

IAHF NEWS

A CHRONICLE OF ITALIAN AMERICAN LIFE IN SANTA CLARA COUNTY FOR OVER 45 YEARS

ITALIAN AMERICAN HERITAGE FOUNDATION • ESTABLISHED 1975 • FOUNDED AS NONPROFIT 1976

425 N. 4TH STREET, SAN JOSE, CA 95112 • (408) 293-7122 • TAP HERE FOR WWW.IAHFSJ.ORG

LUCIA CLEMENTI / IAHF NEWSLETTER EDITOR-IN-CHIEF



PRESIDENT'S MESSAGE ~

Fall Is In The Air!

I think Fall has to be my favorite time of the year. I love the trees changing colors, the leaves falling to the ground and the crunch of those leaves under my feet. The days are getting shorter, the nights are getting longer and the temps are slowly dropping as the days inch closer towards the end of the year. I often think of the song "Turn, Turn, Turn" by the Byrds and the Bible verse, "To

every thing there is a season, and a time to every purpose under the heaven," Ecclesiastes 3:1. Before you know it, Thanksgiving will be upon us and then Christmastime.

The Sicilian Guy Comedy Show

Please be in attendance for this great upcoming event! Alessio Terrana will be joining us from New Jersey for a special comedy night on October 7th. He'll bring to us at the IAHF his live show, "Growing up Sicilian." If you've had the opportunity to see him on any of the social media channels, you may be able to relate to his stories. We will be holding a 50/50 raffle and have several other raffle prizes that evening. If you haven't already purchased your ticket, please go online to <https://form.jotform.com/221706690050045> or click on the ad at right to get yours today. Tickets will not be available at the door.

Coming in January 2023....

Keep an eye out for birthdays and anniversaries that will be posted. There will be a space on the upcoming membership application for you to fill out that pertinent information if you're willing for us to share your special days with everyone throughout the year.

-- Dana Zuccarello, President ✱

The Sicilian Guy Comedy Night is quickly approaching! Have you bought your tickets yet? We will have a 50/50 raffle that night along with a few more other prizes to be given away. Be sure to purchase your tickets this month.

-- Dana Zuccarello

FRIDAY, OCTOBER 7

Doors Open 6PM • Appetizers & No-Host Bar 6:30 PM • Show Time 8 PM
IAHF Hall 425 N. 4th St. San Jose

BUY TICKETS HERE



AT

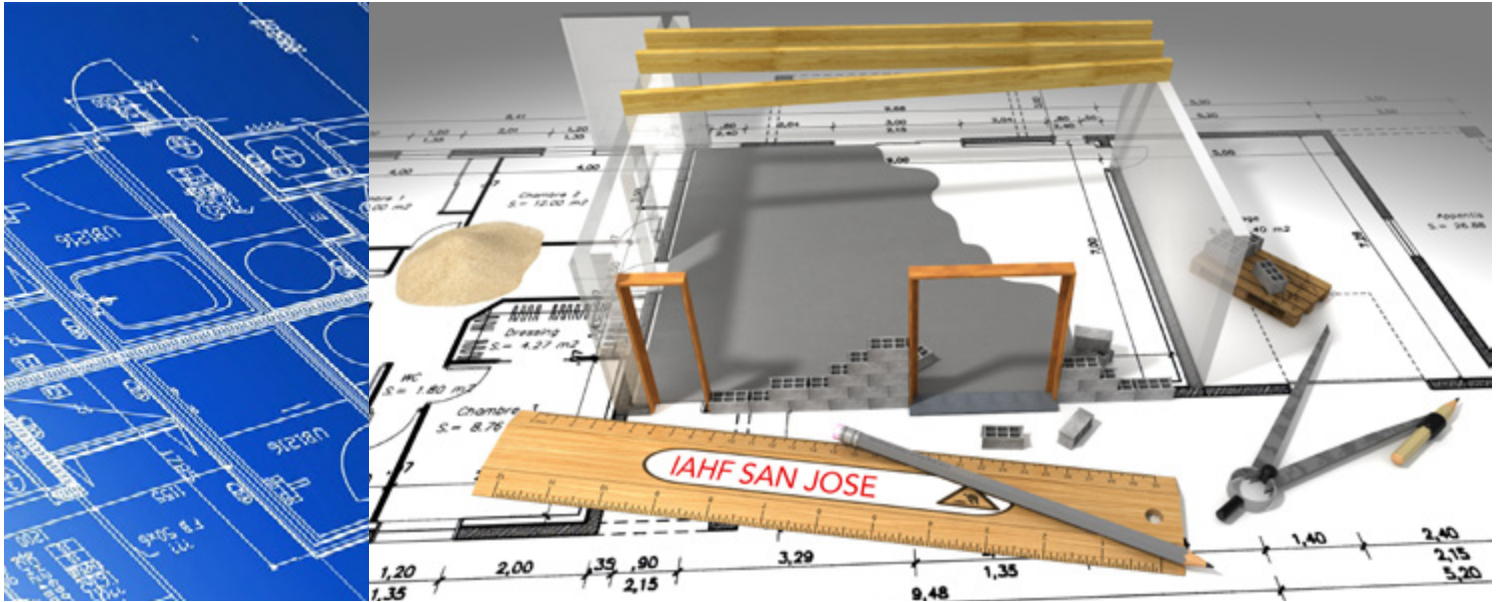
A GLANCE

SEE PAGE 3 FOR MORE INFORMATION

- October 7, Fri / Doors open at 6 / The Sicilian Guy presents My Italian Life Tour / \$50 / At the Hall / RSVP to 408 293-7122
- October 13, Thurs / 7 PM / Sweet Potato Gnocchi in Sage Butter Sauce / \$25 members, \$30 guests / At the Hall / RSVP to 408 293-7122
- October 27, Thurs / 7 PM / Cena Fuori at Sam's Bar-B-Q/ Cost? / RSVP to 408 293-7122
- November 3, Thurs / 7 PM / Italian Holiday Cookies / \$25 members, \$30 guests / At the Hall / RSVP to 408 293-7122
- November 6, Sun / 5 PM / Gourmet Dinner at Guglielmo Winery / \$50 per person / RSVP to 408 293-7122
- January 29, Sun / 3 PM / Mission Chamber Orchestra presents Italianita in the Americas / \$25 general, \$20 seniors, \$15 students, \$10 children / At the Hall / See page 13 for more details

ONGOING ITALIAN LANGUAGE CLASSES

- See page 3 or visit the IAHF website at <https://www.iahfsj.org/italian-classes> for information and to register



OUR REVITALIZING PROGRAM HAS BEGUN

Our humble beginnings . . .

As many read this article, you will personally remember when the Italian American Heritage Foundation was founded as an organization in 1976. Throughout the next eight or nine years, the IAHF was able to raise large sums of money to purchase our current property at 425 North Fourth Street. Since then, we have held countless events spanning almost four decades celebrating our Italian history and culture. The heartbeat of the IAHF.

Our realistic present . . .

As the pandemic is (hopefully) in our rearview mirror, the Board of Directors and all our wonderful volunteers at the IAHF are doing everything in our power to bring back our celebrated events and striving to create new events. There seems to be an excited spirit amongst our members as I'm able to speak with them at our events that we've held so far. I also hear of positive reports from other members, both Board and membership, about the joy of meeting back in person and enjoying each other's company.

All the while, our building needs major improvements. The BOD has met and is in discussion about the improvements we need for our building. Some of those improvements are as follows: new HVAC, new flooring, new roof, electrical upgrade, ADA restroom compliance and a new canopy, just to name a few. I have been scheduling vendors to come in and look at the various items on our list of capital improvements to get ballpark quotes. When the HVAC contractor came and looked at the units up on the roof, the first words out of his mouth were "It's a miracle your HVAC has lasted this long." Being able to do all of these things will improve our building and secure it for future generations to come. Just as countless others have done so for us back in the 70s and 80s.

Our hopeful future . . .

Now I turn to our current membership and ask everyone to consider what you can do to support our revitalization fund, not only now but in the future! I'd like to start a revitalization fund campaign so we can move ahead on our capital improvement projects. I am looking for at least 100 people to join with me and commit to give \$100 over the next 12 months or a one-time gift of \$1,200 for the next year. There may be some members who can give much more than this and there may be some members who can give maybe \$25 or \$50 a month. This revitalization fund campaign will be called The President's Club and our sole purpose will be to raise funds so the future generations to come will enjoy this building just as you and I have enjoyed it all these many years.

Please take a few moments and consider what you can give.

Dana Zuccarello, President

October 7, Friday / Doors open 6:00 p.m. / 6:30 p.m. Appetizers, No Host Bar / 8 p.m. Showtime / Comedian - **The Sicilian Guy presents "My Italian Life Tour"** / At the Hall / \$50 / Purchase tickets online at: <https://form.jotform.com/221706690050045> or call the office (408) 293-7122

October 12, Wednesday / 7:00 p.m. / **Annual Membership Dinner** / Come to the meeting and take part in the meeting and the business of the IAHF / Members Only - NO COST / At the Hall / Call the office (408) 293-7122

October 13, Thursday / 7:00 p.m. / **Sweet Potato Gnocchi in a sage butter sauce, with Linda Binkley** / \$25 members, \$30 non-members / At the Hall / To enroll online: <https://form.jotform.com/212754933891061> or call the office (408) 293-7122

November 3, Thursday / 7:00 p.m. - **Italian Holiday Cookies** / A popular to get you in the Holiday baking mood! / \$25 members, \$30 non-members / At the Hall / To enroll online: <https://form.jotform.com/212754933891061> or call the office (408) 293-7122

January 29, Sunday / 3:00 p.m. - **Mission Chamber Orchestra presents Italianita in the Americas** / \$25 for general, \$20 for seniors (age 65+) \$15 for students to age 25, and \$10 for children under 12 / At the Hall See page 13 for more details / Tickets at: www.missionchamber.org/events-tickets or call the office (408) 293-7122

ONGOING LANGUAGE CLASSES

- **Monday and Wednesday** / 6 PM / **Marie Dalldorf teaches Italian** Language Online Zoom classes / Zoom Link: <https://us02web.zoom.us/j/84929597554>
- **Intermediate Italian Conversation** / 10 to 11:30 AM / Every Wednesday, with Delia Schizzano / In-person class



PEDRO AND PIZZA!

The good news is we are planning some winter indoor playing card activities.

Talking to Al Vallorz of Tony & Alba's fame, we want to plan a Pedro and Pizza Party. Pedro is an old card game popular many years ago, pre-computer, so we would like to reconnect with the game and plan an event around it. The bad news is many of us who used to play have totally forgotten how to play it. All I recall now is there are teams of two and four people who play. The 5 is the big point card. Do we have any members who still play Pedro and who are willing to give us some instructions? Just call or email the IAHF if you can help out! We will be in touch. Grazie!

-- Article by Ken Borelli 🍷

IAHF PRE-HOLIDAY DINNER & WINE TASTING AT GUGLIELMO FAMILY WINERY

A special pre-holiday IAHF dinner and wine tasting visit is planned for Sunday, November 6, at 5 PM at the Guglielmo Winery in Morgan Hill for IAHF members and their friends. It will be just in time for the pre-holidays and stocking up for Thanksgiving, Christmas and New Year activities.

The gourmet dinner includes a Caesar Salad, Veal Osso Buco, Linguine Putanesca, Sautéed Seasonal Vegetables, Coffee and Dessert. The price includes a wine tasting; wine will be on sale to accompany your meal and for take-home purchases. The cost of the dinner is \$50.00 a person.

If you have never visited the area, you are in for a special treat. Nestled in the South County growing region are delightful orchards, vineyards, wineries and truck farms producing fresh seasonal produce, only a half hour away from San Jose. The pioneer Guglielmo Family's roots run deep in the San Martin area, and the winery is certainly a regional destination, being in a very beautiful and historical setting.



George and Gene Guglielmo

We selected Sunday, November 6, specifically because it's the first day of Standard Time so a late afternoon activity promised daylight driving, at least to the Winery. What is also exciting about our visit will be a specially planned tasting featuring many Guglielmo wines that are not found in the regular retail markets, such as wines from their limited planting of varietal grapes. Some of the grapes are from Italy and even a selection of grapes from the wine-growing area of Italy that George's and Gene's parents came from in Piemonte. Those wines are sold at the winery only. Some of the varietals of note are Grignolino, Al-lora, Cinque, Sagrantino and Vigneto Vecchio among other specialty wines.

Make your reservations now by calling the IAHF at (408) 293-7122 or you can make your reservation online at <https://forms.jottorms.com>.

-- Article by Ken Borelli 🍷

• PLEASE WELCOME OUR NEWEST MEMBERS •

• SINCE APRIL 2022 •

- | | | | |
|-----------------------------------|--------------------------------|------------------------------|--------------------------------|
| • Debbie Amirhosseini | • Michael Angelo Festa | • Janice & Philip Meyer | • Lance & Michelle Sandri |
| • Robert & Erin Basso | • Michael & Mary Franciotti | • Rosemary & Gary Moiseff | • Vicki Seelig |
| • Ron & Mary Bocciardi | • Brenda & Rhonda O'Neal Fultz | • Deb & Ernie Monelo | • Sergio Serna & Rachel Castro |
| • Anthony Bontempi | • Patricia Galiano | • Kimberly & Jeffrey Moore | • Gina Sitte |
| • Monique & Scott Brown | • Erik Gambatese | • Kenneth & Leslie Newington | • Suzanne & Tim Smith |
| • John & Tina Bursese | • Peter Guglielmino | • Carl J. Palermo | • Shirin Sobhanipour |
| • Maria & Jim Burrus | • Matt Harmon | • C.J. Palmisano | • Anthony Spagnolo |
| • John & Tina Bursese | • Jeff & Megan Hicks | • Bina Patel | • Stephen Tritto |
| • James A. Canger | • Chloe Hotwani | • Yazmin Pease | • Elizabeth Urbach |
| • Lynn Ferrer-Casados | • Richard & Dianne Langone | • Lisa & Vico Piccinini | • Suzanne Goodwin Wang |
| • Walter Cook & Patricia Del Gavo | • Kim Loquaci | • Dolores Pioli | • Denise & Seth Wax |
| • Paula & George Roush | • Kelly E. Raye Martilli | • Paul Pratico | • Nadine A. Weil |
| • Nico & Elvira Discenza | • Lynda Maynard | • Dominic Pratico | • Davide West |
| • Karen & Michael Dobmeier | • Joshua & Katrina Melander | • George & Gloria Ravetto | • Loren & Claire Wright |
| | • Denise Merrill | • John Rinaldi | |

• GRAZIE 2022 BUSINESS MEMBERS •

- | | |
|---|---|
| • Rosetta De Luca / Intero Real Estate | • Al & Diana Vallorz / Mangia Tutti Inc dba Tony & Alba's Pizza & Pasta |
| • Diane Ferrara / Hillview Packing Company, Inc. | • Kathy & Karl Winkleman / Gioia Company |
| • SDS NexGen Partners & Mulcahy Family / SDS NexGen Partners LP | • Stephen Tritto / The Villages Italian Club |
| • San Jose Chamber of Commerce / San Jose Chamber of Commerce | • George Guglielmo / Emilio Guglielmo Family Winery |
| • Myrlin & George Taddie, Jr. / Tadco Supply (Janitorial, Paper, Lighting Supplies) | • Kenneth & Leslie Newington / Serenity Studios Skin & Body |

• GRAZIE 2022 PATRON MEMBERS •

- | | | | |
|-----------------------------------|-------------------------------|---|---------------------------------------|
| • Sal Alini & Sole Paterson | • Ruby Domino | • Sue & Chris Monahan | • Francois & Beth Rodigari |
| • Maria Cancilla-Bandy | • Cornelius Fiocco | • Kimberly & Jeffrey Moore | • Richard & Genevieve Rolla |
| • Linda & Bob Binkley | • Ben & Christy Foster | • Rebecca & Anthony Morici | • Paolo J. Romano |
| • Toni & Carroll Blackstock | • Peter & Marjorie Gaudio | • Tony Nespole, M.D. & Billie J. Sgarlato | • Lance & Michelle Sandri |
| • Nina Boyd | • Judge Al & Vera Girolami | • Maryanne Nola | • James Sanfilippo, DDS & Gail Hunter |
| • Carl & Norma Brannon | • Paul & Jenna Greco | • William J. Palley & CJ Liang | • Virginia M. Sincich |
| • Sue Cancilla-Conde & Saul Conde | • Charles P. Gullo, Jr. | • Kevin & Rose Pezzaniti | • Paul & Mary Stabile |
| • Sandy & Chris Carvalho | • Mark & Andrea Kenter | • Joe & Linda Pfahnl | • Janis & Butch Stumhoffer |
| • Dr. Anthony & Clare Cedolini | • Steven & Alma Landi | • Patricia & Walter Phillips | • Joan & Mary Taft |
| • Rene & Michelle Celsi | • Mark & Jeanne Lazzarini | • Tony & Martha Piazza | • Al & Diana Vallorz |
| • Dorina Teresa Cereghino | • Kathy & Larry Lohman | • Camie Piccolo-Nicholson & Michael Nicholson | • Karen Vanderpan & John Dods |
| • Christina & Paul Coghlan | • Louie & Marca Lombardo | • Jackie Pighini | • Anthony J. Zerbo |
| • Vince & Colleen Cortese | • Peter & Norma LoPresto | • Jim Pignone & Leslie Snow | |
| • Alfio & Gerry Crema | • Tony & Lorraine Maciejowski | • Michael & Emily Ray | |
| | • Susan & Steven Minor | | |

• SUPER IAHF MEMBERSHIP •

We would like to acknowledge the generosity and support of the following members who have gone the extra mile to support the IAHF. These are difficult times for businesses to maintain financial strength. And as a non-profit business, this extra help improves our financial standing and keeps our mission alive and well.---Thanks!!!

LA DOLCE VITA / \$3,000 LEVEL

- Mike Console
- Felix and Marie Dalldorf
- Ebe Frasse

MONTESSORI / \$1,000 LEVEL

- Col. Bobby B. Moorhatch

MEDICI / \$500 LEVEL

- Jo Ann & Roger Bjornstad
- Dominic & Suzanne Cortese
- Rose Crimi
- Frank DeTurris Sr.
- Maria Gloria
- Larry & Diane Lovaglia
- Marilyn Payne
- Joe & Judi Rizzuto
- Juliana Severo

DA VINCI / \$250 LEVEL

- Joyce Allegro & Jerry Sheridan
- Anthony Barajas
- Leslie & Jay Berger
- Eugene & Christine Bernardini
- Lisa & Robert Blickenstaff
- Ken Borelli
- Agostino Burzio
- Sal & Denise Campagna
- Ann & Richard Cerniglia
- Frank & Theresa Cetani
- Gwen Benassi & Rich Daulton
- Joe & Cathy De Maria
- Mel Di Salvo & Anna Sordello
- Al & Kathy DiFrancesco
- Frank Fiscali

- Steve & Phyllis Hallgrimson
- Jim & Janice Jones
- Joe & Kaye Lucito
- Sharon McCray & Robert Martinez Jr.
- Janet Muscio & Bill McCraw
- Carmine & Stacey Ann Napolitano
- Michael & Gail Paccioretti
- Marge Papp
- Dave Perzinski & Lucia Clementi
- Stephen & Katherine Ricossa
- John & Marjorie Scandizzo
- Janice & John Travis
- Nanci Arata Wilborn
- Kathy & Karl Winkelman
- Dana R. Zuccarello

-- Article by Dave Perzinski / Membership Chair ✨



LEGACY CIRCLE



THE FOLLOWING MEMBERS CHOSE TO HONOR THE CONTRIBUTIONS OF THE IAHF
TO THE COMMUNITY WITH A REMEMBRANCE IN THEIR ESTATES

- ◆ LINDA & BOB BINKLEY ◆ ROSE CRIMI ◆
- ◆ MADELINE DAMIANO & GILDA DE SIMONE-GROCCIA ◆
- ◆ STANLEY OLIVAR ◆ MATILDE & ITALO OLIVERIO ◆

PLEASE CONSIDER BECOMING A LEGACY CIRCLE DONOR. CONTACT LEGACY@IAHFSJ.ORG FOR MORE INFORMATION.



CONTRACTORS NEEDED

The IAHF is continually in need of architects, engineers, contractors, plumbers, and electricians to upgrade our property. If you know of anyone capable in this regard, please contact me at dave.perzinski@iahfsj.org

We especially need help with moving our ADA compliant bathroom indoors.

IAHF BOARD OF DIRECTORS 2022

IAHF OFFICERS

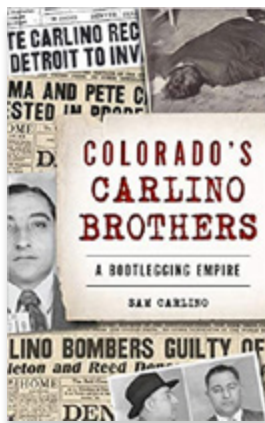
- Dana Zuccarello - *President / Chief Executive Officer of the Corporation*
 - Ken Borelli - *1st VP / IAHF Events (including Annual Italian Festa) / Cultural Activities / Grants*
 - Azie Habib - *2nd VP / Building Administration and Maintenance / Hall Rentals / Bar*
 - Lucia Clementi - *3rd VP / Marketing / Advertising / PR / Website / Newsletter / Social Media*
 - Louie Lombardo - *4th VP / Human Resources / Volunteer Development / Library and Archives / Succession Planning*
 - Frank De Turre - *Chief Financial Officer / Treasurer*
 - Sharon McCray - *Secretary to the Board*
-
- Dave Perzinski - *Membership*

IAHF DIRECTORS AT LARGE

- Marie Bertola - *Board Member*
- Madeline Damiano - *Board Member & Librarian*
- Elise Habra - *Board Member*
- Frank Locicero - *Board Member*
- Joe Lucito - *Board Member*
- Susan Monahan - *Board Member*
- Steve Ricossa - *Board Member*
- Joe Rosati - *Board Member*
- Tony Zerbo - *Board Member*

OCTOBER CENA FUORI WILL BE @ SAM'S BAR-B-Q... PLUS!

The final Cena Fuori of the year - how fast time flies - will be returning to Sam's (Carlino) Bar-B-Q on Thursday, October 27, at 7 PM to enjoy a sampling of his famed barbeque fare! We will also enjoy a chat with Sam about his semi-biographical book, "Colorado's Carlino Brothers--A Bootlegging Empire." Sam's restaurant is a true community institution. And Sam is unique in that he is also the author of a family tale about his reactions to certain discoveries about his family that were quite earth-shattering to the point it took a book to explore all the dynamics that they entailed. This also underscores the IAHF's mission to help preserve, promote and explore our Italian American Heritage in all of its complexities. Prohibition was one of those bellwether moments in US/Italian American History. I suggest that there is not an Italian American family, whose folks residing in the USA pre-World War II, who does not have a story or two to tell about their experiences living with Prohibition. It was a defining moment in terms of winemaking, our culinary traditions, loss of vineyards, loss of income, family permits, illegal sales and bartering of homemade wine and grappa. Sam's book takes the experience to another level. You can check it out in an oral interview between Sam and an IAHF Student Intern from Santa Clara University, Joseph Caruso. The Carlino interview has been



posted on THE ITALIFORNIAN on the new Oral Histories page at www.theitalifornian.com/oral-histories. The book can also be checked out at our IAHF Library or purchased at the Cena Fuori. It is an important reminder that as a Foundation, learning about Italian American history is one of our key missions. We do this in a number of ways, with our Library, History and Photo Collections, along with our emerging Oral Histories and [THE ITALIFORNIAN](#) Project. Some of these themes were explored at the Cultural Village at our Festa this year. In addition, we are planning a more in-depth presentation about [THE ITALIFORNIAN](#) and our archival projects at some evening lectures. Plans are underway to schedule dates. There also have been several articles in our Newsletter on how to access [THE ITALIFORNIAN](#), and Sam's story can underscore how you may be able to work on

a family project at [THE ITALIFORNIAN](#) website.

For details about the Cena Furoi at Sam's call the IAHF for details at 408 293 7122. It is a not-to-be-missed experience. Seating is limited so call to make your reservations.

-- Article by Ken Borelli ~

A PEEK INTO THE BOARDROOM

Items discussed:

- Meeting called to order by President Dana Zuccarello at 7:10 PM
In attendance: Ken Borelli, Azie Habib, Lucia Clementi, Louie Lombardo, Tony Zerbo, Elise Habra. Sharon McCray, Dave Perzinski, Joe Lucito, Madeline Damiano, Frank Locicero, and Frank DeTurris. Minutes from August 9 meeting were approved as written.
- Dana noted that Rick Santoro is available to perform for no charge this year however, because the full schedule of events and shut-down in December, January and February, we will have to schedule something later in 2023.
- Ken commented on the Santa Clara (Columbus Day) Parade. Frank L has secured a Cadillac for the parade which will need to be decorated and two members are needed to ride in the back seat. The Santa Clara Wine and Arts event is September 17 & 18 and volunteers are needed. We have been asked to financially co-sponsor the Italian American Almanac. There were only 75 people signed up for the Frank DiSalvo event (we needed 120 to break even). There are only 50 people paid to see the Sicilian Guy. The event planned for the Hawaiian Gardens is pushing the boundaries of our capability to participate. After much discussion, Frank Lucicero left the meeting. Finally, Ken is concerned about all the chairs and the unstable way they are being stored in the conference room.
- Azie reported that plans to repair the roof so far include one bid of approximately \$100K. The estimate to construct a new ADA unisex bathroom is about \$52K. Ken got the name of an attorney that might be able to help us with our liquor permit. A reminder that our permit is for beer and wine only. There are plans to spruce up and rebuild the canopy out front. He went on to report that we have 4 hall bookings in September, none in October and so far only 2 in November.
- The question was raised as to what is happening with the grant writer. Dana noted that our first choice has another job and is no longer available.
- It was pointed out that we use the same code for all our zoom meetings.
- Stanley will be asked to set his goals for 2023.
- Frank D. reported that our finances continue to be stable even though the final accounting for the FESTA is not yet complete. Total bank assets are \$249,124 with a loss of \$32,718, which will be recovered when the \$75,000 grant from the Santa Clara County Historic Grant Program is received.
- FESTA volunteer appreciation has been scheduled for November 10. Louie is organizing, Nancy is assisting. There will be time before the dinner to discuss the FESTA.
- Lucia promoted some useful SCORE Zoom presentations that might be of interest to Board members. She suggested that Stanley take future BOD minutes however, according to our bylaws, that is not feasible. We are getting lots of positive feedback on the newsletters. Also, if anyone has photos from IAHF events that they would like to share, they can be emailed to photos@IAHFSJ.org.
- Dave was pleased to share that we received 29 new members during the FESTA and that there were an additional 21 that were mailed in applicants. We currently have 516 members with 472 being paid up memberships.
- The Membership Dinner is scheduled for October 12. Because we have only received enough applications to fill empty seats on the BOD, the ballot will be a "white ballot" like last year. New BOD members include Nanci Wilborn and Madeline.
- Because of Membership dinner, there will not be a Regional Lunch in October.
- Madeline reported that the library computers are down and that her volunteers have returned to school and are no longer available. Also, several books were not returned to the library after the FESTA.
- Being no further business, the meeting was adjourned at 8:35. BOD members cleaned board room.

-- Minutes by Sharon McCray ❁

OCTOBER IS
ITALIAN-AMERICAN
HERITAGE & CULTURE
MONTH.

Let's Celebrate!

In Memoriam

≈ KAREN CORLETT ≈



It is a sad postscript to my August IAHF article that I must share that Karen Corlett recently passed away due to illnesses related to the fall that was mentioned in that article, "2022 A Very Special Campo Di Bocce Tournament." When I noted Karen's help and support of the Bocce Tournament, it was with the assumption she was on the mend. She even attended the event and helped present a special commendation to Campo di Bocce for their advocacy of the sport. Every year, she facilitated the coordination of the referees, worked on the team selections and supported the tournament overall because of her love of the game.

When we were scripting the resolutions for the State Senate and the IAHF to be presented at the event, she made sure I included the late Maureen Albanese along with her husband Tom because they were both proponents of a strong woman presence in the game, which was reflected at Campo. As Karen noted however, for many old-timers, it was a man's game and time for them to get together.

Today, women's participation has helped make the game become the successful sport that it is. Karen noted that when she started playing bocce, there very few women on the court. Today, that's all changed... and part of that change was because of women like Karen who participated and encouraged others to learn the game. Coincidentally, Karen had encouraged her sister Christi to participate in our Tournament, and she ended up being on the winning team (much to Karen's glee and surprise!).

Earlier this year Karen helped me with a Cena Fuori at Campo, and we were planning some free play there later this year, which of course will now be postponed. When we do finalize those plans, the event will be in memory of Karen.

It was only in May of this year that we were chatting about a regional lunch we planned from Karen's and Christi's ancestral town in Lombardia called Turbigo. Trying to make it as authentic as possible, Karen emailed her family, Carlo and Maria Caviani in Italy, and we were able to provide a very special lunch including the famed semi-sweet focaccia with grapes, an autumn favorite, and a traditional luncheon dessert from the region.

Several of the people at the lunch said it brought back fond memories of growing up at home with the regional fare. And because this was all so recent, I still have the email correspondence and fondly recall the interaction between Karen, Christi and their family in Italy.

While these memories don't make the loss easier, it certainly provides a sense of connection and insight into what a special person Karen was, particularly her sense of humor and tenacity. Karen was an amazing lady with a wonderful family and created many fond and fun-filled memories for so many people.

Once again, condolences to the family from our IAHF community; this is a personal loss for me too.

-- Memoriam by Ken Borelli

2022 Italian Family Festa

AUGUST 20-21 • HISTORY PARK SAN JOSE

2022 Festa Sponsors



SOBRATO
Philanthropies



HERITAGE
BANK OF COMMERCE



Alameda Family
WWW.FUNERALCREMATION.COM

GUGLIELMO
EST. 1925



Made possible in part
by a grant from the
County of Santa Clara's
Historic Grant Program



2022 Festa Volunteers

- | | | | | |
|------------------------|------------------------|-------------------------|--------------------------|----------------------|
| • Mayme Abbott | • Charlotte Delaplaine | • Mary Helmers | • Cheryl Markman | • Michelle Sandri |
| • Craig Artherholt | • Debra Del Biaggio | • Olivia Hernandez | • Tom Martinez | • Delia Schizzano |
| • Satvik Balakrishnan | • Jaime Del Biaggio | • Kevin Herrera | • Rosa McCann | • Sara Shapero |
| • Mimi Barkley | • Cathy De Maria | • Roxanne Hetzel-Bunger | • Taylor Medina | • Sara Sink |
| • Michael Barton | • Kaye DeVries | • Tiffany Howard | • Gilda Messmer | • Mark Sloane |
| • Leslie Berger | • Angela Di Berardino | • Ha Hui | • Jennifer Meyer | • Carrie Smith |
| • Alis Bertos | • Jaime Diaz | • Kiku Johnson | • Susan Minor | • Marc Snow |
| • Roger Bjornstad | • Troy DiMaria | • Vic Kalata | • Rebecca Mitzel | • Beverly Sollars |
| • Jo Ann Bjornstad | • Cara DiMaria-Ayala | • Gurnoor Kang | • Chris Monahan | • Richard Stewart |
| • Toni Blackstock | • Donna Dull | • Christian Kelleher | • Nora Monette | • Bibiana Strohmayr |
| • Gilbert Bolanos | • Isabel Duran Caro | • Carissa Keller | • Rebeca Morici | • William Swintek |
| • Kenneth James Brosas | • Donovan Erba | • Andrea Kenter | • Francoise Muller | • Hayar Tamayo |
| • Lachris Brown | • Peter Ferraro | • Stephanie Kong | • Gilles Muller | • Ken Tivis |
| • Ken Bunger | • Pat Ford | • Pin Yen Kuo | • Jeannie Nguyen | • Corinne Tomeo |
| • Jennifer Campbell | • Linda Filice | • Gae La Torre | • Mekayla Nguyen | • Justin Tong |
| • Sebastian Caprino | • Ebe Frasse | • Nathalie Lambert | • Kathy O'Kane | • Tran Tran |
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Zona di Ragazze e Ragazzi



The community came together at the Italian Family Festa celebration to experience the best of Italian culture while enjoying great food, wonderful music and entertainment for kids and adults. This year, the Festa featured the new "Zona di Ragazze e Ragazzi," sponsored by The Harker Academy.

Kids enjoyed many hands-on learning activities, arts and crafts such as making macaroni necklaces and bracelets, face painting, mask making, a photo opportunity with an Italian Piaggio and much more. There was also live entertainment by Satvik the Magician and the Italian Renaissance Swordsmanship Academy.

Satvik's magic performance did not disappoint. He mesmerized the kids by making things disappear and re-appear, performing card tricks and many other magic tricks throughout his two interactive performances. He had the kids totally engaged, enthralled and wanting more.

Likewise, Anthony Barajas and his crew from the Italian Swordsmanship Academy entertained everyone by providing fencing lessons, demonstrating various Italian techniques. They also teamed up with younger kids at what they called "wack-a-knight" where kids attacked the swordsmen. This was great fun for the kids.

The Co-chairs were extremely pleased at the success and the

positive feedback received from parents, grandparents and others about how much the kids enjoyed the activities. Our tables were always full of kids ready to participate. We could not have done this without the help of many volunteers who helped make this possible.

A special shoutout and thanks to all the student and adult volunteers who worked with the kids on their projects. A special thank you to my Co-chair, Jan Prinzevalli, for all her help behind the scenes and throughout the Festa and to Felix Dalldorf for his help with setting up and taking down the booth. Thanks too to Ebe Frasse for pitching in where needed and to Emily Juliette Leyva, a former San Jose Works intern, who showed her artistic talents and to all of the other volunteers who created hand-painted designs or special characters such as super heroes or animals, that delighted the kids.

We are grateful to Bianca Pistaferri, a 2022 IAHF Scholarship recipient who served as the IAHF Ambassador at the Festa, and to so many others, you know who you are, and we thank you. We apologize that we cannot include the names of all of the amazing volunteers who gave of their time on some very hot days to help make the "Zona di Ragazze e Ragazzi" such a wonderful success. We sincerely thank you! Millie Grazie a tutti!

-- Marie Rose Peirano Dalldorf and Jan Prinzevalli, Co-Chairs ✨

The Italian Renaissance Swordsmanship Academy



Using techniques set down from the 14th century to the present, the Italian Renaissance Swordsmanship Academy brings the traditions of historical fencing to the modern ages. We work with a variety of weapons including dagger, longsword, side sword, rapier and smallsword, using techniques developed by Italian masters from the 14th to 19th century.

The earliest manual we use is *The Flower of Battle* (For di Battaglia), an illuminated manuscript created in Friuli in the 14th century. The manuscript consists of several images or plates depicting various positions and techniques for longsword, dagger and hand to hand combat.

From the 16th century, we use the *Opra Nova* written circa 1540 in Bologna by Achille Marozzo, which contains woodcut illustrations of the techniques used for side sword. Rapier techniques are described in *Great Representation of the Art and Use of Fencing* published

in Siena in the 17th century. This manual was written by Ridolfo Capo Ferro da Cagli and consists of several plates and descriptions of fencing techniques. Our most recent techniques were laid down by Giuseppe Radaelli in the 19th century. Using these manuals, we study and reconstruct the work of these Italian masters and continue the traditions into the modern age.

Attending the Italian Festa gives us the opportunity to display this part of Italian heritage and history and to engage the public. We really enjoyed teaching the children and giving them the chance to handle the swords and experience living history. Whether it's watching our demonstrations, engaging the audience or discussing the history of our art, we at the Italian Renaissance Swordsmanship Academy are grateful for the opportunity to reach out to the community.

-- Article by Tony Barajas, Head Instructor and Owner ~

2022 Festa Photos







Sunday Dinner and Frank DiSalvo

Let me start off by saying: If you didn't come to the Frank DiSalvo Show on September 11, 2022 you missed a lot.

For one thing, Frank DiSalvo didn't just impersonate Ol' Blue Eyes. Don't get me wrong. I love Sinatra, but I love a musical smorgasbord too. Something of this, something of that.... you know, an eclectic musical mix.

DiSalvo sang the likes of Dean Martin (That's Amore!), Nat King Cole (Mona Lisa), Tony Bennett (I Left My Heart in San Francisco), Bobby Darin (Mack the Knife), etc. He did a whole show WITHOUT intermission. Between songs, he shared quite interesting, often funny, trivia with his audience. He tickled the interest of his audience and probably succeeded to a great extent.

Surprisingly, his repertoire was danceable, be it swing, waltz, romantic slow drag, quick-step, etc. However, only a handful of guests went to the dance floor.... until he did Luna Mezzo Mare or Lazy Mary (remember the bawdy song in the wedding reception scene of Godfather?), and the sizeable dance floor was suddenly full of happy feet.

Frank DiSalvo's most emotional rendition was Sinatra's My Way which had been the favorite of his dad (rest in peace). His wife Addy,

probably his No. 1 fan, was around and took some videos of her husband, especially when he sang his own version of The Prayer.

Now wait a minute! I've just put the cart before the horse, sorry. Dinner preceded the show, and the entrée (sausage and polpetta with pasta) was prepared by Chef David Bozzo of Gilroy who collaborated with Ken Borelli. A few of you may know that David is the son of Sam Bozzo. Too bad, Sam wasn't around to renew friendships with some of our old-timers like Rose Crimi.

Many thanks to our high-school volunteers, namely Alexis Vaile, Medha Vinnakota, Charisma Meeale and Kenneth Brown. Thanks to Louie Lombardo for orchestrating their participation. Of course, Delia Schizano and some of her Italian-language students helped out too.

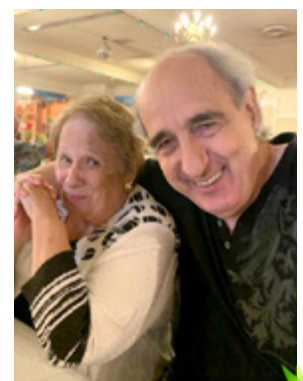
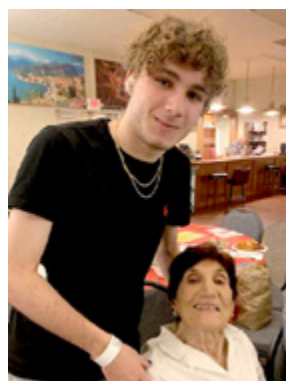
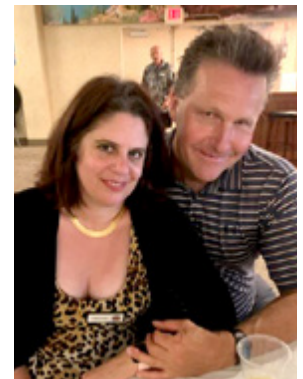
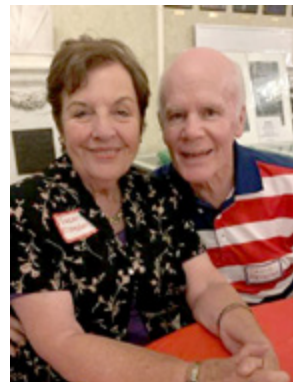
Mention should also be made of Frank DiSalvo's long-time friends Cathy and Joe De Maria as well as Rose and Steve Cornaglia.

Lest I forget, a huge "Thank You" to Eric Ancil for his sets of Italian backdrop used for photo ops.

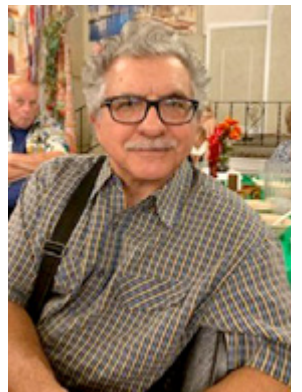
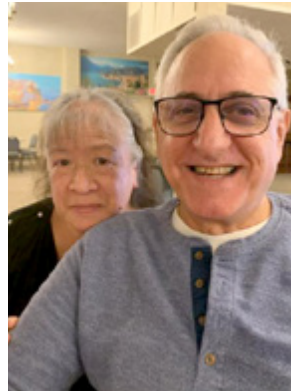
In all, this Sunday event was FUN, although more people could have shared in this wonderful Sunday treat. Please don't miss events like this one. Please! -- Article & photos by Stanley Oliver



More Photos >>>



Puglia Regional Lunch



-- Photos by Stanley Olivar ~



Thanks once again to Tony and Alba's for an outstanding Cena Fuori dinner. We had the whole room to ourselves, about 40 of us.

Starters were house-made focaccia bread served with a completely smooth, creamy and seasoned ricotta and a variety of warm, pitted olives of various sizes and colors. I could have made a meal of just that. Our server was generous when we asked for more... and more!

These delightful appetizers were followed by a refreshing green salad, then the primo piatto of penne (actually mostaccioli) in a creamy, tasty tomato sauce which many of us sprinkled with red pepper flakes. The family-style serving was ample and there was more than we could eat. (take-home...yum!)

CENA FUORI LUGLIO 2022



Il secondo was a delightful assortment of chicken parmesan, sausage and peppers and a delicious offering of mixed vegetables. It was an abundant feast.

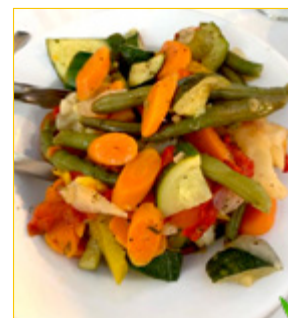
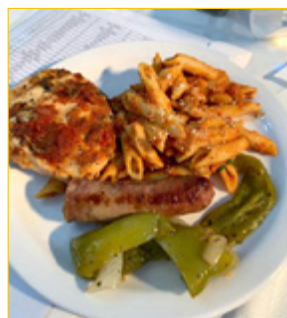
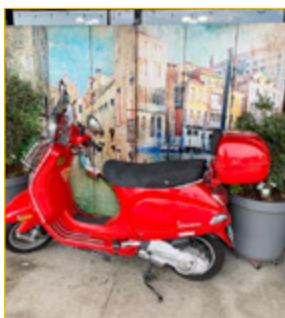
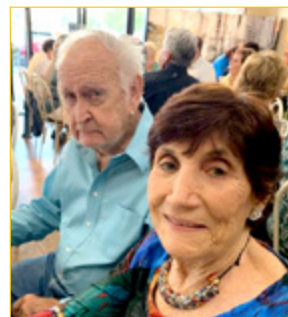
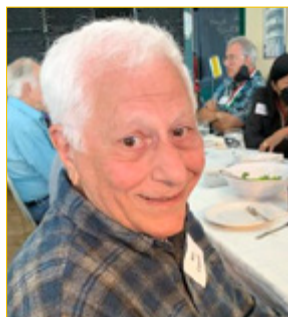
The closing with Italian ice cream and coffee made for an extremely satisfying meal.

Our table also enjoyed a delightful Caposaldi Chianti from Italy. Absolutely delicious.

Our hosts, Diana and Al Vallorz, also showed off their classic red Vespa, which is in good working order (they just recently drove it in the Rose, White & Blue Parade on the 4th of July), for some photo ops. It is a gas-saver too

so they enjoy taking it on the road for a spin.

-- Article by Linda Gaudio Binkley & Ken Borelli / Photos by Stanley Olivar



If you have any photos from recent IAHF events you would like to share, please email them to photos@iahfsj.org and state the event in the subject line.

Thank you.

— Louie Lombardo / 4TH Vice President

Last month I introduced you to some of the wonderful books in our library that can guide you in your genealogy research. This month, let's look at some self-published family histories and the many ways to present them.

Remember, a family biography doesn't have to be long and complicated. These are labors of love. It's enough to just tell the story as if your intended audience is there in front of you. The most important quality is sincerity.

EXAMPLES OF PUBLISHED STORIES

16 x MOM: A Mastery of Motherhood (the Olivo family)

A full 360 pages, this is a beautifully produced hardbound book. A tribute to the matriarch of the family, with history, descriptions and photos of family members.

The Fanelli and the Maggi Family Tree Albums

Not as professionally finished as the above, but these two books are very nicely done, with extensive descendent tables and loads of photos and stories. Each is graced with a colored cover page and bound in a sturdy plastic binder.

Coming to America - In Loving Memory of Giuseppe and Maria (Manzi) D'Antonio

Daughter Dorothy lovingly recounts anecdotes that illustrate the character and values of her parents, Giuseppe and Maria (Manzi) D'Antonio. She wrote this in several segments, wanting to ensure that grandchildren and future generations would know about their ancestors.

They Come to America: Land of Opportunities

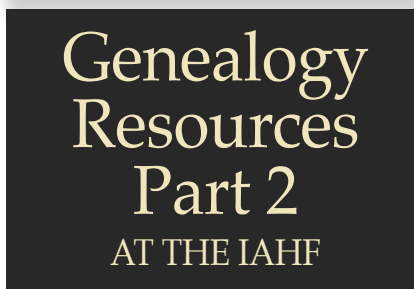
Author Carrie Piccolo-Nicholson honors her grandmother by recounting the stories she was told. At just 11 pages (including photos) and housed in a simple three-ring binder, this affectionate remembrance demonstrates that a story doesn't need to be long and complicated to be worth memorializing.

WRITING GUIDES

These guides can help you take your writing skills to a higher level and make your story come alive for readers.

Italian-American Family History: A Guide to Researching and Writing about Your Heritage

How to document your heritage while placing each generation of your family in its cultural milieu and telling a factual and interesting story about the family.



Shimmering Images: A Handy Little Guide to Writing Memoir

A slim, easily read book of only 112 pages. Author Lisa Dale Norton presents simple yet powerful tools to add depth and context to your writing. Don't just describe a scene; help your readers visualize it for themselves. This book will help you achieve that.

HISTORICAL CONTEXT

Perhaps your family name is already in print. If your family has lived in the Bay Area for several decades, it's possible that they are mentioned in one of the books or other writings that recount particular time in history. Think about checking the following books.

Voices From the Orchard

Oral histories of people who worked in the Valley of Hearts Delight orchards, including our own Tony Zerbo. The book includes many details and illustrations of the tools and equipment used.

Italian Pioneer Biographies

(taken from 1992 Valley of Heart's Delight or History of Santa Clara County) Short biographies of many families from this area. I have recently completed an index to the family names found in this collection.

Images Of America Series

Titles include:

- Italians in the Santa Clara Valley
- Italians of the Bay Area
- many more titles

Report to the Congress of the United States:

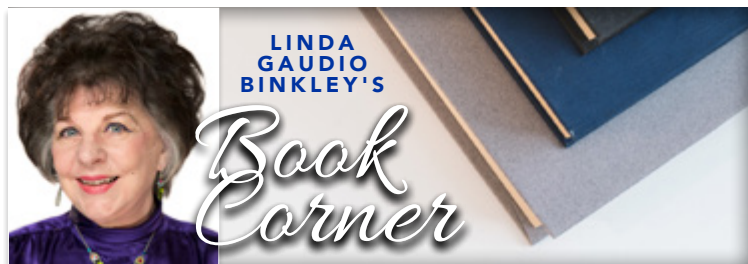
A Review of the Restrictions on Persons of Italian Ancestry During World War:

- Names of over 1800 Italian Americans taken Into custody
- Names of over 400 interned, and where they were taken
- Almost 500 names of those arrested or forced to move
- Over 300 names of fishermen affected by restrictions

There are additional books on this subject; this is but a short introduction. As always, I invite you to do your own exploration in our online card catalog: iahf-sj.librarika.com. The card catalog is also available via the Library tab on the IAHF website.

Email comments to librarian@iahfsj.org . -- Article by Madeline Damiano





A Brooklyn Saga: Stories From The Stoop

by Carolyn Angiolillo & Ronald Joseph Kule

A Brooklyn Saga, Stories from the Stoop is a light saga in that it skims over several generations of an Italian immigrant family in the 1900s. It follows the family from Manhattan's lower east side to newly developed Brooklyn, specifically Williamsburg. I had always associated Williamsburg, New York with its large settlement of

Hasidic Jews, in fact the largest in the country. So it was interesting to learn about this robust Italian community there.

The story leads up to and focuses on the life of Angelina Carpello and her experiences growing up in the 1950s and 60s in Williamsburg. Angie is an independent, all-American girl clearly confused by the society in which she finds herself - church, tradition, family obligations - all melding with modern life on the gritty, multi-ethnic streets of Williamsburg.

The authors describe a community rather devoid of parks and gar-

dens and greenery. Evenings see the neighbors sitting on their stoops watching and visiting with passersby on the sidewalk. Stoops is a word derived from Dutch. They are the front stairs leading up to the front door of the brownstone houses and apartment buildings in which most of the residents live. Young and old alike seem to enjoy this time to visit with neighbors and keep up with all the local gossip. The authors present this as an intrinsic part of the neighborhood... close to home yet out and about, thus the title, *A Brooklyn Saga, Stories from the Stoop*.

The characters are traditional with ample references to Mamma Catarina's meatballs and "gravy," a word they use for tomato sauce. Sadly, this new life in Brooklyn becomes problematic because of the local Mafia, in particular their involvement in protection money and the numbers racket, an illegal form of lottery. It was sad to read about the immigrants' desire to escape the crime and poverty of Old Italy only to find themselves immersed in similar conditions in Brooklyn. We have seen see this situation repeat itself in many American cities.

One unlikely character emerges. Liang is a Chinese immigrant working as a Mafia hit-man. The lives of this hit-man and young Angie mesh in a totally unpredictable way. Liang's back story is an unexpected interlude to an otherwise strictly Williamsburg story. It's interesting to see Liang's story unfold as he resolves his issues and comes to terms with his past.

Undoubtedly, *A Brooklyn Saga, Stories from the Stoop* will find its greatest audience among Brooklynites who will enjoy the familiarity. But there is a certain uniqueness to Williamsburg which sets it apart from other immigrant melting pots such as Boston and Chicago, so I do recommend it. It's a very entertaining and quick read. ✨

Thanks so much for the suggestions! Please keep them coming to lbinkley@yahoo.com

Italian Word or Phrase of the Month • From Linda Gaudio Binkley

Invece or Invece di

On the other hand / On the contrary / Conversely / Instead of

Invece is a very common Italian word. It always involves a choice.

- **Devi usare una forchetta invece di usare un cucchiaino.**

You should use a fork instead of using a spoon.

Use **invece** to show opposition:

- **Tutti volevano andare alla spiaggia, io, invece, ho preferito frequentare la piscina.**

Everyone wanted to go to the beach, I, on the other hand, prefer to go to the swimming pool.

Use **invece** to show a choice:

- **Invece di uscire, restiamo a casa ad ascoltare la musica.** Instead of going out, let's stay home and listen to music.

- **Io prendo l'autobus, invece lui guida.** I take the bus, on the other hand, he drives.



Mission Chamber Orchestra

AT THE IAHF

JANUARY 29, 2023

Save The Date



The Mission Chamber Orchestra has finalized its programming for a special "Italinaita in the Americas" concert at the IAHF on Sunday, January 29, at 3:00 PM. The concert promises to be innovative, diverse and engaging for a wide range of musical tastes. It also highlights Maestra Ray's long-time commitment to contemporary music, composers, and her support of Italianita in her repertoire. This is the orchestra's 26th season. Through the years, they have enriched the cultural life of our Valley with amazing performances. In the past, IAHF members have attended some as field trips. Next year, they will be at the IAHF.

The program selection has been finalized and includes, Romeo Casarino's concert premiere, "Prospice," Louise Canepa's "Nostalgia," Joseph Curiale's "Wild River," the first movement from a horn concerto by Henry Mollicone, "Libertango," by Astor Piazzolla, John Corigliano's "Elegy," a World Premier "Divided II. Duetto Lontano" by Alex di Guiseppe Goodhart and Luis Gianneo's "Pericon': Danza Argentina."

The Concert is a part of the 2022-23 Season and individual tickets can be purchased for this event online and at the IAHF. In addition, the entire season for the Mission Chamber Orchestra can be viewed at www.missionchamber.org should you wish to attend other performances by the Orchestra.

Individual ticket prices for this event are \$25 for general, \$20 for seniors (age 65+) \$15 for students to age 25, and \$10 for children under 12. For this concert, a limited number of musical scholarships are available to defer any hardships. Contact the IAHF at 408 293-7122. Ticket sales can be purchased at the IAHF through Tuesday, January 24th, 2023, or you can access the orchestra site at www.missionchamber.org/events-tickets.

-- Article by Ken Borelli ~

The Orchestra [DECONSTRUCTED]

During the Covid lockdown period, the Mission Chamber Orchestra, who will be performing at the IAHF on Sunday, January 29, 2023, made a teaching video composed of performers explaining their instruments. It's an excellent and timely introduction to the various components of an orchestra. It was shared by IAHF member Maestra Emily Ray. She noted:

"The video our musicians made is called The Orchestra [Deconstructed]. It is on the orchestra's YouTube channel and available to anyone. There are time stamps so people can watch particular sections and not have to watch the whole video in one sitting, as it is around an hour and 47 minutes. Here's the link: [The Orchestra \[Deconstructed\]](#). Take good care, Emily Ray"

-- Article by Ken Borelli



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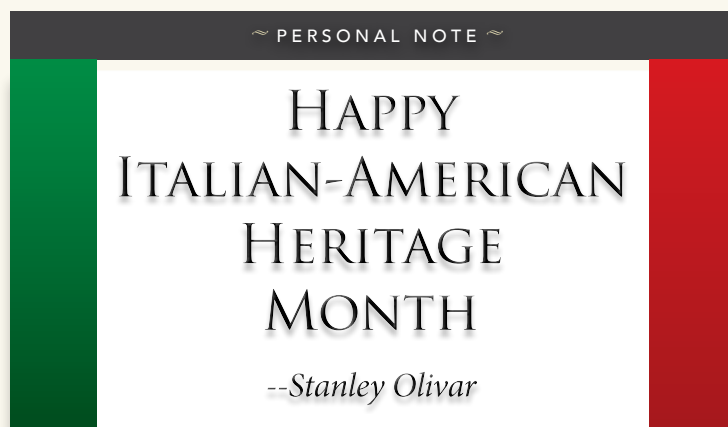
AN OPPORTUNITY TO HELP OUR CLUB

We are excited to say that we have just ordered 350 new chairs for our IAHF. These new chairs will make our celebrations look even better than they have in the past. We are offering our members an opportunity to help defray the cost of this expense.

YOU CAN "NAME A CHAIR" FOR \$25

We will have placards printed to mount on the back of each chair either listing a name or "IN MEMORY OF" or "IN HONOR OF" with a name underneath. Click here to Name A Chair today: <https://form.jotform.com/220448648742159>

Or call the office at (408) 293-7122. -- Article by Nanci Wilborn and Azie Habib ~



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Lucia's COOKING CLASS NEWS

Carciofi Ripieni e
Pollo al Mattone



September 1st arrived with an abundance of artichokes and chicken at the IAHF for our cooking class.

We had a full class of twenty enthusiastic students who wanted to learn how to make Carciofi Ripieni (stuffed artichokes) and partake in Ken Borelli's Pollo al Mattone (chicken under a brick).

Because the dishes we were preparing were time consuming, and we wanted our students to enjoy them that same evening, we pre-prepared the food prior to the class starting. So while Ken prepared his chicken dish, Dave and I stuffed twenty artichokes. As you can probably guess, this was quite a feat!

Ken began the class by explaining how Pollo al Mattone is prepared. His recipe appears on the next page.

After Ken's presentation, the Carciofi Ripieni class started. In preparing for this class, I learned that this marvelous vegetable is a nutritional powerhouse and is known as the "King of Vegetables." They are loaded in antioxidants and other nutrients, improve digestion, are high in dietary fiber and aid in healthy liver function. So not

only are they delicious, they're good for you, too!

I began by reviewing all of the ingredients in the Carciofi recipe. Next, I demonstrated how to prepare the artichokes by chopping off the top portion and the stem, removing some of the bottom leaves and trimming each leaf. In addition, I showed the class how to stuff the artichoke. Once that was done, the students chopped the onions, parsley and garlic and were each given an artichoke to stuff. This is the fun part of our classes when the students have "hands on" experience creating the cuisine. Another advantage is that they have the opportunity to work together and build friendships and community.

Afterwards, the delicious part began! Ken dished out the chicken, and Dave dished out the artichokes. We all consumed the yummy "cibo" and left feeling stuffed and satisfied.

Grazie mille to all of the students who attended and to those who brought food to enjoy!

CARCIOFI RIPIENI (STUFFED ARTICHOKES) Serves 4

Ingredients

- 4 artichokes
- 1 lemon
- 1 ½ cup dry breadcrumbs
- ½ cup chopped onion
- 1 clove minced garlic
- ¼ cup grated parmesan cheese
- ¼ cup chopped Italian parsley and or cilantro
- ½ teaspoon salt
- ¼ teaspoon pepper
- 4-5 Tablespoons extra virgin olive oil

To prepare the artichokes

1. Cut off one inch of the top of the artichoke to form a flat top. Trim the stalk close to the base of the artichoke bulb.

2. Remove the few woodier outer petals.
3. Trim the tips of each of the artichoke leaves.
4. Place the artichokes into a large bowl with the juice of 1 lemon in cold water for five minutes. This will remove any bitterness.
5. Turn the artichoke over and bang down onto a cutting board, this will loosen the petals. With your fingers, gently spread the petals (without breaking them off). This makes room for the stuffing. Drain upside down.

To make the stuffing mixture

1. Sauté the onion in 2 tablespoons of olive oil in a skillet, until transparent.
2. Add garlic and sauté for 30 seconds.
3. Remove pan from heat and add breadcrumbs, cheese, parsley, salt and pepper and mix well.

4. Spread leaves of artichokes open.
5. Fill the leaves with the stuffing mixture, starting from the bottom and working to the top.
6. Open the top center of the artichokes and fill with stuffing.

To cook

1. Place artichokes close together in a pot so that they will remain upright during cooking.
2. Drizzle the rest of the olive oil over the artichokes.
3. Add water to the bottom of the pot so that it will steam the artichokes and cook at medium heat for about an hour or until leaves are tender.

Enjoy!

*Adapted from A Taste of Memories from the Old "Bush", Volume 1, by Catherine Tripalin Murray *continued on next page >>>*

Upcoming Cooking Classes

Thursday, October 13th (date change), 7:00 p.m. – Sweet Potato Gnocchi in a Sage Butter Sauce with Linda Binkley / Get ready for Thanksgiving by learning how to make these delightful morsels! / \$25 members, \$30 non-members / At the Hall

Thursday, November 3rd, 7:00 p.m. – Italian Holiday Cookies / This popular class will get you in the Holiday baking mood! / \$25 members, \$30 non-members / At the Hall

To enroll in the classes, please call 408-293-7122 to RSVP or register online at: <https://form.jotform.com/212754933891061>

We hope to see you there!

-- Article by Lucia Clementi / Photography by Stanley Olivar, Dana Zuccarello, and Dave Perzinski ✨

The IAHF Hall is located at 425 4th Street, San Jose

Pollo al mattone

At our September cooking class, we sampled "Baked Chicken Under a Brick" along with Lucia Clementi's class for Stuffed Artichokes (noted in a separate article in this Newsletter). The following is how I prepare Pollo al Mattone. This is actually an old-style way of preparing baked chicken and is as much a technique as is any sort of recipe. I have also used this technique to bake thick pork chops and various cuts of chicken (halves, quarters and pieces.) The photos I will be using are of skinned chicken thighs.

The two essential items needed to prepare the dish are a 10-inch cast iron skillet and a standard brick. The brick is washed and then covered with aluminum foil.

Step 1 (Photo 1)

To prepare the dish, I bake the chicken on a bed of greens with mushrooms and green onions. I have seen simpler versions of this dish without any greens and just in an oiled skillet. I think the greens really enhance the flavor. I use the following vegetables for the skillet bed.

- 2 washed bunches of greens (dandelions and collared) cut in half
- 1 large bunch of diced onions
- 1 cup of sliced mushrooms
- salt, pepper, and herbs to taste
- olive oil to coat the bottom of the skillet

Coat the bottom of the skillet with olive oil and lay a bed of greens, diced onions and mushrooms in the skillet.

Step 2 (Photo 2)

I first remove the skin of the chicken, approximately 8-9 pieces.. Marinate the



pieces with lemon juice, white wine and herbs for several hours or overnight in the refrigerator.

Step 3 (Photo 3)

Place the chicken pieces on the bed of greens and add a couple of tablespoons of marinade over the chicken. The greens and mushrooms will also add liquid to the baking process, creating a rich stock. The stock can be used over rice, couscous and/or pasta, to be served with the chicken. Place the brick over the center of the skillet and bake for 45 minutes in a 350-degree oven.

Step 4 (Photo 4)

After baking for 45 minutes, take the skillet out of the oven, using well-insulated potholders and remove the brick and turn the chicken pieces over to brown on top. Place the brick back on the skillet and bake for 15 minutes more to brown the top of the chicken. Then remove the skillet and place it on the stove to cool. The brick will radiate heat so it will remain hot longer than any sort of traditional baking pan. A cautionary note: both the iron skillet and the brick will remain hot longer than normal cookware so be sure you have pot holders available. Also, warn any curious onlookers not to touch the skillet!

Once this is done, remove the brick, and you can serve the chicken in the pan or a serving dish with the greens and some of the liquid. If it is served from the skillet, it will remain warm for about 20 minutes and allow you to prepare a side dish with any of the liquid from the baked chicken.

-- Article by Ken Borelli

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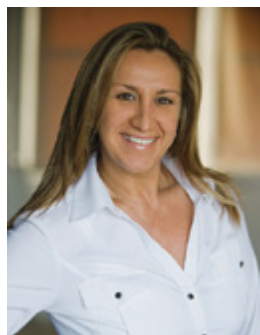
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EDUCATION

Since obtaining her California Real Estate license, Rosetta has attended mandatory legal classes, completing various state-required programs, such as Real Estate Principals, Real Estate Appraisals, 1031 Exchange Reinvestment Plan, Senior Real Estate Specialist, Certified Probate & Trust Specialist, Pricing Strategy Advisor Certification, Short Sales & Foreclosure Resource Certification, Limit Liability Company for Reinvestments, Protecting the Fee, Due Diligence and Disclosures, Agency Fair Housing, Trust Funds, Ethics and Risk Management, Survey Course and Risk Management. Professional Philosophy Rosetta's passion and philosophy have always been to put her client's best interests first, provide every client with the highest of business ethics, commitment, and 100% excellent quality service. Building a lifetime relationship by earning the respect and trust of her clients, is her ultimate goal.

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