

IAHFINEWS



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 <u>WWW.IAHFSJ.ORG</u>

LUCIA CLEMENTI / IAHF NEWSLETTER EDITOR-IN-CHIEF



President's Message ∼

Looking back...

Even though we still have December before us, we've had a very successful year in 2022. We held so many great events after not being able to meet for almost 2 years. We enjoyed cooking classes, Cena Fuori, regional lunches, St. Joseph's Day, Comedy Night, language classes, our 40th

Annual Family Festa, Membership dinner and the holiday raffle just to name a few. And through these events, our membership has grown! Thank you to our most recent members!

Food and toy drive

If you've not had the opportunity yet to do so, we are accepting canned good donations and toy donations for this holiday season. You can either bring these items in during the week when the office is open, or you can bring them by during any upcoming events. Let's help do our part by helping local charities as they help the less fortunate this year.

Last minute financial donations

As 2022 comes to a close, people often look for a last-minute giving opportunity to assist with tax write offs. Why not help with our

Revitalization Fund? We're still looking to get new flooring and the ADA bathroom installed in the next couple months. Would you consider how you could help us with this? You may either send in a check or drop by the office anytime during business hours. Thank you to those who have already generously given this year.

Last but not least

I'd like to personally thank the Board of Directors and all of the chairpersons who have contributed to a successful year at the IAHF! We couldn't have done it without you! Collectively, I'm sure a few thousand hours went into the planning for this past year's events. If you're interested in volunteering at any event, please don't hesitate to contact me! If there's an event that you'd like to see in the future, please let me know as well. We are given many great ideas throughout the year for new events which is great! However, we are in need of volunteers to help plan and prepare for those events.

From all of the Board of Directors at the IAHF, we wish you and your family a wonderful and blessed Merry Christmas!

-- Dana Zuccarello, President 🗱

The IAHF gives back...

In the months of November and December, the IAHF will do their part in giving back to the community. We are partnering with Our Daily Bread and will be holding a food drive from November 1st through December 15th. We will be collecting items as noted on the following list:

- Canned cream of mushroom
- Canned cream of chicken
- Canned mushrooms
- Any canned tomatoes
- Canned corn
- Instant rice
- Canned sliced black olives
- Pasta other than spaghetti
- Flavored drink powder, Tang, lemon
- Canned green beans
- Beef or chicken broth
- Plasticware sets
- Mustard, catsup, mayonnaise
- Cooking oil

EVENTS

AT

A GLANCE SEE PAGE 4 FOR MORE INFORMATION

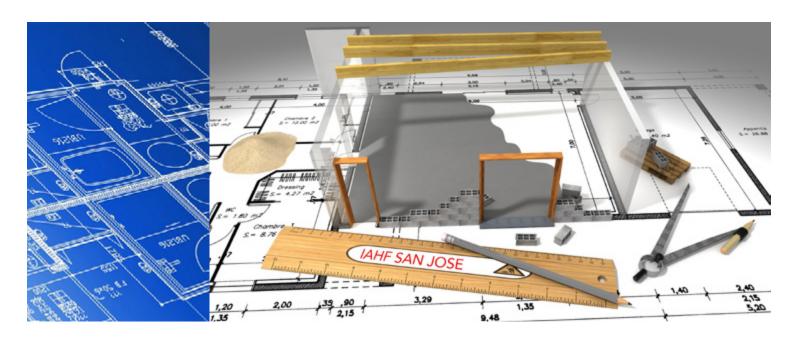
- December 4, Sun / 4 PM / Family Holiday Dinner Party / Dancing at 5:30 / At the Hall / See enclosed flyer for details
- December 7, Wed / 7 PM / Patron's Dinner / Giorgio's (Milpitas) / Free to all Patrons and Super Donors / RSVP to 408 293-7122
- December 15, Thurs / 12 PM / Lunch Celebrating Festa di Natale / At the Hall
- January 29, Sun / 3 PM / Mission Chamber Orchestra presents Italianita in the Americas / At the Hall / See page 5 for more details
- Lecture by San Jose State University Professor Bill McCraw on the recent elections in Italy. TBA

ONGOING ITALIAN LANGUAGE CLASSES

See page 4 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 ~









SCHEDULE OF

Events

DECEMBER

Sunday, December 4 / IAHF Family Holiday Party / Dinner at 4 PM / 5:30 to 7:30 PM dance to the music of Duke Mantee and the Gold Money Band / At the Hall / See enclosed flyer for details

Wednesday, December 7 / Patron's Dinner / 7 PM / Giorgio's, 643 E Calaveras Blvd, Milpitas / Free to all patrons and superdonors

Thursday, December 15 / Lunch Celebrating Festa di Natale / 12 PM / At the Hall

JANUARY

January 29, Sunday / 3 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

Lecture by San Jose State University Professor Bill McCraw on the recent elections in Italy, and understanding the Italian parliamentary system. TBA

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 & PIZZA EVENT!

The IAHF will be coordinating a winter Pedro card game series. Please call the IAHF i you are interested in joining. Pedro is a game with two people on a team. It was a very common card game up until the age of computers. We have found an instructor and want to develop a list of those interested in playing. Simply call the IAHF noting your interest and we will be in touch as we organize a class based on interested members. -- Article by Ken Borelli



We have an immediate opening for the 2023 Board of Directors. Members of the IAHF Board of Directors serve an important function in guiding our organization and making important decisions that affect our members and activities. It is essential that members of the Board of Directors have qualifications and experience that will foster new ideas for the growth of the IAHF.

- Do you have an interest in preserving our Italian history and culture?
- Do you have an interest and willingness to work to further the image of Italian Americans in Santa Clara County and the Bay Area?
- Do you have experience as a volunteer with an organization or company that provides services for the betterment of the community?

 Are you available to attend monthly Board Meetings as well as accept assignments relating to IAHF committees and activities?

If you answered "yes" to any of these questions, we'd love to hear from you! If you are interested in becoming a Board member, you can read the qualification guidelines and complete the on-line application. Once you've completed your application, all applicants go through a screening process and meet with the Nominating Selection Committee for an interview.

If you would like more information about becoming a Board member, please feel free to contact me at louie.lombardo@iahfsj.org.

- Article by Louie Lombardo / 4th Vice President





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 🦱





• PLEASE WELCOME OUR NEWEST MEMBERS •

SINCE JUNE 2022

- Debbie Amirhosseini
- Robert & Erin Basso
- Anthony Bontempi
- Monique & Scott Brown
- John & Tina Bursese
- Maria & Jim Burrus
- John & Tina Bursese
- James A. Canger
- Lynn Ferrer-Casados
- Paula & George Roush
- Nico & Elvira Discenza
- Karen & Michael
 Dobmeier
- Paulette Giampietro Doyle

- Michael Angelo Festa
- Michael & Mary Franciotti
- Brenda & Rhonda
 O'Neal Fultz
- Patricia Galiano
- Erik Gambatese
- Peter Guglielmino
- Matt Harmon
- Jeff & Megan Hicks
- Chloe Hotwani-Nelson
- Richard & Dianne Langone
- Kim Loquaci
- Kelly E. Raye Martilli
- Lynda Maynard
- Denise Merrill

- Janice & Philip Meyer
- Rosemary & Gary Moiseff
- Deb & Ernie Monelo
- Kimberly & Jeffrey Moore
- Kenneth & Leslie
 Newington
- · Carl J. Palermo
- C.J. Palmisano
- Bina Patel
- Yazmin Pease
- Lisa & Vico Piccinini
- Dolores Pioli
- Vicki Pope
- Paul Pratico
- Dominic Pratico

- Lance & Michelle Sandri
- Vicki Seelig
- Joseph & Leslie Santomieri
- Sergio Serna & Rachel Castro
- Gina Sitte
- Suzanne & Tim Smith
- Stephen Tritto
- Elizabeth Urbach
- Suzanne Goodwin Wang
- Denise & Seth Wax
- Nadine A. Weil
- Davide West
- Loren & Claire Wright

• GRAZIE 2022 BUSINESS MEMBERS •

- Rosetta De Luca / Intero Real Estate
- Diane Ferrara / Hillview Packing Company, Inc.
- SDS NexGen Partners & Mulcahy Family / SDS NexGen Partners LP
- San Jose Chamber of Commerce / San Jose Chamber of Commerce
- Myrlin & George Taddie, Jr. / <u>Tadco Supply (Janitorial, Paper, Lighting Supplies</u>

- Al & Diana Vallorz / Mangia Tutti Inc dba Tony & Alba's Pizza & Pasta
- Kathy & Karl Winkleman / Gioia Company
- Stephen Tritto / The Villages Italian Club
- George Guglielmo / Emilio Guglielmo Family Winery
- Kenneth & Leslie Newington / Serenity Studios Skin & Body

• GRAZIE 2022 PATRON MEMBERS •

- Sal Alini & Sole Paterson
- Maria Cancilla-Bandy
- Linda & Bob Binkley
- Toni & Carroll Blackstock
- Nina Boyd
- Carl & Norma Brannon
- Ruby Brooks-Domino
- Sandy & Chris Carvalho
- Dr. Anthony & Clare Cedolini
- Rene & Michelle Celsi
- Dorina Teresa Cereghino
- Christina & Paul Coghlan
- Vince & Colleen Cortese
- Alfio & Gerry CremaCornelius Fiocco

- Peter & Marjorie Gaudio
- Judge Al & Vera Girolami
- Paul & Jenna Greco
- Charles P. Gullo, Jr.
- Mark & Andrea Kenter
- Steven & Alma Landi
- Mark & Jeanne Lazzarini
- Kathy & Larry Lohman
- Louie & Marca Lombardo
- Peter & Norma LoPresto
- Tony & Lorraine Maciejowski
- Susan & Steven Minor
- Sue & Chris Monahan
- Kimberly & Jeffrey Moore
- Rebecca & Anthony Morici

- Tony Nespole, M.D. & Billie J. Sgarlato
- Maryanne Nola
- William J. Palley & CJ Liang
- Kevin & Rose Pezzaniti
- Joe & Linda Pfahnl
- Patricia & Walter Phillips
- Tony & Martha Piazza
- Camie Piccolo & Michael Nicholson
- Jim Pignone & Leslie Snow
- Michael & Emily Ray
- Francois & Beth Rodigari
- Richard & Genevieve Rolla

- Paolo J. Romano
- Lance & Michelle Sandri
- James Sanfilippo, DDS & Gail Hunter
- Joseph & Leslie
 Santomieri
- Virginia M. Sincich
- Paul & Mary Stabile
- Janis & Butch Stumhoffer
- Joan & Mary Taft
- Al & Diana Vallorz
- Karen Vanderpan & John Dods
- Anthony J. Zerbo





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
- Sue Cancilla-Conde & Saul Conde
- Ann & Richard Cerniglia
- Frank & Theresa Cetani
- Gwen Benassi & Rich Daulton
- Joe & Cathy De Maria
- Mel Di Salvo & Anna Sordello
- Al & Kathy DiFrancesco
- Frank Fiscalini

- 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



- Madeline Damiano & Gilda De Simone-Groccia
 - ◆ STANLEY OLIVAR ◆ MATILDE & ITALO OLIVERIO ◆

PLEASE CONSIDER BECOMING A LEGACY CIRCLE DONOR. CONTACT <u>LEGACY@IAHFSJ.ORG</u> 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 Turris 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
- Tony Zerbo Board Member

IAHF Scholarship Committee

We are getting ready to launch the IAHF Scholarship Program for the 2022-23 academic year and are looking to add a couple of additional members to our Committee. Preferably the members will have a background in education who are willing to bring to the selection process the benefits of their life experience, diverse outlooks, local knowledge and human touch.

We need members who are willing to spend time to evaluate and review individual scholarship applications based on the criteria provided, who are open to learning a numerical rating system and who are willing to objectively judge applications to ensure that recipients are selected in a fair and consistent way. If you are interested in becoming a Scholarship Committee member, please contact me at mrdaldorf@gmail.com or phone 408-239-6168. Thank you.

-- Article by Marie Rose Peirano Dalldorf, Scholarship Chair 🧀





Attention all members, new and renewing!

Our 2023 Newsletters will have a section to announce members' birthdays and/ or wedding anniversaries. We plan to start publishing this in our January 2023 edition of IAHF NEWS.

If you do not want your birthday or wedding anniversary announced, you can make note on your membership renewal form. If you have already renewed and you do not want your your birthday and/or wedding anniversary announced, please contact Dave Perzinski at perzinskidavid@gmail.com or Louie Lombardo at louie@4lombardos.com.

-- Article by Elise Habra 🧺





A PEEK INTO THE BOARDROOM

Items discussed:

- Meeting called to order 7:10 pm by President Dana Zuccarello.
 Members in attendance included: Ken Borelli, Azie Habib, Lucia
 Clementi, Frank Deturris, Dave Perzinski, Nanci Wilborn, Sharon
 McCray, Elise Habra, Joe Lucito, Stephen Ricossa, Nancy Wilborn,
 and Tony Zerbo. Marie Bertola, Madeline Damiano. and Sue
 Monohan were on Zoom. Frank Lucicero was absent.
- Changes to both September 13 and October 12 were suggested and accepted. The minutes will be corrected with those changes.
- Dana asked about new flooring and the need for an additional quote to replace it. The proposed ADA bathroom will take a lot of time and requires an architect familiar with our building and Santa Clara County building codes. If you know someone, please let Ken or Dave know. Dana asked for raffle prizes for the holiday drawing. Joe Rosati has resigned due to his busy work and family schedule. Dana suggested that we should once again offer the hall as a polling place for future elections.
- The IAHF total bank assets are \$253,288 with available cash at \$47,686 as of October 31. We are expecting FESTA grant money which will bring that event into the black at approximately \$44,000.
- Ken has plans to meet with Frank D. to discuss events for 2023 and budgets. We are joining the California Lawyers for the Arts organization for \$40 per year, enabling us to receive legal advice at a reduced cost. No alcohol will be served at the January Chamber Music event. The Cena Fuori dinner at Sam's BBQ dinner included a lecture about the history of Sam's family in Colorado. Guglier-

- mo's Winery dinner was well attended and included an amazing dinner. The Holiday Cookie Cooking class was another great success and is becoming a good tool for recruiting new members.
- Azie reported that he has applied for a one day liquor permit for December 4 Christmas dinner. There are plans to apply for a annual ABC permit in December. Quotes for the new canopy are being requested and Louie is working on that.
- Lucia asked for a volunteer to accept her 3rd VP position due to her retirement next year. No one stepped up. There was also a discussion about the newsletter and that it was not necessarily a job for the 3rd VP and could be a project of the general membership. Shortly we will be sending out a skills request form in hopes of finding members with special abilities that can help serve the IAHF. If you have a professional skill you can share, please let Daye know.
- Louie has attended several Cyber Security seminars and ran through some recommendations for the IAHF and members in general. If you want more specific information, contact Louie.
- Dave reported that we are starting the annual membership drive and will be sending out renewal applications to our 492 paid members. The Patrons dinner is scheduled for December 7 at Giorgios.
- Ken motioned that the IAHF accept the California Ventures Grant that Felix secured and proceed with updating their records so that Dana and Frank D are listed as current contacts.
- -- Minutes by Sharon McCray 🧩



The Italian American Heritage Foundation (IAHF) is pleased to announce the continuation of its scholarship program. Scholarships are available to 2023 graduates of Italian descent or the child or grandchild of a current IAHF member in good standing. These scholarships are targeted toward students enrolled in high school, community college, undergraduate or graduate studies students planning to attend an institution of higher learning, including vocational school.

Three types of scholarships are available: merit-based, need-based, and Il Cenacolo to students in all disciplines and majors. These scholarships are focused on helping Italian Americans expand their educational goals. A commitment to a major or minor in Italian Studies will receive greater consideration but is not required.

Applicants will be asked to reflect on their future goals, and how their heritage has played a role in their decisions. They will be asked to share their vision of how receiving this award will assist with the applicant's academic and career goals.

The IAHF website is at https://www.iahfsj.org/scholarships and provides information about the specific criteria, instructions, and required documents. The site also includes the online Google Forms Application.

Applications will be due March 17, 2023. Any applications received past that date will be disqualified. Scholarship awardees will be notified by mid-April 2023. The awards ceremony will be held in June. Failure to attend the scholarship awards ceremony may result in the forfeiture or reduction of your scholarship. Any questions, please direct them to the scholarship chair, Marie Dalldorf at mrdalldorf@gmail.com. -- Article by Marie Dalldorf mrdalldorf@gmail.com.





During the best of times, assuming anyone can still remember those days, the IAHF was supported through four main revenue streams - membership dues, fundraisers, hall rentals, and grants. Of these, the hall rentals provided the majority of our revenue and allowed the IAHF to host cultural activities at a very modest cost. But with the onset of the pandemic, the worst of times, all income from our hall rentals and fundraisers came to a crashing halt, vet the bills continued to come.

Through aggressive cost cutting

measures, we were able to cut our overhead in half, and we raised membership and introduced super donor categories, but these only bought us additional months before we would have had to close our doors. So how did the IAHF survive? The answer is Grants.

Did you know that as our former president, Felix Dalldorf, was responsible for obtaining over \$170,000 in grants for the IAHF during his tenure? Or did you know that Ken Borelli was responsible for an additional \$60,000 in grant funding during this same time? And Felix and Ken worked with the COM.IT.ES representative Paolo Pontoniere and John Romano to obtain a \$15,000 grant (in both English and Italian) to start The Italifornian, and already have an additional \$7,500 committed? And did you know that Frank DeTurris and Myrna Hallet were instrumental in converting a PPP loan to a grant for \$10,000, and



It was the best of times, IT WAS THE WORST OF TIMES

are working to recover over \$26,000 in taxes along with ongoing savings of over \$6,000 per year?

And just this last October, the IAHF was just informed that the California Venues Grant Felix wrote in 2020 has just been awarded to the IAHF for over \$42,000.

Altogether, the IAHF has benefited in over a quarter of a million dollars in outside grant funding in the last few years! If you also include the \$50,000 in free labor the IAHF received from the San Jose Works program (paid for by the mayor's

office), and the tax relief programs it adds up to over \$350,000 in saved revenue.

Sadly, there does not appear to be any active grant activity at the IAHF. There are still grant opportunities to aid with Covid Relief (lost revenue), and there is a vast array of grant opportunities to fund art, culture, education, language, or other opportunities for the community through IAHF programs – but the IAHF needs volunteers willing to do the work to get these grants. This is the most direct and profitable way for the IAHF to raise the funds needed for our programs.

If you have an interest in helping the IAHF with grant initiatives, please contact Ken Borelli, the 1st VP in charge of our grant programs to see how you can help.

-- Article by Felix Dalldorf 🖔

As you may recall from a previous article, long-time patron members Dr. Tony Cedolini and his wife Claire have decided to sell their collection of vintage autos from the Nostalgia Vintage Auto Museum. One half of the proceeds from the sale of these autos are going to be donated to the IAHF.

Almost all of the cars have been sold except for one. The only remaining car is a 1930 1/2 Graham 2DR Rumble Seat Coupe, TOTALLY RESTORED. This car is absolutely in perfect, and original-restored condition. The engine was replaced with new: rods, bearings (it has seven main bearings), valves, head gasket, resurfaced head, brakes, radiator, you name it! It has been meticulously maintained and running for the past 18 years at the Nostalgia Vintage Auto Museum. This wonderful machine will sell from \$20 to 30K.

I remember this car on our tour of the Museum behind the DeRose Winery. The rumble seat fascinated me as I imagined what it

Graham-Paige Vintage Auto Sale Funds To Be Donated To The IAHF

long-time vitality and growth of the Italian American Heritage

would be like to ride in the rumble seat that faces the rear of the car. Indeed, Dr. Cedolini has fond memories of his own children riding in that seat. As Tony has said, "Part of my soul will always be with that car."

If one of the Patrons or other members want a veritable jewel, here it is. They also will have essentially contributed half of \$23,500 to IAHF and will own an heirloom. You can't even begin to buy a new Ford for anywhere close to that price. And, if you have children or grandchildren, they will love the rumble seat.

This extraordinary generosity of the Cedolini's will help insure the

Foundation for years to come. — Article by Dave Perzinski ~







How can our kitchen team with Ken Borelli, Joe Lucito, and Christi Gilcrest top this one! Over 90 people were in attendance at our Abruzzo lunch. What a feast it was.

We started with an Italian autumn spinach salad and cheese-herbed garlic bread. Next came gnocchi with tomato, and cream sage sauce followed by timballo di melanzane stewed in lamb and beef sauce. For dessert, we feasted on assorted dolci with apricot Stracciatella.

After lunch, Angela DiBernadino read us a love letter written in 1905 by her grandfather to her grandmother. This letter is included on page 12 of thie issue.

Last but certainly not least was our annual pre-holiday raffle. Thanks to our many donors and ticket purchasers the event was a success. Thank you Rose Corniglia and Kathy Lohman for assisting with the raffle.

We want to thank our prize donors: Aloft Hotels; Ken Borelli; Madeline Damiano; Eataly; Maria Gloria; Christine Hudson; Kathy and Larry Lohman; Louie Lombardo; Kay and Joe Lucito; Jo Macaluso; Tony





and Rebecca Morici; Steve Ricossa; Nanci Wilborn; Kathy Winkleman and Dana Zuccarello.

And, we would like to congratulate our winners (as notes on ticket stubs): Darlene Marshall; Ed Foglia; Rose O'Brien; Daniel Burns; Joelle Orlando; Aldine Grisenti; Carolyn Burrous; Dana Zuccarello; Fran Vader; Cornelius Fiocco; Chris Hudson; Mike Festa; Kathy Costanza; Robert Scaletta; Alma Landi; Patricia Brunetti; Julie Matsushimi; Azie Habib; Janet Prinzivalli; Elio Toschi; The Lombardo Family; Mike Console; Diane Farley; Ebe Frasse; L. Guerrera; Rolanda Pierre Dixon; Sam LoBue; Rose Crimini; Mary Pizzo-Maggio; Del Pozzo; Chuck Gullo; Kathy O; Joe Scuncio; Michelle Celsi; Jasmin Pease; Joanne Anderson; Jo Macaluso; Domenico Discenza; Nancy Oleo; Alfred DiFrancesco Jr; Georgiana America.

We are also appreciative of all those who bought tickets to the pre-holiday raffle. Your support means a lot to the health of the IAHF!

— Article by Nanci Wilborn / Photos by Stanley Olivar 🚁





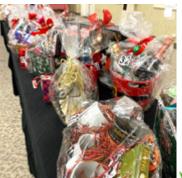














Nono's Letter

At our regional lunch featuring Abruzzo, IAHF member Angela di Bernardino read a translated-into-English letter written in 1904 by her grandfather to her grandmother on the eve of her departure from Italy to meet her husband in Philadelphia. The letter is a family heirloom that Angela shared with all in attendance at the regional lunch in honor of her Abruzzese grandparents. we are now sharing it with our readers. -- Ken Borelli

Angiolina mia,

My first letter from you leaves me with feverish anxiety. I have seen your quality and read with great attention each and every word you wrote, from which I was able to conclude the confirmation of our reciprocal love, and that we are tied to one another for always.

You tell me that you will be my consolation, my affectionate companion.

Yes, Angiolina, this is also my intention, and never doubt my willingness. When you assure me that you pray to God that he will bless our union and accord us both that wellbeing necessary on this earth, you have understood all the sentiments of my heart. You are the angel that God wanted me to have because the tree of peace will be permanently cultivated in my family, this family that will offer everything that you might miss, that I wait with open arms and the moment I can hear your voice, which will sound with harmony and union. You are the one who will render me the most fortunate of mortals. You are my faithful companion during life's journey, with whom I am sure will be tranquil and peaceful.

The separation from your family will cause you pain it's true, and you ask me if I understand the great sacrifice that you will be enduring. I assure you I will do everything to make you happy. I am indebted to you for everything. I know how to appreciate your sacrifice and will make sure that you have no regrets of having left your parents, and your affectionate sisters. Believe me, Angiolina, these are not words in vain, but they come from an affectionate and sensitive heart. I am sure, and I guarantee a long lasting happiness, not just for the two of us but for those who wait for assurance of your happiness and the happiness of our union.

In leaving I ask you not to say "addio" but "arrivederci", so that also to my parents and relatives, they can be assured that from the good and affectionate daughter you have been they will always have consoling and welcome news, even from far away. I am putting a small picture of myself, along with yours, in my letter so that during the crossing, I will always be present.

I ask for a kiss, but I will save it for the moment in which I embrace you for the first time.

Tuo Francesco

Philadelphia, April 24, 1904

Letter from my grandfather, Francesco Di Berardino, to my grandmother Angela Piccone, before she left Abruzzo to marry him in Philadelphia. -- Angela Di Berardino

















Sunday, November 6th found many members of the IAHF visiting the Guglielmo Winery in San Martin. This was a long-anticipated activity for IAHF members and their friends. These were plans, pre-Covid in the making, and truthfully well worth the wait! Basically, all 80 plus guests were hosted and treated like family by the Gene and George Guglielmo Clan. It was a wine tasting, dinner, and old fashion Sunday family dinner, catered by Fire4hire. The meal included a Caesar Salad, Veal Osso Buco, Linguine Putanessca, and Sauteed vegetables, with coffee and dessert, along with a fascinating wine tasting of not-too-common varietal grapes. The room and setting were perfect for the venue. We had anticipated about 50 people and ended up with over 80 people, but still, we were able to keep it an intimate experience in the Legacy Room on the side of the wine-tasting area. It was also a living history experience as George and Gene explained the origins of the family vineyard. We also made arrangements to tape the talk to share with those who were not able to be there. This is a part of our Oral History program sponsored by a Santa Clara County grant. In many ways, the South Santa Clara County area still retains much of the lifestyle of the Valley of Hearts Delight. Nestled in the growing region are still delightful orchards, vineyards, wineries, and truck farms producing fresh seasonal produce. The pioneer Guglielmo Family's roots run deep in the San Martin area and the winery is certainly a regional destination. The family still produces award-winning wines, in a very beautiful and historical setting. What is also exciting about this visit was the planned tasting featuring

especially wines from their limited planting of varietal grapes including some from Italy, and even a selection of grapes from the wine-growing area of Italy that George and Gene's parents came from Piemonte. They sell those specialty wines at the winery only and included such wines as Grignolino, Allora, Cinque, Sagrantino, and Vigneto Vecchio among other specialty wines.

There are already talks about replicating the visit next year, ideally within the

many Guglielmo specialty wines not found in the regular retail markets,

same setting, however, if it is in the summertime it could be an outdoor event. Also, many members are now from the South County area, so it is a great opportunity to provide activities to our members throughout the valley. This a timely reminder, that our focus is all of Santa Clara County. Once again a special thank you to George and Gene for hosting this memorable event.

Salute, Ken Borelli 🐟

















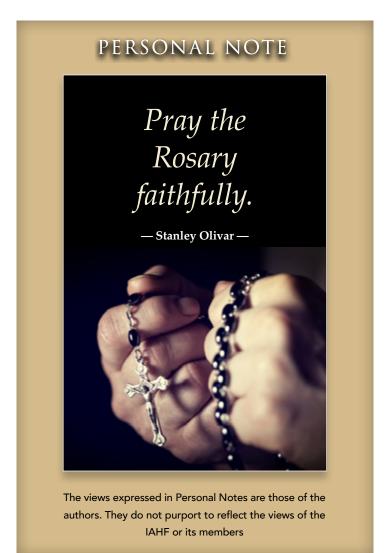


First of all, I want to thank you so much for your support this past year. Your donations really make a difference and help keep us above water. This year we were able to buy much needed new chairs, a refrigerator and an espresso machine for our events.

Please renew your membership early so that we can keep bringing you all of our events, scholarships, newsletters and classes. Because of you, we are keeping Italian culture alive in San Jose.

Please renew your membership online today at https://form.jotform.com/70946201067150

-- Article by Dave Perzinski / IAHF Membership Chair 🔆



NAME-A-CHAIR PLAQUES

The plaques have just arrived and we will start installing them on the chair backs in the near future.

Thank you for your patience.

-- Article by Nanci Wiilborn \sim









The Queen of the Big Time by Adrianna Trignani

Wow! A recommendation for two books with Queen in the title! But they could not be more different. While the Queen of Secrets is R rated, adults only, this one, Queen of the Big Time is a sweet novel which would be a lovely read for a teenager. We follow the life of a fictional character, Nella Castelluca, who was based on stories told by the author's

grandmother. I was attracted to the story because it takes place in my birth state of Pennsylvania. It begins in the 20's when my mother grew up. Nella is one of five girls as was my mother.

The story brings us through the roaring twenties which was a time a great poverty for Nella's family, and the Great Depression of the thirties which, paradoxically, was a time of economic growth for Nella's family. The war years in the 40's are realistically presented and the 50's will be very familiar to everyone.

We first find fifteen-year-old Nella full of dreams which include a college education, and she is gifted with the brains to accomplish this goal. At this point, however, the universal Italian theme of Family First enters the scene to waylay Nella's dreams and instead usher her into the Pennsylvania factory work force. Nevertheless, here her brains and ingenuity serve her well and she rises to the top of her situation and finds success in the manufacturing world.

The Queen of the Big Time is full of sweet romance, unrequited love, faith, sacrifice, tragedy, fulfillment, and success. Toward the end of the story Nella's beloved niece wins the title of Queen of the annual church fair called The Big Time. Thus the title. It's not a beauty pageant, it's a Church fundraiser. The Queen is the individual who brings in the most money! We know that Nella has achieved enough wealth to ensure her niece claims the title. Of course, we also know who the real Queen of the Big time is and we can appreciate Nella's lifetime of effort.

Author Trignani has a remarkable talent for character development and for effortless, natural conversation. The story flows gently along, never losing its focus, yet the reader becomes vividly aware of social and historical conditions driving the action. Thanks so much for this recommendation!

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

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

Ho finito.

I have finished. / I am done. / I'm finished.

Ho is the first person formed from the verb avere (to have). Here you can see the phrase used with it or them.

- *L'ho finito* = I've finished it (masculine)
- *L'ho finita* = I've finished it (feminine)
- *Li ho finiti* = I've finished them (masculine plural)
- Le ho finite = I've finished them (feminine plural)
- Hai finito la colazione? Sì, l'ho finita.

Be careful translating I am done directly from English - Sono finita/o. Certainly Sono finita/o does exist, but it actually means I am done for!

Cacchio, sono finito! Crap, I'm done for!





With the Holidays approaching, our cooking class featured our traditional Holiday cookie class in November. This class was overflowing with over forty enthusiastic students who were ready to roll up their sleeves and learn how to make Limoncello Dark Chocolate Biscotti with Apricot and Pistachio and Tetú (Sicilian Chocolate Spice cookies).

Our baker extraordinaire, Kathy Lohman, began the class by teaching us how to make the Limoncello Dark Chocolate Biscotti with Apricot and Pistachio. Biscotti comes to us from the Tuscany region of Italy. In Italy, these long, crispy, dipping cookies are called "cantucci". The word "biscotti" literally means twice baked. Also, the generic term for all cookies in Italian is "biscotti".

Kathy started teaching by demonstrated how to mix the dough with all the ingredients, while at the same time, telling delightful stories about how she learned how to bake with her mother and cousin. Because we also believe in "hands-on" learning, the students had an opportunity to prepare the batter as well. Next, Kathy, taught us to divide the dough, roll it into two logs and brush them with egg wash. They went into the oven to bake for about 30 minutes, taken out for slicing and put back into the oven to bake for about 15 more minutes, hence the term "twice baked".

Meanwhile, I taught the class how to make a Sicilian cookie called Tetú, also known as Sicilian Chocolate Spice cookies, which are called by many names. They can be referred to as tetú, toto, tutu and in this country, they are also known as Italian meatball cookies, because of their round shape. This cookie is traditionally prepared on All Saint's Day and/or during the Christmas holidays.

I used Marie Bandy's recipe for tetú because like Kathy Lohman, she is an extraordinary baker and I knew that the recipe would be an authentic Sicilian recipe. Although these cookies are time-consuming because of the many ingredients, they are not difficult to make.

I demonstrated how to prepare the dough for the cookies, with the help of some of our students. We then rolled the dough into round balls, placed them on cookie sheets and baked them for about 15 minutes. Once they came out of the oven and cooled, we dipped them in a prepared sugar icing and drizzled candy sprinkles on top.

By this time, Kathy's biscotti and the tetú were ready to be consumed by the class. This is when our Holiday cookie fest began! The biscotti were crispy with a sweet blend of lemon, chocolate,

LUCIONS COOKING CLASS NEWS









apricot and pistachio flavors. The tetú were chocolaty with additional spicy flavors. Our students enjoyed these luscious cookie samples and also took cookies home to indulge in later.

All in all, judging by the smiles on everyone's faces, the class was a Holiday success.

Grazie mille to Kathy Lohman, her helpers and all of our students!

Buon Natale e Felice Anno Nuovo a tutti!

This was the last cooking class of the season.
Please join us when classes resume in the Spring.

LIMONCELLO DARK CHOCOLATE
BISCOTTI WITH APRICOT AND
PISTACHIO RECIPE

Ingredients

- 3 Eggs
- 1 cup Sugar
- 4 tablespoons Melted butter
- 2 cups Flour
- 1 teaspoon Baking Power
- Zest of 2 lemons
- 1 teaspoon Limoncello
- 1/4 cup chopped pistachios
- 1/4 cup chopped dried apricots
- 1/4 cup dark chocolate + 1/3 cup extra for dipping

Directions

- In a mixer with the whisk attachment, beat 2
 of the eggs with the sugar on medium speed
 until pale, fluffy and doubled in volume.
 Stream in the melted butter and mix until
 combined.
- 2. In a separate bowl, whisk together the flour, baking powder and lemon zest. Switch the mixer to the paddle attachment and add the flour mixture until fully incorporated. Add the limoncello, pistachios, apricots, and dark chocolate. The mixture will be pretty gooey at this point. Cover it and refrigerate it in the bowl 15-20 mins until firm and more manageable. Preheat the oven to 350.
- 3. Divide your dough in two and roll into logs 1 1/2" wide. Place on a cookie sheet lined with parchment or silpat. Beat the last egg, and egg wash the biscotti logs. Bake 15 mins. Rotate and bake another 15 mins until the dough is golden. continued on next page >





- 4. Transfer to a wire rack and cool for 10 mins, or until you can handle the logs. Slice on a deep bias 1/4 1/2" thick based on your preference. Place back on the cookie sheet and bake 15 mins, or till the cookies are lightly crispy.
- 5. In a double boiler, melt the remaining 1/3 cup of dark chocolate. Dip one end of your cookies in the chocolate, and place on a cookie sheet. I like to sprinkle some flaky salt on the chocolate, but that's optional.
- -- Recipe by SHANI FRYMER 🧀

TETÚ-CHOCOLATE SPICE BALL COOKIE RECIPE

Ingredients

- 1 egg
- ¾ granulated sugar
- ½ cup canola oil or grapeseed oil
- ½ cup milk
- ¼ cup orange juice
- ¼ cup liqueur (3 tbsp Amaretto, 1 tbsp Grand Marnier, or another ¼ cup orange juice, or ¼ cup brandy)
- 1 tsp vanilla
- 2 tsp grated orange rind
- ¼ cup raisins (rinsed in warm water and snipped in half)
- ½ cup miniature chocolate chips
- 1/4 cup toasted almonds-finely chopped
- 1/4 cup toasted walnuts-finely chopped
- 3 to 4 cups all-purpose flour
- ½ cup cocoa powder
- ½ tsp cinnamon
- ½ tsp cloves
- 3 tsp baking soda







Directions

- In a large bowl, whisk together egg and granulated sugar until well blended. One at a time, add all other wet ingredients and whisk well after each addition.
- One at a time, add orange rind, chocolate, nuts and raisins, stirring with a wooden spoon after each addition.
- In a separate bowl, slowly and carefully sift together flour, baking soda, cocoa powder and spices. Stir to blend.
- 4. Gradually add to egg mixture stirring with a wooden spoon until dough begins to pull away from bowl. Then mix with your hand, adding more flour as needed to make a firm but tender dough. Do not over mix. Let dough rest for at least 15 minutes.
- Spoon off about 1 tbsp of dough and roll into a one-inch ball. Place 2 inches apart on a parchment paper covered baking sheet. Make all cookies the same size.
- Bake at 350 10-15 minutes until bottoms are lightly browned. Do not over-bake. Makes about 60 cookies. Cool and frost.

ICING FOR COOKIES

Ingredients

- 2 cups powdered sugar
- 1/8 tsp salt
- ½ tsp vanilla
- 2 to 2 ½ tbsp milk Add more or less for desired consistency.

Directions

- In a small bowl, slowly combine all ingredients adding a little more milk to get the right consistency. Then stir vigorously until well-blended and smooth of lumps. Add a few drops of food coloring and sprinkles if desired.
- -- Recipe by MARIA BANDY 🚁



Babbo Natale

Babbo Natale is Italy's beloved version of Santa Claus. The word "babbo" comes to us from the Tuscany region of Italy and means "father" or "dad". When I was growing up in San Francisco, I had friends who were from Lucca and this is what they called their father.

Although Babbo Natale now wears a red costume with white trimmed fir as our Santa Claus does, he originally wore a green costume in Italy. Also, Babbo Natale originally struck a thinner pose than our chubby Santa.

Of course the legend of Babbo Natale and Santa Claus originated from the old story of St. Nicholas, who is the patron Saint of children and gave them secret gifts. To me, this encompasses the true meaning and spirit of Christmas: one of love, giving, and compassion.

-- Article by Lucia Clementi 🗱





The final Cena Fuori of the year, how fast time flies! We returned to Sam's (Carlino) BBQ on Thursday, October 27, at 7 pm for a sampling of his famed BBQ fare and a chat with Sam about his semi-biographical book, "Colorado's Carlino Brothers--A Bootlegging Empire". Sam and his restaurant, a true community institution, is unique among our Cena Fuori adventures 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 entailed. It also underscores the IAHF's

mission to help preserve, promote, and explore our Italian American Heritage, in all its complexities.

Prohibition was one of those bellwether moments in US/Italian American History. I would say there is not an Italian American family whose folks residing in the USA, pre-World War II, that does not have a story or two to tell about their experiences living with Prohibition. It was a defining moment both in terms of winemaking, our culinary traditions, loss of vineyards and income, family permits, and 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 new ORAL HISTORIES page at http://www.theitalifornian.com/oral-histories. The book can also be checked out at our IAHF Library and was purchased by many 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 Almanac 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 Almanac, the Italifornias, and our archival projects at some evening lectures. Plans are underway to schedule dates, however, there have been several articles in our Newsletter on how to access the Almanac, and Sam's story can underscored how you may be able to work on a family project at the Almanac.

The dinner at Sam's was indeed a feast. Dinner included a quarter chicken, spareribs, and a savory Italian sausage. Sam's BBQ sauce was plentiful and tasty. Garlic bread and a dessert of delicious apple pie. No one at this banquet went home hungry. In fact, almost everyone took home boxes of leftovers.

After dinner, owner and operator, Sam Carlino gave a presentation about his research into his immediate ancestors. It turned out, unbeknownst to Sam or his family, that his grandfather and his grandfather's brother had been involved in the bootleg business in Colorado. And what a bloody business it was! Territorial disputes with the Danna family were violent and unforgiving. Imagine growing up in San Jose and being told that your grandfather died of pneumonia, only to find out years later that the truth of his death was less sanguine and bloodier than anyone ever imagined. Sam skillfully wove the story of his family's life with all the details and dates as if he was reading a novel. The room was enchanted by his story and we all appreciated a night of good food and historic intrigue.

-- Article by Ken Borelli and Dave Perzinski / Photos by Stanley Olivar





















More Cena Fuori photos on the next page





















Cena Fuori photos by Stanley Olivar

Santa Lucia Day

December 13th is day that honors Santa Lucia in Sicily, Italy, Scandinavia and many European countries. This is an important day for me because it my "onomastico" or my name day. Because of this, the meaning of this day has always fascinated me. In Italy one's name day is celebrated similarly to one's birthday, with gifts and parties. Although my family has never celebrated this day as elaborately as my birthday, I was always reminded by my mother that it was my special day. In current times, my cousins in Sicily always call me to observe my "onomastico".

But what do we know about this saint? Santa Lucia, whose name Lucia refers to "light" is a Catholic saint who was born in Syracuse, Sicily, in 283 AD and was martyred at the age of 20. Few facts are known about Lucia's life and death, although several stories and legends have developed over the centuries. Just about all of the stories start the same way: Lucia was born into a rich and noble Sicilian family. At a time of Christian persecution, Lucia vowed at a young age to live her life in the service of Christ. Lucia's mother attempted an arranged marriage for her daughter to a pagan man. When Lucia refused, the angry suitor reported her to

Roman authorities, and Lucia subsequently was sentenced to life in a brothel. Strongly loyal to her faith, Lucia was saved by divine intervention. When it came time for her to be placed in the brothel by Roman guards, it was as if she had turned to stone and the guards could not move her. The soldiers then built piles of wood around her in an effort to burn her alive. Lucia was untouched by the flames and survived the inferno. One of the soldiers gouged her eyes out in an



attempt to force her into complacency, but her eyes were miraculously restored. Another stuck a spear through her throat and she succumbed to death. Because of this, she is honored as the patron saint of eyes and throat ailments.

In southern Italy, Santa Lucia is honored with traditional religious parades and feasts. In the saint's hometown of Siracusa, a silver statue of Santa Lucia containing her relics is paraded through the streets before returning to the Cathedral of Syracuse.

In Northern Italy, Santa Lucia is celebrated similarly to the Saint Nicholas tradition. She arrives in the company of a donkey and her escort Castaldo and brings the good children gifts in the night between December 12 and 13. Children are asked to leave some coffee for Lucia, some flour for the donkey and bread for Castaldo.

In Scandinavian countries Santa Lucia Day is considered a Holiday. A festival begins with a procession led by a St. Lucia designee, who is followed by young girls dressed in white, wearing lighted wreaths on their

heads, and boys dressed in white pajama-like costumes singing traditional songs. The festival marks the beginning of the Christmas season in Scandinavia, and is meant to bring hope and light during the darkest time of the year.

Regardless if you acknowledge this saint day, I want to wish a light-filled, happy and healthy Santa Lucia day!

-- Article by Lucia Clementi, with adaptions from Wikepedia 🐟









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If you have photos of 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





The two months I've spent so far in Italy have surpassed all of my expectations and dreams. I've enjoyed my chaotic weekends as a tourist in Milan, Puglia, and Positano, then coming back to my home here in Rome. Back to my routine of practicing my Italian by ordering my groceries (cheese, olives, wine, and taralli) at the neighborhood open air markets. I have savored the unique experience of both. The most enriching experience abroad so far, however, has been

visiting my Italian relatives in Salerno and learning more about my family's history.

Growing up, I remember peppering my Papa with questions about family recipes and holiday traditions. My nonna, Theresa Lombardy however, had passed away before I was born and this side of the family remained a mystery to me. I made it a priority then to visit my nonna's relatives while I was abroad in order to learn more about my Italian heritage that is so dear to me.

So, one weekend in October, I took the train from Rome to Salerno to stay with my relatives Flavia and Esther Lenza, the grandchildren of my nonna's cousin. While staying with them I uncovered the names of my relatives, how they immigrated to the United States, and even met more family members.

My nonna's family was originally from Procida, an island off the coast of Napoli just a short boat ride away from Ischia. My great-grandfather, Albert Lenza, and his brother Pasqual Lenza were known to be pharmacists. Around 1915 my great-grandfather chose to leave his small town and immigrate to the United States, where he changed his name from Albert Lenza to Albert Lombardy. Here is where the family history diverges, however. My mother recalls the reason behind him changing his name as is customary with Italian immigrants. My family historian Esther, on the other hand, believes it was because Albert Lenza was actually a priest in Procida! When he came to the U.S. he changed his name in order to have the ability to marry. I'm not quite sure which story I fully believe.

Once settling in New York, he married my great-grandmother, Rose Mancini, and they had two daughters: my nonna and her sis-

Finding Family

Emma Chappell

ter Josephine. In New York, Albert worked as a natural healer, my mom believes it was because he couldn't practice legally as a pharmacist like he did in Procida, while this might be more evidence that he wasn't a pharmacist to begin with as Esther believes. Unfortunately, Albert passed away when my nonna was only twelve, leaving her to take on a large part of the family responsibilities. Theresa

went on to marry my Papa, Anthony Scotto, and they had five children together, my mother being the youngest of them. Back in Italy, Albert's brother Pasqual moved to Salerno and began a profitable pharmacy business. His daughter took over for him, and her sons, Enzo and Pasqual Lenza for her. Now, Esther and Flavia are studying chemistry to one day run the family business.

I see many parallels between my Italian family

and my Italian-American family. We both have major businesses that are primarily maintained by family: abroad we have the pharmacy and at home there is the family winery. Both families have a lot of pride in our hometown, knowledge of our shared culture, and a deep passion for food. While in Salerno I was treated to real Neapolitan pizza, taken on a guided tour by Esther to the crypt of the Salerno duomo and taken care of as if I was their own sister.

This experience abroad has given me the exact opportunity I was looking for when coming to Italy. Since stepping foot in Rome, I have felt more connected to the place I've lived in than I ever have in my life. The Italian way of spending time in more fulfilling ways: sitting all together at the dinner table for lunch, going on walks through the city center with no task other than to run into familiar faces and share stories, a passion for eating well and savoring delicious food. I have been incredibly grateful for this experience abroad. I look forward to more ways Italy will pleasantly surprise me. And thank you for the opportunity through the scholarship to make this dream a reality.

-- Article by Emma Chappell 🚁



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PROFESSIONAL EXPERIENCE

Rosetta is a full-time, professional real estate agent assisting in buying and selling homes in all of Santa Clara County. Throughout the years, Rosetta has earned many achievements and awards such as International Presidents Elite, Top Listing Agent, Top Buyers agent, one of Silicon Valley's Top 100 agents, and Top Producers with over 22 years of sales, marketing, trust, probate and negotiation experience. Rosetta takes pride in providing 100% quality service to all her clients and has earned an impressive reputation in the real estate community. She is known for her exceptional work ethic, effective communication skills, attention to detail, and fierce negotiating experience. With her clients' best interests at heart, Rosetta understands the meaning of commitment and dedication.

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.

PROVIDING THE QUALITY OF SERVICE YOU DESERVE!



