



• PRESIDENT'S MESSAGE •

MASQUERADE (MASK OR AIDE?)

Yum! It was February 2020, and we had just enjoyed some creamy, hot, steaming polenta prepared at the IAHF by our friends from the Tricarico Club, piled high with sauce, cheese and sausages. February was off to a good start, with this delicious polenta, and when it was over, in true Italian fashion, our thoughts immediately turned to our next meal. And what choices! We had the upcoming Festa Della Magra, Carnevale, Cena Fuori, St. Joseph's Table, or even a Crab Feed looming on the horizon. The culinary experiences alone made our mouth's water and we were all looking forward to our next social gathering.

At the time, we did not understand how the disease that had overcome our beloved Italy would soon dominate our lives. It seems ironic that the last event hosted at the IAHF before "the year that shall not be named" was our fabulous Carnevale! An event where we all dressed in costume and willingly donned masks to hide our true faces, and participated with abandon in the merriment. We even took time to celebrate Marge Valente's 99th birthday.

Interestingly enough, some of the masks at the event were like the traditional masks worn by Italian physicians during the plague. They are characterized by the large beak-like noses, which the physicians would fill with aromatics to aide in diffusing or masking (pun intended) the odors emanating from attending to diseased patients in unclean surroundings.

There were masks with feathers, elaborate designs, full face masks, half masks, face paint, and smiles all around. Wait, what? Masks and smiles? Yes, smiles – and you could see them, because the masks mostly covered the eyes not the mouths. After all, this was an Italian function and we all knew there would soon be incredible treats to consume, so why would we be covering our mouths with masks?

Well, we found out shortly afterwards as mask mandates soon covered our mouths and noses! And these masks were not celebratory, mysterious or beautiful – just functional. And we spent the next year discovering the joys of home cooking, and trying to remember the secrets of Nonna's recipes – after all, there were never any measurements, it was always a matter of taste and feel. And while the IAHF continued with a new array of online events, for some, technology was not their friend, and watching events online was no substitute for a live experience.

As I write, the CDC has just relaxed their mask guidance for those who have been vaccinated and we are both celebratory and concerned. The state guidance will still not let us re-open fully, and when we do, there remain concerns of the risks for those who have not been vaccinated. And the guidance still requires negative test results for those who are not vaccinated. And we are still severely restricted on capacity and event types. We look forward to the new guidance that is expected June 15. But more importantly, we look forward to seeing your smiles once again! -- Felix Dalldorf 🌊

PLEASE WELCOME OUR NEWEST BOARD MEMBERS

• DIRECTOR SETH MICHELSON AND DIRECTOR RICHARD STEWART •

THANK YOU FOR YOUR SERVICE TO THE IAHF



Your Opinion MATTERS!!

In last month's newsletter, I reached out to our membership to ask your opinion on our facility to help shape our future. Only 4% of the membership responded to the survey request in my President's message, so I am trying again with different alternatives.

- You can complete the survey online at:
<https://docs.google.com/forms/d/e/1FAIpQLSeRDVCyDLZ8eVfoZF-MWQ0-Sq8zsH1dMDJM-gwyyy-WokY2lrQ/viewform>
- You can print this page, complete the form and mail it to the office at 425 N. 4th St., San Jose 95112
- You can call the office at 408.293.7122 on Thursday mornings and Stanley will record your responses or ask him to mail you a copy you can fill out and mail back
- You can call the office at 408.293.7122 anytime and use option 8 to leave a message with your responses

What is your name? (Or you can remain anonymous) _____

What do you think of the current location of the IAHF?

☐ I love the location ☐ I have concerns about the location ☐ I would prefer another location

Other: _____

Are you concerned about parking at the IAHF?

☐ No ☐ Yes ☐ If we lose parking at the Salvation Army

Other: _____

Should the IAHF look at options to relocate to another facility?

☐ No ☐ Yes

Other: _____

Should the IAHF consider partnering with other Italian Organizations if needed to secure a better facility?

☐ No ☐ Yes

Other: _____

Would you be interested in participating on a committee to develop our five-year plan?

☐ No ☐ Yes ☐ Maybe

Other: _____

THANK YOU!!! - Felix Dalldorf, President 🍷



JUNE

June 10 - Festa Della Repubblica zoom chat commemoration. Honorary Chair Zina Russo, the Cultural Committee and a panel of people who recall the event will present; 7pm

June 13 - Outdoor BBQ Chicken takeout/patio event to benefit IAHF; \$25.00pp; Order online and pick up at the Hall 2:30-4:30pm. Dinner includes ½ BBQ chicken, green salad, spaghetti, garlic bread and dessert

June 22 - 7:00 p.m. In person cooking class featuring pasta sauces, in the hall. Marie Dalldorf will teach Genovese pesto sauce, Ken Borelli will teach Calabrese pepper paste sauce, and Lucia Clementi will teach Sicilian anchovy sauce. \$25.00/members, \$30.00/non-members. Class size will be limited to twenty people, so please sign up early, online- <https://www.iahfsj.org/events> or 408-293-7122.

June 24 - Cena Fuori 6:30pm cocktails, 7pm dinner; Tasso's Restaurant, 1530 Southwest Expressway, San Jose; limited seating; call IAHF for reservation; \$40pp payable at the door with cash or check.

June 30 - Master Cooking Class at Vin Santo, Willow Glen. Cost \$85pp; seating limited; call IAHF for reservation

JULY

July 10 - Scholarship event chaired by Marie Dalldorf and Scholarship Committee

July 16 – Magician, Alex Ramon; FREE; Zoom Magic Show; events@iahfsj.org or call the office to get on the list

"IN THE WORKS"

Rescheduling Tony and Alba's take-out dinner to benefit the IAHF

An early Summer Bocce Tournament is being planned at Campo di Bocce; details to follow.

It's important to call in your reservations and interest because so many of these activities have limited space and/or are online and we need to strictly monitor them for health, safety, and security issues, and to plan accordingly with current Covid prevention guidelines. Please call 408.293.7122.

FESTA DELLA REPUBBLICA

• REMEMBERED •

Save Thursday, June 10, at 7 pm for a special zoom program on the "Festa Della Repubblica Remembered."

Time does fly. The first Festa was June 2, 1946. While we at the IAHF normally have a celebration lunch and a flag raising at the County building to honor this special day, logistics and Covid restrictions have changed the venue and have also given us the opportunity to try to collect remembrances among our membership of that very special first day.

Zina Russo and her husband Corrado were the past co-chairs of so many of those events. Zina Russo has graciously written a bilingual article about those times that we will also replicate in our special programming. This article is being shared as a poignant reminder of so much of the history in which our members have lived since the founding of the Italian Republic. If you have experiences of those times, please consider sharing them at this zoom program.

For more information contact Ken Borelli and Dave Perzinski, Program Coordinators at the IAHF. 🍷

Dream ♦ Believe ♦ Achieve

2021 IAHF SCHOLARSHIPS

For decades, the IAHF has been committed to providing scholarships to help foster and support students of Italian descent in their educational endeavors.

The IAHF continues to celebrate our illustrious heritage and continues, through our scholarship program, to assist Italian-American students, who are our future.

This year's IAHF scholarship season kicked off in February with information detailing our online application process, requirements and timeline for submission. This information was distributed to Santa Clara County high school districts to send to the schools in their district, to parochial schools, and to community colleges. This year we expanded our reach to universities that offer Italian studies. Information with specific requirements was also included in the IAHF newsletter and on our website. Many thanks to all who have helped to publicize the IAHF Scholarship.

The deadline to submit applications was April 30, 2021. This year, we are deeply disappointed to have received significantly fewer applicants than in previous years. We surmise that the difficulties and challenges students, teachers and school administrators faced due to COVID resulted in this decline.

Our scholarship event "Dream, Believe, and Achieve" will be held on July 10. As we are yet uncertain whether we will be having an in-person or a virtual event, additional details will follow around June 15.

This year we have three new "in memory" scholarships. The first is for Marge and John Valente, who passed away in February, the day after she celebrated her 100th birthday. Marge and John have held many positions at the IAHF, including president, secretary, treasurer, scholarship chair, Festa Chair, Achievement Awards Chair and chair of many, many other events. The second is for Ann Aiello Nola, the mother of IAHF members Maryanne and Grace Nola, who wish to honor their mother for her love of the Performing Arts. The third is for Ralph Di Tullio, a long-time member of the IAHF. Ralph was a very involved member with the Bocce Tournaments, a friendly face at our events, a former Board member and the person who handcrafted the crèche for our Nativity scene.

We extend our thanks and gratitude to our donors for their continued support of the IAHF Scholarship Program. This program endures because of the commitment of our member donors.

-- Article by Marie Dalldorf, Scholarship Chair ~



Your Foundation has been one of our COVID Heroes. Thank you for being and staying with us through this crisis. Blessings to your members! Donna



May 1, 2021

Dear Italian American Heritage Foundation,

We thank you for your generous gift to Our Daily Bread in the amount of \$918.00 dated 4/22/2021. Your donation helps us to feed the hungry and homeless in our community. In response to the COVID pandemic, ODB has transitioned from communal dining to serving "to-go" meals. Although we acknowledge that this transition has been challenging for all, we are pleased to report that there has not been one interruption to our operation and we have not missed one day of serving meals to those in need. We continue to comply with the safety and sanitation standards prescribed by Santa Clara County to keep both our volunteers and vulnerable diners safe. We served over 30,690 meals in 2020. Thank you for supporting ODB through these difficult times!

Sincerely,
Donna Beres
Donna Beres
ODB Management Board Member

The Municipal Rose Garden

On May 4th, members of the IAHF were lucky to spend a late morning with Terrance Reilly, one of the founding members of the Friends of the San Jose Rose Garden, as he guided a walking tour of more than 3500 roses that have been carefully cultivated in half of this 5.5 acre park since 1927. The park is part of a rich horticultural legacy designed by none other than John McClaren, the legendary horticulturist who supervised the plantings and public works at San Francisco's famed Golden Gate Park

The park sits between Naglee Avenue, Garden Drive, Emory Street and Dana Avenue in the San Jose Rose Garden Neighborhood. It is hard to imagine that the original site was orchard acreage. Reilly spoke about the myriad of rose varieties and their growth habits, horticultural tips and the remarkable volunteer impact on the Municipal Rose Garden over the years, especially since its rededication in 2009, including a spotlight on the historical city plaques within the park.

Early May marks the onset of blooming season for roses, and they are now in their most captivatingly brilliant first blooming stage. This jewel of the City of San Jose is on a short list of America's Best Rose Gardens and nationally connected to cultivators and rose enthusiasts around the country. If you are so inclined, park your car and take a few minutes to walk through the fountain area, through the rose covered arbors, take a break in the shade on a park bench and actually stop and smell the roses. Mother Nature does not disappoint, and this is no exception.

A word of thanks to Andrea Kenter, who is also a volunteer at the park, for organizing the event, and to Rebecca Morici, who staffed a hospitality table at the Naglee Gate side of the park for our guests.

— Article by Andrea Kenter
and Ken Borelli 🌿



A Little Rose History

It turns out that the rose is one of the oldest cultivated plant species. There is fossil evidence from different parts of the world showing traces of roses that date back over 25 million years.

Five thousand years ago, the Chinese and Japanese created rose gardens although it is not known if these were for ornamental reasons. The Chinese were known to use roses in their teas and for presumed healing powers.

Theophrastus (382-287 BC) wrote about the cultivation of roses in ancient Greece but not their purpose. Documents dating to 50 AD suggest that ancient Romans grew these flowers in vast plantations and local hothouses to ensure a year-round supply of medicinal extracts, cooking ingredients and ornamentation. These rose blooms were used to decorate buildings, furniture and people, and their petals were laid to create rose carpets and walkways.

Ancient Egyptians grew them during the reign of Ramses II in 1200 BC. In Ancient Rome, roses were used during banquets and parties. Emperor Charlemagne ordered roses to be planted in the gardens in the kingdom. One of the first and most extensive rose collections of over 250 roses belonged to Napoleon's first wife, Josephine de Beauharnais, at Malmaison in Paris which still exists to this day. No wonder we have such a fascination with this flower.

In fact in Italy, the colors carry some subtle interpretations such as:

- White Roses: Innocence, virginity, spiritual development, charm, purity
- White and Red Roses: Union of fire and water, union of opposites
- Blue Roses: Wisdom and mystery
- Pink Roses: Affection
- Pink Orange Roses: Charm
- Coral Roses: Desire
- Yellow Roses: Jealousy
- Pale Yellow Roses: Hesitancy requiring confirmation
- Yellow Roses with Red: Tender and eternal love
- Wild Small Roses: Innocence
- Red Roses: Pure and ardent love
- Mottled Roses: Sign of betrayed love

— Article by Andrea Kenter 🌿



ALESSANDRO BACCARI

• REMEMBERED •

A long-time friend of the IAHF, a North Beach legend and personal friend, Alessandro Baccari passed away this May. There is a partial biography of his life and achievements in the San Francisco Chronicle dated Sunday, May 9, 2021.

From time to time, I have shared in our Newsletter some of the activities in which Alessandro participated with his photography, artwork, history selections, special collections, museum activities and projects. He was described as a "renaissance man" in this same article, and that he was. So much so that it becomes a challenge to summarize all he has done. He also represents a part of "Old North Beach," which is hard to describe or put in words. The last IAHF article was in October 2020 about his recent exhibit "Every Image a Prayer" at the Blackfriars Gallery in association with the Dominican School of Philosophy and Theology in Berkeley.

He was a graduate of Santa Clara University. While he was a businessman, he also was the continuation of a photography legacy that began with his father, Alessandro Senior. Between the two, their portraits and photos captured over 100 years of Bay Area life, in-



cluding so many of the people who they touched along the way. About two years ago, Il Museo did a special show of both father's and son's works. Recently a current display at Il Museo has a taped interview with Alessandro. Unfortunately, a special showing of his photography as meditation was limited by the Covid restrictions.

About 15 years ago, Alessandro gave an amazing presentation at the IAHF regarding the contributions of the Italians to the economic life of the South Bay. This was a jumping-off point for several of our historic exhibits and displays. During some of our recent conversations, we were trying to work to returning to an on-

line presentation via zoom. Given all the current restrictions in place, along with logistical issues, his busy schedule, and health problems, it made some pending projects still to be explored. There will be a celebration of his life during the summer with details to follow. While it will take a while to heal the gap I am feeling right now with his loss, I was very fortunate for the friendship. Arrivederci Alessandro, tante belle cose,

— Article by Ken Borelli 🐉



Florence Nightingale

Every year now, during the second week of May, here in the United States, Nurses' Week is celebrated, and specifically on the day of the 12th of May. With the tremendous effort over this past year of the pandemic, it is of course very important to recognize and honor the contributions of nurses in our society. This week and this specific day had been chosen because Florence Nightingale, who is considered the founder

of modern nursing, was born on May 12, 1820. What is not widely known is that her parents named her "Florence" specifically because she was born in Florence, Italy.

She is not of Italian ancestry, however, because her parents were from England. Even more interesting is that Florence's father's birth name was William Edward Shore, and he only took the surname Nightingale in 1815 when he inherited

from the estate of his great uncle Peter Nightingale.

As Florence's heroism caring for the sick during the Crimean War became widely known during the late 1850's, many parents started naming their baby girls "Florence" in honor of her. So a proliferation of the name Florence had begun, due to an interesting connection to the city of Firenze, Italy.

-- Article by Steve Ricossa 🐉



MI CHIAMO *Zina Russo*

My name is Zina Russo, I was born in a province close to Rome called Frosinone. I was a young teenager in Italy when the elections for the Italian Republic occurred. I was too young to vote, and I remember very well the heated debates.

In the year after the founding of the republic due to the serious hardship I suffered during the war, I immigrated to Montreal, Canada in search of a better life. I met my husband, Conrad Russo, in Montreal and after a few years we married and raised two handsome boys. Conrad and I were together for 53 years until he passed away in 2013. I will never forget my experiences in Italy, going through the war that brought death, hunger and destruction all over the world. I pray to God that this will not happen again.

When the war ended in 1945, I was 7 years old. I still remember I was with my parents when the allies bombed Rome. During the occupation of Rome from 1943-1945, I also remember the execution of 320 Italian men by the Germans in the Ardeatine caves where they blew up the entrance to the caves. It was long ago, and I will never forget those experiences.

Seeing the world today makes me feel sorry for the people who have to go through these tragedies.

As I reflect upon the Festa della Repubblica, Italy has gone through a lot. It went from national crisis and disaster to economic stability as a republic. This in many ways is a success story and miracle and what we want to celebrate today, June 2, La Festa della Repubblica Italiana.

We have not been able to be together the past two years because of COVID. I am hopeful we will be together next year.



Mi chiamo Zina Russo. Sono nata a Frosinone no troppo distante da Roma. Io ero troppo giovane per votare in Italia quando ci sono state le elezioni per la repubblica ma me ricordo bene dei dibattiti tra partiti ricevere il voto.

Dopo un po di anni della fondazione della repubblica per una scarsa economia e la sofferenza che ho passato durante la guerra mondiale sono emigrate a Montreal, Canada. Dopo qualche anno ho incontrato mio marito Corrado Russo e ci siamo sposati e cresciuto due bei ragazzi, Conrad ed io siamo stati insieme per 53 anni fino alla sua morte nel 2013. Ma non dimenticherò mai l'esperienza che ho avuto in Italia durante una guerra terribile che ha portato morte e fame in tutto il Mondo. Prego Dio che questo non accada mai più.

Quando la guerra è finita nel 1945 io avevo 7 anni però io me ricordo bene ero con miei genitori quando avvennero i bombardamenti di Roma dalle nazioni alleate.

Durante il periodo dell'occupazione tedesca dal 1943 al 1945, ricordo di avere sentito alla radio quando i tedeschi uccisero 320 italiani di età 17 anni e più e li seppellirono nelle fosse ardeatine facendo saltare l'ingresso. Anche che a passato molto tempo questa tragedia non sarà mai dimenticata.

Così vedere il mondo di oggi mi fa pena per la gente che devono passare attraverso queste tragedie.

L'Italia ha attraversato molti periodi sgradevoli e come repubblica a passato da una disastrosa crisi nazionale a una stabile economia. In molti casi è una storia di successo anche di miracolo.

L'Italia è bellissima, il 2 Giugno festegiamo tutti insieme la festa della repubblica Italiana.

Non siamo stati in grado di stare insieme negli ultimi due anni a causa di COVID, speriamo di essere insieme l'anno prossimo.



ZOOM

into all the great IAHF
Classes & Events!

Download the ZOOM app at:

<https://zoom.us/download>

Cena Fuori Aprile



VIN SANTO
RISTORANTE WILLOW GLEN

Torniamo a Vin Santo - and are we glad we did!

Ken's foodies are clearly anxious to resume the camaraderie and dining experiences they have all come to enjoy since he launched the Cena Fuori experience – as reservations for the April dinner sold out to the outdoor patio seating capacity of 44 with a waiting list in the wing!

The poses and smiles on the faces of the Vin Santo guests in this festive array of photos (thank you Photographer Stanley!!) speak volumes of enthusiasm, excitement and energetic appetites!

With physical distancing and sanitized protocol all in place, Ken greeted us masked guests with nametags and already assigned tables according to our reservation request. Special thanks to Judy Rizzuto for helping with the preparation of the name tags and seating plans.

We were served by Umberto Pala himself, Owner and Chef Extraordinaire, along with several courteous and efficient staff, starting off with generous mixed green salad plates garnished with Vin Santo's own in-house vinaigrette. For our entrée, we enjoyed either braised shortribs with polenta (from Umberto's family region of Bergamo), eggplant parmigiana served with pasta marinara and fresh steamed broccoli or conchiglie pasta. 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 vanilla glazed custard creation, reminiscent of crème brûlée.

Ken made a special gift presentation to Nanci Wilborn to celebrate the life of her recently deceased husband. Because he was a cowboy and his and Nanci's home is on a ranch in San Benito County, Ken presented her with a denim Christmas stocking and a lovely bouquet of flowers.

Ken announced that our gracious host, Umberto will be presenting a class on the preparation of antipasti that will feature a wine pairing. The class size is limited; cost is \$85 per person; contact the IAHF to make your reservation for an exceptional opportunity to learn from Master Chef Umberto, trained in Italy and formerly at Il Fornaio. See the calendar of events for more info!

Being "social" was so enjoyable and gave us all a feeling of "normalcy" - 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 (the vino helped too!)

A special acknowledgement to Judy Rizzuto for helping with name tags and seating plans. Those are the new Covid realities that go into Cena Fuori planning.

Special thanks to Ken and Stanley for their enthusiasm and fun spirit to continue to lead us on these Italian epicurean pleasure trips. Always a treat!

For May, another favorite of the favorites: Palermo's Ristorante – already sold-out! Join us for upcoming Cena Fuori – as noted, they sell out FAST!! — Article by Cathy De Maria 🍷



• Photos by Stanley Olivar •

New Additions

We are building our collection of local family histories. Our newest additions highlight many influential Italian families in the Bay Area and California as a whole.

Attività Italiane in California (editors G M Tuoni and G Brogelli) was published in 1929 in Italian. Local histories of Italian-run business from throughout California are highlighted, along with a generous amount of photos. This rare book was brought to my attention by a member whose own family is included.

The Bay Area was the center of Italian immigration in the 1920s. San Francisco County had 65,000 Italians, dwarfing other counties in the state. Italians represented 1/3 of the state agricultural industry and were said to control 70% of the fishing industry. They were indispensable in the development of so many industries, civic centers, and local universities. Our history is the history of California.

San Francisco is heavily represented because of its large Italian population. Italians played a big part in the architecture of the area, including the Financial Building and San Francisco's beautiful Civic Center. Skilled artisans even provided elegant stone-carved lamp-posts. (It makes me want to tour neighborhoods looking for surviving examples!)

San Jose families include the Busceglia Bros. Canning Company, and I recognized some of the photos from our IAHF archives. You'll also find the history of Greco Cannery, Domenico Cerruti with son Leland, and Central Grocery.



Notes From The Library

by Madeline Damiano, Librarian

The book is a treasure-trove of Italian history throughout California, and even includes a one-act comedy. Our wish-list includes the hope that one day we can provide an English translation.

Our other acquisition is **The Early Italians of San Mateo County, 1860-1935**. Published in 1984 by the San Mateo County Historical Association, it was part of an exhibit that highlighted the lives and notable achievements of early Italian-Americans. Some family names: Lagomarsino, Beltramo, and Fontana. There are so many others, along with great photos and even a listing of local Italian residents from the

US Census from 1860 - 1900.

Missing Newsletters

Digitization of the IAHF newsletters is continuing under the generous grant from the Santa Clara County Historic Grant Program. But there are gaps in our archives, such as missing many issues from 1983 and 1984. If you have old newsletters at home, please consider donating or lending them so we might digitize and preserve them.

Curbside Pickup

Although the library is not yet open to the public, curbside pickup is available. Make your selection through iahf-sj.librarika.com, and let me know at librarian@iahfsj.org. Allow a few days retrieval time. 📬

Lucia's Cooking Class News

With summer just around the corner, it's time to barbecue! When I was growing up, my mother always prepared the most delicious Sicilian barbecue sauce. It is a blend of olive oil, lemon juice, oregano, salt and pepper. Although the recipe is simple, the taste is amazing and enhances steak, chicken, fish or anything else you want to throw on the barbie.

Just recently, I found out that this ancient sauce/marinade has a name! It's actually called Salmoriglio and although its origin is uncertain, it is believed that it was brought to Sicily and Calabria during Greek and Spanish invasions in ancient times.

As fate would have it, Tony Tasca and I had the same idea for our cooking articles this month! Please refer to Tony's article on page 12 for more information and the recipe.

I promise that you will love this sauce, e buon appetito! -- Article by Lucia Clementi 🍷



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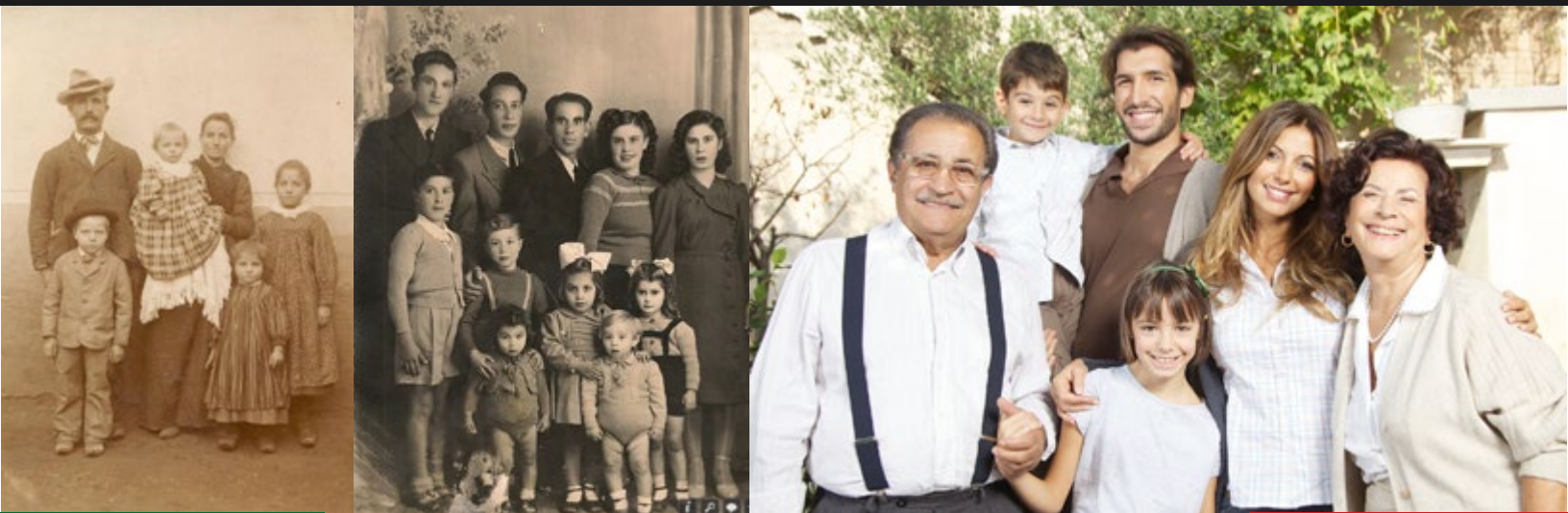


NEW on the IAHF SJ YouTube Channel!

Click to launch:

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- [Carnevale](#)
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Now's the time to join the Online Almanac.



It's what Italifornians do.

*How often have you said,
“I have to get Nonno’s
memories on video - he has
so many incredible stories.”
Or, how many times have
you wished that you had
your grandmother’s recipe
for cream puffs that you
never got around to writing
down? Now is the time...*

.....

*The OAHIC... offers IAHF
members a one-of-a-kind
Italifornian social network.*

Looking for a family-friendly, secure website where you can share your unique, personal family history? Check out www.thealmanac.online

A place where scholars and researchers can find the threads that make up the tapestry of the Italifornian experience? Check out www.thealmanac.online

The Online Almanac of The History of The Italians of California - the OAHIC - is a website designed specifically to record your Italian-American experience in California, and we invite you and your family to become members. Your history is unique - share it with a community of other Italifornians who extol and find parallels with their own experiences.

The OAHIC website is a joint venture between the [IAHF](#) and [COM.IT.ES di San Francisco](#), with the support of the Italian Consulate, and it offers IAHF members a one-of-a-kind Italifornian social network.

In other words: This is YOUR website - so please JOIN US!! We would love to have you as a member. It's free, it's informative, and it's fun!

The OAHIC website is the sister site of the IAHSJ website - so let's work together and make a really good thing even better.

You can post photos, videos, and movies, as well as start your very own blog! It's easy - if I can do it, you can do it.

You can even post audio histories on the OAHIC site. How often have you said, “I have to get Nonno’s memories on video - he has so many incredible stories.” Or, how many times have you wished that you had your grandmother’s recipe for cream puffs that you never got around to writing down? Now is the time to record those things - and the OAHIC website is the perfect place to do it.

All IAHF members and their families are welcome to become OAHIC members today at www.thealmanac.online

Membership is totally secure. So join us - think of how many people would love to experience those cream puffs.

— Article by John Romano 🍷

APERITIVI & DIGESTIVI

Important Components of a Meal



Aperitivi are drinks before dinner. The word itself comes from the Latin *aperire* for opening. Their function is to open up our appetites in order to make room for the incoming meal. Most of them are alcoholic.

Aperitivi are served before a meal to stimulate the appetite. They are usually drier than sweet. They are served with a *hors d'oeuvre* or *amuse-bouche*, such as crackers, cheese, pate, quiche or olives. They have been around for centuries.

In the fifth century A.D. Diadochos admonishes people about the use of concoctions. In the 18th century distillers from Turin invented modern ways to make and distribute them. Joseph Dubonnet, a French chemist, is recognized as the creator of the eponymous wine-based drink as a means of delivering malaria-fighting quinine.

Digestivi, on the other end, are alcoholic beverages served after a meal to aid digestion. When served after coffee it may be called *pousse-café*. They are usually served "neat". Studies have shown that when food is eaten before drinking alcohol, alcohol absorption is reduced and the rate at which alcohol is eliminated from the blood is increased.

There are many styles of digestivi, from amaros and fortified wines to brandies, whiskies and herbal liqueurs. Amaro in Italian means bitter. Infusing grape brandy with a mix of herbs, aromatic bark, citrus peel and spices makes Amaros.

Italy's Love Affair

Many countries have their aperitivi. Italy has 40 of them. A few are known worldwide. Most people know them simply as liqueurs. Liqueurs are bottled with added sugar and have added flavors than are derived from fruits, herbs or nuts. They are distinct from *eaux-de-vie*, fruit brandy and flavored liquors that contain no added sugars. Most liquors range from 15% to 55% alcohol by volume. The most common types are: berry, chocolate, cream, flowers fruit, herbal, honey, nuts and whiskey.

The Most Popular Italian Liqueurs

Italy is famous for its wines, but also for a variety of liqueurs and spirits. The following are available in most wine shops:

- Amaro Fernet Branca – a well-known bitter from 27 herbs including Chinese rhubarb, aloe ferox, cinchona, chocolate, quinine and angelica.
- Averna – invented in 1868 in Sicily uses herbs, roots and citrus rinds soaked in barrels before caramel is added.
- Amaretto – a sweet liqueur made from apricot kernels, bitter almonds and peach stones.
- Anisette – anise flavored by distilling aniseed. It is sweet. Other

Mediterranean countries make a similar liqueur but drier version.

- Aperol – is made with gentian, rhubarb and cinchona. Its vibrant color is opaque blue in color

- Campari – made with an infusion of herbs and fruit including chinotots and cascarilla. It is a bitters, characterized by its dark red color.
- Centerba – this liqueur comes from Abruzzo. Its name means 100 herbs. The herbs come from the Mount Majella area. 70% alcohol is its base. It has antiseptic properties.
- Cynar – of the amaro variety. Cynar is made from 13 herbs and plants, predominant amongst which is the artichoke from which it derives its name. It is dark brown and has a bittersweet flavor. Its alcoholic content is 15.5% alcohol by volume.
- Frangelico – made from noisette (hazelnut) and herb flavored with caramel flavoring produced in Canale, Italy. It has a 20% alcohol by volume.
- Galliano - is a sweet herbal liqueur created in 1896 in Leghorn, Italy. It is made from star anise, juniper berries, musk yarrow, lavender, peppermint, cinnamon, and other herbs.
- Limoncello – produced in Southern Italy, especially in the Sorrento area. It has a turbid appearance. It is made from the zest of lemons steeped in rectified spirit until the oil is released. The result is mixed with simple syrup. Served ice cold.
- Sambuca – anisette flavored, usually colorless. When combined with water generates the ouzo effect --- turns milky white.
- Strega – comes from Benevento. Its distinctive yellow color comes from the presence of saffron. It has 40% alcohol by volume. Among its 70 herbal ingredients are mint and fennel. It is sweet and viscose.

Many convents and monasteries created elixirs for health reasons and to express their appreciation for the support from locals with whom they shared the recipes. The Benedictine monks in particular are recognized for their contribution to one of the most popular French liqueurs. They are also responsible for developing the absinthe liqueur.

Understanding the Terminology

A liqueur, or cordial, is a sweetened distilled spirit. They are often used as the base for cocktails. Spirits can refer to many things. Basically they are the biggest and brawniest in the alcohol family. They are distilled and they have a higher average alcohol content -- up to 90% by volume. Liqueurs on the other hand are not quite spirits because they contain sugar, herbs and spices and tend to have a lower alcohol by volume.

Caffe' corretto consists of a shot of espresso with a small amount of liquor, usually grappa or Sambuca. Spain has a similar drink called

carajillo. In Portugal it is a café com cherinho. In France it is known as pousse-café or café-calva (Calvados). In the Scandinavian countries it is called kaffekask.

Non-Alcoholic Aperitifs & Digestifs

Not everyone likes alcoholic drinks, although the taste of bittersweet with lots of complex aromas and a long finish is much appreciated.

Non-alcoholic aperitifs and digestives are now on the market. The most famous are Lyre's Aperitif Rosso, Coffee Originale and Italian Spritz. Proposition Company offers Blood Orange Aperitif. Proteau sells Ludlow Red and Rivington Spritz.

My favorite non-alcoholic aperitif is the Crodino. It is orange colored and made of herbal extracts and sugar. It is very popular in Italy and other European countries. Crodino is also used as a base to make sixteen rum, a cocktail used in John Duff's famous Dropper cocktail. You can buy it on Amazon.

Eataly suggests the following steps for partaking digestivos:

1. Prepare – Stock your shelves with your favorite amaro (bitters).
2. Pour – After your multicourse meal, pour your guests and yourself small glasses of the room-temperature drink. Limoncello, on the

other hand, is best served ice cold.

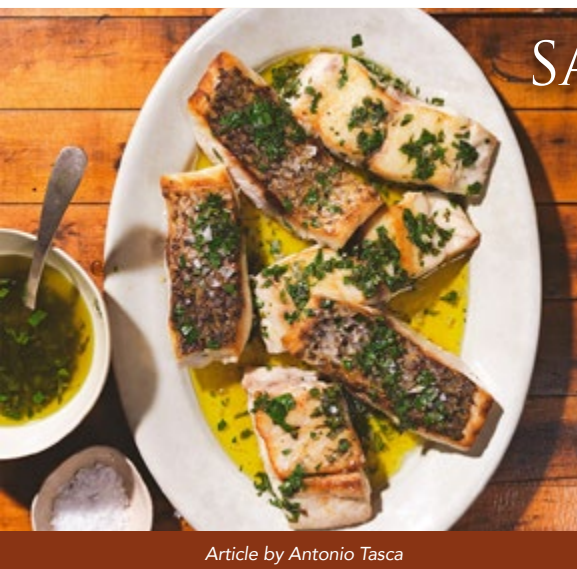
3. Sip – Digestivi are meant to be consumed slowly, sipped while relaxing after a delicious meal.
4. Repeat – As you grow to love the digestivo tradition, expand your selection of amari, bottle by bottle.

Cooking with Liquors and Spirits

As mentioned earlier many liqueurs are used as the base for creating a variety of cocktails. The same is true with cooking. It is easy to build up a surplus in your liquor cabinet. Spirits have a long shelf life. Simmering spirits with other ingredients such as stock or butter softens their fiery alcoholic punch. What is left is pure aromatic flavor that intensifies and brightens sauces. Examples: Steak Diane, Steak au Poivre, Shrimp Vodka Pasta and Grilled Pork with Mango and Rum Sauce.

Marinating whole or sliced fruit in alcohol, a process known as macerating, is a quick way to elevate flavor. It is a well-known practice to macerate apples, pears, cherries, berries, figs and peaches in rum.

-- Article by Antonio Tasca ~



Article by Antonio Tasca

SALMORIGLIO THE MARINADE OF THE CENTURIES ~

This marinade is simple and easy to make. It is used on meat, fish, poultry and wild game. Its success has many fathers who claim credit for its creation. Truth is nobody really knows who the original creator was except that it has its roots in the Mediterranean Basin.

Ancient Greek historians wrote about a unique sauce locals used in ancient Syracuse (Sicily) to dress meat and fish. However they did not describe the ingredients. Salmoriglio is the favorite marinade of Sicily and Calabria, the epicenters of Greek colonization outside Greece. Mainland Greeks use a variation to dress lamb dishes, potatoes, and poultry. Spaniards across the Basin have their own version of the marinade.

The name itself morphs from region to region from Salmoriglio to Salamarigghiu to Lemonolado to Salmorejo.

Like the Greeks are fond of saying ... same face, same race. Is it a marinade or a dressing? The answer is both.

The Recipe

Ingredients:

- 10 oz. virgin olive oil
- 10 oz. water
- 5 oz. lemon juice
- 8 tsp. fresh oregano
- 2 cloves garlic
- Coarse salt to taste

Instructions:

1. Rinse the herbs and dry them with paper towels
2. Pour leaves in a blender along with salt and garlic and blend until smooth
3. Add the olive oil
4. Blend all ingredients until smooth and dense

Variations

In Calabria fresh parsley is added if marinating fish. In parts of Sicily mint or oregano is added. In other parts fresh tomato pulp is used in lieu of water. In parts of Calabria hot pepper flakes are added to give it a punch.

Derivative?

Many cooking historians suggest that the veritable Argentine chimichurri has its roots in the salmoriglio. As most people know, 42% of Argentines are descendants of Italian immigrants and 40% from Spanish immigrants. Therefore there is a strong hereditary connection. Some historians trace the term to a similar word in the Basque language.

Gauchos (cowboys) working in the large estancias (ranches) of Argentina and Uruguay used chimichurri to dress up or marinate their grilled meats.

There are two versions of chimichurri: green (without red pepper flakes) and red (with red pepper flakes).

Chimichurri is typically made of finely chopped parsley, minced garlic, oregano and white vinegar. Red pepper flakes for the red version. No lemons were available then in the Pampas. That is why gauchos substituted white vinegar.

Best Uses

- Tuna, swordfish, mackerel, sardines, octopus, calamari
- Lean cuts of meat, poultry, game ☼



Festa Reimagined



It is with a sad heart that the IAHF has decided not to host our traditional Italian Family Festa in 2021. With all of the on-going uncertainty relative to the pandemic and our County protocol and guidelines coupled with the experienced amount of time and energy required to bring the Festa to life, we came to this conclusion. We eagerly look forward to coming together and sharing our Italian culture, food, and fun the way it is meant to be experienced in 2022!

In the spirit of the Festa, we are considering a Festa Food Drive-Thru event at the end of August. Currently, we are reaching out to our Italian Club "relatives" to join us in making this a true Italian commu-

nity event. Our goal is to make available for your enjoyment some of your favorite foods such as spaghetti and meatballs, meatball and sausage sandwiches, ravioli, polenta and cannoli. This is our way of making sure that those who miss the Festa can be assured that we will be back, better than ever.

If you'd like to help with this event and/or have any ideas on how we can make this the best drive-thru food event in the Valley, please contact me, Nancy Morreale, Festa Director, nmorreale@yahoo.com, 408-368-9094, call, text or email me. I would love to hear from you.

-- Article by Nancy Morreale ~



Straight from his engagement at the Hard Rock Hotel and Casino in Lake Tahoe, Alex Ramon, master magician and illusionist, will be hosting a special virtual performance for the IAHF. This event is great for the whole family! All are welcome!

Alex worked with Grammy Award Winner Taylor Swift, creating a piece of magic featured in Taylor's groundbreaking world premiere performance of "Blank Space" on the American Music Awards. This piece of magic was featured on HollywoodReporter.com, Eonline, and BuzzFeed's top moments of the AMA's! Now he will be doing a special performance for the IAHF.

Join us live, via zoom, on Friday, July 16, starting at 6:30 PM. Please send an email to events@iahfsj.org or call the office to get on the list so we can send the link to you when it is available. And after the event, he will host a Q&A session – he may even be willing to teach a trick you can perform at home!

-- Article by Felix Dalldorf ~



The Shoemaker's Wife

by Adriana Trigiani

Thanks so much to Jill Binkley for recommending The Shoemaker's Wife to me for review. The sights and sounds of the Eastern Italian Alps are still in my mind. They are so beautifully and lovingly described. I was not surprised to discover that the author, Adriana Trigiani, finds her ancestry there. In fact, the novel is a fictionalized story of Ms. Trigiani's grandparents' great and true love story.

The pace of the novel is sweet and gentle; there is nothing that will startle or scare you. The story is compelling, and the pages just fly by. We begin our immigration story in a small village in the Alps above Bergamo, nestled in the foot of the famous mountain, Pizzo Camino. Poverty is bracing the country and many men have left Italy, seeking work building the infrastructure of America while sending life-saving money home. It is in this situation that we find our protagonists, Ciro and Vincenza called Enza. These two have had their youth upended by poverty and misfortune. Sacrificing for the needs of your family is the theme of the book, and it is born out of the hardship of the era and deep family commitment.

The novel sweeps us out of the Alps and into New York where we are treated to a sample of what life was like in the early 20th century. Ciro is in New York apprenticed to a shoemaker, and Enza is a seamstress in Hoboken, New Jersey. Through a series of admittedly hard-to-believe coincidences, the two friends meet on a few occasions. Ciro eventually dramatically whisks Enza away from her dear friend and fiancé and the beautiful life she found working at the Metropolitan Opera House with none other than The Great Caruso. It seems true love has been fully realized and bests all else.

From here, we are whisked up to the iron-ore mines of Minnesota, the exact place where Ciro's father lost his life in the infamous Hibbing mine disaster of 1904. Here Ciro develops a thriving business serving the miners' need for work boots. Their family grows and Enza is also able to develop her talents for business and sewing. The life of this international immigrant community comes alive with Ms. Trigiani's detailed descriptions. It is a happy and fulfilling time. Enza is able to send her Italian family enough money to build an ample house with land enough for a productive garden and a small business to support them. Her goal in coming to America was reached, and this gives her great peace of mind.

My singular complaint is with the title. Ms. Trigiani chose to place Enza in a subservient title position. In fact, both Ciro and Enza are equal protagonists. I would have preferred something like The Shoemaker and the Seamstress. Nevertheless, The Shoemaker's Wife is a lovely read.

Prepare to drop a tear or two as the story proceeds. The conclusion will leave you with a desire for a continuum. Thanks Jill!

LINDA BINKLEY'S

Italian Word or Phrase of the Month

Ti auguro ogni bene.

I wish you well.

- **Augurare** (to wish) **ogni** (each or every) **bene** (good, well-being, advantage)
- **Arrivederci! Ti auguro ogni bene per la tua nuova posizione in Canada.** (Good-bye! I wish you well in your new job in Canada).
- If you wish to include the whole family: **Arrivederci! Auguro ogni bene a te a la tua famiglia.** (Good-bye, I wish you and your family well).
- If you wish to be formal, use **Le Auguro ogni bene**
- If you wish to use the plural use **Vi auguro ogni bene.**
- And there is also: **Ti (Le or Vi) auguro il meglio.** (I wish you the best)



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

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-- Article by Dave Perzinski / Membership Chair 

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Find the Regions of Italy across, vertically, or diagonally in the puzzle.

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Regions of Italy



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SICILY
SARDINIA
CALABRIA
FRIULI VENEZIA
UMBRIA
BASILICATA
MOLISE
APULIA
AOSTA VALLEY
PIEMONTE
VENETO
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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 19 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, 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 clients 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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- California Association of Realtors
- National Association of Realtors
- San Jose Real Estate Board
- Re-Infolink Multiple Listing Service

PERSONAL BACKGROUND

Spending quality time with family and friends, exercising, running and giving back to the community.

It is my ultimate goal, as your professional real estate agent, to provide you with quality service, exceed your expectations and make your real estate transactions a positive and painless experience. My overall local expertise and extensive real estate experience will benefit you whether you currently are selling or buying a home, or are a returning client checking out the many homeowner resources I offer.

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