



President's Message

Dear Members and Friends of the IAHF,


Ah, time for the holidays! For most, this is the most wonderful time of the year. A time where we recall our childhood, our memories, and take time to spend with friends and family. The time where we get to ignore the calories and enjoy treats and feasts with great abandon, as there is always the New Year to take care of any consequences!

But the Holidays are also a difficult time for some. A loss of a close friend or loved one can weigh heavily and the fond memories may only add to their grief. I know, I lost my mother last year at this time, and know my Holidays will just not be quite the same. But I also know that for all those I have lost; I am mostly thankful that they were part of my life and they will live on in my memories.

Whatever your circumstance, the world changes at this time of year. Some find offense when greeted with a jolly "Merry Christmas!," while others take offense if you substitute "Happy Holidays!." In either case, what is important to remember is that you are being wished a pleasantry, and it should be received as such. At this time, and with what seems to be happening in this world, all pleasantries should be embraced and spread with great enthusiasm and abandon.

If there is one lesson to spread from all the religious teachings, and if the lesson is to be reduced to one word, it would be "love." This is the recurrent theme pervading most sermons. And when we are called to spread our faith(s), what we are really being told is to love each other. Perhaps this is why Christmas time, and the Holidays are so powerful – it is the time of year where we share our love the most and what brings out the best in everybody.

For me, Christmas time is filled with warm memories of my childhood. I remember growing up in Idaho with snow to play in, making popcorn garland for the tree, popcorn balls to eat, and my neighbor's famous fudge cookies. As an adult, I realize playing in snow is fun, driving in snow is not; popcorn garland will wait until we have grandkids; popcorn balls are too much work; but I still make fudge cookies every year!

Whatever your memories, this is the magical time of year they come to life. May your memories be filled with the warmth and love of friends and family, and to all I wish a Merry Christmas and a Happy New Year. Un Buon Natale a tutti e prosimo Anno Nuovo. -- Felix Dalldorf / fdalldorf@gmail.com 

Events @ A Glance

- Dec 6 @ 6:00 PM / World of Italian Opera / IAHF Hall / \$45 / \$50 / \$20
- Dec 8 @ 2:00 PM / Christmas Dance Party / IAHF Hall / Only \$5 at the door! / Food and beverages available for purchase
- Dec 15 @ 2:00 PM / Tombola! / Traditional Italian Christmas game / IAHF Hall / Free
- Dec 19 @ 12:00 PM / Festa di Natale / IAHF Hall / \$18 / \$20
- Dec 31 @ 7:00 PM / New Years Eve Party / IAHF Hall / \$75 / \$80

See page 13 for more information



• ✎ • BOARD MEMBERS NEEDED!! • ✎ •

ENGAGE! PARTICIPATE! APPLY!

By the end of this year, the IAHF will have 3 vacancies on the Board of Directors. We would like to fill them, and possibly, have enough applicants to select the ones who possess the expertise to complement that of the existing members.

The IAHF Board and its elected officers are working diligently to ensure the success of our organization, which is dedicated to preserving the Italian Heritage in Silicon Valley. It is a challenging job but very rewarding. However, if we fail to recruit Board members committed to preserving our legacy and, most importantly with a vision to reinvent ourselves, and engage the new generation, the IAHF existence is in peril.

The goals, objectives, aspirations, and direction of our organization are common to all members, and our engagement and participation are vital to our survival. As the chair of the selection committee for Board members, I am encouraging all of you to apply personally or recruit formidable candidates.

You can get the application on the IAHF website at <https://www.iahfsj.org/about>, or request it at iahfs6@gmail.com or at carlosev48@comcast.net

Sincerely, Carlo Severo ✎

IAHF BOARD OF DIRECTORS 2019

IAHF OFFICERS

- Felix Dalldorf - *President / Chief Executive Officer of the Corporation*
- Frank De Turrís - *Chief Financial Officer / Treasurer*
- Ken Borelli - *1st VP / IAHF Events (including Annual Italian Festa) / Cultural Activities / Grants*
- Marie Rose Dalldorf - *Corporate Secretary / Scholarship Chair*
- Dave Perzinski - *2nd VP / Building Administration and Maintenance / Hall Rentals*
- Diane Ayala - *3rd VP / Marketing / Advertising / PR / Website / Newsletter / Social Media*
- Tony Zerbo - *4th VP / Human Resources / Volunteer Development / Library and Archives / Succession Planning / Bar*

IAHF DIRECTORS AT LARGE

- Chuck Gullo - *Board Member*
- Azie Habib - *Board Member*
- Frank Locicero - *Board Member*
- Jan Prinzivalli - *Board Member*
- Carlo Severo - *Board Member*
- Richard Stewart - *Board Member*
- Nanci Arata Wilborn - *Board Member*
- Dana Zuccarello - *Board Member*

ADVISORY BOARD



- Aaron Nicholson / *Director of Marketing and Development, Opera San Jose, Opera Liaison*
- Cathy De Maria / *Community Leader, Program Organizer*
- Doctor John Scandizzo / *Retired Physician, IAHF Genealogy Program Leader*
- Emily Ray / *Music Director, Mission Chamber Orchestra, Classical Music Liaison*
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- Frank and Marilyn Dorsa / *Owners of La Rusticana D'Orsa, Community Leaders*
- Hon. Salvatore Caruso / *Consul of Italy, and President of Salvatore Caruso Design Corporation*
- Lance Shoemaker / *Co- President, Hensley Historic District Neighborhood Association, Neighborhood Liaison*
- Nancy De Vincenzi Melander / *Former IAHF President, Daughter of IAHF Founder, Little Italy Liaison*
- Pierluigi Oliverio / *Former San Jose City Council Member, Community Leader*
- Professor Michele Santamaria Ph.D / *Italian Language Chairperson, San Jose State University*
- Rod Diridon / *Former County Supervisor and Public Transportation Leader*
- Vera Girolami / *National President of the Sons and Daughters of Italy*

BENVENUTI New Family, Individual & Student Members from January 2019 to December 2019

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| <ul style="list-style-type: none"> Nicholas & Shannon Adams Jose & Darlene Alvarez Bibiana Alves & Osvaldo Martinello Jr Janine & Brett Arietta Edna & Nicole Asquith Vivian Mazza Atchison Anthony Barajas Angela Barone Jim Bertellotti Edward Bertozzi Sylvia Bianchini Lee Kate Boardman Joseph Bogusky Pietro Bonanno Carmen Bregoli Patty & Michael Brunetti Kathy Buob Cheryl & Fred Burger Sherry, Grant & Ashley Campbell Ronald & Bernadette Carlini Dee Chase & Carl Rook Dianne Chiechi Robert Christensen Greg & Maia Coladonato Jeanie Colclough Paul & Nancy Consentino | <ul style="list-style-type: none"> Alexis Cook Jane & Randy Creech Karen Curci & Robert Smith Stefania Dal Zio & Massimiliano Lucas Heba DeBellis & Joseph Nusairat Elena Dewar Dennis & Carol Ann Diodate Jef & Julie Farro Betty Faultner & Thayer Watkins James & Lorraine Fitch Emma Fontana Maryjane Genco Anthony Georgilas & Doris Roth Mariana & Vic Giacalone Christan Gilcrest Joe Guerra & Rose Lopez Simone & Maryann Guerriero Elsa & Frank Guyre Allyson Harris Tisha Hartman Carole & William Jameson Kikue Johnson Jackie Joyce & Joan Maurer James Kenny | <ul style="list-style-type: none"> Catherine Kilkenny Kari Larsen & Synnova Bjerke Dona LeyVa Blanca Lopez Eugene Ludwico Christopher & Jennifer March Daniene & Bill Marciano Eileen Marquardt Judy & John McCool Christina McDade & Shance Ordell John McGinn Juliana & George Midwin Susan & Steven Minor Diane & Steve Moffett Mary L. Moreno & Bianca Thompson Joseph Morgan Salvatore Nicosia Roger Okamoto Joelle & Michael Orlando Daniel & Antonia Ornelas Umberto Pala & Sharlene Nathews Angelena Sanfilippo & Donald Paxton III Laura Bianchi Payne | <ul style="list-style-type: none"> Marilyn Payne Steve & Kathy Pedone Stephanie Petrossi Tiffany Petrossi Mario & Karen Piergallini Adria Pulizzano & Thomas Boyce Charlene & Bryan Raisch Jeffrey & JoAnn Rizzo Francois & Beth Rodigari Mike & Dianne Rosano Deborah Sadler Lisa Santoro Mary Ann Stanfield Christine Sterpetti Renita Taccolini & Steve Albanese Gerald & Catherine Thornton Justine & Alessandro Turturici Kristina Underhill Fran Vader Neal & Therese Van Keuren Antonietta Bonfiglio Vetere Danielle Zent Jenna Zerbo |
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GRAZIE 2019 Patron Members

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| <ul style="list-style-type: none"> Sal & Maeve Alini Joyce Allegro & Jerry Sheridan Joan & Richard Arzino, Esq. Maria Cancilla Bandy Theresa Biagi & Robert Kreb Linda & Bob Binkley Jo Ann & Roger Bjornstad Joseph Bogusky Ken Borelli Nina Boyd Dan & Patty Bozzuto Carl & Norma Brannon Sal & Denise Campagna Sandy & Chris Carvalho Dr. Tony & Clare Cedolini Ann & Richard Cerniglia Frank & Theresa Cetani Christina & Paul Coghlan Mike Console Vince & Colleen Cortese Alfio & Gerry Crema (Crema Properties) Rose Crimi Felix & Marie Dalldorf Gwen Benassi & Rich Daulton | <ul style="list-style-type: none"> Joe & Cathy De Maria Frank Deturris, Sr Phil & Jennifer Di Napoli Mel Di Salvo & Anna Sordello Dr. Thomas & Clara Di Stefano Ralph Di Tullio Maryann & Jim DiBona Al & Kathy DiFrancesco J. Philip & Jenifer Dinapoli Ruby Domino Brian & Sandra Faircloth Joseph A. Fasano Cornelius Fiocco Frank Fiscalini Ben & Christy Foster Ebe Frasse Peter & Marge Gaudio Judge Al & Vera Girolami Maria Gloria Joseph & Carmella Gullo Joe & Rosella Guttadauro Jim & Janice Jones Robert & Carol Jonlynn Karr Mark & Andrea Kenter Steven & Alma Landi | <ul style="list-style-type: none"> Mark & Jeanne Lazzarini Peter & Norma Lo Presto Frank J. Locicero III Cleo Logan Kathy & Larry Lohman Pauline Lomonaco Larry & Diane Lovaglia Kenneth & Judy Low Joe & Kaye Lucito Tony & Lorraine Maciejowski Christopher & Jennifer March Bill McCraw & Janet Muscio Sharon McCray & Robert Martinez Col. Bobby Moorhatch Rebecca & Anthony Morici Tony Nespole Maryanne Nola Tina Orsi-Hartigan & Jim Hartigan Marge Papp Vera & Kevin Pedretti Dave Perzinski & Lucia Clementi Kevin & Rose Pezzaniti Tony & Martha Piazza | <ul style="list-style-type: none"> Jackie Pighini John & Debora Poch Charlene & Bryan Raisch Jeffrey & JoAnn Rizzo Joe & Judi Rizzuto Francois & Beth Rodigari Richard & Genevieve Rolla Paolo J. Romano Connie & Joe Rotolo James Sanfilippo, DDS John & Marjorie Scandizzo Constance LoBue Scarpelli Shirlee Di Napoli Schiro Carlo & Rosa Severo John & Rose Simmons Virginia M. Sincich Paul & Mary Stabile Bruce & Jodi Unger Al & Diana Vallorz Karen Vanderpan & John Dods David Venuti & Kelly Sheahan William Venuti Nanci & Clarence Wilborn Anthony J. Zerbo |
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GRAZIE 2019 Business Members

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| <ul style="list-style-type: none"> Anthony Barajas / Italian Renaissance Swordsmanship Academy Pietro Bonanno / Italian Community Services Frank & Charlene Cancilla / FCC Realty Group Madeline Chiavetta / Coldwell Banker Gloria Citti / Citti's Florist | <ul style="list-style-type: none"> Rosetta De Luca / Intero Real Estate Diane Ferrara / Hill View Packing Co., Inc. Charles Gagliasso / Charles Gagliasso Trucking, Inc. Guglielmo / Emilio Guglielmo Family Winery Stephen & Susan Guzzetti / Intero Real Estate Daniel & Antonia Ornelas / Perfect Events | <ul style="list-style-type: none"> San Jose Opera Guild / San Jose Opera Guild Blanca Lopez / Blanca's Bridal Myrlin & George Taddie, Jr. / tadcosupply.com Al & Diana Vallorz / Tony & Alba's Kathy Winkelman / Gioia Company |
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AN ITALIAN WEDDING

IAHF members Francesca (a professional dance instructor) and Mario Lucchesi (a member of SJFD) exchanged wedding vows in September at Abbazia di San Galgano near Siena in Tuscany.

Congratulazioni!

-- Photo submitted by Francesca and Mario Lucchesi 🍷



Art reporters Pascale Antonie and Noemie Olive announced via the internet that a long-lost painting by the 13th century Italian master Cimabue was discovered in the kitchen of an elderly French woman.

The "Christ Mocked" painting by late medieval artist Cimabue was valued at up to 6 million euros by Paris old masters specialist Eric Turquin.

For years, the painting hung close to a cooking plate in the kitchen of an elderly lady in Compiègne, north of Paris. It was recognized as significant when an auction house specialist came to value her possessions.

Mr. Turquin said there is no doubt about the authenticity of the painting, as it was in the style of the Italian master and tunnels made by woodworms in the poplar wood panel match those of two similar Cimabue's, "Madonna Enthroned" in London's National Gallery and "The Flagellation of

LONG LOST • CIMABUE • FOUND



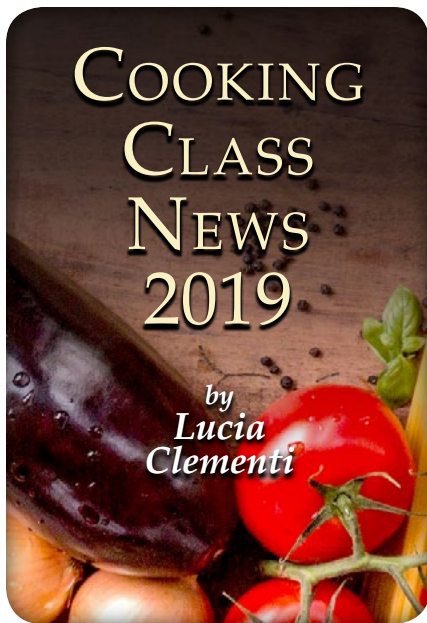
Christ" in the Frick Collection in New York.

"This is an important work in art history. Cimabue was remarkably innovative in that he departed from the Greek style of painting with no perspective and he introduced depth, humanity and fluid realism to the art world." In 1280, that was revolutionary Turquin told Reuters. In this way Cimabue opened the door to the Renaissance.

The painting, executed in egg tempera, shows the figure of Christ being arrested amidst a group of angry people. The tiny painting measuring just 7 by 10 inches is believed to be part of a diptych consisting of eight small panels. It is very likely it was partitioned by an unprincipled art dealer to increase his income on the product.

The painting attracted furious bidding and finally was won by London-based art dealer Fabrizio Moretti for \$15 million.

-- Article by Linda Binkley 🍷



Our November cooking class got off to a great start featuring Holiday cookies taught by Maria Bandy and Ken Borelli. This class is the most popular of all of our cooking classes and is always sold out. This is for good reason because the recipes are traditional Italian cookies and taught by our own master chefs.

Ken Borelli started the class by teaching us how to make Cannariculi (translation: little cane sticks). The recipe for this cookie is included in Ken's cook book, "Flavors from a Calabrese Kitchen." Although this cookie hails from Calabria, it is also popular in other regions of Italy and is always associated with a holiday or saints' festival.

To begin, Ken demonstrated the mixing of the dough which included flour, eggs, creamed butter, sugar, vanilla, salt and a splash of liquor. The dough was kneaded, allowed to rest, and rolled out flat with rolling pins. Next, using serrated pastry cutters, the rolled dough was cut into strips and worked into various shapes. Once this was done, we filed into the kitchen to continue preparing the Cannariculi. Here, the shaped morsels of dough were dropped into frying pans of hot oil and fried until they were light golden brown. At this point, they were taken out of the oil and placed on pans covered with paper towels to absorb the excess oil and allowed to cool. Afterwards, the Cannariculi were covered in powdered sugar, or honey with walnuts and candy sprinkles.

The next portion of the class was taught by our cookie chef extraordinaire, Maria Bandy. Maria never fails to amaze me with her baking skills. The first cookie that she taught was called, "Lemon Twist Cookie". Maria began by measuring and mixing the following ingredients: flour, sugar, shortening, eggs, milk, vanilla, lemon ex-

tract, baking powder and baking soda. Once the dough was mixed and ready, it was allowed to rest, rolled into balls and then rolled into ropes. The ropes were then twisted into various shapes such as horseshoes, braids, circles, etc. (the possibilities are endless). Following this process, the cookies were placed on baking sheets and baked for about 10 minutes. After the cookies are baked and cooled, they can also be frosted using powdered sugar, vanilla, and liquids such as milk, cream, fruit juice, liqueur or water.

Additionally, Maria taught how to make one of my all-time favorite cookies, Biscotti Regina, also known as Sesame Seed Cookies. As with the previous cookies, initially the dough was prepared by mixing flour, sugar, baking powder, salt, shortening, eggs, milk, and vanilla. The dough was then allowed to rest, rolled into logs, cut, covered in sesame seeds and placed on baking sheets. Into the oven they went until they were a lovely golden brown.

As with all of our classes, our students sampled the fruits of their labor and also packed up these sweet Holiday treasures to take home and enjoy. All in all, it was a wonderful evening, working together to create sweet memories.

I want to extend a special thank you to Maria and Ken for teaching the cookie class and to Kathy and Larry Lohman for all of their help. Also, thank you to our students who support the cooking class program. You are all wonderful!

This was our last class of the season and will resume in April of 2020. Be on the lookout for our next cooking class series. Meanwhile, I wish all of our members, families and friends a Merry Christmas and a Happy, Healthy New Year!!! 🌿

The Torino Hotel

I am thoroughly delighted to announce that we have acquired photos of the Vinassa family circa 1915. They once ran the Torino Hotel, the starting point for many Italian immigrants in San Jose in the early 1900s.

But despite the significance of the hotel, I could not find much about its history online. The photos offer few clues; they only show the family behind the business. So I searched for old newspapers to supplement what I learned when I received the photos.

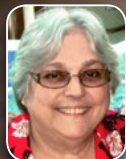
The father Bartolomeo was born in the late 1800s in the small town of Moncucco Torinese, Piemonte region of Italy. In 1903, he and his wife Carolina Lagna immigrated to San Jose. Carolina's brother Agosto Lagna had arrived earlier and had established the Garden City Winery on San Pedro Street. The Vinassas chose to invest in hotels; they purchased not only the Torino, but also the St Charles and the Costa Hotels.

The Torino is the one that remains known to many people after over a century. It was constructed around 1900 in the Italianate style, at the corner of San Augustine and Pleasant Streets (today known as St John Street and Almaden Boulevard, in Little Italy). The top floor held 17 rooms, with a bath at either end of the hallway. The bottom floor held the kitchen and dining hall and served as a social gathering place for Italian immigrants until well into the 1920s. Italian food was served at affordable prices, and there was even a bocce ball court for entertainment.

It was first owned by Vincent Roffinella, also from the Piemonte region of Italy. It was probably in deference to his Italian homeland that the hotel's first name was the Piedmont Hotel, but in 1913 it became the New Progress Hotel. Also around 1913, the hotel passed into ownership by the Torino family, from whom it presumably got its final name.

Bartolomeo and Carolina bought the hotel in 1915. The Vinassa family did well, prominent enough to warrant an occasional mention in the society pages of The Evening News. Bartolomeo was usually identified simply as B. Vinassa; his family called him Bartholomew.

In 1917 Bartolomeo was granted US citizenship, according to The San Jose Evening News.



Notes From The Library

by Madeline Damiano, Librarian



The Vinassa Family



In 1918, Bartolomeo had the dubious distinction of being arrested twice in the same day for the same offense: selling alcohol without a license.

He had an astounding defense. According to the newspaper, "Vinassa claims he does not sell drinks to his patrons but gives them freely." He was released on \$100 bail, final outcome unknown. But, um, could you tell me again where that bar is . . .

The family seemed to thrive. Their son Gene became a sports editor for the Mercury Herald and a fight promoter. Their daughter Victoria was an extroverted young lady who loved to entertain and to travel the state in her stylish motorcar, as we know from society postings. Indeed, many of the photos show her smiling brightly while traveling with a friend on road trips around California. And when Bartolomeo and his wife Carolina went on an extended trip to Europe, the local paper noted, "They were extensively entertained before taking their departure."

The family photos and newspaper accounts paint a vibrant, successful life for the Vinassa family, so I was taken aback when I read of Bartolomeo's suicide in 1938. This would certainly have rocked the family, and did not appear in print until his daughter Victoria's obituary in 1973, which merely states, "...he took his own life with a firearm . . ."

Carolina always presented a stern face to the camera, but not Bartolomeo. Most of the photos show a broad, open face with a warm smile; he looked like a man that would greet one with a spontaneous bear hug. There is no hint of what would drive him to such a drastic and final act.

After his death, the hotel briefly fell into the hands of other owners, but Victoria

soon re-took ownership and managed it until it became Henry's Hi-Life around 1960.

This has been a perfect opportunity to match photos with history in order to tell a more complete story. It is an honor that our library has been chosen to be home for these original family photos.

If you have photos you would like to add to our archives, please come see me. You do not need to surrender your originals; they can be scanned without harm.

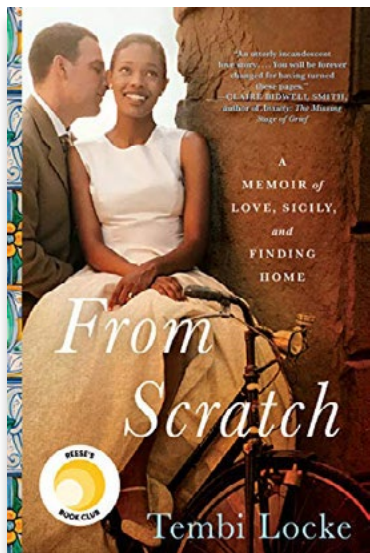
Contact me at librarian@iahfsj.org.





Linda Binkley's

Book Corner



From Scratch: A Memoir of Love, Sicily and Finding Home

by Tembi Locke 🌸

To tell you the truth, I was somewhat non-plussed at first with the recommendation of this book... another recipe laden memoir of love and loss in Italy, especially one written by an American actress. However, it was sent with so much enthusiasm I decided to give it a try. I'm glad I did.

The opening words "In Sicily every story begins with a marriage or a death, in my case, it's both" immediately sparked my interest. From the beginning we know that Tembi's beloved husband, Rosario, called Saro, is dead. It's a rare way to start a narrative of a romance, but it works well in this memoir.

Readers are spared the ten years of Saro's illness and Tembi's caregiving. We learn about this through flashes of commentary, but no specifics. We do become endeared to the couple through the

narrative describing their desire to be parents. Tembi says "I don't care about giving birth, but I want to be a mother." And so we learn about the adoption of the beloved Zoela as a baby.

Even though we know that Tembi's loss of her husband is well-anticipated, it is no less traumatizing. To assuage her grief, she and Zoela, now nine, spend summers after Saro's death in his small home village in Sicily, actually in his mother's house.

Throughout three summers in Sicily we learn via flashbacks the history of their love affair and the rejection they suffered from Saro's family. His parents would simply not accept an African American aspiring actress stealing their beloved only son and taking him away to America. No-one ever returned to Sicily to live after having lived in New York! Their hearts were broken. They refused even to attend the wedding in Florence, the city where the couple met.

Though knowing she is unloved in Sicily, Tembi honors Saro's dying wish to have his ashes returned to the island. Through this endeavor we see the blossoming of love and respect between the author, the daughter, and Saro's parents. All are consumed with grief and love for Saro; and this inevitably leads to a strong and comforting bond.

Lovers of Sicily will enjoy the sensory experiences of Tembi's prose. We can feel the scirocco, smell the finocchio and enjoy the curdling sight of the fresh ricotta making. The writing serves up Sicilian tastes, sounds and smells in ample portions. Tembi's love for the island and its people shines throughout the narrative.

Food and meal preparation and ingredient selection are vital to the narrative and are a recurrent motif. What goes on in the kitchen influences the mood of every event. This is appropriate since Saro was a professional chef. That the book ends with a chapter of Sicilian recipes is a compliment to the story and a tribute to Chef Rosario. 🌿

LINDA BINKLEY'S

A LITTLE *Italian* BY REQUEST

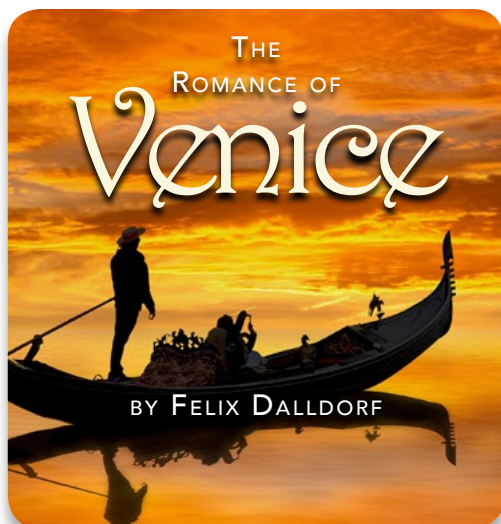
Un Mese Beato

Natale in Italia è preso molto sul serio ed è una festa molto importante per gli italiani. Natale in Italia è davvero speciale in un modo non condiviso da molti altri paesi. Natale per italiani è ancora un giorno santo dove la amata tradizione dei presepi e le messe di mezzanotte sono ancora più diffusi ed amati della figura rossa e bianca di Babbo Natale. Fondamentalmente tutto il mese di dicembre in Italia ruota attorno a questo giorno beato. Visitare l'Italia durante la stagione natalizia e' sicuramente un'esperienza indimenticabile. 🌿



Christmas in Italy is taken very seriously and is a very important feast day for Italians. Christmas in Italy is very special in a way not shared by many other countries. Christmas for Italians is still a holy day where beloved nativity scene and midnight masses are even more widespread and beloved than the red and white figure of Santa Claus. Basically the whole month of December in Italy revolves around this blessed day. Visiting Italy during the Christmas season is an unforgettable experience. 🌿

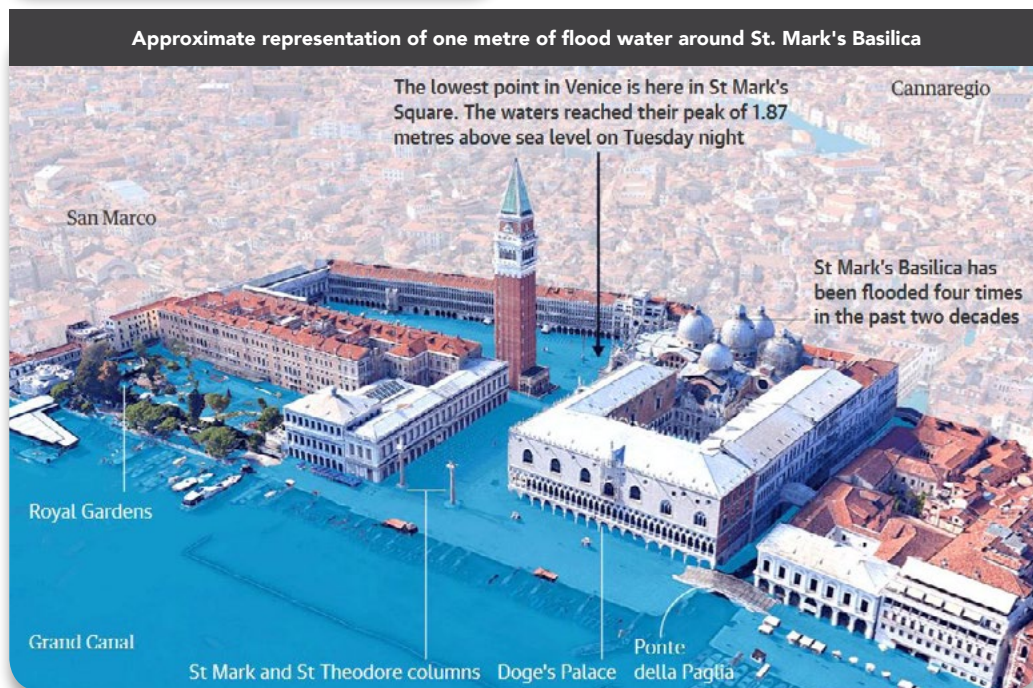
A Blessed Month



In our May issue, I wrote about the flooding in Venice – little did I know this would be an portent of things to come. Venice has made the news again with record flooding, buried in over six feet of water. Even the wooden planks carefully laid down to keep the tourists above water are now submerged. With billions spent on an innovative flood control system hopelessly behind schedule and buried in alleged corruption, Venice is experiencing record flooding.

I still remember my first trip to Venice. It was 1986. We were young and poor, and with two mothers in tow. We could not afford to stay in Venice and found a nice Pensione in Mestre. We drove to the parking area to catch the vaperetto to Piazza San Marco. There was the Patriarchal Cathedral Basilica of Saint Mark and Palazzo Ducale before us, the commanding square filled with hundreds of vendors and tourists, and filled tables sprawling out from dozens of restaurants. We paid no mind to the few puddles in the square around the low spot in front of the Basilica – we had some exploring to do, and off we went through the attractions and backstreets and canals of Venice.

Here is what Venice looks like with one meter of flood water – right now, it's under almost two meters!



The romantic in me wanted to take Marie on a quiet moonlit gondola ride under the stars with a bottle of wine while listening to the golden voice of our gondolier wearing his blue and white striped shirt (if on the right side of the Grand Canal), or his red and white shirt (if on the left side of the Grand Canal) wafting through the air in contrast to the waves lapping at the side of the boat and creaking of the remo in the forcola. Sadly, the cost for such a ride was in the hundreds of thousands of Lira, and simply not in the budget.

While not the same as down the Grand Canal and the magic, beauty and grandeur of Venice, I finally managed our romantic gondola ride through The Venetian hotel in Las Vegas. While not the true authentic experience, the water

was clean and smelled considerably better, the hotel provided an acceptable grandeur with vaulted ceilings and no shortage of ridiculously expensive shopping and restaurants. But for those longing for the romance of a gondola ride with some excellent wine and a choice of fine restaurants, I would suggest a visit to Napa with an excursion on the Napa Valley Gondola. After lunch in Napa, you can walk down the walkway along the waterfront to the gondola. Here you will find an authentic gondola imported from Venice, with a choice of excursions, with music, free corkage and glasses for your wine, and an English speaking gondolier who will romance your voyage with song selections.

Or, my favorite, you can enjoy a romantic gondola ride on Lake Merritt. I booked the excursion that started just before sunset and went into twilight. Even though you are in the middle of Oakland, the lake proved an incredible backdrop as the lights came on about the city. And it was only a few blocks to our dinner at Izzy's. In all, still romantic, much more affordable, and closer alternatives! 🍷🍷



Festa Volunteer Dinner

On Monday, November 18, the Festa volunteers and Sbandieratori host families were honored with a dinner to acknowledge their contributions. The IAHF is grateful to these members who have given so much of themselves and expected so little in return. Volunteers are the backbone of the IAHF and without them we could not carry out our cultural activities and events.

The dinner, prepared by Felix and Marie, began with salami, cheese, veggie and cracker plates. Felix babysat cooking pulled pork for days and Marie prepared her famous sugo (tomato sauce) for rigatoni. Steamed vegetables, spring mix salad, persimmon salad, Hawaiian rolls and roasted chicken (Costco's best) completed the entrée. While everyone sampled Felix's homemade carrot cake with coffee, 17 gifts were raffled to deserving volunteers. Thanks to the set up/cleanup crew: Barbara Nurisio, Karen Corlett, Jan Prinzivalli, Christie Gilcrest, Ozie Habib, Stanley Olivar, and Felix and Marie Dalldorf. Many people asked for recipes for some of the items prepared. Here is Marie's persimmon salad recipe.

Fuyo Persimmon and Apple Salad

- 4 Fuyo persimmons chop into ¼ inch pieces (Fuyo persimmons are sweeter and eaten while still firm)
- 4 apples (your favorite) chopped into ¼ inch pieces
- ½ cup (or more if preferred) of chopped celery
- Vanilla yogurt for dressing
- Chopped walnuts (optional)

Place chopped persimmons and apples into bowl. Squeeze juice of half an orange on the fruit to keep from turning brown and refrigerate. When ready to serve, add chopped celery and yogurt, mix and serve. Add optional walnuts, if using.

This recipe serves about 4-6 people as a side dish. To increase the recipe, add the same quantity of persimmons and apples, and increase the celery and Yogurt accordingly.

-- Article by Marie Rose Peirano Dalldorf /

Photos by Felix Dalldorf



Festa 2020 Children's Programs

HELP! We are planning a children's program for next year's Festa. Crafts such as mask making, decorating paper pizza and stringing tricolored pasta are in the works. If you have project leftovers such as sparkles, beads, sequins, crayons, colored pencils, paper, etc. sitting in your closet, please donate them to help save expenses. You could bring your items to an event at the IAHF or call Stanley with your name and address so we can pick up your donation. Hope to hear from you soon so we'll have an idea of how much must be ordered.

Thank you! -- Article by The Festa Committee 🌀

• ✨ • SCHOLARSHIP FUNDS • ✨ •

One of the most impactful opportunities is to become a donor to help support the IAHF Mission that provides scholarships to help students of Italian descent graduating from high school. These scholarships will help students become ready for the next step towards a promising future with post-secondary education goals to become leaders to shape and help them achieve their dreams. In turn, these students will enrich our entire Italian community.

Memorial scholarships are one way to honor loved ones. Another way to support scholarships is by donating to the IAHF general scholarship fund. We encourage individuals and



corporations in the community to help the IAHF with its scholarship mission to offer scholarships each year. The donor can designate the scholarship recipient's eligibility requirements. Your entire donation will go directly to the scholarship fund as we do not apply any administrative costs. Remember, every dollar donated will make an impact!

If you are interested in contributing to the Scholarship Fund or setting up your own fund, please contact the IAHF Office at 408-293-7122 or visit our website at www.iahfsj.org.

Thank you! -- Article by Marie Rose Peirano Dalldorf ✨

The reviews at the Festa Volunteer Dinner are in and the pulled pork was a hit! I had several requests to share the secret of making great pulled pork and it is so simple anyone can do it.

First, select a nice fresh pulled pork shoulder or butt roast. Do not worry about if they look like they have too much fat, as you will be discarding it later. Remove the pork roast from the packaging and place in a slow cooker (Crock pot or similar). I cook the pork on low or extra low (if you have this setting). After about 4 hours, turn the roast over -you will need strong utility tongs or carving forks to do this. Place the lid back on the slow cooker and turn again about every two hours. At some point, when you go to turn the meat, it will start to break apart – this is what you are looking for, but continue to cook the meat until when you go to turn it, it simply falls apart with no effort to separate. It should be boiling in a ton of juices by now, which is what makes it so tender and tasty! Gently break the meat apart in the juices, I use utility tongs for this but



don't break the meat down too fine, discarding and remaining globs of fat (most will have melted away and formed the juices).

Next, get a strainer and place a container underneath to catch the juices as they drain. I use a strainer that fits over a large coffee can. Scoop the meat into the strainer and let the juices drain. This is fat and you will want to discard it, but NOT down your sink as it will solidify in your plumbing! Instead, drain the

juices into containers for disposal in your garbage can.

Next, put the drained meat into a bowl and mix in your favorite BBQ sauce. I used the Organic Kinder Mild BBQ Sauce available from Costco, but you may prefer a sweeter or spicier sauce. I like making sliders with the pulled pork on Hawaiian Rolls with a little extra sauce. Cooking time will vary between 6-10 hours based on your cooker, but this is a dish best not rushed.

-- Article by Felix Dalldorf ✨

Sunday
December
15

2-4 PM
@ IAHF
Hall

Tombola!

Experience the
most traditional Italian
Christmas games with
pandoro or panettone
and torrone breaks.

La Tradizione del Natale in Italia

Si scrive Natale, ma si legge famiglia, perché per gli Italiani il Natale è prima di tutto una festa da trascorrere in famiglia. Tra dolci, giochi e piatti della tradizione, per gli italiani il Natale è un momento magico, un misto di cultura e religione saldamente legato alle tradizioni popolari. Un periodo di luce che coinvolge intere famiglie non solo il giorno di Natale, ma per tutto il periodo che va dall'8 dicembre, giorno dell'Immacolata Concezione al 6 gennaio, giorno dell'Epifania. Il giorno dell'Immacolata concezione è quello che dà il via ufficialmente ai preparativi. E' in quel



giorno che alberi di Natale e addobbi lasciano le cantine per accendere di luci e calore le case degli italiani. In alcune famiglie si prepara ancora il Presepe. Quando

tutto è pronto e le luci sono accese si dà il via alle feste. I più religiosi seguono in chiesa ogni settimana la cosiddetta novena di Natale, altri invece preparano i dolci tipici della tradizione che variano da regione a regione. Dai buccellati (cucciddrati) siciliani e calabresi alle cartellate della Puglia, o alle Sabadas della Sardegna per non parlare dei ricciarelli della Toscana o del tronchetto piemontese. Le case sono un tripudio di profumi che sanno di calore familiare, di amore, di tradizione, di incontro e condivisione. La preparazione del menù per la cena della Vigilia e per il pranzo del giorno di Natale è un affare che coinvolge le massaie italiane per diversi giorni. Da nord a sud la carne la fa da padrona: dalle tradizionali lasagne al ragù, ai cappelletti in brodo o cannelloni solo per citarne alcuni. La sera del 24 le famiglie si incontrano solitamente a casa dei genitori anziani per cenare insieme e dopo cena spazio alla tombola, per chi non vuole andare a Messa. Si aspetta insieme la mezzanotte, si aspetta insieme di poter mettere nel Presepe il Bambinello, che era rimasto nella sua scatola ovattata fino a quel momento. E si perché il Bambinello e l'unico pezzo del presepe che non viene messo l'8 dicembre. Il Bambino Gesù viene posizionato nella sua culla, tra il bue e l'asinello a mezzanotte del 24 dicembre. Fatto questo rito ci si scambia gli auguri, si brinda con spumante alla nascita del Salvatore e si taglia il tradizionale panettone o pandoro. Il 25, giorno di Natale si replica. Appuntamento alle 1 di pomeriggio per iniziare un lungo e infinito pranzo che tra antipasti, primi, secondi, contorni, frutta e dolci di ogni tipo terrà seduti a tavola gli italiani per almeno 4 ore. E dopo cosa succede? Giro di tombola e giocata a carte con intervallo di pandoro o panettone e torrone.

The Italian Christmas Tradition

We write Natale, but we read family because for Italians Christmas is first and foremost a family celebration. Among sweets, games and traditional dishes, for Italians Christmas is a magical moment, a mixture of

culture and religion firmly tied to popular traditions. A period of light that involves entire families not only on Christmas day but for the entire period ranging from 8 December, the day of the Immaculate Conception to 6 January, Epiphany day. The day of the Immaculate Conception is the one that officially starts preparations. It is on that day that Christmas trees and decorations leave the attics and storages to turn the Italian homes in a whirlwind of lights and warmth.

Some families still set up the Nativity. When everything is ready and the lights are on, parties begin. The most religious follow the so-called

Christmas novena in church every day for 9 days, while others prepare traditional sweets that vary from region to region. From the Sicilian and Calabrian buccellati (cucciddrati) to the cartellate from Puglia, or to the Sabadas from Sardinia not to mention the ricciarelli



li from Tuscany or the Piemontese log. The houses are a whirl of scents that taste like family warmth, love, tradition, meeting, and sharing. The preparation of the menu for Christmas Eve dinner and lunch is a business that involves Italian housewives for several days. From north to south the meat is the host: from the traditional lasagna with meat sauce to the cappelletti in broth or cannelloni just to name a few. On the evening of the 24th, the families usually meet at the home of the elderly parents to have dinner together and after dinner, games like, tombola, several card games are set up for those who do not want to go to Mass. The family waits for midnight together, to put the Baby Jesus in the Crib, who had stayed in his muffled box until then. And yes because the Bambinello is the only piece



of the crib that is not put on December 8th. Baby Jesus is placed in his cradle, between the ox and the donkey at midnight on December 24th. Once this ritual is over we exchange greetings, toast with Spumante at the birth of the Savior and eat the traditional panettone or pandoro. On the 25th, Christmas Day is repeated. Families meet at 1 pm to start a long and endless lunch which, among starters, main courses, seconds, side dishes, fruit and desserts of all kinds will keep the Italians sitting at the table for at least 4 hours. And what happens next?

Once more Tombola and card games with pandoro or panettone and torrone breaks.

— Article by Stefania Pistrutto



THE "TRICK"

Word has it that Vin Santo was scheduled to be closed on Halloween with all of the Trick or Treaters parading up and down the Avenue – and then along came Ken with his special savoir faire, noticing Charlene and Umberto Pala that his band of foodies were ready to risk running in to ghosts and goblins to enjoy the savory cuisine and hospitable ambience for which Vin Santo is renown.

THE "TREATS"

And from there on out – the Treats began – from having the entire restaurant to ourselves to enjoying the personal service and gracious hospitality of Charlene Pala and two of her top assistants. (Charlene manages Vin Santo in Willow Glen while Umberto spends his time at their sister restaurant, Il Sogno in Campbell.)

We began our Feast with family style Bruschetta, Umberto's famous meatballs and arancini di riso – a meal in itself! Next came individually plated insalata spinachi with a

CENA FUORI DI OTTOBRE



TRICK & TREATS!!



scrumptious balsamic vinaigrette, topped with pears and walnuts and garnished with feta cheese.

Our delicious and abundant entrees also were served family style – perfectly cooked penne pasta a pesto garnished with walnuts AND tagliatelle con bisticchina (flat iron pork steak drizzled with a fig balsamic reduction) – mouthwateringly delectable – even second helping platters being offered!

To top off this memorable meal was Vin Santo's housemade tiramisu.

What an Evening of Mangia, Mangia!

Special thanks to Ken and Stanley for the Halloween goodies on our tables – a perfect ending to our 2019 Cena Fuori adventures – Grazie Mille a Ken e Stanley for their enthusiasm and fun spirit to lead us across the Santa Clara Valley each month, enjoying a great variety of Italian gourmet epicurean pleasures. Always a treat!

-- Article by Cathy De Maria 🍷🍷

Get Your Christmas Dance On!!!

**The Millennium Sounds Orchestra will be back at the IAHF
for a Christmas Dance Party!**

The party will run from 2:00 - 5:00 PM and ALL are invited!

Only \$5 at the door! Food and beverages will be available for purchase at the bar.

Sunday December 8, 2019 • 2:00-5:00 PM



Get your tickets online at iahfsj.org/events or call Stanley at 408-293-7122



Coming to the IAHF on New Years Eve!

Celebrate New Years Eve with friends and family at the Italian American Heritage Foundation with great live music and singing, dancing, drinks, party favors, a champagne toast, balloons, and a midnight countdown

❧ MENU ❧

Prime Rib of Beef • Oven-roasted potatoes with fresh rosemary

Vegetarian lasagna • Ligurian-style focaccia

Ligurian-style penne pasta in pesto cream sauce and pine nuts

Persimmon and apple salad • Green salad • Steamed vegetables

Rolls & butter • Cappuccino • Espresso • Coffee • Carrot cake



Only \$75 for members and \$80 for guests • Doors open and appetizers start at 7:00 PM

Dinner at 8:00 PM • Band and dancing 9:00 PM – Midnight



Get your Dinner Dance tickets online at iahfsj.org/events or call Stanley at 408-293-7122

IAHF Hall, 425 N. 4th Street, San Jose, CA 95112



Making the rounds among Italian American journals and papers is this recent article by Brent Staples of the New York Times, Oct. 12, 2019. It is a very rare discussion of Italian American history in a major US Newspaper, entitled *How Italians Became White*.

Professor Laura Ruberto from the Humanities Program at Berkeley City College and researcher regarding Post WWII Italian immigration to the USA shared the article with me. The article also ties into the recent formal apology by the Mayor of New Orleans over the lynching of Italian immigrants in the 1890's. At that time the port city was a major center of Italian American immigration after the Civil War. Immigrants were needed to fill the labor vacuum as a consequence of emancipation. The primarily Southern Italian immigrants to the region were not prepared to navigate the racial conflicts of post-Civil War America, especially in the South, underscored by the new Jim Crow Laws. These immigrants were soon embroiled in an added layer of racial conflict and racial issues.

The New Orleans lynchings were one part of this complex and little understood part of US History. The article goes on to note that the United States government apologized to the Italian government and paid compensation to the families of the Italian Nationals. It was during this same time that Columbus Day became a national holiday, signed into law by President Harrison. Many Italian Americans appreciated the holiday as a way of acknowledging the contribution of Italian Americans to the development of the USA, as well as a way to

assimilate into American life. President Harrison went on to note the importance of treating immigrant laborers with respect and dignity.

While this was all well and good for the immigrant communities in the USA, the tragedy of the matter, however, was the differentiation of treatment between how the US government responded to the lynching of the Italians as opposed to the violence and ongoing lynching of African Americans in the southern States that continued through the 1940's. This differentiation was based on perceived racial divisions, hence the title of Staples article.

If you would like to read the article you can go online to: <https://www.nytimes.com/interactive/2019/10/12/opinion/columbus-day-italian-american-racism.html>. Another interesting reality this article raises is, If you exclude the explorers, such as Columbus, Vespucci, and the Cabots, there is very little reference to Italians in America, save for the immigration years, and World War II. Most American history books and civic classes gloss over almost 150 years of a very rich interactive history of Italian Americans. That is also why it is so critical to be part of a vibrant information network such as our Foundation, which is committed to Italian American Heritage. This year we are planning more lectures and events at the IAHF about this dynamic history. We hope you are able to attend the lectures and even share your unique experiences as a part of this ongoing history, especially in Santa Clara County.

-- Article by Ken Borelli 🍷



Many local children are growing up in families facing poverty and other tough challenges such as hunger, malnutrition and homelessness. These children have limited or no access to the Christmas gifts that our kids and grandkids take for granted. We, as part of the IAHF community, can help to make a child's holidays brighter by making a simple gesture of a new gift that we can donate to the needy in the area. We are asking those attending the Festa di Natale luncheon to please bring a new, unwrapped gift that the IAHF will then donate to one or more of the following charitable organizations. If you have other suggestions, just let us know.

- CORA Community Overcoming Relationship Abuse
- Salvation Army
- Toys for Tots
- Make a Wish Foundation

If you are not attending the luncheon and would like to contribute, please drop off a gift at the hall or contact Stanley (408-293-7122; iahfsj@iahfsj.org) and we can arrange for someone to pick up your gift. We will also accept monetary donations (including gift cards) at the luncheon if you are unable to purchase a gift and the IAHF will purchase a gift on your behalf. Thank you in advance for your consideration. -- Article by Marie Rose Peirano Dalldorf 🍷

PUBLIC HEALTH Warning

As a public service announcement to our members, I am sharing a brief notice about fatal Fentanyl overdoses in Santa Clara County. I attended the Santa Clara County Child Abuse Prevention Council meetings this month. At the meeting, Brian Buckelew, Supervising DA, Narcotic Unit, made a special presentation about a major increase in Fentanyl overdoses in Santa Clara County, as well as local seizures of counterfeit 30 mg oxycodone pills, laced with Fentanyl. Two milligrams of the drug can be fatal, especially to youth. As

we have many parents and grandparents in our organization, this warning needs to be shared in our community too, and have a hard talk with a teenage family member. Their office is available to talk to groups and clubs about this serious topic, and we are helping to get the word out to our community as a way to respond to the public health warning.

-- Article by Ken Borelli, Emeritus Member. Santa Clara County Child Abuse Prevention Council

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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

Please note regarding Regional Lunches: Most lunches are on the 3rd Thursday of the month, and start at 12 noon. In March, St. Joseph's Table (3/19) preempts the Regional Lunch. In June, the Festa della Repubblica substitutes for the Regional Lunch. In August, due to the Italian Family Festa, there will be no Regional Lunch. In December, Festa Di Natale takes place in lieu of a Regional Lunch. \$15 Members / \$18 Guests

DECEMBER

Dec 6 / World Of Italian Opera / IAHF Hall / \$45 members / \$50 guests / Doors open 6 PM / Buffet 7 PM / Performance at 8:15 / RSVP at iahfsj@iahfsj.org or call 408-293-7122

Dec 8 / Christmas Dance Party / 2 to 5 PM / IAHF Hall / \$5 / Food & beverages available for purchase at the bar / **GET YOUR DANCE ON!!!!** / RSVP at iahfsj@iahfsj.org or call 408-293-7122

Dec 15 / Tombola!! Traditional Italian Christmas game / 2 to 4 PM / IAHF Hall / Free!! / With pandoro or panettone breaks / RSVP at iahfsj@iahfsj.org or call 408-293-7122

Dec 19 / Festa di Natale / 12 PM / IAHF Hall / \$18 members / \$20 guests / RSVP at iahfsj@iahfsj.org or call 408-293-7122

Dec 31 / TNew Years Eve Party / 7 PM / IAHF Hall / \$75 members / \$80 guests / RSVP at iahfsj@iahfsj.org or call 408-293-7122

TAP to RSVP & to PRE-PAY at <http://www.iahfsj.org/events>

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by emailing eventsvp@iahfsj.org or by calling 408-293-7122

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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!