



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

MARY PIZZO / IAHF NEWSLETTER EDITOR



PRESIDENT'S MESSAGE

WE NEED YOU!

TO VOLUNTEER

Our members are the heartbeat of our organization. Our 42nd Annual Italian Family

Festa is gaining steam as we plan another exciting year. There are currently a couple of vacant chairs that we need volunteers for, as well as some of our current chairs will be retiring after this year's Festa. We're looking for people who are interested who can train with and shadow during the weekend of the Festa, so they'll be ready to take over next year. The following booths need new chairpersons: volunteers, kids' zone, cannoli and gelato and the grape stomp stage. These booths are a staple of our Festa we can't afford not to have them. Please consider what you can do to help us with these vacancies.

Travel to Italy with the IAHF?

We're testing the waters to see if we can generate enough people interested in taking a trip to Italy in the fall. There are 2 different dates offered and you'll be able to watch the Q&A we had in January as well as view the brochure. Will 2024 be the year you travel to Italy?

Please mark your calendars

There are many great events offered in the months of May and June! Be sure to look at the upcoming events as our chairpersons and volunteers are working very hard for your enjoyment. The Bocce Tournament, the cooking classes, regional lunch, Cena Fuori and Festa della Repubblica Flag Raising and Dinner Dance. Also, please make note of the date change for our annual Polenta Dinner, brought to you by the Tricarico Club and the IAHF.

~~~Dana Zuccarello Aguirre, President

## EVENTS

AT

## A GLANCE

SEE PAGE 2 FOR MORE INFORMATION

- May 02, Thursday / Cooking Class / 7-9pm / At the Hall
- May 05, Sunday / Bocce Tournament / 11:30am/ Los Gatos
- May 22, Wednesday / Film - Hearts Delight--An Orchard Story + Plant sale
- May 30, Thursday / Cena Fuori

### **ONGOING CLASSES**

- Italian Language Classes / Conversational and Intermediate / Online classes
- Cooking Classes / Come to the IAHF for cooking, eating and good times!!



**MAY**

- May 02, Thursday / Cooking Class with Nora Monette - Frittata / 7-9pm / At the Hall / \$25 for members, \$30 for non-members / Make reservations [online](#) or by calling the IAHF at (408) 293-7122.
- May 05, Sunday / 9th Annual Bocce Tournament / At Campo di-Bocce Los Gatos / \$50 for players, \$25 for non-players / See flyer on page 3 / Purchase tickets [online](#) or by calling the IAHF at (408) 293-7122.
- May 22, Wednesday / Film: Hearts Delight -- An Orchard Story / 6pm-8pm / At the Hall / \$10 per person / Purchase your tickets [online](#) or by calling the IAHF at (408) 293-7122. Director and members of the Messina Family will be at the event. See the article on page 16.
- May 22, Wednesday / Plant sale of tomato and pepper plants from our friends at Prusch Farms. Please call the IAHF at 408 293-7122 to RSVP as it will help in planning.
- May 30, Thursday / Cena Fuori / Ristorante da Maria / Reservations will be available online once the menu is finalized or by calling the IAHF at (408) 293-7122.

**JUNE**

- June 02, Sunday / Festa della Repubblica Dinner Dance / Time cost tbd / At the Hall / Make reservations.
- June 03, Monday / Festa della Repubblica Flag Raising / Time & location tbd
- June 06, Thursday / Cooking Class – Dave's Sicilian Pizza / Come and learn how to prepare Dave's special pizza which he learned from his Sicilian grandmother / 7-9pm / At the Hall / \$25 for members, \$30 for non-members / Make reservations [online](#) or by calling the IAHF at (408) 293-7122.
- June 09, Sunday / 2024 Scholarship Luncheon / At the Hall / Book reservations [online](#) or by calling (408) 293-7122.
- June 16, Sunday / Father's Day Chamber Music Concert / 3pm-6pm / Five Wounds Portuguese National Church.
- June 23, Sunday / Polenta Dinner / 3pm-7pm / At the Hall / \$30 for IAHF & Tricarico Club members, \$35 for non-members / Purchase tickets [online](#) or by calling the IAHF at (408) 293-7122. See the flyer on page 7.
- June 27, Thursday / Cena Fuori location TBD/ Online reservations will be available once the menu is finalized or by calling the IAHF at (408) 293-7122.

**SAVE THE DATE**

- August 3-4, Saturday and Sunday / Festa 2024/ History Park San Jose

**ONGOING LANGUAGE CLASSES**

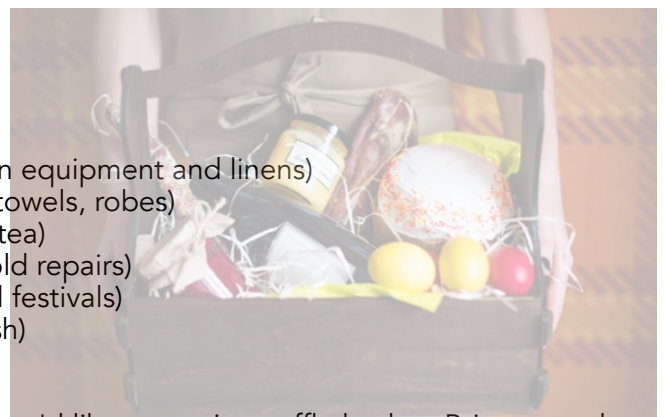
Italian Language Classes / Conversational and Intermediate - Online classes / Weekly Monday and Wednesday / 6pm-7pm / Join by [Zoom](#), [Google Meet](#) or call 1-413-400-3169 (PIN 367 186 912#)

## Donate Baskets, Baubles, Treasures and Trips

The IAHF is amassing gift baskets for raffles at our Festa this August and Pre-Holiday Raffle in October/November.

We are looking for donations of these items:

- Medium and large size baskets in good condition.
- Sports memorabilia (cups, caps, blankets, equipment)
- Cooking items (gourmet pasta, sauce, olives, oils, kitchen equipment and linens)
- Bathing treatments (bath oils, bubbles, scrubs, candles, towels, robes)
- Beverages (wines, beers, sparkling waters, juice, coffee, tea)
- Tools (gardening implements, car maintenance, household repairs)
- Tickets (sports, theaters, concerts, local restaurants, local festivals)
- Services (massage, mani/pedi, shave & a haircut, car wash)
- Vacation spots, trips



So as you do your spring cleaning, set aside items which you'd like to see in a raffle basket. Bring your donations to the IAHF Office Tuesday-Friday, 10-4pm.

All donations are tax deductible and will tickle the winners of our raffles!

# Italian American Heritage Foundation

## 9th Annual BOCCE Open Tournament and

## IAHF Fundraiser

**ALL ARE WELCOME TO PLAY!**

**Sunday, May 5, 2024**



**Games:** start promptly at 11:30 AM.

### Tournament Rules

- Please come early to register prior to game time. Tournament ends at 2:00 PM.
- Only Campo di Bocce's BALLS may be used.
- You may enroll your own team of 4 players, or we could assign you to a team.
- Time-limited rotation playing.
- The play will culminate in a "play-off" for the IAHF Championship.



**LOCATION:** Campo di Bocce,  
565 University Ave. Los Gatos, CA

**PARKING:** Complimentary parking at Campo di Bocce, including street side, and the Intero Real Estate lot.

**Included:** Pizza, Fruit & Veggie Tray, and Dessert  
**No-Host bar**

**COST:** Players: \$50 each; Non-players and youth: \$25 each

**Non-players welcome. Root for the home team!**

**Bocce Co-Chairs:**  
**Sharon McCray**  
**& Ken Borelli**



**SCAN ME  
FOR TICKETS**

**Method of Payment:** All IAHF events may be paid online at [iahsj.org/events](http://iahsj.org/events) or scan QR code above

**RSVP** online or call the IAHF at (408) 293-7122, email us at [iahsj@iahsj.org](mailto:iahsj@iahsj.org)

Your Name \_\_\_\_\_

( ) I have a team of four. They include:  
\_\_\_\_\_

( ) I'll join a team that will be selected for me.

( ) I prefer to socialize with friends and enjoy appetizers.

( ) Unable to come but want to donate to the IAHF Fundraiser \_\_\_\_\_

Make & send check payable to:  
**Italian American Heritage Foundation**  
425 N. Fourth Street  
San Jose, CA 95112





is one of the major sources of our fresh crab. We secure the crab from the Ft. Bragg and Southern Oregon coast area, which was iced and shipped fresh to the IAHF the day of the event!

## IAHF GOES UNDER THE SEA

### WOW!

Thanks to the magic of DJ Eric our Annual Crab Feed was transformed into an undersea place of beauty. Fabulous underwater scenes, special props and a tropical balcony surrounded the dance floor. There were many opportunities for our guests to take photos against the fabulous backdrops. It was a true labor of love, along with all the support of our volunteers, who worked so hard to make this such a special event.

And thanks to an amazing kitchen crew, we once again enjoyed a feast fit for a king. Tossed salad accompanied by herb garlic bread was followed by pasta Bolognese and then all the crab your tummies could hold! The crab was marinated in a delicious Chimichurri base. To top off the meal, we were served "It's-It" Cappuccino ice cream bars. Truly a decadent touch, but a meal to write home about.

As it turned out, this was to be one of the last fresh California crab feeds available for this year. California crab season closed on April 8th, and it

Longtime member Steve Cornaglia, joined by family and friends, celebrated a special 98th birthday at the event. He was also serenaded by Dan Burns, who sang the Italian version of "Happy Birthday" (Tante Auguri a Te) with warm wishes for "Cent'anni!" toasted by all.

After dinner DJ Eric played a vast array of music for dancing. Eric knows what the crowd enjoys and always aims to please. The Crab Feed has now inspired and/or challenged DJ Eric to plan something equally stunning for the Polenta dinner on June 23! So, plan on attending that special event which is in partnership with the Tricarico Social Club for their signature dish.

Thanks to Azie Habib the bar was kept open serving liquid refreshments for us before, during and after dinner.

Once again, we would like to thank all the wonderful volunteers without whom the event could never have taken place. We are truly blessed to have so many hard-working people helping us put on events. We look forward to crab season rolling around next year so we can host this fun event again!

~~~ Article by Nanci Wilborn & Ken Borelli, Co-Chairs, and photos by Stanley Olivar



Crab Feed Photos



2024 IAHF Scholarship Awards Celebration

The IAHF is pleased to announce that the Scholarship Awards Luncheon will be held on Sunday, June 9, 2024, at the IAHF Hall. The event will begin at 12 noon. Cost is \$25 per member & \$30 per guest.

We encourage members to attend this event to help support, celebrate and acknowledge the achievements of our scholarship recipients.

Read details of this event on the IAHF website: iahfsj.org/scholarships.

--- Marie Rose Peirano Dalldorf, IAHF Scholarship Chair

April Regional Lunch & Songs - Calabria

April's Regional Lunch featured Calabria, located on the toe of Italy. It was originally composed of three provinces, and most recently subdivided into five provinces. The original "tre sorelle" Cosenza, Catanzaro, and Reggio were subdivided into two additional provinces with Crotona and Vibo Valentia coming into the fold. The name "Italy" was first used to describe the region of Calabria by the early Greek settlers that later became the name of the Peninsula and nation.

The culinary fare is quite distinct, especially with the use of certain herbs and spices, and reflects a vast array of both vegetables, grazing meats, and fish. Calabria is at the bottom of the Italian Peninsula, full of valleys and mountains and surrounded by the Mediterranean and Adriatic Seas on three sides. The culinary scene incorporates a wide range of food products reflective of their geography.

For the lunch, a sampling of appetizers included dill-and-green onion polenta sliced and baked in butter; marinated Greek olives and lupini beans; a green salad that included both romaine and escarole greens; baked herb French bread; a pasta dish that included cultivated mustard greens called "rapi"; fennel-based braised sausage and peas; cream puffs and fresh grapes.

There was a fantastic special treat in addition to the lunch which included a mini serenade by two students, soprano, "Kaya," and tenor, Ian Harris, both from the Music Department at San Jose State. They had amazing voices and reflected a new generation of singers entering the challenging world of opera and classical music. Their performance included Rossini art songs. Kaya included in her concert two Negro spirituals. The pianist was Simona Snitkovskyay, an accomplished and brilliant musician in her own right. The pieces are being posted on the IAHF web site. The music for the lunch was coordinated by Tara Branham of both San Jose State and Opera San Jose and Delia Schizzano, who is also a member of Friends of Opera San Jose. Kaya also invited those in attendance to her San Jose State recital, Sunday May 5, at around 4 PM at San Jose State University. Details can be obtained by calling the IAHF.

Hopefully, we can build upon this amazing pool of young musicians at other forthcoming events. This was such a wonderful afternoon with fine foods, good company and glorious song.

~~~ Article by Ken Borelli

### Seeking Commercial Roofing & HVAC Advice

Do you have personal experience with commercial roofing and/or HVAC equipment?  
Do you have a passion for reviewing construction bids?  
Do you have a few hours to spare?

If you answered yes to any of those questions, have I got a committee for you!

We are in the process of obtaining bids to replace the roof of our building and install a modern HVAC system. We would like to find 2-3 members with knowledge of commercial roofing, HVAC equipment and/or project management.

If this catches your attention, please email Azie Habib ([azie.habib@iahfsj.org](mailto:azie.habib@iahfsj.org)) or call him at (510) 589-7072 to learn more.

## La chimera --A Visual Feast!

Flying under the publicity radar is an amazing new film out of Italy called "La Chimera," directed by Alice Rohrwacher. I am not sure where it will be playing when this article goes to press and hopefully it will be online soon. The film features Josh O'Connor, Carol Duarte, Vincenzo Nemolato and Isabella Rossellini.

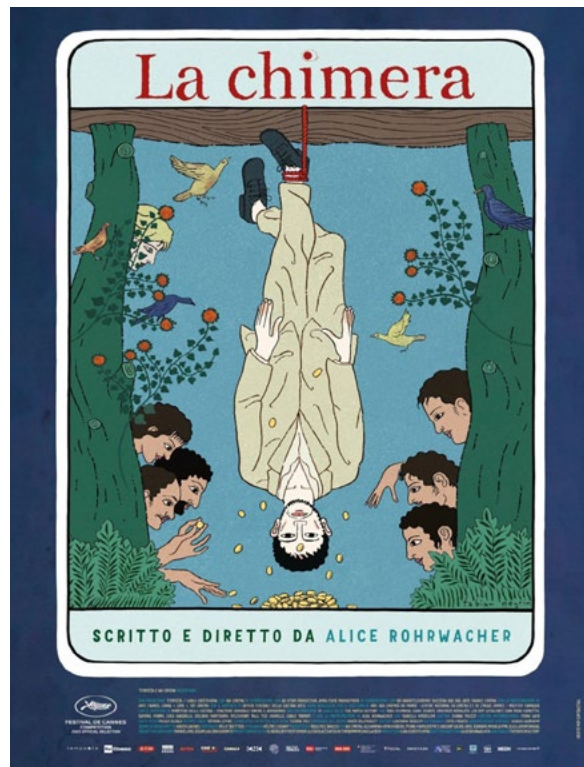
The plot centers around a crazy group of ancient tomb diggers called "tombaroli," led by Arthur, a British expatriate who is played by Josh O'Connor. They make a living among the intrigues and trafficking of the illegal antiquities market in Italy around the 1980's. It fits into the category of an adventure movie and is so much more! The cinematography, music and special scenes are just amazing and, in many ways, haunting. The lives of these tombaroli take on an odyssey-like search with well-placed character scenes along the movie's journey.

In some ways, the plot brings to life the "old Etruscan gods" so embedded in the culture and life of Central Italy. The name of the film is adopted from the mythical Greco Roman Beast, La Chimera, and employs many Greco-Roman mythical themes along with a glimpse into the traditions still alive in parts of rural Italy. While plunder may be the name of the game, for Arthur there is also an unconscious tie with the deceased as he tries to connect with his lover Benjamina. In fact, one of the themes of the movie, including the music, touches upon the trials of Orfeo as he searches the underworld for his lost love, Eurydice.

There is another love in the movie, Italia (Carol Duarte), who is smitten by Arthur as she offers to teach the Englishman "Italian" as in Italian hand gestures! which turns into a sensual, romantic scene as part of the conclusion. The characters, their stories, the ancient tombs, and the Tuscan landscape all blend into an intriguing work that is tied together by the music in the form of "stornelli," an Italian musical art form akin to a ballad. This is accompanied by authentic musical instruments as the band of tombaroli are memorialized by modern folk troubadours. There is one amusing mirror to today's world. While there may be an aversion to tomb robbing, the elderly mother of Benjamina, played by Isabella Rossellini, who is ensconced in her rambling villa with three of her daughters. The daughters are plundering her treasures little by little to the point you begin to wonder who the grave robbers really are!

I will be looking forward to a second viewing soon especially for the photography, music, and nuances that I am sure I missed in the first viewing. There is so much to the film that enabled me to describe its essence a bit without giving the plot away, which had me glued to the screen.

~~~ Ken Borelli



CULTURAL VILLAGE • GREAT FOOD • FUN FOR ALL!

SAVE THE DATE

42nd ITALIAN FAMILY FESTA!

AUGUST 3 & 4 • HISTORY PARK SAN JOSE
1650 Senter Road, San Jose 95112
Saturday 11 am to 7 pm • Sunday 11 am to 5 pm

KIDS' ZONE • CULINARY DEMONSTRATIONS

ARTS & CRAFTS • CELEBRITY GRAPE STOMP

WINE TASTING GARDEN • GREAT ENTERTAINMENT & LIVE MUSIC!

ITALIAN FAMILY FESTA San Jose

FREE ADMISSION

"c'e vediamo alla festa!"

For information or to volunteer: italianfamilyfestasj.org



Italian American Heritage Foundation
Event Date Changed
Annual Polenta
Family Dinner Dance



Polenta with Sausage

**Menu: Mixed Green Salad,
 Garlic Bread, Polenta, Sausage
 and Dessert**

**Sunday,
 June 23, 2024**
3:30 p.m. Social
4:00 p.m. Dinner
 IAHF Hall
 425 N. 4th Street
 San Jose, CA 95112



Eric Hot Rod DJ

Dedicated to the memory of
ANTONIO AMATO
 (Event Co-Founder)

Join friends from the Tricarico Social Club and the Italian American Heritage Foundation for the annual Polenta/Sausage Family Dinner prepared by the crew from the Tricarico Social Club.

All are welcome!!!

Event Date Changed

BRING YOUR OWN WINE / BEER

Welcome by the IAHF President Dana Zuccarello & Tricarico Social Club's Ben DiNapoli Jr.
 Social 3:30 p.m.

4:00 to 8:00 p.m. Dinner & Dancing

RSVP below, or call 408.293.7122, or email: iahfsj6@gmail.com

Event Chairs: Ken Borelli & Ben DiNapoli, Jr.

() Members of IAHF or Tricarico Club at \$30.00 _____; () Member Guests at \$35.00 _____;
 () Vegetarian Sauce Available. Total no. of persons: _____

Credit card payments may be made over the phone at 408 293-7122 Children 12-and-under free!

Name(s) _____

To be seated with _____

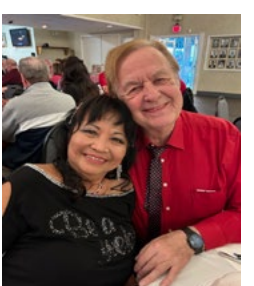
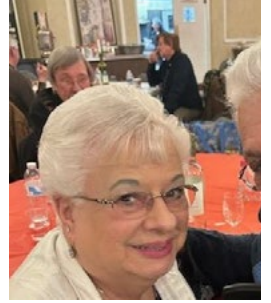


Checks to: Italian American Heritage Foundation
 Polenta Family Dinner Dance 425 N. Fourth St.
 You may also pay online at iahfsj.org/events San Jose,
 or by using the QR Code to the right CA 95112

Cut-off Dates: Tuesday, June 18th for reserved seating & June 20th for open seating. Walk-ins subject to space availability.



After Glow Dinner, Dancing, and Love



After Glow Event

February 25, 2024

Photography by Stanley Olivar



Hospice Visit with Joe and Frances Pizzo

It was my birthday. Work as usual for me. After my work ended, I arranged for Joe Pizzo to accompany me to visit Frances, his beloved wife, now under hospice care. This was what I intended to do to observe my birthday.

Joe and I took a short-distance drive in his SUV to the facility where Frances is confined. This facility looks like a single-family residence, so it isn't big at all, and the number of residents is limited. Before her confinement at this home, Frances's doctors estimated that she had only four days to live. This was four months ago. Clearly, and as Joe agrees, Frances is a fighter despite her petite frame and now thin legs. She is 85 years of age.

Respecting Joe's wishes, I did not take any photo of Frances during our visit. Frances cannot even sit in a wheelchair; she is 100% bedridden in her private room.

Remarkably enough, she was lucid during our visit. As soon as I stood near the foot of her bed, she recognized me - or so she said. According to Joe, Frances suffers from dementia, particularly Alzheimer's disease.



"Why are you always out of the house?" she asked Joe. She thought that she was at their home, the home they shared together for 62 long years. Always together with Joe, Frances was a foodie at our usual *cena fuori* (dining out) although she was never a big eater.

Marital bliss of almost 64 years is evident in their lovely, well-kept residence located next to Willow Glen. The faithful and dedicated husband that he is, Joe meticulously sees to the upkeep of their property inside out.

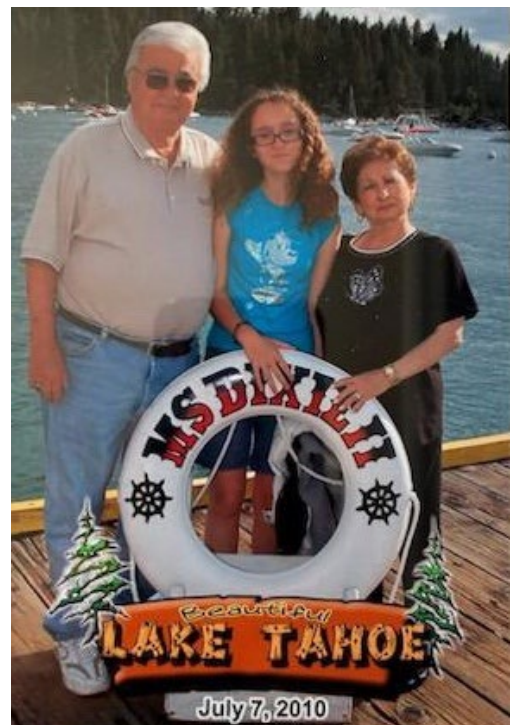
Due to the proximity of the nursing home, Joe visits Frances several times a day. He says he was fortunate enough to have found this facility for Frances.

When Joe and Frances exchanged wedding vows at St. Martin of Tours church on June 5, 1960, Joe was barely 20 and Frances was 21. Joe, now 84, is retired as the Facility Manager for the Santa Clara Unified School District. He had personnel working for him in 34 schools in the District. He held the same job for 36 years and reported directly to the Superintendent of Schools. Frances used to work as an accountant at Contadina Foods owned and run by the Morici Family.

Before she fell terminally ill, Frances was an avid reader. This is evident in the master bathroom that has a tall shelf full of books. Joe, on the other hand, enjoys tending his vegetable garden where he grows tomatoes, string beans, eggplant and herbs, among others. In all, I could only gasp at what a blissful life this beautiful couple lived!

My thoughts as I left in my car from their driveway: *At the end of the day, all we have left are photographs and memories, but sometimes, even the memory fades away.*

~~~Stanley Olivar



With their only granddaughter Katie.

# TONY BENNETT?

## Where?!?

Tony Bennett performed at the Center for Performing Arts. Sponsored by the IAHF. I knew nothing of it when I became the librarian in 2018, 40 years later.

I had seen a Super 8 mm film canister for a couple of years but had not comprehended its importance. It sat in a pile of miscellaneous items near my desk, a lonely item labeled "Tony Bennett / 1978 Festival."

Our newspaper archive told me that the concert occurred on October 13 at the San Jose Center for the Performing Arts. My friend Vita had attended with a friend, who had been plenty mad that Tony sang American standards, but not one Italian song. The nerve!

The captivating image that accompanies this article is a self-portrait by Tony. As I learned about the concert, I took a second look at that film canister. I couldn't let it be lost to time.

## What to Do?

I'm very glad that I spent time researching before trying to run the film on someone's old projector. It turns out that film can shrink over time. When the holes in the side of the filmstrip no longer align with the sprockets in the projector, the film can be torn and damaged irreparably.

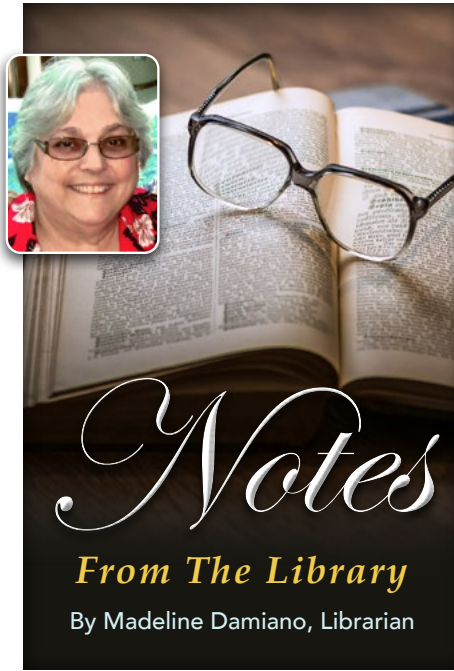
I learned how to determine if a film had sound. I found companies that worked with Super 8 films, and some of the pitfalls to avoid when digitizing. I summarized articles on how to get the best results and made a list of important questions to ask.

Being in the middle of Silicon Valley, I expected a lot of local choices, but Bay Area companies didn't seem to have the cutting-edge equipment I was hoping for. I finally came across Video Conversion Experts in Chandler, Arizona, and spoke at length with the owner Brad Hinkle.

Brad was a pleasure to talk with, patiently answering many questions. He spoke with pride about previous films his company has handled, and how they found the best digitizing machine in Germany and had it shipped to the US. I felt I had found the right company. Board member Nanci Wilborn became my hero when she agreed to fly the film to Chandler and hand-deliver it. It was really happening.

## It's Finally Here!

The digitized version was delivered to my house on Monday,



April 15th, Tax Day. Some might have taken that as a bad omen, but I was excited as I plugged in the flash drive and began to view the 22-minute film.

And there he was, Tony Bennett, his golden voice crooning "I left my heaaaart / in San Fraaaaancisco . . ." But the image wasn't him in person - it was a copy of an IAHF newsletter advertising his upcoming concert, accompanied by his recorded song. It was soon replaced by footage of the festival.

Well, OK, so we'll see some of the festival before we cut back to him. So I watched the footage and waited while the minutes ticked off. 10 minutes in, 15 minutes in, and at 18 minutes in I finally realized that Tony would not be appearing.

## The 1978 Festival

Despite the disappointment of not seeing Tony, the digitization was well done, and the images probably look as good as they did 40 years ago.

The film is a valuable recording of our 2nd Annual Italian American Festival. It was filmed on the weekend of October

7th and 8th by Charles J. Falcone, who included footage of food booths, dancers, performing musicians, and even a little bit of opera and a charming musician with a lovely French accent.

I was thrilled to see and hear some of our founding members. Don Lima and Murphy Sabatini make a brief appearance, joking and teasing each other. John and Lonnie De Vincenzi also make appearances. John explains "what the festival is all about," and they are later honored by being proclaimed King Columbus and Queen Isabella, reigning over the festivities.

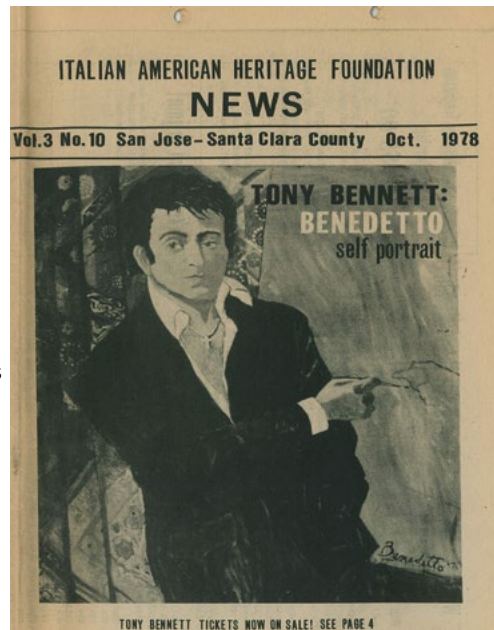
I will be working with an editor to provide context and depth to the film before we show it to our members. One question remains. Why did Charles Falcone put

Tony's name on the label? Did he intend to continue filming when Tony arrived? Is there yet another film waiting to be discovered? Hmm . . .

## Santa Clara County Historic Grants Program

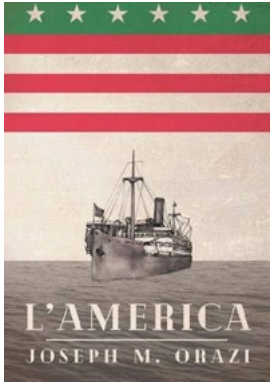
Once again, I want to acknowledge and thank the County of Santa Clara for providing the funds to digitize this film and allow us to preserve the history of this great organization

Comments? Email me at Madeline, [librarian@iahfsj.org](mailto:librarian@iahfsj.org)





All three protagonists gain passage on the Santa Anna in 1915. Two paid for their passage, while one gained entry by nefarious means. His story is the most intriguing. All are booked in steerage, and the detailed shipboard description is sad and unforgettable. It's painfully disgusting for those dear, hopeful souls.



## L'America

By Joseph M. Orazio

Author Orazio has written an immigration book stylistically quite different from most of others we have read. It is not a memoir. The book shares fictional events in the lives of three unrelated families: one from Sicily, one from Calabria and one from Naples. Though

they all board the same trans-Atlantic ship which sailed from Palermo to Napoli thence to New York, these families never meet.

The events occur in 1915 when the South of Italy still lay in the shambles created by the unification. There is poverty, government neglect and civil strife with anarchists, fascists, and monarchists vying for power. The mafia, in its several forms, holds sway over the communities, and average citizens are offered rare opportunities for upward mobility. L'America is the dream of many.

Arrival in New York is a dismal disappointment. Tenements, mafia, street gangs and outright prejudice creates a wall of challenges and heartache. The novel is a swift read, and we smoothly glide through their depressing difficulties as they, all three, march toward assimilation and success. Despite its descriptions of seediness that greeted the immigrants, the book develops the characters and ultimately leaves us feeling uplifted and satisfied that all three will eventually realize the American dream. The fact that one-character refuses to say "America" without using the Italian article, L'America, reveals that the immigrants surely remain bonded with their homeland.

Each chapter opens with a quotation appropriate to the topic of the chapter. Some are in dialect, some are political, some historical. This adds depth to the rhetoric and the dialects add warmth and sentimentality. The book is enlightening, entertaining, and satisfying.

L'America by Joseph Orazio is available in the IAHF library.

Linda Gaudio Binkley

## Try out your Italian skills on this

*La pasta, intesa come pasta alimentare, è un prodotto a base di farina di diversa estrazione, tipico delle varie cucine regionali d'Italia, divisa in piccole forme regolari destinate alla cottura in acqua bollente e sale.*

*La parola pasta e' dal tardo latino, inteso come abbreviazione dell'italiano pastasciutta, può anche indicare un piatto dove la pasta alimentare sia l'ingrediente principale accompagnato da un sugo di vario genere.*



(Many older Italian Americans never heard the word pasta relating to food. Pastasciutta was known and referred to dried pasta, usually made at home) Before WWII pasta was called spaghetti or maccheroni or called by its shape, like zitti. In fact, the word pasta did not enter most American cookbooks till after 1970)

The word pasta comes from late Latin intended as an abbreviated form of the Italian word pastasciutta, and it can also indicate a dish in which pasta is the main ingredient accompanied by a sauce of varying kinds.

La pasta, meaning the food product, is a product based on flour of various sources, typical of the regional cuisines of Italy, divided into small, regular shapes intended for cooking in boiling water and salt.

# 2024 St. Joseph's Table

We enjoyed an outstanding turnout for this year's St. Joseph's Table celebration even with it falling on a Tuesday! This truly evidences how well everyone continues to work together over the years to develop an outstanding event, one that has truly become a wonderful tradition for the Italian American Heritage Foundation in San Jose and for our Italian community!

It is for her dedication to this tradition that we dedicated this year's St. Joseph Table to the memory of Kay Virgilio, who was a long-time member of the Heritage, and who sadly passed away in August 2023. The Italian American Heritage Foundation of San Jose started celebrating St. Joseph's Table in 1980, 44 years ago. In the tradition of sharing with the poor and hungry, everyone who comes through our door is welcome at our St. Joseph's Table celebration at no cost. Donations are shared with other charities such as The Salvation Army and Our Daily Bread.

This year, the event was chaired by Kathy and Larry Lohman and Co-Chaired by Ken Borelli and Mass Co-Chair Cathy De Maria. The event was staffed by twenty-two hard working Committee members and a host of volunteers, without whom we could not have had a successful St. Joseph's Table. Fr. George Aranha was our Presider at Mass. We were also blessed with Lectors - Cathy De Maria and Diana Vallorz, Altar Server - Ric Shimshock, Cantor - Mary Blaser, Pianist - Glenda Rasmussen, and Soloist - Danny Burns.

Chefs, Ken Borelli and Joe Lucito, prepared our main dish, and our "sous chefs" prepared the many side dishes. Without all the servers and many volunteers, including those from St. Francis of Assisi, we could not have gotten the food past the kitchen doors. When our planning fell short, Stanley and Azie picked up the pieces, covered our backs, and provided help when and where needed.

We are also thankful for the donations by Bob Scaletta and The Sons of Sicily who financed all the paper goods, Sam Campagna of Lima Campagna Mission Chapel for the St. Joseph Prayer Cards, Peters Bakery for an extremely large donation of wonderful pastries and cakes, Citti's Florist for the beautiful altar floral arrangement, Cerro Salabba of Cake Expressions for donating beautiful lamb cakes and beautiful cross w/lily cakes, Chuck Gullo and Stanley Olivar for donating the cases of oranges, Josie Taddeo for making a beautiful bread cross and several Pupa Con L'Uova for our Altar, Kathy Winkelman for donating the lovely ceramic crosses, and many more "Thank You's" for outstanding generous donations such as pizzelles, cannoli and much more. And last but not least, THANK YOU to everyone who helped clean up.

It takes a village to successfully put on an event like our St. Joseph's Table. We are truly grateful for all the time and effort everyone put into this year's event.

~~~ Kathy and Larry Lohman

Photos by Stanley Olivar ~~~



Cooking Class with Lucia - Arancini

With Spring in the air, thirty enthusiastic students gathered at the IAHF Hall for our April cooking class featuring a Sicilian specialty, arancini (fried rice balls). The Italian name itself, "arancini" means little oranges because of their round shape and golden color.

The history of food and recipes always fascinates me. So, in doing some research, I found that arancini originated in Sicily during the 10th century during Arab rule. During the 12th century, the rice balls were breaded and fried and brought along on long trips since they were easily transportable and filling. In the 17th century, arancini became a traditional food for the feast of Santa Lucia on December 13th when bread and pasta are not eaten. This commemorates the arrival of a grain supply ship on Santa Lucia's day in 1646, relieving a severe famine.*

Next, before we actually began arancini-making, previously prepared risotto balls were dropped into hot oil so that the class could have a taste of the finished product. Once the arancini came out of the deep fryer, they were drizzled with a marinara sauce to make them even more delicious. Arancini with marinara sauce is such a classic combination. The crispy exterior and creamy filling, paired with the savory tomato sauce, created a mouthwatering contrast in flavors and textures.

Once the class had their sampling of the hot arancini, I began by explaining the key components of the dish: the rice base, the filling, and the breadcrumb coating. I explained how to cook the risotto until it was perfectly tender and sticky. Next, I demonstrated how to stuff the rice balls with mozzarella cheese, prosciutto, and peas, adding more rice to form a tight cohesive ball. Following that, they were rolled in a semolina flour slurry and last, breadcrumbs before frying them in hot oil.

After the students had seen the process from start to finish, it was their turn to give it a try. They immediately went to work with such enthusiasm and skill, which was truly impressive! As the production line got into full swing, the room filled with the sound of laughter and chatter as the students worked together to create their arancini masterpieces.

By the end of the class, everyone was stuffed with delicious arancini and proudly took home their creations, eager to share their newfound skills with friends and family. It was a successful and satisfying evening of arancini-making, leaving everyone with a new appreciation for this classic Italian dish.

*Adapted from: <http://mamanapolifoods.com/history-of-arancini/>

~~~Article by: Lucia Clementi, Photos by: Dave Perzinski

### Upcoming Class:

May 02, Thursday / Cooking Class - Frittata with Nora Monette

June 06, Thursday / Cooking Class – Dave's Sicilian Pizza / Come and learn how to prepare Dave's special pizza which he learned from his Sicilian grandmother

Reservations:

7-9pm / At the Hall \$25 for members / \$30 for non-members / Make reservations [online](#) or by calling the IAHF at 408 293 7122



# Cooking Class with Lucia - Arancini...continues

Arancini Recipe  
Yields 20-30 Servings

## Ingredients:

- Extra Virgin Olive Oil – 3 Tbsp.
- 2 Shallots – Chopped Small
- Arborio Rice – 4 Cups
- Water/Broth of Choice – About 8 cups
- Salt – to taste
- Black Pepper – to taste
- Saffron – 3-4 strands gently broken into smaller pieces
- Italian parsley (optional) – ¼ cup chopped
- Pecorino Romano – 8oz. grated
- Parmigiano Reggiano – 4oz. grated
- Fresh Mozzarella – cut or torn into roughly 1-inch cubes
- Prosciutto – thin slices cut into roughly 1-inch pieces
- Peas – ½ cup, frozen and thawed slightly
- Semolina Flour – 1.5 Cups whisked into approximately 4 cups of lukewarm water
- Italian Breadcrumbs – 12-15oz.
- Sunflower, Grapeseed, or Vegetable oil – enough to deep fry in the apparatus of your choice
- Marinara sauce (optional)

## To Prepare the Rice:

- In a large deep pot, heat 3 Tbsp. of extra virgin olive oil on medium heat
- Add 2 shallots, chopped small and cook until soft (approximately 2-3 min)
- Add 4 cups uncooked Arborio rice, stir to coat rice with oil and cook for 1-2 min
- Add liquid (water, vegetable broth, chicken broth etc.)
- Add a large pinch of salt (especially if using only water) and fresh cracked black pepper
- Add pepper
- Add a small pinch (3-4 strands) of saffron
- Cover and bring to a simmer. Reduce heat to low, leave covered and cook, undisturbed, until all liquid is absorbed by rice. (Approximately 20-30 min)
- Once cooked, remove rice from heat and fluff to separate grains and quicken the cooling process. Allow to cool to room temperature uncovered then store cooled rice, covered in the refrigerator overnight for best results. (You may also wish to fold in a small amount of fresh chopped Italian parsley at

this point if you like but this is optional)

## To Prepare Arancini

- Remove your cooled rice, grated cheese, and mozzarella from the refrigerator one hour prior to starting deep-frying. Allowing these ingredients to get closer to room temperature before cooking will help prevent the oil temperature from dropping during frying and allow the cheeses to melt better.
- Heat oil to 375 degrees.
- Combine 1.5 cups of semolina flour and approximately 4 cups of water. Whisk until combined thoroughly.
- Spread Italian seasoned breadcrumbs generously into a large tray covering the bottom, to allow for breading.
- Add 8 oz. grated Pecorino Romano and 4 oz. Parmigiano Reggiano to rice and use your hands to incorporate thoroughly. The mixture should become sticky and able to hold together in a ball shape.
- Take a small handful of the rice and cheese mixture and create a small divot. Holding your hand level, fill the divot with a small piece of mozzarella cheese, prosciutto, and peas. With your free hand, take another small handful of the rice mixture and cover the divot, sealing the filling into the center. Form ingredients into a ball (roughly tennis ball sized) taking care to ensure the fillings are fully enclosed to prevent them from escaping during frying. Do not be afraid to press the balls into shape. It is important they are sealed tightly!
- Take one formed rice ball and submerge gently into the semolina and water slurry until coated. Move the ball to the breadcrumbs and coat entirely. Repeat.
- Deep fry completed arancini in oil until deep golden brown (approximately 6-8 minutes). Make in batches based on the size of your fryer. Do not overload your fryer as it will drop the oil temperature and lead to soggy breading and longer batch cooking times.
- Remove from oil and allow to cool on paper towel.
- Optional: Drizzle hot marinara sauce over the arancini for an enhanced flavor.

Serve and Enjoy!

# HEARTS DELIGHT--AN ORCHARD STORY

The IAHF is proud to present **Hearts Delight--An Orchard Story**, which will be viewed on Wednesday May 22nd at 6:00 social and show at 6:30. Refreshments will also be served during the social hour, and there will be time for questions after the film about the making of the documentary.



Several months ago, we were approached by Marilyn Messina and film producer Chip Curry about showing a film documenting a unique part of Santa Clara County life, the fruit orchards of old Santa Clara County. The film begins in 1905 with the arrival of Marilyn's grandparent, Stefano Messina, a Sicilian immigrant to Santa Clara County, and follows his as well as many others' journey into the famed fruit orchards of the "Valley of Hearts Delight". His orchard was in the Berryessa area, but I certainly recall, as many of you, our readers do too, the reason why Blossom Hill Road was so called, especially because of the drives among the early spring blossoms on that country lane. While varietal apricots and prunes were forefront to the orchards, other crops were also in abundance such as cherries, pears, citrus and apples. In fact, among soil scientist, the Santa Clara Valley is known for some of the deepest reserves of topsoil in the world. This is true life, and the film explores in several scenes the impact of our amazing climate upon the Messina family, and their orchard serves as a microcosm of what has passed in most parts of the valley.

The decision to make this all-inclusive documentary, and interview with some of the older orchardist, is all part of this fascinating tale. I know the Messina family experience will resonate with many old-time families with roots in this area, as well as those who now live on the cemented over topsoil that contributed to the riches of the old valley. Marilyn and the Messina Family is certainly to be commended for taking on this quite creative project along with the skills and talents of Chip Curry. This documentary certainly fits into the mission of the IAHF, and over the recent years we have been building up and documenting our archival agricultural roots in Santa Clara County.

Most of our members have seen the history boards we have developed with the assistance of a Santa Clara County History Grant, two boards jump out in association with this project, the role of agriculture in Santa Clara County and how it impacted the second board in the form of the Old Produce or Growers Marked of the 1930s through the 1960s. To accommodate the showing we are going to juggle some time changes in the form of not having a regional lunch, in favor of the film. In addition, the time will also be in the late afternoon at 6pm rather than noon to accommodate those who work and are unable to attend lunch events.

There will be a fee charged at the door of \$10 a person to cover refreshments to be served at the event. We are also planning to have some tomato and pepper plants available at the event as well as throughout the day for sale from our friends at Prusch Farms, let your friends know of this unique showing, especially those who share these same "aggie" roots! Please call the IAHF at 408 293-7122 to RSVP or sign up [online](#) at this link as it will help in planning.

~~~ Ken Borelli

Sons of Sicily 8th Annual Golf Event

Proceeds raised go to the Aiuto Foundation Scholarship Program



Join Us On

Friday, May 31st

09:30 AM Check-In at Coyote Creek Golf Course

12:00 Noon - Shotgun Day of Golf

Annual Golf Event

2024 -Held at Coyote Creek

Info @ AI M 916-799-3716 or

Mike B 408-316-3075

\$195 Entry Fee Includes

- 18 Holes w/Cart - Valley Course - Beer & Water in cart, Game Prizes and Awards
- Lunch - Italian Sausage & Pepper Sandwich and Beer, Soda or Water
- Dinner - Prime Rib & Chicken, AWARDS



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 OLIVARIO ◆

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

• 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.---Thank you!

LA DOLCE VITA / \$3,000 LEVEL

- Dr. Anthony & Clare Cedolini • Mike Console • Felix & Marie Dalldorf • Ebe Frasse • Delia Schizzano

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-- Membership Listings by Louie Lombardo Acting Membership Chair



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- Sylvia & Jason Cathy / [On-Site Construction Inc.](#)
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- SDS NexGen Partners & Mulcahy Family / [SDS NexGen Partners LP](#)
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• AS OF DECEMBER 2023 •

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A PEEK INTO THE BOARDROOM

A summary of minutes from the April 09, 2024 Board of Directors meeting

Attendees: Dana Zuccarello Aguirre, Ken Borelli, Frank DeTurris, Louie Lombardo, Mary Pizzo, Stephen Ricossa, Nanci Wilborn, Anthony Zerbo, Paul Greco.

7pm - President's report, Dana Zuccarello Aguirre

- Began the meeting without a quorum present. We discussed topics and agreed to hold off any voting until we had a quorum, which was met by 8:10pm. Dana asked about the income from the Crab Feed. While the income amount is to be determined, we did receive 3 new members and funds for IAHF scholarships.
- 3rd VP, Sharon McCray's report: Sharon must be copied on all press releases before sending out for events, membership or other IAHF projects. She is trying to pull together a viable list of contacts for PR and get some ideas of how it is being handled. This will help with budgeting and standardization of messages. Get our branding organized.
- Marie Bertola's report: Again, this summer the Italian Program at SCU will support Italian Studies interns who will be working with Madeline at the IAHF library and with the Almanac. We are in the process of finalizing the positions.
- Dana will be out on medical leave from late May-mid June due recovering from rotator cuff surgery.
- Dana thanked Paul Greco for assisting Azie with bids for the roof/HVAC.

7:20 – CFO Report, Frank DeTurris presented the 3/31/23 YTD financial status.

- His proposed 2024 budget requires feedback from the Board before approval.

7:35-7:44 – 2nd VP, Azie Habib

- YTD Rentals – 18 rentals on the books. Building Main-

tenance required quick repair to the refrigerator. Roof & HVAC - Azie wants to restart the Building Committee with Ken and Paul Greco. Louie recommended asking the Business Member to join the committee.

7:44 – 1st VP, Ken Borelli

- The bocce clinic was fun. Now the challenge is assembling 8 teams for the tournament.
- We want to gauge interest in a Fencing clinic.
- Crab feed was amazing. DJ Eric's props and back drops were a huge hit.
- Opera San Jose will perform at the Festa – funding from sponsors.

8:05 – 4th VP, Louie Lombardo Membership update

- Membership Renewal Call listings and board action. We are at 406 active memberships. Louie has assigned a list of past/lapsed members for the board to call and ask them to rejoin.
- Bylaw Committee Review update. The 2022 version has been updated and ready to publish. Using the 2022 version the committee has discuss new changes for the 2024 bylaws.
- Governance Committee met once to tie in parameters of board members and measures of merit.

8:450 – Newsletter, Mary Pizzo

- Articles for upcoming issue: Crab Feed; Cooking Class; Regional Lunch; Italy Trip; Finding the Italians a Granddaughter's Story – Local director, screening.
- Ken suggested another Italian film to promote.

8:50 Meeting adjourned.



Come see Symphony San Jose's upcoming concert Passionate Puccini on May 11 & 12.

We will pay tribute to the great Italian opera composer on the 100th anniversary of his death.

Carlos Vieu returns to the podium in this retrospective that will feature operatic highlights from Giacomo Puccini's early, middle, and late career masterpieces. Three of opera's leading soloists, Jenny Schuler, Gary Simpson, baritone, and Ben Gulley, along with the Symphony San Jose Chorale, perform some of Puccini's most memorable arias, duets, and choruses, including "The Humming Chorus," "O mio babbino caro," and "Nessun Dorma."

Use promo code IAHF10 for \$10 off each ticket. For more information go to <https://www.symphonysanjose.org/attend/current-season/classics-at-the-california/passionate-puccini/>.

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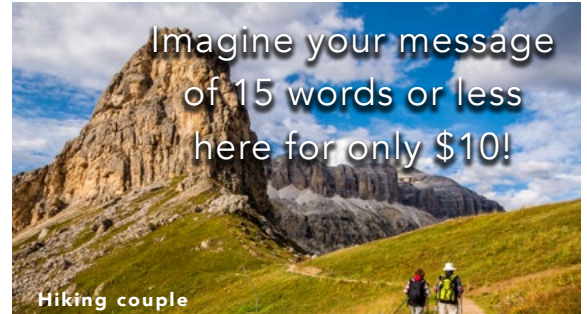
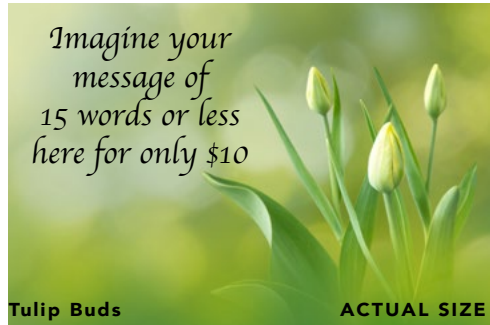
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