

IAHF NEWS

May 2017 • ITALIAN AMERICAN HERITAGE FOUNDATION • ESTABLISHED 1975 • FOUNDED AS NONPROFIT 1976 • CELEBRATING 40 YEARS

IAHF OFFICE #: (408) 293-7122 • TAP HERE FOR WWW.IAHFSJ.ORG

RICHARD STEWART | IAHF NEWSLETTER EDITOR-IN-CHIEF



PRESIDENT'S MESSAGE

Dear Members of the Italian American Heritage Foundation,

Your Board of Directors has been making great progress, and I want to thank them all for their diligence, co-operation, and dedication. We meet once a month, and on some occasions twice a month, to deliberate and decide on the important issues before us. The issues we tackle are many, from direction of our organization, to outreach, to scholarships, building improvements and by-law changes.

In April we decided to go ahead with a new carpet installation for our hall. We received over \$10,000 in donations, and with that and some money from our building fund, we can now afford a nice carpet. We also took on the task of changing our by-laws. Joyce Allegro, one of our Board members, was instrumental in helping us with that. Our by-laws were severely outdated and in need of repair. Most of the changes made were to keep our by-laws up to legal standards. For example, as you probably know, we have a Board of fifteen members. But what happens if


one of those members resigns? Would we still be able to operate legally? To correct this wording, we want to change it to read "From fifteen to thirteen". We will need the approval of our members to make this change and we will put it up for a vote this October. I strongly suggest that you vote to approve this change.

In addition to the new carpet, we are also in the process of changing our lights to LED's, which are more energy efficient and last longer. Carlo Severo, another of our Board members, has suggested this change that will save us thousands of dollars on our energy bill. Carlo has also been instrumental in upgrading our bar. He has initiated a fund raiser for the bar at his own home and is working on the final stages of our bar remodel. Many thanks also to Jim Souther for his craftsmanship, skill and donated labor. Take a look, and see the beautiful work he has done.

Right now, our organization is in full swing as far as events go. We have recently had our St. Joseph's Day Event and our Annual Crab Feed, both of which surpassed our expectations and were enjoyed by many. Through our St. Joseph's Day celebration, we were able to give donations to two charities, the Salvation Army and Our Daily Bread. Our Daily Bread feeds the homeless three times a week. Other events that we are having are: Song and Dance by "Terra, Sangue, Mare," our annual Bocce Ball event, and Festa della Repubblica. All these events take a lot of energy, coordination, and expertise. Many thanks to Ken Borelli, our Event Coordinator, and Joanne Sanfilippo, our St. Joseph's Day Chair, for all their good works.

We are also working hard on our Scholarship Program. Richard Stewart and Marie Bertola have been diligently working on this project. There is still time for students to apply, but time is running out. May 18 is the deadline for applications. If you know a high school or junior college student in need of a scholarship, please pass on this information. Applications can be obtained through our website at <http://www.iahfsj.org/scholarships>.

Last of all, I just want to say how proud I am to serve this wonderful organization called the Italian American Heritage Foundation. And also how proud I am of all the wonderful volunteers and members that keep Italian culture and the nurturing of community alive and growing.

Grazie Mille, David Perzinski / President, Italian American Heritage Foundation 

● Volunteer Coordinator Needed ●

The IAHF is in need of a Volunteer Coordinator. We have many events staffed by volunteers.


We need someone to coordinate and to keep in contact with our volunteers, particularly at our annual Festa.

We already have a software program in place with volunteer names and info that help track and organize volunteers.

If you are interested, we will of course help you get started.

We need to get going on this right away so please consider being our Volunteer Coordinator.

If you can help, please call the office at 408 293-7122 and ask for Dave Perzinski.

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Member SPOTLIGHT

Benvenuti New Members from Sept 2016 to April 2017

☞ Amber Bianchi	☞ Phyllis Dieter	☞ Art Maggio & Pam Rohrkemper	☞ Lucy Quacinella
☞ Dylan & Adelina Boldt	☞ Richard DiTullio	☞ Ann Marie Mallat	☞ Elvis Raby & Janis Richards
☞ Jim & Teri Bombaci	☞ Deborah Edginton	☞ Eileen J. Marino	☞ Diane J. Renna
☞ Claudine Puglisi Cagwin & Thomas Cagwin	☞ Marianne I. Ezell	☞ Jennifer Merriss	☞ Frank & Linda Ricchio
☞ Caitlin Carro	☞ Joseph A. Fasano	☞ Annie Migliazzo	☞ Arianna Sarchi
☞ Ed Citti	☞ Karen Marie Gidlund-Gibson	☞ Josephine Minola & Peter Boguski	☞ Karleigh Hewitt & Gabe Scarpelli
☞ Sue L. & Virgil D. Clark	☞ Judge Al & Vera Girolami	☞ Bob Mirolo & Leigh Taylor	☞ Enrico & Antonina Sciaky
☞ Karen J. Corlett & Chuck Loney	☞ Amber Lynn Hallett & Stefano Gallinaro	☞ Nuria & Miguel Mora	☞ Monita Sun
☞ Joseph & Rose Cozzitorto	☞ Denise & John Hildenberger	☞ Jo Ann Marie Morgese & Matt Constantino	☞ Shirley & Tony Tarantino
☞ James D'Albora & Valerie Love	☞ Carmen M. Johnson	☞ Martha Muzi	☞ Mete Tasin
☞ Felix & Marie Dalldorf	☞ Tonnie Canciamilla Jones	☞ Rich & Rose O'Brien	☞ Al & Diana Vallorz
☞ Helen C. Danna	☞ Frank & Roberta LaDucca	☞ Stanley R. Olivar	☞ David Venuti
☞ Zerelda del Fiugo	☞ Anthony Lazzarini	☞ Elizabeth Binkley Park	☞ Sharon Vignato
☞ Kathryn DeMerit	☞ Silvia X. Leon	☞ Mary Perzinski	☞ Sandra Williams
☞ Russell & Sandi di Bari	☞ Frank J. Locicero III	☞ Monica Bacon-Proctor	☞ Barbara D. Woodmansee

Grazie 2017 Patron Members

☞ Neno J. Aiello	☞ Joe & Cathy de Maria	☞ Joe & Kaye Lucito	☞ Christina Sanfilippo-Coghlan
☞ Sal & Maeve Alini	☞ Frank Deturris, Sr	☞ Steve & Pam Lyons	☞ John & Marj Scandizzo
☞ Joyce Allegro & Jerry Sheridan	☞ Melvin & Anna Di Salvo	☞ Bill McCraw & Janet Muscio	☞ Shirlee Di Napoli Schiro
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☞ Ken Borelli	☞ Ben & Christy Foster	☞ Elizabeth Novelo & Chris D'Angelo	☞ Paul & Mary Stabile
☞ Carl & Norma Brannon	☞ Ebe Frasse	☞ Helen & Eddie Owen	☞ Mete Tasin
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	☞ Cleo Logan		
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Grazie 2017 Business Members

☞ <u>Anastasi Law Group</u>	☞ <u>Gioia Company</u>	☞ <u>Intero Real Estate</u>	☞ <u>Tadco Supply, Inc.</u>
☞ <u>DiNapoli Specialty Food</u>	☞ <u>Hill View Packing Company, Inc</u>	☞ <u>Scarnecchia Real Estate</u>	☞ <u>Giovanni Giannotta</u>

Membership Invitation

As your Membership Chair, I want to thank all of you for your support, participation and contribution to this wonderful organization. As you may know, you don't have to be Italian to become a member of the Italian American Heritage Foundation. All you need is an interest in the rich culture. With that in mind, if you know of friends and/or family who might be interested in becoming members of the IAHF, please invite them to join by calling the office at (408) 293-7122 or by going to our website at www.iahfsj.org and select "Membership".

Gracie mille, Lucia Clementi 🌻



IAHF BOARD OF DIRECTORS 2017

IAHF OFFICERS

- David Perzinski - *President / Chief Executive Officer of the Corporation*
- Ken Borelli - *1st Vice President / IAHF Events (including Annual Italian Festa) / Cultural Activities / Grants*
- Joanne Sanfilippo - *2nd Vice President / Building Administration and Maintenance / Hall Rentals*
- Richard Stewart - *3rd Vice President / Marketing and Publicity / Newsletters / Library and Archives / Scholarship Program / Website / Social Media / Advertising*
- Frank De Turris - *Chief Financial Officer / Treasurer*
- Joyce Allegro - *Corporate Secretary*

IAHF DIRECTORS AT LARGE

- Linda Gaudio Binkley - *Board Member / Scholarship Chair*
- Joyce Allegro - *Board Member*
- Diane Ayala - *Board Member*
- Marie Bertola - *Board Member*
- Steve Cornaglia - *Board Member*
- Pamela Oliver Lyons - *Board Member*
- Carlo Severo - *Board Member*
- Corinne Tomeo - *Board Member*
- Nanci Arata Wilborn - *Board Member*
- Tony Zerbo - *Board Member / Publicity Chair*

A Message from Richard Stewart

IAHF Newsletter Editor

It's always great to get stories from members of the IAHF for the Newsletter. It adds vitality, diversity, and a sense of family and community. I'll be looking forward to your contributions.

Please send your proofread entries to Richard Stewart at news@iahfsj.org

Please check the Submission Guidelines on page 30 of this issue for more information. Thank you! 🌻

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and **go paperless!!!**

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or call 408-293-7122.

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37TH ANNUAL ITALIAN FAMILY FESTA! GRAZIE!!



Many of you may recall last year we had a special marine biology lesson regarding what occurs in our ocean when the sea warms up and certain biological growths impact the crabs and other shell fish. This year we were happy to see a biological self correction and our Crab Feed went on as scheduled, with a delicious catch of fresh crab from Northern California delivered to the IAHF for serving. Mother Nature also surprised us this year with all the life sustaining rain, and ending the 4 year drought. But a surprise was in store for us too as it was near impossible to get the volume of fresh lettuce we needed for the event. By going to several stores we were able to get the blend we needed for the event, but it is a timely reminder of how much the natural world controls our environment. It should come as no surprise to home gardeners and what is left of our farmers in the valley, the crops will be a bit wacky this year, with late growing seasons, and fruit damage. Saying all that, the show went on thanks to a team effort by so many volunteers and friends of the IAHF. Ron Borelli's Italian Trio was also in great form and helped us burn some calories on the dance floor, and while I was not able to do much dancing it definitely was a high energy crowd that danced to the last melody, a tarantella that almost did me in! Our co-chairs Nanci Wilborn, Dave Perzinski and Lucia Clementi coincidentally sadly had to deal with some personal losses the week of the event so their commitment to the IAHF and the Crab Feed was above and beyond the call of duty.

We also had servers from the Americore, Members of Our City Forest, who also were real troopers, volunteering to help us out while at the very same time wondering if their Federal program will be cut this year. I am keeping my fingers crossed that they will be back in force to give us a hand next year, too.

Special thanks to Richard Stewart and Kay Virgilio for helping to supervise them. Our awesome raffle prize people outdid themselves. The dedicated group included an incredible basket designed by Gwen Daulton, our sub-Committee including Jo Bertaccini, Steve and Rose Cornaglia and Rich Daulton, along with our raffle prize donors who contributed to the event. Our baristas included Bob and Linda Binckly, Carlo Severo and Jerry Sheridan. Registration and front desk staff were Stanley Oliver, Kim LeBeau, and Joanne Sanfillippo, along with a great crew to help with table set up including Richard Zamar, Delia Schizzano, Joanne and Gene Sanfillippo, Rebecca Morisi, Charlotte Delaplaine, Dennis Wyatt. Our kitchen crew included Rich and Linda Parola, Sharon Zeffaro, Christie Watherhouse, Judy Rizzuto and Carmella Gullo. All our volunteers were true multitaskers, and we even had a special crew for clean up this year including Bill and Karen Lowe and Rich and Debbie Gale. A thank you, too, to Mike Console for the boxes of fresh lemons for the event. We literally go through 100 or more of them. Some special birthdays were also celebrated that evening, including best wishes to Ralph DiTullio, Steve Cornaglia and Tim Kambe. We were able to accommodate several large family gatherings with long tables of 12 to 18 people in a party. I apologize for any inadvertent omissions to this cast of so many. Reflecting on this event and so many others at the IAHF, I think what brings us together is not only the great food but also a special comradeship that we are fortunate to both be a part of as well as contribute to at our events.. When you look back at now at forty years of celebrating and sharing Italian American Heritage, it is really the sum total of all of you who come to these events that make them such a special part of our community life. *Grazie tutti.* -- Article written by Ken Borelli 🐞

LETTERS TO THE EDITOR

Dear Richard,

First, let me thank you for telling me about the evening at Angelica's in Redwood City. Stacy, Gabi and I had a wonderful time, the performance and dinner were great.

Second, I just finished reading the latest issue of the IAHF newsletter. You are doing a fantastic job, as each issue is so interesting. I had tears in my eyes reading that beautiful letter from the man who had left Italy and now returns so often. Thanks for all you do!

Marge Papp 🐞

Marge: The man who left Italy thanks you ... Tony Tasca 🐞

Marge: My Pleasure - thanks a lot for coming. Looking forward to meeting you again soon. I really appreciate it. Warm wishes, Meté Tasin / 650.799.3656 / www.metetasin.com 🐞



Rediscovering My Village's

Life

By Tony Tasca

In my earlier article I wrote about what it is like to return home after 61 years. In this article I want to explore village life.

My home village is Castel di Tusa, in the province of Messina, on the West-East northern Tyrrhenian litoral connecting Sicily's capital Palermo with the Messina on the Ionian Sea.

The village is a destination of choice for tourists looking for the serenity of a small town, an unbelievably beautiful setting, and easy access to nearby major towns such Cefalu' to the west and Santo Stefano Camastra to the east.

Cefalu' is well known for its magnificent beaches, the impressive 11th century Norman Cathedral, and a highly developed tourist industry. Santo Stefano is famous for its ceramic school and the many shops flanking its main street, featuring the talented work by local artists.

A Bit of Geography

Year round, about 700 souls make Castel di Tusa their home. During summer, the town grows to over 2,000 as tourists come visiting and second home owners return. The town is blessed with a natural bay and several beach areas. There is a train station where one can catch a ride to nearby towns, and to Palermo and Messina. The cost is nominal.

About 3 miles up the road connects the village with the main municipality of Tusa. The archeological ruins of the ancient city of Halesa are open to visitors. The excavations have uncovered the old market, funerary remnants, and a theatre. Greek Elymnians from Asia Minor founded Halesa around 375 B.C.



Cicero

The famous Roman orator and historian Cicero is known to have successfully defended Halesa in the Roman Senate in a tax dispute. Halesa was burned during the Arabs' conquest of Sicily in the 9th century, and then leveled by an earthquake decades later.

Displaced Halesians found safety and refuge on a hard to reach mountaintop, about 4 miles further up hill, where in 1089 they founded Tusa, now a medieval-looking town perched on a hill with a 360

degree view. During medieval times, two large doors walled off the town. One of the two doors still stands there, a sentinel to a not to distant past.

Right after the Second World War, a little over 7,000 people lived in Tusa. Since then, the population has declined to about 2,000 as a result of emigration to the U.S., Canada, Argentina, Australia, and the rest of Europe. Many houses stand empty and in decay, abandoned by the exodus.

The Metaphor of Speed

Life in the village can be best illustrated using this metaphor.

Imagine driving along at 65-70 miles per hour when the traffic suddenly slows down to 20-25 miles per hour. Bumper to bumper ... no way to pass, no likelihood that speed will pick up any time soon, no way out, you become part of a long caravan.

You have three options: (1) get angry and stressed out, (2) toot the horn and urge folks to go faster, or (3) relax and go with the flow.

Those who select option one are destined to have a bad time, and maybe get an ulcer in the process. Those who select the second option will discover that no one is really paying attention or caring about the slow speed, thus feeding their stress level. Those who choose option three will discover that this a change of pace ... made just right for those seeking simplicity, a basic existence, and less complication.

Life in the village is much slower of what we are used to in the U.S. Compared to the push-push, shove-shove life on the fast lane; people here seem to go intentionally slow. No need to hurry ... no drama. Take a deep breath, and go with the flow. You are free to utter "whatever!" several times. You cannot change things. Your option is to accept their modus operandi or take the next train out.

I must admit that it takes me a couple days to accept this reality and let go of my need for control. A less hectic life has many advantages. My blood pressure goes down, my stomach stops churning, and I am able to savor the environment and feast on its customs.

The Village's Rhythm

You soon discover that about 200 feet from the main church in Via Nazionale, there is a snack bar by the name of Porto Marina. Run by



My village: Castel di Tusa

two brothers, Pino and Cristofaro, the snack bar is the village's meeting place of choice.

People come and go constantly. Some come to partake of the wonderful pastries that Cristofaro bakes early every morning. Some stop for a great granita or a cup of gelato made with Pino's award winning recipes. Others arrive to have a plate of spaghetti with fresh seafood cooked by Pino's wife Nunzia.

The snack bar closes on Wednesday and from mid January until early March. When that happens, the village comes to a standstill. Folks lament this closure to anyone one willing to listen. Although there are 3-4 other meeting places, none measures up to Porto Marina.

The town has several B&Bs and two hotels. One of the hotels (Tus') has a four-star rating, and the other (Atelier sul Mare) is an artist's paradise. They both have a very good restaurant. Tus' Hotel is located on a hilltop and Atelier sul Mare by the beach area. Many also offer individual rooms for rent for \$ 30-40 per day.

The village sports seven restaurants and a large grocery store. The food is very Sicilian and amazingly affordable. To get gas, a haircut, or buy freshly baked bread you need to drive up to Tusa.



My Routine

I go the Porto Marina snack bar just about every morning for breakfast. My favorite order is a freshly made cartoccio (a large ricotta-filled fried tube), a double decaf espresso, and a spremuta (freshly squeezed orange juice).

As I savor my breakfast, I scan the Giornale di Sicilia, Sicily's main newspaper, and catch up on local and international events. Cost? About \$ 5.

Three times per week, around 9 AM, a pick-up truck outfitted to carry fresh vegetables arrives and parks across the street from the snack bar. The driver, Stefano, exits the cab and soon starts caring for many who come to buy. Stefano explains what is fresh, what is in season, and the prices. He fills each order rapidly and diligently.

As I approach the truck I see Stefano coming over to greet me. He does not know my first name, but he knew my mother. He gets always emotional. Tears stream down his cheeks and as he rubs his eyes he tells me every time that my mom was his customer for some 35 years. This scene gets repeated every time I see him.

I usually shop for fruit, whatever is in season, figs, pears, peaches, apricots, cherries, berries, nectarines, oranges, mulberries, etc. I especially like the cherries he brings. A kilogram (2.2 pounds) of Bing cherries in season will sell for about \$ 4.

About once per week I drive up to Tusa, 6 miles up hill to visit my favorite butcher. His name is Gasparino. His wife's grandmother was one of my mother's first cousins. Gasparino is in his mid thirties and in great physical shape. The work of an old fashioned butcher requires physical stamina. Gasparino's shop features beef, lamb, goat, and pork cuts. He makes his own sausage fresh on-demand. He also sells locally

made caciocavallo (Sicilian provolone) and fresh ricotta cheese. I most always will buy 2-3 kg of sausage and watch him make it for me, using the recipe that my dad gave him some 20 years ago.

Every two weeks I walk about 400 feet from Gasparino's shop to the barbershop. Domenico, the barber, greets me and hugs me. He is a small man, about 4'10" tall. He reminds me that he was a schoolmate of my brother Carmelo in grammar school. I wait my turn, and sit down in his comfortable barber chair and get an old fashion shave. When you leave, you face feels like a baby's bottom. Cost? Three euros (about \$ 3.30). I tell Domenico to increase his prices. He tells me that locals would refuse to pay more.

Every time I come to Tusa, I stop at the Lombardo's grocery store. It is always full of folks buying fresh produce, local cheeses, and charcuterie. They also sell homemade rustic bread they bake daily. I always get a loaf. I also buy pasta and cured olives occasionally. Two brothers own the store. Their father, Antonio, was a schoolmate of mine in junior high school. Antonio can be found sometime sitting in front of the store. When he sees me he gets up and comes to greet me. He had a stroke several years ago. His speech is slurred but his message of affection is clear.

About once per week, I visit the Tavola Calda (buffet style restaurant) by signora Ammirata. Every day she cooks small quantities of fish, meat, vegetables, pasta, and other delicacies. You select what you want to eat and one of her sons will deliver it to your table, either inside or outside al fresco. You can have a 4-5 courses meal for about \$ 15. The food merits much praise for its freshness and cooking method.



To get fresh seafood, I drive to Santo Stefano. The fishmonger recognizes me as the brother of Ingegniere Tasca (my brother Angelo is an engineer). He does not know what my first name is. I ask him what's fresh and he guides me to my choices. The best time to go there is on Tuesday morning. Fishermen go out on Monday afternoon, so the fresh catch comes in early on Tuesday morning. The catch is from the Tyrrhenian such as sword, tuna, mackerel, sardines, octopus, squid, shrimps, red mullets, bream, sea bass, cuttlefish, and mussels. Fish is becoming more and more expensive every year as people all over the world discover the delight of fresh seafood. > > >



Insights about Village Life

Everything you do in the village is dominated by the local culture. For example, you don't go to the grocery store, you go to Lombardo; you don't go to the barbershop, you go to Domenico; you don't go to buy vegetables, you go to meet Stefano; you don't go to the butcher, you go to Gasparino; you don't go to the restaurant, you go to Signora Ammirata; and you don't go to the snack bar, you go to see Pino or Cristofaro.

It is this highly personalized and stylized way of life that makes living in a small village special. Your service providers know you. They remember who you are and what you like. You get to appreciate the human element and a less mechanized world.

It feels special being greeted at the Porto Marina snack bar by the Carabinieri with "buon giorno, signor Tasca". The Carabinieri is the national police force. Its members are rotated to avoid personal ties with the local population. They come from different parts of the country. Yet they learn immediately the ways of small town living. Make no mistake about it, they know everyone in town.

I would be remiss to skip this item. During my visits, I eat often at my brother Angelo's house. If I miss a meal, I am called on the carpet. My sister-in-law Tania is an excellent cook, in addition to being a medical doctor. Their son Antonio and daughter Elena are often present. Folks don't just sit down to get nourishment, they come together to celebrate life, to give thanks for the bounty prepared.

We sit always in the same spots. Angelo occupies the role of his family patriarch, I as his older brother and patriarch of the clan, to his right. His wife sits on his left, and his kids across. Lunch is always served at 1 PM and it is the biggest meal, usually a four-five courses affair. Supper is served at 8 PM and is the lighter meal e.g., soups, left overs, boiled greens, and seasonal fruit.

Elders, who might not know who you are, remember your parents' first and names (women keep their maiden name in Italy). I find it curious when an elder asks me if I am the son of Giuseppe Tasca. I respond in

the affirmative saying that I am the oldest son. Immediately, they know my name. As the oldest son, I was given my paternal grandfather's first name, as it was the custom in earlier years. Old timers knew my grandparents.



Folks I greet along the way share with me tidbits about my parents that I did not know. In one case, I stopped to buy fresh ricotta at a farm outlet. I asked how much and I was told that the Tascas don't pay in their place. Why, I asked? Because it was my father who helped them acquire their farm and set up their business. I guess I should come back more often, I suggested humoredly.

My dad had 32 first cousins. Two are still alive. I visit them whenever I come. They are happy to see me and happy that I remember them. I visited a couple years ago one of my dad's first cousins, uncle Arcangelo, who had lost his eyesight, in an assisted living place run by the town. He would always greet me by name with a big smile. He would know instantly that it was I the Americanu visiting him, even though he could not see. I

asked him once how could he tell it was me. He smiled and said that I smell differently. Uncle Arcangelo was semi literate but as an assisted-living-resident he wrote poetry, beautiful poetry, I might add, in Sicilian. After his passing, I asked one of his daughters who is a schoolteacher to give me a copy of all his poetry.

Although I left 61 years ago, I am no stranger in my village. I might have changed, but those who stayed behind have not. Their world is very different that what my world has been like in America. I might have accumulated more material things, but they are much richer as a result of the special traditions and customs they have managed to preserve. Family ties are very strong. Although 5 or 6 degrees of separation, you are welcomed as a cousin or the son of uncle Giuseppe, my dad.

I cherish now this level of closeness. As a teenager I lamented that it was archaic and too confining. Now as an elder, I bask in it, and in it I find safety and warmth. They say that you cannot go home again. Not true? I go home 3-5 times per year now. Part of me never left. Part of me will always be there.

– Article written by Tony Tasca 🍷



Italian-American Heritage Foundation 2017 Scholarship Application

The IAHF is offering four types of scholarships:

1. The IAHF general scholarships **for High School graduates accepted to a four-year or a two-year institution;**
2. The IAHF general scholarships **Community College graduates accepted to a four-year institution;**
3. The IAHF general scholarships reserved **for students of arts accepted to a four-year institution.** Visit www.iahfsj.org for details and to view our past recipients.
4. The Bocciardi Scholarship reserved **for students having completed three years of foreign language and accepted to a four-year institution.** Visit www.bocciardischolars.org

Requirements:

1. Must be of some Italian descent
 2. Must be graduating from a Santa Clara County High School or Community College
 3. Must provide all the attachments indicated herein on or before **Thursday, May 18, 2017 (11:50PM)**
 4. Must attend the award ceremony on **Sunday, June 18, 2017 (4:00PM-6:00PM)** (not required for the Bocciardi scholarship)
- *If applicant is an IAHF member or the child, or grandchild of an IAHF member, the applicant is exempt from items 1 and 2.*

Please print:

Last name _____ First name _____

Address: _____ City _____ Zip _____

E-mail address _____

Home phone _____ Cell phone _____

Date and Place of Birth _____

Name of High School: _____

Name of Community College: _____

Grade Point Average (on a 4.0 scale): _____

Is a parent or grandparent a member of IAHF? If yes, under what name? _____

Are you a member of the IAHF? _____

Highest level of foreign language study: _____

How did you find out about the IAHF scholarship program (counselor, teacher, IAHF Newsletter etc.)? _____

On a separate paper, type-written, list if applicable and include approximate dates for:

1. Extra-curricular **in-school** activities
2. Community volunteer experience (excluding mandatory high school work)
3. Paid work experience
4. Special talents and hobbies
5. Non-monetary awards received
6. *On this paper, you may add a short paragraph and share any extenuating circumstances which may cause your application to merit special consideration.

Necessary Attachments:

1. A letter of acceptance from a college or university
2. One sealed official transcript (no copies)
3. One essay of 500-1,000 words, typed, double-spaced, three paragraphs or more. It shall describe your vocational and professional goals and how this scholarship will aid you in accomplishing these choices. Essay will be graded on structure and grammar as well as content.
4. One letter of recommendation from a person of your choice, excluding family members, who will guide us to a better insight as to whom you are as a person.
5. One original senior photo or one appropriate for printing on the awards banquet flier

Mail or bring applications to: IAHF Scholarship Committee, 425 N. Fourth Street San Jose, CA 95112
Phone: 408-293-7122

Recipients will be notified by Monday 6/05/17.

The signature of the applicant indicates that the applicant understands that all parts of this application, including all attachments, must be completed and submitted by the deadline.

Signed _____ Date _____

History of Italian Mardi Gras



How 'Carnevale' in Italy fits with Mardi Gras history and its origins in Italian religion.

Think of the words 'Mardi Gras' and you'll probably think of New Orleans and Rio, floats and parades and carnival beads.

But did you know that Mardi Gras is also one of the great Italian holiday traditions?

And that furthermore, it all started with ancient Roman culture?



Mardi Gras history : the ancient days

The ancient Romans, of course, were predecessors of the Italian people. And, like all good Italians, they liked nothing better than a good party.

To celebrate the winter solstice the feast of 'Saturnalia' took place in mid-December, honouring Saturn, the god of seed and sowing, and Ops, goddess of plenty.

And 'Lupercalia', an ancient feast celebrating fertility, was held in February and is also thought to be a forerunner of Mardi Gras, although it's also linked with Valentine's Day.

How was it celebrated?

Much the same way as the current Italian 'Carnevale' : with a lot of food, drink and general debauchery.

Mardi Gras history and the development of Italian religion.

When the Christian religion grew in ancient Rome, its leaders decided to use these pagan festivals to their advantage rather than try to outlaw them.

So the celebrations of 'Saturnalia' and 'Lupercalia' became incorporated into the Church's preparations for the celebrations of the resurrection of Christ - Easter Sunday.

Ash Wednesday, forty days before Easter, starts a period of Lent fasting and abstinence. Knowing that this period of lean

was coming, the idea of Carnival or 'Carnevale' was born and combined with those ancient Roman feasts to create 'Mardi Gras', literally 'Fat Tuesday'.

Mardi Gras history : one day or one week?

Originally, Mardi Gras was just one day - the Tuesday immediately before Ash Wednesday. It was a day when families would use up all the fats in the house in preparation for the ban

on 'luxury' foods like butter and eggs in the forty days of the Lent calendar.

The tradition was adopted by the French who gave it its present name, added the tradition of dressing up and, at the very end of the 17th Century, took the festival to America.

The tradition of Mardi Gras then spread literally across the world.

By the mid-nineteenth century in America it involved floats and lavish costumes and extended to two or more days.

And when those extravagances were well received by the people, the celebrations became inevitably longer and more unrestrained until finally we have the amazing carnivals of Rio and New Orleans.

Mardi Gras history and its impact today

So, all other versions of Mardi Gras around the world actually had their origin in ancient Rome and Italian religion and became elongated into the week or longer versions we now know now as 'Carnival' - or, in Italy, 'Carnevale'.

But the aim of them all is the same : to use up luxury foods and have one final fling, partying as hard as possible before the austerity of Lent.

Source: <http://www.explore-italian-culture.com/mardi-gras-history.html> -- Article Submitted by Richard Stewart 🌿

Carnevale:

How to Say Mardi Gras in Italian

Although this festival probably dates as far back as ancient Egypt, the modern celebration is linked to the Catholic church and celebrates the last days of feasting before the fasting of Lent begins. Indeed, the name derives from the Latin word for "meat," a food which is not allowed during Lent. It is thought that the tradition of wearing costumes during the practice of raucous activities was acquired from the barbarian tribes who invaded from the north in the Middle Ages. Today, each town and city has its own way of celebrating Carnevale. We've compiled details for some of the most spectacular.



Viareggio is a lively seaside village in northwestern Tuscany. Its Carnival is actually older than Venice's but rather than focus on the glories of a bygone era, it is highly contemporary, with wildly expensive floats that parody modern life. In 2010, for instance, it featured the float pictured here, portraying several politicians and entitled *Eur Iz Da Parti?* (see if you can get the double entendre!). This world famous event attracts hundreds

of thousands of people to its parades. There are loads of other spectacular events, musical comedies, sports competitions, and food and wine tasting, all of which will offer everyone an unforgettable Carnival celebration.

VENICE

The world's three major carnival celebrations are held in Rio, New Orleans and Venice. It's wild and colorful everywhere but perhaps nowhere is the mayhem as elegant as in Venezia. The ancient local art of mask-making is unequaled anywhere on earth, and each year the locals dedicate vast amounts of imagination, energy and money to creating an elaborate 18th-century costume that will outshine all others.

VIAREGGIO, TUSCANY



ACIREALE, SICILY

One of the most famous Sicilian carnivals is hosted in the beautiful historic center of Acireale amidst its magnificent Baroque buildings and Cathedral. The colorful allegorical floats, which are made with paper-mâché and flowers, parade through the streets and the onlookers are invited to join in and actively participate in the merrymaking. There is a rich program of events to assure everyone has a memorable Carnival time in Acireale.



BUSSETO, EMILIA-ROMAGNA

The Historical Carnival of Busseto, in the province of Parma. There will be lots of activities and events



to watch and take part in during the weekends: costume parades, marching bands, parades with various themed floats, musical performances, and gastronomic stands with delicious traditional local food and wines. Through it all, several tons of colored confetti will rain down on the lucky pedestrians who crowd the fun-filled streets of Verdi's home town.

MAMOIADA, SARDINIA

The Carnival of Mamoiada is one of the oldest folkloristic events in Sardinia. This three-day celebration offers the entire community of Mamoiada a chance to gather in the village main square and dance wearing the traditional Sardinian masks, the Mamuthoes and Issohadores. On Fat Tuesday, the last day of Carnival, the mask of Juvanne Martis Sero, which symbolizes the death of Carnival, is tied to a cart and drawn through the streets by the village men. As the cart passes, the crowds cry and sing songs of consolation to mourn the ending of Carnival. At the end of the mask's journey, everybody feasts on traditional Sardinian dishes and local wines.



OFFIDA, ASCOLI PICENO, THE MARCHES

The Carnival of Offida goes back to the 1700s and still today two folklore traditions continue to highlight the Carnival celebrations in this lovely hilltop town in the Marche Region. The first tradition is called Lu Bov Fint (The Ox Hunt) and it takes place on Friday afternoon, the day after Fat Thursday. The tradition calls for a group of young people, dressed up in traditional cos-

tumes, to frantically run through the streets of the village and catch a fake ox. The second is the Vlurd (The Procession of the Burning Sheaves) held on the night of Fat Tuesday. All the townspeople, who are dressed in traditional local costume, walk in a single file procession through the village streets carrying burning sheaves to a bonfire in the main square. This procession, which resembles a snake on fire, marks the end of Carnival.

CENTO, FERRARA, EMILIA-ROMAGNA

For five consecutive Sundays, the Carnival of Europe will be held in the city of Cento. The spectacular allegorical papier-mâché floats are the prime attraction of the celebration. The competition to build the best float amongst the Cento float builders is stiff; every year the various associations of float builders construct an array of extraordinary floats, in hope of winning the coveted Best Float Award. Carnival celebrations have been taking place in Cento since the 1600s. In 1993, the Carnival of Cento became associated with the Rio de Janeiro Carnival and now features the participation of dazzling samba dancers from one of the most important Carioca samba schools, giving an even more lively and electrifying atmosphere to Carnival.

IVREA, PIEMONTE



In Ivrea, the traditional march of the pipe and drum band, through the piazzas and the streets, officially opens every Historic Carnival season on January 6th. Every year's program is filled with numerous celebrations, events and cultural initiatives, but the highlight of the Ivrea Carnival is always The Battle of the Oranges, the re-enactment of the medieval revolt led by the townsfolk to overthrow their despotic ruler Count Ranieri. This battle represents for the people of Ivrea the liberation of their ancestors and is considered one of the most famous Carnival happenings in the world.

Source: <http://www.initaly.com/info/play/play14.htm>

-- Article Submitted by Richard Stewart 🍷

First Recording in Jazz History has strong Sicilian roots

Original Dixieland Jazz Band. 1918 promotional postcard showing (from left), drummer Tony Sbarbaro (aka Tony Spargo), trombonist Edwin "Daddy" Edwards, cornetist Dominick James "Nick" LaRocca, clarinetist Larry Shields, and pianist Henry Ragas



VALERIO VIALE | MAR 10, 2017

On February 26th 1917, clarinetist and bandleader Nick LaRocca (born in New Orleans, Louisiana, from Sicilian parents) passed into the annals of jazz history.

In fact, that day in New York City, his Original Dixieland Jass (Jazz) Band - that featured also drummer Tony Sbarbaro (of Sicilian parents) - recorded two tracks, Livery Stable Blues (a foxtrot) and Original Dixieland one step.

That 78 rpm disc - the first jazz recording ever - inaugurated the successful history of that shape-shifting musical genre.

With the centennial quickly approaching, I had the chance to talk with Nick's son, Jimmy LaRocca, who has been following in his father's steps, by playing the trumpet and leading his very own Original Dixieland Jazz Band across the world.

Here is Jimmy's definition of the early Dixieland jazz style:

"Dixieland jazz is the original form. It differs from other styles played after 1917, in that it is based on the opera.

Three horns, with clarinet corresponding to soprano, trumpet to tenor, trombone to bass, calling and responding to each other, plus drums and piano, playing in the jazz idiom.

My father was an innovator and his recordings show this. It took several years before the other bands could play this unorthodox syncopation."

Let's hear Jimmy reminiscing about how he first got fascinated by jazz and the fundamental lessons from his father:

"My father had a major influence in my upbringing, affecting the way I am now today. 'Be yourself, be honest, be respectful to others even if you disagree.' As for playing music, 'don't copy, play it your way' (sometimes this got me in hot water with other musicians).

He taught me how to play the trumpet when I was very young, before I was 12. Then, he sent me to have lessons from a trumpet teacher that 'could read music exactly because he could not read or write music.' I learned from him how to play by ear.

I like Latin as well as other types of ballads, but the music my dad played is my favorite because it's a happy music, makes you want to tap your feet, dance etc."

And now let's delve deeper into this fascinating chapter of musical history, led by jazz historian and journalist, Gigi Razete, from Palermo, Italy.

February 26th 2017, marked the centennial of the first jazz singles ever recorded, Livery Stable Blues and Original Dixieland One Step, played by the Original Dixieland Jass Band, whose leader and cornetist was first generation Sicilian-American, Nick La Rocca. What can you tell us about his role in the history of jazz?

Nick LaRocca played an essential role, because, thanks to his recording, jazz - back then a language still young and regarded with suspicion - suddenly managed to have the youthful but fierce record industry's doors open. Jazz deeply changed the musical landscape, that had been until then dominated by classical, particularly opera, and country music.

That historical 78 rpm disc by the Original Dixieland Jass Band, featuring two tracks, one per side - Livery stable blues and Dixieland jass one step - reached one and a half million copies (sold at €75 each), winning over concurrent bestselling hits (e.g., Enrico Caruso and John Philip Sousa).

This unexpected chart-topper managed to entice several labels' interest and greed. Despite that music was regarded as a coarse product of the "wild" Afro-Americans' and immigrants' creativity, the record companies "smelled" tempting opportunities. Namely, to earn new segments of listeners and expand the market of reproduced music, definitively winning the competition with Thomas Edison's phonograph cylinders, that still threatened the hegemony of Berliner's gramophone and discs made of a shellac-based compound.

LaRocca's band's recording, thus, shook to the core the record industry, greatly favoring the diffusion and success of jazz and enabling the new musical language to become a favorite soundtrack to our time.

You collaborated with jazz musician and expert, Claudio Lo Cascio, who penned the book, Una storia nel jazz - Nick La Rocca (Edizioni Novecento, 2004). What could you tell us about your researches? What role did Sicilians immigrants to the United States play in the birth and development of jazz?

In his book, Claudio Lo Cascio traces at last an exhaustive biographical and critical profile of Nick LaRocca, availing himself of a considerable amount of data (obtained



Il professore
Gigi Razete
with legendary
saxophonist
Ornette Coleman

through field surveys in the US) on the main musicians, who, between the end of 1800s and the start of 1900s, emigrated from Sicily to Louisiana, greatly contributing to the development of jazz.

LaRocca himself was born in 1889 in New Orleans, from recently immigrated Sicilian parents (his father, Girolamo LaRocca, was native of Salaparuta, in the province of Trapani, while his mother, Vita De Nina, was of Poggioreale, in the same province).

In his study, Lo Cascio - thanks to his direct access to microfilms' archives stored by the US Immigration Services - gives us a detailed account of the huge migratory surge coming in those years from Sicily.

Lo Cascio's researches show how, back then, there were direct shipping lines between New Orleans and Palermo. Over one hundred, among cargo ships and steamers, transshipped or docked at Palermo's seaport as their final destination. One of

those was the Montebello, large-sized merchant steamship, that, in 25 days, brought citrus fruits and migrants (about one thousand at a time) to Louisiana, and cotton bales back to Sicily. From there, those were transported to Genoa, where they were turned into jean fabric, before being shipped back to the US.

Towards the end of the nineteenth century, there were over twelve thousand Italians in New Orleans, mostly coming from Termini Imerese, Cefalù, Trabia, Agrigento, Sciacca, Monreale, Trapani and other Sicilian villages.

For instance, in 1897, Angelina Caravella of Ustica, emigrated to New Orleans as a baby aboard the Montebello. She was the future mother of Louis Prima, Italian-American singer, actor, songwriter, bandleader, and trumpeter, who would make a big name for himself with songs, such as Oh Marie, Just a Gigolo and Sing, Sing, Sing (With a Swing), which in 1937 became a hit for Benny Goodman and his band.

Therefore, it was a foregone conclusion that, as documented by Claudio Lo Cascio, such a substantial presence of Sicilians had a crucial impact on the evolution of jazz, not only for the forced integration between immigrants and African-Americans (deemed on a par by the US middle class), but also and above all for Italians' - remarkably southerners' - instrumental artistry, sense of rhythm, bent for improvisation, open sounds, inclination to dance, taste for form (quality often deriving from the marching bands' legacy), which we all find in the new musical language.

It's no coincidence that, how Lo Cascio alludes to in his book, many were the Sicilians who enhanced the jazz of their time. Pete Rugolo, born in San Piero Patti, became a legendary arranger for Stan Kenton, who headed one of the most musically progressive big bands of the era. Vido Musso, born in Carini, who played as first jazz tenor saxophonist of renowned bands, such as Benny Goodman's and Harry James'.

Source: <http://www.italoamericano.org/story/2017-3-10/jazz-history-sicilian-roots>

-- Article submitted by Tony Tasca

ITALIAN COOKING CLASSES RESUME

Our exciting cooking classes are starting up again. If you haven't yet enrolled in one of our cooking classes, you're in for a treat! Our students experience hands-on training with authentic Italian family dishes that have been passed down from generation to generation. 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. Please go to www.iahfsj.org and select "Events" to enroll.. -- Lucia Clementi

- May 4, 2017 – Art of Braising Vegetables & Meats – Instructor - Joe Rizzi - \$30.00
- June 15, 2017 – Gnocchi & Spaghetti Alla Chitarra - \$25.00
- July 6, 2017 – Cuccidati - \$25.00
- September 7, 2017 – Almond Biscotti – Instructor – Carol Tapella - \$25.00
- October 5, 2017 – Italian Pasta Sauces (Bolognese & Puttanesca) Instructors – Ken Borelli & Lucia Clementi - \$25.00
- November 2, 2017 – Annual Holiday Biscotti (Assorted Italian Cookies) - \$25.00

NEWS OF A “NEW” THE LAST SUPPER



Some of you might remember the massive flood in Italy in 1966 when the Arno river flooded the city of Florence causing immeasurable destruction. All the art world cried.

Good news now reaches us that one valuable painting has finally been restored and is now on display for the first time in fifty years. The Last Supper by Renaissance artist, Giorgio Vasari is composed of five panels, 8 feet by 21 feet and is dated 1546. This gorgeous work is a rendition of Jesus' Passover meal with his apostles before his arrest and crucifixion. In 1966 it was on display at the Santa Croce Basilica and was not removed in time to save it from being inundated with water and mud for twelve, long, destructive hours.

When rescuers, also known as 'mud angels' finally reached the painting they did their best to stabilize it, but the damage was beyond their capabilities. Due to the enormous complexity of the conservation challenge, it was only recently that experts developed a technology to repair the painting and rejoin the wood panels. For 44 years the painting waited in storage until

2010 when a conservation laboratory in Florence undertook the challenge of restoring it.

The Opificio delle Pietre Dure, a state-of-the-art renovation workshop in Florence received a three-year grant from the Getty Foundation as well as financial assistance from Prada, and Protezione Civile. The result is superb.

Vasari's massive Last Supper was restored, re-assembled and returned to the public on the 50th anniversary of the flood, November 4, 2016. It can be viewed once again at its original home in Florence, the Basilica of Santa Croce. Great lengths have been taken to protect it from further catastrophic flood damage. Two winches can lift the painting above the flood line. Electricity is not required as the system is activated by pushing a button.

<http://www.theflorentine.net/art-culture/2016/11/santa-croce-vasari-last-supper/>

-- Article written by Linda Binkley 🌿🌿

ITALIAN PLACARD TEXT

Cicerone is Italian for Cicero, the great Roman orator and historian.....

You will find this store by the Trevi Fountain.

-- Placard photo by Tony Tasca



A GUY TRIES TO FIX HIS TOILET & FINDS AN ANCIENT TOMB UNDER HIS HOUSE



Lucian Faggiano's dream of opening a restaurant was scuppered when a dig to find a blocked sewage point yielded some 2,000 years of hidden history | The Roman granary | Father and son Faggiano at work on the site | Photo credits: [Museum Faggiano](#)

Lucian Faggiano of Lecce, Puglia had a dream to open a trattoria. A trattoria is an Italian eatery that is not quite a restaurant, but more than a fast food type drive through.

Faggiano purchased a building at 56 Via Ascanio Grandi and immediately began renovations. In order to repair a blocked toilet, he and his sons decided the most efficient way was to dig a trench. Faggiano expected the project would take about a week to complete.

This was over eight years ago. Faggiano has still not been able to open his trattoria due to the remarkable discoveries found in his quest to repair the plumbing.

In a bid to stop the sewage backing up, Mr Faggiano, 60, and his two sons dug a trench and instead of isolating the offending pipe found underground corridors and rooms beneath the property on 56 Via Ascanio Grandi, [The New York Times](#) reported.

Lecce is located in the heel of Italy's southern peninsula. It is reported to have been founded by the Messapii of Greek origin, who lived during the time of the Trojan wars. At that time the name of the town was Sybar. The Romans, in their ever-expanding empire, took over the city in about 300 BCE. At that time they renamed the city Lupiae, which eventually evolved into Lecce.

Hadrian had the city moved about two miles to the northeast in order to construct an amphitheater that would connect to Hadrian's port (currently San Cataldo). After the Romans fell from power Lecce was invaded by King Totila during the Gothic Wars. Romans recaptured the city in about 549, and it remained under Roman rule for five hundred years.

Around the 11th century AD, Lecce was taken over by the Normans and became commercially important due to its location near the trade routes. In 1463 the city was annexed by Charles V, the Holy Roman Emperor, and walls were built to keep out Ottoman invaders. In 1656 Lecce was overrun by the plague, killing thousands across the city. More recently, the city was opened up to allow an Allied base during WWII.

As Mr. Faggiano and his sons were digging the trench to find the toilet plumbing they suddenly found an ancient stone floor covering a Messapian burial tomb. Following downward through cracks and holes, the family also discovered a Roman grain storage room and remains of a Franciscan convent.

Faggiano kept his discoveries secret, even from his wife, in fear that any problems would delay the completion of his trattoria.

Investigators did discover the amateur work being done and informed Faggiano that without officials recording the contents of the site he must cease work.

A year later the proper officials had been put into place, and the digging resumed.

Giovanni Giangreco, one of the officials assigned to the dig, remarked, "The Faggiano house has layers that are representative of almost all of the city's history. From the Messapians to the Romans, from the medieval to the Byzantine time."

Roman pottery, jewelry, and even wall carvings believed to be the work of the Knights Templar have been found.

The family was interested in the layers of history beneath the building, but they were expected to come up with the costs for the dig.

They were able to rent out some of the rooms to keep financially stable, but the pressure of the situation caused Faggiano to almost give up.

Instead, they turned the building into Museum Faggiano, and installed staircases to allow visitors access to the many layers of ancient civilization.

Faggiano still intends to open his trattoria, but wants to find a location without quite so much history attached. He and his sons did eventually find the plumbing problem, which was repaired before the museum opened its doors to the public.

Source: <https://www.thevintagenews.com/2016/11/02/a-guy-tries-to-fix-his-toilet-finds-ancient-tomb-under-his-house/2>

— Article submitted by Linda Binkley 🍷

CARPET FUND

Update

Last year we started a Carpet Fund to replace the old and worn carpet in our hall. Many of our Members and Patron Members responded with donation for a new carpet. As of now our Carpet Fund is at \$8,900. After reviewing many carpets, we decided on a beautiful carpet that will cost us \$16,800 to remove and replace. We are still looking for donations to make up the difference. We are almost there! We really want to thank those of you that have donated. We appreciate your contribution so much. At right is a list of who has donated to the Carpet Fund.

Thank you for your donations and patience,

Dave Perzinski, President and

Joanne Sanfilippo, 2nd Vice President

- Neno Aiello & Kathleen Sardella
- J. Philip DiNapoli
- Mike Console
- Dr. Tony & Clare Cedolini
- Guglielmo Family Winery
- Carl & Norma Brannon
- David Perzinski & Lucia Clementi
- Ken Borelli
- Joanne & Gene Sanfilippo
- Jim & Cherly Sanfilippo
- Kathy & Lary Lohman
- Rebecca Morici
- Rita Horiguchi
- Margaret Papp
- Nanci & Clarence Wilborn
- Joe & Carmella Gullo
- Richard & Gwen Daulton
- Janice & James Jones
- Bobby & Ruth Moorhatch
- William McCraw
- Virginia Sincich
- Tony Zerbo
- Kenneth & Judy Low
- Carlo & Rosa Severo
- Peter & Marge Gaudio
- Joseph & Connie Rotolo
- Joyce Allegro
- Paul & Mary Stabile
- Alfredo Chiotti

FAMED ACCORDIONIST & FRESNO NATIVE DICK CONTINO HAS DIED



Article by Joshua Tehee / 4/21/17

On the list of the most famous Fresnans, Dick Contino ranks as a Superstar.

In the 1950s, Mr. Contino was a high-profile musician and actor who married starlet Leigh Snowden and appeared multiple times on "The Ed Sullivan Show;" more than 40 over his whole career. Author James Ellroy used parts of Mr. Contino's life and name for his 1994 novella, "Dick Contino's Blues" and in 1991 the actor was featured heavily in an episode of "Mystery Science Theater 3000." In 2011, The Showbiz Society honored Mr. Contino at an event in Las Vegas that included the reading of

a letter from President Barack Obama. Among musicians, he was billed as "The World's Greatest Accordionist." Mr. Contino died Wednesday night at the age of 87.

Mr. Contino was fresh out of Fresno High School in 1948 when he gained national attention by winning the Horace Heidt Amateur Talent radio show in Washington, D.C. He went on to tour with Heidt's orchestra and later the Musical Knights before breaking into the movie business. He was in the 1958 film "Daddy-O" and 1959's "The Beat Generation." While he spent the majority of his life in Las Vegas – he was a well-known headliner in the early days of the strip – Mr. Contino never forgot his hometown.

And it never forgot him. When Mr. Contino performed in Fresno in 1998 to celebrate his 50th year in the business, 500 people showed up at TorNino's to hear him play and sing. That included then-Fresno City Councilman Sal

Quintero with a city proclamation declaring it Dick Contino Day in Fresno. Mr. Contino moved back to the area several years ago while recovering from hip replacement surgery and had been staying at Golden Living Center prior to his death. He'd mostly retired from performing. That was not by choice, says his son Pete Contino.

Mr. Contino loved to be on stage and was a physical performer, says Pete Contino, who followed his father's footsteps and became a musician in Las Vegas. He, too, plays the accordion.

"He was just an animal, man," he says. It was part of his charm and one of reasons the accordionist was so successful, even later in his career. Pete Contino played drums in his father's band for several years in the mid-1980s. This was well after Mr. Contino had made his mark as an actor and musician yet even then, he drove fans wild. Pete Contino remembers being pulled away by security guards at a show in Chicago. In the chaos of the fans, they didn't realize he was in the band, or that he was Dick Contino's son.

"He touched people's lives with his music," says Mr. Contino's daughter, local singer Diedre Contino. "They would be in awe. And I just loved that."

Some of her best memories involve watching her father on stage. She remembers being a kid and staying up until 4 a.m. while he performed at a neighborhood block party. Later in life, Mr. Contino would join her on stage, playing along as she sang with her band. Sometimes, he would just stand there on the sidelines, taking it all in as a proud father. "We were best friends," she says. "He's going to be missed."

Watch Dick Contino rock out on YouTube: <https://youtu.be/MVICxftLPA>
Read more here: <http://www.fresnobee.com/entertainment/music-news-reviews/joshua-tehee/article146036429.html#storylink=cpy>

– Article submitted by Judy Verona Joseph



LIST OF ITALIAN-AMERICAN NEIGHBORHOODS

In the United States there are large concentrations of Italians in many metropolitan areas of the United States. In particular, states such as New York, Rhode Island, Connecticut, Michigan, Florida, California, Illinois, New Jersey, Ohio, Pennsylvania, and Massachusetts have larger populations of Italian-Americans than other states by national average. According to a recent United Census Bureau estimate, there are 17.8 million Americans that are of Italian descent.[1] Communities of Italian Americans were established in most major industrial cities of the early 20th century, such as Baltimore, Boston (particularly in the "North End"), Philadelphia (particularly in certain neighborhoods of South Philadelphia), Pittsburgh, Detroit, Providence, St. Louis, Chicago, Kansas City, Youngstown, Erie, Cleveland, Buffalo, and New York City, which boasts the largest Italian-American population, which live in several concentrated communities in the New York Metropolitan Area. New Orleans, Louisiana was the first site of immigration of Italians into America in the 19th century, before Italy was a unified nation-state. This was before New York Harbor and Baltimore became the preferred destinations for Italian immigrants.

In sharp contrast to the Northeast, most of the Southern states (exceptions being Florida, New Orleans, Baltimore, and a fast-growing community in Atlanta) have very few Italian-American residents. During the labor shortage in the 19th and early 20th centuries, planters in the Deep South did attract some Italian immigrants to work as sharecroppers, but they soon left the extreme anti-Italian discrimination and strict regimen of the plantations for towns or other states.

The state of California has had Italian-American residents since the 1850s. Since the 1950s, like many Americans, Italian Americans have moved to the slower-paced and rapidly growing Western states, including Arizona, Colorado, and Nevada.

Today, New York and New Jersey have the largest populations of Italian-Americans in the United States, while Rhode Island and Connecticut have the highest overall percentage in relation to their respective overall populations.

Source: https://en.m.wikipedia.org/wiki/List_of_Italian-American_neighborhoods

-- Article Submitted by Richard Stewart 




ITALIAN AMERICANS AND IMMIGRATION BAN

Several people have shared with me a guest article in the San Jose Mercury's Opinion Section (Tuesday, Feb.7 2017,pA7). I want to share a summary of it with you our readers. It is entitled "For Italian Americans, immigrant ban is personal". Lucy Quacinella, a San Francisco attorney, wrote it. In the article she recalls the internment of Italian Americans during the World War II years and the debates about today's immigration issues along with raising old wounds and painful memories in today's Italian American Community. The article also cites IAHF member Chet Campanella's, at times I am sure he feels like a "one person crusader", to call further attention to this matter.

The article also notes that our local congresswoman Zoe Lofgren has introduced legislation in Congress, with Chet's advocacy to promote education about the internment experience. The pieces of legislation are numbered as HR 4146 and 4174. While many of us at the IAHF are aware of this historical experience, many in the community are not aware of what occurred to the Italian American community during the war year. About 6 years ago, the IAHF sponsored a major Sunday seminar on the event, of which we have a video copy on a CD that was distributed at cost to those in attendance. Over 200 people attended the program, including two members of Congress. There is a copy of the video in our library for your perusal. Also Chet's dis-

plays have been at the Villaggio Culturale tent at our Festa for the last 3 years. Chet was recently a guest speaker at a Japanese American forum, acknowledging the 75 anniversary of the internment of the Japanese Americans during the war years.

Very few of the people in that audience knew of the Italian American experience during the war years and the fact that the largest ethnic group to fight in the US armed forces during those turbulent times were Italian Americans. One of the many legacies, for example, we all share from those experiences, and even today, tends to divide Italian Americans of a certain age group from those who immigrated after World War II was the loss of the Italian language. During the war years, and immediately following, it certainly was not encouraged to speak the "enemy's language". Once that continuity of language was broken, local schools stopped teaching Italian, many Italian language papers stopped printing, and it became a major characteristic of a divided community. Even many recent Italian immigrants are not aware of these historical dynamics. Trying to connect the dots between those days and now, may not be an easy task nor always a pleasant task, but it certainly needs to be acknowledged from an Italian American perspective.

-- Article written by Ken Borelli 

*Calendar of Events is subject to change**

May 4 / Art of Brasing Vegetables & Meats

\$30 / 7:00 PM / Instructor: Joe Rizzi / RSVP at eventsvp@iahfsj.org or call 408-293-7122 the documentary "Italian Fascism", and intermission discussion. Light refreshments.

May 18 / Regional Lunch

12:00 PM / South West Louisiana and exploring its Italian heritage and San Jose connections. Join us and share some of your family history during an open mike after lunch / RSVP at eventsvp@iahfsj.org or call 408-293-7122

May 31 / Pre-Festa della Repubblica Event

6:30 PM to 9:30 PM at the IAHF / Watch the documentary "Italian Fascism" with intermission discussion / Light refreshments / \$5 Requested Donation (Pay at the Door) / RSVP at eventsvp@iahfsj.org or call 408-293-7122

June 1 / Cooking Class: Gnocchi & Spaghetti all Chitarra

\$25 / 7:00 PM / RSVP at eventsvp@iahfsj.org or call 408-293-7122

June 8 / Festa della Repubblica

11:00 AM Flag Raising at County Building, 70 West Hedding Ave. SJ, and lunch to follow at the IAHF from 12:15pm to 2:00pm / Keynote speaker at the lunch, Salvatore Caruso, Designated Honorary Vice Consul of Italy in San Jose / RSVP at eventsvp@iahfsj.org or call 408-293-7122

July 6 / Cooking Class: Cuccidati

\$25 / 7:00 PM / RSVP at eventsvp@iahfsj.org or call 408-293-7122

August 26 & 27 / Italian Family Festa

History Park San Jose / Sat., Aug 26: 11:00 AM to 8:00 PM / Sun. Aug. 27: 11:00 AM to 6:00 PM

** Plans being finalized for Memoir Writing Program and introductory Genealogy Saturday mornings at the IAHF. Cooking classes to resume in April.*

YOU CAN CLICK HERE TO RSVP AND TO PRE-PAY AT
<http://www.iahfsj.org/#!/events/cfog>

RSVP FOR ALL EVENTS (UNLESS OTHERWISE NOTED) BY EMAILING
eventsvp@iahfsj.org or by calling 408-293-7122

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

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

Circulation: 600

Size Pricing

Bus card 3.25"W x 2.25"H

3 issues	\$100
6 issues	\$170 (15% discount)
6 issues	\$150 (business / member discount)

1/4 page 4"W x 5"H

3 issues	\$150
6 issues	\$240 (20% discount)
6 issues	\$210 (business / member discount)

1/2 page 8"W x 5"H

or

4"W x 10"H

3 issues	\$200
6 issues	\$300 (25% discount)
6 issues	\$265 (business / member discount)

Full page 8"W x 10"H

3 issues	\$300
6 issues	\$420 (30% discount)
6 issues	\$380 (business / member discount)

Artwork

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

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

Contact

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

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3rd Annual



Fund Raiser – S.O.S. Day of Golf

The Villages Golf and Country Club

Arrive for Registration 09:30 AM

BBQ Lunch incl. 10:30 AM – 11:30 PM

Warm Up / T-Off Start – 11:30 – 12:00

Award Dinner – 5:30 PM – end of event

After Awards -- Closest to Pin, Longest Drive, Most Accurate Drive, Beer Keg hole

End of Night – Door Raffle & Prizes

Attendance Requirements – Any and All Mixed (male and female) or Non-Mixed Foursome teams.
(Women can use women tees, teams will operate as a single team)

Preference sign up for S.O.S members, Non-member tickets allowed as slots are available

August 14th, 2017 – Shot Gun Start - 12:00 Noon

Location - The Villages Golf and Country Club, 5000 Cribari Ln, San Jose, 95135

Golf Player - \$165.00 per person, Please Sign up in Foursome - \$660.00

Ticket Contact - Mike Maltese 408-972-4986 or Mike Burriesci 408-316-3075

Player	First Name	Last Name	Phone Number
#1			
#2			
#3			
#4			

Dinner Guest	First Name	Last Name	Phone Number
\$45.00			
\$45.00			
\$45.00			
\$45.00			

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Submission deadline: 20th of each month for inclusion in the next month's newsletter

Revision deadline: No later than the 25th of each month

Guidelines for the newsletter must be followed before submitting entries.

Information for the newsletter **MUST** be submitted by having all information together and not piecemeal. If you don't know the date or the start time then you'll have to wait until you know all the info before you submit it. *Otherwise it cannot be posted.*

For posting Events, please provide the following information:

- Official name of event
- Time of event
- Cost of tickets
- Date of event
- Location of event
- Short description of event

Articles

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

Photos

The IAHF media staff reserves the right to use images at their discretion.

Transmission:

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

Format:

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

Size:

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

Credits:

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

Captions:

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

Questions?

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



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in Italy

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VALLEY OF THE TEMPLES / Photo: GUIDO RADIG



TRULLI / Photo: MARCOK

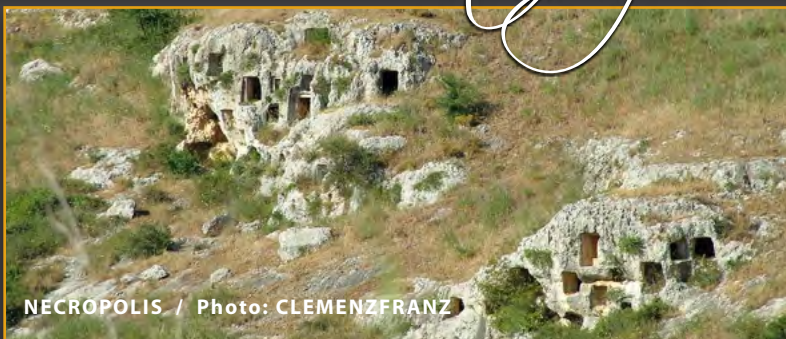


CINQUE TERRE / Photo: LUCA CASARELLI

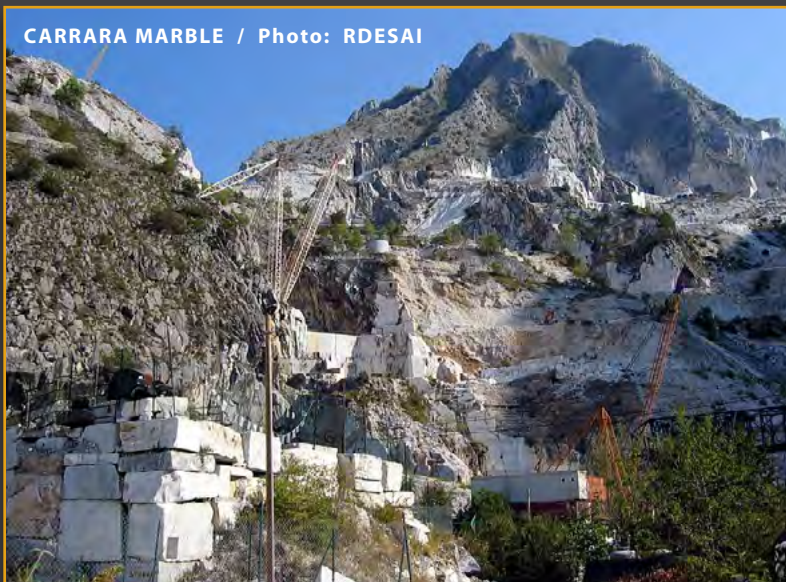
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Professional Experience

Rosetta is a full-time, professional real estate agent assisting in buying and selling homes in all of Santa Clara County. Throughout the years, Rosetta has earned many achievements and awards such as, International Presidents Elite, Top Listing agent, Top Buyers agent, one of Silicon Valley's Top 100 agents and Top Producers with over 14 years of sales, marketing and negotiation experience. Rosetta takes pride in providing 100 % quality service to all her clients and has earned an impressive reputation in the real estate community. She is known for her exceptional work ethic, effective communication skills, attention to detail and fierce negotiating experience. With her clients' best interests at heart, Rosetta understands the meaning of commitment and dedication.

Education

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

Professional Philosophy

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

Professional Affiliations

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

Personal Background

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

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

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