



Piazza della Grammatica 1 • Antonella Olson & Eric Edwards, Presentatori e Capocomici

Gentili Ascoltatori, Dear Listeners,

Here's a transcript of "Someone's in the Kitchen with Pulcinella" our recent show which summarized the **subjunctive** and the **formal imperative**. You can hear this podcast by clicking on the following link: <https://coerll.utexas.edu/ra/episode/ep07.html>

Ha partecipato (Featured in this podcast):

Nevin Pecorelli *Pulcinella*

Buon divertimento!

Transcript

Frittata di spaghetti

Benvenuti, radioascoltatori
Al programma di cucina di Pulcinella

Volete un piatto di gnocchetti?
E invece no!
Vi farò una frittata di spaghetti!

Prenda, signora, cinque uova,
Della frittata son la prova,
Unisca pepe, sale e pecorino
Non troppo, solo un pochino

Gli spaghetti cari amici
Son allegri e son felici
Di poter essere uniti
Ad ingredienti assai squisiti.

Tagli 80 grammi di salame--
Napoletano, il migliore del reame--
E in cubetti regolari
Della provola di Bari

Ma non è finita qui, amici cari:
Se la provola non è abbastanza,

Spaghetti Frittata

Welcome, radio listeners,
to Pulcinella's kitchen program

Are you wanting a plate of little gnocchi?
No, instead,
I'll make you a spaghetti frittata!

Take five eggs, ma'am,
They're the proof of the frittata,
Add pepper, salt and pecorino
Not too much, just a bit.

Spaghetti, dear friends,
Is merry and happy
To be brought together
With such exquisite ingredients.

Cut 80 grams of salame--
Neapolitan, the best in the land--
And some provola from Bari
In uniform little cubes.

But that's not the end, dear friends:
If the provola's not enough,

Possa il provolone dar la sostanza.

Let provolone lend it substance.

Ecco a voi la frittata di Pulcinella!
Non vi sembra che sia bella?
Ah, no? Volete un altro ingrediente
Qualcosa di più potente?

Behold Pulcinella's spaghetti frittata!
Don't you think it looks grand?
Oh no? You want some other ingredient?
Something more potent?

E allora, signora, **aggiunga** un bel
peperoncino calabrese--
Ma attenzione che la vostra bocca farà
fuoco per un mese!

Well, then, ma'am, add a lovely Calabrese
pepper--
But watch out! your mouth will be on fire
for a month!

Nota Grammaticale

Using the subjunctive mood

Here we are, for the last time, talking about the **subjunctive mood**. There are several different situations that call for the **subjunctive** in Italian, but by far the most common is its use in subordinate clauses triggered by a verb in the famous **WHEIRDO** category. These are verbs that express: **Wishing and Wanting, Hope, Emotions, Impersonal expressions, Recommending, Doubt or Denial, Opinion.**

When a verb in this category introduces a subordinate clause with a **different subject**, we will have to use the **subjunctive** in that subordinate clause.

How are we going to choose the right tense of the **subjunctive** ? Remember that the **subjunctive mood** has four tenses: **Presente, Passato, Imperfetto e Trapassato**, also called **Piuccheperfetto**. The following chart summarizes the sequence of tenses in the **subjunctive**: *la concordanza dei tempi nel congiuntivo*.

the tense of the WHEIRDO verb is..	...and the action in the subordinate clause has a different subject and takes place...	..the verb in the subordinate clause will be in this tense:
present, future, or imperative	at the same time as or later than the WHEIRDO verb	<i>present subjunctive</i> congiuntivo presente
	prior to (before) the WHEIRDO verb	<i>past subjunctive</i> congiuntivo passato
any past or conditional tense	at the same time as or later than the WHEIRDO verb	<i>imperfect subjunctive</i> congiuntivo imperfetto
	prior to (before) the WHEIRDO verb	<i>pluperfect subjunctive</i> congiuntivo trapassato

Arlecchina pensa che il Dottore **sia ingrassato** troppo. Ha il sospetto che Balanzone negli ultimi mesi **abbia mangiato** troppo spesso cibo cucinato secondo le squisite ricette di Pulcinella. Adesso vorrebbe proprio che il Dottore **si mettesse** a dieta perchè era già evidente da qualche settimana che **fosse ingrassato** troppo. E poi teme che prima o poi la gondola **si rovesci** facendo cadere tutti e due in acqua!

Arlecchina thinks that the Dottore has gained too much weight. She suspects that Balanzone ate too often in the last months food cooked according to Pulcinella's exquisite recipes. Now she would really like the Dottore to go on a diet because it was already quite evident some weeks ago that he had gained too much weight. And she's afraid that sooner or later the gondola will tip over throwing the two of them in the water!

Remember that these directions only work if the subjects in the **main** and in the **subordinate clauses** are **different**. Otherwise we have to use the **infinitive**, **present** or **past**:

the tense of the WHEIRDO verb is..	...and the action in the subordinate clause has the same subject and takes place...	..the verb in the subordinate clause will be in this tense:
present, future, or imperative	at the same time as or later than the WHEIRDO verb	<i>simple infinitive</i> infinito semplice
	prior to (before) the WHEIRDO verb	<i>past infinitive</i> infinito passato
any past or conditional tense	at the same time as or later than the WHEIRDO verb	<i>simple infinitive</i> infinito semplice
	prior to (before) the WHEIRDO verb	<i>past infinitive</i> infinito passato

The **present subjunctive** as **formal imperative**

We have one more recipe we need to talk about before we say goodbye to the **subjunctive mood**. We need to talk about the **formal imperative**. What does it have to do with the **subjunctive**? Well, apparently nothing, but grammatically there is a lot in common between the **subjunctive** and the **formal imperative**. In fact, when we need to address someone with the *Lei* (you formal) and *Loro* (you all, forma) forms using the **imperative**, we borrow the **present subjunctive**.

Prenda, signora, cinque uova

Take five eggs, ma'am,

Tagli 80 grammi di salame

Cut 80 grams of salame

Unisca pepe, sale e pecorino

Add pepper, salt and pecorino

The other forms of the **imperative** are a separate mood that we'll take up in our next episode. So stayed tuned, and

Buoni studi e Buon appetito!

Nota Culturale

Un grande Pulcinella del XX secolo: Eduardo De Filippo

Pulcinella is undoubtedly one of the most famous characters of the Commedia dell'Arte. The beaked-nosed *maschera* that is now notoriously identified with the city of Naples encompasses both the tragic and the comic aspects of human life.

Pulcinella has influenced many famous actors who brought his character to life on stage trying to maintain this delicate balance of emotions. One the most important actors to perform Pulcinella was Eduardo De Filippo. Eduardo was born in Naples in 1900 into a family of theatrical artists. His work as both actor and dramatist has been universally acclaimed. Despite his close ties with his beloved Naples, Eduardo went beyond the Neapolitan theatrical tradition to produce theatre with a universal appeal. Many of his plays and performances were filmed for television broadcasts, and they are often revived in both European and American theatres.

As Pulcinella, Eduardo revitalized this ancient mask making him a more real and human individual. With Eduardo Pulcinella became the common man who dealt with the hardships that life threw at him using, at times, deceptive means but also possessing a strong humanity that enabled him to persevere in spite of the daily uncertainties and the precariousness of men's lives. His work influenced many other actors and theatrical directors who continued to bring Pulcinella onto the stage after Eduardo's death in 1984. The actors Massimo Troisi and Massimo Ranieri and the great director Giorgio Strehler often represented Pulcinella following Eduardo's suggestions, presenting through his character the tragicomic aspects of our daily lives.

Vocabolario: utensili

If you like to eat pasta, you need to buy *una pentola* (a pot) e *uno scolapasta* (a colander). Do you like white pasta? Of course not! Then you have to purchase *una padella* (a pan) where you can *friggere* (fry) *delle cipolle* (some onions), *pomodori freschi* (fresh tomatoes) and *basilico* (basil). With *a mandolino* (mandolin) you can finely cut all the ingredients. Hmm... *delizioso* (delicious). *Aspetta!* (Wait!) We need to grate some Parmesan with *la grattugia* (the grater). Here it is, *La pasta è pronta* (the pasta is ready). If you like to make pizza, you need *una ciotola* (a bowl) where you can mix *la farina* (the flour), *l'acqua* (the water) and *il lievito* (the yeast). *Un*

matterello (a rolling pin) is needed *per stendere la pasta* (to spread the dough) and *una teglia* (a baking pan) *per infornare la pizza* (to put the pizza in the oven). *Il forno* (the oven) has to be at a very high temperature. Careful, *non ti bruciare* (don't get burned) and enjoy your pizza with your friends.

Thanks for listening! And be sure to tell your friends that you heard it here on **Radio Arlecchino!**

Your hosts with the most – grammar,
Antonella Olson & Eric Edwards
“*Out of our minds ... into your ears*”