

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

LUCIA CLEMENTI / IAHF NEWSLETTER EDITOR-IN-CHIEF



PRESIDENT'S MESSAGE ~

Happy Easter!

Growing up, I always remember getting a new dress and new shoes to wear to church for Easter Sunday. Following church, we'd go to my grandparent's house in San Jose for an Easter egg hunt and dinner. New clothes, Easter

baskets and egg hunts were fun, but let's not forget the reason we celebrate Easter!

God allowed His only son, Jesus Christ, to die on the cross for our sins. He became sin for us. Now if the story had ended there, it would be a story of hopelessness. But it didn't end there! Three days later, Jesus Christ rose from the dead, just as the scriptures said! Jesus Christ became our hope for eternal life! The Easter story is mentioned in the four gospels in the Bible. One of my favorite songs at Easter time is "Up from the Grave He Arose," written by Daniel Thornton.

<https://www.youtube.com/watch?v=oN77HjfAc8k>

Up From The Grave He Arose

First verse:

Low in the grave He lay
Jesus my Savior!
Waiting the coming day
Jesus my Lord!

Chorus:

Up from the grave He arose
With a mighty triumph o'er His foes
He arose a Victor from the dark domain
And He lives forever with His saints to reign
He arose! (He arose)
He arose! (He arose)
Hallelujah! Christ arose!

Second verse:

Vainly they watch His bed
Jesus, my Savior!
Vainly they seal the dead
Jesus my Lord!

Third verse:

Death cannot keep his prey
Jesus, my Savior!
He tore the bars away
Jesus my Lord!



From all of us at the IAHF, Happy Easter to you and your families, both far and near.

God bless you all.

Dana Zuccarello / President ~

Events

AT

A GLANCE

SEE PAGE 3 FOR MORE INFORMATION

ONGOING & UPCOMING ITALIAN LANGUAGE CLASSES

- See page 3 or visit the IAHF website at <https://www.iahfsj.org/italian-classes> for information and to register

APRIL

- April 7, Thursday / Cooking Class: Poached Polpetta, and "Sunday Gravy" presentation / At the IAHF Hall
- April 21, Thursday / Regional Lunch: Lombardy & Plant Sale / \$25 members, \$30 guests / 12 Noon / At the IAHF Hall
- April 26, Tuesday / Graton Casino Day / See page 18 for information
- April 28, Thursday / Cena Fuori / Capers Eat & Drink, Campbell

MAY

- May 5, Thursday / Cooking Class: Risotto with Louie Lombardo / \$25 members, \$30 guests / 7 PM / At the IAHF Hall
- May 22, Sunday / The Annual IAHF - Tricarico Club Polenta Dinner & Dance / At The IAHF Hall / Save The Date

JUNE

- June 2, Thursday / Cooking Class: Pollo al Mattone / 7 PM / At the IAHF Hall
- June 5, Sunday / IAHF Scholarship Awards Event / 1 PM / At the IAHF Hall
- June 26, Sunday / Bocce Tournament / Campo di Bocce



APRIL

April 7, Thursday / Cooking Class: Poached Polpetta with Robert Brower / Learn how to make Robert's delicious meatballs that he will poach in a sauce / Also, he will show us his "Sunday Gravy" presentation / \$25 members / \$30 non-members / IAHF Hall, 425 N. 4th Street, San Jose / Enroll at: <https://form.jotform.com/212754933891061> or call the IAHF office at 408-293-7122

April 21, Thursday / Regional Lunch: Lombardy & Plants Sale (see page 15) 12 Noon / \$25.00 members / \$30.00 guests / IAHF HALL, 425 N. 4th Street, San Jose / Call 408 293 7122 by April 19th to RSVP

April 26, Tuesday / Graton Casino Day Trip / / See page 22 for more details or call the IAHF office at 408-293-7122

April 28, Thursday / Cena Fuori / 7 PM / Capers Eat & Drink, 1710 W. Campbell Ave., Campbell / \$45 per person / Call 408-293-7122 for details

MAY

Thursday, May 5th / 7 PM / Risotto with Louie Lombardo / Louie will teach us how to make risotto in his own unique way / \$25 members, \$30 non-members / IAHF Hall, 425 N. 4 St., San Jose / To enroll go to: <https://form.jotform.com/212754933891061> or call the IAHF office at 408-293-7122

May 22, /4pm to 7:30pm/ Polenta Dinner and Dance, The annual IAHF-Tricarico Club event / Save the date - information to follow

JUNE

June 2, Thursday / Cooking Class / Pollo al Mattone / 7:00 PM / Ken Borelli will teach how to make Pollo al Mattone / \$25 members, \$30 non-members / At the Hall / 425 N. Fourth St., San Jose, CA 95112 RSVP to 408 293 7122

June 5, Sunday / Scholarship Awards Event / 1:00 PM / At the Hall, 425 N. 4th St., San Jose / RSVP to 408 293 7122

June 26, Sunday / Bocce Tournament / 11:00 AM / \$50 to Play, \$25 to watch / Campo di Bocce, 565 University Ave, Los Gatos
RSVP to 408 293 7122

ONGOING CLASSES

- Every Monday and Wednesday / 6 PM / Marie Dalldorf teaches Italian Language Online Zoom classes / Zoom Link: <https://us-02web.zoom.us/j/84929597554>
- Advanced Beginning Italian Conversation / 10 to 11:30 AM / Every Tuesday, with Delia Schizzano / In-person class
- Intermediate Italian Conversation / 10 to 11:30 AM / Every Wednesday, with Delia Schizzano / In-person class

UPCOMING CLASSES

- Bentornati! / 6 to 7 PM / Monday, April 25 to June 27 / Online Intermediate Class
- Buongiorno! / 8 to 10 AM / Tuesday, April 26 to June 28 / Online Beginner Class
- Buonasera! / 6 to 8 PM / Tuesday, April 26 to June 28 / Online Beginner Class
- Book Club / 8 to 10 AM / Thursday, April 28 to June 30 / Online Advanced Class
- Book Club / 6 to 8 PM / Thursday, April 28 to June 30 / Online Advanced Class
- Ciao! / 11:30 AM to 1 PM / Wednesday, March 30 to June 1 / In-person Beginner Class
- Ciao! / 1 to 2:30 PM / Wednesday, March 30 to June 1 / In-person Intermediate to Advanced Class

For more information or to enroll, visit: <https://www.iahfsj.org/italian-classes>

IAHF Events **Health Policy**

In accordance with Santa Clara County and CDC guidelines at this time and until further notice, facemasks are NOT REQUIRED to attend indoor events. This includes events hosted at the IAHF.

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

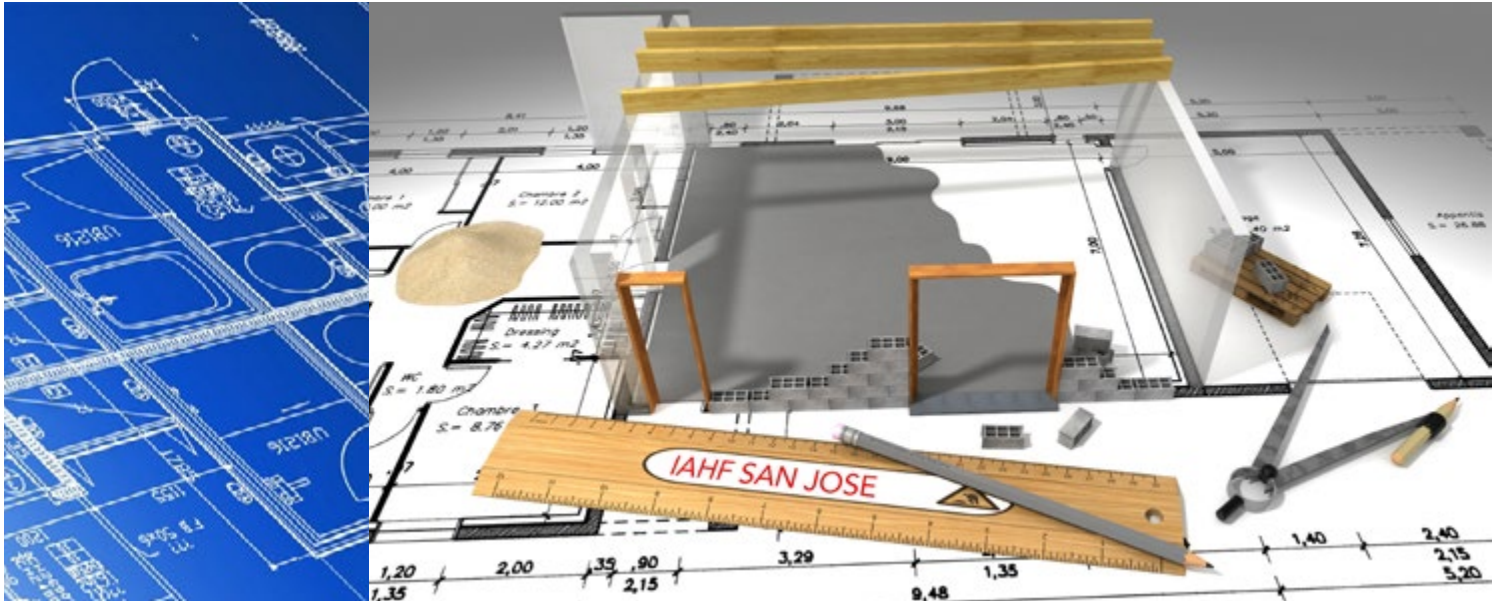
All who attend an activity or event which takes place at the IAHF Hall will need to be fully vaccinated or present negative COVID-19 test results dated within 72 hours. This policy follows the guidance set by Santa Clara County and the CDC.

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





IAHF BUILDING FUND

Our humble beginnings . . .

As many read this article, you will personally remember when the Italian American Heritage Foundation was founded as an organization in 1976. Throughout the next eight or nine years, the IAHF was able to raise large sums of money to purchase our current property at 425 North First Street. Since then, we have held countless events spanning almost four decades celebrating our Italian history and culture. The heart-beat of the IAHF.

Our realistic present . . .

As the pandemic is (hopefully) in our rearview mirror, the Board of Directors and all our wonderful volunteers at the IAHF are doing everything in our power to bring back our celebrated events and striving to create new events. There seems to be an excited spirit amongst our members as I'm able to speak with them at our events that we've held so far. I also hear of positive reports from other members, both Board and membership, about the joy of meeting back in person and enjoying each other's company.

All the while, our building needs major improvements. The BOD has met and is in discussion about the improvements we need for our building. Some of those improvements are as follows: new HVAC, new flooring, new roof, electrical upgrade, ADA restroom compliance and a new canopy, just to name a few. I have been scheduling vendors to come in and look at the various items on our list of capital improvements to get ballpark quotes. When the HVAC contractor came and looked at the units up on the roof, the first words out of his mouth were "It's a miracle your HVAC has lasted this long." Being able to do all of these things will improve our building and secure it for future generations to come. Just as countless others have done so for us back in the 70s and 80s.

Our hopeful future . . .

Now I turn to our current membership and ask everyone to consider what you can do to support our building fund, not only now but in the future! I'd like to start a building fund campaign so we can move ahead on our capital improvement projects. I am looking for at least 100 people to join with me and commit to give \$100 over the next 12 months or a one-time gift of \$1,200 for the next year. There may be some members who can give much more than this and there may be some members who can give maybe \$25 or \$50 a month. This building fund campaign will be called The President's Club and our sole purpose will be to raise funds so the future generations to come will enjoy this building just as you and I have enjoyed it all these many years.

Please take a few moments and consider what you can give.

Dana Zuccarello, President ~



≈ 2022 BOARD OF DIRECTORS ≈

Seated, L-R: Dave Perzinski, Lucia Clementi, Azie Habib, Dana Zuccarello, Ken Borelli
 Standing, L-R: Joe Lucito, Tony Zerbo, Joe Rosati, Frank Lo Cicero, Susan Monahan, Steve Ricossa,
 Madeline Damiano, Sharon McCray, Frank DeTurris, Elise Habra, Louie Lombardo. Not pictured: Marie Bertola

IAHF BOARD OF DIRECTORS 2022

IAHF OFFICERS

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

IAHF DIRECTORS AT LARGE

- Marie Bertola - *Board Member*
- Elise Habra - *Board Member*
- Frank Locicero - *Board Member*
- Joe Lucito - *Board Member*
- Susan Monahan - *Board Member*
- Steve Ricossa - *Board Member*
- Joe Rosati - *Board Member*
- Tony Zerbo - *Board Member*

PERSONAL NOTE



• 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.

PLEASE WELCOME OUR NEWEST MEMBERS

SINCE OCTOBER 2021

- DARLENE ALEXANDER • ANDREA CERECHINO-RUIZ • LINDA & DOMINIC CIRINCIONE, PhD •
- BETH CLAUSS • KATHY COSTANZA • NORMA DE LA FUENTE • CARA DiMARIA-AYALA •
- DENNIS P. KING • JOHN J. LAMANTIA • SAM LOBUE JR. • MATT MAHAN • ROSY MCCLOSKEY •
- KRISTEN NIGH • KATHY O'KANE & PETER FERRARO • DIEGO OSTUNI • RICHARD PARDINI •
- SANDY PIAZZA • ERIC PINI • ELSPETH & TONY ROSSETTI • SAN JOSE CHAMBER OF COMMERCE •

• GRAZIE 2022 BUSINESS MEMBERS •

- | | |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <ul style="list-style-type: none"> • Juliette & Georgi Kolev /
<u>Castelli Financial & Insurance Services</u> • Rosetta De Luca / <u>Intero Real Estate</u> • Diane Ferrara / <u>Hillview Packing Company, Inc.</u> • SDS NexGen Partners & Mulcahy Family /
<u>SDS NexGen Partners LP</u> | <ul style="list-style-type: none"> • San Jose Chamber of Commerce /
<u>San Jose Chamber of Commerce</u> • Myrlin & George Taddie, Jr. /
<u>Tadco Supply (Janitorial, Paper, Lighting Supplies)</u> • Al & Diana Vallorz /
<u>Mangia Tutti Inc dba Tony & Alba's Pizza & Pasta</u> |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

• GRAZIE 2022 PATRON MEMBERS •

- | | | | |
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| <ul style="list-style-type: none"> • Sal Alini & Sole Patterson • Maria Cancilla-Bandy • Anthony Barajas • Linda & Bob Binkley • Toni & Carroll Blackstock • Joseph Bogusky • Nina Boyd • Carl & Norma Brannon • Sue Cancilla-Conde & Saul Conde • Sandy & Chris Carvalho • Rene & Michelle Celsi • Dorina Teresa Cereghino • Christina & Paul Coghlan • Vince & Colleen Cortese • Alfio & Gerry Crema (Crema Properties) | <ul style="list-style-type: none"> • Ruby Domino • Cornelius Fiocco • Ben & Christy Foster • Peter & Marjorie Gaudio • Judge Al & Vera Girolami • Paul & Jenna Greco • Emilio Guglielmo Family Winery • Charles P. Gullo, Jr. • Mike & Kathy Gutto • Mark & Andrea Kenter • Steven & Alma Landi • Mark & Jeanne Lazzarini • Kathy & Larry Lohman • Louie & Marca Lombardo • Peter & Norma LoPresto | <ul style="list-style-type: none"> • Tony & Lorraine Maciejowski • Susan & Steven Minor • Sue & Chris Monahan • Rebecca & Anthony Morici • Tony Nespole, M.D. & Billie J. Sgarlato • Maryanne Nola • William J. Palley & CJ Liang • John & Diane Paulson • Kevin & Rose Pezzaniti • Joe & Linda Pfahnl • Tony & Martha Piazza • Camie Piccolo-Nicholson & Michael Nicholson • Jackie Pighini | <ul style="list-style-type: none"> • Jim Pignone & Leslie Snow • Michael & Emily Ray • Francois & Beth Rodigari • Richard & Genevieve Rolla • Paolo J. Romano • James Sanfilippo, DDS & Gail Hunter • Virginia M. Sincich • Paul & Mary Stabile • Janis & Butch Stumhoffer • Joan & Mary Taft • Al & Diana Vallorz • Karen Vanderpan & John Dods • Anthony J. Zerbo |
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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 ◆

PLEASE CONSIDER BECOMING A LEGACY CIRCLE DONOR. CALL 408-293-7122 FOR MORE INFORMATION.

SUPER IAHF MEMBERSHIP

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

LA DOLCE VITA / \$3,000 LEVEL

- Mike Console
- Felix and Marie Dalldorf
- Ebe Frasse

MONTESORI / \$1,000 LEVEL

- Col. Bobby B. Moorhatch

MEDICI / \$500 LEVEL

- Jo Ann & Roger Bjornstad
- Dominic & Suzanne Cortese
- Rose Crimi
- Frank DeTurris Sr.
- Maria Gloria
- Larry & Diane Lovaglia
- Marilyn Payne
- Joe & Judi Rizzuto
- Juliana Severo

DA VINCI / \$250 LEVEL

- Joyce Allegro & Jerry Sheridan
- Leslie & Jay Berger
- Eugene & Christine Bernardini
- Lisa & Robert Blickenstaff
- Ken Borelli
- Agostino Burzio
- Sal & Denise Campagna
- Dr. Anthony & Clare Cedolini
- Ann & Richard Cerniglia
- Frank & Theresa Cetani
- Gwen Benassi & Rich Daulton
- Joe & Cathy De Maria
- Mel Di Salvo & Anna Sordello
- Al & Kathy DiFrancesco
- Frank Fiscalini

- Steve & Phyllis Hallgrimson
- Jim & Janice Jones
- Joe & Kaye Lucito
- Sharon McCray & Robert Martinez Jr.
- Janet Muscio & Bill McCraw
- Carmine & Stacey Ann Napolitano
- Michael & Gail Paccioretti
- Marge Papp
- Dave Perzinski & Lucia Clementi
- Stephen & Katherine Ricossa
- John & Marjorie Scandizzo
- Janice & John Travis
- Nanci Arata Wilborn
- Kathy & Karl Winkelman
- Dana R. Zuccarello

-- Article by Dave Perzinski / Membership Chair

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AmazonSmile will donate a portion of your eligible purchases to
Italian American Heritage Foundation Inc at no cost to you!

RECOGNIZING LONGTIME IAHF MEMBERS

The Board would like to recognize some longtime members going all the way back to 1977 of the San Jose Italian American Heritage Foundation who are still currently active! Does forty-five years feel that long ago to anyone?

- Tom and Pauline Ferrito
- Frank Fiscalini
- Maria Gloria
- Joseph and Carmella Gullo
- Matilde and Italo Olivero

Shortly after 1977, the membership slowly began to grow, and the IAHF would like to note the additional members who joined in 1978:

- Nina Boyd
- Linda and Bob Binkley
- Robert and Valerie Facchino
- Frank Restivo
- Genevieve and Mary Ann Scrivano
- Ken Borelli

Celebrating active members since 1979:

- Mel Di Salvo and Anna Sordello
- Patricia and Anthony Passerelli

And finally recognizing those who joined in 1981:

- Richard P. Barbaccia
- Dr. Anthony and Clare Cedolini
- Robert J. Ravizza
- Nicholas and Diane Speno
- Anthony J. Zerbo

If you have been a long time member like those listed above and we've not included your name, please notify Lucia Clementi at lac9471@yahoo.com. The updated list will be reflected on the May issue. Thank you.

-- Article by Elise Habra ~



CALLING ALL IAHF MEMBERS!

Hello members of the IAHF! I have been elected for the Third Vice President position of our fine organization. I want to thank the membership for the support that you have given the IAHF through the years. You are our most valuable asset!

In my new role, I will be working with the newsletter and the newsletter contributors. That's where you come in... we want to hear from you! I know there's a wealth of information and knowledge out there. Tell us about yourself, your background, your families.

Do you have funny stories to share? Tell us about your contributions to the IAHF. Have you volunteered? In what capacities, what have you learned and have you made new friends? If so, just write me at lac9471@yahoo.com or

Lucia Clementi, IAHF, 425 N. Fourth Street, San Jose, CA 95112.

Thank you – I look forward to hearing from you!

-- Lucia Clementi, Third Vice President, IAHF ~

ERRATA

Although Carmella Gullo's 100th birthday party was acknowledged and celebrated on Saturday, January 29th with a drive by event, her actual birthday is on Groundhog Day, February 2nd.

WISHING CARMELLA A VERY SPECIAL 2022!

TONY TASCA

A FINAL PREFACE



Many of us at the IAHF were saddened to hear of the unexpected death of Tony Tasca. Last month, he wrote a fascinating article on the Italian islands surrounding the mainland. It was an amazing piece both in terms of content and style.

This preface is in part for an article in this month's newsletter which he had just completed on the languages spoken in Italy today, and also as a homage to the man. For many of us who had a relationship with Tony, his death was an unexpected shock and hard to integrate into our daily contacts with him. About two weeks ago, he visited the IAHF for a regional lunch and plans were underway for Tony to join our cooking team. In addition, we were trying to set up a date to coordinate a meeting for [The Italifornian](#). Just the normal business of the day, except now he will no longer be there to share his insight.

For those of you who have followed Tony's pieces in the IAHF NEWS, I am sure you can understand what a loss he is to a common love of Italianità, especially his beloved Sicily. At one point, he sent in news articles from his summer home on the northern coast of Sicily. We will be currently working on an online project in [The Italifornian](#) featuring a collection of his writings. That will be shared at a later date. Tony was a man of knowledge and style and epitomized the concept of *una bella figura* – doing it right and effortlessly elegant.

A little about the man: Antonio Tasca was born in Castel di Tusa in the Province of Messina, Sicily, in 1937. He grew up in war-torn Sicily with his parents Pippinu and Angela and his two brothers, Carmelo and Angelo. In 1955 when he was 18, Tony, his brother Carmelo and his father immigrated to the United States while

his mother and brother Angelo stayed in Sicily. When Tony arrived in the USA, he migrated to Connecticut. Tony entered the US Army in 1957 and served for 2 years. After completing his military service and while attending classes at the University of Connecticut in 1959, he met his future wife, Cassandra. They married that same year and their daughter, Talia, was born. Soon after, they moved to Palo Alto and Tony enrolled in San Jose State where he received a Bachelors in Human Resources. His Ph.D. followed in 1977.

His creative and hard-working life saw him eventually become a VP at ORC Worldwide. Upon so-called "retirement," he founded Louis Allen Worldwide specializing in organization assessment,

human resources planning and management education.

In 2010, Tony founded Skopelos Ventures LLC and remained the Executive Director until his passing. During his career, he traveled to 74 countries. Tony lived a full and rich life. He took several trips back to Sicily and Italy every year to visit family and friends and to spend time in his condominium on the shores of the Tyrrhenian Sea or at the family farm high in the hills above Castel di Tusa.

Tony really liked to enjoy his life. He loved to eat at his favorite restaurants, and he was always cooking up traditional Sicilian, Italian or Greek delicacies in his kitchen at home. Tony had friends all over the world and all were saddened by his passing. His friend Paolo Pontoniere said that "Tony was cut from an ancient block that is disappearing." That is so true yet in many ways, Tony was a man of today and of the future. Enjoy his final article for the IAHF, and remember to check out the tribute to Tony in [The Italifornian](#).

Ciao, Tony. -- Ken Borelli with John Romano ~



ITALY'S LANGUAGES

BY TONY TASCA

ITALIAN UNIFICATION

Italy is a young country. Its unification was the result of a political and social movement that consolidated different states in the peninsula into a unitary state under the Savoy monarchy based in Piedmont. The social, economic and cultural integration of Italy has proceeded at a slow pace. Italy remains an unfinished quilt of regional and local languages, customs, traditions and resentments.

Led by Garibaldi, the push for unification was launched from Salemi, Sicily by a ragtag army of 1,000 volunteers in May 1860. Soon the liberation army swelled up to 25,000 and toppled the Kingdom of Two Sicilies, [continued >>](#)

eliminated control by the Pope over the Central States of the peninsula, and pushed the Austrian-Hungarians out of the northeastern region. The year was 1871. Until then the Peninsula's rules divided it with and passed along to one another.

THE ITALIAN LANGUAGE

Following the Unification the literary language of Tuscany was chosen as the official language of the newly constituted nation (Coppino Act of 1877). At that time only 2.5% of the population spoke Italian. 75-80% of the population was illiterate causing major communication challenges.

The first Italian Prime Minister, Benso Conte di Cavour, did not speak Italian. He spoke French. Most members of the Savoy Royal Court did not speak Italian as well. The House of Savoy was a dynasty established in 1003 in the historical region of Savoy in southwest France and northwest Italy. King Emmanuel II is revered as the Father of the Unified Italy. His monument stands tall in the center of Rome.

Until then different parts of the peninsula (97.5%) spoke vernacular dialects. Educated aristocrats and the clergy spoke a medieval version of Latin. Today only 45.6% speak Italian while 3.9% speak a different language. The rest speaks primarily dialects.

Since the beginning of the 20th century efforts have been underway to assimilate different regions around a national entity. Mussolini accelerated this process by making the study of Italian obligatory. He discouraged the use of dialects and forbade periphery languages spoken in different parts of Southern Italy.

MINORITY LANGUAGES

Article 6 of the Italian Constitution accords protection to minorities. However, teaching minority languages has not been a national priority. Throughout Italy you will still find pockets of the population that speak Croatian, Friulian, Ladino, Sardinian, Slovene, South Tyrolean, Aostan and Albanian.

LET'S HIGHLIGHT SOME LANGUAGES



ARBERESHE is an ethnic and linguistic minority living in different parts of Southern Italy. You will find them in 49 different towns in Apulia, Basilicata, Molise, Calabria and Sicily. They were descendants of Albanian refugees who escaped from their homeland following the invasion

by the Ottomans between the 15th and 18th centuries. About 260,000 claimed arbereshe roots in 1976. Piana degli Albanesi and Contessa Entellina remain two viable arbereshe towns in Sicily.

Antonio Gramsci, co-founder of the Italian Communist Party, tenor Tito Schipa and entertainer Regis Philbin are three notable Arbereshe.

CALABRIAN GREEK is a variety of Greek with roots going back centuries to the Ancient and Byzantine Greek colonialization of

the region. About 2,000 people are native speakers. UNESCO recognizes it as an endangered language. Until the 15th to the 16th century it was spoken throughout the region. It has been gradually replaced by a Romance Calabrese dialect. The regional government of Calabria encourages bilingualism. The government of Greece provides support as well.

GALLO-ITALIC OF SICILY is found in 15 communities of central eastern Sicily. It dates back to the migration from Northern Italy during the reign of the Norman Roger I of Sicily and his successors. About 60,000 inhabitants are native speakers. The principal town of San Fratello in Sicily still speaks it. The language is a mixture of medieval French and northern Italian. Speakers refused to participate in the bloody Sicilian Vespers Rebellion of 1282 when the island's inhabitants booted the French out of Sicily.

Al Pacino, the famous American actor, traces his roots to San Fratello along with the late Prime Minister of Italy Bettino Craxi during the 1980s.

ALGERESE is a variation of Catalan spoken in the town of Alghero in the northwest of Sardinia. Its roots go back to 1372 when Catalan-speaking colonists were encouraged to come to Alghero after natives were expelled following several revolts. About 20,000 locals speak Algerese worldwide. Today the language has semi-official recognition alongside Italian. Locals maintain close connections with Spain's Catalan Region.



SICILIANU is spoken in Sicily, Southern Calabria and several archipelagos surrounding the island. It is not a dialect but a distinguishable language reflecting the influences from several invaders. More than 15 million people speak Sicilian

worldwide including New York City, Buenos Aires and Toronto.

Although it has no official status, academics recognize the robust composition of Sicilian. The autonomous regional parliament of Sicily passed the regional law No. 9/2011 to encourage the teaching of Sicilian in all schools. The principal influencers of the Sicilian language can be traced to Greek, Germanic, Arabic, French (Norman), Occitan, Spanish and Italian.

CLOSING

Italy, after 150 years from unification, remains an unfinished project. Integration has come slow. Compulsory education and an improved network of roads have increased the adoption of Italian as the unifying national language. Many communities continue to cherish their unique history, identity and local language.

Article by Antonio Tasca

THE FESTA IS BACK!! AUG 20-21



We hope you are all spreading the great news that the Festa is back and that you are as excited about 2022 as we are in planning the Festa.

This month, I'd like to ask you to join me in welcoming and thanking our new Chairs; Joe Rosati, Beer Chair, and Theresa Lawhead, Cannoli Chair.

Joe is a new addition to our IAHF Board and now a very much appreciated member of the Festa Planning Team. Beer is one of the most popular beverages during the hot days of August. We are grateful to have Joe join us and look forward to the talent he brings to the Festa.

Don't let the last name fool you. Theresa is the daughter of Susan Monahan, IAHF Board Member, and is Italian by heritage, Irish by marriage. Both Susan and Theresa

have been avid supporters and volunteers of the Festa for many years. We are excited to have Theresa lead our Cannoli booth to success in 2022.

In addition, Miranda Moore, daughter of Patty Rubino Brunetti, IAHF member, has agreed to assist with our marketing efforts. She is currently the Marketing and Design Coordinator at CreaTV San Jose. Her experience includes creating logos, graphics, newsletters, advertisements and handling all social media. We're looking forward to having her insight and ideas. There's a lot to do so if you're interested or want to learn, please join our marketing team. More hands and minds mean more outreach to our community.

After two years, we hope we can count on your support as well. It truly takes a village to produce the Festa each year. We need

you, our members, to share your talent and time in support of the Festa. Please consider joining the Festa Team. We are a fun, supportive and passionate group and will always be there to assist you. It's as easy as 1, 2, 3:

1. Almost all work is done on your own time, so it can easily fit into your schedule and lifestyle. We encourage co-chairing with friends and family to lessen the work and increase the fun!
2. Meetings – not anyone's favorite thing. We keep the larger meetings to a minimum. We do meet in small groups, on an as-needed basis, to allow for more focused and productive use of our time.
3. We are a team, and we are always there to lend a hand to help each other. You will have all the support you need to make you and the Festa a success.

CURRENT OPENINGS: JOIN THE TEAM, JOIN THE FUN!

- **MARKETING** – This can be one person or a combination of several people. This will be a team effort working with the Festa Director; let's get creative together.
- **PUBLIC RELATIONS** – Write press releases, outreach to news, radio to get our name in the paper.
- **SOCIAL MEDIA** – Increase the number of followers, share, etc. on Facebook, Twitter and Instagram.
- **ADVERTISING** – Help develop ad placements in print, online, and other opportunities.
- **ARTS VENDOR CHAIR(S)** - The applications have gone out to past Arts vendor participants. Now we need YOU to help us follow up and manage the program. This is a key revenue generator and an important part of the Festa experience.
- **VOLUNTEER CHAIR(S)** - Help us coordinate our amazing volunteers. Almost all the sign-up is done online by the volunteers. This is an extremely important position because without volunteers, there can be no Festa. They are the heart and soul of what makes it happen.

Look for more updates in the newsletter and by email. In the meantime, spread the word:

SPREAD THE WORD: THE FESTA IS BACK!

Contact Nancy Morreale at nmorreale11@yahoo.com or 408-368-9094 for everything Festa.

-- Article by Nancy Morreale, Festa Director ~



A PEEK INTO THE BOARDROOM

Our March 8 Board meeting was well attended and because the meeting ran longer than planned, a great deal was accomplished.

- Dana explained the additional costs associated with accepting the donation of a used copier. We all agreed that the cost did not warrant the acceptance of the unit and so it was declined.
- Dana complimented both Dave Perzinski and Lucia Clementi along with the rest of the volunteers for creating a great after Valentine's Day affair. The pizzas were great, and we might even have made a few dollars. Everyone had a wonderful time. The dance floor was full of enthusiastic line dancers and the karaoke was a big hit!
- Dana also suggested that a "Presidents Club" be established to accept donations for specific projects such as a new roof and air conditioning units. At the meeting with the HVAC professionals, they revealed that they were amazed that our 60+ year old units are still working. We are looking into new, more efficient units for the Hall. She also received an encouraging letter from Matt Mahan's office explaining their work with SJPD as it relates to our pending liquor permit.
- Financially, Frank DeTurris let everyone know that the budget is not yet finalized and should be ready for Board approval at the next meeting. He also reported that our net revenue for February was \$14,811. We currently have approximately \$49,000 in available cash.
- Ken explained that Festa plans are coming along and that a Polenta Dinner is also in the works. Nancy reminded us that the Graton Casino trip is coming up fast and if we want to attend, we should notify the office ASAP. St. Joseph's Day will be celebrated March 18 due to a conflict with the Hall. Summer plans include an outdoor BBQ and other events for members.
- Azie reported that all the old chairs were sold to an organization that will be sending them to Africa. The sale of chair plaques stands at 25 sold as of tonight and the project is coming along as planned. A proposal to charge for chair rentals during private events was discussed but no decision was made. A proposal to purchase a cappuccino machine was not approved, citing budget issues and economics. The final decision has been put off until the Board next meets.
- The Boy Scouts of America is interested in completing an Eagle Scout project at the Hall; there is no consensus as to what that project should be. Steve volunteered to lead this effort, recognizing that the 8-week time restraint will put everything on a fast track.
- Lucia and Dave mailed newsletters to all members. There was discussion about this decision and overall it was acknowledged that it could help increase membership and provide incentive for non-renewed members to sign up. Lucia will be attending various Chamber meetings, hoping to increase IAHF exposure to our communities. We have been approached by Santa Clara University for a new legal assist program called BEACH. Lucia and Frank will look into the feasibility and practicality of joining such a no cost program of legal interns.
- The Santa Clara County Fair Grounds has asked us for any archival photos or information about IAHF participation in past County Fairs. If you have something to share, please let Madeline know.
- Finally, Seth asked for help to create a "Five Year Plan" that was started last year with a goal to prioritize our needs and funding sources. Contact Joe or Frank if you want to get involved with this project.

The meeting adjourned at 9:30pm. -- Article by Sharon McCray ~



An Opportunity *TO HELP OUR CLUB*

We are excited to say that we have just ordered 350 new chairs for our IAHF. These new chairs will make our celebrations look even better than they have in the past. We are offering our members an opportunity to help defray the cost of this expense:

You Can "Name A Chair" for \$25

We will have placards printed to mount on the back of each chair either listing a name or "IN MEMORY OF" or "IN HONOR OF" with a name underneath.

Click here to Name A Chair today: <https://form.jotform.com/220448648742159>

Or call the office at (408) 293-7122.

-- Article by Nanci Wilborn and Azie Habib ~

LA FESTA DI SAN GIUSEPPE 2022

Just as last year, our St. Joseph's Day celebration for 2022 was restricted by Covid 19 rules. Again, as last year, we established a "drive through" celebration. This year those participating not only received the traditional "Take-Home" bag normally provided at all our St. Joseph's celebrations, they also received a second bag containing a container of a traditional Sicilian orange salad and a container of precooked pasta with their choice of Marinara or Milanese

sauce. The Take-Home bags and bags of salad and pasta were blessed just prior to distribution by Father George Aranha.

Mother Nature was good to us, as the day was warm, and the entire event went smoothly and without a hitch.

Grazie mille to the many donors who helped financially and with their donations of items supporting our menu for the day. To the St. Joseph's Committee, the cooks and their help, the salad gang, the bag

fillers, the bag distributors, the cleanup group and countless volunteers, we thank you for the many hours and tremendous energy you provided, without which we could not have pulled this off.

With your prayers and good luck, next year we just might be blessed with the opportunity to provide a traditional full Mass, a luncheon with the special desserts and a beautiful St Joseph Day Altar.

— Article by Larry and Kathy Lohman ~



CENA FUORI FEBBRAIO



What better compliment to give than that of returning - again - and again - and again - like the song "Retorno a Sorrento" - "Siamo tornati a Vin Santo."

Almost 60 of us occupied the comfortable and spacious patio that owner Umberto Pala has enhanced with special lighting and heaters. His most efficient staff went from table to table, taking drink orders and keeping us happy as we eagerly awaited our Cena. And, as in times past, we were treated with gracious hospitality and efficient smiling servers!

To our delight, lovely and delicious platters of bruschette miste appeared on our table. We savored the flavors of bruschetta topped with truffle ricotta, marinated tomatoes and pecorino crema, all beautifully arrayed. House made bread soon appeared along with our insalata mista, organic mixed greens garnished with Vin Santo's own in-house vinaigrette.

Served by Umberto himself, Owner and Chef Extraordinaire, in company with his efficient servers - we enjoyed either "Cinghiale e Polenta" (braised wild boar with root vegetables and porcini mushrooms

served atop creamy polenta), "Melanzane Parmigiana" (eggplant parmigiana served with pasta marinara and fresh steamed broccoli) or "Farfalle ai Crostacei" (bow tie pasta with sautéed shrimp, lobster and crab in a lobster Cajun sauce). The portions were HUGE as was witnessed by the small little boxes that started to magically appear on everybody's tables.

Yet, of course! - there's always room for dessert - especially when it is Vin Santo's very own Crema Bruciata (vanilla crème brûlée)!

Being "social" was so enjoyable and gave us all a feeling of "normalcy" by just being together at our own "private" tables, sharing laughter, smiles and friendship while being wooed with the savory cuisine and hospitable ambience for which Vin Santo is renown.

What an Evening of Mangia, Mangia!

Special thanks to Ken and Stanley for their enthusiasm and fun spirit to continue to lead us on these Italian gourmet epicurean pleasure trips. Always a treat! -- Article by Cathy De Maria / Photos by Stanley Olivar



Our Valentine Pizza Party on Sunday, March 6, certainly brought out collective love at the IAHF. It was a fun-filled afternoon, infused with music, comradery, song, dance and pizza too. It was a special "post covid" experience in that the easing of some of the restrictions let us enjoy a dance and karaoke experience in our Hall.

"Hot Rod Eric," our DJ for the evening, balanced an array of musical selections from easy listening to hot salsa. There were also Italian American favorites and a special premiere of an IAHF choreographed piece by Lucia Clementi to the music of Mambo Italiano. The dance floor was full of line dancers and ballroom dancers too. There were a surprising number of March birthdays celebrated. A special selection of Barbershop medleys captured both the best wishes for a warm Valentine's Day as well as birthday wishes performed by "Metaphor" (Dan Burns, Curtis and Pam Manna and Matt Blume). They are a Barbershop quartet which is an acapella Americana singing tradition. It was captured in the classic Broadway musical The Music Man, and the style of harmony is now world-famous.

We also had many IAHF members share their vocal talents during Karaoke, and the entertainment was a three-hour extravaganza of dance, song, entertainment and even a fun photo op site. Given that Covid restrictions are easing a bit, we hope to have more Sunday



Afterglow Valentine's Pizza Party Is Still Glowing!!

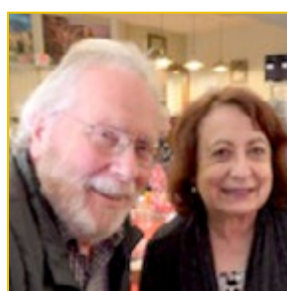
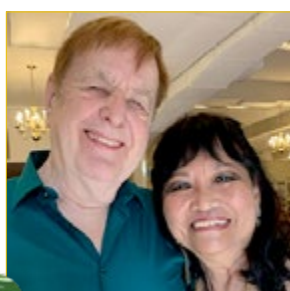
afternoon get-togethers. Stay tuned for future events and, of course, the IAHF will follow all Covid prevention guidelines from the County and City.

Helping to share the love at this Valentine's Day activity and actually at all our events is a cadre of amazing volunteers. I want to acknowledge them with a warm "grazie tante." First of all, there was DJ Eric and the Actil-Schizzano Clan (Eric, Paul, Mary, Zachary, Taylor and Delia and Mary Garcia); Lucia Clementi, Co-Chair, and choreographer with additional instructions by Denise Vac-

caro; Dave Perzinski, our audiovisual go-to person; Azie Habib at the no-host bar; Joe and Kaye Lucito with special themed decorations; and Susan and Daniel Sharp were our photographers/videographers. Our kitchen crew included Kay Virgilo, Christie Gilcrest, Nora Monette, Sandi Strouse and her daughter Charnelle and our support staff included Stanley Olivar, Nanci Wiborn and Dana Zucarello.

My apologies for any omissions. If you have any time to volunteer, we would love to hear from you! Just call the IAHF. We are gearing up for many events including the FESTA so all areas of volunteer work need your welcomed help.

— Article by Ken Borelli, 1st VP Events / Photography by Stanley Olivar and Susan Sharp ~



Lucia's COOKING CLASS NEWS



HAPPY SPRING EVERYONE! With Spring here, we will kick off the season with our first cooking class on Thursday, April 7th. Robert Brower will be teaching us his special method of poaching polpetta (meatballs) in a sauce. This should be interesting to all of us as we normally either fry our meatballs in oil or bake them.

Robert will simmer the meatballs in a sauce and during that time, he will present the first five parts of his "Sunday Gravy" program. Robert has presented this program at York University in Toronto ("Italian Foodways Worldwide") and also at a Sunday dinner meeting at the Culinary Historians of Northern California. That sounds fascinating to me!

Once the polpetta are cooked, we will serve them over pasta for our students to enjoy. If you love pasta and meatballs, this is a class you won't want to miss! Please join us.

Please join us for our upcoming cooking classes:

- Thursday, April 7th, 7 PM. / Poached Polpetta (meatballs) with

Robert Brower / Come and learn how to make Robert's tasty meatballs that he will poach in a sauce / Also, he will show us his "Sunday Gravy" presentation / \$25 members / \$30 non-members / At the IAHF Hall

- Thursday, May 5th, 7 PM / Risotto with Louie Lombardo / Louie will teach us how to make risotto in his own unique way / \$25 members / \$30 non-members / At the IAHF Hall
- Thursday, June 2nd, 7:00 PM / Pollo al Mattone (Chicken Under a Brick) with Ken Borelli / If you want the crispiest chicken on the outside and juiciest chicken on the inside, come and learn how to make this scrumptious chicken / No need to bring a brick as Ken will provide all of the supplies! / \$25 members, \$30 non-members / At the Hall

To enroll in the classes, please call 408-293 7122 to RSVP or register online at: <https://form.jotform.com/212754933891061>

We hope to see you there! -- Article by Lucia Clementi 🌿

APRIL REGIONAL LUNCH & PLANT SALE



Thanks to our gardener friends at Emma Prusch Park, we have for the last several years included a spring vegetable plant sale at the April Regional Lunch. Sharon McCray, Azie Habib, and Jim and Dot Maley have all worked on preparing the seedlings for the event.

There will be a variety of tomato plants along with some pepper and basil to start the spring planting. This is a very active time in the garden with soil preparation. Weeding and now the current water restrictions make planting more challenging. Since I like to have some fresh vegetables and herbs around, I have been putting my plants in large containers.

Garden watering is a luxury these days so a compromise solution is to utilize "gray water" from the sink and of course the cold water from the shower as it warms up. WWA simple bucket in the sink and shower waters most of my container plants. About 3-foot pots or halved bourbon barrels are ideal for both herbs and vegetables since the root systems usually don't go down more than 2 1/2 feet. To insure water retention in the containers or even for plants in the ground, use a mulch in the trench by the roots or in the container.

Our Regional Lunch this month will feature the region of Lombardy and the Province of Milano, thanks to Christie Gilcrest and Karen Corlett, whose families come from that region, specifically a small town called Turbigo not too far from Milan. Some of the specialties include a risotto and sautéed lightly creamed chicken with mushrooms, mixed green salad and a focaccia like dessert with baked grapes.

The April regional lunch is Thursday, April 21, at noon. Call or email the IAHF to make your reservation by April 19th. One of the fun parts of the regional lunches is an opportunity to explore the by-lanes and roads of Italy to sample the varied cuisine of our members.

If you have a special culinary experience you would like to share, please contact me to talk about planning a luncheon. An additional cultural component of the regional lunch is the informal chats that usually take place after the meal. They are very interesting and usually cover our members' tales and experiences from the region. In many ways these are living history links connecting the meals to heritage.

-- Article by Ken Borelli 🌿

ON EXHIBIT AT THE COUNTY FAIR

A CALL TO SHARE MEMORIES

The Santa Clara County Fairgrounds holds an annual fair to celebrate the area's agricultural past. This year's fair runs from July 23 through July 30.

A Heritage Exhibit, curated by Marcella Gulmon, has been a part of the fair since 2019. This exhibit celebrates the involvement and cultural diversity of local organizations which are part of the rich history of the fairgrounds. Marcella has graciously invited the IAHF to take our place in the display. All we do is supply the items, and she will set everything up.

IAHF AT THE FAIRGROUNDS

Many of you may remember that the IAHF held many Family Festas there. In fact, the fairgrounds was our go-to venue from 1986 through 1995.

At Festas, the IAHF recreated an Italian Village with artistically designed booths. There was always so much going on, and here are just some of highlights you may remember:

- Italian Mass
- Foods from Italy's many regions
- Opera & other live music
- Exhibits of Italian automobiles
- Ernie Reda's collection of crosses
- The Sicilian pony cart
- Fashion shows
- Dancing into the night



The fairgrounds also held annual parades, and we were there! In 1990, the IAHF entry consisted of two autos from the 1920s, owned by Les and Lori Peterson and Michael Sordello. Our entry earned a trophy and a ribbon.

We participated in several international fairs hosted by the fairgrounds. In 1990, we won the 1st place award for our display of art and cultural memorabilia. Then-IAHF president Richard Bongiovanni and Chair Eugene Mirabella can be seen proudly posing with the blue ribbon in our April 1990 newsletter.

And in 1982, we even raised money for the IAHF by being parking monitors at the county fair.

THE CHALLENGE IS ON!

Marcella is thrilled with our enthusiasm to be represented and claim our place in the history of the fairgrounds. And we have so much to contribute. Some ideas:

- Did you work in one of those booths?
- Did you help build a booth?
- Do you have photos to share?
- Did you bring home a program?
- A button? A poster?
- A T-shirt? A glass?

I want to hear from you! No need to give up your treasures; items can be temporarily loaned. So come on, let's show Santa Clara County our Italian-American spirit!

Email me at librarian@iahfsj.org 🐟



CASINO BUS TRIP

We have tentatively scheduled a bus trip to Graton Casino for Tuesday, April 26. The cost will be \$55.00 per person and will include continental breakfast at the Hall hosted by Ken Borelli and the trip to Graton with some goodies when we arrive. The bus will leave the Hall at 8:30 AM and return around 6 PM that evening.

We are waiting for confirmation about the details and as soon as the details are confirmed, we will let you know along with sign-up information. - Ken Borelli, 1st VP Events

SIGN UP HERE

SU FILINDEU

THE TRUTH ABOUT THE RAREST PASTA
IN THE ENTIRE WORLD

BY ANNA KANG



We all have our favorite types of pasta, but there are actually over 300 kinds of this Italian staple and you'd be surprised at how different they all are when it comes to shape, texture, filling, and accompanying sauce. But there is one pasta so rare that only a small number of people have ever tried it. Why? To start, it's only produced in Lulu, a village near the city of Nuoro in Sardinia.

The village is home to Paola Abraini, whose family has been making *su filindeu*, which means "the threads of God," for more than 300 years. It is a mystery as to why or how her ancestors invented this one-of-a-kind pasta, but its recipe and technique has been passed down through the women. Today, only a few people know how to prepare *su filindeu*: Abraini, her niece, and her sister-in-law.

The thin, thread-like pasta reportedly requires so much time and effort to prepare that for the past 200 years, it was only served to those who underwent a 33-kilometer (21-mile) pilgrimage on foot or horseback from Nuoro to Lulu for the biannual Feast of San Francesco (via BBC Travel).

su filindeu only involves three components: semolina wheat, water, and salt. But don't be deceived by the short ingredient list. Many have tried to make the elusive pasta, but to no avail.

British chef and cookbook author Jamie Oliver visited Abraini and endeavored to learn how to make the dish under her instruction but had to give up after two hours, saying, "I've been making pasta for 20 years and I've never seen anything like this," per Channel 4. Engineers from pasta company Barilla attempted to replicate Abraini's technique with a machine — and they failed.

Why is *su filindeu* so difficult to make? It requires a certain intuition that can't be taught. After kneading the dough, Abraini continues working it until it's the right consistency by "understanding the dough with your hands" — something that can take years to master, as she told the BBC. If the dough needs to be more elastic, she dips her fingers into a bowl of salt water. If it needs more moisture, she dips into a bowl of regular water instead.

Once the dough has the perfect consistency, Abraini stretches and folds it eight times, making it become thinner with each pull. The result? 256 even strands that are about half as wide as angel-hair pasta (via BBC Travel).

The thin strands of the *su filindeu* dough are laid across a round wooden tray as one layer. Another layer is put on top of it at a different angle, and then a third layer. The tray is left outside to dry under the sun, per Saveur.

After several hours, the layers harden into "delicate sheets of white razor-thin threads resembling stitched lace." To complete the dish, Abraini breaks the circular sheets of pasta into strips, which are later placed into boiling sheep's broth and topped with grated pecorino cheese. The pasta dish is meant to be enjoyed as a thick soup for

pilgrims who make it to Lulu for the Feast of San Francesco, which is celebrated in October and May, according to BBC Travel.

What does *su filindeu* taste like? Saveur describes it as "bafflingly fine" noodles in a "potent and pasture-y broth" with a flavor unlike anything else. Australian chef Leo Gelsomino told SBS Australia that the texture of the pasta was "firm but silky and small" and tasted delicious and healing because the noodles absorbed so much flavor while cooking in the broth.

su filindeu is exceedingly rare; in fact, it's one of the foods most at risk of becoming

extinct, as Raffaella Ponzio, head coordinator of Slow Food International's Ark of Taste, told BBC Travel. The Ark of Taste is a project that aims to collect and protect culinary products that are in danger of disappearing. Among all the different types of pasta listed under the initiative, no other kind is made by as few people as *su filindeu*, thus making it the rarest and most endangered pasta in the whole world.

The future of its production is unknown. Out of Abraini's two daughters, one is knowledgeable of the basic technique but doesn't have the same passion and patience for it, and neither of them have daughters of their own. The two other women in Abraini's family who know how to make *su filindeu* are in their 50s and don't have potential successors among their children who are willing to learn and pass on the challenging recipe.

Seeing how her family's culinary tradition has become such an important cultural touchstone of Sardinia, Abraini attempted to teach girls from other families in Nuoro how to prepare *su filindeu*, but they were unsuccessful. She eventually invited students into her home, but they left and never returned when they saw how much effort was required to make the pasta, according to the BBC.

Despite all this, Abraini has refused to give up on trying to share the secret of *su filindeu*. She has gone to Rome twice to be filmed making the dish by Italian food and wine magazine Gambero Rosso. Abraini has also been making the special pasta for three local restaurants, thus introducing the dish to non-pilgrims for the first time.

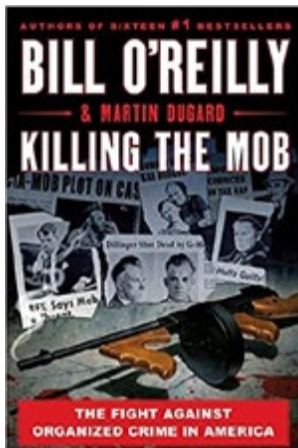
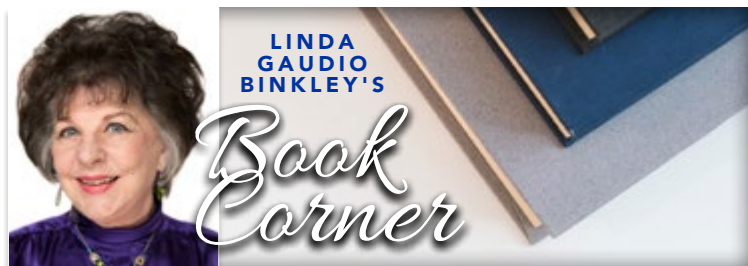
Al Ciusa, one of those three restaurants, won Sardinia's Porcino d'Oro prize for best dish in 2010 with Abraini's *su filindeu nero* (a black squid ink version of the pasta). At Il Rifugio, another restaurant supplied by Abraini, *su filindeu* is the most sought-after menu item. "We have people coming from all over Europe just to taste it," owner Silverio Nanu said to BBC Travel.

For now it will take a trip to Sardinia to try *su filindeu*. Though not many have ever eaten the dish, those who have tasted it are adamant that it should be preserved.

Read more: https://www.tastingtable.com/797084/the-truth-about-the-rarest-pasta-in-the-entire-world/?utm_campaign=clip

— Article submitted by Dr. Tony Cedolini





KILLING THE MOB

by Bill O'Reilly
and Martin Duggard

I have been long interested in reading one of Bill O'Reilly's books. There are 14 in the series. Since I thought this one would be Italian-themed, I chose it. I was surprised to find that Part One of Killing the Mob is entitled "The Gunners." Perhaps it should more accurately have been called "The Gunslingers" as it deals entirely with the famous murderous

gangs of the thirties which were terrorizing the banks of the western states, robbing and murdering and making daring prison escapes. Here we are introduced to J. Edgar Hoover who serves as the thread, binding all the chapters. Through his Public Enemy #1 method of focus, he slowly but surely defeats the criminals, a host of names you will all be familiar with like John Dillinger, Pretty Boy Floyd, Bonnie and Clyde and others. We see Hoover's unusual and quite unlikable developing persona.

Part Two is entitled "The Corrupters." This section is quite disturbing. We become acquainted with corruption in all levels of society,

including government. Mussolini's rise to power in Italia destroyed the Sicilian mafia. His iron rule spared no one. Murders in Palermo fell from 224 in one year to 35 in the next. The mafia fled Sicily like rats off a sinking ship. Sadly, they found their way to America and were able to circumvent the immigration quotas by claiming to be political refugees fleeing Mussolini. They were murderous criminals! As the war proceeds, the military decides it needs help in Sicily, and they call upon Lucky Luciano who was released from federal prison to give our soldiers a hand. This section expands to cover most of the names made familiar to us through shows like The Untouchables: Capone, Costello, Genovese, Lansky, Seigel and more. We also learn about the conflict between the Federal Bureau of Narcotics and the FBI, Anslinger vs. Hoover. Ugh. Both of them presented as fully racist manipulators.

Part Three, "The Subversives," is again unsettling because it is filled with familiar names who appear in disreputable situations: We read about Sinatra, JFK, Robert Kennedy, Marilyn Monroe, Desi Arnaz, Joseph Vallacchi, Donny Brasco, Muhammed Ali and most interesting, a name I had never heard, Sidney Korshak, a.k.a "the Fixer." The entanglement of these individuals defies the imagination but is well documented in the extensive bibliography.

There is not a wasted word in this historical and researched account of American history. I understand that O'Reilly does the research and Duggard does the writing. I would say that this is a successful team. You will enjoy plain, unembellished writing and a book that will absorb you into a quick read.

Dear Readers,

Please send me any suggestions for our book column. The topic must include Italy or the Roman Empire. Thanks!

Linda / lbinkley@yahoo.com

LINDA GAUDIO BINKLEY'S

Italian Word or Phrase of the Month

Uno spuntino (a snack)

Lo spuntino (the snack), **gli spuntini** (the snacks), **degli spuntini** (some snacks)

Here you will remember that masculine words beginning with an **s** followed by a consonant do not use the article *il*, they use *lo* in the singular and *gli* in the plural.

- **Facciamo uno spuntino.** (Let's have a snack.)
- **Facciamo uno spuntino sano.** (Let's have a healthy snack.)
- **Sempre voglio uno spuntino di meta' mattina ma mai uno spuntino di mezzanotte!** (I always want a mid-morning snack but never a midnight snack!)

Do not confuse **lo spuntino** with **la merenda**. **La merenda** is a substantial refreshment served late afternoon.

Sometimes bars make snacks available to those enjoying **un aperitivo** (a drink). Those snacks are usually salty and are called **gli stuzzichini**.



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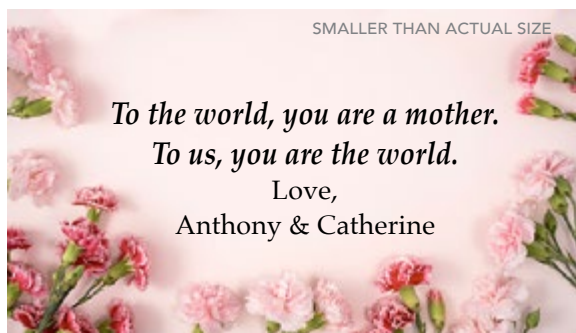
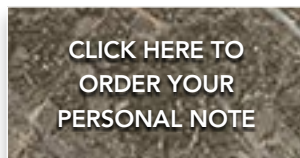
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DRE#01271464

PROFESSIONAL EXPERIENCE

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

EDUCATION

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

PROVIDING THE QUALITY OF SERVICE YOU DESERVE!

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