

The Newsletter of Noosa Chorale Inc

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Noosa alla Rossini

"Rossini, *divino Maestro*, Helios of Italy, spreading your rays all over the world!"

Thus wrote the poet Heinrich Heiner in his 'travel pictures' (Reisebilder) of the 1820's.

Fast forward nearly two hundred years and it's still happening! This year you will find a Rossini concert, opera or even a *Petite Messe Solennelle* "spreading rays" all over the world from Yokohama to Munich, Barcelona to Rotterdam, and in venues as diverse as Carnegie Hall, the Staatsoper in Berlin and the Prague Academy of Music.

According to the Oxford History of Western Music, "audiences took to Rossini's music as if to an intoxicating drug." And the good news is that you don't have to make your way to Bydgoszcz in Poland, or be in Stamford for the annual Malcolm Sergeant Concert to get your Rossini high, because our very own Noosa Chorale is bringing it to you right here in Noosa.

The *Petite Messe Solennelle* is a remarkable piece - ambitious, dramatic, and lyrical, mixing march

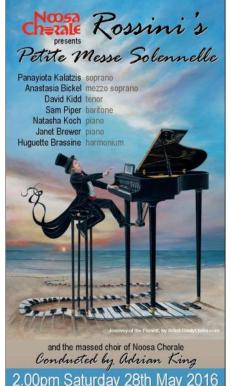
Crikey, I hope I get in! It was my best piece! rhythms and majestic tempos, over harmonies that soar and surprise with their complexity and operatic range.

Rossini's postscript on the score pleads for an entry ticket to heaven:

"Dear Lord, here it is finished, this poor little mass. Have I just written sacred music, or rather sacrilegious music? I was born for opera buffa, as you well know. Not much technique, a little bit of heart, that is all. Blessings to you and grant me Paradise."

Rising to the challenge of performing this inspirational musical event is a wonderful cast of four soloists, three accompanists, and vastly more choir "cherubim" than the eight that Rossini asked for—some 70 choristers all up—all conducted by Adrian King.

Rossini's 'Petite Messe Solennelle' will be performed on Saturday May 28th at 2pm at The J Theatre. This is a once-only performance so make sure you don't miss out! Tickets are \$35.



Beat the queue! Click here to book online now

Welcome to Angie Oakley, Noosa Chorale alto, who has joined the Tune In team with her "maiden" contribution to this special issue.

Tune In

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In addition to his genius for composition and melody, Rossini was a renowned gourmand. Stories about his love of fine food followed him wherever he went and many dishes were developed and sometimes named in his honour.

Gee, I wish I'd

booked online.

When his grand opera Guillaume Tell (William Tell) had its premiere performance in Paris, chefs marked the occasion with the special dish of an apple tart with a decorative arrow of sugar on top.

For Rossini, food was on a par with music and love:

"I know of no more admirable occupation than eating... that is, really eating. Appetite is for the stomach what love is for the heart.

The stomach is the conductor, who rules the grand orchestra of our passions, and rouses it to action. The bassoon or the piccolo, grumbling its discontent or shrilling its longing, personify the empty stomach for me. The stomach, replete, on the other hand, is the triangle of enjoyment or the kettledrum of joy.

As for love, I regard her as the prima donna par excellence, the goddess who sings cavatinas to the brain, intoxicates the ear, and delights the heart. Eating, loving, singing and digesting are, in truth, the four acts of the comic opera known as life, and they pass like the bubbles of a bottle of champagne. Whoever lets them break without having enjoyed them is a complete fool."

To complete your Rossini experience, why not get a group together and go out for dinner afterwards? Better yet, cook up your own version of the famous 'tournedos Rossini' and serve up the delightful fare for your friends. Here it is:

"If you want a phrase that summons all the voluptuous pleasure of haute cuisine in its heyday, 'tournedos Rossini' does the trick. As a culinary undertaking, they are simultaneously simple and sybaritic.

Toast two buttered spheres of bread. Top them with warm-from-the-pan filets mignons. Crown them with a slice of hot foie gras. Then anoint these little monuments of luxury with a sliced truffle or two and a small waterfall of sauce."

http://cooking.nytimes.com/recipes/12323-tournedos -rossini

Bon appétit! Andiamo a mangiare!