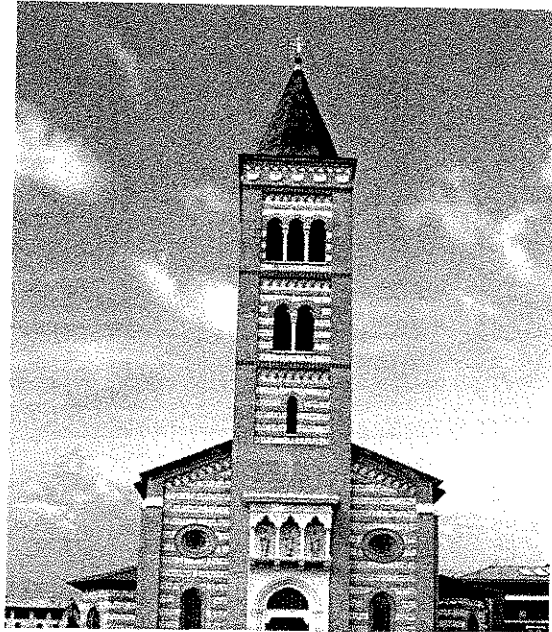


1)

1 Statua della Madonna Immacolata



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The cornerstone of the church, which had already been planned in 1909 by Engineer Architect Stefano Molli (1858-1916) in the Lombard style of the 15th century, was laid in 1929 and its solemn consecration took place on 17 september 1933. The church has stately dimensions: it is 44.70 m long, 26 m wide, 44.50 m high-height at the belfry cross. It covers 2,915 sqm and encloses 9,000 cubic metres of space. In it, along with the 17th century painting of the Patron Saint coming from the old church, which had already been established as Parish Church in 1909, notable are also the Via Crucis by Prof. Luigi Fornara and the large paintings by Ettore Mazzini.

Wine and Food

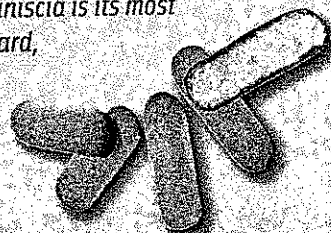
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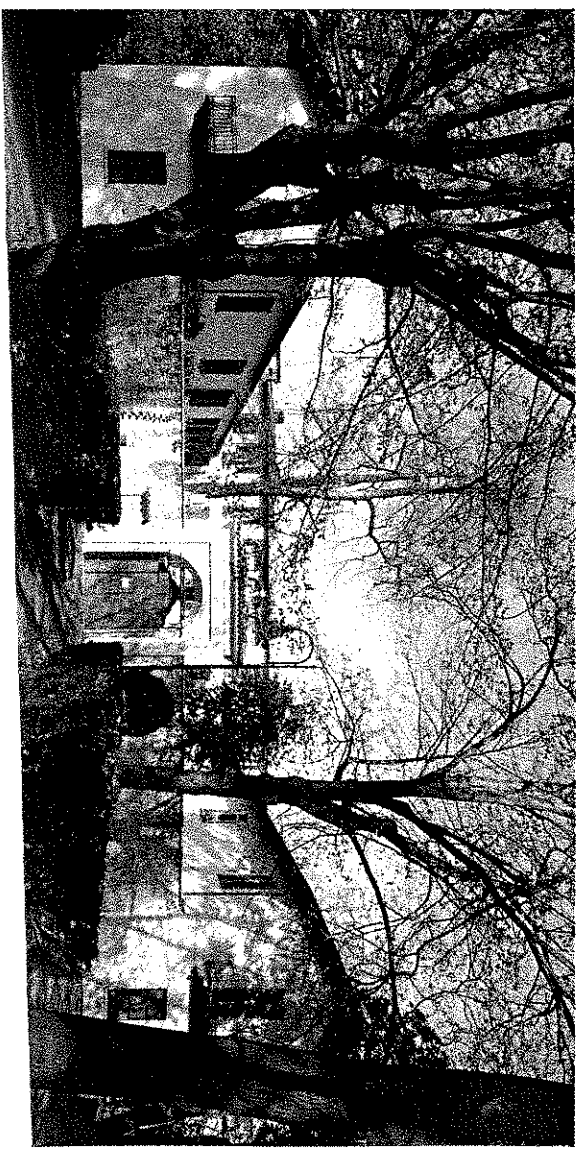


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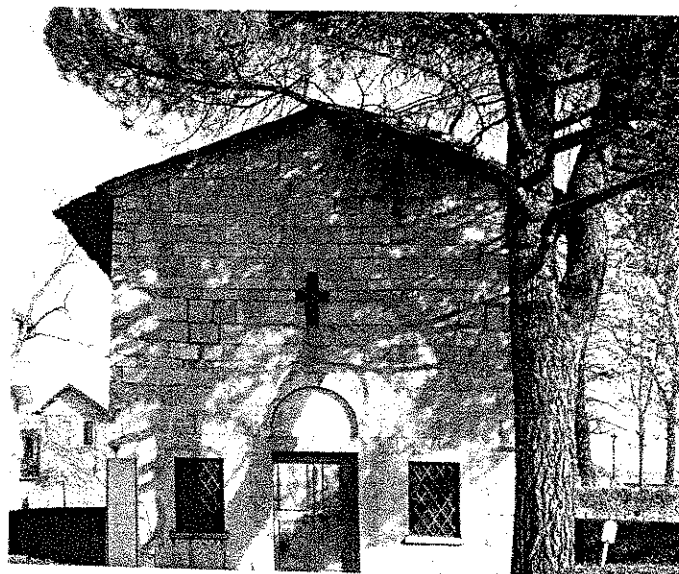
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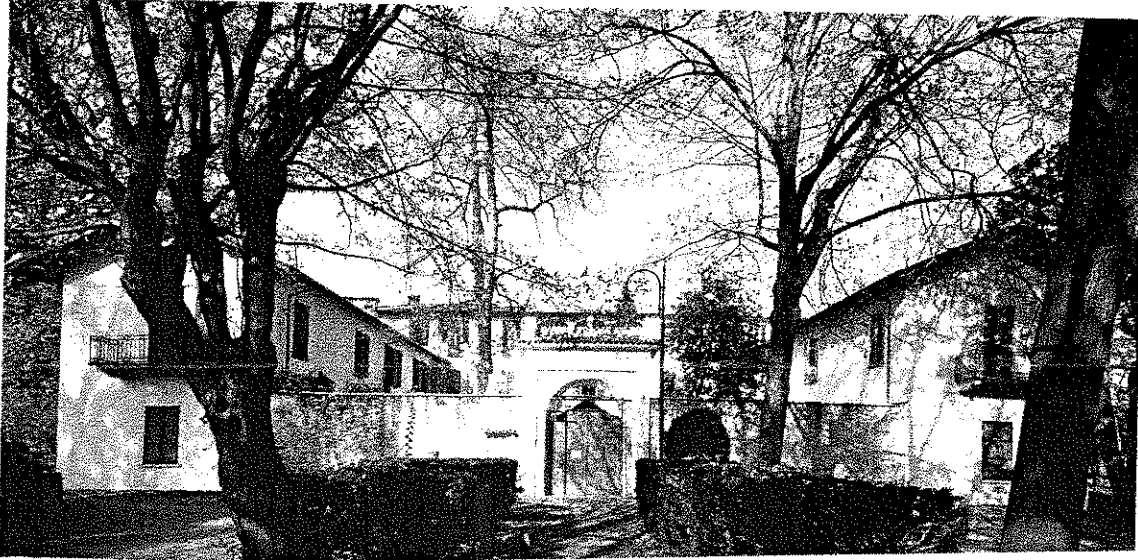
10 Chiesa di S. Leonardo



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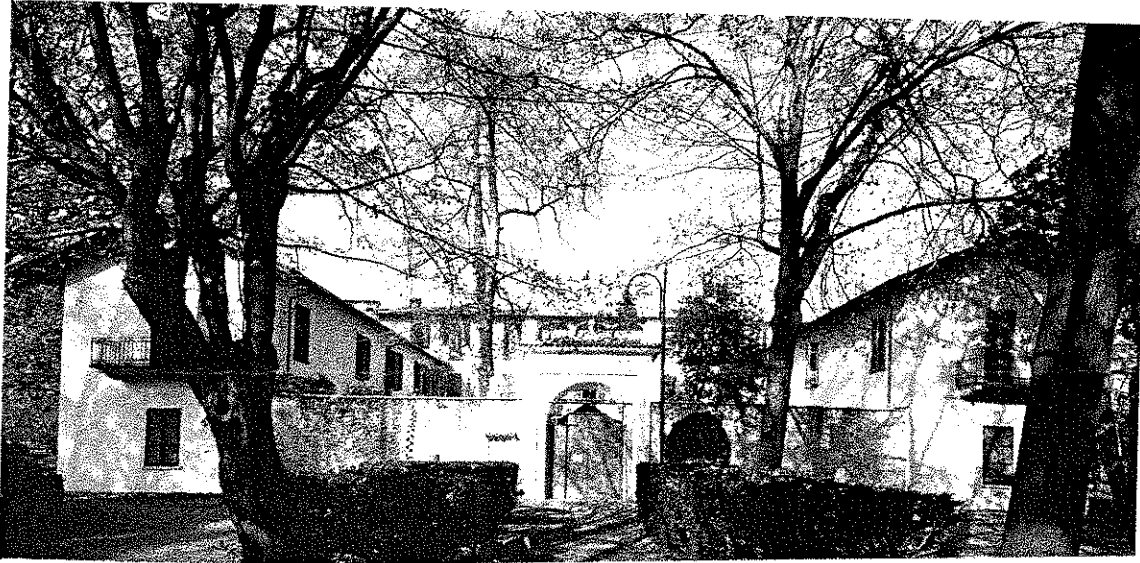
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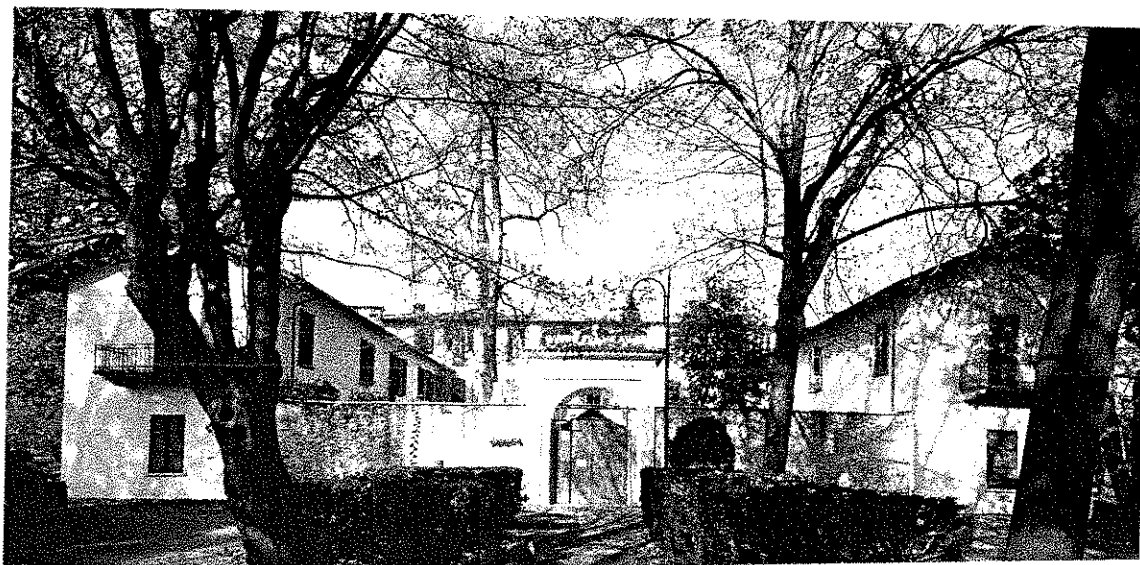
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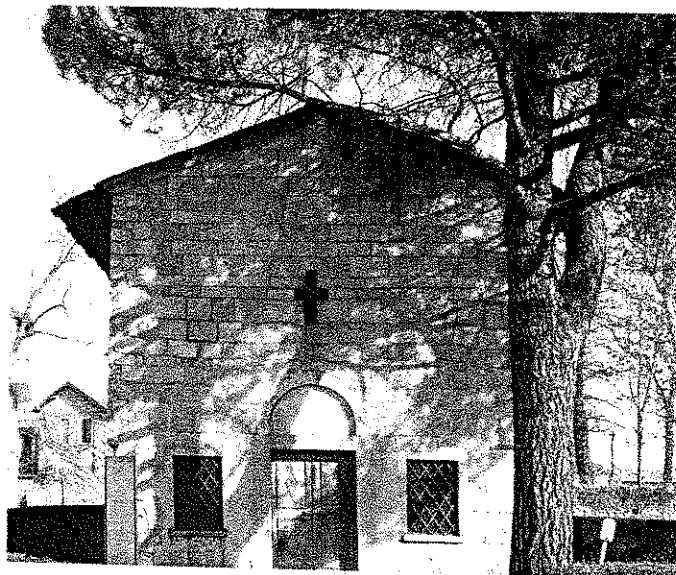
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Wine and Food



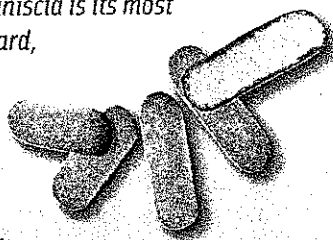
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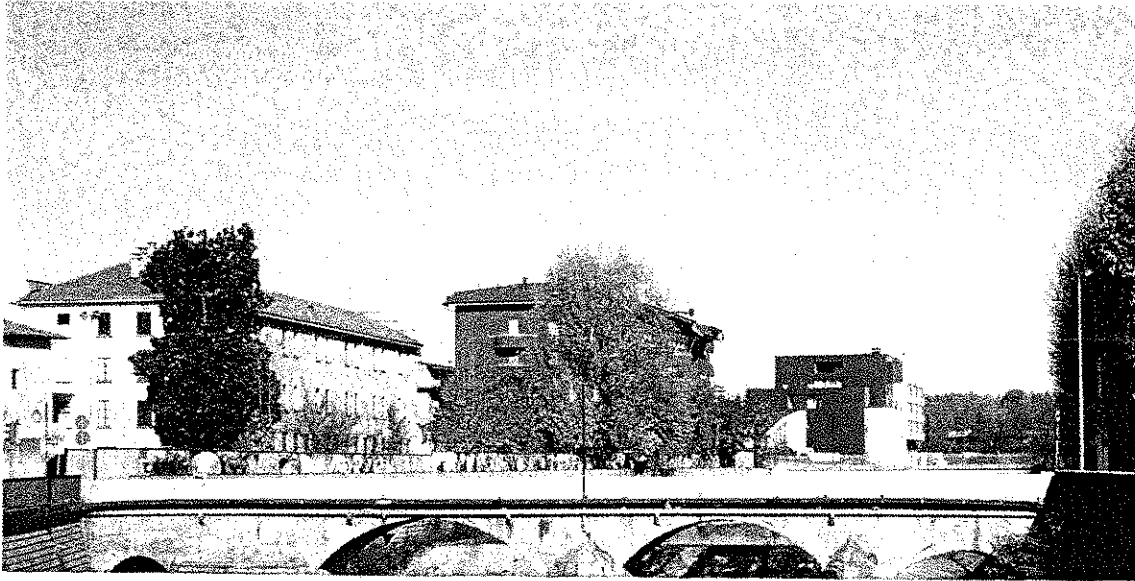
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12)

7

Ponte Vecchio o Araldo



APPENDICE A

Quoted in a 1204 parchment as Herald Bridge, the *pons ultra Burgunmaynerium super Aconia* is mentioned in the Novara Bylaws as one of the Borough's three bridges, previously built in wood on the *strata novariensis* towards the "Riviera d'Orta". Maybe pre-existent to the building of the Borgofranco, it was rebuilt in stone on the occasion of the Agogna flood of 1590 and of the hydraulic works on the stream undertaken by the community at the beginning of the 17th century. It was also called "the mill bridge" - Ponte del molino - in ancient documents.

B)

7

Ponte Vecchio o Araldo

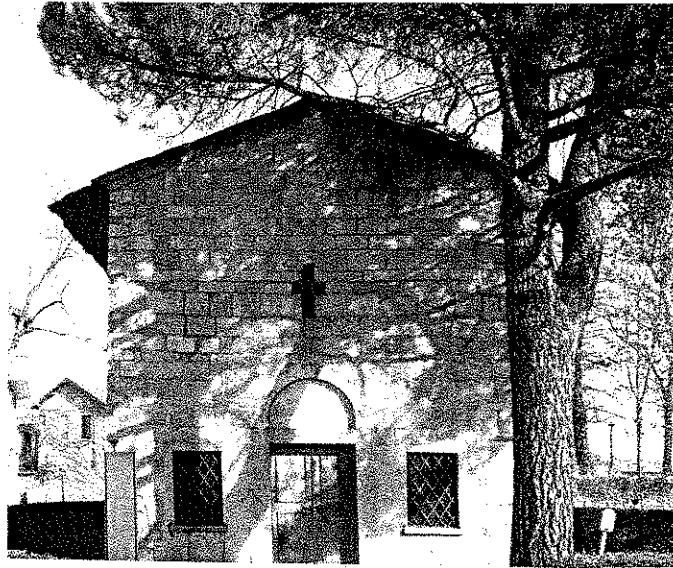


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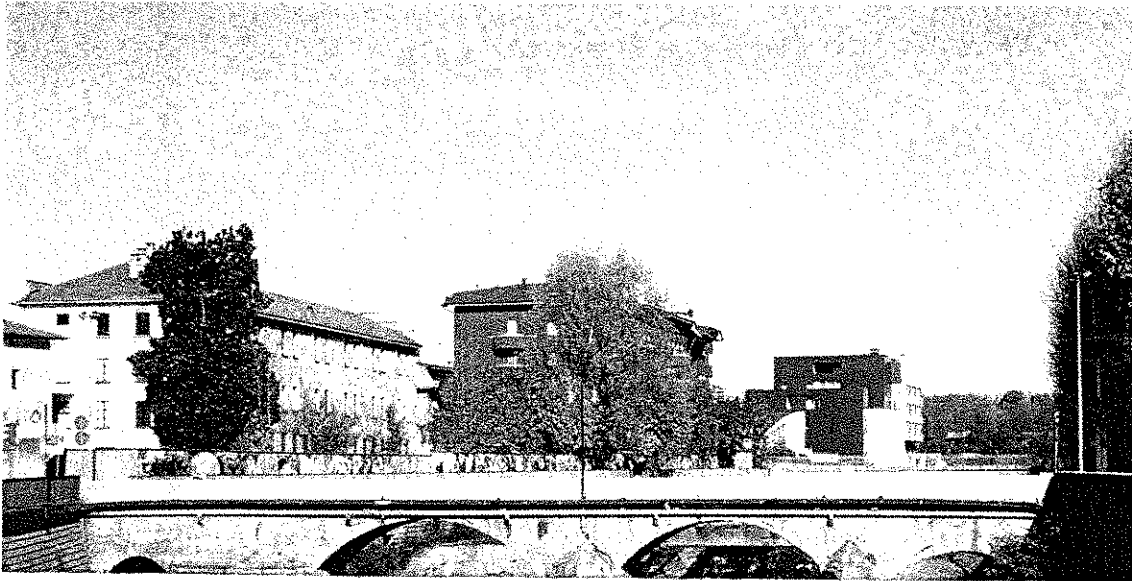
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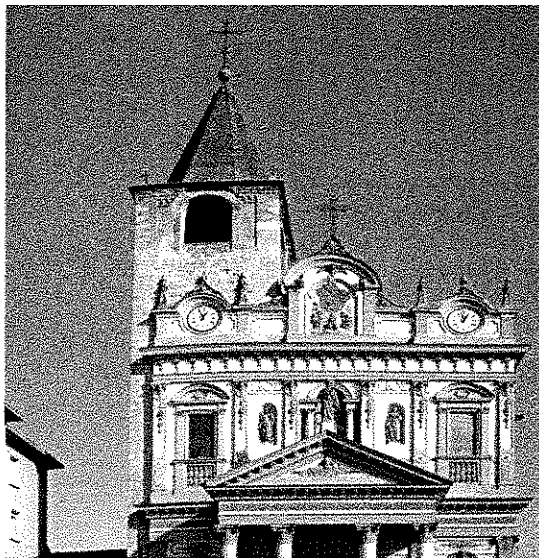


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11)

2

Chiesa parrocchiale di S. Bartolomeo



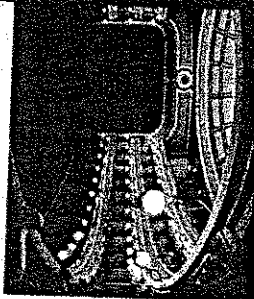
Building of Romanic plan achieved in the second half of the 12th century with nave and aisles; restored at the end of the 15th with a single nave and completely renovated and widened in the years 1670-1682 on commission of Giuseppe Pagani, merchant. The façade, of 1871, was planned by the Rev. Architect Ercole Marietti with classical and Renaissance patterns. Remarkable works of art by Morazzone, Bustino, Fiammenghini and Pini can be admired in the interior.



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29)

Novara



Novara is the capital of the most Western province of Piedmont. It is about 100 kilometers from Turin and only 50 from Milan. The city is on a strip of land surrounded by rice fields and between the two rivers the Sesia and the Ticino. Novara today is a flourishing technological and scientific area that still retains the feeling of a city built for

people where tradition and history come together in a city center that has the characteristics of a 19th century salon. The city is dominated by the Cupola of San Gaudenzio. This is 121 meters tall, and is the masterpiece of Alessandro Antonelli who was also the architect of the Mole at Turin. He designed the neoclassic Duomo which can be admired in the heart of the city. Alongside the Duomo is the most ancient monument contained in the city, the fifth century Battistero. Nearby is the Cloister of the Canonica di Santa Maria. This was built in the 900's and extended in the 1200's and 1500's. There is a lapidary museum here. The Broletto rises from the traditionally paved streets. The Broletto is a complex of four buildings that go back to the Middle Ages. It is today the site of the Civic Museum and contains significant archeological and artistic works. Then there is the Teatro Coccia, which was inaugurated in 1888. It is evidence of the cultural ferment of the city and its performances are among the most prestigious in Piedmont. Nearby is the Sforzesco Castle with its rock and rectangular towers. The city center is an ideal place for shopping or for a visit to a bar where one can enjoy some Biscottini di Novara which are excellent when dunked in chocolate or coffee.



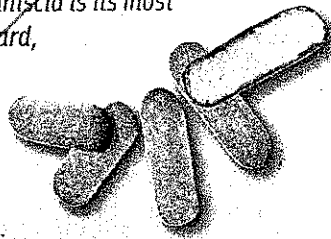
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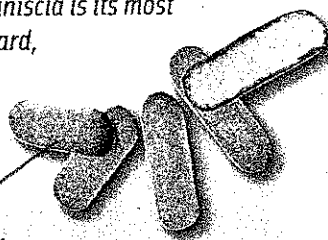
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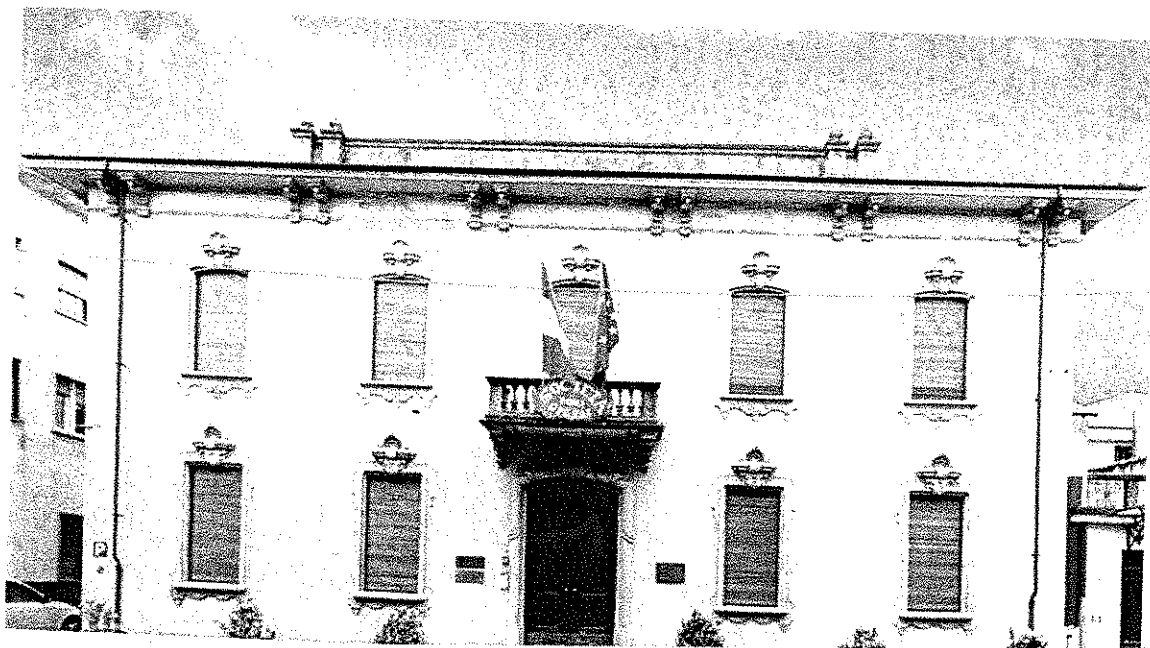


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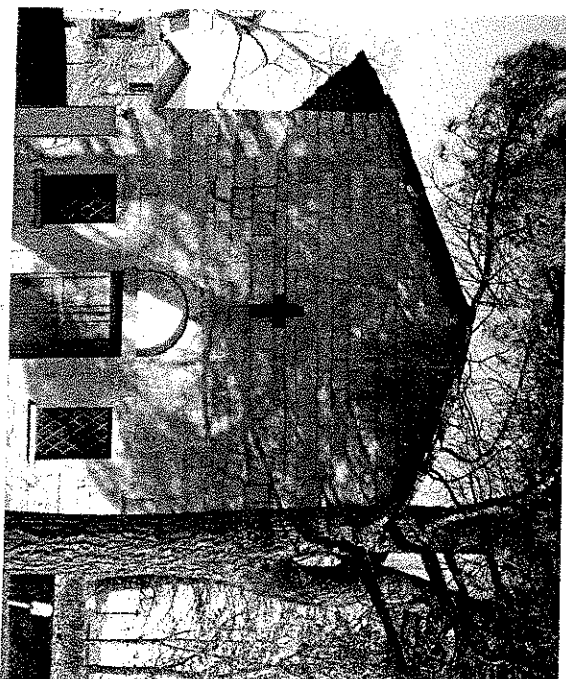
23)

18

Società Operaia di M.S. e Teatro Sociale



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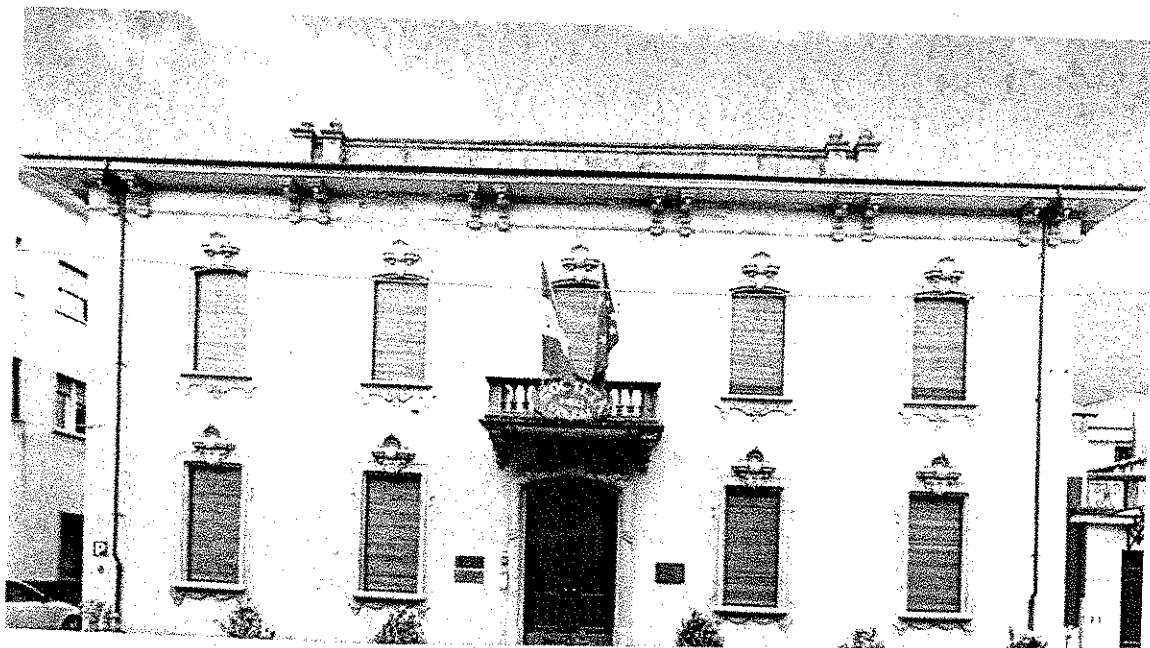


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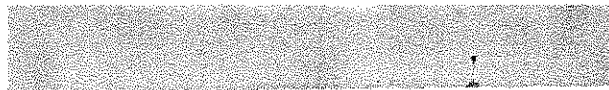
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2a)



The dedication to the Holy Bishop of Hildesheim, who died in 1038, is typical of medieval buildings of worship located on Alpine or pre-Alpine mountain passes, or near important highways, like the "*strata novariensis*", which headed into the "Corsia grande di Porta Novara" - Novara Gate Street - in Borgomanero. Over the centuries the church, which was already mentioned in the Speciano Inventory of 1590 as "*oratorium campestre devotionis S. Gottardi*", underwent several updating spells, resulting in various changes: rebuilding in 1628, opening of the new community sepulchres in 1780, and, in 1889, of atrium and belfry. In the interior, remarkable is the Lourdes Grotto, achieved at the end of the 19th century. The church is the seat of the Holy Virgin of Carmine Brotherhood, established there back in 1836.

28)

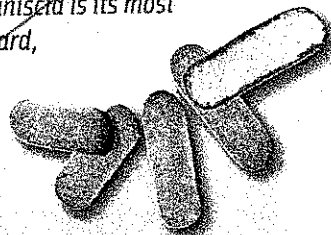
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Wine and Food

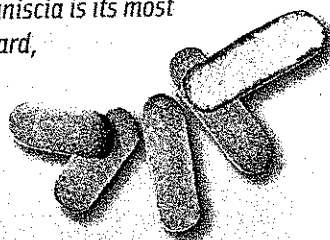
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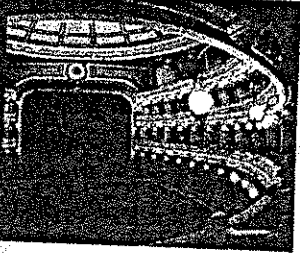
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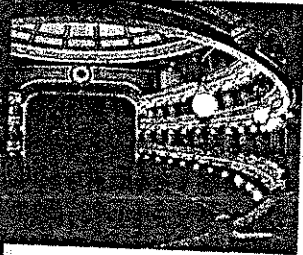
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people where tradition and history come together in a city center that has the characteristics of a 19th century salon. The city is dominated by the Cupola of San Gaudenzio. This is 121 meters tall, and is the masterpiece of Alessandro Antonelli who was also the architect of the Mole at Turin. He designed the neoclassic Duomo which can be admired in the heart of the city. Alongside the Duomo is the most ancient monument contained in the city, the fifth century Battistero. Nearby is the Cloister of the Canonica di Santa Maria. This was built in the 900's and extended in the 1200's and 1500's. There is a lapidary museum here. The Broletto rises from the traditionally paved streets. The Broletto is a complex of four buildings that go back to the Middle Ages. It is today the site of the Civic Museum and contains significant archeological and artistic works. Then there is the Teatro Coccia, which was inaugurated in 1888. It is evidence of the cultural ferment of the city and its performances are among the most prestigious in Piedmont. Nearby is the Sforzesco Castle with its rock and rectangular towers. The city center is an ideal place for shopping or for a visit to a bar where one can enjoy some Biscottini di Novara which are excellent when dunked in chocolate or coffee.



31)

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Wine and Food



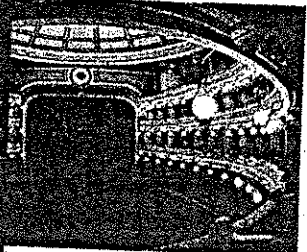
 The wines of the Novara hills, already celebrated by Pliny the Elder in his *Naturalis Historia*, are among the best in Piedmont and they represent the synthesis of the oldest winemaking tradition of the region. Boca, Fara and Bizzano are D.O.C. wines that can be laid down for aging; they include the prestigious Ghemme D.O.C.G. they are all full-bodied wines from the traditional vineyards of the hills: Nebbiolo, Vespolina

and Uva Rara. The wine list can satisfy the most demanding palate, and concludes with the large young range of D.O.C. Colline Novaresi. These are the best white and red wines that can be enjoyed with starters or main courses, depending on the use of fish or meat.

The gastronomy of the area allows for rediscovering long-lost traditions whose past goes back to the world of the farmers. Rice is the most traditional crop of the Novara area, and paniscia is its most famous risotto, consisting of vegetables, lard, salami and wine. Other typical specialties include tapulone, a dish based on donkey meat, and Gorgonzola, a very tasty and creamy cheese. There are also the different kinds of salami. The Novara area has different kinds of dessert, including the famous Biscottini of Novara, the Pane di San Gaudenzio, sprinkled with pieces of almond, Brutti ma Buoni, a specialty of Borgomanero, and the delicious Gramolini, covered with the finest sugar grains, of Galliate. The area is somewhat important as a producer of honey, the most famous of which is acacia.



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