

IAHF NEWS

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

IAHF OFFICE #: (408) 293-7122 • TAP OR CLICK HERE FOR WWW.IAHFSJ.ORG

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



President's Message

Cari Amici,

🎵 It's summertime and the livin' is easy 🎵 ... or so I hope it is for all of you!!

It's been a busy, busy month. As IAHF President I had the honor of hosting the flag-raising ceremony celebrating Italy's National Day at City Hall. Both the American and the Italian flags were hoisted high into the air and both anthems were sung. This extraordinary presentation has been taking place since shortly after WWII hosted by the Civic Club of San Jose and was assumed by the IAHF in the 70's. The event is made possible through the efforts of former IAHF President Ken Borelli. I sure wish more of you had attended. It's really very special.

Thanks to all of you who wrote and submitted ideas for the backyard project. It is not going forward easily. The wooden canopy over the barbeque area needs to be re-enforced, it has become weak with age. We also want to add some lathe to the back of the structure to make it more attractive; remove the ivy from the cypress trees before it strangles them; and the storage unit needs to be painted. Then we can put down some sort of flooring and pretty up the yard. If you would like to help with any of these projects, please let me know. Remember, we are an all-volunteer organization! *Oh, how I wish I could just hire a contractor and get it done!*

Other projects are moving along nicely. The library will soon be available again to you all. We have some wonderful volunteers. Our very helpful member, Madeline Damiano has offered to chair the library. She has real expertise in that area, so it's a treat to have her with us on this project.

The library project will also benefit from the fact that the Board of Directors has created the position of Fourth Vice-president. We are delighted to welcome long-time member and former IAHF President, Anthony Zerbo, to that position. The library falls into the domain of the 4th vice-president so Tony is going to be a terrific asset as we organize the archive material that has gotten a bit out of hand.

We have received more than half the funds needed to construct a safe enclosure for the Christopher Columbus statue which is now in our care. We had hoped that the enclosure would be funded by organizations sympathetic to this cause of preventing the statue from being boxed and stored by the City. We are moving forward with the enclosure in the hopes that more donations will arrive. There remain a few organizations which have not responded. We plan to make a plaque honoring all the contributing organizations.

As this newsletter goes to press we look forward to our scholarship dinner. We are blessed to be able to grant these scholarships and so immensely proud of the scholars!

Migliori cari saluti! -- Linda Gaudio Binkley, President / linda.binkley@iahfsj.org 🌿



EVENTS @ A



Glance

- July 17 @ 7:00 PM Free Movie Night / IAHF Hall
- July 19 @ 12 Noon Regional Lunch / Trieste / IAHF Hall - \$15 / \$18
- July 26 @ 7:00 PM Cena Fuori / TBD, check iahfsj.org/events for updates / / \$35
- July 29 @ 11:30 AM Bocce / Campo di Bocce / 565 University, Los Gatos / \$65 / \$30
- August 2 @ 7:00 PM Cooking Class / Cucuzza Longa / IAHF Hall / \$25 / \$15
- August 8 @ 7:00 PM Free Movie Night / IAHF Hall
- August 25 & 26 [Italian Family Festa – History Park San Jose – Free](#)
Saturday: 11am to 8pm / Sunday: 11am to 6pm

Member SPOTLIGHT

BENVENUTI New Family, Individual & Student Members from October 2017 to June 2018

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| <ul style="list-style-type: none"> • Sheilah Altomare & Charles Pontious • Mike & Joe Annuzzi • Michael J. Antonini, D.D.S. • Juanita Barbera • Leslie Berger • Dan & Patty Bozzuto • Marie Brancati • Corinne Calomeni • Donald & Diane Calvello • Gina Caminiti • Christopher Campagna • Julian J. Carash • Vince & Mary Catalano • Mario & Eileen Cavallaro • Diego Dino Certa • Debra Macri Clemons • Georgine & Richard Codiga • Emma & Elyse Coty • Alfio & Gerry Crema • Vyarah Cristie-Jecheon • Diane Dalton • Lani & Jay Deimling | <ul style="list-style-type: none"> • Brianna Del Pozzo • Lawrence DeSantis • Kevin & Monique Dorset • Tracey & Gene Infantino • Christine Ercoli • Steven Fanelli • May Garcia & Steve Drake • Amanda Godburn & Tyler Tallman • George Gori • Anthony J. Graves • Elise Marie Habra • Linda & Richard Hagarty • Phyllis T. Hall • Peggy Heiman • Tim Hensley & Tina Selene • Jamie Hogan • Joshua Hogan • Nancy & John Hugyik • Betsy & Marion Kean • Monya Kemp • Mark & Andrea Kenter • Bill & Diane Kleidon | <ul style="list-style-type: none"> • Janice & Herbert Lamotte • Steven & Alma Landi • Anthony & Roseanna Lavia • Louis & Marca Lombardo • Mario Lucchesi & Francesca Mallow • Jasper & Gini Luppino • Laura & Antonio Manginelli • Andrew Martinez • Jason Martinez • Julianne Martinez • Christina & Philip McDermott • Michael & Stacy Melillo • Linda Melliush • Deanna Monestero • Melissa Muldoon • Amanda Murgia • Marco & Susan Murgia • Nicholas Murgia • Domenico & Anna Onorato • Maria & Marisol Ornelas • Tina Orsi-Hartigan & Jim Hartigan | <ul style="list-style-type: none"> • Jeff Paccioretti • Ronald & Pamela Palma • Mary-Margaret Panzica-Pacheco • Dino J. Pecoraro • Julie & Rick Pelz • Patricia & Walter Phillips • Frances Ratliff • Stephen & Katherine Ricossa • Deborah Riffin • Jenna & Joe Rosati • David Sandretto • Terence & Carmlee Shaw • Sandy Simpkins • Janice Travis • Terri & Vess Trotter • Mauricio Valverde & Candy Urciuoli • Enrico Vezzuto & Giuliana Cani • David Westerman & Anita Chen • Italian Cultural Society of Sacramento |
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IAHF BOARD OF DIRECTORS 2018

IAHF OFFICERS

- Linda Gaudio Binkley - *President / Chief Executive Officer of the Corporation*
- Ken Borelli - *1st Vice President / IAHF Events (including Annual Italian Festa) / Cultural Activities / Grants*
- Dave Perzinski - *2nd Vice President / Building Administration and Maintenance / Hall Rentals*
- Felix Dalldorf - *3rd Vice President / Marketing and Publicity / Website / Social Media / Advertising / Wine Garden Chair*
- Tony Zerbo - *4th Vice President / Human Resources / Volunteer Development / Library and Archives / Succession Planning / Bar*
- Frank De Turris - *Chief Financial Officer / Treasurer*

IAHF DIRECTORS AT LARGE

- Marie Bertola - *Board Member / Scholarship Chair*
- Frank Locicero - *Board Member*
- Sharon McCray - *Board Member*
- Carlo Severo - *Board Member*
- Richard Stewart - *Board Member*
- Corinne Tomeo - *Board Member*
- Nanci Arata Wilborn - *Board Member*

• Marie Rose Dalldorf - *Corporate Secretary*



Stanley Olivar IAHF Office Manager

The IAHF is lucky! We have an outstanding office manager, a true aide de camp!

Stanley Olivar, note that is Olivar and not Oliver, has been with the IAHF for 19 months. In that time, he has mastered numerous aspects of IAHF business.

In the front office Stanley serves the community at large by booking and maintaining the accounts of our renters, a huge task which he does with admirable tact and careful accounting. Friday and Saturday evenings, he works in a side position as our in-house liaison between the renters and the security people. This keeps everyone on a smooth footing.

Stanley serves all of us on the Board in our numerous tasks. We are all so grateful for his willing help.

Stanley was born in the Philippine capital of Manila to a small but close-knit family. He was mentored by his maternal grandfather whom he greatly admired and his mother who is 96 years of age. Stanley is multi-lingual with English actually being his first language. He was educated by Augustinians, Benedictines and Jesuits, but received his Bachelor of Arts in Philosophy under Belgian priests.

Stanley is an amazing internationalist, having travelled to 45 countries, including Italy 5 times. He is quick to add "so far." I tried to tease him into telling us which is his favorite country. But he will have none of it. He says each country has its own beauty and unique qualities. Of course, the fact that he lives here and is an American citizen speaks volumes.

His work experience is fascinating... high school teacher/adviser, product manager, designer of exhibition booths, and my personal favorite, resident pianist in a 5-star hotel. Those of you who arrive early to some of our functions will have heard him play piano so magnificently. All of his experience blends nicely to make him a tremendous asset to our organization.

We are so happy to have Stanley Olivar and he says he is happy to have us. I think we have adopted each other! — Article by Linda Binkley 🌸

IT'S ALWAYS GREAT TO GET NEWSLETTER STORIES FROM IAHF MEMBERS

It adds vitality, diversity, and a sense of family and community. Please send your proofread entries to Felix Dalldorf at news@iahfsj.org

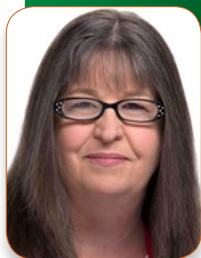
Please check the Submission Guidelines on page 14 of this issue for more information, or online at iahfsj.org/submission-guidelines

Thank you! 🌀

Be IAHF Green and go paperless!!! Please [click here](#) or call 408-293-7122

Want to unsubscribe to the IAHF Newsletter? Seriously? Please email unsubscribe@iahfsj.org

IAHF Members Support The *Festa*



The Festa is almost here and the Festa team is working hard to bring all the moving parts together for another successful event. We are excited, and hope you are too, about all the cultural activities, entertainment,

food, arts vendors and sponsors that will be joining us in 2018. With all this we still have one more need and that's YOU!!

Many of you have signed up to volunteer and we thank you for your support. If you have not we encourage you to donate a couple hours of your time over the Festa weekend to support our efforts. This is YOUR Festa, it is not only our largest community outreach, but it is one of our most profitable events. This is due to the

tremendous support of our volunteers. Come out enjoy the Festa, bring a friend and spend a couple hours helping, what could be more fun?

Ways to sign up to volunteer:

- Check out all the opportunities and sign up now at italianfesta.volunteerlocal.com/volunteer
- Email Jan and Marie, our Festa volunteer chairs at volunteers@italianfamilyfestasj.org
- Call the office and Stanley will have Jan or Marie call you back

See you at the Festa!

-- Article written by Nancy Morreale, Festa Director 

Festa Sponsors As Of June 2018

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| <ul style="list-style-type: none"> • Bath Fitters • • Classic Car Wash • • Giorgio's Restaurant • • Della Maggiore Stone • • Facchino Properties • • Farm Fresh To You • | <ul style="list-style-type: none"> • Forma Gym • • Galbani Cheese • • Guglielmo Winery • • Heritage Bank • • Heavenly Green • • JP DiNapoli Companies Inc. • | <ul style="list-style-type: none"> • Marchese Family • • Modiano • • PremierOne Credit Union • • Renewal by Andersen • • The Sobrato Organization • |
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If you would like to join our Sponsor Family, or know of someone that would be interested, please send an email to Claudette Mannina at sponsors@italianfamilyfestasj.org or give her a call at 831-461-1796. She'll be happy to share all the sponsor opportunities we have available.



38th Annual Italian Family Festa
August 25 & 26
History Park San Jose
italianfamilyfestasj.org



Brought to you in part by a City of San Jose, Festival, Parade and Celebration Grant

Tap Here To Volunteer

Tap Here To Donate



Festa della Repubblica

CONNECTS THE DOTS!

JUNE 6, 2018 - The Festa Della Repubblica has been a long-standing community tradition that originated by one of our IAHF Founders Dominic Cirincone. It has a long history that incorporated many significant boosters, including Rod Diridon's support when he was on the Board of Supervisors, and in keeping with that link, even today, it is a cooperative venture with Santa Clara County Board of Supervisor Dave Cortese's leadership, along with the new Honorary Vice Consul and past IAHF President, Salvatore Caruso.

There are always two parts to the event. A flag raising at the County Building, followed by a lunch and keynote speaker at the IAHF. This is one of the very few times that the Italian Flag is raised locally at a public facility, along with proclamations and best wishes from around the county.

The event was on June 6th this year with a bilingual invocation by Father Gobbo and raising of both the American and Italian flags. Both national anthems were sung, Alba Salciccia sang the Italian national anthem and Angel Tirado sang the American national anthem. The event co-chairs were Frank Lo Cicero, Zina Russo and me. Zina is carrying on the Chair tradition from her husband Conrad, who was both a board member and commissioner with the Santa Clara County/Province of Florence, Italy Sister-County Commission. Keeping with a family tradition, Zina who was recovering from arm surgery and not able to be at the event had her son and grandsons, Dariano and Russo, there to do the honors, in raising the Italian Flag with Frank Lo Cicero. Linda Binkley and I raised the American Flag.

The Flag raising was followed by an IAHF lunch with our keynote speaker being the National President of the Sons and Daughters of Italy, Vera Girolami. Vera and her husband, retired Judge Al, are also members of the IAHF.

Vera touched upon the inaugural address by OSIA founder Vincenzo Sellaro, M.D. This address was written on June 22, 1905 and hearkens to a tumultuous time for Italian Americans. Vera read the address, and several people wanted copies, so in keeping a promise, we are sharing this 1905 address as we try to keep true to his vision! I will let you be the judge on its relevance and the progress we have made over these 113 years! --- Article by Ken Borelli 🍷

Source: <https://www.mercurynews.com/2018/06/06/oliverio-clings-to-second-place-to-face-ellenberg-in-november-supervisor-race/>



THE FOUNDING OF THE ORDER SONS OF ITALY IN AMERICA

The following is a translation from Italian of the inaugural address given by Dr. Vincenzo Sellaro, founder of the Order of the Sons of Italy in America. OSIA thanks Professor Frank P. Oliveri of Rochester, New York. Lost since 1935, the Sellaro speech was discovered recently after a three-year search by Professor Oliveri, who also translated it.

Inaugural Address by OSIA Founder Vincenzo Sellaro, M.D.



Today is the 22nd of June 1905! Today we are blessed with such a magnificent day of sunshine. Today the Almighty has brought us all together for a purpose. With all of you, and with my most intimate compatriots, let's say our brothers and their wives, our sisters, who represent every corner of Italy. All of us are Italians!

No matter what part of Italy we came from, we are first and foremost Italians. I, Vincenzo Sellaro, happen to be from Sicily; our pharmacist, Ludovico Ferrari is from Piedmont; our attorney, Antonio Marzullo is from Campania; Giuseppe Carlino, sculptor, from Lazio; and our barbers, Pietro Viscardi from Calabria, and Roberto Merlo from Tuscany.

We cannot continue to see each other and treat each other as sub-nationalities of the Italian peninsula. By continuing this way we will not only remain weak as a nationality within the larger American society, but will also continue to find it ever difficult to achieve our rightful place of influence and respect in the role we must take in making this country greater than ever before. This wonderful country can only become the richer and more cultured as a result of it.

Today we are gathered together for one main purpose, that I want to believe someday will become a very important part of American history. We are the newest of the immigrants to this great country, and because of the fierce and undeserved prejudice and discrimination that we have had to suffer for nearly two decades, we must begin to work together, for our common good. We must educate ourselves, and insist that our children receive the best and highest education possible. Only through this education will we understand the ways and beliefs of this marvelous adopted country of ours, and be treated as equal and worthy American citizens.

We left our native land for a new life, in order to survive. Our former country with its government demonstrated after so many years of trying, that it was simply not capable of providing for us the life we deserved—a decent life, a respectable life.

The majority of us have come to these shores as the poorest of all Italians, and the least educated of most of Europe. But today I must also share with you that we are also the most courageous for having made the decision to come here, to have left behind our motherland and our families, in the hope, not to find a new life, but to earn a better one. Where only a few of us, before leaving Italy were fortunate enough to have received an education, many of you-us, have reached these shores as common laborers, tenant farmers, field workers and shepherds, gardeners, fishermen, but just as many as artisans, such as masons, carpenters, stonecutters, bakers, tailors and miners. Second to none has been our contribution of tradesmen, lawyers, teachers, accountants, entrepreneurs, pharmacists, and yes, doctors as well.

One of our most important objectives should be to reclaim the rest of our family members left behind, and as soon as possible. The other objective that all of us must keep in mind at all times is that our presence in this great country, who has received so many of us, in whatever we do and say, must enhance its greatness at all times. We ask only for the opportunity to earn a living! We are not here to be a burden. By staying united and helping one another we will realize everything and anything we wish to achieve.

Some say that history has dealt us a lousy hand, being that we are the last to come to America. After all, wasn't it one of our own who discovered America? I say to them that the others, for the most part, came here with masters, came as slaves in many cases. We, on the other hand, have come of our own accord. We are a free people.

It is because of this that today I have a dream, and hope that someday, even if it takes a hundred more years before we are fully accepted, our children and their children's children, even if they carry a single drop of Italian blood will be able and proud to continue to carry on our traditions, our culture and our language.

It is up to us, and what we do today! 🇮🇹



On June 24, IAHF honored fourteen outstanding students with scholarships at the *Dream ♦ Believe ♦ Achieve* dinner at the IAHF hall. Stay tuned for exciting details of this event in next month's newsletter. In the meantime, enjoy this first installment of excerpts from some of our scholarship recipient essays. We will include excerpts from other recipients over the next few months!

Elyse Coty

*Monte Vista Christian School /
Diana Hurst Memorial Scholarship
for the Arts*

Let me start off by introducing myself; my name is Elyse Coty. I am eighteen years old and I have lived in Santa Cruz County, California my whole life. I am one-quarter Italian; my grandmother on my dad's side is one-hundred percent Italian. My family is from Basilicata, Apulia, Calabria and Sicily: Southern Italian to the maximum. I am a classical vocalist, a mezzo soprano in fact, and I currently take voice lessons from Susanne Mentzer at the San Francisco Conservatory of Music. I have sung in the Cabrillo Youth Chorus for ten years and Cabrillo Symphonic Chorus for two years both directed by Cheryl Anderson, and I have also sung with my high school choir at Monte Vista Christian School for four years. I have competed and won several vocal competitions and participated in prestigious vocal programs. Besides singing, I also play piano, viola, and some guitar. To sum "me" up, singing is my passion.

Italians have dominated the world of the arts since the Renaissance. I had the exciting opportunity of singing and visiting a few cities in Italy last summer with my high school choir, and one of the highlights of my trip was singing in St. Peter's Basilica at a midday Mass. St. Peter's Basilica exemplifies the greatness of Italian art during the Italian Renaissance. The magnificence of the huge sculptures inside and the beautiful artwork on the walls of the Basilica are absolutely breathtaking and unreal: it's hard to believe that it was made by human hands in a relatively undeveloped time in human history! And the Basilica is only one of the many historical sites that witness to the incredible architecture, art, and innovation that was happening. The country of Italy was THE place where new ideas began; artists of all sorts went to Italy to make a name for themselves because Italy was the place to be as



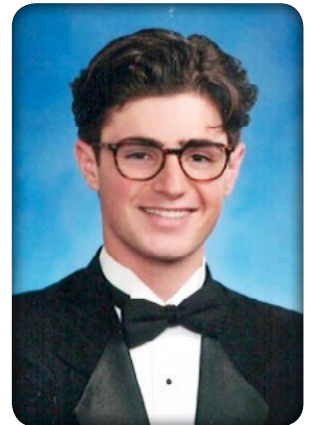
a creative being, It is arguably one of the most important countries in the development of Western art and culture as a whole. Without Italy, Western civilization including America would be very different. Italy used to be the America of the Western world: a place for artists, thinkers, innovators, immigrants, and people to be a part of some a place so extraordinary that it might just change their lives. But now America is the new Italy. 🌿

Michael Alloggiamento

*Bellarmino College Preparatory
Dr. Anthony & Clare Cedolini
Family Scholarship*

Two chairs were pulled over to the counter so my younger sister and I could reach the bowl of pre-mixed ingredients that my mother had prepared. Using the chairs as stools, we would take a handful of the mixture and begin rolling. Each meatball took time to create; this family recipe took patience and dedication to reach perfection. Aromas of homemade marinara sauce drifted from the stove while my mother stirred her tantalizing creation. My father would occasionally sneak over to steal a taste of the cooked meatballs. As the meal came together, so did we, sitting down at the table to eat and talk about our days.

Nights like that are not few and far between. As we gather each night for dinner, my sister and I are always greeted with the same question: "How was school?" This focus on education dates back to when all eight of my great-grandparents emigrated from Italy in search of new opportunities, a story often told at dinner. And yet, this question reaches deeper than purely the scholastic aspect of our day; it asks about the relationships we formed, the conversations we had, and the effect we had on the people around us. This, in my opinion, is the Italian way of looking at life. We are constantly concerned about the people



around us because the people we love become a part of our famiglia, which extends past our bloodline.

I find this attitude to be the finest contribution of Italian Culture to American society. Of course, one cannot forget the arts, which stretch from fine cuisine, to beautiful soccer, to passionate paintings. All the aforementioned are undoubtedly prevalent, but Italy's people are what make the culture so celebrated. With each hello you are greeted by a warm embrace. With each smile you are greeted by conversation. With each interaction you are immersed in a world that is assuredly loving and certainly Italian.

No matter where my future takes me, I will carry on the devotion to kindness that my parents instilled in me. In a time where the world is so divided, we must reach across the lines and come together for the common good. We must bring injustices to attention, and stand down to no form of hatred. I believe I can do that. I will be me, an Italian-American, and I will make a change. 🌍

Anthony Nesci

**West Valley College
Frances & Joseph Borelli Memorial
Scholarship**

Since a young age I have loved to talk and interact with other people, and almost every time I finish a conversation I get the generic question: "Where are you from?". With a big smile and with great pride I tell people I am a full blood Italian. I see a light bulb go off in their head as they start to link my personality with my heritage. Italians have the awesome stereotype of being personable and talkative, and I am proud to be exactly that.

When I look at Italians and how we have been able to contribute to American society, I look at the process of how Italians came to America and had to work hard to earn their place in America. When Italians came to America, not only were most poor and illiterate, they were targeted because of WW2 and Americans viewing the newly immigrated Italians as "enemies". That would be the first and worst view the Italians had on American society. After the backlash, nearly a half-million Italians fought alongside Americans in the war and it was those brave 500,000 that got Americans to view Italians in good light. Italians were able to use that light and continued to shine in other ways. I look at sports and guys like the famous Yankee catcher Yogi Berra. (Yogi also fought in the war). Yogi was able to be a war hero as well as influence American culture by being one of the best at his sport. Sports are a great way to influence the American people as Americans take great interest to entertainment and pop culture. From guys like Yogi and Joe Dimaggio to Rocky Marciano and John Cena, Italians have always been in the forefront in sports. None shine brighter in my eyes than WWE wrestler John Cena. Not only is he a future hall-of-famer in the WWE, he is now starring in hollywood movies. He is also the record holder for the most wishes granted for the Make-A-Wish foundation. Having such a



positive influence on kids and pop culture alike, he should make all Italian-Americans proud. Having Italians cemented forever in sports, as well as initially having many fight alongside Americans in the war, made Italians fit in and later thrive in American society.

This scholarship will aid me in more ways than one. On one side earning this scholar will help my family. They have worked so hard to give me an amazing life. Being able to show them that I am succeeding and doing the right things with my education, as well as being loyal to my Italian roots is a big deal to me. They taught me from a young age to love my roots and have raised me with those roots. I have grown up with extremely strong family values and I am so lucky that I have. I have friends whose families are not as close as mine is and I am constantly told how lucky I am to have a family like mine. I have two amazing parents who have always put me and my little brother first. Being able to show them my appreciation by making it easier on them for my education would mean the world.

The other way this scholarship would help me is just as important to me as helping my family. This scholarship shows me that being who I am is a good thing, is an important thing, and is something that I need to keep throughout my life. Being a second generation American has meant that I hold on to my Italian background, and I have always lived with the pride of being Italian. I never wanted to have the pressure of conforming to being more "American", I have never wanted to change how I am, and this scholarship tells me that I don't need to. This is a special scholarship, for kids who have grown up and lived like me; balancing their roots with their society. It is special what I have been able to experience, and I thank my lifestyle to my parents and my Italian background. I wouldn't change a thing. 🌍

Cassandra Caron

**Presentation High School /
Robert and Jonlynn Karr
Family Scholarship**

As a young child, knew I always wanted to help people when I grew up. My career aspirations varied, from wanting to be a bagger at Albertsons at age 6 to wanting to be a physical therapist at my current age of 18. At the young age often, I tore my meniscus and had to undergo surgery and months of physical therapy to return to full health. I knew, from then on, that I wanted to be a physical therapist to help people just like me, in such a state of physical vulnerability. The physical therapists who helped me showed me such care and compassion that I knew I wanted to do the same for others when I grew up. I also wanted a career that was easily accessible in all geographic areas, so I could stay close to family.

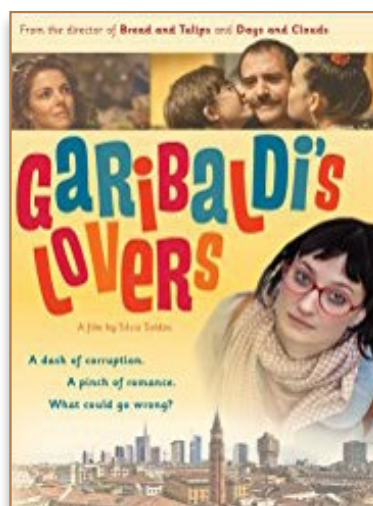
Family is extremely important to me. Throughout my childhood, I spent a lot of my time with my family, cooking, going out, and having an overall great time together. From a young



age my parents instilled in me the importance of family. When my dad passed away suddenly when I was 7, I realized even more how important a supportive family was. Coming from a large Italian family, there was always someone by my side cheering me on at school events, sporting events and various other life experiences. While I know that family is important in many cultures, it is especially evident in the Italian culture. Family looks after one another, protects one another, and when life gets hard they never turn their back on you, but always support you and build you up. My Italian heritage made me realize the importance of family and how much my career aspirations are wound with in my family goals of being there for others and supporting one another throughout life's ups and downs.

My mom is a teacher in the Diocese of San Jose and a single mom. She has worked extremely hard to give my sister and me a good Catholic education. This scholarship will help to offset some of the huge costs of college. In my 18 years, I have gone through a lot of challenges. But through it all have learned that with the support of family and determination there is nothing that you can't overcome. I look forward to taking my life experiences and starting a new chapter of my life at the University of Nevada, Reno as a major in Kinesiology. Upon completing my degree, I plan on coming back to my community and giving back to the family and community that has supported me through my life. Thank you for your consideration for this scholarship. 🌟

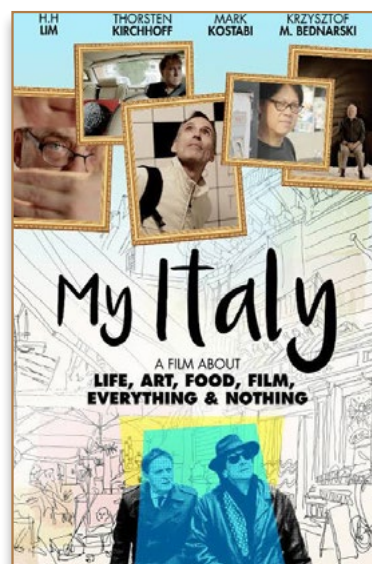
POPCORN FUN @ the IAHF MOVIES



On June 11, 2018 the IAHF community saw a delightful Italian comedy with English subtitles of metropolitan Italy. The film unfolds as we listen to the statue of Garibaldi lamenting regarding the state of modern Italy.

Garibaldi's Lovers is a warm hearted, and humorous modern Italian comedy, set in Milan with several characters whose lives intersect in many ways. Leo is a plumber, with a Chinese helper, his two teenagers at home, a daughter and son who have their own problems. Leo is often visited by his wife who has been dead for a few years and is anxious for him to get a new woman. Whenever she appears she loves to smell the coffee which is the only thing she misses in the afterlife. There is also a young woman artist, a somewhat crooked lawyer, a loud and obnoxious landlord who turns every conversation into an

argument. All these characters reminds us that the Italians are dealing with the same modern life problems that exist around the globe.



Upcoming movie, an Italian comedy: **My Italy** on July 17, 2018 at the IAHF Hall -- Delia Schizzano 🍷

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Cena Fuori Giugno



Terún



Che notte bella! Twenty-five of us IAHF Italian "foodies" dined *al fresco* under strings of bulb lights in a pleasant covered outdoor patio hidden in the back of this lively and very popular Italian restaurant located on California Avenue in downtown Palo Alto.

Established and nurtured by three native Italian "dreamers," who came to America with genuine enthusiasm, a strong work ethic, gracious hospitality and a passion for food with fresh, local ingredients, Terún is one of only fifteen pizzerias in California that is a member of American Delegation of the Associazione Vera Pizza Napoletana, a non-profit that recognizes the handful of restaurants outside of Italy that meet strict standards and respect the meticulous process of traditional Neapolitan pizza making.

Brothers, Franco Campilongo and Maico Campilongo, along with Kristyan d'Angelo (the Chef!) are the co-owners who have blended each of their own individual talents and charisma to create a most memorable dining experience that transported us all back to Italy – *ambience, vino, abundant food, hospitality, entertainment and familial friendship!*

And, there is so much more than pizza!!!

We began our feast with Terún's House Salad of mixed greens, carrots, corn, croutons in a champagne vinaigrette.

Then the hard part came - decisions, decisions, decisions as our menu - especially prepared just for us - offered:

- Scialatielli (Homemade pasta, porcini, parmigiano, rosemary, olive oil)
- Parmigiana di Melanzane (Eggplant, parmigiano reggiano, tomato)



- Pollo Piccante (Free range Chicken, bell pepper, black olives, cherry tomatoes, parmigiano, pepperoncino Calabrese, broccoli rabe)
- Four varieties of their legendary pizza cooked in their magnificent Marra Forni wood-fired Neapolitan oven:
- Terún (San Marzano tomato sauce, fior di latte mozzarella, cured spicy sausage)

- Pera (Fior di latte mozzarella, gorgonzola, pears)
- San Daniele (Prosciutto San Daniele, cremini mushrooms, mozzarella, arugula, shaved Parmigiano, truffle oil)
- Margherita (San Marzano tomato sauce, fior di latte mozzarella, basil, olive oil)

Did we save room for dessert?! *Sì, certo!* and more choices to make! Several flavors of gelato, house made Sicilian cannoli, house made bread pudding with chocolate chips, lemon panna cotta - to name a few!

The evening was a very special celebration! Led by Dan Burns, we all sang "Buon Cumpleano" to Carlo Severo, who recommended Terún and helped Ken Borelli with the arrangements for us all to be there that evening. Dan continued our musical entertainment by serenading all of us with *O Sole Mio* and other Italian favorites – and he was soon joined by co-owner, Maico ("Mike") Campilongo, on his guitar which had all of our feet tapping for a regular Italian sing-a-long!

*Encore, Che Notte Bella! Grazie a Carlo e Ken!
Torniamo a Terún!*

-- Written by Cathy De Maria 🍷

Cooking Class NEWS

Our June 6th cooking class featured two amazing chefs, Al and Diana Vallorz, from Tony and Alba's restaurant in San Jose. Al and Diana taught us how to make one of my all-time favorites, focaccia bread. Al began the class by giving some fascinating history of focaccia, explaining its origins. One of the many things I learned from his narrative was that focaccia bread preceded pizza by 2,000 years. (Please see the corresponding article for additional history.)

After that, Al discussed all of the ingredients in his recipe and combined all of them in an electric mixer with a bread dough attachment, including flour, salt, sugar, yeast, olive oil, water and seasonings. In addition, he discussed the best olive oil to use. The next step was to knead and spread the dough in a pan; toppings came next, such as anchovies, onion, garlic, tomatoes, mushrooms and cheese. Al added that there is no limit to what you can top focaccia with or if you want a plain focaccia, that's an option, too. The best part of the class was that each student was given focaccia dough that they added toppings to during the class and could later bake at home. Also, Al and Diana had samples of their own focaccia with a variety of toppings. One that I had never heard of before was lemon focaccia and it was absolutely delicious. And as an added treat, Frank Locicero made his scrumptious cannoli for dessert!

The IAHF cooking classes provide so much to our students. Getting together with other students and learning something new is a valuable and enriching gift that we give to ourselves. Buon appetito!

Below is a list of our upcoming classes (subject to change). All of the classes begin at 7:00 p.m. and are payable in advance. To enroll, please go to www.iahsfj.org/events or call the office at (408) 293-7122.

July Class moved to August 2, 2018 - Cucuzza Longa (Italian long squash) Instructors – David Perzinski – growing cucuzza; Ken Borelli and Lucia Clementi – various cooking methods - \$25.00; Students under 18- \$15

September 6, 2018 – Pasta Sauces – Instructors – Ken Borelli and Lucia Clementi - \$30.00; Students under 18 - \$20.00

October 4, 2018 – Mama Tanina's Turkey Stuffing – Instructor – Lucia Clementi - \$30.00; Students under 18 - \$20.00

November 1, 2018 – Annual Holiday Cookies – Instructors – Maria Bandy and Kathy Lohman - \$30.00; Students under 18 - \$20.00

– Article by Lucia Clementi / Photos by Victor Vaccaro



A Bit of Focaccia History

Focaccia has made amazing inroads into our restaurant menus throughout the USA. It is a delightful flatbread seasoned with olive oil and spices and is a pleasure to the palate. It is quite universal and exists just about wherever there is flour and water and a leavening agent. Its roots are lost in antiquity but were certainly part of the ancient Greek and Etruscan diets.

The origin of the word speaks to its universal appeal. It comes from the Latin word for hearth, focus, the center of the home. It can be easily cooked on an open hearth fire, though a pizza oven is more generally used these days!

Some bakers knead olive oil into the dough, I have heard that this is done in Sardinia. Others brush the dough with olive oil to preserve its moisture. The rise can be controlled by pricking the dough... the more pricks, the flatter the bread will be. Some bakers like to "fingerprint" the bread which creates little pockets to hold the precious and delicious olive oil as the dough rises.

In our restaurants and homes most of us have enjoyed the savory version of focaccia topped with olive oil, garlic, onion, rosemary and sage. In Italy you will find the dough topped with dried fruit and honey. My own mother used to top it with thinly sliced apples, sugar and a touch of maple syrup... an Italian apple strudel! YUM!

Flat breads are popular all over the world. Focaccia is the accepted Italian language word, but, of course, the dialects have different, though similar names for it. Fugazza is widely used in Italian dialects as well as throughout Argentina. In various regions of France it is called foisie, fouaisse, and fougasse. In Spanish the F became an H and it is called hogaza... all reflecting the Latin origin of the word. It surely is a food from the hearth!

– Article by Linda Binkley partially based on <http://www.abigailsbakery.com/bread-recipes/history-of-focaccia-bread.htm>

Book Corner



Linda Binkley's

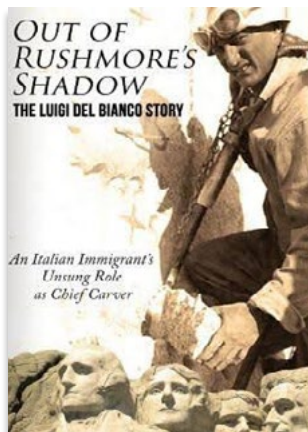
A Little Italian

by request



Out of Rushmore's Shadow

The Luigi del Bianco Story



Every grandparent would be proud to have a grandson such as Lou del Bianco, author of the non-fiction book *Out of Rushmore's Shadow / The Luigi del Bianco Story*, released in September of last year. Lou del Bianco made it his singular mission to find out exactly what participation his grandfather had in the carving of Mount Rushmore,

one of America's most famous landmarks, celebrating George Washington, Thomas Jefferson, Abraham Lincoln, and Theodore Roosevelt.

Lou del Bianco's childlike curiosity and unquestioned tenacity led him to discover that not only was his late grandfather part of the team that did the carving on Mount Rushmore; his grandfather Luigi was its Chief Carver!

From New York, author Lou del Bianco traveled countless times to South Dakota, went through archives, pored over hundreds of documents, and interviewed surviving personalities who corroborated his astounding discovery. This process took all of 25 years!

The well-researched 330-page book, available on Amazon, is an amazingly detailed narrative accompanied by numerous photos that chronicle memories of an era gone by.

Thanks to author Lou del Bianco, his grandfather Luigi del Bianco now goes down in history books as the Chief Carver of Mount Rushmore.

What's more, after reading this book, you will see Rushmore with brand-new eyes. You will know the history behind the gigantic sculpture as well as the dramatic method used to accomplish an enormous task. You will see the magnificent mark that a heretofore unsung Italian immigrant/sculptor made on America.

I strongly recommend this book before you travel to see this man-made wonder or before visiting it again.

– Article written by Stanley Olivar 🌿

A special thanks to Stanley Olivar for writing the review of this marvelous book. I will be wrapping up several of these next Christmas!

Okay, language students: This is for YOU!



Il Mese di Giulio Cesare

Luglio è il settimo mese dell'anno. Ha trentuno giorni. In epoca romana, quando l'anno iniziava a marzo luglio era il quinto mese dell'anno. Si chiamava Quintilis che significa "quinto".

Quando i Romani cambiarono il calendario, Quintilis divenne il settimo mese, ma mantenne il suo nome originale. Molto più tardi i Romani rinominarono il mese di Giulio in onore di Giulio Cesare.

Le persone che vivono in Inghilterra molto tempo fa avevano due nomi per questo mese. Un nome era Maed-Monath che significa "mese dei prati".

Questo era il mese in cui i contadini mandavano il loro bestiame nei prati per pascolare.

Questo era anche il periodo dell'anno in cui gli agricoltori raccoglievano il fieno per l'alimentazione invernale dei loro animali. Quindi l'altro nome di questo mese era heg-monath che significa "mese del fieno."

Un'altra nota interessante è che fino a duecento anni fa, luglio è stato pronunciato in Inglese JOO'LY invece di JOOLIE'. Questo è la ragione per cui in molte vecchie poesie troverete luglio in rima inglese con veramente (truly) e recentemente (newly).

July is the seventh month of the year. It has thirty-one days. In ancient Roman times, when the year began in March, July was the fifth month of the year. It was called Quintilis which means "fifth."

When the Romans changed the calendar Quintilis became the seventh month but it kept its original name. Much later the Romans renamed the month Julius in honor of Julius Caesar.

People living in England long ago had two names for this month. One name was Maed-monath meaning "meadow month." This was the month when farmers sent their cattle out into the meadows to graze.

This was also the time of year when farmers harvested hay to store for the winter feeding of their animals. So the other name for this month was heg-monath which means "hay month."

Another interesting note is that until about two hundred years ago, July was pronounced JOO'LEE instead of JOOLIE'. That is why in many old poems you will find July rhyming with truly and newly.

The Month of Julius Caesar

Auito! (Help!)



I remember my first visit to the Milan Cathedral in 1986. Remarkably, without the aide of a GPS, we managed to find the Cathedral and an underground parking garage nearby. After parking, we found a staircase which we presumed led upstairs to the Piazza. We filed into the staircase and started our way up the stairs only to have the lights go out when the door we entered through closed. I went ahead up the stairs in the dark only to find the door upstairs locked from the outside. My wife, Marie, went back down the stairs only to find that door was locked from the outside as well. After a moment of admiring Italian ingenuity of a design that locked us in a staircase with no light, I learned the importance of the word "Auito!" (Help!). After several minutes of knuckle pounding on the doors and screaming "Auito!", we were finally rescued by a friendly Italian. -- Article by Felix Dalldorf 🌿

Having developed an appreciation of a little help – this new section of the Newsletter will be used to identify where we ask our members and supporters for a little help around the hall, at events, with administration, volunteer activities, sponsorship opportunities, etc.

- **Italian Family Festa** needs more volunteers - Don't miss out on the opportunity to support this exciting event! We can use your help in many different areas – food, beverages, arts, culture, etc. Please register at <http://italianfesta.volunteerlocal.com/volunteer/>
 - **Landscaping** – We would like to clean up the landscaping around the hall.
 - **A green thumb and ideas on how to make our hall more attractive** - Don't worry, if you don't have a green thumb we can still use your help.
 - **Social Media specialists** – Have a penchant to Tweet? Like posting to Facebook? Have an eye for Pinterest? Sharing on Tumblr? Have an eye for Instagram? Help share our mission and events through social media! Email news@iahfsj.org
 - **Succession planning** – Many of our officers are reaching their maximum terms. We need help identifying and training successors! We could use a chair for our Continuity of Governance committee
- Please email help@iahfsj.org or call the office at 408-293-7122 if you are willing to help.

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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

JULY

July 5 / Cooking Class - **MOVED TO AUGUST 2**

July 17 / Free Movie Night

7:00 PM / IAHF Hall / *My Italy* / English subtitles / No RSVP necessary

July 19 / Trieste; Friuli Venezia Giulia region

12 noon / IAHF Hall / Presented by Ken Borelli
Members: \$15; Non-members: \$18
RSVP at eventsvp@iahfsj.org or call 408-293-7122

July 26 / Cena Fuori

To Be Determined / check iahfsj.org/events for updates /
7:00 PM / Pay at door only, \$35
RSVP at eventsvp@iahfsj.org or call 408-293-7122

July 29 / Bocce Tournament Fundraiser

Campo di Bocce, Los Gatos | 11:30 to 2 PM
Tickets: \$65 includes pizza and appetizers, pregame instruction, and tournament play.
\$30, enjoy appetizers and cheer for your team
RSVP at eventsvp@iahfsj.org or call 408-293-7122

AUGUST

August 2 / Cooking Class - 7:00 PM / IAHF Hall /

Cucuzza Lunga (Italian long squash)
Presentations by: David Perzinski: growing cucuzza /
Ken Borelli and Lucia Clementi: various cooking methods
General instruction: \$25; Students under 18: \$15
RSVP at eventsvp@iahfsj.org or call 408-293-7122

August 8 / Free Movie Night

7:00 PM / IAHF Hall / *Ti Offro da Bere* (Let Me Buy You a Drink) / English subtitles / No RSVP necessary

August 25 & 26 / Italian Family Festa

History Park San Jose / Sat: 11 am to 8 pm ; Sun: 11 am to 6 pm / Free to all!!! / Enjoy food, music, arts, crafts!

You can click or tap on the link to RSVP for all events (unless otherwise noted) by emailing eventsvp@iahfsj.org or by calling 408-293-7122

You can click or tap on the link to RSVP and to pre-pay at <http://www.iahfsj.org/#!events/cfvg>

 Schedule of Events is subject to change 

Submission Guidelines

IAHF Newsletter

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

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

It's
always
great
to
get
newsletter
stories
from
IAHF
Members

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 In— to watch your children grow from toddlers, to young adults. Improving your home to fit your needs. Helping your neighbors and having summer bbq's. Forming tight bonds that will last a lifetime.

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

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