



PRESIDENT'S MESSAGE

Hard to believe that it was just a year ago when I heard the news that Reddit (the Front Page of the Internet) was abuzz about posts from Chinese doctors concerned over a new unknown virus that overwhelmed the hospitals with patients left dying in the halls. While the South China Morning Post started reporting on this unknown disease, it would be months before the rest of the world would raise concern.

By January, China had taken strict and decisive actions to lock down and control the disease and the news shifted to Italy as it quickly spread and overwhelmed the hospitals. The nightly news was all about the triage tents, creative inventions that allowed respirators to be shared and military convoys to move the bodies. We saw the lockdown, the barren streets, police enforcement with huge fines, the Basilicas empty for mass. It was unnerving to say the least. It was not long before the virus made its way to the USA.

I could extoll the differences in how different approaches have succeeded or failed in suppressing the virus or whether it is more effective to control the virus or to control the narrative, but with twelve million cases in the US and sixty million cases worldwide, it is enough to say the outlook is concerning.

Which brings us to the holiday season. As I write this, we are looking forward to Thanksgiving next week, and wondering if we can even have our own children come to dinner. And if we do, how do we make sure all are safe? A simple run to the store to get a last-minute item can now be an all-day affair and with that much time, comes added exposure and risk.

With this as a background, we come to my problem, tradition. In our house at the holidays, the role of toasting the holiday falls to the patriarch and at Thanksgiving, there is a tradition of going around the table to say what wonders we have had for which we are thankful. This year is more of a challenge and requires greater introspection.

I am thankful for my family who I know loves me enough they would stay at home if I asked.

I am thankful that my family takes the virus seriously and takes precautions.

I am thankful that the virus has so far spared my family the unimaginable grief of loss.

I am thankful that while my extended family is not here, I know they are cared for and safe.

I am thankful to see people who care by supporting others in their time of need.

I am thankful I have the resources to withstand this pandemic and can still help others.

I am thankful that I am still guided by faith.

I am thankful promising vaccines are on the horizon to restore normalcy to the world.

I am thankful for technology which allows us to work in safety and maintain relationships.

I am thankful I can do all my Christmas shopping online and ship direct!

I am thankful for where forced changes in my life have made me rethink what is important.

I am thankful for where forced changes in my life have made me rethink what is important.

I am thankful for my friends who continue to reach out to me to ensure we are all OK.

I am thankful for marrying an Italian woman.

I hope you have enjoyed your Thanksgiving and are looking forward to a safe but fulfilling Christmas. If you do find yourself alone or in need of help, remember we are here for you and are ready for your call. Happy holidays!

-- Felix Dalldorf / president@iahfsj.org 

SAVE THE DATES



Benvenuto to the Online Italian Holiday Market

Normally at this time of the IAHF year, we have an opera event, a boutique along with a holiday party. This year, the event has metamorphosed into our "first" Online Italian Holiday Market! Throughout many parts of Europe, holiday markets add to the seasonal festivities. In Italy, they are held in the piazza or town centers.

The IAHF Holiday Market runs from November 20 thru the Feast of Epiphany, January 6, (which is the 12th Day of Christmas). That is the traditional time of gift giving in Italy and many Latin countries. In Italy, La Befana gives gifts on Epiphany eve while small gift exchanges and house parties are held throughout the 12 days of Christmas.

The online event will be hosted on a special web page designed by Dave Perzinski. The page(s) will also host several market advertiser sites with special links to Christmas in Italy programming, Christmas carols in both Italian and American will be featured along with some unique regional traditions. The advertisers have donated to help support the Market and sell their wares online. Kathy Winkelman, owner of Gioia Company, is chairing that part of the Market.

The IAHF will also have some special holiday items, including online orders for See's Candies



and Bassian Farms sausage and chicken, as offered by Mike Maltese, Sons of Sicily.

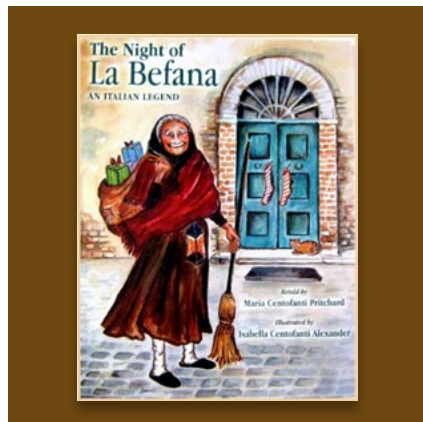
All of the Italian Holiday Market proceeds will benefit the IAHF.

We will also have a Holiday Market gift raffle with some amazing prizes, including specialty items from Italy. Gioia Company and Maria Gloria from San Francisco have been very generous with funding specialty items from "Bella Italia." We also have delicious food and gift baskets donated by our friends and members. Nanci Wilborn, who co-chaired the Getaway Raffle, agreed to chair this part of the Market and co-chair the Event itself. We are in excess of 20+ prizes, and the tickets will be mailed to your home. The raffle runs November 20 thru December 18.

Special live Zoom entertainment will include Italian storytelling on the legend of La Befana; an online reading by Marie Dalldorf, Cooking with Lucia, and many other holiday surprises throughout the two-month Italian Holiday Market. Tony Zerbo is our public relations point person.

Please consult the Schedule of Events in the IAHF NEWS to check out the special Market events!

-- Article by Ken Borelli, Events Coordinator



Online Specials

Our Italian Holiday Market has so much to offer!!

In addition to the online See's Candies and in collaboration with Sons of Sicily and Mike Maltese/Bassian Farms, the IAHF is pleased to offer quality sausage, chicken and salami for sale as follows:

- 10lb box of Frozen Hot or Mild Italian Sausage (approx. 40 to 45 pieces per box) @\$40.00
- 24" / 3-pound Stick of Salami @ \$25.00
- 10lb Box of Frozen Skinless Chicken Thighs or Breasts @ \$22.00

Preorder with cash or check payable to Ken Borelli and mail to:
Ken Borelli • c/o IAHF • 425 North 4th Street • San Jose CA 95112

There will be four pick-up dates at the IAHF:

- November 24 10am-2pm
- December 17 10am-2pm
- December 22 10am-2pm
- December 29 10am-2pm

Indicate on your letter/order when you want to pick up your order.

For those IAHF members who are homebound and/or unable to drive, we will make specific arrangements for delivery. For larger orders, arrangements can be made for special pickup and or delivery.

-- Article by Azie Habib, IAHF Board Member & Coordinator

Online Italian Holiday Market at the IAHF

Buy tickets for a raffle prize
\$2.00 each or
15 Tickets for \$20
for extra tickets call Nanci Wilborn
408 888 9288

[Click here to view raffle prizes](#)

[Click here to buy raffle tickers online](#)

We have a full line-up of holiday cooking classes and other holiday events on our events page.

Purchase Christmas gift items
through our vendors



Gioia
Company

See's
CANDIES®

Sons of Sicily
Salami • Italian • Sausage Chicken

*This is going to
warm your heart*

John Paulson Photography



2995 Leigh Avenue
San Jose, California 95124
(408) 559-5922

Holiday get-together via zoom



*Dried
Apricots*
Santa Clara Valley
Blenheim Apricots



Holiday Scarves



Dolce Sicilia ONLINE SHOP

DECEMBER

Dec 2 / 7 PM to 8:30 PM / Michael Lella, Lecturer / Beneath The Scarlet Sky, featuring a spell binding talk about Michael's father Pino Lella and his chronicled attempts to work with the Italian resistance to save Jews from arrest and most certain deportation and death in Nazi concentration camps. How he ended up as a driver for one of the most influential German generals in Northern Italy during the war years is an equally fascinating part of this story. Michael spoke to us two years ago, and the on line program will give those who have not heard him an opportunity to connect to a truly great "dad" via his son Michael. / Zoom presentation / Call the IAHF at 408.293.7122 to register

December 3 / IAHF Cena Fuori Holiday Dinner / 6 PM
Palermo Italian Restaurant / 791 Auzerais Avenue, San Jose / Fixed Price Dinner / Call 408.293.7122 for reservations

Dec 4 / 6 PM / Social: Opera San Jose special broadcast of Jack Heggie's "Three Decembers" / Bring a blanket and vino / Hosted by IAHF Language Instructor Delia Schizzano / Limited outdoor seating / Contact Ken Borelli at 408-293-7122 for details / You can home-screen the opera by contacting operasj.org

December 7 / Cooking With Lucia / 7 to 8 PM
Arancini preparation via Zoom / Call 408-293-7122 to register

Dec 9 / Part 2: Carolyn Cocciardi, From the Renaissance, Leonardo and Isabella D' Este / 7 - 8 PM / Set in one of the most creative settings of the Italian Renaissance, the court of Isabella D' Este Marchioness of Mantua, described as a leader 'supreme among woman', patron of the arts, and steeped in the skills of governance during the Renaissance.

December 14 / Cooking With Marie / 7 to 8 PM
Strassi preparation via Zoom / Call 408-293-7122 to register

Dec 18 / Italian Holiday Market Raffle at 6 PM live on Zoom

December 14 / Cooking With Lucia / 7 to 8 PM / Savoiardi (lady fingers) preparation via Zoom / Call 408-293-7122 to register

Dec 16 / 7 - 8 PM / Tombola and other Holiday games / A live Zoom game event hosted by Felix Dalldorf / Call the IAHF at 408.293.7122 to register

Dec 17 / 7 - 8 PM / The Presepio and the Manger Traditon in Italy and at the IAHF / With Ken Borelli and friends / Zoom presentation / Call the IAHF at 408.293.7122 to register

Dec 20 / 2 - 3 PM / Children Program / Strega Nonna, written by Tomie de Paola, read by Marie Dalldorf / Call the IAHF at 408.293.7122 to register

Dec 21 / 7 - 8 PM / Cooking with Lucia / A classic holiday cookie, "Savoyardi" (similar to an Italian lady finger cookie) / Call the IAHF at 408.293.7122 to register

Dec 23 / 7 - 8 PM / Piano recital / Selections from the Nutcracker and more / Call the IAHF at 408.293.7122 to register

Dec 28 / 7 - 8 PM / Cooking with Marie / Traditional New Year dish, lentils and sausage / Call the IAHF at 408.293.7122 to register

Dec 31 / NEW YEAR'S EVE SPECIAL WITH PERFORMERS FROM ITALY AND LOCALLY / Details TBA / Call the IAHF at 408.293.7122 for more information

JANUARY

Jan 5 / 6 - 7 PM / Epiphany program / A bilingual reading of the La Befana Legend by Marie Dalldorf / Plan a family get together around the visit of La Befana

Jan 16 / 4 - 5 PM / Accessing Italian Parish Records for Genealogy Zoom Program / Sponsored by ItalianParishRecords.org / Call the IAHF at 408.293.7122 for more information

Jan 19 / 7 PM to 9 PM / Master class on classic "antipasti" with Chef Umberto Pala of Vin Santo restaurant / Several years ago Chef Pala did two similar classes when he was the Chef at Il Fornaio in San Jose. We will replicate the experience, sample the antipasti, accompanied by wines at his restaurant in Willow Glen. \$85.00 per person. Limited seating, and a great holiday gift for that chef in your life! Call the IAHF @ 408.293.7122 for reservations

Jan 28 TBA Cena Fuori

All of our lecturers' books are excellent holiday gifts. In addition, several events are being finalized and knitted into the schedule, including:

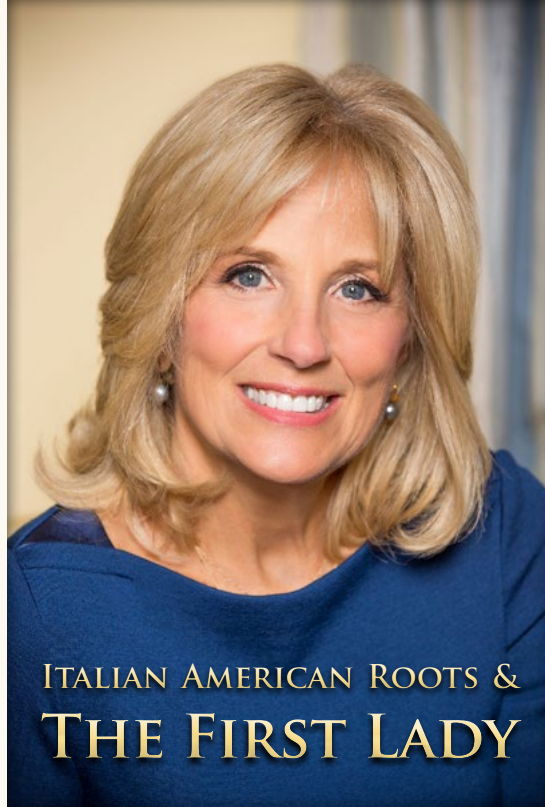
- **Introduction to the Anthony Quartuccio Retrospective**, with Anthony Quartuccio Jr. on Zoom doing an introduction to his father's works. Anthony painted many of his compositions in the Santa Clara Valley, and helped to document the artistic lore of the community. He also did the altar backdrop for Holy Cross Church.
- **Annual IAHF/Tricarico Club Polenta Dinner** / May be a take out depending on health guidelines / TBA
- **Day field trip to Rose Garden** and chat about pruning roses
- **Sharing Youth Essay Award** online and Zoom talk
- **The Critics of Columbus: The Character Assassination of a Great Explorer** / With Richard Di Giacomo / Rescheduling: TBA

IAHF Holiday Dinner

- December 3RD • 6:00 PM •
- Palermo Italian Restaurant
- 791 Auzerais Ave, San Jose •
- Call 408.293.7122 for reservations •
- Fixed Price Dinner •

With the election of Joe Biden to the Presidency (politics aside), there also comes a new First Lady, Jill Tracy Jacobs Biden. Along with strong links to education, she will also be the first Italian American First Lady in the White House. Interestingly, her background was not called out much during the campaign. The National Italian American Foundation (NIAF) did recently note that her Italian heritage stems from her Italian/Sicilian immigrant grandfather, Gaetano Giacoppo. He resided in New Jersey and in the assimilation process, he did what evidently some Italian Americans would do at the time, anglicize their names. Hence, Giacoppo became Jacops and the name of his son, the first lady's father, metamorphosed into Donald Jacops of the Chestnut Hills area of Philadelphia - all very WASP and proper.

I started to think of that part of our Italian American history and how so many of our youth may not be aware of all the stuff that went on before them, including the name changes that occurred at a certain time in our collective history. While I do not know the motivations for the name changes, I do suspect that, in order to overcome the economic "glass ceiling" with which many Italian Americans had to deal, they intentionally changed their names. This is on top of some of the issues involved with phonetic spelling during the Ellis Island registrations days. I recall a co-worker of mine, whose name was Moran, once telling me that he is Italian American. His name was



originally Moretti. It seems strange in today's world of cultural pluralism, and even a bit sad, that at one time you were considered "better off" without the baggage of an Italian surname.

That great raconteur, Ralph Di Tullio who recently passed away, once told me a family story. When he was a young man, he wanted to visit a musician cousin who was playing at a dance. In the process of trying to find him at the dance, he inadvertently got his musician cousin fired from the gig because he simply asked where his cousin was using the cousin's Italian last name. The manager of the country club did not know who Ralph was referring to, only to find out that he was referring to one of the musicians in the dance band. And since those were the "good old days," the cousin was fired since no Italians were allowed in the country club.

Perhaps we have come a long way, yet I don't really think so. The immigration process is certainly an ongoing part of American history. The realities of assimilation pose some fascinating dynamics. As an Italian American Heritage Foundation, it is important to have the tools to understand this phenomenon. You may want to check your family tree for some interesting surnames in your family closet or why a family member's name dead ends in your tracking process and discover that a Moran used to be a Moretti.

— Article by Ken Borelli ~

~ Request for Members to Join the IAHF Bylaws Committee ~

The IAHF Bylaws call for an annual review. It has been a number of years since the Bylaws have been reviewed. At the September meeting, the BOD agreed to convene a Bylaws Committee to conduct this review. In amending a previously adopted bylaw, we want to inform our members so those who are interested in being part of this Committee can voice your input on proposed changes. If you are interested, please contact Marie Dalldorf at mrdalldorf@gmail.com or 408-239-1568 (mobile). Your involvement would require you to attend several review meetings to discuss and consider revisions to the Bylaws. Any revisions to the Bylaws will be guided by Robert's Rules of Order.

— Article by Marie Rose Peirano Dalldorf ~



Revisiting The Stone Cutters

I never gave stone cutters much thought until I discovered oral histories, histories taken as part of the Federal Writers' Project of the Work Projects Administration (WPA). Many interviews were taken and transcribed in the late 1930s, and reading through them is very enlightening.

We've all seen beautiful stone carvings in churches and important civic buildings. Consider all the statues of saints and architectural embellishments in these buildings, all of the beautiful and detailed headstones in old cemeteries, and statues at the entrances of stately bridges.

I harbored some vague image of skilled artisans working lovingly, full of creativity and artistic license, in spacious and well-lit studios. But this was not the case, as I learned.

The granite from the "Barre Area" of Vermont was considered to be of premium quality, and early railroad lines made it accessible. Business in the area boomed in the late 1800s to the early 1900s, fueled by ethnic groups of Irish, Scotch, Swedish, and of course Italians. In 1880, there were 92 Italians in Washington County, where Barre is located. By 1920, that number had swelled to 2,159.

In the 1930s, stone quarrying and processing was the number one industry in Vermont in terms of employment.

Although technology was already providing some labor-saving machines, the up-close physical labor of men was still the primary method of working the stone.

In the late 1930s, the WPA sent writers to gather oral interviews from workers in this industry. The interviews are posted on the Library of Congress (<https://loc.gov/>) website. For your convenience, I have cataloged ten of them in our library catalog.

Go to our CARD CATALOG (<https://iahf-sj.librarika.com>) Search for "stone cutters"

Most of these papers are short (3-5 pages) and the vignettes provide windows to the daily lives of workers and their families. You'll feel like you're strolling through town, meeting people as you go.

By the 1930s Barre was producing more artistic stone monuments than blocks for buildings. One vignette describes a cutter working from a photograph on a young girl's memorial. The family wanted the statue on her headstone to reflect her face. Imag-



Notes

From The Library

by Madeline Damiano, Librarian



ine the artistry required for such a feat.

The development of the industry was not without drama. Good workers could be employed year-round, but the majority scraped by on seasonal jobs; homes were clean but often furnished with second-hand furniture. And the work conditions were dangerous, requiring close contact with heavy blocks of stone, blasting materials, saws, and other powerful equipment.

But the most persistent killer was silicosis. With the constant blasting and sawing, fine dust hung in the air and coated the workers' hair and clothes. It also found its way into their lungs, causing irreparable damage that slowly led to chronic congestion, coughing, and premature death. The stone cutters were well aware of what they called "stone cutter's consumption." Some families referred to it as tuberculosis. In the cynical words of Vermont Quarrying:

"They are long hardened to this fate - and gaily they drink their wine, spend their money, dance their dances, and slap their bambini, for tomorrow they will die."

But this cynicism is only part of their truth. They formed clubs such as the Italian Pleasure Club, which provided places to socialize, held regular dances and family picnics, had a bocce ball court, and hosted card games such as "La Mora." (Louis Fabrizio, Granite Worker)

Some families were even able to save enough money to buy a little land, on which they built humble cottages.

Unions formed to protect workers as early as 1877. Predictably, they met with a lot of push-back, and the area witnessed periodic strikes and related bouts of violence. After one of the major strikes in 1922, French-Canadians were brought in by the train load to replace striking workers.

But 1935 saw one of the most devastating strikes of all.

Workers in the Vermont Marble Company were significantly underpaid, and increasingly out of work due to industrialization. They were forced to live in company-owned houses, and required to pay rent whether they worked or not.

Weekly checks ranged from \$.02 to \$.68, and deductions were plenty. Workers were even charged for company materials that they used at work.

Some unlucky workers received only pink vouchers marked, "No check." > > > >

They slipped into debt to the very company they worked for, and many ended up on the WPA relief rolls.

Desperation swelled until a bitter strike was called. During the struggle, the state of Vermont spent \$30,000 fighting the workers and the Vermont Marble Company itself paid the salaries of town deputies. At one point, scab labor was brought in; by the end of that violent day, "...seventy figures lay in the bloody snow."

The strike dragged on through a brutal winter, in which the unions sponsored several bills to protect workers and provide better living conditions. One after another, the legislature

blocked them. After nine months, the strike was "settled," with only a few improvements for the workers. But inevitably, industrialization soon left these skilled artisans behind..


It was a hard life for sure, between the dangers of working with huge blocks of stone, silicosis, and dwindling work. But as you read through these stories, one fact emerges: the stone cutters were fiercely proud of their skills, sure that their work would live on far past their own lifetimes.

I invite you to take your own tour through their stories.

Email me at librarian@iahfsj.org. 



Diane di Prima & the San Francisco Renaissance

... Article by Ken Borelli 

Sadly, I recently read of the passing of Diane Di Prima. She was a Poet Laureate in her adopted City by the Bay, San Francisco. She was born in New York City, not in a melting pot, but a bubbling pot in the Italian neighborhoods of old Brooklyn. While coming from a relatively middle class Italian American stock, she was influenced by her Italian Anarchist grandfather to literally live her life her way. And she did, and quite brilliantly too. A fascinating biography of her life can be found, as written by Sam Whiting, in the San Francisco Chronicle, October 29, 2020, Section B2, for those who are curious about her amazing journey.

She was already on her literary career path when she moved to San Francisco in the 1960's drawn to the exciting artistic vibes of the unique San Francisco Renaissance. She literally became a voice for feminism by just being a major voice in a very male dominated legendary "Beat Movement" centered in 1950-1960 San Francisco.

Interesting and maybe ironically, the heart of the Beat Movement was among the Italian neighborhoods of Old North Beach and upper Grant Avenue. Eventually she even bought a home in the very San Francisco Italian neighborhood of the Excelsior District which was not really that far from her cultural roots in Brooklyn. Like North Beach, some of these East Coast neighborhoods were bastions of Italian Americana.


Even so, when I was a tyke and visiting family in North Beach, I was warned against visiting the beatnik area of upper Grant, which was only a couple of blocks from the old home. Of course, that is where my walks took me. North Beach at the time was also in transition and many of the inhabitants, including my family, wanted to move to the country, Marin, San Mateo and Santa Clara County so there was that transition going on at the very same time.

Reflecting now on the Beats, I don't think it was an accident that they became ensconced in our old neighborhoods. It always was a Latin

Quarter settlement, full of clubs, bars, excellent restaurants and social centers. It truly was an exciting urban village within The City. If it was not always welcoming, it was very tolerant of the diversity of the time with a live-and-let-live attitude that fostered and nurtured a very creative life style. And that is Italian too.

Italian Americans were also well represented in the multi-cultural Beat movement too. Aside from Diane, the last holdout was Lawrence Ferlinghetti, the owner of the legendary City Light Bookstore. Between City Light and the bar Vesuvio's, on Columbus Avenue (dare we use that name!) and across from the Tosca Caffe was a little bootblack stand run by my grandfather Luigi Borrelli,

My ramblings in North Beach took me to Caffe Trieste on Grant Avenue where I first tasted machine espresso, as opposed to the Neapolitan Style. I can still smell the coffee roasting establishments along Green Street. Some of the Italian American Beat exiles that found refuge in North Beach included Gregory Corso, Philip Lamantia (related to part of the Lamantia clan of San Jose), Jay De Feo, Robert LaVigne and (technically not a beat) Benny Bufano and of course Enrico Banducci and his place on Broadway not too far from the very wild Finocchio's. A little south was the old Barbary Coast, which was the limit of old North Beach and my meanderings. Most of the "beats," Diane Di Prima included, were beyond the box thinkers and even today, while we celebrate the Beat movement in the abstract, we still keep our distance from their social experiences.

As Italian Americans there is a lot about our history that goes under the radar and Diane Di Prima's passing is a timely reminder of this observation. It also underscores the need to preserve and document our roots. You are not going to find these tales in any California history book unless we share them. "Omaggio a Diane!" 

ITALIAN FOOD

Explored

Introduction

Italian cuisine has developed over 30 centuries. Its origins date back to the ancient Etruscans, Greeks and Romans. The discovery of the New World introduced it to potatoes, tomatoes, bell pepper and corn. The Arab conquest of Sicily and its surrounding archipelagos brought additional products, spices and techniques.

Italian cuisine is renowned and the most popular in the world. Like Spanish and French cuisine, it is known for its diversity. Up until the mid-1960's, cooking in Italy was predominantly regional. It has now become more national due to mass communication, travel, mobility and marketing.

Italy has 20 regions stretching from the Alps to the islands. The Tyrrhenian, Adriatic and Ionian Seas surround the peninsula. The Apennines are Italy's spine. Several archipelagos of smaller islands surround it all with a rich culinary tradition of their own.

In Bologna, the gastronomic capital of Italy, there is the emporium FICO Eataly World. It is in a 20-acre park. 20,000 companies showcase food and drink from all the 20 regions. There are 25 themed restaurants inside. It is a place of learning as well. Ten different classrooms offer visitors seminars about main products and findings from the agribusiness world.

Italians share a passion for fresh ingredients and for the simplicity of preparation. They favor slow food and emphasize that food tastes better when it travels less. Italians prefer to shop daily and from local sources. Open-air markets are ubiquitous and choreograph the dazzling colors of vegetables, fruit, nuts and cheeses.

To make it easy to understand its diversity I have grouped the twenty regions of Italy into four groups:

- North: Aosta, Piedmont, Lombardy, Veneto, Venezia Giulia, Trentino, Friuli, Liguria regions
- Center: Emilia-Romagna, Tuscany, Umbria, Latium, Marche regions
- South: Campania, Molise, Puglia, Basilicata, Calabria regions
- Islands: Sicily and Sardinia regions

There is some overlap between the groupings. For example, the North and the Center regions use butter and lard while in the Center, South and the islands, the preference shifts to olive oil and tomatoes.

Diversity

Legumes are widely used, often accompanied by sausages. Fruit is abundant. The customary dessert is a choice of fresh apples, oranges, grapes, peaches, pears, figs, prickly pears, apricots, loquats, wild berries etc. Italy grows many nuts: walnuts, almonds, hazelnuts, pistachios and peanuts. Pistachios from Bronte are well known by foodies. Hazelnut flour (also known as royal pasta) is used to make traditional cookies.

Italy is the largest producer and exporter of rice. Rice is featured in several dishes throughout the territory. Vegetables and greens adorn the everyday table, served as appetizers or side dishes (contorni). Risotto alla Milanese is a

well known dish from Lombardy.

The Italian cuisine includes many vegetarian dishes. Italy produces large quantities of artichokes, eggplant, tomatoes, cucumbers, melons and squash (zucca). Many believe that the pomodorini (cherry tomatoes) from Pachino contain curative properties.

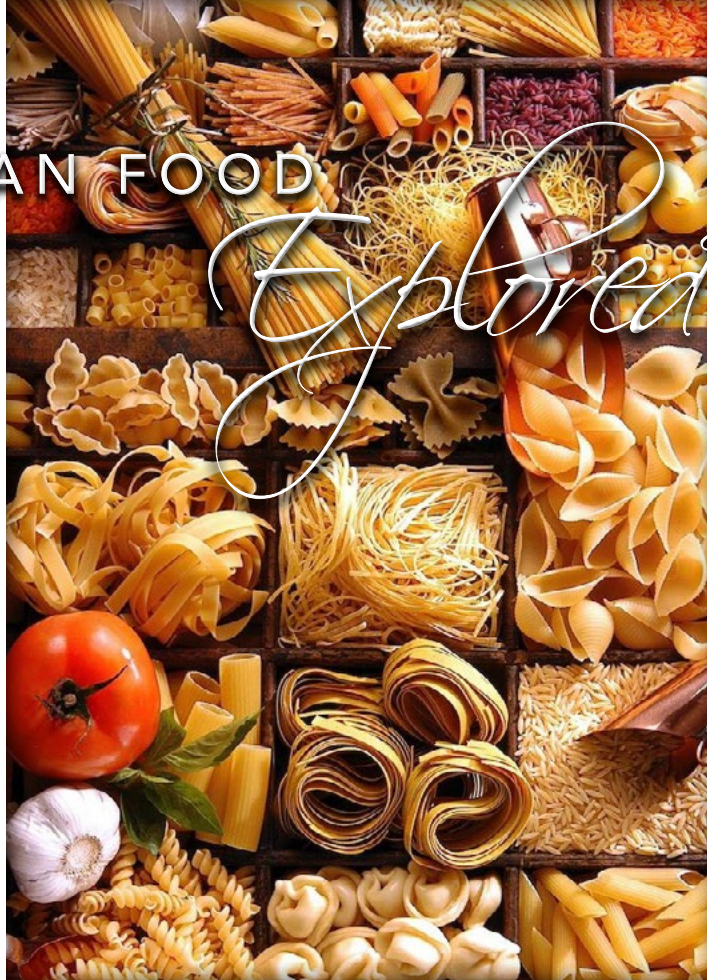
Fish is plentiful. Italy boasts one of the largest fishing fleets in the Mediterranean. Fresh fish, crustaceans and mollusks are brought to markets daily. Italians along the coastline consume a large quantity of seafood. Tuna, sardines, and anchovies are cured and preserved in olive oil.

Beef, pork, mutton, lamb and chicken are available at reasonable prices. They are eaten in moderation. Italians reject any product that contains generic modified seeds.

Italy, next to France (230 cheeses), is known for its variety of local cheeses and salumi. Better known are the Parmiggiano, Pecorino, Mozzarella, Ricotta and Caciocavallo. Well-known are also a variety of cured meats such as Prosciutto, Mortadella, Speck, Genoa, Toscano, Calabrese, Capicollo, Cotechino etc.

Pizza is the most consumed food in the world. The authentic pizza comes from Naples and it features Doppio Zero flour and a variety of toppings. The calzone is a derivative and well known in America. Sicilians have their own version of pizza. They called it sfincione, a thick layer of dough topped with tomatoes, basil and green onions.

Italy has a refined sweet tooth. Italian creations are known all over the world: tiramisu, gelato, granite, cannoli, baba, sfogliatella,



Article by Antonio Tasca

cassata, biscotti, panettone, amaretti, strufoli, sfingi, pan d'oro, zabaglione, panna cotta, torrone, almond cake, semifreddi, trifle, torta della nonna and a variety of tarts.

Blessed by a favorable climate, Italy grows an abundance of fruit. Italian oranges, lemons, mandarins, grapefruits are shipped to Northern Europe. Peaches, apricots, pears, apples, nectarines, figs, prickly pears and loquats adorn many of the open-air markets.

Italy is one of the largest producers and exporters of wine. Many Italian varieties are known and appreciated by wine connoisseurs all over the world: San Giovese, Barolo, Chianti, Nero d'Avola, Amarone, Barbaresco, Brunello, and Verdicchio. Italians produce also a number of high quality liqueurs and spirits as aperitivos and digestivos: Amaretto, Limoncello, Frangelico, Sambuca, Fernet, Aperol, Campari, Passito di Pantelleria and Grappa

How Italians Eat

The Italians' typical main meal is at 1pm. This tradition has been changing, unhappily I might add, during the past 50 years to accommodate work schedules. It is typically a one to two-hour event.

It starts with appetizers composed of olives, cheeses, cured meats, preserved vegetables and seasonal delicacies. Then the first course of a small serving of pasta or soup follows. The second course is the main ... fish, meat, legumes or stuffed vegetables. Side dishes or contorni of potatoes, greens or salads round out the meal. A choice of fruit and an occasional sweet complete the event. On the table diners can have bread, table wine and mineral water.

Supper is eaten around 7:30-8:00pm and is lighter. Soups, boiled or sautéed greens, vegetables, cheeses, cured meats and leftovers are the featured items.

Breakfast by American standards is rather small: a slice of bread, a freshly baked pastry or an occasional egg is washed down with freshly brewed coffee. Many will have a spremuta (freshly squeezed) of oranges or grapefruit

Snacks (merende) during the day are used as a bridge from one meal to the next and they include a slice of bread with marmalade or Nutella, a pastry of some kind, or fruit. Espresso in a variety of flavors is consumed several times during the day.

The kitchen table is an important component of Italian family culture. It is where family ties are strengthened and social relationships are celebrated.

Italian Cooking in America

What we know as Italian-American food has its roots in big city tenements. Immigrant men would board with a paesana lady who would provide them with a hearty meal each night. She often would serve pasta accompanied with cheap cuts of meat or homemade meatballs, braciole and sausages.

In Italy meatballs, braciole or sausages are not served with pasta but as a second course. Sausages and peppers are a unique creation of inventive immigrants.

Most Italian immigrants came from the Campania (Naples and surroundings) and Sicily. It is not surprising that most Italian-American creations find their roots in Southern Italy.

Unknown to many Americans, most immigrants from Sicily did not

come from New York City or Boston. They came through New Orleans. Why? Passage was cheaper and many plantation owners prepaid their fare. Immigrants were recruited to Louisiana to staff the vast plantations after African Americans left for the North following their emancipation. In New Orleans, the Sicilian cuisine melded with the creole. The muffuletta sandwich is a vestige of the Sicilian presence.

Many Italian-American food legends come from the South, e.g. the seven fishes for Christmas evening dinner and toasted breadcrumbs over pasta for Saint Joseph's Day dinner. Most Italians from the central and northern part of Italy have no idea what these traditions mean.

A Quick Encyclopedia

To illustrate the variety and depth of the Italian cuisine I reviewed the following factoids from an on-line encyclopedia. Italy has:

- 27 different kinds of soups and sauces.
- 41 different kinds of breads
- 15 different kinds of pizzas
- 23 distinct types of pasta and over 110 shapes
- 27 ways to cook pasta
- 30 ways to cook rice
- 73 ways of preparing fish, mollusks and crustaceans.
- 50 ways of preparing meat
- 10 ways of preparing vegetables and greens
- 104 different wines and spirits
- 62 different kinds of cheeses
- 45 different kinds of desserts and pastry
- 18 ways Italians drink coffee

These are the most famous Italian dishes: Baccala alla Vicentina, Bistecca Fiorentina, Pollo alla Cacciatora, Salsiccia, Lasagne, Ossobuco, Pasta e Fagioli, Pizza, Ragu alla Bolognese, Risotto and Tortellini.

Italians use a variety of herbs and aromatics: garlic, bay leaves, basil, onion, fennel, mint, oregano, parsley, rosemary, sage and thyme. They are also fond of curing their own sausages, pickling artichokes and eggplants and preserving olives and anchovies. It used to be common to make a variety of marmalades from fruit growing in the family farm. Mass production has made these delicacies available on-demand and at a very reasonable price.

Summary

Italian cookery is wide and deep. Product availability plays a huge role in what people eat and how they go about cooking. Most dishes are known on a town-by-town basis rather than by region. For example, the Pasta with Fennel and Sarde, typical of Sicily tastes differently in the province of Palermo than it does in the province of Messina, Catania. Trapani and Syracuse. It may not be available in Enna and Caltanissetta provinces. The Trapanese are known for their couscous. No other province makes it.

Food along the Mediterranean resembles the intricate history of the countries that surround it. For example, there are many dishes in Catalonia, Sicily, Greece and Lebanon that resemble one another.

Italy as a key player in the Mediterranean table offers a healthy and satisfying diet. ➤

Little by little things are opening up around the bay. I wanted to share with you two shows. One is currently on now and one for the future. The first event is the Museo Italo- Americano's recently opening of the museum in San Francisco's Ft. Mason. The Museo inaugurated their grand re opening with a special program entitled "In cerca di una nuova vita" (In search of a

new life). the exhibit highlights two parts of the the Italian immigrant experience with photos and displays from the permanent collection.

The exhibit also spends some time on Post WWII immigration from Italy. While many of us trace our ancestors to the immigration of the early 1900's ,a sizable number of our members actually were part of the post war generation of the late 1940's to the early 1960's. There are many differences between the two immigrant groups such as reasons for leaving Italy, and even the war experience itself both in the United States and Italy. The Museo show features several amazing photographs, oral histories and artifacts. This show is a reformatted display of a similar theme of several years ago. I have seen both exhibits and actually love the current show, how it is laid out and unique themes and on going oral history discussions.

In addition Il Museo also has two other shows, one on the legendary SF artist Benny Bufano, and his material on the development of his

NETWORKING around the Bay

famed St. Francis sculpture. Along with these exhibits are a special youth outreach program that the Museo has developed for school age children. Given the long incubation period because of the shut-downs, it is well worth the wait to check out these special exhibits. It is obvious a lot of forethought went into the exhibits. It takes a little effort to see the shows since you have

to make a reservation to visit the museo, and even answer a health questionnaires on line regarding the covid concern before you can park in the museum zone. You can go on line at Info@sfmuseo.org ; the site pretty much has much of the material covered along with a glimpse into on line selections from the various shows

Another fun experience, to mark on your calendar is Lido Cantarutti's 44th Italian Film Festal. the show has been postponed to March-April 2021 for live screenings, at Angelica Hall on the campus of Dominican University in San Rafael. The film selections and program can be viewed at Italianfilm.com. Lido has presented many times at the IAHF and was our consultant when we features our own Italian Film Festival at Santa Clara University and then at the old Camera One theater Chain. Its hard to imagine the film festival will be 44 years old, it seems like just a couple of years ago. Hope springs eternal that we will get to participate in lifv events and performances in 2021. I am ready, bring on the popcorn! -- Article by Ken Borelli



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To continue our al fresco dining experience (thanks to the pandemic and to the great weather), we were treated to the ever popular Aldo's Ristorante in Los Gatos where its reputation always precedes it! The theme was Halloween and of course all 45 or so of us complied, entering the outside dining area with our masks! Our tables were adorned with treats from Stanley and Ken and we even received a special drawing ticket to win a variety of goodies donated by Frank Locicero – thanks so much for your generosity, Frank, adding some extra fun to our evening!

The very efficient and personable staff ensured that everybody enjoyed their Aldo's experience, whether it was their first or hundredth dining treat – beginning with the cocktail orders to the many glasses and bottles of Vino being served up!

The always perfect meal began with Aldo's Insalata della Casa and his famous homemade pane.

Entrée choices were MORE than abundant as well as delicious: Pollo Marsala (sautéed chicken breast with mushrooms in a Marsala wine

CENA FUORI OTTOBRE 2020

Aldo's
RISTORANTE & BAR

sauce), Basa Filet (white fish in a white wine sauce) – each of which was served with sautéed fresh vegetables and potatoes - or Timballo di Rigatoni (wide tube pasta with egg-

plant, mushrooms, peas in a tomato sauce) – did somebody say they wanted one of each?

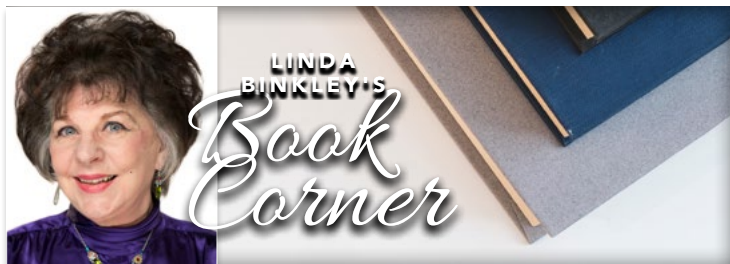
And – save room for dolci with platters of BOTH cannoli and profiterole!

The Doorprize drawing took place, announcements were shared about upcoming IAHF events – especially this year's Online Holiday Market – with an information sheet for the various forthcoming activities available to take home.

Grazie Mille to Ken Borelli for this Fabulous Halloween dinner and to Stanley for keeping track of all of us! A Spook-tacular evening under the stars at one of the hot spots in Santa Clara Valley!

Special Cena Fuori coming up in November at Florentine Trattoria in Saratoga - and, in December – a Holiday Festa at Palermo's - Unisciti a noi! -- Article by Cathy De Maria / Photos by Stanley Olivar





Solo in Salento

by Donna Keel Armer 🐞

When I was in high school, I had the pleasure of reading what is called the first gothic novel in English. It is titled The Castle of Otranto. I loved it! When Diane Hales, my favorite Italian-themed writer, recommended Solo in Salento by Donna Keel Armer, and when I found that the setting of the story was Otranto, I immediately decided to read it. I was not disappointed.

Salento is in southern Puglia. It is an ancient place, replete of history and surrounded by seas. Our author, Donna Armer, chose the city of Otranto in the Salento area to be her place of respite and regeneration. Like many readers, she had reached a point in her life where she felt the need to be alone, regroup and revive her spirits. Since Ms. Armer was already a published writer, it was somewhat easy for her to beg time away in order to "concentrate on her first novel." It was

her escape excuse to get away. Unless you are Greta Garbo uttering her famous German-accented line "I want to be alone!" you need a solid excuse, fabricated or not.

From the start, we realize Ms. Armer is not in Otranto to write a novel. She's there to find herself. The reader is introduced to some of her complicated backstory. We begin to understand these complications when we observe her behavior in Otranto. She came to be alone but cannot resist invitations and companions even when they are not beneficial to her goals. She came to be independent but becomes quite dependent on her new acquaintances.

In many ways the entire memoir of Ms. Armer's month in Otranto is a metaphor of her life. Her project of creating a mosaic of broken tiles is almost an obsession. She tortures her hands to create the piece. Is she putting the tiles together in harmony just as she hopes to put her life back together in harmony? The one tile in the finished product which is askew becomes a symbol, a reminder, of imperfection.

Ms. Armer is also rather extraordinarily interested in the method of trash collection in Otranto. Repeatedly in the memoir she refers to the difficulty of sorting the trash. It is evidently more complicated than her system at home in South Carolina. Perhaps, again metaphorically, this picking and sorting and discarding reflects the events and memories of her own life.

Beyond the personal journey evoked in this memoir, you will find delightful and informative descriptions of Otranto. Ms. Armer delves into the history and events that shaped the town and its magnificent cathedral. The author is also an accomplished chef so the culinary descriptions are delightful. I look forward to my next trip to Italy which will certainly include a couple weeks in Salento. 🐞

Linda Binkley's

Italian Word or Phrase of the Month

Davvero (dav vero): for real

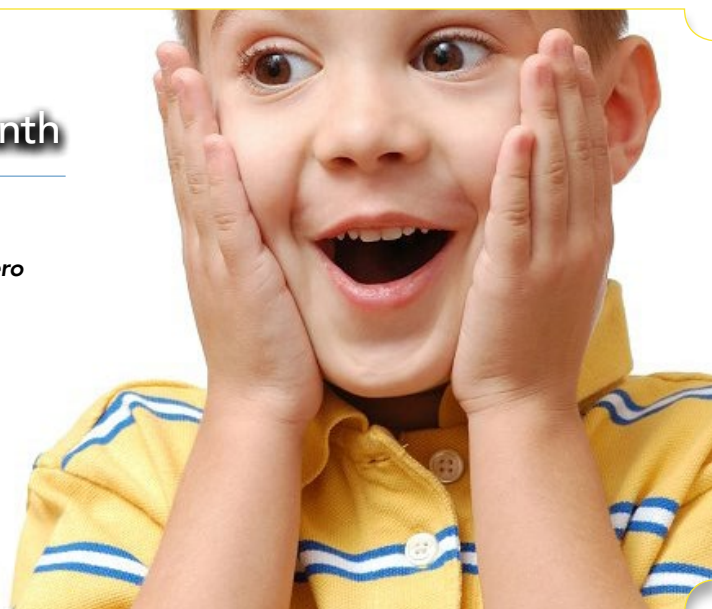
The single word *davvero* is derived from two words: *da* (from) and *vero* (real or true) *Davvero* can be substituted with *sul serio* or *veramente* depending on the feeling you want to infer.

Davvero corresponds to English "really" or "very".

- *Sono davvero felice!* I am truly happy!
- *E' stato davvero molto interessante.* It was really very interesting.
- *E' stato veramente molto interessante.*

Davvero can also be used to express disbelief or surprise.

- *E' gia' sposata. Davvero? Sul serio?* She is already married. Really?



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Musica con Marcus



* BIANCO NATALE *

Una delle più belle canzoni di Natale, a detta di molti, la più bella, è White Christmas.

Fu scritta da Irving Berlin nel 1940 e fu resa celebre, nel 1942 da Bing Crosby.

L'aneddoto più curioso di questa canzone è il seguente.

Il mattino dopo aver scritto la canzone, Irving Berlin, che era di religione ebraica, corse in ufficio dalla sua segretaria e le disse "Ho scritto la più bella canzone di Natale di tutti i tempi".

La storia gli ha dato ragione.

Questa canzone vinse l'Oscar alla miglior canzone nel 1943 e vinse il Grammy Hall of Fame Award nel 1974.

Nel 1954 fu fatto un film-musical con Bing Crosby e Danny Kaye come protagonisti principali.

Le statistiche ci dicono anche che questo è il brano musicale natalizio più venduto al Mondo, con più di 50 milioni di copie.

In italiano, questo capolavoro della musica natalizia, prende il titolo di Bianco Natale ed il testo fu scritto da Filibello, pseudonimo di Filippo Bellobuono. 🐉

* WHITE CHRISTMAS *

One of the most beautiful Christmas songs, according to many, the most beautiful one, is White Christmas.

It was written by Irving Berlin in 1940, and it was made famous in 1942 by Bing Crosby.

The most curious anecdote of this song is the following.

The very next morning after writing the song, Irving Berlin, of Jewish religion, ran to his secretary's office and told her "I wrote the best Christmas song of all time."

History has proved him right.

This song won the Best Song Oscar in 1943 and won the Grammy Hall of Fame Award in 1974.

In 1954, a musical film inspired to this song was made, having Bing Crosby and Danny Kaye as the main protagonists.

Statistics also tell us that this is the best-selling Christmas song in the world, with more than 50 million copies.

In Italian, this masterpiece of Christmas music was translated in "Bianco Natale" and its text was written by Filibello, pseudonym of Filippo Bellobuono. 🐉

Video: White Christmas: <https://www.youtube.com/watch?v=3cU9hmLggSk>

* JINGLE BELLS *

Se White Christmas è la canzone natalizia più famosa e più ascoltata al mondo, al secondo posto c'è sicuramente Jingle Bells.

In italiano il verbo to jingle viene tradotto in tintinnare, che è il vocabolo che descrive l'azione che dà il suono alle campane.

Questa canzone fu scritta da James Lord Pierpoint e fu pubblicata nell'autunno 1857 con il titolo One Horse Open Sleigh.

Pare che l'autore, per scrivere questa canzone, sia stato ispirato dalle corse delle slitte che si tenevano, nel XIX secolo nella cittadina di Medford nel Massachusetts.

Un'insegna posta su una locanda di Medford riporta che James Pierpoint, nel 1850, scrisse questa meravigliosa canzone proprio in quel locale.

La metrica di questa canzone rispecchia fedelmente lo schema della carola medioevale. La carola nata all'incirca nel 1300 segue uno schema ben preciso che è quello di partire con il ritornello e di alternarlo ad una successiva strofa per 3 o 4 volte.

I canti di Natale seguono molto spesso questo schema. Ecco perché vengono anche chiamati Carole di Natale. 🐉

If White Christmas is the most famous and most listened to Christmas song in the world, Jingle Bells is certainly in second place.

In Italian the verb to jingle is translated into tinkling, which is the word that describes the action that gives the sound to the bells.

This song was written by James Lord Pierpoint and was released in the autumn of 1857 under the title "One Horse Open Sleigh".

It seems that the author, in writing this song, was inspired by the sleigh races that were held in the 19th century in the town of Medford in Massachusetts.

A sign posted on a Medford Inn reports that James Pierpoint, in 1850, wrote this wonderful song right there.

The metric of this song faithfully reflects the pattern of the medieval carol. The carol was firstly performed around 1300 and it follows a very specific pattern. It starts with the refrain and alternate it with a subsequent verse for 3 or 4 times.

Christmas songs very often follow this pattern. That's why they are also called Christmas Carols. 🐉

Video: Jingle Bells: <https://www.youtube.com/watch?v=LkHNv6iaMA4>

Un abbraccio / a big hug from Marcus Dardi / info@nadinemarcus.it



Lucia's Cooking Class News

• The Latest from Lucia Clementi •

The Online Italian Holiday Market is in full swing! With that in mind, we are offering cooking classes. The first class of the season took place on November 21st, which featured my mama Tanina's Sicilian poultry stuffing, followed by Marie Dalldorf's Ravioli class on November 30th. If you missed them, no worries, as you can catch the videos online. In fact, please access our website with our cooking videos and our upcoming cooking classes (also listed below) at this link: <https://www.iahfsj.org/classes>.

If you would like the recipes from our poultry stuffing and ravioli classes, you can find them here.

From all of us in the Cooking Class program, Buon Natale e Buon Anno a tutti!

November 30 / Monday / Cooking with Marie / Ligurian-style Ravioli class / Zoom presentation. 7 - 8 pm / Call the IAHF to register @ 408 293 7122

December 7 / Monday / Cooking with Lucia / Arancini / Zoom presentation / 7 - 8 pm / Call the IAHF to register @ 408 293 7122

December 14 / Monday / Cooking with Marie / A special holiday "Strassi" cookie (a traditional deep-fried cookie with honey and powdered sugar) / Zoom presentation. 7 - 8 pm / Call the IAHF to register @ 408 293 7122

December 21 / Monday / Cooking with Lucia / Savoiardi also known as Lady Finger cookies / Zoom presentation / 7 - 8 pm / Call the IAHF to register @ 408 293 7122

December 28 / Monday / Cooking with Marie / New Year's meal: Lentils and Sausage / Zoom presentation / 7 - 8 pm / Call the IAHF to register @ 408 293 7122

Mama Tanina's Stuffing for Poultry (enough to stuff a turkey)

Ingredients

- 1 cup rice
- 2 cups chicken broth or water
- 1 lb. lean ground beef
- ½ cup extra virgin olive oil
- 1 small onion
- 2 tender stalks of celery
- 2 eggs
- ½ cup grated Romano cheese
- 1 bunch of spinach (chopped thin)
- Salt, pepper to taste

Directions

- Cook the rice in water or chicken broth according to package directions.
- Chop the onion and celery.
- Add olive oil to a large skillet and sauté the onion and celery until tender (10-15 minutes).
- In another skillet, brown the ground beef and drain.
- Once cooked, combine onion, celery, and ground beef in large skillet.
- Wash and chop the spinach and put aside.
- Beat the eggs and add them to the mixture and stir.
- Add the cooked rice to the mixture and stir.
- Add the cheese, salt, pepper and stir.
- Add the chopped spinach and stir. Cover and simmer over low heat for about 15 minutes. Stir
- Stuff uncooked poultry and roast in oven according to poultry directions.
- Once the poultry is fully cooked, remove from the oven and remove stuffing immediately. Serve

This recipe makes enough for a 12-16 pound turkey. If you have extra stuffing left, just continue simmering it on low until ready to serve. This recipe can be used to stuff turkey, chicken, Cornish game hens, etc. Enjoy! 🌿

Marie Rose Dalldorf's Ravioli alla Genovese

Each year as the holidays approached, my mother would begin preparations for making ravioli, a typical dish for Christmas in the traditional Ligurian style. She would get out one of her two ravioli rolling pins that she lovingly brought with her when she came to the United States; and go into her garden to pick the greens and herbs. My sister and I each have one of these rolling pins. Although we've moved on to using more modern appliances for making ravioli, we still get out the rickety rolling pin as it brings back such good memories.

My mother understood that we were the new generation, but if we were to carry on the Genovese traditions, we needed to learn and understand "a pinch" (un pizzico), and "until it feels right" (come ci si sente).

The ravioli filling is primarily a mixture of greens (erbe), meat, and cheese. Ravioli alla Genovese are served with a sugo di carne, "tucco" sauce; "tuccu" in dialetto Genovese. Tuccu includes a generous use of dried porcini mushrooms, which add an earthiness and depth of flavor.

Ingredients for Pasta

- 2 cups flour sifted
- 2 eggs (depending on size, 1 egg per 1 cup flour)
- 1 teaspoon salt
- 1-2 tablespoons extra virgin olive oil
- Cold water for mixing pasta

1. On cutting board or counter pile the flour and make a well in the middle.
2. In bowl beat the eggs, salt, olive oil, and a little water, then pour into center of well and begin incorporating the mixture using your hands. If you added too much water and the dough is sticky, add some flour, if dough is too dry add some water.
3. Knead the dough until smooth and elastic about 15 minutes. To test for readiness, press your thumb into the pasta, if it bounces back, keep kneading.
4. Create a ball with the dough, cover with plastic wrap and let rest at room temperature for at least 1 hour. >>>>>



5. After the resting period, the dough is ready. Cut a chunk of dough and using the pasta machine, roll out dough as thinly as possible.

Ingredients for Ravioli Filling

- 10 oz. spinach
 - 10 oz. swiss chard
 - 10 oz. borage (borragine), (cleaned, trimmed, and cooked)
 - 3-4 cloves garlic finely chopped (less if not a garlic lover)
 - 4-5 sprigs fresh Persa using leaves only finely chopped (Persa is Italian oregano/Marjoram)
 - 2-3 eggs
 - 1/2 to 3/4 pound of ground turkey or ground veal (traditionally sweetbreads are used)
 - 2 Tablespoons extra virgin olive oil
 - 1 slice bread soaked in milk
 - 1 cup grated Parmesan cheese
 - Salt and freshly ground pepper to taste
1. Cook separately in salted water the spinach, swiss chard, borage drain, and chop finely along with the garlic and persa.
 2. In bowl break eggs and beat, add cooked greens, persa, garlic, olive oil, bread soaked in milk along with a little milk, Parmesan cheese, and salt and pepper.
 3. Mix well, taste for seasoning before adding raw meat.
 4. Add the ground turkey or veal, mix thoroughly. Place filling in frig until you are ready to use.

Machine method

1. Dust the working surface with flour, knead dough after resting. Cut a chunk of dough and begin passing dough through rollers of the pasta machine from wide to narrow several times to make dough increasingly thinner and place a sheet of dough over ravioli tray, press your finger in the holes, and put enough filling into each hole – don't overfill.
2. Cover with another layer of dough, use hands or the rolling pin to press the two layers of pasta together. Work rolling pin over tray to cut ravioli, making sure ravioli is cut through. Press along each ravioli edge. Peel off excess dough from around mold and use for future rollings.
3. Invert the formed ravioli, use a "rotella" (a special tool to cut ravioli); cut along the center of these pressed edges of the ravioli.

Hand method

1. Roll out dough with regular rolling pin to form a large, thin round sheet of dough.
2. Spread flour occasionally on board to prevent dough from sticking.
3. Use a ravioli rolling pin to form the squares where you will put the filling.
4. Spread filling about ¼ inch thick over half the dough circle, leaving about ½ inch margin along the outer edge.
5. Fold over the half of crust onto the filling to form a cover.
6. Use a yardstick mark 1-inch squares over the dough, pressing firmly to help guide when you cut the ravioli. It will look like a

giant waffle. Cut along the center of the pressed edges of the squares with a "rotella".

Ravioli can be frozen for several weeks. Place ravioli on cookie sheet to freeze, once frozen place in cardboard box with wax paper between each layer. When ready to use the ravioli, cook the frozen ravioli in salted water for 10-15 minutes until they rise to the top, which indicates they are cooked. Drain ravioli, cover with tuccu and sprinkle with Parmesan cheese.

Ingredients for Tuccu

This tuccu recipe makes about 5-6 quarts, which you can freeze unused portion for later use. Lasts several months in freezer.

- 2 ounces dried porcini mushrooms
 - 3-4 bay leaves
 - 2-3 tablespoons olive oil
 - 1 yellow onion chopped
 - 1 small bunch Italian parsley, finely chopped
 - 2-3 cloves of garlic, minced
 - 1-lb boneless chuck or beef brisket cut into large pieces
 - 3 16-oz. cans of crushed tomatoes
 - 1 6-oz. can tomato paste
 - 1 8-oz. can chopped tomatoes (provides more texture)
 - 1-2 cups chicken or meat stock as needed
 - Salt and freshly ground black pepper to taste
1. Soak the mushrooms in hot water to cover for 30 minutes. Drain mushrooms and chop finely. Pour the liquid through a cheese-cloth to remove grit. Set mushrooms and liquid aside.
 2. In a large pot, heat the olive oil over medium heat. Add the onion, garlic, and parsley and sauté until softened, not browned, about 10 minutes.
 3. Add the meat and brown on all sides. Add bay leaves, the porcini and their soaking liquid and about 1 cup of stock.
 4. Add the crushed tomatoes, tomato paste and bring to a gentle boil, reduce the heat to low, and simmer gently for 3-4 hours, (the longer you cook, the more flavorful the sugo) and until meat is tender. Season to taste with salt and pepper.
 5. If using chopped tomatoes, add and cook for 1 more hour until tomatoes are soft.
 6. Remove meat and bay leaves. Meat can be used for another use.
 7. Take about a quart of prepared tuccu and add ½ cup of butter and simmer for about 10 minutes.
 8. Toss ravioli with a generous helping of tuccu and parmesan cheese to taste.

When using frozen tuccu, defrost slowly, heat, add about ½ cube of butter, bring to a boil at medium to low heat for about 15 minutes. Ready to use. Buon Appetito! 🍴



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**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 • MADELINE DAMIANO & GILDA DE SIMONE-GROCCIA • STANLEY OLIVAR

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

MEMBERSHIP RENEWAL

Now is time of year that we reach out to our members, past and present, to renew their membership. Your membership is much valued by all our board members and officers. All the work at the Italian American Heritage Foundation done by board members and officers is volunteered; no one on the board, including our president, our treasurer, or our committee chairs gets paid a dime. We rely

on your support through your generous donations and continued membership to keep our organization alive and well. Due to recent restrictions on getting together in large groups we have been not been able to generate the normal income through events and hall rentals. So please renew your membership and help us keep Italian-American heritage a proud statement for generations to come.

PLEASE CLICK HERE TO RENEW YOUR MEMBERSHIP

IAHF BOARD OF DIRECTORS 2020

IAHF OFFICERS

- Felix Dalldorf - *President / Chief Executive Officer of the Corporation*
- Frank De Turrís - *Chief Financial Officer / Treasurer*
- Ken Borelli - *1st VP / IAHF Events (including Annual Italian Festa) / Cultural Activities / Grants*
- Azie Habib - *2nd VP / Building Administration and Maintenance / Hall Rentals*
- Diane Ayala - *3rd VP / Marketing / Advertising / PR / Website / Newsletter / Social Media*
- Dana Zuccarello - *4th VP / Human Resources / Volunteer Development / Library and Archives / Succession Planning / Bar*
- Marie Rose Dalldorf - *Corporate Secretary / Scholarship Chair*

IAHF DIRECTORS AT LARGE

- Marie Bertola - *Board Member*
- Lucia Clementi - *Board Member*
- Chuck Gullo - *Board Member*
- Frank Locicero - *Board Member*
- Mario Lucchesi - *Board Member*
- Nancy Morreale - *Board Member*
- Jan Prinzevalli - *Board Member*
- Carlo Severo - *Board Member*
- Nanci Arata Wilborn - *Board Member*

ADVISORY BOARD



- Claire Padien-Havens / *Managing Director, Institutional Strategy, Opera San Jose, Opera Liaison*
- Cathy De Maria / *Community Leader, Program Organizer*
- Doctor John Scandizzo / *Retired Physician, IAHF Genealogy Program Leader*
- Emily Ray / *Music Director, Mission Chamber Orchestra, Classical Music Liaison*
- Father Anthony Mancuso / *Former President St. Francis High School, Professor Santa Clara University*
- Frank and Marilyn Dorsa / *Owners of La Rusticana D'Orsa, Community Leaders*
- Hon. Salvatore Caruso / *Consul of Italy, and President of Salvatore Caruso Design Corporation*
- Lance Shoemaker / *Co- President, Hensley Historic District Neighborhood Association, Neighborhood Liaison*
- Nancy De Vincenzi Melander / *Former IAHF President, Daughter of IAHF Founder, Little Italy Liaison*
- Pierluigi Oliverio / *Former San Jose City Council Member, Community Leader*
- Professor Michele Santamaria Ph.D / *Italian Language Chairperson, San Jose State University*
- Rod Diridon / *Former County Supervisor and Public Transportation Leader*
- Vera Girolami / *National President of the Sons and Daughters of Italy*

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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!