



## PRESIDENT'S MESSAGE ~

This week, our world changed - the changes were months or years in the making. Thanks to the effectiveness of the vaccines, the advancement in therapeutics, the exemplary dedication of our health professionals and the difficult controls to curtail the pandemic, we are emerging from the other side as evidenced by the reopening of California. Even the lingering restrictions from Cal OSHA have been eased. Now all those fully vaccinated can resume a life mostly pre-pandemic.

At the IAHF, we can resume hall rentals, events, lunches, dinners, movies, all of our wide variety of events which are long overdue. Masks and social distancing, even indoors, are now only required for those not fully vaccinated; and monitoring will not be required, trusting people on the honor system. While we have not reached 'herd immunity' and the disease and variants are seriously concerning, the vaccines have proven resilient and effective enough to resume some form of normalcy. Of course, those who are not yet fully vaccinated will be welcomed at our events, and they will continue to need masks. We will support those who choose to wear masks and socially distance as an added precaution.

While Italy lags behind with only half of the vaccination percentage of the United States, the European Union is recognizing the effectiveness of the vaccines and tourism is once again a possibility. Yes, there are still hoops to jump through for testing, even for those vaccinated, yet the world is beginning to heal. I am excited about the possibility to once again return to Italy and explore. The EU has just announced they are opening up for US travelers.

June was a busy month. We celebrated Festa della Repubblica, a Sunday BBQ, our first in-person cooking class since the lockdown, Cena Fuori at Tasso's and a special cooking class at Vin Santo. Coming in July, we will have our in-person Scholarship Award Ceremony, and we will have a virtual magic show that is great for the whole family. All while we turn our planning to this year's Festa.

We are looking at holding a scaled down version of the Festa at the IAHF Hall and are working on the date(s) and format. Please note that some websites are inaccurately reporting the Festa on August 21-22 and at different locations! Please watch this newsletter and our IAHF website ([www.iahfsj.org](http://www.iahfsj.org)) for the most accurate information on when and where the Festa will take place.

I extend my thanks to those who responded to last month's survey. We really need to hear from our members to understand how to plan for the future. Look for the survey results in this newsletter. And for those who have indicated they are willing to help with our five-year plan, mille grazie! You will be hearing from us. -- Felix Dalldorf ~

## • 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.

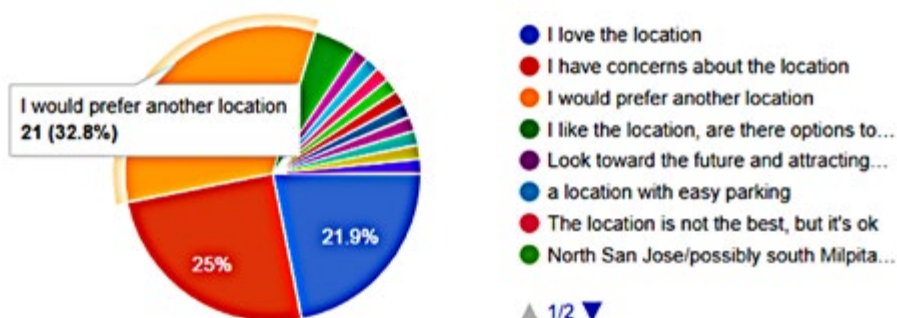


# Your Opinion MATTERS!!

We would like to thank those members who participated in our survey. Your responses will help us in shaping the future for the IAHF. Below are the current results of the survey – if you have not responded to our survey yet, you may still do so at [What Is Your Dream?](#)

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

64 responses



Are you concerned about parking at the IAHF?

63 responses



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

63 responses



*continued >>*

## Your Opinion MATTERS!!

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

63 responses



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

61 responses



## Membership Committee Openings

In October, the IAHF will be holding our General Membership Meeting at which time new Board members will be elected to serve in 2022. We are looking for a few members who are interested in joining the Nominating Selection Committee. With current Board members, the Committee will help create questions to interview potential candidates for these positions. If you are interested in being part of this Committee or would like more information about it, please contact me at the IAHF at [dana.zuccarello@iahfsj.org](mailto:dana.zuccarello@iahfsj.org).

## Board of Directors Upcoming Openings

The IAHF is seeking members for our 2022 Board of Directors. There will be 10 vacancies on the Board for the upcoming year. We are looking for a wide range of people who are experienced in any of the following areas: organization of events, marketing and promotion of the IAHF and event management. Board members are expected to attend monthly Board meetings, participate in events, head up committees, volunteer as needed and be dedicated to promoting and preserving our Italian heritage and culture. The time commitment is 15 hours a month outside of the monthly meetings.

If you are interested in becoming a Board member, you can fill out the application here: <https://form.jotform.com/82868484284170>. Once you've completed your application, all applicants go through a screening process and meet with the Nominating Selection Committee for an interview. Selected Board members will be introduced at our October membership event and depending on the number of applications, there may need to be an election. Deadline for applications to be submitted is September 1, 2021.

If you would like more information about becoming a Board member, please feel free to contact me at [dana.zuccarello@iahfsj.org](mailto:dana.zuccarello@iahfsj.org).

-- Dana Zuccarello / 4th Vice President



## JULY

- July 10 Scholarship event: IAHF Hall, 1 PM, Marie Dalldorf, Chair
- July 15 Regional Lunch Sicily: IAHF Hall, Noon
- July 16 Virtually Impossible: Family Magic Show, 6:30 PM, Free
- July 29 Cena Fuori: TBA, Cocktails 6:30 PM, Dinner 7 PM
- Field Trip, Italian National Cemetery in Colma: TBA

## AUGUST

- August 4 In-person cooking class featuring Spicy Roasted Veggie Sauce for your pasta, taught by Lisa Santoro: 7 PM, \$25.00/ members, \$30.00/non-members, sign up online at <https://www.iahfsj.org/events> or call 408-293-7122
- August 19 Regional Luncheon: IAHF Hall, 12 Noon
- August 26 Cena Fuori: TBA, Cocktails 6:30 PM, Dinner 7 PM

## SEPTEMBER

- Bocce: Campo di Bocce: TBA, Sharon McCray, Chair
- September 30 Cena Fuori: TBA, 6:30 PM Cocktails, 7 PM Dinner

## OCTOBER

- October 3 Welcome Back Celebration: IAHF, 11 AM to 8 PM
- October 21 Regional luncheon: IAHF Hall, 12 Noon
- October 28 Cena Fuori: TBA, Cocktails 6:30 PM, Dinner 7 PM

- Membership Dinner: TBA, Dave Perzinski, Chair
- Patron Recognition Event: TBA, Dave Perzinski, Chair

## NOVEMBER

- November 18 Regional Lunch: IAHF Hall 12 Noon

## DECEMBER

- December 16 Holiday Luncheon: Ken Borelli, Chair
- IAHF Italian Holiday Market & Raffle (World of Italian Opera): Jeanne McCann, Tony Zerbo, Kay Virgilio, Ken Borelli, Co-chairs

## NOTES:

- Regional Lunches are held on the 3rd Thursday of each month from January to October except for the Festa month and the St. Joseph Day March event (postponed 2020 due to Covid restrictions).
- Cena Fuori is scheduled for the last Thursday of the month from January to October except for the Festa month.

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.

# Regional Lunches Resume in July with "Up the Mississippi"



On July 15, the third Thursday of the month, at 12 Noon, we will resume our regional lunch with some modifications according to the new Covid guidelines. The basic change is that there will be no family-style lunches, so the lunches will be served in individual take-home containers with caps for any leftovers. Also, all volunteers in the kitchen will have had their vaccinations.

Because of the additional food equipment supply expenses, our new costs will be \$25 per person member/\$30.00 per person non-member guests. Call in your reservations by July 13-open seating.

The theme for the July regional lunch is "Up the Mississippi" and features the special Kansas City Sicilian Style cooking of Joe Lucito. A tomato-based, meat pasta sauce with sausage, herbed garlic bread, salad and dessert. There will be a presentation by Ken Borelli about the migration of Southern Italians, primarily from Sicily, first to New Orleans then up the Mississippi to Kansas City as part of a major historical secondary migration throughout the heartland of the USA and then to the west coast of the USA. -- Article by Ken Borelli

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

## Save The Date



In lieu of a Festa this year, we will have a **WELCOME BACK CELEBRATION** (grand re-opening) Sunday, October 3, 2021 from 11 AM to 8 PM on the IAHF grounds.

This will be a family affair with children's activities, featuring food booths, cultural lectures, vendors and conclude with dancing from 6 PM to 8 PM in the Hall to live music.

The next planning meeting will be held on Thursday, July 15, 2021 at 7 PM in the Hall. Anyone interested in working at the event is invited to attend.

-- Nanci Wilborn and Ken Borelli / Co-Chairs

### ALEX RAMON Virtually Impossible



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!

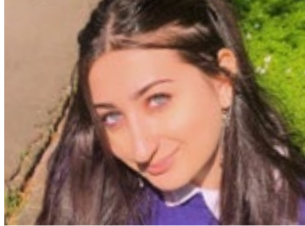
Alex worked with Grammy Award Winner Taylor Swift, creating a piece of magic featured in Taylor's groundbreaking world premiere performance of "Blank Space" on the American Music Awards. This piece of magic was featured on HollywoodReporter.com, Eonline, and BuzzFeed's top moments of the AMA's! Now he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

# DREAM • BELIEVE • ACHIEVE

## 2021 ITALIAN AMERICAN HERITAGE FOUNDATION SCHOLARSHIP AWARD CEREMONY



The IAHF Annual Scholarship Award Ceremony brings together our scholarship donors and their respective student recipients to honor our donors' generosity and to celebrate the academic achievements of our student scholarship recipients.

"Dream" ~ with your imagination and aspirations; "Believe" ~ with self-confidence, social awareness and responsible decision-making; and "Achieve" ~ by setting goals and accomplishing them and knowing you can succeed.

This year, the IAHF is pleased to honor four deserving students with exceptional academic and extra-curricular achievements who will receive IAHF scholarships. Our scholarships provide financial assistance and support a student's education by lessening the impact of rising tuition costs and helping students have more time to focus on their studies.

The students receiving scholarships this year are:

- |                        |  |          |
|------------------------|--|----------|
| • Isabella Pistaferri  | Il Cenacolo Scholarship                  | \$2, 000 |
| • Sophia Alloggiamento | Il Cenacolo Scholarship                  | \$2,000  |
| • Will Parks           | Marge and John Valente Scholarship       | \$1,500  |
| • Maya Wolter          | Napolitano, Mesa and Cadile Scholarships | \$1,000  |

We are extremely grateful and sincerely thank our remarkable donors for their continued support and generosity. We extend special congratulations to our scholarship recipients on these achievements and recognition.

With the lifting of COVID-19 restrictions, the Ceremony will be held in person at the IAHF Hall on Saturday, July 10, at 1:00 PM. If you would like to participate in this community outreach event, meet our outstanding scholars, support our scholarship program and enjoy a wonderful meal and presentation, please RSVP (by July 5) to Stanley at 408-293-7122 so we can adequately plan for the number of guests attending.

I am excited to be able to see everyone in person..

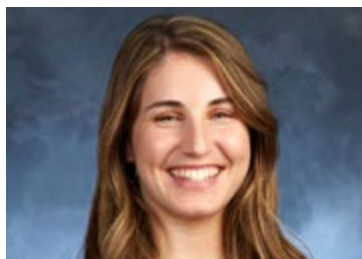
-- Article by Marie Dalldorf, Scholarship Chair ~



# DREAM • BELIEVE • ACHIEVE

## • 2021 IAHF SCHOLARSHIP ESSAYS •

### SOPHIA ALLOGGIAMENTO



I was scared of my culture for longer than I like to admit. I think my parents were too. And my grandparents, and certainly, their parents. I cherished my bright blond hair; I wanted to look like a "typical" California

girl with her long locks and tan skin. I wanted to fit in, blend in, match with the girls and the world around me. My brother cut his hair short to keep his curls from coming in for the majority of his childhood.

To my frustration, our name, our beautiful family name, never fit on the back of our sports jerseys. I wanted to change my name: Sophia Isabella Alloggiamento. Translations into Wisdom, Serenity from God, and Home, none of those meanings meant anything to me. And that hurts, even to recount now. There was no language to be shared, because my parents' parents and their parents before them were striving for assimilation, never recognition. Fly under the radar, conform, do not stand out or draw attention for the wrong reasons-this was always the goal. A coalescent culture created out of trauma of war and limited to the confines of the home, because in the home, in the kitchen, that was the only place to be free. Free to laugh loudly, free to cheat at card games, free to throw in as many spices and salts as our ancestors demanded and our measuring hands could figure. And briefly, in this home of homes, there was peace. There was connection. There was love, undeniable love, for all things us.

It took a long time for the love to burst past the kitchen doors. It took time, maybe for the world to change, maybe for our minds to change, probably time for the both of them. It took self-respect and self-appreciation and a joy of self just to correct other's pronunciation. It took patience and pursuit and passion to find a community in Monday afternoon bocce tournaments and Wednesday morning card games. It took work and knowledge and frustration to practice a language, to return to a language, to share and laugh in our fumbles of

syllables softly settling back onto our tongue. It took a vow to never accept less than that and never disrespect our heritage like that ever again. It took love.

I carry this love with me everywhere now. I carry it in the charm on my neck, the rings on my keys, the voice in my throat, the music in my head, and the passion in my heart. I carry it in my pursuit of higher education, one of creativity and vulnerability and courage as I take on Film Production at Chapman University. I want to carry these stories of love and light onto the big screen, encouraging the younger generation to be the truest self and the older generation to share their truest self with the youth. We will only find a stronger, more active Italian-American community if we share both our former and current anxieties with each other. Vulnerability breeds vitality just as empathy breeds engagement.

Children need to listen, really listen, to the stories of their parents and grandparents and parents before them, to truly understand the value of the name they carry. I know I did.

I was taught the value of education, the privilege to go to school and the discipline that was expected, all enforced with deep love and care for me to have a better life. Get a hundred. Keep on keeping on. Fate un campionessa. Yet in between hours of arithmetic and pages of book reports, there were just as valuable lessons about how to hold your hand (and your grin) in cards, how to get a wine stain out of a tablecloth, how to measure ingredients with your eyes and your nose, how to get a second wine stain out of the same tablecloth, and how to laugh, heartily, with your stomach full of food and your wallet empty from losing cards. These are the lessons of generations, the cultural education and familial teachings that accompanied me throughout my pursuit of my scholarly education.

We have worked hard. We have worked in fields and railroads and offices and restaurants. We have changed music and baseball and physics. We have built a community and will continue to support and uplift our community as the generations pass us by. We are all that we have. We have got a hundred, and we have kept on. Somos campeones. ~

~ • MORE ESSAYS TO FOLLOW IN UPCOMING ISSUES OF THE IAHF NEWS • ~

**Join us for the 2021 IAHF Scholarship Event on July 10**  
**Please RSVP at 408-293-7122 by July 5**



This year's celebration of the founding of the Italian Republic on June 2, 1946 was a very special event. Like the founding of the Republic, our zoom program was also born out of adversity in the form of the Covid pandemic. Several of our members spoke of their childhood memories and family lore, and there were public comments. We have them all programmed thanks to Dave Perzinski's awesome production and editing skills, and we will share online for those who were not able to attend the programing.

We started with a welcoming message, acknowledging the day by President Biden, who also mentioned his wife's Italian American heritage. We followed with the Italian National Anthem and a chronology of key dates including the Day of Liberation, April 25, from Nazi and Italian Fascist Rule. Both dates are celebrated in Italy, and along with the National Anthem, the song Bella Ciao is also sung and played during the program.

The most powerful part of the program was of course the peoples' recollections. We began with our Honorary Chair Zina Russo and her son Steve Russo who read a statement about her and, at the time, her husband-to-be Corrado Russo's experiences in war time Roma and the Ardeatine Cave Massacre. It was followed by Connie Restuccia Rotolo 's recollection of the terrible bombing of the port city of Messina, Sicily along with Connie and her husband Joe talking about former IAHF President Pat Restuccia's escape from Messina via Palermo to New York and back to Italy as GI and serving as a GI translator for the allied forces.

The program later leaped to Agostino Burzio's experiences in and around war-time Torino, the bombings of the Fiat Factory, housing Nazi soldiers and Agostino's father, mayor of a small town, having to



brokered a fragile peace between Italian Fascist and Italian Partisans in the ensuing civil war. We then went to war time Palermo, where Clara Schizzano and Delia Schizzano talked about the necessity of leaving the city after some very devastating air raids. They became refugees in their own country and, upon returning home, found all the contents stolen and resold on the black market. During the comment section, we heard from Board member Richard Stewart who talked about his mother voting during the plebiscite from war ravaged Napoli.

As an interviewer for the oral histories, I found Connie Rotolo's remarks particularly relevant when she told me that she has spent a life time trying to forget those terrible

years - and here I was asking her to try to remember them. That is a valid and understandable statement. I purposefully did not want to dwell on any "tragic details," and there were many associated with each presenter. I want to thank our interviewees for sharing this material with the IAHF and the public. They are real adventure stories.

No one wanted to find themselves in such situations. By sharing their accounts, we can fully appreciate how and why we are a community today. It becomes a collective history of Italian Americans and certainly defies any sort of stereotypes that sadly exist. Likewise, it is part of a legacy that we leave to future generations. And as noted on previous occasions, we now have two resources to help us with this task of reclaiming these memories: the Online Almanac of the History of the Italians of California (Italifornians) and a special County Grant to support our Library, Archives, Photo and Oral History Project.

-- Article by Ken Borelli / Chair, Cultural Committee 🍷



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## NEW on the IAHF SJ YouTube Channel!

Click to launch:

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## ZOOM in to all the great IAHF Classes & Events!

Download the ZOOM app at:

<https://zoom.us/download>



Ken's "foodies" are back in full force – didn't take long!

Almost 70 guests (the largest number of guests to a Cena Fuori!) enveloped Palermo Restaurant's beautiful covered newly created patio dining area located beyond the street-side patio with views of the Guadalupe River landscape. And the place was buzzing – with its regular patrons, a wedding reception and Ken's foodies – US! Thank goodness proprietor Renato Cusimano secured parking rights at the abandoned Orchard Supply Hardware lot – so very convenient!

Beginning on a somber note due to the recent tragedy that befell our City of San Jose, Ken asked for a respectful moment of silence to remember and pray for the nine innocent victims who were killed senselessly at the VTA work site. We pray too for comfort and solace for their families in these days that follow.

Our choices for our feast were pasta primavera with assorted vegetables; chicken and mushroom Marsala or salmon piccata. Each was served with Palermo's fresh house salad, crunchy homemade French bread and tiramisu for dessert (which was created Palermo-

# Cena Fuori

• MAGGIO •



## PALERMO

style, using flaky layers of puff pastry and custard).

The service was brisk and available, with orders from the bar for cocktails and vino keeping the friendly servers hopping. After supper, we were offered a jigger of limoncello "for the road" if one still had room either in their tummy or with their pocketbook.

Frank LoCicero gifted the crowd with little complimentary bags from Oakmont of Silver Creek filled with a notepad, pen, hand sanitizer and lip balm. He invited those who might be interested to a special lunch and entertainment at Oakmont to learn more about this senior living residence.

Nanci Wilborn gave us a rundown on the upcoming cultural events at the Italian American Heritage Foundation.

LOTS going on!

Thanks to Stanley and Ken for arranging all of the seating according to Covid protocol while keeping the "bubbles" together too! An evening filled with pleasure, information and real hugs – can't get any better than that!

Join us! -- Article by Cathy De Maria ~

## Lucia's COOKING CLASS NEWS



Our cooking classes went live in June! The first live class was held on June 22nd and featured three pasta sauces. Ken Borelli taught a Calabrese pepper paste sauce, Marie Dalldorf taught a Genovese pesto sauce, and I taught a Sicilian anchovy sauce.

We are excited to offer in-person classes at the Hall and work directly with our students again. What I have found delightful about the cooking classes is that our students show enthusiasm, work collaboratively and make new friends in a welcoming environment.

Because this article is due prior to the date of the class, please tune in next month (August) for details on the class and the recipes!

Our next cooking class will take place August 4th, with Lisa Santoro teaching her "Spicy Roasted Veggie Sauce" for your pasta! It's a healthy, tasty way to get more veggies in your diet. The class begins at 7:00 p.m. at the IAHF Hall. The cost is \$25.00 for members and \$30.00 for non-members. We hope to see you there!

-- Article by Lucia Clementi ~

## Who Is This Family?

First, a little background. Many people know about my passion for genealogy. I firmly believe that we reap tremendous benefits from knowing where we came from coupled with the efforts of our ancestors who have allowed us to live the lives we have today.

With this background, I am thrilled to be heading the efforts to digitize and preserve our wonderful archives. Our library has a small and rich collection, documenting the local family trees and histories of the Fanelli, Maggi, and Romano families. Our collection even contains a CD by Annamarie Arcangeli titled *Nicktown*; the music portrays the emotions of her search for her roots and contains recordings of her grandmother singing and talking in Italian. [We are actively seeking memoirs and genealogy; please contact me if you are interested in contributing your family history.]

### THE CALALASINA-PATERNITI FAMILY

A few years ago, one of our members brought in a lovely blue photo album. The album was full of photos and original documents of the Paterniti family and their relatives.

Angela Calalasina and Antonio Paterniti were both born in Tortorici, Messina, Sicily, in 1900 and 1886 respectively. They each made their way to New York, where they were married in Jamestown in 1914. They had three children: Joseph, Anthony Jr. and Pauline.

Like so many of their generation, they were hard working. At one point Angela or her family owned a restaurant. One of the photos shows a building labeled, "Angelina's restaurant in Jamestown, New York . . . called Patty's."

By November 1945 when their children were grown, they had moved to San Jose where they became part of our local community. Both Angela and Antonio belonged to labor unions; the album contains each of their membership booklets. Angela's book shows her paying dues from that date.

One large photo shows the floor of a canning shed with two long rows of women packing brussel sprouts; most boxes are stamped "Bozeman Canning Co. Santa Clara," although a Greco box has found its way into the mix. Angela clearly wanted to commemorate this part of her life; the back of the photo notes that she paid for this photo.

The 1949 phone book shows that they settled at 516 Spring Street, which became the family's permanent home. Their son Anthony Jr. (also known as "Pat") is with them, now married and an accountant.



## Notes From The Library

by Madeline Damiano, Librarian



There are several photos of the home, and I hoped to match them to what the house looks like today. But my hopes were quickly shut down; although Spring Street survives, the house is long gone.

The family home appears to have been part of more than 630 homes under the approach path to the San Jose Airport. Beginning in 1975, these were torn down due to safety concerns and noise from approaching flights. Today only a cluster of empty lots, eerily interlaced by vacant streets, hint at the families that once thrived here.

They must have been a special family. Someone has taken the time to neatly organize and label their personal items and carefully arrange the album, yet there is no background information to tell about them as people. We are left to sift through the separate items and try to reimagine their lives. Yet many photos are not labeled and many portraits still need to be identified.

So this is where YOU come in! IAHF members have a good track record of solving mystery identities. Did you know this family? Or who might have taken the time to arrange this wonderful tribute? Please email me at [librarian@iahfsj.org](mailto:librarian@iahfsj.org) if you would like to see the photos or if you can shed any light on the family behind this lovely photo album.

### THANK YOU TO OUR SANTA CLARA GRANT

Preservation of this family's history would be uncertain without the grant by the Santa Clara County Historic Grant Program, and I am very grateful that they considered our project worthy of their support. We have so much wonderful material with which to work. I hope to profile our other special holdings in future columns.

And, of course, I must extend my gratitude to the person or persons who took it upon themselves to assemble this special Paterniti album so they would not be forgotten. Please contact me if you know who may have worked on it.

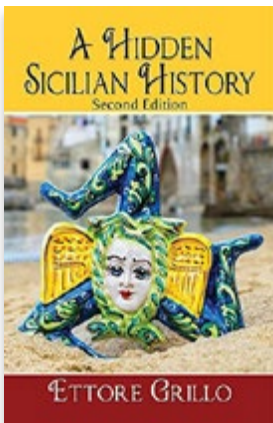
What about YOUR family history? Consider contributing to our growing archive of local family history. I would love to talk with you!

### CURBSIDE PICKUP

Although the library is not yet open to the public, curbside pickup is available. Make your selection through [iahf-sj.librarika.com](http://iahf-sj.librarika.com), and let me know at [librarian@iahfsj.org](mailto:librarian@iahfsj.org). Please allow a few days for me to collect the books for you. 📖







## A Hidden Sicilian History

by Ettore Grillo

A good book, like a good wine, must offer some degree of complexity. A Hidden Sicilian History by Ettore Grillo does just that. It is not at all what I expected. It is certainly not a history of the island.

We begin with the story of an old scroll found nestled in a volume of the Inquisition in a library in Enna, Sicily.

The finder expects, as I did, that this will be a history of the island, possibly during the time of the Inquisition. As he translates it, he finds the scroll instead to be a single fictional memoir of loss, doubt and longing for truth.

The scroll becomes the vehicle for philosophical pondering about the meaning of life and what may lie beyond. The author of the scroll is an actor, Vincenzo. Through his musings, the daily life in the 1930's and historical events of the town of Enna become alive for the reader. Even small details regarding cures, strict customs and, of course, religious activities are included. Vincenzo becomes quite obsessed with the story of his uncle, also named Vincenzo, and feels a special bond with him, his namesake. He is determined to find information about his uncle's mysterious death, a death no living relative would discuss. The fact that Vincenzo is introduced as an actor in a church play perhaps has bearing on his insecure identity and his personal spiritual challenges. Additionally, the fact that the scroll was found embedded in pages referring to the Inquisition dramatizes the book's theme involving the impact of religion in our lives and our attitudes about our after-lives.

As we travel with Vincenzo in his quest for information about the demise of his uncle, we enter many pages of rather graphic, sexual situations. This did take me by surprise but is appropriate considering the ultimate revelation of the cause of death. In his quest for universal truth the author touches on several world religions other than Christianity. This combination of real-life grit and philosophical wanderings into faith results in an interesting and unique and multi-layered read. The author is clearly highly educated and has a way with words that is both succinct and descriptive.

LINDA BINKLEY'S

## Italian Word or Phrase of the Month

### Stare per...

### About to...

If you want to express the idea in Italian that you or someone else is about to do something, you will use *stare per* properly conjugated:

- **Sto per andare al negozio.** Vuoi qualcosa? I am about to go to the store.  
Do you want anything?
- **Stai per sbagliare.** You (informal) are about to make a mistake.
- **Sta per partire.** He or she is about to leave.
- **Stiamo per mangiare il pranzo.** We are about to have lunch.
- **State per essere sorpresi.** You (plural) are about to be surprised.
- **Stanno per ricevere la notizia.** They are about to receive the news.
- **Stare per** can be used with many verbs: **venire** (to come), **arrivare** (to arrive), **entrare** (to enter), **tornare** (return), **dire** (say), **rispondere** (answer), **scrivere** (write), **mandare** (send), **leggere** (read)





# LAST SUPPER IN POMPEII

The Last Supper in Pompeii is a-not-to-be-missed show at the Legion of Honor in San Francisco. I was able to visit the exhibit along with friends from Il Museo, which is also in San Francisco, and explore the artifacts and items as if we were walking through the streets of old Pompeii.

The culinary-theme exhibition portrays the everyday life of the people in Pompeii as the doomed city is encapsulated in a volcanic ashen tomb. This was a tragic event that occurred 2000 years ago when the ash settled over Pompeii and Herculaneum along with many vast country estates and villages. It has also been a field day for archeologists as they rediscover the past in their excavations and contribute to the area as being one of Italy's leading tourist destinations. The eruption of Vesuvius was relatively fast and complete. Within 24 hours, the region was a memory, all submerged in a barren landscape that would be discovered some 1800 years later.

The show is especially haunting as we come out of our own tragic Covid-era crisis. We glimpse a dinner table laden with carbonized food products and we see the cooking utensils and learn about day-to-day life. Surprisingly, you will begin to appreciate the quality of



life these people lived. Customs and mores may have changed since those times yet the creature comforts and daily lifestyle remain the same.

I recall my own first-time visit to Pompeii many years ago and thinking that even today, many communities in the third world do not have this standard of living. I am now changing that assessment to say, that "even today there are parts of the so-called 'first world' that do not reflect the quality of life in 79 AD Pompeii!"

Hopefully, you are able to get up to the Legion and see the show and form your own opinion. The captions and explanations of what items are being displayed are equally amazing as they become a walk through a multi-dimensional history lesson, uniquely enhanced by our own experiences coming out of the Covid crisis.

Due to Covid restrictions, you have to make reservations. Even though this can be a hassle, it is worth the effort. The name of the exhibit is The Last Supper In Pompeii: From The Table To The Grave and is on now until August 29. The Legion of Honor is located at 100 34th Avenue, San Francisco, 415/750-3600, [legionofhonor.famsf.org](http://legionofhonor.famsf.org). — Article by Ken Borelli 🐾





Italians reserve a meal or two every week for beans. Beans are an essential component of the Italian diet. Italians are not alone. Many other countries depend on the lowly bean to provide nutrition. All countries along the Mediterranean Basin include bean dishes in their menu. In Central and South America, beans are an integral part of everyday meals.

Beans are one of several legumes. Legumes have been around for millennia. Archeologists have discovered traces of legume production along the Indus Valley dating back to 3,300 B.C. In South and Central America, indigenous people foraged for legumes as far back as 7,500 B.C.

### Nutritional Value

Legumes are a nutritious staple. They are an inexpensive source of protein, vitamins, complex carbohydrates and fiber. Legumes contain several components that, when eaten as part of a balanced plant-rich diet, may help prevent the development of chronic diseases such as cardiovascular disease, cancer, digestive health, diabetes and obesity. Legumes are a rich source of protein, fiber, B vitamins, iron, foliate, calcium, potassium, phosphorous, antioxidants and zinc.

### What Are Legumes?

The most widely known are: beans, peas, edamame, lupins, mesquite, fava beans, lentils, soy nuts, garbanzo beans or chickpeas, peanuts, tamarind and soy nuts. There are also legumes more suitable as animal forage such as alfalfa and clover.

### Popular in Italy

Italians love their legumes. They are grown in large quantities in Piedmont, Tuscany, Umbria, Puglia and Sicily. The preferred legumes include different beans, chickpeas, fava and lentils. You will find them in soups, stews, sandwiches and side dishes. They are often the main dish at supper, not just an accompaniment.

Pasta e Fagioli (pasta with beans) is eaten throughout the country. Although recipes vary a bit from region to region, the basic components remain the same: beans, ditalini or tubetti pasta, onion, garlic, olive oil, salt and pepper. Some recipes include herbs and tomato paste.

Italians use a variety of regional epithets to identify compatriots from different parts of the country. Mangia fagioli (bean eater) is the moniker used to identify Tuscans, who are known for their devotion to bean dishes.

In the south of Italy, the fava bean is much appreciated. In green form, it is used to make a sauce with which to dress a plate of pasta. Dry fava are boiled and eaten dipped in olive oil, vinegar, salt and pepper. Fava beans are included in a variety of soups and stews.



### Popular Along the Mediterranean

In coastal areas of the Mediterranean Sea, legumes are present on every table starting with breakfast. Egyptians make a tasty fava stew (ful mudammes) that is served for breakfast. Other parts of the Middle East have adopted this savory dish.

The Israelis brag about their hummus. A popular dip made out of chickpea flour, tahini paste and olive oil. Lebanon, Turkey, Syria and Jordan have their own version of the dish. It is eaten any time of the day as the main meal or as a side dish and snack.

Falafel is also a cherished treat. It is made with coarsely ground chickpea flour and made into little balls and fried, and served inside pita bread drizzled with a yogurt sauce.

From India to the Middle East and North Africa, locals sing the praises of their lentil soup. You will find this soup on every table, every day of the week to fill a hearty appetite. There are 25 lentil recipes throughout the world, I am told.

Greeks are proud of their Gigantes (lima beans). They make it during periods of religious fasting. The beans are stewed in tomato sauce and served as the main meal. During periods of fasting, Greeks are advised to avoid eating animals. Fava Santorinis is widely available on the islands of Santorini, Thira, Thirasia, Palea Kameni, Nea Kameni, Aspro, Christiani and Askania.

Spain and France have their own legumes of choice. Catalonia has its Fesols de Santa Pau, Zamora has its Garbanzo de Fuentesauco, Faba de Lourenza in La Marina, Faba Asturiana and Mongeta de Ganxet. France has its Coco de Paimpol.

Palermo is known for the panelle. Strips of moist chickpea flour fried and served in a bun. It is surely a reminder of the two-hundred year Arab presence on the island. Roasted chickpeas are sold at movie theaters and festivals as snacks throughout Southern Italy.

Outside the Mediterranean Basin, we find extensive use of legumes in Asia and in the Americas. Most Mexican dishes include a side of savory frijoles (beans). Asia in particular is known for its ever-present tofu, a great addition to many dishes..

### Celebrating Legumes

Legumes are readily available fresh or dried in most grocery stores year around. They are inexpensive and easy to prepare. They have a unique nutritional value and should be included in our daily menu. A small percentage of people are allergic to legumes, and they are well advised to skip eating them. 🌱

-- Article by Antonio Tasca 🌱



*Good food is the foundation of genuine happiness.*

– Anonymous

## ANCIENT GREECE

Ancient Greeks colonized Southern Italy and Sicily some 29 centuries ago. Phoenicians came calling two to three centuries earlier. Greeks made a vast contribution to the Southern Italian and Sicilian table. They were the first to introduce legumes simmered with olive oil, oregano and bay leaves. They brought with them grape leaves stuffed with chopped spiced meats. They roasted lamb with capers and honey-drenched cakes.

In the second-century A.D. work titled *The Deipnosophists* (The Banquet of the Learned) by Athenaeus, an Egyptian living in Rome, we read about the Greek banquets, dining etiquette, conversations and kitchen routines. The writer references Homer, Herodotus and Sophocles and their interest in the origins and healthiness of several foods. We discover that Greeks learned how to preserve food in syrup from the Persians, that rice, lemons and eggplants came from India and that coffee and skewered meats were imports from the Ottomans.

Bouillabaisse considered by many a French creation was actually introduced in Marseille by Greek seafarers. We are told that béchamel is not a Gallic invention. Athenaeus credits Orion instead. Greeks were using mayonnaise during the Hellenistic age, and they were fattening fowls long before the Romans did. On the island of Rhodes, they were baking gingerbread. The olive, grape and fig flourished in ancient Greece. It is in Greece that the culture of herbs started. Basil (king in Greek) was a staple in every household along with much loved oregano and thyme.

## ANCIENT ROME

Ancient Rome's cuisine was not as advanced as that of the Greeks. Pliny the Elder wrote about 30 varieties of olives, 40 kinds of pears, figs from Africa and the Middle East and a variety of vegetables. Un-milled wheat was distributed to its citizens starting in 123 B.C. Romans used the wheat to make bread and gruel.

The most common meat was pork, especially sausage. Seafood, game and poultry were common. Garum (a fish sauce) was the distinctive fish sauce of ancient Rome. It was used as a seasoning in



## THE ORIGINS OF THE ITALIAN COOKERY

*Italian cuisine, like its cousins in France and Spain, is regional. To a great extent, it mirrors the history of each region. As invaders and conquerors came and went, they brought with them their favorite food and, in turn, left taking with them foods that they discovered during the occupation.*

lieu of salt, as a table condiment and as a sauce. Cheese was big and Romans made and ate a lot of it.

Poorer Romans ate a lot of gruel. Made with ground oats, wheat or rye, it was boiled in water or milk. It was thinner than porridge and so they drank it. To this day, this dish remains a staple in western breakfast.

As the Roman Empire expanded so did Rome's culinary repertoire. Romans ad-

opted products and techniques imported from far away colonies. The Roman table became known for its diversity as well as its abundance.

## A GRAND EXCHANGE

The discovery of the Americas brought to Europe new foods including peppers, tomatoes, potatoes, corn, prickly pears, artichokes, avocados, cashews, persimmons, onions, plums, squash, sunflowers, turkeys, cocoa and vanilla. Europe reciprocated by sending to the new world strawberries, pig, cattle, sheep, goat, apples, beets, carrots, cherries, cheese, chickens, chickpeas, lemons, limes, lettuce, olives, oranges, pears, radishes, cucumbers, grapes, honey, oats, watermelon, garlic, wheat and yams.

Where would Italian cooking be without some of these essential imports? Can you imagine Italian cookery without tomatoes, potatoes, corn, artichokes, onions and zucchini? No tomato sauces - no pizza margherita - no polenta - no chocolate.

## WAVES OF INTERACTION

The Arabs played an important role in the development of Southern Italian cuisine. Their presence in Sicily for almost three century ushered the introduction of rice, sugar, sorbet, almonds, walnuts, pistachios, hazelnuts, eggplant, citrus, ricotta, capers, saffron and apricots to Europe. Many sweets have Arab roots.

Marco Polo journeyed across Asia at the height of the Mongol Empire. Upon reaching China, he entered the court of the powerful Mongol ruler Kublai Khan. He spent 24 years abroad. He is credited to have brought to Venice many spices, silk and other novelties plus the art and science of noodle making.

*continued > > >*



From Naples, Spanish conquerors ruled Southern Italy and Sicily for 300 years. Settlers from Aragon, Castile and Catalonia brought their favorite dishes and culinary expertise. Some of the imports became integral parts of the Southern Italian experience, and they flourish to this day.

French, Austrian and German conquerors added to the kaleidoscopic repertoire. The French are credited with much of the cuisine of the Val d'Aosta and Piedmont regions. Many dishes in the Veneto and Venezia Giulia regions originated in the Austro-Hungarian Empire. The Trentino-Alto Adige region boasts many German dishes.



THE ORIGINS OF THE ITALIAN COOKERY continued

In turn, Italy reciprocated by exporting its love of pasta, its prized pizza, its famous charcuterie and its revered cheeses. We are told that French cuisine got a big boost when the king married Catherine of Medici. Unimpressed with the local culinary experience, she imported chefs from Florence to teach the

French more sophisticated techniques.

They say that you are what you eat ... Italian cooking is unique yet eclectic in its origins and methodology. Italians are connected to many other nations and continents..

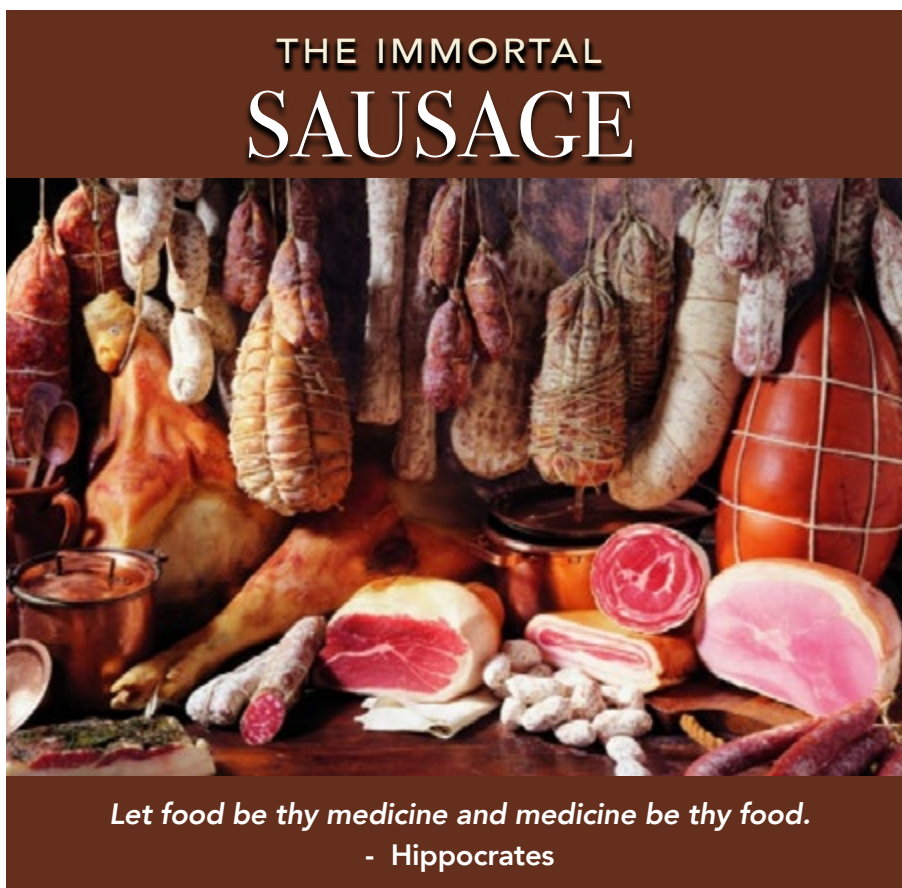
-- Article by Antonio Tasca 🍷

## A Little History

Sausages are a meat product made from ground meat, often pork, beef or poultry, seasoned with salt, spices and other flavorings. Some use fillers or extenders made with breadcrumbs or grains. The word sausage can refer to loose sausage meat, which can be formed into patties or stuffed into a skin. Most sausages are cylindrical and encased in a skin. Sausages are a traditional food preservation technique. Curing, drying, smoking or freezing help preserve them. Most, not all, require refrigeration.

You can find sausages in a wide range of national and regional varieties. The word itself first appeared in English in the mid-15th century. It came from the medieval French word saussiche (saucisse in modern French). The Latin root was salsica (salted).

The history of sausages starts 5,000 years ago in Sumeria (modern day Iraq). By 900 B.C sausages had become the popcorn of ancient Greek theatre, available from sausage vendors in the



*Let food be thy medicine and medicine be thy food.*  
- Hippocrates

aisles. The Chinese were making sausages as far back as the 6th century B.C. Homer told us in the Odyssey that Greeks were making blood sausages. Epicharmus wrote a comedy titled The Sausage. Aristophanes wrote the play The Knight about a sausage vendor who is elected a leader.

In the 5th century B.C., Marco Terenzio described the practice of stuffing meat into pig intestines together with spices and salt in Lucania, Southern Italy. In many countries the

name for sausage derives directly from the name of this region.

*Your body is not a temple, It's an amusement park. Enjoy the ride!*

-- Anthony Bourdain

## Sausages Around the World

In North Africa, a sausage called merguez is very popular. It is red, spicy and is made with lamb, beef or a mixture of both. It is flavored with sumac, paprika, cayenne pepper or harissa. continued > > >

In South Africa, traditional sausages are known as boerewors (farmer's sausage). They use game and beef, usually mixed with pork or lamb with a high percentage of fat. Coriander and vinegar are the most common seasonings.



life of sausages by inventing special conservation methods and techniques. These improvements have led to a whole industry devoted to the production and distribution of salumi (charcuterie in French).

In China, the lap cheong are dried pork sausages that look and feel like pepperoni but are much sweeter. They are flavored with salt, red pepper and wild pepper, smoked and air-dried.

In Japan, you can find kamaboko – a type of sausage with cured ground fish paste called surimi. It is shaped like half-moons on top of a small plank of wood with the outside dyed pink. It is added to soups, salads, bento and other dishes as a garnish.

In Korea, sundae, a form of blood sausage, is very popular. It is prepared by steaming or boiling cow or pig intestines stuffed with a variety of ingredients. The most common variation contains pork blood, cellophane noodle, sliced carrot and barley stuffed into pig intestines.

In the Philippines, sausages are generally called longaniza in the north and chorizo in the south. They can be fresh or smoked, sweet or garlicky. They are made with pork, brown sugar, coarse salt, salt-peter, black pepper, vinegar and garlic in hog casings.

Latin Americans have their favorite, chorizo. It is usually made with raw pork and dried. However, in some countries they use just beef. It is omnipresent at any barbecue. The technique varies from country to country.

In the UK and Ireland, sausages are very popular. They are made with uncooked, uncured, un-smoked pork, beef, venison, and other meats and mixed with herbs spices and cereals and are usual components of a full English or Irish breakfast. In Scotland, the haggis is recognized as the national dish and it is a square sausage. In Australia and New Zealand, sausages have traditionally been made with beef, pork, lamb, chicken and kangaroo.

Bulgaria, Serbia, Macedonia, Malta, Netherlands, Norway, Portugal, Switzerland, Ukraine, and Croatia have their own version of sausages as do Denmark, Finland, Belgium, Hungary, Greece and Iceland, Germany, France, Spain, Italy and Poland. The following European-style sausages are popular throughout the United States: Polish sausage, bratwurst, frankfurter, knackwurst, kielbasa and Spanish chorizo.

North America has its favorites too. Breakfast and country sausages are made with uncooked ground pork, breadcrumbs and salt mixed with pepper, sage and other spices. In Louisiana, there are Andouille, Louisiana Hot and Boudins. The hot dog is eaten and revered throughout the country.

## The Italian Connection

The most famous sausages in ancient times were from the Lucania region (today's Basilicata). It was aptly called lucanica, a name still in use today in many countries. During Emperor Nero's reign, sausages were used during the Lupercalia festival. During the Byzantine Empire in the 10th century A.D., Leo VI the Wise outlawed the making of blood sausages following cases of food poisoning.

The love affair with sausages continues to this day. Italians extend the

sage uses pork, salt and black pepper. The percentage of lean to fat is usually 70/30. Depending on the region, fennel, red pepper, garlic and wine are added. It is typically consumed grilled, as a component of a ragout and as a topping on a pizza.

There are other types of sausages that adorn today's delicatessens and supermarkets. The best known is mortadella. It is made of finely hashed or ground heat-cured pork (called suina), which incorporates at least 15% small cubes of pork fat. Black pepper, pistachios or myrtle berries are added to enhance flavor. Mortadella hails from the Emilia-Romagna region. Some mortadella, called equina, includes horse or donkey meat.

Cotechino is another type. It is a large sausage that requires slow cooking. It is made from cotica (rind). It is usually served with lentils or beans. Herbs and spices are added to enhance flavor. Preservatives are often included to ensure a longer shelf life. Cotechino is widely used in the northern regions of Emilia-Romagna, Lombardy, Molise, Veneto and Trentino.

Zampone is a special sausage. It is cured or poached. Its ingredients include the front trotter of a pig, which is stuffed with a mixture of lean meats, belly, back skin, back fat and boiled before consumption. Black pepper, nutmeg, cinnamon, cloves and wine are added to enhance flavor. Zampone was invented in Modena in 1511.

Italians have also created a battery of large sausages that we know as salami. They are cured sausages consisting of fermented or air-dried meat, typically pork. Fermentation allows beneficial organisms to grow in food to prevent destructive toxins from growing. Best known are:

Genoa salami, Felino salami, Soppressata, Pepperoni, Peppered salami, Cacciatore salami, Finocchiona salami, Toscano salami, Milano salami and Bologna.

Different regions of Italy have their favorite sausages. In Calabria, you will find the "Nduja, a soft creamy sausage with a bright red color due to the high concentration of chili pepper. In Mantua, you will find the salamella. In Umbria up to Monza, they produce luganega and canon. In Puglia and parts of Campania, there are sausages that mix beef with pork such as cervellata and zampina barese.

## Salumi

Salumi are cured meats predominantly from pork. They include bresaola, which is made from beef, and mortadella and prosciutto cotto. The word salumi comes from the Italian word salume, plural salumi, for salted meat. They include: prosciutto, capocollo, guanciale, lardo, lonza and pancetta.

Salami are usually used in appetizers and sandwiches. As a lunch-meat, most households prize them. Today salami are made without nitrates or unnatural preservatives. -- Article by Antonio Tasca



# Now's the time to join the ONLINE ALMANAC

*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  
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down? Now is the time...*

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



[www.thealmanac.online](http://www.thealmanac.online)

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[www.theitalifornians.com](http://www.theitalifornians.com)



Looking for a family-friendly, secure website where you can share your unique, personal family history? Check out [www.thealmanac.online](http://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](http://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 IAHF SJ 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](http://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 🍷





# Online Almanac How To:



- Become a Member
- Post Your Profile
- Make Your Profile Public
- Create a Blog
- Create a Forum

The Online Almanac of the History of the Italians of California (OAHIC) has arrived! We are excited to have launched this new platform where our community can become more connected and share their stories via this Facebook-esque site. Alongside this blurb about the OAHIC is a cheat sheet for how to sign up at the Almanac, log in, publish your profile, and create posts. These are the fundamental steps necessary to getting started with the Almanac. We want to emphasize the importance of making your profile public, since by

doing this, the site will allow you to befriend other members and create or comment on posts that will be published on the Almanac. Again, the steps for completing this action are listed on the cheat sheet, so give it a read! We hope to see our membership grow at the OAHIC in the upcoming months, and if you have a story or simply want to comment on the constant impact Italians are having in and around California, please post! We cannot wait to see what our community has to share. -- Article by Andrew Cardellini 🍷

## HOW TO NAVIGATE THE ALMANAC VIA YOUR **COMPUTER OR TABLET**

### STEP 1: SIGN UP

1. Go to <https://www.thealmanac.online/> to access the website.
2. On the HOME page, locate the box that reads, "Sign up for your free membership today!" and click.
3. Enter your information, and you are all set!

**TIP – Write down your password so you do not forget it!**

Sign up for your free membership today >>

#### OAHIC Membership Sign Up

First Name

Last Name

Email

Password

### STEP 2: LOG IN

1. Once you are signed up, logging in is even easier!
2. Access the website again, locate the "Log In" button in the top right corner of the screen, and click.
3. Choose "Log in with Email" (unless you have connected your Google or Facebook account), and enter the information prompted.
4. Press the red "Log In" box, and you are good to go!

Log In

Email

Password

Forgot password?

Log In

### STEP 3: PUBLISH YOUR PROFILE

1. Open the OAHIC website link and follow the instructions in Step 2 to log in.
2. Locate the bell icon or the down carrot and click either.
3. When the pop-up message appears asking if you want to make your profile public, select "Confirm" and you're done!

**TIP – If the pop-up message does not appear, next to your name, press "Make Profile Public," as this works too.**



#### Want to Make Your Profile Public?

Once your profile becomes public, you can follow members, chat with them, leave comments, like posts & more. Your nickname, profile picture, comments & likes will be visible on our site.

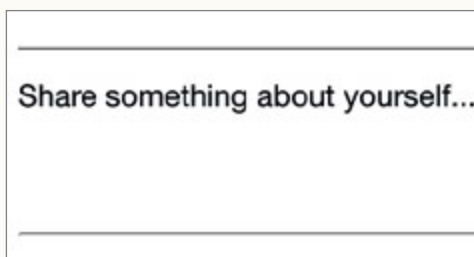
Maybe Later

Confirm



#### STEP 4: CREATE A 'PROFILE' POST

1. Log into your account, find the profile icon in the top right corner of the screen, and click.
2. Scroll down to the text box that reads "Share something about yourself..." and type your message into the box.
3. Locate the red "Publish" box and press it when you have completed your post.
4. Navigate to the "Blog" section of the menu tab, refresh the page, and your post will appear for others to see!



Share something about yourself...

Publish

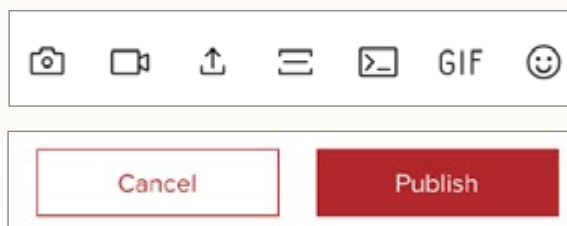
BLOG

#### STEP 5: CREATE A 'FORUM' POST

1. Once you log in to your account and make your profile public, you can create posts!
2. Navigate to the "Forum" tab on the menu bar and click.
  - a. It will take you to this page.
3. Find the "Create New Post" banner under the search bar and click.
4. Select whichever option you prefer, and the site will provide a text box for you.

FORUM

Create New Post ▼



Cancel Publish

### HOW TO NAVIGATE THE ALMANAC VIA YOUR MOBILE PHONE

#### STEP 1: SIGN UP

1. Copy and paste, or click this [link](#), to access the Almanac.
2. On the home page, locate the "About The OAHIC" box and click "Sign up for your free membership today!"
3. Enter your information, and you are all set!

**TIP – Write down your password so you do not forget it!**

[Sign up for your free membership today >>](#)

OAHIC Membership Sign Up

First Name

Last Name

Email

Password

#### STEP 2: LOG IN

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Log In

Email

Password

[Forgot password?](#)

Log In

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Maybe Later

Confirm

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2. Scroll down to the text box that reads "Share something about yourself..." and type your message into the box.
3. Locate the black "Publish" box in the top right and press it when you have completed your post.
4. Navigate to the menu bar in the center of the screen, press it, scroll down to "Blog," click, and refresh the page to see your post!

Share something about yourself...

BLOG

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  - a. It will take you to this page.
3. Find the "Create New Post" banner under the search bar and click.
4. Select whichever option you prefer, and the site will provide a text box for you.
5. Type out your post and add any features you would like by clicking on the icons below the text.
6. Once you are finished, press "Publish" in the top right corner and you have created a post!

FORUM

Create New Post



Cancel

Publish

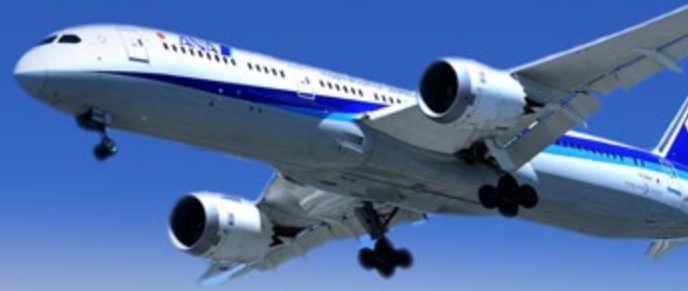


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a one-of-a-kind Italifornian social network.*

*So Join Us!!!! Membership is totally secure.*







## NAVIGATE The New Normal

### Hi everyone!

As I sit here typing this travel update, I wonder how much will change by the time it's been published? That is the world we are currently living in when it comes to travel. If you are traveling, you know that there are frequent and ever-changing updates. To help navigate this new normal, I'll share some tips when it comes to traveling.

First, what countries are open to travelers coming from the United States? To find out, check out CNN's updated list (<https://www.cnn.com/travel/article/us-international-travel-covid-19/index.html>) or this post updated by US News and World Report (<https://travel.usnews.com/features/where-can-americans-travel-right-now>). Right now, every country has its own rules as to which travelers they are accepting. Even within the EU, every nation has its own byzantine rules. For example, if you want to travel to Italy, you need to take a Covid-tested flight in order to avoid the mandatory quarantine. However, if you want to travel to Greece, you just need a negative PCR test prior to taking your flight. If you need a quick Covid-PCR test for travel, you should consider Carbon Health. You can make appointments at San Jose Airport and they will have your results by the following day. These tests are accepted by the state of Hawaii for entry.

For the latest entry requirements, please view the country's embassy website and State Department Travel Advisories (<https://travel.state.gov/content/travel/en/traveladvisories/traveladvisories.html/>).

Second, once you arrive at the location, what exactly is open for business? According to the French Embassy's site, France still has a curfew and requires mask wearing. However, historic sights such as the Louvre and Versailles are open -- but require timed-entry tickets. The Eiffel Tower will reopen in mid-July and requires timed-entry tickets. Restaurants and cafes are open for business in France. In order to determine what's open for business, you can do an Internet search and confirm with the country's embassy site or contact your trusted travel advisor.

Remember that if you are traveling outside the United States, the CDC and State Department require a Covid-PCR test prior to entry (<https://www.cdc.gov/coronavirus/2019-ncov/travelers/testing-international-air-travelers.html>).

What else should you consider when traveling overseas?

Medical Insurance: There are some countries that require travelers to have medical insurance or travel insurance in order to enter the country (<https://www.insuremytrip.com/travel-insurance-faq/which-countries-require-travel-insurance/>). These policies are required to offset the cost of Covid-related care, if necessary.

Travel Insurance: Once again, I highly recommend that you purchase travel insurance. Until vaccination rates increase in the world, you don't want your trip to get derailed due to Covid or other issues. If you want to compare rates and coverage, I recommend you search Insuremytrip.com or Squaremouth.com.

### What will be busy this summer?

National parks. Hawai'i. Disneyland and Disneyworld. Essentially, domestic travel spots are booking up quickly.

### When should you book your trip?

If you have flexibility, I would look for flight deals today. Right now, most airlines and hotels are flexible in terms of re-booking or cancellation, removing fees. Once you have your flights, you can then consider your itinerary. If you like to work the other way around that's perfectly fine too.

Do you need help planning your trip?

If you're ready to book your trip, feel free to reach out to me. The best way to get a hold of me is email: [Jeanie@rivetingtrips.com](mailto:Jeanie@rivetingtrips.com)

About Jeanie Colclough: Jeanie is a Conde' Nast Top Travel Specialist for 2021. She is the owner of Riveting Trips. She would love to help plan your next trip. Check out our site: <https://www.rivetingtrips.com>



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If you would like to consider becoming a Legacy Circle donor, please contact [legacy@iahfsj.org](mailto:legacy@iahfsj.org) for more information.



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-- Article by Dave Perzinski / Membership Chair 

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- Professor Michele Santamaria Ph.D / *Italian Language Chairperson, San Jose State University*
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## INTERO

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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.

### PROFESSIONAL AFFILIATIONS

- 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.

*Providing the Quality of Service You Deserve!*