



***"Summer Treasures II"***  
***Oil on panel, 12 x 16***  
***(17 <sup>5</sup>/<sub>8</sub> x 22 <sup>1</sup>/<sub>8</sub> in custom finished Florentine frame)***  
***\$3,200.00***

## ***HAPPY 4TH OF JULY !***

*We are safely back in the Carolinas after several months of working out of the Lucca studio ~ now scheduling new U.S. portrait sittings through the end of the year.*

*The following pages cover a bit of what we have been up to in Lucca and Italy these past several months. From the ancient ruins of Sicily to the pristine alpine peaks of the Dolomites, what an amazing country we have chosen for our second home and studio!*

*The 5 newest JSW portraits completed in Lucca are scheduled to be delivered throughout America this month, so look for those to officially be unveiled on the website by this August.*

*k & j ~*  
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*Above: Our street in Lucca late February when we arrived this year with all of the magnolias in full bloom. Below: how our street looks in June, when we left this year. The Friday morning flower market on Corso Garibaldi.*







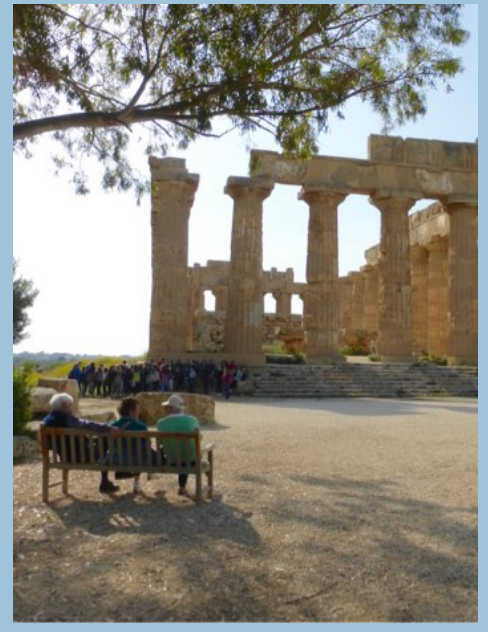
***Fabulous Art and Antiques in Arezzo  
March 4th, 2017***

*We try to make it to Arezzo at least once each year for Tuscany's largest monthly antique market held throughout the town the first weekend of every month. Homage also paid to the artwork of Piero della Francesca on each visit and a visit to at least one of our favorite restaurants for homemade pasta with wild local game and also some delicious local truffles.*

*Left: The Legend of the True Cross fresco cycle by Piero della Francesca in the Basilica di San Francesco with Cimabue's crucifix suspended in front.*

***Link to full Arezzo photo album: <https://www.icloud.com/sharedalbum/#B0x5aVbMKKntH8>***





***Springtime ~ The Perfect Season for a Week in Sicily  
April 5 - 12, 2017***

***While many eyes were on Lucca the week of Palm Sunday, with the G7 meeting just around the corner from our studio, we escaped to bella Sicilia!***

***We covered the entire island in our Fiat 500L, our Italian favorite, as we rounded out our “wish list” of sites and cities missed on several previous visits. This year’s journey began in Trapani on the west coast once again, with a quick pit stop for an arancini lunch under the ancient temple of Segesta before heading straight on to the golden splendor of the 12th C Norman Cathedral of Monreale, overlooking all of Palermo. Next on to picturesque little Cefalu on the north coast for a few days, then through the mountains of the interior of the island to the 4th C A.D. Villa Romana del Casale to enjoy some of the most magnificent surviving Roman mosaics in western Europe. A drive on to Taormina and Giardini-Naxos was next, as we awoke to a view from our balcony of the sun rising over the Ionian Sea to our east and snow covered Mt. Etna, Europe’s most active volcano, seen through our windows to the west. Spectacular! We then headed down the east coast for a few days in Syracuse as we enjoyed both the ancient world and the present day, including the Saturday evening passeggiata on Ortygia Island. A drive along the south coast was next with several stops, including a view of the Valley of the Temples in Agrigento and, a bit further to the west, a good bit of hiking through the 7th - 5th C B.C. ancient temple ruins of Selinunte, a once powerful Greek colony. Our final nights were spent near Trapani once again, this time staying at the charming Villa Delfina under the shadow of Erice.***

***Link to full photo album touring Sicily the week of April 5 - 12, 2017:***

<https://www.icloud.com/sharedalbum/#B0xGRMtznJtuwQh>

***Link to our photos late April of last year from the salt flats of Nubia (Trapani), Erice, Segesta, Mothya, Marsala, and Capo San Vito ~ a perfect long weekend in NW Sicily:***

<https://www.icloud.com/sharedalbum/#B02Gf693Z0WYsu>





*April in Lucca also brought us beautiful Easter windows, as always, and the annual Santa Zita flower show and market, held in Piazza dell'Anfiteatro and Piazza San Frediano.*



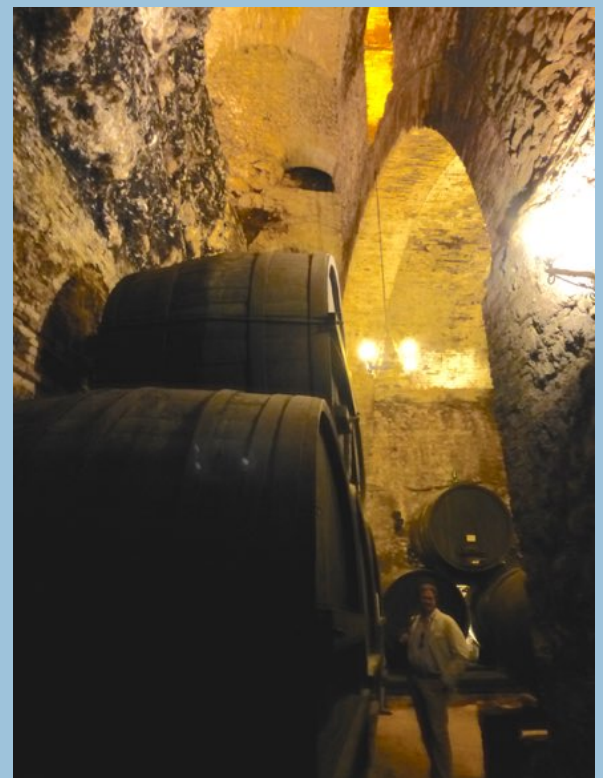


***Un bel weekend pieno d'art, degustazione di vini e la cultura Senese!  
(A beautiful weekend full of art, wine tastings, and the culture of Siena)  
May 12 - 13, 2017***

***We enjoyed a little overnight trip in May driving through the gentle rolling hills of the Val d'Orcia in southern Tuscany under the shadow of Monte Amiata. We were taking in a show of Renaissance through Baroque artwork spread amongst the Tuscan hilltowns of Montepulciano, Pienza and San Quirico d'Orcia. Of course, one cannot spend time in Montepulciano without tasting Vino Nobile in some of Tuscany's most beautiful medieval wine cellars!***

[www.ilbuonsecolodellapitturasenese.wordpress.com](http://www.ilbuonsecolodellapitturasenese.wordpress.com)

***Link to full photo album:*** <https://www.icloud.com/sharedalbum/#B0x5idkMwLoI7E>





*A typical summer weekend in Lucca: Andiamo al Mare e Montagne!  
(Let's go to the beach and up into the mountains!)*  
May 27th, 2017

*We enjoyed a perfect day at one of our favorite local beaches late in May before driving a few kilometers up the coast so we could then head east through the high marble mountains of Massa-Carrara for that beautiful route home. So dramatic ~ the best of both worlds all easily possible in one day and just one reason why Lucca is so very special! The highest mountain pass (tunnel, in this case) that we travel through, which you can see in the photo album link below, is roughly at 4,300 feet. The pass takes you from one side of a high mountain ridge comprised of the white marble mountains in the seaside province of Massa-Carrara to the province of Lucca on the other side. We started the day at sea level, of course ~ so 4,300 feet is quite an incline in a very short distance.*

**Link to full photo album:** <https://www.icloud.com/sharedalbum/#B0x5GH8MqGfc2sC>





*The Dolomites and Austrian Alps  
Mid June, 2017*

*Nothing like the pristine Italian Dolomites and Austrian Alps to really cut through the summer heat! We spent mid June touring, hiking, relaxing and painting up in the fresh alpine air of the Dolomites, including a day trip through southern Austria and the Fernpass before taking the Tiroler Zugspitzbahn up to the glacial peak of the Zugspitze (the highest mountain in Germany at nearly 10,000 feet).*

*Link to full photo album: <https://www.icloud.com/sharedalbum/#B0xGFssfGJR1cjS>*



*Below is a link to a short video we shot during an alpenhorn concert ~ something that we just happened upon while stopping for lunch at a little rifugio high up near the Sella Pass (6000+ feet)  
Be sure to turn your volume up ~ this still makes us smile every time we view it:*

<https://vimeo.com/221133172>



*And a few new recipes ~ inspired by our travels this year in Sicily ...*

## ***SQUID INK PASTA WITH ZUCCHINI AND BOTTARGA***



*This is a very simple Sicilian recipe that sounds crazy, but it is both stunning on the plate and quite delicious (vegetarian too)! Bottarga is dried mullet or tuna roe, which is especially popular on the large Italian islands of Sicily and Sardinia. It can be found at gourmet grocers in America, often already grated in a little glass jar. Whether you buy it whole or already grated, be sure to check the date on it!*



## ***Ingredients:***

***1 ¾ pounds of young zucchini, cut in half lengthwise and then thinly sliced***

***4 Tbsp extra virgin olive oil***

***3 cloves of garlic, thinly sliced***

***Zest of two large organic lemons (reserve just a bit for garnish)***

***A nice big handful of mint leaves, torn or sliced (reserve 4 nice sprigs for garnish)***

***2 oz (50 to 60 grams) of bottarga, finely grated.***

***1 pound of squid ink spaghetti, bucatini, or linguine pasta***

***Sea salt***

***Freshly ground black pepper***

## ***Method:***

***Bring a large pot of salted water to a boil for the pasta.***

***Meanwhile, pour 4 Tbsp of olive oil in a very large pan and saute the zucchini, covered, stirring gently when needed, for about 8 minutes. Add in the garlic and continue to saute until all of the zucchini slices are soft and just beginning to brown. Be careful not to brown the garlic! Now remove the pan from the heat and stir in the lemon zest, mint, 50 grams of the bottarga, and some salt and pepper to taste. The bottarga will melt and become quite creamy. \*You will need to stir in about a cup of the hot pasta water to loosen the sauce.***

***Add the pasta to the boiling water and cook it until al dente, stirring constantly with a wooden spoon. \*Be sure to reserve some more of the hot pasta water when you drain the cooked pasta, in case it is needed!***

***Very gently stir the zucchini bottarga sauce into the drained pasta (use some of the reserved hot pasta water to loosen the sauce further, if necessary). Mix everything together well and then plate on a large serving platter or in individual shallow bowls. Use any extra grated bottarga you have reserved (anything over the 50 grams in the sauce) to serve over the top of the platter or each plate.***

***Garnish with the mint sprigs and a bit of extra lemon zest and serve immediately!***



## **TOTANO (OR SQUID) ALLA GRIGLIA:**



*Begin by cleaning the fresh whole totano or squid (photo to the left). I chop each totano into three parts first: just in front of the eyes for the tentacles (ciuffi) and right before the tail starts ~ making a nice clean body piece. Discard the head and remove the beak from the center of the tentacles piece and then thoroughly gut the inside of the body (I turn that big piece inside out to do that). You will find a “spine” that you will need to remove from the body and the tail piece. Now you can peel the thin skin away on all three parts of the totano as much as possible to reveal the lighter flesh. They are now ready for marinating (see photo below to the left).*



*Marinade: I use the same recipe that I make for Greek salad dressing. Shake together in a jar about 3 parts olive oil to 1 part freshly squeezed lemon juice along with a touch of dried peperoncini, a nice amount of dried oregano, salt, freshly cracked pepper, and some finely minced garlic. Place all of the cleaned totano pieces into a glass dish and mix with plenty of marinade. Let it all marinate for 3 - 4 hours. \*Be sure to reserve some of the marinade/dressing in the jar for serving.*



*Grilling: To start, place all of the body pieces on a very hot grill press (highest setting). Pour a bit of extra marinade on them and close the grill press to grill for 3 - 4 minutes. Repeat for grilling all of the tails and then last all of the ciuffi (see photo to the left). Place everything on a nice platter for serving, pouring extra marinade from the jar over the totano. I then sprinkle everything with fresh little oregano leaves (chop if they are big) and garnish the platter with fresh oregano sprigs and lemon wedges. I also often place all of the above on a bed of shredded escarole and/or romaine for a delicious salad underneath.*

*kiki walker*

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### ***SICILIAN ORANGE SALAD***

*This extremely simple salad is a revelation!  
It is the perfect side to serve along with grilled fish or seafood ~ a refreshing  
Sicilian classic.*

*Using a very sharp knife, cut away the peels and white part of several oranges, slicing top to bottom in strips. Then cut the oranges into about  $\frac{3}{8}$  inch sliced rounds (see photo) and arrange them on a pretty platter. Top the oranges with some thinly sliced red onion, a few pitted marinated olives, some Sicilian (or marcona) whole peeled almonds (not toasted) ~ or you can use pistachio nuts.*

*Sprinkle with some sea salt flakes, freshly cracked black pepper, dried peperoncini flakes and a drizzle of excellent quality olive oil.*

*You can serve immediately ~ or cover the platter in plastic wrap, place in the frig, and serve it in several hours. Refreshing served cold or at room temperature.*

*Easy!*

*kiki~*

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