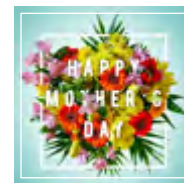




# IAHF NEWS

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](http://WWW.IAHFSJ.ORG)

MARY PIZZO / IAHF NEWSLETTER EDITOR-IN-CHIEF



## PRESIDENT'S MESSAGE

### April Showers Bring May Flowers

I don't know about you, but the flowers blooming at home and around my neighborhood are blooming so beautifully - the lilies, the roses, the daffodils. And have you noticed the hills in the Bay Area are all covered in a green velvet blanket? I hope we all are able to stop and take in the beautiful scenery of our cities and that we never take it for granted.

Can you believe one-third of the year is now behind us? It seems as if we blink and another month has past. Which means we have many fun events planned in the upcoming months: our Annual Crab Feed, Polenta Dinner, Bocce Ball Tournament, Scholarship Awards Luncheon, cooking classes, language classes and regional lunches. Make plans to attend one or all. You will be glad you did!

### IMPROVEMENTS AT THE IAHF

In April, we saw our floors replaced and the women's restroom renovation project take place. If you've not had the opportunity to see the results, you are in for a treat. Another ongoing project is our "Name a Chair" campaign. There are still chairs available for \$25 that you can name "In Honor of", "In Memory of" or simply your own name.

### BUILDING REVITALIZATION FUND

Thank you to those who have sent in money as well as those who give

monthly to our list of projects we're working towards. Please let me encourage you to participate if you're not already a part of this. Each month the BOD discusses items that need addressing at the IAHF. If you're able to give towards this Fund, you will be helping us maintain our building for future generations to come.

### FESTA PREP

I am encouraged by the reports of how the Festa preparations are coming along! The entertainment has been lined up, the food booths are in place, the applications for the arts vendors are still coming in and there's a new excitement for all things Festa! I'm happy to announce that we received an anonymous grant sent directly to the IAHF to be used only for Festa expenses. Festivals are quite expensive to organize and put on. This donation was a much needed one and we are very thankful for it.

### MY SINCERE THANKS

Month after month, I am overwhelmed by kind and encouraging words, emails and texts from many at the IAHF. All of these are so very encouraging! I have been very fortunate to work with a wonderful group that makes up the Board of Directors and the event chairs. With the Board of Directors, I am happy to serve our wonderful Italian American Heritage Foundation.

-- Dana Zuccarello Aguirre, President ✨

## EVENTS

AT

## A GLANCE

SEE PAGE 3 FOR MORE INFORMATION

- May 3, Wednesday / Italy Today (article on page 3)
- May 4, Thursday / Sweet Sicilian Couscous Desserts with Nora Monette / IAHF Hall
- May 12, Friday / Annual Polenta Dinner (flyer on page 4)
- May 18, Thursday / Regional Lunch, Exploring the Adriatic: Rimini and Ravenna
- June 1, Thursday / Braided Italian Bread Class with Josie Taddeo / IAHF Hall
- June 2, Friday, / Festa della Repubblica and Flag Raising (article on page 15)
- June 4, Sunday / Annual IAHF Bocce Event at Campo di Bocce
- June 11, Sunday / Scholarship Awards Celebration (article on page 9)
- July 13, Thursday / Caponata with Lucia Clementi / IAHF Hall

### UPCOMING EVENTS

- August 5 & 6, Saturday & Sunday / Italian Family Festa / History Park San Jose  
**SAVE THE DATE!! JOIN THE FUN!!**

### ONGOING CLASSES

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



# ◦ FLOORS, CHAIRS & BATHROOMS ◦

As you know, the IAHF is the only Italian organization in the South Bay with a banquet hall. We use our Hall for our own events, as well as for a revenue gaining enterprise when we rent it out. The upkeep and upgrades of our building are very important.

A committee consisting of Azie Habib, Frank De Turrís, Louie Lombardo, and Dave Perzinski looked through several options with over 4 different companies and a variety of floor patterns to finally recommend an LVT floor paneling that matches our brand-new chairs. The board approved the flooring contract and S&G Flooring provided the materials and labor. The removal of the old carpet and installation of the new floor and base board looks spectacular. In addition, many of our members have dedicated individual chairs in memory of loved ones or

Last month was a busy month for our Hall upgrades.



in support of the IAHF. Nancy Wilborn has been busy getting the chair plaques printed and attached.

We have also had a major upgrade in the women's bathroom. More than 12 contractors were called, and 4 bids were submitted. The Board decided to go with HH Construction. The old plastic walls were torn down and new sheetrock was installed. Baseboard installation, new light fixture replacement, new mirror installation, toilets re-setting, and painting of walls and stalls were all accomplished. The outcome is beautiful and well-functioning.

Now, Dave and Azie are busy working on the men's bathroom which should be done soon. Many thanks to all participants in these important improvements.

-- Article by Dave Perzinski ↪

NAME  
A CHAIR  
FOR  
\$25

## The nameplates have been put on our new chairs.

I would like to thank the work parties consisting of Ken Borelli, Azie Habib, Mary Pizzo and her daughter Jeana Marie, Dana Zuccarello Aguirre, Frank DeTurrís and Louie Lombardo for attaching the plates to the chairs.

There are a few chairs left that would love labels. Please call the office at (408) 293-7122 if you would like to "name a chair." -- Article by Nanci Wilborn, Chair ↪

## If you have photos of IAHF events

you would like to share,  
please email them to [photos@iahfsj.org](mailto:photos@iahfsj.org)  
and state the event in the subject line.

Thank you.

— Louie Lombardo / 4<sup>TH</sup> Vice President



## BIRTHDAY & ANNIVERSARY ANNOUNCEMENTS



## 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 the upcoming months of the 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 birthday and/or wedding anniversary announced, please contact Dave Perzinski at [perzinskidavid@gmail.com](mailto:perzinskidavid@gmail.com) or Louie Lombardo at [louie@4lombardos.com](mailto:louie@4lombardos.com).

-- Article by Elise Habra ↪



## MAY

- May 3, Wednesday / Lecture by San Jose State University Professor Bill McCraw on the recent elections in Italy and the Italian parliamentary system / 6:30 PM / IAHF Hall / \$5 / To register call 408 293 7122 (article on page 2)
- May 4, Thursday / Sweet Sicilian Couscous Desserts with Nora Monette / 7:00 PM / IAHF Hall / This dish was a hit at our February regional lunch. Here's your chance to learn how to make it / \$25.00 members / \$30.00 non-members / To register call (408) 293-7122 or register online at: <https://form.jotform.com/212754933891061>
- May 12, Friday / Polenta Dinner & Dance / 6:30 PM / IAHF Hall / Co-Hosted by the Tricarico Club / \$30.00 members / \$35.00 non-members / To register call (408) 293-7122 or register online at: <https://form.jotform.com/230817049491156>. To go dinners available. (see flyer on page 5)
- May 18, Thursday / Regional Lunch, exploring the Adriatic: Rimini and Ravenna / 12 PM / IAHF Hall / To register call 408 293-7122 or click tickets to signup online at: <https://form.jotform.com/230336762361150>

## JUNE

- June 1, Thursday / Braided Italian Bread with Josie Taddeo / 7:00 PM / IAHF Hall / You will love this bread that simply melts in your mouth / \$25.00 members / \$30.00 non-members / (408) 293-7122 or register online at: <https://form.jotform.com/212754933891061>
- June 2, Friday / Festa della Repubblica and Flag Raising (article on page 15)
- June 4th, Sunday / Annual IAHF Bocce Event at Campo di Bocce
- June 11, Sunday / Scholarship Awards Celebration (article on page 9)

## UPCOMING EVENTS

- Italian Family Festa / August 5 and 6 / History Park, San Jose **SAVE THE DATE!! JOIN THE FUN!!**

## 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

All Cooking Classes are held at the IAHF Hall. To enroll in the classes, please call (408) 293-7122 or register online at <https://form.jotform.com/212754933891061>

**COME TO THE IAHF FOR COOKING, EATING AND GOOD TIMES!!**

## ITALY TODAY: EXPLORING CURRENT AFFAIRS

Last year San Jose State University Professor Bill McCraw held a symposium on Italy as a Parliamentary Republic. This new event is the second part to that symposium, discussing Italy's newest prime minister, recent elections, along with on-going social concerns.

The workshop will take place Wednesday, May 3, at the IAHF, 6:30 pm to 8:00 pm. It will also be a discussion opportunity for those who would like to share experiences from their travels and time in Italy.

Bill is an excellent lecturer and facilitator. The workshop would be a great prerequisite for your next trip to Italy or for just being knowledgeable of the current issues.

There will be a nominal \$5.00 fee to cover refreshments. Contact the IAHF at (408) 293-7122 to register for the programs and to let us know if there are any specific areas or issues that you would like addressed.

– Article by Ken Borelli 



# Italian American Heritage Foundation

## ANNUAL POLENTA DINNER



Polenta with Sausage

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

**Friday,  
May 12, 2023  
6:30 to 9:00 p.m.**  
IAHF Hall  
425 N. 4th Street  
San Jose, CA 95112

Dedicated in memory of  
**Antonio Amato**  
(Event Co-Founder)



Eric Hot Rod DJ

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!!!

6:30 Social

**BRING YOUR OWN WINE / BEER**

Welcome by the IAHF President Dana Zuccarello & Tricarico Social Club's Ben DiNapoli Jr.

7:00 to 9:00 Dinner & Dance

Event Chair: Ken Borelli & Ben DiNapoli Jr.

*RSVP below, or call 408.293.7122, or email: [iahfsj6@gmail.com](mailto:iahfsj6@gmail.com)*

Members' dinner take-out orders also available at \$30 each. Pickup time: 5:00pm until 7:00pm.

( ) 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 \_\_\_\_\_

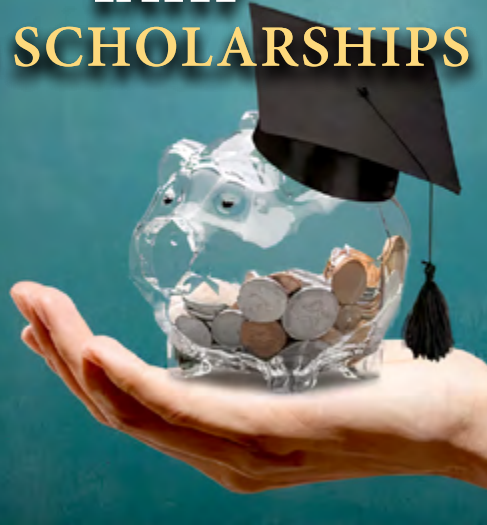
Polenta Family Dinner Dance  
You may also pay online at [iahfsj.org](http://iahfsj.org)

Checks to: Italian American Heritage Foundation  
425 N. Fourth St.  
San Jose, CA 95112

Cut-off Dates: Tuesday May 9th for reserved seating & May 11th for open seating. Walk-ins subject to space availability.



# IAHF 2023 SCHOLARSHIPS



The IAHF provides scholarships to eligible local area high school seniors, community college students, and upper-division undergraduate or graduate students of Italian descent who are accepted to an accredited institution of higher education.

This year, IAHF will be awarding scholarships to eight students. I am pleased to introduce you to them:

- Gianni Campanella
- Jonny Ledesma
- Sofia LoVerde
- Janelle LoVerde
- Clara Palac
- Letizia Pastore
- Clare Rowdon
- Mia Rowdon

The scholarship application process began this past January with notices in the IAHF newsletter and on the website announcing the launch of the 2023 Scholarship Program. At the same time, emails were sent to all school districts and high schools (both public and private) in Santa Clara County; including San Jose State University, San Francisco State University, Stanford University, Santa Clara University, and the University of California at Berkeley. The information disseminated included links to Google Forms where the instructions and the application packet were available.

The deadline for application submission was March 31st. In the first week of April, the Scholarship Committee met to begin the review process. Each member individually evaluated and reviewed applications according to the specific selection criteria. If necessary, members are open to recusing themselves from evaluating an applicant if there is a conflict of interest. Finally, the Committee reviewed individual ratings and rankings and made recommendations to the IAHF Board for assigned scholarships.

The Scholarship Committee is a dedicated group of volunteers who objectively judge applications to ensure that recipients are selected in a fair and consistent way. Each member brings to the selection process the benefits of their life experience, their diverse outlooks, and educational and technical knowledge.

Working with such a great group of caring and thoughtful individuals has been my distinct pleasure. I am impressed with the seriousness with which they approach the task of selecting scholarship recipients. Anyone interested in joining the Scholarship Committee, please email me at [mrdalldorf@gmail.com](mailto:mrdalldorf@gmail.com)

Scholarships would not be possible without the continued support of our donors. We value the generosity of our donors and appreciate their help in growing scholarship funds for our students. Scholarships provide

not only a meaningful source of financial support to students, they also serve as a wonderful way to establish in honor of or in memory of a family member. Also, local organizations can create scholarships to help increase their philanthropic presence in the community. If anyone wishes to set up a scholarship, please contact me.

An important date is coming up! On June 11, the scholarship recipients will be honored at an Awards Ceremony luncheon at the IAHF Hall. This event is an opportunity for IAHF members to meet these deserving recipients and their families as well as the donors who make their scholarship possible. Everyone is welcomed to attend. I hope to see you there.

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

## SPREAD THE WORD!!



### Enjoy working with kids and crafts?

#### We have the perfect volunteer opportunity for you!

The Zona di Ragazze e Ragazzi at this year's IAHF Italian Family Festa (August 5-6) is looking for young adults to work with kids at craft tables. You will assist and help direct kids as they decorate masks, create macaroni necklaces and bracelets, participate in craft and activity projects and games, including face painting.

We need friendly teens to greet and welcome kids. IAHF members, do you have any teenagers in your family? Let them know about this opportunity to earn service hours. They can sign up following either of the links below.

Sign up at: <https://italianfesta.volunteerlocal.com/volunteer/?id=73478>

Email us at: [volunteers@italianfamilyfestasj.org](mailto:volunteers@italianfamilyfestasj.org)

Volunteer hours and days are flexible, and you will work under the direction of the co-chairs who will provide guidance and instruction. For your participation, you will receive a food voucher and water. Don't pass up on this opportunity to participate in a great Italian community event! -- Article by Marie Dalldorf / Zona di Ragazze e Ragazzi Co-Chair 🍷



# A Great Crab Feed!



On April 21 a crowd of about 130 people filled our hall for the annual crab feed. After a three-year hiatus due to covid, we are back on track for this annual event.

Guests were treated to a tossed green salad, a traditional pasta Bolognese, garlic bread and unlimited buckets of tender juicy crab with homemade cocktail sauce, topped off with orange sherbet and cookies. Our chef, Ken Borelli, outdid himself this year. He even made the cocktail sauce from scratch. The succulent fresh marinated crab was trucked in Friday morning from Oregon, by Pacific Seafood. Their fleets fish throughout the Western Pacific Ocean and although crab season in California closed early, the supply sources were still abundant.

Filtered throughout the hall were tables decorated with crabs and

sea urchins atop sea-blue tablecloths. The bar was opened to serve tasty libations and member John Francis Maggio led his band, Duke Mantee with the Gold Money Band, through a wonderful playlist throughout the evening for our musical enjoyment.

An event like this takes many volunteers and many hours of preparation. We would like to thank everyone who helped make it a success. Most of the people who work at our events are volunteers, so we want to encourage you, in whatever capacity possible, to share some of your talents with the IAHF. We are looking forward to putting the crab feedback on the calendar as an annual celebration.

– Article by Nanci Wilborn, Co Chair / Photos by Stanley Olivar 📷







• SAVE THE DATE •

# 41<sup>ST</sup> ITALIAN FAMILY FESTA!

AUGUST 5 & 6 • HISTORY PARK SAN JOSE

For information about sponsorship, vendor booths, and sales, please contact Dana Zuccarello, President, or Ken Borelli, 1<sup>st</sup> VP Events, at 408-293-7122 or by email at [president@iahfsj.org](mailto:president@iahfsj.org).

To become a Festa Volunteer, email [volunteers@italianfamilyfestasj.org](mailto:volunteers@italianfamilyfestasj.org)

*“c’e vediamo alla festa!”*



ITALIAN FAMILY  
**FESTA**  
 S a n J o s e  
**SPONSORS**

Our Annual Festa is a massive event that takes time, talent, dedication and money. Lots of money. The below list is just the beginning of those who have committed to help us financially by sponsoring different areas and different levels. This list will continue to grow over the next couple of months. Some have been helping us for years, some are brand new. All of which we are greatly appreciative of.



**JP DINAPOLI**  
 COMPANIES INC.

**JP DiNapoli Companies - Oro Level, Cultural Village - \$4,000**



**Classic Car Wash**  
 Parking Shuttles - \$2,000



**The Harker School**  
 Kid's Zone - \$2,000



**Bass Pro Shops**  
 Argento Level - \$1,500



**LeafFilter Gutter Protection**  
 Argento - \$1,500



**PremierOne Credit Union**  
 Argento Level - \$1,500



**The Sobrato Organization**  
 Argento Level - \$1,500



**Facchino Properties**  
 Bronzo Level - Opera Singers - \$1,250



# • CENA FUORI •

## EN MARZO

Always on the prowl and open to new suggestions and recommendations, our epicurean leader, Ken, shepherded about 50 of his loyal followers to Los Altos in March to experience Café Vitale! And are we glad he did!!!! What a treat!

Located on Fremont Avenue, Café Vitale is nestled in a strip mall, and if you don't make the right turn, you end up back on Foothill Expressway – so be alert to the signage!

As soon as you cross the portal, you are greeted with wonderful aromas, the attractive full bar and a warm smile from the staff who usher us into a vast room of long tables where we are warmly welcomed! The staff conveniently set up a table inside our private dining area from where wine could be purchased, by the glass or by the bottle; if you chose to enjoy a cocktail, the efficient bartenders were more than happy to mix your libation!

Arriving early affords you the opportunity to visit with others who are perhaps not your tablemates – and also to place an order of your own (not included with our pre-planned menu) of Café Vitale's fried calamari. The most succulent and tender calamari arrive, accompanied by cocktail and tartar sauces and lemon wedges – buon gusto!!

Our menu for the evening included a green salad garnished with fresh



apples and blue cheese with a light vinaigrette dressing, platters of Arancini Siliciana that melted in your mouth, a choice of Chicken Saltimbocca, Calamari Steak Picatta or Ravioli stuffed with Spinach and Ricotta served in tomato sauce – difficult choice at best! – and we finished with homemade spumoni ice cream!

Actually, our dessert was prefaced with a rousing “Happy Birthday” salute to Steve Cornaglia whose 97th birthday was the next day!

Announcements were shared about all of the wonderful upcoming events being presented by the IAHF in the months ahead – from cooking classes to regional lunches to a Crab Feed and a Polenta Feed – being a member of the IAHF ensures that you eat VERY well!

Special note of thanks to IAHF members Sharon and Glenn DeBella for recommending Café Vitale! And, as always, grazie mille to Stanley for his photographic expertise and to Ken Borelli for being Ken, leading us on these wonderful eating excursions!

Join us in April when we check-out another new dining experience for our Cena Fuori at La Pizzeria in Cupertino, recommended by Frank Locicero! -- Article by Cathy DeMaria / Photos by Stanley Olivar 📷





## Stay Current On Italo-American News

The Twila Venuti Library is more than just a repository for books. We have movie and event DVDs, music CDs, and magazines. This month we'll look at a couple of our significant California newspapers. We have subscriptions to each of the following, and you can read the latest issues to keep in touch with what's going on both in our local Italian American community and in Italy.

### L'Italo-Americano

"The #1 source for all things Italian since 1908"

You'll notice that English-language articles are on one page, with the Italian-language version on the facing page. I like it! It's so easy to compare the English sentences with the Italian and practice your language skills.

The March 23rd issue has many fascinating stories, beginning with Leonardo da Vinci's mother, Caterina. Professor Carlo Vecce uses extensive research to bring her to life in his new novel *Il Sorriso di Caterina* (Caterina's Smile). A recently found notarized document indicated that she was a slave taken as a child from the Caucasus, somewhere in southern Russia. This fascinating article includes an arresting rendition of what she may have looked like. (The eyes are mesmerizing.)

I highly recommend this fascinating article. There is an accompanying interview with Prof. Vecce.

I was amused by a new "personality test" formulated by psychologists. The premise is, "Tell me your wine, and I'll guess your personality!" Well, I *had* to read that, and I imagine many of our members would be interested to know what their choice of wine reveals about them. I love Cabernet Sauvignon, which indicates I'm emotionally stable. So, I hope they're right! My secondary choice indicates that I'm highly organized, and I think they might have missed the boat on that one. But one must choose just ONE wine from the list. Check out this fun read.

In this same issue, you can read about the invention of the telescope, the



# Notes

## From The Library

by Madeline Damiano, Librarian



appearance of Eataly, Easter in Italy, and Rome's timeless love for cats.

My sister pointed me to an April 10th article about *nasoni*, little tower-like water fountains found throughout Italy. I have included a photo of a lovely little fountain in my family's hometown of Anzano di Puglia.

Articles can also be found at <https://italoamericano.org/>.

### Il Bollettino

The newsletter of the Italian Catholic Federation ([www.ICF.org](http://www.ICF.org))

Did you know that next year the ICF will celebrate its 100th anniversary? Stay tuned.

The Bollettino contains reports from chapters stretching from Marin County and around the Bay Area to as far south as San Diego, and eastward to Placer County.

The March issue recounts the history of Lent and Mardi Gras, the "carnivale" that precedes Lent. Mardi Gras has been celebrated by Catholics for hundreds of years. I did not realize the Catholic connection.

I was touched by another article about a Boy Scout choosing a meaningful Eagle Scout project: repainting the chapel and library of the Mother Cabrini Chapel (Burbank) in time for Easter. With the help of the Chapel Committee and Knights of Columbus, I am confident that they got the job done! (Maybe an April issue will tell us.)

The March recipe is a Lemon Polenta Cake; the recipe looks easy and sounds delicious.

And if you have a high-school senior in your family, review the ICF scholarship requirements.

### Santa Clara County Fairgrounds

This year the County Fair will begin on July 26 and run for ten days. I am still interested in your memories, photos and memorabilia from your visits to events held at the Santa Clara County Fairgrounds. Remember, we can easily digitize your items so you don't have to relinquish them.

Email me! [librarian@iahfsj.org](mailto:librarian@iahfsj.org) 📧





# SAVE THE DATE

## FESTA DELLA REPUBBLICA JUNE 2, 2023



The Festa activities traditionally start with the raising of the Italian Flag at the County building, located at 70 West Hedding Street, in San Jose, followed by a reception at the IAHF. Because this year June 2 is on a Friday, we wanted to expand this special day by having the flag raising at noon

at the County building and then an early evening event at the Foundation to allow those who work an opportunity to participate. During the flag raising, both the American and Italian National anthems are sung. While most of us know the words to the American National Anthem, the lyrics to the Italian National Anthem remain a bit of a mystery to most of us. Plans are underway to learn the words to of the Italian National Anthem (Il Canto degli Italiani) at a Friday evening sing-along and dinner.

Through the "miracles of modern technology" and the skills of DJ Eric, we will be playing the anthem along with some old-time Italian American favorites on the screen and giving them a try. All you need to do is watch the screen, and, of course, sing. The event will also include a sing along to with some of the amazing Italian American singers that is an everyday part of pop culture, especially on the Italian American scene. This will be a bilingual experience. To lead us in this sing along endeavor will be our Italian instructor Delia Schizzano, Co-Chair, and many of her language students and IAHF members.

The Italian National Anthem is from a poem by Goffredo Mameli and set to music by Michele Novaro during the Risorgimento (1850's). The anthem begins with "Fratelli di Italia" (Brothers and Sisters of Italy) this is the slogan that was adopted by the new Italian Premier

Georgia Meloni in her race to the premiership last year.

The American National Anthem, the Star-Spangled Banner, was written by Frances Scott Key. He described seeing the colors brightly flying (O say can you see) after the British bombardment of Fort McHenry in the War of 1812 (now a national monument in Baltimore, Maryland).

The Italian National anthem expressed the age-old dream of a unified Italian Peninsula. The piece was adopted after Italy became a Republic in the plebiscite that changed Italy from a monarchy to the Republic in 1946. The song poem was proclaimed the nation anthem after it was written.

Co-chairing the flag raising will be Zina Russo, who along with her husband, Corrado. They had been major boosters of the annual event, along with many others in our organization who lived through the turbulent World War II years and experienced the birth of the Italian Republic. Details of the event plans will follow in the form of a flyer. Incidentally, many of those recollections were captured online and are a part of the IAHF archives in the form of a Zoom program celebrating the event during the "Covid years."

In tracing the roots of this special day, I also want to acknowledge IAHF member and community leader Rod Diridon, Sr. who, along with the early Florence Sister County Commission, collaborated with the IAHF and Italian Vice-Consulate (currently Sal Caruso, Honorary Vice Consul) helped make this event the unique activity it is today.

Join us as we celebrate this very special day.

-- Article by Zina Russo, Delia Schizzano and Ken Borelli 🌸

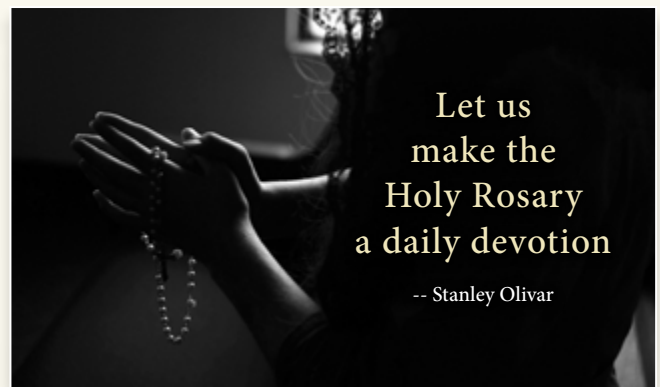


## From Joseph to Mary

This expansive floral arrangement generously donated by Citti's Florist was at the altar for the recent St. Joseph's Table Mass and Lunch. Its new home is in front of the garden statue of the Blessed Virgin Mary at Holy Cross Parish Church. Thus, from Joseph to Mary. How more fitting could it be?

-- Article by Stanley Olivar 🌸

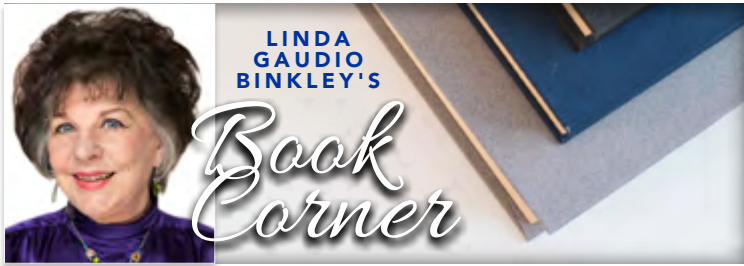
## PERSONAL NOTES



Let us  
make the  
Holy Rosary  
a daily devotion

-- Stanley Olivar

The views expressed in Personal Notes are those of the authors. They do not purport to reflect the views of the IAHF or its members



## The Eight Mountains

by Paolo Cognetti

Many thanks to Ken Borelli for sharing this lovely novel with me. **The Eight Mountains** by Paolo Cognetti is a celebration of love for the glorious Italian Alps. The novel reads like a memoir and it is quiet, contemplative and at times poetic. The writing, even in translation, is smooth and lyrical.

The protagonist is Pietro. He comes from a mountain-loving family, and their summers in the Alps suit his solitary personality perfectly. From a young age, he learns to tackle the mountains and reach the summits conquering difficulties in the footsteps of his father, an accomplished world-class climber. In the mountains, Pietro befriends another lonely soul, Bruno, who belongs to a family of year-round mountain dwellers raising animals and making cheese. Their summers together are full

of shared freedom and mountain adventures.

The story develops around this life-long friendship. Bruno, for reasons beyond his control, remains in the mountains. Pietro, on the other hand, receives a fine education and travels the world, loving especially the Himalayas. It's heartwarming to see that each reunion between the boys is simply a continuation of their friendship, an immutable bond. Their lives have followed different paths but between them, there is no envy or judgment. Their friendship is as inspiring as the landscape. The boys are quite different but interestingly, there is a vulnerability in both of them that is very endearing. Their shared conquering of the mountains is just part of their life journey. Their own personal challenges and conflicts, especially regarding their troublesome relationships with their fathers, need to be subdued on the road to peace and satisfaction.

I had a particular affection for this book because I have enjoyed many days high in the Italian Alps north of Milan. I was surprised to learn that Monte Rossa does not mean Pink Mountain. It means Glacier Mountain from the dialect word Ruera which means glacier. I also learned that 8 is a somewhat mystical number to mountain climbers, and the title refers to eight mountains that surround you like the spokes on a wheel.

Though the novel is an ode to the mountains, it is interestingly opened with a quote from the "Rhyme of the Ancient Mariner," a sea story! The point being that embracing nature, in whatever form, enhances our humanity. 🌿

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

### *Che cosa fai di bello?*

#### *What are you up to (lately)?*

Italians often use the present tense where English speakers would use the present continuous tense - **ing**.

- ***Che fai di bello quest'estate?*** What are you doing this summer?
  - ***Di bello*** literally means **nice** or **interesting**.
  - This expression always lends a friendly tone to the conversation or question.
- ***Che cosa mi dici di bello?*** What's up? What nice things can you tell me?)
- ***Dove vai di bello?*** Where are you off to? Are you going anywhere nice?
- ***Che cosa danno di bello in TV?*** Are they showing anything good on the TV?
- ***Cos'hai fatto di bello oggi?*** Did you do anything interesting today?  
And, of course, as many teenagers might answer... **niente** (nothing.)







# Lucia's

## COOKING CLASS NEWS

### ITALIAN WEDDING SOUP

WITH KEN BORELLI



What could be better to kick-off our cooking class season than preparing Italian Wedding soup? In April, a group of enthusiastic students gathered at the IAHF Hall to learn how to make this savory, heart and body warming soup. Taught by our own Ken Borelli, this was indeed a treat for all of us.

This soup is actually an ancient Neapolitan specialty. The name "wedding soup" comes from the Italian phrase "minestra maritata" – or "married soup" – which is a reference to the way the flavors blend, like a happy marriage.

Ken began the class by defining terms used in Italian soup and meat ball making, such as *consomme*, *brodo*, *zuppo*, *soffritto*, *minestra*, *minestrone*, *polpette*, *polpettone*, *stufato*, etc.

The first step in making this delicious soup is to prepare the *soffritto*. Ken uses diced onions, celery, carrots, fennel bulb and blends them with parsley, sage, pancetta or diced prosciutto and minced red pepper. This is sauteed in an olive oil and blended with white wine and lemon juice. The *soffritto* is added to the chicken broth for a rich flavor.

He then set the class up to make the *polpette* (meat balls). The ingredients consisted of ground chicken, breadcrumbs, parmesan cheese, eggs, olive oil, Italian parsley, garlic, onion powder, and salt and pepper. These ingredients were rolled into balls to prepare them for cooking. For a comparison, half of the *polpette* were baked in the oven and the other half were dropped into the prepared chicken broth.

Meanwhile, chopped green vegetables such as Swiss chard, escarole and spinach were added to the soup. Another ingredient that you

can add to the soup is any fine pasta including orzo or pastina.

Then the baked *polpette* were added to the soup and cooked for another fifteen minutes.

At last, the Italian Wedding Soup was ready for the class to enjoy. We topped it off with parmesan cheese and dunked crusty bread into the broth to make it even more tasty. I could hear the class expressing how exquisite the meal was, and I certainly agreed.

The evening ended with a satisfied class, feeling full and grateful for an enjoyable experience.

Ken's recipe for Italian Wedding Soup can be found online at: [https://www.iahfsj.org/\\_files/ugd/b024de\\_734238242e4c4977a600755fbbbac639.pdf](https://www.iahfsj.org/_files/ugd/b024de_734238242e4c4977a600755fbbbac639.pdf)

### Upcoming Cooking Classes

- **May 4, Thursday - Sweet Sicilian Couscous Desserts with Nora Monette / 7:00 PM / At the Hall / This dish was a hit at the February Regional lunch, so here is your chance to learn how to make it! / Members \$25 / Non-members \$30**
- **June 1, Thursday - Braided Italian Bread Class with Josie Taddeo / 7:00 PM / At the Hall / You will love this bread that simply melts in your mouth / Members \$25 / Non-members \$30**
- **July 13, Thursday – Caponata with Lucia Clementi / 7:00 PM / At the Hall / Lucia will teach how to make her Sicilian Caponata which she served at the St. Joseph's Day celebration / Members \$25 / Non-members \$30 🍷**





KEN BORELLI'S  
◀ **MINESTRA MARITATA** ▶  
WEDDING SOUP



There are 3 distinct steps

**Step 1**

- Prepare the soup stock by first making the soffritto. This is made with diced onions, celery, carrots, and fennel bulb, blended with herbs of choice such as Italian broad leaf parsley, sage, pancetta, or diced prosciutto and a minced red pepper. Sauté in a large stock pot, using a couple of tablespoons of olive oil, until the soffritto starts to become translucent. Normally, it takes about 6 to 7 minutes. Then I add ¼ to ½ cup of white wine and the juice of a whole lemon. Let it simmer for a couple of minutes until it gives off a rich aroma and add about a half teaspoon of salt and black pepper.
- If you are using greens that have large stalks, such as Swiss chard, dice the stalk part and braise with the soffritto.
- Add the chicken stock of your preference. I usually buy a low-sodium chicken broth and chicken bone broth –2 quarts make about 8 servings.
- Add a cup of water and 1/2 cup of white wine.
- Bring to a low boil.

**Step 2**

- While the soup is low boiling, add the polpette. If they are unbaked, add and boil for about 20 minutes, if they are pre-baked or pre-cooked, cook for about 15 minutes before you add the greens.

**Step 3**

- Add prewashed and chopped greens of your choice. I use a cup and a half each, of Swiss chard, escarole, and spinach. I also add a cup of sliced mushrooms. When I use spinach, that is the last item I add to the minestra since it cooks very fast.
- Let all the ingredients simmer at a low boil for about 15 minutes. Check to see if all the ingredients are cooked. Soup is a matter of taste, I prefer a chunkier soup, while others prefer a very smooth and well-blended soup.
- You can also add a precooked pasta prior to serving. I use orzo, but when I make this soup, I usually plan leftovers so I can vary the contents the next day.

- It is now ready to serve, sprinkled with a grated cheese such as parmesan or romano, accompanied by french bread. This is a staple winter dish and can be a hearty main course or a smaller first course, depending on the contents.



**Polpette di pollo (serves 6 people)**

**Ingredients**

- 3 cups of breadcrumbs (depending on consistency may need to add a little more to make into a firm paste-your choice on breadcrumbs).
- 2 tablespoons of milk
- 1 1/2 pounds of ground chicken
- 1 1/2 cup of grated parmesan cheese
- 2 eggs
- 1 tablespoon of olive oil
- 2-3 tablespoons of finely minced Italian parsley
- Salt/pepper, garlic, and onion powder to taste, likewise herbs of your choice.

**Directions**

- Start by mixing the milk into the breadcrumbs to moisten them. Then add the other ingredients and mix with two beaten eggs. Mix all together into a firm paste. They are ready to roll into a small polpette, a little smaller than a 50-cent piece.
  - To cook you have two options.
    1. Roll them out then lay them on a cookie sheet and bake for about 15 minutes at 350-degree oven. Once some of the meat oil comes out you can lay them into the soup and cook for an additional 10-15 minutes.
    2. You can also bypass this step and make the polpette and set them into the low-boiling soup, for about 20 minutes.
  - Traditionally the polpette is cooked in the soup, however, lately, many people prefer to bake out some of the animal fats before cooking them in the soup. *Buon appetito!*
- Recipe by Ken Borelli 🍷



## In Search of a Long Gone Italian-American Club:

# HELP!

One of my earliest recollections of an Italian American event was going to San Jose, to a picnic or some sort of activity, with my grandparents and even, once, with my great-grandmother. I was probably 6 or 7 at the time, and we were visiting the "country" – way out along Story Road.

Fast forward, to the 1970s, I recall seeing the same hall deserted, boarded up, and eventually torn down for apartments. By the 1970s, Story Road was fast on the transition into becoming apartment buildings, shopping centers, and basically what we see now. The only remnant of its agricultural past is the Emma Prusch Working Farm Complex, a rare bit of a rural oasis in the heart of urban sprawl. As an aside, Sharon McCray, one of our Board members, also sits on that Park's Board, and we are planning an IAHF visit to the Farm later this year.

I have always been curious about the Italian club that once stood there, but I have not been able to find anything about it. As a history buff, that is not acceptable. I recall as a child, it was a substantial building. In asking around, no one seemed to recall its existence, until I was talking to Pete Ferraro, a long-time resident of San Jose. He also remembers attending functions there with his family. In those days, you went with your parents and families to these sorts of events. He could not recall the name of the club, the founding organization, nor its mission and purpose.

When it was built, perhaps in the 40s or 50's, it had to be located among apricot orchards and truck farms. I am wondering if its members were composed of the many orchardists, ranchers, and truck farmers in the area. It would also be historically significant as an

Italian American grange-type organization, and, of course, a photo or some other documents would be an amazing addition to our historical photo and document collection.

It seems as if the structure has disappeared from our collective memory.

And that's where you our readers come in. If you recall the building which was located on Story Road probably approximately a mile east of King Road, please contact me at the IAHF. If you have any recollections of the club, we will incorporate its existence as part of the history of the Italian American Community in Santa Clara County.

— Article by Ken Borelli 

# Everything is relative.



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# IAHF BOARD OF DIRECTORS 2023

## 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*
  - VACANT - *3rd VP / Marketing / Advertising / PR / Website / Social Media*
  - Louie Lombardo - *4th VP / Human Resources / Volunteer Development / Library and Archives / Succession Planning*
  - Frank De Turrís - *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*
- Mary Pizzo - *Board Member & Newsletter Editor*
- Steve Ricossa - *Board Member*
- Nanci Wilborn - *Board Member*
- Tony Zerbo - *Board Member*



IAHF Board of Directors. Seated, from left: Louie Lombardo, Dana Zuccarello Aquirre, Azie Habib, Ken Borelli. Standing, from left: Tony Zerbo, Dave Perzinski, Elise Habra, Frank Locicero, Susan Monahan, Frank De Turrís, Nanci Wilborn, Sharon McCray, Mary Pizzo, Marie Bertola, Madeline Damiano, Steve Ricossa, Joe Lucito.



## It's IAHF Membership Renewal Time

Thank you so much for your support this past year. Your donations have really made a difference, and they help keep us above water. We were able to buy much needed new chairs, a refrigerator and an espresso machine for our events thanks to your support.

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 🌿



# The IAHF Needs YOU!



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](mailto:louie.lombardo@iahfsj.org).

– Article by Louie Lombardo / 4th Vice President ❄️

## A PEEK INTO THE BOARDROOM

### Board of Directors Meeting April 11, 2023

- Paolo Pontonieri and John Romano announced that COMITES di San Francisco has phased out funding for The Italifornian™ website. They are looking for more funding and new volunteers. Ken says it's a good time for other Italian organizations to be part of this. Madeline suggested writing a press release to go into our newsletter. Frank mentioned a conference in Reno when this could be promoted. There will be a write-up in the newsletter regarding this.
- Marie Daldorf gave her report on scholarships. She received eight applications. The Committee has met and discussed the recipients and will meet again on the April 18th. Eight scholarships equates to a total of \$12,000 to be granted. Three scholarships have specific criteria to be met. Marie proposed to the Board a not to exceed limit of \$14,000 for the 2023 scholarship awards, which is the amount in the restricted scholarship account. Dana called for the motion which was made by Azie, seconded by Mary and passed. Marie also requested a not to exceed amount of \$2,000 from the General Fund for the Scholarship luncheon pm June 11. A motion was made by Dana, seconded by Ken and passed. Passed. June 11. Ken asked for the scholarship recipients to be at the Cultural Booth for the Festa. Marie Bertola suggested making a video testimonial if the winners can't attend the Festa.
- Azie had to replace the gate lock because someone vandalized it.

- Frank presented the IAHF YTD status through 03/31/2023. \$11K has been collected so far for the Festa.
- Ken – Crab Feed is still on schedule. We are getting our crab from Oregon. An email-blast has been sent out alerting our members. Ken has asked that another email blast be sent out, and Dave will do that. The Polenta Dinner is in collaboration with the Tricarico Club in May. Bocce Tournament in June. Delia is chairing the Festa della Repubblica event on Friday, June 2. Dinner will be done that night. We need a larger flag. Festa Planning meeting has been held and continues to move forward. We need to have a raffle to help with Festa expense costs. Looking to get some getaway weekend prizes donated. Whiskey tasting was a successful event, however and more people would like more notice. Madeline plans to repeat the IAHF display at the Santa Clara County Fair, starting July 26. Festa postcards will be distributed. She will have our display again this year. Festa signage needs to be up earlier in surrounding areas of San Jose.
- Azie – more Hall rentals have been signed. Floor is done.
- Louie - helping Sharon with grant writer bids. Possibly need to extend this deadline. New card readers will be used around here and at the Festa. These will be up and running for the crab feed. The Festa grant has been approved, just waiting to find out how much we're eligible to receive. The archive grant still has money in the budget to spend, and we've been granted the extension of 2 years. ~

## • PLEASE WELCOME OUR NEWEST MEMBERS •

• AS OF NOVEMBER 2022 •

Jena Ballejos • Joseph Camerieri • Debora Donini • Catherine & Janette Fulde  
Francine Hopkins • Katie Marzullo • Kathy Stowell • Elizabeth Sudano • Richard Trevisa

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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!!!

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-- Membership Listings by Dave Perzinski / Membership Chair ✨



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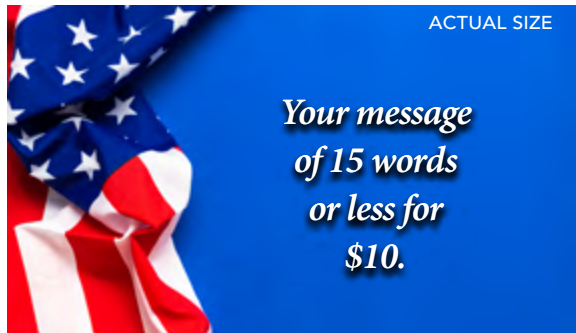
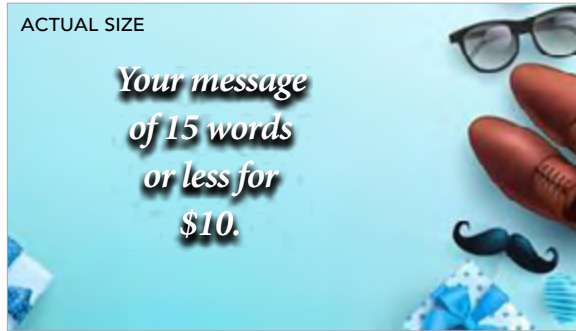
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### PROFESSIONAL EXPERIENCE

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.

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# INTERO

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