



# IAHF NEWS

A CHRONICLE OF ITALIAN AMERICAN LIFE IN SANTA CLARA COUNTY FOR OVER 45 YEARS



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

425 N. 4TH STREET, SAN JOSE, CA 95112 • (408) 293-7122 • TAP HERE FOR [WWW.IAHFSJ.ORG](http://WWW.IAHFSJ.ORG)

MARY PIZZO / IAHF NEWSLETTER EDITOR



## PRESIDENT'S MESSAGE

### *Fall Is In The Air*

Welcome to the "BER" months - September, October, November and December. It's getting darker earlier, there is a crispness in the air, the leaves on the trees are turning beautiful Fall colors. Pumpkin spice drinks and pumpkin flavored everything is readily available wherever we go. And, no

matter what store you're in, you see Halloween, Thanksgiving and Christmas decorations everywhere! I love this time of year when you can come home from work, have dinner and relax on the couch with a good book or your favorite TV show, a blanket or in front of the fireplace. Sounds cozy, doesn't it?

### *Festa Recap*

The Festa Chairs have met to discuss the pros and cons of the Festa. We had a very productive meeting and took lots of notes on how to improve next year across the board. We had new ideas suggested for food, vendors and entertainment. Great ideas that we're looking forward to implementing. There just one thing missing: YOU! We need people who are willing to take these ideas and turn them into reality. Would you consider helping organize a booth at next year's Festa? Maybe it could be a husband-and-wife team. Maybe it could be a handful of people who would like to share the responsibilities so as not to get overwhelmed. If you're interested in getting more information about these booths, please feel free to reach out to me. [dana\\_zuke@yahoo.com](mailto:dana_zuke@yahoo.com). I'd love to chat with you!

### *One hour a week*

Do you have a green thumb? Even if you don't, we could use your

help. Our property needs one person, once a week to come down and blow off the front of the building and the parking lot of any leaves or trash that accumulate and then dispose of the same in our dumpster. We have a backpack blower that you could use to make our property cleaner. Feel free to contact Azie, myself or the office if this is something that would interest you.

### *Halloween Costume Party and Dinner*

You won't want to miss this! We will be having a Halloween Party on October 20th that will include a costume contest, dinner, a DJ, dancing, photo booth and Name that Tune! Taylor Swift had her Eras Tour, right? Well the IAHF will have an Eras Halloween Costume Party! Come dressed up as your favorite decade: The Roaring 20's? The Nifty 50's? Were you a hippie in the 70's? Search your closets (or Amazon) and come ready for a night of fun! Don't want to dress up from a decade? The usual mummy, princess or vampire will do just fine! Prizes will be awarded for different costumes as well as our Name That Tune game. Be sure to get your tickets and choose your meal preference. You won't want to miss it! Check the IAHF Events website to order your tickets.

### *Help the IAHF give back*

We have partnered again this year with Our Daily Bread for all food donations that we collect over the coming months. We will also partner with Family Giving Tree for our Toy Drive in December. And coming in the new year, we'll be looking to participate in One Warm Coat. Please consider how you can help those who may be struggling a little this coming holiday season.

-- Dana Zuccarello Aguirre, President 

## EVENTS

AT

## A GLANCE

SEE PAGE 2 FOR MORE INFORMATION

- Oct 5, Thursday / Spinach Sausage Bread with Joe Lucito / 7 PM
- Oct 10, Tuesday / Annual General Membership Meeting & Dinner
- Oct 15, Sunday / Wine tasting with appetizers at Historic Besson Family Vineyards in Gilroy / See page 8 for details
- Oct 20, Friday / Halloween Party / See page 10 for details
- Oct 26, Thursday / Cena Fuori / Location to be announced / 7 PM

### ONGOING CLASSES

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



## OCTOBER

- October 5, Thursday / Cooking Class - Joe Lucito / 7 PM / At the Hall / \$25 members and \$30 for non-members / Buy tickets here: <https://form.jotform.com/212754933891061> or by calling 408 293-7122 / Joe Lucito will make his sausage and spinach bread that he demonstrated at the Festa
- October 10, Tuesday / Annual Membership and General Meeting / 7 PM / At the Hall
- October 15, Sunday / Special Wine Tasting and Appetizers - Celebrate Autumn / Historic Besson Family Vineyards in Gilroy / 1 PM / \$30 per person paid in advance / signup cut-off date is Oct 12 / Buy tickets here: <https://form.jotform.com/232606929727163>
- October 20, Friday / Halloween Costume Party & Dance / 6 to 10 PM / See flyer on page 10
- October 26, Thursday / Cena Fuori / 7 PM / Location to be Announced / \$45, pay at the door

## NOVEMBER

- November 2, Thursday / Cooking Class - Holiday Cookies / 7 PM / At the Hall / This extremely popular class returns with delicious Holiday Cookies / You don't want to miss this class, so enroll early / \$25 members and \$30 non-members / Buy tickets here: <https://form.jotform.com/212754933891061> or by calling 408 293-7122
- November 16, Thursday / Regional Lunch & 3rd Annual Pre-Holiday Donation Raffle / 12 PM / At the Hall
- November 30, Thursday / Cena Fuori / 7 PM / Location to be announced

## DECEMBER

- December 3, Sunday / Christmas Party / 4 PM / At the Hall - Dance and listen to the big band music of Millennium Sounds (19 piece orchestra) / At the Hall / Details to follow

## ONGOING LANGUAGE CLASSES

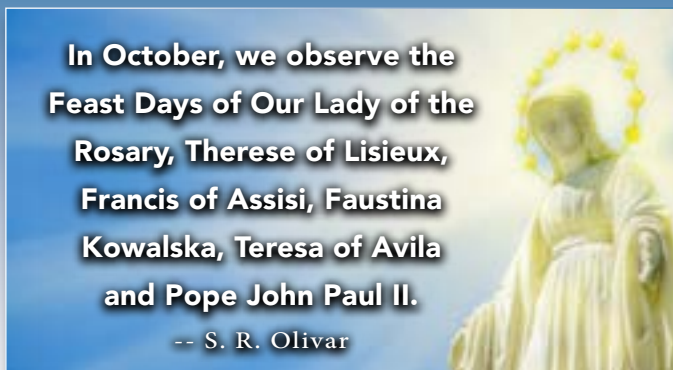
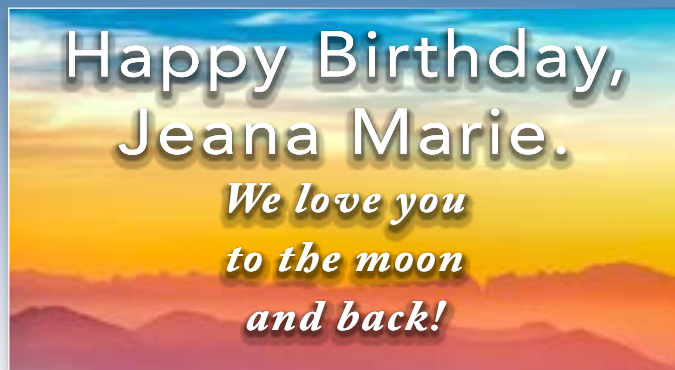
- Monday and Wednesday / 6 PM / Marie Dalldorf teaches Italian Language Online Zoom classes / Zoom Link: <https://us02web.zoom.us/j/84929597554>
- Intermediate Italian Conversation / 10 to 11:30 AM / Every Wednesday, with Delia Schizzano / In-person class

## 3<sup>RD</sup> ANNUAL

# PRE-HOLIDAY DONATION RAFFLE

Our 3rd Annual Pre-Holiday Donation Raffle will be on Thursday, Nov 16, at the Monthly Luncheon. Winners need not be present to win. Prizes are being gathered, and a prize list will be published soon. Members have been mailed a book of tickets which are selling for \$2 each or a book of 20 tickets for \$15. Additional tickets can be purchased by calling the IAHF office. -- Article written by Nanci Wilborn

## PERSONAL NOTES



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



DID YOU KNOW?

# ROSE CRIMI CRÈME DE LA CRÈME

Rose Crimi graduated as Valedictorian from San Jose High in 1947. Four years later (1951), she graduated as Summa Cum Laude from San Jose State where she majored in English and History.

--- Article by Stanley Olivar ~

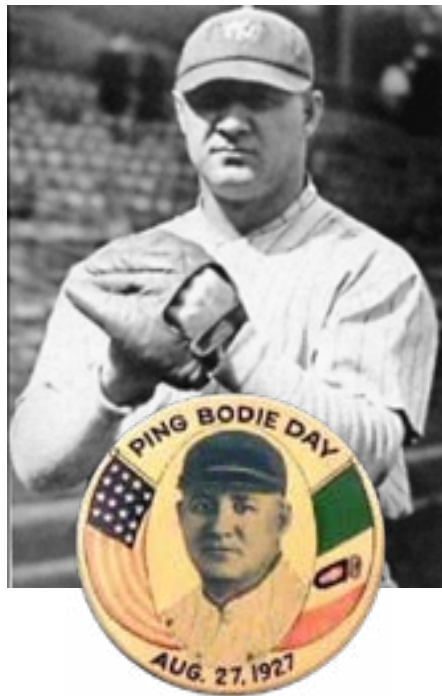


## HAPPY FRANCESCO STEFANO PEZZOLO DAY!

*Editor's note: The commemoration date was actually August 27, and the news missed the September Newsletter deadline.*

Nancy Federico from San Francisco told me the day was actually called "Ping Bodie Day." It was proclaimed as such 96 years ago by the Mayor of San Francisco. Ping was an early Italian-American baseball player and was the first native San Franciscan in the major leagues. He was also Babe Ruth's roommate with the New York Yankees, and gave Babe the nickname "the Bambino." This was great to learn as I always wondered how he got that nickname.

The story was handed down by descendants of the Pezzalo family, who still reside in the area. It's an interesting bit of Italian Americana because, for many Italian Americans of those times, last name changes were quite common. It was not



until the 1950s that the practice of changing a last name really did not become a necessity.

At that time, San Francisco was quite the baseball city, and sandlot baseball games were part of growing up in the City. In my father's day, he played sandlot baseball with the famed DiMaggio brothers along with selling newspapers on the streets with them. It is kind of ironic too that even though Ping found it necessary to change his name, Babe's "handle," the Bambino, stuck and became part of the Babe Ruth story. Likewise, it is always amazing when you discover a seemingly standard American name like "Bodie" really was Pezzolo! Tracing our roots can certainly take on some interesting discoveries.

— Article by Ken Borelli ~

### B U S I N E S S   A D S



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



## THE SAN JOSE CHAMBER OF COMMERCE

works to connect local business to each other and the broader community, to advocate for local business before government, and to promote San Jose as the best place in the world to start and grow a business. <https://www.sjchamber.com>





# KAY VIRGILIO MEMORIAL BIRTHDAY BASH!

This was a fitting tribute to one of the IAHF's most loyal and tenured volunteers.

Wednesday, September 6, saw many of Kay's friends come together for a traditional "Meatball and Spaghetti Dinner" with a summer bounty salad, herbed bread and baked apples. A chair, memorial photos and a table setting were reserved for Kay at the volunteer table. A special thanks to the kitchen crew who helped prepare this dinner, Joe Lucito, Christie Gilchrist, Nora Monette, Rebecca Morici, Stanley Olivar, Sandi Strouse and Azie Habib. And, of course, supervising and inspiring us was Kay from above.

To quote from the book [Aristotle and Dante Dive into the Waters of the World](#) by Benjamin Alire Saenz, "I think we were born to tell our stories. After we died, our stories would survive. Maybe it was

our stories that fed the universe the energy it needed to keep on giving life. Maybe all we were meant to do on this earth was to keep on telling stories. Our stories--and the stories of the people we loved." And of course, we did share many stories during the course of the dinner.

Reflecting on what the Italian American Heritage Foundation is about, keeping these stories alive is a vital part of what our archival work is designed to do. In addition to the dinner, we received a warm message from State Senator Dave Cortese who noted the California Senate Session was adjourned in Kay's honor and memory. See the full declaration on the next page.

A special "grazie" to all who made the celebration so special.

— Article by Ken Borelli / Photos by Stanley Olivar 



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# California State Senate

SENATOR  
DAVE CORTESE  
FIFTEENTH SENATE DISTRICT

CHAIR  
LABOR, PUBLIC EMPLOYMENT  
& RETIREMENT  
COMMITTEE  
EDUCATION  
HOUSING  
TRANSPORTATION



September 5, 2023

The Family and Friends of Kay Virgilio  
Italian American Heritage Foundation  
425 N. 4<sup>th</sup> St  
San Jose, CA 95112

Dear Family and Friends of Kay Virgilio,

I would like to convey my deepest condolences for the loss of Kay Virgilio. I have asked the California State Senate to adjourn in her honor.

Kay was a true testament to how much one individual's good deeds can make such an impact on those around them. We are indebted to her for her many contributions to IAHF and her numerous other volunteer activities in the community. Those who had the privilege of working with Kay never spoke anything but the best of her. It is an understatement to say that our community has suffered a great loss.

Please accept my assurance of heartfelt sympathy over the loss of this remarkable woman. Kay will be remembered with the highest regard. May you find solace in your cherished memories of Kay.

Sincerely,

A handwritten signature in blue ink that reads "David Cortese".

Senator Dave Cortese  
California State Senate, 15<sup>th</sup> District  
[senator.cortese@sen.ca.gov](mailto:senator.cortese@sen.ca.gov)



The California State Senate on  
September 6, 2023  
adjourned in memory of

**Kay Virgilio**

On behalf of the California Senate,  
may I express our deepest sympathy.

A handwritten signature in blue ink that reads "David Cortese".

Senator Dave Cortese  
15<sup>th</sup> District

## Genealogy Tribute to KAY & TONY VIRGILIO

### Celebration of Life

If you were at the Celebration of Life dinner for Kay Virgilio, you most likely learned something new about her. I certainly did. At the time, I only had one item to share, an article in an O'Connor Hospital Newsletter honoring her for her volunteer work with children who were hard of hearing.

After the dinner, I received a donation of two lovely wedding albums from 1947 and a bag of original family documents and photos. I was immediately drawn to the papers pertaining to her father, Dominic Pagano.

Because Kay and her husband Tony Virgilio are such an integral part of IAHF history, I want to highlight some key genealogy documents, now a part of the IAHF archives. So often, the surviving family discards the papers that illuminate the family's origin and transition from Italian Citizen to American. Kay kept some beautiful documents that shed light on her parents.

I offer this genealogy tribute to Kay and her family, and, through her marriage to past IAHF president Tony Virgilio, a bit of his genealogy as well. I do not address their children here.

Hi-def images of these documents can be seen at Permanent.org (<https://tinyurl.com/v3vb439f>).

### Domenic and Lucy Pagano

Domenico Pagano was born in Arena, Province of Catanzaro, Calabria, on September 16, 1893. His father Vincenzo is listed as having been a gardener (*giardinere*) and his mother was Caterina Vartuli, a spinner (probably in the silk trade). He was christened Domenicantonio, one of those beautiful Italian double names.

Although no immigration information was included in this collection, by 1924 Domenico had arrived and earned his right to be a US citizen. By 1924, Domenico had arrived and earned his right to be a US citizen. His July 28 certificate can be seen online at the above link. A few months later, on October 26, 1924, he married New Jersey native Lucy dello Russo in the Chiesa Italiana della Madonna dell'Assunta in Bayonne, New Jersey. The lovely marriage certificate is written in Italian. Kay was born the following year and baptized in that same church.

We don't know much about Dominic and Lucy's private lives, yet a few details about Domenic emerge from these papers.

Domenic was a barber by trade and belonged to the Associated Master Barbers of America Union; a contract on legal-size paper details in small print the wages, hours and holidays governing barbers during the late 1920s. Domenic's 1955 taxes still listed his



occupation as barber.

Domenic became an Air Raid Warden during WWII and served in the US Coast Guard. He held a membership card for the Italian-American Democratic Society and for the Holy Name Society of the Assumption Roman Catholic Church. We can guess that he enjoyed music, as his estate included a mandolin.

Lucy passed from a rare disease on February 24, 1949, at the age of only 44. Domenic followed on October 15, 1956, at the age of 63. Both are buried in North Arlington, NJ.

### Kay and James Moran

Kay's first marriage was to James Moran in 1947 and is documented in the two wedding albums. Sadly, she was widowed in May 1961 when James was not yet 38 years old.

Despite her loss, the following November she was honored by the Executive Board of the Boy Scouts of America for "Her untiring efforts in conducting the Western District Den Mothers Training Conferences."

### Kay and Anthony Virgilio

Tony was the IAHF President in 1992. His birth records identified him as Quincy Anthony Virgilio, born in Elizabeth, NJ, in June 1930.

His parents were Ralph Virgilio, born in Italy, and Salvina Sarullo, born in New Jersey. We don't have much documentation of Kay's life with Tony, but we do know a little about his father, Ralph.

Ralph had a story to tell; a company called the Universal Scenario Company was soliciting such stories. In the 1930s, Universal placed numerous ads in local papers, promising payment to aspiring authors for publication.

Ralph submitted his manuscript "A Chapter from My Life," which was accepted by the company. But the offer seemed a little suspicious to me; instead of being paid, the most recent letter asks the author to pay the publisher \$7 for the privilege of being published, an amount that would be equal to about \$126 in today's world.

It turns out that these ads were quite common and rarely, if ever, amounted to a fair deal for the author himself. Nevertheless, I hoped to find a copy of the manuscript, but my online search was fruitless. I can only imagine that it told the story of his journey from Italy to the US.

For more on Universal, check out a blog by Elyse Bruce at [tinyurl.com/ysdyn38a](https://tinyurl.com/ysdyn38a).

These documents are precious and have historical value. On behalf of the IAHF, I am honored that the library has been the chosen recipient; they will be well cared for.

-- Madeline / [librarian@iahfsj.org](mailto:librarian@iahfsj.org) 🌿



Surprises and good findings oftentimes can be discovered right in your own backyard! As was the case when Ken's foodies checked out a "new place" on the Cena Fuori circuit, Tomatina, nestled in the West Valley Shopping Center that was recommended by Glen De Bella.



Billed as a "family friendly Italian restaurant," 40 of us filled up the grand spacious dining room, like we did last month at Ristorante Da Maria, which probably took their walk-in customers by surprise!

And – getting back to "surprises" – we sure were! Equipped with a full bar, we paid good homage to the bartender and kept him on his toes with the varying libation orders that flowed throughout the evening! We even received a special discount on the wine purchases, thanks to the generosity of the evening manager and Ken's goodwill!

This same hospitality flowed over all of the servers with their attentiveness, courtesies,

professionalism and deference to all of their hungry and thirsty IAHF guests!

Housemade bread suddenly appeared along with oval platters of Frito Misto, overflowing with shrimp, calamari, zucchini and peppers beautifully fried in a light batter – all cooked to perfection and served with marinara sauce. Tandem with the Frito Misto came a "surprise" platter solely filled with Calamari Friti – Tutti benissimo!

Our Special-Mix Salad indeed was special with a delicious vinaigrette dressing over fresh greens garnished with gorgonzola cheese, dried cranberries and candied walnuts.

Entrees included a choice of Chicken Parmesan (served with a HUGE serving of spaghetti marinara and fresh sautéed spinach), Homemade Meat Lasagna (filled with fennel, sausage, herbs and tomatoes) that was the size of the dinner plate – not a mile high, a mile wide; and

Shrimp Pomodoro (sautéed shrimp served over a HUGE serving of spaghetti with tomato basil sauce). Thank goodness for "to-go" boxes!

Our dessert treat was vanilla ice cream covered in a delicious dark cherry sauce.

Tomatina has locations in Santa Clara, Walnut Creek, San Mateo and Union City to name a few. Check out this neighborhood haunt and be ready for a nice Surprise!

Thanks, Ken, for the introduction – and thanks, Stanley, for your presence and photographic skill!

— Article by Cathy De Maria 



## ANOTHER NEIGHBORLY VISIT TO



Why did 12 IAHF members cross the road? To get to the other side, of course, and visit our new neighbors, the 10th Street Distillery... which is now on 4th Street. The owner, Virag Saksena, needed more space and fell in love with the building across the street from our Hall, with its timber barrel vault ceiling. He kept the name "10th Street Distillery" due to its acclaim, having won numerous awards including Double Gold-NY World Spirit Competition, Gold Medal-Whiskeys of the World and many others.

After much renovation, the Tasting Room is now open for business. Virag hopes to be producing whiskey in the 4th Street location within a few months. He is making two basic types of whiskey. First, is an American style STR single malt; STR stands for "Shaved, Toasted, Re-charred," referring to the wood barrels the whiskey is stored in. The second type is a "Scottish" style single malt, using "peated" barley from the Highlands of Scotland no less! The whiskey is further differentiated by "Cask strength." Cask strength has nothing to do with whether it was in a cask ...it is simply a measure of alcohol. The Cask Strength is much higher in alcohol, usually 110-130 proof. Virag has been experimenting with used barrels to store the whiskey, including Jamaican Rum barrels, Port wine barrels and Pinot Noir barrels from Byington and Testarossa wineries. Each type of barrel

imparts a unique flavor to the whiskey. In the future, he hopes to use Cabernet, Zinfandel, Moscato and other types of wine barrels.

Our visit started with a Highball Cocktail, made with their California Coast whiskey, a very mild whiskey (Ken Borelli's favorite!). We proceeded to taste 8 or 9 more whiskeys through the evening, concluding with another cocktail, Penicillin, made with whiskey, lemon, honey and a piece of candied ginger.

Virag gave us a tour of the facility, explaining everything in great detail. He has two stills, slightly different from each other. (I forget how they differ after having two cocktails and eight shots). The stills are made of solid copper, which is important to help filter out the sulfur. The whiskey is distilled twice, then barreled, although he does not age his whiskey because the weather in San Jose is too hot. Aging whiskey will evaporate out of the barrels. This evaporation process is called the "Angel's Share." Perhaps some air conditioning might help!

Virag and Jean were gracious hosts and very knowledgeable. We all had a great time. Look for future events at the Tasting Room, including a possible Blending Session early next year.

— Article by Ron Palma 🍷

## ITALIAN OPERA IN SAN FRANCISCO: THEN & NOW

Museo Italo Americano and Leonardo Da Vinci Society, in collaboration with Il Istituto Italiano di Cultura, will be teaming up to present a one-day symposium about San Francisco Opera. The event will be held at Il Museo located at 2 Marina Boulevard, Fort Mason Center in San Francisco. The symposium will be on October 14, 2023 from 10:30 a.m. to 3:30 p.m.

This is a rare glimpse into the world-renowned San Francisco Opera Company's Italian roots and legacy. There have been two previous articles about the 100th anniversary of this company, its humble beginnings and evolution into a world-class operatic experience. We are truly fortunate to have this company so close by, considering some of the other major USA Opera Houses, The Met in New York City and the Lyric in Chicago. The up-and-coming Houston Grand Opera Company and Santa Fe Summer Opera are certainly not an hour and a half car trip away. For more information about the seminar's program and agenda, contact Il Museo Italo Americano at 415-673 2200 or go online to <https://museoitaloamericano.org>.

For local opera buffs, this will be an amazing opportunity to indulge your passion! -- Article by Ken Borelli 🎭





CELEBRATE AUTUMN AT THE  
**BESSON FAMILY VINEYARDS**  
IN GILROY



Mark your calendar for Sunday, October 15, at 1:00 for a special wine tasting at the historic Besson Family Vineyards in Gilroy. The family winery was founded in 1925 with some grapes planted in the 1900's. The hosts, James Fahey and Denise Besson, are part of a five-generation tradition. They will provide a sampling of their wines, including a Grenache from a selection of grapes planted in 1910: a best-selling Chardonnay; a hearty big red table wine composed of Pinot Noir with some Barbera and Zinfandel blended in; and a classic Syrah, which is a specialty of the Gilroy viticultural region. All of the wines we will sample are Estate Varietals. The specialty tasting will also include finger foods and, of course, your favorite wines can be purchased at the vineyard.

The price of the event is \$30 per person, in advance, to the IAHF. The deadline for reservations is Thursday, October 12. The winery is located on Highway 152 at the stretch known as Hecker Pass Highway, on the outskirts of Gilroy in the famed Gilroy wine-growing region and appellation. The lush rolling hills of the area are ideal for the many regional vineyards as well as enjoying the Autumn splendor of the Gilroy wine country. This will be a great opportunity to reconnect with our

IAHF members and friends who reside in the area. A special thanks to Frank LoCicero for helping to connect the dots for this exciting event. *Saluti a tutti!*

Sign up here: <https://form.jotform.com/232606929727163>

— Article by Ken Borelli ♦

The IAHF is proud to announce that a check in the amount of \$1,532 was sent for Faenza Flood Relief. These funds will assist rebuilding efforts in the North Central region of Italy (mainly in Emilia Romagna) after the devastating floods. The town of Faenza was especially devastated.

In June, the IAHF Board voted to establish a Faenza Flood Relief Fund. Monies collected would be forwarded to a local charity in response to the terrible damage caused by the winter storms. Furthermore, the Board voted to donate \$1000 to the Fund on behalf of the IAHF membership. In addition, donations were also collected following an appeal at the conclusion of the Pre-Festa Mass.

Several amazing relationships were forged between IAHF host families and the "Sbandieratori," a troop of Flag



Twirlers who performed at the 2019 Family Festa. Thanks to one special relationship, our check is being hand-delivered to the Comune di Faenza, "Raccolta Fondi per L'Emergenza" by Jo Ann and Roger Bjornstad. They are currently at a family reunion in Liguria and will be visiting one of the touring group members, Maurizio Drei. I am sure we will get some first-hand information when they return.

We are grateful that our IAHF special relationship puts a very human face on the unfolding scenario. We are grateful that we can help each other through these earth shattering times.

Grazie tante for your help in reaching out to our Sbandieratori Amici.

Donate to the relief here: <https://form.jotform.com/231697591537166>

-- Article by Ken Borelli ♦

**SYLVESTER  
STALLONE**

Honorary  
Citizen of  
Gioia del Colle,  
Italy



Hollywood star Sylvester Stallone and his brother Frank, a well-known musician, actor, and songwriter, are honorary citizens of Gioia del Colle. The honorarium was presented to the two artists by Mayor Giovanni Mastrangelo during a public ceremony in Piazza Plebiscito. They were visiting places where their paternal family lived before moving to America. The ceremony was attended by the President of the Apulia Region, Michele Emiliano; representing the Apulia Film Commission was its President Anna Maria Tosto and General Director Antonio Parente.

-- Article Submitted by Judy Verona Joseph ✍️



# Halloween Costume Party and Dinner

If Taylor Swift can have an Eras Tour, the IAHF can have an Eras Halloween Costume Party! What is your favorite era? The Roaring 20s? The Nifty 50s? Come decked out in your favorite decade for a night of fun! We'll have a costume contest, dinner, DJ, dancing and a photo booth! Your music skills will be put to the test as we play Name That Tune for gift card prizes!

**When? October 20th 6:00 to 10:00 pm. Doors open at 5:30**

Dinner will be catered by Risotto's Italian Kitchen and two meal choices are available:

- Chicken Marsala with pasta, green salad, bread and antipasti
- Gnocchi Creamy Pesto, green salad, bread and antipasti

Dessert and coffee will be served.

Feel free to BYO, as the bar will not be serving beer or wine. Only Italian sodas and soft drinks will be sold.



Cost is \$30\* per person for IAHF members and \$35\* per person for nonmembers, children 15 and under will be \$11\*. \*Credit card transactions will incur a 3% surcharge\*. Please scan the QR code or fill out the form below and mail in/drop off to the IAHF to reserve your place and meal choice. If you'd like to reserve a table for your party, please let us know. This event is co-chaired by Kaye Lucito and Dana Zuccarello Aguirre.



**Selections must be made and paid for by Wednesday, October 18<sup>th</sup>**

Meals for Name(s) \_\_\_\_\_

Meal choices:

Marsala Chicken (how many) \_\_\_\_\_ Gnocchi Pesto (how many) \_\_\_\_\_



**Italian American Heritage Foundation**

425 N. 4th Street, San Jose 95112 408-293-7122

**Buy tickets here: <https://form.jotform.com/232635601954154>**



# Lucia's COOKING CLASS NEWS

## SICILIAN-STYLE CAPONATA



Our September cooking class featured a Sicilian appetizer/side dish called, Caponata. Over twenty enthusiastic students gathered at the IAHF Hall to learn to create this popular dish. Caponata is characterized by its sweet and sour taste also known as "agrodolce" in Italian.

From what I have read, Caponata is the most classic Sicilian appetizer and is world famous. There are numerous variations of this dish and, in Sicily, there are 37 official variations! Although the origin of Caponata is unknown, it is believed to have Spanish and Arab influences as these countries dominated the island over the centuries.

I began the class by giving a brief history of Caponata and provided a handout with background information.

Next, I reviewed the numerous ingredients and talked about my preferences.

Then the real fun began because I called up volunteers to help prepare the vegetables. We started by chopping the eggplant, onions, and celery. After that, the green olives, black olives, celery, basil, parsley were sliced. I brought fresh peeled tomatoes from our garden and those were cut into pieces. Meanwhile, the capers were soaked in water and drained.



At this point, we were ready to cook the ingredients, so we moved into the kitchen. We started by sautéing the eggplant, onions and celery in olive oil. Once these veggies were lightly browned, all of the other ingredients were added. This included all the chopped vegetables, capers, red wine vinegar, balsamic vinegar, red wine, sugar, tomato paste, salt and pepper. We allowed this mixture to simmer covered for about 30 minutes. We removed the cover and allowed it to cook for about 10 more minutes. The last thing we had to do was sauté the pine nuts in olive oil until they were light brown. The pine nuts were then sprinkled on top of the Caponata. Because the best Caponata needs to rest in the refrigerator for two days, we packed it up in containers for our students to take home and advised them to consume it in a couple of days.

This was another fun night of cooking and socializing at our cooking class. These classes are more than cooking. They are a great way to make friends and work together as a team to create delicious Italian food. If you haven't attended a cooking class, try one in the future and see if you agree.

## CAPONATA RECIPE

- 2 Medium eggplants, unpeeled and cubed 1"
- ½ Cup olive oil
- 2 Red onions
- 1 Cup green olives, sliced
- 1 Cup black olives, sliced
- ½ Cup capers – soak in water and drain 4 times
- ½ Cup celery
- 2 Cloves garlic

- 2 ½ Pounds tomatoes (Can use fresh or canned) seeded, peeled and cubed or large can of tomato sauce or puree
- ¼ Cup red wine vinegar
- ¼ Cup Balsamic vinegar
- ¼ Cup red wine
- 1 Tbsp. salt
- ½ tsp. pepper
- 4 Tbsp. fresh basil
- 2 tsp. to 1 Tbsp. sugar (this depends on

- how sweet you want to make it)
- 3 Tbsp. tomato paste
- ½ Cup Parsley
- ½ Cup pine nuts or sliced almonds – browned in olive oil

Heat oil and brown eggplant and onions (eggplant should be cooked through). Add all other ingredients (except for pine nuts or almonds) and cover. >>>



Simmer 45 minutes. Remove lid and cook until water is absorbed, about 10 minutes. Continue to cook until eggplant is soft. If using sauce or puree, there will not be as much moisture or water as in the tomatoes, so uncover and judge for yourself the last 10 minutes. It will thicken as it cools. For best results, refrigerate for two days. Mix in the pine nuts or almonds just before serving. Makes about 3 quarts. Enjoy!

### UPCOMING CLASSES

- **October 5, Thursday – Spinach Sausage Bread with Joe Lucito** / 7 PM to 9 PM / At the Hall / Joe will teach how to make his Spinach Sausage Bread that he demonstrated at the Festa Yummy! / Members \$25 and non-members \$30
- **November 2, Thursday – Holiday Italian Cookies** / 7 PM to 9 PM / At the Hall / This extremely popular class returns with delicious Holiday Cookies taught by Kathy Lohman and Nora Monette / You don't want to miss this class, so enroll early / Members \$25 and non-members \$30 / This will be the last class in the season and classes will resume in the Spring

Signup and pay online for any of the listed classes at this link:

<https://form.jotform.com/212754933891061>

## IAHF BOARD OF DIRECTORS

### Application Deadline Extended and Additional Positions Available

The IAHF is seeking members to fill the 2024 Board and committee vacancies caused by term limitations and incumbents up for reelection. This is an exciting time to be a Board member. We currently have an enthusiastic and varied Board that broadly represents the diversity of our Italian American Community.

The role of our governing Board is to provide oversight for the operations of the IAHF, make the necessary decisions that impact membership and activities in accordance with IAHF Bylaws, and provide the leadership to implement our common vision! It is also a great opportunity to work with a creative team to plan and promote our Italian Heritage and assist the IAHF carrying out its vision and mission of sharing our culture and values with the community. We welcome new ideas about things to offer the Italian American community or thoughts about ways to improve what we are already doing.

Board members are expected to attend monthly Board meetings, participate in events, chair committees, volunteer as needed and

be dedicated to promoting and preserving our Italian heritage and culture. The time commitment is ~15 hours a month outside of the monthly meetings.

If you are interested in becoming a Board member, you can read the qualification guidelines and complete the online application here: [2024 Board Application](#). All applicants go through a screening process and meet with the Nominating Selection Committee for an interview. Selected Board members will be introduced at our October Membership Meeting and, depending on the number of applications, there may need to be an election. Deadline for application submittals has been extended to October 4, 2023.

If you would like more information about becoming a Board or committee member, please feel free to contact me by email at [louie.lombardo@iahfsj.org](mailto:louie.lombardo@iahfsj.org).

-- Article by Louie Lombardo ~

### BIRTHDAY & ANNIVERSARY ANNOUNCEMENTS



## Attention all members new and renewing!

Our 2023 Newsletters will have a section to announce members' birthdays and/or wedding anniversaries. We plan to start publishing this in the upcoming months of the IAHF NEWS. If you do not want your birthday or wedding anniversary announced, you can make note on your membership renewal form. If you have already renewed and you do not want your birthday and/or wedding anniversary announced, please contact Dave Perzinski at [perzinskidavid@gmail.com](mailto:perzinskidavid@gmail.com) or Louie Lombardo at [louie@4lombardos.com](mailto:louie@4lombardos.com).

-- Article by Elise Habra ~

# IAHF SCHOLARSHIP WINNER ESSAYS

CONTINUED FROM THE SEPTEMBER ISSUE OF THE IAHF NEWS

## SOFIA LOVERDE

### ITALIAN AND PROUD

Ever since I can remember I always knew my parents were both raised by European immigrants. My Mom's parents, who were raised in Faial, Açores, both came to America barely speaking English and only understanding Portuguese culture. They were both hard-working people that came here to give their families a better life. I grew up surrounded by Portuguese language, culture, and customs. Even though I understood this side of my family, I never really understood the other part. Even though my Dad had explained to me that his parents were both born and raised in a small town in Sicily, I never really comprehended it. All of his family either lived in Sicily or were completely American and had forgotten their Italian culture. Because of this, I felt a disconnect between myself and my Italian heritage when I was younger. A few years later my father joined an Italian club that displayed all the wonders of the culture. Ranging from food, and dance, to singing, this club had it all. I suddenly fell in love with my Italian side.

As the years go by, it is only natural for me to hold some dreams of my own. Whether they be academic, career-wise, or personal. Firstly, a big academic goal I have is to go to college. Since I live in the Evergreen area it makes the most sense for me to go to



Evergreen Community College. A big reason I would like to attend this college is that, if I'm being honest, I'm not sure which path I would like to go down in my life. Going to Evergreen for 2 years would be a great opportunity for me to find my true self and make the important decision on what I want to do for my future career.

Going down my scholarly journey I am still unsure what I truly want to pursue in my life. I have two options that are weighing heavy on my mind: psychology and culinary. If I were to pursue psychology, I would love to attend the University of Santa Cruz. After I graduate, I would probably work at a school as a school psychologist or social worker, or I would like to start my own business.

If I were to pursue culinary arts, my dream would be to go to a culinary school in Italy. By doing this I would be able to dive into my culture as I never have before. After culinary school, I would become a culinary entrepreneur and open my restaurant in Italy. This is my dream and getting this scholarship would help me achieve all of that and more.

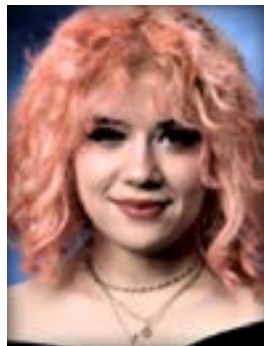
Amidst all the studying and school goals I still have a very big personal goal that's extremely important to me. This big goal of mine is to finally reconnect with my cultural roots and travel to Italy. I have never been to Italy before and my biggest goal in life is to see it in person. I would love to visit with my family, especially my father. My father is getting old, and I couldn't live with myself if I never got the chance to go with him. However, this scholarship would help me achieve that. I will be forever grateful for the opportunity to achieve this scholarship. Ciao! 🌊

## JANELLE LOVERDE

### MY LOVE FOR ITALY

I've always had a passion for food. I was always a foodie when I was a small child, but it didn't truly come into being for me as a person until after quarantine. I also grew up with wonderful cuisine and culture because I am an Italian American. My family often goes to an Italian American club where we have delicious authentic food and entertaining activities centered around our culture.

When I was younger, I would attend these gatherings, excited to learn about this distinct culture. But the meal on these occasions was always the greatest part. They usually offer pasta, which is one of their signature dishes, and I fell in love with all the many varieties



of pasta that were available. The pasta was and remains a favorite of mine to this day. As I already mentioned, I started cooking during the COVID epidemic. It was something that would reduce my anxiety and tension since I was experiencing a lot of stress at the time. Even though I had frequent migraines, cooking was the one activity that allowed me to relax. I couldn't cook all the time, of course, but it was great to cook when I had the chance. And when I saw how much my culture valued food, I realized that cooking was one of my biggest passions. So, as I got older, I saw that becoming a chef would be a good fit for me. I would like to succeed in several academic fields. I had intended to enroll in a university and continue my studies there after high school.


Naturally, I have two options given my goal of becoming a chef. I'd like to either go to a culinary school or the University of Santa Cruz to study and pursue my second love of psychology. I have an idea, but I'm not sure what sort of culinary school I'd like to attend. I had high hopes of visiting Italy to pursue my passion for all things



culinary. However, this would be incredibly expensive and require a lot of work to learn the language, purchase or rent a home there, and get work that would support my stay in the country. One of my biggest aspirations is to create my own restaurant, and getting this scholarship would help me get there!

For my career, I have two choices. Either I can train to be a chef or a psychologist. When I was younger, I always had an interest in psychology, but it wasn't until I became aware of my own anxiety issues that this passion truly blossomed. Growing up with anxiety was so difficult and complicated, and I had no one to talk to about it. Thus, in my junior year of high school, I chose to enroll in a psychology course. I absolutely loved it. That turned out to be my all-time favorite class. I would like to continue studying psychology because the subject was so fascinating. To provide young people

like me with a resource and help them feel less alone in the world, I would like to pursue a career as a psychologist. I wish to support others in whatever struggles they may be facing.

My objectives are to either travel to Italy or start my own restaurant. I could open my restaurant in the future, but right now, I'd really like to travel to Italy. I've never been, but it's always been a fantasy of mine. As my father ages, I worry that I won't have time to take him to see Italy. I would adore to go visit my relatives there with him because he is the only person I have in common with them. Additionally, he is the only member of my family who is fluent in Italian and can navigate. So ideally this scholarship will make it possible for me to travel to Italy! As well as going forward to support me as I continue my college-bound adventure. 

## GIANNI CAMPANELLA




My Italian Heritage has been possibly one of the largest driving factors as to what has shaped me into the young man I am today. As a child my father left the picture, leaving me with only my mom and her side of the family who are all Italian. This means That growing up I was surrounded by nothing but some of the strongest people I will ever meet and have the honor of spending my youth with.

All of my current family being Italian has given me something to hope I can one day achieve. One strong example is my Grandfather Chet, A member of the IAHF. He has always instilled strong Italian values in me, such being values like to Respect for all of those who are older and wiser than you are, taking care of people who can't take care of themselves, loving your family because they're all you have, and to carry myself with dignity and self-respect. Family members like him exposing me to Italian culture have been shaping me into who I am forever.

Every day when I go throughout my life, I will carry with me the lessons they've shown me and the words they've said that have stuck with me. I believe one thing extremely common in Italian culture is large family gatherings for holidays or celebrations. Personally,

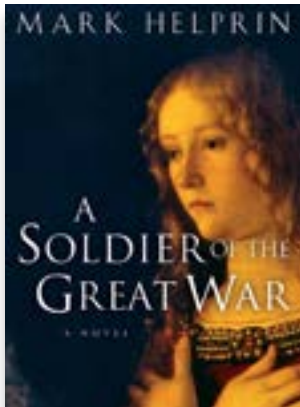
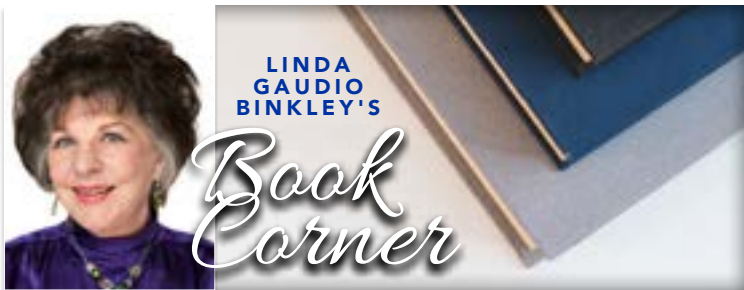
these celebrations are some of my favorite gatherings throughout the year due to being able to see all the people who have helped to guide me along a good path since I was young. The people I look up to and try to make proud enjoy being together as a family. I could truly not imagine how I may be as a man without my Italian culture to follow.

Outside of family, I feel that people well-renowned within Italian culture have so many unbelievable men and women to look up to, and to show you how to live a true and honest life. One is Rocky Marciano, an Italian American boxer from the 50s who I greatly look up to. Marciano was a simple Christian man who loved to box and stay active his entire life. He fought professionally and used almost all of his earnings to care for his family and community. I think this is one of the greatest things somebody can do for the people who made sure they grew up alright. Rocky is an influential Italian who I find to be a standing stone in the culture that can be looked up to and appreciated by anybody.

In conclusion, my Italian heritage has shaped me into the man I've become and hopefully can continue to shape me into the man I hope to be. Without my wonderful family guiding me when I needed guidance and helping me get through life, I am sure I would not be in as good of a place as I am now. Italian culture offers amazing values that I can instill into everyday life to be somebody that can hopefully be looked up to one day by generations to follow me. 

~ THIS IS THE CONCLUSION OF THE IAHF SCHOLARSHIP WINNER ESSAYS ~





## A Soldier of the Great War

by Mark Helprin ~

This novel by Mark Helprin is a long reminiscence of the protagonist's life growing up in a wealthy Roman family in the early 1900's then finding himself experiencing the terrors of soldiering during WWI in the freezing mountain ranges of northern Italy, among other horrendous situations. The book

is very long, 680 pages! That is a serious verbal investment. The first portion of the novel introduces us to the life of wealthy Roman children (did I say spoiled?). We see Alessandro racing horses on the beach, being naughty and enjoying life. It's a very long introduction to the war and somewhat mired in lengthy philosophical musings. The pace picks up a bit when the war begins.

The writing is superb. At times, it is actually inspirational. The characters are quite fully fleshed and believable. The author's use

of irony occasionally lightens the story and reveals Alessandro's survivalist personality.

Alessandro narrates his life experiences to a fellow traveler. The two met by chance and are on a long, several-days hike to a town quite far away. So Alessandro, a retired professor of Aesthetics, decides to educate his young illiterate companion on the events of WWI. The young traveler had never even heard of it! Aesthetics is the study of the appreciation of beauty; much of the narration involves the description of magnificent natural settings. But the war was incredibly ugly. The mountain war scenes are astounding, a riveting part of the book, sad as they certainly are. Few of the soldiers were prepared for the extreme conditions and for the level of violence and inhumanity they were forced to endure for four years of battle and the death of 8.5 million soldiers. So, the idea of a survivor becoming a professor of Aesthetics was for me a bit hard to accept. The book is, after all, fiction.

We learn through Helprin's very informed writing that the Italian involvement in WWI was just as complicated and confusing as it was in WWII. First fighting on one side, then switching to the other. Alessandro survives everything. I found him to be more of a super person than a real human being. He even survived a firing squad. How does that happen? He's a loner, a terrible family man, he loses a family but gains another. A vast number of men who returned from the Great War were seriously damaged, both physically and mentally. Yet, here we have Alessandro, a retired Aesthetics professor glibly telling his life story as though the war were merely an adventure. It's quite a remarkable piece of literature. 🍷

## Italian Word or Phrase of the Month

from Linda Gaudio Binkley

# Avere senso

## Makes sense

That sure makes sense! *Questo ha sicuramente senso!*

- **Makes** in Italian is *fa* (from *fare*). But in Italian we don't make sense, we have sense: *ha* (from *avere*).
  - What you are saying makes sense. *Ha senso quello che dici.*
  - This argument makes no sense! *Questo discorso non ha senso!*
- It can also make a lot of sense: *ha molto senso*, or little sense: *ha poco senso*.
  - When he speaks in English, he makes no sense. *Quando parla in Inglese non fa senso.*
- **Avere senso** can also introduce a subordinate clause:
  - It does not make sense that she should bring the dog. *Non ha senso che lei porti il cane.*
- A common way to express skittishness is *mi fa senso*:
  - Spiders creep me out! *I ragni mi fanno senso!* ~



# A PEEK INTO THE BOARDROOM

## Board of Directors Meeting Minutes / September 12, 2023

- The IAHF Board of Directors meeting on September 12, 2023, was attended in person by Ken Borelli, Frank DeTurris, Azie Habib, Elise Habra, Joe Lucito, Sharon McCray, Dana Zuccarello and guest Paul Greco. Attendees via Zoom were Lucia Clementi, Sue Monahan, Dave Perzinski and Tony Zerbo. The meeting was called to order by Dana at 7:00 PM followed by the Pledge of Allegiance, review, approval of August Minutes and introduction of guest.
- Dana reported an Agreement with the County Registrar of Voters for use of the Hall from March 1-6, 2024, for the Primary Election had been received. Also discussed were the October-November Food Drive and Christmas Toy Drive in collaboration with the Family Giving Tree. Dana also pointed out the lack of cleanliness of the parking lot which was discussed in detail later in the meeting. Congratulations all around for a successful FESTA.
- Frank provided our monthly financial status reports, revealing a YTD net income of \$28,891 with available cash of \$48,942 and total bank assets of \$318,578. There are no numbers yet available for the FESTA. Major YTD gross income sources included FESTA (\$135,007), Hall rentals (\$68,350), Membership Dues (\$48,618) and events (\$27,577).
- Ken reported the dinner for Kay Virgilio was a wonderful celebration of her life well-lived and included a congratulatory letter from Senator Dave Cortese. There were some issues with the gas stove and oven, along with the ice machine not

functioning, which were resolved without incident. Our special serving bowls were missing. Lucia is coordinating the Holiday Dinner. There is also a Halloween Costume Party scheduled for October 20.

- Azie reported the Hall walls would be cleaned before the next meeting and there are a total of 23 Hall rentals to date. These rentals reflect an increase over 2022. There was a discussion regarding the hiring of someone to do regular cleanup outside, including the parking lot. Dana asked Azie to write a brief Help Wanted article for the Newsletter.
- Dave will be stepping away from some duties at this time. He is an incredibly appreciated and knowledgeable member and was acknowledged by the full Board.
- Louie reminded FESTA Capos there was a date for the Volunteer "thank you" meal scheduled and FESTA leaders would be serving our well-deserving volunteers.
- Mary will again be editing the Newsletter with a September 20 deadline.
- Madeline found a great Epson scanner for the Library which will be purchased with Grant money.
- The meeting was adjourned at 8:31 PM. Complete and detailed Minutes can be found online or in the binder in the office.

– Respectfully submitted by Sharon McCray / IAHF Secretary /  
September 12, 2023

## IAHF BOARD OF DIRECTORS 2023

### IAHF OFFICERS

- Dana Zuccarello - *President / Chief Executive Officer of the Corporation*
- Ken Borelli - *1st VP / IAHF Events (including Annual Italian Festa) / Cultural Activities / Grants*
- Azie Habib - *2nd VP / Building Administration and Maintenance / Hall Rentals / Bar*
- VACANT - *3rd VP / Marketing / Advertising / PR / Website / Social Media*
- Louie Lombardo - *4th VP / Human Resources / Volunteer Development / Library and Archives / Succession Planning*
- Frank De Turris - *Chief Financial Officer / Treasurer*
- Sharon McCray - *Secretary to the Board*
- Dave Perzinski - *Membership*

### IAHF DIRECTORS AT LARGE

- Marie Bertola - *Board Member*
- Madeline Damiano - *Board Member & Librarian*
- Elise Habra - *Board Member*
- Frank Locicero - *Board Member*
- Joe Lucito - *Board Member*
- Susan Monahan - *Board Member*
- Mary Pizzo - *Board Member & Newsletter Editor*
- Steve Ricossa - *Board Member*
- Nanci Wilborn - *Board Member*
- Tony Zerbo - *Board Member*



## • PLEASE WELCOME OUR NEWEST MEMBERS •

### • AS OF MARCH 2023 •

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

## • GRAZIE 2023 BUSINESS MEMBERS •

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

## • GRAZIE 2023 PATRON MEMBERS •

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



# LEGACY CIRCLE



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

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

PLEASE CONSIDER BECOMING A LEGACY CIRCLE DONOR.  
CONTACT [LEGACY@IAHFSJ.ORG](mailto:LEGACY@IAHFSJ.ORG) FOR MORE INFORMATION.

## • SUPER IAHF MEMBERSHIP •

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

### LA DOLCE VITA / \$3,000 LEVEL

- Mike Console
- Felix and Marie Dalldorf
- Ebe Frasse

### MEDICI / \$500 LEVEL

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

### DA VINCI / \$250 LEVEL

- Joyce Allegro & Jerry Sheridan
- Anthony Barajas
- Leslie & Jay Berger
- Lisa & Robert Blickenstaff
- Ken Borelli
- Agostino Burzio
- Sal & Denise Campagna
- Sue Cancilla-Conde & Saul Conde
- Dr. Anthony & Clare Cedolini
- Rene & Michelle Celsi
- Frank & Theresa Cetani
- Gloria Citti
- Alfio & Gerry Crema
- Gwen Benassi & Rich Daulton
- Joe & Cathy De Maria
- Al & Kathy DiFrancesco
- Rod Diridon Sr & Gloria Duffy M D
- Mel DiSalvo & Anna Sordello
- Janice Down
- Frank Fiscalini
- Steven & Alma Landi
- Louie & Marca Lombardo
- Joe & Kaye Lucito
- Sharon McCray  
& Robert Martinez Jr.
- Carmine & Stacey Ann Napolitano
- Michael & Gail Paccioretti
- Marge Papp
- Mario & Karen Piergallini
- Stephen & Katherine Ricossa
- Richard & Genevieve Rolla
- Lance & Michelle Sandri
- Janice & John Travis
- Nanci Arata Wilborn
- Catherine Wittig
- Dana R. Zuccarello & Andy Aguirre

-- Membership Listings by Dave Perzinski / Membership Chair \*



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 PERSONAL NOTE



## 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" x 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



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



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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