnings I got from family and friends before going abroad) you should still always keep your phone, wallet and anything else important in your front pocket and keep your hand in that pocket when walking through public areas and train stations. That will prevent you from being pickpocketed and I guarantee you will have a far more enjoyable trip knowing you are protecting your belongings.



When you're in cities going out at night, it is very important to stay in groups. Don't leave a place without making sure everyone is there and never let anyone go anywhere alone. I've learned so many important things here at CIMBA this semester but the most important is probably how to look after your friends and working as a team in order to have amazing adventures!

Finally, when traveling on the weekends, it sounds dorky, but honestly make a list on your phone or piece of paper listing all the most essential items you need to take. This will make it easy to make sure you have everything while you are packing and wanting to make that checkout time.

I hope this advice helps you when you make the smart decision to study abroad! I am jealous of your future adventures!

CIMBA Summer 2014

- 4 weeks. 28 days. 672 hours
- 249 students
- 20 Professors
- 18 universities
- 2 euro deposits
- 1 new place to call home
- 100% HOT!!!



I'm my Own Chef Now!

- Olivia Reicks, Iowa State



"Other study abroad programs may offer giant cities and travel tours, but they have no idea what they are missing out on in Paderno del Grappa, Italy."

Four weeks. 28 days. 672 hours full of adventures. Studying abroad has been a whirl wind. From the first moment I arrived in Venice Marco Polo airport to studying for my final exams. From being lost in cities, train strikes, reaching the tops of mountains, and attending company tours, studying abroad has been amazing.

Instead of squeezing in an overview of everything I had done during the last four weeks into a single article, I have decided to pick just one of my favorite nights, one that is unique to the CIMBA program and differs from other study abroad programs. Something that also involves one of my greatest passions: food!

Last Tuesday night, I decided to sign up for the pizza making class in Asolo. By this time in the program, I had tasted my fair

share of pizzas. I have enjoyed each and every one, and thought it would be fun to learn how to make them so I could replicate them when back in the states.

We started off entering into this little "hole in the wall" pizzeria that could only fit two tables on the main floor. The smell of dough and melted cheese filled the room. We met our pizzaiolo who greeted us all with a huge smile. Although he did not speak English, he was one of the best communicators I have met.

With a translators help, he began telling us all the important aspects in making the perfect pizza, the flour, yeast, water, olive oil. He had such passion when explaining to us the science behind each component, and always made sure we were fully understanding by asking us questions.

Next, it was time to make the pizzas! Although it may look easy, I found that it was indeed

much harder! Our pizzaiolo said it only takes him about 6 to 10 seconds to roll out the dough.

As you may imagine, it took me quite a bit longer! Next came the sauces, toppings, and cheese, and before we knew it, it was in the fire oven.

After taking that first bite, I felt like I was in heaven. By far, the best pizza I had since I had been in Italy! Plus, I made it all on my ... Okay, so I may have had a little help.

Before leaving Asolo, we wanted to walk up the steps one last time to look over the villages. It was one of those moments I will remember forever. The smells of the fresh green trees, the cool breeze that came in as night neared, and the quietness that seemed to have swept the land. Other study abroad programs may offer giant cities and travel tours, but they have no idea what they are missing out on in Paderno del Grappa, Italy.



Made in Italy

- Liz Tanner, University of Arkansas

The most stressful part about studying abroad is figuring out travel plans. The second-most stressful part about studying abroad is figuring out which souvenirs to buy for everyone at home. La Ceramica VBC makes the shopping simple with its beautiful, hand-painted, ceramics. Before touring the facilities, Andrea Venzo gave us a brief overview of the company's operations.

La Ceramica ships all over the world, though only has two locations and twenty-two employees responsible for all of the products made. Products are shipped to the United States, and even as far as China.



Inside the facilities, we first see trays of recently painted ceramics. We come across an employee painting the ceramics a solid teal color with a spray paint gun. Next we passed by another employee carving out designs that had a mosaic texture. Lastly we see an artist painting by hand intricate details on ceramic plates.

On the second floor, we were in ceramic heaven. From floor to ceiling, products are everywhere and available for us to buy. This is part of their warehouse area. The ceramics range from

mosaic texture, to painted leaves, to a woven texture that looks as if the ceramic bowl is a woven wooden basket, to simple and solid colored. I remember thinking, *I cannot wait to have a house of my own and stock it full of La Ceramica products!!*



"The most stressful part about studying abroad is figuring out travel plans. The second-most stressful part about studying abroad is figuring out which souvenirs to buy for everyone at home."

Travel Highlights in the Local Veneto Region

- Kevin Zakorchemny – Senior Campus Life Coordinator



The Antonio Canova museum in Possagno is one of the many historical sites to visit while in the area.

As the 2014 undergraduate summer session students leave the Paderno del Grappa campus each weekend to embark on their various travel adventures across Italy and Europe, I can't help but want to stop them and instead talk them into spending a weekend in the local Veneto region so they

can get to know the area that they are calling home a little bit better. If they only knew of the truly authentic Italian experiences they were leaving behind just a few kilometers from campus!

Sure, I totally understand why most of them, as first time travelers abroad, rush off to see the sights in Barcelona, Florence, Paris, and Rome. I did the same when I started traveling abroad as an undergraduate. That first view of the Coliseum and Trevi fountain can be a very memorable experience (and also one that mom and dad can relate to when you return home to tell them about

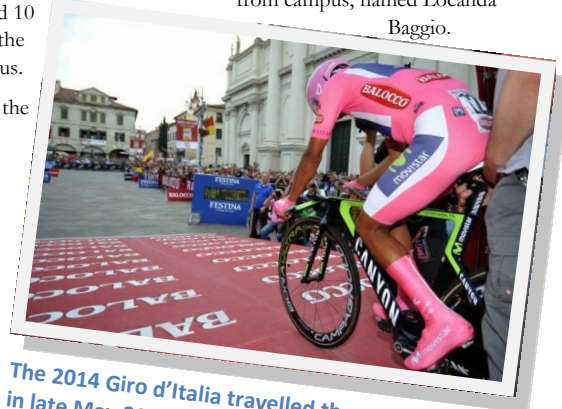
the trip). However, living in the Paderno area for nearly two years now, I've had a chance to get to know the local area quite well and for me, the Veneto region has everything one could want to see, do, and taste to have a true local Italian experience.

This summer semester, I had the chance to visit the museum of local sculptor Antonio Canova in Possagno. He was the master architect behind many famous Venetian statues and villas from the 18th century, including the Tempio Di Possagno, which he designed and is located just up the hill from the town of his birth and 10 minutes from the Paderno campus.

Also this year, the Giro d' Italia bike race, the equivalent of the Tour de France, traveled through the area on Friday, May 30th. It was one of the last stages of the tour and it was setup as a time trial from Bassano del Grappa to the top of Monte Grappa. On the day of the race, knowing the main roads surrounding the race would be closed off to cars, I instead decided to hike up a trail close to campus to where the main race road went through a small mountain retreat called Campo Croce.

There, I got to watch as some of the top racers in the world sped by with the accompanying team cars following close behind. It was an amazing environment to see in person, with bike enthusiasts from all over the world cheering on their favorite racers and attempting get as close to the action as they could. Most spent the day camping in the area

Finally, no visit to the area is complete without a visit to one of the many fine, local Italian restaurants. In all honesty, it's really hard to not find a good, local meal at any of the pizzerias and restaurants close to campus. Most are owned and operated by friendly locals who are very experienced at serving amazingly fresh, local food. The local Veneto region is known for its risotto (rice) dishes, its vegetables such as white asparagus and peas, its "Prosecco" sparkling white wine, and also for its famous tiramisu dessert. One of my favorite spots is just down the road from campus, named Locanda Baggio.



The 2014 Giro d'Italia travelled through the region in late May 2014. Here, the tour leader wearing the "Maglia Rosa" leaves Bassano toward Monte Grappa.

There, the menu is regularly updated to reflect the meats and vegetables that are in season. Of course a visit there is always better when it's a CIMBA staff dinner and the tab is covered :)

So this summer session, while the students were busy on their free afternoons researching the internet for cheap flights and hostels, traveling via train, bus, and plane to cities far away to explore some of the most tourist filled museums and events throughout Europe, I'll be right here in Paderno, relaxing and living life like the local Italians do.



A visit to the Paderno area is not complete without a truly authentic and local dinner at Locanda Baggio.

"I've had a chance to get to know the local area quite well and for me, the Veneto region has everything one could want to see, do, and taste to have a true local Italian experience."

Jumping In!

- Katie Roth, University of Georgia



If someone had described jumping into rushing waterfalls in Switzerland, it would have sounded like a farfetched fantasy. I never thought that it would become a reality for me this summer.

When I first decided to study abroad in Europe I knew for certain that I would like to travel to Switzerland because I have always had a great deal of interest in its unique beauty.

I made no final plans though before getting on the plane to Italy in order to keep my options open. Luckily, my third weekend studying abroad I found others to travel with to Interlaken, Switzerland.

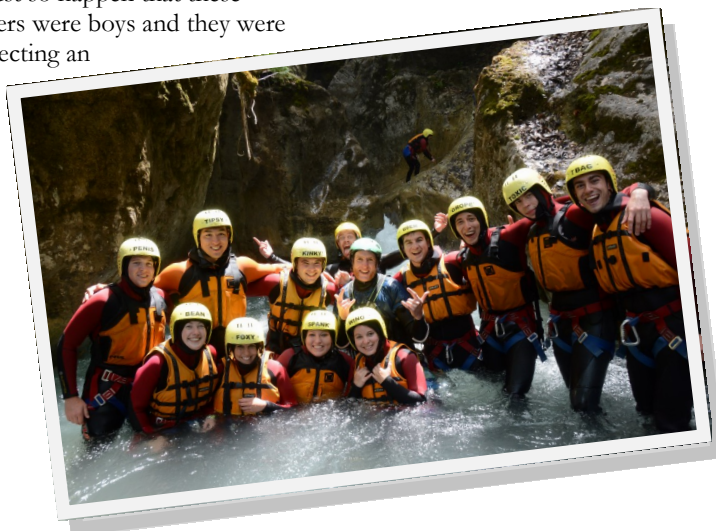
It just so happen that these others were boys and they were expecting an

adrenaline filled weekend of extreme sports. I decided to let go of my reservations and literally throw myself into whatever adventure came my way.

The adventure that came my direction was called canyoning. It was one of the coolest experiences of my life, and I would recommend it to anyone who has the opportunity to take part in it.

To start off, we got dressed in wet suits and took a five minute hike up the mountain. After some quick instructions from our guide, we started floating down stream, repelling down rocks, and jumping off 18ft drops into rapids. There are no words or pictures to do the experience justice. It's one of those activities that really allows you to further appreciate nature by completely immersing yourself within rather than solely admiring from a distance.

"I decided to let go of my reservations and literally throw myself into whatever adventure came my way."



Gourmet Dinner

Allison (Mary) Josselet, University of Missouri



mimosa type drink made with Prosecco as well as a fruit drink. However, it was not just the food that was outstanding, the garden was decorated in a likeness to an

outdoor wedding reception, I couldn't have asked for a better evening.

Once we had all enjoyed each other's company and the food in the garden we moved downstairs, where I continued to feel like I was attending a beautiful wedding without the ceremony. Once in the dining area we started with the primi piatti which consisted of two dishes. One was a fabulous risotto with zucchini and the other was superb green pasta called strigoli which bared an odd resemblance to green beans, but tasted nothing like them. To complement the food we were served a white wine called Manzoni Bianco.

The last week in Paderno all of the students had the chance to attend a fabulous gourmet dinner at Hotel Fior in Castelfranco. In all honesty, it was one of my favorite things we have done since coming to CIMBA.

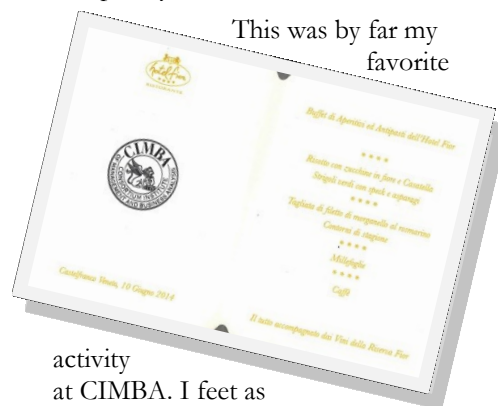
Before the dinner everyone attended an etiquette seminar to learn how European etiquette is different from how we do things in the United States. I enjoyed the seminar and loved learning about things I didn't even know matter, such as how far to put your hands on the table when eating in Italy versus France (up to your wrist in Italy, but just the fingertips in France).

After learning all of these things we got all dressed in our spiffiest attire and bussed our way to the hotel. Once we were there they started spoiling us with appetizers in the garden. There was a never ending amount of things to taste. My personal favorite was the tempura fried vegetables. To accompany the appetizers they served a

was still dessert to look forward to.

The dessert was a puff pastry with crème in the middle. It was so simple, yet so completely delicious. This was paired with a dessert wine made from raisins giving it a golden color. We ended the meal with caffè. We were completely stuffed for our ride home.

This was by far my favorite



activity at CIMBA. I feel as though I learned more about Italian culture during the short seminar than anywhere else in that amount of time. The best part, however, was putting everything into practice. I learned what it means to pair a wine with a meal and so much more. I cannot wait to use all of my newfound knowledge and impress my American friends back home.



After the pasta we were served a meat dish with a side of vegetables-rosemary crusted pork with roasted carrots, zucchini, and carrots paired with (red) cabernet wine. By now we were stuffed to the brim, but there

What our Music Class was up to this Semester

- Emma Walker, West Virginia University



At CIMBA studying goes beyond the textbook experience. Of course we have learned a lot during the semester; we have built on our knowledge of music through learning vocabulary words and studying the structure of music. We learned the proper concert etiquette and the skills to be engaged listeners. We were also acquainted with the different styles, genres, and forms of Music. However, not only have we studied and increased our knowledge of music, but also we attended many outside class activities such as concerts and a company tour.

The CIMBA music class attended a piano recital at the Teatro Olimpico in Vicenza on May 21, 2014. The historical theatre was constructed from 1580-1585, and the architect was Andre Palladio. The onstage scenery was designed after a Venetian street and is the oldest stage set still standing. Unlike the Renaissance scenery, the pianist Alexander Romanovsky was very young -- born in 1984 in the Ukraine.

At the age of 15, Romanovsky received the award of Honorary Academician from the Accademia Filarmonica di Bologna. Only two musicians before him, Mozart and Rossini, had been awarded such an honor at that age. The touch of Romanovsky brought out the interrelated timbral characteristics of the Russian literature he played. He performed Sonatas 1 and 2 by Rachmaninoff, as well as Tchaikovsky's "le Stagioni" and "Dumka". He also performed two encore pieces. His skill was awe-inspiring, given that he's only 29 years old. His passion for music blew the audience away. The concert was in a

fantastic theater, but the music was even more so!

The class went to the Festa Della Repubblica concert on June 2nd, 2014 in Crespano del Grappa. We went to see the Società Filarmonica di Crespano del Grappa. The ensemble was directed by Diego Bortolato. The concert was in honor of the unification of Italy and featured readings from the Italian Constitution by Italian students between the pieces. The band was heavily composed of woodwinds, particularly clarinets. They played a variety of music, beginning the concert with the Italian national anthem. Some other pieces were easily recognizable, including the overture to *Barber of Seville* or "Il Barbiere di Siviglia." Overall, it was an enjoyable and authentic way to experience this Italian holiday.

For our class tour, we visited the Teatro La Fenice, one of the most famous opera houses in Europe. Since its opening, La Fenice has burnt down twice. Although this is ironic to its name, this is not the reason this theatre was named "La Fenice." La Fenice is translated "the phoenix," which is a Greek mythological bird of fire. This bird resembles rebirth, which is what the theatre was named to resemble the rebirth of performance and music. The present theatre began construction in 2001 and took almost two years to rebuild. During the recent rebuilding of the theatre, there were parts of walls and paintings found that had not been destroyed by the fire and were kept to show the public. One really fascinating thing we learned was that there are two entrances into the opera house. The original entrance was in the back along

the water. The nobles took boat rides to get there and entered through the back door. The second entrance was made for the regular public to enter and watch performances. Throughout the tour we learned a lot about the history and got to see the rooms and learned about how each room was used.

Some of our class members also attended a wonderful concert featuring the chamber music of Brahms and Schumann for clarinet, violoncello and piano. This concert was sponsored by the Società Filarmonica di Crespano and organized by clarinetist Corrado Orlando. The sponsors arranged for the brief lectures on the pieces given before each work to be translated for us, which we thought was a lovely gesture.

Not only did this class increase our general knowledge of music, but also the experiences this class provided us really helped us engage and learn more about the Italian music culture. The class was very enjoyable and well put together. We learned a good amount of history and culture as well as analytical perspectives on music. I strongly encourage anyone who is interested in music, whether or not you have a musical background, to take this class.

"Not only did this class increase our general knowledge of music, but also the experiences this class provided us really helped us engage and learn more about the Italian music culture."



Guilty Pleasure

- Megan Jones, University of Iowa



There has been one thing this month to which I absolutely couldn't say no. If it was offered, I just had to say yes. What is it? Gelato. I never could have known how addicting it could be before I got here. There have definitely been some places that have been better than others, but I can honestly say I have yet to have bad gelato. When I got here, I learned pretty quickly that while "cioccolato" is easily identifiable as chocolate, some other flavors are a little harder to identify. Fortunately,

with deduction skills (and gracious Italians behind the counter who also speak English) it is more than possible.

For example, "fragola," another one of my favorites, is strawberry. All of the strawberry gelato that I ordered was absolutely delicious, and very quickly, I figured out why. It was because they use real, fresh fruit and

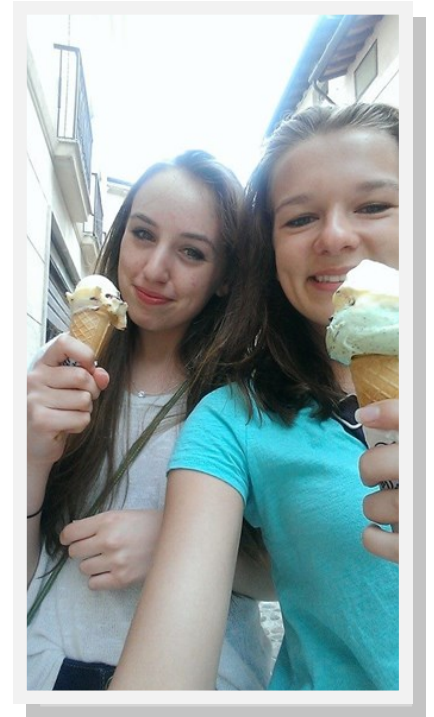


ingredients, unlike many products in the U.S.

When every store has

such a variety of flavors to choose from, picking one sometimes turns into the hardest decision of the day. You have to weigh the benefits of tasting something that you already know and love with the adventure of having that one that just looks so good, but you don't know what is in it. However, you quickly learn not to fret, because any choice you make is probably going to be a good one.

Besides all of the great flavors that I got to taste, including my personal favorite, raspberry cheesecake, what was even better was all of the flavors I got to taste through my friends. That was probably the best part of all of it- the bonding experience between everybody that is the natural result of creamy, cold gelato after a long day of travelling.



"I can honestly say I have yet to have bad gelato."

CROWNing around Europe

- Nicole Tisdale, Christopher Newport University



We traveled to Venice, Cinque Terre, Florence, and Naples to see the famous landmarks. Venice was by far my favorite city because of its beauty and the simple fact that it was a city on water.

I took pictures by the Rialto Bridge with my crown, as well as other places around town.

Also, I loved traveling with the other RAs (Resident Assistants) and we quickly became a little family. They got used to my picture requests everywhere; take one normal one and one with the crown. I had the most amazing time of my life in Italy and I owe it to my now lifelong friends and RAs.

"My sorority, Zeta Tau Alpha has a hand sign that looks like our symbol, the crown. So being the typical girl I posed with the crown everywhere."

I knew before I came to Italy I wanted a signature picture for every famous place I visited. My sorority, Zeta Tau Alpha has a hand sign that looks like our symbol, the crown. So being the typical girl, I posed with the crown everywhere I went. I loved the fact that I was able to represent my sorority all over Italy.



The CIMBA resident staff wants to thank our Summer Resident Assistants for all their support!

Michael Heger, Iowa State University

Erica Berry, University of Kansas

Nicole Tisdale, Christopher Newport University

Adam Baker, Clemson University

Candice Collins, University of Nebraska-Lincoln

Kaitlin Roth, University of Georgia

For detailed information on this job opportunity visit our website www.cimbaitaly.com

Drink of Choice: Coffee or Beer

- Liz Tanner, University of Arkansas



The Consumer Behavior students visited Housbrand, a company that produces beer and coffee. Here are some abstracts of their experience:

The Art of Theresianer Beer

Beer consumption should use four senses, according to Master Brewer Tullio Zangrando. First, a person must see the beer. A well-poured beer needs to have a frothy white head at the top of the glass. Next, he or she should smell the beer. Then, the person should taste the beer. The last sense that the beer appeals to is the combination of smelling and tasting to create a memory associated with the beer. The English language is the only language that has a term to describe this sensation, flavor. A very grandfatherly man, Mr. Zangrando happily comes out of retirement each year to give a tour of the Theresianer microbrewery to The Global Consumer class taught by Dr. Molly Rapert of the University of Arkansas.

American students may not recognize the brand Theresianer because not only are their products located outside the United States but also Theresianer harnesses a niche market within the HORECA sector of the food

business. This means that Theresianer uses only Hotels/ Restaurants/Cafes (HORECA) as channels of distribution for its products. However, Theresianer currently desires to move into the markets of the United States and China.

Another initiative of Theresianer is to become more environmentally friendly. The company plans to do this by using plastic kegs with cardboard exteriors. Theresianer has recently shared this idea with its competitors because "We are all the same family". What a great example of corporate social responsibility! When given the choice, Master Brewer Tullio Zangrando says, Keg beer is the best beer, and we assume that Theresianer keg beer is the best beer of them all.

Coffee and Facilities

The robust aromas of coffee beans filled our nostrils as we toured through the Hausbrandt coffee roastery. A brand that embodies elegance and tradition, the most recent advertising slogan used by Hausbrandt reads, "Passion in a Coffee Cup". Each measure taken to ensure the customer receives a perfect cup every time is made

service

with precision and passion by its employees.

While we saw only a few employees operating machinery because robots and machines take care of the majority of the work, we noticed several employees whose roles were primarily concerned with the cleanliness of the facilities. The spotless facilities recently have been awarded cleanliness certificates, along with many other recent certifications. These include environmental certification, certification on the processes by which employees make decisions, and twenty-two different religious board certifications. The religious board certifications are time-consuming for those who run the establishment because often important religious figures check the establishment, each with their own sets of rules and regulations, to ensure that the products and ingredients are in line with the religious beliefs of their congregations. For Israelites, this certification means that Hausbrandt products can be exported from Italy to Israel.

From the roasting of coffee beans, to the grinding of the beans after they are cooled and packaging the products, The Global Consumer class got an insider view of the coffee business from raw materials to finished products. We are very thankful for the opportunity to visit Hausbrandt's fine facilities!

"The last sense that the beer appeals to is the combination of smelling and tasting to create a memory associated with the beer. The English language is the only language that has a term to describe this sensation, flavor."



TRIESTE 1892

HAUSBRANDT

Originated in 1892, Hausbrandt was Italy's first

Newsletter

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Please add CIMBA to your LinkedIn page using the following format:

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Undergraduate study abroad program. Summer 2014

Lived and studied for a month in Paderno del Grappa Italy.

Studied Business/coms/ Engineering (classes..) and visited several Italian companies.

Make sure to modify your education section by selecting CIMBA as an institution in the drop down menu. This will allow for the logo to show up in you profile.

