

IAHF NEWS

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

JAN PRINZIVALLI / IAHF NEWSLETTER EDITOR-IN-CHIEF

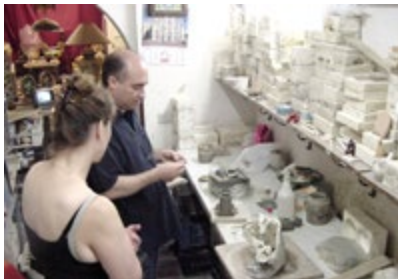


PRESIDENT'S MESSAGE

As we head into the giving season, I remember the gifts in my life. There is a bittersweet moment at the end of each trip, when you start to pack for the journey home. You think of all the places you've seen, the incredible foods, the great photos, the family bonds, the new friends you have made, and relive the memories of your trip.

Just as you start to regret ending your travels, you think of all you need to do at home, how eager your pets will be to see you again (or disgruntled if you have cats), how you have missed your friends and family back home, and how excited you hope they will be with the little treasures you have picked up on your travels!

One of the best discoveries Marie and I have made when travelling through Italy are the specialty crafts in each region, but even more significantly is when you can make a direct connection to the artist and commission a custom piece as a true one-of-a-kind piece of art. These can often be done at no or minimal cost of a stock item.



In Caltagirone, known for their hand painted ceramic dishes and figurines, we were looking for a particular figurine but were unable to find one and the shop keeper was willing to make the customized figure which was truly a unique item. At a street fair in Zafferana, we saw hand painted tiles with street addresses and commissioned them for all our extended family.



While travelling the Amalfi Coast we marveled at the exquisitely painted tiles on the outdoor tables and learned they would customize them with any design we wanted (like our family crests) and would arrange for direct shipping. In Motta Santa Anastasia, we saw a hand painted tegula on the wall of a restaurant and tracked down the artist to paint two of the Molino di San Colombano Certenoli, the house where my



wife and her sister were born. When our nephew visited the Molino, he found the legs from the old kitchen table, and had shadow boxes built, and the special memory now hangs in our kitchen, along with some old skeleton keys and rusted metal blades he found from the water wheel.

As simple as these gifts were, they mean more than gold because of the thought and sentiment behind them.

Our sons have discovered the joy of personalizing gifts. They look for thoughtful items in their travels, but they have also discovered the new world of specialty items available on Etsy from world-wide artists that can be shipped direct. Yes, the internet has solved the problem of connecting people with customized items they may have only dreamt of, and many items we never know existed.



For Mother's Day this year, our nieces and nephew found a handwritten recipe from their Nonna and had it laser etched into cutting boards, as the memories unfolded, the tears flowed. While gifts come in many shapes and sizes, a gift is so much more meaningful when it is from the heart.

As meaningful as these gifts are, the most difficult gift to give is the gift of oneself. To give of yourself, your skills, expertise, and time, demonstrate a conviction, dedication, and devotion above all else. Of all my contributions to the IAHF, I treasure my gift of time the most. As I finish my journey as president, I look forward to making up time with my friends and family, but I will not forget the friendships along the way.



I wish all a Buon Natale e Felice Anno Nuovo and hope all will take the time to be with those most cherished.

-- Felix Dalldorf / president@iahfsj.org



■ IAHF Community Outreach ■

One of the responsibilities of the President is to interface with other organizations. This includes soliciting funding, resolving issues, maintaining relations, promoting events, education and culture, mentorship, and community outreach. Here is a visual representation of some of the organizations I collaborated with during my tenure as President. -- Felix Dalldorf

..... GRANTS / DONATIONS



EAST BAY COMMUNITY FOUNDATION

..... COVID



..... SOCIAL MEDIA



continued on next page > > >

..... PERFORMERS



..... COLLABORATIONS



The National Organization of Italian Americans in Film & Television

REGISTRI PARROCCHIALI ITALIANI



..... ISSUES



continued on next page > > >



..... ITALIAN ORGANIZATIONS



County of Santa Clara
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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.--- Thanks!!!

La Dolce Vita / \$3,000 Level

- Mike Console
- Felix and Marie Dalldorf
- Ebe Frasse

Montessori / \$1,000 Level

- Eugene & Christine Bernardini

Medici / \$500 Level

- Jo Ann & Roger Bjornstad
- Rose Crimi
- Frank DeTurris Sr.
- Maria Gloria
- Juliana Severo

Da Vinci / \$250 Level

- Joyce Allegro & Jerry Sheridan
- Sal & Denise Campagna
- Dave Perzinski & Lucia Clementi
- Gwen Benassi & Rich Daulton
- Joe & Cathy De Maria
- Frank Fiscalini
- Bill McCraw & Janet Muscio
- Marge Papp
- Shirlee Di Napoli Schiro
- Bruce & Keeley Unger
- Linda & Bob Binkley
- Ken Borelli
- Jackie Pighini
- John & Marjorie Scandizzo
- Rod Diridon Sr & Gloria Duffy M D
- Agostino Burzio
- Michael & Gail Paccioretti
- Dana R. Zuccarello
- Stephen & Katherine Ricossa
- Carmine & Stacey Ann Napolitano

-- Article by Dave Perzinski / Membership Chair

[TAP HERE TO UPGRADE YOUR MEMBERSHIP TO SUPER](#)



PLEASE WELCOME OUR NEWEST MEMBERS

SINCE AUGUST 2021

- BARBARA BRUNASSO & MIKE OLIVER • ANDREA CEREGHINO-RUIZ •
- LINDA & DOMINIC CIRINCIONE, PhD • CARA DiMARIA-AYALA •
- JOHN J. LAMANTIA • ROSY McCLOSKEY • SAN JOSE CHAMBER OF COMMERCE •
- GARY & CHERYL SNYDER • VICTOR & KATHLEEN URZI •

• GRAZIE 2021 PATRON MEMBERS •

- | | | | |
|--|---|--|----------------------------------|
| • Sal Alini | • Dominic & Suzanne Cortese | • Larry & Diane Lovaglia | • Michael & Emily Ray |
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| • Vince & Colleen Cortese | • Peter & Norma LoPresto | | • Anthony J. Zerbo |

• GRAZIE 2021 BUSINESS MEMBERS •

- | | | |
|---|--|---|
| • Anthony Barajas / Italian Renaissance
Swordsmanship Academy | • Rosetta De Luca / Intero Real Estate | • San Jose Chamber of Commerce |
| • Pietro Bonanno / Italian Community Services | • Diane Ferrara / Hill View Packing Co., Inc. | • San Jose Opera Guild / San Jose Opera Guild |
| • Frank & Charlene Cancilla / FCC Realty Group | • Charles Gagliasso / Charles Gagliasso Trucking, Inc. | • Myrlin & George Taddie, Jr. / tadcosupply.com |
| • Gloria Citti / Citti's Florist | • Guglielmo / Emilio Guglielmo Family Winery | • Al & Diana Vallorz / Tony & Alba's |
| | • Stephen & Susan Guzzetti / Intero Real Estate | • Kathy & Karl Winkelman / Gioia Company |



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

If you would like to consider becoming a Legacy Circle donor, please contact legacy@iahfsj.org for more information.

It seems that Christmas has come early for the Twila Venuti Library.

The Extraordinary Life of Cesare Cantù

I am so very excited to tell you about our latest acquisition, a 35 volume set titled *Storia Universale* (Universal History), by Cesare Cantù. These volumes were published from 1838 through 1847 and written entirely in Italian.

I am honored and thrilled that the Twila Venuti Library was chosen as the recipient of this magnificent set, and here's why. The site Goodreads.com is in the business of tracking and recommending books from around the world, contemporary and historic, and has this to say:

"This work has been selected by scholars as being culturally important, and is part of the knowledge base of civilization as we know it. ... most of these works have been housed in our most important libraries around the world..."

And thanks to the generosity of a South Bay couple, our library can boast the same.

So who was Cantù? He was born in Brivio, in the Lombardy region of Italy, on December 5, 1804. He was educated in Milan, about 23 three miles from his home town.

Cantù's career began with substitute teaching at the young age of 17. He first published his own work in 1828, a romantic novel written in verse titled *Algiso*. Just one year later, he published a two volume set on the history of the city and diocese of Como.

In 1932, this prolific writer published his thoughts about Austrian control of Italian regions, a hot-button issue of the times; he was soon suspected of being a member of La Giovine Italia (the Young Italy Movement), which advocated for the unification of Italy.

[Side note: their slogan was "Unione, Forza e Libertà!" (Union, Strength and Liberty), symbolized by the three colors seen today on the Italian flag.]

The movement encouraged insurrection in the parts of Italy that were controlled by the Austrian Empire. Because of his suspected involvement, Cantù was arrested and imprisoned for almost a full year.

In prison, this resourceful man devised a way to write on rags using toothpicks and candle smoke, and composed the novel *Mar-*



gherita Pusterla (published in 1938). The book describes the misery of being incarcerated, and has recently been reprinted because of its significance as a historic-political novel.

Storia Universale, considered his most important work, was published between 1839 and 1846. The set was reprinted at least eight times in the 1880s, but I am pleased to say that our newly acquired set is the first printing.

According to the Catholic Encyclopedia (found online at <https://www.newadvent.org>), "It is the first historical work by an Italian which . . . gives a philosophical treatment of the development of all civilized peoples from the remotest times to the pontificate of Pius IX."

The first 18 volumes document world history, with additional individual volumes dedicated to Literature, Religion, Philosophy, Law, Archeology, War, and other studies. The final volume of this 35 volume set contains the index and chronologies.

What makes this work even more impressive is that Cantù wrote nearly five dozen other works while busy documenting the history of the world as known in the early 1800s.

Although some of his work has been translated into English, I have yet to find any online.

Cantù died in Milan on March 11, 1895, shortly past his 90th birthday. He was buried in his hometown of Brivio, with a large and elaborate memorial atop his grave.

Understandably, the *Storia Universale* set is designated as reference material, not to be removed from the library. I invite all to come and view the set, and I will say that it is an amazing experience to hold these historically significant volumes, nearly 200 years old, in your hands. The antique typeset is quite different than what we see today, and you can clearly see the effects of age on the paper.

I have one very important request: due to the books' fragility, I respectfully request that you set up an appointment so that I am present when you view them. It is now our duty to protect and preserve this phenomenal body of work.

Email comments to librarian@iahfsj.org 🐟

Photos by Madeline Damiano



• THE IAHF MISSION STATEMENT •

The Italian American Heritage Foundation (IAHF) is dedicated to preserving and promoting the spirit and passion of Italian heritage and culture.

We welcome everyone that shares the same appreciation of Italy, Italians, Italian-Americans, and their many contributions to our community.

≈ MEMBERSHIP DRIVE ≈

It's that time of year again when we initiate our membership drive. You may have already received an email or letter requesting renewed membership. We are grateful and honored by your support during these past few years. These times have been unusual as we have been hampered in our efforts to engage in events that are so fundamental to fostering Italian culture. Still, you have stood with us in our times of need and thanks to you we are still a thriving and vibrant foundation. If you have not already done so, please click on this link: <https://form.jotform.com/70946201067150>

Renewing your membership now will ensure our future ability to celebrate the wonders of Italian culture.

-- Article by Dave Perzinski / IAHF Membership Chair



The Festa di Natale luncheon on December 16 will be the last chance for you to donate a new unwrapped toy which will be donated to the Marines Toys for Tots in San Jose.

As you know, children are our most valuable resource. Today's children are tomorrow's leaders. Growing up in poverty can have an adverse psychological impact on a child leading to low self-esteem. If you reflect on your own life and recall what it meant to receive a toy at Christmas, you cannot help but realize the positive impact that new toy had on your life. Likewise, you can also imagine how devastating it would have been to receive nothing at all while all your friends receive new toys.

We all want to help, but sometimes we don't know how. The IAHF is giving you the opportunity to bring a toy for the Toys for Tots drive. This program is the Marine Corps' premier community action program, one of the nation's flagship charitable endeavors. The Marine Toys for Tots Foundation, is an IRS recognized 501(c)3 not for profit public charity so your donation is tax deductible.

A new toy will help build self-esteem among needy children, and give them hope for the future. Help the IAHF "make a difference".

-- Article by Marie Dalldorf and Jan Prinzivalli, Co-Chairs of Toy Drive ≈

DECEMBER

December 3 / World of Italian Opera / At the Hall / 425 N. Fourth St., San Jose, CA 95112 / \$50 members / \$55 non-members / Students \$30 with valid student ID / Doors open at 6pm / Dinner Buffet at 7pm / Performance at 8:15pm / Call 408 293 7122 to RSVP

December 16 / Festa Di Natale / 12:00 PM / \$25 members / \$30 guests / \$8 children 7 to 12 / At the Hall / 425 N. Fourth St., San Jose, CA 95112 / Call 408 293 7122 to RSVP / See page 9 for more information

IN THE WORKS

- Silent Artisan Auction event in February or March
- Overnight bus trip to Graton Casino in February

Call IAHF Office 408-293-7122 to RSVP
or register online <https://www.iahfsj.org/events>

It is important to call for reservations because so many of these activities have limited space and fill quickly.

IAHF Events Health Policy

In an effort to keep our members safe, the IAHF has adopted the following policy:

All who attend an activity or event which takes place at the IAHF Hall will need to be fully vaccinated or present negative COVID-19 test results dated within 72 hours. This policy follows the guidance set by Santa Clara County and the CDC.

This means that when checking in at an event at the IAHF Hall, we will ask you to show your vaccination card or your QR Code on your cell phone from the State Registry (see below).

If you are not fully vaccinated (i.e., it has been a full two weeks since your second shot of the Pfizer/Moderna vaccine or two weeks since your Johnson and Johnson vaccine), you will need to show a negative Covid test from within 72 hours of the event.

Many local counties are implementing measures to require proof of vaccination to attend certain events or enter select venues. To facilitate proof of vaccination status, you can register your vaccination status at <https://myvaccinerecord.cdph.ca.gov>. With a validated registration, you will receive a QR Code on your mobile phone which you can show upon entry. This will serve as proof of your vaccinations at most venues. -- Article by Felix Dalldorf



Do you have any IAHF event photos to share?

- The IAHF is collecting photos and videos of our past events!
- Please upload them to tinyurl.com/iahfphotos
- You will find several folders by event where you can post your photos.
- If your photos are not digital, drop them by the office for us to scan - just let us know if you want them back.
- Think of the many memories we can share! Thanks so much!



Italian American Heritage Foundation

FESTA Di NATALE

12 noon, Thursday, December 16, 2021
IAHF Hall, 425 N Fourth St, San Jose, CA 95112

MENU

Assorted Antipasti with herbed garlic bread;
Insalata mista (with marinated artichokes);
Pasta Bolognese;
Salsiccia Brasato with Finocchio & green onions;
Piselli alla Fiorentina (peas sautéed in creamy
tomato/mushroom sauce with diced ham);
Dessert.

Disclosure: This menu may be subject to minor adjustments.
Vegetarian pasta option in butter-sage sauce is available.

**\$25 per member; \$30 per non-member; and
\$8 per child 7-12 years old**

Open Seating

IAHF Toy Drive

If possible, please bring to this event
a new and unwrapped toy for a child.

Go online (iahfsj.org) to pay, or call 408-293-7122,
or send in a check payable to the IAHF.

After December 14, waiting list only!

IAHF EVENTS REQUIRE PROOF OF COVID-19
VACCINATIONS OR A 72-HOUR-VALID
COVID TEST TO ATTEND

Italian American Heritage Foundation

Proudly Presents the 33rd Annual

World of Italian Opera

Friday, December 3, 2021



Join us for a wonderful evening with dinner, selected arias by Opera San Jose, and a boutique where you can purchase handcrafted Christmas gifts.

Join friends of the IAHF and Opera San Jose for this community-wide celebration.

6:00-7:00 p.m. Boutique and no-host Bar.

7:00 p.m. Holiday Dinner.

8:15 p.m. Performance by Opera San Jose.

RSVP and/or call (408) 293 7122 or go to our website at

iahfsj.org

\$50 members; \$55 guests; \$25 students.

This Program is dedicated to former Vice-Mayor Frank Fiscaletti, a long-time Board Member of Opera San Jose, for his contribution to the arts in the community.

Due to pandemic restrictions, we will not have our traditional buffet. Instead, this year's caterer Tony & Alba's Restaurant will prepare pre-selected boxed dinner of either Chicken or Eggplant Parmigiana and Salad. Dessert will be served during intermission. IMPORTANT: Both Opera San Jose and the IAHF require proof of Covid-19 vaccination or a 72-hour valid Covid-Test certification. Mask is required, per County guidelines, unless while eating or drinking.

Event co-chairs: Ken Borelli, Jeanne McCann, Kay Virgilio & Tony Zerbo.

RSVP below, call 408-293-7122, or email: iahfsj6@gmail.com

Payment: All IAHF events may be paid online at iahfsj.org/events

() Members at \$50.00 _____; () Non Members at \$55.00 _____; () Students at \$25.00 _____

Name _____,

Choice of Chicken Parmigiana _____ or Eggplant Parmigiana _____.

Credit card payments may be made over the phone at 408 293-7122.

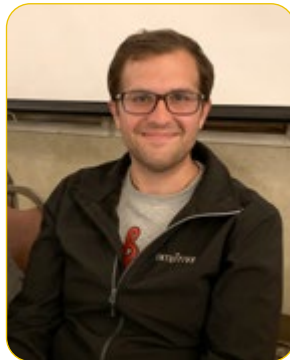
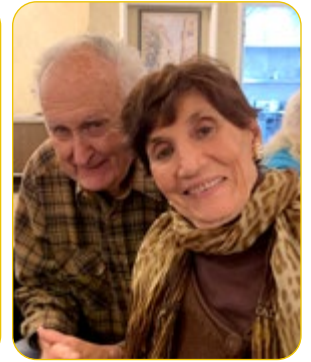
List names of people in your party _____

Or....make your check payable to:
IAHF
425 N. Fourth Street,
San Jose, CA 95112

≈ ANNUAL IAHF MEMBERSHIP DINNER ≈

What a great turnout we had on Wednesday, November 9th, as we held our annual Membership Dinner. We enjoyed a wonderful dinner, as always, prepared by wonderful cooks: Frank Lucito, Kay Virgilio and Ken Borelli. Ten board members were welcomed during that evening. Our newest board members are Elise Habra, Joe Rosati, Louie Lombardo, Joe Lucito, Ken Borelli and Sharon McCray.

The board members renewing their terms are Lucia Clemente, Marie Bertola, Frank LoCicero, Azie Habib and Seth Michelson. I look forward to working with everyone in the coming year, as well as getting back on track with our events. If you have ideas, are interested in helping plan an event or volunteering at one, please contact the office and let us know. — Article by Dana Zuccarello ≈





NAPOLI

NOVEMBER REGIONAL LUNCHEON & PRE-HOLIDAY RAFFLE



Our regional luncheon saluting Naples was held on November 18. Our chefs, Ken Borelli and Joe Locito, outdid themselves with epicurean delights including a seasonal greens salad, ziti al forno, roasted broccoli with caramelized onions and herbed bread, followed by dessert which consisted of peaches with ricotta and cream dusted with crushed amaretti accompanied by a pair of Sfogliatelle biscotti. Thank you to our volunteer staff including Kay Virgilio, Christie Gilcrest, Lucia Clementi, Dave Perzinski, Rebecca Morici, Sandy Strauss, Azie Habib, Joe and Judi Rizzuto and Stanley Olivar.

After lunch, we conducted our pre-holiday raffle which was co-chaired by Ken Borelli, Dave Perzinski and Nanci Wilborn. Prizes included such gifts as imported Italian pottery, restaurant gift certificates, gourmet foods, candy and fine wines and port. We would like to give a special thank you to our prize donors Jackie Pighini, Tina Coghlan, Col. Bobby Moorhatch, Jo Macaluso, Kathy Winkelman, Dana Zuccarello, Maria Gloria, Guglielmo Winery, Angie DiBenedetto, Joe Locito, Zina Russo, Ken Borelli, Sharon McCray, Denise & Sal Campagna, Nanci Wilborn and Rebecca Morici.

We apologize if we omitted the names of any volunteers or donors. Congratulations to our prize winners Vicki DeVitto, Fontana, Sandi DiBari, Vince Cortese, Rebecca Morici, Vera Girolami, The Underhill & Snow Family, Jan Wittman, Rose Crimini, Rolanda Dixon, Max Jedda, Janet Hanly, Karen Gall, Stoney Olivar, Marie Lemucchi, Carolyn Burrous, Margaret Ludwico, Joe & Judy Rizzuto, Mario Pergallini, Azie Habib, Sue Conde, Enrica Poggio, Diego Certa, Patrick Riley, Ralph Longo, Fran Vader, Napolitano, Lug Quachinelli, Maria Rodrigues, S. Minor, Linda & Bob Binkley, Peter Lopresto, Joseph Piazza, Rozsa Harding, Darlene Gardner, Erma Coty and Lucia Clementi.

And last but certainly not least, a huge shout out to our wonderful members who purchased raffle tickets. Because of your generosity, we netted over \$5300 which will go into our general fund. GRAZIE TANTE.

Hope to see everyone at the Festa Di Natale, December 16.

-- Article by Nanci Wilborn ~



DECEMBER REGIONAL LUNCH

VENETO

In addition to the many prepared dishes not found in restaurants, the event included informal lectures and chats about the region. These luncheons are always learning experiences. For example many years ago, one of the regional lunches about Basilicata prompted me to take a memorable trip to the cave city of Matera Sasso, a UNESCO World Heritage Site. Many more places are now on my "visit" list, all based on our member's stories and recollections at the events.

Last month's lunch focused on the Veneto Region. It is a diverse area that sometimes lives in the shadow of Venezia, but when you move away from that stunning city you find some equally fascinating parts of the region. Many of our members trace their origins to that area. One amazing story that emerged from the luncheon was the origins of the famed dessert, "Tiramisu." The origins of the dessert came from Treviso in early 1950. IAHF member, Alfio Crema, gave a

talk about his connection with the creator of Tiramisu. The dessert originated in a small bakery/cafe in a neighborhood by his home in Treviso. For those interested, Alfio's talk was filmed by our emerging film producer, Dave Perzinski. Dave put the talk online from our IAHF website. As an FYI, Dave has also edited many of our talks and cultural presentation and they can be found on our site as well.

The regional lunch also featured such classic dishes from the Veneto as risi bisi or rice and peas with prosciutto and sausage using black rice from Piedmonte, shrimp Treviso with polenta, a fresh green salad and of course tiramisu for dessert. In addition, we toasted the event with a "Bellini", a peach juice and prosecco cocktail from the famed Harry's Bar in Venezia. A non-alcoholic version was also served using sparkling apple cider and peach juice.

A special "Grazie" to our IAHF volunteers who made the event possible. They included Joe Lucito, Kay Virgilio, Rebecca Morici, Dave Perzinski, Lucia Clementi, Dorthy LoPresti, Christan Gilcrest, Stanley Olivar, and Nanci Wilborn. Nanci provided the signature dessert, tiramisu (or translated from the Venetian dialect, "pick me up"!).

It was also great to see Chris Hudson, who was a previous scholarship chair at the event. Her mother was a contributor to our newsletter and had shared stories of Mt Shasta Days growing up among a community of Italian immigrants from the Veneto. Chris is editing her mom's stories as a tribute and memorial to Mary. I am sure we will be hearing more of this project as it unfolds. And such is the magic of our regional lunches, in chatting about Mt Shasta and Weed California, Chris and Nanci Wilborn found out they are cousins, related through Mary Reginato Hudson! -- Article by Ken Borelli ~

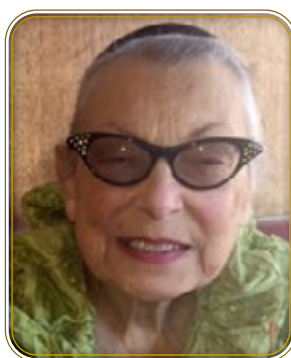


It is amazing when you think about all the support the IAHF has had over the years. This is not just locally but throughout the Bay Area. A recent reflection comes to mind. In thanking the IAHF member from San Francisco, Maria Gloria, for a generous donation to our Pre Holiday Raffle, she had told me of a special project she took on to help save a recently discovered 16th century Baroque mural that is being restored in her father's home town Pomarico, Provincia de Matera. Several of our members are familiar with the area coming from Tricarico. A cousin who is a school teacher in the town and Maria Gloria were corresponding about the discovery of the mural and the project in general, resulting in Maria Gloria helping with a donation to the restoration project in memory of her father. It is a reminder too regarding how our family links have impacted many of the small towns and communities throughout Italy and the United States. Not only has the mural been restored but Pomarico had devel-



oped a "Museo della Cultura Contadina e Delle Tradizioni Popolari", as a tribute to the art and culture of its country folk, of which Maria Gloria embraced whole heartedly, both philosophically and with resources. From many a chat I know how much she respects Italian folk art traditions and her contadini roots.

In addition and coordinated by her cousin, she helped refurbish a school room alla Ikea, in honor of her teacher cousin. "I bambini" wrote a



simple bilingual thank you note, "Questa stanza e dedicata ai bambini che hai sempre amato, Grazie, Gloria!" and the English version, "This room is for the children you've always loved!" And the municipality of Pomarico presented her with a certificate of Honorary Citizenship. Papa would have been proud. Some of our readers may also know of Maria Gloria in her column for the Italo-Americano. One person really can make a difference. Grazie Maria Gloria. — Article by Ken Borelli ~

Emily Ray Shines!

Mission Chamber Orchestra of San Jose, conducted by IAHF Patron member Emily Ray, presented a well-attended concert of not 1 but 3 world premieres on November 13th at San Jose Scottish Rite Auditorium.

Celebrated Italian composer Henry Mollicone happened to be one of 3 featured composers (see photo with conductor Emily Ray). The two others were Leslie La Barre, now Florida-based, and locally-based Adrienne Albert who was present at the concert.

To cap the evening, the Chamber Orchestra played Felix Mendelssohn's Symphony no. 4 in A, op. 90, "Italian".

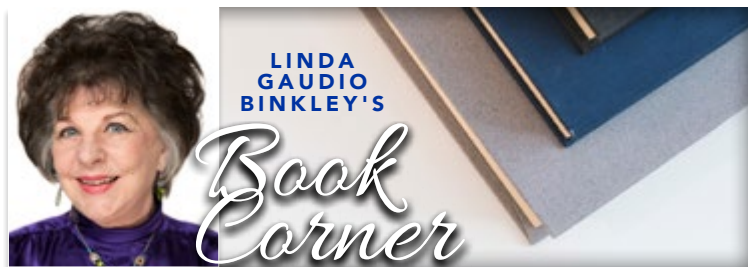
-- Article and photo by Stanley Olivar ~



ZOOM in to all the great IAHF Classes & Events!

Download the ZOOM app at:
<https://zoom.us/download>





The Heart of Bakers and Artists / Daily Bread



by Antoinette Truglio Martin

I am pleased to review this book written for young people, perhaps middle school age. Most of us in the IAHF are well aware of the difficulties encountered by immigrants at the turn of the twentieth century. Store owner who had put signs in their windows in the late 1800's N.I.N.A (No Irish Need Apply) were happy to keep the signs in place during the Italian immigration. If you think the youngsters in your family are not aware of the times

and travails of these immigrants, some of whom were our ancestors, then this is a meaningful book to offer them.

The story centers around a single family who is enduring excessive financial hardship. The eldest daughter who craves and education is forced out of necessity to apprentice to a baker while simultane-

ously trying to attend school. Rising in pre-dawn hours to trudge through the yet un-plowed snow of New York City is artfully and accurately described. This generous daughter is soon joined by her younger sister who is determined to learn the art of making bread to help sustain her family. This daily bread, life sustaining, is hand delivered by the young apprentices throughout the neighborhood. This delivery work is not done without incident. It was a rough neighborhood. I found it amazing the parents, no matter how desperate, would allow a 14-year-old out on those streets let alone a little one.

This theme of selflessness and sacrifice weaves its way through the story. But many other youthful problems are addressed as well, especially bullying. This will hit home to many young readers. It's clearly not a new problem in society, especially among school-age children. Name-calling, based on nationality or race also rears its ugly head in the story. And the legality of the employment of young children is an eye-opener.

There is also a goodly bit of education revealed through the back story of the husband and wife bakery owners. The story pre-dates the Holocaust, but the viciousness and violence of the pogroms is revealed. With this backstory we again find suffering, sadness and survival. These co-protagonists are easy to love and to remember.

This book is published under the title *The Heart of Bakers and Artists*; but if you buy it used you might find it under the original title *Daily Bread*. I did not find an explanation as to why the original sweet title was changed.

LINDA GAUDIO BINKLEY'S

Italian Word or Phrase of the Month

Ora or Adesso (Now)

Both **ora** and **adesso** mean **now**. They both derive from Latin. **Ora** means hour in Latin and **adesso** is derived from **ad ipsom** which translates to **in this moment**. These words are interchangeable, so you can use whichever you please.

I have an appointment now. I will call you this evening.

- *Ora ho un appuntamento. Ti chiamo questa sera.*
- *Ho un appuntamento adesso. Ti chiamo questa sera.*

Generally, throughout Italy, **ora** appears at the beginning of the sentence and **adesso** at the end.

Adesso is more commonly preferred in the north, **ora** is preferred around Tuscany. In Rome and south you will sometimes hear **mo'** which can be sourced to Dante in the Divina Commedia. It is derived from the Latin word for moment, **momentum**.

If you want to say right now, just add the word **proprio** in front of **ora** or **adesso**.



AGRITURISMO *by Antonio Tasca*



WHAT IS IT?

Agriturismo is an alternative way of experiencing Italy. Many farms invite tourists to visit, work, eat and stay over. The Italian government provides subsidies to small operating farms. This permits farmers to continue operations and make a profit. Many small farms have been abandoned in Italy in the past 75 years as people have migrated to cities in search of jobs and better opportunities. A way of life is at risk and the promotion of agriturismo by the government is helping farmers stay in business.

There are many choices available. Some farmers open up to visitors during harvest time and permit them to participate in the annual event. Others offer first class accommodation with resident chefs. A few showcase their renowned connection to a feudal, baronial past. Most have stands where visitors can stop and buy olive oil, vegetables, legumes and fruit.



OUR FIRST EXPERIENCE

I was visiting Sicily with three friends from the U.S. We had toured the southeastern part of the island, two provinces least known to tourists, Syracuse and Ragusa. We were not disappointed. Compared with the provinces of Messina, Palermo, Catania and Trapani we found these two provinces rural and

remote. There are many worthy places to see and lots of history to absorb. The Greek and Roman ruins of Syracuse are well known. Less known are smaller towns that feature 17th century architecture and unique products to those provinces.

We decided to stay in the province of Enna close to Piazza Armerina. The following day we would visit the famous Roman Villa Del Casale. The province of Enna is a vast granary with numerous olive and prickly pear farms. We selected the upscale agriturismo Leano about 3 miles outside town. We arrived late. It was already dark. A fashionably dressed Moroccan woman greeted us. She helped us get settled for the night. The resident chef prepared a wonderful welcoming meal for us.

The Leano has 10 rooms, some single, others capable of hosting a small family. Each bedroom had its private toilet and shower. We

needed a good night's rest after a daylong trek by car. We found the place comfortable and relaxing.

Next morning, we were treated to an al fresco breakfast. A large array of fruits, grains, breads and drinks welcomed us. The dining area faced an elegant stone house, where the farm owners live. Centenarian olive trees and prickly pears trees surrounded a large activity center. A solitary old dog patrolled the area stopping to greet each visitor. You could not imagine a more bucolic setting. Satisfied we bid our hosts goodbye and headed to the Villa Romana.

VILLA ROMANA DEL CASALE

Located about 3 km from Piazza Armerina, this villa was discovered around 1929. It had been covered by mudslides. It took almost 30 years to dig it out and open it up to visitors. It is now a UNESCO World Heritage Site. Its roots go back to the 4th Century A.D.



You park at the entrance and walk down to the villa. Street vendors greet you along the way with souvenirs, fresh juices and exotic fruit. My favorite is always a large glass of pomegranate juice and a plate of ice-cold prickly pear fruit.

The owner of the villa was a wealthy senatorial aristocrat. The property is a sprawling place covering 22 acres. The villa has beautiful mosaics depicting a variety of animals and the traditional hunt. A huge dining room where lavish banquets, for which Romans were

famous, took place. Platforms have been erected to permit visitors to peruse the site without disrupting or damaging its contents. It is a typical aristocratic Roman house on steroids. Visitors find the communal bathrooms for men and women amusing. The villa has inside plumbing and heating. A central kitchen stands alone.

>>>





OUR SECOND EXPERIENCE

The following day we headed toward the Nebrodi Mountains in search of a place to eat that one of my friends and I had visited a few years back. He was anxious to share the adventure with our other two friends. We reached our destination early. They were still closed. It is

about 5 miles from the town of Sinagra in the province of Messina. The name of the place is Fratelli Borello.

This agriturismo is highly acclaimed for the quality of its locally raised products. The black Nebrodi wild pig reigns supreme. In addition to the restaurant, visitors can visit the take-out store where they can buy wines, sausages, salami, prosciutto, cheese, filberts and other products. There are 6 bedrooms on the top floor for those who want to stay over and visit the local forest.

The lunch is a memorable feast. You are greeted with an assortment of some 15 appetizers. You are served three types of pasta, roasted meats, wine, sweets and a homemade digestivo. It is impossible


to eat everything that is brought to your table. We requested a doggy bag. We shared our bounty later on with our neighbors.

As a footnote, next door to the Fratelli Borello is another Borello restaurant, larger but not as good we were told. A wayward brother owns it. The two brothers don't talk with one another. Their falling out is an often-repeated Sicilian tragedy.



IN CLOSING


Sicily has a lot to offer to the adventurous visitor. There is much to explore and enjoy. Much remains untouched by modernity ... Agriturismo is a means to an end if you are interested in sampling the unaffected life of the rural parts of the island.

There are 231 farmhouses in Sicily that welcome visitors. The provinces of Palermo, Messina, Catania and Trapani have the bulk. Fewer but intriguing venues can be found in the provinces of Enna, Agrigento, Caltanissetta, Syracuse and Ragusa. 



It's All Tax Deductible!

It's December already? Where has the time gone? As we look back over the past year, it seems like just yesterday that we were ushering in a very uncertain 2021. In just a manner of days, 2022 will be upon us! But before then, please consider what you can do for the IAHF. The board has been discussing capital improvements to the hall and I'd like to invite you to be part of the projects! Please consider what you can donate before the end of the year. Remember, it is all tax deductible. If everyone could give something, we could go forward with our plans and spruce up the hall. Is it \$25? Is it \$50? \$100? \$1000? Every little bit helps!

Mille grazie, Dana Zuccarello 

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Lucia's COOKING CLASS NEWS

I have two cooking classes to report on in this issue, October's and November's.

OCTOBER CLASS

The October cooking class featured Italian Harvest Fruit Desserts and was taught by Ken Borelli, Nanci Wilborn and yours truly. What could be better than seasonal Autumn fruit made into sweet desserts? It was the perfect way to welcome in the new season.

The beauty of each of these recipes is that they are very easy to prepare and the amount of sugar can be adjusted to an individual's taste.

Ken Borelli began the class teaching us how to make his yummy Baked Stuffed Apples. These apple treats were stuffed with butter, raisins, chopped walnuts, brown sugar and cinnamon and topped with a syrup of lemon, brandy and water. They were baked in the oven for about 45 minutes until they were soft and fragrant.

Next, Ken taught us how to make a fruit treat that any fig lover would adore, Baked Stuffed Figs. These distinctive morsels were infused with gorgonzola cheese, minced walnuts, prosciutto, and a splash of balsamic vinegar. Into the oven they went for about 20 minutes and were ready once they caramelized. What a tasty combination of sweet and savory.

Following Ken, Nanci Wilborn took to the cooking stage and taught us how to make Baked Pears. With this recipe, Nanci roasted the pears in butter for 30 minutes, poured balsamic vinegar over them and roasted them for another 7 minutes. Afterwards, she spooned the juice over the pears, added gorgonzola cheese over the tops and drizzled them with honey. Yummy!

I was up next for the class, and I taught a Northern Italian dessert called Panna Cotta (cooked cream) with Fruit Topping. Panna Cotta is similar to pudding but does not require eggs. I began by making the panna cotta which consisted of gelatin, water, heavy cream, milk, sugar, vanilla and salt and was simmered in a saucepan. Next, the saucepan was placed in an ice bath to

cool and the mixture was poured into bowls, topped with pomegranate seeds, mandarin and pear slices and refrigerated (minimum of four hours).

Here are the recipes from the October class. They are also on the IAHF website at: <https://www.iahfsj.org/classes>



BAKED STUFFED APPLES RECIPE

– By Ken Borelli

Ingredients:

- 2 apples
- ½ cup raisins
- ½ cup butter
- ½ cup chopped walnuts
- ½ cup brown sugar
- Cinnamon to taste

Preparation:

There are two ways to bake the apples: 1) halve the apples and scoop out the center for a large pocket taking out and seeds and core, or; 2) using a whole apple with an apple corer. Cut the top and then core the center and scoop out the seeds and core, optional for a presentation you can put the top back on the apple when baking.

Using the mixture noted above, stuff the apples generously and bake in a Pyrex pan (my preference). Fill the bottom of the pan with some water (about a quarter to a half an inch). I use a little lemon juice water, and liquor (brandy) and bake in 350° oven for about 45 minutes until the apples are soft. The baking time depends on the type of apple used and size, so you will need to

check on them in the oven for consistency. Serve with whatever sauce is left, and, or with vanilla ice cream and or whipped cream.



BAKED STUFFED FIGS RECIPE

– By Ken Borelli

A great seasonal treat is baked stuffed figs and rather than give a recipe of ratios, given the size of the figs and amount you plan on serving, a brief discussion should be satisfactory. Again, like the stuffed apples there are two ways to bake the figs, whole or sliced in half.

Since figs are soft and fleshy, one is really infusing the figs with a small amount of gorgonzola cheese, minced walnut, a small piece of prosciutto, and a dab of a well-aged balsamic vinegar. Bake the figs at a low heat of 200-250°, for 20 minutes so the stuffed figs caramelize slowly. Depending on the size of the figs, one or two usually suffice. When I have ordered the figs at a restaurant, they are usually a large brown fig, however, I bake whatever fig I can harvest. If the figs are large they are usually served with a knife and fork, however, if the figs are small halves they are simply eaten as finger food.

The combination is a classic dish and part of Italian rustic cuisine. I recall figs, fresh and/or dried, being served simply with stuffed walnuts and sometimes dusted with powdered sugar and served unbaked.

I was not sure I would find fresh figs for this class, so I purchased some dried mission figs, soaked overnight at room temperature, patted dry on paper toweling, and sliced in half, and stuffed with a blend of mascarpone >>



cheese, diced walnut, and a small piece of dark chocolate and baked in low heat for the same amount of time. They came out very well.



BAKED PEARS RECIPE

– By Nanci Wilborn

Ingredients:

- 4 tablespoons unsalted butter
- 4 Bosc pears (cut in half and cored)
- 5 tablespoons balsamic vinegar
- ½ pound gorgonzola (or fresh goat) cheese
- 1/3 cup honey

Preparation:

1. Preheat oven to 400°
2. Melt butter in a 9x13 pan
3. Place pears cut side down in butter and roast for 30 minutes
4. Pour vinegar over pears and roast and additional 7 minutes
5. Turn pears over—cut side up
6. Spoon juice over pears
7. Arrange cheese on top
8. Drizzle with honey and enjoy

PANNA COTTA WITH FRUIT TOPPING RECIPE

Ingredients:



- 3 Tbsp cold water
- 4 tsp gelatin
- 3 cups heavy cream
- 1 cup whole milk
- 1/2 cup granulated sugar
- Pinch salt
- 2 tsp vanilla extract
- Fruit of choice (berries, pomegran-

ates, chopped pears, orange, or mandarin slices)

Preparation:

1. Pour water into a bowl, sprinkle gelatin on the water and mix right away. Let rest for at least 5 minutes.
2. Fill a very large bowl with a few cups of ice and enough cold water to come about halfway up the bowl.
3. Meanwhile, in a large saucepan heat heavy cream, milk, sugar and salt to a simmer stirring frequently to dissolve sugar. Remove from heat once it simmers.
4. Heat gelatin mixture in the microwave on high power for 10 - 15 seconds to melt mixture to liquid form and pour into cream mixture and stir for 30 seconds.
5. Set saucepan over ice bath in large bowl and stir until it's cool to the touch. Stir in vanilla.
6. Divide mixture among 8 (6 oz.) ramekins (or use wine glasses/dessert cups), adding about 1/2 cup to each.
7. Cover with plastic wrap and refrigerate until set, at least 4 hours.
8. You can serve right from the cups or to unmold run a thin sharp knife around the inside edge of the ramekin then dip the ramekin in very hot water for about 5 - 10 seconds (be sure not to let water flow over top!).
9. Then using fingertip gently pull the panna cotta from the inner edges to help peel it away from the sides, then invert onto dessert plate and tap to help unmold.
10. Top with fruit or berry sauce

NOVEMBER CLASS

Our November cooking class is always such a joy because it prepares us to get ready for our Holiday baking. We were fortunate to have master baker extraordinaire, Kathy Lohman, teaching the Holiday cookie class. Kathy taught us how to make two cookies, Soft Lemon Cookies with Limoncello Glaze and Cannoli Cookies. Some of us had never heard of Cannoli Cookies, so we were in for a real treat.

The first cookie that Kathy taught us to make was a lemon cookie which she began by summarizing all of the ingredients, including flour, baking powder, salt, butter, sugar, mascarpone cheese, lemon extract and eggs.

My favorite part of the class was while Kathy mixed the cookie ingredients, she wove

delightful stories about her mother and 101-year old cousin, Mary Butero. Both influenced and encouraged her in her love of baking. Sadly, Kathy's mother passed away when Kathy was only 24 years old.

After the cookie dough was mixed, Kathy instructed our students to use a cookie scoop to measure the dough, roll it and place it on a baking sheet. Next, the baking sheet was placed in a 350° oven. Meanwhile, a glaze was made of confectioners' sugar, limoncello, milk and lemon zest. Once the cookies were baked, they were cooled and the glaze was drizzled over the cookies. Talk about a cookie-monsters' dream! They were delectable!



The second cookie that Kathy taught us to make was a Cannoli Cookie. Kathy started by mixing the following ingredients to prepare the dough: flour, baking powder, salt, sugar, butter, vanilla, cinnamon, orange zest, egg, ricotta, pistachios, and chocolate chips. At this point, Kathy talked about the luscious fragrance of the dough and invited us up to smell it. She was right, it smelled scrumptious! (I wanted to eat it right out of the bowl!)

Following the mixing of the dough and like the lemon cookies, the dough was scooped with a cookie scoop, rolled, placed on a baking sheet and placed into a 350° oven. During this time, the students went to work mixing the glaze which consisted of confectioners' sugar, milk and vanilla extract. After the cannoli cookies came out of the oven and cooled, the glaze was painted on the cookies. This was another cookie lovers' sweet fantasy that Kathy definitely delivered!

We want to thank Kathy for sharing her baking talent with us and her crew, Rose O'Brien, Jennifer Cole, Debbie Laundrie and Larry Lohman for assisting with the class. And I want to send a big thank you to all of our students who support the program. We couldn't do it without you! > >

Here are Kathy's cookie recipes and they are also on the IAHF website at: <https://www.iahfsj.org/classes>



SOFT LEMON COOKIES WITH LIMONCELLO GLAZE RECIPE

(Yield: about 34 cookies)

Cookie Ingredients:

- 2 ½ cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- ¼ cup (½ stick) unsalted butter, softened
- 1 cup granulated sugar
- ½ cup mascarpone cheese, room temperature
- Zest of 1 lemon
- ½ teaspoon lemon extract
- 2 large eggs

Lemon Glaze Ingredients:

- 1 cup confectioners' sugar
- 1 ½ tablespoons limoncello or fresh lemon juice
- ½ tablespoon whole milk
- Zest of 1 lemon

Preparation:

1. Preheat oven to 350°.
2. To make the cookies: In a mixing bowl, whisk together the flour, baking powder, and salt. Set aside.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat the butter and sugar on medium speed until fluffy, about 5 minutes. Add the mascarpone, lemon

zest, lemon extract, and eggs. Mix until smooth.

4. Decrease the speed to low and add the flour mixture. Mix until the flour is fully incorporated. Do not overmix.
5. Drop by level tablespoons about 2 inches apart onto an ungreased baking sheet or parchment paper and bake for 15 minutes. Transfer to a wire rack to cool.
6. To make the glaze: In a bowl, combine the confectioners' sugar, limoncello, milk and lemon zest. Mix until smooth. Drizzle over the cookies. Allow the glaze to dry completely.



CANNOLI COOKIES RECIPE

Cookie Ingredients:

- 1 cup unsalted pistachios
- 2 cups all-purpose flour
- 1 ½ teaspoons baking powder
- ½ teaspoon salt
- 1 cup granulated sugar
- ½ cup (1 stick) unsalted butter, at room temperature
- 2 teaspoons vanilla extract
- 1 ¼ teaspoons ground cinnamon
- Zest of 1 orange
- 1 large egg, at room temperature
- 8 ounces whole milk ricotta, at room temperature
- 1 cup mini semisweet chocolate chips

Glaze Ingredients:

- 2 cups confectioners' sugar
- 3 tablespoons milk, plus more as needed

- ¼ teaspoon vanilla extract

Decorating:

- Crushed pistachios
- Candied cherries

Preparation:

1. Preheat the oven to 350°. Line baking sheet with parchment paper.
2. To make the cookies: In a food processor, process the pistachios until coarsely chopped, 15-20 seconds. Transfer to a small bowl and set aside.
3. In a large bowl, whisk together the flour, baking powder, and salt. Set aside.
4. In a bowl of a stand mixer fitted with the paddle attachment, combine the granulated sugar, butter, vanilla, cinnamon, and orange zest. Beat for about 5 minutes on medium-high speed until fluffy.
5. Add the egg and ricotta. Beat again on medium high speed to combine.
6. Add the dry ingredients, little by little, and beat on medium-high speed until the dough forms. Mix in the pistachios and chocolate chips.
7. Using a tablespoon, portion the dough, roll it into balls, and place 2 inches apart on the prepared baking sheet.
8. Bake for 10-12 minutes. The bottoms of the cookies should be slightly brown. Cool completely before glazing.
9. To make the glaze: In a medium bowl, mix together the confectioners' sugar, milk, and vanilla until a smooth glaze forms. Add less milk for a thicker glaze or more for a thinner glaze. Spoon the glaze over the cookies and decorate with chopped pistachios and candied cherries as desired.

This was our last class of the season and our cooking classes will resume in the Spring of 2022. Meanwhile, I wish all of our members, families and friends a Merry Christmas and a Happy, Healthy New Year!!! Auguri a tutti!!!

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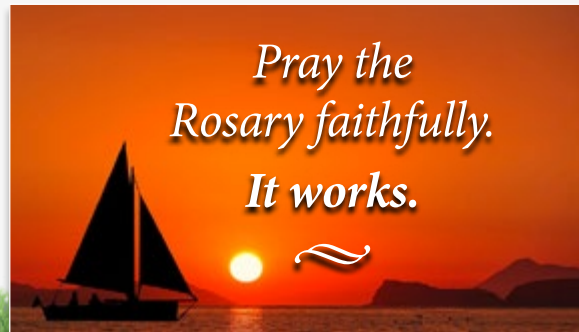
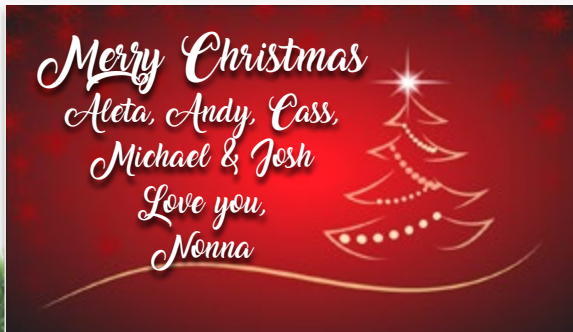
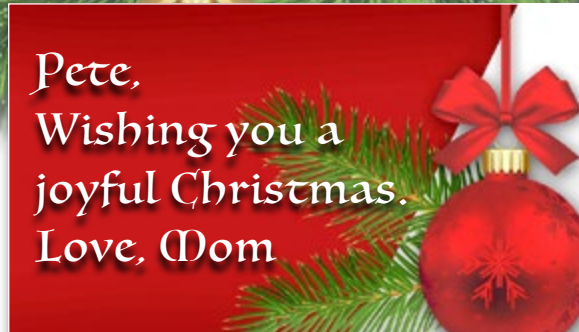
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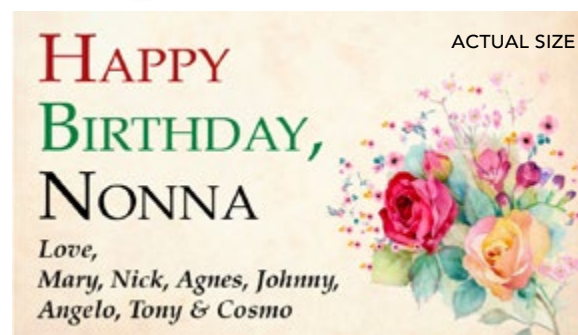
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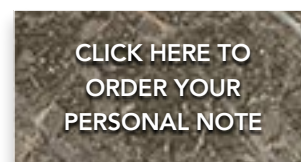
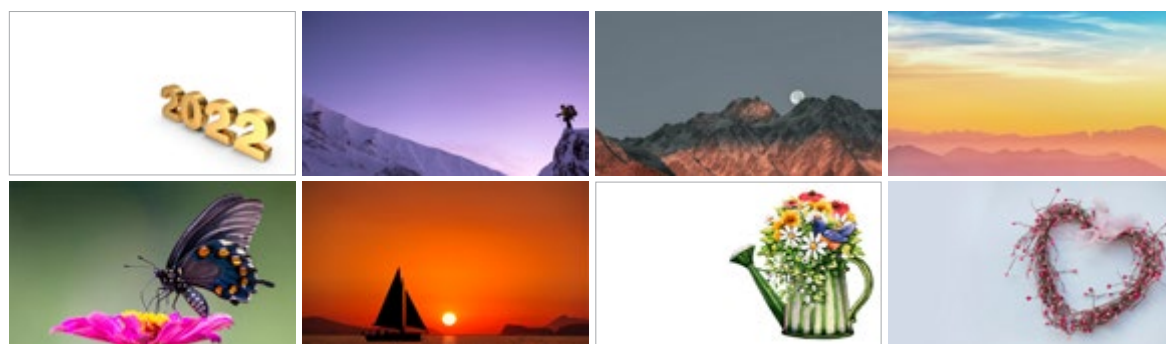
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- See chart for size and prices per running time.
- The price for a business card size ad starts at only \$20 for one newsletter issue.

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PROFESSIONAL EXPERIENCE

Rosetta is a full-time, professional real estate agent assisting in buying and selling homes in all of Santa Clara County. Throughout the years, Rosetta has earned many achievements and awards such as International Presidents Elite, Top Listing Agent, Top Buyers agent, one of Silicon Valley's Top 100 agents, and Top Producers with over 22 years of sales, marketing, trust, probate and negotiation experience. Rosetta takes pride in providing 100% quality service to all her clients and has earned an impressive reputation in the real estate community. She is known for her exceptional work ethic, effective communication skills, attention to detail, and fierce negotiating experience. With her clients' best interests at heart, Rosetta understands the meaning of commitment and dedication.

EDUCATION

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

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INTERO

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