



"And here it comes again to you your favorite  
*Sheep with news from countryfarm La Porta dei  
Parchi!*

*Spring finally arrived and with the nice weather  
all activities in the farm restarted at full rhythm  
and more....."*



When we started working on this edition of the newsletter, a few weeks ago, we had in mind to begin it with these words and enthusiasm.

But the earthquake that recently took place in Abruzzo hit all of us deep in the heart and leaving us quite astonished over against the drama and the pains people more involved in the shock are still living today.

So we wondered if it was still appropriate to start the newsletter with that mood or if it could be misunderstood and sound like a lack of respect.

We choose the first of the two.

Right to be more helpful to those people it's immediately necessary to start working hard to reconstruct lives, houses, businesses and the territory.

The initiatives we already started here at "La Porta dei Parchi" or the new ones we are thinking on right now want to try to fit in this role: to stimulate and support this land we all love and the people leaving and working here who now are in difficulty and need a help to restart.

Keep in contact with us to know about our new initiatives in support of Abruzzo, join our group on Facebook or visit our site.

You can contact us directly to the email addresses and phone numbers you will find below.

# SHEEP PRIDE!

The first news we want to give you is the launch of the first **SHEEP PRIDE!**, an event to take place roughly between the end of may and the first half of june, with which we want to bring back to the attention of public opinion, of the media and of the institutional world the importance of traditional nomadic sheep farming, the goodness of his products and the richness of his story, the safeguard of real culture and social network in the mountain and rural world, the safeguard of biodiversity and of wild fauna.

Even more today, considering what's happened in our region, sheep farming represents a value to preserve in all of his aspects: human, traditional, economic, cultural and also architectonic.

Could the reconstruction be the chance to reaffirm the value of our history and traditions!

You, who already made a lot to preserve this dying out world,

can be the real protagonist of this event: send to us your ideas, recommendations, suggests to better organize this event we want to become an annual appointment in the future.

Please send your contributions to the mail address [info@laportadeiparchi.it](mailto:info@laportadeiparchi.it) ; to know updates on the event visit our site [www.adottaunapecora.com](http://www.adottaunapecora.com) or join our group on facebook i : <http://www.facebook.com/profile.php?id=589949129&ref=profile#/event.php?eid=61252392041&ref=share>

The community keeps on growing, if you did not already sign in today!! We can always be in contact and actively share ideas and opinions from everybody who wants to participate.

## THE SAY ABOUT US

In the past weeks several Tv reports talked about the "Adopt a Sheep" initiative and the wonderful natural landscapes of Anversa degli Abruzzi and the "Sagittarius Gorges"

For "Adopt a Sheep" we recommend **Eat Parade**, by RAI2 News ([http://www.tg2.rai.it/rubriche.asp?id\\_p=2257&page=1&id\\_r\\_cerca=12&t\\_cerca=&d\\_cerca=](http://www.tg2.rai.it/rubriche.asp?id_p=2257&page=1&id_r_cerca=12&t_cerca=&d_cerca=))

About Anversa and the Sagittarius Valley was centered the Tv show " **Si Viaggiare**" ,from RAI2 News as well. [http://www.tg2.rai.it/rubriche.asp?id\\_p=2291&page=1&id\\_r\\_cerca=3&t\\_cerca=&d\\_cerca=](http://www.tg2.rai.it/rubriche.asp?id_p=2291&page=1&id_r_cerca=3&t_cerca=&d_cerca=)

Soon also "**Storie Dossier**" will dedicate a special episode to an historic character of Anversa: Antonio Di Giusto.

We'll keep you updated on the final programming date.

Everybody in the village knows Antonio and his story and we want to tell it too:

He was born in Anversa 82 years ago and has been living almost all of his life there, working, since a baby, in the fields, and standing for a long time a very poor economic condition among daily renunciations, sacrifices , and great difficulties.

The same difficulties marking the life of these mountains and of their people till the first half of the past century and that we can even hardly only imagine today.

The only event taking him away from his loved land was tragic: the second World War when he was also imprisoned in concentration and work camps.

But in the end Antonio, even deeply hit in the spirit and the health for the experienced horrors and pains, could come back to his Anversa, embrace again his community and his mountains, restart working in the fields, in his "uliveto",and with his sheeps.

But also start minister with love and dedication his sister, who in the meantime got badly sick.

Antonio's story could be considered a common, typical one from the past century but it's unique for the meaning he has been able to give to it.

Because of, or thanks to, the big sufferings he has experienced in his life, his attitude in front of life is still today that of unconditional love for his next, of total respect for the nature, of charity for all the people still today living in poor conditions, all over the world.

This passion and love for Life, in every form, that still enliven him are the same that make him still work hard in his uliveto, or preserve every peach or apricot seed or stone that can be planted, and that make him say he want to reach 100 for sure and he will success because " he never used poisons in his fields"

A sure example we really need nowadays!!

# Happened in the Farm

Urray!! even in these difficult moments Nature keeps on his course and this morning cow Mara had her veal!



We started thinking about his possible name.....

And again....: new and richer grounds are now free from the winter snow; they overlook the farm and were not available before.

To preserve them as long as possible only half of the herd has been taken there.

The other half is on the west side of Morrone Mountain located in front of the farm.

# Staff Presentation

In this edition we want to introduce you all the members of our staff and all people in the farm collaborating to our initiatives and activities.

***NUNZIO “Guide and inspirer of everything happening in the factory”  
Cell. 329 3805825***





**Elettra e Tomas:” Responsable for Communication  
and creator of our initiatives”  
Cell 329 0179874**

**Samanta:” Finance and Administration” Cell. 329 3805840**



**Manuela: “ Didactic Farms and coordination”  
Cell 329 3805828**

**Pasqualino: “ The Doc” Restaurant, reservations  
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**Roberta: ”Didactic Farm and Cultural Traditions”  
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Antonio: "Adopt a Sheep", ordes  
[info@laportadeiparchi](mailto:info@laportadeiparchi)



Massimo: "Public relations", vegetable garden  
[info@laportadeiparchi.it](mailto:info@laportadeiparchi.it)



Viorel e Ionika: "Sheperds e cheese makers "

# New Goods

After some trials we finally created a new kind of cheese for 2009 : the Stragionato.

We are pleased to introduce you a new variety of cheese we have been working on since a while, the result of our continuous research of unique and innovative, but always true and tied to our tradition, tastes, it's the "STRAGIONATO".

From ovine milk and after a long ripening, with seasonal dried vegetables(onion, spinach, tomatoes, sweet pepper), it's taste is intense but with delicate nuances.

You can find it in a delightful smearable version for "bruschette" too.

Are you curious to taste it?

# Cheese Maker apprentice course

Come to make your own cheese! The farm offers to you his traditional knowhow and structures to teach you to make your cheese..

Would you like to make your own cheese!?

At "La Porta dei Parchi" you can!!

With this new initiatives we invite you to visit us at the farm and attend all the milk working phases till the achievement of your pecorino cheese.

Under the guide of our cheese maker "maestro" and with more experience you will also be able to customize your cheese according to your personal preferences.

Then you can leave it here at the farm to ripen in our maturing rooms and take it back when it's ready.

What about the idea to be the one to produce your cheese starting from our raw superior and certified milk ? And then enjoy it on your own kitchen table ?