

IAHF NEWS

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

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DIANE AYALA / IAHF NEWSLETTER EDITOR-IN-CHIEF



President's Message

Dear Members and Friends of the IAHF,

Ah, Ferragosto!!! Time for all of Italy to head to the countryside, the lakes, or the beach to escape the sweltering heat of the city. And if you've ever tried to drive or find parking along the beach, you quickly realize why all the Italians have abandoned their cars in favor of a sporty Vespa so they can weave through the traffic and park anywhere they want. Old men, in their just-too-tight Speedos crowd the beach, and the younger set sleep most of the day so they can join the revelry at the bars and dance clubs all night. This is the time where a cold gelato suddenly seems worth the tourist mark-up and you see smiles abound on the faces of everyone you pass. But there are two sides to the coin – in order for all of Europe to vacation in August, there remain the workers who

must keep the tourist attractions, restaurants, and stores open taking on the mass rush of tourists. These are the dedicated staff who give up joining their friends in the summer excitement to provide the much-needed goods and services enjoyed by all of Europe. At home, these would be our Festa volunteers.

This year as an exceptional challenge – not only did they need to plan and host a touring entourage of twenty-two visiting dignitaries from Italy (Gruppo Sbandieratori e Musici del Palio del Niballo di Faenza), but they had the added burden of ensuring the safety of our patrons and guests at the event given recent events. As a survivor of a workplace mass shooting, I know very well the emotional toll these incidents cause, and the disturbing overtones of these senseless acts. Our Festa team led by Nancy Morreale were undaunted and managed to update our emergency procedures, draft Chuck Gullo as our security expert, include additional police recruitment presence, and work the added security necessary to make our event as safe as possible.

The planning and effort needed to pull off an event of this magnitude is impressive, and to do it with the visiting guests and added activities this year, and the need for a safer environment has made this an exceptional challenge and I am truly proud of our team!

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Wow! What a Festa! The weather cooperated and all the planning paid off. This was an incredible event and I saw smiles everywhere I looked. The Sbandieratori did not disappoint as they marched through the Festa gathering crowds and anticipation. There was a great gathering at all the performances and the crowds couldn't get enough. Also new this year were the Italian Renaissance Swordsmen, who were particularly popular with the kids – but they know enough to bring plastic swords for them. The food was so good, we ran out a bit early Saturday but managed to restock in time for Sunday. Although we were down to four wineries, the Wine garden was just as popular as ever thanks to the addition of the First Street Opera performances.

After the Festa, I made a point of going around to all the other Italian Organizations I could find to thank them for their participation. We had some good and spirited discussions, but there was agreement that we need to find a way to work better together to help promote the Festa and the Italian culture. I am looking forward to collaborating more closely with these other incredible organizations to see how we can best help each other!

-- Felix Dalldorf / fdalldorf@gmail.com 

EVENTS @ A Glance

MORE INFORMATION ON PAGE 21

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

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

Sep 26 / Cena Fouri / Al Castello Ristorante, 2083 Camden Ave., SJ / \$40 at the door

Sep 29 / Frank Di Salvo Dinner/ Concert / IAHF Hall / \$50 adults / \$25 12 and under / Under 6 Free

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

Oct 8 / General Membership Meeting & Dinner / IAHF Hall / 7 PM / All Members Welcome

Oct 17 / Regional Lunch / IAHF Hall / Veneto / \$15 members / \$18 guests

Oct 18 / West Bay Opera's Nabucco / Lucie Stern Center, Palo Alto / \$50 / Contact IAHF Office

Oct 31 / Cena Fuori / TBA / \$35 at the door

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



IAHF OFFICERS

- Felix Dalldorf - *President / Chief Executive Officer of the Corporation*
- Frank De Turris - *Chief Financial Officer / Treasurer*
- Ken Borelli - *1st VP / IAHF Events (including Annual Italian Festa) / Cultural Activities / Grants*
- Marie Rose Dalldorf - *Corporate Secretary / Scholarship Chair*
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- Azie Habib - *Board Member*
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- Jan Prinzivalli - *Board Member*
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• ✨ • SCHOLARSHIP FUNDS • ✨ •

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

Just recently, Nina Boyd made such a donation to honor recently deceased Eddie Owen, thereby establishing the Owen Memorial Scholarship Fund. If you are interested in contributing to the Owen Memorial Scholarship Fund or setting up your own fund, please contact the IAHF Office at 408-293-7122 or visit our website at www.iahfsj.org

-- Article by Marie Rose Peirano Dalldorf ✨





LEGACY CIRCLE

The following Members chose to honor the contributions of the IAHF to the community with a remembrance in their estates.

◆ LINDA & BOB BINKLEY ◆ ROSE CRIMI ◆ STANLEY OLIVAR ◆

If you would like to consider becoming a Legacy Circle donor, please contact legacy@iahfsj.org for more information.

MEMBER

SPOTLIGHT

BENVENUTI *New Family, Individual & Student Members from February 2018 to September 2019*

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| <ul style="list-style-type: none"> Nicholas & Shannon Adams Jose & Darlene Alvarez Bibiana Alves & Osvaldo Martinello Jr Janine & Brett Arietta Edna & Nicole Asquith Vivian Mazza Atchison Kate Boardman Carmen Bregoli Sherry, Grant & Ashley Campbell Ronald & Bernadette Carlini Dee Chase & Carl Rook Dianne Chiechi | <ul style="list-style-type: none"> Jeanie Colclough Karen Curci & Robert Smith Stefania Dal Zio & Massimiliano Lucas James & Lorraine Fitch Emma Fontana Maryjane Genco Anthony Georgilas & Doris Roth Carole & William Jameson James Kenny Catherine Kilkenny Kari Larsen & Synnova Bjerke Christopher & Jennifer March | <ul style="list-style-type: none"> Daniene & Bill Marciano Eileen Marquardt Christina McDade & Shance Ordell Diane & Steve Moffett Mary L. Moreno & Bianca Thompson Roger Okamoto Umberto Pala & Sharlene Nathews Angelena Sanfilippo & Donald Paxton III Laura Bianchi Payne | <ul style="list-style-type: none"> Marilyn Payne Stephanie Petrossi Tiffany Petrossi Adria Pulizzano & Thomas Boyce Mike & Dianne Rosano Deborah Sadler Renita Taccolini & Steve Albanese Justine & Alessandro Turturici Kristina Underhill Neal & Therese Van Keuren Antionietta Bonfiglio Vetere |
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GRAZIE *2019 Patron Members*

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|---|--|--|

So we go from a grocery store in June to the "piazza" inside the Garden Theater in July – Special call-out to IAHF member Bridget McKay for being the wizard to introduce us to this hidden culinary gem in our very own neighborhood!

Dolce Sicilia is a food company created by the Federico Family, who emigrated from Messina, Sicily where they lived until 2008. This hidden treasure is nestled inside the Garden Theater arcade and boasts showcases of beautiful, mouthwatering Dolce, including pastries, cakes and cookies as well as home crafted gelato with such appealing flavors as limoncello, pineapple, Peroni beer, chocolate and more!!

Don't be misled though – this family-owned enterprise serves up original Sicilian recipes from soups, salads and panini to diverse pasta preparations, breaded veal cutlet, Braciola Siciliana, Spiedini Pancetta & Pollo and Sicilian stuffed breads "Rosticceria."

Domenico Federico is the owner and his "staff" consists of his papa, Pasquale, and his mama, Ana. This family trio of friendly, gracious, hospitable and efficient "amici" explain their pride: "at Dolce Sicilia, we are passionate about quality, and believe that it all starts with prime ingredients, which are hand crafted to perfection following our family recipes to create confectionery products that will surely captivate your taste buds."



And boy did they!!

Almost 50 of us were seated at a mile-long table draped dramatically in green, white and red tablecloths – the birds-eye view of the Italian flag! Select wines were available for purchase with a gracious discount being applied courtesy of the Federicos.

Our entrée choices were their house specialty, lasagna prepared with a Béchamel and Bolognese Tomato Ragu Blended Sauce, or another house specialty, Pasta alla Norma which showcased a mouthwatering Tomato Eggplant Sauce. Both were more than exceptional – not only in serving size (!), also in flavors, texture and appearance. Huge wooden bowls of crisp mixed green salad garnished with fresh oranges and cherry tomatoes were passed along the table as were baskets of fresh French bread.

Our sweet tooth was satiated with either the very fresh crisp and creamy cannoli filled with a smooth, sweetened ricotta with chocolate chips

– or the refreshing limoncello gelato – both of course house made!

A destination worth re-visiting again – and again – and again! Thank you Bridget! Thank you, Ken and Stanley! And Bravo, Dolce Sicilia!

-- Article by Cathy De Maria 🍷

VERDI'S NABUCCO

by West Bay Opera

A field trip is in the planning!! West Bay Opera is doing Giuseppe Verdi's Nabucco, October 18th through the 27th. This is an early Verdi opera that was performed at La Scala in Milano in 1842, and literally put Verdi on the map as a major operatic composer, as well as an Italian patriot.

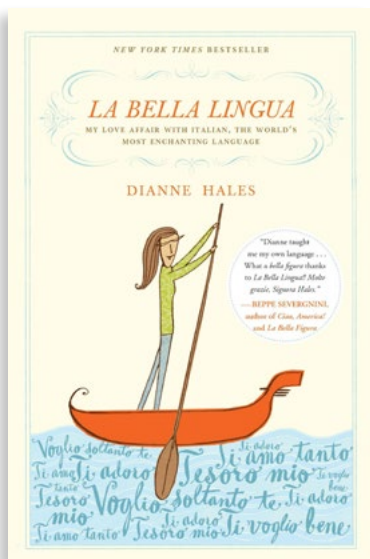
The theme of the opera is the Biblical exile of the Hebrew people and their yearning to return to their homeland. Italy at that time was under the occupation of several foreign powers, and the unification of the country was a dream of many, hence the tale resonated with the Italian nationalists. Northern Italy and Milan specifically were under the dominance of the Austrian Empire. The Austrian censors were out in force to prevent any sort of expression of Italian nationalism, so the theme of the opera took on symbolic proportion. The opera itself presents one of the most patriotic scores in the Italian repertoire, "Va Pensiero", and the censors were hard pressed to stop the singing of the piece. In many ways, even today, it is the unofficial national anthem of Italy. IAHF member Daniel Burns is also a part of the Nabucco Chorus. Verdi wrote many stirring melodies to incorporate into his operatic choruses, and this is one of his most memorable.

The IAHF has secured a block of 20 tickets for opening night, on Friday, October 18th at the Lucie Stern Theatre, 1305 Middlefield Rd., Palo Alto. We are grouped together in the back orchestra center area. The performance is at 8pm. The group ticket discount price is \$50 per person. If you would like to attend the opening night performance please contact Stanly Olivar at the IAHF Office at 408-293-7122. Cash or check made out to Ken Borelli. ALL SALES ARE FINAL. For more information about West Bay Opera and their other events, the web site is WBOpera.org -- Article by Ken Borelli 🍷



Linda Binkley's

Book Corner



La Bella Lingua

*My Love Affair with Italian,
the World's Most
Enchanting Language*

by Dianne Hales 🌸

I was hooked from the first sentence of this book: "Learning a new language is like growing a new head! ...You see with new eyes, hear with new ears and speak with a new tongue." There is so much truth there, language is so much more than vocabulary lists, it involves the absorption of a culture. Quite a challenge!

La Bella Lingua is, therefore, not

an academic treatise on the development of this beautiful language but about the dynamics of the history and culture that drive its ongoing development. Italian, like all other languages, is a work in progress. Mrs. Hales brings us Italian through the centuries starting with the difference between patrician Latin and its contemporary street Latin found in the graffiti of ancient Roman sites like Pompei. We progress through the disastrous time of the fall of Rome and the invasion of Germanic tribes forcing the disunified boot to develop their language

in many different directions. It was intriguing to read the earliest Italian writings as the regions distanced themselves from Latin.

Tumbling through the decades of fractured foreign rule, Mrs. Hales demonstrates how the language expanded and the dialects became more and more diverse, each absorbing the culture of their governors, in particular French, Spanish and Austrian. The dialects preserve this epoch.

La Bella Lingua is especially entertaining because the reading is sprinkled with Italian words and expressions always followed by their English translation. It was a real kick to see the word *avvocato* (lawyer) written with numerous different suffixes, each one transmitting a very different vibe.

Mrs. Hales brings us through the glorious development of the Tuscan dialect through the Middle Ages, Renaissance and Baroque periods. When we arrive at the 20th century and films are being distributed throughout Italy in the 1930's, we find that it was a huge disappointment when moviegoers throughout the boot found that they could not understand the language adopted by Italy upon unification in 1860. In fact, upon unification fewer than 2.5% of Italians could speak or understand the standardized language (Tuscan); and by 1930 Italian language education had still not progressed much. Tuscan Italian had to be force fed to the population like Latin had been centuries earlier. The language unification of Italy gradually took place thanks, not just to schoolteachers, but to television, movies, newspapers, magazines and let's not forget the trains and cars that brought Italians of all regions together through travel.

Students of Italian will greatly enjoy Mrs. Hales' penultimate chapter on *parolacce* (naughty words). It's fun. The word *cazzo*, for example, is rendered in five very different and entertaining expressions.

Dianne Hales was awarded a knighthood from the President of Italy for this gem of a book. Beppe Severgnini, a prize-winning journalist and author of *Ciao America*, personally thanked Mrs. Hales for her book and the enlightening and playful way she imparts her knowledge. Don't let this book get away from you! 🌸

Linda Binkley's

A Little Italian *by request*

Italian students, please select the correct word.

nunziale... pure... aiuta... Una... importante... importante... alle... si sposa

Oggi, sabato, e' un giorno molto 1. _____ per Clara perche lei 2. _____ al suo fidanzatto , Pietro. La cerimonia 3. _____ avviene in chiesa 4. _____ ore undici. Molti amici e parenti vanno alla cerimonia e 5. _____ alla festa che segue. In chiesa il fratello di Clara, si chiama Alberto, 6. _____ gli invitati a prendere posto. 7. _____ bellissima signorina entra la chiesa sola. Chi puo` essere?

Answers: 1. importante 2. si sposa 3. nunziale 4. alle 5. pure 6. aiuta 7. Una

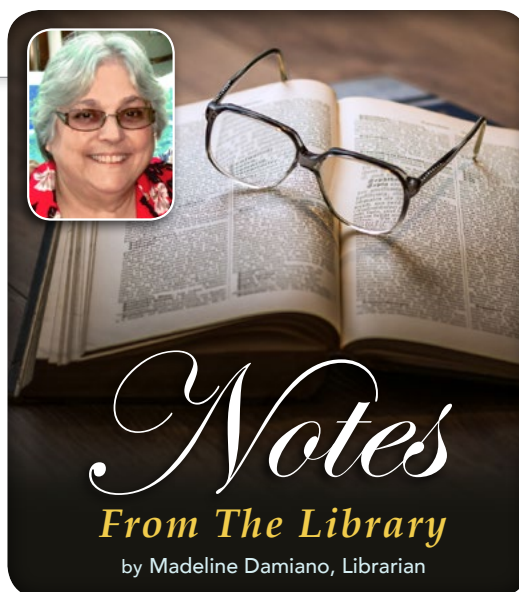
We are Online!

You can now explore our library from the comfort of your home. Many books have been listed, and we are continually adding more. Access the catalog directly at <https://iahf-sj.librarika.com>, or simply click on the Library link at the top of the IAHF website. The links will take you to the library home page, hosted by Librarika, where you will find a search box.

The books are fully searchable by title, author, category, and keyword, and search results will include a photo of the book and a suggestion of similar books. We have uploaded most of our English and bilingual books, and the Italian language books will follow later.

There is more to explore than our book catalog. Our digital collection of past issues of the IAHF newsletter can be accessed from the Library page. Our digital archive begins in 2010, but there are gaps. We are especially interested in finding issues from 2013, because we only have January. So if you are in the habit of saving old emails, try doing a search and let me know if you find any.

The IAHF began publishing newsletters as far back as 1976. We plan to digitize these older issues and also make them available. Do you remember a favorite recipe from an old newsletter? Perhaps an article by a relative or member? The newsletters are not yet indexed, but that project is slated for the future. Stay tuned.



We are also looking at digitizing our incredible body of historic photos illustrating the development of the Santa Clara Valley and the many contributions of the Italian-Americans. This will preserve the photos and make them more accessible.

Let me take a moment to introduce our current team.

Maryjane Genco has experience in high-volume database entry and has done the bulk of creating new labels for all of our books.

Susan Toussaint is a former librarian at the U.S. Geological Survey Library. She has been vitally helpful in working through the challenges we have encountered.

John Gutierrez has worked as a Senior Programmer at AT&T and gifted the library with its first computer, a desktop workhorse. We now also boast a versatile laptop that has been invaluable in helping our volunteers get this important work done.

Mark Roppo at DES Reprographics, with 25 years of scanning and editing large format documents, has been generous with his time and expertise in digitizing our rare, archival materials.

And finally, Ken Borelli has been working tirelessly to get grant money to fund some of the wonderful projects outlined above.

This work is very rewarding and satisfying. If you would like to join our team, please contact me at librarian@iahfsj.org and we can find a task that fits your skills. 🌀

The internment of Italian Americans refers to the government's [internment](#) of Italian nationals in the United States during [World War II](#), similar to that of the [internment of German Americans](#). As was customary after Italy and the US were at war, they were classified as "[enemy aliens](#)" and some were detained by the Department of Justice under the [Alien and Sedition Act](#). But in practice, the US applied detention only to Italian nationals, not to US citizens, or long-term US residents.^[1] Italian immigrants had been allowed to gain citizenship through the naturalization process during the years before the war, and by 1940 there were millions of US citizens who had been born in Italy.

In 1942 there were 695,000 Italian immigrants in the United States. Some 1,881 were taken into custody and detained under wartime restrictions; these were applied most often by the [United States Department of Justice](#) to diplomats, businessmen, and Italian nationals



WWII Italian Internment

who were students in the US, especially to exclude them from sensitive coastal areas. In addition, merchant seamen trapped in US ports by the outbreak of war were detained. Italian labor leaders lobbied for recognition as loyal (and not enemy aliens) those Italian Americans who had initiated naturalization before the war broke out; they objected to blanket classification of

Italian nationals as subversives.

In 2001 the US Attorney General reported to Congress on a review of treatment by the Department of Justice of Italian Americans during World War II. In 2010, the [California Legislature](#) passed a resolution apologizing for US mistreatment of Italian residents during the war.^[2] -- Source: https://en.wikipedia.org/wiki/Internment_of_Italian_Americans

-- Submitted by Tony Zerbo 🌀

By popular request, our July Regional Lunch repast featured "Joe Lucito's Kansas City Style Sicilian Lunch," which interpreted to be two savory family recipes from Kaye and Joe Lucito. And what delicious dishes they provided. Joe's specialty was his famed polpetta with pasta sauce (or gravy--a personal joke between Joe and me), and Kaye's expertise shone in her Cassata alla Siciliana. They literally cooked up a storm at the lunch to everybody's delight! Kaye was even obliged to have to make additional Cassata for those guests who were last minute sign-ups.

And speaking of last minute sign-ups - while we enjoy everybody's camaraderie - please make your reservation by the Tuesday before the event on Thursday. By doing so, you help us to know how much food to purchase, how many tables to set up and how many volunteers to secure.

The regional lunches are fun and a great way to learn about your regional heritage. We want to share our heritage with all and at the same time, we do need to know for how many persons we are



cooking. Many of our recipes include specialty items so the attendance count is critical to everyone for all the guests to be able to sample the particular regional cuisine. Moreover, many of the items that are prepared are unique to the featured region and come with family traditions; sometimes various items are not easily found in local restaurants and/or markets.

Mark your calendar for our next gathering on Thursday, September 19, featuring the Veneto region. Joining us for the lunch will be Tino Burzio, who will prepare the now post-war classic dessert Tiramisu or "pick me up" in the Venetian dialect. A traditional menu is being planned, and we will also welcome a visit from Pietro Bonanno with the Italian Community Services (formerly known as Italian Welfare Agency) that is located in San Francisco. This agency has been serving the Italian Community in the Bay Area for many years.

And now for the recipes (grazie, Joe and Kaye!):

Joe Lucito's Meat Balls and Tomato Sauce with Mushrooms

Meat Balls

- 1 lb ground chuck
- ½ lb ground pork
- ½ cup onion, finely chopped
- 2 cloves garlic, finely chopped
- 1 cup Italian breadcrumbs
- ½ cup grated Romano cheese
- ¼ cup chopped parsley
- ¼ cup chopped basil
- 3 eggs
- Salt and pepper to taste

- Mix all ingredients in a large bowl by hand
- If too wet, add more bread crumbs
- If too dry, add another egg
- The mixture should not stick to your hands
- Roll meatballs and place on a sprayed cookie sheet
- Bake at 350° for 10 minutes
- Turn meatballs over and bake for another 10 minutes
- Place cooked meatballs in sauce; let simmer 2 to 3 hours

Tomato Sauce with Mushrooms

- 1 24oz. can tomato puree
- 3 6oz. cans tomato paste
- 1 cup red wine
- 1 onion chopped
- 4 cloves garlic chopped
- 2 tablespoons basil
- 1 tablespoon parsley
- ½ tablespoon olive oil
- 2 tablespoons sugar
- ¼ lb mushrooms
- 6 cans of water (use tomato paste cans)

- Heat olive oil in a large saucepan
- Sauté mushrooms, onion and garlic
- Add tomato puree, tomato paste, and water
- Mix well, then add rest of ingredients and bring to a boil
- Reduce heat, add meatballs and simmer for 2 or 3 hours, stirring occasionally

Article by Ken Borelli

Calling All Cooks!!



We are in the process of compiling an IAHF cookbook and are calling on all of you to be a part of this project. Why don't you submit your favorite recipe(s) to be added to the book so you can be part of our IAHF legacy? If you need help compiling your recipe or typing it up please contact Nanci Wilborn at nanciwilborn@iahfsj.org.

-- Article by Nanci Wilborn

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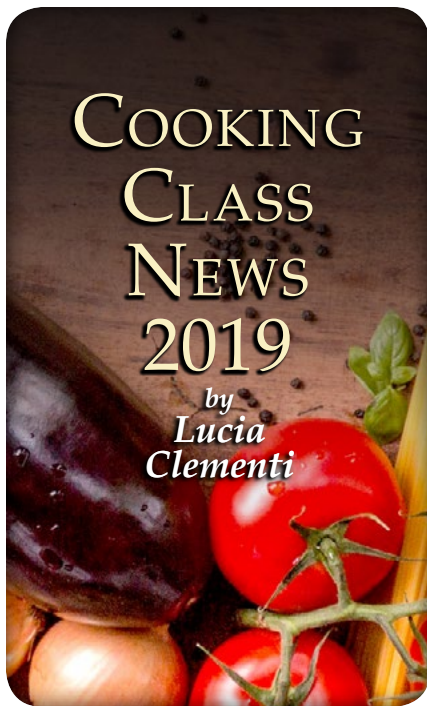
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We got August off to a great start by featuring an arancini class. As I mentioned in last month's newsletter, arancini are Sicilian rice balls, resembling small oranges, filled with savory treats.

We were fortunate in that Delia's Italian student, John McGinn, took an arancini class during his recent visit to Sicily. He, in turn, taught Delia's class and "yours truly" a simplified arancini recipe. I was initially skeptical, that is, until I tasted them. They were delicious! I knew that this was the recipe that I would teach to our August cooking class.

I began the class by introducing our students to all of the ingredients which included rice, broth, parsley, Romano, Parmesan, prosciutto, peas, mozzarella, semolina flour, and lastly, bread crumbs. Our enthusiastic students rolled up their sleeves and did the honors of preparing the rice balls. Once assembled, we gently placed them in the hot oil of a deep fryer. Next, when the arancini were golden brown,

we extracted them from the hot oil and laid them in pans covered with paper towels to drain some of the oil. After that (and the best part of the class), we got to taste them. Judging from the smiles and remarks from the class, these yummy rice balls were a success.

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

- Sept 5 / Italian Enchiladas / Instructor: Clare Cedolini / \$30 adults; \$20 students under 25
- Oct 3 / Tiralli (Italian cookie-biscuit) / Instructor: Kathy Lohman / \$30 adults; \$20 students under 25
- Nov 7 / Italian Holiday Cookies / \$30 adults; \$20 students under 25



Bocce!! IAHF's FIFTH ANNUAL TOURNAMENT



Our Fifth Annual Bocce Tournament held July 28 at Campo di Bocce was a resounding success with many new friends and members in attendance. Team Four, consisting of Faith Seal, Jeff Tepper, Tom and Stephanie Fernane, were the First Place winners with Team 6 taking second place by a close margin. Team Six included Sal and Denise Campagna, Mary Ann Scrivano and our Board President, Felix Dalldorf.

It was a fun filled Sunday morning with lots of delicious appetizers and special pizzas. Unusually hot weather complicated our tournament, but the courts were inside so the playing was comfortable with just the right amount of cool air. Once again, Denise Campagna outdid herself with the creation of winning medallions and the added treat of celebratory cupcakes to honor our fifth year tournament. Both were a welcome surprise. All the players took home happy memories and full bellies from this day spent in friendship and camaraderie.

Thanks to all who worked so hard to make this annual event one to remember.

-- Article by Sharon McCray, Bocce Co-Chair ☺☺ ••

FESTA 2019



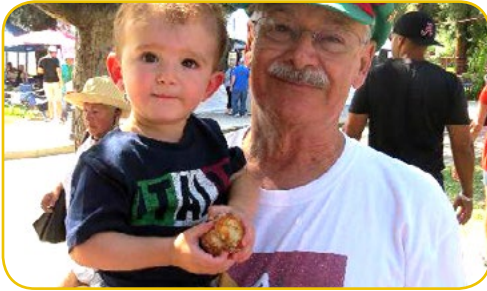
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FESTA 2019



ITALIAN FAMILY
FESTA
San Jose
See You Next Year!



The Heart & Soul ITALIAN FAMILY FESTA San Jose CAPOS

You will all see pictures of the Festa and articles written by various Festa chairpersons in this newsletter. You'll hear about the food, vendors, entertainment, flag throwers and the many cultural activities and all the amazing happenings at the Festa. I am honored to be a part of the incredible team that brought you the 39th Annual Italian Family Festa and would like to take a moment to focus on the team.

The Festa planning team - the Festa Capos - is a family of dedicated and passionate individuals who work tirelessly from January to August, and some work year-round to bring the Festa to life. Many have full time jobs, all have family and other commitments, yet they

manage to balance their lives with their Festa responsibilities. I am personally in awe of their enthusiasm and energy, their willingness to always lend each a hand and the care they put into everything they do. They work tirelessly in the heat during the entire weekend and never complain. Along the way we laugh, we raise our voices, we hug, and we are always there for each other.

If you see any of these amazing individuals, please take a moment to say *grazie*, as without them the Festa could not happen. They are the Festa's heart and soul and they are family to me, and I am forever grateful for their support.

-- Article by Nancy Morreale, Festa Chair 🍷

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A Special Message

from
Delia
Schizzano



Gli Sbandieratori e Musici Event

As a native Italian, a member of the IAHF and instructor for the language program, organizing this event was not only special but very meaningful to me. The message was very clear. When 2 groups of strangers come together and begin to understand their commonalities, barriers are replaced with acceptance. This unique and heartwarming experience created joy, laughter, love and a kindred spirit with lasting memories.

The host families, members of the Italian language program, not only improved their language skills, but experienced the warmth, beauty and the loving spirit of the Italian people. A family was created with unique shared experiences and understanding that bonded them together as one. 🇮🇹



A Cultural Feast: Food Has No Boundaries

The Italian American Heritage members welcomed 22 Italian flag wavers and musicians from Faenza Italy with a taste of our California Cuisine. Since food brings people together on many different levels, an entire week was planned with special lunches and dinners. On the first night a magnificent American BBQ with hamburgers, hotdogs, baked beans, a variety of salads including coleslaw and ice cream cones was served and enjoyed by all at the home of Rebecca and Tony Morici. Second night they were treated to a traditional American Ham dinner with yams and carrots. The highlight of the evening was the introduction of a BAKED POTATO with a variety of condiments. The third night they were introduced to an authentic Mexican dinner with an introduction of fresh corn on the cobb donated by Ghiggeri & Stonebarger Farms, on a stick spread with mayonnaise, cheese and tain and served as a dessert. It was an evening full of laughter, and joy as everyone joined our Italian guests dancing to the music by the Mariachi Trio Sol de Mexico. Members of the Italian language program and host families prepared a variety of 25 International homemade Italian, American, Mexican and Asian foods. The Italians learned to line dance taught by Lucia Clementi and shared their singing talent with Italian Karaoke with the help of Dave Perzinski. The laughter turned to cheers as new friendships were built with lasting loving memories.

A big heart felt thank you goes out to our community members for their generosity for providing lunches for





our Italian guests, the magic ingredient that helped us bond together.

- A delicious boxed lunch was provided by Nanci Wilborn Catering Service.
- Custom deli style sandwiches were provided by Zanotto's Family Market.
- An international buffet luncheon was provided at Café Charleys at Google with the assistance of Jeff Whitford.
- An exquisite California luncheon was provided by Alfio and Gerry Crema at their magnificent home in Santa Cruz overlooking the harbor.
- The flag wavers were invited to Il Museo Italo Americano in San Francisco for a showing of the Italian NeoRealismo in Photography exhibit with an hor d'oeuvre and champagne reception.

Through the course of the week with the many opportunities for sharing lunches and dinners and a glass of wine or beer, it brought the group, the Italians, their host families and other IAHF members even closer together. -- Delia Schizzano 🍷



Special Messages

from *Our Italian Flag Wavers*

"You will always be my California family in my heart."

"Thank you for opening your house to us with so much kindness and generosity."

"Thank you for letting us be part of your family."

"Very exciting sharing our stories and origins."

"A beautiful experience. This has been a second home for me."

"I'm so lucky to have met such special people."

"This has been an emotional week and will never forget it."

"Beautiful days with so many exciting places to visit."

"This was a unique experience. Once in a life time."

"We left our hearts with our Italian American friends."

"This is not a goodbye... I will be back soon."

MAMMA AMERICANA MEMORIES

Greetings! My name is DeeDee Davi Farley and I am a student in one of Delia's Italian classes. I was gifted by being able to host two of the Italians who participated in the Festa flag-waving event. Marco, 18 and his mother Lucia were both in "la mostra" (parade) at the Festa. For those of you who attended, Marco was the overly handsome young one! To have this family at my house was a blessed event. Lucia said she was living a dream. The warmth, intimacy and generosity that they felt from IAHF in San Jose was the most sincere they had ever experienced in all of their travels with the Sbandieratori. We started as trusting strangers and then concluded with friendships and memories that will be with us for years. She called me her "Mamma Americana."

As they left, we really cried. I mean really cried. Thank God Delia served us Prosecco after the bus left on Monday!

To experience the jokes, language mistakes, learning their habits, having serious discussions, feeling their energy and vitality etc., brought such richness to my life! I would sign up again in a minute. The experience was new for me

and refreshing. Not only was it a cultural exchange BUT here is the lovely part...the IAHF member host families got to know each other better. So now we have a tighter community too. Try it - you will like this truly heartwarming, special and unique experience.

– Article by DeeDee Davi Farley 🍷

For the sake of time and space, I want to briefly share with you a summary of the amazing networking at Il Villaggio Culturale. It has grown in interest and popularity. The mini-lectures and discussions are becoming an integral part not only of the Festa activities, but the IAHF's general cultural activities. We even have draft events for next year being planned.

The **Celebrating Matera - 2019 European Capital of Culture** event still resonates and people are putting the site on their next visit to Italy. As an FYI, we still have the schedule of events for the rest of 2019 should you want to attend the year long activities. The video and materials will be in the IAHF Library for your review.

Mary Menniti with the **National Italian Garden Project** provided a lecture on fig cultivation, both in the USA and Italy, and we will shortly run an article by Mary about the Italian American East Coast tradition or ritual of growing figs in the hard winters of the East Coast - by literally burying the trees.

The **Amazing San Jose Terminal Market--Recapturing History** is still resonating with us at the IAHF. The "focus group" plans are being expanded into an IAHF archival effort. The archival efforts, oral histories and photo collection will be a part of our history collection exploring the dynamics of the Market, from 1934 through the 1980s. All are welcome to share their photos, archival material and stories. The Festa event was recorded and will be shared at the IAHF along with the project expanding with a goal of promoting a historic plaque at the original site (North 7th and Taylor in San Jose).

Sunday opened with a seminar on **"Italianita" Explore Local Italian American Resources: Italian Community Services** with Pietro Bonanno; **The Italian Cemetery**, the only such site in the USA, with Troy Milan; and the **Italian Pension Program** called **Il Patronato**.

VILLAGGIO CULTURALE *Networking* @ THE FESTA



The discussion was engaging and we even welcomed guests from Sacramento who wanted to know more about the pension plan and service resources. Exciting, too, is that Italian Community Services have joined the IAHF and we are already planning some electronic links. Also planned is another attempt at a field trip to the cemetery. Last year the two dates were rained out so the director graciously came to San Jose and had a booth at the Cultural Tent and was a part of the lecture.

Our guest author this year was Caroline Cocciardi. She presented on her research regarding the amazing tale of the

detailed genius of Leonardo Da Vinci in her book **Leonardo's Knots**.

That was followed by a special video tribute to the region of Molise by John Romano, the IAHF newsletter designer. The video was composed of charming photos of a little known part of Italy with a Vivaldi soundtrack. Special Events at the Cultural Tent included our amazing lace makers under the direction of Marge Scandizzo, and a labor of love by Sal Campagna, his **Trabia, Sicily** display that has become quite the definitive document or chronicle of migration to the greater San Jose area.

At the **Galleria Caprese** we were treated with a special exhibition on modern Neapolitan photography, thanks to a joint project of the **Italian Cultural Institute in SF** and **Paolo Pontoniere of Comites**. Also displaying their art was photographer John Paulson (he will be visiting Matera next month), painters Joe Bastida Rodriguez, Jorge Gonzales, and Gianfranco Paolizzi. We also had a discussion about property rights in Italy with Anthony Alioto and a genealogy discussion with our Librarian Madeline Damiano. The lectures were held in the hotel lobby and music from the streets tended to muffle the presentations so we are following up with some workshops at the IAHF. – Article by Ken Borelli 🍷

Dream ♦ Believe ♦ Achieve

2019 IAHF SCHOLARSHIP ESSAY EXCERPTS

• ✨ KATHERINE VACCAREZZA • WINNER OF THE \$1,500 SANFILIPPO SCHOLARSHIP ✨ •



Is it possible to be Italian and not have it affect your life? My Italian heritage impacts every aspect of my life: my food, my faith, my passion for life, the way I speak, the way I dress, and the way I look upon life. Perhaps it is their sunny climate, but whatever the reason, I believe Italians have a sunny disposition when it comes to life, an outlook that radiates hope, zeal, passion and love.

And so it was in my household. With my Nonni as the Matriarch, always making sure that holidays and birthdays and Sunday evenings were for family, we would always gather around her stove and her table and not only watch her make her sauce or fresh pasta or her focaccia, but also hear the stories of her youth, of growing up during the Great Depression, of those crazy 60s, of endurance, hardship, and perseverance.

My own household embraces those same values. My parents continue with the Sunday meals and the family holidays and birthdays. I am the second oldest of 7 children, and the first to follow in the footsteps of my father and other family members who went to college to pursue avocation, whether it was the law, or law enforcement, or teaching or engineering. I want to add to that roster and pursue a career in the medical field, with my goal set on becoming a nurse practitioner. My pursuit of this career objective has been influenced by my medical history. Four years ago, at the beginning of my junior summer in

high school, I was involved in a horrible accident as a passenger in a off-road vehicle. My right lower leg was crushed and I lost my lower anterior muscles. I almost lost my leg. I spent that summer in a hospital bed, with daily sessions in a hyperbaric chamber, and nearly half a dozen surgeries. The surgeons were able to remove my latissimus muscle from my back and transplant it in my leg, and using skin from my hip, graft that onto the muscle, all in an attempt to save my leg and give it form. I am thrilled to say that it worked, and while my leg will never make the cover of Vogue Magazine, it does allow me to function normally. In fact, I was able to play volleyball on the De Anza women's team. I also snowboard and am currently in training to ride my bicycle 72 miles around Lake Tahoe.

Because of the wonderful care I received at all the hospitals, and from all the providers, whether physical therapists, or nurses, or doctors, or ambulance drivers or first responders, I have dedicated my life to returning the favor. I want to be that compassionate and effective medical provider. I want to restore hope and healing to patients in need. And I want to give back to my community as a caregiver in the same measure in the same manner in which I benefitted.

It was at this intersection of my injury and my Italian upbringing that I found my inner strength, my passion for life, to get through this tragedy and like a phoenix, rise from the ashes to hopefully be able to return the favor for someone else. I am forever grateful to everyone who does their utmost to ensure that I still have two legs on which to stand. And I am eternally grateful to organizations like the Italian American Heritage Foundation that continues to support students in their career objectives. 🙏

• ✨ NICHOLAS FONTANA • WINNER OF THE \$1,000 KARR SCHOLARSHIP ✨ •



Over the years, I have learned what it means to be Italian and the value of my heritage. On the surface, it seems like good food and loud family dinners are the main elements of being Italian. But these elements and many others feed the deeper meaning of my Italian heritage. I have learned from recent family events that being Italian means undying loyalty to my family.

On my Dad's side, my Nonni immigrated from Lucca, Italy to San Francisco. It was there that my dad grew up and would eventually move to San Jose and have my sister and me. Growing up, we went to many family meals in San Francisco where my family would bond over good food

and each other's company. My Nonno, the life of any discussion, would always say something ridiculously funny that we would all laugh about for the rest of the night. In short, my Nonno is an extremely funny and loving grandpa who always had some good advice for me.

However, two years ago, a sudden shift happened to my Nonno and he began to have frequent episodes where he would struggle to form sentences and words. It was about two months later that he was diagnosed with a form of dementia that impaired his ability to talk and changed his behavior dramatically. Being the most beloved member of the family, everyone was devastated when we heard the news that the lighthearted Nonno that we once knew had changed and we wouldn't be getting him back.

This dramatic change made me realize how important family is because my days with them are numbered. I understand now that each iconic Italian tradition was made perpetual > >

because it bonded the family. The big Italian meals are made from love and show appreciation from the cook to the family and the loud dinners are just eccentric expressions of the family's undying appreciation for each other. To me, my Nonno was what it meant to be

Italian from his love for wine and food to his unconditional love for his friends and family. He is one of the reasons that I decided to stay close and attend Santa Clara University because I realized how important my family is to me and I wanted to stay close to support my family. 🌿

• 🌿 RACHEL CHUNG • WINNER OF THE \$1,000 BORELLI SCHOLARSHIP 🌿 •



"Rachele! Dai, vieni ad apparecchiare la tavola," Nonna said as she continued to apply the final touches on her sizzling, steaming hot mushroom risotto. "Certo," I replied, quickly turning off my phone and walking towards the kitchen. I carefully stood on my tiptoes, grabbing all of the necessary materials from the cabinets, placing forks on the left side of each plate, and knives, spoons, and glass cups on the right. I took the array of cheeses and cold meats from the fridge,

placing them on the table whilst sampling the warm toasted, crunchy bread from the oven. Nonna then ran down to the cantina to grab some wine for the adults and some succo d'arancia for me.

Upon her return to the kitchen, the entire family was already gathered around the table, ready to dig in to the delicious food. Although most people would find my grandparent's three hour, no electronics dinners unbearable and exhausting, I always look forward to them even if I just landed from a twelve hour airplane ride. Despite having learned many important lessons, my Italian Heritage has mostly affected me by teaching me to value family, culture, and traditions.

In fact, I have been most influenced by my mom and her side of the family, who live in Turin, Italy. Every time we go back to visit, the number one priority and focus is family. It doesn't matter if we're

going grocery shopping, eating dinner, watching TV, or simply going on an evening stroll in the neighborhood, everything we do is with family. Growing up in this culture and with this way of living, I've become very close with all of my family and relatives, even if they are half away across the world sometimes.

Although living in the United States makes it challenging to communicate occasionally, it has made me appreciate those that I love and care for, and taught me to never take them for granted. And this held true when my nonno passed away a while ago. Before he passed, I always told myself 'there's always tomorrow.' However, in reality there isn't. The people you surround yourself with won't always be there forever because death and change is inevitable. This also holds true for my friends. Although we may not be related by blood, we still care for one another. Thus, I've learned to forgive more, hold grudges less, and not dwell on the small problems that don't matter much in the long run. Ultimately, my Italian Heritage has shaped me into a very family and friend oriented person that appreciates those around.

After graduating from high school this year, I will attend the Leavey School of Business at Santa Clara University. I intend on graduating within four years with a major or minor in International Business. I would also like to either double major or double minor in Foreign Languages. While attending Santa Clara University, I also hope to pursue my passion for dance and music. 🌿

• 🌿 GIGI MIGLIAZZO • WINNER OF THE \$1,000 BORELLI SCHOLARSHIP 🌿 •



As a dual Italian/American passport holder, I am very proud of my Italian heritage. My mother's family is from Pescolanciano (Molise) and Castelbuono (Palermo, Sicily). I have been fortunate to visit both places, and am extremely appreciative of the love and compassion my Italian relatives never fail to show.

Given my birth in Australia and my attendance at the International School of Amsterdam (ISA) for five years, I have always loved language and culture. With

sixty-two nationalities at ISA, I was intrigued by the diverse community at my school and captivated by the fact that no two people looked or sounded alike; each celebrated different traditions, ate different foods, and spoke with different accents. As distinct as each person was from one another, however, there was still a common connection. We were all members of one global community.

Last year, I saw a notice in the IAHF newsletter about an exchange program with the city of Morgan Hill and the Tuscan village of San

Casciano. I decided to apply and was delighted to be accepted. Although the thought of staying in Italy with complete strangers and with limited language skills was daunting, I soon found myself stargazing on a hillside in Tuscany, dancing to Italian music at Poggione, and being taught a beautiful language by a group of Italians I had only just met. To say that the experience changed my life would be an understatement.

It was an unforgettable opportunity, from taking Italian cooking classes with the mayor of San Casciano to reveling in the art of the Uffizi Gallery in Florence. This trip introduced me to the energy and beauty that encompasses the spirit of Italy. Living with an Italian family made me appreciate the custom of community gatherings and familial love that I had once taken for granted. It became evident that the human connection my Italian relatives in California cherish so deeply is a result of the sense of association felt in their home country. As part of the exchange agreement, the teenagers from San Casciano are coming to the Bay Area this summer and I am beyond excited to show them the beauty of California.

My Italian heritage has shaped me into a more compassionate and grateful person; it has made me thankful to have a supportive

family and food on my plate each night. Being Italian has also exposed me to a number of opportunities, from taking Italian language classes to going on additional exchanges overseas and making friendships that will last a lifetime.

In my future, I intend to study global communications and media to gain a better understanding of global society and the impact media and communications have on the world and in daily life.

Media and communications will allow me to thrive in an international spectrum, giving me the tools necessary to work successfully in a global environment. In the modern world, communication and media shape daily life, and touch on the fields I feel most passionate about: international relations, business, culture, and politics, among many others. I am very pleased to be considered for this scholarship with the prospect of being aided towards my future goals and ambition.



• ✨ MIA NAPOLITANO • WINNER OF THE \$1,000 PEIRANO SCHOLARSHIP ✨ •



As a dual citizen, I am proud of both my Italian and American roots. The United States of America is a nation of immigrants including my grandparents who were both born and raised in Italy. While attending "Nonna Camp" with my grandparents over the last six summers, I have learned a lot about my Italian heritage. From Nonna's recipes for manicotti, tiramisu, zeppoli, and arancini to Grandpa teaching me the history of Italian soccer, I have learned what it truly

means to be an Italian-American.

In my opinion, calcio, more commonly known as soccer, is a prime example of the spread of Italian culture throughout the US. Harpastum, an ancient form of soccer originating during the reign of the Roman Empire, has been a national symbol of Italy and its culture for thousands of years. It brings those of various races, languages, and religions together to watch games. It unites people to support a common team. In the United States of America, soccer brings together different cultures, genders, political views, and socioeconomic classes.

For example, my family hosted a viewing party for the 2006 World Cup Final, when Italy won for the fourth time. Although we invited friends from many different backgrounds, we all shared the common interest of soccer. As we sat around the television eating traditional Italian food, we cheered, had smiles on our faces, and argued whether or not Zidane's red card was justified. (Of course it was.) The joy soccer brought us allowed us to gather as a community despite all of our differences. In a time of a very divided America, soccer provides a common interest for all. With soccer's extensive contribution to the US, Americans have a lot to be thankful for. Likewise, I owe a lot of gratitude towards soccer, too.

I went to my first professional soccer game at nine days old and have played soccer since I could walk. My dad played soccer in college and is currently coaching. My mom grew up playing soccer. Soccer is in my blood. It is in my DNA. For all my life, soccer has been an important part of my identity whether as a player, coach, referee, or fan. For

many years, I took for granted my ability to play soccer at a high level. Throughout these years, I saw teammates and competitors sustain injuries, but that had nothing to do with me, or so I thought. Then, I strained my hip flexor. From that moment, I became highly injury prone: sprained ankles, broken collarbone, strained oblique, another strained hip flexor, and plantar fasciitis. I seemed to be constantly on the bench. It was time to get professional help, a decision that would change my life.

In hopes to become healthy again, I attended my first appointment at MORE Physical Therapy. Not knowing what a physical therapist did, I was both nervous and curious about what I would experience. First, the therapist diagnosed my injury ... "duh, I already told you that I have a strained hip flexor," I thought. However, the therapist soon proved me wrong by explaining that my hip flexor was not the root cause of my injury rather I had tight hamstrings, a tight back, weak abdominals, and weak glutes. This immediately caught my attention, and I was amazed that the therapist could discover all of this with a few simple tests.

I quickly realized that a physical therapist was completely different from any doctor. Unlike most doctors, a physical therapist does not prescribe medication to solve a patient's affliction. Instead, they work with the patient's body to increase mobility, reduce pain, strengthen weak muscle groups, and loosen tight ones. Rather than seeing a patient once in order to prescribe medication, a physical therapist is constantly working with their patients during their recovery. They get to see their patients on a frequent basis, motivate them to become injury free, and watch them progress week by week. This appeals to me as I enjoy helping and working with people. Suddenly, I found myself almost as interested in physical therapy as soccer! I decided to learn more.

As an athlete, I was intrigued to learn how the body functions and how physical therapists help athletes get strong again. Although my injuries initially seemed like an obstacle to overcome, they were a blessing in disguise; they are what lead me to pursue a career in the medical field. After graduating college with a Bachelor of Science in Kinesiology, I plan on attending Physical Therapy school to receive a Doctor of Physical Therapy degree. 🌀

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

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Italian American Heritage Foundation

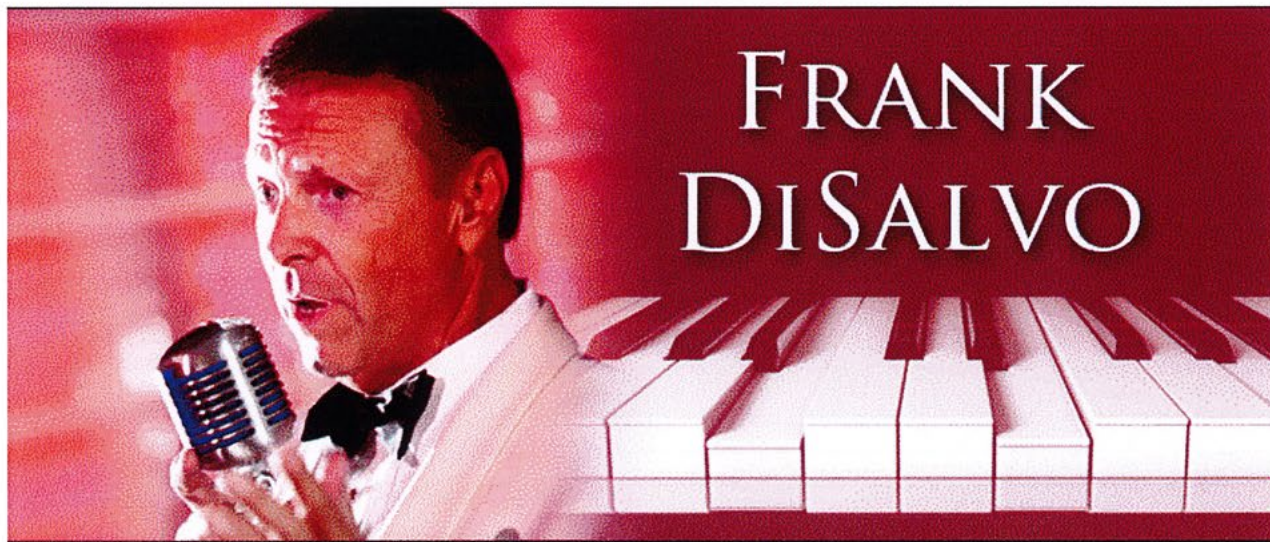
in coordination with

The Villages Italian Club

proudly presents

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

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



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

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

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

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

Event Chairpersons:
Frank Locicero III and Ken Borelli

All proceeds to benefit the IAHF General Fund

MENU

Nonna's tossed green salad

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

Vegetarian option: Ziti in fresh sage butter sauce

Herbed garlic bread

Spumoni Bomba (strawberry, pistachio & chocolate gelato)

RESERVED SEATING

☐ Vegetarian Option

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

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

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

Online payment at www.iahfsj.org/events

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

SCHEDULE OF

Events

If you would like to volunteer to work on any of these events, please contact Ken Borelli, VP, Events / Chair, Cultural Committee at kjosephb@aol.com

Please note regarding Regional Lunches: Most lunches are on the 3rd Thursday of the month, and start at 12 noon. In March, St. Joseph's Table (3/19) preempts the Regional Lunch. In June, the Festa della Repubblica substitutes for the Regional Lunch. In August, due to the Italian Family Festa, there will be no Regional Lunch. In December, Festa Di Natale takes place in lieu of a Regional Lunch. \$15 Members / \$18 Guests

SEPTEMBER

Sep 5 / Italian Enchiladas / Instructor: Clare Cedolini - \$30 adults; \$20 students under 25 / RSVP at iahfsj@iahfsj.org or call 408-293-7122

Sep 19 / Regional Lunch: Veneto / IAHF Hall / \$15 members / \$18 guests / RSVP at iahfsj@iahfsj.org or call 408-293-7122

Sep 26 / Cena Fuori / Al Castello Ristorante, 2083 Camden Ave., SJ / \$40 at the door

Sep 29 / Frank Di Salvo Dinner / Concert / 2 PM / IAHF Hall / \$50 adults / \$25 12 and under / RSVP at <https://form.jotform.com/92026922001141> or call 408-293-7122 / Please see page 20 for more information

OCTOBER

Oct 3 / Tiralli (Italian Cookie-Biscuit) / Instructor: Kathy Lohman - \$30 adults; \$20 students under 25 / RSVP at iahfsj@iahfsj.org or call 408-293-7122

Oct 8 / General Membership Meeting / 6 PM / IAHF Hall / Free to all IAHF members / RSVP at iahfsj@iahfsj.org or call 408-293-7122

Oct 17 / Regional Lunch / TBA / 12 PM / IAHF Hall / \$15 members / \$18 guests / RSVP at iahfsj@iahfsj.org or call 408-293-7122

Oct 18 / West Bay Opera's Nabucco / 8 PM / Lucie Stern Center, 1305 Middlefield Ave., Palo Alto / \$50 members / Contact IAHF at iahfsj@iahfsj.org or call 408-293-7122

Oct 31 / Cena Fuori / Venue TBA / \$35 at the door

NOVEMBER

Nov 7 / Cooking Class: Italian Holiday Cookies / IAHF Hall / \$30 adults; \$20 students under 25 / RSVP at iahfsj@iahfsj.org or call 408-293-7122

DECEMBER

Dec 6 / World Of Italian Opera / RSVP at iahfsj@iahfsj.org or call 408-293-7122

Dec 19 / Festa di Natale / 12 PM / IAHF Hall / \$15 members / \$18 guests / RSVP at iahfsj@iahfsj.org or call 408-293-7122

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

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

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

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INTERO

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

EDUCATION

Since obtaining her California Real Estate license, Rosetta has attended mandatory legal classes, completing various state-required programs, such as Real Estate Principals, Real Estate Appraisals, 1031 Exchange Reinvestment Plan, Limit Liability Company for Reinvestments, Protecting the Fee, Due Diligence and Disclosures, Agency Fair Housing, Trust Funds, Ethics and Risk Management, Survey Course and Risk Management. Professional Philosophy Rosetta's passion and philosophy have always been to put her clients best interests first, provide every client with the highest of business ethics, commitment and 100 % excellent quality service. Building a lifetime relationship by earning the respect and trust of her clients, is her ultimate goal.

PROFESSIONAL AFFILIATIONS

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

PERSONAL BACKGROUND

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

It is my ultimate goal, as your professional real estate agent, to provide you with quality service, exceed your expectations and make your real estate transactions a positive and painless experience. My overall local expertise and extensive real estate experience will benefit you whether you currently are selling or buying a home, or are a returning client checking out the many homeowner resources I offer.

Providing the Quality of Service You Deserve!