

IAHF NEWS

SEPTEMBER 2018 • ITALIAN AMERICAN HERITAGE FOUNDATION • ESTABLISHED 1975 • FOUNDED AS NONPROFIT 1976 • CELEBRATING 42 YEARS

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JOHN ROMANO / IAHF NEWSLETTER EDITOR-IN-CHIEF & DESIGNER



President's Message

Carissimi,

The month of August was full to bursting with the united efforts of outstanding and dedicated volunteers working together to produce the Italian Family Festa. As I write this article the festa is just a week away and we are all excited and, best of all... ready! Nancy Morreale has done an exceptional and admirable job chairing the event and keeping everyone on track and sane. Ken Borelli has once again pulled together an outstanding array of talent for the cultural exhibits. Can't wait!

The library is coming together magnificently. It's been quite an undertaking. It had become quite cluttered with myriad duplicates, videotaped English movies and outdated magazines. We are organizing it in accordance with public library standards as best we can and are planning to have the titles available for browsing on line. We are also organizing the archives to make them more accessible to our readership. To that end, if anyone has a simple laptop they no longer use, please donate it to us for cataloguing our titles and materials. Kudos to our library chairperson Madeline Damiano who, together with her excellent volunteers, is pushing this project to completion.

Our second vice-president, Dave Persinski, has been very busy making improvement to the hall, expanding our rental program and bringing us in line with the Americans with Disabilities Act (ADA) standards. Improvements include painting all the doors a soft beige to blend in with the wallpaper, installing a wood accordion door enclosure to safe-guard the statue of Christopher Columbus, and, most remarkably, installing a handicapped bathroom attached to the building near the exit to the right of the stage. This fulfills an ADA government suggestion and will serve our guests. You all cannot imagine how many hours Dave volunteers for us literally saving us thousands of dollars. Baci for Dave!

The Garden project is languishing, but now that the handicapped facility is taken care of we will move forward with the backyard. Priorities! The first step is to stabilize the canopy covering the barbeque, then we can quickly move on to the decorative aspect.

Internally, several projects are afoot. I am forming a strong Advisory Board of individuals who will contribute their thoughts and suggestions for helping the IAHSJ move forward in various directions. We are seeking to develop our interaction with the Fine Arts community, with the neighborhood, with our youth, with Little Italy, with the City of San Jose and to develop programs meaningful to our membership. If you feel you could contribute or would like to nominate someone to be on our Advisory Board, please contact me. There will be no meetings. We would mostly interact online or by phone. My guarantee is that your suggestions will be considered and that you will receive a response.

I am also working with various Board members to finalize an Employee Handbook, something we feel our organization is lacking. These two projects should be finalized in September.

I wish you all a peaceful closing of these lovely summer months and a vibrant autumn. Cari cordiali saluti,

La vostra presidente, Linda Gaudio Binkley / linda.binkley@iahfsj.org 🌿



- Sept 6 @ 7:00 PM Cooking Class / Pasta Sauces / IAHSJ Hall \$30 / \$20
- Sept 20 @ 12:00 PM Regional Lunch / Trabia / IAHSJ Hall \$18 / \$15
- Sept 29 @ 10:00 AM Card Making / IAHSJ Hall \$90 / \$100
- Oct 4 @ 7:00 PM Cooking Class / Mama Tanina's Turkey Stuffing / IAHSJ Hall / \$30 / \$20
- Oct 21 @ 10:00 AM Mask Making / IAHSJ Hall \$125 / \$140

- Oct 22 @ 12:00 PM Presentation: Italians Saving the Jews in WWII / IAHSJ Hall
- Nov 1 @ 7:00 PM Cooking Class / Annual Holiday Cookies / IAHSJ Hall \$30 / \$20
- Nov 13 General Membership Meeting / Social Hour @ 6 / Dinner @ 7 / Business Meeting @ 8 / IAHSJ Hall / Free / \$20
- Dec 7 @ 6:00 PM World of Italian Opera / IAHSJ Hall / TBA
- Dec 27 @ 12:00 PM Holiday Lunch / IAHSJ Hall / TBA

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- Linda Gaudio Binkley - *President / Chief Executive Officer of the Corporation*
- Frank De Turris - *Chief Financial Officer / Treasurer*
- Ken Borelli - *1st VP / IAHF Events (including Annual Italian Festa) / Cultural Activities / Grants*
- Dave Perzinski - *2nd VP / Building Administration and Maintenance / Hall Rentals*
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MEMBER

SPOTLIGHT

BENVENUTI New Family, Individual & Student Members from January 2018 to August 2018

- | | | | |
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<u>dba Tony & Alba's Pizza & Pasta</u> • <u>Kathy Winkelman</u> dba Gioia Company |
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A new Richard Vannucci Memorial Lectures on Monday, October 22, 2018 will be an amazing glimpse into a little understood phenomenon of the World War II years--the resistance to Mussolini and the German occupation of Italy. The war years were turbulent times and in so many ways impacted the Italy of today.

One of those horrific conflicts included a response to the attack on Italy's Jewish population. While Anti-Semitic laws were passed under the Mussolini government, the full terror of those actions were not to be felt until the Germans and their Italian Fascist allies take over of the administration of the Italian government, after the Italian government's surrender to the allies. Like other parts of Europe, Jews were incarcerated and sent to concentration camps. For many average Italians who had lived with their Jewish neighbors for generations this really was an incomprehensible act. Many seemingly "a-political" Italians literally risked their lives to save their friends and neighbors.

A Glimpse Into the ITALIAN RESISTANCE DURING WWII by Ken Borelli



On Monday October 22, we will host Michael Lella, who will present a lecture about one such response, in the form of his father, Pino's activities as part of an underground resistance to Italian Fascism. These activities are documented in a book by Mark Sullivan entitled "Beneath The Scarlet Sky". It is a gripping story of resistance, and all are invited to hear Michael's story about his Dad and Pino's roll in saving thousands of lives during the war.

The lecture starts at 7:00. A \$5.00 donation requested to cover expenses. Light refreshments will be served and there will be an opportunity to purchase an autographed copy of the book. Some of the books will be signed by Pino, who is alive and well in his late 80's and still resides in Italy. Please call the IAHF to make a reservation at (408)293-7122. This lecture also underscores the "march of time" and why it is so critical to try to capture some of these personal stories while the first hand participants and observers are still able to share their recollections.



Consulate General of Italy in San Francisco | August 10 @ 2:46 PM

WARNING! Car break-ins hit a historic high in San Francisco. Parts of SF, popular with tourists, are hit hardest, including Japantown, Civic Center, the famously curvy stretch of Lombard Street, and the Fisherman's Wharf/Pier 39 area. If you have been robbed of your Italian passport, and must urgently return to Italy or your country of residence, the Consulate General of Italy in San Francisco is here to help and may issue an ETD (Emergency Travel Document). For more information, visit our website at https://conssanfrancisco.esteri.it/consolato_sanfrancisco/en/ and do a search for 'Emergency Travel Document'

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IAHF Scholarship Essays

Kevin Fortino

Karr Family Scholarship

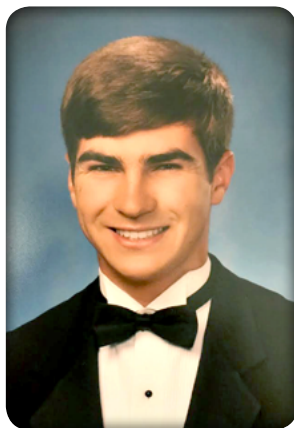
As a mentor, caretaker, and one of my inspirations, my grandfather guided me to become the person I am today. My grandfather, Ernesto, was born in 1936 in the foothills of Italy. His family was extremely poor and lived a third world lifestyle. At the age of 23, he moved to America and worked multiple jobs to make his net worth grow larger every day. He eventually established Fortino winery in 1970 where he worked until his retirement. His Italian Catholic faith pushed him to never quit and work for his loved ones, to help them prosper in life. Italians such as him, contributed to the American society by shaping many agricultural aspects for the U.S. and by working in some of the worst working conditions. While collecting all of his passionate knowledge, it has inspired me to follow in his footsteps and come to understand that his faith has created the man he was and is today. I plan to use his story to drive me to succeed in the life that comes before me and to always remember nothing comes easy in our world. 🌿



Graham Grisedale

IAHF Scholarship

My grandfather's parents came to America from Busca/Cuneo, (northern Piedmonte) and passed through Ellis Island. Bonafacio and Christiana Amaudo (expecting their first son of 5 children) longed to come to America since Bonifacio had served in the Italian army, fighting numerous conflicts, with the proclamation that he wanted to move to America where his children would not have to fight in constant battles and wars. (One son fought in WWII, one in Korea, but all came back home without injury). My great grandparents chose to come to California and tried their hands at dairy farming in Fresno, then moving to Tracy and started farming row crops of tomatoes, alfalfa and



later, asparagus. They had a son named Edward (my grandfather or Papa) who eventually visited family back in Busca and met my nonna Adriana (mother's mother) who was born and raised in Torino, Italy. After a brief courtship, they married in Torino in 1957 and were married and lived in Tracy for 55 years before my Papa's death 5 years ago. Growing up, it was always special for me to be part of my big Italian family with many aunts/uncles and cousins. Families gathering always revolve around good food. The traditions of making homemade gnocchi for birthdays and Christmas are very special to me. We still have family in Italy and having them visit here in the states and staying in touch by phone has made a big impact on me. One of my favorite trips in the world was when my grandparents took my family to Italy when I was 6 years old. I still remember visiting Rome and seeing the Pope, all the beautiful churches, the beaches at Endora and all the wonderful food including pizza margherita and gelato. These will always be treasured memories for me until I return to Italy. 🌿

Patricia Ochoa

IAHF Scholarship

Initiative and perseverance, alike any other pursuit, is invariably exercised—mastered through application. My goal is to contribute a diverse perspective, as I come from a single parent household and have been raised by a strong variety of ethics. My intense, consuming desire to learn and explore science alongside technology has driven my interest in mechanical engineering, to further investigate my academic endeavors. Thus, my upbringing has molded me into an individual that plans to further their education and to help the members of society. As a first-generation Italian American, my aspirations are to attend a four-year university and to graduate with a Bachelor's in Mechanical Engineering to conduct and interact in research. I am a current senior at Dr. T. J. Ownes Gilroy Early College Academy (GECA), and I plan to graduate in May 2018 with an Associate's Degree alongside my high school diploma. I am a persistent and hardworking student, which is reflected on my overall Gavilan College and GECA G.P.A. of 3.8 and 4.4,



respectively. I obtain sixty-two college credits, and through this accelerated program of being a full-time high school and college student, I have learned the value of teamwork which has inspired me to help others as much as I can. 🌱

Enza Potter

IAHF Scholarship

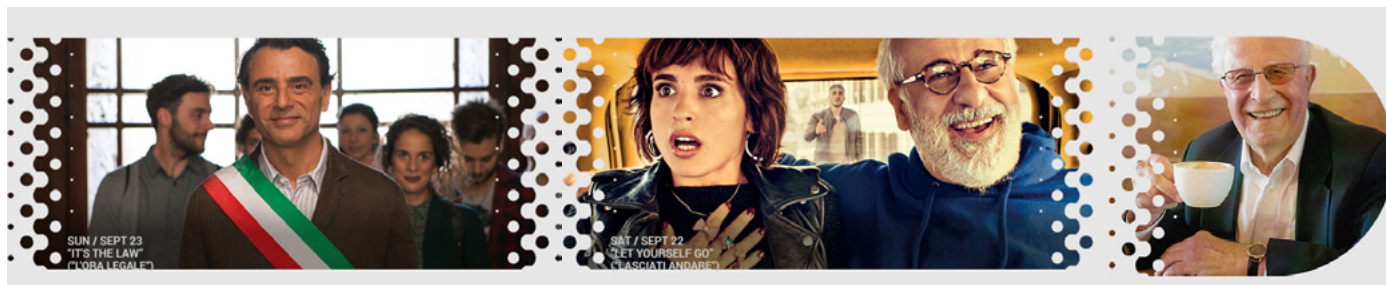
I have found throughout my primary and secondary education that not all schools are flexible in their approaches to education. Most students are expected to be one kind of learner. Courses in Math, English, and History are taught primarily in a lecture format. Students who do not excel in a passive, note-taking style of learning often can fall behind. I experienced this first-hand, as I was selected to be the "official note-taker" in a history class, to assist those students who were not as successful in the method. Additionally, through the course of my middle and high school years I have spent a lot of my time with spe-



cial needs students by volunteering at the Shining Stars Respite. Each time I work at Shining Stars, I am paired with a child for hours, as an assistant, tutor, and companion. I have spent many weekends with children such as Ben and Maria with whom I struggle to communicate verbally. Nevertheless, we understand each other through our behavior. I know that when Maria likes a toy she is playing with, she will smile, squeal, and pound the ground with joy. I know when Ben is upset because he refuses to turn and face me. I love to take the time and get to know these kids; however, many educators do not have the time. Working with intellectually and developmentally disabled students at Shining Stars is what originally prompted my general interest in psychology. As a result, I took two psychology classes in high school. I further participated in a summer psychology workshop, and I served as an intern in a Stanford University lab working on a longitudinal study of adolescents.

My experiences at Shining Stars and my studies in psychology have taught me that students with disabilities are quite capable of intellectual, developmental, and social success if provided with an individually tailored curriculum and a stimulating learning environment. As a result, I have decided to study developmental psychology as a university student. 🌱

2018 Italian Film Festival



Lido Cantaruti, the founder of the Italian Film Festival, now in its 42nd year has just announced his new selections for 2018. This jewel of a festival is located in the Marin Center, Showcase Theater in San Rafael, California. There will be eight featured films and the festival runs from September 22 to November 3. The festival is an amazing 'tour de force', by a friend and mentor Lido Cantarutti. The festival features the most current comedies and dramas from the contemporary Italian repertoire. Over the years he has built up a Bay Area regional following. For a selection of films, times, and dates check out <https://tickets.marincenter.org/eventperformances.asp?evt=30>, or you can call the festival box office at 415-473 6800.

Lido has truly been a beacon in our greater Italian American community as a promoter of the best in Italian Cinema. He has in the past also provided our foundation with technical assistance and recommendations for films. Would that the festival be closer to our south bay audiences, but for true film buffs its worth the distance, and, unfortunately traffic, to get to see some of these little seen films locally. Judging from the turn out for our Italian language class films there definitely is a great interest in the new Italian Cinema, so a visit to the Italian Film Festival may be just the weekend outing needed! -- Article by Ken Borelli

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Cooking Class NEWS



With summer in full bloom, our August cooking class featured a luscious summer vegetable, Cucuzza Longa, also known as “Zuchetta Serpente di Sicilia” (Serpent of Sicily). If you have not tasted this versatile veggie, you are missing out on a treat.

The class consisted of two parts, the first part was taught by Dave Perzinski regarding the cultivation and growing of cucuzza. Most of us assume that cucuzza longa is a type of squash. But actually, it is a gourd, marked by its white flowers, rather than the yellow flowers that you find on squash plants. Dave discussed the when, where and how to grow this plant. He even explained how to fertilize the flowers to produce the fruit. Unlike most plants that only have one type of flower, cucuzza has two types, a male and a female flower, which have to be cross pollinated to produce fruit. Dave's presentation also included a video from his home garden illustrating his successful methods and secrets with his own cucuzza plants. In the past, some of you may have seen the results of Dave's labors when he brings his plants to the IAHF to share with his friends.

The second portion of the class consisted of cooking the cucuzza, taught by Ken Borelli and me. I began this part of the class by teaching how to make my favorite cucuzza soup recipe which was passed on to me by my Sicilian-Arbereshe mama. The recipe includes chopped cucuzza, onions, tomato sauce (or fresh chopped tomatoes), seasonings, and olive oil. The students were put to work by chopping the vegetables. Next, they combined the ingredients in a sauce pan and cooked them until the vegetables were tender. Meanwhile, thin pasta was prepared and added to the vegetable combination with some of the pasta water. The concoction was then mixed together and served.



Subsequently, Ken taught the class how to make a delicious cucuzza sauté. Our students were instructed to chop the cucuzza and potatoes and to sauté them in olive oil with onions, ground beef, tomato sauce and seasonings. Once the vegetables were tender, they were ready to be served.

The best part of all of our cooking classes is when we have the opportunity sit together at the table and to enjoy the food that has been prepared. This class was no exception. We all expressed how much we savored all the flavors from our cucuzza feast. Additionally, the class was given the opportunity to take samples of their cucuzza creations home with them.

Once again, it was a pleasurable evening where we worked together as a team to nurture each other in preparing a satisfying meal.

Here's a list of our upcoming classes (subject to change).

All of the classes begin at 7:00 p.m. and are payable in advance.

Sept 6, 2018: Pasta Sauces / Red Pepper Paste Sauce and Anchovy Sauce / Instructors / Ken Borelli and Lucia Clementi - \$30.00; Students under 18: \$20 / Enroll at eventsvp@iahfsj.org or call 408-293-7122

Oct 4, 2018: Mama Tanina's Turkey Stuffing / Instructor: Lucia Clementi / \$30 / Students under 18: \$20 / Enroll at eventsvp@iahfsj.org or call 408-293-7122

Nov 1, 2018: Annual Holiday Cookies / Instructors / Maria Bandy and Kathy Lohman / \$30 / Students under 18: \$20 / Enroll at eventsvp@iahfsj.org or call 408-293-7122

-- Article by Lucia Clementi / Photos by Denise & Victor Vaccaro

Cena Fuori @ TASSO'S



William Stanley Haseltine (1835-1900)

Ruins of the Roman Theatre at Taormina, Sicily, 1889

Oil on canvas
Gift of Peter McLean
1986.41

William S. Haseltine here depicted the ruins of a Greek and Roman theater, situated in the ancient town of Taormina, Sicily. Classical civilization had symbolic resonance for many Americans, who viewed their country as being founded upon the democratic ideals of ancient Greece and Rome. Haseltine's views not only served as a pictorial souvenir of these popular tourist destinations but also inspired those who could not afford to take the "Grand Tour" of Europe.

[Looking] at the painting of Taormina, a feeling of the warmth of that Sicilian sky comes over the beholder. ... Old travelers in Italy will not miss such an opportunity to refresh their recollections of its scenery ... while those to whom the Italian tour is still but a hope will visit [the paintings] again to gain new aids in filling out their mental pictures.

"Haseltine's Pictures," Boston Evening Transcript, May 19, 1874

We can all agree the Italians and the Greeks have a lot in common. The Greek influence in Southern Italy is a major component of the culture. The IAHF is blessed to have the cultural wisdom and acumen of Ken Borelli who tells me that the two sites for the best-preserved Greek structures aside from the Acropolis are in Agrigento, Sicily and Paestum (Campaña).

And when it comes to food, a delicious melting pot is created that simmers with a fragrant blend of aromas which proved to be true at our July Cena Fuori. The legendary Tasso's has returned to the San Jose neighborhood after being gone for 25 years when it was perched at the corner of Willow Street and Meridian Avenue as a landmark in the Willow Glen area. And thanks to IAHF Board member, Frank LoCiccero, we were able to experience the "new" Tasso's.

Tasso's can be found as a jewel in the new growing development tucked underneath the Fruitdale Station Apartments on Fruitdale Avenue between Meridian and Southwest Expressway – sleek, modern, lots of windows, with a luminescent "Greek Blue" bar that's visible from the street. Tasso's is cheerfully decorated in Greek Blue – the restaurant even has patio seating – serving breakfast, lunch and dinner in the same efficient, courteous, friendly and attentive way that all fondly remember! Owners, Tasso Perakis and his wife Maria, greet you with warm smiles and anxious to please courtesies – Tasso even makes his own Tiramisu which was a deliciously light and decadently vibrant flavored dessert that all 42 of us enjoyed!

Tasso and Maria offered us a special IAHF dinner "alla Magna Grecia." Our evening's feast began with a crisp, tossed green salad garnished with Greek olives and fresh homegrown tomatoes. For our entrée, we had to make the BIG choice between Eggplant Parmigiana, served with flavorful homemade raviolis in a marinara sauce and sautéed fresh vegetables; Chicken Marsala cooked in a tangy marsala sauce with mushrooms, served with penne pasta in the same delicious marinara sauce and sautéed fresh vegetables; or broiled fresh salmon. Every meal is a "blue plate special" too as the dinnerware is festive cobalt blue!

Italian wine, American wine, Greek wine – more choices for that special libation that enhances every meal.

Opening soon in the same center will be Zanotto's Market – there is a very convenient and large free parking to accommodate all food lovers!

Besides being a wonderful dining experience, the camaraderie shared among all who come and enjoy is priceless – great opportunity to meet new persons, renew conversations with persons you might not get to see too often and to share laughs, stories and learn about upcoming events first hand! Maybe even sing "Happy Birthday" as we did this evening to Lucia Clementi under the vocal leadership of Dan Burns! Join us in September!

-- Article by Cathy De Maria 🌸



ITALIAN STYLE PICKLED GREEN TOMATOES

Last year I had an abundance of green tomatoes at the end of the season. Sometimes I pick them and let them ripen in the house, but I had so many I looked for alternative options, other than frying them. Strange, too, several of my tomato and pepper plants did not die back, hence they became perennial-like (global warming?). The pickled tomatoes were so delicious that this year I did not wait until the end of the season, and started pickling them green right now during the middle of the season. I want to share this simple recipe or process with you. Give them a try!

Use 6 to 8 large green tomatoes diced into bite size pieces, and pickling herbs of your choice. I used a half of an onion diced, a California bay leaf, fresh basil, oregano, fennel seed, and crushed red pepper to taste

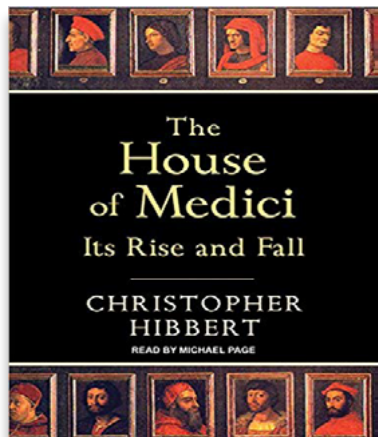
(all of mine are fresh dried herbs from the garden). 8 tomatoes will make about three 10 oz. jars

The process is relatively simple. Put the diced green tomatoes in a bowl with about 2 tablespoons of salt. Stir, and let sit in the refrigerator overnight. Then, the next day, drain the liquid, and rinse well in cold water. Let drain for 5-10 minutes, then blend in your pickling spices and herbs, and cover with white wine vinegar to the top of the storage jar, then float a coat of extra virgin olive oil on the top, shake and store in a cool dark location for about a month. I put them in the produce section of my refrigerator. They are ready to eat in a month, but truthfully, I started picking at them two days later. I made 3 jars and one will go the full time.

-- Recipe by Ken Borelli 🌸

The House of Medici:

Its Rise & Fall by Christopher Hibbert



For those of you who enjoy Italian history I am pleased to recommend this non-fiction book on the Medici family from its rise in the late 1300's to its sad demise in 1737. The wealth and power the family amassed over their many years and how they used it is quite a magnificent

story. The book makes it clear that the Renaissance in Italy was powered by this art-loving, forward-minded, free-spending family.

The book is rare in that it encompasses the entire family, one Medici after another, the glorious and the inglorious, makers and breakers of artists, popes and politicians. In Leonardo da Vinci's own words, "The Medici created and destroyed me." We read how the early Medici generations worked hard, not just for their own benefit, but for that of their beloved city. The author skillfully reveals how the inherited fame and wealth and power weakened the family, generation by generation, from Cosimo to Gian Gastone. We see the ideals and the work ethic of the earlier generations slowly dissolve into generations of self-indulgence and disregard for public opinion. It's the story of a rare and amazing non-royal dynasty that endured for more than 300 years...longer than our country!

The book is a true biography with an afterward of dozens of pages of notes and sources. The photographs of the Medicis are an attraction in themselves. I loved flipping to the pictures when reading about a particular individual... never how I envisioned him or her! Also included are maps and notes on the fabulous Medici contribution to architecture and art.

While the book is compelling and serious reading, the author is so talented that the story is a pleasure, like a movie. This book and all the books I review are available to you in our IAHF library.

— Article written by Linda Binkley 🍷



Linda Binkley's

A Little Italian by request

Okay, language students: This is for YOU!



Il Mese di Settembre

Il tempo vola via e qui stiamo scrivendo sul mese di settembre! Settembre è il nono mese dell'anno. In epoca romana, quando l'anno era iniziato a marzo, settembre era il settimo mese. Il nome romano Settembre viene da septem, la parola latina per "sette".

Quando i Romani fecero gennaio il primo mese dell'anno, settembre fu il nono mese dell'anno. Ma i Romani non si preoccuparono di cambiare immediatamente il nome del

mese. Più tardi, diversi imperatori romani hanno cercato di rinominare settembre, ma non hanno avuto successo. Lo trovo molto strano!

Molto tempo fa, in Inghilterra, settembre aveva due nomi. Haerest-monath o "mese della vendemmia". il raccolto principale in questo periodo dell'anno era l'orzo. Quindi questo mese è stato anche chiamato Gerst-monath, che significa "mese d'orzo".

Time is flying away and here we are writing about the month of September! September is the ninth month of the year. In ancient Roman times when the year began in March, September was the seventh month. The Roman name September comes from septem, the Latin word for "seven."

When the Romans made January the first month of the year, September became the ninth month of the year. But the Romans did not bother to immediately change the name of the month. Later, several Roman emperors tried to rename September, but they were not successful. I find that very odd!

Long ago, in England, September had two names. Haerest-monath or "Harvest month." the main crop at this time of year was barley. So this month was also called Gerst-monath, which means "Barley month." -- Primary source is World Book

The Month of September

Direct from the Italian Family Festa's Villaggio Culturale are two scheduled workshops by master craftswoman, artist and sculptor Carla Almanza deQuant. Carla will bring her vast knowledge and experience to the IAHF for two unique workshops. On September 29th we will have a hand crafted greeting cards workshop, "Special cards for special people!" And on October 21 we will be featuring the Venetian / carnival mask making workshop.

Both of these workshops reflect a time honored tradition of apprenticeship with a master teacher, in line with the Renaissance practice of teacher / student relationships. In her case, Carla became fascinated with the works of Professor Agostino Dessi and his efforts to revive this lost art and style of carnival mask making. As a student in Firenze, Carla became intrigued with the world of the Commedia dell'Arte, their masks and lore, along with the process of the traditional mask making techniques of the 16th and 17th centuries. This engagement soon translated to a full blown apprentice program, and she moved to Venezia where she continued her studies with Professor Dessi.

Venetian Masks & Designed Stationary @ the IAHF!



Based upon her research, studies, and creations, Carla, now a master teacher in her own right, has developed her own technique and style of design. We have a rare opportunity to engage Carla for these two classes. In fact, because of her work and own craftsmanship, we are having in addition to the mask making workshop a special stationary workshop. In today's high tech world, getting a designed card in the mail truly is a significant event, particularly when you, the student, designed it and sent it to that some one special.

The cost of the classes are \$100 for the stationary class, with a 10% discount for IAHF members, and \$140 dollars for the mask making classes, likewise with a 10% discount for IAHF members. The classes are hands on, and you will be working on your own projects. The class include all supplies, and bisque masks. A light lunch will be supplied compliments of the IAHF. Go to <https://www.iahfsj.org/events> to register or call the IAHF for more information at 408 293 7122.

-- Article by Ken Borelli 🍷

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SCHEDULE OF

Events

If you would like to volunteer to work on any of these events. please contact Ken Borelli, VP, Events / Chair, Cultural Committee at kjosephb@aol.com

SEPTEMBER

Sept 6 / **Cooking Class** / 7:00 PM / IAHF Hall / Pasta Sauces / Presentations by: Ken Borelli and Lucia Clementi: various cooking methods / General instruction: \$30; Students under 18: \$20 / [RSVP at eventrsvp@iahfsj.org](mailto:RSVPateventrsvp@iahfsj.org) or call 408-293-7122

Sept 20 / **Regional Lunch: Trabia** / 12 noon / IAHF Hall / Presentation by Sal Campania / Members: \$15; Non-members: \$18 / [RSVP at eventrsvp@iahfsj.org](mailto:RSVPateventrsvp@iahfsj.org) or call 408-293-7122

Sept 24 / **Presentation by Mike Lella** / 7 PM / IAHF Hall Mike will present his father's story about Italians that helped save Italian Jews in WWII / [RSVP at eventrsvp@iahfsj.org](mailto:RSVPateventrsvp@iahfsj.org) or call 408-293-7122

Sept 29 / **Card Making** / 10 AM to 4 PM / IAHF Hall / \$90.00 for Members; \$100.00 for non-members / Presentation and instruction by award winning artist Carla Almanza de Quant / [RSVP at eventrsvp@iahfsj.org](mailto:RSVPateventrsvp@iahfsj.org) or call 408-293-7122

OCTOBER

Oct 4 / **Cooking Class** / 7:00 PM / IAHF Hall / Mama Tanina's Turkey Stufing / Instruction by Lucia Clementi General instruction: \$30; Students under 18: \$20 / [RSVP at eventrsvp@iahfsj.org](mailto:RSVPateventrsvp@iahfsj.org) or call 408-293-7122

Oct 21 / **Mask Making** / 10 AM to 4 PM / at the IAHF Hall / \$125.00 for members; \$140.00 for non-members / Presentation and instruction by award winning artist Carla Almanza de Quant / [RSVP at eventrsvp@iahfsj.org](mailto:RSVPateventrsvp@iahfsj.org) or call 408-293-7122

Oct 22 / **Richard Vannucci Memorial Lectures** / Mike Lella will discuss his father's experience during WWII as an espionage agent for the allies saving many lives of Italian Jews / \$5 donation requested at the door / No RSVP necessary

NOVEMBER

Nov 1 / **Cooking Class** / 7:00 PM / IAHF Hall / Annual Holiday Cookies / Instruction by Marie Bandy and Kathy Lohman / General instruction: \$30; Students under 18: \$20 / [RSVP at eventrsvp@iahfsj.org](mailto:RSVPateventrsvp@iahfsj.org) or call 408-293-7122

Nov 13 / **General Membership Meeting** / Meet the new Board candidates / Social Hour @ 6 PM / Dinner @ 7 PM / Business Meeting @ 8 PM / IAHF Hall / Members Free / Guests \$20; Children 12 & under free / [RSVP at eventrsvp@iahfsj.org](mailto:RSVPateventrsvp@iahfsj.org) or call 408-293-7122

DECEMBER

Dec 7 / **World of Italian Opera** / 6 PM / IAHF Hall [RSVP at eventrsvp@iahfsj.org](mailto:RSVPateventrsvp@iahfsj.org) or call 408-293-7122

Dec 27 / **Holiday Lunch** / 12 noon / IAHF Hall / Members: \$15; Non-members: \$18 / [RSVP at eventrsvp@iahfsj.org](mailto:RSVPateventrsvp@iahfsj.org) or call 408-293-7122

RSVP and to pre-pay at <http://www.iahfsj.org/#!events/cfvg>

RSVP for events (unless otherwise noted) by emailing eventrsvp@iahfsj.org or by calling 408-293-7122

 Schedule of Events is subject to change 

IAHF Newsletter Submission Guidelines

Submission deadline: 20th of the month for inclusion in the next month's newsletter

Revision deadline: No later than the 25th of each month

Articles

- Please carefully proofread, spell check and grammar check before submission by the 20th of the month
- Please submit articles unformatted, in either Word or as email text
- Please include source URL when submitting articles from the Internet

Photos

- Please send photos as email attachments, not embedded in a text document or in an email message
- Photos should be JPG format, big, bright, and sharp, with no timestamps or watermarks, 500 kb and larger

- Each photo MUST have an individual name – photos named FullSizeRender or thumbnail cannot be used
- Please include the name of the photographer when submitting photos

Events

- Please provide the following information:
Official name of event / Date of event / Time of event / Location of event / Cost of tickets / Description of event

Questions?

Please contact Stanley at iahfsj6@gmail.com or visit iahfsj.org/submission-guidelines for more info.

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To Live— to create a lifestyle within our community, people, events. Selling a home is more than just wood and stucco, it's style, comfort, memories, relationships, and friendships. Understanding the community, and all its amenities, allows us to help our buyers live the life they will enjoy while living in their home.

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To Dwell — to look back at the memories you've created with fondness and happiness. When it's time to move on to your next adventure, you'll see yourself departing an old friend. Reminders of good times when looking at older photos and cherished times.

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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 18 years of sales, marketing 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.

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