

IAHF NEWS

425 N. Fourth St., San Jose, CA 95112 • (408) 293-7122 • March 2012

UPCOMING EVENTS

- ☛ March 19 - St. Joseph's Table
- ☛ April 19 - Veneto Regional Luncheon
- ☛ May 11 - Benefit for Opera San Jose

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*Buona
Pasqua*

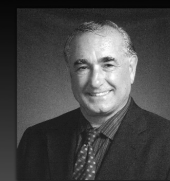
TO ALL OUR
MEMBERS &
FRIENDS
FROM
THE IAHF

IAHF NEWS

ITALIAN AMERICAN HERITAGE FOUNDATION NEWSLETTER • MRCH 2012 • FOUNDED AUGUST 5, 1975 • CELEBRATING 36 YEARS

President's Message

by Ken Borelli



KNOW WHO YOU ARE

...was the theme and motivation behind this year's installation event's keynote speaker, Alessandro Baccari. Alessandro provided us with a rich overview of a historical time in the development of the State



of California, and then zeroed in on our unique legacy in agriculture in the Santa Clara Valley, citing the roll of so many strong and driven personalities who made the American dream a reality. It was these same personalities that fueled the thousands of agricultural jobs which supported many an immigrant family, especially in the canneries, farms and orchards that once was a major part of the Santa Clara County and Bay Area economy. While the economy of the valley has changed, the importance of agriculture to the region is still a major contribution to the state's and nation's GNP. Ironically, a couple of years ago, when a regional symposium was held on the



role of the immigrant experience in agriculture in California, NO mention was made of the contribution of Italian Americans.

That gap motivated the Italian American Studies Association to organize a very successful workshop about this theme, which would be great to replicate right here in San Jose, given our unique legacy. My

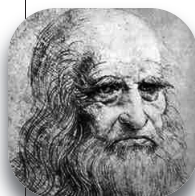
only concern about such a workshop, and the previous workshop, was that in a sense the "cow was out of the barn" and we tended to talk to each other and not "main street" California.

For many of us in the audience, Alessandro's presentation "charged our batteries". As members of the



IAHF we do get information about our history and heritage, yet at the same time we also need nurturing. Alessandro was and is the person to do just that. He truly is a renaissance

man, being an educator, author, businessman, historian and photographer. In addition, he is rooted in knowledge of his heritage, the contributions of the Italian immigrants to the United States, especially



in the west, and an abiding commitment in telling our story as Italian Americans. His talk at our event, however, was not exclusionary, but embracing

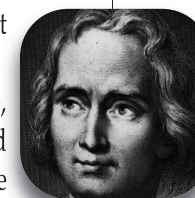
diversity and the roll we play as part of the fiber of American history. It was also a celebration of not just Italian heritage but the ethnic mixtures that make up our diverse Italian American community, and its



blending of cultures. Alessandro noted, in order to be centered in your roots, "know who you are", why you are here, and how your ancestors helped create modern day America. And for us in the western US, the unique immigration pat-

terns and experiences that have not been fully been explored.

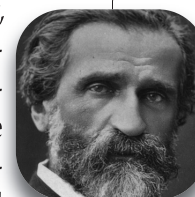
The event was continued after Alessandro's talk by a wonderful dinner by Peter Cedolini of *Mangia Mi*, Danville, California, and a time for those in the audience to share some of their own special stories, one of which about Umberto



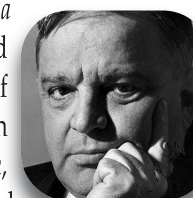
Ambronzino is included in this paper. Alessandro also shared with those present a historical 1907 edition of *L'Italia*, printed after the earthquake encouraging



those Italian Immigrants in North Beach and the area to stay in town and help rebuild the area. We at the IAHF in turn presented Alessandro with a CD of last year's video of *Una Storia*



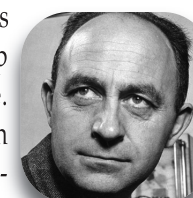
Segreta, Shorty Joe shared some historic recordings of his bands and his role in country western music, and yours truly presented him with a historic text on the 1910 draft



riots in Calabria, that initiated yet one more wave of immigration to California. The book is called *La Paura di Verbicaro*. The event also generated an emerging workgroup of interested members that will try



to reconfigure our historical photo collection. Janine Bocciardi has graciously agreed to help spearhead the initiative. Are there any takers in spearheading a symposium on our South Bay legacy in the Valley of Hearts Delight? ☛



GRAPPA!

Bassano del Grappa, Veneto - Grappa is an acquired taste. A “marc” based distilled beverage (80 to 90 proof), it was originally made in (or around) the lovely old town of Bassano del Grappa in the Veneto region. It has been produced for centuries, beginning its career as the rough drink of the poor. It utilizes the mosto, (skins, seeds, pulp and stems – the pomace -) left over after wine making in order to waste nothing. It was a warming drink and considered good for the digestion. Coffee was – and is – often *corretto* (“corrected”) with a shot and it is extensively used in cooking.



Then, in the 1960s, *grappa* became fashionable and wildly popular around the world. Today there are many different flavors, depending on the types and qualities of the grapes, and fruit flavorings are sometimes added (anathema to the true *grappa* connoisseur!). *Grappa* is now a protected name in the European Union and its production is governed by strict rules. It must be steam distilled, the methanol produced being removed during the process, and aged at least 6 months (it is strictly forbidden to make up a keg or two in the family basement – although it is known to happen).

In Bassano today, there are many important distilleries. The Distilleria Poli, founded in 1898, maintains a museum near the beautiful old wooden bridge in the historic center of town. Situated in a venerable palazzo, the museum displays countless ancient instruments- retorts and alembics of glass as well as later copper models- of all sizes and shapes. Antique books and prints are exhibited, as well as modern explanations of the distilling process. At the very end there is a “smelling” lab and a large collection of miniature bottles of *grappa* from various distilleries, some now extinct.

And if you are curious, you can buy a bottle or two of the many varieties of *grappa* that they make here. You may become a fan... ☺



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IAHF NEWS

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ITALIAN FILM FESTIVALS

Italian movies are very popular and Italian film festivals are held all over the world. Here are some of the biggest annual film festivals showcasing award-winning Italian films outside of Italy including festivals in the United States, the UK, Australia, and Canada. With more than 26 million people of Italian heritage living in the United States, it's easy to find an Italian heritage festival. Here are top Italian festivals and celebrations in the United States from May through October.

New Italian Cinema - San Francisco, CA: San Francisco holds screenings of new Italian movies, some shown for the first time in North America during this festival. Italian directors, producers, and actors usually attend the events, held in November.

Italian Film Festival - Miami, Florida: Miami's film festival in October presents ten new Italian movies. The audience casts votes to pick the winning film.

Detroit Italian Film Festival: Italian Film Festival USA hosts this free ten day Italian film fest in Detroit starting at the end of March. They also have a short Italian film fest in Minneapolis before Detroit.

St. Louis Italian Film Festival

St. Louis shows 6 award-winning Italian movies free to the public, 3 weekends in April. Following St. Louis, Italian Film Festival USA holds fests in Cleveland, Kansas City, and Milwaukee. All festivals are free.

New York Italian Film Festival: New York City holds an Italian film festival in April showing ten feature movies and ten shorts.

New Mexico's Italian Film Festival: New Mexico holds its Italian film festival in Albuquerque for one week in February. This festival shows great Italian films from the past and includes music, wine, and food.

Festa Italiana Seattle: Seattle's film festival is part of a big Italian festival for three days in September.

Marin Italian Film Festival: Marin, north of San Francisco, shows Italian movies for six Saturdays in the fall with two screening times each Saturday.

Toronto Italian Film Festival: Toronto's Italian film festival in June shows Italian movies making their World, North American, Canadian premier. There's also a selection of short films.

Italian Film Fest UK: The UK Italian film festival, starting in mid-November, has movie screenings in Edinburgh, Glasgow, Dundee, Cardiff, Manchester and London. Film categories include Panorama, Nuova Cinema (new movies), documentaries, and shorts. Festival guests will be present at several of the screenings.

Italian Film Festival New Zealand: From October through early December, the Italian film festival travels to eight cities in New Zealand, for about two weeks in each city.



EXPLORE THE FOOD OF VENETO

The IAHF takes you to the Veneto Region for the April 19th Luncheon!

- This historic and beautiful region is a treasure to behold
- Your chefs for the luncheon are Chris Hudson (IAHF Board Director) and her Mother, Mary Hudson, assisted by Linda Felice.
- After the luncheon there will be a discussion about Northern California and the little known Venetian community
- The cost of the luncheon is only \$11 for members and \$13 for non-members
- Please call 408-293-7122 for reservations

DID YOU KNOW?

Did you know that "The Boss," Bruce Springsteen, has Italian roots?

Springsteen was born in Long Branch, New Jersey. His father, Douglas Frederick Springsteen, was of Dutch and Irish ancestry. His mother, Adele Ann (Zirilli), was a legal secretary and was of Italian ancestry. His maternal grandfather was born in Vico Equense, a city near Naples. -- Submitted by Judy Verona Joseph



MOSCOW NIGHTS

**Festive Russian Dinner,
Silent Auction &
Russian Entertainment**

Saturday, April 21, 2012 6:30 PM to 9:30 PM

Quinlan Community Center
10185 N. Stelling Road, Cupertino, CA 95014

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A fundraising event hosted by the County of Santa Clara
Moscow Sister County Commission

Supported by Congress of Russian Americans



PRESS RELEASE FOR SV RUSSIAN FESTIVAL

2012 Moscow Nights Fundraiser "Moscow Nights"

A Taste of Russia and Moscow comes to Silicon Valley on Saturday, April 21, when the Moscow Sister-County Commission will be sponsoring a fundraiser to support the commission's activities in fostering relations between Santa Clara County and the County Region of Moscow, Russia.

The delights of Russian culture will certainly be enjoyed by all who attend. Authentic Russian foods will be served and entertainment by the nationally renowned Limpopo, Russian Fold Ensemble, will keep you on the edge of your seats all evening long with dancing, singing and playing Russian folk songs.

The event will be held at the Cupertino Quinlan Community Center, 10185 North Stelling Road.
For more information, please call Olga Chervyakova at 408 489 0852, or Tony Zerbo at 408 244 4662.

SAVE THE DATE!

ITALIAN FAMILY FESTA 2012

RETURNS TO
GUADALUPE RIVER
PARK & GARDENS ON
SATURDAY, AUGUST 25
AND
SUNDAY, AUGUST 26



UMBERTO ABRONZINO BOWL AT FRED WATSON PARK

Recently, Fred Watson Park was reopened after being closed for a few years due to the condition of the grounds at the park. The final result is amazing. It is truly a park that the people of San Jose can be proud of. My family is extremely proud since a portion of that park, the soccer fields, has been dedicated to our dad, Umberto Abronzino.

In 2007, thanks to the Northside Neighborhood Association, the San Jose Parks and Recreation Department, the City of San Jose honored him by renaming Watson Park Bowl "Umberto Abronzino Soccer Bowl at Watson Park".

The Soccer Silicon Valley was instrumental in renaming the well-known Watson Bowl for our dad, Umberto, who is generally credited with being the father of soccer in Santa Clara Valley. They said that the honor was appropriate because, as the San Jose Mercury News reported in his 2006 obituary, although Abronzino lived in the Willow Glen neighborhood, "[h]is home, however, was truly at Watson Bowl."

His home was truly at Watson Bowl. He was there every Sunday, watching over the games and the fields where the Peninsula League matches were held.

Umberto's love for soccer began at age 7 in his native Italy. Unable to afford a soccer ball he and 8 friends gathered some old sweaters, unraveled and rolled the strings into a ball and barefooted began to play a game that would become an important part of Umberto's life.

In 1937, immigrating to America by way of Hartford Connecticut, he starting coaching soccer at the playgrounds and coached his "kids" to a championship. California was his next stop and soon after he helped found the amateur division of the Peninsula Soccer League.

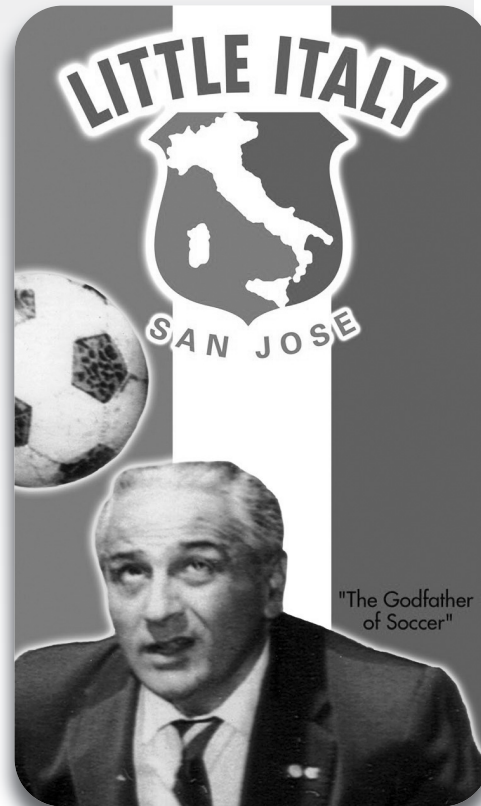
Umberto has garnered just about every laurel possible in the soccer community:

- 1964 - Induction to the California Soccer Association Hall of Fame
- 1971 - Induction to the United State Soccer Federation Hall of Fame
- 1979 - Induction to the California Youth Soccer Association hall of Fame
- 1994 - Selection as Italy's ambassador to the World Cup USA
- 2000 - Received a Lifetime Membership in the US Soccer Federation National Program For Referee Development.
- 2001 - Honored at halftime during the Major League Soccer All-Star game held in San Jose - July 28th.

He served as Secretary/Treasurer of the Peninsula Soccer League and also served as Board Chairman for California Soccer Association North up and until the time of his death on July 1, 2006.

One of his greatest honors was having a youth soccer league named after him - The Abronzino League" which is a Premier Youth Soccer League. Joe Cannon of the San Jose Earthquakes played in that league. Umberto believed that soccer starts with the young and it is a game where size and gender does not matter.

When will he quit? Umberto always use to say, "When the Man upstairs finally decides He needs another referee". Ironically his passing was during the 2006 World Cup Soccer Games in which Italy won the World Cup. Coincidence? Anyone who knew Umberto knew he was up there rooting the Italian team on to victory. -- By Linda Abronzino



EASTER IN ITALY: ITALIAN FESTIVALS & CELEBRATIONS FOR HOLY WEEK

While you probably won't see the Easter bunny if you're in Italy for Easter, you will find some interesting Italian Easter celebrations. Like all holidays in Italy, Easter, Pasqua in Italian, has its share of rituals and traditions. The Monday following Easter, la Pasquetta is also a holiday throughout Italy. While the days before Easter in Italy include solemn processions and masses, Easter is a joyous celebration.

Good Friday and Easter Week Processions

Solemn religious processions are held in many towns on the Friday or Saturday before Easter and sometimes on Easter Sunday. Many churches have special statues of the Virgin and Jesus that play a big part in the processions. The statues may be paraded through the city or displayed in the main square. Parade participants are often dressed in traditional ancient costumes. Olive branches are often used instead of or along with palm fronds in the processions and to decorate churches.

Enna, in Sicily, has a large procession on Good Friday, with more than 2,000 friars dressed in ancient costumes walking through the streets of the city. Trapani, also in Sicily, is a good place to see processions, held several days during Holy Week. Their Good Friday procession is 24 hours long.

What's believed to be the oldest Good Friday procession in Italy is in Chieti in the Abruzzo region procession with Seicchi's Miserere played by 100 violins is very moving.

Some towns, such as Montefalco and Gualdo Tadino in Umbria, hold live scenarios during the night of Good Friday or plays enacting the stations of the cross. Priests often visit shops and homes to bless them on the Saturday before Easter.



Rome and St. Peter's

While Easter mass will be held in every church in Italy, the biggest and most popular mass is held by the Pope at St. Peter's Basilica. On Good Friday, the Pope celebrates the Via Crucis in Rome near the Colosseum. A huge cross with burning torches lights the sky as the stations of the cross are described in several languages. At the end, the Pope gives a blessing.

Florence - Scoppio del Carro

In Florence, Easter is celebrated with the Scoppio del Carro, explosion of the cart. A huge, decorated wagon is dragged through Florence by white oxen until it reaches Basilica di Santa Maria del Fiore in Florence's historic center. Following mass, the Archbishop sends a dove-shaped rocket into the cart, igniting the fireworks held in the cart. This spectacular display is followed by a parade in medieval costumes.

La Madonna Che Scappa in Piazza - Abruzzo Region

Sulmona, in the Abruzzo region, celebrates Easter Sunday with La Madonna Che Scappa in Piazza. On Easter Sunday people dress in green and white, colors of peace, hope, and resurrection, and gather in the main piazza. The woman playing the Virgin Mary is dressed in black. As she moves to the fountain, doves are released and the woman is suddenly dressed in green. Music and feasting follow.

Holy Week on the island of Sardinia

The island of Sardinia is a part of Italy steeped in tradition and a good place to experience festivals and holidays. Because of its long association with Spain, some Easter traditions are strongly linked to the Spanish Semanta Santa.

Easter food

Since Easter is the end of the Lent season, food plays a big part in the celebrations. Traditional Easter foods include lamb or goat, artichokes, and special Easter breads that vary from region to region. Pannetone and Colomba (dove shaped) breads are often given as gifts as are hollow chocolate eggs that usually come with a surprise inside.

Easter Monday - La Pasquetta

On Easter Monday, some cities hold dances, free concerts, or unusual games often involving eggs. In the Umbrian hill town of Panicale, cheese is the star. Ruzzolone is played by rolling huge wheels of cheese, weighing about 4 kilos, around the village walls. The object is to get your cheese around the course using the fewest number of strokes. Following the cheese contest, there is a band in the piazza and of course, wine. Read more about the town of Panicale. Easter Monday is a time to gather with friends and have fun.

VERONA, ITALY

Nestled along the banks of the Adige River, Verona has long been a desirable city. The Romans favored its location, colonizing it in 89 B.C. Even today the Roman heart of the city is easy to find. The Arena is still at its center, and there are bronze maps literally embedded in the side-walks that show that old city within modern Verona.

Later on, Verona became the site of the free-for-all turf wars that characterized much of Italian (and European) history. These tug-of-war power struggles led to a series of rivalries culminating in the late 1200s with the ascendancy of the della Scalas (also known as the Scaligeri) who added a love of art to their pursuit of power. Their names, after the founding father's Bartolomeo della Scala, had a canine theme. Cangrande I (Big Dog) was the patron of Dante (of Dante's Inferno fame).

Not a family to sit idly, under Cangrande's watch Verona captured several smaller cities. The dynasty was continued by the heirs, Mastino II (the Mastiff) and Cansignorio (Lord Dog). Eventually, fearing the end of their reign, the Castelvechio was built, perhaps a monument to the family's might and power. The buildings today are among Verona's priceless architectural heritage.

Eventually Verona decided to join the tiny empire of Venice, although that relationship was not without strife. From that point, rulers came and rulers went, including both Napoleon and Austria, until finally Verona became one of the Kingdom of Italy in the mid 1800s.

Sightseeing

Start with the Roman Arena in the Piazza Bra. The Arena was built in the 1st Century AD and is one of the best preserved Roman amphitheaters in Italy. Seating 25,000 people, it is actually used today as a theater for the July and August opera season. The setting couldn't be more perfect, although you may want to bring a cushion and make reservations in advance. Although the Roman Gavi Arch and several town gates still exist, the other important piece of Roman Verona is the Teatro Romano which is still used as a summer theater. It's located in another section of the city, across the river via the Ponte Pietra (Stone Bridge).

The Piazza Bra is an stylish area lined with cafes, government buildings and shops but this elegance belies its history as a local livestock marketplace. There is a tourist information office at the southern end of the Piazza near the town hall which may be a good place to start your touring.

From the Bra, enjoy a stroll up the Via Mazzini past the fashionable shops. It's for pedestrians only so take your time and savor the stores, and the people.

The Via Mazzini ends at Via Cappello, the street where Juliet lived and loved Romeo. The house at No. 23 Via Cappello is, as expected, a major tourist stop. There's the famous balcony (which may have been built later on), and a statue of Juliet in the courtyard. The question of whether these famous lovers really existed is still debated, but if you are patient you can wait your turn to stand next to her statue for a photo opportunity. Although the perhaps fictional, perhaps real Juliet has a house and statue, there is much less to show the (possible) existence of her lover, Romeo. A plaque supposedly marks No. 4 Via Arche Scaliger as the house of Romeo.

A short walk going the other way on the Via Cappello will take you to the Piazza Delle Erbe, site of historical (and architecturally fascinating) buildings as well as a colorful fruit and vegetable market. A little further is the Piazza dei Signori, and the pantheon of the della Scala, the Scaliger Tombs. Whether by design or happenstance the feeling of the Tombs is rather forbidding, and certainly adds to the mystique. This whole area is crammed with magnificent buildings, and intriguing history. There's even a place where the old roman road peeks out from under the courtyards and walkways.

Of all the buildings created during the last Scaligeri building frenzy, Castelvechio (built in the mid 1300s) is the largest and certainly the most impressive. Not only does the Castle guard its section of the Adige river, it projects its own bridge, the Ponte Scaligero, across to the other side. Today the fortress is Verona's top art museum with exhibits arranged in chronological order from works of gold dating back to the 4th through 7th centuries.

There is, of course, an abundance of churches. In particular, visit Verona's Duomo (cathedral), built in the 12th century, on top of a pre-existing medieval church. It has a Romanesque façade and gothic elements. There is much to see there, but don't miss the Assumption by Titian.

Opera performed in a Roman Arena, plays and entertainment in a Roman Theater, restaurants, cafés, shops, history, architecture, a river winding through the city, and a hint of romance. It doesn't get much better. Visit Verona, and fall in love with a city. 🍷



VERNACULAR CULTURE IN ITALIAN AMERICAN LIVES

The following article is being shared by one of our members Nancy Morreale. I am sure several of you have seen it on line, and we want to pass it on in hard copy too. It fits in very nicely with Joseph Sciorra's presentation on "vernacular culture in Italian American lives (refer to a review in the same paper). I am sure many of you grew up with these experiences and the tradition of Sunday family dinners. What Joseph's work is all about is trying to highlight and focus on those institutions that define the Italian American experience, as contrasted with our Italian heritage. These institutions also forged an Italian American identity that incorporates our lives in America, and begin to call attention to those parts of popular culture that truly sustained us and supported our identity in today's USA. Enjoy!

Our Italian Gang.... (Whether you're Siciliano, Calabrese, Napolitano, Genovese or Toscano)

I am sure for most second generation Italian American children who grew up in the 30's, 40's, 50's & 60's, there was a definite distinction between us and them. We were Italians, everybody else, the Irish, the Germans, the Polish, they were Americans.

I was well into adulthood before I realized I was an American. I had been born American and lived here all my life, but Americans were people who ate peanut butter and jelly sandwiches on mushy white bread. I had no animosity towards them, it's just I thought ours was the better way with our bread man, egg man, vegetable man, the chicken man, to name a few of the peddlers who came to our neighborhoods. We knew them, they knew us.

Americans went to the A&P. It amazed me that some friends and classmates on Thanksgiving and Christmas ate only turkey with stuffing, potatoes, and cranberry sauce. We had turkey, but only after antipasto, soup, lasagna, pasta, meatballs, sausage, pork, caponata and salad!

In case someone came in who didn't like turkey, we also had a roast of beef. Soon after we were eating fruits, nuts, pastries and homemade cookies sprinkled with little colored things. This is where you learned to eat a seven course meal between noon and four PM, how to handle hot chest nuts and put peaches in wine. Italians live a romance with food. Sundays we would wake up to the smell of garlic and onions frying in olive oil. We always had macaroni and sauce.

Sunday would not be Sunday without going to mass. Of course you couldn't eat before mass because you had to fast before receiving communion. We knew when we got home we'd find meatballs frying, and nothing tasted better than newly cooked meatballs with crisp bread dipped into a pot of hot sauce (not gravy).

Another difference between them and us was we had gardens. Not just with flowers, but tomatoes, peppers, basil, lettuce and 'cucuzza.' Everybody had a grapevine and fig tree. In the fall we drank homemade wine arguing over who made the best. Those gardens thrived because we had something our American friends didn't seem to have. We had Grandparents.

It's not that they didn't have grandparents. It's just they didn't live in the same house or street. We ate with our grandparents, and God forbid we didn't visit them 3 times a week. I can still remember my grandfather telling us how he came to America when he was young, on the 'boat.'

I'll never forget the holidays when the relatives would gather at my grandparents' house, the women in the kitchen, the men in the living room, the kids everywhere. I must have fifty cousins. My grandfather sat in the middle of it all drinking his wine he was so proud of his family and how well they had done.

When my grandparents died, things began to change. Family gatherings were fewer and something seemed to be missing. Although we did get together usually at my mother's house, I always had the feeling grandma and grandpa were there.

It's understandable things change. We all have families of our own and grandchildren of our own. Today we visit once in a while or meet at wakes or weddings. Other things have also changed. The old house my grandparents bought is now covered with aluminum or vinyl siding. A green lawn covers the soil that grew the tomatoes. There was no one to cover the fig tree, so it died.

The holidays have changed. We still make family 'rounds' but somehow things have become more formal. The great quantities of food we consumed, without any ill effects, are not good for us anymore. Too much starch, too much cholesterol, too many calories in the pastries. The difference between 'us' and 'them' isn't so easily defined anymore, and I guess that's good. My grandparents were Italian-Italians; my parents were Italian-Americans. I'm an American and proud of it, just as my grandparents would want me to be. We are all Americans now... the Irish, Germans, Polish, all U.S. citizens.

But somehow I still feel Italian. Call it culture... call it roots... I'm not sure what it is. All I do know is that my children, grandchildren, nieces, and nephews, have been cheated out of a wonderful piece of our heritage.

Pass this on to your Italian, Almost Italian, and Wanna Be Italian friends... 🍷

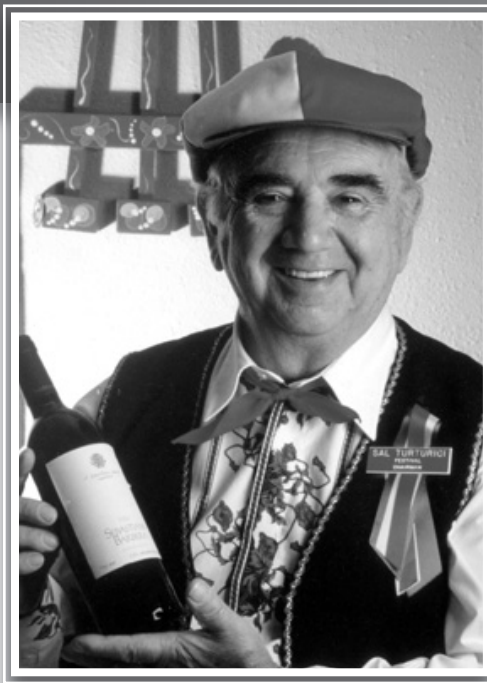


SAL TURTURICI: A LIFE WELL LIVED

Our IAHF "community" was very saddened to learn of the death of Sal on February 11th. Sal, along with his wife Rosalie, were long time boosters of the Foundation. They were both charter members of the organization, and truly "walked the walk". Sal was a former board member, Festa chair, and active participant in the community life of the IAHF. His activities ranged from doing repairs to chairing the Festa among so many other events. He is survived by his wife of 70 years, Rosalie, and their two daughters, June Turturici and Janet Worcester, son-in-law Tim, and two grandchildren, Annie and Charlie Worcester, and a large and supportive network of family and friends.

The Turturici's are also long time residents of Willow Glen, as well as a very rare lineage: both are San Jose natives. Sal's love of family, friends and neighbors was very much evident at the wake and reception at the IAHF. There are so many attributes of Sal that represent the character of a generation that truly pitched in and helped make our community a better place to live. It is also true for the IAHF, amongst other organizations, too. Both Sal and Rosalie chaired many social events, and one of his signature activities was the Festa di San Giuseppe. In fact, the statue of St. Joseph that is used at the event was restored by Sal and will also be used at this year's event. The Mass at the Festa di San Giuseppe will be dedicated in his honor and memory.

In many ways, the Festa had the support of the entire Turturici family, and it will be a tough act to follow so many of Sal's activities at the Foundation. While he may have slowed down during these last years, you were guaranteed to see him helping to orchestrate the St. Joseph Day event, and supporting the last-several-years chairs Sal and Denise Campagna. At the IAHF reception for Sal, on display was some of his welded art work, redwood burl clocks, and his fishing gear, as Sal was an avid and passionate fisherman. We at the IAHF were for many years the recipients of the Turturici's time, energy and pride in heritage. Both Sal and his wife Rosalie were honored as IAHF Volunteers of the Year at the Achievement Awards ceremony at the old Lou's Village. And, of course, if you wanted to know about life in the old Valley of Hearts Delight, a cup of coffee would get you some fascinating stories. These living histories are sadly disappearing with this generation, and a very timely reminder of the importance of acknowledging Sal and all those who contributed to the richness of the "quality of life" in the San Jose of old. A part of that life style lived on in his Willow Glen neighborhood thanks to the Turturici legacy. Sal will be missed not only by his loving family but all those who had the opportunity to work and play with him! - By Ken Borelli, IAHF President



FERRETTI, LO SCHIAVO WIN OSCAR "FOR ITALY"



Pair take Art Direction Academy Award for Scorsese's Hugo

(ANSA) – Rome - Francesca Lo Schiavo devoted her third Oscar "to Italy" after winning the Best Art Direction Academy Award with her husband Dante Ferretti on Sunday for their work on Martin Scorsese's Hugo.

"This is for Italy," Lo Schiavo said in her speech to accept the award for the duo's contribution to Scorsese's 3D picture about an orphan boy who loves working with clocks.

It is Lo Schiavo and Ferretti's third Oscar after they won in 2005 for The Aviator, another Scorsese movie, and three years later for Tim Burton's Sweeney Todd.

"I'm Italian, Italy is the country I belong to, where I grew up, so it was natural for me to thank and salute my homeland once I was on the stage as well as Martin (Scorsese)," Lo Schiavo told ANSA when asked about the dedication.

The most beautiful of the three Oscars in undoubtedly that last one. Actually, no it's not. It's the fourth one, the one that hasn't come yet".

VITO'S TRATTORIA SAN JOSE: WELCOME NEW IAHF BUSINESS MEMBER!



Vito's Trattoria • 90 Skyport Drive • San Jose, CA 95110 • (408) 453-1000

Established in 2003, Vito's Trattoria has built a loyal following of both Silicon Valley natives and newcomers alike. Owner of Vito's Trattoria, George Nobile, has crafted a rich authentic Italian menu for lunch, dinner and catered affairs.

Using the freshest seasonal ingredients, Vito's establishes that it is not just a part of an Italian-themed chain but a good old-fashioned owner-operated restaurant—a true hidden gem in the heart of San Jose's North First Business District.

With a professional, service-oriented wait staff, Vito's has quickly become a favorite lunch spot for many Silicon Valley's lunch and dinnertime foodies. It's a perfect place for a working lunch and a family dinner.

Heading to the Airport?

We cater to our busy professionals, so if you're on your way to the airport (SJC) stop by for lunch or dinner and we'll drop you at the airport free of charge...really, take us up on it. We just need to know a couple of hours in advance. Call or email for details!

Vito's Trattoria is located in the heart of San Jose's North First Business District with plenty of free parking.

Hours: Monday - Friday Lunch: 11:00-2:30pm • Monday - Friday Dinner: 4:30-9:30pm (last seating at 9:00 PM)
Saturday Dinner: 5:00-9:30pm (last seating at 9:00 PM) • Sunday: Closed



BATTAGLIA DEI CUOCHI!

FIERI
The International Organization
of Students and Young Professionals
Celebrating the Italian Culture

MONDAY, MARCH 19TH, 2012 AT 6:30
SAN FRANCISCO ITALIAN ATHLETIC CLUB
1630 STOCKTON STREET, SAN FRANCISCO

Join us for a friendly competition among chefs from the three main areas of Italy that will satisfy your palate and pique your curiosity.

Michele Belotti

a classically trained rising star from Piemonte, now heading the kitchen at Ristobar in the Marina, will fight for the North.

Rutilio Duran

the Livornese chef owner of CEra Una Volta in Alameda will champion the pride of Central Italy.

Massimo Covello

Calabria-born and formerly of Piazza d'Angelo in Mill Valley, will take some time from his own restaurant venture to prove that Southern Italian cooking is hard to beat.

Brought to you by SFIAC, SF Italian Cultural Institute and FIERI San Francisco, in collaboration with Viola Buitoni. Includes food, wine and entertainment.

\$50
2012 FIERI
Members
(use discount
code: italia2012)

\$60
General
Prepaid Admission

\$65
at the door

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Sandy BUSTIANI Clyne Presents.....

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TEC

Una Sera Italiana di Musica e Canto
Saturday, April 28, 2012



Teo Ricciardella is an Italian-born tenor from Southern Italy. Born in Ruvo di Puglia in Bari, he immigrated to New York in 1974 at the age of 13. Teo always had a passion for all genres of music, but a special passion for classical pieces. Teo sang casually for many years on a pop level. In 2008, Teo discovered, by accident, an amazing tenoric voice. Since that discovery, Teo has further perfected and developed his natural tenor voice to a mesmerizing tune under the professional guidance of renowned voice and music professor, Dr. Febbraio di Febbraio School of Music. He performs from pop to classical songs in his distinctive style that everyone loves and enjoys.

Teo and Nikki will be Accompanied by Teo's own classically trained concert pianist Michael DePalma.



Nikki Lavore-Scalabrini has been singing since she was a small child. Nikki attended the prestigious Fiorella H. Laguardia School of Music and Art, where she was classically trained in several languages. Nikki later attended the Westchester Conservatory of Music for additional vocal coaching. An extremely versatile singer, Nikki has been performing Italian and American Classics and Pop.

The San Mateo Elk's Club

223 West 20th Ave., San Mateo, Ca
No host cocktails 5:00 p.m. Dinner 6:00 p.m.
Concert immediately following.

Dinner includes:

Caesar Salad with Antipasto Platter
Penne Pasta with Creamy Pesto Sauce
Half Roasted Chicken
Roasted Potatoes, Hot Vegetables
Wine, Coffee & Dessert/Free Parking
Tickets: \$75.00



Tom Torriglia from the "Bella Ciao Band" will be playing/strolling his accordion to many wonderful Italian Songs for our enjoyment.

Name: _____ Phone Number: _____

Address: _____
Address to send tickets _____ City _____ Zip Code _____

How many tickets at: \$75.00: _____ Total \$ _____ E-Mail _____

For tickets fill out this form and send it with a check payable to:
Sandy Clyne, 15 Driftwood Ct., Pacifica, Ca. 94044. Questions call (650)355-1274 or (650)296-0345

ITALIAN MEN'S CLUB BINGO



That's Italian!



Elks Lodge, 444 W. Alma St, San Jose

Phone: (408) 286-2007

- Every Monday Night; Doors Open at 4:00 PM
- Early Bird at 6:00 PM; Regular Session at 6:45 PM
- Play \$1,199 Flashboards, Cherry Bells (pull tabs) and all Games Pay \$250.00 (except for Early Bird)
- 15 minute Buy-In (2-15 Game Packs)
- Birthday Specials and on the Last Monday of Every Month We Have a Free Prize Drawing!
- Lots of Lighted Parking, Good Security, Delicious Free Coffee, & Really Nice People
- A Fun and Rewarding Experience for All
- ATM Machine Available
- Outstanding and Delicious Home-Style Meals
- Join Us: We're Always Looking for New Members!
- We Host a \$5.00 Senior Lunch and Bingo every Monday afternoon starting at 11:00 AM
- Check our website: <http://www.italianmensclub.com>

GOLDEN SIGHT PRODUCTIONS PRESENTS

The Sinatra Show

COMES TO MAGGIANO'S LITTLE ITALY

Featuring **John Michael**
SENSATIONAL VOCALIST & ENTERTAINER

WITH THE DYNAMIC BAND **ESSENCE**
PERFORMING SINATRA'S SIGNATURE SONGS

- FRIDAY, MARCH 30, 2012
- 3055 OLIN AVENUE, SAN JOSE
- DOORS OPEN @ 7:00 PM
- SHOW STARTS @ 8:00 PM
- DINNER • DANCE • SHOW
- RSVP (408) 423-8678
- \$65 PER PERSON



LITTLE ITALY SAN JOSE: A HISTORIC OASIS IN BUSTLING DOWNTOWN SAN JOSE

There are many "Little Italy" neighborhoods across the United States in such iconic American cities as New York, Boston, San Francisco, Chicago, St Louis, and San Diego. Little Italy refers to the Italian business district that formed from the large concentration of Italian immigrants in those cities. In San Jose, the 10th largest city in the United States, there were as many, if not more, Italian immigrants than some of the "Little Italy" neighborhoods mentioned above. In San Jose, then known as the Valley of Hearts Delight, several Italian neighborhoods were formed and families scattered all over Santa Clara County to buy up farm land. The largest concentration of Italian immigrants was in three "Little Italy" neighborhoods in San Jose (Goosetown, near Willow Glen, River Street in Downtown San Jose, and North 13th Street, in North San Jose).

Little Italy San Jose, a non-profit organization started in 2009, has worked tirelessly to finally unite the still large Italian population in Santa Clara County and revitalize San Jose's original Italian settlement in the



River Street area of Downtown dating back to the 1880's. We started out by selling engraved bricks to many of the Italian families and businesses of the Valley, and have now sold and installed over 600 bricks in the newly

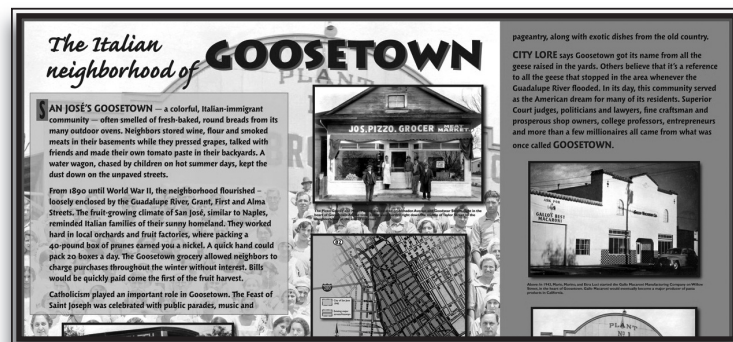
established Piazza Piccola Italia. Next, our efforts, really spearheaded by myself, Assistant Director Debbie Caminiti, and board member Sergio Oliveri, started recruiting businesses to move into the restored home of Italian immigrants from the late 1800's and early 1900's. The first business to open was Sabatino Memorial Family Resource Center (an Italian school), followed by Paesano Ristorante Italiano in December 2010. Little Italy San Jose has grown into much more than a business district, or museum to the many Italian families that once settled here. Our organization has put Italian Americans back on the map in Santa Clara County. Some of the accomplishments include hosting the Italian Family Festa

Paesano
RISTORANTE ITALIANO

organized by the Italian American Heritage Foundation and bringing 30,000 people to Little Italy annually, installing 22 banners of prominent Italian Americans, including Bank of America founder A.P. Giannini, former MLB player Dave Righetti, Eggo Waffle founder Frank Dorsa, Opera San Jose founder Irene Dalis, and many more local Italian American heroes in the arts, sports, politics, philanthropy, agriculture and civic leadership. And finally, installing an Advisory Board made up of some of the most talented and successful Italian Americans from Santa Clara County, including philanthropist/community leader, Helen Marchese Owen, successful businessman John A. Sobrato, the DiNapoli family, and former San Jose Vice Mayor Frank Ficalini.

Now, this is only the beginning. The Little Italy Committee Advisory Board, native Italian architect Davide Gianella, and numerous other interested Investors and individuals have been working on a large scale mixed-use development that would buy the remaining undeveloped properties in the district and renovate some of the historic homes of Italian Americans, build new condos and retail for authentic Italian businesses, and build a new Italian Cultural Center to anchor the district and unite the numerous Italian American organizations located in Santa Clara County.

This project, after numerous revisions to the renderings and site plans, is ready to be implemented and we are currently meeting with interested investors under our own LLC, or philanthropic donors under Little Italy San Jose Foundation, to finally unite the Italian Americans living in Santa Clara County and adding "San Jose" to the list of cities that have their own "Little Italy" district. -- By Joshua DeVincenzi Melander, Executive Director Little Italy San Jose



ITALIAN FAMILY FESTA 2012

Saturday, August 25, 2012 • 11:00 AM to 8:30 PM

Sunday, August 26, 2012 • 11:00 AM to 6:00 PM



2012 DONATION FORM



YES,

I would like to
donate/sponsor the
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Heritage Foundation's
Italian Family Festa

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- ☐ 2 \$150
- ☐ 3 \$200
- ☐ 4 \$250
- ☐ 5 \$500
- ☐ 6 \$1,200
- ☐ 7 \$2,500

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