

IAHF NEWS

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



President's Message

Dear Italian American Heritage Foundation Members,

Spring is here with your help, donations, and hard work, we are truly bringing new life into our organization. Last week we celebrated our St. Joseph's Day Festa. What a spectacular event it was. The preparation for this event, chaired by Joanne Sanfilippo was intensive. Joanne and her crew spent the entire week fixing, cleaning, and decorating the hall and kitchen. And what a beautiful sight it was.

Richard Stewart, with the help of many others, has created a new website. This is a more modern and appealing website that brings us into a technologically superior format. This new website has the same address as the old one: www.iahfsj.org. Please check it out!

Last month we received a generous donation from Newman's Own Foundation and we are sincerely appreciative of these needed funds to advance our cultural dimension. We are very grateful that our organization is supported by Newman's Own Foundation. Nancy Lippi has indeed been a great friend of this organization. Now, we will be able to bring more quality events of Italian culture for the advancement of our mission.

We have also received grants in the past from the East Bay Community Foundation. Since these funds are from their Anonymous Fund, it is difficult to give the appropriate thanks that they deserve. But, whoever is involved, and we are sure that they are real flesh and blood people, we sincerely appreciate the support that was given.

Concerning last month's newsletter: I would like to apologize for the omission of Richard Arzino's name in last month's newsletter. It is important to honor our past leaders in this great organization and Mr. Arzino is certainly one of them. The photo of presidents past and present at the Polenta Dinner included: Richard Arzino, Ken Borelli, Sal Scrivano, Marge Valente, Tony Zerbo, and David Perzinski.

We now have a new large screen TV in our conference room. Already this TV has been used to show Italian movies, create board-meeting presentations, and for a presentation on genealogy. The genealogy presentation was chaired by John Scandizzo and presentations were made by: Angela DiBarardino, John Scandizzo, Maureen Susino, and Mario Veltri. I would like to thank Delia Schizzano's Italian language students for their financial contributions to the new large screen TV.

Next on our list of improvements will be a new carpet for our hall. Our old carpet, beautiful in its day, has outlived its usefulness. A new carpet would give our hall a more modern and appealing look and hopefully entice new clients to rent our facility for weddings, conferences, birthdays and of *quinceaneras*. Already we have more than \$2,000 pledged and donated toward this goal. We still have a long way to go and if you want to help, please give us a call.

Be sure to check out our calendar of events in the following pages. We have many exciting and educational events. We are going to have cooking classes, classes on women's authorship, a crab feed, a bocce ball fund raiser, our scholarship fund raiser and dinner, a WWI presentation and more. As we grow and prosper into the coming year, we intend to bring you more of these great events and classes to advance Italian culture.

Sincerely, David Perzinski / President Italian American Heritage Foundation

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MEMBER SPOTLIGHT

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 March 2016

🌿 G. Vittoria Abbate ~ Family	🌿 Randolph Ferretti-Hoyle ~ Patron	🌿 Elizabeth Prentice ~ Family
🌿 Michael Adiutori ~ Family	🌿 Lena Hamby ~ Individual	🌿 Joseph Pugliese ~ Family
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Grazie 2016 Patron Members

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🌿 The Villages Italian Club / Susan Baciagalupi	🌿 Phil & Jennifer DiNapoli	🌿 Rebecca Morici & Tony Morici	🌿 John & Marj Scandizzo
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🌿 Elaine Bruni	🌿 Maria Gloria	🌿 Marge Papp	🌿 John & Marge Valente
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ITALIA & WORLD WAR ONE: A CENTENIAL SEMINAR



Save Sunday, April 17, 2016 at 2:00 PM for a special seminar with Dotteresa Diana Ferraro on Italy and World War One. This is a very special seminar on the 100 year anniversary of the war. While the war started in 1914, Italy declared war on Austro-Hungary in 1915 and with Germany in 1916. In terms of world history, the war was a definitive moment that is still with us today. One poignant legacy of the war was the carving up of the Middle East into spheres of colonial interest that we are still tragically engaged with on the world stage.

Literally thousands of books have been written about the war, however we know or understand very little on how the war impacted many of the countries, save Britain, France Germany, and the USA. This seminar hopefully will shed some light and understanding of the war from an Italian perspective. The war created the boundaries of modern Italy, yet at the same time much of these gains were lost in World War II. Likewise, the famed armistice of "the 11th day of the 11th month 1918" ended "the War to end all Wars", yet sowed the seeds for the tragic World War II years, to the point that many historians see the two wars as a continuum of one major conflict.

Italy started out the war in 1914 by treaty as an ally of Germany and Austro-Hungary. Then by secret treaty became an ally of Britain and France. So by the time Italy entered the war, the horrific pattern of trench warfare was established on the Western Front. The USA entered the war in 1917. By that time the belligerents were working their way into economic and social exhaustion. The same held true for Italy.

Our seminar hopes to explain some of the factors that contributed to Italy's role in the war, motivations and outcomes, both from an historical perspective and very



personal one, as IAHF members will be sharing some of their family memorabilia. For example, the program flyer announcement was copied over Rose Cremi's fathers discharge papers, and Tony Zerbo's father's war medals will be displayed. Tony noted his father had respiratory problems most of his life resulting from mustard gas attacks (such was the latest killing technology) in the trenches, and not having access to gas masks.

Some people label World War One as the "Great War". I find it hard to use the term "great" in describing the carnage that occurred. By 1917, Italy fielded 2.5 million soldiers, many drawn from the *contadini* of the south. The war cost Italy over 550,000 deaths, with untold suffering to the wounded and war impacted areas of northeastern Italy. It also set the stage for the rise of Italian Fascism and all the consequences that represented. Other belligerents suffered even greater losses. The war years almost defy comprehension. Even, so, 100 years later, this centennial period, we intend to visit the subject.

SAVE THE DATE: Sunday, April 17, at the IAHF. A social hour, with light refreshments, from 2 PM to 3 PM, with a sharing of war memorabilia followed by a lecture and discussion with Diana Ferraro from 3 PM to 5 PM. Dotteresa Ferraro represents a new group of historians who are looking at these epoch making events not just from the "headlines", but likewise from the perspective of the community from which the event occurred. This is a not-to-be-missed regional event for anyone interested in learning about the roots of modern Italy. We are asking a \$12.00 donation to cover the seminar. If you have any special memorabilia to share please contact me at kjosephb@aol.com in order to set up exhibition space. -- Written by Ken Borelli ☺



THE CHRISTMAS TRUCES ON THE ITALIAN FRONT

As we line up exhibits for the WW1 seminar on Sunday, April 17th, a very fascinating piece of information was shared about the famed "Christmas Truces" that were documented on the "Western Front" between the English, French and Germans. In the depths of winter's trench warfare, somehow the spirit of the holidays broke through, and whole regiments of combatants stopped fighting, came out of the trenches, and "broke bread" together, including sharing their rations with each other. You could imagine how the Major Generals reacted! Even so, the series of truces are the stuff of legends, and generated many stories, books, plays and even a film, but again it was always about the Western Front.

Now, as we plan for our Italian seminar, a story comes from IAHF member Maria Bandy, that this was one of the few stories her father would talk about from the war. Francesco Cancilla, born in 1890 in Trabia, Sicily, was in the Italian Army for nine years, including fighting the Austro-Hungarians and Germans in northeastern Italy. Maria noted that the family suffered twofold; her father was away fighting, while whole areas of the country were suffering from the

influenza that also killed more people than the war itself. The one story that he was willing to talk about was when his regiment and the enemy declared a Christmas truce. The soldiers of both sides emerged from the trenches to meet each other, and to share rations and music. After the holidays were over, they went back to their respective side and the slaughter began anew. It defies common war logic but it has been well documented on the Western Front. Yet it is not well known that this same spirit prevailed in the war around the Italian Lakes/Alpine Front. Another IAHF member, Vita Fota, also noted the same story told to her by her father, Giuseppe Montemagno of Palermo, who had already immigrated to the USA when war broke out, and returned to Italy in 1916 to fight for his home country.

Oral histories such as the Christmas Truce are rarely touched upon in a formal text book history of the war and rarely from an Italian perspective. Join us at our seminar, as we hope to learn even more as we explore "Italia and World War One".

— By Ken Borelli ☺

A Little Italian By Request by Linda Binkley ☺

*Planning a trip to Italy? Here are a few phrases for you
(some of which you will hopefully not need, from About.com Italian Language, a free email service).*

Do you have any vacancies?
Avete una stanza libera?

I have a reservation.
Ho prenotato una stanza.

What is the charge per night?
Quanto si paga per notte?

Do you need our passports?
Vuole i nostri passaporti?

Can I leave my luggage here?
Posso lasciare il mio bagaglio qui?

Where is room 308?
Dov'è la camera numero trecentotto?

The key, please.
La chiave, per favore.

Please wake me at 7:30 tomorrow.
Per favore, mi svegli domani alle sette e mezzo.

There isn't any hot water.
Non c'è acqua calda.

The shower isn't working.
La doccia non funziona.

I would like a room with a view.
*Vorrei una camera con vista ...
... del mare (the sea)
... della montagna (the mountain)*



Important Information About IAHF Scholarships!

Scholarships season is an exciting time of year for the IAHF. This is a reminder to all members that your child or grandchild is welcome to apply no matter where he or she may live and even if the applicant is not Italian at all. Non-member applicants, on the other hand, must be residents of Santa Clara Valley and be able to claim some Italian descent.

Please be aware that the IAHF is reserving one of our scholarships for a community college graduate who is transferring to a four-year institution and we are also reserving one scholarship for a high school graduate who is transferring to a four-year institution to study any field of the ARTS (including cooking!)

Grade Point Average is not the lone factor, there are many other considerations in evaluating scholarship applications such as volunteerism (an extra point for volunteering for an IAHF function), paid work experience, extra-curricular school experience), awards, and of course, the essay.

The IAHF is seriously requesting donations be made to the scholarship fund. You may do this on line through our website <http://www.iahfsj.org/programs/scholarships/> or by phone to 408-293-7122. You may also send a check to IAHF Scholarship Fund, 425 N. Fourth St. San Jose 95112. In all cases be sure to indicate the donation is for Scholarship.

-- Submitted by Linda Binkley ☺

**NEW
LOCATION**

**AUGUST
27 & 28**

**Sat 11 - 8
Sun 11 - 6**

**History Park
San Jose**



The Festa Planning Team is working hard to make the 2016 Festa an experience that we can all be proud of but we need all our members to get involved. Please consider giving your time or treasure.

TIME We are currently seeking chairpersons to help us manage our volunteer, food and cannoli booths. You will receive the complete support of the committee to help get you started and see you through to the end. The food and cannoli booths are one of the most profitable fundraising activities we do each year without your support we are in danger of losing this revenue. Bring a friend as a co-chair or we will help find someone to help.

TREASURE We will be sending out more information soon. In the meantime, consider helping us by gathering donations for our Festa raffle booth. Gift certificates are great, event tickets, etc., need ideas just call or email us.

TOGETHER is how we make it happen.



MORE INFORMATION
www.italianfamilyfestasj.org
 Nancy Morreale
 408-368-9094
info@italianfamilyfestasj.org

A Narrative Concert Celebrating *A Beautiful Woman in Venice*



With Kathleen Ann Gonzalez and Ken Borelli

Save the Date on Sunday, May 22, 2016, for a spectacular Sunday afternoon glimpse into the life of Venetian history featuring the very talented Venetian women of the Renaissance. The details of the event are being finalized, but as we go to press we want to share with you these exciting developments. To say these ladies, as a part of their society, were ahead of the times is an understatement. The presentation will be a multidimensional musical experience guaranteed to breathe life into Venetian history like you've never heard it before!

Plan to join the IAHF for a recital/lecture on *A Beautiful Women in Venice*. Author Kathleen Gonzalez will introduce the stories of five remarkable Venetian women -- two composers, a musician, a poet, and a regatta racer -- and then soprano Tina Paulson will sing the songs that accompany their life stories.

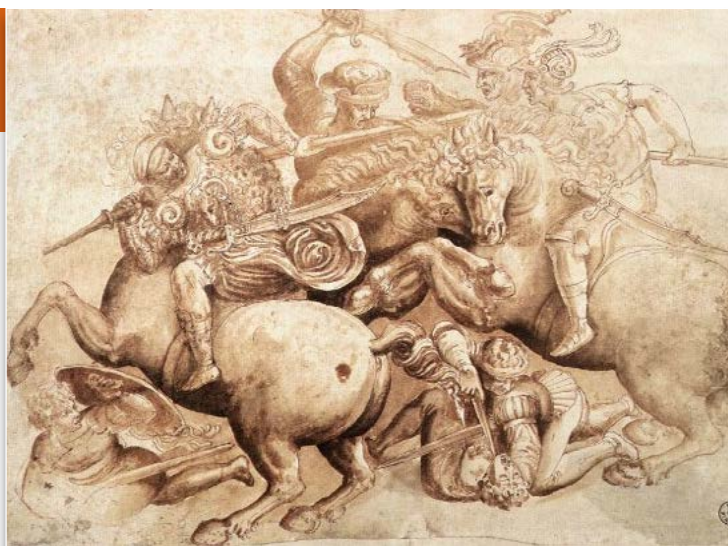
Tina will also perform pieces by the composers Barbara Strozzi and Antonia Padroni Bembo. She'll also sing a flirtatious "boatman's song", and Kathleen will share the life stories of racer Maria Boscola and famous courtesan/poet Veronica Franco. We'll end the evening with a Venetian favorite titled *La Biondina in Gondoleta*. Oh, the fun to be had in a gondola!

Refreshments will be served, and Kathleen's book *A Beautiful Woman in Venice* will be available for purchase. "Stay tuned" as details are worked out for a magical afternoon of music and history from Venice! -- By Ken Borelli 🌀

The 'Battle of Anghiari'

Is Leonardo's Lost Masterpiece Closer Than We Think?

Could one of Leonardo's greatest works of art be hidden behind a wall in Florence's Palazzo Vecchio? The work in question is the "Battle of Anghiari" (1505), a large painting that depicts a 1440 battle on the plain of Anghiari in Tuscany between the coalition led by the Florentine Republic and the Milanese troops. The central scene shows the murderous struggle between four horsemen for the possession of a standard. It's been described as a work "that changed the way artists approached the problems of movement and physical struggle." In 1503, Leonardo was commissioned with the task of depicting the battle on one of the walls of the Great Council Hall (now Salone dei Cinquecento) of the Palazzo Vecchio, the seat of the Florentine government. Working on the painting, Leonardo tried a new wall painting technique, namely applying oil paint directly onto the wall, but did not achieve the results he was hoping for, eventually abandoning the project; that did not prevent his contemporaries from expressing deep admiration for his work. By the mid-1500s, the hall was enlarged and completely renovated: Giorgio Vasari was commissioned with creating six new frescoes on the east and west walls of the hall. Since then, many have believed that the Battle of Anghiari had been destroyed (many preparatory studies by Leonardo still exist). But could it really be that Vasari, a fervent admirer of Leonardo, painted over his work? Unlikely. In March 2012, a team led by Maurizio Seracini, among the world's leading experts of cultural heritage diagnostics, found evidence that the painting still exists on a hidden inner



wall behind a cavity, underneath a section of Vasari's fresco. The theory is that Vasari painted onto a false wall, which he erected in order to save Leonardo's painting. In the upper part of Vasari's fresco, a Florentine soldier waves a flag with the words "Cerca trova" ("He who seeks, finds"). These enigmatic words are thought to be a hint from Vasari; other scholars have disputed this interpretation. Unfortunately, the search for "the lost Leonardo" was discontinued in September 2012, so, for the time being, one of the greatest mysteries of the art world remains unsolved. - See more at: <http://www.italymagazine.com/dual-language/battle-anghiari-leonardos-lost-masterpiece-closer-we-think#sthash.8Hgy3B4v.dpuf>

- Submitted by Linda Binkley 🌀



Cicerchie

A Filling Breakfast Soup from Umbria

by Anne Robichaud



January 29, 2016 / Food & Wine / Assisi, Umbria

– Recipes and stories such as this are the heart and fun (and taste!) of Anne's U.S. Cooking and Lecture Tour "Feast of Umbrian Rural Cuisine" home events this February and March! Not to be missed, book this extraordinary Italian food evening at your home now!

With a subtle flavor – almost a culinary marriage between *fagioli borlotti*

(Italian variety of a dried bean) and chickpeas – *la cicerchia* has a vaguely quadrangular shape and a characteristic irregular form. You'll never find two *cicerchie* alike. The expression, "just like two peas in a pod," doesn't apply for this legume.

Peppa might not know that *cicerchie* (translated as "chicklings" or "pulses") were cultivated in Mesopotamia as early as 8000 BC for use in breads, *focacce* and soups and that this protein-rich legume – over twenty varieties – is now officially recognized by the Ministry of Forestry and Agriculture as a "a product of Italy's traditional agriculture." But she certainly knows how to cook them: her *zuppa di cicerchie* ("cecere" as she calls them in Umbrian dialect) has no rival.



On a recent visit to Peppa, a pot of the soup was simmering on her wood stove, the pot encircled by slices of bread, toasting for *bruschetta*. As a side dish, wild *cicoria* Peppa had foraged in the fields was sautéing in her family olive oil with garlic from her garden.

Peppa added a pinch of salt to the *zuppa*, broke up the toasted bread into our bowls, drizzled olive oil over the *bruschetta*, and then spooned on the *zuppa di cicerchie*, rich in potatoes, seasoned

with sage and garlic, a splash of homemade tomato sauce. As we shared the savory soup, Peppa reminisced about her life on the land as a child of poor farmers. Like most of our rural neighbors of her age, her schooling ended in third grade: the labor of everyone was needed on the land.

"We ate a lot of *cicerchie* in those days. Mamma made us filling soups for our breakfast at about 9 o'clock – and *avevamo tanta fame* ("we were so hungry"): we'd all been working the fields since dawn." The rural breakfast soup was always a legume: *fave*, lentils, *fagioli*, chickpeas – or *cicerchie*. Central Italy's farmers once cultivated *le cicerchie* in abundance as this "poor man's" legume needs no fertilizer, resists parasites and survives in droughts.



Peppa will be eating *cicerchie* fairly often this winter: the wood stove is fired up daily and the stovetop is perfect for simmering soups. And Peppa affirms that the rule to good health is legumes three times weekly. She no longer has to eat her legume soups in the morning, though, for the energy needed for the fatiguing day ahead; nowadays, her *zuppa di cicerchie* turns many a *pranzo* or *cena* into a gourmet feast.

About the author: Now an Umbrian tour guide in Italy most of the year, Anne Robichaud and her husband Pino worked the land for many years in the 1970's so rural life, rural people, rural cuisine are *una passione* for her.

She'll be teaching Umbrian rural cuisine classes in private homes in Feb / Mar in the U.S. – and additional events welcome to round out the 2015 itinerary. Also, join her in May 2016 for ten days of discovering Umbria, Anne's Umbria.

Anne writes frequently on Umbria and other areas of Italy. See www.annesitaly.com for more on her tours, cooking classes, lectures – and her blog!

Do see www.stayassisi.com for news on the Assisi apartment – and Assisi countryside guest house – she and Pino now rent out.

– Submitted by Richard Stewart



Nennella's: A Slice of (Neapolitan) Life

by Anne Robichaud

March 4, 2016 | Local Interest | Naples, Campania

I napoletani can shop right out of their windows: as you stroll Naples' narrow back alleyways, look up and you might see an elderly lady leaning out of a window, lowering a basket or a plastic bucket to the shopkeeper below, shouting down her order in napoletano. Down below on the street, the grocer – or baker or butcher – grabs the dangling basket, drops in her order, takes out her coins, puts in the change if needed, then shouts up to la signora in napoletano to tug upwards: “O Signo’, tira o’ panaro!”

I enjoyed a scene like that right across from my outdoor table at Nennella's, a favorite Neapolitan trattoria, squeezed into the crowded and “infamous” – watch your bag! –quartieri spagnoli district. And at the same time, in the Nennella dining room, another wicker basket was dropping from the ceiling as the waiters joined in a Neapolitan song.



A card dangles off the basket's bottom: ‘A mazzetta – pe’ guagliun (in Neapolitan dialect, “a tip for the young boys”). Now and then you'll hear a voice shout out, “uagliù acalate ‘o panaro!” (“boys, lower the basket”) and when a customer drops in a tip, the red-shirted waiters join in chorus to bellow out their “grazie” in napoletano as the basket heads back up to the ceiling.



Nennella's isn't for you if you prefer calm and quiet (but then again, Naples isn't either!). There's a lot of deep-chested bellowing at Nennella's: waiters at the kitchen pass-through window lower their heads and boom out food orders to the cooks; the cooks in turn lean out the pass-through shouting for plate pick-ups. Owner Ciro blasts out request for fast table-clearing and table-setting (the customer line in the alleyway is long) while whoever is on the

espresso machine – on the trattoria's corner, which is also a street corner, hanging wash overhead – hollers that espressi are ready in plastic cups.

The lusty Neapolitan chaos isn't the only draw to Nennella's: hearty and simple food is the main one. Pasta ‘a palate e provola – pasta with potatoes and smoked provola cheese – is this trattoria's most popular first course.

Eggplant polpette (“meatballs”) and mozzarella in carrozza (literally, “mozzarella in the carriage” – or slim mozzarella sandwiches, dipped in egg, rolled in breadcrumbs, then fried) are other favorites. And at Nennella's, you can't pass up a plate of garlic/olive oil-sautéed friarelli (rough – but not perfect – translation: “broccoli rabe”).

Pablo Trincia, journalist aptly described his lunchtime experience at Nennella's: “more than an (excellent) meal, it's a life experience in a quartiere of Naples that's a huge living reproduction of the famous Neapolitan creche scenes. Whoever has never been in this city, has missed a slice of life.” And missing Nennella's is missing a slice of life, too.

– Submitted by Ken Borelli



Letter
to the
Editor

Hello David,

We are new to IAHF currently attending Delia's wonderful Beginner Italian class. This newsletter is very informative! We really like the little additions of some Italian language, culture and history! Thank you for all your work! Ciao, Evelyne and Tom Novello



Sicily: Arab Culinary Influence

Without Sicily, Italy leaves no image in the soul. Sicily is the key to everything.

-- Johannes Wolfgang Goethe

- **The Arabs discovered sorbet in Sicily.** Legend has it that someone noticed that leftover milk in the higher elevations would freeze. Ice from the perennially snow-covered mountains was later used during the hot summer to freeze fruit juices. Voila' granita (Italian ices) was born.
- **The Arabs brought rice to Europe via Sicily around 800 A.D.** The staple was unknown in Europe prior to that. Italy is now one of the leading rice producers in the world. Where would Italians and Spanish be without rice? No risotto! No paella! No rice pudding! No arancine!
- **The Arabs brought sugar cane to Europe.** Until then Europeans depended on the sugar beet for sweetness. Without sugar cane, no biscotti, no cookies, no pies, no cakes!
- **The Arabs introduced coffee to Europe.** Without coffee, no espresso, no caffè' latte, no espresso macchiato, and no coffee shops and baristas.
- **The Arabs introduced many varieties of citrus into Sicily.** Citrus products are one of the main exports of Sicily. Without, no OJ or grapefruit spremuta in the morning. No easy supply of vitamin C.
- **The Arabs are reputed to have brought to Europe via Sicily and the Iberian Peninsula a cornucopia of spices.** How boring would food be without black pepper, nutmeg, cinnamon, and other exotic spices.
- **Before the arrival of the Arabs, Europe was headed for the Dark Ages.** Most books had been destroyed on religious grounds. Europeans were able to translate lost classics from the Arabic to their language. Sicilians thank the wind that brought to their island's shores four great civilizations: Greek, Roman, Arab, and Norman.
- **Arancine** – balls of rice the size of an orange (hence the name) filled with either meat ragu', cheese, or butter and then deep-fried. You can find arancini now all over Italy. They are Sicily's fast food.
- **Pasta, Finocchio & Sarde** – pasta smothered with a thick mixture of wild fennel, fresh sardines, pine nuts, raisins and a touch of tomato sauce. Toasted breadcrumbs are sprinkled on top in lieu of grated cheese.
- **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 origins of the ingredients.
- **Sfincione** – the Sicilian version of pizza. Thicker, heartier, 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. You can find them all over the world now. The best come from the Palermo and Trapani region.
- **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.
- **Frutta di Martorana** -- marzipan pastries colored and shaped to look like fresh fruits and vegetables. Another Arab import. The best are found in Erice and Palermo.
- **Gelato and Sorbets** – the best and most varied in the world. Try the granita in a brioche for breakfast. In season, you will find mulberry, raspberry, strawberry, and almond versions, but the classical is still made with lemon juice.

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 many cultures gave birth to many interesting dishes. Here is a sample list:

- **Caponata** – the renowned appetizer made with eggplant, olives, peppers, capers, celery, onions and garlic in a sweet and sour, light tomato sauce. There are many variations of this dish, depending on the region of Sicily.
- **Pane & Panelle** – a variation of the well-known Middle Eastern cousin the falafel, it is made with chickpea flower, and water, ried, and served hot in a soft bun.
- **Sarde Boccafico** – stuffed fresh sardines with pine nuts, raisins, spices and breadcrumbs. You will find the best in Palermo.

How to Get To Sicily

Sicily is connected with the Italian peninsula by air and by rail.

There are daily flights from and to Palermo, Trapani, and Catania to Rome, Milan and other major Italian cities. There are direct flights also to and from Frankfurt, Munich, London, Brussels, and Paris.

Express train service connects the island with the mainland. The duration of the trip is about 10-11 hours to Rome from Palermo, including the ferry ride from Messina to Calabria. It is all done seamlessly. Couchettes and wagon-lits (sleeping cabins) are available but must be reserved.

-- Written by Antonio (Tony) Tasca, Ph.D. 🌀

THE ITALIAN GREYHOUND



The Italian Greyhound is the smallest of the sighthounds, typically weighing about 8 to 18 lb (3.6 to 8.2 kg) and standing about 13 to 15 inches (33 to 38 cm) tall at the withers. Though they are in the "toy" group based on their weight, they are larger than other dogs in the category due to their slender bodies.

The Italian Greyhound's chest is deep, with a tucked up abdomen, long slender legs and a long neck that tapers down to a small head. The face is long and pointed, like a full sized greyhound. Overall, they look like "miniature" Greyhounds. Though many Italian Greyhound owners dispute the use of the term "miniature Greyhound" in reference to the breed itself, by definition of the American Kennel Club[5] they are true genetic greyhounds, with a bloodline extending back over 2,000 years. Their current small stature is a function of selective breeding. Their gait is distinctive and should be high stepping and free, rather like that of a horse. They are able to run at top speed with a double suspension gallop,[6] and can achieve a top speed of up to 25 miles per hour (40 km/h).

The color of the coat is a subject of much discussion. For The Kennel Club (UK), the American Kennel Club, and the Australian National Kennel Council, parti colored Italian Greyhounds are accepted, while the Fédération Cynologique Internationale standard for international shows allows white only on the chest and feet.[7]

The modern Italian Greyhound's appearance is a result of breeders throughout Europe, particularly Austrian, German, Italian, French and British, making great contributions to the forming of this breed. The Italian Greyhound should resemble a small Greyhound, or rather a Sloughi, though they are in appearance more elegant and graceful.

The name of the breed is a reference to the breed's popularity in Renaissance Italy. Mummified dogs very similar to the Italian

Greyhound (or small Greyhounds) have been found in Egypt, and pictorials of small Greyhounds have been found in Pompeii, and they were probably the only accepted companion-dog there. Dogs similar to Italian Greyhounds are recorded as having been seen around Emperor Nero's court in Rome in the first century AD.[12]

The breed is believed to have originated more than 2,000 years ago in the countries now known as Greece and Turkey. This belief is based on the depiction of miniature greyhounds in the early decorative arts of these countries and on the archaeological discovery of

small greyhound skeletons.[citation needed] By the Middle Ages, the breed had become distributed throughout Southern Europe and was later a favorite of the Italians of the sixteenth century, among whom miniature dogs were in great demand. Sadly, though, 'designer' breeders tried, and failed, to make the breed even smaller by crossbreeding it with other breeds of dogs. This only led to mutations with deformed skulls, bulging eyes and dental problems. The original Italian Greyhound had almost disappeared when groups of breeders got together and managed to return the breed to normal. From this period onward the history of the breed can be fairly well traced as it spread through Europe, arriving in England in the seventeenth century.[citation needed]



The grace of the breed has prompted several artists to include the dogs in paintings, among others Velázquez, Pisanello, and Giotto.

The breed has been popular with royalty. Among the royal aficionados are Mary, Queen of Scots, Queen Anne, Queen Victoria, Catherine the Great, Frederick the Great and Maud, Queen of Norway. The breed is also represented in the film Good Boy!. Nelly is an Italian Greyhound played by "Motif" and "Imp".[13]

-- Submitted by Richard Stewart 🌀



140th Westminster Kennel Club's 2016 Debut Newest Italian Best of Breeds

This year was a good year to be Italian! Here are the three newest Italian breeds: The Cirneco dell'Etna, the Lagotto Romagnolo, and the Bergamasco Sheepdog. Please allow me to introduce 2016's American Kennel Club's debut of Italian breeds with their Best Of Breed winners from the Westminster's Valentine's Day weekend competition.



On February 15th, GCH Cy'Era Paola CM3, owned by M. Lucia Prieto, won the first Westminster Best of Breed for the Cirneco dell'Etna breed, a hound group breed category. Often called the "Sicilian Greyhound", this dog hunts over the rough terrain of the lava fields in nearby Mt. Etna. With an excellent nose, rabbits are its primary game. It is "believed to (have been) bought from Egypt to Sicily over 2,500 years ago" (syracuse.com). Plural form for Cirneco is Cirnechi.



Later in the day, Ch. Viggo Artos Dell Albera won Best of Breed for the Bergamasco Sheepdog, a herding group breed. Owners are Juan-Manuel & Olivera Silvera and Erik Rothman. This breed is from the Italian Alps area of Bergamasco. Despite being photographed so often heading sheep, it is known to be excellent cattle herders. The Bergamasco's uniquely heavily matted coat protects it from bad weather and predators. Although thought to have originated in the Zagros Mountains near Iraq-Iran borders it immigrated to Italy many years ago.



The following day, February 16th, Ch. Rozebottel's Big Mack at Grandcru "Mack" won Best in Breed for the Lagotto Romagnolo, a sporting group breed. Owners are Melanie Steele (also handler) and Rindi Gaudet. This ancient breed is considered the foundation to all water retriever breeds. Paintings exist which predate the Romans and the breed is considered "a piece of Italian history" (lagottous.com). The Lagotto Romagnolo is known for its truffle hunting. The name means "lake dog from Romagna" (lagottous.com)

For more information please refer to the following URLs and websites:

The Cirneco dell'Etna Club of America | www.cirneco.com

Ente Nazionale sella Cinofilia Italiana

Lagatto Romagnolo Club of America | lagottus.com

animalplanet.com

islandpacket.com

Bergamasco Sheepdog Club of America

www.silverpastori.com

bergamascouusa.com

-- Written by Pamela Oliver-Lyons. 2/19/2016 ☺

ITALIANATE ARCHITECTURE



IN SAN JOSE, CALIFORNIA



Individual building features are important to the character of San Jose. The mass and scale, form, materials and architectural details of the buildings are the elements that distinguish one architectural style from another, or even older neighborhoods from newer developments. This chapter presents an overview of those important elements of the built environment which make up San Jose. This includes a brief history of development, as well as a summary of the different types and styles of architecture found in its neighborhoods.

ROMANTIC ERA CIRCA 1860-1880

Nationally, the picturesque styles from the Romantic era—especially the Gothic Revival and the Italianate—began during the 1830s and moved westward with expanding settlement. Architectural styles in San Jose that represent the Romantic era include the Italianate, Gothic Revival (or Folk Victorian) and Greek Revival.

ITALIANATE AND ITALIANATE COTTAGE

The Italianate style, along with other styles of the Picturesque Movement such as Gothic Revival and the Victorian era, were a reaction to the formal classicism of the Greek Revival. The Italianate style was introduced by Andrew Jackson Downing in his 1850 publication, *The Architecture of Country Houses*.



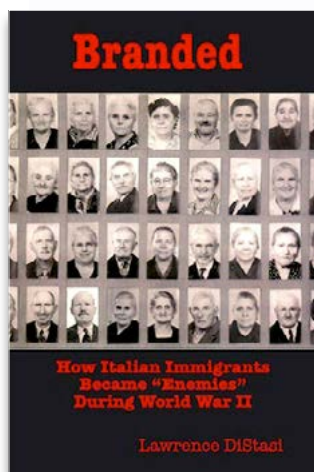
CHARACTERISTICS

- Low pitch hipped roof
- Double-hung, narrow windows, often with round arch heads
- Window panes are either one-over-one or two-over-two
- Protruding sills
- Wide, overhanging eaves
- Ornate treatment of the eaves, including the use of paired brackets, modillions and dentil courses
- Blocked, cube shape, with a side-passage plan, or cross-gable
- Bay windows, often rectangular shape
- Rusticated quoins at building corners
- Cresting on roofs
- Transom, often curved, above the front door
- Ornate porch treatment, with round columns or square posts, and bargeboard ornament

--Submitted by Richard Stewart 🌀

IAHF *Library* NEWS

The IAHF library is much more than just books



Indiegogo

Friends, Family, Colleagues:

A new book is forthcoming from Sanniti Publications. It's called *Branded: How Italian Americans Became "Enemies" During World War II*. Why, you may ask, another book from DiStasi on the wartime story? Here's what I've written for the introduction:

...The books and articles that have so far addressed these developments have never, to my knowledge, put the entire range of government measures—the general restrictions, the temporary detentions, the internments, the evacuations from prohibited zones, the restrictions on fishermen, the exclusion of naturalized citizens from coastal states, the seizure of contraband and arrests nationwide—in comprehensible, chronological context. That is what this book seeks to do. It aims to present the entire range of measures arrayed against the 600,000 enemy aliens of Italian descent (and against some naturalized citizens as well) in a comprehensive narrative from start to finish.

Given that I'm pleased with what has resulted, I am here appealing to those of you who know me for support for *Branded's* publication. I am starting modestly, with an initial print run of 300 copies. If I can raise about \$3,000 or so via Indiegogo, I should be able to cover the printing of the 300-page book, and some publicity expenses. After that, who knows?

If you would like to collaborate with me in this project, I would be more than grateful. Any amount will help, but I am suggesting donations in the range of \$25 to \$500. The "Perks" are listed on the Indiegogo site, but briefly: Donors from \$50 up will get an autographed copy of the printed book. For donations of \$100 or more, you get two (2) copies of the book (you can give them as gifts). And for donations above that, the two books plus your name on the Acknowledgments Page (\$150), as a Sponsor (\$200), Patron (\$300), or Angel (\$500)—provided they come in before the book goes to press in early March.

Were I independently wealthy, or even reasonably comfortable in retirement, I would not be making this appeal. But since I am neither, and since I have already tried this "community publishing" route once for my 2012 book *Esty* with some success, I have decided to try it again with *Branded*. I hope many of you agree that such 'crowd-sourcing' offers a good alternative to mega-publishing, and can see your way clear to take part.

The way to participate is rather easy: go to the website Indiegogo.com and follow the instructions to donate whatever you can. Here's the link: <https://www.indiegogo.com/projects/branded-italian-americans-as-wwii-enemies/x/1649824#/>

If you prefer not to use credit cards on the internet, you can still participate (unfortunately, this will not count towards my target amount on Indiegogo) by sending your donation to me directly at P.O. Box 533, Bolinas, CA 94924, indicating the address where you'd like to receive your autographed copy. Thank you for whatever you can do to help.

-- Submitted by Larry DiStasi / <http://distasiblog.blogspot.com/>



Lidia Cooks from the Heart of Italy

A Feast of 175 Regional Recipes by Lidia Matticchio Bastianich / Tanya Bastianich Manuali

In this inspiring new book, Lidia Bastianich awakens in us a new respect for food and for the people who produce it in the little-known parts of Italy that she explores. All of the recipes reflect the regions from which they spring, and in translating them to our home kitchens, Lidia passes on time-honored techniques and wonderful, uncomplicated recipes for dishes bursting with different regional flavors—the kind of elemental, good family cooking that is particularly appreciated today.

Penetrating the heart of Italy—starting at the north, working down to the tip, and ending in Sardinia—Lidia unearths a wealth of recipes:

From Trentino–Alto Adige: Delicious Dumplings with Speck (cured pork); apples accenting soup, pasta, salsa, and salad; local beer used to roast a chicken and to braise beef.

Continued on next page >>>

From Lombardy: A world of rice—baked in a frittata, with lentils, with butternut squash, with gorgonzola, and the special treat of Risotto Milan-Style with Marrow and Saffron

From Valle d'Aosta: Polenta with Black Beans and Kale, and local fontina featured in fondue, in a roasted pepper salad, and embedded in veal chops

From Liguria: An array of Stuffed Vegetables, a bread salad, and elegant Veal Stuffed with a Mosaic of Vegetables

From Emilia-Romagna: An olive oil dough for making the traditional, versatile vegetable tart erbazzone, as well as the secrets of making tagliatelle and other pasta doughs, and an irresistible Veal Scaloppine Bolognese

From Le Marche: Farro with Roasted Pepper Sauce, Lamb Chunks with Olives, and Stuffed Quail in Parchment

From Umbria: A taste of the sweet Norcino black truffle, and seductive dishes such as Potato-Mushroom Cake with Braised Lentils, Sausages in the Skillet with Grapes, and Chocolate Bread Parfait

From Abruzzo: Fresh scrippelle (crêpe) ribbons baked with spinach or garnishing a soup, fresh pasta made with a "guitar," Rabbit with Onions, and Lamb Chops with Olives

From Molise: Fried Ricotta; homemade cavatelli pasta in a variety of ways; Spaghetti with Calamari, Shrimp, and Scallops; and Braised Octopus

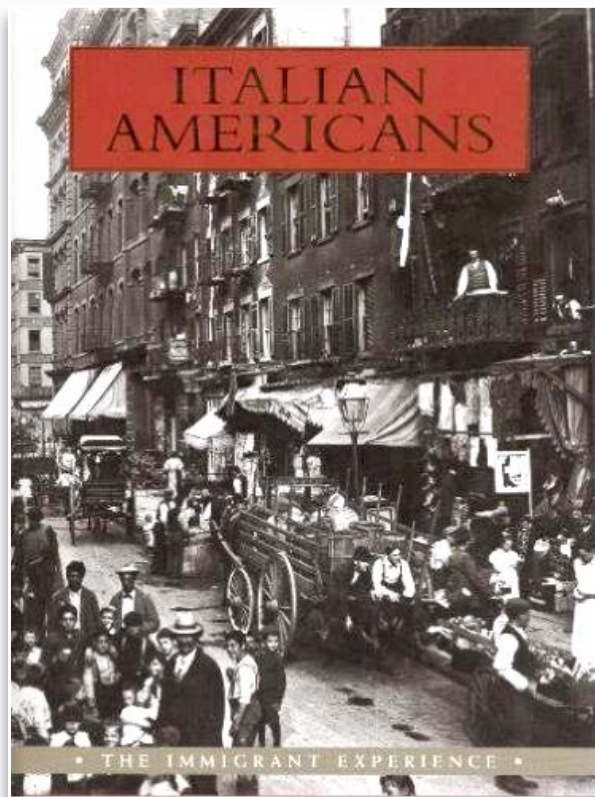
From Basilicata: Wedding Soup, Fiery Maccheroni, and Farro with Pork Ragù

From Calabria: Shepherd's Rigatoni, steamed swordfish, and Almond Biscottini

From Sardinia: Flatbread Lasagna, two lovely eggplant dishes, and Roast Lobster with Bread Crumb Topping

This is just a sampling of the many delights Lidia has uncovered. All the recipes she shares with us in this rich feast of a book represent the work of the local people and friends with whom she made intimate contact—the farmers, shepherds, foragers, and artisans who produce local cheeses, meats, olive oils, and wines. And in addition, her daughter, Tanya, takes us on side trips in each of the twelve regions to share her love of the country and its art.

Source: <http://santaclara.lib.overdrive.com/A34DB562-E1DC-4490-B802-548DC56A1A83/10/50/en/ContentDetails.htm?id=A11D21FB-839D-45D1-837C-B5C5F4031016>



Book Review: *Italian Americans: The Immigrant Experience*

This is a book reissued by Barnes and Noble in 2013, however it was originally written in 2000 by Ben Morreale and Robert Carola, Universe Publishing. A copy is donated to our library for your perusal. As noted, while browsing the stacks at Barnes and Noble, I came upon this text, and picked up a couple of copies. It's an engaging read, and provides a setting for "the great migration" as it's called by immigration scholars, regarding the many Southern and Eastern Europeans who came to the United States in the late 1880-1920.

It is a nicely presented text with wonderful photos, drawings and illustrations. They capture not only the eye but also your interest. The text provides you with a good overview of Italian American History. It certainly will provide, for example, a grandchild or interested family member an awareness as to why so many people left the "old country" for *l'America*. Even so, the book is a little short or thin on analysis, and jumps from Sacco and Vanzetti and the World War II Internments, to the progress and integration of the Italian American community into mainstream American life, in about five or six pages. Likewise the Western USA Italian American experience is very limited and almost reads like "footnotes", so you will have to fill in the pieces. Saying all that, the book is with much merit, and a good take off point for further explorations. Given how much immigration and refugee issues are in the news today, it may stir your interest to know more about the Italian American Immigrant experience. Start your discoveries by checking out the book at the IAHF library!

— Review by Ken Borelli 🌀



A 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 proofread entries to Richard Stewart at news@iahfsj.org – Thank you!

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

Schedule of Events

Please contact me at the IAHF if you would like to volunteer to work on any of these events. Ken Borelli, VP, Events / Chair, Cultural Committee. kjosephb@aol.com

Regional Lunches*

All are on the 3rd Thursday of the month, and start at 12 noon. • \$13.00 members, \$16.00 non members

No Regional Lunch in March because of the St. Joseph Day Festivities on Saturday, March 19th

April 21st: 12 pm • The Provence of Cosenza, Calabria, Ken Borelli. This is a part of Italy's green belt and appropriately there will also be a special plant sale, including unique tomato and pepper varieties and other vegetables. The plants will be provided by Friends of the Emma Prusch Farm Park, along with a discussion of the types of varieties

May 19: 12 pm • *Abruzzo* with Steve and Pam Lyons, and reconnecting with family and, of course, their delicious family recipes

June 16: 12 pm • *Anzano di Puglia*, a culinary exploration of family roots with Madeleine Diamiano

Cena Fuori

April 28th: 7 pm • Tony and Alba's, 3137 Stevens Creek Blvd., San Jose • \$30 • Pay at venue

Special Cultural Events

April 2: 8 pm • IAHF Field trip to Trinity Episcopal Church, 81 N. 2nd St., San Jose. Masterworks: The Music of Henry Mollicone, with Mission Peak Chamber Singers and Orchestra. Reception for the composer and musicians to follow the concert. Henry was also an IAHF Achievement Award Winner. • \$15 • Make check payable to Ken Borelli and mail to IAHF

April 17: 2 pm • A special seminar on Italy and World War One. Guest speaker Dottorressa Diana Ferraro, University of Napoli, facilitated by Chair of the Cultural Committee Ken Borelli. The period from 1914 to 1918 is the centennial of the war. Throughout the world there are discussions of this epochal changing event. Join us in exploring how the war impacted the modern nation of Italy. There will also be a display of WWI war memorabilia from IAHF members starting at 3 pm. • \$12

May 1st: 7 pm • Annual Bocce Tournament at Campo di Bocce in Los Gatos. Start getting your teams ready for this exciting event. The teams can be from 4 to 5 persons per team. \$65 player / \$40 non-player

May 22: A special discussion with author Kathleen Ann Gonzalez regarding *The Beautiful Woman in Venice*, and concert by some of the composers noted in Kathleen's book. A very special evening of *Venitiziana!*. • Details to come

June 2: 11 am • Festa della Repubblica, flag raising and lunch at 12 noon. This year the event will be dedicated to the memory of Norma Mestice.

TBA: We are planning a special culinary program for children from 7 to 12. These will be simple recipes, and provide an opportunity for your children / grandchildren to appreciate the basics of Italian cooking.

Culinary

April 8th: 6:30 pm • Annual Crab Feed, an IAHF benefit. The crab will be from the Oregon and Washington coast. Also enjoy the music of nationally known Neapolitan jazz artist, Peppe Merola • \$45 adults / \$20 under 12

April 14: 7 pm • Learn from our cadre of home chefs as they share treasured family recipes. The first program will be on *cannoli* fillings and their variations. We will share three variation of fillings. For the two hour class we will be using purchased shells, and concentrating on the filling. Presenter: Lucia Clementi. Class limit 20 people • \$20

May 5: 7 pm • Tony Amato of the Tricarico Social Club will demonstrate how to make polenta. He supervised the making of polenta for our annual IAHF/Tricarico dinner, and this is a request performance! He will also share his sausage sauce recipe for polenta. Class limit 25 people • \$25

June 9: 7 pm • Zina Russo will repeat her last year sold out homemade pasta, and *cavatelli* program. Class limit 25 • \$20

Women: Italian American Memoirs

\$25 suggested donation for full program

May 21, 1 pm • History

June 4, 1 pm • Writing

June 18, 1 pm • Criticism

July 9, 1 pm • Editing

July 23, 1 pm • Publishing

August 27, 1 pm • Festa Readings

You can click here to RSVP and to pre-pay at

www.iahfsj.org/programs/events/rsvp

RSVP for all events (unless otherwise noted) by emailing

eventrsvp@iahfsj.org or by calling 408-293-7122.

Event Guidelines Notes

Dear Members, your assistance is needed as we plan events. The following guidelines are helpful tips to assist our Event Chairs with activity planning:

- 1) When you sign up for an event and you wish to sit with a group, please list the group on the reservation form. If you use PayPal or a credit card, call, write, or email the IAHF with the names of the people who you wish to sit with.
- 2) It is not necessary to have a seating reservation, and we always have plenty of open seating tables. Many events, such as regional lunches and lectures, are "open seating".
- 3) If you make a reservation, please be sure the others in the party you listed will be attending the event (in some instances people are listed in two separate guest list, and they were not aware).
- 4) If you are canceling an activity please call the IAHF as soon as possible. Sold out events usually have a back up list that the Committee Chair can call. Just not showing up to an event is costly since supplies and food are purchased several days in advance, and also denies others the ability to participate.
- 5) Our events are priced modestly as a benefit to our members and their guest, so following these suggestions will help the Chairpeople plan efficiently and effectively. The more lead time the better in order to purchase food and plan the events accordingly.
- 6) When in doubt about an activity *please call the IAHF*. More and more we are using online information and hope to have our new website up and running shortly, but a simple phone call or email usually can resolve an issue.

Thank you for your assistance in supporting our activities at the IAHF. -- Ken Borelli, 1st VP, Events 🌀

Click
Here to
Renew Your
IAHF
Membership

2016 IAHF Membership Renewal

2016 membership renewal letters have been mailed to all of our members. If you haven't sent your renewal membership dues in yet, please consider doing so as soon as possible. You will receive a 2016 membership card and a confirmation letter. As always, we thank you for your support of the IAHF! - Lucia Clementi 🌀

To be **IAHF Green** and go paperless, please [click here](#) or call 408-821-4260.

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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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Vertical Italian Gardens



Photos submitted by Richard Stewart



ITALIAN AMERICAN HERITAGE FOUNDATION Newsletter Advertising

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- ✿ Preferred file format is EPS with vector outline text but we can accept any high resolution graphic file format
- ✿ We can do simple design layouts based on your input
- ✿ Images/business cards can be scanned and insert as well

Note: Depending on the item, scanning does not always provide the best quality

Contact

Richard Stewart: 408-821-4260 or news@iahfsj.org



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Alfa Romeo Disco 1



Bugatti Atalante



Bugatti Chiron



Ferrari Golden



Bugatti Stelvio



Pininfarina
Maserati
Birdcage



Lancia Flavia



Alfa Romeo Touring Superleggera



Photos Submitted by John Romano