



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

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MARY PIZZO / IAHF NEWSLETTER EDITOR



PRESIDENT'S MESSAGE

Merry Christmas!

Another month is upon us to enjoy time spent with family and friends. Make it a memorable one! Grab some hot cocoa and snacks, turn the radio to Christmas music, load the kiddos (or grandkiddos) in the car and go for a ride to look at lights. The

Willow Glen area is famous for house after house all decked out with Christmas decorations. I can remember taking my kids and I am not sure who loved it more: them or me? I also remember driving around as a little girl and my sister and I would count all the houses that we could find that had Christmas lights. I took one side of the street, and she took the other. And whoever had the highest number would win. Did we win anything? No. But it was fun just to get out and look at the lights and decorations. If driving late at night proves to be a challenge, you could always dress up in your Christmas jammies, pop a bowl of popcorn and gather around the TV for a Christmas movie with the family. There are so many to choose from! If TV isn't your thing, there's always good old-fashioned Christmas music streaming somewhere you could play while you're decorating the tree and your house. There are many ways to create memories. Start them now if you don't already do something like that


so your children and grandchildren can remember like I do. I treasure those memories.

Exciting News!

At the Cena Fuori in October, Tony and Clare Cedolini presented the IAHF with a very sizable donation in memory of the DeRose Family. Lee and Al DeRose were huge supporters and long-time members of the IAHF. We will be looking to use this money for a new roof and HVAC. The Cedolini's also gave to a couple other charities in Hollister. What a wonderful gift we have received, and it certainly will be put to excellent use! Thank you, Tony and Clare!

Toy and Food Drive

I'd like to thank everyone who has donated. After the November regional lunch, there were only 8 gift tags left on the tree. We started with 50! There were also several bags of canned foods dropped off to add to the growing lot in Stanley's office. Thank you for always being so kind and thoughtful during these holiday months. I'm looking forward to what we can do in January and February. Stay tuned for more details to come.

Please let me finish by saying Andy and I would like to wish everyone a Merry Christmas and Happy New Year's. Whether you're staying local or traveling, please be safe and enjoy. -- Dana Zuccarello Aguirre, President 

EVENTS AT A GLANCE SEE PAGE 2 FOR MORE INFORMATION

- December 3, Sunday / Holiday Party / 4 PM / At the Hall / Please see flyer on page 9
- December 21, Thursday / Holiday Lunch / Noon / At The Hall

ONGOING CLASSES

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



DECEMBER

- December 3, Sunday / Holiday Party / 4 PM / At the Hall / Dance and listen to the big band music of Millennium Sounds (19 piece orchestra) / At the Hall / Please see flyer on page 9
- December 21, Thursday / Holiday Lunch / Noon / Menu: A Christmas salad, Chicken Cacciatore with Farro, and a "dolce plate" for dessert / \$25.00 for members / \$30.00 for non-members / Call the IAHF for reservations at 408 293 7122

ONGOING LANGUAGE CLASSES

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

SAVE THE DATE! MISSION CHAMBER ORCHESTRA: "BIS!*"

Save the date, January 28th, 2024, for an all-Italian Concert by the Mission Chamber Orchestra at the IAHF. They will be returning to the foundation, from their 2023 all-Italian American composer performance. The Sunday afternoon event will feature selections by Rossini, Mascagni, Respighi, Giannini, Mozetich, Puccini, and Wolf-Ferrari.

Maestra Emily Ray will return to the podium to conduct the orchestra, in a stunning program from the Italian classical musical repertoire. Meanwhile, plan to begin the new year, 2024 at the IAHF with an exciting classical musical experience, and a visit by the talented Mission Chamber Orchestra. (*Encore). Details about the concert will be in the January Newspaper.

-- Article by Ken Borelli ~



BOTTICELLI: *Rhythm of the Line*

A major exhibit just opened at the Legion of Honor in San Francisco that includes drawings (called cartoons) and paintings by the Renaissance master Sandro Botticelli. The exhibit runs through Feb. 11, 2024.

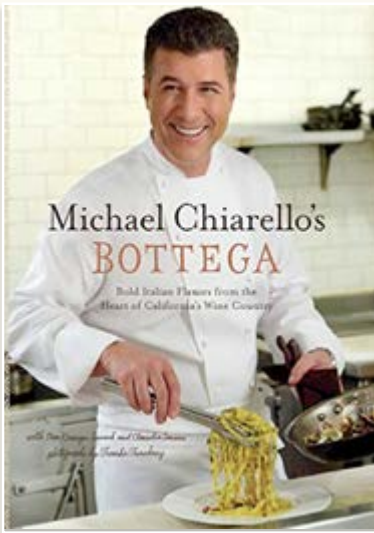
This is a not-to-be-missed show for a glimpse into the high arts of the Italian Renaissance. His legal name was Alessandro Filepi. He was given the nickname "botticelli" because of his penchant for enjoying wine. Botticelli means little flasks in Italian, and the nickname referred to either his enjoyment of the contents or the shape of his stomach, or both! A trait shared by many of his paisani.

His skills as a painter and draftsman are unrivaled. The show brings examples from many of the world's leading museums. It was a real joy to see the show at the Legion, reflecting on the almost impossible waits to visit the Uffizi Gallery in Firenze!

-- Article by Ken Borelli




Remembering Culinary Icon *Michael Chiarello*



We are saddened to share the news that a culinary leader in Italian Regional Cuisine recently passed away in October. Michael Chiarello, age 61, was the founder of the famed Napa Valley establishment Tra Vigne among other restaurants. He was born in Red Bluff and raised among the truck farms and ranches of Turlock, California.

Like our IAHF regional lunches, Michael was a strong advocate of promoting regional Italian Cuisine. He wanted to move beyond the generic menus of Italian restaurant fare into the richness and diversity of the Italian Culinary landscape. He was also a strong advocate for the flavors from his Calabrese heritage, of which we both share, along with promoting his exploratory vision upon the national scene. In a relatively short lifetime, he opened many doors and opportunities not only for Italian regional cuisine but other country cuisines too.

Linda Zavoral, a friend of the IAHF, co-authored an October 9th article in the San Jose Mercury News, with Elissa Miolene, which provided an in-depth look at the man, his legend, and his legacy synonymous with the Napa Valley experience, and haute cuisine among the vineyards. -- Artice by Ken Borelli 



IAHF gifts and membership are Tax Deductible



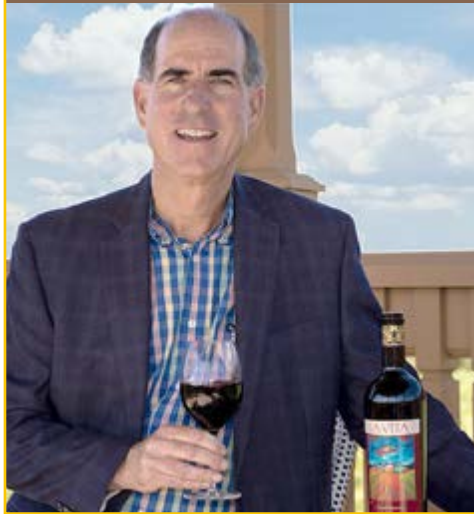
As we head into the new year, you may be looking for opportunities to make donations which are tax deductible. Look no further than IAHF!

Looking for a gift for friends or family, consider sponsoring a membership for them. They'll receive our monthly newsletter and can plan on joining you for IAHF events.

From capital improvements to funding scholarships, increasing your membership level when you renew, or just contributing to our Festa fund, donations in any amount are welcome.

--- Dana Zuccarello Aguirre and Mary Pizzo

AN INTERVIEW WITH JOHN BARGETTO



By way of background, across the board, one of the exciting perks of the annual Italian Family Festa is the networking that occurs. This year was no exception and thanks to the wine-tasting area, and chairperson Robert Martinez's activities, we were able to connect with one of the tasting participants, Bargetto Winery in Soquel, Ca. Through Robert, I was able to contact John Bargetto, part of the 3rd and 4th generation of the Baretto clan and interviewed him about their family's wine-making history in Santa Cruz and the South Bay.

The setting was also quite special: early October in Corralitos, a district in Watsonville, I was chatting with John Bargetto at their Regan Vineyard Winery. It is located among rolling hills. And at the center of a knoll is a gazebo that provides a view of the entire region from the sea to the mountains with vineyards, fruit trees, and a stunning landscape that must be seen to truly be appreciated. This was just before a late this-year crush, so the vines were laden with their specialty grape varietal. The Regan name was in honor of John's mother who assumed ownership of the winery upon the death of John Senior. She was a true matriarch of the family and honed her skill at the family vineyards.

The Bargetto Winery and tasting room is located at 3535 North Main St. in Soquel. They welcome visitors as you explore a string of Santa Cruz County wineries in this jewel of a wine district. John shared his story about the early days of the winery which truly is a tribute to the tenacity and hard work of an extended Italian family from Piedmont.

The original winery was called Montebello Winery and was in San Francisco. The original winery was founded by Filippo and Giovanni

Bargetto, who were natives of Castelnuovo Don Bosco, in Piedmont. The winery produced wines from the Montebello region of Santa Clara County. Their clientele were the restaurants and cafes of old North Beach. Unfortunately, with the advent of Prohibition (1920-33), the winery ceased production and by 1918 with the handwriting on the wall, the family reinvested their earnings in the agricultural zone in Soquel and diversified with a limited vineyard, orchards, and produce.

A more in-depth discussion of the history of the winery will be available online as an oral history. It is currently awaiting editing and posting. Talking to John about the history of the winery also highlights just how devastating Prohibition was to so many Italian American families and the

adjustments to their livelihood they had to make. Not only did these families have to deal with the great depression but on top of that many of their livelihoods were destroyed by Prohibition.

John shared with me a little book he wrote, about memories of those times called the Great Prohibition Caper--Bootlegging in Soquel. It will be available at our IAHF Library. As an archivist and historian of Italian Americana, one tends to touch upon the impact of prohibition, but not in a major way, yet for Italian Americans whose families grew up during this time it was a major issue. Wine is and was so, more in those days, a major part of the meal. Conversations about Prohibition usually evoke many memories among families and beckons a more systemic recollection. In doing this and similar interviews one common takeaway is an appreciation of the hard work, and, yes, toil, our ancestors displayed--the Bargetto Family is an amazing example. I stand in awe! -- Article by Ken Borelli ~



Every month we have many excellent articles written by our board members, as well as our very talented IAHF members! It is full of photographs of our friends and members enjoying a wide variety of events, and calendar of events so you can plan how to spend time with other members.

Currently, we mail out 277 hard copies of our newsletter each month. A couple years back, the IAHF began asking for a \$15 donation during membership renewal to go towards the increasing mailing costs to receive a hard copy of the newsletter in the mail. That is approximately \$1.66 per issue, per month. During 2023, just 54 members paid that donation. The Board of Directors and our Newsletter Director have discussed the printing and mailing costs and have deemed \$20 is a fair amount to have the newsletter printed and mailed to your home.

Soon, you will receive your 2024 membership renewal form. There will be a check box for you to indicate if you'd like to receive the newsletter via the mail. There will be a charge of \$20 for this service. The email version of the newsletter will continue to be free of charge with every membership.

Thank you for your understanding and helping us to keep expenses low.

-- Article by Dana Zuccarello and Mary Pizzo ~

IAHF Visited by AVENUE OF THE WORLD

Avenue of the World is a private school system with campuses in Brazil, China, and the USA (NYC and now Silicon Valley). A new facility is being planned for Miami. Its first campus was in NYC in 2013. A more detailed explanation of the school is found online. Three 8th graders and their instructor met with me to look over our "Story Boards", and information about the Italifornians and do an interview about the boards and the history of Italians in Santa Clara County for a Junior High project.

One of the first things that came to mind when we were conducting the interview, was my college undergraduate days at Cal Poly where to graduate from college you had to complete a "senior project". That was at the senior level in college, but these three 8th graders were doing the very same thing at a much younger age. The philosophy of Cal Poly is "Learn by doing", and whether it is articulated as such The Avenue of the World school system is practicing the same philosophy in the form of the students learning by special projects which incorporates a multifaceted learning approach throughout their educational curriculum.

The young students did their homework well. They did an amazing in-depth interview, and recorded it, along with linking it into their own research and project. They were at ease with the media and technology, and I appreciated their ability to relate to the material. They far exceeded my expectations regarding the level of scholarship they were performing during this interview and visit. I also



realized that the expectations of the school were to "apply" and use their projects as life lessons throughout the curriculum process through the 12th grade. They are also a great example of building upon the innate human resources and abilities of these young students. For me, it was an exciting and refreshing experience.

Also, it is a timely reminder about the importance of our Story Boards, and to let our readers know they are available to share in the community. The full collection was displayed at the Villaggio Culturale at the Festa, along with visits to various community sites, most recently at the Villages Italian Club, Willow Glen Woman's Club, and Sunnyvale Multicultural Festival. The boards were funded by a Santa Clara County History Grant and are a part of the IAHF's outreach efforts. Contact the office if you wish to schedule the boards for your group. -- Article by Ken Borelli



San Jose Chamber of Commerce

SAN JOSE CHAMBER OF COMMERCE RESOURCES

Did you know San Jose Chamber of Commerce offers access to many resources. From online learning opportunities to their monthly Breakfast with the Chamber events. Visit their website to take advantage of The Chamber's outstanding resources for personal and business benefits. <https://www.sjchamber.com>



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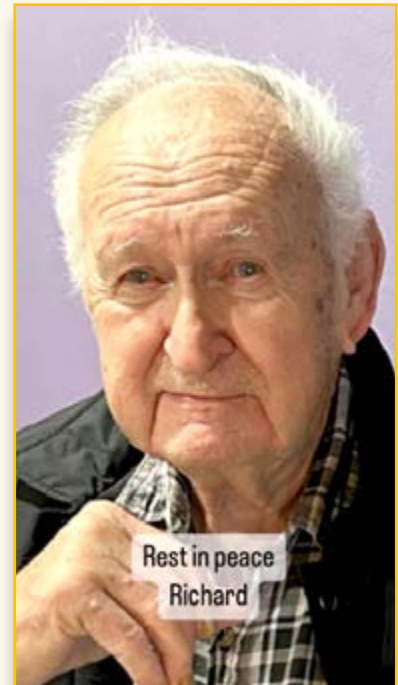
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I will donate \$1000 to the IAHF for any referrals and a \$1000 referral fee to the member who makes the referral.



IN MEMORIAM
RICHARD ZAMAR
• 1931 - 2023 •



Lucia's COOKING CLASS NEWS

CANNOLI MAGIC BARS BY LISA HUFF ♦ PUMPKIN BISCOTTI
BISCOTTI DI NOCI ♦ RICCOLINI A MANDORLE

~ Article and photos by Lucia Clementi ~



What could be better than four different Italian Holiday cookies taught at the Italian American Heritage Foundation to kick off the Holiday season? I can't imagine anything being this good! This annual Holiday cookie class is our most popular in the season and we had forty students in attendance to prove it.

We were gifted with two extraordinary instructors, Kathy Lohman and Nora Monette, to teach us how to make these four delectable, chewy bites. They absolutely wowed us with these sweet treats, which included Cannoli Magic Bars, Pumpkin Biscotti, Biscotti di Noci (Nut Cookies) and Riccolini a Mandorle (Little Almond Curls).

Kathy began the class by teaching the Cannoli Magic Bars. She explained that the friends of her husband, Larry, previously sampled these bars and gave them a five-star rating. That's what motivated her to teach this recipe to our cookie class.

To get everything started, Kathy explained and demonstrated her methods for creating these cookies and put our students to work by helping to measure, mix and placing the ingredients in baking pans. Then chocolate chips and pistachios were sprinkled on top and placed in the pre-heated oven. Once they came out of the oven, they were cooled and cut into bars.

Kathy's second cookie was Pumpkin Biscotti. Once again, volunteer students help to prepare, shape, and bake the dough. The biscotti were baked preliminarily for 20 minutes and taken out of the oven. They were then sliced and arranged on cookie sheets to bake again for another 20 minutes. They were allowed to cool and drizzled with cream cheese frosting.

Nora's first cookie to teach was Biscotti di Noci. This cookie was like one that her mother used to bake, called "Holiday Nuggets" at Christmas time. Nora's mother's tradition was to bake Holiday cookies for her neighbors and pass them out on Christmas Eve.

Again, our students were called up to volunteer to help make this cookie and Nora instructed them how to combine all the ingredi-



ents and roll the dough into balls. The dough was then placed on ungreased cookie sheets and baked until lightly browned. After they came out of oven, they were rolled in a mixture of confectioner's sugar and green and red sugar.


The next cookie that Nora taught was Riccolini a Mandorle. This cookie is made from finely ground almonds and does not have any wheat products, which makes it perfect for a gluten free

diet. The preparation for this cookie was different from the other cookies because the ingredients were prepared in a food processor. Subsequently, scoops of dough were rolled into narrow cylinder shapes and bent to form an "S" pattern. Afterwards, they were sprinkled with confectioner's sugar.

Finally, all the cookies were ready for consumption which resulted in a "cookie fest"! Each cookie was unique with its own special "cookie personality". The cannoli magic bars were chocolaty and tasted just like delicious cannoli. The pumpkin biscotti were crunchy with a pumpkin pie flavor. The Biscotti di Noci were nutty and crisp, like a wedding cookie. The Riccolini a Mandorle were chewy with an impressive almond flavor. In other words, these cookies were a "cookie monster's" dream!

I want to thank everyone who made this class a success: Kathy and Larry Lohman, Nora Monette, Rose O'Brien, Jessica Cole, and Patricia Eldridge. Also, I would like to give a special thank you to our junior volunteers, Zach and Mac Cole. It was such a delight to have youngsters helping us bake! Also, thank you to our wonderful students who support our cooking classes!

This was our last cooking class of the season, but we will return in the Spring of 2024. Keep an eye out for our 2024 classes in this column.

Meanwhile, I wish you all a happy, healthy, blessed, and safe Holiday Season. Buon Natale & Buon Anno a tutti!  *continued >>*



CANNOLI MAGIC BARS

by Lisa Huff

Prep Time: 10 minute / Total Time: 40 minutes / Cook Time: 30 minutes / Yield: 24 bars

Ingredients

- 1 1/2 cups graham cracker crumbs
- 1/2 cup unsalted butter melted
- 1 cup ricotta cheese
- 14 ounces sweetened condensed milk (1 can)
- 1 teaspoon fresh orange zest
- 1 teaspoon ground cinnamon
- 12 ounces mini chocolate chips (1 bag)
- 1 cup lightly salted pistachios coarsely chopped
- powdered sugar for dusting (optional)

Instructions

1. Preheat oven to 350 degrees F. Lightly spray a 13x9-inch baking pan with nonstick cooking spray or line bottom and sides with parchment paper.
2. In a small bowl, combine the graham cracker crumbs and melted butter. Press into bottom of prepared baking pan to form a thin even layer on the bottom of the pan.
3. In a large mixing bowl combine the ricotta cheese, sweetened condensed milk, orange zest, and cinnamon until well combined. Pour onto crust and spread to form even layer.
4. Sprinkle chocolate chips and pistachios on top and press down lightly into batter.
5. Bake at 350 degrees F for about 25-30 minutes or until lightly browned around edges. Cool then place in fridge to store. Before serving, cut into bars of desired shape and dust with powdered sugar if desired. Store in the refrigerator.

Source: <https://snappygourmet.com/cannoli-magic-bars/>

PUMPKIN BISCOTTI

Makes about 28 biscotti

Ingredients

- 5 cups all-purpose flour
- 1 tablespoon baking powder
- 1½ teaspoons salt
- 1 teaspoon ground cinnamon
- ½ teaspoon ground ginger
- Dash ground cloves
- 1¼ cups plus 2 tablespoons sugar
- 1 cup (2 sticks) butter, softened
- ½ (15-ounce) can solid-pack pumpkin
- 2 tablespoons water
- 1 cup dried cranberries
- ½ cup chopped pistachio nuts (optional)
- ½ cup cream cheese frosting

Instructions

1. Preheat oven to 375°F. Line cookie sheets with parchment paper.
2. Combine flour, baking powder, salt, cinnamon, ginger, and cloves in medium bowl. Beat sugar and butter in large bowl with electric mixer at medium speed until fluffy. Add pumpkin and water; beat until well blended. Gradually add flour mixture, beating at low speed until blended. Stir in cranberries and pistachios, if desired.
3. Shape dough into 2 logs, each about 14 inches long and 4 to 5 inches wide, on prepared cookie sheets. Bake for about 40 minutes or until firm to the touch. Remove from oven; cool 20 minutes. Transfer logs to cutting board; cut into 1-inch-thick slices. Arrange slices on cookie sheets, cut sides up; bake 20 minutes or until dry and lightly browned. Remove to wire racks; cool completely.
4. Heat frosting in small microwavable bowl on HIGH for 30 seconds or until melted. Drizzle over biscotti.

BISCOTTI DI NOCI (Nut Cookies)

Makes about 2 ½ dozen
Preheat oven to 375°F

Ingredients

Cookie Dough:

- 1 stick unsalted butter (8 Tbsp)
- 2 Tablespoons sugar
- 1 teaspoon vanilla
- 1 cup unbleached all-purpose flour 1 cup finely chopped walnuts.

For Coating:

- Confectioner's sugar
- Red and green sugar

Instructions

1. Cream the butter and sugar in a bowl with an electric mixer until light colored. Beat in vanilla. Gradually mix in flour. Stir in the chopped nuts. (can be chilled for 1 hour for easier handling; I usually use a cookie scoop at this point)
2. Roll teaspoons of dough into balls; flour hands if needed. Place on ungreased cookie sheet, about ½ to 1 inch apart. Bake for 15 minutes at 375° F until lightly browned. Cool slightly for a few minutes in a pan.
3. Meanwhile, place confectioner's sugar in a shallow dish, mix in colored sugar. Remove cookies carefully with a spatula and gently roll the warm cookies in the confectioner's sugar to coat. Cool completely on wire racks.

Source: **Celebrations Italian Style by Mary Ann Esposito**

continued >>



RICCOLINI A MANDORLE (Little Almond Curls)

Makes about 3 ½ dozen cookies.

Preheat oven to 350° F

This Sicilian recipe uses two ingredients common in Sicilian cooking—almonds and lemons.

Ingredients

- 1 pound (3 1/3 cups) whole almonds
- 1 ¼ cups sugar
- 2 large eggs
- 1 Tablespoon cold water

- Grated zest of 1 large lemon
- Confectioner's sugar for sprinkling (optional)

Instructions

1. Preheat oven to 350° F. Line two cookie sheets with parchment paper or lightly butter and flour them. In a food processor, finely grind the almonds with the sugar. With the motor running, add the eggs and water through the feed tube and process to form a loose dough. Put the dough into a bowl and

2. mix in the lemon zest with your hands.
2. With wet hands, shape a Tablespoon sized scoop of dough into a narrow cylinder/coil about 2-2 ½ inches long. Make into an "S" and place cookies about 1 inch apart on the cookie sheets. Bake for 20 to 25 minutes at 350 degrees F until lightly browned. Cool on a wire rack. Sprinkle cooled cookies with confectioners, if desired.

Source: **Celebrations Italian Style** by **Mary Ann Esposito**

We're Expanding A New Display Cabinet

At the Regional Lunch in November, I announced the arrival of a new display cabinet which was generously donated to the library by Frank Locicero.

With the help of my wife Gilda, we did a quick scan of the archives and set up some nice items that honor several Italian-American families who lived in this region.

For our first display, I am highlighting the following:

- Photo albums of the Vinassa family, who ran the Torino Hotel, plus two other local hotels that served as welcoming landing places for newly arriving Italian immigrants. The albums span 1913 to the late 1920s, with many shots of well-known local attractions as they were then.
- A portrait of Josephine Barbano, an acclaimed singer who was a soprano with the San Francisco Opera for seven years, along with her 33 1/3 recording of "Smoke Gets in Your Eyes," which she self-recorded at a local record shop in the 1940s. There is also a portrait of her mother, also named Josephine, whose picture is adorned with little handmade crosses made from palm strips passed out on Palm Sunday. That should trigger memories for some of our members!
- Items donated by Matilde Oliverio, who has been very generous in her donations over the years. These include antique booklets of postcards for Rome and Naples. Also on display is a newly donated deluxe album of first-day issues from around the world. Each envelope depicts a stamp honoring Christopher Columbus, with specially designed graphics.



The cabinet now resides in the small room adjacent to the library and will be available for viewing during most of our events. The display will change periodically, so check it out when you're at the hall.

New Books

One of my goals is to get more contemporary books into our library. Fortunately, several members have obliged me by donating a plethora of books and novels on all subjects. If you've enjoyed reading Linda Binkley's insightful book reviews, you must have tagged a book or two that you wanted to get ahold of.

Linda surprised me last week by bringing in a box of the books she has reviewed in the IAHF newsletters. Thank you, Linda!

Other donations:

- Matilde Oliveria - many books on small Italian towns
- Angela Berardino - journals from Rhode Island and contemporary Italian language books, including one of the lynchings of the Italians in New Orleans.

Stay tuned for more details on these new additions.

Want To Help?

So many new arrivals, and not enough hands to process them! If you would like to help catalog these books and get them onto the shelves, please contact me and I will be happy to show you how it's done.

Merry Christmas and Happy Holidays to all!

-- Article by Madeline Damiano /
librarian@iahfsj.org 

Italian American Heritage Foundation Holiday Party

Festive Holiday Event – Family Dinner Dance

Catered by Risotto's Italian Kitchen and two choices will be available

- * Chicken Marsala with Pasta
- * Gnocchi Creamy Pesto

Both served with green salad, bread, antipasti, coffee and dessert

Sunday

Dec. 3, 2023

4:00 to 8:00 PM

IAHF Hall, 425 N. Fourth St.

San Jose, CA 95112

Buon Natale
All are Welcome!

*Wine, Beer and Soda will
be sold at the Bar*



**Dance to the Fabulous Music of
Millennium Sounds Orchestra
19 Piece Band
Swing – Jazz – Latin**

We need your Entrée Choice by November 28

4:00 Social time, 4:45 Dinner, 5:30 TO 8:00 Music and Dancing

Event Co-Chairs: Ken Borelli, Lucia Clementi, & Dave Perzinski

RSVP below or Call 408-293-7122 or pay online at IAHSJ.ORG

Choice of Entrée: Chicken Marsala = _____ ; Gnocchi = _____

() IAHF Member(s) at \$50 = _____ | () Non-Members at \$55 = _____

() Minors under 16 at \$25 = _____ | Total no. of persons = _____

Name(s) _____

Please seat me/us with: _____

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

You are invited to attend this free event at my church on December 9 and 10. I would count it an honor if you're able to come and be my guest. Details are below. Hope to see you there! - Dana Zuccarello Aquirre

NORTH VALLEY BAPTIST CHURCH

TEN thousand JOYS

CHRISTMAS MUSIC SPECTACULAR 2023

Celebrate the Christmas season at the Christmas Music Spectacular hosted by North Valley Baptist Church. Enjoy a variety of Christmas favorites like "Carol of the Bells," sung by our choirs and special groups, accompanied by our thirty-piece orchestra. The grand finale features a two-hundred-voice choir singing the "Hallelujah Chorus."

**DECEMBER 9 & 10
at 6:00PM**

Every visitor will receive a gift!

FREE ADMISSION

NORTH VALLEY BAPTIST CHURCH
3530 De La Cruz Blvd. Santa Clara, CA 95054
408.988.8881 | nvbc.org | Dr. Jack Trieber, Pastor

• A PAID ADVERTISEMENT •

DID YOU KNOW?

Joe Rizzuto has been a pilot, with 8,500 logged hours, and he owned a single-engine Piper Archer he flew for several years (see photo).

His wife, semiconductor engineer Judi Rizzuto was his student at San Jose Flight School, and to her credit, she also earned her own pilot's license.

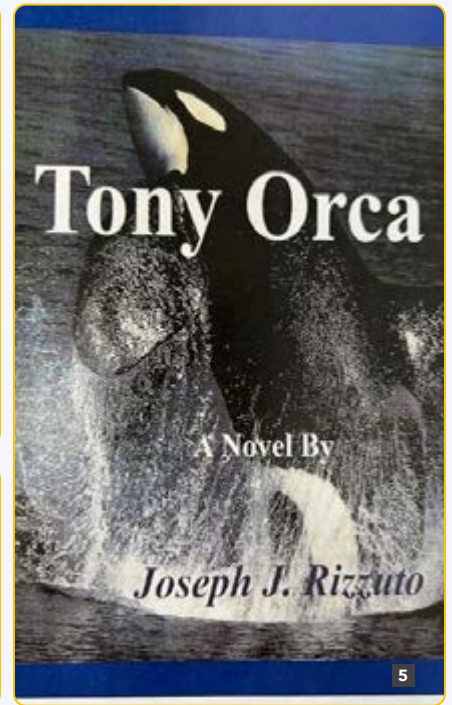
Accidents are rare in aviation. In 2022, according to IATA, there were five fatal accidents among 32.2 million flights.

In 1976, Joe and his passengers survived a near-fatal accident. Flying a twin-engine Cessna, he encountered severe weather conditions in Greenland. Thanks to his presence of mind, he suc-

cessfully made an emergency landing in the outskirts of Frederikshåb (known today as Paamiut). The weatherman had failed to inform him of adverse weather in the area (see photo of the aircraft).

Joe has published two novels, namely: *Tony Orca* (August 2012) and *The Adoption* (November 2012). His third work, a non-fiction, is *Common Man: Brief Summary of the Presidents & Foreign Policy* (November 2014). These books are available on Amazon and Google Books.

Joe is also a retired IRS agent. These days, he and Judi love to go on RV trips, enjoying retirement in the company of their pet boxer Alice. -- *Article by Stanley Oliver* ~



ROCKEFELLER CENTER CHRISTMAS TREE TRADITION

The Rockefeller Center Christmas Tree tradition began when laborers tasked with building the plaza (many of whom were likely Italian immigrants), pooled their money to buy a 20-foot tree. They decorate it with strings of cranberries and garlands of paper. -- *Article by Judy Joseph* ~

Editor's note: In our search to identify the source of the photo we located the original image on the New York Historical Society's website. Their article did not specifically attribute the laborers as Italian. •



Regional Luncheon & PRE-HOLIDAY RAFFLE

On November 16 almost 100 guests attended our regional luncheon highlighting Abruzzo. We feasted on a tossed green salad, antipasti, warm French bread, stuffed bell peppers, mostaccioli, homemade biscotti, and fruit for dessert.

Following the regional lunch there were two amazing talks. One by Angela Di Bernardino about "Prentosa, or Presentosa" Jewelry, which is a traditional pendant from Abruzzo. The jewelry is basically a "love token" like an engagement ring, usually made with gold filigree, and has become synonymous with the region. The second presentation was by Alba Salscicca and Diane Velroz, of Tony and Alba Pizzeria and Restaurant fame. They gave a demonstration of the classic pasta machine from the region called a "guitara" which is like a boxed guitar, that is used to make a fine-sized long pasta. In addition, Ken spoke about the Italian bagpipers from Abruzzo and Alba, and joined in with the traditional holiday song, "Tu Scendi dalle Stelle". We were able to video the talks. The video will be edited and shared highlighting these magical moments.

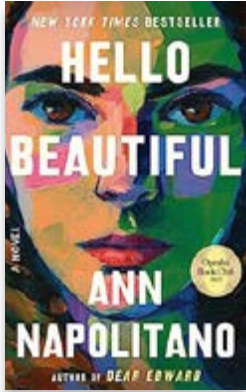
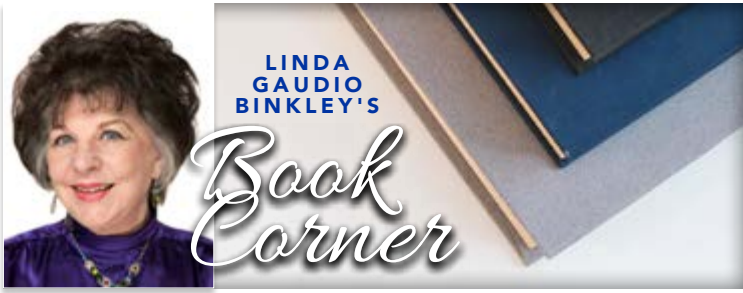
Culminating the event, 48 raffle tickets were drawn and prizes were handed out for our third annual pre-holiday raffle. Recipients were awarded restaurant gift certificates, wine and cheese

baskets, theater tickets, imported cookies, Italia cookbooks, wine-tasting certificates, and many other lovely gifts.

Congratulations to our prize winners: Ron Barone, Marie Brancati, The Campagnas, Carolyn Cardinali, Cerniglia, Cetani, Rose Crimini, James Devitto, Vicki Devitto, Linda Felice, Leana Giannini, Vera Girolani, Walter Harding, Anthony Iantosca, Joan Lewis, Kathy Lohman, Paul Lukes, , Sylvia Lee and Sue Cancilla-Conde, Joan Lewis, Evelyn Longo, Jo Macaluso, Mr and Mrs M.A. Maciejowski, Darlene Marshall, M. Messani, Nancy Olea, Kristy Pasquin, Maria Piergallin, Joseph Rizzuto, Delia Schizano, Victoria Seelig, Nicholas Serio, Terry Shaw, Mary Ann Stanfield, Rose Steele, Mary Kay Tocci, Antonette Visconi, and Doug Webenbauer. (My apologies for any misspellings since I gathered the names from the ticket stubs and may not be complete).

A big shout out to our gift donors: Dana and Andy Aguirre; Ken Borelli; Robert Brower, Rose Crimini; Giorgio's restaurant; Maria Gloria; Azie Habib; IAHF; Joe and Kaye Lucito; Marca and Louie Lombardo; Jo Macaluso; Rebecca Morici; Stanley Olivar; Mary Pizzo; Steve Ricossa and Nanci Wilborn for making the event possible. -- Article by Nanci Wilborn // Photos by Stanley Olivar ♦





Hello Beautiful

by Ann Napolitano

Hello Beautiful by Ann Napolitano is the first book appropriate for this column that I have found in Oprah's Book Club. It tells the story of a dysfunctional Italian American family from a blue-collar neighborhood in Chicago. It's an odd and atypical family. Perhaps Oprah enjoyed this novel because it takes place in her hometown, Chicago, in an interesting

section called Pilsner, which is famous for its street art murals. Indeed, one of the minor characters of the novel is a muralist.

Stylistically, each chapter is named for one of the characters. This does not, however, result in each character being fully realized. Most are just sketches.

The parents appear to be trapped in an unhappy marriage. Though they have four beautiful daughters, the mother, Rose, feels unfulfilled and is particularly disappointed in her husband whom she sees as an underachiever. Rose's behavior is judgmental, erratic, and abrupt. Her character is never fully developed, so it's difficult to figure out what her motivations and expectations are. The husband

who always addresses the girls with "Hello beautiful" when he enters the room is vaguely developed and not particularly respected by anyone. After his untimely death, however, he becomes sainted and beloved and endearingly remembered. Some of you might be familiar with this trend in some Italian families.

The four sisters are passionately close to one another and deeply into each other's lives. I had trouble wrapping my head around the fact that decisions they make in life drive them apart and hostilities remain for far too long... 25 years! The tragic event that ultimately reunites them, I found to be sad, but quite predictable insofar as the plot is concerned.

The oldest daughter, Julia, enters the novel from a position of strength but her character withers and it becomes difficult to understand her motivations and harsh decision to remain apart from her formerly beloved sisters. The focus of the sisters gradually transfers to the second sister, Sylvie, who is revealed more fully than any character in the novel. The other two younger sisters bob in and out of the story, but we never get to know them well and they have minimal impact on the story line.

William, the boyfriend/husband is the male protagonist and gets the most chapters. The plot revolves around him, his past, his sad childhood, his passion for basketball, his needs, his depression and his one unforgivable decision. William's daughter, Alice, gets a chapter, but a true denouement is never fully achieved.

The prevailing theme in this sad tale is abandonment. Everyone in the story, mother, sisters, and the boyfriend/husband are involved in some level of abandonment. Depression clouds the entire life of the male protagonist, but the book never directly addresses the root cause of it, which was abandonment.

If you are expecting an Italian American Little Women, this novel will not fill the bill.

Hello Beautiful by Ann Napolitano is available in the public library.



A LITTLE READING ABOUT ROME FOR YOU from Linda Gaudio Binkley

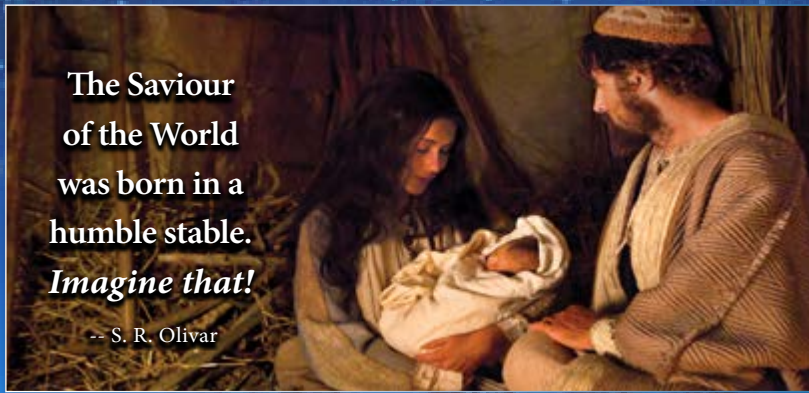
Roma è capoluogo della provincia di Roma, della regione Lazio e capitale della Repubblica Italiana.

Alcuni simboli di Roma, sono la lupa capitolina, statua bronzea raffigurante la leggendaria lupa che allattò i due gemelli Romolo e Rem; il Colosseo, il più grande anfiteatro del mondo romano, costruito nel I secolo e riconosciuto, nel 2007, come una delle sette meraviglie del mondo moderno (unica in Europa); il Cupolone, la cupola della basilica di San Pietro in Vaticano, che domina tutta la città e simboleggia il mondo cristiano, di cui Roma serve da "capitale".

Il simbolo di Roma durante l'antichità era l'aquila imperiale, effigie militare; durante l'era medievale era il leone, animale emblema di supremazia.

Rome is the capitol of the province of Rome, the region of Lazio and the Italian Republic. Some symbols of Rome are the Capitoline she-wolf, a bronze statue depicting the legendary she-wolf who breast-fed the twins Romulus and Rem; the Colosseum, the largest amphitheater in the Roman world, built in the 1st century and recognized, in 2007, as one of the seven wonders of the modern world (unique in Europe); the Dome, the dome of St. Peter's Basilica in the Vatican, which dominates the entire city and symbolizes the Christian world, of which Rome serves as the "capital". The symbol of Rome during antiquity was the imperial eagle, a military effigy; during the medieval era it was the lion, an animal emblem of supremacy.





The Saviour
of the World
was born in a
humble stable.
Imagine that!

-- S. R. 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

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Moonrise Mountain



Colorful Horizon



Mountain Climber



Woven Heart



Flower Can



Up & Away



Into The Clouds



Butterfly Flower

A PEEK INTO THE BOARDROOM

Board of Directors Meeting Minutes / November 14, 2023

- After a brief Executive Board meeting, the general business meeting of the Board of Directors was called to order by Board President, Dana Zuccarello-Aguirre. In attendance were Ken Borelli, Madeline Damiano, Frank De Turrís, Paul Greco, Azie Habib, Frank Locicero III, Louie Lombardo, Joe Lucito, Sharon McCray, Mary Pizzo, Stephen Ricossa, Nanci Wilborn, and Tony Zerbo. Meeting via Zoom were Marie Bertola and Dave Perzinski. Guests from the Gladius Fencing Club included Coach Brian Bacher and Tony Barajas.
 - After the Pledge of Allegiance, minutes from the September meeting were approved with a few revisions and the October minutes were approved as written.
 - Brian gave a presentation on the history of the Gladius Fencing Club and its place in Italian History, along with a proposal to bring the fencing club to our facility for future classes and trainings. After a few questions, the Board generally expressed enthusiasm for their proposal, pending a more formal proposal.
 - Dana suggested that the IAHF give the Salvation Army a donation of \$250 from her president's account. It was unanimously supported by the BOD. Comments were made as to how good the parking lot and front entrance areas were looking and thanked Azie for taking care of it. Dana also acknowledged the generous gift we received from Cedolini family. The money will be used to have the roof replaced. The food drive is extended until December 3, and the toy drive is extended to December 5 as there are many tags left on the tree.
 - Frank reported on the financial stability of our organization along with a mention of the FESTA, which made money based on the grants from the City and County, which we may not have next year.
 - Madeline thanked Frank Locicero for the donation of his sister's cabinet which will be used to display artifacts and unique memorabilia.
 - Ken spoke about the upcoming Regional Luncheon and the raffle. Nancy has done an incredible job collecting and packaging the 48 baskets and raffle sales have been brisk. He further reminded everyone about the December 3 Holiday Party and December 21 Holiday Luncheon. Sadly, he also spoke of Richard Zamar's recent passing. He was a longtime and supportive member and will be missed.
 - Azie was pleased to share that rentals were up to 25 so far this year and that the ice machine has been fixed. We have also changed security companies. The ABC license for the December 3 luncheon is approved. He is working on getting bids for roof repairs and with winter fast approaching, it is proving more challenging than expected. Sharon gave a brief report on the patio upgrades and invited everyone to look at what has been accomplished so far.
 - Louie expressed his pleasure with the FESTA Capo dinner and said it provided some good feedback. We have 23 new members since August and only 14 renewals so far this year.
 - Mary said the deadline for the December newsletter is November 19 due to the holiday. She also gave a report on the costs of mailing the newsletter. Currently we mail 227 copies with only 54 members donating to cover costs. She recommends a mandatory price of \$20 per year. The motion was approved.
 - Madeline has uncovered a Super 8mm film of Tony Bennett that she would like converted to digital format. She believes it was recorded, with sound, around 1978.
- Respectfully submitted by Sharon McCray / IAHF Secretary / November 14, 2023

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*



• PLEASE WELCOME OUR NEWEST MEMBERS •

• AS OF APRIL 2023 •

- Kathy Akiba • Karen Ardizzone • Jena Ballejos • Marcus Barbera • Katherine Bayless • Ira & Lizzie Bletz •
• Gregg Catanese & Mary McGregor • Sylvia & Jason Cathy • Peter Ciotta • Mary Ann & Tim Gee •
- Sandy Gordon • Veronica Greunke • Alessio & Teresa Korzenko • Jack & Diane LoVerde • Jae & Matt Marcus •
• Rachel Mattioli • Scott Miller & Melanie Starz • Lydia Norcia • Zelda Oghigian • Kristy Pasquin •
• Stacie & Kevin O'Kane • Clorinda & Samuel Sammis • Sara & Mike Schulte • Nicholas Serio •
• Gabriella Shiner Tony & Shirley Silveria • Maria DiLeva Smith •

• GRAZIE 2023 BUSINESS MEMBERS •

- Diane Ferrara / [Hillview Packing Company, Inc.](#)
- SDS NexGen Partners & Mulcahy Family / [SDS NexGen Partners LP](#)
- Myrlin & George Taddie, Jr. / [Tadco Supply \(Janitorial, Paper, Lighting Supplies\)](#)
- Kathy & Karl Winkelman / [Gioia Company](#)
- Stephen Tritto / [The Villages Italian Club](#)
- Kenneth & Leslie Newington / [Serenity Studios Skin & Body](#)
- Jim & Janice Jones / [Custom Pad & Partition Inc.](#)
- Al & Diana Vallorz / [Mangia Tutti Inc dba Tony & Alba's Pizza & Pasta](#)

• GRAZIE 2023 PATRON MEMBERS •

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- Maria Cancilla-Bandy
- Linda & Bob Binkley
- Joseph Bogusky
- Nina Boyd
- Carl & Norma Brannon
- Ruby Brooks-Domino
- Robert Brower & Mary Reynolds
- Dorina Teresa Cereghino
- Lucia Clementi & Dave Perzinski
- Tina & Paul Coghlan
- Walter Cook & Patricia Del Gavio
- Vince & Colleen Cortese
- Franca Cozzitorto & David Lovelace
- Rosita D. De Luca
- Glenn & Sharon DeBella
- Maryann & Jim DiBona
- Robert and Valerie Facchino
- Sandra & Brian Faircloth
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- Anthony & Pamela Galano
- Judge Al & Vera Girolami
- Paul & Jenna Greco
- Emilio Guglielmo Family Winery
- Charles P. Gullo, Jr.
- Mark & Andrea Kenter
- Kathy & Larry Lohman
- Peter & Norma LoPresto
- Tony & Lorraine Maciejowski
- Jae & Matt Marcus
- Susan & Steven Minor
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- Nora Monette
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- Col. Bobby B. Moorhatch
- Rebecca Morici
- Maryanne Nola
- William J. Palley & CJ Liang
- Bob Paradiso & Patricia Pangrac
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- Jackie Pighini
- Jimmy Pignone & Leslie Snow
- Michael & Emily Ray
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- Paul Romano
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- Joseph & Leslie Santomieri
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- Janis & Butch Stumhoffer
- Joan & Mary Taft
- Al & Diana Vallorz
- Karen Vanderpan & John Dods
- Anthony J. Zerbo



LEGACY CIRCLE



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

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

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

• SUPER IAHF MEMBERSHIP •

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

LA DOLCE VITA / \$3,000 LEVEL

- Mike Console
- Felix and Marie Dalldorf
- Ebe Frasse

MEDICI / \$500 LEVEL

- Eugene & Christine Bernardini
- Jo Ann & Roger Bjornstad
- Ann & Ricardo Cerniglia
- Dominic & Suzanne Cortese
- Rose Crimi
- Frank DeTurris Sr.
- Peter & Marjorie Gaudio
- Maria Gloria
- Janet Muscio & Bill McCraw
- Marilyn Payne
- Joe & Judi Rizzuto

DA VINCI / \$250 LEVEL

- Joyce Allegro & Jerry Sheridan
- Anthony Barajas
- Leslie & Jay Berger
- Lisa & Robert Blickenstaff
- Ken Borelli
- Agostino Burzio
- Sal & Denise Campagna
- Sue Cancilla-Conde & Saul Conde
- Dr. Anthony & Clare Cedolini
- Rene & Michelle Celsi
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- Gloria Citti
- Alfio & Gerry Crema
- Gwen Benassi & Rich Daulton
- Joe & Cathy De Maria
- Al & Kathy DiFrancesco
- Rod Diridon Sr & Gloria Duffy M D
- Mel DiSalvo & Anna Sordello
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- Catherine Wittig
- Dana R. Zuccarello & Andy Aguirre

-- Membership Listings by Dave Perzinski / Membership Chair *



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Rosetta is very proud to be an Italian American. She is very committed and passionate about supporting the Italian American Heritage Foundation. Rosetta will be generously donating \$1,000 for every referral or closed transaction coming from any member of the Italian American Heritage. This Contribution goes toward enriching and helping our IAHF thrive.



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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!

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