

IAHF NEWS

AUGUST 2019 • ITALIAN AMERICAN HERITAGE FOUNDATION • ESTABLISHED 1975 • FOUNDED AS NONPROFIT 1976

425 N. 4TH STREET, SAN JOSE, CA 95112 • (408) 293-7122 • TAP HERE FOR WWW.IAHFSJ.ORG

DIANE AYALA / IAHF NEWSLETTER EDITOR-IN-CHIEF



President's Message

Dear Members and Friends of the IAHF,

This month, the IAHF will celebrate 44 years since it was founded in 1975, and we hope everyone will enjoy our 39th annual Italian Family Festa. While this long history says much about our predecessors, we must remember it falls to us to keep our organization vibrant and sustainable. While we still need volunteers to staff the Festa, we have needs for longer term volunteers to help with events, or consider joining the Board of Directors or becoming an officer. The real key to volunteering is that you get back more than you give. I encourage all of you to think about how you can help and take the initiative to step up and do what you can – we will support you!

We need volunteers to help with work around the building with set-up, serving and cleanup at events; chairing new events; shadowing chairs to step in if needed, or who are ready to step down. We are looking for volunteers to become officers, work in the library, decorate or help plan new and creative events. Whatever your expertise or inclination, we will find something for you!

As part of our office modernization, we could use help with social media activities using Facebook, Instagram, twitter, Whatsapp, google+, meetup, etc. If you are not able to help, perhaps you know someone or have children or grandchildren that might be able to assist.

On the technology side, I am looking for people with experience with G Suite, Amazon Web Services (AWS), Azure, network security, Tresorit, web design, and other areas of technology. If you can help with technology or social media support or know someone who can help in these areas, please contact me directly at president@iahfsj.org.

When I think of volunteering, I remember a movie I saw when I was just seven years old but has had a lasting impression – *Lilies of the Field*. In this movie, Sidney Poitier plays Homer Smith, a traveling handyman who stumbles upon a farm in Arizona run by Catholic nuns from Germany. He is persuaded to fix their roof and instead of getting paid, ends up donating his time and efforts not just for the church, but for a whole new chapel as well. This movie has stuck with me my whole life because of how it portrayed the need to volunteer without expectation, and how doing so builds a strong moral character.

A very different perspective was in the fantastic movie Delia Schizzano treated us with at our June Movie Night - *Se Dio Vuole* (God Willing). In this movie, an arrogant surgeon tries to brace his family to be supportive when he expects his son to come out as gay, only to learn he really wants to become a priest. The father expects a priest is scamming or manipulating his son and he engages in some hilarious feats to confirm his suspicions. He is caught and made to 'volunteer' to work on restoring a church as penance. But he is changed in the process and evolves as a person and, by the end, volunteers willingly, softens as a person and finds meaning in God's will.

Whatever your motivation, I encourage each of you to consider volunteering. I know many of you are just too busy and can't seem to find the time for even the smallest tasks but, when you find something you like, you will discover that the fulfillment of doing something good for others will change something inside you, change your expectations, and you will somehow 'find time' to volunteer.

-- Felix Dalldorf / fdalldorf@gmail.com 

EVENTS @ A Glance MORE INFORMATION ON PAGE 13

Aug 1 / Cooking Class / Arancini (Italian Rice Balls) / IAHF Hall / \$30 adults / \$20 students under 25

Aug 20 / IAHF Dinner w/ the Sbandieratori / IAHF Hall / \$25 per person

Aug 21 / Mexican-style Dinner w/ the Sbandieratori / IAHF Hall / \$25

Sep 5 / Cooking Class / Italian Enchiladas / IAHF Hall / \$30 adults / \$20 students under 25

Sep 19 / Regional Lunch / IAHF Hall / TBA / \$15 members / \$18 guests

Sep 26 / Cena Fouri / Venue TBA / \$35 at the door

Sep 29 / Frank Di Salvo Dinner/ Concert / IAHF Hall / \$50 adults / \$25 12 and under

Oct 3 / Tiralli (Italian Cookie-Biscuit) / IAHF Hall / \$30 adults / \$20 students under 25

Nov 7 / Italian Holiday Cookies / IAHF Hall / \$30 adults / \$20 students under 25

Best Italian Festa
in the Bay Area!

ITALIAN FAMILY
FESTA
San Jose

Aug 24 & 25
History Park San Jose
FREE!!

Click here for more!!!
www.italianfamilyfestasj.org

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- Felix Dalldorf - *President / Chief Executive Officer of the Corporation*
- Frank De Turris - *Chief Financial Officer / Treasurer*
- Ken Borelli - *1st VP / IAHF Events (including Annual Italian Festa) / Cultural Activities / Grants*
- Marie Rose Dalldorf - *Corporate Secretary / Scholarship Chair*
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- Chuck Gullo - *Board Member*
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- Aaron Nicholson / *Director of Marketing and Development, Opera San Jose, Opera Liaison*
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- 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*

• ✨ • SCHOLARSHIP FUNDS • ✨ •

Memorial scholarships are a way to honor loved ones and help students of Italian descent become leaders to shape and help them achieve their dreams. In turn, these students will enrich our entire Italian community.

Just recently, Nina Boyd made such a donation to honor recently deceased Eddie Owen, thereby establishing the Owen Memorial Scholarship Fund. If you are interested in contributing to the Owen Memorial 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

-- Article by Marie Rose Peirano Dalldorf ✨





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.

MEMBER

SPOTLIGHT

BENVENUTI *New Family, Individual & Student Members from January 2018 to August 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 Edward Bertozzi Kate Boardman Carmen Bregoli Sherry, Grant & Ashley Campbell Ronald & Bernadette Carlini Dee Chase & Carl Rook Dianne Chiechi | <ul style="list-style-type: none"> Robert Christensen Jeanie Colclough Jane & Randy Creech Karen Curci & Robert Smith Stefania Dal Zio & Massimiliano Lucas James & Lorraine Fitch Emma Fontana Maryjane Genco Anthony Georgilas & Doris Roth Carole & William Jameson Catherine Kilkenny Kari Larsen & Synnova Bjerke | <ul style="list-style-type: none"> Dona LeyVa Christopher & Jennifer March Daniene & Bill Marciano Eileen Marquardt Christina McDade & Shance Ordell John McGinn Diane & Steve Moffett Mary L. Moreno & Bianca Thompson Roger Okamoto Joelle & Michael Orlando Umberto Pala & Sharlene Nathews | <ul style="list-style-type: none"> Laura Bianchi Payne Stephanie Petrossi Tiffany Petrossi Adria Pulizzano & Thomas Boyce Mike & Dianne Rosano Deborah Sadler Renita Taccolini & Steve Albanese Gerald & Catherine Thornton Justine & Alessandro Turturici Kristina Underhill Neal & Therese Van Keuren |
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GRAZIE *2019 Patron Members*

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Cena Fuori

di GIUGNO

ZANOTTO'S

FAMILY MARKETS

We're going to a grocery store for our Cena Fuori??? Say what?!

And about 30 of us went --- and we're sure glad we did!!!

The Zanotto Family and their staff have to have the patent on gracious, generous and comfortable hospitality served up with smiles, attention to every want and more-than-courteous service.

Family style seating enabled us to mingle easily and comfortably, visiting with both tenured and new guests to this monthly outing.

We began our feast with the famous Zanotto Salad Bar housed in La Tavola section of the Zanotto Family Market located at the corner of Naglee and Bascom, nestled in the Rose Garden section of West San Jose. This salad bar had everything one could ever begin to imagine for their salad including and not limited to hardboiled eggs, all varieties of beans, cilantro, fresh fruit of every description, spinach, spring mix, every raw salad-worthy vegetable, dried cranberries, cherry peppers, pepperoncini, a variety of olives and so much more – not to mention salad dressings galore – even including the Italian staple, oil and vinegar!

After that all-you-can-eat feast, we lined up to fill our plates - and our bellies – once again on several varieties of pasta cooked to perfection, tri tip, chicken and sautéed vegetables.

And – if one still had room – there was the dessert table laden with cookies of all shapes, colors, sizes and flavors – and can't forget the vino! Available to us at a nominal fee was vino with Zanotto's own la-

bel. And want to give a special call out to Azie Habib, IAHF Board member, who served as "bartender."

Delia Schizzano filled us in on all of the exciting news about our special guests to this year's Festa, the Italian Renaissance Flag Throwers and Musicians, Gruppo Sbandieratori E Musici Del Palio Del Niballo Di Faenza- Ravenna- Italy (Rione Bianco), who will perform both Festa Saturday and Festa Sunday. Need to add, Fred Zanotto and the Zanotto Family have an integral role in the pre-Festa meals for these talented artists.

In summary: Ken did it again – leading us as the Good Shepherd does to new adventures and new cuisine delights, tending to his flock of foodies in grand style!

Thank you, Ken! Thank you, Stanley!

-- Article by Cathy De Maria 🍷



COOKING CLASS NEWS 2019

by Lucia Clementi

We took a little holiday from our cooking classes in July, but we're back in full swing on August 1st, featuring Sicilian arancini. Ken Borelli and I will be teaching how to make this Sicilian specialty. Arancini are small rice balls rolled in savory ingredients and deep fried, creating a crusty outer layer and a creamy center. The name "arancini" in Italian means small oranges, which they resemble.

We hope that you will join us for this fun, delicious class!

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

- Aug 1, 2019 – Arancini (Italian Rice Balls) - \$30.00 for adults; \$20.00 for students under 25
- Sep 5, 2019 – Italian Enchiladas – Instructor – Clare Cedolini - \$30.00 for adults; \$20.00 for students under 25
- Oct 3, 2019 – Tiralli (Italian Cookie-Biscuit) – Instructor – Kathy Lohman - \$30.00 for adults; \$20.00 for students under 25
- Nov 7, 2019 – Italian Holiday Cookies - \$30.00 for adults; \$20.00 for students under 25





Linda Binkley's

Book Corner



La Passione: How Italy Seduced The World

by Dianne Hales 🍷

Dianne Hales has become my summer reading. I am thoroughly enamored of her style, enthusiasm, pure, true zest for all things Italian. Diane identifies herself as an "appassionista" and I am thoroughly indebted to her for sharing her passion with us. The book title, *Passione*, is not just a whimsical word. Each chapter is a canvass revealing the greatness and originality of

Italian contributions to the world. Contributions born out of the passionate Italian spirit. Chapter names hint at the

vastness of Mrs. Hales' exploration into the Italian ethic which has resulted in so many remarkable firsts: banks, public libraries, universities, public works, and let's not forget the first cookbook!

Mrs. Hales story begins in Sicily. In chapter two, "Swimming with the Gods," for example, we travel with the Greek gods that became the foundation of the ancient society and live on in the place names and geography of the island. In chapter three, "From Warriors to Lovers," we are acquainted with the romantic writers of the late Roman period, even glimpsing St. Valentine. The author glides through the history of the boot dramatizing the passion that resulted in magnificence at every stage of Italy's development: ancient, dark ages, medieval, renaissance, baroque and modern. Can we study science without Marconi and Fermi, music without Verdi and Puccini, art without Michelangelo and da Vinci, voice without Caruso and Pavarotti, politics without Machiavelli, cars without Enzo Ferrari, film without Fellini and de Sica, style without Valentino and Armani, shoes without Ferragamo, glass art without Murano, education without Maria Montessori?

Italians are driven by passion. Passion which blossoms into the most wonderous creations. Mrs. Hales book is a pallet upon which the cultural history of Italy comes to life.

La Passione is a marvelously entertaining and enlightening read. The writing is infused with lively historical anecdotes, lots of humor and of course, passion! 🍷

Linda Binkley's

A Little Italian *by request*

Italian students, here is some grand opera for you!!

🎭 PAGLIACCI: ATTO 1 VESTI LA GIUBBA 🎭 RUGGERO LEONCAVALLO

Recitar! Mentre preso dal delirio,
non so più quel che dico,
e quel che faccio!
Eppur è d'uopo, sforzati!
Bah! sei tu forse un uom?
Tu se' Pagliaccio!

Vesti la giubba,
e la faccia in farina.
La gente paga, e rider vuole qua.
E se Arlecchin t'invola Colombina,
ridi, Pagliaccio, e ognun applaudirà !
Tramuta in lazzi lo spasmo ed il pianto;
in una smorfia il singhiozzo
il dolor, Ah!

Ridi, Pagliaccio,
sul tuo amore infranto!
Ridi del duol, che t'avvelena il cor!

To recite! While taken with delirium,
I no longer know what it is that I say,
or what it is that I am doing!
And yet it is necessary, force yourself!
Bah! Can't you be a man?
You are "Pagliaccio"

Put on the costume,
and the face in white powder.
The people pay, and laugh
when they please.
and if Harlequin invites away Colombina
laugh, Pagliaccio, and everyone
will applaud!
Change into laughs the tears of pain, Ah!
Laugh, Pagliaccio,
for your love is broken!
Laugh of the pain, that poisons your heart!



SEE YOU @ THE *Festa*

It's all about the Festa and the next few pages will provide a guide for planning your Festa fun. You'll see the full Festa schedule of activities and entertainment, plus maps of the Festa grounds and the surrounding parking lots.

Here are a few highlights:

Italian Flag Throwers - We are excited to host the internationally renowned and award winning Gruppo Sbandieratori e Musici del Palio del Niballo di Faenza (flag throwers and musicians) from Ravenna, Italy.

During the Middle Ages and Renaissance, the flag was flown for the purpose of reporting, even at long distances, military maneuvers. This communication to the troops was entrusted to the flag thrower; the drums that accompanied the battles had a similar effect, in addition to coordinating movements of troops and to provoke their opponents. The group honors this ancient

tradition with passion and professionalism, performing throughout Italy and abroad, participating in over 700 shows in 16 years, taking part in the most significant medieval and renaissance events in the world.

Don't miss the pageantry as they march through the streets of the Festa ending with an incredible performance of flags thrown up to 30 feet in the air, all to the beat of drums and trumpets. See schedule for dates/time

Cultural Activities - Once again Ken Borelli has put together a variety of exhibits, presentations and workshops. You can read more below in Ken's own words.

Parking - We will have golf cart shuttles for a free ride from the two parking lots located on Phelan Ave (refer to map), these are the only two lots that have been approved by the SJPD.

La Cucina Galbani Cooking Stage - Galbani's Celebrity Chef Marco, along with local chefs, will be sharing their secrets and reci-

pes. Along with a children's cheese building contest, this is one activity you don't want to miss.

Wine Tasting Garden - Come by, relax under the shade trees and enjoy premium wines from local Italian wineries. \$20 tasting fee which includes a commemorative Festa wine glass.

Entertainment - ALFIO is back! Sunday, August 25, 4 PM, *one show only*. Don't miss the Saturday Night Street Dance with Livewire, Saturday, August 24, 6 PM.

There are too many activities to list including grape stomps, art gallery, genealogy masters, food, arts and crafts vendors, opera singers, marionettes, and a performance by the Italian Renaissance Swordship Academy. Visit the Festa website www.italianfamilyfestasj.org for more information.

Pull out the center page from the newsletter and you'll be ready to go with everything you need in hand. Don't forget to bring your neighbors, friends and family.

-- Article by Nancy Moreale 🌸

• VILLAGGIO CULTURALE & ITALIA STAGE ACTIVITIES •

Between the Villaggio Culturale and the Italia Stage, we will attempt to do our heritage proud. As a point of orientation, there is always a historical display at the Cultural Village and this year too we are having a "focus group" about the old terminal market and collecting information for our archival program. Likewise we will have our regional map displays, a very unique presentation on Trabia Sicily, which is a labor of love by Sal Campagna, an interactive lace display by the Lace Makers, coordinated by Marge Scandizzo, and materials associated with our presentations. Take some time to visit the Villaggio Culturale. The IAHF Cultural Committee has assembled two full days worth of activities. In many ways, it does take a full two days to enjoy all the activities, this year especially with our visitors from Italy. Times are noted below and check the Festa site for any modifications or updates.

Saturday, August 24

12:15 to 1:00 / Celebrating Matera: 2019 European Capital of Culture (Two shows). An especially produced video for the occasion honoring Matera Sasso. Many local Italian Americans come from the neighboring community of Tricarico, and the Tricarico Club also host the Polenta Booth at the Festa

1:30 to 2:30 / Mary Menniti with the National Italian Garden Project will provide a lecture on Fig Cultivation, both in the USA and Italy. Considering figs are a semi tropical fruit, Italian Americans have actually developed a way or ritual of growing fig trees in the hard winters of the East Coast

3:45 to 4:45 / The Amazing San Jose Terminal Market: Recapturing History. This is a special focus group and part of the IAHF's archival

efforts to highlight the role of Italian Americans as well as other ethnic communities in the development of the "Valley of Hearts Delight". The focus group will explore the dynamics of the Market, from 1934 through the 1980, from the perspective of many IAHF member families. All are welcome to share their photos, archival material and stories... the event will be video taped for the IAHF Library, and promoting a historic plaque at the original site (North 7th and Taylor in San Jose). Facilitators: Ken Borelli, JoAnn Ghiggeri Bjornstad, Gwen Benassi Daulton and others

6:00 to 7:00 / Meet the guest musicians and flag throwers from Italy, at the Italia Stage After their 5pm performance. Social, and a brief explanation of the banners and costumes. Facilitator: Delia Schizzano

SUNDAY, August 25

11:30 to 1:00 / ITALIANITA: Explore Local Italian American Resources. Italian Community Services with Pietro Bonanno; The Italian Cemetery, the only such site in the USA, with Troy Milan; and the Italian Pension Program called Il Patronato, with Ken Borelli

2:25 - 3:15 Meet the Author Series with local author, Caroline Cocciardi, Leonardo's Knots, an amazing tale of the detailed genius of Leonardo DaVinci

3:15 to 3:45 / Molise: Italy's Ancient Secret by John Romano, the IAHF newsletter and web designer, is an engaging documentary and a special tribute to his ancestral home land of Molise

3:45 to 4:30 / (second showing) Celebrating Matera: 2019 European Capital of Culture

Buon Ferroagosto e buona festa Italiana!

-- Article by Ken Borelli 🍷

Festa Schedule ♦ SATURDAY, AUGUST 24

Activity/Entertainment	Time	Location
Opening Ceremonies	11:00 - 12:00	Roma Stage
La Galleria Caprese - featuring many local artists	11:00 - 7:00	History Park Hotel
Cooking with Chef Umberto, Vin Santo Ristorante	12:00 - 1:00	La Cucina Galbani Cooking Stage
Wine Tasting Garden	12:00 - 7:00	Gordon House
Opera	12:00 - 12:15	Gazebo
Genealogy Masters	12:00 - 5:00	History Park Hotel
Celebrating Matera -2019 European Capital of Culture	12:15 - 1:00	Italia Stage
Tom Torriglia	12:30 - 2:30	Roma Stage
Mike Zampencini, Accordionist	12:30 - 3:30	Phelan Entrance
The Fratello Marionettes	12:30 - 1:00	Guglielmo Grape Stomp Stage
Italian Renaissance Swordsmen Reenactment	1:00 - 1:15	Grape Stomp Stage
Opera	1:00 - 3:00	Wine Garden
Facinating Figs - cultivation in the USA and Italy	1:30 - 2:30	Italia Stage
Galbani Children's Cheese Building Contest	1:30 - 2:30	La Cucina Galbani Cooking Stage
Gruppo Sbandiatori e Musici del Palio del Niballo di Faenza (flag throwers and musicians) from Ravenna, Italy	2:30 - 3:15	Roma Stage - left of stage
Grape Stomp	3:00 - 4:00	Guglielmo Grape Stomp Stage
Blue House	3:30 - 5:00	Roma Stage
The Amazing San Jose Terminal Market: Recapturing History	3:45 - 4:45	Italia Stage
Galbani's Celebrity Chef Marco Cooking Demo	4:00 - 5:00	La Cucina Galbani Cooking Stage
Italian Renaissance Swordsmen Reenactment	4:30 - 4:45	Grape Stomp Stage
Gruppo Sbandiatori e Musici del Palio del Niballo di Faenza (flag throwers and musicians) from Ravenna, Italy	5:00 - 5:45	Roma Stage - left of stage
Meet the Italian Flag Wavers and Musicians	6:00 - 7:00	Italia Stage
Cooking Demo, TBD	6:00 - 7:00	La Cucina Galbani Cooking Stage
Livewire - "Festa Street Dance"	6:00 - 8:00	Roma Stage

SCHEDULE SUBJECT TO CHANGE

Festa Schedule

SUNDAY, AUGUST 25

Activity/Entertainment	Time	Location
Mass	10:00 - 11:00	Roma Stage
La Galleria Caprese - featuring many local artists	11:00 - 5:00	History Park Hotel
Opera	11:00 - 11:15	Gazebo
"Italianita" Explore Local Italian American Resources	11:30 - 1:00	Italia Stage
The Fratello Marionettes	12:00 - 12:30	Grape Stomp Stage
Wine Tasting Garden	12:00 - 5:00	Gordon House
Genealogy Masters	12:00 - 5:00	History Park Hotel
Mike Zampencini, Accordionist	12:30 - 3:30	Phelan Entrance
Galbani Children's Cheese Building Contest	12:30 - 1:30	La Cucina Galbani Cooking Stage
Italian Renaissance Swordsmen Reenactment	1:00 - 1:15	Grape Stomp Stage
Gruppo Sbandieratori e Musici del Palio del Niballo di Faenza (flag throwers and musicians) from Ravenna, Italy	1:30 - 2:15	Roma Stage - left of stage
"Leonardo's Knots" - an amazing tale of the detailed genius of Leonardo DaVinci	2:25 - 3:15	Italia Stage
Molise: Italy's Ancient Secret	3:15 - 3:45	Italia Stage
Galbani's Celebrity Chef Marco Cooking Demo	2:30 - 3:30	La Cucina Galbani Cooking Stage
Italian Renaissance Swordsmen Reenactment	3:00 - 3:15	Grape Stomp Stage
Opera	3:00 - 5:00	Wine Garden
Anthony Nino Band	3:00 - 4:00	Roma Stage
Celebrating Matera: 2019 European Capital of Culture	3:45 - 4:30	Italia Stage
Grape Stomp	3:00 - 4:00	Grape Stomp Stage
Cooking Demo, TBD	4:00 - 5:00	La Cucina Galbani Cooking Stage
ALFIO	4:00 - 5:00	Roma Stage
Anthony Nino Band	5:00 - 6:00	Roma Stage

SCHEDULE SUBJECT TO CHANGE

connect >>>


iahfsj.org/

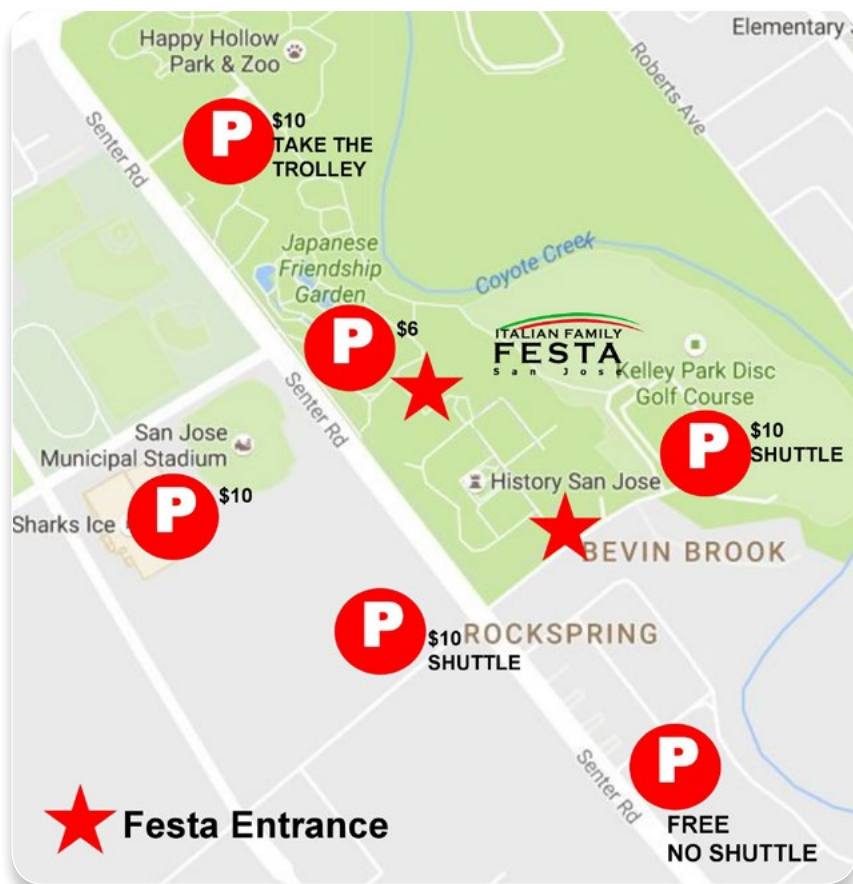
italianfamilyfestasj.org/

facebook.com/iahfsanjose/

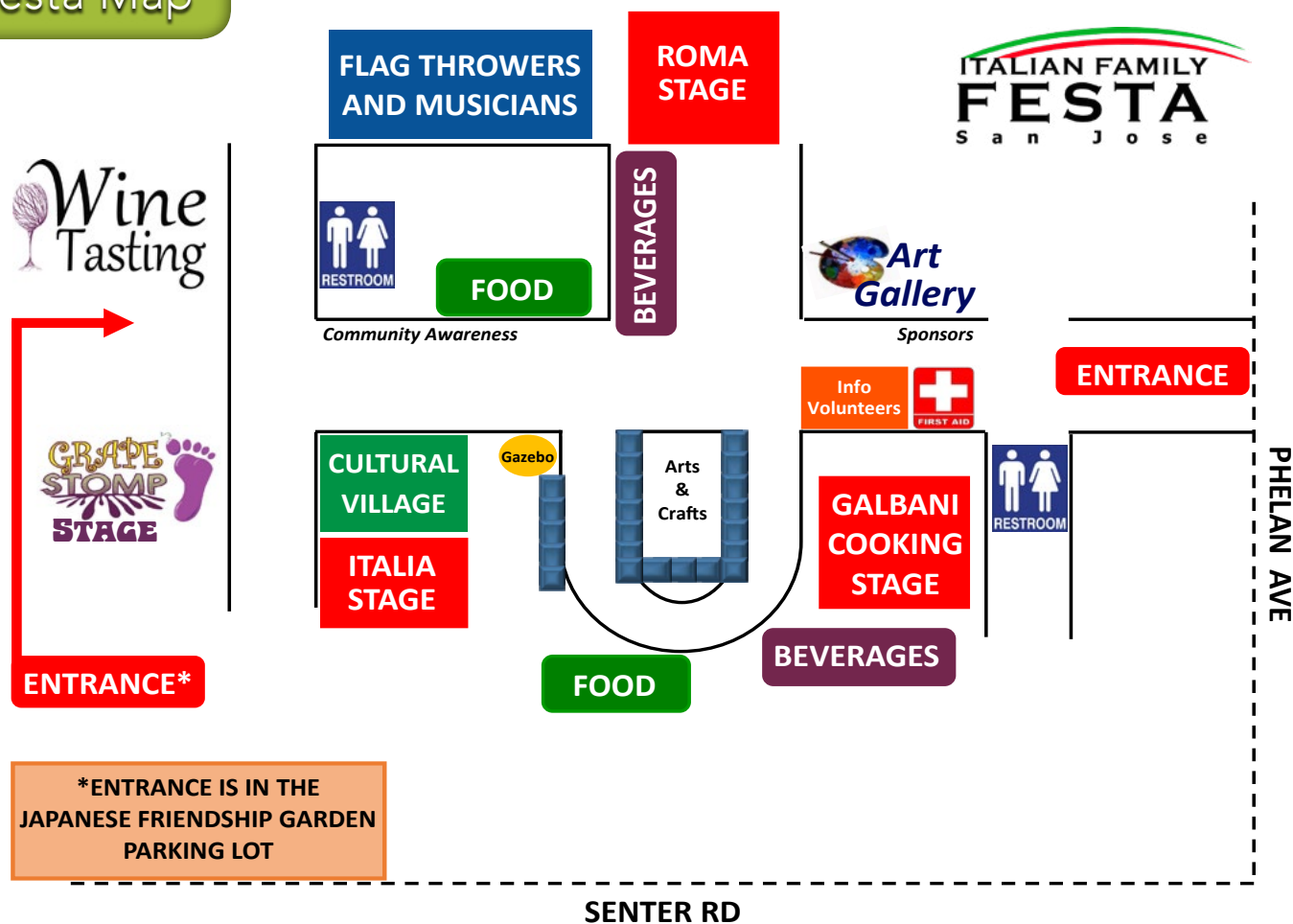
Two Entrances

Phelan Street & Japanese Friendship Gardens

- We encourage ride sharing, Uber, Lyft and public transportation. We suggest dropping off in the Japanese Friendship Garden entrance, much easier with less congestion.
- There will be a historic trolley car running from Happy Hollow to the History Park along Senter Rd it's free - jump on and cruise in.
- Two 5 seat golf carts that will be shuttling people from two parking lots to the entrance gates. The shuttles cannot go to the free parking lot as there is no safe area to drive them per SJPD. As a courtesy, we ask that only people with limited mobility and health issues ride the cart, unless there is available space.
- Phelan entrance will have approx. 15 parking spots that will be reserved ADA only parking.
- **See you at the Festa!**



Festa Map



Dream ♦ Believe ♦ Achieve

2019 IAHF SCHOLARSHIP ESSAY EXCERPTS

• ✨ **MASSIMILIANO LUCAS** • WINNER OF THE \$2,000 CEDOLINI SCHOLARSHIP ✨ •



"I go by Max."

The fact of the matter is, through no fault of their own, my parents (my mom is Italian) gifted me with a (somewhat unwieldy) name that wasn't exactly the most common in the English-speaking world. In spite of this, having such a name intrigued me from a young age to deepen my connection to my heritage through further exploring Italian language and culture.

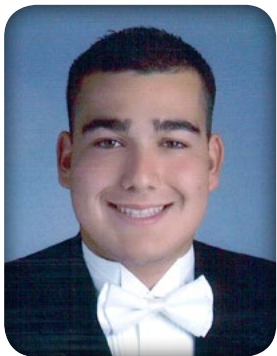
I heavily credit my mother for insisting on speaking to me in Italian at home since birth, in spite of others saying that it could make it harder for me to learn English in school. Quite the contrary, because I distinctly remember times in elementary school where I used my understanding of basic Italian words to deduce the meaning of unknown English words using cognates and Latin roots, rather than just having to memorize the word and its definition at face value. This connection between seemingly unrelated languages (Latin, whose empire collapsed 1500 years ago; Italian, a language from 6,000 miles away; and English) intrigued my elementary school self, incentivizing me to delve deeper into the history of the Roman Empire as a whole. This spiraled out of control into a full blown fascination with ancient history. One of my favorite civilizations turned out to be Ancient Greece, with its mythology and unique relationship with Rome. Learning about Greece and Rome

made my academic life even easier as I became more experienced with other roots and etymologies, increasing my proficiency in school and keeping me engaged learning about the cultures of different nations across time and space.

My mother and I also used the Italian language to learn and deduce more about the history of different regions of Italy. She enjoys speaking in a variety of Italian dialects (local "languages" with unique pronunciation, words, and accents), especially Roman, Veronese, and Neapolitan, as well as her native Parmesan accent. I was briefly exposed to linguistics as we compared the accents, word choice, and even slang or swear words they used to contrast the regions that they epitomized. From this, I realized how much I could learn about a nation or region's culture and history by just looking at their language. For example, in small towns outside Parma, many people speak Italian with a "soft R" very similar to the distinctive R spoken in French. This made me wonder about their connection, and after asking my grandmother about it, she told me that the Duchess of Parma in the early 1800s, Maria Luisa, was married to Napoleon Bonaparte, thus explaining this unique bit of history.

I endeavored to continue learning about languages in order to build my global and cultural awareness. My early experience with the Italian language through my mom and my (somewhat unwieldy) name was the spark that led to my interest in tying language to a country's culture and history, and this scholarship will help further these endeavors both while in university and professionally. 🌍📖

• ✨ **JARROD CERNIGLIA** • WINNER OF THE \$1,500 HURST SCHOLARSHIP ✨ •



My name is Jarrod Cerniglia. My father and both of his parents come from a strong line of Sicilian blood. My grandmother is one of the best cooks I know, and I got to grow up eating homemade raviolis, cannolis, and limoncello (when I was older of course). I have been surrounded by amazing food my whole life, and it has shaped who I am today.

I found my passion for cooking when I was about 19 years old and had already

been working in the restaurant industry over two years. My senior year of high school I worked around fifty to sixty hours a week between three jobs: at the local Marie Callender's, umpiring local Pony Baseball games, and on three different family ranches cleaning horse stalls and doing yardwork. I did all of this just so I could save enough money to

move out and have been financially independent ever since.

My first job in a restaurant was in high school as a busboy and dishwasher at the Marie Callender's in my hometown of Morgan Hill. After I graduated, I moved with some friends to San Luis Obispo to attend community college. I continued to work in restaurants dishwashing at a huge and famous hotel called the Madonna Inn. After that, I moved around a couple times till I was at a small restaurant in Pismo Beach where I got my first cooking gig. There I worked my way up the ranks under three different chefs till I was lead line cook at the age of nineteen.

I was lucky enough to attend a 10 week "Cook the Farm" culinary program at the Anna Tasca Lanza Cooking School in Sicily only an hour and a half train ride from my family's hometown of Cefalu. Living in Sicily was the best experience of my life. We lived in a secluded village in the center of the island on a five hundred hectare winery surrounded by vineyards and olive trees. >>>>>

While I was there, I learned so much more than just cooking. I learned about the local cuisine, lifestyle, and culture.

One of the biggest things I learned was there are many different paths to success. I thought the only way I could make it was working years of fifty to sixty hour weeks cooking on the line like all the chefs I had worked for did. Not only was I shown this by the industry, but also my family.

When I got back to the states after my extended stay in Europe, the first position I was offered was the kitchen manager at the same restaurant in Pismo Beach where I previously worked. Upon arrival, I wrote a new dinner menu which of course included fresh made ravioli, and pappardelle. Unfortunately, I worked fifty to sixty hour weeks my first year back in my new position. So I decided I wanted to go back to school so I can learn more about my favorite thing: food. In particular, I really want to learn more about the science behind food.

Preservation is one of my biggest interests in the food world: how the molecules interact with each other, the chemical reactions going on while fermenting, etc. My goal is to eventually make my own cheeses like pecorino and ricotta, and cured meats like prosciutto, salami, and capicola. While living in Sicily where I was surrounded by some of the best cured meats and cheese I've ever had, I started pondering this idea. Luckily, some of my best friends work in the dairy industry, in fact one works at the Cal Poly school dairy.

Your scholarship would directly help me achieve my goals of one day starting my own dairy, cheese and cured meat company. I do believe that owning a restaurant is still part of my life long dreams, and I could then provide my own meats and cheese to my restaurants for charcuterie. Thank you for your time, and consideration. 🍷

Watch for the continuing series of Scholarship Winners' Essays Excerpts in upcoming issues of your IAHF Newsletter

Dream ♦ Believe ♦ Achieve

2019 IAHF SCHOLARSHIP DINNER PHOTOS



Photos by Jan Prinzivalli

They Got Their Dance On AGAIN!!!

The Millennium Sounds Orchestra returned to the IAHF hall in June for an encore performance dinner dance. The buffet offered a succulent tri-tip, vegetables grilled to perfection, and a flavorful fusilli pasta with a mushroom cream sauce. All the time the crowd kept Azie hopping at the bar. It looks like the word is getting out as we

had some professional dancers joining the ranks on the dance floor and everyone is already asking when we will have the next one! We are currently looking at dates in September when we can get the band back – be sure to check the website and newsletter so you don't miss it! -- Article by Felix Dalldorf 🍷



**GREAT
FOOD
AGAIN!!!**



**GREAT
MOVES
AGAIN!!!**



**GREAT
MUSIC
AGAIN!!!**



Photos by Felix Dalldorf

Regional Lunch: Sicily



Photo by Felix Dalldorf

The July Regional Lunch featured a true Sicilian feast prepared Kansas City style by Joe Lucito which included pasta with red sugo (gravy), meatballs and sausage also in red sugo. The meal began with Sicilian caponata by Lucia Clementi, salad, and ended with Kay Lucito (Joe's wife) who prepared 14 homemade Sicilian cassata cakes.

The Sicilian-themed lunch was especially appropriate because we were able to celebrate a former IAHF President with a presentation of the Sal Scrivano Memorial Scholarship to one of our 2019 Scholarship Recipients, Gianluca Mavica. Gianluca is the first in his family to go to college and his father was born in Randazzo, Sicily. Gianluca was visiting Sicilia when the Scholarship event was held so today seemed fitting for his presentation.

The second feature of the luncheon was a special presentation by Daniene Marciano who talked about her book *Pillars of Wisdom*, which chronicles and traces her maternal family's immigration from Sicilia to Southern Louisiana's agricultural areas north of New Orleans. -- Article by Marie Rose Peirano Dalldorf 🍷



Based on the novel by Roberto Saviano (*Gomorra*), director Claudio Giovannesi brings you **PIRANHAS**. The story of teenage Nicola (Francesco Di Napoli) and his friends who, reaching for a life lush with designer clothing and status, enter the violent, power-hungry culture controlled by the Neapolitan mafia. In Italian with English subtitles.

PIRANHAS opens in San Francisco at Landmark Opera Plaza on Friday, August 23!

Watch the trailer here: <https://youtu.be/U7fkvlxrEoE>

Buy tickets here: <http://gwi.io/PiranhasFilm>

Italian American Heritage Foundation

Welcome Sbandieratori direct from Italy

Aug. 20

2019

Tuesday 6:30

No-host bar



Welcome Dinner for the Sbandieratori of Faenza, Italy.

Enjoy a traditional American home cooked dinner with your family and friends at the IAHF Hall
with the Italian flag twirlers

Menu:
Baked Ham
Baked Potatoes
Candied Yams
Baked Carrots
Salad and Cornbread
Cheese Cake

Make checks payable to:
Italian American Heritage Foundation
425 N. Fourth Street
San Jose, CA 95112

Method of Payment: all IAHF events can be paid online at iahfsj.org

Name(s) _____

Special event price, \$25 ea. _____, Children 10 and under free

Total _____

Send checks payable to IAHF, 425 N Fourth St., San Jose, CA 95122

Please accept my donation of
\$ _____ to help with the
cost of the Sbandieratori

We accept credit card payments over the phone @ 408-293-7122

ITALIAN AMERICAN HERITAGE FOUNDATION

Welcome to our Mexican Fiesta in honor of our Sbandieratori



Enjoy being serenaded by Trio Sol de México

Join your friends for an authentic Mexican dinner at the IAHF

Wednesday, August 21st, 2019 at 6:30pm- No-Host Bar

From Guadalajara to San Jose by Claudia's Kitchen

Menu:

Pozole, Caldo de Olla, Taquitos, Tostaditas, Frijoles Charros, Elote, Aguas Frescas, Postre y mas...

Method of Payment: all IAHF events can be paid online at iahfsj.org

Name(s) _____

Special event price, \$25 ea. _____, Children 10 and under free

Total _____

Send checks payable to IAHF, 425 N Fourth St., San Jose, CA 95122

Please accept my donation of
\$ _____ to help with the
cost of the Sbandieratori

We accept credit card payments over the phone @ 408-293-7122

Italian American Heritage Foundation

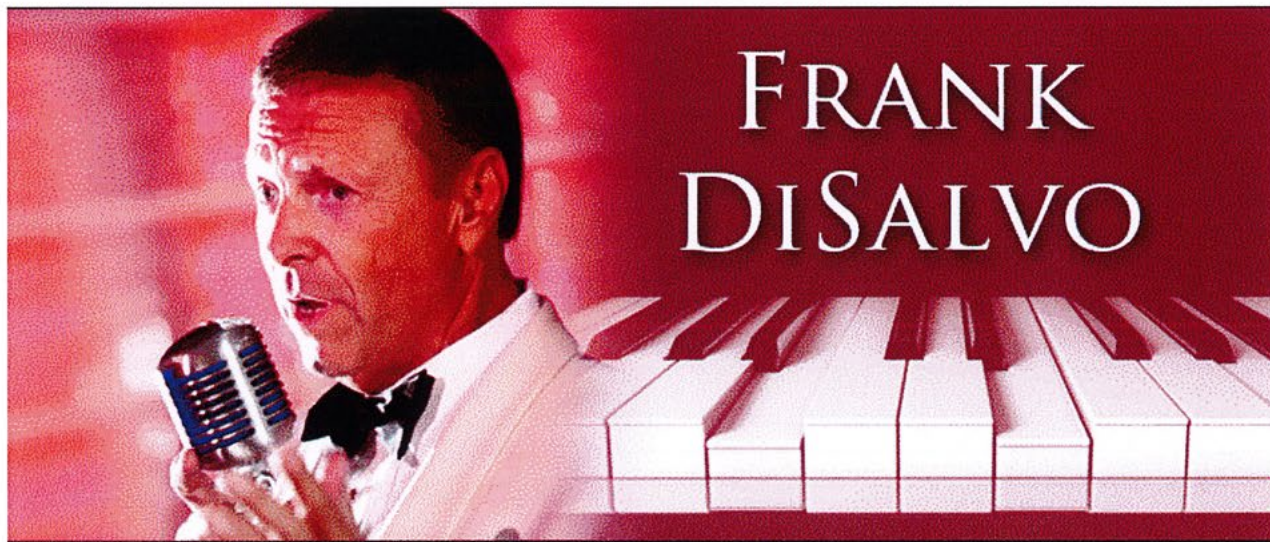
in coordination with

The Villages Italian Club

proudly presents

direct from Frank's Place at Indian Wells Resort in Palm Springs

at the IAHF Hall, 425 N 4th St, San Jose, Sunday, September 29, 2019



Frank DiSalvo is a San Jose native and a Palm Springs transplant. His performances are a tribute to America's musical icons and all-time favorites in the likes of Frank Sinatra, Bobby Darin, Nat King Cole, Perry Como, and Tony Bennett.

No-Host Social Hour: 2:00 to 3:00 pm
with complimentary appetizers

Family-Style Dinner: 3:00 to 4:15 pm

Frank DiSalvo Show: 4:30 to 7:00 pm

Event Chairpersons:
Frank Locicero III and Ken Borelli

All proceeds to benefit the IAHF General Fund

MENU

Nonna's tossed green salad

Ziti pasta alla cacciatora (boneless pork ribs, sausage and cubed beef in herbed tomato sauce)

Vegetarian option: Ziti in fresh sage butter sauce

Herbed garlic bread

Spumoni Bomba (strawberry, pistachio & chocolate gelato)

RESERVED SEATING

☐ Vegetarian Option

Name _____ To be seated with _____
(Use the back of this page if necessary)

No. of adults _____ x \$50.00 = _____ Total \$ _____
No. of children (7-12yo) _____ x \$25 = _____ (Children 6-and-under: free)

Make your check payable to IAHF and mail to:
IAHF, 425 N 4th St, San Jose, CA 95112

Online payment at www.iahfsj.org/events

We accept credit card payment over the phone @ 408-293-7122

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

AUGUST

Aug 1 / Arancini (Italian Rice Balls) / 7 PM / IAHF Hall / \$30 adults; \$20 students under 25 / RSVP at iahfsj@iahfsj.org or call 408-293-712

Aug 20 / IAHF Dinner w/ the Sbandieratori / 6 PM / IAHF Hall / \$25 per person / / RSVP at iahfsj@iahfsj.org or call 408-293-712

Aug 21 / Mexican-style Dinner w/ the Sbandieratori / 6 PM / IAHF Hall / \$25 per person / / RSVP at iahfsj@iahfsj.org or call 408-293-712

Aug 24 & 25 / Italian Family Festa / History Park San Jose / FREE!! / More info at www.italianfamilyfesta.org

SEPTEMBER

Sep 5 / Italian Enchiladas / Instructor: Clare Cedolini - \$30 adults; \$20 students under 25 / RSVP at iahfsj@iahfsj.org or call 408-293-712

Sep 19 / Reginal Lunch: TBA / IAHF Hall / \$15 members / \$18 guests / RSVP at iahfsj@iahfsj.org or call 408-293-712

Sep 26 / Cena Fuori / Venue TBA / \$35 at the door

Sep 29 / Frank Di Salvo Dinner / Concert / 4 PM / IAHF Hall / \$50 adults / \$25 12 and under / RSVP at <https://form.jotform.com/92026922001141> or call 408-293-712

OCTOBER

Oct 3 / Tiralli (Italian Cookie-Biscuit) / Instructor: Kathy Lohman - \$30 adults; \$20 students under 25 / RSVP at iahfsj@iahfsj.org or call 408-293-712

NOVEMBER

Nov 7 / Cooking Class: Italian Holiday Cookies / IAHF Hall / \$30 adults; \$20 students under 25 / RSVP at iahfsj@iahfsj.org or call 408-293-712

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

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

Schedule of Events is subject to change; please check iahfsj.org/events for updates

IAHF Members Love To Support Italian Businesses

And that's an excellent reason to advertise in the IAHF Newsletter Call 408-293-7122

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INTERO

A Berkshire Hathaway Affiliate

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!