



President's Message

Dear Members and Friends of the IAHF,

When I travel, I always notice how much friendlier people appear to be. Maybe because when I am traveling, I meet people in the tourism industry so they are nicer because that is their job, maybe it is because they have a better work/life balance and are happier and this is what makes them more cheerful, or maybe it's because I'm on vacation and in a better mood, but to me I feel better loved and appreciated.

When I look at my own habits, I realize I am part of the problem. We are coming up on the halfway point for the year 2019! Soon we will be so busy with the Family Festa activities, nothing else will matter, and when I look back on the year so far, I see a gaping hole in what we have accomplished – I have not taken

the time to show my gratitude and appreciation to all those who have done so much to make our organization a success.

We have officers who have dedicated years of service, working hundreds of hours each year, responding to dozens of emails every day. Our Board of Directors is constantly challenged to cover a wide variety of topics in each meeting and have yet to come close to finishing on time. We have a whole team of people who for years have planned every detail of the Family Festa, which is a year-long project. We have people writing grants to help offset the costs of our functions, or sponsors who have financed our endeavors. We have a language teacher who makes a point of recruiting new volunteers who are very active in the organization. We have a librarian who with other volunteers is carefully sorting, cataloging, and revamping the huge selection of Italian books in the library. We have different crews of volunteers – some to set-up or decorate, some to cook, some to serve, some to do repairs, some to serve at the bar, help with seating, help clean-up, manage memberships, the list goes on. I have been trying to put together a list but it just keeps growing, and as we add new events, it will get even bigger.

With all these volunteers and the thousands of hours that go into our organization each year, we are missing something very important – recognizing, appreciating, and giving thanks to our incredible volunteers for all they do to make this such a great organization. I usually spend most of my time at each event working the tables looking for more volunteers for the next great event, and I don't spend enough time thanking the volunteers we already have for what they have already done. Mia colpa! I want very much to thank each and everyone of you personally! I also want to hear from our members as to what kinds of events you would like to see. So, the next time you see me at an event circling the tables recruiting people, stop me in my tracks and tell me your contributions so I can personally thank you. I want everyone to feel appreciated for your efforts – thank you for all you have done.

Maybe what got me thinking of this was because of the upcoming event – Festa della Repubblica. At the event we will sing the Italian National Anthem at the raising of the Italian Flag; and these lyrics from the anthem drive home the point and should remain with us always:

Uniamoci (Let us unite), *amiamoci*, (let us love one another)

l'unione e l'amore (union and love), *rivelano ai popoli* (reveal to the peoples)

le vie del Signore (the ways of the Lord)

-- Felix Dalldorf / fdalldorf@gmail.com 🇮🇹

Events @ A Glance 🇮🇹

- June 5 / Festa della Repubblica / County Government Center (free) & IAHF Hall: \$20 members / \$22 guests
- June 6 @ 7 PM / Cooking Class / IAHF Hall / Sicilian Caponata / \$30 adults / \$20 students under 18
- June 9 @ 2 PM / IAHF Scholarship Award Ceremony / IAHF Hall / \$25 members / \$28 guests / \$12 students
- June 30 @ 2 PM / Dinner Dance / IAHF Hall / \$45 members / \$45 guests / \$10 dance only
- August 24 & 25 / Italian Family Festa / History Park San Jose / www.italianfamilyfestasj.org/

*Festa della
Repubblica*

June 5

Flag Raising: Free

Lunch: \$20 Members

\$22 Guests • \$15 Students

CLICK to RSVP



IAHF BOARD OF DIRECTORS 2019

IAHF OFFICERS

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

IAHF DIRECTORS AT LARGE

- Chuck Gullo - *Board Member*
- Azie Habib - *Board Member*
- Frank Locicero - *Board Member*
- Sharon McCray - *Board Member*
- Jan Prinzivalli - *Board Member*
- Carlo Severo - *Board Member*
- Richard Stewart - *Board Member*
- Nanci Arata Wilborn - *Board Member*
- Dana Zuccarello - *Board Member*

ADVISORY BOARD



- Aaron Nicholson / *Director of Marketing and Development, 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*

IAHF event pricing changes are coming!

Unfortunately, we have many members who have made reservations for events and were to pay at the door, but failed to attend the event. In these cases, we had to pay the caterer and took a loss on these tickets. In order to prevent future loses, we are no longer going to accept reservations to be paid at the door for catered events without the approval of the committee chair.

Unless otherwise stated, cancellations will be permitted up to five days before an event less any fees. Within five days of an event, if you are unable to attend, call the office and your payment will be converted to a donation and we will mail you a tax receipt.

Many members appreciate the ability to pay for events and drinks with their credit cards; however, we incur additional charges when payments are made by credit card. We will be implementing a 3% convenience fee to offset the costs associated with credit card charges. We will also be adding the ability to pay with credit cards at the bar.

We appreciate your understanding of these changes which are designed to make the IAHF more sustainable and appreciate your support! -- Article by Felix Dalldorf 🍷



LEGACY CIRCLE

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

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

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

MEMBER

SPOTLIGHT

BENVENUTI *New Family, Individual & Student Members from November 2018 to June 2019*

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| <ul style="list-style-type: none"> Nicholas & Shannon Adams Bibiana Alves & Osvaldo Martinello Jr Janine & Brett Arietta Edna & Nicole Asquith Vivian Mazza Atchison Edward Bertozzi Kate Boardman Abby Cadile Sherry, Grant & Ashley Campbell Ronald & Bernadette Carlini Dee Chase & Carl Rook Dianne Chiechi Robert Christensen | <ul style="list-style-type: none"> Jeanie Colclough Tom & Linda Costanza Jane & Randy Creech Karen Curci & Robert Smith Stefania Dal Zio & Massimiliano Lucas Alain & Tricia Dazzi James & Lorraine Fitch Emma Fontana Maryjane Genco Anthony Georgilas & Doris Roth Dina Griffin Azie Habib Toni Heath | <ul style="list-style-type: none"> Carole & William Jameson Catherine Kilkenny Kari Larsen & Synnova Bjerke Dona LeyVa Michelle LoMonaco & Steve Piuma Daniene & Bill Marciano Eileen Marquardt Pat Martinez Christina McDade & Shance Ordell John McGinn Diane & Steve Moffett Mary L. Moreno & Bianca Thompson | <ul style="list-style-type: none"> Roger Okamoto Joelle & Michael Orlando Umberto Pala & Sharlene Nathews Laura Bianchi Payne Stephanie Petrossi Tiffany Petrossi Adria Pulizzano & Thomas Boyce Mike & Dianne Rosano Deborah Sadler Renita Taccolini & Steve Albanese Gerald & Catherine Thornton Justine & Alessandro Turturici Neal & Therese Van Keuren |
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GRAZIE *2019 Patron Members*

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| <ul style="list-style-type: none"> Sal & Maeve Alini Joyce Allegro & Jerry Sheridan Joan & Richard Arzino, Esq. Maria Cancilla Bandy Theresa Biagi & Robert Kreb Linda & Bob Binkley Jo Ann & Roger Bjornstad Ken Borelli Nina Boyd Dan & Patty Bozzuto Carl & Norma Brannon Sal & Denise Campagna Sandy & Chris Carvalho Dr. Tony & Clare Cedolini Ann & Richard Cerniglia Frank & Theresa Cetani Christina & Paul Coghlan Mike Console Vince & Colleen Cortese Alfio & Gerry Crema (Crema Properties) Rose Crimi Felix & Marie Dalldorf | <ul style="list-style-type: none"> Gwen Benassi & Rich Daulton Joe & Cathy De Maria Frank Deturris, Sr Phil & Jennifer Di Napoli Mel Di Salvo & Anna Sordello Dr. Thomas & Clara Di Stefano Ralph Di Tullio Maryann & Jim DiBona Al & Kathy DiFrancesco J. Philip & Jenifer Dinapoli Ruby Domino Brian & Sandra Faircloth Joseph A. Fasano Cornelius Fiocco Frank Fiscalini Ben & Christy Foster Ebe Frasse Peter & Marge Gaudio Judge Al & Vera Girolami Maria Gloria Joseph & Carmella Gullo Joe & Rosella Guttadauro Jim & Janice Jones | <ul style="list-style-type: none"> Robert & Carol Jonlynn Karr Mark & Andrea Kenter Steven & Alma Landi Mark & Jeanne Lazzarini Peter & Norma Lo Presto Frank J. Locicero III Cleo Logan Kathy & Larry Lohman Pauline & Bud Lomonaco Larry & Diane Lovaglia Kenneth & Judy Low Joe & Kaye Lucito Tony & Lorraine Maciejowski Sharon McCray & Robert Martinez Rebecca & Anthony Morici Tony Nespole Maryanne Nola Tina Orsi-Hartigan & Jim Hartigan Marge Papp Vera & Kevin Pedretti Dave Perzinski & Lucia Clementi | <ul style="list-style-type: none"> Kevin & Rose Pezzaniti Tony & Martha Piazza Jackie Pighini John & Debora Poch Joe & Judi Rizzuto Richard & Genevieve Rolla Paolo J. Romano Connie & Joe Rotolo James Sanfilippo, DDS John & Marjorie Scandizzo Constance LoBue Scarpelli Shirlee Di Napoli Schiro Carlo & Rosa Severo John & Rose Simmons Virginia M. Sincich Paul & Mary Stabile Bruce & Jodi Unger Al & Diana Vallorz David Venuti & Kelly Sheahan William Venuti Nanci & Clarence Wilborn Anthony J. Zerbo |
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GRAZIE *2019 Business Members*

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| <ul style="list-style-type: none"> Frank & Charlene Cancilla / FCC Realty Group Madeline Chiavetta / Coldwell Banker Gloria Citti / Citti's Florist Rosetta De Luca / Intero Real Estate Diane Ferrara / Hill View Packing Co., Inc. | <ul style="list-style-type: none"> Charles Gagliasso / Charles Gagliasso Trucking, Inc. Guglielmo / Emilio Guglielmo Family Winery Stephen & Susan Guzzetti / Intero Real Estate Services | <ul style="list-style-type: none"> San Jose Opera Guild / San Jose Opera Guild Myrlin & George Taddie, Jr. / tadcosupply.com Al & Diana Vallorz / Tony & Alba's Kathy Winkelman / Gioia Company |
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IT STARTED WITH

Pesto



Prior to last month's Regional Lunch, JoAnn Ghiggeri Bjornstad and I were talking about her famed pesto, and doing a Regional Lunch from Liguria. She agreed to do it and we had a delicious treat in the form of her pesto and gnocchi, polenta gorgonzola with prosciutto, spezzatino di Liguria (stew), insalata mista con pere, rucola, parmigiana, and for dessert, pesche ripiene al amaretti.

Equally special was her talk; not just on Liguria but also about her family's roots in San Jose, and the famed Grower's Market! We will have a photo of a Founders document on our Heritage board shortly, which notes many of the Italian American families that had stalls in the Market. The names are very familiar to IAHF members, and of the 80 names noted, 54 were Italian surnames and 14 were Japanese Americans. That's an amazing statement and a fascinating presentation.

The luncheon discussion brought further information about the dynamics of the Market, and its impact upon the community and growing up in San Jose. The Market was located on North 7th and Taylor St. And, of course, the place to eat there was Bini's Bar and Grill. It literally was a North Side institution.

The more the discussion expanded, the more it was obvious that the San Jose Produce Terminal, also known as the Grower's Market, and or Terminal Market, was a major part of San Jose and Santa Clara County history. My own follow-up investigation noted its history going back to the depths of the Great Depression in 1932, founded by the Santa Clara County Vegetable, Berry and Fruit Grower's Association, by local growers as a co-op, through the war years (1941-45) and ultimately its demise as an agricultural powerhouse, with the transition from the Valley of Hearts Delight into Silicon Valley in 2001. Many of our IAHF members trace their family roots to this dynamic institution.

The market also highlighted the contributions of two major local ethnic groups, the Italian and Japanese American communities to the vitality of life in The Valley of Hearts Delight. For 70 years, the Grower's Market provided jobs, and an agricultural outlet for many local truck farmers, orchardists, canneries and food processors, as well as seasonal work for many a youth during the summer months. Sadly, too, the Market went through difficult times during the World War II years when, ironically, both ethnic groups were signaled out for serious consequences, with the tragic Japanese American internment, and war time restrictions and some internment of Italian Americans, too.

Somehow the market managed to survive those war time years, and many of the Italian and Japanese Americans were able to regroup and remain a part of the agricultural life of the market and community. The Grower's Market eventually transitioned for a short time to a regional prototype as the San Jose Farmer's Market. The site itself was torn down to make way for new housing and support for the high tech economy in 2001. In many ways, tragically, the site has disappeared from local memory.

The luncheon discussions eventually brought out the need for some sort of historical marker similar to those in a historical walk through Japantown today. Ideally, it could carry the historical

signage theme through to 7th and Taylor, and acknowledge the economic and social contributions of both groups. Interestingly, too, the Market reflected a unique inter-ethnic harmony that is part of the spirit of San Jose, and while the farmer members were primarily Italian and Japanese immigrants, it was open to all and provided jobs, fresh produce and income during some of the most difficult times in United States history, the Great Depression.

San Francisco went through a similar process years ago when the old Commission Market was torn down for housing by the Embarcadero. Even so, an arch from the Market and a memorial park in San Francisco were left as reminders highlighting their own tribute to their agricultural past. Oakland still retains a vestige of its agriculture Terminal Market, by Jack London Square.

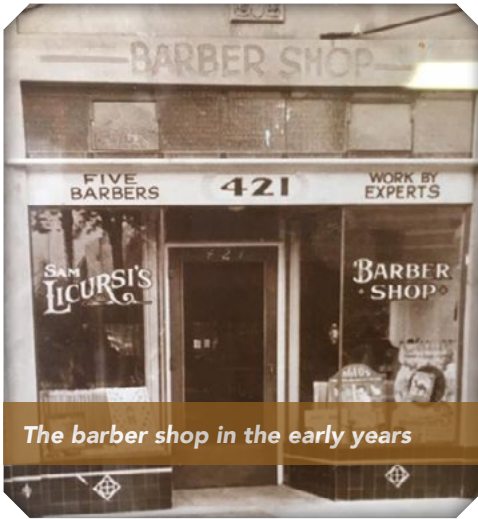
Several people expressed interest in exploring a way we can develop an appropriate plaque in proximity to the site. Of course, the next step is how to proceed with this vision. Even so, it is a timely reminder, too, of the positive role immigrants play in the vitality of a community. We are now planning a Festa display about the market!

Likewise, we all have these special stories; it just takes some reflection and that is also one of the bonuses of our Regional Lunches. You may want to consider then sharing your Region and or recollections with the luncheon program. We have a whole team ready to support your luncheon program! Simply contact the IAHF at (408) 293-7122, and likewise for more information about the Grower's Market.

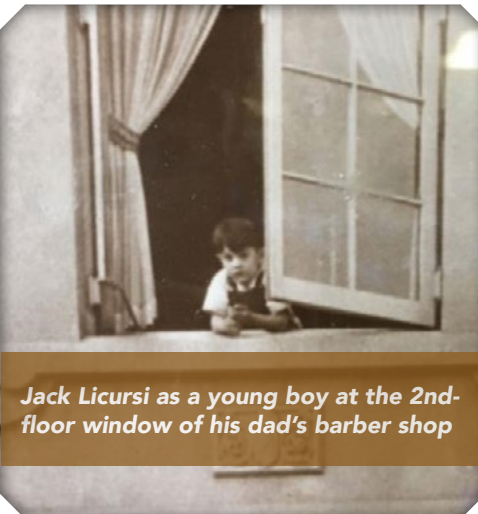
-- Article by Ken Borelli 🌿🌿



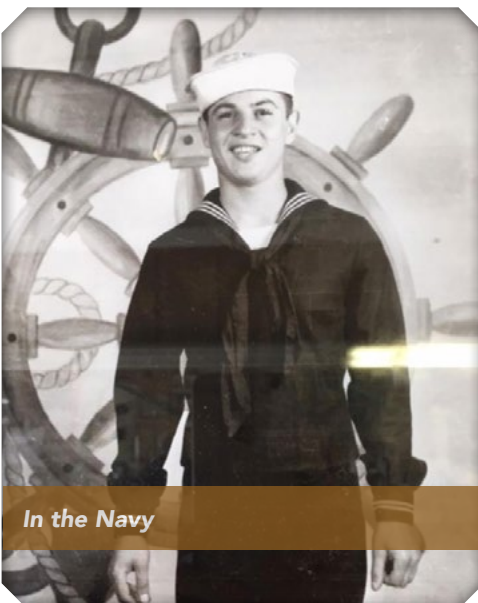
A BARBER'S JOURNEY



The barber shop in the early years



Jack Licursi as a young boy at the 2nd-floor window of his dad's barber shop



In the Navy

It's easy to miss this barber shop which may be considered an old historic landmark in downtown San Jose. After all, it is located between 9th and 10th Streets on the north side of busy Santa Clara Street. A motorist could easily drive by without noticing that a historic barber shop exists in this neighborhood.

Licursi's Barber Shop was established in 1914 by Sam Licursi, the father of current IAHF member Jack Licursi.

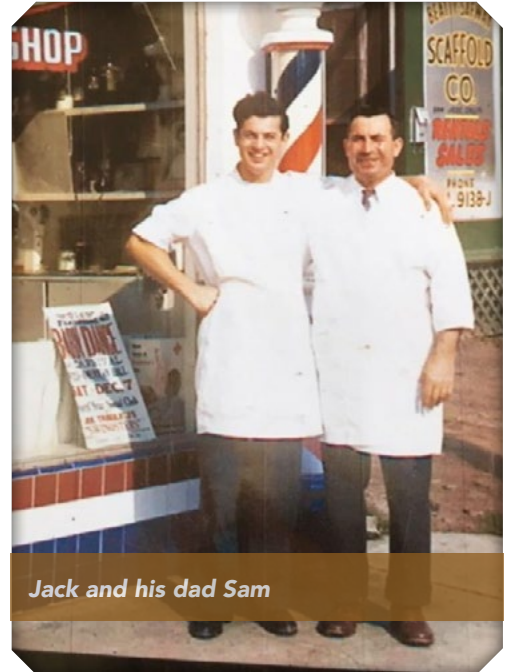
In 1944, Jack, at 17 going on 18, joined the US Navy but never got to board a ship. Instead he got assigned as a land-based barber in Norfolk, Virginia. This wasn't surprising since naval officers discovered he belonged to three generations of barbers in San Jose. At that time, there was a dire need of a professional barber in the officers' club. His maternal grandfather Giacomo Colicchia had established the very first barber shop in San Jose and passed it on to his son Stephen (Jack's maternal uncle) who then sold it in 1972.

In Norfolk, Jack met his future mother-in-law first before he met his wife. His future mother-in-law asked the dashing, young sailor to dance with her pretty daughter Marjorie who was standing close by.

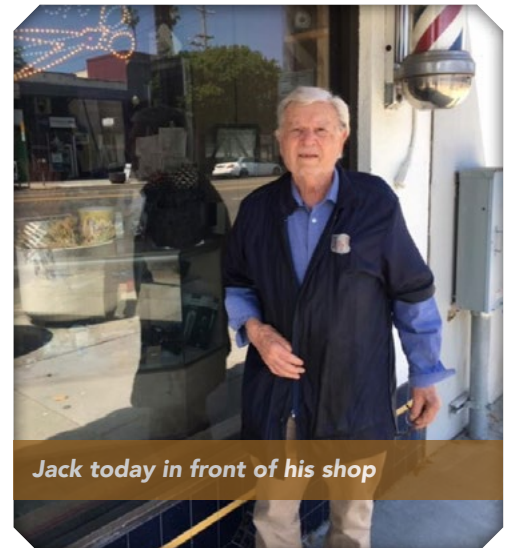
Jack did ask Marjorie for a dance. She obliged, and thus began a whirlwind courtship that wound up as a long-lasting marital union. Together they raised three children, namely, Jack Jr, Marjorie, and Harry.

Fast-forward to 2019: Now a widower and going on 93, Jack (born 9/10/26) is blessed with more than twenty grandchildren, not to mention great grandchildren and a great great grandchild. His deceased wife Marjorie would have celebrated her 92nd birthday on May 11th of this year, but she passed on in 2013.

continued >>>



Jack and his dad Sam



Jack today in front of his shop



Jack's grandson & family enjoy a visit

>> continued from previous page

The City of San Jose and the County of Santa Clara owe a debt of gratitude to Jack Licursi. He was San Jose Airport Commissioner for a decade, from 1984 to 1994, and served under two successive mayors. During this time, he was also active in the Santa Clara County National Guard & Veterans Commission. He became chairperson of the annual Veterans Day parade in San Jose and was instrumental in reenergizing the parade into an outstanding event. He was particularly honored for the 1989 parade which drew over 200 entries and was witnessed by an estimated 100,000 spectators.

Unknown to many IAHF members, Jack Licursi played an important role in the early years of the IAHF.

At the beginning, IAHF meetings were held at the Elks Lodge. The new Italian organization, however, wasn't earning money; the Elks Lodge was. Being a friend to some of the pioneering leaders of the fledgling organization and thanks to his varied local connections, Jack offered to IAHF the facilities of the National Guard Armory on Hedding Street in exchange for some services, e.g., adding exit lights at the hall, etc. The new organization started to become more financially viable. Jack was asked to



Jack enjoying the familar ambiance

formally join the IAHF, but he refused the invitation. His reason? Having seen possible conflicting interests, he thought he could be more useful to the organization as an outsider rather than as an insider.

Today, however, Jack Licursi – together with his son Jack Licursi Jr – maintains a Family Membership with the Italian American Heritage Foundation.

As a nonagenarian, Jack still comes to his shop but only because it gives him something to do. He still cuts hair but doesn't do shaving anymore. He owns the building, so he need not worry about rent. Being a property owner and as a landlord to

several business tenants, he leads a comfortable life in the company of his children and grandchildren.

Who is he grooming to take over his business? He gave no ready answer except that he would rent out the barber's chairs to independent, freelance haircutters.

Jack Licursi has a simple advice to young people: "Don't waste your time; you can't stretch time. Use it wisely."

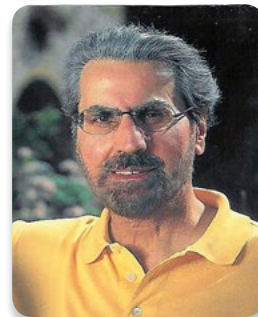
--- Article by Stanley Olivar 🍷

NO FUSION FOOD ALLOWED



Giuliano Bugialli, the author of **The Fine Art of Italian Cooking**, recently passed away. Published in 1977, his book became a classic in the field, and he followed it up with several other books on traditional Italian cuisine. Even so, the Fine Art of Italian Cooking is now considered a standard text in appreciating the wonders and beauty of the cuisine.

He was a native of Tuscany, and taught and lectured worldwide with a base in the Florentine region. He was also a recipient of three James Beard Foundation Awards, and his publications were a rallying point for preserving our traditional Italian culinary heritage. In many ways, one of the goals of our IAHF culinary traditions are similar, too, in that we try to glean and replicate recipes that are unique, or specialty dishes from home chefs, promoting that sense of authenticity of which Giuliano was such a pioneer in the field.



In addition to being a culinary traditionalist, Giuliano also thoroughly researched hundreds of recipes from throughout Italy and tracked some of the earliest recipes back to the 13th century. From his obituary in the SF Chronicle on May 5th by Neil Genzlinger, it was quoted, "what would he like to eat for his last meal?" He replied: Fusion cuisine and bastardized Italian food. Then I wouldn't be afraid to die."

-- Article by Ken Borelli 🍷

A Letter to IAHF Members from Linda Binkley



Cari amici,

I noticed President Dalldorf ended his letter to you all last month with the question; "What will the future of the IAHF be?" Since I always played the fortune-teller in all my children's junior high and high-school parties, I want to answer that!

We are fast approaching our 50-year anniversary! We are now healthier than ever with a vibrant enrollment of 650 paid memberships. This means that we have entered into a *second generation* of members. Many, if not most, of these members are not fully Italian, some not Italian at all. But we all have a love for Italian culture and the desire to keep it alive and thriving. The IAHF does that more successfully than any other ethnic organization in the Bay area. We have good reason to be proud. And we have good reason to look forward to another 50 years of fun activities and cultural awareness.

There are two things you can do to help secure our future.

1. Make a \$50 gift membership to your children or other family members, perhaps especially those who are in their 40's and 50's and who now have time to get out and enjoy some of the activities we offer. Seeing our newsletter regularly and seeing all the activities available can have an impact. We have seen the success of this.
2. Join our Legacy Circle. Monetary gifts are appreciated, certainly, but so are gifts of material items that can be sold like cars, furniture, antiques, Italian items. Books for the library would also be appreciated. No personal information is given when you join. It is simply a paper which says that you have remembered the IAHF in some way in your will.

Help us grow our Legacy Circle!

Thanks for reading! God bless you all!

Linda Binkley, IAHF President Emeritus, 2018!

MILESTONES & ANNOUNCEMENTS



IAHF members Nicholas and Shannon Adams welcomed their first child, Lincoln Edward Adams - a fifth generation San Josean - on October 20, 2018. Nicholas is president of public relations agency NINICO Communications and Shannon is founder and owner of Pilates studio Urban Body San Jose. They live in downtown's historic Northside Neighborhood.

– Nicholas E. Adams 



Ferlinghetti turns 100

This spring Lawrence Ferlinghetti turned 100 years old. This remarkable man is the owner and co-founder of City Lights Booksellers and Publishers in North Beach, San Francisco's Italian district. Ferlinghetti was San Francisco's first poet laureate and has also gained fame as a painter and has continually served the public as a social activist. San Francisco has honored the man by declaring March 24 to be Ferlinghetti Day and an olive tree, a symbol of peace, was planted in his honor at Washington Square and Union Street in the specific area named Via Ferlinghetti. In honor of Lawrence Ferlinghetti, I hope you will take a minute to read one of his poems included below.

-- Article by Linda Binkley ✂

• The Old Italians Are Dying (1979) •

For years the old Italians have been dying
all over America
For years the old Italians in faded felt hats
have been sunning themselves and dying
You have seen them on the benches
in the park in Washington Square
the old Italians in their black high button
shoes
the old men in their old felt fedoras
with stained hatbands
have been dying and dying
day by day
You have seen them
every day in Washington Square San
Francisco
the slow bell
tolls in the morning
in the Church of Peter & Paul
in the marzipan church on the plaza
toward ten in the morning the slow bell
tolls
in the towers of Peter & Paul
and the old men who are still alive
sit sunning themselves in a row
on the wood benches in the park
and watch the processions in and out
funerals in the morning
weddings in the afternoon
slow bell in the morning Fast bell at noon
In one door out the other
the old men sit there in their hats
and watch the coming & going
You have seen them
the ones who feed the pigeons
cutting the stale bread
with their thumbs & penknives
the ones with old pocketwatches
the old ones with gnarled hands
and wild eyebrows

the ones with the baggy pants
with both belt & suspenders
the grappa drinkers with teeth like corn
the Piemontesi the Genovesi the Siciliani
smelling of garlic & pepperoni
the ones who loved Mussolini
the old fascists
the ones who loved Garibaldi
the old anarchists reading L'Umanita Nova
the ones who loved Sacco & Vanzetti
They are almost all gone now
They are sitting and waiting their turn
and sunning themselves in front of the
church
over the doors of which is inscribed
a phrase which would seem to be
unfinished
from Dante's Paradiso
about the glory of the One
who moves everything...
The old men are waiting
for it to be finished
for their glorious sentence on earth
to be finished
the slow bell tolls & tolls
the pigeons strut about
not even thinking of flying
the air too heavy with heavy tolling
The black hired hearses draw up
the black limousines with black
windowshades
shielding the widows
the widows with the black long veils
who will outlive them all
You have seen them
madre di terra, madre di mare
The widows climb out of the limousines
The family mourners step out in stiff suits
The widows walk so slowly

up the steps of the cathedral
fishnet veils drawn down
leaning hard on darkcloth arms
Their faces do not fall apart
They are merely drawn apart
They are still the matriarchs
outliving everyone
in Little Italys all over America
the old dead dagos
hauled out in the morning sun
that does not mourn for anyone
One by one Year by year
they are carried out
The bell
never stops tolling
The old Italians with lapstrake faces
are hauled out of the hearses
by the paid pallbearer
in mafioso mourning coats & dark glasses
The old dead men are hauled out
in their black coffins like small skiffs
They enter the true church
for the first time in many years
in these carved black boats
The priests scurry about
as if to cast off the lines
The other old men
still alive on the benches
watch it all with their hats on
You have seen them sitting there
waiting for the bocce ball to stop rolling
waiting for the bell
for the slow bell
to be finished tolling
telling the unfinished Paradiso story
as seen in an unfinished phrase
on the face of a church
in a black boat without sails
making his final haul 🌿



Medieval Italian Renaissance Coming to the *Festa*

If you've ever experienced the excitement and the medieval drama and magnificence of the *palios* of Italy, and for those who haven't yet experienced the exquisite display of pageantry, now the excitement and merriment of medieval and Renaissance Italy are coming to you.

Direct from Italy, the internationally renowned and award winning, Gruppo Sbandieratori e Musici del Palio Del Niballo di Faenza-Ravenna-Italy (Rione Bianco), flag throwers and musicians will perform at the Festa, August 24 and 25, 2019.

Looking magnificent in vibrant Renaissance costumes, bearing large colorful flags with the heraldic design of Rione Bianco, these highly trained performers will show their skill and art. They will entertain us with challenging synchronized movements as their flags are spectacularly rotated and tossed 30 feet into the air with grace, dexterity and harmony, all to the rhythmic beat of the drums and trumpets. Spread the word: this will be a not-to-be-missed event.

Thank you to Delia and her language students for hosting the 22 members who will be arriving from Italy a week prior to the Festa. We will be having two casual evenings where you can get an opportunity to meet and mingle with the group. Please watch for more information on these events. If you'd like to

donate or sponsor the flag throwers and musicians, please email nancy.morreale@iahfsj.org.

Now it's time to show our appreciation to each IAHF member who has answered the call with a donation of his/her time or treasure. It takes a mighty village to bring the Festa to life each year. If you have not signed up to volunteer, we encourage you to do so, see the full list of opportunities and sign up today at italianfesta.volunteerlocal.com or email Jan and Marie, our Festa volunteer Chairs, at volunteers@italianfamilyfestasj.org. They will help you get signed up. Also look for our donation letter which will be in the mail soon; any contribution is important and greatly appreciated.

Remember, this is your event. If you have any suggestions, please don't hesitate to contact Nancy at nancy.morreale@iahfsj.org, or call or text 408-368-9094.

Finally, you should be proud of the amazing contribution the IAHF has made, and is still making, in the Santa Clara Valley to preserve our rich Italian culture and to keep our legacy alive. From the cooking and language classes, lunches, special outings, scholarships, and galas to the Festa, it all happens because of your ongoing support.

On behalf of the Festa Team, *grazie mille!*

-- Article by Nancy Morreale 🌱🌱

Festa Sponsors As Of May 2019

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If you would like to join our Sponsor Family, or know of someone that would be interested, please send an email to Claudette Mannina at sponsors@italianfamilyfestasj.org or give her a call at 831-461-1796. She'll be happy to share all the sponsor opportunities we have available.



39th Annual Italian Family Festa
August 24 & 25
History Park San Jose
italianfamilyfestasj.org



Brought to you in part by a City of San Jose, Festival, Parade and Celebration Grant

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Tap Here To Donate





Benvenuti

ai nostri amici speciali!

If you were asked to list three essential characteristics of the Italian culture and traditions, many positive qualities would easily come to mind. Three attributes which most likely would emerge are (1) the bold flavors of Italian food and wine, (2) the love and bonds to family and friends, and (3) the genuine passion and respect in all things we set out to do. We Italians are always willing to help, to give, to share, to make everyone, especially our guests, feel special. Very special. Italians have a well-deserved reputation for being graciously hospitable to all we encounter.

Ospiti. Italian for guests. The word is similar in sound and spelling to our English word hospitable, as both are connected to their ancient Latin root word meaning 'to be welcoming to guests'. "Benvenuti! Siete i nostri ospiti speciali!" "Welcome! You are our special guests!" That will be the friendly greeting when a troupe of flag throwers and musicians, *I Sbandieratori*, arrive from Faenza, Italy, to perform at the IAHF's annual Festa on August 24-25. While their performances will be a prominent part of the Festa's entertainment, the entertainers will also be the IAHF's guests for a full week, touring the many popular attractions in the San Francisco Bay Area. Only through the generosity of our IAHF community are we able to make our Italian guests' experiences full and memorable during their weeklong visit.

One of IAHF's ongoing successes is the Italian language program taught by Delia Schizzano. In addition to weekly practice of the Italian language, her students have readily embraced the opportunity to converse in Italian with *i sbandieratori italiani* by hosting several dinners and evening events. Additionally, a very special *grazie* is extended to a number of the IAHF's Italian language students and their families who have stepped up to host our Italian guests in their homes. For one week, the IAHF Italian language students will open their homes and generously provide comfortable accommodations, meals, and transportation to the members of the flag throwers and musicians troupe. Each day, these hosts will drive their guests to and from their homes to IAHF for the various excursions to experience our Bay Area attractions. No doubt, they will make our visitors' stay in the Bay Area warm, welcoming, and inviting. Thank you, Italian language students, for your enthusiasm and support to host our Italian guests. Your generosity exemplifies the Italian welcoming spirit of "ospitalità"!

-- Article by Maureen Susino 🍷



IAHF Host Families and Their Italian Guests

- | | |
|---------|---|
| Host: | Rebecca Morici |
| Guests: | Ivan Samori / Monica Frignani / Jessica Samori / Elisa Samori |
| Host: | Ralph Di Tullio |
| Guests: | Gabriele Romanato / Marilena Tagliaferri / Vania Romanato |
| Host: | Dee Dee Farley |
| Guests: | Lucia Brunaccini / Marco Pasi |
| Host: | Claire Cedolini |
| Guests: | Luca Pavani / Valeria Mainardi |
| Host: | Jeannie Paris |
| Guests: | Sabrina Suaci / Lugendo Mussa Bagnoli |
| Host: | Marie Dalldorf |
| Guest: | Maurizio Casalini |
| Host: | Joya Whitford |
| Guest: | Pierantonio Noferini |
| Host: | Jim Sanfilippo |
| Guest: | Gianluca Baldini |
| Host: | Laura Pierce |
| Guest: | Gianni Guerrini |
| Host: | Alain Dazzi |
| Guest: | Marco Rani |
| Host: | Evelyne Novello |
| Guest: | Valentina Mordenti |
| Host: | Jan Prinzivalli |
| Guest: | Ilaria Minghetti |
| Host: | Jo Ann Bjornstad |
| Guest: | Maurizio Drei |
| Host: | Karen Vanderpan |
| Guest: | Erica Bertoni |

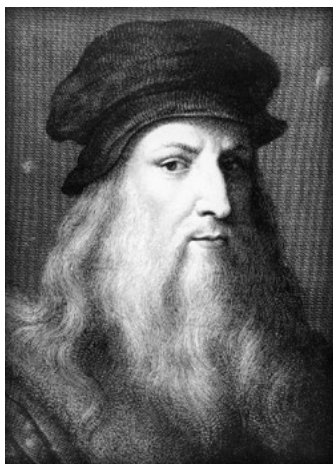


May's Regional Lunch celebrated the region of Tuscany and one of its favorite sons, Leonardo Da Vinci. For those who have not attended a Regional Lunch, each Lunch theme is followed with a brief discussion about the area, from a unique perspective of a person associated with the region. This year we had a great presentation by Caroline Cociardi and about her book *Leonardo's Knots*. Our book review section will have more information about Caroline's material, which was well-knitted into the entire event.

Even so, as Caroline pointed out, to do Leonardo full justice we would have had to have a vegetarian lunch, since he was a vegetarian. We toyed with the idea, but the rich selection of dishes from Tuscany at our lunch did include some meat dishes. Throughout Italy, there is one generalization regarding the use of meat. It tends to be used more as a condiment than a "steak and potato" main course. Italian American cooking also uses large amounts of meats, but that is not necessarily true for regional Italian cuisine.

Tuscany is a very diverse culinary region, and the cuisine of Florence is almost a stand-alone style, playing such a critical roll in the haute cuisine of many areas of Europe. Our Tuscan meal began with the standard panzanella, or tomato, basil and bread

Tuscany REGIONAL LUNCH



*Celebrating
The Food
of
Tuscany
&
Leonardo*

salad, followed by the classic Tuscan white bean soup called la ribollita. An egg, pasta and cici dish, and a pollo alla Fiorantina, in a cream sauce, followed this. Dessert featured a diced cantaloupe in a cream, mint and walnut sauce. The bread was prepared in a focaccia-style with tomato paste and olive spread.

For the most part, our Regional Lunches try to provide a sample of the culinary fare; however, it's well beyond what a normal lunch would consist of in any region. In Tuscany where I studied cooking, a Tuscan bean soup with a salad and French bread would have sufficed for lunch, of course with a small pitcher of local red wine. I do

know, though, that after preparing some of the sauces, that included great olive oils, butter and cream sauces, I felt compelled to walk home from school (about a mile or so), thinking I could burn the calories from the class!

As a reminder, for June, due to the Festa della Repubblica lunch there will be no Regional Lunch. The Festa lunch will be June 5th, with our keynote speaker being the Honorable Dave Cortese, Santa Clara County Board of Supervisor member.

-- Article by Ken Borelli / Photography by John Paulson 🍷

🍷 When is a knot not a knot? See page 12 🍷

☞ *Calling IAHF Members* ☞

2019 SCHOLARSHIP AWARDS CEREMONY • JUNE 9, 2019

Calling family and friends of scholarship recipients and IAHF members, you are cordially invited to attend the IAHF annual scholarship award ceremony on Sunday, June 9, starting at 2 pm. Fourteen amazing students will be awarded a total of \$15,700 in scholarships.

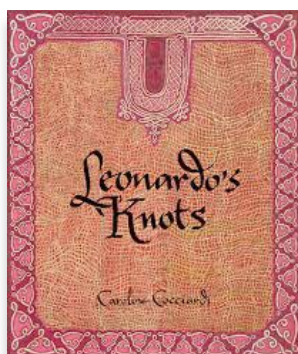
The event will begin with a social hour and no host bar; live music by Mike Annuzzi and a duet with a 2019 Scholarship Awardee; followed by dinner and scholarship presentations.

Frank Fiscalini, former San Jose City Council member, San Jose Vice-Mayor and Superintendent of the Eastside Union High School District, will MC the event with other distinguished guests including the Education Attaché from the Consulate General of Italy.

Don't delay, make your reservation today! The last day to RSVP is June 5th. You can email the IAHF office at iahfsj6@gmail.com or call 408-293-7122 and speak to Stanley. The cost for the event is \$25 for members, \$28 for guests, \$12 for students, and free for children under 5.

Without our generous donors, these scholarships would not be possible. Our special thanks to the following donors: Frances & Joseph Borelli Memorial Scholarship, Dr. Anthony & Clare Cedolini Family Scholarship, Diane Hurst Memorial Scholarship, Robert & Jonlynn Karr Family Scholarship, Olander Family Foundation and Steve Hallgramson Foundation, Angela & Giuseppe Peirano Memorial Scholarship, Sanfilippo Family Memorial Scholarship, Scrivano Family Memorial Scholarship, and the IAHF Endowed Scholarship fund. We are always looking for new donors, so if you would like to become a donor, please contact the IAHF office and Stanley will assist you. *Ci vediamo alla cerimonia!*

-- Marie Rose Dalldorf, Scholarship Chair 🌸



When is a knot **not** a knot?

This, and other questions were brought to life in the fascinating presentation of Leonardo's Knots by renowned author Caroline Cocciardi during the Tuscany Regional Lunch. The talk started innocently enough with a simple variation in the pattern adorning the dress on the Mona Lisa, which led to a study of Leonardo's knots. This new study shows that even after 500 years, there are hidden clues and new discoveries into the secrets surrounding Leonardo di Vinci's life, his art, and his loves – begging the question, what other secrets are hiding in plain sight? -- Article by Felix Dalldorf 🌿

☞ For a review of Leonardo's Knots, please see page 13 ☞

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Leonardo's Knots, 2018, Self published, p 110.,
www.leonardosknots.com

After May's Tuscan Regional Lunch, Caroline Cocciardi spoke about her book *Leonardo's Knots*. It is always a special treat to review a book, not only of a local author, but one who spoke at the IAHF. Her original research into the detailed world of Leonardo's fascination with the art and symbolism of knots is quite special. She shared her research with us about 4 years ago, and it has finally come out in time for the 500th anniversary of Leonardo's death. Caroline's presentation and our Regional Lunch was a perfect fit. This has been a 20+ year journey.

First of all, the book is a handsome hardbound and perfect table top presentation. I have read many articles and books about Leonardo, but Caroline skillfully has found a way to give the reader a keen insight into Leonardo's sense of curiosity, love of detail, and amazing skill as an artist, and draftsman. The book reviews some of the key knot patterns Leonardo employed in his works, and the symbolism several of the knots and designs represented, such as the Eternity Knot, Solomon Knot, Starburst pattern and the special symbolism of the Hexagon pattern.

Leonardo was very much a man of his time and, true with all the great Renaissance masters, so much of the personal biography of the artist was in their detailed products. What amazes me is the extent of analysis and research that went into Caroline's scholarly work. Even so, her text made it seem easy. It is in many ways an

engaging tale, if not a revealing mystery, into the mind of Leonardo, with illustrative diagrams and photos of his paintings.

Caroline's research into Leonardo, a 20-year labor of love, is a tribute to her passion and the life of "a Renaissance man." Caroline delved into over 6,000 pages of his writings, from his notebook or codex to a detailed analysis of his paintings such as the Mona Lisa, Salvator Mundi, The Last Supper, and the Annunciation. While Leonardo was known as a painter, in reality he only painted about a dozen paintings, yet each one was a groundbreaking masterpiece! Equally fascinating was his 6000-page note book that truly was encyclopedic in nature.

It is a fitting tribute to Leonardo's legacy that Caroline's work came out during this special anniversary year. Surprisingly, too, she was able to give Leonardo a more human nature than I have found in other articles and books. To say Leonardo has been over analyzed is an understatement! Saying that, I am equally fascinated by Caroline's work and motivation. Aside from the introduction and concluding section, there is little about that at all, hence the work speaks for itself.

If you are interested in purchasing this unique book, simply contact Caroline at info@leonardosknots.com

While she has a local speaking circuit set up we are also in the process of having her speak at the Cultural Village at the IAHF's Italian Family Festa. 🌿

A Little Italian *by request*

Italian students, take a minute to practice describing your physical condition!

- | | | | |
|--|---|-------------------------------------|--|
| 1. Ho un mal di testa, denti, stomaco, schiena, gola | stomaco, la schiena, la golla (verbo singolare) | 9. I gained weight | 4. I have a cough |
| 2. Ho un raffreddore | 6. Mi fanno male I denti, le spalle (verbo plurale) | 8. I lost weight | 3. I have a fever, I want to take my temperature |
| 3. Ho un febbre. Voglio misurare la febbre. | 7. Mi sono fatta(o) male | 7. I hurt myself | 2. I have a cold |
| 4. Ho la tosse. | 8. Sono dimagrita(o) | 6. My teeth hurt, my shoulders hurt | a sore throat |
| 5. Mi fa male la testa, lo | 9. Sono ingrassata(o) | 6. My teeth hurt, my shoulders hurt | achache, a backache, |
| | | 5. My head hurts, my stomach hurts | toothache, a stomach- |
| | | | 1. I have a headache, a |

For many exercises similar to this I recommend CIAO by Carla Riga -- Linda 🌿

Really They Got Their Dance On! & ENCORE!



The Millennium Sounds Orchestra took the IAHF by storm with a truly magical performance. The orchestra and singers put on a great performance worthy of a Vegas stage. There were about seventy guests who dropped in to hear their favorite band which kept poor Azie really hopping at the bar. And the food! The Bar-ones put on an excellent buffet with plenty for all – featuring chicken cordon bleu, an incredible vegetarian lasagna, seasoned rice, salad, and an ice cream style tiramisu that really pleased the crowds. But it was all about the music and the dancing – with everyone having the time of their lives! The response was so great we just had to have them back, so shine up your dance shoes and **mark your calendar for their return on Sunday, June 30!**

-- Article and photos by Felix Dalldorf 🐞



COOKING CLASS NEWS 2019

by Lucia Clementi



Our May cooking class featured Ken Borelli teaching his special recipe for Timballo di Melanzane, which means "drum of eggplants." The students got involved by chopping the eggplant, frying it, adding the red sauce, topping it with various cheeses and baking it in "il forno." And later they had the pleasure of sitting together at the table and savoring it. By the way, it was absolutely luscious! This is what Ken had to say about this delightful dish, "check out your March 2019 Newsletter (p 9) for a recipe and discussion of how to prepare this dish. It seems to be a favorite way to prepare eggplant/melanzane, or as the Brits and French say, "aubergine!"

In the June cooking class, I will teach a recipe that is near and dear to my heart, Sicilian Caponata. I learned parts of this recipe from my cousins in Piana degli Albanesi, Sicily and from a couple of other excellent sources. I hope to see you there!

If you haven't attended any of our cooking classes, I invite you to give it a try. Our students receive hands-on instruction, the recipes are authentic, traditional Italian recipes and we have a lot of fun while we are learning. In addition, our students have the opportunity to sample the cuisine during the class and take some home to enjoy later.

All of the cooking classes begin at 7:00 p.m. and are payable in advance. To enroll, please go to www.iahfsj.org and select "events" or call the office at (408) 293-7122.

Here is a schedule of upcoming classes (subject to change):

- June 6, 2019: Sicilian Caponata / Instructor: Lucia Clementi / \$30 adults / \$20 students under 18
- July: Vacation
- August 1, 2019: TBD

CALL FOR ARTISTS

Galleria Caprese at the 2019 Festa

We would love to show some of your art at the Galleria Caprese during the 2019 Festa. Our first priority is to seek out works of our IAHF members, followed by friends of the IAHF, to share their art work during the Festa. Since our move to San Jose History Park, we have an adequate indoor space to show art pieces. It is a popular venue to visit during the two-day event. If you are interested in showing your works, contact me, Ken Borelli, at the IAHF. Depending on the amount of artists, we can usually accommodate 4 or 5 pieces per exhibitor. We need to finalize all artist participation by the first week of July.

-- Article by Ken Borelli



TASSO'S RESTAURANT & BAR

What's the best endorsement and compliment a restaurant can receive? Of course! Returning to enjoy again what was so pleasurable the first time!

And so we did!

Forty of Ken's "foodies" gathered last month inside this Greek Blue restaurant located on Fruitdale Avenue between Meridian and Southwest Expressway where owners, Tasso Perakis and his wife Maria, greeted and welcomed us back with warm smiles and anxious to please courtesies.

Drink orders kept Maria busy as she hustled back and forth to the bar to satisfy our liquid libation cravings. And Tasso's does boast full bar service along with a well-stocked wine cellar and beer selections.

Along with warm, soft French breadrolls, we were presented with a fresh garden green salad garnished with tangy cucumbers and fresh sliced tomatoes.

Two of our choices for our dinner entrée included fresh local red snapper topped with a lemon butter caper sauce; and Italian Chicken Breast seasoned with garlic, olive oil and lemon and



herbs; both of these tummy pleasers were served with a generous serving of rice pilaf and fresh mixed vegetables. The third choice was Tasso's signature eggplant parmesan, a tasty combination of thin, light eggplant slices layered with ricotta, Parmigiano-Reggiano and rich marinara sauce. Accompanying this huge melt-in-your-mouth serving was a VERY generous serving of spaghetti a la marinara. Take-home boxes were on just about everyone's table!

To cleanse our palate and complete our feast was a large scoop of sweet and refreshing spumoni.

Once again, like every month at our Cena Fuori adventures, the camaraderie shared is priceless – great opportunity to meet new persons, renew conversations with persons you might not get to see too often and share laughs, stories and learn about upcoming events first hand!

Grazie a tutti – e con ringraziamenti speciali a Ken e ringraziamenti speciali a Stanley! Bravo!

-- Article by Cathy De Maria

Art thieves caught in a sting operation saving a \$3M masterpiece



Santa Maria Maddellena in the small northern town of Castelnuovo Magra in Liguria was the site of a successful police sting. The police and churchgoers formed a silent and successful coalition to accomplish the task. Thieves who meant to steal *The Crucifixion*, painted by Pieter Bruegel the Younger in 1617 ended up with a copy purposely planted to catch the robbers.

The police were alerted to the planned heist, so the decision was made to create a sting operation by planting a copy of the painting and installing surveillance cameras. Mayor Daniele Montebello refused accolades thanking the churchgoers who were aware that the painting on display was a fake but kept the secret.

The painting was donated to the church a hundred years ago and is valued at \$3.3 million.

Though thefts have been reduced by half since 2011, Italy remains a magnet for art thieves. This, of course, is due to the abundance of paintings, sculptures and drawings on public display. Churches are the most vulnerable and suffer the greatest losses. I remember strolling down a busy street in Rome when I popped into a lovely corner church, Santa Maria della Vittoria, for no particular reason probably to escape the heat, and there before me, in all its incredible glory, was the magnificent 1652 white marble sculpture by Bernini of *The Ecstasy of St. Teresa*! No one was about and the church was available to anyone who might enter.

-- Article by Linda Binkley

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For
Information
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[iahfsj.org/
resources](http://iahfsj.org/resources)

SCHEDULE OF

Events

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

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

JUNE

June 5 / Festa della Repubblica / 11 AM flag raising at County Government Center, 70 W. Hedding / Lunch at 12 PM at IAHF Hall / \$20 members; \$22 guests / [RSVP at eventrsvp@iahfsj.org](mailto:RSVPateventrsvp@iahfsj.org) or call 408-293-7122

June 6 / Cooking Class / Sicilian Caponata / 7 PM / IAHF Hall / Instructor: Lucia Clementi / \$30 adults | \$20 students under 18 / [RSVP at eventrsvp@iahfsj.org](mailto:RSVPateventrsvp@iahfsj.org) or call 408-293-712

June 9 / IAHF Scholarship Award Ceremony / 2 PM / IAHF Hall / More information to come at iahfsj.org/events

June 27 / Cena Fuori / 7 PM / Zanotto's Family Market (Rose Garden), 1970 Naglee, San Jose / \$40 - Pay at the door / [RSVP at eventrsvp@iahfsj.org](mailto:RSVPateventrsvp@iahfsj.org) or call 408-293-7122

June 30 / Dinner Dance / 2 PM / IAHF Hall / \$40 members / \$45 guests / \$10 dance only [RSVP at eventrsvp@iahfsj.org](mailto:RSVPateventrsvp@iahfsj.org) or call 408-293-7122

AUGUST

Aug 24 & 25 / Italian Family Festa / History Park San Jose / FREE!! / More info to come at www.italianfamilyfesta.org

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

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

Schedule of Events is subject to change

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INTERO

A Berkshire Hathaway Affiliate

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!