



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

MARY PIZZO / IAHF NEWSLETTER EDITOR



PRESIDENT'S MESSAGE

Happy Easter

Benvenuta Primavera!

As we step into the beautiful month of May, we welcome the full bloom of la primavera—spring! The air is warmer, the days are longer, and nature seems to celebrate with us, bursting with

color and life. Get out with your spouses, your children, your grandchildren and go for a walk, or even a bike ride! Spend time in your garden with your flowers and get planting those vegetables and fruits! Last year was the first time I was able to have a garden with the help from some very dear friends. My whole life I wanted a garden, but there was never room for it, there was no time or I didn't know how to get started. For the first time ever, I grew tomatoes and zucchini. It was after my shoulder surgery when they started to grow and there was such a peacefulness going out into the garden every morning and checking on my little garden, picking the fruits of my labor. We also put up a couple of hummingbird feeders and to sit there and watch them fight over a place to drink of the nectar was quite comical. I can't wait to do that again. Andy and I recently moved into a new neighborhood, and we're working on getting

settled. I'll start another garden here, also. In addition to my tomatoes and zucchini, my goal is to start some strawberries and blueberries. I can't wait!

Festa Preparations

Our Festa committee is hard at work planning our 43rd annual year and you won't want to miss it! From the Grape Stomp, to the Wine Tasting Garden, to our wonderful entertainment line up, to our cannoli and gelato. From our Kids Zone to the Bocce Court, there is something for the entire family! The whole weekend wouldn't be possible without our hard working and dedicated volunteers. Stay tuned for more announcements in the coming newsletters and on the website.

Italy Trip

There's still room if you're interested in the Italy group trip in October of 2025; please contact me [here](#). I have the detailed itinerary for the three weeks and even shorter if you're not able to do the entire trip. I'll be able to answer all of your questions, as well.

~~~Dana Zuccarello Aguirre, President



#### **Articles of Interest**

Bocce Tournament - Page 3  
Crab Feed Photos - Page 4  
Scholarship Luncheon - Page 4  
Tante Grazie Alfredo Chiotti - Page 5  
Festa della Repubblica events - Page 6  
Ron Borelli Trio's Mina Project - Page 7  
Spotlight: Kitchen Crew- Page 10  
Pasta con Sarde Milanese - Page 11  
Dancing with the Details - Page 14

\$50 for 50 years fund raiser - Page 15  
1975's Fun Facts - Page 16  
Joe DeRose Quartet @ Festa - Page 16  
Soprano Cecilia Cai - Page 17

#### **Columns**

President's Message - Page 1  
Book Corner and Italian Lesson - Pages 8 & 9  
Cooking Class with Al & Diana Vallorz - Pages 12-13  
Letters from our Friends - Page 16  
Membership listing - Pages 18-21

*Editor Note: Look for the 50th anniversary icon indicating articles which support the IAHF's mission.*



# Schedule of Events

## • May

- May 01, Thursday / Cooking Class: Baked Ziti with Ken Borelli / 7-9pm / At the Hall / \$25 for members, \$30 for non-members / Purchase tickets [online](#) or by calling the IAHF at (408) 293-7122
- May 04, Sunday / Scholarship Awards Luncheon / At the Hall / 12-3pm / Make reservations [online](#) or by calling by calling the IAHF at (408) 293-7122. See the Event Seating Policy below to ensure you are able to sit with your family and friends
- May 15, Thursday / Regional Lunch - Puglia / 12-2 pm / At the Hall / \$25 for members, \$30 for non-members / Purchase tickets by May 13 [online](#) or by calling the IAHF at (408) 293-7122.
- May 18, Sunday / Bocce Tournament / Campo di Bocce / see page 3 for more details

## • June

- Jun. 01, Sunday / Festa della Repubblica Dinner with the Aurora Mandolin Concert / Doors open at 3:30, dinner served at 4pm, Dancing 5:00-7:00pm / Purchase tickets by May 18th [online](#) / see flyer on page 6 for details
- Jun. 02, Monday / Festa della Repubblica Flag Raising Ceremony / 11am / 70 West Hedding St in the North courtyard at the flagpoles / see flyer on page 6
- Jun. 29, Sunday / Polenta dinner with Tricarico Club / The Hall

## SAVE THE DATE

- 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
- 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](https://www.meetup.com/san-jose-italian-language-meetup-group) 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

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

---

## EVENT SEATING POLICY

While all IAHF events are open seating, some of our events can accommodate reserved seating for groups of friends sitting together. **Reserved seating must be arranged in advance.** Our round tables seat 8 guests comfortably, and up to 10 people in a pinch. For larger parties of 10+, or for those with mobility issues, we will use a larger rectangular table.

When you register in advance, let us know how many people you expect at your table - or if a guest has mobility considerations. We try to accommodate all advance requests. Please check with a table host **prior** to making your request to sit with that person or party.

When people request to be added to a full table, it impacts the comfort of the diners and the ability for our volunteer Servers to meet everyone's dining needs. Besides, open seating can be a lot of fun, because it offers an opportunity to make new friends.

~~~ Ken Borelli



Italian American Heritage Foundation

10th Annual Bocce Open Tournament and

IAHF Fundraiser



ALL ARE WELCOME TO PLAY!

Sunday, May 18, 2025

Games: start promptly at 11:30 AM.

Tournament Rules

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



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

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

Bocce Co-Chairs:
Sharon McCray
& Ken Borelli

Included: Pizza, Fruit & Antipasto Trays, and Dessert
No-Host bar

COST: Players: Members: \$50 each; NON-Members: \$60 each;
Non-players and youth: \$30 each

Non-players welcome. Root for your home team.



**SCAN ME
FOR TICKETS**

Method of Payment: All IAHF events may be paid online at iahfsj.org/events or scan QR code above

RSVP online or call the IAHF at (408) 293-7122, email us at iahfsj@iahfsj.org

Your Name _____

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

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

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

() Unable to come but want to donate to the IAHF Fundraiser _____

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



Crab Feed

Family and friends came together for the IAHF Crab Feed on March 28. Great food was delivered by the kitchen crew. Dance music provided by Duke Mantee and the Gold Money Band. The aquatic atmosphere provided by DJ Eric's outstanding backdrops.



FINAL REMINDER: Scholarship Awards Luncheon is on Sunday, May 4, 2025 at Noon

We're excited to welcome everyone to a special afternoon filled with live music, delicious food, and vibrant community spirit. You'll have the opportunity to connect with local dignitaries and the generous donors who support the IAHF Scholarship Program—all united by a shared passion for helping students of Italian heritage pursue their educational dreams.

Purchase your tickets [online](#) or by calling the IAHF office at (408) 293-7122 to reserve your spot at this important event as we come together to celebrate our 2025 scholarship recipients!

Marie Rose Peirano Dalldorf, Scholarship Chairperson

Tante Grazie Alfredo Chiotti!



Last month the IAHF was the recipient of a bequeath by Alfredo Chiotti. Alfredo was an IAHF member for many years and was a part of our Legacy Circle. Alfredo passed on in July of last year, and a legacy bequeath was received last month. In many ways Alfredo was a very special member since his membership started in 2011 when he was honored by the Italian Government and given a gold medal in observance of Holocaust Remembrance Day. He lived to be 101 years old.

Although Alfredo and his siblings were born in the Midwest and were US citizens, prior to the war his family returned to Italy to further his education, (eventually a graduate of the University of Bologna). He was living in Saluzzo, a town at the foot of the Alps, when the war broke out. After the Kingdom of Italy surrendered to the allied forces, the country was divided and from Rome north was governed by the Nazi and Italian Fascist controlled Republic of Salò. Young adult males were given a terrible choice, join the Italian Fascist Militia or be sent to slave labor battalions in Germany. Alfredo became part of the multinational slave labor battalions and sent to the German Belgium border. His recollections of those inhumane times are covered in the oral history.

There was a special ceremony at the IAHF, and a gold medal was presented at the Foundation by the Consul General at that time, Fabrizio Marcelli. The event was co-organized by the local long time Honorary Consul General Attorney at Law, Silvia Raviola, and the IAHF itself. It was quite the ceremony, and attending the event was the Honorable Dave Cortese, now a State Senator.

There is an archival story in our 2011 newsletter about the event. In addition to the presentation, Alfredo came back to do an oral interview by the University of California regarding his wartime experiences that is housed in our invaluable library archives. He also did a special luncheon talk about those war time years after a special showing of the interview. We are planning to show the oral interview soon as scheduling permits. Alfredo attended many regional lunches until he became disabled due to old age. The IAHF newsletters then became a major source of connectedness to the point of deciding to be a Legacy Member.

One cameo observation I want to share was from another deceased member Jack Pedretti. (Jack and Vera were long time attendees of the regional lunches). They were in the audience when Alfredo talked about his life in Italy. Jack came up to me after the presentation and told me he worked with Alfredo but was totally unaware of these war time experiences. Equally fascinating is Alfredo's brother, who was in Italy the same time and still resides in Northern California. Somehow, he escaped the labor camp experience and became part of the Northern Italian resistance also known as the Partisans. I met him briefly at the ceremony, and a personal project is to try to close the circle with an interview with him.

Although Alfredo was a US Citizen, his life and story also highlight all the complexities of post-World War II Italian migration. In many ways it is much easier and politically safer to talk about Italian immigration to the US from the 1880s until the exclusionary ban in effect from 1924 on. The period of migration from 1945 through the 1960's is a very delicate area in terms of who did what during the war and why many Italians decided to leave during the post war chaos and civil war. It was not just to the US that Italians migrated after the war but a general diaspora that included Brazil, Uruguay, Argentina, Canada and Australia among other lands. Many of our membership base trace their road to San Jose from these very same sources.

Hopefully a glimpse into Alfredo's life may spark a curiosity to learn more about your own family history. I can assure you it will be equally, if not more fascinating, than all the grandiose headlines of the day. In so many ways his tale of survival is also a part of Alfredo's legacy to our community. We really need to take the time to learn from these passing role models.

~~~ Ken Borelli





# The Italian American Heritage Foundation

under the auspices of the Honorary Vice-Consul of  
Italy - San Jose and  
the Santa Clara County Board of Supervisors

*we invite you to the*

## *Festa della Repubblica*



Dinner starts at 4pm

### MENU

Antipasto  
Caprese Salad  
Stuffed Manicotti w/  
sautéed zucchini  
Dessert  
(Catering by Risotto)

Wine Toast compliments of  
Guglielmo Winery  
and/or BYOB (Bring Your Own Bottle)



**Maria Fassio Pignati,**  
soloist

an Italian American  
favorite!

Dance Music:  
5:00 to 7:00 pm

IAHF Hall, 425 N 4th St,

**Sunday, June 1, 2025**

Door opens at  
3:30pm



*The next day, Mon  
June 2 at 11:00am,  
a flag ceremony  
may be held at Santa Clara  
County building located at:  
70 W Hedding St, San Jose.*

**Dinner Price:** \$30.00 per member / \$35 per non-members / \$15.00 12 & under

**OPEN SEATING** - To reserve for parties of 6 or more, please contact the  
IAHF office by phone or by email (see below).

**The 2025 Event is dedicated to the memory of Alfredo Chiotti, and Festa Co Chair,  
Zina Russo-who lived through the epoch**

**Event chairpersons:** Zina Russo & Ken Borelli **Honorary Chair:** Dana Zuccarello

RSVP below, call (408) 293-7122, go to our website at [iahfsj.org/events](http://iahfsj.org/events) or pay online by  
using the QR code to the right. Call or email the office at: [iahfsj@iahfsj.org](mailto:iahfsj@iahfsj.org)

Name \_\_\_\_\_

No. of members \_\_\_\_\_ x \$30.00 = \_\_\_\_\_ No. of non-members \_\_\_\_\_ x \$35.00 = \_\_\_\_\_

No. of under 12 \_\_\_\_\_ x \$15.00 = \_\_\_\_\_ Total \$ \_\_\_\_\_

**Make checks payable to: IAHF**

425 N Fourth Street  
San Jose, CA 95112



**SCAN ME  
FOR TICKETS**



# 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.

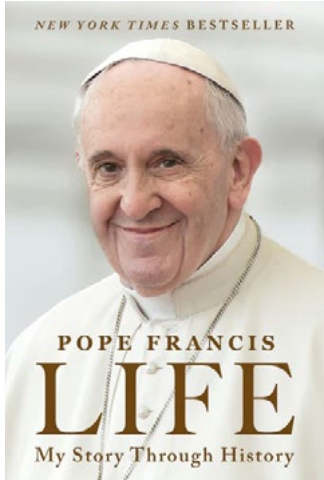
The Joe DeRose Quartet is a super group comprised of the finest jazz players from all over the Bay Area! They will be performing some instrumental jazz standards paying tribute to artists of Italian American heritage such as Frank Sinatra, Tony Bennett, Louie Bellson and many more! The Joe DeRose Quartet 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

LIFE My Story Through History

By Pope Francis, Translated by
Aubrey Botsford

Thanks to our new member, Nancy Teel, for submitting this review

When I finished reading Jorge Mario Bergoglio's autobiography, I thought that I would like to have this author as a part of

my circle of close friends and family. His open, kindly tone and honest assessment of his own life are both engaging and heartwarming. Readers will enjoy his honesty and genuine concern for the people he meets on his long-life journey. He speaks directly about his childhood, his education, his vocation to become a priest, the various positions his work entailed and his election as the 366th pope of the Catholic Church. He ends with hope for the future.

Pope Francis talks in some detail about his Italian roots. His ancestors came from Piedmont to Argentina where he was born and raised. He learned the Piedmontese dialect in early childhood from his grandmother who helped care for him every day. He remembers his Italian family with great affection.

The book has an interesting structure that serves the purposes of the author. Pope Francis tells his life story in chapters named for world historic events of the 20th and 21st centuries: World War II, the moon landing in 1969, the Cold War and fall of the Berlin Wall, the coup d'etat in Argentina and the 9/11 terrorist attacks to name some. In his own voice he tells us where he was and how he felt at these historic moments. He also includes a third person narrator describing these events and his relationship to them. This approach

allows him to comment personally on world affairs, science, terrorism, economic disaster and how all of these affect the ordinary people of the world. It also allows us to connect our own experiences of these events with his.

Through Pope Francis's life and the events he details, you see his value system unfold. He believes that the poor, the migrants, the victims of war and terrorism, and the people who help them deserve first place in his care and that of the Church. He always includes them in his work and prayers. In brief, he gives an explanation of many important Catholic doctrines.

In the course of reading *Life*, you get to know a man who is not afraid to show his own weaknesses, who engages in self-criticism, and has deep worries for the future. You see his rejection of over-blown tradition and the opulence at the Vatican. He fears the effects of clericalism and self-referential isolation of the clergy. But even more, you see his deep faith and love for everyone. He faces outward toward all the people of the world in their many countries, cultures, faiths and traditions. He prays for us all--he really is Papa Francesco. This is a uniquely written autobiography by a unique and outstanding man.

~~~ Nancy Teel



Pope Francis greets cardinals as he unexpectedly appears during the Palm Sunday Mass in Saint Peter's Square at the Vatican, April 13, 2025. REUTERS/Yara Nardi/File Photo



## Italian Lesson - Dentro

**Dentro: in, inside, into, within, indoors**

As a preposition:

*L'ho messo dentro la macchina or dentro alla macchina* = I put it in the car.

*Di* must be used before personal pronouns:

*Dentro di me* = Inside me

*Ho una strana sensazione dentro di me* = I have a strange feeling inside me

As an adverb, *dentro* is seen in the following expressions:

*Andare dentro* = to go inside

*Venire dentro* = to come inside

*Qui dentro* = in here

*Là dentro* = in there

*Venite dentro subito!* = Come inside right now!

*Dentro* refers to a person's inner emotions, as in *sentire qualcosa dentro* (to feel something inside) or *tenere qualcosa dentro* (to keep something inside).

*E' dentro* means he's inside. But, like in English, it can also mean he's in prison:

*Mario è dentro da tre anni* = Mario has been in prison for three years.

*Dentro* is also a synonym for *l'interno* (the interior)

Dear Readers, If you enjoy this column and would like me to address a specific topic or have any suggestions at all, please email me. [lbinkley@yahoo.com](mailto:lbinkley@yahoo.com).

## Volunteer Opportunities with IAHF

Looking for a way to use your talents? Trying to find something that you enjoy and can feel fulfilled by contributing to an organization you support. Consider becoming a volunteer with IAHF. We could use people with organizational skills, accounting, and event support.

Do you have time to spend 2 hours helping serve food at an event like our Crab Feed or Regional Lunch? How about helping to decorate for the Scholarship Luncheon or holiday dinner dances. Our Festa can always use helpers for 2-3 hour shifts.

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)

To volunteer for the 2025 Italian Family Festa, sign ups begin in May!

To assist with a board position, go [online](#) for more information. To help with financial reporting, contact email [Frank DeTurris](#).

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



**Need to set a mood? DJ Eric has drapes, lights and 240' of photo realistic backdrops to create the perfect environment for your event.**

**DJ music with lights for fun dancing and dinner dates. Karaoke mics and monitor with lyrics for with your guests to enjoy.**

**Speak with Stanley Olivar in the IAHF office to learn how you may save \$200 using DJ Eric's services.**



# Spotlight: Kitchen Crew

Now is the time for us to stand up, clap our hands, and give a sincere shout-out to our essential kitchen crew. With Ken Borelli at the helm, these dedicated volunteers come early and stay late. They provide us with lovely table settings, freshly cooked appetizers, meals, and desserts, and a tidied hall. We can all sit, relax and enjoy the events.

Ken, who is a published chef, provides the structure and guidance to make the kitchen hum. Volunteers sometimes help with the shopping, but their work is primarily vegetable prepping, slicing and dicing, turning the meat and stirring the sauce. Then our volunteers move into the hall with plated meals or family-style platters. Delivering these dishes to our large number of guests in a timely fashion requires energy and organization. Amazingly, all the while, the volunteers are cheerful and are clearly a close-knit group. The last time I was in the kitchen, I spotted Ken with Joe Lucito, Maria Bandy, Mimi, Kiku, Sheila, and Nora Monette. And an extended thanks to all you wonderful people not mentioned who help out in the kitchen!

~~~ Linda Gaudio Binkley



Photographed: Left picture, L-R Rebecca Mitzel, Sheila Lawhon, Nora Monette, Kiku Johnson.

Right picture, L-R Giuseppa Carelli, Mary Moreno, Sheila Lawhon.

Center picture: L-R Joe Locito, Sheila Lawhon, Kiku Johnson, Nora Monette, Rebecca Mitzel (hidden), Ken Borelli

Pasta con Sarde Milanese For St. Joseph's Day

From the roll of the first bocce ball to the dusting of the toasted breadcrumbs on the pasta, it's time again when Sicilians all over the world celebrate the feast of Giuseppe and gather around the table. Known as St. Joseph's Day, March 19 is a day devoted to the father of Jesus, the patron saint of all Sicilians.



The tradition of the St. Joseph Day altars and tables began centuries ago in Sicily. The Sicilians had been suffering from famine because of the country's poor farming and little or no rainfall. When they could not provide for their families any longer, Sicilians turned to their faith. They prayed to St. Joseph so they would have a successful crop and end to famine.

The farmers and fishermen gathered to feed the country in the only way they knew how - by building altars in homes and sharing their food in honor of St. Joseph. The tradition is carried on today throughout Sicily, Italy and across America.

There are different versions of the tradition. The ones we use are purely Sicilian and the trademark of the provinces of Palermo, Trapani and Sardinia.

Ingredients

| | |
|--|-----------------------------|
| 2-6 oz cans tomato paste | 1-Tbs black pepper |
| 1-14.5 oz. diced tomato | ¼ cup pine nuts (pignoli) |
| ½ cup olive oil | ¼ cup cappers |
| 1-3.75oz can anchovies | ½ cup red wine |
| 1-3.75oz can sardines | ½ cup raisins |
| 1-onion (chopped) | ¼ cup sugar |
| 3 cloves garlic (chopped) | 1 ½ cup Italian breadcrumbs |
| 1 large, finocchio (sweet annis) chopped | 1 lb. Bucatini pasta |

In a large pot put in ¼ cup olive oil add chopped onions and garlic; stir let sauté about 2 min. Add the finocchio, stir and sauté about 2 minutes. Add the can of diced tomato and 2 cans of tomato paste.

Use the tomato paste cans to add 3 cans of water from each – a total of 6 cans of water. Add more water if sauce becomes too thick. Drain anchovies and sardines before adding to the sauce. Add rest of the ingredients to the sauce: black pepper, pine nuts, capper, red wine, raisins, and sugar. Bring it to a boil, then turn down heat and let it simmer for about 3 hours. Stir as needed.

In a small fry pan put 1tablespoon of olive oil, then add all the breadcrumbs. Set the heat to medium and keep stirring until they are a golden brown.

In a large pot add water, salt and 1Tbsp olive oil then bring it to a boil. Add pasta and stir occasionally. When the pasta is done to your liking, drain the water and mix in the sauce. Enjoy.

~~~ Joe Lucito, Chef

*Editor's note: Several people attending the St. Joseph's Table feast asked for the recipe of Joe's tomato sauce.*

# Cooking Class - Chefs Al & Diana Vallorz

In our April cooking class, we were blessed to have two very special instructors teach us how to make Ligurian focaccia, Al and Diana Vallorz, from Tony and Alba's Pizza and Pasta Restaurant. If you have ever been to their restaurant, you know that the food is simply delicious. Because of that, we knew that we were in for a real treat that evening.



Al began the class by going over the best ingredients for making focaccia with a special emphasis on

the quality of the olive oil. The olive oil is essential in making this style of focaccia because it is one of the most important ingredients to give this bread its delicate and soft consistency. Al recommended California olive oils because they are authentic, genuine products.

Al used organic bread flour, Himalayan salt, honey, yeast, and olive oil to make his focaccia. He mixed these ingredients and allowed the dough to rise. He then demonstrated how he lightly folds the dough and presses it over. Afterwards, the dough was stretched into a pan and baked in the oven. Please see the recipe for details on how to create this distinctive bread.

Later, as in all our cooking classes, our eager students had the opportunity to taste the savory focaccia. Al and Diana generously provided a variety of focaccia for our students to sample and more to enjoy at home. What can I say about the flavor and texture? It was soft, velvety and with the olive oil, it absolutely melted in your mouth. If you want to try it yourself, read on for the recipe and learn the history of this amazing Italian specialty!



## FOCCACCIA RECIPE AND HISTORY

By Al Vallorz

Here's my recipe for a classic plain focaccia, along with some tips for success.

### Ingredients for the dough:

- 4 cups (500g) all-purpose flour or bread flour
  - 2 teaspoons (10g) salt
  - 2 teaspoons (8g) instant dry yeast (or 1 package active dry yeast)
  - 2 cups (480ml) warm water (about 105-115°F/40-46°C)
  - 1/2 cup extra-virgin olive oil, plus more for drizzling for Topping:
  - Coarse sea salt
  - 2 teaspoon of sugar or honey.
- Optional: rosemary or other herbs.

### Instructions to prepare the dough:

In a large bowl, whisk together the flour, salt, and yeast.

Add the warm water and 1/4 cup of the olive oil and stir until a shaggy dough forms.

If using a stand mixer, use the dough hook and mix on low speed until the dough comes together. If mixing by hand, stir with a sturdy spoon or spatula.

Continue to mix or knead until the dough is smooth and elastic.

Place the dough into a bowl that has been oiled. Turn the dough in the bowl so it is coated with the oil.

Cover the bowl with plastic wrap or a clean kitchen towel, and let it rise in a warm place for 1 to 1.5 hours, or until doubled in size.

### Shape and Second Rise:

Pour the remaining 1/4 cup of olive oil into a 9x13 inch baking pan.

Transfer the dough to the prepared pan and gently press it out to fill the pan.

Use your fingertips to dimple the dough all over.

Cover the pan and let the dough rise for another 20-30 minutes.

### Bake:

Preheat oven to 425°F (220°C).

Drizzle the focaccia generously olive oil, & sprinkle with coarse sea salt. If desired add rosemary or other herbs.

Bake for 20-25 minutes, or until golden brown.

Let the focaccia cool slightly before slicing and serving.

### Tips for Success:

Use good quality olive oil: It adds a lot of flavor to the focaccia.

Don't over-knead. Over-kneading can make the focaccia tough.

Dimple generously. Dimpling the dough helps to create those characteristic pockets of olive oil.

Allow enough time to rise: This is crucial for a light and airy focaccia.

~~~ Article and photos by Lucia Clementi


FOCACCIA HISTORY

Focaccia boasts a history stretching back millennia.

Neolithic Mesopotamia: Recent research suggests that early forms of focaccia-like bread may have been baked as far back as 9,000 years ago in Neolithic communities in the Middle East. Archaeological evidence points to the use of "husking trays" for baking large, communal flatbreads made from wheat or barley, sometimes with added animal fats and plant-based seasonings.

Etruscan or Ancient Greek Roots: Many historians believe that focaccia, in a form closer to what we know today, originated with either the Etruscans in north-central Italy before the Roman Empire or in ancient Greece around the beginning of the first millennium BC. Flat, unleavened breads were common in these cultures.

Roman Era

Panis Focacius: The name "focaccia" itself comes from the Roman term "panis focacius," which literally translates to "hearth bread" or "bread for the fire." This refers to the ancient practice of baking the bread in the ashes or on the hot stones of a hearth.

Simple Ingredients: Early Roman focaccia was likely a simple bread made from rough flour, water, olive oil, a small amount of yeast (or relying on natural leavening), and salt. It was probably quite plain compared to modern versions.

A Staple Food: Focaccia was a common food, often eaten by hand, torn apart, and used for dipping into simple, salty soups made with water, vinegar, and sometimes olive oil. It was a relatively inexpensive and filling meal, particularly for laborers.

Spread Through the Roman Empire and Beyond:

Expansion: As the Roman Empire expanded into France and Spain, they brought focaccia with them, contributing to the development of similar flatbreads in these regions. Examples include the Spanish "pan de hogaza" and the French "fougasse."

Regional Variations: Over time, different regions began to develop their own variations of focaccia, incorporating local ingredients and baking techniques. Liguria in Italy, particularly Genoa, became strongly associated with focaccia.

Medieval and Modern Times:

Continued Evolution: Throughout the medieval period and into modern times, focaccia continued to evolve. In Genoa, "fugassa" became a staple, often enjoyed for breakfast dipped in milk or cappuccino.

Immigration and Global Popularity: In the early 20th century, Italian immigrants brought their focaccia recipes to South America and the United States, further spreading its popularity. This also led to more experimentation with toppings, resulting in the diverse savory and sweet versions we see today.

Key Points:

Focaccia's history is deeply connected to ancient flatbread traditions.

The Romans gave it its name and popularized it throughout their empire.

It has remained a versatile bread, adapting to regional tastes and culinary innovations over centuries.

From a simple "hearth bread" to a globally recognized and enjoyed food, focaccia's journey through history is a testament to its enduring appeal.

WHO CLAIMS FOCACCIA IN ITALY

While focaccia is enjoyed throughout Italy, it's particularly famous in Liguria, the coastal region in the northwest of Italy.

Think of Genoa, the capital of Liguria, as the heartland of focaccia. Here, it's more than just bread; it's a way of life! You'll find it in bakeries ("panifici") everywhere, often enjoyed for breakfast dipped in cappuccino, as a snack, or as part of a meal.

Key Ligurian Focaccia Varieties:

Focaccia Genovese: This is the classic, often simply called "focaccia." It's typically thin, dimpled, and glistening with olive oil and salt. Some variations include onions, olives, or herbs. It's known for its slightly crispy exterior and soft, airy interior.

Focaccia di Recco: This is a truly special and protected (IGP) variety from the town of Recco, near Genoa. It's unleavened, incredibly thin, and filled with a creamy, melted cheese (stracchino). It's a must-try if you ever visit the area!

While Liguria holds the crown, you'll also find delicious regional focaccia variations in other parts of Italy, such as:

Focaccia Barese (from Puglia): Often thicker and softer, sometimes made with semolina flour and frequently topped with tomatoes and olives.

Schiacciata (from Tuscany): Similar to focaccia but can be thinner or thicker and often flavored with olive oil and salt, sometimes with additions like rosemary or grapes (schiacciata con l'uva).

So, while you can find and enjoy focaccia all over Italy, if you're looking for its most famous and arguably most iconic versions, Liguria is the place to be!

COOKING CLASSES

• Cooking Classes are on the 1st Thursday of April and May, then we 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.

• May 01, Thursday / Baked Ziti with Ken Borelli / 7-9pm / At the Hall \$25 for members / \$30 for non-members / Make reservations [online](#) or by calling the IAHF at 408 293 7122.

Dancing with the Details

By Dylan Lawhead

My focus in history has given me a vivid view of my Italian American heritage, one I would not give for the world. Everybody talks about Italian food or Italian wines or Italian art, but there is one thing they talk about in hushed tones which is more Italian American than any mere object could be: La Storia.

I remember as soon as I was positively interested in history, my mom, my grandmother, and my uncle Tom Torriglia always told me any family history they could remember. The names, occupations, dates, places, and contexts which were so important to my ancestors get relayed to me, a simple student of history. My mom's Borba she only called Borba, the Merevingo family, the first Levis store next to the San Francisco apartment that housed the Torriglia family; these stories are some of my most precious and valued family stories. I feel energized to learn more whenever I get pulled into visions of the past, brought alive by loved ones wiser than I. To me, hearing and telling stories of my Italian heritage are one more thing connecting me to my family.

Even when I was younger, I was entranced with the story of my great-great grandfather Pietro Merevingo. An Italian immigrant processed through Ellis Island; he became a hero in the 1906 San Francisco Earthquake. As fires swept through the city, he used his horse and buggy to carry the injured to Golden Gate Park to receive medical attention. When I was in Fourth Grade, I dressed up as a 1906 San Franciscan, greeted my classroom with a hearty "bongiorno," and made a presentation detailing this family history. This story of heroism connected me to the study of history, the research of sources, and the idea of being an educator. All of this, because of those precious family stories.

As I get older, the stories and attitudes start to make sense. I start to see the same sentiments, the same hate, and the same perseverance with a modern lens. I read stories about. The story of how our families immigrated to the United States always made me wonder, what did they do next? As any good history grandson does, I dug deeper and found out that they danced.

History is created in strange ways—wayward conversations, dead relative's possessions, and Goodwill bargains have all turned into primary sources by a historian's scrutinizing eye.

Until I got involved at the IAHF library, I never truly valued how truly beautiful the acquisition of a primary source can be. Thanks to the IAHF, I became a direct part of Italian American historiography in my hometown. Thanks to the discipline of history and notetaking alike, I have the exact dates written down.

On August 28, 2024, I came into the IAHF Library as a volunteer and was tasked with researching a specific Italian American organization based in San Jose: the Italo-American Crusaders. We know very little about them, but after a couple Google searches under different aliases, I happened across a dance ticket for an annual dance at Tracy Gardens for sale on Ebay. Ten dollars for a piece of history.

Immediately, I was reminded of what my grandma told me about the Italian dance halls. Decades after the dance on that ticket, my grandmother would attend Italian dances like these in San Francisco. Decades after that, I would find myself dancing in San Francisco as well. All of this would happen under vastly different contexts, and vastly different understandings of what it means to be Italian-American, and hyphen American generally.

The Italo-American Crusaders claimed the mission of trying to get Italian immigrants to engage in civic politics in the 1930s. At times in their newsletters, there are calls for the creation of an Italian political "machine" to fight against corrupt politicians. Maybe they would have been successful, if the organization were not at the wrong place at the wrong time. Once the USA was launched into World War II, wartime hysteria took a hold over the West Coast. As Fascist Italy was belligerent against the United States, Italians were viewed as an enemy.

In 2023, I saw my Uncle Tom Torriglia and he told me how his mother Geraldine, my great-grandmother, was affected by hate. My great-grandmother was publicly harassed in the streets of San Francisco for speaking her language. An organization like the Italo-American Crusaders had no chance being proud to be Italian in a nation where you were demanded to stay American. Like so many pieces of history, it is unclear what became of the organization and the people involved.

My grandma Susan would dance to American Rock n' Roll at Italian Dance Halls in San Francisco, my mother Theresa danced to Modern Rock in Downtown San Jose, and I keep dancing just like they would've. Finding that dance ticket allowed me to feel so much closer to the human spirit, and by extension my Italian heritage. Now whenever I go dancing, I dance proud of the dances that came before. Maybe you just might catch me dancing at the next Festa.

\$50 FOR 50



WOW!

Wow. All I can say is WOW! The response from the wonderful IAHF membership is incredible! We're receiving checks on a daily basis and I'd like to thank all those so far for getting behind this very worthy project.

To date, we've received \$7,085 to go towards the HVAC system replacement. Not only are we seeing people give \$50 each, we are also seeing multiple gifts of \$100, \$250 and \$1,000. We currently have a little over 700 people in our membership. Imagine if each member gave \$50, we'd raise approxi-mately \$35,000. That would be a great start to our HVAC fundraising efforts.

As this list continues to grow, I will be updating it in the newsletter over the next few months. Thank you all, again, from the bottom of my heart! Together, we will get this project completed!

~~~ Dana Zuccarello Aguirre

### A huge THANK YOU to the following people who have given so far

Nedra Abono Petty  
Joyce Allegro & Jerry Sheridan  
Claudia & George Anderson  
Marcus Barbera  
Frank & Susan Bisceglia  
Jo Ann & Roger Bjornstad  
Ken Borelli & Dan Burns  
Nina Boyd  
Marie & Victor H. Brancati  
Elaine M. Bruni  
Sal & Denise Campagna  
Ann & Ricardo Cerniglia  
Linda & Dominic Cirincione, PhD  
Lucia Clementi & Dave Perzinski  
Steve & Rose Cornaglia  
Kathy Costanza  
Tom & Linda Costanza  
Alfio & Gerry Crema  
Madeline Damiano & Gilda DeSimone-Groccia  
Rosita D. De Luca  
Joe & Cathy De Maria  
Josephine Cancilla Delvey  
Frank DeTurris Sr. & Karen Hamilton  
James & Vicki DeVitto  
Dr Russell & Sandi di Bari  
Maryann & Jim DiBona  
Debra DiCiuccio  
Al & Kathy DiFrancesco  
Robert Facchino  
Sandra & Brian Faircloth  
Mark & Marilyne Fantozzi

Ebe Frasse  
Peter & Marjorie Gaudio  
Mariana & Victor Giacalone  
Leana C. Giannini  
Jan Giovannini-Hill & Harold Hill, Jr  
Judge Al & Vera Girolami  
Carm J. Grande  
Paul & Jenna Greco  
Lisa & Steven Hausle  
Doug & Elizabeth Hendey  
Douglas & Susan Larson  
Jill Lawther  
Sylvia Bianchini Lee & Dennis Petty  
Marla Lenz  
Joan Marfia Lewis  
Kathy & Larry Lohman  
Louie & Marca Lombardo  
Philip & Jenni LoScalzo  
Joe & Kaye Lucito  
Jo Macaluso  
Tony & Lorraine Maciejowski  
Lynda Maynard  
Janet Muscio & Bill McCraw  
Susan & Steven Minor  
Bob & Leigh Mirolo  
Nora Monette  
Bonnie Montgomery  
Col. Bobby B. Moorhatch, USAF  
Ret.  
Rebecca Morici  
Carmine & Stacey Ann Napolitano  
Maryanne Nola

Stanley R. Olivar  
Michael & Gail Paccioretti  
William J. Palley & CJ Liang  
Bob Paradiso & Patricia Pangrac  
Richard & Linda Parola  
Joe & Linda Pfahl  
Tony & Martha Piazza  
Jimmy Pignone & Leslie Snow  
Dolores Pioli  
John Francis Maggio & Mary Pizzo  
Joseph W. Ponte  
Dominic Pratico  
Michael & Emily Ray  
Patrick A. Riley  
Saundra & David Rinde  
Joe & Judi Rizzuto  
Mike & Marcie Rossi  
Lance & Michelle Sandri  
Mary Ann Scrivano  
Mary Ann Stanfield  
Sandra L. Strouse  
Janis Marianelli Stumhoffer  
Joe & Josie Taddeo  
Myrlin & George Taddie, Jr.  
Antonette Viscomi & Lorenzo Heart  
Nanci Arata Wilborn  
Jan Wittman  
Loren & Claire Wright  
Dana R. Zuccarello & Andy Aguirre

# History of the Italian American Heritage Foundation

Early in 1975 the San Jose Bicentennial Commission endorsed the U.S. Armed Forces Bicentennial Band's appearance in San Jose and was seeking a sponsoring group for the concert. Rocci Pisano, a member of the Bicentennial Commission, suggested that perhaps Italian Americans in this area would undertake this event, to be co-sponsored by the San Jose Mercury News. Searching for a community-spirited leader, the energetic Don Lima came to mind. One phone call to him did it, and a new Italian American organization was on its way.

The initial meeting of the Italian American Bicentennial Committee was held on August 5, 1975.

With no money, no precedent and no set plans, fifteen individuals worked together to establish the Italian American Bicentennial Association. As the organization grew, and the success of its activities became known, it became obvious that a permanent nonprofit organization should be established.

On June 29, 1976, the nonprofit organization became known as the Italian American Heritage Foundation. To learn more, go to the IAHF website for a brief [history](#) about the founding of IAHF.

## 1975's Fun Fact Trivia

### **Population**

Generation X had 65.4 million births  
Population was 215,973,199  
Unemployment was at 5.6%

### **Household expenses**

Gasoline 57¢ a gallon  
Loaf of bread 33¢  
Milk \$1.57 a gallon  
Coffee 65¢ per pound  
Cigarettes 48¢ a pack  
First class stamp 10¢  
6-piece bedroom furniture set \$895  
Twin mattress set \$199-\$239  
TV 21" console color \$500  
New car \$4800  
House \$39,000  
\$1 in 1975 is now worth \$5.86 today  
Federal minimum wage \$2.10 per hour

### **Politics**

Gerald Ford was President  
Nelson Rockefeller was VP  
Margaret Thatcher was the first woman elected to lead Britain's Conservative Party

### **Major Headlines**

1975 marked the end of the Vietnam war  
Jimmy Hoffa goes missing  
Andrei Sakharov won the Nobel Peace Prize for Human Rights in the Soviet Union  
Bill Gates and Paul Allen founded Microsoft

### **Entertainment**

First digital camera was invented by Kodak  
All in the Family was the top television show for the 5th straight year in a row



### ***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 unforgettable 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.



## Soprano Cecilia X. Cai presents Songs of Tosti

Chinese American soprano Cecilia Xingmei Cai has performed principal roles in major opera productions including Leonora from *Il Trovatore*, Nedda from *"I Pagliacci"*, Suor Angelica from *"Suor Angelica"*, Cio Cio San from *"Madama Butterfly"*, Santuzza from *"Cavalleria Rusticana"*, Leonora from *"La forza del destino"*, Violetta Valery from *"La Traviata"*, Aida from *"Aida"*, Carmen and Micaela from *"Carmen"* and Desdemona in a concert version of *"Otello"*. She is also a concert soloist, especially noted for Verdi's Requiem.



Cecilia Cai, a resident of Santa Clara county, earned B.A. in Music with minors in Italian Studies and Urban Education from Santa Clara University. She also studied in the Santa Clara University School of Education for her Master's degree in teaching. After her education in California, she then completed her Master's degree in Opera Singing from the Conservatory of Music in Cremona, Italy. Besides performing in the US, Italy, and China, she also teaches voice lessons for students both professionals and non-professionals throughout the globe.

~~~Marie Bertola

Letters from our Friends

Dear all,

In preparation for the Referendums on June 8-9, 2025, we kindly ask for your support and collaboration in sharing the information published on Consulate General website Consolato Generale d'Italia a San Francisco – Il sito ufficiale del Consolato Generale d'Italia a San Francisco as much as possible.

Additionally, please encourage your contacts to regularly check our website for any updates on the matter. Here below the link regarding the Referendum news on our website:

ENG: [ABROGATIVE REFERENDUM OF JUNE 08-09, 2025 – Voting by correspondence by Italian citizens living abroad and the option to vote in Italy – Consolato Generale d'Italia a San Francisco.](#)

Thank you for your cooperation.

Consul

Claudia Campanella

Executive Assistant to the Consul General and PR Manager



Consulate General of Italy in San Francisco
2590 Webster St., San Francisco, CA

www.conssanfrancisco.esteri.it

T +1 (415) 292-9221

segr.sanfrancisco@esteri.it

*San Filippo Neri,
prega per noi.*

SRO





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 ◆ ALFRED L. CHIOTTI ◆ 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.

• GRAZIE 2025 BUSINESS MEMBERS •

- Rob & Karin DiNapoli / [DiNapoli Specialty Foods](#)
- Jim Jones / [Custom Pad & Partition, Inc.](#)
- SDS NexGen Partners & Mulcahy Family / [SDS NexGen Partners](#)
- Diane Rubino / [Hill View Packing Company, Inc.](#)
- Al & Diana Vallorz / [Mangia Tutti Inc dba Tony & Alba's Pizza & Pasta](#)

• PLEASE WELCOME OUR NEWEST MEMBERS •

• AS OF JANUARY 02, 2025 •

- Betty Baker & Leon Cozzo • Rose Marie & Jean Damiano • Connie Feghali • Tom Gaudio
- Adrian Grantz • Robert Iacopi • Steven LaPlaca • Nino & Ellen Petrone
- Nick & DeeDee Rubino • Julia Trachina & Jean Herriges

2025 Student Members

- Adrian Grantz • Ann Marie Mullaney

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

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

2025 PATRON LEVEL MEMBERS

LA DOLCE VITA

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

MONTESSORI

- John Francis Maggio and Mary Pizzo

MEDICI

- Jo Ann & Roger Bjornstad
- Ken Borelli & Dan Burns
- Ann & Richardo Cerniglia
 - Alfio & Gerry Crema
- Frank DeTurris Sr. & Karen Hamilton
 - Louie & Marca Lombardo
 - Jo Macaluso
- Janet Muscio & Bill McCraw
- Sally Paolini & Don C. Erba
 - Jackie Pighini
 - Joe & Judi Rizzuto
 - Lance & Michelle Sandri
- Dana R. Zuccarello & Andy Aguirre

DA VINCI

| | | |
|----------------------------------|-------------------------------------|-----------------------------------|
| Sal Alini & Soly Paterson * | Anthony & Pamela Galano † | Richard * & Linda Parola |
| Joyce Allegro & Jerry Sheridan | Peter & Marjorie Gaudio | Joe & Linda Pfahnl |
| Maria Cancilla-Bandy | Judge Al & Vera Girolami | Tony & Martha Piazza |
| Linda & Bob Binkley | Paul & Jenna Greco | Camie Piccolo & Michael Nicholson |
| Lisa & Robert Blickenstaff | George & Jan Guglielmo | Mario & Karen Piergallini |
| Ruby Brooks-Domino | Mark & Andrea Kenter | Jimmy Pignone & Leslie Snow * |
| Elizabeth Burgio & Adrien Bishop | Kathy & Larry Lohman | Michael & Emily Ray |
| Agostino Burzio | Peter * & Norma LoPresto | Stephen & Katherine Ricossa |
| Sal & Denise Campagna | Joe & Kaye Lucito | Joseph * & Leslie Santomieri |
| Sue Cancilla-Conde&Saul Conde† | Sharon McCray & Robert Martinez Jr. | John & Marjorie Scandizzo |
| Michelle * & Rene Celsi | Marilyn Messina | Joan & Mary Taft |
| Dorina Teresa Cereghino-Hewitt | Susan & Steven Minor | Janice & John Travis |
| Frank & Theresa Cetani, Jr. | Sue & Chris Monahan | Al & Diana Vallorz |
| Lucia Clementi & Dave Perzinski | Nora Monette | Karen Vanderpan & John Dods |
| Rose Crimi & Tom Muench | Bonnie Montgomery | Nanci Arata Wilborn |
| Gwen Benassi & Rich Daulton | Col. Bobby B. Moorhatch, USAF Ret. | Kathy & Karl Winkelman |
| Joe & Cathy De Maria | Carmine & Stacey Ann Napolitano | |
| Glenn & Sharon DeBella | Maryanne Nola | |
| Maryann & Jim DiBona | Michael & Gail Paccioretti | |
| Al & Kathy * DiFrancesco | William J. Palley & CJ Liang | |
| Janice & David Down | Marge Papp | |
| Robert Facchino | | |

• GRAZIE 2025 FAMILY MEMBERS •

- Marcello & Gina America
- Claudia & George Anderson
- Susan & David Bacigalupi
- Betty Baker & Leon Cozzo
- Frank & Susan Bisceglia
- Toni & Carroll * Blackstock
- Ron & Mary Bocciardi
- Andrew Boyle & Kathryn Hogan
- Joseph Bradley & Peggy Palma *
- Marie & Victor H. Brancati
- Pam & Bill Loyst
- Carolyn & John Cardinalli
- Ronald & Bernadette Carlini
- Rosemarie Carver & Vern Easthouse
- Vince & Mary Catalano
- Rosemarie Chiovari & Craig Artherholt *
- Mark & Cynthia Ciccarello
- Rosanne & Robert Compitello
- Dave & Pattie Cortese
- Tom & Linda Costanza
- Madeline Damiano & Gilda DeSimone-Groccia
- Rose Marie & Jean Damiano
- Jesse & Mary Lee De Gennaro
- Charlotte Delaplaine & Alan Clawson
- Susan DeRosa & Harold Echevarria
- James & Vicki DeVitto
- Dr Russell & Sandi di Bari
- Dennis & Carol Anne Diodate
- Mary Diridon
- Rod Diridon Sr & Gloria Duffy M D
- Rod Diridon, Jr. & Sabra Foley
- Nico & Elvira Discenza
- Kenny & Laurie Dotson
- Sandra * & Brian Faircloth
- Mark & Marilyne Fantozzi
- Betty Faultner & Thayer Watkins
- Tom & Pauline Ferrito
- Mariana & Victor Giacalone
- Jan Giovannini-Hill & Harold Hill, Jr
- Mark & Noele Gringeri
- Simone Guerriero
- Mike & Kathy Gutto
- Janet & Richard Hanly
- Walter & Rozsa Harding
- Doug & Elizabeth Hendey
- Jeff & Megan * Hicks
- Dr. Anthony & Theresa Iantosca
- Max & Lori Jedda
- Brandon Johnson
- Flora * & Joe Koch
- Neil & Denise Kruse
- Frank & Roberta La Ducca †
- Richard Langone & Dianne Hidalgo
- Douglas & Susan Larson
- Jeanne & Mark Lazzarini
- Sylvia Bianchini Lee & Dennis Petty
- Mark & Olivia Lemucchi
- Stephen & Cathleen * Lencioni
- Janey & Robert Leonardich
- Jack Licursi, Jr & Shelley Pang
- Valentino & Nicole Liva
- Philip & Jenni LoScalzo
- Franca & David Lovelace
- Jack & Diane LoVerde
- Eugene & Peggy Ludwico †
- Kathy Luich & Kenneth Squeri
- Tony & Lorraine Maciejowski
- Darlene & James Marshall
- Massimo & Fran Martignetti
- Wayne & Anna Menuz
- Seth & Carole Michelson
- Scott Miller & Melanie Starz
- Bob & Leigh Mirolo
- Kimberly & Jeffrey Moore
- Ann & James Myers
- Diane & Andrew Noonan
- Evelyne & Tom Novello
- Rich & Rose O'Brien
- Zelda Oghigiano
- Nancy & Anthony Olea
- Tina Orsi-Hartigan & Jim Hartigan
- Ronald & Pamela Palma
- Liana Palmer & John Tolan
- Bob Paradiso & Patricia Pangrac
- Kristy Pasquin
- Anthony & Patricia Passarelli
- Tim & Barbara Peddy
- Nino & Ellen Petrone
- Kevin & Rose Pezzaniti
- Melodie & Jerry Pohorsky
- Charlene & Bryan Raisch
- George * & Gloria Ravetto
- Janis Richards & Elvis Raby
- Sandra & David Rinde
- Paul Romano
- Joe & Jenna Rosati
- Mike & Marcie Rossi
- Nick * & Dee-Dee * Rubino
- Clorinda & Samuel Sammis
- Gerri Samsel
- Wendy & Jon Scherbart †
- Mary Ann Scolari & Chuck Griswold
- Joseph Scuncio & Andrea Whittaker *
- Carlo * & Rosa Severo
- Terence & Connelee Shaw
- John Shull
- Theresa & Daniel Simanek
- Tonette & Paul * Slaviero
- Suzanne * & Tim Smith
- Gary * & Cheryl * Snyder
- Paul & Mary Stabile
- Rose Steele & Scott Monfort
- Joe & Josie Taddeo
- Lucy * & Ron Taylor
- Julia Trachina & Jean Herriges *
- Terri & Vess Trotter
- Loren & Caroline Vaccarezza †
- Annalisa Villani & Simone Sabato
- Antonette Viscomi & Lorenzo Heart
- Suzanne Goodwin & Edward Wang
- Denise * & Seth Wax

• GRAZIE 2025 INDIVIDUAL MEMBERS •

- Vittorio Abatecola
- Nedra Abono Petty *
- David Michael Aiassa
- Joanne La Torre Anderson
- Carol Firenze Anglin
- Michael J. Antonini, D.D.S. †
- Karen Ardizzone
- Lisa Dominga Arnett
- Vivian Mazza Atchison
- Diane Ayala
- Marcus Barbera
- Paulette L. Babilacqua *
- Marie Bertola
- Jeanne Petroni Bittel
- Anthony Bontempi
- Marguerite Bourez
- Annette M. Bronzini
- Barbara Brunasso
- Elaine M. Bruni
- Carolyn Burrous
- Wayne Caglia *
- Chet Campanella
- Lynn Ferrer-Casados
- Joseph Cefalu
- Bill Cerruti
- Edi Citti
- Nancy Consentino
- Marlo Cortese
- Kathy Costanza
- Joseph Cozzitorto *
- Marilou Cristina
- Nicholas D'Arpino
- William Dalzochio
- Helen C. Danna
- Rosita D. De Luca
- Clifton DeMartini *
- Angela Di Berardino
- Debra DiCiuccio
- Michael Domeniconi
- Paulette Giampietro Doyle
- Donna Dull
- Rosemary Dutra
- Patricia Eldridge
- Marianne I. Ezell
- Dee Dee Farley
- Connie Feghali
- Michael Angelo Festa
- Linda Filice
- Vita A. Fota
- Lexie Fry
- Karen Gall
- Tom Gaudio
- Leana C. Giannini
- Christan Gilcrest
- Charles Giuliano
- Carm J. Grande
- Aldine C. Grisenti
- Charles P. Gullo, Jr.
- Azie Habib
- Heather Hanson
- Rina Holman
- Francine Hopkins
- Verna Jean Riggio-Huber
- Christine Hudson
- Robert Iacopi
- Jim Jones
- Tonnie J. Jones
- Maureen Kelley *
- John J. Lamantia
- Janice LaMotte
- Steven LaPlaca
- Gae LaTorre
- Theresa Lawhead
- Denise Lemucchi
- Marla Lenz
- Joan Marfia Lewis
- Frank J. LoCicero III
- Kelly E. Raye Martilli
- Julie R. Matsushima
- Rachel Mattioli
- Lynda Maynard
- Frances Mazzanti
- Donna McGuinness *
- Bridget Ann McKay
- Linda Melliush
- Denise Merrill
- Anthony Mezzapelle
- Shoko Miyazawa
- Mary L. Moreno
- Rebecca Morici
- Myra Murphy
- Lydia Norcia
- Michelle LoMonaco O'Neal
- Stanley R. Olivar
- Matilde Oliverio
- Vittoria S. Olsen
- Kathy Ordonez
- Jeffrey Paccioretti
- Joanne Parish
- Betty Paz
- Josephine T. Pellegrini
- Stephanie Ferrigno Petrossi
- Joseph Piazza
- Dolores Pioli
- Joe Pizzo
- Joseph W. Ponte *
- Vicki Pope
- Paul J. Pratico
- Dominic Pratico
- Jan Prinzivalli
- Lucy Quacinella
- Patrick A. Riley
- Richard Rodino
- Maria M. Rodrigues
- Genevieve Rolla
- June L. Rovai *
- Zina Russo
- Kris Saba
- Rosalba Salciccia
- Bob & Sue Scaletta
- Mary Ann Scrivano
- Tyler Seawright *
- Gabriella Shiner *
- Virginia M. Sincich
- Mary Ann Siri
- John E. Sokol
- Joe Sordi
- Mary Ann Stanfield
- Kathy Stenberg
- Richard Stewart
- Sandra L. Strouse
- Janis Marianelli Stumhoffer
- Maureen Susino
- Beverly Taylor *
- Nancy Teel
- Corinne Tomeo
- Carol Troedson
- Diane Trombetta
- Elizabeth Urbach
- Fran A. Vader
- Lynda Valloriz *
- Mariana Varela
- Antonietta Bonfiglio Vetere *
- Arline Veteska
- Sharon Vignato
- Kathy Vita
- Nadine A. Weil
- Jan Wittman
- Barbara D. Woodmansee
- Anthony J. Zerbo

Attendance: Dana Zuccarello-Aguirre, Ken Borelli, Frank DeTurris, Azie Habib, Louie Lombardo, Mary Pizzo, Paul Greco, Madeline Damiano, Sharon McCray, Joe Lucito

Absent: Richard Stewart, Nanci Wilborn, Tony Zerbo, Susan Monahan, Marie Bertola, Steven Ricossa

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

- Review March Meeting Minutes. Approved with changes.

Marie Dalldorf - Scholarship Chair

• Scholarship update. 14 applications, 4 did not meet the qualifications that means we'll issue of a total of 10 scholarships. 6 will receive named scholarships; 2 will receive Il Cenacola 2 will receive scholarships from the IAHF General fund (\$2,175). Marie motioned for \$16,000 to be released for the scholarship funds - seconded by Ken Borelli and passed unanimously. Marie motioned a release of \$2000 for the Scholarship Luncheon - seconded by Mary Pizzo and passed unanimously. Marie asked for a student's essay to be published in the IAHF newsletter, even though the student did not qualify for scholarships.

• Marie also asked IAHF consider allowing the Subcommittee to meet in the office conference room at no charge, as needed. Sharon McCray motioned to allow the committee use the conference room Tuesday-Friday, 10-4pm, so long as it does not interfere with IAHF use of the facility.

CFO Report, Frank DeTurris

- Financial security update
- 2024 Financial closure
- 2025 YTD Financial status

1st VP, Ken Borelli -

• Space planning for Library and Library annex. Storage closet by the coat rack was discussed, but ultimately a decision was made to use the open space in both bathrooms to place cabinets to store the history boards and other materials from the library archives.

• Upcoming event Bocce is the next event coming up.

• June 1st is the Festa Della Repubblica dinner and June 2nd is the flag raising ceremony.

• April 29, there will be a lecture on the importance of Italian Americans in the California wine industry.

2nd VP, Azie Habib - was absent, and Louis Lombardo presented an update.

- 13 Hall rentals booked for FY25.
- Status on roofing and HVAC contracts.

3rd VP, Sharon McCray

• Marketing Ideas leveraging the Little Italy newsletter as well as other publications to publicize our events.

• For the April 29th event, Robert Martinez sent out the flyer along with his personal invite to 4 wineries currently signed up for the Festa. Fortino winery confirmed they would attend and pour their wine.

4th VP, Louie Lombardo

- Membership Update 715 members, with 377 active memberships.

Librarian, Madeline Damiano

• Ken discussed the donations of Italian language books from a member's library.

• Madeline will take advantage of this new donation to clear the annex space to protect the history boards and scholarship boards.

• Internships will start up in the Fall.

Newsletter, Mary Pizzo

- May Newsletter articles received
- Ad space for DJ Eric as compensation for his decorations.

Adjournment at 8:55pm

COMMEMORATE SPECIAL OCCASIONS WITH

Personal Notes: *Only \$10 each*

COMMEMORATE YOUR FAMILY'S EVENTS WITH A SPECIAL NOTE

Select one of twelve 3.5" x 2" designs and send us your message of 15 words or less.

We will print your message in the following newsletter.

Each note is only \$10, so why not order two or more at a discount?

- \$10 / 1 Issue
- \$20 / 3 Issue
- \$35 / 6 Issues
- \$60 / 12 Issue

CLICK HERE
TO ORDER
YOUR CARD



Spring Flowers



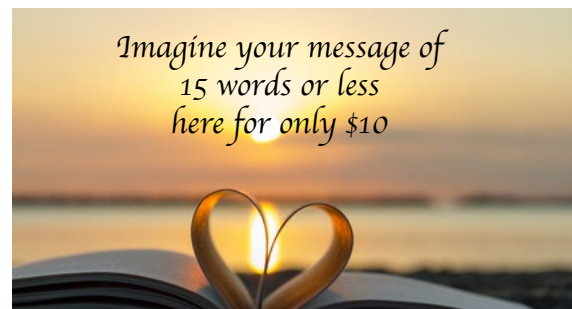
Sharing smiles

You can request other images for your personal note.

We have access to a large quantity of Adobe's high quality Stock Images.



Friends for Life



Heart and sunset



Congratulations

AND DON'T FORGET OUR

BUSINESS ADS

IAHF NEWS readers like to patronize IAHF advertisers!

- See chart for size and prices per running time.
- The price for a business card size ad starts at only \$20 for one newsletter issue.

CLICK HERE TO
SUBMIT YOUR
AD ARTWORK

CLICK HERE TO
PAY FOR YOUR
BUSINESS AD

| SIZE: W x H | Number of Issues | | | |
|-------------------------|------------------|-------|-------|-------|
| | 1 | 3 | 6 | 12 |
| Card: 3.5" x 2" | \$20 | \$50 | \$90 | \$170 |
| 1/4 page: 4" x 4.75" | \$50 | \$90 | \$250 | \$400 |
| 1/3 page: 7.75" x 3.5" | \$60 | \$160 | \$300 | \$500 |
| 1/2 page: 7.75" x 4.75" | \$70 | \$200 | \$380 | \$600 |
| Full page: 7.75" 9.75" | \$100 | \$250 | \$450 | \$750 |

- Business Ads must be formatted in hi-resolution PDF, JPG, or TIFF to size specifications in RGB color mode
- Members Business Discount: 10% each category

ROSETTA DE LUCA

SPECIALIZING IN SILICON VALLEY

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.



**Thinking of buying or selling? Or have any Real Estate Questions?
Call Rosetta Today for a Free Professional Market Analysis.**



ROSETTA DE LUCA

Direct 408-206-9584

rdeluca@interorealestate.com

www.rosettadeluca.com

DRE#01271464

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!

INTERO
A Berkshire Hathaway Affiliate