



THE CHEFS

Few professions in Italy over the course of the last millennium have engendered as much adulation and influence over millions as that of the punctilious cook. The kitchen apron and chef's hat have become timeless emblems of culinary achievement destined to sate appetites and titillate taste buds. Centuries of fine tuning the use of spices, cooking pasta, preparing pizza dough and using fresh local produce have brought Italy to the pinnacle of gastronomic tradition unrivaled elsewhere in its variety and complexity. Chefs with their positions in both scrappy trattorias and royal courts have enjoyed immeasurable power in public nutrition, tourism and local custom. From carbonara to veal piccata, from bagna cauda to scallopini, from ravioli to tiramisu, your recipes have trained generations of Italians in the finer elements of dining that strengthened the fabric of families and the channels of commerce in search of faraway spices.

But why, *oh why*, then has your request for a reservation at Heaven's table been denied? Have you not sacrificed enough for the public good? Did your concoctions not feed the poor, establish alliances, bring political foes closer

together by the breaking of bread? The truth be known, the scions of culinary history have been less than holy in their approach to cooking. Where you nourished royalty, you poisoned kings; where you marketed fresh ingredients, you killed off entire villages with salmonella, and “stimulating commerce” was just another oxymoron for fomenting spice wars and salt rebellions. You have categorically marginalized your rivals and monopolized farmland and uprooted peasants. Your legacy was hardly the resume needed for entry into Paradise. But you have one last reprieve to save yourself from a permanent consignment to Hell’s Kitchen. Redemption can only be accomplished by a journey to Dante’s nine circles of the Inferno.

To Hell with you!

1. As a chef to royals and nobles too,
It was nutrition you did eschew,
Instead of vegetables and fruit,
Fatty choices were absolute,
It is no wonder after all that mutton,
That the Medici’s were known as GLUTTONS,
A tusked breed stands as your epilogue,
For transforming Man into Hog,
High cholesterol found its birth,
In the Renaissance Royals expanded girth,
Many a king would have lived a longer life,
At Mercato Nuovo you’ll stop this strife

Villa dell' Aguilera is your western gig,
To find this place of the little pig.

2. Now that nobles are on a diet,
It is time to stop an impending riot,
With cutlery's onset in the Middle Ages,
Sharp culinary tools were all the rages,
They weren't always used to slice and dice,
Impulsive murders could use this device,
VIOLENCE you now have fomented,
By peasants so unregimented,
One cleric was sacrificed like a goat,
By a glass handled blade across his throat,
Made of the best Murano glass,
Please don't give anchovies a pass.

3. A rival chef you once saw doodle,
The recipe for a certain noodle,
You stole it and called it your own,
And now TREACHERY's circle must be known,
Nel corso degla sua **vendetta**,
Chiacchierate con Karina vicino a la piazzeta,
Stracciatella, fragole, e cioccolato,
Nel **vicolo** chi sara piu bello.

*Per me si va ne la cita dolente
Per me si va nel eterno dolore
Per me si va tra la perduta gente.*

4. In the course of competing for royal positions,
You had to beat and frame your competition,
One famous truffle chef named Frederic,
Had left few white truffles unpicked,
No more palates were left to feed,
To satiate your culinary GREED,
In the region known for this aromatic root,
A cache was left that you can still loot,
Take the FI-PI-LI west to this small town,
42 KMs won't run you aground,
But no profits will be made from your find,
Donation to Paradise brings peace of mind.

5. What drove chefs crazy was the public LUST,
For a certain dough made with a salty crust,
The Ghibellines and Guelphs were always at war,
Sometimes it was food that was at the core,
On Via Santa Maria find a supply,
That will make these two rivals friendly Allies.
There the double entendre of food preparation,

Often sent locals into pelvic gyrations,
The competing market of televised cooking,
Had viewers thinking of getting nookie,
To get back on chastity's track,
View the link for an appetizing snack,
And fill in the blanks for your next town,
Near a _lace of miracles you'll find your ground.

S _ _ _ _ _ _ _ _ _ _

https://www.youtube.com/watch?v=K_TKTMI2E2w

In your GPS for parking enter **Via Don Gaetano Boschi 25**
It's your halfway house but don't crash-dive,
If parking is full then don't hesitate,
To find a street near where Grand Hotel Duomo awaits,
You'll soon be closer to Heaven's Gate,
For the time being your bags can wait,
It is now time for a healthy bite,
To Cristiano you'll need to recite:

"We are here to redeem our soul,
No more [The name of the food in the show's headline]."

***Not him whose breast and shadow the impaling blade in Arthur's
hand pierced with one stroke. Nor him they call Focaccia.***

HOTLINE:

MARC (310) 779-3057

JEFF (512) 680-4413

MICHELE (707) 318-6468



DAY TWO

6. In Dante's day, culinary revelations,
Were heralded by Bartolomeo Scappi's innovations,
Monkey brains and stuffed peacocks,
Spit-roasted goslings were all the talk,
But Papal bacchanals pushed the envelope,
Leaving puritans with a reason to mope,
To reign in HERESY's excess,
It's now time to find redress.
In a Place where Miracles Abound,
A holy field does resound,
In the shadow of a tower's chimes,
Is the place for hellish times.
Lest "The Triumph of Death" be victorious,
It is time to be a bit notorious,
The place to now alight

Is to the fresco's right.
Buffalmaco would be content,
But do it *without* security's consent.

7. What tested your limits of loyalty,
Was the way chefs were treated by royalty,
It would not really be news,
To say that chefs possessed a short fuse,
One day when the royal taster called in sick,
You seasoned the king's meal with arsenic,
To help your legacy diffuse this **WRATH**,
Take the superstrada FPL southeastern path,
For the specific destination as the crow flies down,
14 kms and your bag's crossword will find the town,
The bag reveals the special locale,
Of security don't run afoul.
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8. Marco? Polo?
Marco? Polo?
What a lie this myth created,

By tales of Chinese imports much inflated,
This colossal Asian FRAUD,
Made new forms of pasta sound so mod,
Talk of foreign origins went viral,
Causing the pasta price to upwards spiral,
Fortunes were made on this exotic fib,
With tongues awagging all aglib,
In unison **repeat two times** the first two lines,
And Valerio will help you in your find,
And prove from local makers,
That Italian cooks were not fakers,
A private reservation has been made
Let's hope the *Italian* recipe has been obeyed.
But the place itself is not called RP,
Better to shoot for AOAC.

9. There's a box to which you tarry,
Holding secrets in the bag that you now carry,
A baptismal route is indicated,
Your time in LIMBO will be vindicated.
Seven letters for seven noodles,
Might make you an expert on Engine Google,
Or at least wonder why it doesn't consist,
Of the Pompeii mountain that did not make their list,
All chefs should know their pasta by heart,

Their first letters the next burg will help you chart.
Parking is outside,
Of this place so fortified.

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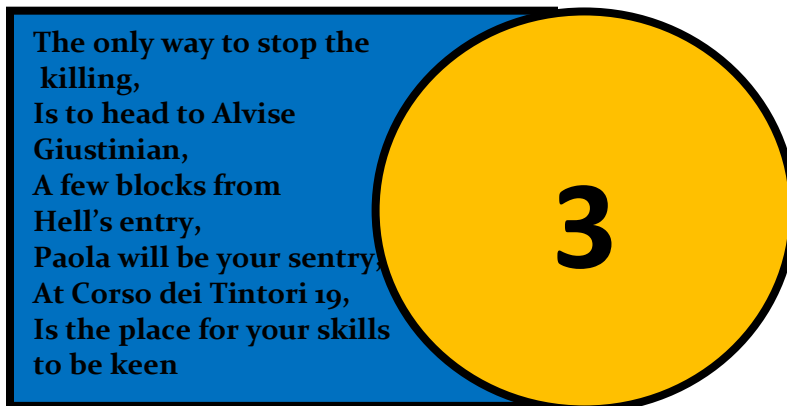
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LITTLE CLUES

1. Porcellino statue

The only way to stop the killing,
Is to head to Alvisè Giustinian,
A few blocks from Hell's entry,
Paola will be your sentry,
At Corso dei Tintori 19,
Is the place for your skills to be keen.



2. In pizza cutter box

GO take back the note and call it a day,
At [Calimaruzza](#) 18L is your next foray,
Read the verse that is in the text,
To keep her from being too perplexed.

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Read the verse that is
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3. In ice cream at Venchi

In San Miniato, feathers you unruffled,
When hunting for the famous white truffle,
A tower bear's your rival's name,
22 paces from the top you'll find your game,
Park in the village square for your hunt,
To dispel the avarice that is so blunt.

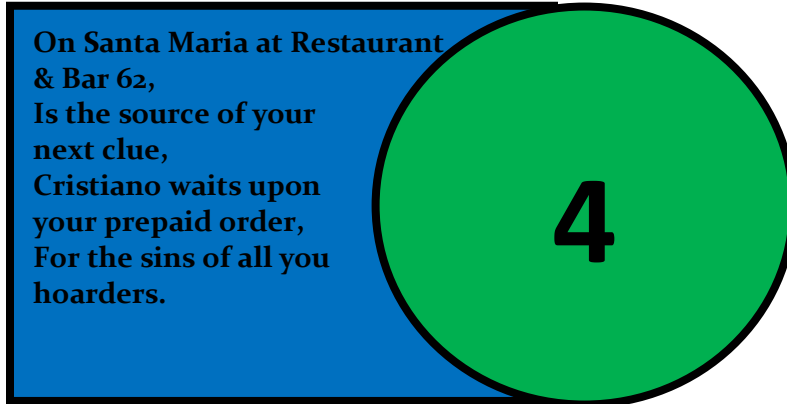
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4. With truffles atop Frederick Tower in San Miniato

**On Santa Maria at Restaurant & Bar 62,
Is the source of your next clue,
Cristiano waits upon your prepaid order,
For the sins of all you hoarders.**



5. Under foccaccia

**Your half way house is just a few blocks
To Grand Hotel Duomo you must now stray,
Back down the Via
Now named after Santa Maria,
Check in at ninety four,
At the marquee take a picture for your score.
And to be precise,
Text it to now to Paradise.**

Your half way house is just a few
blocks, To Grand Hotel
Duomo you must now
stray, Back down the
named after Santa
Maria, Check in at 94
four, At the
marquee take a picture
for your score. Be precise
Text it to now to Paradise.

2

6. Metal Abutment near The Triumph of Death

To withstand Dante's next trial,
You are commissioned to find the vial,
Which held the poison that was reserved,
For bad Royal manners just deserved,
Caught and punished dungeon bound,
At dark steps' bottom the poison is found,
Or seven niches around the rim,
If castle grounds are closed and dim.

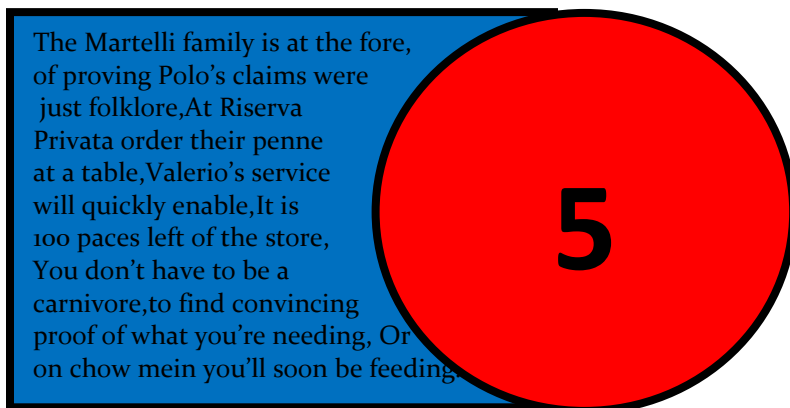
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7. Lari Castle with vial

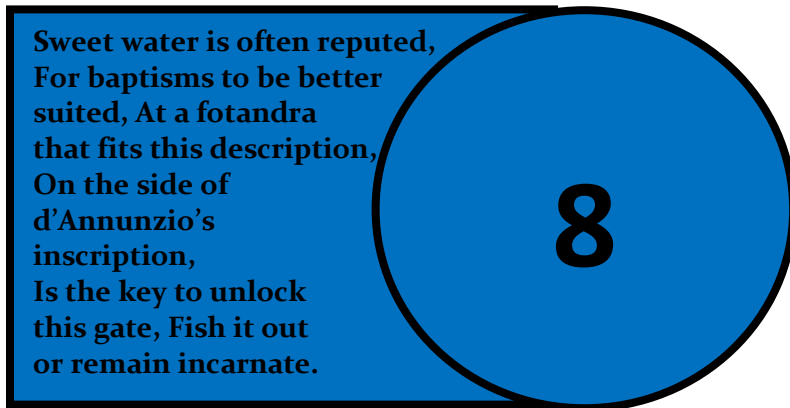
The Martelli family is at the fore,
Of proving Polo's claims were just folklore,
At Riserva Privata order their penne at a table,
Valerio's service will quickly enable,
It is 100 paces left of the Family Store,
You don't have to be a carnivore,
To find convincing proof of what you're needing
Or on chow mein you'll soon be feeding.

(They have to say Marco Polo in unison twice.)



8. Riserva Privata under one plate

**Sweet water is often reputed,
For baptisms to be much better suited,
At a fotandra that fits this description,
On the side of d'Annunzio's inscription,
Is the key to unlock this gate,
Fish it out or remain incarnate.**



BAG: PASTA BOX

Vesuvio
Orechiette
Lasagna
Tri color
Elbows
Rotelle
Rigatoni
Angel Hair

9. Volterra dolce fontana d'Annunzio plaque Limbo

With your circles conquered and sins atoned,
The Gates of Paradise is your last milestone,
“ Through a round aperture you shall soon all share,
Some of the beautiful things that heaven bears,”
You have known the pathway all along,
To the wiles of temptation , you must be strong,
There's a false bottom in your bag,
The last journey route is therein flagged.

With your circles conquered and sins atoned, The Gates of Paradise is your last milestone

“ Through a round aperture you shall soon all share, Some of the beautiful things that heaven bears,” You have known the pathway all along, To the wiles of temptation, you must be strong, There’s a false bottom in your bag, The last journey route is therein flagged

1

IN FALSE BOTTOM OF BAG

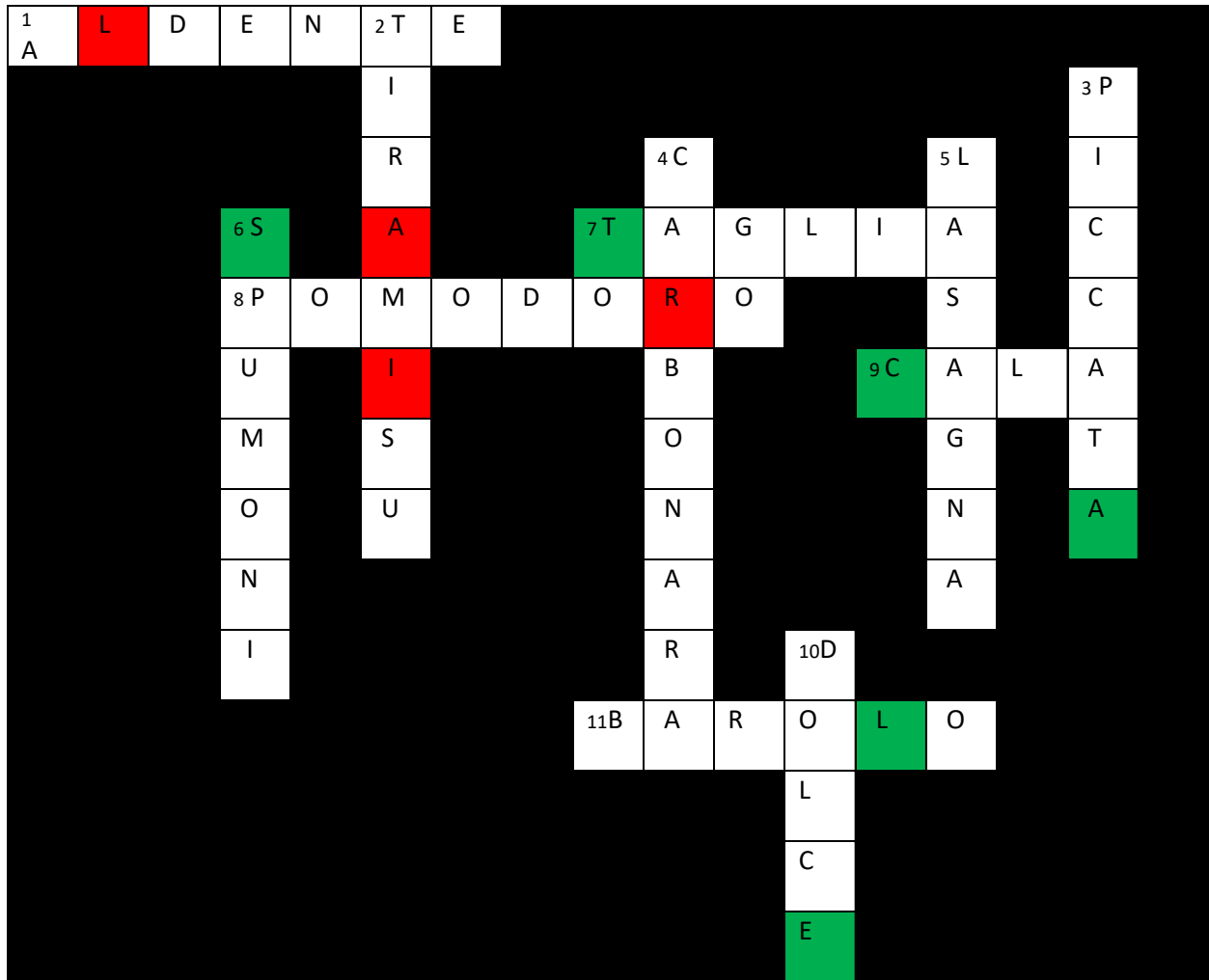
- At almost 10 Km from Volterra (SR 439 dir Km 6,4) you will find the hotel and restaurant MOLINO D’ERA with a gas station IP (blue sign) on your left.
- Turn to the left and then take your first right (straight after a small bridge) following sign towards COLLE VAL D’ELSA • You are always driving on the SR 439 dir, after 10 mins you will find the road to COZZANO SENSANO ULIGNANO, take it turning left. • Ignore the first junction to COZZANO and take only the second one indicating also ULIGNANO • Continue on this road that stands out as a paved road and then becomes a dirt road as it starts to wind up the hill. • You will pass yellow signs for “Villa Scopici” and 1.8Km later you will find the sign for Villa di Uignano. • Make a sharp right turn onto this cypress-lined road. • At the top of the road you will find a high boxwood hedge in front of you, at which point turn left into the driveway of the Villa.

ADMIT ONE TEAM

SAUSAGE IN THE HOLE

https://www.youtube.com/watch?v=K_TKTMl2E2w

IN BAG



ACROSS

1. The way to cook pasta
7. ____telle
8. What Bolognese and caprese have in common (*ital.*)
9. ____mari
11. The king of Piedmont red wines

DOWN

1. Famous Italian cream cake
2. A veal or chicken recipe served with lemon and capers; annoyed (*ital.*)
3. Pasta served with pancetta, egg, pepper and parsley
4. Thick layered pasta dish with Bolognese sauce, béchamel or ricotta
5. A molded gelato made with different flavors
6. Opposite of from; initials for Piemontese city
10. La ____ Vita

Box with pasta varieties

Need vial

DOWN

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