

by Fabio Dorigo

Free Trieste "hostel" for dinners of oily fish

it begins on saturday with a prix fixe menu in the liberty-style palace by Max Fabiani
The event to raise funds for the Movement, in economic crisis after two "golpes"

They went from jewelry-making courses to restaurant. After surviving two golpes and to the economic disaster of the Trebiciano festival, the Free Trieste Movement has no idea of what to invent to swell the empty coffers of the movement. And so it gives a try with saturday night dinners. It all started next November 15th, at 8PM, in the luxury headquarter of piazza della Borsa 7, first floor, at the liberty-style palace by Max Fabiani, the same which, at the beginning of the XX century, right where the balcony with glasses was (where there now is the "Free Territory of Trieste" wiring, and red initials Ftt, Tlt, Sto with the blue banned or the UNO) hosted a luxury kosher restaurant, "Restaurant Goldberger".

One century after there is no Jewish cooking, only a dinner of oily fish, prix fixe menu. No need to bring the 1000 Euro of the dinners with the premier and secretary of the PD (*Italian Democratic Party*). To dine with Roberto Giurastante, leader with extraordinary powers of Free Trieste, 15 Euro is enough, beverages included. Included the presence of disguised Paolo G. Parovels *super-partes*, investigative journalist, leader of the *probiviri (arbitrators)* of the Movement.

The fund-raising event is open to all, members and nonmembers (excluding golpists and dissidents, of course). To collect bookings there are Marzia and Manuala, who do also grant as for the provenience of the "oily" fish (*in Italian, oily fish is called pesce povero, literally, "poor fish"*) but strictly from the Gulf of the Free Territory of Trieste.

The 15 Euro menu includes: appetizers, little tastes of first dishes, greens, sweet, 0.25 liter of wine and 0.50 liter of water: they won't get drunk of independence. Marzia ensures that, as for the fish, there will be plenty of *sardoni* "apanai" (fried anchovies) or "in savor" (flavored anchovies).

The dinner is promoted with a flyer portraying the dialogue of and anchovy and a mackerel that "in a rainy, fall-day, meet in piazza della Borsa". < I heard the social club of the FTM hosts saturday night dinners> the mackerel says. <Nice idea! It's cold, let's go warming up! > replies the anchovy. And the web is already full of funny comments. <Liberty *osteria* of the FTT, mimetic cuisine> (a clear reference to the gear of the leader). <I would go there just to see the building, but I am from Friul and they won't let me in>. After the internal disputes, the headquarter was not open to public.

<They respect old tradition, if I'm not mistaking, at the beginning of the century there was exactly a restaurant in piazza della borsa... and they are also coherent, a very poor dinner, not even a second dish and, as for the wine, only a quarter of litre, just enough to get the mouth wet> says well-known Marino Amelio. <Just imagine the great speeches... > adds someone else. With Giurastante, monologues are a guarantee. The last one was about the "protest for the nationalist, military celebrations that the entrusted, administering Italian Government has organizes in Trieste, from October 26th to November 5th, 2014".

<Booking is proceeding well > ensures Marzia, who cannot say more about the menu of the "oily "(and phosphorous) fish" - with phosphorus - dinner <I have it in the phone> says. The hope is to swell Free Trieste's empty coffers and sweep away the never-ending rumors about unpaid rents for the headquarter in piazza della Borsa (monthly amount: 1500 Euro). It is hard to tell how much will this dinner - as it might be repeated every Saturday, if successful - make local restaurant-owners happy. At least, jewelry-making would not bring such issues with it.

At the beginning of 1900 there was kosher restaurant Goldberger

“Restaurant Goldberger” strictly kosher.

At the beginning of 1900, this was the local settled behind the glassy balcony at the first floor of the liberty-style palace of piazza della Borsa 7, signed by Max Fabiani. The one that opened it was Hungarian-born jewish teacher Armin Goldberger, married to Charolte Sarolta. Goldberger had heard that, despite the high number of Jews, Trieste lacked a fine kosher restaurant. He reached Trieste from Graz and opened the restaurant Goldberger in piazza della Borda 7. In summer, he did also run a pension in Grad, “Villa Riviera”. The jewish restaurant in Trieste was very successful thanks to the culinary skills of Charlotte and the location, downtown with a glassy balcony. After the First World War, due to the seat go the son, he closed the restaurant and moved to Praga, where he died in 1933.