

MARCH 2019 • ITALIAN AMERICAN HERITAGE FOUNDATION • ESTABLISHED 1975 • FOUNDED AS NONPROFIT 1976 • CELEBRATING 43 YEARS

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



President's Message

Dear Members and Friends of the IAHF,

The Festive February Dinner Celebration was a memorable event. While the event originated as a celebration of the successful transfer of the statue of Columbus from San Jose City Hall to the IAHF, it actually celebrated something much more important – cooperation, community spirit, and inclusion.

It was only because of the cooperation and mutual respect of several organizations that the transfer was possible. This involved discussions with the Civic Club of San Jose, Little Italy San Jose, the Italian Men's Club, the Sons of Sicily, the Italian Vice Council, the Seawood Foundation, the IAHF, several Knights of Columbus Councils, and a host of San Jose City officials. While the movement of the statue was somewhat contentious, these organizations rose above the fray,

overcame obstacles, and came together to make it happen.

In today's society, it is important to bring attention to this remarkable achievement where individuals and organizations can come together to forge a solution; and to dedicate the time, money, and resources to such an endeavor is remarkable and certainly cause for celebration. I found this to be the true takeaway of the event and it has inspired me to keep reaching out to other organizations with a sense of community spirit and to advance other collaborations.

The event was also a great opportunity to reach out to the IAHF members to discuss the organizational initiatives and direction. I was able to recruit some volunteers for a Casino Night event which is currently slated for some time in May, and plans for a grand Gala night are in the works for later in the year. In addition to beer and wine, we will start offering espresso and cappuccino at the bar. I am actively looking for volunteers to help with Sunday family dinners – including a Nona cook-off with the recipes gathered for an IAHF cookbook. We have reached out on social media and already have 40 new members on meetup.com. I have an open-door policy and always welcome members to reach out to me to discuss changes they would like to see at the IAHF, discuss any problems or issues, and most of all, identify new opportunities to explore!

-- Felix Dalldorf / fdalldorf@gmail.com



LEGACY CIRCLE

The following Members chose to honor the contributions of the IAHF to the community with a remembrance in their estates.

🔸 Linda & Bob Binkley 🧇 Rose Crimi 🧇 Stanley Olivar 🧇

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

events@ A Glance

- Mar 2 @ 6 PM / Polenta Dinner / Presented by IAHF & Tricarico Social Club / \$24 members / \$27 guests
- Mar 7 @ 7 PM / Cooking Class / Cancilla-style pizza / \$30 adult | \$20 students under 18
- Mar 11 @ 7 PM / Movie Night / A Comedy: "Se Dio Vuole / IAHF Hall / FREE!!
- Mar 19 @ 11:00 AM / Saint Joseph's Day Celebration / IAHF Hall / All welcome FREE!!!
- Mar 28 @ 7 PM / Cena Fuori / Il Sogno, 200 E. Campbell Ave., Campbell / \$35 at the door
- Apr 11 @ 7 PM / Cooking Class / Bagna Cauda Party / \$30 Adults / \$20 Students under 18
- Apr 16 @ 7 PM / Free Movie Night / A Comedy: "Il Nome del Figlio" / IAHF Hall
- Apr 18 @ 12 PM / Regional Lunch / Liguria / IAHF Hall / \$15 members / \$18 guests
- Apr 25 @ 7 PM / Cena Fuori / Tasso's, 1530 Southwest Expwy., San Jose / \$35 at the door



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It's Membership Renewal Time!

As your Membership Chair, I want to thank all of you for your support, participation and contribution to this wonderful organization which celebrates rich Italian culture. As part of this celebration, your membership dues keep Italian culture alive. So if you have already paid your 2019 dues, thank you for renewing promptly. If you haven't renewed and would like to continue your membership, please either call the IAHF office at (408) 293-7122, complete the form at this link: https://form.jotform.com/70715760769163, or send in your check today. This will ensure that you continue receiving the newsletter, receive discounts on our events and are part of this dynamic community. *Grazie mille*, Lucia Clementi









italianfamilyfestasj.org/



MEMBER SPOTLIGHT

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FESTA S a n J o s e

Join the FUN, Join the TEAM!

It truly takes a village to produce the Festa each year. We need you, our members, to share your talent and time in support of the Festa. Please consider joining the Festa team. We are a fun, supportive and passionate group and will always be there to assist you. It's as easy as 1, 2, 3:

- 1. Almost all work is done on your own time, so it can easily fit into your schedule and lifestyle. We encourage co-chairing with friends and family to lessen the work and increase the fun!
- 2. Meetings not anyone's favorite thing. We keep the larger meetings to a minimum. We do meet in small groups, on an as-needed basis, to allow for more focused and productive use of our time.
- 3. We are a team and we are always there to lend a hand to help each other. You will have all the support you need to make you, and the Festa, a success.

CURRENT OPENINGS

Marketing: This can be one person, or a combination of several people. This will be a team effort working with the Festa Director, let's get creative together.

Public Relations: Write press releases, outreach to news, radio outlets to get our name in the paper.

Social Media: Increase the number of followers, share, etc. on Facebook, Twitter and Instagram.

Advertising: Help develop ad placements in print, online, and other opportunities

A BIG THANKS to Char Delaplaine & Linda Felice for stepping up to co-chair the decorations at the 2019 IAHF Festa!

Don't be shy - there's plenty of help to get you started. I look forward to hearing from you soon!

Contact Nancy Morreale, info@italianfamilyfestasj. org or call 408-368-9094 for more information.

-- Article by Nancy Morreale











HAPPY FATHER'S DAY!?

There can be no doubt that the feast of St Patrick on March 17th overshadows the month of March with its revelry, parades, bagpipers, green beer, men in kilts and general rowdiness. But for many Italian-American families, the best is yet to come, two days later, on March 19th, the feast of St. Joseph. St Joseph was declared the patron saint of the Universal Church by Pope Pius IX in 1870.

Forty countries around the world celebrate Father's Day on the feast of St. Joseph. Little is mentioned about him in the scriptures, just that he was a descendant of the House of David, a glorious family lineage, and he wed the Blessed Virgin Mary and was father and mentor to Jesus.

St. Joseph was not particularly revered in Italy until medieval times. Sicily was suffering from one of its legendary and biblical droughts; starvation was imminent. The villages joined together spiritually on March 19th and with the help of their parish priest fervently prayed to St. Joseph for deliverance. The skies opened, the rain fell, and the harvest, especially the fava harvest, was abundant and lives were saved. To this day, the fava bean is a good luck token in Sicily.

Since that time, communities in Italy, especially in the south, and most particularly in Sicily, join together for a feast on St. Joseph's Day. It is meatless because of the Lenten fast and

it always includes fava beans in some form. The feast table is always in three sections, symbolizing the Trinity and a statue of St. Joseph resides at its head. The table holds abundant portions of delectable food and fragrant flowers, especially white lilies. It is said that Mary had several suitors and their walking staffs were placed in the temple. Joseph's walking staff sprouted white lilies.

You will see him often depicted with a tall staff adorned with the flowers.

One interesting feature of a traditional St. Joseph's table is that the soups and pastas are sprinkled with breadcrumbs rather than parmesan cheese symbolizing sawdust because of St. Joseph's work as a carpenter.

Today, in America, the tradition is carried forward mainly by religious organizations and Italian clubs. St. Joseph of Cupertino church often has a remarkable table, and the biggest city-wide event in the U.S. is in New Orleans, complete with huge tables and a parade. St. Patrick, move over!!! -- Article by Linda Binkley

CELEBRATING THE LIFE OF RICCARDO GIACCONI

Over the last month we lost one of the world's major astrophysicists, Riccardo Giacconi. The Nobel Prize winning scientist pioneered the study of the universe through the X-rays emitted by certain elements in the universe, including black holes. His achievements were many and varied, including work on space telescopes, and the building of the largest telescope on earth, located in Southern Germany. He was born in Genoa in 1931 and was raised in Milan and educated at the

University of Milan. He was on the world scene and

cutting edge of astrophysics for many years including his work on the Hubble Telescope, and he was instrumental in repairing the lens of the Hubble when it was set in space. His professional career took him across the globe and he was a true internationalist. He was also a resident of La Jolla near San Diego and married with two daughters and several grandchildren.

One interesting story was when he was involved in naming an observatory. Giacconi, who also lived by the sea and loved the ocean, wanted to name the observatory The Pequot, from the novel Moby Dick, in honor



of the doomed ship and its search for the mythical white whale. The powers-that-be named the observatory after Einstein, later calling it the Einstein X-Ray Observatory. Asked why he wanted to name the center after a doomed ship, he was quoted as saying, as a form of gallows humor, "The pursuit of knowledge doesn't always have happy endings." (Dennis Overbye, SF Chronicle 12/16/18).

As he was a true explorer of space, I think, too, of the other Italian explorers from a bygone era, especially Columbus and Cabot, and wonder what will be said of Giacconi 400 years from now! I may add that the

pursuit of knowledge, even if we do not fully understand it, does not excuse anyone from not trying to come to terms with its consequences, thinking of today's world and a growing climate of anti-science, from vaccinations to global warming. An interesting coincidence is that Opera San Jose has preformed Jake Heggie's new opera Moby Dick this season, speaking of the voyage of the Pequot, and I hope some of our members had a chance to see it, to understand where Giacconi was coming from! -- Article by Ken Borelli

SCHOLAR SEEKS HISTORICAL INFORMATION ABOUT COLUMBUS STATUE

Dear IAHF members,

I am a professor at Berkeley City College working on an academic paper about Italian Americans and Christopher Columbus.

I am looking for stories and information about the history of the Christopher Columbus statue formally housed at San Jose City Hall and now in possession of the Italian American Heritage Foundation. I hope my research can include the history of how the San Jose Columbus statue was funded, designed, and gifted to the city in the 1950s. Here below are some questions I have. Can you help?

- □ Do you know someone who was a member in the 1950s of the San Jose Civic Club (formally the Italo-American Civic Club) or other Italian American societies who could speak about that era? The San Jose Civic Club originally funded the statue.
- □ Do you or someone you know have any old Civic Club newsletters or other paperwork or newspaper clippings from the 1950s where the statue might have been mentioned?
- Do you or someone you know have any information about the Miliani Marble Company of San Jose and Pietrasanta, Italy who designed and constructed the statue?

I am a professor of Humanities at Berkeley City College and a scholar of Italian American history and culture. I am currently working on a research project (with a research collaborator, Dr. Joseph Sciorra, of the John D. Calandra Italian American Institute of Queens College, CUNY) on Italian American ethnicity, memory, and public space, with a focus on the Columbus statues in New York City and San Jose. This article will be submitted to the proposed anthology titled Migrants and Monuments: Public Memory in the Context of Transnational Migration and Displacement edited by Prof. Sabine Marschall of the University of KwaZulu-Natal, South Africa (in contract with Palgrave Macmillan Publishers).

If you have any related information, I would be happy to talk in person, on the phone, or via email/mail. I would very much appreciate your assistance. I can be reached at the numbers/address below. With thanks,

Laura E. Ruberto, Ph.D.

Humanities Program / Department of Arts and Cultural Studies / Berkeley City College / 2050 Center Street / Berkeley CA 94704 USA Tel: +1 510-981-2922 / Email: lruberto@peralta.edu

We recently had our Columbus statue re-installation ceremony at the IAHF. At the ceremony we had two information boards that are available for your perusal, and will be housing some archival information about the statue at our Library. In addition, Dr. Laura Ruberto has sent us a request regarding further research on the subject. This will be for an academic paper totally independent from the IAHF, and its Cultural Committee. Should you wish to participate in this research please review the above article and contact Dr. Laura Ruberto directly. -- Ken Borelli / Cultural Committee Chair





Saturday, February 9th, saw a celebration of IAHF member Shorty Joe's 95th birthday. He and his wife Jennie reside with their daughter in Carmichael, California. Several County Western artists were on hand for the celebration, including Shorty Joe's biographer Steve Hathaway. Steve also hosts a Country Western program on a local radio station, KKUP. He is working on revising his biography of Shorty Joe, and hopefully we will have him at the IAHF for a review of the new book when it comes out. Shorty Joe's nephew, symphonic conductor Anthony Quartuccio, also performed at the party. While he did not bring the orchestra with him, it felt like it, because Anthony also plays the accordion and is a master of the instrument. Of course, the music was stellar, and ranged from C&W to "la tarantella", which is quite appropriate since our cowboy legend was born in Monreale, Sicily. Family and friends from all over the country were present for this stellar event!! Cent'anni Giuseppe! -- Article by Ken Borelli





I Giorni della Settimana

Conosciamo tutti i giorni della settimana in italiano. Ma sai che significano i giorni?

Domenica in italiano è chiamata per il Signore Dio, Dominus in latino. Lunedì in italiano è chiamato per la luna, luna anche in latino. Martedi` è chiamato per Martes, il dio romano della guerra. Mercoledi` e chiamato per Mercurio, il dio romano della velocità. Giovedi` prende il nome da Giove, il re romano di tutti i dei, chiamato anche dio del cielo. Venerdi` prende il nome da Venere, la dea romana dell'amore. Sabato è chiamato per il sabato, il giorno di riposo romano.

what the days mean?
Sunday (domenica) in Italian is named for the Lord God,
Dominus in Latin. Monday (lunadi') in Italian is named for
the moon, luna also in Latin. Tuesday (Martedi') is named
for Martes, the Roman god of war. Wednesday (Mercoledi)'
is named for Mercurio, the Roman god of speed. Thursday
(Giovedi') is named after Jove, the Roman king of the gods,
also called the sky god. Friday (Venerdi') is named after Venere,
the Roman goddes of love. Saturday (Sabato) is named for the
sabbath, the Roman day of rest. — Article by Linda Binkley Jerses

We all know the days of the week in Italian. But do you know $\overset{\cdot}{\text{\ }}$

The Days of the Week



On August 18, 2019, *Gli Sbandiaretori e Musici*, flag wavers, flag twirlers and musicians, will arrive from Faenza, Italy to participate in our annual *Italian Family Festa* to be held on August 24 and 25, 2019.

The tradition of flag throwing/twirling comes from medieval battles in the army where flags were a symbol and means of communication during battles; throwing and waving followed a pre-established code. Soldiers on the battle-field were expected to defend the flag and its colors with their lives. In the event a soldier would be captured he would hurl the flag to a comrade high in the sky to land safely in the hands of another.

The flag wavers and musicians of Faenza are among the most talented in Italy. They have studied ancient acrobatic techniques and martial arts. Their technical skill and perfect synchronization and choreography of exchanges of flags to the beat of the drums and trumpets, hurling and twirling the flags high into the air without pause and precision, have earned them the title *Italian Champion of the Ancient Flag Games*.

It is a great honor for flag waivers and musicians wearing medieval costumes to travel across Italy and other countries, reenacting their rich past and paying homage to the culture and traditions of their people. *Gli Sbandiaretori e Musici* have visited Dallas, Los Angeles, Hawaii, Miami and New Mexico.

Many activities are being planned during the week to welcome our visitors and VOLUNTEERS are needed:

- 5. To help cover some of the cost of food for lunches & dinners
- 6. To cook a Mexican dinner
- 7. To sponsor a Mariachi trio
- 8. To get a tour of Google, Apple, Netflix, Intuit
- 9. For activity ideas or tour connections you might have

1. To be host families

- 2. With SUVs for transportation
 3. To holo with activities
- 3. To help with activities
- 4. To sponsor a bus to transport the group from SF airport and back upon leaving

Please contact the IAHF office at 408.293.7122 or Delia at caradelia@yahoo.com. Thank you!! -- Article by Delia Schizzano





Thanks to all of you who braved the threat of rain and joined us on February 2nd. After many months of collaborating with local Italian clubs, the IAHF proudly presented the statue of Christopher Columbus in its new enclosure, opening its doors to a room filled with hearts and flowers. It was a labor of love to save the statue from being boxed up by City Hall after a series of vandalism attacks. Italian clubs, individuals, and the Knights of Columbus all contributed to saving the statue and the cost of the enclosure. Special thanks to former President Dave Perzinski for managing the entire enclosure process.

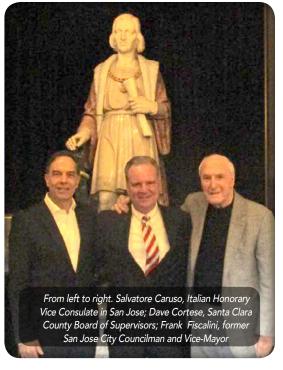
The party was held early so that children could participate. We all want the children to be aware of the IAHF and their Italian heritage, however minimal that heritage it might be. We were pleased to see at least a dozen children.

The crowd was much larger than expected. Within just days of the event reservations swelled to 230 participants. Former President Ken Borelli and his amazing kitchen staff rose to the occasion amazingly well serving the appetizers and salad efficiently and cheerfully. Our caterer, Umberto Palla of Vin Santo Restaurant, had his hands full!

The dance floor was busy with guests dancing to the tunes of the Mike Annuzzi Trio. The trio appeared to enjoy themselves as much as the dancers. Best too, was the fact that the music was









not too loud, so conversations were enjoyed at all the tables throughout the evening.

Thanks to former President Nancy Morreale and IAHF Director Azzie Habib for doing a great job managing the beverage bar. It was busy indeed. So much so that former bar manager Bob Binkley stepped in to help pour. The bar is a major contributor to our scholarship fund, so special thanks to all who joined us there!

Current President Felix Dalldorf was happy to introduce two very special guests who spoke briefly to the crowd. Santa Clara County Supervisor Dave Cortese as well as former IAHF President, Honorary Italian Vice Consul Salvatore Caruso. We are so proud to be associated with these extraordinary individuals who contribute so much to our community. Former President Linda Binkley was honored with a plaque and a gift in recognition of her efforts regarding fund-raising for the statue enclosure. That took her by surprise.

Very special love and appreciation to all of you who helped and participated.

-- Article written 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!

Timballo di Melanzane

We usually get quite a few requests for our recipes from the IAHF Regional Lunch program, but the delicious eggplant casserole at last month's Molise Regional Lunch was such an incredible hit that I thought that I should write it down and provide an explanation of how a family recipe metamorphosises into a dish for 90 plus people. A home-style recipe is noted below, followed by a discussion of the process, which is actually common to all our regional recipes.



Recipe

- 1) For one to two melanzane (eggplants), cut the eggplant in 1/4 inch rounds. Discard end of the eggplants, about one inch on both sides.
- 2) Immediately coat with an herbed white flour. The herbs are your choice. We used an Italian mixed herb selection along with some paprika, salt and pepper.
- 3) Fry the pieces until brown on both sides, using a canola oil / olive oil blend. Olive oil does not fry hot enough without smoking (3-5 minutes process).
- 4) Lay the fried rounds in a buttered cookie sheet, and when the sheet is full, spread a little favorite tomato sauce on the eggplant. Spread the sauce with a spatula on the rounds. This is to accent the flavors, not to cook them in a sauce. The tomato sauce is your preference.
- 5) Next, lightly spread some shredded prosciutto, and some finely diced chopped ham on the rounds; as with the tomato sauce, not a lot, about 2 or 3 pieces of shredded prosciutto, and a couple of tablespoons of chopped ham. Next add shredded mozzarella cheese, covering the eggplant.
- 6) After the spread is on the eggplant, dot the pan with small pieces of butter in between the gaps among the eggplants. Repeat the entire process for two layers. Then let rest for an hour or so. For our event, we prepared the trays one day, refrigerated, took them out the next day to bake.
- 7) Bake in a low moderate oven, 300 325 degrees, for about a half hour or so, until golden brown. Do not cover. A lower oven produces a caramelizing effect. When done, let pans cool a bit and serve warm.

Cooking for larger groups requires some changes in the food ratios. You cannot simply double or triple a recipe, because the subtleties of the flavors do not come across. Likewise, it is easier to expand a recipe than reduce it. Both require some trial and error. For example, when I worked in a bakery the ratios for an item were already focused on large quantities, such as for dough and puff paste, not for home use, so re-

ducing the recipe was challenging. There are even conversion tables that focus on the amount of people to serve for 50, 100, 150 people. I used these ratios when I did volunteer cooking for large clubs and institutions. It's also a bit counterintuitive, so you may actually reduce the volume for larger crowds and not increase the amount, the same for sauces and spices.

With the eggplant recipe, I consulted several regional cookbooks and online versions to get a feel for the recipe. Many

of them note that before cooking the eggplant, salt and press the pieces for an hour to get the bitter water out of them. I did not follow this advice, number one, because cutting the ends reduces any bitterness, and two, it makes the eggplant unnecessarily salty.

As most people in the kitchen will tell you, getting a feel for the dish is important. So there will always be opportunities to make a recipe "yours" as in the case of this recipe. It's your option as to the type and amount of spices to use. It's your call as to what spices to add to the flour, or even no spices are necessary. The tomato sauce is another option. You can use some left over pasta sauce, or a favorite bottled sauce. Some of the purchased sauces are quite good these days. In the case of this recipe, refrigerating for a day before baking allowed the flavors to blend (certainly not necessary, but an observation).

Another tip in food preparation for larger groups is "you can't always make it as authentic as you want". Molise, as well as Calabrese cooking (my region) uses certain condiments, and peppers. Many people do not eat "hot", so you need to modify the spices, and in this case we used sweet peppers. In researching recipes for the Regional Lunches, you will also find a range of variations around the same dish. That is because everyone had different grandmothers (nonnas). And of course their grandmother had the right recipe! So you are going to have to be both Machiavellian and diplomatic to try to navigate the variations. Also be prepared to face the consequences that it was not like grandma made the dish; it's an occupational hazard for Regional Lunches. Likewise, you will find the same named recipe differs greatly in Italy from region to region, so that is why a recipe may be designated "alla"/"al", or in the style of a particular town, province or region.

A plug now for our Cooking Classes which will start up in March. We have similar discussions in the classes. We try to keep them around 20 people and make it as interactive as possible. Likewise, if you would like to do a Regional Lunch please contact me and let's plan. We have an awesome group of kitchen volunteers to support your culinary adventure, and volunteers are welcome too.

-- Ken Borelli, Regional Lunch Coordinator

Cooking Class News 2019 by Lucia Clementi

After a Holiday break, our cooking class series will begin again on Thursday, March 7th. We will start our new session with Dave Perzinski teaching us how to make, what he calls "pizza pie" (also known as focaccia bread). Some of you may have tasted Dave's pizza at one of our events and asked how he prepares his "nonna's" pizza. Now you can learn how to make it yourself. So if you're interested in learning Dave's secrets, please join us!

All of the cooking classes begin at 7:00 p.m. and are payable in advance. To enroll, please go to www.iahfsj.org/events and or call the IAHF office at (408) 293-7122.

Here is a tentative schedule of upcoming classes (subject to change):

- March 7 / Dave's Trabia Pizza / Instructor: Dave Perzinski / \$30 for adults / \$20 for students under 18
- April 11 / Bagna Cauda Party / Instructor: Agostino Burzio / \$30.00 for adults / \$20.00 for students under 18
- May 2 To be announced
- June 6 / Sicilian Caponata / Instructor: Lucia Clementi / \$30.00 for adults; \$20.00 for students under 18
- July Vacation

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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

MARCH

Mar 2 / Polenta Dinner / Doors open at 6 PM / Cooperative effort between IAHF and Tricarico Social Club / Information to follow

March 7 / Cooking Class / 7 PM / IAHF Hall / \$30 per adult | \$20 for students under 18 / David Perzinski teaches how to make Cancilla style Pizza / RSVP at eventrsvp@iahfsj.org or call 408-293-7122

Mar 11 / Free Movie Night / 7 PM / IAHF Hall / A Comedy: "Se Dio Vuole"

Mar 19 / Saint Joseph's Day Celebration / Doors open at 10:30 AM / Mass at 11:00 AM / IAHF Hall / Free Event - All Are Welcome

Mar 28 / Cena Fuori / Il Sogno I 200 E Campbell Ave, Campbell / 7 PM / Pay at the Door /

RSVP at eventrsvp@iahfsj.org or call 408-293-7122

APRII

Apr 5 / Crab Feed / Doors open @ 6 PM / \$47 members / \$53 guests / \$20 children 12 and under / RSVP at eventrsvp@iahfsj.org or call 408-293-7122

Apr 11 / Cooking Class / Bagna Cauda Party / 7 PM / Instructor: Agostino Burzio / \$30 Adults | \$20 Students under 18 / RSVP at eventrsvp@iahfsj.org or call 408-293-7122

Apr 16 / Free Movie Night / 7 PM / IAHF Hall / A Comedy: "Il Nome del Figlio"

TAP HERE to RSVP and to PRE-PAY at http://www.iahfsj.org/events

Apr 18 / Regional Lunch: Liguria, featuring a pesto made from Jo Ann Ghiggeri-Bjornstad's family recipe / 12 PM / IAHF Hall / \$15 members; \$18 guests / RSVP at eventrsvp@iahfsj.org or call 408-293-7122

Apr 25 / 7 PM / Cena Fuori / Tasso's, 1530 Southwest Expwy., SJ / Pay at the Door / $\underline{\sf RSVP}$ at eventrsvp@iahfsj.org or call 408-293-7122

MAY

May 2 / Cooking Class / 7 PM / IAHF Hall / RSVP at eventrsvp@iahfsj.org or call 408-293-7122

May 16 / Regional Lunch / 12 PM / IAHF Hall / \$15 members; \$18 non-members / RSVP at eventrsvp@iahfsj.org or call 408-293-7122

May 23 / Cena Fuori / 7 PM / Pay at the door / RSVP at eventrsvp@iahfsj.org or call 408-293-7122

May 31 / Casino Night / More information to follow

JUNE

June 6 / Cooking Class / Sicilian Caponata / 7 PM / IAHF Hall / Instructor: Lucia Clementi / \$30 adults | \$20 students under 18 / RSVP at eventrsvp@iahfsj.org or call 408-293-7122

June 20 / Regional Lunch / 12 PM / IAHF Hall / \$15 members; \$18 guests / RSVP at eventrsvp@iahfsj.org or call 408-293-7122

Schedule of Events is subject to change

TAP HERE to RSVP FOR EVENTS by emailing eventrsvp@iahfsj.org or by calling 408-293-7122

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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.

Croviding the Quality of Service You Deserve!