

IAHF NEWS

Italian American Heritage Foundation Newsletter • December 2015 • Founded August 5, 1975 • Celebrating 39 Years



President's Message

Dear Members of IAHF,

This has been one of the best years of my life. Yes, there have been challenges, but the rewards far outweigh the cost. Being president of this wonderful organization has given me a sense of fulfillment and gratitude for the great Italian culture and the even greater Italian people. It has truly been an honor and a privilege to serve you. I realize that this sounds like a cliché, but I truly mean those words. It has been a fantastic experience to witness the love and devotion and connectedness within our organization. There are many members who help in a variety of ways which benefits the IAHF as a whole.

Looking back at this year it is hard to say what have been the best moments. Whether it is the large gatherings of people at well planned events or the simpler small groups that are spontaneous in nature are difficult to weigh. Both types have their qualities. The large events are always challenging, but our volunteers that chair and co-chair these events are always up to the task. The end result is always gratifying. It is truly wonderful to see people meeting and connecting and sharing good food and companionship. On the other hand, the smaller less formal gatherings that feature an author, a lesson in opera, a review of a member's trip to their grandparents' home in Italy, or the singing and laughter of a karaoke night are also special, but in a different way.

However, even more than the events are the continual support of fellow members who are always willing to help. I have received so much help and support throughout this year. There always seems to be someone there to assist when I need it the most. Help with office tasks, work on the building, guidance with governance, and financial backing of our members. Just this last week, I put out an email request to some of our members for financial assistance for our roof. Within ten minutes I received pledges from Pam and Steve Lyons, Ken Borelli, Ben Foster, and Tony and Clare Cedolini. In fact, we received so much in donations that we had extra funds to buy much needed office equipment. But that's the kind of people we are: proud, happy and generous. We are generous with our skills as well with our donations.

I hope that you will all take a moment to reflect on your own qualities and the qualities of your fellow members. The Italian spirit has so much to offer. Connecting with friends, heritage, and culture is empowering for us all. Truly, it doesn't get any better than this. Thanks for all that you do and for the kind of people you are!

Thank you all,

David Perzinski / President, Italian American Heritage Foundation

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

Click
Here to
Renew Your
IAHF
Membership

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

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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 Mike D'Ambrosio, Membership Chair, at membership@iahfsj.org or call the office at 408-293-7122. 🌿

Benvenuti New Members as of Sept 20, 2015

- | | | |
|---|---|---|
| 🌿 G. Vittoria Abbatte ~ Individual | 🌿 JoAnn Gullo ~ Individual | 🌿 Sandra Louise and Joel Peart ~ Family |
| 🌿 Nedra Abono-Petty ~ Family | 🌿 Debbie Hagar ~ Family | 🌿 Len and Sloane Perroots ~ Family |
| 🌿 Marie Anderson ~ Individual | 🌿 Frances Hogan ~ Family | 🌿 Donald Piazza ~ Individual |
| 🌿 Sue Avila ~ Individual | 🌿 Alan and Marie Lamantia ~ Family | 🌿 Anthony Pinata ~ Individual |
| 🌿 Robert and Jill Binkley ~ Family | 🌿 Constance LoBue-Scarpelli ~ Patron | 🌿 Linda Righi ~ Family |
| 🌿 Tracy Bizelli and Trey Sloan ~ Family | 🌿 Joe and Kaye Lucito ~ Family | 🌿 Patrick Riley ~ Family |
| 🌿 Linda Brown and
Jeanne Cienfuegos ~ Family | 🌿 Cindy Mackey ~ Family | 🌿 Marlene Rinella-Caredio ~ Individual |
| 🌿 Sebastian and Carol Caprino ~ Family | 🌿 Kristina Mallamace ~ Family | 🌿 Jodi Rivard ~ Family |
| 🌿 Roselie Centanni-Sanchez ~ Family | 🌿 Bridget McKay ~ Individual | 🌿 Tim and Renee Ross ~ Family |
| 🌿 Bob Clavelli ~ Individual | 🌿 Joanne McMillen ~ Individual | 🌿 Tina Ruggiero and
Bryan Sousa ~ Family |
| 🌿 Ed and Betty Colombo ~ Family | 🌿 Al and Tammy Meier ~ Family | 🌿 John Sokol ~ Individual |
| 🌿 Cindy and Michael Crusco ~ Family | 🌿 Gwen Mercado-Reyes and
Joey Reyes ~ Family | 🌿 Anthony and Cassandra Tasca ~ Family |
| 🌿 Gary and Anna De Vita ~ Family | 🌿 LeRoy and Joanne Meredith ~ Family | 🌿 Bianca Vallorz and
Michael Amato ~ Family |
| 🌿 Bruno Dezan ~ Family | 🌿 Rose and Lee Myers ~ Family | 🌿 Angela Williams ~ Patron |
| 🌿 Debra Di Ciuccio ~ Family | 🌿 RosAnne Nandan ~ Family | 🌿 Lucinda Woerner and
Franz Schmidt ~ Family |
| 🌿 Mike Domeniconi ~ Individual | 🌿 Elizabeth Novelo and
Chris D'Angelo ~ Patron | 🌿 John and Karie Yost ~ Family |
| 🌿 John and Delores Dovano ~ Family | 🌿 Kurt and Gail Pagnini ~ Family | |
| 🌿 Justin Fernandez and
Michela Federico ~ Family | 🌿 Peggy Palma ~ Individual | |

Grazie 2015 Patron Members

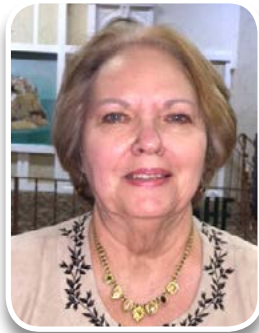
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| 🌿 Joyce and Jerry Allegro | 🌿 George Guglielmo | 🌿 Dave Perzinski
and Lucia Clementi |
| 🌿 Linda and Bob Binkley | 🌿 Joe and Rosella Guttadauro | 🌿 Kevin and Aurelia Pezzaniti |
| 🌿 Drs. Peter and Cheri Binkley | 🌿 Jim and Janice Jones | 🌿 The Piazza Family |
| 🌿 JoAnn and Roger Bjornstad | 🌿 Ann and Bob Kibort | 🌿 Jacqueline Pighini |
| 🌿 Ken Borelli | 🌿 Constance LoBue-Scarpelli | 🌿 Robert Anthony Quint |
| 🌿 Nina Boyd | 🌿 Cleo Logan | 🌿 Paolo Romano |
| 🌿 Dr. Tony and Clare Cedolini | 🌿 Jeanne McCann | 🌿 Christina Sanfilippo-Coghlan |
| 🌿 Mike Console | 🌿 Peter and Gail McHugh | 🌿 Carlo and Rosa Severo |
| 🌿 Rose Crimi | 🌿 Dan and Eva Miranda | 🌿 Virginia Sincich |
| 🌿 Mike and Maggie D'Ambrosio | 🌿 Bobby and Ruth Moorhatch | 🌿 Corinne Tomeo |
| 🌿 Gwen and Rich Daulton | 🌿 Olga and Anthony Nespole | 🌿 Bruce, Jodi and Keeley Unger |
| 🌿 Frank De Turreis | 🌿 Elizabeth Novelo and
Chris D'Angelo | 🌿 John and Marge Valente |
| 🌿 Melvin and Anna Di Salvo | 🌿 Pam and Steve Lyons | 🌿 Matt Weppeler |
| 🌿 Ralph Di Tullio | 🌿 John and Marge Papp | 🌿 Angela Williams |
| 🌿 Ben and Christine Foster | 🌿 Tony and Pat Passarelli | 🌿 Tony Zerbo |
| 🌿 Maria Gloria | | |

2015 Business Members

- | | | |
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| 🌿 <u>Avalon Salon & Spa</u> | 🌿 <u>Gioia Company</u> | 🌿 <u>Rosetta De Luca, Intero Real Estate</u> |
| 🌿 <u>Charles Gagliasso Trucking, Inc</u> | 🌿 <u>Giovanni Giannotta</u> | 🌿 <u>Tri-Star Inspection Services</u> |
| 🌿 <u>DiNapoli Specialty Food</u> | 🌿 <u>Hillview Packing Company, Inc</u> | |

ELECTED DIRECTORS OF THE IAHF BOARD

Serving a Two Year Term Beginning January 1, 2016



*Diane
Ayala*



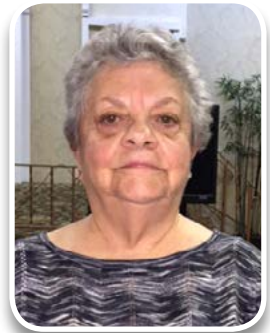
*Carlo
Severo*



*Pam
Oliver-Lyons*



*Nanci Arata
Wilbor*



*Joanne
Sanfilippo*

2015 IAHF Annual Membership Dinner



What a great turn-out! We hosted 160 IAHF members to a complimentary dinner on a weeknight! Many new members were in attendance and happily claimed their gift bottle of wine. Members who could not attend were indeed missed. We have 52 new

members and look forward to their enthusiastic participation in our many upcoming events.

Thanks to Ken and his team for generous servings of two salads, rigatoni and meatballs and dessert. Ken's delicious cannoli filling is a secret he definitely should share! And the spiced apples were amazing and appropriate to the season... the few left-over apples were scrumptious on morning waffles!

Former IAHF President, Marge Valente, introduced the membership to our newest Directors and time was set aside to hear a few words from each of them. The future looks bright in the hands of these capable people. Thanks so much to Marge and her team for their



hard work in organizing the search and selection process. Good job!

A hearty and affectionate welcome to our new Board of Directors members: Carlo Severo, Diane Ayala, Joanne Sanfilippo, Nanci Arata Wilborn,

and returning director, Pamela Oliver Lyons. Their two-year terms begin on January 1st and we can all look forward to two great years!

Director Frank Deturris then gave us the low-down via slide show of our financial situation. We hope to have some exciting activities in

2016 that will generate fun for the membership and a bit of income to bolster the Foundation. Every time you participate in a paid activity, you contribute to the building improvement. Thank you!

IAHF President Dave Perzinski and his team of donors gave the hall a big boost by replacing the linoleum dance floor with wood. We will all enjoy that at our upcoming dances. You all know the building is aging and maintaining it is costly. It's important to keep our hall competitively attractive, not just for ourselves, but also for those seeking to rent it. Do you realize the hall is rented out nearly every Saturday night of the year! We need to keep it sharp to maintain and improve our rental income.

The wood floor indeed is elegant and now it is time to replace the well-worn general floor covering. If any of you feel generous, we really need donations to replace the aging carpet. It has served us well, and it's been cleaned, but it is still a bit gloomy. If you send a check or donate through the website be sure to indicate that it is for our carpet replacement

And a special thanks to those of you who ambled over to the wine/beer/soda bar and purchased a glass or a bottle from our tasty selection. Despite the two facts that: 1- New members received a gift bottle of wine, and 2- Even though our prices are quite low, the bar managed to pull in enough money to defray the cost of the dinner and to enrich the scholarship fund a bit. Grazie!

Please be sure to book our next event of Friday evening, December 4th. It's Opera Night!

-- Submitted by Linda Binkley / Photos: Richard Stewart 🍷



An Evening with Lawrence Ferlinghetti



Overview of Ferlinghetti fans in Italian Cultural Institute Gallery on October 28, 2015.

Thanks once again to Ken Borelli for arranging an interesting evening in San Francisco for IAHF members. On Wednesday, October 28th, we enjoyed the official re-opening of the Italian Cultural Institute at its new location at Opera Plaza. San Jose was well represented with IAHF members and Friends of Opera San Jose in attendance. Our delegation was honored to be acknowledged by the Consulate General, Mario Battocchi, State Senator Mark Leno, Cultural Center Director Paolo Barlera and Lawrence Ferlinghetti who also stood with the welcoming committee.

The evening began with champagne and a short concertina of piano and opera music performed on the piazza in front of the Institute. The evening was warm and comfortable and the lovely music floated throughout the piazza. After the ribbon cutting guests were invited in to an appetizer buffet, wine, and a room full of Ferlinghetti's contemporary paintings.

Most of us know Mr. Ferlinghetti as one of the most important poets of the last century, making his mark as a Beat poet in the 50's and 60's. In fact, Lawrence Ferlinghetti was the first poet laureate of San Francisco and was soon followed by another Italian-American, Diane Di Prima. Included in this IAHF newsletter is one of Mr. Ferlinghetti's short poems. Primarily to facilitate the dispersal of Beat literature, Mr. Ferlinghetti established City Lights Bookshop in North Beach, which has become a San Francisco icon.

Mr. Ferlinghetti addressed the crowd and discussed the meaning and theme of the paintings on exhibit. Several of the paintings led to rather spirited conversations. Many of us were surprised to learn that this poet has in fact produced more than 2000 visual works, ranging from paintings and drawings to silk-screening and lithographs. The Italian Cultural Institute has a lot to offer people who love all things Italian. If you are interested, the Institute website is www.iicsanfrancisco.ester.it or phone them at 415-788-7142.

-- Article by Linda Binkley; photos by Steve Binkley, Steve Lyons and Pamela Oliver-Lyons; captions by Pamela Oliver-Lyons



Italian American Heritage Foundation Patron members Pamela Oliver Lyons and Rita Elizabeth Horiguchi, Trustee San Jose Opera, with The Iconic Beat Poet and City Lights Publisher Lawrence Ferlinghetti



Consolato Generale d'Italia a San Francisco Mauro Battocchi presenting at event with Ferlinghetti's painting Rodin #6 in background



Fluxare - Paintings by Lawrence Ferlinghetti, The European Connexion Exhibit held at the Istituto Italiano Di Cultura's new location, Opera Plaza, Ground Floor, 601 Van Ness Ave., San Francisco, CA 94102. Fluxare is a verb created by Ferlinghetti meaning "to make love without having sex".



IAHF members Steve Lyons, Ken Borelli, Bob and Linda Binkley awaiting entrance into the new Italian Cultural Center. IAHF President David Perzinski and Lucia Clementi were also in attendance.



KQED Television Celebrity Cynthia Marcucci in conversation with Consolato Generale d'Italia a San Francisco Mauro Battocchi.



Consolato Generale d'Italia a San Francisco Mauro Battocchi graciously agreed to a photo with Pam Oliver Lyons, IAHF Patron



Istituto Italiano Di Cultura Director Paolo Barlera profiled against Ferlinghetti's After Image (After Manet) 1990.



Merola Opera Soprano Kathryn Bowden's opening performance of Italian Cultural Institute's grand reopening event



Mother Russia - Ferlinghetti's favorite painting inspired by his 1968 trip on the Trans-Siberian Railroad. Can you find the hidden hammer and sickle?



Linda Binkley in conversation with Lawrence Ferlinghetti



The painting Bath of Breasts is Ferlinghetti's reference to Italy. (Sanfranciscoitaly.com)

Dove Sta Amore by Lawrence Ferlinghetti

Dove sta amore

Hear love's hillsong

Here lies love

Where lies love

Love's true willsong

The ring dove love

Dove sta amore

Love's low plainsong

Dove sta amore

Here lies love

To sweet painsong

Here lies love

The ring dove love

In passages of night

In lyrical delight

Dove sta amore





IAHF Field Trip to *Brigantino Olive Orchard*

by Ken Borelli, Cultural Committee Chair

Last Sunday found 50 of our IAHF members visiting the Brigantino Olive Orchard in San Juan Bautista - - well kind of, and very much in style. The orchards themselves are large plantings of trees imported from Italy. The two varietal plantings go into making Bragantino Olive Oil. Their olive oil is exceptional. It is not just me saying that, but judges at several competitions including the Los Angeles County Fair! The flavors of the oil is incomparable to some of the standard commercial brands. Like so many other things on the culinary scene, the secret ingredients of "time and quality" makes the difference.

I also said, "kind of", since most of the field trip was to the San Juan Oaks Golf and Country Club (and I am already trying to plan for a return visit to check out the dinning facilities). We had a room at the club for lectures, olive oil tasting and a delicious lunch catered by the club. The tasting and site visit was organized by Kathy Winkelman, of Gioa Company, and her family, the Brigantinos, who farm the area, including a vineyard and olive orchard. They were very gracious in sharing their oils, and opening up the orchard for a site visit.

The visit was somewhat challenging, in that even though we are in a drought, the one day we decide to visit the area, naturally it rains! That made part of the field trip unrealistic, due to the muddy conditions, but we were able to walk through the orchards, learn about olive growing, and check

out the olive trees. Likewise when you are planning a site visit in "nature time", there has to be some approximations as to when the olives will be ready. The olive crush was just begining, and didn't wait for the weekend visit. Even so, those attending were able to get a good idea and appreciation of the ancient art of olive cultivation and production. I was also able to share some home cured olives I picked in Sonoma County.

As many of you know a gnat or olive fly has been infecting the local trees in Santa Clara County making the olives unusable, so fly traps, sprays and vigilance are needed in order to save the fruit. We talked about methodology at the seminar too. I will be trying to use some of these methods on my own trees and give you an update, God willing, next spring! On behalf of the IAHF I certainly want to express a special "grazie tante" to the Brigantino family for a memorable field trip and event.

On that last note, I also want to inquire of our membership, if someone has access to a moderately priced van or limo service for some of our members who are not able to drive long distances for field trips. The Cultural Committee would like to offer more field trips, especially since the Italian Cultural Institute has moved to a new home at Opera Plaza in San Francisco, and Il Museo Italo Americano is putting on some great exhibits, so I want to explore "transportation" options, in planning for 2016 events. -- Photos by Kathy Winkelman 🍷



My Day with Cousin Luciano Felzani: An Abruzzese Encounters Gran Sasso e della Laga National Park

by Steve Lyons / Edited by Pamela Oliver-Lyons



Apennines at ten thousand feet)?"

Difficult choice for me to make, but of course, it had to be Gran Sasso! Days before, I had seen the vineyard where my future grandfather, then a young man, had toiled. It was a breathtaking land in the shadow of the double peaks of the Gran Sasso which defined the landscape. And so up through the clouds our day's journey began. Little did I imagine, that by the day's end, this Abruzzo land would claim my soul, as it had my grandfather's over a hundred years before.

The climb began on forest lined roads. The fall foliage emerged out of the heavy morning mist which within a few hours and at a higher altitude, changed to open grassy plains under a clear blue sky. Small flocks of sheep were feeding far off in the distance. The temperature gradually got colder as we went higher but sun continued to shine. By the time we stood at the base of the Gran Sasso peaks I didn't notice the air being thinner. What I did notice was the air purity and chill, perhaps a smell of snow. Tall striped poles stood along the roadside. Luciano told me they were used to mark the snow fall and the area received significant snowfall.

It is no surprise that the Gran Sasso region holds some of the oldest ski resort areas in Europe.

Just below the Gran Sasso peaks, we stopped for a rest and cups of espresso at a small concession restaurant. The grazing

The morning began with my cousin Luciano giving me a choice, "What do you want me to show you?" "The home of Ignazio Silone (author of Fontamara), Sulmona (birthplace of the poet Ovid) or Gran Sasso (tallest mountain in the

sheep were closer now and so were a couple of very young and playful Maremmano-Abruzzese dogs, who lounged outside the restaurant. This breed of dog is world famous for herding and guarding flocks from wolves. They typically work in packs of four to six, with the lead dog wearing a heavy spiked collar when on duty. Several types exist such as: Marsicano, Aquilano, Pescoatanzo, Maiella, Peligno, Maremmano, and Maremmano-Abruzzese.

Each type excels at different tasks and vary as to structure, bite, and temperament. For instance, the Pescoatanzo is a show and working dog with a territorial instinct, while the Maremmano-Abruzzese is a working dog, gentle with people but "a veritable weapon against predators" (web.quipo.it). This breed type bonds to the sheep it protects and not the territory.



learned a lot from the restaurant personnel concerning the Medici control of the region which included the complete deforestation of the surrounding areas so that the Medici might use the land for raising sheep which produced the finest wool exported to Florence for their benefit.



After pausing to take a final look at the Gran Sasso peaks we headed off towards the ancient walled village of Santo Stefano di Sessanio. Luciano recommended a restaurant for lunch within a restored castle outside the village gate. Inside the castle, the interior stone floors were glass in some places allowing us to see the ruins beneath. We



The restaurant was fragrant with the smells of the spices used in preparation of lamb, lentils, fresh baked bread and the region's famous saffron. We were lucky to be able to witness fresh saffron being harvested by hand from crocus flowers. The Abruzzo region's cuisine is considered by many to have retained the authentic early roots of Italian cooking because of isolation and remoteness caused by the Apennines blocking connection to Rome for so many years. This has

changed since building the highway between Rome and Pescara a few years ago. Still, the old flavors of Abruzzo were very much present in our lunch. I selected the fresh lentil soup (the region is famous for lentils) and grilled lamb with vegetables. Why does food in Italy taste so good?

After lunch, we hiked the narrow streets and passages inside the walled village, exploring the nooks and crannies. I could feel the sense of time and history. When I saw the old Medici coat of arms on the arch of the old entrance gate, I was again reminded of the Medici influence. Santo Stefano di Sessanio is known as a "Medici Village in the heart of Abruzzo" and has been given the distinction of being awarded one of the "Borghi più d'Italia" translated as being "one of the most



beautiful villages in Italy". The views from the town remain breathtaking with sweeping views of the Apennines to the South and West that show the earliest strategic rationale in picking this location to build a fortified village. Prior to Medici control, the town origins dated before the Romans and had existed in one form or another to present time. It was heavily damaged in the 2009 earthquake as was so much of L'Aquila. The Medici Tower was destroyed, ironically because of the modern concrete pillars put in place to

accommodate the weight from an increasing number of tourists. The pillars inhibited the ancient structure from the usual give and take of the original building stones causing the structure to simply be shaken down. Also damaged was the 17th century Church

of the Madonna del Largo. Reconstruction has been slow but is happening throughout the village as evidenced by a growing population and business community.

The road down the Apennines from Santo Stefano di Sessanio was steep



and winding with many switchbacks with no shoulders and deep drops. Unlike the foggy climb up, the visibility going down was diamond clear, enabling us to see the towns perched on valley ridges off in the distance with glimpses of the Adriatic's dark blue sparkle in contrast to the lighter skyline. Each town we passed through had a fairy tale appearance as we descended but in my memory I held the twin peak image of the Gran Sasso which was now at my back. The towns of Rocco Calascio, a mountain fortress, in addition to the location for the George Clooney movie "The American" and Castel del Monte, another "Borghi più d'Italia", seemed embedded into the mountain rocks that surrounded them. Finally we reached the coastal plain and towns of

Civitaquana and Catignano where over a hundred years ago, my grandfather toiled in a vineyard in the shadow of the twin peaks of the Gran Sasso.

What a special day this was! I felt the blood connection to my heritage through the land itself, and I told my wife, "My ancestors came from this place, I am home." 🌀





Salute!

The world leader in wine making is now THIS country...

Buone notizie for the land of pasta and Lamborghini – Italy is also now the biggest wine producer in the world after a bumper harvest this year, pushing France back into second place. Spain has been hit by drought and further saw its output drop.

The European Union's farm federation assessed the 2015 grape harvest and said Wednesday that excellent weather in many member states had pushed up production by 2.7 percent.

Thierry Coste, an expert with the Copa-Cogeca federation, noted "good yields and quality, partly as a result of the better weather conditions." Production rose to 171.2 million hectoliters from 166.7 million hectoliters last year.

Much of eastern Europe shared in the good results. Spain, though, saw its production fall to 40.6 million hectoliters this year from 53.6 million hectoliters the year before. Italy's production totaled 50.4 million hectoliters. (Associated Press and thehornnews.com) -- Submitted by Richard Stewart ☺

❁ November Culinary Adventures ❁

This month saw two culinary programs, our holiday "biscotti" class and an October make up class on sausage making. Both were quite delicious programs, to say the least! As a reminder of our original premise for these programs, we are really trying to preserve the folk recipes of our local Italian American Community. Many of these dishes are handed down from family to family and even though there are literally hundreds of Italian cookbooks and classes, what makes these programs so special are the oral traditions of our presenters and trying to replicate "growing up in an Italian American household" and learning these special dishes handed down from family to family.

While the classes do provide recipes, at best they are approximations and variations of how the dish was prepared at home, with literally an endless variety of techniques. The one common denominator was quality of ingredients and the time to do it right. In the classes we try to accommodate the matter of time, since most of the programs are two hours long... and your homework is to try the recipes at home when you have the time to do it right.

For our "biscotti" night we actually had three types of cookies; Anna Tudino shared a special regional egg biscotti from Campagna, Maria Bandy, a fruit drop from Sicily, and Lucia Clementi and I prepared a fried egg dough holiday biscotti that has probably more names than regions in Italy! They are generally called "brugi" but in my dialect they are called "i cannariculli". They also come in many shapes from bows to small round balls, and are served with powdered sugar or honey. Interesting, too, we had some cookies left over from the class so I froze them, and later defrosted them for the sausage making class a week later, and they were quite good and still quite fresh.

Our sausage making class was also a great adventure, and our "maestro" was Joseph Fasano. Joseph also makes one of the traditional pasta sauces for our St. Joseph Day Celebration. Joseph concentrated on a basic Calabrese sausage, with pork, salt, fennel and red peppers. The class was a true seminar on sausage making, along with the herbs and spices that went into the sausage. Most of the

spices and herbs were homegrown, and in fact a couple of years ago, Joseph's garden and collection of herbs were featured in a San Jose Mercury News article. The sausage making class was also documented by Sal Campagna in a photo journey of the evening. We are going to try to make the photos into a slide presentation for those wanting to see the steps involved.

Generally, both the biscotti class and sausage making class emphasized "process" as much as ingredients, and that too is part of "timing". These two programs ended our culinary classes for 2015. We are now planning for 2016, and we are scheduled to begin our programs in early spring after St. Joseph's Day. Please contact Lucia Clementi or me at the IAHF if you have any special request or would like to be an instructor. By sharing your family culinary traditions you are part of our heritage of passing on these parts of roots to a new generation - from our roots in rural villages in Italy to the Santa Clara Valley and today's Silicon Valley, all in one class! - Article by Ken Borelli ☺

IAHF November Cooking Classes

Baking the Italian Way

What could be better than good friends, great cookies and lots of laughter? That's what we all experienced at the Holiday Italian Cookie Class that took place on November 5th at the IAHF. This sold-out class featured the creation of four fabulous Italian cookie recipes, including Jam Thumbprint Cookies, Biscotti all'ouvo, Frappe (also known as Bugie, Cenci, Chiacchiere, among others). Our expert instructors were, Ken Borelli, Maria Bandy and Anna Tudino. Ken taught the art of making Frappe cookies which are deep fried and drenched in powdered sugar or honey. Maria Bandy demonstrated the creation of her scrumptious Jam Thumbprint cookies, which were rolled in chopped walnuts and "printed" with strawberry jam in the middle. Anna Tudino taught the craft of making Biscotti all'ouvo, in which the dough is rolled out, cut and twisted or braided into various shapes and brushed with egg. Not only did we have the opportunity to sample the variety of these delectable morsels, we also took them home to enjoy later. Gracie mille to our talented instructors, all of our helpers and everyone who attended.

Sausage making with Joseph Fasano

Another sold-out cooking class in November featured a sausage making class with Joseph Fasano. Joseph was trained in sausage making from the time he was a young boy, so talk about being an expert! During the class, Joseph used techniques handed down from his family which included grinding fresh pork and soaking pork casings. The students in the class had the opportunity to work with the ground pork, fill the casings and cook the sausage. Also, they brought home freshly made sausage to cook later. Thank you, Joseph, for sharing your expertise with all of us!

If you haven't taken one of the IAHF cooking classes yet, you may want treat yourself to one or two in the future. Classes will begin again in the Spring and be sure to sign up early because they fill up quickly. Meanwhile, buon appetito!

-- Article by Lucia Clementi 🍷



Feast Of The Seven Fishes:



Only In America

Ask Gabriella Marchetti about the Feast of the Seven Fishes and she'll probably give you a look like you just served her a bad clam.

My mother, who was born and raised in Italy's Abruzzo region but has lived in the U.S. since the 1950s, has always maintained a distance between her own Italian culinary customs and those she perceives to be Italian-American. The Feast of the Seven Fishes—the elaborate seven-course fish dinner that many families of Italian descent serve on Christmas Eve—falls into the latter category.

"I never heard it called that," she said when I asked her about it recently. "Non esiste in Italia." Translation: It doesn't exist in Italy.

That is not to say Italians don't eat seafood on Christmas Eve. They do, lots of it. So did we at our home in New Jersey—pasta with tuna-tomato sauce, braised calamari, shrimp, skate wings, eel (both roasted and sautéed) and more. We just never assigned a number to the meal or called it the Feast of the Seven Fishes. To us it was either la vigilia (the vigil), as the feast is called throughout Italy or, more often, Christmas Eve dinner.

No matter what you call it though, this seafood extravaganza is becoming more popular, and not just in the homes of people of Italian persuasion. In recent years, restaurants have jumped on the bandwagon (fish wagon?), offering special seven fishes' menus on Christmas Eve and in the days leading up to the holiday. In some cities, including Chicago, Hartford, New York and Philadelphia these events are so numerous that food websites now post roundups of which restaurants are participating.

Dean Gold started serving a "Feast of the

No Less Than Seven Fish" at Dino, his Washington, D.C., restaurant, in 2006. This year the dinner debuted on Dec. 16 and continues through Dec. 24. "It's fabulously popular," Gold says. "Christmas Eve is one of our busiest nights." The dinner attracts not only extended Italian-American families, but also many of Dino's regular clientele as well as younger food enthusiasts.



"It creates a sense of community among our customers."

Theories abound as to the origins of the feast and the significance of the number seven. Most are tied to Roman Catholic traditions dating back to the 4th century that required members of the church to refrain from eating meat during certain holy days. But cookbook author Amy Riolo, who writes about food and culture and whose family hails from Calabria, says it's possible that the tradition predates Christianity and is rooted more in celebration than in abstinence.

"Fish was a celebratory food in ancient Egypt," says Riolo, who writes the blog Dining with Diplomats. "At one time people worshipped the Nile. The river flooded naturally twice a year and provided them with a bounty of fish. There were festivals around these occurrences." Many of these pre-Christian festivals were Christianized as the church's influence grew.

The number of courses or type of fish served at the meal is open to interpretation, Riolo says. Some maintain that the number seven stands for the seven sacraments, and others say it refers to the number of days it took God to create the universe. Other variations on the feast call for nine types of fish to be served, signifying the Holy Trinity times three and still others say the correct number is 13, for the 12 apostles and Jesus.

"Not many people observe these numbers in Italy," Riolo says. "It's much more popular here. Americans love themes."

We also love traditions. Not surprisingly, everyone's traditions are different and Christmas Eve menus vary from place to place and from family to family. Frank Fariello grew up in Rye, N.Y., but spent Christmas Eve at his Nonna Angelina's house in

the Bronx. "Spaghetti with clam

sauce was a fixture on our Christmas Eve table," says Fariello, whose blog *Memorie di Angelina* pays homage to her recipes.

Like me, Fariello knew nothing about the Feast of the Seven Fishes until well into adulthood. He decided he liked the tradition and incorporated it into his own Christmas Eve dinners. Among the traditional dishes he has served over the years are fritto misto (mixed fried seafood), baccalà (salt cod) and roasted eel. More important, though, was the significance of the meal. "To me the tradition was really about abundance and variety as much as being lucky." Fariello says now he celebrates Christmas Eve with extended family, including three nieces who don't care for fish. So they compromise, serving a meatless and fishless pasta course, mostly for the nieces, followed by fish for the rest of the family.

Maggie Debelius is Irish-American



but she married into an Italian-American family and so celebrates the Feast of the Seven Fishes with her husband's family. The first time the Arlington, Va., resident hosted the dinner about a decade ago, her son was an infant. Her menu was decidedly non-traditional and included Pepperidge Farm goldfish, Swedish fish, fish sticks, lox, a can of tuna and Dogfish Head beer. Oh, and crab cakes. "I was sleep deprived," she confesses.

Mary Louise Gerlach, also of Arlington, says she is fed up with the labor required to pull off a Seven Fishes dinner—cleaning and prepping the fish, cooking and serving it all. "I'm making beef tenderloin," she says about this year.

As for my family, we did finally embrace the concept of the Seven Fishes dinner, thanks in large part to my brother-in-law Tony, who brought the tradition with him when he married my sister. Although our menu has changed over the years, there are a couple of favorites that we all insist on, including my mother's braised calamari and her tuna-tomato sauce, which is spicy and savory and, best of all, counts as two fishes because it has anchovies. We'll still probably need to pull open a tin of smoked oysters or sardines to reach that magic number seven. Or maybe we'll pass around a bag of Swedish fish.

What are your holiday food traditions? We'd love for you to share them in the comments section below.

Fedellini with Christmas Eve Tuna-Tomato Sauce

Makes 8 servings

No matter what else changes on our Christmas Eve menu, the meal always begins with a bowl of pasta with this savory sauce,

rich with chunks of tuna and punched up with anchovies and capers. Fedellini are thin noodles that are slightly thicker than angel hair pasta. They absorb the sauce well. They can be found in well-stocked supermarkets. Substitute angel hair pasta (capellini) if you can't find fedellini. This recipe is adapted from my book "The Glorious Pasta of Italy" (Chronicle Books, 2011).



Ingredients

- 2 (28-ounce) cans whole peeled tomatoes, with their juice
- 3 large cloves garlic, lightly crushed
- 3 tablespoons finely chopped flat-leaf parsley
- 1 teaspoon fine sea salt, or to taste
- Generous pinch red pepper flakes
- 2 tablespoons extra-virgin olive oil
- 3 (5-ounce) tins imported Italian solid-pack tuna in olive oil, drained (reserve a little oil)
- 8 best-quality imported Italian or Spanish anchovy fillets in olive oil, coarsely mashed with a fork
- 1 tablespoon capers, rinsed, drained and finely chopped
- 2 (1-pound) packages fedellini or capellini (angel hair)

Instructions

Fit food mill with disk with smallest holes and set over a bowl. Pass the tomatoes through the mill to puree them and remove the seeds. Discard seeds. If you don't have a food mill, you can skip this rather fussy step and just use a potato masher to mash up the tomatoes in a bowl.

In a heavy-bottomed saucepan, put pureed or mashed tomatoes. Add garlic, 1 tablespoon parsley, salt, red pepper flakes and olive oil. Turn heat to medium and cook, stirring occasionally, 20 to 30 minutes or until the oil rises to the surface. Reduce heat to medium-low if necessary to prevent sauce from spattering or burning.

Stir in the tuna (with a drizzle of the reserved oil), anchovies, capers and remaining 2 tablespoons parsley. Cook sauce on medium-low heat for another 10 to 15 minutes, or until it has thickened in consistency and the flavors have come together.

Bring a large pot of generously salted water to a rolling boil while sauce is cooking. Add pasta and stir to separate noodles. Boil pasta according to package instructions until al dente. Drain pasta in a colander set in the sink, reserving about 1 cup of cooking water.

Return pasta to pot and spoon a generous quantity of sauce—several ladlefuls—over it. Gently toss pasta to coat with sauce. Add a splash or two of reserved cooking water to loosen sauce if necessary. Transfer dressed pasta to a warmed serving bowl or individual bowls and spoon a little more sauce over the top. Serve immediately.

By Domenica Marchetti
December 15, 2012 in Essays, Features
— Submitted by Richard Stewart

LETTER TO THE EDITOR

Dear Richard and IAHF,

I received the IAHF November Issue of the newsletter and just wished to express my gratitude for publishing my dad's obituary. I felt it important to let those that knew him, even from long ago, know that this wonderful gentleman (my dad) had passed. He was active in the SJ Civic Club and many organizations, especially those downtown San Jose. His building was on North First with Golden State and then Commonwealth, not far from Santa Clara Street, so he knew many of the old timers and people in the valley. I have heard from many and it is comforting hearing how well respected he was, as well as kind and good to all.

Best,

Carol Troedson (Fred Menichetti's daughter)

CHRISTMAS in Italy



In front of St Peter's cathedral in Vatican City (see image above), there is a huge Christmas tree put up and many families buy tickets to get entrance to the festive midnight-mass which is held by the Pope.

There is a festive atmosphere during the whole of December. Christmas markets with various stalls with typical food, Christmas sweets and gifts can be visited in many towns especially in Italy's northern Alto-Adige Region. In the image above you see the Christmas market in Bolzano and the image below shows a popular Christmas market in Rome.



On 6th of December, many families celebrate St Nicholas Day. Children write letters to St Nicholas asking for gifts and they hang up either a sock or put a plate on the table on Nicholas day's eve. Sometimes even a St Nicholas visits the homes of children. Then children sing a Christmas carol or recite a poem.

If the children have been good children throughout the last year, they will get some fruits, nuts and sweets from St

Nicholas, the naughty ones get usually also a sweet, but one lucking like coal. Find more insights to St Nicholas Day on Staci's website here. During the festive season and Christmas in Italy, a nativity scene, a 'presepe', is usually put up in churches, town squares and often in houses and is for many the most important parts of Christmas decorations. Especially the people of Southern Italy are fond of their nativity scene displays as the image below shows.



world. It is said that the crib scene was first used, when San Francis held his Christmas mass in front of a nativity scene and the people were admiring the beauty of the miracle of Christ's birth in a manger.



search of the new born Jesus baby. See two Italians dressed as 'zampognari' on the next page.

Did you know that the nativity scene display with a crib filled with straw, originally stems from Italy and is now common in many countries around the

In the Abruzzi region, there is a tradition that bagpipers, called 'zampognari' come into the towns and play their flutes and bagpipes for the people. They symbolize the shepherds who come in



On Christmas Eve, as in the old Catholic tradition, often no food is eaten during the day as this is a fast day. The festive celebrations start after midnight mass. Nowadays, 'Babbo Natale', the Father Christmas, brings presents to children on Christmas eve.

But as in true Italian style, gifts are exchanged only on January 6 that is the day of Epiphany. Then 'la befana', an old lady, comes in search to the houses for search of the Christ Child.

Children hang up their stockings, so that the befana can bring presents to the good children. The naughty ones get lumps of black sugar sweets. The arrival of 'La befana' is celebrated with traditional Christmas cake, the panettone, a sweet yeast cake, you can see below.

Now we wish you 'Buon Natale', that means Merry Christmas in Italian. And 'Buona Festa', have a great holiday! Merry Christmas!!

Kids-World-Travel-Guide
-- Submitted by Richard Stewart ☺



Check out these great YouTube videos!

An Italian/American Presepio
Nativity in the World
From Naples to New York
[Click Here to Watch](#)

Rick Steves'
European Christmas
Part 8 Italy
[Click Here to Watch](#)

La festa di oggi
ggi e' la feste di Ognissanti
[Click Here to Watch](#)

Christmas in Italy
Tradition: Food
[Click Here to Watch](#)

Italian American Culture
[Click Here to Watch](#)

California Christmas
[Click Here to Watch](#)

School Lunch In Italy

Best thing is to watch the kid's faces! And watch some of the other videos offered at the end.

[Click Here to Watch](#) -- Submitted by Frank DeTurris

Anyone for Bridge Lessons?



The bridge teacher who has been teaching at the Jewish Community Center for many years would like to teach at the IAHF. If you would be interested please e-mail me at linda.binkley@iahfsj.org or call the IAHF at 408-293-7122 and leave your contact information. E-mail contact is preferred to save correspondence time. Also, please indicate a preferred time for the lessons.

-- Submitted by Linda Binkley ☺



Buon Natale!

www.aboutitaly.com

During Christmastime, one readily observable difference between Italy and the United States, for instance, is the lack of crass commercialism that threatens to swallow up and completely secularize the holiday. For instance, instead of writing letters to Santa Claus asking for presents (or, in the digital age, e-mailing Santa Claus), Italian children write letters to tell their parents how much they love them. The letter is normally placed under their father's plate and read after Christmas Eve dinner has been finished.

Italians have also adopted some of the northern European traditions as well. Nowadays, especially in northern Italy, a fair number of families decorate an evergreen tree in their home. Here are some other rituals, customs, and traditions practiced by Italians during the Christmas holidays:

Ceppo: The ceppo is a wooden frame several feet high designed in a pyramid shape. This frame supports several tiers of shelves, often with a manger scene on the bottom followed by small gifts of fruit, candy, and presents on the shelves above. The "Tree of Light," as it is also known, is entirely decorated with colored paper, gilt pinecones, and miniature colored pennants. Small candles are fastened to the tapering sides and a star or small doll is hung at the apex.

Urn of Fate: An old tradition in Italy calls for each member of the family to take turns drawing a wrapped gift out of a large ornamental bowl until all the presents are distributed.

Zampognari and Pifferai: In Rome and surrounding areas bagpipers and flute players, in traditional colorful costumes of sheepskin vests, knee-high breeches, white stockings and long dark cloaks, travel from their homes in the Abruzzi mountains to entertain crowds of people at religious shrines.

La Befana: Kindly old witch who brings children toys on the Feast of the Epiphany, January 6. According to the legend of la Befana,

the Three Wise Men stopped at her hut to ask directions on their way to Bethlehem and to invite her to join them. She refused, and later a shepherd asked her to join him in paying respect to the Christ Child. Again she refused, and when night fell she saw a great light in the skies.

La Befana thought perhaps she should have gone with the Three Wise Men, so she gathered some toys that had belonged to her own child, who had died, and ran to find the kings and the shepherd. But la Befana could not find them or the stable. Now, each year she looks for the Christ Child. Since she cannot find him, she leaves gifts for the children of Italy and pieces of coal (nowadays *carbone dolce*, a rock candy that looks remarkably like coal) for the bad ones.

Holiday Season: On the Italian holiday calendar December 25 isn't the only special day. Throughout December and January there are a number of religious holidays to mark the season.

December 6: La Festa di San Nicola - The festival in honor of St. Nicholas, the patron saint of shepherds, is celebrated in towns such as Pollutri with the lighting of fires under enormous cauldrons, in which fava (broad beans) are cooked, then eaten ceremoniously.

December 8: L'Immacolata Concezione - celebration of the Immaculate Conception

December 13: La Festa di Santa Lucia - St. Lucy's Day

December 24: La Vigilia di Natale - Christmas Eve

December 25: Natale - Christmas

December 26: La Festa di Santo Stefano - St. Stephen's Day marks the announcement of the birth of Jesus and the arrival of the Three Wise Men

December 31: La Festa di San Silvestro - New Year's Eve

January 1: Il Capodanno - New Year's Day

January 6: La Festa dell'Epifania - The Epiphany

— Submitted by Richard Stewart ☺

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[Tap Here
to see Forever
Tango Star
Performers from
Dancing with the
Stars](#)

The Hottest Show in the World is Coming to Town: Forever Tango, Luis Bravo's internationally acclaimed dance spectacular, features 14 Tango Dancers, direct from Argentina, accompanied by a eleven-piece Bandoneon (German Accordion) and string orchestra.

Forever Tango is music, drama, culture, a way of life. The popularity of tango has exploded all over the world. Sensuous and sophisticated, the tango is a feeling that you dance. A story is channeled through the flick of the leg, the tug of a hand, the tap of a foot, and the arch of an eyebrow. It's passionate, yet melancholic. Tender, yet violent. You dance it with somebody, but it is so internal, you dance it by yourself. Sixteen world-class tango dancers, one vocalist and the eleven-piece *Forever Tango* orchestra will leave you breathless.

Forever Tango took San Francisco by storm in 1994 and set the record for its longest-running touring show: 92 weeks at Theater On The Square, and hailed as "Forever magical. Sensual musical has perfected the passionate power of famed dance," by the San Francisco Chronicle. The show then moved to Broadway and toured the United States widely, as well as making appearances all over the world.

FERMI AWARD GOES TO ANOTHER ITALIAN

President Obama Honors Extraordinary Scientists who Advanced Our Understanding of the Natural World

Professors Claudio Pellegrini and Charles V. Shank received the 2015 Enrico Fermi Presidential Award

President Obama and the Department of Energy (DOE) honored the exemplary careers of two scientists, Italian Claudio Pellegrini, of the University of California, Los Angeles (UCLA), and Charles V. Shank, of the Howard Hughes Medical Institute, with the Enrico Fermi Presidential Award. Established in 1956, the Enrico Fermi Presidential Award is given to individuals to recognize their exceptional scientific, technical, engineering, and/or management achievements that have advanced areas of research and technology related to the broad missions of DOE. The award was named in honor of Nobel-Prize-winning Italian physicist Enrico Fermi, who achieved the first nuclear chain reaction in 1942.

The two awardees have made significant contributions to advance scientific research in the United States and around the world. Professor Pellegrini has spent his career working on pioneering research to advance our understanding of relativistic electron beams and free-electron lasers. His work has contributed to the development of the world's first hard x-ray free electron laser (XFEL), which has given researchers new resources to understand our natural world, enabling the study of new areas of ultrafast x-ray physics, and fields spanning atomic physics, plasma physics, chemistry, biology, and material science.

Prof. Pellegrini is the second Italian to receive this award. The first was Prof. Ugo Fano, from Turin, in 1995. Fano worked in Rome where he was senior member of the "Via Panisperma boys". From *Whitehouse.gov* -- Submitted by Valeria Roman 🌸



A Little *Italian* By Request

Siete pronti per il Natale? / Are you ready for Christmas?

Il Natale / Christmas

Buon Natale / Merry Christmas

Babbo Natale / Santa Claus

Il regalo di Natale / Christmas present

La vigilia di Natale / Christmas Eve

L'albero di Natale / Christmas tree

Il canto di Natale / Christmas carol

Il biglietto di auguri / Christmas card

Il presepio / Nativity scene, creche

Gesu' Bambino / The Christ Child, the Baby Jesus

Il Capodanno / New Year's Day

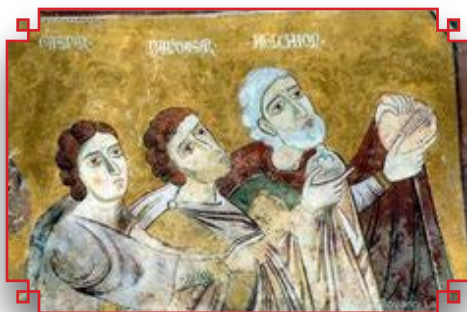
Gli auguri di Capodanno / New Year's greeting

La Festa dell'Epifania / The feast of the Epiphany, Twelfth Night, Jan.6

La Befana / Kindly old witch who bring toys to children on Twelfth Night

I Re Magi / The Magi, the Three Kings, the Wise Men who brought Jesus gold, frankincense and myrrh on Twelfth Night.

-- Submitted by Linda Binkley 🌸





The Fountain of Trevi

This massive, monumental fountain made famous to non-travelling Americans through the song "Three Coins in the Fountain" and through the movies, "Roman Holiday" with the darling Audrey Hepburn, and "La Dolce Vita" with the ever-naughty Anita Ekberg, has just reopened. It has undergone a restoration costing in excess of two million euros and financed by the fashion house of Fendi. (Buy Fendi!)

This magnificent masterpiece of sculpture and architecture is located in the historical center of Rome at the confluence of three streets 'tre vie' in Italian, thus its name "Trevi". Its construction was begun in 1453 and grew out of a repair project!

Pope Nicholas V decided to upgrade the aqueduct conduits built by Agrippa in 19 B.C. (I guess it was time!). The project continued forever, passing through several Papacies. Remember, at that time the Popes were political entities governing a large swath of land called The Papal States. Pope Clement XII decided to get the job done and gave the work to Pietro da Cortona and then to

Bernini. Both made outstanding contributions to this gigantic project. The architect who finally completed the fountain in 1762 was Giuseppe Pannini. That's 300 years later!

The fountain is really huge... about 861 feet high, and 161 feet. The central theme is *taming of the waters*. It is replete with Roman mythological allusions with Oceanus, a god of the waters, standing center stage. All throughout are nods to Roman times. In separate niches flanking Neptune are the statues of "Abundance" on the left and "Health" on the right, Abbonanza and Salubrita` in Italian. The seahorses, called Placid and Furious delight the viewer. Interestingly, the coat of arms

of the Orsini Family is stands on the cornice (they must have donated!). And Agrippa himself is honored and depicted in bas relief just above the main niche which is a nice touch since he started the whole thing.

It's something to see. If you toss a coin in the fountain, you are sure to return!

-- Submitted by Linda Binkley ☺



Linda,

Interesting to see the Orsini Family mentioned. The Orsinis were very close long time friends of my mother's family in Italy going back many generations. The Orsinis also lived in Naples. They had an apartment right by the Royal Palace just around the corner from my mother's family apartment. My mother's family apartment was destroyed during WWII. I'm not sure what happened to the Orsini's apartment.

One day Principessa Orsini was visiting my mother's family in their newly located apartment in Naples. They were talking about my mother's wedding and what my mother would wear as a wedding dress. Materials were nearly impossible to be found because of the devastation of Naples from WWII. My grandmother went to her linen closet and chose a brand new white bed sheet. After a family discussion, it was decided the bed sheet would become the wedding dress.

The Orsinis opened up their factory, that was closed throughout the war, and got some of their workers to dye the bed sheet sky blue. This was their wedding gift to my mother. This is the story that is told in my mother's war bride story. Also, the Orsini Family continued paying their employees throughout the war even though their factory was closed. I'll send you a picture of the wedding dress.

Best, Richard Stewart ☺



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

Richard Stewart, IAHF Newsletter Chairperson 

*Thursday, December 17, 2015, 6:30 pm
ACT Strand Theater, 1127 Market St. San
Francisco*

Being Leonardo Da Vinci: Interview Impossible

A One-Act Play by
Massimiliano Finazzer Flory

(in Italian, with English over-titles)

Discover the Man Behind the Genius: his Secrets, his Passions, his Beliefs

Program

6:30 pm: Cocktail

8:00 pm: Show

Proceeds of the event will support new classes of Italian language in Northern California and beyond.
The results of the 2014 "We Love Italian" campaign will be presented at the Cocktail



*Consulate General of Italy
San Francisco*



Thank you for supporting the teaching of the Italian language!

Keeping Italian Traditions In an Italian American Life....



It's been a while since my last post, but I had to sit down right now and write about this..because lately it's been weighing on me heavily. In previous posts, I've talked about the struggle in maintaining our Italian cultural traditions in our everyday Italian American lives, but I feel as the days goes on and I become busier with projects and just keeping up those important traditions seem to be taking a back seat.

So you may ask, 'what are those traditions?' and quite honestly I would say not all Italians or Italian Americans have the same traditions, but one thing is very consistent and that's maintaining a strong family connection. When we are all so busy with our daily lives, it does become a challenge to spend that time together, or respect your holidays like Easter, but it seems reality of life in America dictates. For example, my brother was so upset about the fact that he had to work on Easter, his job has certain days assigned to holidays.. so it was hard for him to take that day as a holiday. Of course, my family we were certainly sad not to see him for the day, but we understood he had a commitment to work.

When discussing traditional Italian families, it's pretty customary that we take care of each other in some form or another, whether it's just being there for someone or actually doing a physical favor. If any of my family members call me and says 'I need help with....' – you can bet your ass I will be there for them. I usually get strange looks from people when I tell them how much I did for my sister, mother, father or brothers and likewise if I share a story about how my brother went above and beyond for me, because I know the American mentality is really everyone kind of does their own thing and family members talk to each here and there. Well, we know that's not the case with the Italian American family. We talk to each other all the time and try to see each other as much as possible.

I was having a conversation with friends the other day, they happen to be Italian American, I was talking about that new show on TLC,

"Mama's Boys of the Bronx." Of course as we know many reality shows are exaggerated and larger than life and usually with a negative stereotype on the Italian American. I asked my two friends, "do you think this show is exaggeration or reality?" They having grown up and lived in the Bronx said something to the effect, that's it's real but somewhat glorified.. of which I agreed. Look, we would all be lying if we said our Italian mothers don't do everything for us and treat their sons like kings. I know my mother does, if my brothers are around, my mother starts cooking and serves everything up just to make sure they've eaten and are happy. But with that, my mother takes great pride and happiness in making her sons happy and making

sure she spoils them. To her she shows a part of her love this way. So, if you're not exposed or educated on these traditions in the Italian American family you might watch that show and say 'wow, these guys live at home with their moms and their mothers spoil them..' I say yes and no.

Not all Italian American men live like the guys on the show. Of course, there are limits to what's normal and not, but I'm talking

about the factor that most Italian women take pride in spoiling and taking care of their children. I would probably do the same, it's a learned behavior - a part of my culture. Even till this day, if I have lunch with my father, I cook lunch and I serve it...or if my brothers come over.. I do the same.. I cook and serve the food, which most people wouldn't think true of me, but I am old school and love doing that for people I love. It gives me happiness to know I did something that my family appreciates.

Where do these traditions fit into our daily American lives? Will we maintain those traditions like our Italian mothers did?

By Isabella / italianamericangirl.com

- Submitted by Richard Stewart ☺



Photo Credit: TLC

ON WHAT IT MEANS TO BE AND LIVE AS

An Italian American Today

Posted by Vincent Scordov

The year was 1997 and I was a college junior applying for a prestigious fellowship for first generation college students. The fellowship provided funds and a mentor to guide and prepare students for graduate work in the humanities and sciences. The fellowship had strict academic and social-economic requirements. On the socio-economic side, students were expected to be first generation college students, fall on the lower end of the income scale, and come from an ethnic group that were/are underrepresented at US graduate programs.

In my view, I was qualified for the above fellowship and was excited to apply. The question as to whether I was from a distinct ethnic group (underrepresented in academic circles) was not an issue in my mind (the last I checked most prestigious universities had faculties brimming with waspy sounding last names and not surnames ending in vowels). After all, I did not learn to speak English until I was 5 and thought the American side of my Italian-American moniker was just a way of acknowledging that we breathed the air in New Jersey and not Calabria; I spoke, ate, lived amongst, and thought like an Italian, so I was a true Italian

When I got the call from the faculty advisor alerting me that I would not be selected for the summer fellowship program, my immediate reaction was rage. Not because I had been denied, but rather because I had been denied for not being from an appropriate "ethnic group"; at least the groups that were currently in fashion as being minorities in the US and in turn at Academic institutions. I pleaded my case with the advisor and asked, for example, how many of the students that had been selected spoke a second language or had been to the region/country that deemed them to be a minority, for example? The answers that came back were disheartening and I felt betrayed.



The incident made me think long and hard about what it means to be an Italian-American living in the United States today. Unlike Geremio and his son Paul in Pietro DiDonato's classic novel *Christ in Concrete*, being an Italian American in New York at the turn of 20th century did not come with the added effort of proving one's status as an American with Italian ancestry. After all, Geremio's son Paul was Italian, although born in New York

(like the author who was born in West Hoboken). No one at the turn of the 20th century would accuse Paul as being an American, rather he was an Italian who happened to be born to recent immigrants from Italy. Suffice it to say, if such an academic fellowship existed in Paul's time, he would have surely qualified as being part of a true ethnic group.

So, what has happened to the Italian-American in the 90+ years since DiDonato's seminal novel? Has the Italian-American remained truly unique with

strong ties to what it means to live like an Italian in a foreign country? Or have the images of Sonny, Tony Soprano and the cast of Jersey Shore penetrated our media and fame driven society so deeply that to be Italian in America is solely about being involved in crime, putting gel in one's dark colored hair, and consuming tomato sauce?

Again, what has happened to the attributes of the Italian American that were so pronounced and vivid in DiDonato's America yet so dull and mis-represented in our current epoch? In my view, unadulterated assimilation has happened (some self induced and some pushed by the larger American society) of the negative kind that leaves the current Italian American

in a state of watered down culture and misrepresentation (in short, what we have in the United States today are many pseudo Italian-Americans).

All is not lost for the modern Italian American, however, and there are glimpses of living the Italian way in America that are centered on practical living, working hard, eating well, and simply living the Italian way. I see first and second generation Italian Americans shunning the popular, and myth driven, portrayals of the goofy, unintelligent, Tony Soprano (don't let the literary critics convince you he was a seminal and complex TV character; he was a mafioso with strong survival instincts) and argue that being Italian in America is just that; namely, living like a typical Italian that has been transplanted to North America (with a focus on food, family, friends, and enjoying deep and meaningful experiences every day).

So, how do you live as an Italian in America today?

-- Submitted by Richard Stewart ☺



Murphy's Law ("If anything can go wrong, it will") was born at Edwards Air Force Base in 1949 at North Base. It was named after Capt. Edward A. Murphy, an engineer working on Air Force Project MX981, (a project) designed to see how much sudden deceleration a person can stand in a crash. One day, after finding that a transducer was wired wrong, he cursed the technician responsible and said, "If there is any way to do it wrong, he'll find it." The contractor's project manager kept a list of "laws" and added this one, which he called Murphy's Law. Actually, what he did was take an old law that had been around for years in a more basic form and give it a name. Shortly afterwards, the Air Force doctor (Dr. John Paul Stapp) who rode a sled on the deceleration track to a stop, pulling 40 Gs, gave a press conference. He said that their good safety record on the project was due to a firm belief in Murphy's Law and in the necessity to try and circumvent it.

Aerospace manufacturers picked it up and used it widely in their ads during the next few months, and soon it was being quoted in many news and magazine articles. Murphy's Law was born. The Northrop project manager, George E. Nichols, had a few laws of his own. Nichols' Fourth Law says, "Avoid any action with an unacceptable outcome."

The doctor, well-known Col. John P. Stapp, had a paradox: Stapp's Ironical Paradox, which says, "The universal aptitude for ineptitude makes any human accomplishment an incredible miracle." Nichols is still around. At NASA's Jet Propulsion Lab in Pasadena, he's the quality control manager for the Viking project to send an unmanned spacecraft to Mars.

Murphy's Law or Sod's Law?

While I admit that the name of Murphy's laws is a pleasant one as is the story of how it came to light, but the original name for 'if anything can go wrong it will' was sod's law because it would happen to any poor sod who needed such a catastrophic event the least. It also removes the ability to say "I coined this phrase!" because sod's law has been around long before any living man and has existed in many forms for hundreds of years. In the English County of Yorkshire I know it to have been around for generations because it has been passed through several Yorkshire families I know. But this original name is dying out because sod over here is a cursory so is not used much. Murphy's on the other hand is nothing insulting or lacking in hope I hope this clears any problems up and while this maybe hard to come to terms with, think about it, would such an obvious piece of logic have only come about in the second half of the 20th century????

Chris Monkman In the late 1960's I read an article that was photocopied from a magazine where I saw the term "Murphy's Law" coined. Should I say, I believe the term was coined in this article. It had a photo of a bearded man in the upper right corner. The article began simply by describing all the things that had gone wrong in Murphy's life. Near the end of the first section of the article it described the formalization of Murphy's Law, as Murphy was waiting for the pending birth of his first child.

Later in the article other formulations/corollaries of Murphy's law were described. The most memorable one was the mathematical formulation. It was pictured in the text as $1 + 1 \rightarrow 2$, where the \rightarrow was a hand with the index finger pointing to the right. The text defined \rightarrow as "hardly every equals".



What prompted me to write this was the foot note on this page, where the author of this comment indicated that the law was not formalized at Edwards Air Force Base, but rather another source.

To the best of my memory, it was in or about the fall of 1968, I saw the photo copied article that presented Murphy's Law. I do not remember the magazine or it's date.

What lead me to this site was the quest for the article described above. To my suprise and disappointment, no one

has included the article.

I would be interesting to publish this description and see if anyone else remembers the article or any other facts that would help find it.

Another story about the origin of Murphy's Law

Commander J. Murphy USN was a procurement officer for the US Navy in the 1930's. He was in charge of the procurement of aircraft. When monitoring the design and development of new aircraft, he tried to instill simplicity of maintenance into the likes of Douglas and Grumman. Apparently one of his most belabored expressions was: "If an aircraft fitter on one of our carriers can re-install a serviced component wrongly, then one day he will."

Gradually, this got changed into the more familiar version we know today, according to the version on the origin of Murphy's Law I heard. Incidentally, a lot of Brits think that Murphy's Law is an Irish joke.

Murphy is an Irish name of course, and the Irish have been the butt of jokes from Brits for a long time. Anyway, a lot of Brits seem to think that what Murphy's Law refers to is that the Irish are to blame for things going wrong because they are careless or stupid or both, at least according to British mythology on the Irish.

The Desert Wings / March 3, 1978

-- Submitted by Richard Stewart 🌀

Cena Fuori at Aldo's Restaurant: Where Were You!!!



Sixty IAHF members gathered at Aldo's for our monthly *Cena Fuori*. Aldo, a native of Naples, created a beautiful menu for us with four choices of entrée. The evening was unhurried and each course was delicious. We were all gathered together at one end of the restaurant which made for easy socializing. The accordion player was playing lovely Italian tunes, but alas, the music could not compete with our lively conversation.

Besides his beautiful Aldo's Restaurant where many of us were introduced to the wonderful singing of Pasquale Esposito, Aldo also owns Aldo's Café in Los Gatos which serves up mouth-watering casual fare such as pizza and calzone and a variety of soups, salads and pasta dishes.

Thanks to Steve and Rose Cornaglia and Ken Borelli for organizing and reserving space for us this month. If you are interested in joining in, *Cena Fuori* always appears on our website under Events as well as on the last page of the newsletter. Our next dinner together will be at Giorgio's, San Jose, on January 28th, 2016. Start the year out with us! -- Submitted by Linda Binkley 🍷

IAHF Quarterly

Schedule of Events*

December / Dicembre 2015

Friday, Dec. 4 / The 28th Annual World of Italian Opera and Holiday Boutique, Holiday Buffet with arias by the Resident Artist of Opera San Jose / \$35.00 IAHF Members / \$40.00 Non Members / \$20.00 Students with Valid ID

Thursday, Dec. 17 / Noon / Regional Lunch and traditional "Festa di Natale" Celebration

January / Gennaio 2016

Thursday Jan. 21 / Noon / Regional Lunch, featuring the Swiss Italian region of Il Ticino, with our Tincinese consultants

Thursday, Jan. 28 / 7:00 pm / Cena Fuori -- Giorgio's Italian Food and Pizza, on Foxworthy Ave. San Jose

Saturday, Jan 30 / Annual IAHF /Tricarico Club Benefit Polenta Dinner, with Tony Amato and his Tricarico Culinary Team

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

[www.iahfsj.org/programs/
events/rsvp](http://www.iahfsj.org/programs/events/rsvp)

RSVP for all events (unless otherwise noted) by emailing eventsrsvp@iahfsj.org
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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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Contact

Richard Stewart
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Christmas in Italy





-- Submitted by Richard Stewart