

**Ragù**

Covering the bottom of a large pot generously with olive oil, heat a dozen cloves (the spice, not garlic) NO GARLIC in this ragù :) In that oil sauté an onion, a stick or two of celery and a carrot, all finely chopped (more if you like) After a while, when the veggies are soft (don't worry about the carrots), put in 500g beef mince, 500g pork mince and 500g diced shin of beef (you can substitute diced meat for any of the mince) When the meat has browned add a glass of white wine. Simmer for a while, maybe 30 minutes Add a can of peeled plum tomatoes and their juice Stir, taste, add salt... but not too much! Cook covered, occasionally stirring, 2-3 hours on a very low flame (at least until the diced meat falls apart)

**Salsa di Pomodoro**

Cover the bottom of a medium pot generously with oil Heat, without burning, as much garlic as you and your loved ones can handle Open two cans of peeled plum tomatoes Squish the tomatoes in a bowl, with the pulp coming out between your fingers Pour the pulped peeled plum tomatoes into the hot oil and garlic (this all probably needs to happen quickly to avoid burning the garlic) Add salt and stir lovingly until it has bubbled and boiled for a bit Cover and let simmer on a very low flame while you cook the pasta.

**ZAREK aims to capture the joy and musical exchange amongst the artists, the thrill of live chamber music. We cherish the process as much as the result, connecting with the music, each other, the audience, places, people and ideas. Performing on period instruments has a special place in the ZAREK repertoire, a passion we are keen to share with connoisseurs and the curious alike.**

# Giro d'Italia

## A Tour through Baroque Italy

**Rebecca Harris - violin**  
**Jan Zahourek - viola da gamba**  
**Oliver John Ruthven - harpsichord**

**Diego Ortiz (1510-1570) Naples**  
Recercada Tercera - solo  
Recercada Sesta - La Spagna  
Recercada Prima - sobre Doulce Memoire  
Recercada Segunda - sobre la misma cancion

**Girolamo Frescobaldi (1583 - 1643) Rome**  
Partita sopra l'Aria di Follia from Toccate e partite d'intavolatura di cimbalo

**Dario Castello (1602 - 1631) Venice**  
Sonate concertante in stil moderno, Lib. II: Sonata II  
  
interval

**Biagio Marini (1594 - 1663) Venice**  
Sonata quarta per il violino per sonar con due corde, op.8

**Giovanni Batista Bovicelli (1550 - 1594) Milan**  
Divisions on Ancor che col Partire

**Giovanni Bassano (1561 - 1617) Venice**  
Divisions on Ancor che col Partire

**Arcangelo Corelli (1653 - 1713) Rome**  
Sonata for Violin and Continuo in D major, op. 5 no. 1

**Ancor che col partire**

*Cipriano de Rore*

Ancor che col partire  
io mi sento morire,  
partir vorrei ogn' hor, ogni momento:  
tant' il piacer ch'io sento  
de la vita ch'acquisto nel ritorno:  
et cosi mill' e mille volt' il giorno  
partir da voi vorrei:  
tanto son dolci gli ritorni miei.

Although when I part from you  
it is a kind of dying,  
I would be glad to leave you every hour,  
every moment, so great is my joy  
as life comes flooding back to me on my return:  
and so a thousand times a day I would that I could  
part from you:  
for so my heart leaps when we are reunited.

*Translation by Mick Swithinbank*

**Douce memoire**

*Pierre Sandrin*

Douce mémoire, en plaisir consommée;  
O siècle heureux que cause tel savoir:  
La fermetée de nous deux tant aimée,  
Qui à nos maux a su si bien pourvoir,  
Or maintenant a perdu son pouvoir,  
Romplant le but de ma seule espérance,  
Servant d'exemple à tous piteux à voir.  
Fini le bien, le mal soudain commence.

Sweet memory in pleasure so fulfilled,  
O happy age that brings such joy to light,  
The loving closeness that we two did build,  
Which ever let us set our troubles right  
The tie which now, alas, hath lost its might,  
That tears me from the aim of my desire,  
And casts me down, to all a piteous sight  
Farewell to joy, 'tis swept away by ire.

*Translation by Thomas Daughton*

