



# IAHF NEWS



A CHRONICLE OF ITALIAN AMERICAN LIFE IN SANTA CLARA COUNTY FOR 50 YEARS

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

425 N. 4TH STREET, SAN JOSE, CA 95 • (408) 293-7122 • TAP HERE FOR [WWW.IAHFSL.ORG](http://WWW.IAHFSL.ORG)

MARY PIZZO / IAHF NEWSLETTER EDITOR



## PRESIDENT'S MESSAGE

### *Hello Summer*

With the summer months ahead of us, it can certainly be a busy time. These milestone celebrations allow for us to create memories for a lifetime! Graduations, weddings, Father's Day, Fourth of July, vacations and our highly anticipated 43rd annual Italian Family Festa. Many people are working behind the scenes to put on an all-Italian weekend. If you'd like to be part of our Festa planning committee, please reach out and we can plug you into an area. This event would not be possible without our dedicated members and volunteers and for that I am extremely grateful. It's because of our volunteers that we were voted San Jose's best Festival in 2024. Grazie!

### **BOLO**

Be on the lookout next month for the July newsletter issue dedicated solely to the Festa. It will be packed full of important information: parking, entertainment schedules, food, arts and crafts vendors, culinary, wine vendors, sponsors, Celebrity grape stomp participants and kids zone activities and our Italian fashion show!

### **Travel to Italy**

If you'd like information on our group travel to Italy in October 2025, please email me directly at [dana\\_zuke@yahoo.com](mailto:dana_zuke@yahoo.com) or call me at 408-571-8357.

Thank you for being such wonderful members and friends!

~~~Dana Zuccarello Aguirre, President



## THANK YOU for Voting Us BEST Festival-San Jose



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# Schedule

Of

# Events

## • June

- June 01, Sunday / Festa della Repubblica Dinner with the Aurora Mandolin Orchestra / Doors open at 3:30, dinner served at 4pm, Dancing 5:00-7:00pm / Purchase tickets by May 28th [online](#) / see flyer on page 6 for details
- June 19, Thursday / Regional Lunch - Val d'Aosta / 12-2pm / The Hall / \$25 for members, \$30 for non-members / Purchase tickets [online](#) or by calling the IAHF at (408) 293-7122.
- June 26, Thursday / Cafe Vitale 987 Fremont Avenue, Los Altos / \$50 per person paid at the door, entree options are online / Make your entree selection and reservations [online](#) or by calling the IAHF at (408) 293-7122.
- Jun. 29, Sunday / Polenta dinner with Tricarico club / The Hall / Purchase tickets [online](#) / See flyer on page 3 for details

## • July

- July 05, Saturday / SJ Earthquakes vs NY Red Bulls / 7:30pm @ PayPal Park / details coming soon
- July 26-27, Saturday and Sunday / 43rd Italian Family Festa @ History Park San Jose

## SAVE THE DATE

- Sep.14, Sunday / IAHF 50th Year Celebration Gala / Messina Orchard San Jose

## ONGOING LANGUAGE CLASSES

Italian Language Classes / Conversational and Intermediate - Online classes/ Weekly Monday and Wednesday / 6pm-7pm / Join with [Meet up](#) at <https://www.meetup.com/san-jose-italian-language-meetup-group>

Classes are taught by Marie Dalldorf, a native Italian. Classes are informal and free of charge, and we welcome people at all levels. We focus on conversational text and phrases to help you achieve more fluency, increase your vocabulary, and increase your confidence in speaking Italian.

## COOKING CLASSES

Monthly classes resume in August and end with the ever popular Holiday Biscotti Cookie Class in November.

**Watch for the  
2025 Italian Family Festa  
edition of our newsletter  
coming in July!**

*Be part of this annual tradition!*

**Fun for all ages  
Free Admission**

Add to your calender by clicking this link!

Join in the fun as a volunteer,  
vendor, sponsor or donor.

**Ci vediamo lì**



**SAVE THE DATE**  
for the 43<sup>rd</sup> Annual  
**ITALIAN FAMILY FESTA**  
Voted **BEST** Festival – San Jose

Celebrating  
**50**  
Years  
1975 - 2025

Presented by the:  
**ITALIAN AMERICAN  
HERITAGE FOUNDATION**  
YOUR PASSPORT TO ITALIAN CULTURE

**July 26 & 27, 2025**  
History Park San Jose

**ITALIAN FAMILY  
FESTA**  
San Jose



Bocce • Italian Costumes • Arts & Crafts Vendors  
Cuisine • Grape Stomp • Wine Tasting Garden  
Entertainment • Kids' Zone • Cultural Activities & More!

**Sponsor & Vendor Opportunities:**  
visit our website below or  
contact the IAHF: 408.293.7122

Scan & add to your calendar



ItalianFamilyFestaSJ.org @italianfestasj

# Italian American Heritage Foundation

## Annual Polenta Traditional Sunday Family Dinner & Dance



Polenta with Sausage

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

**Sunday,  
June 29, 2025  
3:30 p.m. Social  
4:00 p.m. Dinner**  
IAHF Hall  
425 N. 4th Street  
San Jose, CA 95112



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!!!

### **BRING YOUR OWN WINE / BEER**

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

Social 3:30 p.m.

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

*RSVP below or go online to purchase tickets using the QR code*

**Event Chairs: Ken Borelli & Ben DiNapoli, Jr.**

( ) Members of IAHF or Tricarico Club at \$30.00 \_\_\_\_\_; ( ) Member Guests at \$35.00 \_\_\_\_\_;

( ) Vegetarian Sauce Available.

Total no. of persons: \_\_\_\_\_

**Children 12-and-under free!**

Name(s) \_\_\_\_\_

To be seated with \_\_\_\_\_

**Checks to: Italian American Heritage Foundation**

**Polenta Family Dinner Dance**

You may also pay online at [iahfsj.org/events](http://iahfsj.org/events)

or by using the QR Code to the right

Cut-off Dates: Tuesday, June 24th for reserved seating & June 25th for open seating.

Walk-ins subject to space availability.

425 N. Fourth St.  
San Jose,  
CA 95112





# Ready to Rock at 43rd Italian Family Festa



One of the reasons the Italian Family Festa was voted the best festival in San Jose for 2024 by the San Jose Metro was its amazing musical repertoire. Just consider two days of first rate, free musical entertainment from opera and folk classics to jazz and pop, all with an Italian Flair.

Building on this "Festa Tradition," we have these highlights:

- A special tribute to one of Italy's most popular female vocalists, "Mina," who will be performing both days with the Ron Borelli Trio and his specially produced "Mina Project."
- From its very successful season, Opera San Jose will present some of the most beloved classics of Italian opera.
- For folk enthusiasts, we have the Steve Albini Duo, a Santa Rosa connection, to share some traditional folk tunes.
- Saturday will feature the street dance to the big band sounds of Rich Santoro and the Millennium Sounds Orchestra.
- Sunday, in addition to Opera San Jose and the Mina Project, will showcase the cool jazz sounds of the Joe De Rose Quartet, a nod to jazz with an Italian flair
- The melodies continue Sunday with the amazing music of the Mary Ellen and Thom Duo.
- Traditional folk music will be played by our strolling accordionist, "Nadia" near the park entrance.
- At the Wine Tasting Garden will be the famed blues artist John Francis with Duke Mantee and the Gold Money Band.
- On Saturday, at the Culinary and Cultural Stage, there is a beginner's line dancing program taught by Lucia Clementi.

This is just a musical preview of what's to come.

In essence, the Festa will magnify two full days of entertainment, arts and crafts, Italian specialty foods, pizza toss, culinary & cultural lectures and exhibits, a competitive grape stomp, a children's zone and an Italian Costume Fashion Show! In previous years, family and friend reunions take place at the many picnic tables that abound throughout the park to enable you to create your own "happening" too.

It will take you the full two days to barely catch it all at the Festa. Come and experience a "Little Bit of Italy in San Jose" at San Jose History Park, Saturday and Sunday, July 26 and 27. Follow us on [Facebook](#) and visit our website at [www.ItalianFamilyFestaSJ.org](http://www.ItalianFamilyFestaSJ.org) for more information. For sponsorship and vendor opportunities, please contact the IAHF at 408/293-7122.

Let's Party!

~~~ Ken Borelli, VP Events Co-Chair

# SPONSORS

Our Annual Festa is a massive event

that takes time, talent, dedication and money.

Lots of money. The following list reflects just the beginning of those who have made a financial commitment as a Festa Sponsor. This list will continue to grow over the next couple of months. Some have been helping us for years, some are brand new.

We are very grateful to all our sponsors.

**SOBRATO**  
Philanthropies

SOBRATO PHILANTHROPIES – ROMA STAGE



GLADIATOR REPIPE – ROMA STAGE



NEW YORK STYLE SAUSAGE  
CULINARY STAGE



JP DINAPOLI  
COMPANIES INC.  
JP DINAPOLI  
CULTURAL VILLAGE



GIORGIO'S  
CULINARY STAGE



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LEAF FILTER



F3 CREDIT UNION  
FAMILY FRIENDLY FINANCE

F3 CREDIT UNION

**SUNRUN**

SUNRUN

**xfinity**

XFINITY



CLASSIC CAR WASH  
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SAN JOSE  
SHARKS



CITY OF SAN JOSE



TORANI



ITALFOODS



COUNTY OF SANTA CLARA



# Wine Talk

## A rare historic moment!

It was a rare historic moment at the IAHF when guest lecturer, Pietro Pinna, from the University of Torino, shared his research with IAHF members about his book, [La Valle del Vino](#), which is available in Italian. Thanks to the Santa Clara University Italian Studies Program and Professors Marie Bertola and Evelyn Ferraro, we were able to connect with Professor Pinna as well as many of the historical legends of our own Valley.

Legends such as the Cribari Family represented with a special display by Ebe Frasse, Gene and George Guglielmo who announced the 100th anniversary of their winery, Clare and Tony Cedolini representing the De Rose Winery and their adventures in San Benito County, and Kevin Ferguson of the Gemello Winery in the Montebello Ridge area. In addition, many of our members whose families worked in those and other vineyards in the region, including Maria Bandy's father who was a grafter and Sharon McCray's work at the old Paul Masson winery, added to the dialogue. A lively discussion ensued, and in many ways this was history in the making.



L-R: Ken Borelli and Pietro Pinna



L-R: Professors Pietro Pinna and Evelyn Ferraro

It is difficult to get so many living historians under one roof and it did occur at this amazing event. Adding to the activities, George and Gene Guglielmo announced they are in the process of celebrating 100 years of wine making history and, at the time of this writing, will be concluding this milestone with a special 100-year gala. We will be focusing on this piece of Italian American heritage in the future.

Meanwhile, thanks to the collaboration with Santa Clara University and their outreach program, we were able to network and share with the community a celebration of our agricultural root and a further understanding of the economic dynamo of the Valley of Heart's Delight!

~~~ Ken Borelli and Marie Bertola, photo credits by Stanley Olivar and Marie Bertola





# Mina Project presented by Ron Borelli Trio at 2025 Italian Family Festa

As we start planning for the Italian Family Festa July 26 & 27, we are excited to be celebrating at the Festa one of Italy's most famed female vocalists, [Mina Mazzini](#). The ever popular Ron Borelli Trio is kicking off a special program called the "Mina Project," dedicated to this vocal giant in the field of popular Italian music. We will be hosting the group Sunday on the Roma stage

You can go online and check out more about Mina and why even today she still holds sway over Italian pop music! Although not well known in the USA, Mina has been performing in Italy, Europe, Japan and even South America for over 40 years. Mina's vocal range is a strong three octaves. Mina is a master of her craft, and the repertoire will combine the classics through jazz, swing, rhythm and blues, all Italian style. A native of Cremona, her career so far has produced 79 albums, 71 singles, and 150 million records.

The [Ron Borelli trio](#) will be performing this musical homage throughout the San Francisco Bay Region. The IAHF is very happy to introduce this musical experience in the south bay, with those at the Festa. As Ron noted the time is now, because they have found a female vocalist, Anne-Marie Russo, who's musical range and talents will do the melodies and concert proud. The program is in Italian and English. It's a not to be missed musical experience, at the Roma Stage.



The Joe DeRose Quartet is a super group comprised of the finest jazz players from all over the Bay Area! They will be performing some instrumental jazz standards playing tribute to artists of Italian American heritage such as Frank Sinatra, Tony Bennett, Louie Bellson and much more! The Joe DeRose will feature such greats as Dann Zinn on sax, Bennett Roth on keys, Dan Robbins on bass and Joe DeRose on drums.



In addition to the Mina Project, the Festa planning committee is busy at work scheduling some truly amazing acts to promote our Italian American musical heritage. This will be one of the several special acts we are in the process of securing for this musical extravaganza, and celebrating our 50th year as a Foundation.

Please use the Festa [website](#) and [IAHF newsletters](#) to learn more about our 2025 Italian Family Festa program.

~~~ Ken Borelli





## Youth Line Dancing Lessons at the 2025 Italian Family Festa

Among the many talented people at the IAHF is Lucia Clementi. One of her joys that she readily shares, is her enjoyment of "line dancing". Not only does she perform, but she has also choreographed line dancing for some popular Italian American songs. She also has patiently provided instruction for many with "2 left feet," myself included.

Line dancing is growing in popularity to the point that it is a "happening" at many community events without even instruction. We want to outreach to a new group of potential dancers at the Festa and provide them with this fun filled experience.

We are planning to introduce a beginning line dancing class at the Festa, including an original choreographed piece by Lucia to "Mambo Italiano"! Lucia has graciously agreed to teach some of the basic steps to our youth ages 11 and above, along with the "young at heart " of all ages.

Look for Lucia's class on Saturday from 3:00 to 4:00 at the Culinary and Cultural Stage. Consult the online Festa schedule for the time.

~~~ Ken Borelli



### **The Joe DeRose Quartet Playing All Things Italian!**

The Joe DeRose Quartet are back to play for the IAHF, this time at the Festa, by very popular demand.

Our members and friends may recall their birthday visit to the IAHF in October 2024. It was an unforgeable musical tour de force.

So on Sunday July 27th, come out to the 43rd Italian Family Festa and experience their talent!

Check them out at the Roma Stage among some amazing acts and great talent lining up for the Festa venue.



## EXPERIENCE "LIVING HISTORY" AT THE FESTA

We have been privileged to enjoy the [Gaesatae](#) Recreating Ancient History Project's Roman Legion Encampment at our Festa over the past few years. The coordinator of this project is Kevin Beckham. His crew of history aficionados has attempted to replicate a Roman encampment on the History Park Greens based on the most current archaeological models possible.

This is a not-to-be-missed opportunity to share a bit of living history with family and friends as well as a summer school field trip. The daily lives of people during the Roman Empire are a whole area of study and research and are just a step away when you visit the Italian Family Festa. Likewise, the Roman Empire is one of the cornerstones of Western Civilization.



To appreciate both the history lesson and the living experience, we will kick off the Saturday programming at the Cultural and Culinary Stage with a presentation about the project by Kevin and his cohorts, including how to participate, what the Roman encampment represents and any questions that pique your curiosity. Consult forthcoming calendars for the actual timing.

~~~ Ken Borelli

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## Volunteer Opportunities with IAHF

*"Volunteers do not necessarily have the time; they just have the heart."* - Elizabeth Andrew

To volunteer for IAHF events at our Hall, go [online](#) to the event volunteer sign-up website.

To volunteer in our Library, email Madeline Damiano at [librarian@iahfsj.org](mailto:librarian@iahfsj.org)

[Volunteer online](#) for the 2025 Italian Family Festa.

To assist with a board position, go [online](#) for more information.

To help with financial reporting, contact email [Frank DeTurris](#).

High school students may earn Community Service credits for their volunteer hours!

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# REGIONAL COSTUME SHOW RETURNS TO THE FESTA!

Release your inner model! One of the fond recollections of the 2024 Italian Family Festa was the amazing regional costume show, photos of which became an iconic part of the venue. There still is a special IAHF publication of the models and the regional outfits that were displayed for your perusal and or scrapbook. This year Delia Schizzano has agreed to chair this event again, so we are gearing up for the show. It will be on Sunday, July 27, at 2:00pm as the finale at the Culinary and Cultural Stage.

Italian regional costumes are very much a part of the Italian tradition. It's no hard leap to follow how the emphasis on dress and costumes also found appreciation in Italian style itself and an appreciation of both men and women's fashion in Italy today. (A possible theme for an event for the future too?)

In the meantime, if you are interested in modeling a traditional dress at the Festa, either returning or newly joining the fashion show, please let us know by contacting the IAHF at 408/ 293-7122. We will be in touch with you to coordinate costumes and a fitting in preparation for the show. We welcome younger children along with any special wear or family heirlooms. We were a little thin on men's costumes and outfits last year and hope to include them in the show too. Admittedly, they are not as spectacular as the women's wear, they still were and are very much a part of the folk traditions. And true to form, both men and women costumes are seen in village life, especially for special occasions. For many families, they are also considered family heirlooms and folk art. At the last show, we had some of the heirloom costumes on display. Hopefully we may discover more of them out there.

If you would like to be a part of this tradition steeped in Italian folklore, please consider joining us. Encourage a grandchild to participate and become familiar with this fascinating part of their Italian heritage.

~~~ Deila Schizzano and Ken Borelli





# Lucia's Cooking Class - Chef Ken Borelli

The lovely month of May began with a journey down "Comfort Food Lane" at the Italian American Heritage's cooking class which featured an all-time classic, Baked Ziti. This class was taught by our own talented, chef extraordinaire, Ken Borelli. A few months back, Ken presented this tasty dish at an IAHF dinner and wowed us all! And because of the interest in this dish, Ken offered to teach it.



Here's a little background on this yummy casserole. Sources say that this dish comes to us from southern Italy and is a type of "pasta al forno" or oven baked pasta. It's amazing his-

tory dates to the late Middle Ages and Renaissance. The romantic Italian definition of the word "ziti" means bride or bridegroom.

Chef Ken started the class by reviewing the ingredients for his baked ziti: ziti pasta, spaghetti sauce, eggs, ricotta cheese, mozzarella cheese, Romano cheese, and fresh parsley. He then invited the students to the workstation to assemble the casserole. His instructions were to combine the ricotta cheese and eggs in a bowl, blending them until smooth, before folding in the mozzarella and Romano cheese. Once this mixture was well combined, it was taken to the kitchen and tossed with the cooked ziti.

Next, Ken presented his homemade Calabrese red meat sauce with its rich aroma of simmering tomatoes and herbs immediately stimulating everyone's appetites. This fragrant sauce was generously spread across the bottom of a baking pan. The secret to his sauce? 'La Conservata di Pepe,' a vibrant Calabrian pepper paste that imparts its unique and distinctive flavor.

*Ken's Tip: Look for the paste on Amazon or in international markets.*



After that, the cooked ziti and cheese mixture were blended with the pasta sauce and the whole combination was poured into the previously prepared pan. Finally, a blanket of shredded mozzarella was sprinkled over the top of the casserole and into the oven it went for about 30 minutes.

Once this masterpiece came out of the oven, the hot, steamy ziti was ladled into bowls and the class gathered at a communal table to feast on their delicious creation. As we sat and ate together, it felt as if we were "one big happy family" enjoying dinner, chatting and cherishing each other's company. Viva la dolce vita!

A heartfelt thank you goes out to Ken, our incredibly talented chef, for sharing his expertise. And of course, our sincere gratitude extends to our enthusiastic students and the dedicated assistants who helped make this evening a truly memorable "Comfort Food Lane" experience.



Cooking Classes are on the 1st Thursday of April and May, then break then break for Festa della Repubblica and 4th of July. Monthly classes resume in August and end with the ever-popular Holiday Biscotti (cookie) Class in November.

A note from Ken Borelli: Our cooking classes are searching out more home chefs that are interested and willing to share family recipes. In many ways that is what makes our classes so unique. Just contact Lucia or Ken if you are interested in doing a class. We have a whole team to help you.

~~~ Article and Photos by Lucia Clementi

## BAKED ZITI RECIPE

Yield: 6-8 servings

### Ingredients

- 12 ounces uncooked ziti or small tube pasta
- Ken's Calabrese homemade meat sauce (see following recipe)
- 2 large eggs, beaten
- 1 carton (15 ounces) ricotta cheese
- 2-1/2 cups shredded mozzarella cheese, divided
- 1/2 cup grated Romano cheese
- 1/2 cup fresh flat-leaf parsley-roughly chopped

### Directions

1. Cook pasta according to package directions.
2. Preheat oven to 350 degrees.
3. In a large bowl, combine eggs, ricotta cheese, 1-1/2 cups mozzarella cheese and the Parmesan cheese. Drain pasta; add to cheese mixture and stir until blended.
4. Spoon a third of the pasta sauce into 13x9-in. baking dish; top with half of the pasta mixture. Repeat layers. Top with remaining meat sauce. Sprinkle with remaining mozzarella cheese.
5. Cover and bake 40 minutes or until a thermometer reads 160°. Uncover; Bake 5-10 minutes longer or until cheese is melted. Let stand 15 minutes before serving.

Adapted from: <https://www.tasteofhome.com/recipes/easy-ziti-bake/#RecipeCard>

## Cooking class continues...

### IL SUGO CALABRESE (A Calabrese Tomato Sauce) \*

This is a basic tomato sauce recipe that can be used as a stock for many recipes. It will make approximately 4 cups of sauce. This is a vegetable sauce; however, other meat and fish sauces are noted in preparing "braciolo", stewed chicken, "crab cioppino", and "calamari". If desired, pre-browned meats can also be added to the basic tomato sauce. (Lucia's note: Ken's pasta sauce for the class included browned ground beef.)

#### Ingredients

- 2 ½ size can pulp tomato
- 8 oz. can tomato sauce
- 8 oz. can tomato paste
- ½ cup chopped parsley
- 2 cloves garlic or ½ chopped onion
- ½ teaspoon oregano
- 2 teaspoons Conservata (pepper paste) (Calabrian pepper paste is available on Amazon)
- 2 teaspoons fresh basil (used primarily in non-meat stewed sauces)
- 1 teaspoon fresh thyme leaves

#### Directions

1. Brown 2 finely minced cloves of garlic or ½ chopped onion in approximately 4 tablespoons of oil.
2. Add while cooking, 2 teaspoons of conservata and tomato paste.
3. Let simmer for 5 minutes over low heat.
4. Add 1 can of pulp tomato, tomato sauce, and herbs and let cook over a low heat for 1 hour, stirring occasionally.

\*This recipe comes from Ken Borelli's cookbook, "Flavors from a Calabrese Kitchen."



**Top Left L-R:** Joyce Allegro, Ken Borelli, Kathy Lohman combining the ingredients with pasta.

**Top Right:** Nedra Abono Petty mixing up eggs with cheeses.

**Lower Left L-R:** Lynda Maynard, Kathy Lohman measuring ingredients.

**Class photo R-L:** Ken Borelli, Dave Perzinski, Joyce Allegro, Nora Monette, Kathy Lohman, Larry Lohman (behind), Nedra Abono Petty, Lynda Maynard

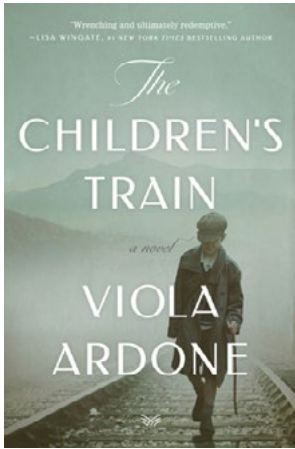
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## COOKING CLASSES

Cooking Classes are usually on the 1st Thursday of the month. We take a break for Festa della Repubblica and 4th of July. Monthly classes resume in August and end with the ever-popular Holiday Biscotti (cookie) Class in November.





## The Children's Train

By Viola Ardone

The Children's Train by Viola Ardone is a remarkable book about a remarkable period of Italian history. It is both entertaining and enlightening. Those who are aware of the devastation World War II

reeked upon Naples will especially appreciate this detailed re-telling of events following the defeat of Fascism and the end of the war. The book will also open your eyes to the reason the Communist Party prevailed so long in Italy.

The first three parts of the novel stay very close to the true details of 1946. Naples, having been bombed 110 times, is utterly in shambles with its infra-structure completely destroyed and its citizens languishing in destitution. The government power, now centered in the north, focuses its efforts in rehabilitating the north and fairly abandons the south. At this point, the nascent but vibrant Communist Party coalesces to come to the rescue of the deprived and starving Neapolitans. Communist "cells" throughout the North agreed to pool resources and provide transportation, shoes, clothing and lodging for Neapolitan children between the ages of 7 and 12. The children would be hosted with Communist families with children, be sent to school to learn the Italian language, and hopefully become acquainted with a trade. It is a brief period when idealism actually manifested itself and served the people.

We follow the events through the eyes of Americo Speranza, an unlucky youngster born to an unlucky mother. Their life in the impoverished Spanish Quarter of Naples is described in sad detail. Amerigo and his

friends are shoe less, hungry, uneducated and needy in so many ways. We follow them through the trauma of deciding to agree to a train ride north cared for by Neapolitan Party officials. They are delightfully bathed, shod, clothed and given coats to prepare them for the cold north. In a dear section of the book, as the train is departing Naples, the children remove their new coats and throw them out the train windows to their mothers for a brother or sister. A true and very touching event.

Part Four of the novel is purely fiction, but it is very rewarding reading. We meet Amerigo in later life as he gradually resolves the issues of his upbringing.

One interesting and unusual motif used throughout the entire novel is Amerigo's fascination and involvement with shoes. He learns to count by adding numbers assigned to the feet he observes walking down the street. Bare feet are given numerical value, then on to shoes with holes, shoes without holes, polished shoes, high-heeled shoes etc. Then, when being given clothing for the train ride he is given shoes a size too small. Throughout his life Amerigo is bothered by ill-fitting shoes and painful feet. Only in the end of the book, as his personal issues resolve, are his feet rewarded with comfortable shoes provided by a Neapolitan cobbler.

The Children's Train is a translation from the original Italian and Neapolitan by Clarissa Botsford. Without a doubt the novel is much more enjoyable in the original where the reader can experience the overlapping of the two languages and the confusion for the children and host families baffled and surprised that they could not understand each other. The transition period is sometimes challenging; but it becomes a effective cultural exchange that benefits everyone involved. Thanks very sincerely to author Ardone for sharing this important piece of history with us.

~~~ Linda Gaudio Binkley

# IAHF BOCCE THIS YEAR'S WINNERS ARE...

Everyone who came to this year's 10th Annual IAHF Bocce event on Sunday, May 18, enjoyed a bright sunny afternoon at Campo di Bocce with some wonderful foods in a unique South Bay ambiance created by "Campo." We had eight teams of four players each who paired off to do a time limited set of three games, culminating in a playoff series that led to a final match for first and second place medals.

Winning first place was the Cedolini Family represented by Tony, John Rowdon, Mia Rowdon and Clare Rowdon. Second place winners in this hard-fought and very well-matched game was Deanna Meyer, Ryan Meyer, Ron Taylor and Lucy Taylor. Congratulations to our champs!

We had a cadre of volunteer referees who kept the games moving along. Our game "Godparents," Denise and Sal Campagna, have provided the coveted first and second place medals for the entire 10 years. A bouquet of roses was presented to them on behalf of the IAHF. There are so many Godparents to our Foundation in general and we are truly blessed for this support.



To our surprise, there were some "Bocce scouts" who were out and about, checking out the young talent. After the games, they reached out to the IAHF players who were under 21 to offer special, free Bocce federation membership and training to groom the next generation of bocce players. Passing these traditions on to the next generation is really one of the goals of all our organizations and the "Bocce scouts" walk the talk.

Also partaking of the fun were members and friends who came along to cheer their hometown favorites and enjoy the unique experience Campo di Bocce offers. Either later this year or perhaps next year, we will have a bocce clinic and dinner at Campo for those who want to learn the game or just hone their skills. Our IAHF Board Member, Paul Greco, has created a sparkling new bocce court at our Festa this year where the games will continue July 26 and 27!



~~~ Sharon McCray and Ken Borelli, photo credits to Stanley Olivar

## Letter to the Editor

To Linda Binkley

Thank you for putting your review of *The Children's Train* in this newsletter.

*I'm well aware of the bombing and devastation of Naples. I heard many of these stories from my mother, Francesca Sorvillo. Her very large apartment on the Bay of Naples located a few blocks from the Royal Palace was destroyed through Allied bombardment by the United States. Every night at the same time, the bombs came down. My mother, wasn't home at the time. Her mother was home and went to the basement of the complex where they had their own personal shelter. Unfortunately, my mother's dog went under the bed and couldn't get rescued in time and was killed. My mother was a victim of bombing. One day, she heard bombs coming down from the sky and laid on the ground and covered her head with her arms. She ended up going to the hospital to have some shrapnel removed. It wasn't all removed, and she still had a large piece in her upper leg and small pieces in her lower leg for the rest of her life.*

*I know about the lack of food in Naples. My mother was chosen by the Mayor of Naples to be put in charge of the food distribution at City Hall. She was recruited from the University of Naples where she graduated with honors. Her father didn't want her in this demanding and dangerous position. The Mayor told her father that she was very capable and that was why she was chosen. She had no choice and wasn't paid for this position. Women were rarely chosen for positions of high responsibility. It was a very dangerous job, and she had to have police guards to protect her. When people are very hungry, they can become very demanding and violent. She had to investigate their backgrounds for approval. Some would include members of their families that were dead to get extra food. Some of these people were of the Communist Party who came to the rescue of the starving Neapolitans. Records had to be researched before getting food.*

*There was a movie I watched recently that has Sophia Loren in it. It had a scene about the Children's Train. There were nuns in one scene with a few children hiding under the nuns' dresses so they wouldn't be seen when the passengers were checked.*

Regards,  
Richard Stewart, IAHF Board Member



# Celebrating Heritage & Achievement: 2025 IAHF Scholarship Luncheon



On Sunday, May 4, the Italian American Heritage Foundation (IAHF) proudly hosted its 2025 Scholarship Luncheon, a celebration of tradition, excellence and community. The Hall was beautifully transformed into a vibrant tribute to Italian heritage while highlighting the promise of a new generation: bright, driven young people ready to lead with purpose.

The afternoon brought together scholarship recipients, their families, benefactors and community leaders for an inspiring program that celebrated academic excellence, cultural pride and the enduring value of education.

The event opened with welcoming remarks from Scholarship Chair, Marie Dalldorf, who emphasized the importance of preserving our heritage through educational support. She expressed gratitude to the generous donors who made the scholarships possible and praised the hard work and accomplishments of this year's honorees.

Celebrating our scholarship recipients is not just about recognizing individual achievement—it's about investing in the future of our heritage. That makes it especially meaningful that this year also marks a milestone, the 50th anniversary of the IAHF, a testament to five decades of preserving and passing on Italian-American traditions.

Our guest speaker, Salvatore Caruso, Honorary Italian Consul of San Jose, delivered a heartfelt keynote address. A distinguished leader and passionate advocate for the Italian-American community, Mr. Caruso spoke about the foundational role of family in our lives and traditions. "Family is everything," he said. "It is at the heart of who we are." He reminded us that being Italian American is more than a love for food, music and art—it's about the values we carry: respect, generosity and the commitment to keeping our heritage alive.

The highlight of the afternoon was the presentation of ten scholarships to exceptional students. Donors introduced each recipient, sharing their pride and hopes for the future. The students, in turn, spoke about their academic journeys and deep connection to their Italian roots. Their remarks reflected the influence of family, culture and community values in shaping their paths forward.

We were honored to welcome our valued partner, Il Cenacolo, whose unwavering support of education and Italian cultural preservation continues to enrich both our missions. Representing Il Cenacolo was Vice President Leonard Bargellini who presented scholarships to two deserving recipients. We extend our sincere thanks to Il Cenacolo for their steadfast dedication to supporting students of Italian descent with scholarships.

The event was made even more memorable by the talents of Benito Rossetti, who welcomed guests with traditional Italian songs on the accordion, and Eric the DJ, who once again went above and beyond, transforming the Hall with elegant backdrops of Italian places and gardens and festive music that filled the space with joy and celebration.

As the ceremony ended, we offered congratulations to the scholarship recipients and thanked the many volunteers and supporters who made the day possible. Students were encouraged to stay connected to the IAHF community—by volunteering at events, serving as ambassadors at the Italian Family Festa, writing for our newsletter, or joining the Board of Directors as junior members. Keep an eye on upcoming editions of our newsletter for highlights from this year's scholarship essays, stories that beautifully reflect the pride, resilience and dreams of the next generation of Italian American leaders.

~~~Marie Rose Peirano Dalldorf, Scholarship Chair

*Photographed L-R: Juliana C. Caleca, Marco Antonio Palik, Gabriella M. Ahern, Sophia Maria Urias, Tenley E. Flahavan, Adrian Smith Grantz, Antonio Pistaferri, Christopher William von Barloewen, Thaddeus C. Binkley.*

*Not listed: Isabella Marilyn Maggetti.*



# Regional Lunch features Puglia Delicacies and a Sneak Preview

There are so many neat things about the regional lunches, not just the food, although that is a big part of it for sure, but the secret ingredient is the participants. They all bring their memories, tales about the region and experiences. This cuts across all our lunches. Puglia was no exception but highlighted what I am describing.

We started off not just with antipasti but a "Tavola Freddo" or small bite bar like Pugliese style trattoria throughout Italy. Their small bites, like Spanish tapas, are a hallmark of the cuisine. One lunch does not do justice to any of the regions, but we try to give samples of the flavors of the region.



Our Tavola Freddo was composed of a Pugliese style focaccia, made by Dave Priziskin, an eggplant dish similar to caponata, bruschetta, marinated olives, peppers, artichokes with fava, served at the tavola freddo, along with a mixed green salad including fresh fava, the classic orecchiette pasta with mustard greens and sausage, assorted breads, including Taralli, and an amazing almond flour cherry cookie prepared by Nora Monette, along with dried fruit.

As at all our meals, several guests shared their experiences in the region. At this event, we even had a "Sneak Preview" of the 1978 festival film by Charles Falcone. This edited version of the film reel was digitized with funds provided by the Santa Clara County Historical Grant Program. Librarian Madeline Damiano and her team worked on providing historical context and identifying the people and entertainers portrayed in the film; we will continue to name those who remain unidentified.



Special thanks go to Steven Kelly in Utah, who donated thousands of dollars worth of labor to edit the film to its present form. The film will be made available to view online, pending the final selection of background music.

~~~ Ken Borelli and Madeline Damiano





**Attendance:** Dana Zuccarello-Aguirre, Ken Borelli, Frank DeTurris, Louie Lombardo, Nanci Wilborn, Paul Greco, Richard Stewart; Madeline Damiano; Steven Ricossa, Joe Lucito, Mary Pizzo

**Absent:** Sharon McCray (approved absence); Marie Bertola, Susan Monahan, Tony Zerbo

**President, Dana Zuccarello Aguirre** - Welcome, Roll call, Pledge of Allegiance.

- Reviewed April Meeting Minutes. Approved minutes without changes.
- Sons of Sicily asked for IAHF financial help to install bocce courts for Little Italy. Due to our planned roof and HVAC work, we are unable to offer any financial support for that project

**CFO Report, Frank DeTurris**

- YTD 4-30-25 financial status and the P&L He explained the restricted funds.
- 2025 budget presented. Nanci motioned to approve the proposed budget, Ken seconded the motion. After a short discussion the budget was unanimously approved.

**1st VP, Ken Borelli** -

- Ken discussed an upcoming dinner event. He made a motion to present the Guglielmo Family a plaque in recognition of 100 years. A motion was made to fund the cost of a plaque, which was approved unanimously,
- Marie Bertola recruited a visiting scholar to discuss the affect of Italian American wine industry in this area.
- Ken discussed the trouble he has encountered with the SCC board of supervisors in supporting the flag raising ceremony. There will still be a wonderful dinner and musical event on Sunday, June 1.
- Ken explained the owners of the AP Gainnini film are asking for \$6K. He is still trying to rent the film for \$1500 to be shown here in the Hall.
- Ken reported he was able to secure a grant from the City of SJ, and a generous donation for the Festa from an anonymous donor.
- Bocce event is sold out.

**2nd VP, Azie Habib**

- 13 YTD Hall Rentals.
- One of our kitchen ovens needs the oven repaired. Paul recommended contacting the owner of Appliance Parts for a repair vendor.
- Roofing scope of work and cost estimate will be delivered next week.

**3rd VP, Sharon McCray** - Sharon McCray is unable to attend, however she provided a written report in advance.

- Lively discussion about her proposal for mailing hard copies out to all members for June and July's Festa edition.

**4th VP, Louie Lombardo**

- Membership renewal efforts have brought back in 13 members.
- YTD 578 members
- Board orientation has been on hold, but now we need to move forward with IAHF Board Member Agreements. It will be emailed to all Board members in advance of the June meeting.

**Librarian, Madeline Damiano**

- Madeline wants to update the link to the Library page.
- Madeline will reach out to the Renaissance Sword Society to attribute their donation of the sword. She will ask if they can recommend a display case manufacturer.
- Feedback on the edited 1978 2nd annual IAHF festival is always welcome. View it here before the meeting.

**Newsletter, Mary Pizzo**

- May Newsletter has received 8 articles, expecting 4-5 more.

Adjournment at 8:56pm



## LEGACY CIRCLE



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

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#### 2025 Student Members

- Brianna Del Pozzo • Adrian Grantz • Ann Marie Mullaney

\* Indicates the member has shared their birth month for June with IAHF.

† Indicates the member has shared their anniversary month for June with IAHF



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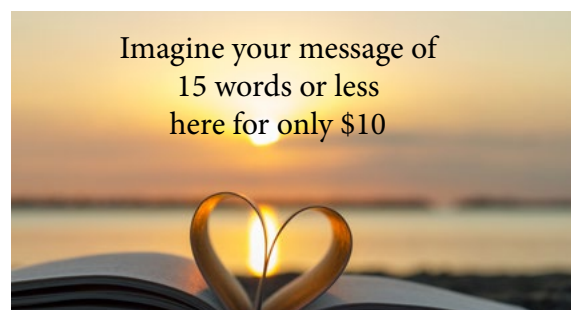
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#### PROFESSIONAL EXPERIENCE

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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