



IAHF NEWS



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

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

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MARY PIZZO / IAHF NEWSLETTER EDITOR



PRESIDENT'S MESSAGE

Merry Christmas and Happy New Year

If you've not noticed already, this month's newsletter is a bit different. You'll see that we're combining December with January 2025 for a slightly bigger newsletter packed full of goodies!

This will also allow for our newsletter contributors to be able to enjoy more time with their families as we're not rushing to get out January's issue.

Toy Drive, Food Drive and Giving Tuesday

Don't forget! If you took a tag from the Christmas Tree, all gifts must be returned to the hall no later than December 5. There is still time to bring in non-perishable goods for the food drive which will benefit Our Daily Bread food pantry in Sunnyvale. Would you consider a financial gift to benefit the IAHF on December 3 for Giving Tuesday?

Best San Jose Festival in 2024

You read that right! We were recently notified by the Metro that our Italian Family Festa was voted the San Jose Best Festival in 2024. What an honor! This would not be possible if it wasn't for our hardworking volunteers and sponsors! Even though 2025 isn't here yet, we're already discussing the lineup for Festa 2025. We could really use your help. Are you interested in what makes the Festa such a popular event? Are you interested in what goes on behind the scenes? There are several opportunities available to chair and Co-chair certain areas within the Festa: Grape Stomp, Kids Zone, Arts & Crafts Vendors. Please contact Dana Zuccarello Aguirre for more details.

The Busyness of Christmas

The holidays are a very busy time of year for everyone. Don't get so caught up in the hustle and bustle of the holidays that you miss out on spending time with family and friends and creating lasting memories. Pack up the car with the kids or grand kids and go for a drive to look at Christmas lights. The Willow Glen area is famous for entire neighborhoods being decked out in Christmas lights galore. And best of all, it doesn't cost a dime! Take a drive down to Christmas in the Park, grab a hot cocoa and walk through the park. Vasona Park offers Fantasy of Lights drive through. I remember when my kids were little, we'd stop at the store and they each got to pick out a snack to eat and we drove around for about an hour in Willow Glen, while listening to Christmas music. My kids are grown now, but those memories are forever tucked away in my mind and heart. Cherish the time with your family and friends.

Travel to Italy

Are you interested in traveling to Italy? I am arranging a group to go to Sicily and the Amalfi Coast in October 2025. The tour guide that I have used my past two trips, Giuseppe Marchese, will be creating an itinerary for us. You can find him on Facebook and Instagram. A zoom meeting will be held in January for him to present his tour to us. If you are interested in going and you'd like to be put on the list for the zoom meeting, please [click here](https://form.jotform.com/233543720855155) < <https://form.jotform.com/233543720855155> > to reserve your spot. An invite and link will be sent out closer to the meeting date in January.

I'd like to wish the entire membership a very Merry Christmas!

~~~Dana Zuccarello Aguirre, President



**IAHF Italian Family Festa  
is Voted #1 by Metro readers  
Best Arts & Cultural Festival for 2024**

See Page 3 for the complete story!

# Schedule

of

# Events

## December

- Dec. 03, Tuesday / 10th Street Whisky Tasting / 6-8pm / \$35 per person / Make reservations [online](#) or by calling the IAHF at (408) 293-7122 / See page 4 for more information.
- Dec. 15, Sunday / Ballo di Natale - Holiday dinner dance featuring the music from the Millennium Sounds Orchestra / Join us for good food, music, dancing and merry making. / 3-7 PM / At the Hall / \$55 for members, \$60 non-members / , signup [online](#) / See page 5 for more information.
- Dec. 19, Thursday / Festa di Natale Lunch / 12:00 PM / At the Hall / Members - \$25.00 per person / Non-members & Guests - \$30.00 per person.

## January

- Jan. 30, Thursday / Cena Fouri at Buca Di Beppo / 6-8pm / \$45 per person / Make reservations [online](#) or by calling the IAHF at (408) 293-7122. See page 14 for more details.

## SAVE THE DATES

Feb. 02, Sunday afternoon / Mission Chamber Orchestra - See page 15 for more details.  
July 26-27, 2025 / Italian Family Festa / History San Jose Park

## ONGOING LANGUAGE CLASSES

Italian Language Classes / Conversational and Intermediate - Online classes/ Weekly Monday and Wednesday / 6pm-7pm / Join with [Meetup](#) 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.

# Articles

of

# Interest this Month

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Our Daily Bread (ODB) is a non-profit community-supported outreach program of St. Thomas Episcopal Church that serves needy people in the area. It is staffed by one part time program director and more than 100 volunteers from the local community. Individuals, churches, businesses, service clubs and other organizations contribute regularly to the program. ODB was started in 1983. ODB currently serves over 280 diners per day.

IAHF has chosen to support Our Daily Bread with food donations through December 19.

Our Daily Bread is accepting donations of unexpired, nonperishable food. Bring your donation of food to the IAHF Office Tuesday-Friday. To donate by check, please make your check payable to "Our Daily Bread" and bring it to the office to be consolidated with all our donations.

Buon Natale ~~~ Dana Zuccarello-Aguirre



# IAHF is Metro's Best Arts & Cultural Festival for 2024



The Italian American Heritage Foundation's Italian Family Festa was awarded the gold medal by the readers of Metro. Our festival was recognized as the best arts and cultural festival, followed by the Fountain Blues Festival and Viva Calle SJ.

The volunteers that gave of themselves ensured this year's Festa was fun, festive and celebrated Italian cultural. The entertainers brought smiles, laughs and joy to the crowds of visitors. The artists and vendors, chefs and musicians, bocce ballers, grape stompers, wine tasters and dancers all helped make this year's Festa the BEST!

Join us on July 26-27, 2025 at History San Jose Park for our next Italian Family Festa. New for 2025 will be a Makers Market for arts and crafts and a Garden Show put on by Master Gardeners. Back by popular demand will

be celebrity Grape Stomp, Bocce Ball, Wine Garden, Italian Costumes, musical performances, Italian cuisine, kids zone and much more.





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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.



**A joyful Christmas greeting  
to every member and friend  
of the IAHF.**

**SRO**

Editor's note: See page 23 for personal and business ad rates.

**A Unique Gift for  
Weddings and Anniversaries!**

cast your love  
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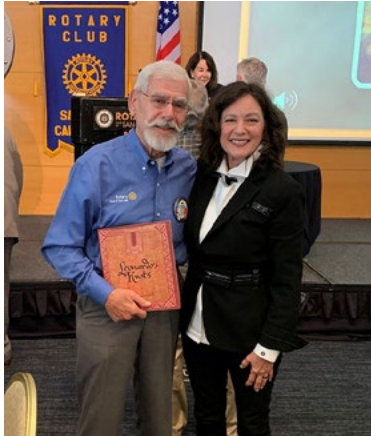




# CAROLINE COCCIARDI & LEONARDO DA VINCI A DYNAMIC DUO!



On Thursday Nov. 14th, we heard an amazing tale and insight into the mind of Leonardo da Vinci, in the form of the symbolism related to a lifelong passion, knots. IAHF members and friends spent an evening with Caroline Cocciardi and a unique lecture about Leonardo da Vinci's "Room of Knots". Building upon her book and interest regarding Leonardo's knots, Caroline explored the newly rediscovered fresco by Leonardo DaVinci at the Sforza Castle in Milano known as the Sala delle Asse, or Room of knots.



In many ways it was a lost masterpiece, and without the help of Xrays, digital work and even a touch of artificial intelligence, this latest masterpiece by Leonardo would still not have seen the light of day! Caroline drew upon her already extensive knowledge on the symbolism of knot working for Leonardo, explored one of the lost treasures of the renaissance, a mural by Da Vinci.

While thousands of books have been written about Leonardo, Caroline's explorations are quite fresh and unique and garnered her international recognition. In a couple of weeks Caroline and her husband will go back to Milano, as she and other experts try to continue to reconstruct the lost masterpiece and unravel a very bad restoration job. With the help of technology, we heard about during the lecture we were able to see the actual mural.

It is quite exciting to add to this 500+ year wealth of knowledge in the form of a Santa Clara County resident, and internationally recognized expert on his paintings, Caroline Cocciardi. She has presented before at the IAHF about her research on Leonardo and the symbolism of knot design and patterns, especially as it related to the iconic Mona Lisa. Likewise, much of Leonardo's knot patterns are included in his famed notebooks and even doodles. Caroline's book on the subject is called *Leonardo's Knots* (hardbound Jan.1, 2019).



We are in the process of working on a video tape of Caroline's lecture and you will be able to connect to a link to hear her talk. Stay tune as we update you on the progress of the video tape. In addition, Caroline has formed a nonprofit organization to promote her work, and currently can show the tapestry in a digital presentation on a round dome such as an observatory. There are a couple of such venue in the Bay Area. Her foundation site is noted as [Leonard's Knots](http://www.LeonardosKnots.com) ([www.LeonardosKnots.com](http://www.LeonardosKnots.com)), and she is also connected to the [The Italifornian](http://TheItalifornian.com) site.

~~~ Ken Borelli, photograph of Caroline Cocciardi & Rod Diridon was taken at the San Jose Rotary Club

3rd Annual Whisky Tasting at 10th Street Distillery

December 3rd will be our third visit to the award-winning [10th St. Distillery](#) located directly across the street from the IAHF. We will meet at the IAHF at 6pm and walk over to the Distillery. Upon completion of the tasting, we can return to the Hall where the IAHF will provide coffee and lite refreshments. We are also inviting some of the other Italian American Clubs to join us.

The price is \$35 per person, which includes the tasting and refreshments. Spaces are filling up fast, so don't delay. As we begin the holiday season a bottle of their award-winning whisky is a great choice for "i cognoscenti"! Make your reservations [online](#) or by contacting the IAHF at 408/293-7122.



~~~ Ken Borelli





# Italian American Heritage Foundation

# Ballo di Natale

## Festive Holiday Event — Family Dinner Dance

Catered by Risotto's Italian Kitchen with  
two choices available:

- Chicken Marsala with Pasta
- Gnocchi with Creamy Pesto

Both served with Sicilian Style Anchovy  
Pizza, Caprese Salad, Antipasti, Bread,  
Coffee and Chocolate Mousse

# Buon Natale

# All are Welcome!

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

We need your Entrée Choice by December 10

3:00 Social time, 4:00 Dinner, 5:00 TO 7:00 Music and Dancing

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

RSVP below or Call 408-293-7122 or pay online at [IAHFSJ.ORG/EVENTS](http://IAHFSJ.ORG/EVENTS)

Choice of Entrée: Chicken Marsala = \_\_\_\_\_ ; Gnocchi = \_\_\_\_\_

( ) IAHF Member(s) at \$55 = \_\_\_\_\_ | ( ) Non-Members at \$60 = \_\_\_\_\_

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

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

Please seat me/us with: \_\_\_\_\_

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

**Sunday**

**Dec 15, 2024**

**3:00 to 7:00 PM**

**IAHF Hall, 425 N. Fourth St.  
San Jose, CA 95112**



**Dance to the Fabulous Music of  
Millennium Sounds Orchestra  
19 Piece Band**

**Swing — Jazz — Latin**



**Please save the date!**

Be my guest at my upcoming Christmas concert. If you are able to come, please come up and say hello afterwards.

Hope to see you there!

~~~ Dana Zuccarello Aguirre

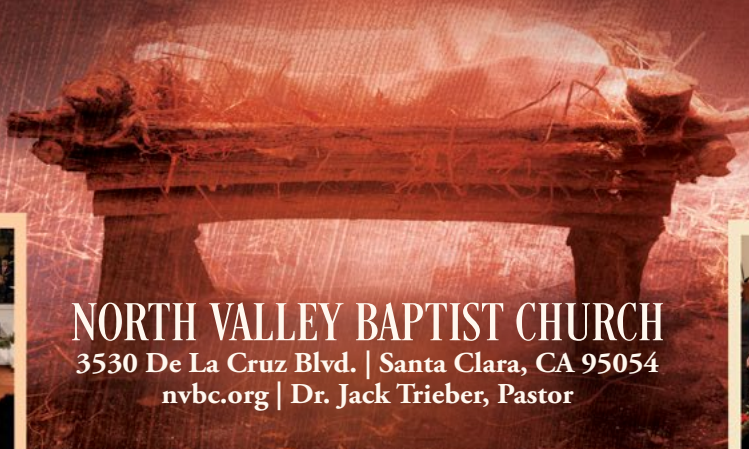
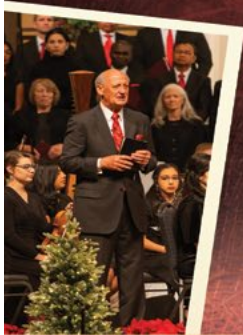
NORTH VALLEY BAPTIST CHURCH
PRESENTS

Rejoice

Celebrate the Christmas season at the 2024 Christmas Music Spectacular hosted by North Valley Baptist Church. Enjoy a variety of Christmas favorites sung by our two-hundred-voice choir and special groups, accompanied by our thirty-piece orchestra.

DECEMBER 7 & 8
6:00 PM

FREE
ADMISSION



NORTH VALLEY BAPTIST CHURCH
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nvbc.org | Dr. Jack Trieber, Pastor

Marinelli Bell Foundry

Located in the quaint mountaintop village of Agnone, just a few hours east of Rome in the Molise region, is the Pontificia Fonderia di Campanie Marinelli. The Marinelli Bell Foundry has a rich history, and a very long one at that. The Marinelli family has been making bells in the Agnone area since the 1300's – a bell signed by Nicodemus Marinelli was cast in 1339. This makes the foundry the second oldest family run company in the world! The Marinellis have made bells for famous landmarks including the Leaning Tower of Pisa, the UN building in New York, and, of course, the Vatican. In 1924, Pope Pius XI recognized the history and significance of the foundry, granting them the title of "Pontificia".



This long history and experience are put to use in making a bell today, as the process is very similar to when that bell was cast back in the 1300's. The first step is to create a mold which will define the shape of the bell and will also include any decorations for the outer surface. Making the outer mold is a complicated, multi-step process which can take weeks or even months for a large bell. The first step is to create the "false bell" out of a strategically arranged stack of bricks covered with a layer of clay. The clay is shaped using a rotating form which gives the desired contour. A layer of wax is applied to the entire surface and decorations and inscriptions are applied, creating a three-dimensional surface on the mold. Next, the entire surface is covered with a thin layer of clay, ensuring it fills all the nooks and crannies of the decorations. This thin layer of clay is covered with a thicker layer of clay and loam, which both provides strength and controls the cooling rate once the bell has been cast. Once the clay and loam have dried, the mold is heated allowing the wax to melt and drain away. The inner "false bell" is removed, leaving the outer

mold with the imprint of the wax design. The complete outer mold will now be assembled to a smaller inner mold which will define the inside shape of the bell. Bronze, an alloy of copper and tin, is heated in a 2200-degree furnace until it has melted. The liquid metal is poured into the cavity between the inner and outer mold filling all the features left from the wax. The bell will now solidify and cool, which can take several days. The inner mold can be removed and reused, but the outer mold must be broken apart to release the bell, making it truly one of a kind.

Creating these bells requires a great level of skill. Each step of the process is important, which if not done correctly can result in a cracked or damaged bell and require starting all over again. The intricate wax designs are what will be most seen and show the character of the bell. The molds must be made correctly so the bell will produce the desired tone, and control the flow and setting of the liquid metal. The bronze must be mixed at the correct ratio with no impurities and heated to just the right temperature for pouring. If everything is done well, a perfect bell is born. With a thousand years of making bells and knowledge literally passed down through the generations at the Marinelli Foundry, it is sure to be a ringing success.



Stepping into the foundry today feels much like it would have hundreds of years ago. There are certainly modern conveniences, such as the overhead crane used to lift the heavier bells, but for the most part the tools and equipment are the same as those used through the ages. The large room is a little dark and smoke is heavy in the air from the furnace and the fires used to melt the wax. Clay forms of various sized bells are lined up and masterly attended to by a lone, silent craftsman. On the other side of the workshop recently cast bells are being polished and finished in preparation for mounting. In a back room an artist lovingly creates the wax decorations that will adorn the bells. She is surrounded by the tools of her craft: brushes, picks and scrapers in various shapes, and large vat of molten wax. In the center of the main workshop is the heart of the foundry, the large furnace and pouring pit. This is where all the hard work comes to fruition when the finished molds are lowered into the pit and molten bronze is poured in. Walking into the foundry is a little awe-inspiring, with shafts of light streaming in through the windows. It is reminiscent of a church or cathedral, which is fitting since that is where most of these bells will find their homes.

Today the family business is run by brothers Armando and Pasquale, supported by the next generation of Marinellis who will continue the legacy. They make bells of all sizes, from the largest weighing many hundreds of pounds to personal bells for display in a home. If you have a chance during your next visit to Italy, a trip to Agnone should be on the agenda. The town is beautiful, with narrow winding streets, stone buildings, and nineteen churches. Be sure to also try the caciocavallo cheese, a specialty of the region. The Marinelli Foundry showcases its rich history with a [wonderful museum](#) and [offers tours](#) of their workshop so you can see where their incredible bells come to life.



~~~ Craig and Tina Marion

Editor's note: See an advertisement for these bells on page 3.

## Holiday Cookie Cooking with Lucia, Kathy and Nora

It was Holiday cookie night at the IAHF's cooking class in November. This is the most popular class of the season, with approximately fifty students attending. Both Kathy Lohman and Nora Monette, our baking experts, were the masterminds of this class, teaching us how to create three scrumptious cookies for the upcoming Holidays.

Kathy Lohman was first up to introduce her cookie: Starbucks Lemon-Tipped Biscotti. Student volunteers helped Kathy to mix, beat, and blend the ingredients until a soft dough formed. The dough was then divided, shaped into logs and placed on waiting cookie sheets. Next, the logs were baked for about twenty minutes. Once they came out of the oven, they were cooled in the pan for ten minutes, then cut diagonally into  $\frac{3}{4}$  inch slices. One final ten-minute bake, and these golden treats were ready to be dipped in a sweet lemon icing and set on wire racks to solidify.



But Kathy wasn't finished yet! The second cookie that Kathy introduced was a Chocolate-Dipped Cappuccino Biscotti. This yummy treat followed the same basic steps as its lemony predecessor but dipped in rich chocolate. (Be sure to check the recipe for the delicious details.)

One of the greatest joys of Kathy's classes is the heartfelt stories she weaves into her instructions. Through her stories, she expresses her love and appreciation for her family.



Our next instructor, Nora Monette, taught us how to decorate Italian Butter cookies. To save time, Nora had the butter cookie dough prepared in advance. With the help of student volunteers, the cookie dough was transferred into piping bags with star tips, piped out in different shapes and swirls, onto cookie sheets. These cookies were then topped with candied cherries, colored sprinkles, and dipping chocolate. Afterwards, they were baked until light brown, partially cooled, and placed on cooling racks to cool completely.

Nora shared the heartwarming inspiration behind her recipe: her mother's beloved version infused with vanilla and almond flavorings. Doesn't that sound delicious?

By this time, the IAHF hall was filled with the sweet aroma of baked cookies, and we couldn't wait to taste these sweet delights. Once the cookies were cooled, we had our chance to sample these perfect treats. Kathy's biscotti were crunchy and sweet and were ideal to dunk into a steaming cup of coffee but delicious enough to enjoy on their own as well. Meanwhile, Nora's Italian cookies were perfect crispy butter cookies with marvelous, sweet toppings.

The true magic of the evening lay not just in the tasting, but in the opportunity for students to take a batch of their creations home to enjoy later. Holiday Cookie Night was, without a doubt, a sweet delight that left everyone in high spirits and with full hearts.

A heartfelt thank you goes to Kathy and Nora for sharing their cookie expertise and also to all of the volunteers and students for supporting our Cooking Class Program. By the way, this was our last cooking class of the season, but we will be back again in the early Spring. If you have requests for dishes that you would like us to teach, drop me a line at [lac9471@yahoo.com](mailto:lac9471@yahoo.com).

Meanwhile, Buon Natale & Felice Anno Nuovo a tutti! May your Holidays be happy, healthy and bright!

~~~ Lucia Clementi



STARBUCKS LEMON-TIPPED BISCOTTI

Ingredients

- 6 tablespoons unsalted butter, at room temperature
- 1/2 cup granulated sugar
- 1 tablespoon grated lemon zest
- 2 large eggs
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1 cup shelled pistachios, roasted & coarsely chopped
- 2 cups sifted powdered sugar
- 1 teaspoon grated lemon zest
- 1/4 cup lemon juice

Directions

1. Preheat oven to 375°F. In a large bowl, beat the butter, sugar, and lemon zest until well blended. Add the eggs, one at a time, beating well after each addition. Stir in the vanilla. In a small bowl, combine the flour, baking powder, and salt. Add to the butter mixture and blend thoroughly. Stir in the nuts. The dough will be soft.
2. On a lightly floured work surface, divide the dough in half. Lightly flour each piece and shape it into a log about 1 1/2" in diameter and 9" long. Place the logs about 3" apart on an ungreased baking sheet. Press each log down to make it about 3/4" thick and 3" wide. Bake until puffed and lightly browned on top, about 20 minutes.
3. Cool 10 minutes on the pan, then slide the logs onto a work surface. Using a long, sharp knife, cut each log crosswise into 3/4" thick slices. Make each cut with a single swipe of the blade. Don't use a sawing motion, which will break the cookies. Place the cookies, cut side down, on the baking sheet. (The cookies can be touching.) Bake 10 minutes.
4. Remove from the oven and, using tongs, turn each cookie over. Bake until the biscotti are golden, 10 minutes more. Transfer to wire racks to cool completely.
5. To make the icing: in a small bowl, combine the powdered sugar, lemon zest, and lemon juice and beat until smooth. Beat in additional drops of lemon juice if necessary to make an icing that will coat the biscotti lightly. Dip one end of each biscotti in the icing, turning to coat the tip evenly. Place on a wire rack until the icing sets.

From: <https://www.food.com/recipe/starbucks-lemon-tipped-biscotti-214041>

CHOCOLATE-DIPPED CAPPUCCINO BISCOTTI

Ingredients

- 2 cups almonds (chopped)
- 3 1/2 cup all-purpose flour
- 1 1/2 cups sugar
- 2 tablespoons instant espresso coffee powder
- 2 tablespoons ground cinnamon
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1/2 cup (1 stick) butter (cut into small pieces)
- 4 large eggs

- 12oz. dipping chocolate
- Optional sprinkles

Directions

1. Preheat oven to 350 degrees. Grease 2 large baking sheets.
2. Combine flour, sugar, espresso, cinnamon, baking powder, and salt in a bowl. Cut in butter to form coarse crumbs. Stir in eggs and add nuts. Divide mixture into four parts.
3. On a floured surface, roll each quarter into 12 inch long logs. Flatten to 2 1/2 inch width. Place logs about 4 inches apart on a prepared baking sheet. Bake at 350 degrees for 30 minutes or until cookies are slightly firm to the touch. Transfer logs to a wire rack to cool for 20 minutes.
4. With a serrated knife, cut diagonally into 3/4 inch thick slices. Return cookies to cookie sheet. Bake for 10-15 minutes until crisp and firm to the touch. Cool on wire rack. Melt chocolate – dip one half of the biscotti in chocolate and optional, add sprinkles. Makes about 4 dozen biscotti.



ITALIAN BUTTER COOKIE

Ingredients

- 2 cups all purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 8 ounces unsalted butter, softened
- 2/3 cup granulated sugar
- 1 teaspoon vanilla extract
- 1/4 teaspoon almond extract, optional
- 2 egg yolks, room temperature
- 3 tablespoons whole milk
- candied cherries for garnish

Directions

1. Preheat oven to 350 degrees.
2. Line a baking sheet with parchment paper
3. In a mixing bowl whisk together the flour, baking powder and salt. Set aside.
4. Combine butter, sugar and vanilla in another mixing bowl and beat with an electric mixer on medium speed until smooth and fluffy.
5. Beat in each of the egg yolks one at a time until fully incorporated.
6. Add in the dry ingredients to the butter-sugar-egg mixture and beat until a stiff dough forms. Add in the milk until fully absorbed. Do not over mix.
7. Transfer the dough to a pastry bag fitted with a large (#6B) star tip. Pipe out swirls (circles), solid circles, or bars onto the baking sheet about 1 1/2 inches apart.
8. Add candied cherries or other decorations to the top of the cookies.
9. Bake for 12-14 minutes or until the edges are golden brown. Cool completely before serving.

From: <https://www.cookingwithnonna.com/italian-cuisine/italian-butter-cookies.html>

Christmas for the Library!

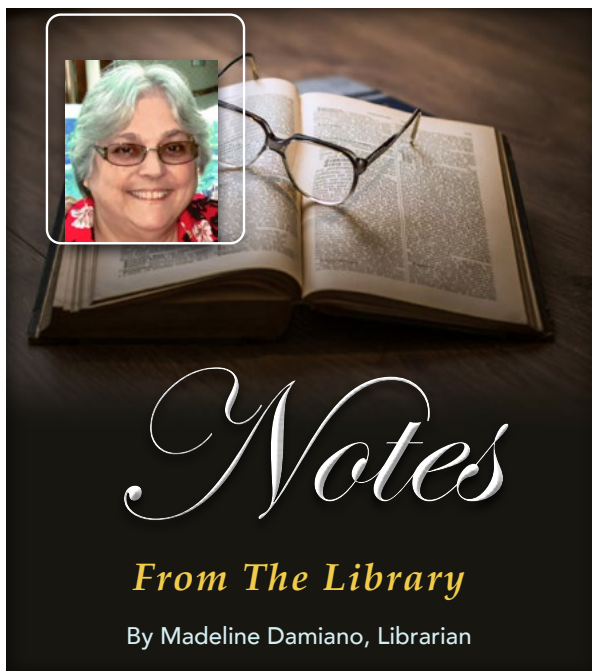
Wondrous donations

It feels like Christmas has come early for the library. We have received two amazing donations.

HAND-MADE ITALIAN PUPPETS

Most members are familiar with Kathy Winkleman and her company, Gioia. I've looked forward to seeing her display of beautiful hand-made Italian items at every holiday event and summer Festa. I am fortunate to have picked up a few to enjoy at home, as well as a lovely ceramic plate that is on display in a special place in my sister's home. Sadly, she is retiring. As she was winding down her business, she gifted the IAHF Archive/Library four beautiful puppets that were hand-made in Venice.

- Columbina, a figure from the Commedia dell'Arte theater tradition. A lovely, flirtatious woman with a flair for romance.
- Arlecchino, also from the the Commedia dell'Arte. A comedic servant clothed in a colorful patchwork of fabric.
- Bauta, a dramatic persona from the Carnevale di Venezia. Hidden under a black cloak and a three-pointed hat, the face is fully covered with



an austere, angular mask for full anonymity.

- Puppet who yearned to be a real boy, but couldn't stop lying.

And that is our cast of characters. I would be remiss if I didn't ask: are there any puppeteers among our members? What a treat it would be to see these puppets put on a show!

1917 VICTROLA

Our next donation has an equal WOW factor. Ernie and Linda Pinza heard of our organization through a relative. They contacted the front office to ask if we were interested in acquiring a working Victrola in a handsome wooden cabinet.

The cabinet interior is fitted with shelves to hold 78 RPM records, and many shelves are filled! The record collection includes several songs from Enrico Caruso and Italian orchestras. There are songs of Napoli, folk songs, and many that I don't recognize and can't yet describe.

Look for me to write more about this donation in a future column.

You can contact me at librarian@iahfsj.org



Spotlight on Madeline Damiano

How did Madeline Damiano become such an indispensable member of our foundation?

It all started when Sal Scrivano was IAHF President in 1996. Sal put a call out for a volunteer to clear the library so it could be a usable room for small meetings and for browsing books. I responded and for several months I came every Friday clearing out all items and books that were not Italian-topic related. Eventually Sal was pleased that the Twila Venuti library became pleasant and useful.

Moving forward ---- when I served in 2013 as IAHF President I again adopted the library as my special love mission. Together with two volunteers from San Jose State we combed through every shelf and box, eliminating duplicates and impractical items. The result was a pleasant library, and I enjoyed holding my executive board meetings there.

Everything was ripe for modernizing our library. Enter Madeline Damiano who was volunteering for Ken in the kitchen. Word got around to me that Madeline knew her way around a library and I persuaded her to join us in enhancing the library and indeed she has. It's been a daunting task, but Madeline has embraced it whole-heartedly. Madeline immediately fell into modernizing our library. She has spent hours and hours digitalizing and creating an interactive online library platform for our members.

And what an interesting and unique background she has! Madeline worked in aviation as a flight planner and aircraft dispatcher honing problem-solving skills in demanding situations. Her later work as a para-legal built her ability to organize large amounts of information for rapid recall. This ability has especially served her well in library work.

Madeline has also found satisfaction in genealogy research and is able to read archaic Italian script. Her knowledge of Italian history and her ability to preserve precious documents has enabled her to trace her family back to the 1700's!

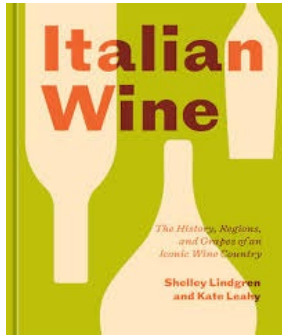
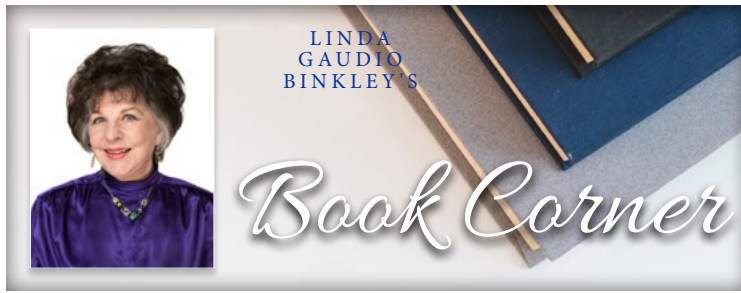
Now, if I may quote Madeline, "I have kept my love of books, which began in my childhood, throughout my life; and being the IAHF librarian is a dream come true. It has pulled together many personal loves and skills that I have learned throughout life, and I am honored to oversee such a precious collection. When I find material of historical importance (and our library has a lot), it brings me great satisfaction to see that it's properly preserved."

We all appreciate Madeline's unique contribution to our organization, and her many hours of volunteering. We look forward to Madeline's Library News column in the newsletter keeping us all informed about changes and development.

~~~ Linda Guidio Binkley

Photo credit of Madeline Damiano: Stanley Olivar





## Italian Wines

By Shelley Lindgren and Kate Leahy

We were fortunate to have Author Lindgren come to the IAHF and give a talk to us about the book she and Author Leahy co-researched. And what an amazing collection of research it is! The

talk was lively, and the question-and-answer period afterward was robust. Our members clearly enjoy knowing about Italian wines.

Italian Wines, the History, Regions and Grapes of an Iconic Wine Country by Shelley Lingren and Kate Leahy is beautifully organized for informed, intelligent reading. It's successful on several levels. Each chapter is devoted to a specific region. The regions are all included alphabetically. This is especially appropriate for Italian Americans who want to know more about their ancestral region. Many of us claim more than one. When you open up to the region that interests you, you are in for a real treat. Each chapter begins with the history of the wine region, the type of grapes grown there, both red and white, the wine making process and then, joyfully, a description of the regional food to be enjoyed with the regional wines. If your interest in a specific wine is genuinely piqued, the authors provide a list of recommended producers to make your purchasing easier.

I was excited to see the small, ancient village where my grandmother was born in 1876 listed among the towns in Puglia. Its wine, Nero di Troja, is listed as "One of southern Italy's most elegant reds!" The author said the wine bottle features a photograph of my favorite castle in the world, Castel del Monte of Federico II fame. You will undoubtedly find interesting and delightful facts about the wines in your ancestral regions too!

Beyond the excellent organization of the book, the authors need to be complimented on their lovely prose. Descriptive phrases like "vibrant and food-friendly", or "deep rosy wine" create picturesque imagery. This elegant prose applies to all aspects of the writing...the landscape, the vines, the grapes and the wine. Photos throughout are also remarkable in their clarity. And the use of adages such as "What grows together, goes together" adds a hominess to the prose. The glossary was particularly helpful since some of the wine-making vocabulary is not commonly known.

Italian Wines also offers a well-researched general historical background of the Italian peninsula in its opening chapter. The authors touch on the ancient history of wine making in Italy from pre-Roman times, through the Empire, the Dark ages, the rise of international sea travel, the turmoil of the unification, and certainly includes the tragedy of the phylloxera. This discussion of history is brief, but interesting and enlightening.

Italian Wines is a perfect Christmas gift for wine-lovers. It's beautifully bound and printed on high quality paper with vivid photographs.

~~~ Linda Gaudio Binkley

Giving Thanks in Italian

1. Grazie per le tue gentile parole.
2. Grazie per essere qui oggi.
3. Grazie per la vostra considerazione.
4. Grazie per il regalo.
5. Grazie del cuore.
6. Grazie a te ho imparato così tanto.
7. E' molto gentile da parte tua.
8. Molto grazie.

- ___ a. Thank you for your consideration.
- ___ b. Thank you for your kind words.
- ___ c. Thank you for the gift.
- ___ d. Thanks to you I learned so much.
- ___ e. That's very kind of you!
- ___ f. Thanks so much!
- ___ g. Thanks for coming here today.
- ___ f. Heartfelt thanks.

Answers: 3,1,4,6,7,8,2,5

Pavia Murals a Show Stopper at deYoung Museum

In June, I wrote an article about the recent art treasures from Italy that were being shown at the [de Young\Legion of Honor](#). I recently had a chance to visit the deYoung Museum in Golden Gate Park to see the [Renaissance: Legendary Battle of Pavia Tapestries](#). I wasn't prepared for the immensity of the show.

There were seven tapestries, about the size of small billboards hung in a special hall. The complexities of the workmanship are something that defy logic with hand-stitched caricatures, landscapes and battle scenes, each depicting the significant parts of the historic battle. It was impossible to photograph the detail. I have seen tapestries before, yet nothing compares with the detail of these pieces. They were vibrant gold, silver and rare colored stitched images of important people of the day, including those notables who were slain and those who were victorious, along with detailed portraits of individual expressions.

How crafts people in the 1500s were able to create these tapestries with the technology of the times is just hard to fathom. It literally must have taken hundreds of artisans thousands of hours of work. They were originally made in Belgium, at that time part of the Holy Roman Empire, by the Flemish tapestry designer Bernard von Orley and given first to Emperor Charles V, who bestowed them onto the King of Naples for his leadership role in the battle. The tapestries were then a part of the Neapolitan royal collection at the Real Bosco di Capodimonte in Napoli. The show also includes arms and armor from the "Armeria Farnese" also at the Capodimonte Collection.

The exhibit runs through January 12, 2025, and I am already planning another trip to view the murals. It frankly is just too much to take in with one visit. The battle itself had special significance in Italian history and basically created the patchwork of political interest that eventually led to the creation of the modern Kingdom of Italy. The battle was between the French and their allies, including the Papal States and the Emperor Charles V, Spanish and Emperor of the Holy Roman Empire. The emperor won, and the prize of Italian conquest, vs. French conquest. As it is said, "the rest is history," including the sacking of Rome by the Emperor's forces. It would take more than this article to go into the consequences of the Battle of Pavia.

Summed up by Letha Ch'ien of the San Francisco Chronicle, "The Lord of the Rings" scenes have nothing on the innumerable figures spread across each Battle of Pavia tapestry." I agree, and I hope you can check out this rare and engaging masterpiece. Tickets available [online](#) through January 12, 2025.

~~~ Ken Borelli

## Joe DeRose's Outstanding Event @ IAHF



On Sunday, November 17th, lovers of music came together to hear local composer and drummer, Joe DeRose. Our musical treat happened to take place on Joe's 50th birthday, surrounded by family and fans alike. The hall was packed with over 100 music lovers and foodies for the event.

Joe's band, The Joe DeRose Trio, were in the groove from the first downbeat through to the last dance number. Joe turned over his drum kit to his nephew to play a song so Joe could concentrate on singing to his grandmother.

Ken Borelli and his team of sous chefs served a wonderful buffet of pizza bread, salads, meatballs and pasta. Wine and beer was offered at the bar, along with Italian sodas and sparkling waters.

But it was the outstanding jazz music that everyone was gathered together to enjoy. From the opening jazz rhythm of drums, organ and guitar to the last dance number, the Hall was filled with smiles and bobbing heads as the guests, young and old, enjoyed the concert.

Let's hope this becomes an annual tradition!





## Emilia Romagna Regional Luncheon with Holiday Raffle

Our regional luncheons are always a treat, and November was no exception. The region was the Adriatic part of Emilia Romagna. The 60+ attendees feasted on appetizers of peppers stuffed with gorgonzola cheese, accompanied by piadina flat bread from Italy which was filled with mortadella, prosciutto and arugula. Next came a seafood salad with shrimp and tuna along with warm pita and garlic breads. The main course consisted of egg noodle pasta cooked in chicken and broth and covered with a cream and tomato sauce. Along with this, there was fresh spinach with mushrooms. That "not being enough" the meal was topped off with a wonderful dessert consisting of zuppa inglese with mascarpone and whipped cream, topped with assorted berries and candied orange rind.

After lunch our Fourth Annual Pre-Holiday raffle took place. Tickets were drawn for the 44 raffle gift prizes. Gifts included everything from imported wines and food delicacies to a pedal powered racing car which some lucky little youngster is going to receive.

A special thank you to all our members and friend who made the raffle a success by purchasing tickets, and to our gift donors: Dana Zuccarello Aguirre; Ken Borelli; Felix and Marie Dalldorf' Maria Gloria; Chris Hudson; Larry and Kathy Lohman; Louie & Marca Lombardo; Kathy Luich; Jo Macaluso; Sharon McCrae; Nedra Petty; Mary Pizzo; Nanci Wilborn and Kathy Winkleman who made the raffle possible.

~~~ Nanci Wilborn

CENA FUORI AT BUCA DI BEPPO THURSDAY, JANUARY 30, 2025

SAVE THE DATE For our first Cena Fuori of 2025, at that amazing Italian American institution Buca di Beppo. For those who have not visited the Pruneyard site, it's quite the place, filled with Italian American nostalgia photos and icons. In many ways they, as a restaurant chain have done an amazing job in synthesizing and promoting a subspecialty of Italian Cuisine, with an American flair. There are many dishes found in Italian American restaurants that are not normal parts of Italian fare that are quite exotic to Italians too. Nevertheless, these synthesized experiences are all part of the evolution of foods and some of the classic Italian American dishes have even found their way into the mother country.

In January we are going to explore this world with a visit to Buca di Beppo, or roughly translated in dialect as "grandfathers' basement". Growing up Italian American, up to quite recently, every home had a basement, where all sorts of culinary and wine making activities took place. For many now it's only a memory of the old days, and Buca di Beppo harkens back to those old days for a fun experience. Likewise, there are two and probably more regions that have a dominant Italian culinary influence, all for historic reasons. They are Argentinean and Ethiopian cuisines. In the past we have had similar theme regional lunches, but not so much with the Cena Fuori. Well, we have a new year to find some local restaurant to help us explore these culinary gaps. Any tips?

The menu for Buca di Beppo, is being planned now, it will be "Family Style" and will go on the website shortly. The price will be \$45 per person. Cash or check payable to Ken Borelli. Make your reservation [online](#) or by calling the IAHF at 408 293-7122.

A word too about making a reservation. We need to give the restaurant the head count several days before the event. Last minute cancelations cause some awkward situations, not only for the restaurant but the coordination of the event, since the prices are based on a certain expectation of attendance. Likewise, space is limited at these restaurants. So, in many instances we have had to develop waiting list only to find we were below our count. Your cooperation is requested in terms of a timely notification, understandably when health problems do arise, we attempt to work around it. As we plan for 2025, please be aware of this situation.

Grazie, e buon divertimento. ~~~ Ken Borelli



MISSION CHAMBER ORCHESTRA OF SAN JOSÉ



SAVE THE DATE: February 2, 2025 for the Mission Chamber Orchestra

Since this is a holiday edition, I want to include an early February 2025 event, a return concert by the Mission Chamber Orchestra.. The repertoire will include:.

| | |
|----------------------|--------------------------------|
| Domenico Cimarrosa | Il matrimonio Segreto Overture |
| Ottorino Respighi | Antiche Danzes |
| Alessandro Marchello | Oboe concerto in D minor |
| Giaocchino Rossini | Pas de six |
| Felix Mendelssohn | Italian Symphony (5) |

In addition, the orchestra will be transitioning to a new conductor and welcoming a new music director for the orchestra, Juan Cristóbal. IAHF member, conductor Emily Ray, has retired after many years at the helm, even so she is still connected to the organization in spirit and volunteer energy. The IAHF is also truly indebted to her and her outreach to the IAHF. The date is set and the program is pretty much finalized. This special visit to the IAHF is a part of the community outreach program of the Orchestra.

The details will be posted both by the IAHF and orchestra website shortly. For those of you who attended past performances of the orchestra, you know what a special experience it is to have this amazing group of talented musicians perform at the IAHF. For those who have not, this is a great opportunity to check out the classics, Italian style! The IAHF Hall is amazingly "alive" in terms of sounds and lends itself well to the concert venue.

This is a Sunday concert to both accommodate families, and start within the daylight hours. A very unique and special experience await you with a visit by the Mission Chamber Orchestra!

~~~ Ken Borelli

## 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  
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| 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



## Mailbox

*Dear Ken*

*I am grateful for the years of support for my work on Leonardo da Vinci.. As I embark on this new venture to showcase Leonardo's Room of Knots globally, I am particularly heartened by the positive encouragement received by the Italian American Heritage Foundation. I will keep you updated on the progress of my trip to Italy and the efforts to highlight Leonardo's knots.*

*Warm regards and happy thanksgiving,*

*Caroline Cocciardi (Nov 16, 2024).*

Dear Family and Friends,

I can not tell you how blessed I felt last night and still feel blessed today! Yesterday was one of the best days of my life! Celebrating my 50th and life with all of you last night was truly like stopping to smell the roses for me. I would like to thank Ken Borelli and everyone at the Italian American Heritage Foundation for hosting this miraculous party and for their utmost respect and warmth.

Family, friends, IAHF members, parents of students, and my students, thank you so much for taking the time to come and share your presence with all of us last night! Everyone's smiling faces, cheer, and glow made me feel so happy to be alive!!!

I would like to give a special thanks to my dear friends, Scot Miller on Guitar and Tony Stead on Organ/Keys for their musical talent and for their friendship!

My only request is that we come together more often to enjoy the moment!!! If you want me to be in charge of the party, I will make sure it happens at least once a year!!! You are all welcome at the next one!

Thank you once again for one of the highlights of my life!!!

With deep love and respect sincerely,  
Joseph Anthony DeRose

## Thank You Ebe Frasse for Supporting Toys for Tots!

The holiday season is a special time for giving. The IAHF would like to extend our heartfelt thanks to Ebe Frasse for her big heart and generous toy donation to support Toys for Tots this year. Her donation will not only bring smiles to young faces on Christmas morning, but it will also strengthen our collective spirit of compassion and generosity.

We are grateful to have such a dedicated and caring IAHF member who goes above and beyond to make a difference. Thank you for helping bring hope and joy to those who need it most. Your support truly embodies the spirit of the season!



~~~Marie Rose Peirano Dalldorf


2024 Scholarship Winners

Olander Family Foundation, Inc Scholarship

~ Presenter: Mary Pizzo

- Recipient: Hunter Kruse

Ever since I joined Cub Scouts at the age of 6, I've wanted to earn the rank of Eagle Scout. The rule is that you need to complete all your Eagle Scout activities and projects by the time you turn 18. My 18th birthday was on February 9, 2024, and I didn't think I could complete all the requirements by then. When I realized that, I was disappointed, but I didn't think there was anything I could do about it.

But then my Scoutmaster, Mr. Hendricks, stepped in. He told me that because I have extenuating circumstances and need additional time to finish, I can get approval for an extension. I was diagnosed with ADHD as a child and one of the accommodations I receive at school because of this is to have additional time to finish assignments. He told me exactly what to do, what kind of information I needed to put together, and where to send it. I needed to give them my medical records, a letter from my pediatrician describing my diagnosis, a letter from my mom, and a copy of my school 504 plan with my accommodations. Finally, I needed a letter from a unit leader advocating for the extension, and Mr. Hendricks wrote it for me. Once I went through the process, he told me it had been approved.



I am incredibly grateful to Mr. Hendricks for guiding me through this process. He didn't need to do that, but that's the kind of person he is. When I needed help getting my Swimming badge, he took time out of his schedule, and we went to a local pool to work through the requirements. He put me through the swim test and water rescue requirements, and I was able to complete the badge that day.

Over the years, he has also helped me with my Cyberchip merit badge and rank advancement requirements. Every year, I go to at least one summer camp and on three or four other camping trips. We've been to High Sierra six times and Emerald Bay once. We've been to the same whitewater rafting spot multiple times. Mr. Hendricks brings doughnuts to practically every campout before we leave and often drives me up to camp. He's taught me to make fires, set up a tent, and how to use a camp stove. Even now, he's offered to be my badge counselor for my Lifesaving, Family Life, Personal Fitness, and Personal Management merit badges. He's helping me plan my Eagle Scout project. He reminds me of things I'm missing for rank advancements like the leadership requirements and additional merit badges needed for the Life rank.

The gratitude I feel for Mr. Hendricks has inspired me to give back to others. Because of his leadership, I've had the opportunity to put out flags at the cemetery for Memorial Day and I have helped others with their Eagle Scout projects. I've built planter boxes and bench seating at local schools, built shelving for the food bank, and helped with book sales at the library.

If it wasn't for Mr. Hendricks being a role model, I wouldn't be as involved in scouting leadership. I'm a troop guide for younger scouts and have served as a counselor in training at High Sierra camp. I've taught Geocaching, been responsible for all gear and cooking as the Quartermaster and been responsible for buying and making all the food for a camping trip as the Grubmaster.

As I go through life, I would like to be as helpful as he is and show the same kind of leadership he does. He has a joy for Scouting and is committed to sharing that joy with our community. I've had many people who have supported me throughout my life, but I feel especially grateful to Mr. Hendricks.

DONATE TO OUR SCHOLARSHIP FUND TODAY!

The IAHF continues to fundraise and accept donations of any amount for scholarships.

If you are interested in setting up a fund to honor your family, please contact iahfsj@iahfsj.org or contact the Scholarship Chair at mrdalldorf@gmail.com, or call our office (408-293-7122) to leave a message for the Scholarship Chair.

No donation is too small. Together we will make a difference in a student's life.

~~~ Marie Dalldorf, Scholarship Chair



## La Nostra Famiglia Scholarship

~ Presenters: Kerri Mesa\*

~ Recipient: Diego Rocabado

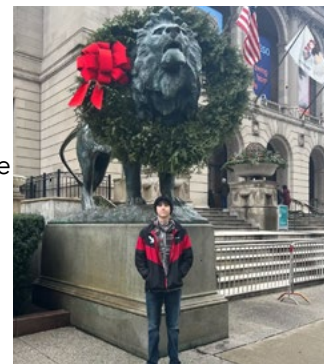
Sigh. Three blocks. We had made it scarcely three blocks before my grandparents decided we were lost. I knew for a fact that we were less than a kilometer away from the restaurant yet I held my tongue. With another sigh I turned, leaning over my Grandpa's shoulder and silently cringing as he typed, "google maps paris" into the Safari search engine. I knew the Maps app would have been more time efficient, but after two weeks together I had learned to let them do it their way. I didn't know it at the time but it was then, after sixteen years of my life, that I had finally understood flexibility and patience.

Up until this trip, I was under the impression that I was on a set path so I should just enjoy the high points and not attempt anything differently to avoid the low points as they were bound to come. I had fallen into a mind trap, thinking that my grandparents always chose the most challenging path or sometimes used unnecessary caution. Eager and impatient to visit all the battlefields and historical landmarks, I looked forward to sights that only I had recommended for the itinerary rather than the beautiful cultural sights my grandparents wished to visit. I eventually looked forward to my morning runs more than another boring city tour that we so frequently did. Ironically, it was during these runs that my perspective on my trip began to change.

On one of my runs, I pounced on the opportunity to get off the hot French streets and into the shade of a small Versailles forest before encountering other runners and hikers. Usually, I kept my head down, avoided eye contact, and continued my run. This time I was all alone. I didn't know whether to follow the tradition of greeting fellow runners and risk making a fool of myself or stay silent and appear rude. Nervously, I slipped out a French greeting, only to be surprised with one in return. I was fascinated that they thought of me as just another local and not just another arrogant American tourist. Was this sense of integration what I was missing out on this whole time?

It dawned upon me then that the fun of traveling was not just taking pictures of a battlefield, but making personal connections with new people and cultures. Of course, I remember the sights and sounds of historical locations but what stuck with me was hearing stories from English couples we met on tours and Swiss businessmen on trains. It was the small things that allowed me to learn and enjoy myself as I traveled abroad. From the mountains of the Alps to the fields of Flanders, the most memorable moments of my trip were my interactions with different people, as opposed to the tourist attractions we came to see. While trying out new food and seeing museums or monuments is impressive, I kept finding myself drawn into the cultures I was immersed in, wishing I could be part of them. It was then that I knew what I wanted to study, something related to diplomacy or politics.

The best way for people to get along is if someone from one side can thoroughly understand the other's point of view. I want to be the one who can understand, and who can make connections with others in order to preserve democracy and peace. So by the end of my trip, it wasn't important that my grandfather took a few extra seconds to go through his process of navigation because that was what was comfortable for him and peaceful for me. Instead, I tried to be flexible and reminded myself what my Grandma would always say: "We'll get there when we get there."



## Richard Zamar Memorial Scholarship

~ Presenter: Delia Schizzano

~ Recipient: Donnie Paxton

I am proud of my Italian Heritage and hope to study abroad in Sicily for a quarter during my college career. As a child and still today, I love making and eating Italian cookies with my grandma and mom at Christmas. My favorite cookies are cuccidati and I have looked forward to packing extras with me to eat after swim meets because they are delicious and remind me of family and my home.

I am a current student at Bellarmine College Preparatory in San Jose. I love reading, writing, building and working with my hands. In addition to my role as varsity Swim and Dive Captain, a CCS swimmer and varsity water polo player, I am active in my community and care about the environment. I have received USA Water Polo's Academic American Award for all four years of high school in the Exceptional category (students with 4.0+ gpa) and have been voted MVP (for my age group) of my community swim team for the last few years. In my AP Environmental Science class, we discussed the theme of integral ecology, or the connection of humans and the environment and our responsibility to the earth and humanity. As a resident of Morgan Hill, I am aware and concerned about California wildfires and believe that as an engineer, I can help preserve our infrastructure of bridges and dams and make solutions for our environment.

In my Creed, Community Call class, my teacher encouraged me to volunteer at the JW House Kaiser Hospital which was started by his friend, JW Knapen, who died of cancer. The JW House is an incredible place. The house is a home for families that need a place to stay when their loved ones are staying at the hospital. I have spent the last three years on the student board, serving as the treasurer, a meal preparer and volunteer. I have helped plan fundraisers, pancake breakfasts and social events like Super Bowl parties and a Pickle Ball Tournament to help the JW House. I encourage anyone looking for a place to volunteer to look at JW House. They do amazing things. Participating at the JW House has been my most meaningful service opportunity and I am grateful for it. I have also volunteered with Our City Forest and Veggielution and the San Jose Heritage Rose Garden. I also work as a swim instructor and lifeguard at Pinehurst Cabana in San Jose.





# IAHF Board of Director's Meeting Minutes Summary

## November 12, 2024

**Attendance:** Dana Zuccarello Aguirre, Louie Lombardo, Joe Lucito, Frank De Turris, Ken Borelli, Azie Habib, Paul Greco, Nanci Wilborn, Mary Pizzo, Madeline Damiano (virtual attendee)

**Guest:** Richard Stewart, Bob Mirolo

**Absent:** Tony Zerbo, Sharon McCray, Marie Bertola, Stephen Ricossa, Susan Monahan

**Dana Zuccarello-Aguirre** - Welcome, Roll call, Pledge of Allegiance, review October Meeting Minutes (approved with 1 correction). President's report:

- Recap of use of hall for election was very successful
- Board participation in the upcoming holiday raffle. Items needed or just a cash donation to go towards prices.
- Family Giving Tree still has a few tags - deadline is December 4. There is a virtual donation option, too.
- Stanley's annual review will take place at the end of December. Board members will be asked to supply comments/feedback for the review.

**CFO Report, Frank DeTurris & Bob Mirolo** - Financial report YTD Status

Semi-annual financial audit by the Auditor, Bob Mirolo, provided accounting review for FY23 and FY24. He reviewed our books and operations. Bob complimented the Guidelines and Procedures for financial transactions created by Frank, as well as his work ethic. In addition to Frank's financial status report, Bob Mirolo provided the results of the required bi-annual financial audit that he had completed – positive results with some minor actions that Frank plans to address And, he stated Stanley's records were meticulous. Bob also said Stanley is a wonderful face of the organization.

**Librarian, Madeline Damiano**

Request for the IAHF to choose one logo (2 are currently being used).

New donations include four hand-made Italian puppets from Venice and a 1917 Victrola in working order. (See page 10 for details.)

We now have a Deed of Gift form for donations.

The Archive Room will be rearranged to highlight displays.

Work on digitizing the photos and editing the 1978 festival film is proceeding at a good pace. The Plustek scanner has limitations, but is functioning well.

Request that the Board review the review of the 1978 Festival film to assist in identifying people. Editing is ongoing.

**1st VP, Ken Borelli** - The holiday party looks like up to 100 attendees. For the Joe DeRosa jazz event, Ken wants a membership table. Update of recent events, including Metro rated the 2024 Italian Family Festa as the #1 community festival event. So far we have approximately 40+ gift baskets for the pre-holiday raffle.

**2nd VP, Azie Habib** - YTD Rentals @ 22 events, with 7 events booked for 2025. Landscaping estimates \$250 per month

**4th VP, Louie Lombardo** - Membership update 457 active memberships. Membership period is Jan 1 - Dec 31. Renewal begins in November 2024.

- 2025 Board Terms are posted on Google Drive for board members to review. Election of officers will occur as part of December Board Meeting, it is important all members are present at the meeting.

- In January the board will participate in a re-orientation meeting led by Louie.

**Newsletter, Mary Pizzo** - Next issue will be a double issue Dec+Jan. Articles due by November 19.

Next meeting December 10, 2024

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## 2025 Membership Levels - **Renew/Join here** < <https://www.iahfsj.org/membership> >

Effective August 2024, the 2025 membership dues levels for IAHF are:

**Family membership \$95** - Family members include a spouse/partner and children under 18 years of age.

**Individual membership \$60** - Individuals receive membership discount at designated events.

**Student membership \$20** - Students receive membership discount at designated events.

**Non-profit Organization \$150** - Special recognition in our newsletter and discounts on all hall rentals + more

**Business membership \$250** - Receive a certificate of membership, special recognition and discounts on advertisements in our newsletter + more

**Patron Level Memberships: Da Vinci Level--\$250; Medici Level--\$500; Montessori Level--\$1,000; La Dolce Vita Level--\$5,000 (Lifetime Membership)** - All Patron Level Memberships receive discounts at designated events/programs, also 2 free regional lunches or 2 free cooking classes (or any combination of these limited to two total), newsletter recognition and an invitation to a special IAHF Board event.





## 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 ◆

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Since obtaining her California Real Estate license, Rosetta has attended mandatory legal classes, completing various state-required programs, such as Real Estate Principals, Real Estate Appraisals, 1031 Exchange Reinvestment Plan, Senior Real Estate Specialist, Certified Probate & Trust Specialist, Pricing Strategy Advisor Certification, Short Sales & Foreclosure Resource Certification, Limit Liability Company for Reinvestments, Protecting the Fee, Due Diligence and Disclosures, Agency Fair Housing, Trust Funds, Ethics and Risk Management, Survey Course and Risk Management. Professional Philosophy Rosetta's passion and philosophy have always been to put her client's best interests first, provide every client with the highest of business ethics, commitment, and 100% excellent quality service. Building a lifetime relationship by earning the respect and trust of her clients, is her ultimate goal.

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