

IAHF NEWS

Italian American Heritage Foundation Newsletter • February 2016 • Founded August 5, 1975 • Celebrating 40 Years



President's Message

Dear Members of IAHF,

The Italian American Heritage Foundation is off to great start this year. Last year was the first year in many that we have been able to make a start at being profitable. Thanks to the astute financial guidance of our treasurer Frank De Turris and the many efforts of our volunteers, we have finally turned the corner. Now it's time to look forward and keep moving in the positive direction that we have initiated. A large part of our success has been from the consciences participation of our members. Your renewals, patron participation, and encouragement of others to join has really helped and, speaking for the entire board, Grazie Mille.

It is really wonderful to see all the people in this organization that participate so much and are so willing to put their talents and energies into making this organization a success. This February we are having a Valentine Luncheon Party. This gathering and celebration is a new effort to bring in families and children closer to the IAHF. With that in mind our team of volunteers decided to put the event on at noon on a Sunday when families with children would be more likely to participate. Many thanks to Co-Chairs Marge Valente and Ken Borelli and also our Committee Members Claudia Anderson, Jo Bertaccini, Joanne Sanfilippo, Nanci Wilborn and Richard Stewart. It's not too late to sign up for this event, so if you haven't done so already, give us a call.

Last weekend the board members and participants in our yearly Festa were treated to a tour of the San Jose History Park. Our Festa chair Joe Rizzi and co-chair Nancy Morreale arranged the tour to introduce us to our new Festa location. I can say with confidence that we were all impressed. San Jose History Park is going to be a fantastic place for our Festa. The grass areas, the rose gardens, and the quaint avenues had us all in wonder at the possibilities of next year's Festa. The park has ample parking, tree shade, many historical buildings (including a replica of San Jose's historical light tower), and a great feeling of community that will make this year Festa an event to surpass all others.

In closing, I would like to say a few words about someone very dear to me. Lucia Clementi, a native born Italian, has been doing a tremendous job at the IAHF. She has taken on the role of Membership Chair and has put in many hours at the front desk. Her volunteerism has helped us with getting out needed letters, answering phones, updating our database, doing admissions work at events, chairing our membership committee and much more. Thank you so much Lucia.

Thank you all,

David Perzinski / President, Italian American Heritage Foundation 🌀

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Join the Membership Committee

We are looking for members to help us grow our membership, chair our special member events and generally assist in our outreach to all our members.

If you're interested contact Lucia Clementi at membership@iahfsj.org or call the office at 408-293-7122. ☺

Benvenuti New Members as of July, 2015

- | | | |
|--|---|---|
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Debunking the Top 10 Myths About Cooking

Everything you always wanted to know about pasta but were afraid to ask



By Danette St. Onge / Italian Food Expert / About.com

It seems like one of the easiest things in the world to cook: You boil some water, throw in some pasta, set the timer for the minutes indicated on the package, add a little oil to keep it from sticking, the buzzer rings and voila! It's done. Throw it onto some plates, ladle lots of sauce on top and you have dinner. Simple, right? And yet, in my opinion, there is no worse mistake in Italian food than soggy, overcooked pasta (and it's far too common). Misconceptions about pasta and the best way to cook it still abound, while methods and tips that Italians consider common knowledge might be news to many.

1. If you don't add oil to the cooking water, the pasta will stick together.

Actually, all adding oil to the water does is prevent the sauce from sticking to the pasta... and waste oil. Neither of these are things you want to happen. All you need to ensure that the pasta doesn't stick together while it cooks is to a) make sure that there is plenty of water in the pot (see #2), b) give it a good stir or two just after adding it to the water (and occasional stirs during cooking if it's long strands), and c) make sure the water is at a rolling boiling when you add the pasta (see #3).

2. You don't need a lot of extra cooking water

Actually, you do. Recommendations vary, but generally run from 4 to 6 quarts of water for every pound of (dried or fresh) pasta. Why? Well, first of all it helps keep your pieces of pasta from sticking together (see #1), giving them more room to dance around without bumping into each other, so to speak. It also dilutes the starches released by the pasta more, so that you don't get a really gluey pasta water that, again, can cause sticking. The great cooking science guru Harold McGee has conducted experiments cooking pasta not only in minimal amounts of water, but starting it in cold water (see #3), with mixed results (To read about his tests, see: [Error! Hyperlink reference not valid.](#)). He concluded that he could (and would) indeed cook pasta in just a few cups of cold water, but the greats of Italian cookery that he invited to join in his experiments, Marcella Hazan and Lidia Bastianich, were not quite convinced, and I am inclined to agree with them. It is worth the extra time it might take to boil a few extra cups of water if optimal taste and texture are important to you.

3. The water doesn't need to be at a full boil

With all due respect to Harold McGee (whom I admire greatly), I believe that it does. It helps to prevent your pasta from sticking together, when you first add it and during cooking, and helps it develop the proper full, nutty flavor that good pasta will have.

4. Drain well

This one is a "yes and no." You do indeed want to drain the pasta thoroughly. However, you should retain some of that starchy pasta cooking water... it's quite valuable for thinning sauces (particularly thicker ones like pesto, or ones that have been refrigerated and that you

are reheating) and helping them adhere perfectly to your noodles. I've found that the easiest way to do this (and not forget) is to place a small bowl under my colander in the sink before I even start cooking, so that as I drain the pasta water through the colander, some of it is automatically retained in the bowl. Then add a spoonful or two as you toss the sauce with the cooked pasta before serving (I usually dump my drained pasta back into the same pot that I used for cooking it for this step), adding a bit more while mixing if/as needed, until you achieve the perfect consistency. I always retain some of the pasta water just in case I need it -- you won't always need it, and if you do, you probably will just need a touch, but it's good to have it on hand in case you do. No way to get it back once it's gone down the drain!

5. Rinse the pasta after cooking

There's really no need to do this unless you are planning to use the pasta in a cold pasta salad. Otherwise, you're just rinsing away precious starches and again, your sauce will not adhere as well.

6. No need to salt the water

Many don't see the point in salting the cooking water, thinking that just salting the pasta after cooking (or salting just the sauce) achieves the same effect. But this is one point all Italians can agree on. If you don't salt the cooking water -- and not just with a light sprinkle, but liberally, so that it "tastes like the sea" -- your pasta will be bland and flavorless. Its inherent flavor will just not develop in the proper way. How much? It's a matter of taste, but in general, about 2 to 3 tablespoons of coarse salt (sale grosso) per 4-6 quarts of water (about half that much if you're using fine salt, though coarse salt is the traditional choice for this purpose). *(Addendum: There is another common kitchen myth that has been circulating for some time, which claims that salting the water raises the boiling temperature, which makes the pasta cook faster and hence makes your pasta better. While it is true that it will raise the temperature slightly, the amount of salt we are suggesting will raise the temperature by such a negligible amount (we're talking just a few degrees) that it will not have an appreciable effect on either cooking time or pasta quality. This tip is really just about flavor.)*

7. Pasta is all about the sauce

In keeping with the general American belief that "more is better," many pasta cooks in the U.S. are quite heavy-handed when saucing it, drowning the noodles under several cups of sauce per serving. In Italy, though, pasta is all about...the pasta. Sauces are often applied so lightly that there's just a hint of coating on each noodle. In fact, many Italian cooks pull their pasta off heat just a minute or so before it's quite al dente and finish cooking it directly in the sauce itself. That way the pasta is infused with the flavor of the sauce, without having to pile it on the plate.

8. Any pasta shape goes with any sauce

This one is perhaps more debatable, but there really are guidelines about what types of sauce pair best with which shapes and types of pasta. A full, detailed guide to this is coming soon, but in the meantime, a general rule-of-thumb is: proper ragù (or meat >>



sauses, which should be mostly meat, with very little tomato) pair best with wide, flat pasta such as pappardelle, tagliatelle, or maltagliati; thinner, more watery or more oily sauces go well with thinner pastas, such as cappellini; thick sauces work well with tubular noodles such as rigatoni, penne, or paccheri; and those that are mostly made up of individual chunks, such as vegetable-based sauces, work well with short shapes like farfalle or conchiglie (shells).

9. Fresh pasta is better than dried

Not necessarily -- they're just different! And just as different pasta shapes work better with different sauces, so certain sauces in Italy are usually served with fresh pastas, while others are considered better for dry pasta (pastasciutta).

10. You can tell when the pasta is done by throwing some at the ceiling

It might be great fun to fling pasta at your walls and ceiling, but it won't really tell you much about its doneness, and it will probably be a real pain to clean up. To get pasta to the perfect al dente ("to the tooth") texture, feel free to use the time indicated on the package as a guide, but the only way to really tell is to taste it. It should have a firm texture, slight chew, and no whiteness in the middle when you bite into it. It's best to err on the side of caution (there is nothing worse in Italian food than soggy, overcooked pasta), and I prefer to take my pasta off heat and drain it while it's still just a tad underdone...it will continue to cook a bit while you sauce and serve it. -- Submitted by Richard Stewart ☺

NAPOLI UNPLUGGED: *Fettuccine alla Re Ferdinando II*



Creamy ricotta and mozzarella cheeses, sweet tomatoes and basil, and just a hint of savoury prosciutto paired with a long and luxurious pasta.

This Neapolitan classic is definitely fit for a king.

Ferdinand II that is, the King of the Two Sicilies who reigned from 1830 to 1859 and whom it would seem, had quite the fondness for pasta.

He was so fond of pasta in fact, that not only is he credited with mechanising pasta making in Campania to make the process more sanitary, but his is also credited with having a four tined fork invented to make the eating process more befitting of members the royal court.

Whether or not these are the stories of fact or fiction, from kings to commoners, everyone loves a good pasta dish, and this is one pasta dish that is sure to please.

Ingredients

- ✳ 2 14oz Cans Peeled Tomatoes
- ✳ 100 Grams Prosciutto Crudo (whole piece, diced)
- ✳ 1 Onion, Chopped
- ✳ 4 Whole Green Peperoncini
- ✳ 300 Grams diced Mozzarella or Fior di Latte
- ✳ 300 Grams Ricotta
- ✳ 100 Grams Grated Ricotta Salata (A salted, dried, pressed ricotta used for grating)
- ✳ Fresh Basil
- ✳ 50 Grams Butter
- ✳ Olive Oil
- ✳ Salt
- ✳ 500 Grams Fettuccine, Fettucelle or Tagliatelle

Method

- ✳ Heat oil and butter in sauce pan over medium heat
- ✳ Add chopped onion and prosciutto and sauté over medium-low heat about 10 minutes
- ✳ Add tomatoes and about 10 hand torn basil leaves
- ✳ Reduce heat to low and cook uncovered about 25 minutes
- ✳ Salt to taste
- ✳ While the sauce is cooking, bring the water for the pasta to a boil
- ✳ Remove the stems from the peppers, slice down the middle and remove seeds
- ✳ Heat oil in small frying pan over medium high
- ✳ Salt the peppers and fry them on both sides until tender
- ✳ Cook pasta al dente
- ✳ Drain pasta and return to the pot
- ✳ Add all three cheeses a bit at a time and mix through until the cheese is melted
- ✳ Add the sauce a bit at a time and mix through, reserving enough sauce to top each plate
- ✳ Serve the pasta with a bit of sauce and one pepper on top
- ✳ **Buon Appetito!**

A native Neapolitan, Giuseppe Topo is a hairstylist and one of the owners of Noi Salon, Naples only English-speaking salon. A passionate cook, when he's not styling hair Giuseppe can be found in the kitchen cooking up one of his favorite Neapolitan dishes, which he proudly features on his regular series for Napoli Unplugged, Cooking with Giuseppe.

Blog Cooking with Giuseppe Posts Recipes

-- Submitted by Richard Stewart ☺



riccioli d'oro e i tre orsi (goldilocks & the three bears)

<http://www.theitalianexperiment.com/stories/goldilocks/#>



italy facts

Here are some interesting Italy Facts which were chosen and researched by kids especially for kids.

- Population: 61.3 million people live in Italy (2013)
- Capital: Roma (Rome), which is often called 'Eternal City', with 2.6 million inhabitants and Italy's biggest city.
- Name: Repubblica Italiana (Italian Republic) or simply: Italia, Nickname: 'Bel Paese' which means beautiful country
- Government: Democracy, Republic
- Language: Italian as well as German, French and Ladin in some regions in Northern Italy.
- Literacy: More than 98% can read and write.
- Religion: mainly Christians (Roman Catholics 90%)
- Currency: 1 Euro=100 cents, before 2001 Italian Lira
- History: The country has a long history, as Rome its capital city today was founded in 753BC. After the Roman Empire broke down in 395AD, there were many separate kingdoms and city states. However, Italy became one nation only in 1861 and since then includes the islands of Sicily and Sardegna. It was a kingdom until 1946 after the second World War, where Italy sided with the German Nazis. Italy is founding member of the European Union (EU) and the NATO.
- Flag: The colors represent these virtues: hope (green), faith (white), and charity (red).

where is italy?

Italy lies in Southern Europe, a flight to Rome take roughly 2.5 hours from London/England, 8 hours from New York/USA.

Italy is easy to recognize on any world map, as the country is shaped like a high-heeled boot, as you can see on the map above. It looks like the boot is kicking a ball, which is the island of Sicily, don't you think?

italy facts: geography



In the North, the mountain range of the Alps separates Italy from the other European countries France, Switzerland, Austria and Slovenia.

The highest mountain of Italy can be found in the Alps. It is the Monte Bianco, better known as Mont Blanc, which is 4,807m. There are many long and deep lakes in the North of Italy, before the country flattens in the Po Valley. The Po is Italy's longest river.

The Apennines are another big mountain range which go all along the boot and separate the East and the West of the country.

In the South of Italy you will find Italy's three active volcanoes: Vesuvius near Naples, Etna on Sicily and Stromboli off the Coast of Italy. Italy is subdivided in 20

regions, like Tuscany, Veneto (around Venice) and Lazio (around Rome).

Did you know that Italy surrounds two of the world's smallest countries? These are San Marino in Northern Italy, the oldest republic in the world and Vatican City in Rome, the smallest country in the world. Vatican City is led by the Pope and is the headquarters of the Roman Catholic Church, led by the Pope.

-- Submitted by Richard Stewart





HELLO! It's 2016 IAHF Scholarship Prep Time!

The 2016 IAHF Scholarship Program is now in full swing. The updated application will be sent to all valley high schools on February 1st. Please visit iahfsj.org to view and print the application. If you are an IAHF member and up-to-date with your membership dues your children and grandchildren are welcome to apply no matter where they live. Otherwise applicants must live in Santa Clara County.

Please note that some scholarships are reserved for focused areas of study. The Bocciardi scholarships, for example, are available to students pursuing a degree or a career involving foreign language; one of the IAHF scholarships is reserved for a student pursuing a degree in any area of the arts; one of the Borelli scholarships is reserved for a community college graduate transferring to a four-

year institution. The rest of the awards will be general subject areas.

Encourage your children and grandchildren to apply! Grade point average is absolutely NOT the sole criterion. Weight is given to your membership, to the student's volunteerism, extra-curricular school activities, job experience and there is even a slot for a student to share extenuating circumstances which may influence the committee.

If any family would like to sponsor a scholarship or donate to the IAHF scholarship fund, please contact our scholarship chairperson at linda.binkley@iahfsj.org.

Get the word out! Selection will be made in May.

-- Submitted by Linda Binkley / IAHF Scholarship Chair ☺



Florence Commission *Scholarships*

The County of Santa Clara, CA, USA/Province of Florence, Italy, Sister County Commission is inviting university students from Santa Clara County who have already been accepted to study for up to a year in a university-approved international program in Florence, Italy to apply for the Commission's 2016 scholarships. The Commission may approve scholarships toward the cost of studying in Florence, Italy. The applicant may be enrolled in a University anywhere in the country, but the applicant must be an official resident of Santa Clara County. Scholarships are awarded to one or more students, depending on qualification of applicants. Deadline for applications is April 29, 2016. For information about the Scholarship program, eligibility criteria, and requirements, students can visit <http://sistercounties.sccgov.org/scholarships>, email sistercounties@ceo.sccgov.org or call (408) 299-5121. ☺

When romance is in the air....

Love ITALIAN STYLE

Ti amo - I love you
Ti voglio bene - I love you
Amo solo te - I love only you
Luce mia - my light
Tesoro mio - my treasure

Amore mio - my love
Vita mia - my life
Anima mia - my soul
Innamorata mia - my beloved, my lover
Per sempre - forever

Per sempre tua - forever yours
Mai soli - never alone
Per sempre insieme - forever together
Senza fine - never ending
Pazza di te - crazy for you

-- Submitted by Linda Binkley ☺



MAXIMUS VALUE!



Palace that resembles the Coliseum is up for sale in Rome for £26million

By LEON WATSON / DailyMail.com

Don't doubt the estate agents on this one - properties like this really don't come around that often.

A magnificent Renaissance palace grafted onto the top of an ancient Roman theatre has been put up for sale in Italy for £26million.

The Palazzo Orsini in Rome is being sold by the family of an Anglo-American aristocrat who sheltered escaped Allied prisoners of war during the Second World War.

Its asking price is thought to make it the most expensive property currently on sale in the Italian capital, and one of the most expensive in Europe.

And you can understand why when you consider palaces like this only come on to the market once every few hundred years.

However, it was built 85 years before work started on the similarly-styled but more famous Rome auditorium.

Gemma Bruce, of London-based Aylesford International, which is handling the sale, told The Daily Telegraph: 'Most of the rooms look onto the garden, and there is also a long terrace that overlooks the Tiber.'

'The staterooms are very grand but the rest of the property is very homely and liveable.'

Named after Marcus Marcellus, the nephew of Emperor Augustus, the open-air auditorium allowed 11,000 spectators to watch dramat-

ic and singing performances.

It was allowed to ruin over the centuries as a series of noblemen and their families moved in before the Orsini clan made it their home in the 1600s.

They built a palace on top of the ruins of the ancient theatre and gave it its current name, Palazzo Orsini.

The daughter of an American diplomat and an Anglo-Irish peer, Dame Iris Origo was born Iris Cutting in 1902 and became a 'marchesa' after marrying an Italian aristocrat, Antonio Origo.



Her book about her wartime experiences in Tuscany, 'War in the Val D'Orcia, an Italian War Diary', is regarded as a classic.

During the war she bought an estate near Siena in Tuscany with her husband and looked after refugee children and local families displaced by the fighting, as well as escaped POWs and Allied airmen who were trying to make their way through German lines.

The diary she kept of her experiences from 1943-1944 was critically acclaimed and described by a New York Times reviewer as 'remarkably moving' when it was published in 1984 - four years before she died, aged 85.

The palazzo, which she rented and then bought in the 1950s, has an illustrious past.

Construction of the Theatre of Marcellus, which could seat 20,000 people, was begun by Julius Caesar but it was completed in 11BC by the emperor Augustus, who named it after his favourite nephew.

It was abandoned in the 4th century AD but later turned into a fortress and, later, into a family palazzo, constructed on the massive travertine blocks that make up the Roman theatre, known in Italian as the Teatro di Marcellus.

It passed into the hands of the Orsini family, after which it is named, in the 18th century.

— Submitted by Richard Stewart 🌀

JAMES T. DUNN

& ITALIAN BEES IN THE VALLEY OF HEART'S DELIGHT



A noted apiarist whose fame has extended far beyond the confines of Santa Clara County is James T. Dunn, a native son, born at La Fayette, Contra Costa County, on December 28, 1876, the son of Edward B. and Anna B. (Walker) Dunn. A great uncle on the Walker side came to California far back in 1792, is buried in the family plot at Martinez, Cal., and Walker's Pass, leading to the Yosemite Valley is named after him. Edward B. Dunn is a native of Kentucky. and he crossed the plains on foot driving an ox-team in 1850. Having arrived safely at Sacramento, he pushed on in the spring of 1851 to San Jose. Three generations ago. the Dunns came from Ireland; while Mrs. Walker's family came originally from Missouri. The Walkers were large stockmen and owned the west side of Mt. Diablo into the valley.

Edward B. Dunn spent some four years hauling quicksilver ore from the New Almaden mines, and then he moved to Contra Costa County and near La Fayette engaged extensively in grain, stockraising and dairying. He had two ranches, and for many years he ran a threshing machine, with old-fashioned horse power, in the days prior to the "Old Minnesota Chief" threshing machine. In connection with his farm land, Mr. Dunn also had considerable hill land for range. He ran a stock farm and cheese factory and resided there for thirty years, or until a short time before his death; he lived to be seventy-two years and ten months old. Mrs. Dunn died at the age of fifty-four, and both are buried in Martinez. They had eight children, among whom our subject is the youngest living; and he and a sister, Mrs. Hannah Young, of Oakland, are all that survive.

James T. Dunn attended the grammar school at La Fayette and at the completion of school he served an apprenticeship in the hardware trade under Rittingstein, of Oakland; and at the end of the three years he went to work for the Hawley Bros. Hardware Company, of San Francisco, with which concern he remained until he became of age. He also attended evening school in Oakland for a couple of years. As soon as he attained his majority, however, he took up the bee business, for which he had always had a fancy, and he commenced with two colonies of bees in the fall of 1882 at La Fayette. He spent several years in Fresno and Butte counties and gradually increased his holdings; and while living in Fresno, he served for several years as county bee inspector. In Butte County he had a large apiary on the Phelan ranch, and he was also bee inspector of that county.

For the past seventeen years, Mr. Dunn has made San Jose his home, and while here he has taken up the "queenery business," and has also branched out into extensive shipping of bees, and as one of the authorities on bees along the Pacific Coast, he has naturally come to enjoy a very enviable prosperity. His queenery he started in 1900 from almost nothing; and yet in 1919 he raised and shipped 8,000 queen-bees to all parts of the world, all raised in Santa Clara Valley.

He breeds only the Italian bees, as they are the least susceptible to the various diseases the California beekeeper has to deal with.

In 1917 Mr. Dunn took up the shipping of bees from California to distant points in the United States, and also abroad, and he uses small boxes, each one containing two pounds of bees; and while they are enroute, the bees are fed by a solution of sugar water, until they arrive at their destination. As an illustration of how this interesting industry, under the farsightedness and experience of Mr. Dunn, has grown, it may be stated that in 1917 he shipped only 400 of these two-pound boxes, while in 1920 his volume of exports exceeded five tons. He also buys many bees in Monterey County, Salinas Valley and at Carmel, purchasing hundreds of colonies; he does much of the shaking of the bees at Salinas, and from that point they are hauled by way of auto-trucks to San Jose, where they are packed and sent off by express. San Jose is the logical shipping point, and among apiarists San Jose is regarded as the greatest bee-producing town in the world, just as Santa Clara County is regarded as the center of the queen-bee producing industry—a fact not generally known and appreciated. Mr. Dunn's shipments alone of two-pound boxes to the Western Honey Corporation of Reno, Nev., will also give an idea of the extent of his growing trade in bees. On June 10, 1921, he sent sixty packages; on the twelfth, seventy-one; the next day, seventy-seven; on the seventeenth, 250; on the twenty-first, 231; on the twenty-fourth, 122; on the twenty-fifth, 118; on the twenty-eighth, sixty-five; on July 9, 120; on the tenth, forty; on the twelfth, eighty-five; on the thirteenth, 150; and on the fourteenth, 100. During the war, the price of bees soared to \$2,000 a ton; but at present it is \$1,500. Mr. Dunn has two queeneries in San Jose, and one at Lathrop, on the San Joaquin River. When the season's nectar gives out in the Santa Clara Valley, he moves his queenery to Lathrop, where the bees feed on the alfalfa nectar. Mr. Dunn is also general field inspector for the Western Honey Corporation, with his headquarters in the Claus Spreckels Building, San Francisco, and travels all over the west and Mexico. To show the rapid growth of the production of honey in California, the estimate of the honey crop for 1922 by the Western Honey Corporation is 1,000,000 pounds of honey. Mr. Dunn is a member of the California State Beekeepers Association.

On November 25, 1896, Mr. Dunn was married at Walnut Creek, in Contra Costa County, to Miss Ethel M. Godfrey, a native of Beaver, Minn., and the daughter of George and Emerette (Clark) Godfrey. Mr. Godfrey came to California in 1889, as a farmer; and he is still living at the age of eighty-

From Eugene T. Sawyers' History of Santa Clara County, California, published by Historic Record Co., 1922. page 1020

santaclararesearch.net — Submitted by Richard Stewart 🍯

Save The Date!



Dear IAHF Members, Families & Friends, Please Save This Date:

Sunday, February 14, 2016

IAHF Presents A Valentine Luncheon Party

From 12:00 PM – 3:00 PM

With Hearts, Flowers, Sharing Love & Fun!! 🌀 Entertainment & Activity Table for Children Ages 3 to 10

Invitations to be mailed by January 8, 2016

Please Respond by February 5, 2016

Questions?: Contact Marge Valente, email: margevalente92@comcast.net

🌀 Co-Chairs: Marge Valente & Ken Borelli 🌀



My Flirtation with

Opera

A night with the San Jose Opera, a personal view

Whether you are a knowledgeable fan of opera or a neophyte like I am, I will say that the San Jose Opera Company really does it right. To grow a following for and support of the Company, and opera in general, one needs to be constantly reaching out and cultivating new members, making opera more accessible to those who may not be avid followers. That is why I so applaud the December 8 event that was held at the IAHF Hall featuring members of the SJ Opera singing arias from a number of different operas; whether one is a neophyte like me or a regular opera goer, the performances were emotive, powerful, funny, and inspiring. And when you combine that with dinner with friends --- well – that's why the Italian culture is so wonderful – we have our priorities straight!

I would characterize my relationship with Opera as... well, flirtatious. I attend occasionally, usually in the company of a friend who is a true fan, and who can share the particulars of the performers and performance with me. So I flirt – a live performance here, a theatrical broadcast of a live performance there, sometimes a PBS special; but so far, no commitment. Perhaps SJ Opera will change my ways.

Learning the background of the operas, what was happening in the world at the time they were written, and knowing something about the singers, really helps me become interested. Bradford Wade from Friends of SJ Opera (I think...), comes to IAHF each year and gives a preview of coming attractions. He plays some of the well-know arias, along with photos from those operas, and allows his passion for the topic to infuse the audience. Another aspect that, for me, always helps connect is to meet someone in person, even if just to say, "Hi, I loved your aria." On that evening, I had a opportunity to do just that.

During a break in the performance I spoke with Isabella Ivy, the tall, statuesque blond who impressed me with her poise and friendliness, not to mention her vocal acumen. She told me that from the time she was four she wanted to be an opera singer. A few years down the road, I have no doubt that we will be hearing of her successes, and we will say, "I was there at the IAHF when she sang, do you remember?"

Perhaps 2016 will be the year I stop flirting and commit to attending SJ Opera. I think it will be a beautiful relationship. – *By Jo Minola* 🌀

SISTER CITIES

Crespano del Grappa & Folsom

The sister city relationship between Folsom and Crespano del Grappa would not be coming into reality if it were not for one of Folsom's prominent – and colorful – former citizens. Giuseppe Murer departed his native Crespano in 1906 to chase dreams in faraway California.

The sister city relationship between Folsom and Crespano del Grappa, Italy, will be based on exchanges in three areas: culture, business/economic development and education. Broadly defined, cultural exchange relates to anything, which is a part of the make-up of a culture: its language, its art, its music, its history, the laws and norms which define day-to-day life. The cultural exchange program might include exchanges of museum exhibits; art exhibits, including those of school children, and home-and-away concerts by the Crespano town band (organized in 1823) and the Folsom High School Jazz Band and Choir.

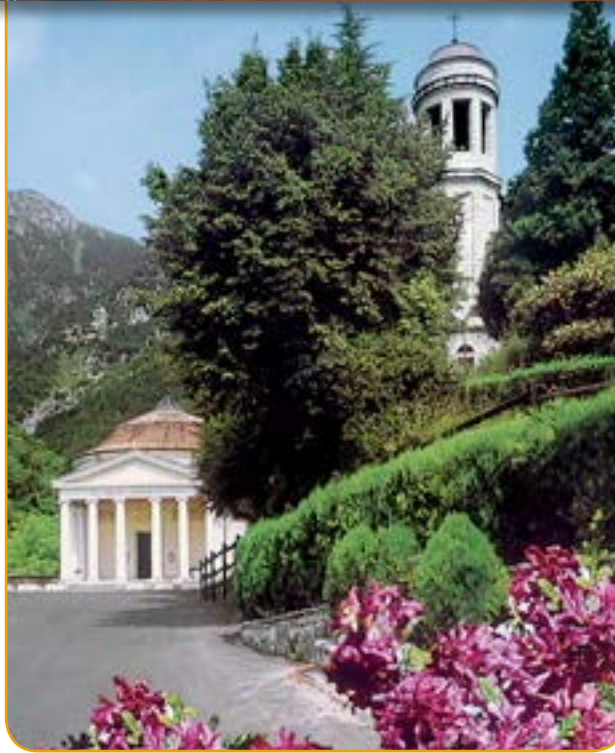
Educational exchange, put simply, focuses on schools: the students, the teachers, and the administrators. In the sister city relationship with Crespano, opportunities exist from the elementary through high school levels. Exchanges can vary in complexity from simply introducing "pen pals" – perhaps via the Internet – to full student, teacher and administrator exchanges for periods ranging from a few days to an entire academic year.

Business/economic development exchanges offer great potential rewards and equally great potential challenges. Such barriers as international trade laws and taxation can sometimes prove to be hard to surmount. However, an incremental strategy can prove successful, starting simply with the establishment of direct business-to-business linkages and beginning to examine opportunities for business internships and/or trade shows.

On September 29, 2000 the City of Folsom, California and Crespano del Grappa, Italy signed the "Declaration of Friendship" at an official ceremony in Crespano del Grappa and will enter into a Sister City relationship.

History of Giuseppe Murer

Giuseppe Murer was born in Crespano del Grappa, a small town about 40 miles outside of Venice, Italy, on November 15, 1885. At age 12, he was apprenticed to Signor Giuseppe Melchiorre as an apprentice in his carpentry and cabinet-maker's studio. In this studio, Murer mastered cabinet making and finish work.



At the age of 21, Murer immigrated to the United States, arriving at Ellis Island, New York on October 6, 1906 and traveling on to San Francisco to look for work helping to rebuild the city after the 1906 earthquake. Unable to find work, he moved on to Shasta County and eventually arrived in Folsom around 1910. He became a U.S. citizen on September 10, 1910.

Murer worked at various jobs, applying his carpentry and cabinet-making skills. He built the back-bar in the Folsom Hotel which survives to this day. "Joe," as he became known, eventually bought the Folsom Hotel and went on to design, build and operate other buildings and businesses on Sutter Street including a gas station and garage, the Folsom firehouse (which survives on the north side of the 700 block), and the old Folsom post office

at 627 Sutter Street.

Joe acquired the property along Folsom Boulevard in 1921 and by 1925 had expanded his holdings to include four vacant lots and two small wood frame houses which he rented out. In 1925, Joe began building his own home, a simple but well crafted design in the Italianate style of the northern Italy of his youth. Joe was something of a renaissance man, incorporating many modern concepts into his home. The one foot thick, poured concrete walls and tiled roof kept the house comfortable on all but the hottest summer days when he would retreat to the loft room to sleep more comfortably. The house was plumbed for both hot and cold running water even though he did not install a hot water heater until the 1960s. The built-in bureau in the dining room reflects his cabinetry skills and Joe succeeded in

having the sewer lines extended to his house for his new indoor plumbing. After completing the house in 1926, Joe built a garage next door to protect his race car.

Giuseppe Murer died in November 1972 at the age of 87. He is buried in St. John's Catholic Cemetery, just across Folsom Boulevard from his home.

The Murer House will be presented to the public as a living-history museum, capturing the essence, style and charm of the house as it would have appeared in 1926.

Both original and representational furnishings, interpretive text and photographs will enhance the visitors' experience in the house. On-site programs will include Italian language, music and cooking classes, lectures, garden tours and gardening classes, temporary exhibits and a gift shop. > > >



The formal relationship between Folsom and Crespano came together after a visiting Italian researcher, Alessandro Trojani, dropped in on Folsom – and then learned of the life of Giuseppe Murer – when he visited a Folsom History Museum exhibit on the contributions of Italians during the Gold Rush and the Murer House site. You can learn more about Trojani's research at www.vps.it/california/italians-gold-rush/.

In August 1999, encouraged by Trojani, a Crespano delegation including Mayor Lorenzo Capovilla and council member Michela Belo traveled to Folsom and the Murer House. They marveled at architectural touches from their hometown in Italy clearly visible in some of the buildings on Folsom's historic Sutter Street. After tours of Intel, Kikkoman and other prominent businesses, the Crespano contingent was feted at a dinner held in Lanza's Family Italian Restaurant on Sutter Street where Mayor Capovilla suggested that the two communities seek a long-term relationship. In June 2000, Crespano issued a formal invitation to enter into a sister relationship. Soon after, the Folsom City Council approved a proposed Declaration of Friendship to be signed in Crespano del Grappa at an official ceremony to be held September 29, 2000.

Declaration of Friendship

WHEREAS, the citizens of the cities of Crespano, Italy and Folsom, California do mutually agree to establish a Sister City affiliation and Twinship to deepen the friendship and confidence between our countries and to develop a permanent relationship; and

WHEREAS, bonds have been created between the Veneto Region (Italy) and the State of California (U.S.A.) starting from the end of the nineteenth century following the great migration of Italian citizens, in particular from the Mount Grappa area, towards the area of San Francisco and the Gold County; and

WHEREAS, the purpose of this relationship is to further friendship and to contribute to both city's development by exchanging education and culture, industry and economy, children's and students' works, and individuals who are interested in learning and sharing with a country enjoying a different lifestyle and environment;

NOW, THEREFORE, THE MAYORS OF THE CITIES OF FOLSOM AND CRESPANO

DO PROCLAIM the Sister Cities affiliation and Twinship between their communities in accordance with the spirit of the Sister Cities International (S.C.I.), and

DO BELIEVE that this friendship pact will allow, through mutual consultations, to establish new and common relationships with other cities in the surrounding areas.

Signed in Crespano del Grappa (TV), Veneto, Italy, September 29, 2000.

Click here for: Official Website of Crespano del Grappa

From: www.folsom.ca.us/about/sister_cities/italy.asp

– Submitted by Richard Stewart 🍷



The Murer House & Learning Center: Renaissance Man

Joe designed the house and did all construction work, probably with the help of his nephew, Paul. Murer did all the interior wood work in the house, such as the pillared bookcases columns (identical to those in the Folsom Hotel today) and built-in hutches.

When the house was near completion in 1927, he hired Antonio Zanetta, another Italian immigrant, to plaster the interior and install the tile roof. Zanetta, a native of the Piemonte region in northern Italy, went on to work with Joe on other projects again doing the plastering and tile roofing.

Antonio worked along and Joe would usually find an assistant or laborer from the hotel to work with him. His son, Fred Zanetta, would become a builder in

Folsom and lives here still today. His contribution to the Folsom Historical Society, Zanetta's Barn, sits behind the museum on Sutter Street today.

A Dream is Born: 1921

Giuseppe "Joe" Murer purchased the site of the Murer house in 1921. He started building his personal residence there in 1925 basing its design on the architecture from his native Italy.

His property was bounded on the west by dredge tailings. To retain these tailings, he constructed terraces using the river cobbles, nestling the house back into a pile to maximize yard and garden space.

Once the house, garage and workshop buildings were completed, Joe landscaped his property. The landscaping focused on fruit and nut trees (including an Italian staple, the chestnut), grapes and decorative ornamentals, such as camellia and holly.

Fruit trees included winter pear, bing cherry, apricot, pineapple guava, tanagerine, pomegranate, lemon and carob. Nuts included english walnut and hazelnut. Joe also built a grape arbor with six varietals of concord grapes in the backyard.

[The Folsom Arts and Cultural Commission](#) | -- Submitted by Richard Stewart 🍷

IAHF *Library* NEWS

The IAHF library is much more than just books

BEST NEW ITALIAN MOVIES (2016)

Like France and Germany, Italy is among the European countries with a long and very rich film history. Indeed, it is practically impossible to name just 10 great Italian movies, but we did it anyway.



Youth - a movie released on 04-12-2015 starring Michael Caine, Harvey Keitel & Rachel Weisz. It is directed by Paolo Sorrentino, who also directed *The Great Beauty*, *This Must Be The Place* and *Il Dovo*. *Youth* deals with themes like mentorship, old age, and incorporates drama, and more elements.

'Great new film by La Grande Bellezza's Paolo Sorrentino about the tragedy (and beauty) of aging. Stellar performance by Grand Old English actor Michael Caine and some stunning photography.

Il Capitale Umano (18-04-2014) - *Il Capitale Umano* - a movie released on 18-04-2014 starring Fabrizio Bentivoglio, Matilde Giori & Valeria Bruni Tedeschi. It is directed by Paolo Virzì, who also directed *The First Beautiful Thing*, *Hardboiled Egg* & *Tutta la vita*

davanti. Movie fans who enjoyed *Io sono l'amore* & *Le premier jour du reste de ta vie* should surely watch *Il Capitale Umano* - *Il Capitale Umano* deals with themes like families, parenting, and incorporates drama, and more elements.

'A wealthy family about to fall apart has been the recipe for quite some decent drama films. With *Human Capital*, an adaptation of the eponymous American novel, director Paolo Virzì manages to add a fresh touch to the subgenre by telling the story of the destinies two families tied together by an unfortunate accident through the eyes of three family members. It's impressive how Virzì puts the pieces of the puzzle together in the emotional climax which is both wry and satisfying.



Check out more reviews of great Italian movies at: <http://thevore.com/top-movies/italian-movies/>



CARMEN get your tickets today!

Opera San José presents Bizet's CARMEN. No man can resist Carmen's charms, especially Don José, a naive soldier who is seduced by the fiery Carmen. Don José abandons his childhood sweetheart and military duties, yet loses Carmen's love to the glamorous toreador and in a jealous rage, Don José kills Carmen. Only six performances 13th through the 28th. Experience CARMEN, one of the most popular of all time at the California Theatre in San Jose.

Saturday, February 13 8:00pm

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for IAHF members.
Must be done online
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– Submitted by Richard Stewart

PALERMO: *Sicily's Capital*

BY TONY TASCA

Without Sicily, Italy leaves no image in the soul. Sicily is the key to everything. -- Johann Wolfgang Goethe

History

With its rugged and spectacular coastline and ancient Greek and Roman ruins, Sicily is a magnet for tourists. Palermo is the island's capital and a most intriguing city. Palermo rests in the shadow of the more glamorous and glitzier Italian cities like Rome, Florence, Milan, Naples and Venice. But by no means is it less rich in history and folklore. It is affordable. That is why it is often called the Poor Man's Rome.

The city's roots go back several centuries to the arrival of the Phoenicians from the Levant in 784 BC. They came from the ancient city of Canaan. It is they who founded it. Archeological findings in the caves of nearby Mount Pellegrino indicate that prehistoric people lived there as far back as 10,000 years B.C.

There were three indigenous groups in Sicily prior to the arrival of the Phoenicians and Greeks. One was called the Sicani. They lived in central and western Sicily. The Sicani, it is speculated, came to Sicily from the Iberian Peninsula, possibly Catalonia and the Basque region, around 2500-3000 BC. The Sikels came around 1200 BC and settled on the Eastern part. The island's name is derived from the Sikels' name, which are rumored to have come from the Italian Peninsula. The third group, the Elymnians, began to encroach on the Sicani around 1100 B.C. They came from Asia Minor (now Turkey).

Since the Phoenicians and the Greeks, Sicily has been a favorite stop for many invaders, conquerors, and visitors.

The Greeks followed the Phoenicians. They colonized the Eastern part of the island around 750 B.C. Syracuse in fact had risen in power and influence to rival Athens and threaten its supremacy. From Syracuse, Greek colonies spread out to other parts of the island but they found Palermo a not-so-friendly port. To rival the Greek expansion, the Carthaginians from North Africa made incursions to the Western part of the island. A couple centuries later, the Romans conquered the entire island and wrestled control from both the Greeks and the Carthaginians. Their rule would last eight centuries. But even the Romans met their match when in 831 A.D. came from North Africa the expansionist Arabs. Palermo welcomed the Arabs with open arms. They had grown weary of Roman rule and never liked the Greeks much. Even today, the Western part of the island has a strong link to the Arab culture while the Eastern part still clings to its Magna Grecia (Greater Greece) connection. It is noteworthy to point out that the founder of Cairo, Egypt was born in Palermo to a poor, local Arab family.

A walk through Palermo's famous open markets, Ballaro' and Vuciria, will remind the visitor of its North African connection. Rounds of swordfish and tunnyfish are everywhere. You will see mounds of fresh and dried fruits. Heaps of olives, salted capers, and other preserved vegetables can be sampled. Wonderful odors of freshly cooked local delicacies permeate the air. It is a kaleidoscopic culinary adventure for the not so faint of heart gourmet!

In the 1072 A.D. the mighty Normans came to Sicily and took control of the island. They established their headquarters in Palermo from where they launched crusader sorties to the Holy Land. Crusaders wanted to assert Christian control over Palestine. The cultural fusion of Norman and Arab architecture can be seen and admired in Pal-

ermo, and in two smaller cities in its province: Monreale and Cefalu'. Imposing cathedrals and churches are testimonials to this eventful meshing of styles and artistry. Three small red domes top the starkly beautiful San Cataldo church, a reminder of the Arab period. Next to it, one can see the archeological hodge-podge of La Martorana, a stunning Byzantine structure with gold mosaics as well as baroque frescoes and froufrou from five centuries later.

In 1194, it was now the turn for the Germans (Swabians, Hohenstauffer) to rule the island. King Frederic II, Holy Roman Emperor, made Palermo the capital and center of culture and refinement for the entire island and the Holy Roman Empire. It was during his tenure that the University of Palermo (one of the oldest universities in Europe after Oxford, Naples and Bologna) was founded. The mortal remains of King Frederic II can be found in a crypt in Palermo's main cathedral, next to the tomb of his father, King Frederic I, also called Barbarossa, and his mother Constance. The tomb is adorned with fresh flowers every day from the German embassy. Germans consider Frederic II the father of their fatherland, I am told – hence this reverence. The German period is considered the golden age of Sicily.

After the death of Frederic II the island's rule passed to the French who were led by the Angevins, a French ruling family from west/central France. Their period was short because Sicilians developed a strong antipathy for them and forced them to leave after a bloody uprising. Mascagni's *Sicilian Vespers*, a famous opera, immortalizes the uprising and ultimate defeat of the French rule.

With the decline of the Holy Roman Empire, Europe began to disintegrate into smaller states, dominated by royal families and the church. In 1282 Sicily fell to the influence of Aragon, and shortly thereafter, to the King of Spain. Spanish rule > > >





lasted until 1860. Sicily's economic and cultural decline reached its depth during this period as the center of influence eventually shifted from Palermo to Naples.

Sicilians consider the Aragonese and Spanish rule as its dark age.

Soon Sicily became a backwater place for the rich and famous. Kings, writers, musicians, artists and other notables from all Europe made of the island their favorite vacationing spot through the twentieth century. It is during this time that the imposing structure, the Teatro Massimo, one of the best opera houses in the world, was built. The local nobility built in and around Palermo many exquisite villas. A noteworthy villa in Palermo is Villa Tasca.

To mention a couple factoids: Wagner wrote one of his famous pieces (Faust) in Palermo. Goethe spent several productive years in Sicily. John Steinbeck, the renowned American novelist, retired and eventually died in Taormina.

Sicily joined the irredentist movement that in 1860 led to the unification of Italy as a single nation cobbled from a conglomerate of mini states controlled by foreign rulers and the papacy. Garibaldi launched the liberation movement from Sicily as the Kingdom of two Sicilies was defeated and joined with the Kingdom of Savoy from the North. To this day, many Sicilians wonder whether joining Italy was a wise choice. Finally, in 1943 the Allied troops, led by US General Patton from the West and British Marshal Montgomery from the East liberated the island from Fascist and Nazi control.

After the war, Sicilians tried unsuccessfully to gain their independence from Italy. Their consolation prize was self-rule and autonomy on all matters of government except national defense, external relations, and education.

Palermo Today

Palermo today is a sprawling city of almost 1 million inhabitants. It is economically vibrant and a destination of choice for millions of visitors each year. Around six million visitors flock to Sicily each year, attracted by its large patrimony of ancient ruins, beautiful beaches, and acclaimed food and wines.

Visitors can reach the island from three main airports: Palermo, Catania and Trapani. Taormina, Cefalu', and Erice are the three jewels of Sicilian most acclaimed by tourists.

Sitting at one of the favorite cafés in Palermo, doing people-watching, one can see the many ethnic faces of Sicily ... light skinned and blue eyed, swarthy and brown eyed, tall and short, all reminders of many civilizations that have stopped by and left their unmistakable calling card in the DNA of the local population.

(The author had his DNA tested a couple years ago. He discovered that he shares his genetic markers with Spaniards and Basques

mostly, and a sprinkle of Middle Easterner or Aegean.)

The Encyclopedia Britannica describes Sicilians as follows ... "Sicilians are a diverse people, having had contact with a great variety of ethnic stocks and physical types over the centuries."

The Sicilian language (not a dialect) is a unique blend of Greek, Latin, Aragonese, Arabic, Longobard and Norman French. It has common elements with the Calabrian and Maltese languages. Its literature is rich in both prose and poetry.

What to Eat in Palermo

Palermo has the most interesting cuisine of the entire island and perhaps one of the best in all of Italy. The fusion of cultures gave birth to many interesting dishes. Here is a sample list:

- *Caponata* – the renowned appetizer made with eggplant, olives, capers, celery in a sweet and sour, light tomato sauce. No one makes it better than my late mother.
- *Pane & Panelle* – a variation of the well known Middle Eastern counterpart falafel, it is made with chickpea flower, fried, and served hot in a bun.
- *Sarde Boccacico* – stuffed fresh sardines with pine nuts, bread-crumbs, raisins and spices. You will find the best in Palermo.
- *Arancine* – balls of rice the size of an orange (hence the name) filled with either a meat ragu', cheese, or butter and then deep-fried.
- *Pasta, Finocchio & Sarde* – pasta smothered with a thick mixture of wild fennel, fresh sardines, pine nuts, raisins and a touch of tomato sauce.
- *Pasta al Nero* – spaghetti with a black sauce made with cuttle fish (a cousin of the squid) ink. Unbelievable if you can go past its color and the source of the ingredients.
- *Sfincione* – the Sicilian version of pizza. Thicker, heartier than pizza, it is covered with tomatoes, anchovies and olives.
- *Cannoli* – pastry tubes filled with fresh ricotta mixed with sugar, a touch of vanilla, and chocolate chips and crowned with candied citron or pistachio nuts.
- *Cassata* – a rich sugary cake filled with a mixture of fresh ricotta and decorated with candied fruit. It has Arab origins in name and composition.

About the Author

Tony Tasca joined IAHF in 2015. He hails from Castel di Tusa, in the province of Messina. He came to America when he was 18. Tony holds a B.Sc., M.Sc., and Ph.D. Recently retired, he visits Sicily frequently where he owns his second home. He published the novel Giacomo's Luck Runs Out using a pen name. The novel chronicles the journey of a 16-year-old boy to America. Tony and his family live in Palo Alto. 🌀

RALPH DI TULLIO: GUEST SPEAKER



Ralph Di Tullio was the guest speaker at the WWII War Bride Bay Area Chapter at January's Luncheon at the Hickory Pit in Campbell, CA .

Robert Pence, National President of the WWII War Brides Association, commented to Richard Stewart, son of Italian WWII War Bride Francesca Stewart:

Ralph was wonderful. A natural knack for speaking. Well done! Thanks for setting this up for us. A great sharing of history, warm and humorous. Everyone loved him! He is welcomed back anytime.

Submitted by Richard Stewart / Photos by Margret Brown 🌸



Mike Piazza

*New York Mets Great &
12-Time MLB All-Star
Elected Into The National
Baseball Hall of Fame*



Official National Italian American Foundation Statement

"On behalf of the National Italian American Foundation's Board of Directors, we congratulate 12-Time MLB All-Star Michael Joseph Piazza on his election into the National Baseball Hall of Fame and Museum in Cooperstown, N.Y., that honors those who have excelled in playing, managing, and serving the sport.

"Mike has been a longtime supporter and great friend to NIAF. Over the last decade, he has attended the Foundation's Anniversary Awards Galas in the nation's capital, served as the 2012 Master of Ceremonies at our 37th Anniversary Gala, and spoke at conferences and seminars for young Italian Americans during Gala weekends. In 2014, Mike was chosen to light the Empire State Building in Red, White and Green to celebrate NIAF's mission and educational programs across the country.



"We are extremely proud of Mike's accomplishments as a major league catcher, most notably for the New York Mets and Los Angeles Dodgers. His career is distinguished by 12 All-Star selections, 10 Silver Slugger Awards and National League Rookie of the Year honors in 1993. His 427 homers and his on base plus slugging percentage are the highest totals by any catcher in baseball history.

"We salute Mike as a distinguished Italian American, passionate sports athlete and inspirational role model for all of us to follow. *Bravissimo e Auguri, Mike!*

Elissa Ruffino / Chief Brand Officer / Director of Communications
The National Italian American Foundation (NIAF) / 1860 19th Street
NW / Washington, DC 20009 / Direct: 202/939-3106

Attribute to Joseph V. Del Raso, Esq., National Italian American Foundation Chairman (NIAF) and John M. Viola, President

— Submitted by Judy Verona Joseph 🌸

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Mille Grazie!

Thanks to Festa Chair Joe Rizzi and Co-chair Nancy Morreale for organizing an appreciation supper party for our fabulous Festa volunteers and donors. The Festa is such a huge venture that it could frankly not be accomplished without the dedication, hard-work and humor, yes humor, of these exceptional volunteers. Their positive attitude and can-do philosophy in front of some rather daunting tasks made the whole Festa event a pleasurable and satisfying experience.

Ken manned the kitchen with his excellent volunteers and we did get a glimpse of Joe in a green apron as well! A special thank you to Deb Benavides for her help cooking and organizing the dinner. The tomato sauce was fresh and tasty; the penne, al dente, and the meatballs were deliciously permeated with flavor. The mixed green salad with ceci and garlic bread was a special treat. The wine bar experienced a busy evening serving up delicious red and white wines for the best price in town!

If any of you would like to join in the Festa volunteering don't be shy! Your help means also your friendship. Contact Nancy Morreale, volunteers@italianfamilyfestasj.org or 408-368-9094.

-- Submitted by Linda Binkley ☺



LETTER TO THE EDITOR

Thank you for putting together such a fine product. It's very comprehensive.

Buon Natale!

Regards,

Councilmember Pierluigi Oliverio

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FOREVER *Tango*

Known as the “hottest show in the world” Luis Bravo’s internationally acclaimed Forever Tango dazzled the Herbst Theater stage in San Francisco for three weeks from December 20th through January 10th. Thanks to Richard Stewart for promoting this exciting production, featuring Anna Trebunskaya, Dimitry Chaplin of “Dancing with the Stars”, 12 world class Argentinian Tango dancers and vocalist Marcela Rios. The dancers were accompanied by an 11 piece orchestra which included an accordion like instrument called the bandoneón and is essential in providing the spirit of

tango dancing. The mood of the performances was sensual, passionate and rhythmic marked by staccato tango movements. We were captivated by the smooth lifts and drops and the sheer power that was exhibited. After the breathtaking performance, Richard Stewart led us back stage to meet the performers!!! This was such a treat for all of us. The performers were so welcoming and they even asked if we wanted photos taken with them. It truly was an enchanting evening.

– Submitted by Lucia Clementi 🌀



-- Photos by Lucia Clementi and Richard Stewart 🌀

IAHF Newsletter Submission Guidelines for Articles and Photos

These guidelines will help the IAHF produce a better and more cost-effective newsletter.

Your efforts in following these guidelines are deeply appreciated.

Articles

- Original articles must be carefully proofread, spell checked and grammar checked before submission. The IAHF cannot assume responsibility for errors that appear in articles. Include author's name and other pertinent credits and/or information.
- Original articles should be submitted simply as text in paragraph form, single line spaced, with no formatting (no centering, no indents, etc.). The newsletter staff will format the article as required.
- Articles from the Internet, magazines or other sources must have author's credits, photographer's credits, website or publication name.
- Articles must be submitted in either Word or PDF format, or as email text. PDF documents must have text that can be selected and copied. PDFs made from scanned hard copies will not work.

Photos

Please note that the IAHF Newsletter staff reserves the right to use images at their discretion.

Transmission:

- Image files should be sent as email attachments, not embedded in a text document or in an email message.

Format:

- JPEG preferred; BMP, EPS, GIF, PDF and TIFF formats may be acceptable as well.
- Photos should be big, bright, and sharp, with no timestamps or watermarks. Low-quality photos or out-of-focus photos cannot be used.

Size:

- Send full-size, unedited, high-pixel-count files. Make sure your email program doesn't downsize the files. Sizes of 500 KB and larger are preferred.
- Each photo must have an individual name. Leaving the name of the photo as named by your camera is suggested.

Credits:

- Original photos should include the name of the photographer. If you are not the photographer, you must give credit or secure permission to use the photos with your article.

Captions:

- Please provide captions as either email text, as a Word document, or as a PDF document

Questions?

- Please contact Richard Stewart, IAHF Newsletter Chairperson, at 408-821-4260, or at news@iahfsj.org

Message from Richard Stewart / IAHF Newsletter Chairperson

It's always great to get stories from members of the IAHF for the Newsletter. It adds vitality, diversity, and a sense of family and community. I'll be looking forward to your contributions. Please send your edited entries to: news@iahfsj.org

2016 IAHF Membership

Click
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Renew Your
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Membership

As your new Membership Chair, I would like to thank all the new members who have joined the IAHF and those who have renewed their 2016 membership. Renewing your membership is easy—you can mail your renewal into our office, call the IAHF office, or go to our website at www.iahfsj.org. Also, if you know of family members or friends who would like to join our organization, please encourage them to do so. We can all grow together sharing our love of the Italian culture. After all, this is your organization and we all benefit from your participation. *Gracie mille!* - Lucia Clementi 🍷

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February 2016

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Thursday, Feb. 18 / Regional Lunch "Lazio with Zina Russo and Anna Tudino

Wednesday, Feb. 24 / Cena Fuori, Zanutto's Market in Willow Glen

Italian Language Programs with Delia Schizzano / For further details contact the IAHF

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Richard Stewart, IAHF Newsletter Chairperson

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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 14 years of sales, marketing and negotiation experience. Rosetta takes pride in providing 100 % quality service to all her clients and has earned an impressive reputation in the real estate community. She is known for her exceptional work ethic, effective communication skills, attention to detail and fierce negotiating experience. With her clients' best interests at heart, Rosetta understands the meaning of commitment and dedication.

Education

Since obtaining her California Real Estate license, Rosetta has attended mandatory legal classes, completing various state required programs, such as Real Estate Principals, Real Estate Appraisals, 1031 Exchange Reinvestment Plan, Limit Liability Company for Reinvestments, Protecting the Fee, Due Diligence and Disclosures, Agency Fair Housing, Trust Funds, Ethics and Risk Management, Survey Course and Risk Management.

Professional Philosophy

Rosetta's passion and philosophy have always been to put her clients best interests first, provide every client with the highest of business ethics, commitment and 100 % excellent quality service. Building a lifetime relationship by earning the respect and trust of her clients, is her ultimate goal.

Professional Affiliations

- California Association of Realtors
- National Association of Realtors
- San Jose Real Estate Board
- Re-Infolink Multiple Listing Service

Personal Background

Spending quality time with family and friends, exercising, running and giving back to the community

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.

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-- Submitted by John Romano ☺