BBC LEARNING ENGLISH 6 Minute English What and where is little Italy?



This is not a word-for-word transcript.

Neil

Hello. This is 6 Minute English from BBC Learning English. I'm Neil.

Georgie

And I'm Georgie.

Neil

If I told you I'd been for a walk to see Big Ben and Buckingham Palace, you'd know straight away I was in London.

Georgie

But what if my walk went past cafes selling *mozzarella* and *ricotta* where I smelled freshly made *cannolis* and *focaccia*... Where would I be then?

Neil

Focaccia and mozzarella... you'd be in Italy, right?

Georgie

Yes, Italy, or 'Little Italy' to be exact – the neighbourhood in some cities where Italian communities settled and made their home.

Neil

These Italian arrivals opened shops and cafes selling food to their own communities. Soon dishes like spaghetti and meatballs attracted the attention of local people, and gradually Italian food became famous around the world. In this

programme, we'll be taking a walk through two Little Italys, one in Argentina, the other in New York, and, as usual, we'll be learning some useful new vocabulary as well. But before that, I have a question for you, Georgie. According to a recent YouGov poll, which Italian food is most popular with British diners? Is it:

- a) pizza?
- b) lasagne? or
- c) garlic bread?

Georgie

I think it must be pizza.

Neil

Okay, Georgie, I'll reveal the answer at the end of the programme. One country Italians moved to was Argentina. In 1898, Giuseppe Banchero arrived in the neighbourhood of La Boca, the Little Italy of Buenos Aires, where many Italian immigrants started restaurants. Here, Hugo Banchero, grandson of Giuseppe, tells his story to Veronica Smink, reporter for BBC World Service programme, The Food Chain:

Hugo Banchero

Well, my grandfather came from Italy, from Genoa, from Liguria. He was born in the centre of Genoa and arrived here in 1898 at the age of seven and a half, and this **pizzeria** where we are was **founded** on March 28, 1972. We have been here for 91 years.

Veronica Smink

So what culinary traditions did they bring with them?

Hugo Banchero

Well, our **culinary** tradition is pizza, and we incorporated the faina from Genoa, which is a pizza with chickpea flour...

Georgie

In 1898, Giuseppe founded his **pizzeria** – a restaurant selling pizza. When a business is **founded**, it's established – someone starts it, or sets it up.

Neil

Giuseppe brought the **culinary** traditions from his home in Liguria in northern Italy, including regional pizzas like *faina* and *furgazzetta*. The adjective **culinary** describes anything connected with cooking.

Georgie

But probably the best-known Little Italy in the world is an area of Manhattan's Lower East side in New York. Ninety percent of Italian immigrants who arrived in the US at the turn of the century came through this neighbourhood.

Neil

De Palos, one of the original shops selling Italian food in Little Italy, has been serving customers for 113 years. Here, Lou De Palo, co-owner and great-grandson of the original owner, Salvino, explains more about his family history to BBC World Service programme, The Food Chain:

Lou De Palo

1925... when my grandmother, Concetta, and my grandfather, Luigi, got married, they open their own shop... it's the shop we continue today being the **fourth generation** working alongside my sister, Maria, my brother, Sal, and our children, the fifth generation. Our business has expanded; expanded to represent the full food culture of the 20 regions of Italy. Little Italy is the **stepping stone** of the Italian immigrant. This is where many of the Italians first came through Ellis Island, and then settled here, and then eventually moved into **mainstream** America throughout the rest of the country.

Georgie

Lou De Palo is the fourth generation of his family to run the shop, and his children will be the fifth. Phrases like **fourth** or **fifth generation** describe the children of people whose parents immigrated to a particular country.

Neil

After arriving in New York, many Italian immigrants moved on to start successful new lives elsewhere. That's why Lou calls Little Italy a **stepping stone**, an experience that helps you achieve something else, like a real stepping stone helps

you cross a river. As a result, Italian newcomers became accepted in **mainstream** America, **mainstream** meaning the culture and customs viewed as 'normal' by most Americans.

Georgie

It seems we owe a lot to Little Italy. But we still don't know which food is most popular here in the UK. Isn't it time to reveal the answer to your question, Neil?

Neil

Right. I asked you which Italian food is most popular in Britain and you said pizza, which would be my guess too, but is... the wrong answer, I'm afraid! In fact, the top choice for Italian food fans here in the UK is garlic bread.-Right, let's recap the vocabulary we've learned from this programme on Little Italy, starting with **pizzeria**, a restaurant that sells pizza.

Georgie

If something is founded, it's started or established.

Neil

The adjective **culinary** describes anything connected with cooking.

Georgie

Phrases like the **fourth** or **fifth generation** describe the children of people whose parents immigrated to a particular country.

Neil

A **stepping stone** is an event or experience that helps you advance or achieve something new.

Georgie

And finally, the adjective **mainstream** describes the customs and culture which are accepted as 'normal' by most people in a society. Once again our six minutes are up. Until the next time here at 6 Minute English, it's ciao!

Neil

Ciao!

VOCABULARY

pizzeria

restaurant that sells pizza

founded

established; set up or started (for example, a business)

culinary

connected with cooking

(second/third/fourth etc) generation

used to describe the children of people whose parents immigrated to a particular country

stepping stone

event or experience that helps you advance or achieve something else

mainstream

customs and cultural behaviour viewed as 'normal' by most people in a society