9.00



Nivarata Granita Festival returns to Acireale May 29-31

The fourth edition of the "*Nivarata, Il Festival della Granita Siciliana*" (the Sicilian Granita Festival) is ready to satisfy your sweet tooth from May 29 through 31 in Acireale, a beautiful historic town on the east coast of Sicily. Acireale is a Baroque town that is situated 160 meters above sea level overlooking the "*Timpa*" (an enchanting cliff by the sea and a natural reserve) and lies on the foothills of magnificent Mount Etna. A mixture of culture, mythology and handicrafts, Acireale is filled with attractions to enjoy and explore.

With more than 40,000 recorded visitors in 2013 and over 110,000 tourists in 2014, as well as 3,000 kg of granita produced and distributed during the festival days, *Nivarata* has established itself nationwide as one of the best food festivals.

As also shown by its participation in the international expo Sigep 2014, it has become the official event devoted to Sicilian granita, a delicious frozen ice dessert made from water, sugar and various flavorings (almond, lemon, pistachio, strawberry, to name just a few). The top quality artisan granitas created by the most talented master gelato makers over the three festival days have become popular and now give tourists one more reason to visit Sicily, along with its blue sea and wonderful sunny days during the bathing season.

First and only one of its kind in Italy, the festival has also become an annual event also much awaited by industry professionals on account of the variety of opportunities for economic growth resulting from Nivarata.

The festival offers a special showcase for all food professionals to display their artisan confectionary products. Food tastings, meetings and live food shows in the presence of celebrated guests and industry professionals all contribute to highlighting the genuineness of Sicilian raw ingredients and ice cream preparation's techniques.

Launched in 2012, this mouthwatering food event owes its name to "*nivaroli*," people from the past who, long before modern technology, used to collect and store snow from the mountains (Etna, Monti Peloritani, Iblei and Nebrodi) in order to refrigerate food and make delicious granitas.

Granita is consumed in Sicily especially in the summer time, often for breakfast served with a *brioche*. Granita is different from Granatina because in Sicily it isn't minced ice. In the past, granita used to be prepared with snow from Mountain Etna and ice was kept in caves to preserve it. The ice was then transported by mules to the villages where it was mixed to lemon juice, almond milk, and

coffee syrup to make the mouthwatering granita.

Attracting more and more visitors and quickly gaining professional acknowledgments from one year to another, the festival has been enriched with collateral events and with national and international guests and jury members.

In the forthcoming edition, the core objective of Nivarata will still be making Sicilian artisan granita a true icon of the territory, enhancing the peculiarity of its traditional recipe. Its great quality and taste are successfully guaranteed by world-famous Sicilian master gelato makers, whose art is handed down from one generation to the next.

Highlights of this year's the festival are:

"Granita of the Year Contest" Gelato masters will compete for the creation of two granitas (a traditional and an experimental one) that will be judged by the public.

"Don Angelino Award" named in honor of the famed master gelato artisan from Acireale. A professional jury will award the master gelato maker able to create and produce the best granita in one flavor chosen by the jury members beforehand.

The best Italian master gelato makers will engage in a contest based on the production as well as on the personal interpretation of a typical product, with the exclusive use of the finest ingredients so as to offer authentic Sicilian artisan granitas to the public.

The competition will take place in a 100 square meter area called "*Pala Nivarata*," a space specifically set up and equipped with the best machinery on the market.

The program of the fourth edition will also include an exciting line-up of collateral activities to liven up visitors' experience while tasting granitas. There will be art, cultural and recreational events: cooking shows, local handicrafts and confectionary exhibitions, workshops, guided walking tours to explore the town and the surrounding natural areas, entertainment for kids, live music, <u>"NIVARATA" continued on Page 14</u>





The mouthwatering *Nivarata*, *Il Festival della Granita Siciliana* will return to Acireale from May 29 through 31 featuring granita-making contests, food seminars and workshops, live music and entertainment for children celebrating this unique, traditional centuries-old delicious frozen dessert. (Photo by Nivarata Granita Festival Press Office)



THE SIGNATURE

U.S. NAVY HEADLINES Six things to know about 2015 selective reenlistment bonus

From Assistant Secretary of Defense Public Affairs

1. NAVADMIN 106/15 contains the updated SRB eligibility and award level. Go read it at www.npc.navy.mil to see if you are eligible for a reenlistment bonus.

2. The increased award levels are effective immediately and decreased levels are effective 30 days from the release of the NAVADMIN.

3. Changes to award levels from the SRB plan released last April include: 26 award level increases, 25 reductions, 15 skills added, and five skills eliminated. An additional two skills were removed, but there is no loss of eligibility for Sailors since these skills were rolled into another existing SRB skill.

4. SRB provides incentives to Sailors with critical skills and experience to stay Navy. It rewards Sailors who attain special training in skills most needed in the fleet, and helps meet critical skill reenlistment benchmarks and enhance Navy's ability to size, shape and stabilize manning. Award levels are adjusted as reenlistment requirements for specific ratings and skill sets are met.

5. Sailors eligible for a SRB reenlistment are encouraged to work with their command career counselors, command master chiefs, and chain of command to discuss timing of reenlistment and procedures well before their EAOS.

6. SRB policy can be found at

http://www.public.navy.mil/bupers-npc/career/ enlistedcareeradmin/pages/srb.aspx

For more news from Chief of Naval Personnel, visit www.navy.mil/cnp or www.navy.mil/local/cnp/.

All increased SRB levels take effect immediately; decreased levels take effect May 30. Multiples with a minus symbol (-) decreased from the last SRB update, including those reduced to zero; those with a plus sign (+) increased. Reenlistement Zone A is Sailors with up to six years of service; Zone B, sit to 10 years; Zone C, 10-14 years.



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AWO	7841	А	-1.0	\$45K
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CB	5931	С	3.0	\$45K
CB	5932	А	+4.0	\$45K
CB	5932	В	+2.5	\$45K
CB	5633	А	2.0	\$45K
CB	5633	В	2.0	\$45K
CB	5633	С	2.0	\$45K
CSSS	0000	А	-2.0	\$60K
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