

## • PRESIDENT'S MESSAGE •



What is your dream?

One of my favorite things to do when traveling is to engage with the locals. This is odd because when I first started traveling, it was all about seeing all the monuments, museums and places of interest. I did not understand about "people watching" nor appreciate the culture until much later. Today, I reminisce about many trips to Paterno in Sicily. There, in the afternoon sun at Piazza Indipendenza, I would see all the men of the town gathered together, sitting and smoking and talking while the wives were at home preparing the evening meal. Social media was lost there as people engaged with one another. It didn't matter if the story was new or had been told a hundred times, the ability to talk and communicate and engage with one another was all that was important. And they laughed, they smiled and they enjoyed life at a very relaxed pace.

While I have come to love this blissful way to pass time, I have also come to realize that there are cultural differences and divides as well. If you think the NorCal/SoCal controversy is big, it pales to the divides between Northern and Southern Italians. This was highlighted in an Opera that was presented at the IAHF years ago entitled "The Sicilians of Monterey" about the scandalous marriage of a Sicilian to, of all people, a Northern Italian!

Looking back almost 45 years, we see the founders of the IAHF wanted to overcome these differences. In fact, the Articles of Incorporation under which the IAHF was founded states **"the specific and primary purpose is to unify people and organizational memberships of Italian lineage and ancestry and to pursue cultural and patriotic goals."** Note that "organizational memberships" is plural. The IAHF was founded with the intent to unify the Italian community as a whole and to be inclusive of other Italian organizations. This has been my personal objective since becoming president — to reach out to other Italian organizations and try to unify our Italian community.

It was in reaching out to other organizations and listening to their concerns that I discovered there is discord in our Italian community. Other organizations have expressed an interest in collaborating or partnering with us, yet have expressed concerns over our location citing the lack of parking, the neighborhood and a deteriorating facility. We are also aware that the Salvation Army will soon be developing a multi-story housing project on their site, and the overflow parking we have been enjoying will likely disappear.

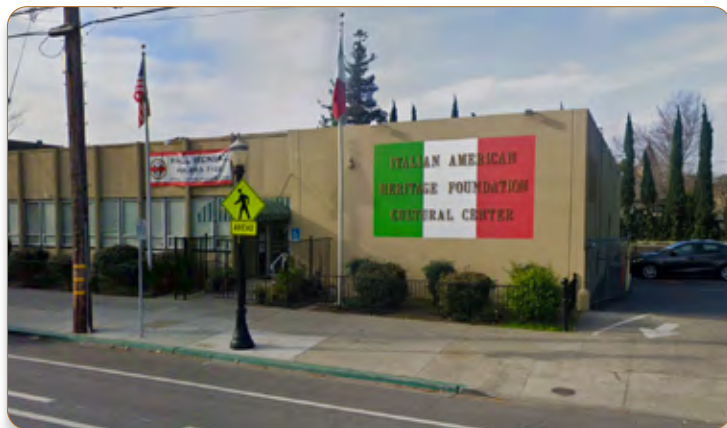
With that in mind, the IAHF initiated several options to look into what would be needed to refresh and update our facility and alternatively to explore options to upgrade from our current facility to a newer one in a better location. We obtained bids to redo the flooring in the hall, replace the entrance canopy, replace the kitchen oven, etc. when the pandemic hit and we went into cost reduction mode. All expenditures went on hold while the dreams persisted.

We are faced with two competing dreams, and we look to the members of the IAHF for guidance. There are members on the Board who contend that we must not even consider the possibility of exchanging our facility, and then there are those who believe we must consider this option. I have asked the proponents of each side to prepare a five-year plan. For those who believe we must stay where we are, to identify a spending plan for our needed repairs and to address the expected challenges, such as when we lose our parking. For those who are willing to consider relocating, to determine how we could accomplish this, where we could go and, if we partner with other organizations, how we would protect our interest.

Which leads me to my question, what is your dream?

I call on all the members of the IAHF to help us in our direction forward. We need your input to define our future. I ask all the members who are willing to share their vision to participate in a survey to express your dream of how we can unify our Italian community and share our dreams. To answer using the survey, please go to [this link](#) and tell us your dream.

— Felix Dalldorf / [president@iahfsj.org](mailto:president@iahfsj.org)



Here is an interesting story from a "virus experience."

It seems a group of gals, seven to be exact, who were fed up with all the virus restrictions, decided to "get out of dodge" and flee the area. They recruited three guys to help out with the grunt work, and they left the city to hang out at a friend's country home, which was really a mini villa. The group loaded into their van and headed to their getaway, which was in reality pretty palatial. It took several hours to get there from Santa Clara County. Youth having its prerogatives and in spite of the pandemic, they basically partied along the way making the journey very interesting.

At one point along the drive, someone suggested they each tell a story to entertain each other at their escape house. There were about 100 stories, all kind of no-holds-bars. Since there were no parents or authority figures around to censor their tales, they let it all hang loose. Some of the stories were quite engaging. They did not mince words. By the time they were at the house for a week or so, they decided to scribble down the stories and retell them online with friends.

At some point, the stories became quite popular, at least by their peers while not so much by their parent's generation. Some of these stories were considered scandalous and, at the same time, they were very fluid and engaging, so much so that the tales took a life of their own. Crazy- making stuff to say the least, especially as it pertained to language!

Believe it or not, these bawdy tales are still in print today as collected and embellished by Giovanni Boccaccio. You can still read



his famous Renaissance piece called the Decameron. It also became a cornerstone of early Italian Literature, which set the stage for the Italian Renaissance. The piece was written in the vernacular or Italian language of the time and definitely not in Latin.

The Decameron became a best seller and crowd-pleaser. Boccaccio, along with his friend Francesco Petrarch's Italian language tones, set the stage for the Florentine vernacular dialect to become the core for the official birth of the Italian language. This was followed by Dante's Divine Comedy, also written in the vernacular. Dante knew a good thing

when he read it and realized the communication potentials in the Italian language. The bottom line is that these seven gals and three guys knew how to tell an engaging story – they changed the Italian language forever.

If Boston was a town in 1350AD, I am sure the Decameron would have been banned in Boston. Perhaps it may be now. Even if you go online now, there is no direct access to some of these tales without "adult entrance" required.

The impact of Boccaccio's Decameron is still a subject for language students across the globe and especially among students of the Italian Language. Never underestimate the youth and their language ability. The "rap" of the 13th-century vernacular language became the modern Italian language of today.

by Ken Borelli 🌻



## The IAHF Scholarship deadline is April 30, 2021 at 4 pm.

Use this link [iahfsj.org/scholarships](http://iahfsj.org/scholarships) to download the application and to find additional information for submitting your application packet.

by Marie Dalldorf, Scholarship Chair 🦋

# The Movie that Made the Timballo Famous



In the last episode of Stanley Tucci's television series *In Search of Italy* he visits a noble family for lunch where the timballo was the featured dish. He was served several versions. He was asked which he liked best, and he said the one with eggplant.

Viewers will recall the movie **Big Night**. In that movie starring Stanley Tucci and Tony Shalhoub, the timballo was the featured dish. The movie was a great success and received many awards.

## What is the timballo?

It is a baked dish consisting of pasta, rice or potatoes with cheese, meat, fish, vegetables or fruit included. Variations include a combination of macaroni, mushrooms, butter and cheese.

The name comes from the French word *timbale*. Varieties of timballo differ from region to region. It is also called timpano, bomba, tortino, and sartu or pasticcio. It is similar to a casserole and often called pie or savory cake in English.

## By any other name

The following dishes fit the category of timballo: baked ziti, lasagna, quiche, pastitsio, anellini al forno and other baked pasta or rice dishes including mac and cheese.

Different regions have their version. In Sicily, the timballo is baked pasta wrapped around with fried eggplant. In the Emilia Romagna region, it is filled with pigeon or other game bird, peas, local cheese and a base of dried pasta. In Abruzzo, ravioli or gnocchi are used as the base. In Piedmont, mushroom sauce is used with the ever-popular béchamel. Pastitsio is the Greek version and uses long pasta, ragout and béchamel.

YouTube has many video demonstrations for timballo: Teramano style, timballo with rice, timballo with eggplant, timballo Neapolitan style, timballo with meatballs and timballo Abruzzo style. These videos are in Italian but they are easy to follow.

## Anellini al forno

This baked *anellini* recipe is my favorite. It captures the essence of the Sicilian table and is always a winner in any kitchen. It hails from Sicily and is packed with the signature flavors of the region: sausage, eggplant, fennel and tomato.

Anellini is a tiny, ring-shaped pasta. If not available, you can substitute stellette, pastina or ditalini pasta. It is a dish highly recommended for celebrations and special days. The pasta is cooked directly in a ragout of classic flavors.

## Ingredients for the ragout

- 5 tablespoons of extra virgin olive oil
- 3 garlic cloves
- 1 teaspoon fennel seeds
- 6 Sicilian or Italian sausages, split open and skins removed
- 1 large eggplant cut in ½ inch dice
- 1 cup of white wine
- 1 28 oz. chopped San Marzano tomatoes

## Ingredients for the pasta

- 1/3 of a pound package anellini pasta
- 1/2 cup breadcrumbs
- 1/4 cup grated pecorino cheese

## Directions

1. Heat 2 tablespoons of oil in a pan. Add the fennel seeds and sliced garlic. Cook gently over low heat without changing color.
2. Add sausage meat and brown.
3. Concurrently, add half the remaining oil to a frying pan and fry in batches the diced eggplant until golden. Drain over a paper towel.
4. Once sausage is browned, add the white wine and reduce in half. Add the chopped tomatoes and eggplant. Season with salt and pepper and let simmer over low heat for 30 minutes, stirring occasionally.
5. Preheat the oven to 350F.
6. Pasta will absorb sauce as it bakes so make sure the ragout is loose (add water if necessary).
7. Fold the pasta into the sauce then transfer to a baking dish and top with breadcrumbs and pecorino cheese.
8. Bake for 15 minutes.
9. Serve immediately.

Congratulations! You have made one version of the timballo. Take a look on YouTube for other versions of this magnificent dish:

- Timballo di tagliatelle con béchamel
- Timballo di crespelle
- Penne pomodoro e mozzarella al forno
- Rigatoni pasticciati
- Lasagna or timballo di crespelle
- Prosciutto lasagna with crepes pasta
- Pasta con mollica e alici alla calabrese.

Buon appetito!

by Tony Tasca 🍷





## MAY

**May 4 / Tuesday / 10am / Rose Garden Demo and Tour** / Meet at the main entrance on Naglee off of Dana Ave. Free walk-through and guided tour.

**May 15 / Saturday / 11am-12:30 / Buying your "Piede a Terre" in bella Italia** / Marie Bertola

## JUNE

**June 1 / Tuesday / Festa della Repubblica** with the Honorary Chair Zina Russo, Zoom presentation and panel of people who recall the event.

**June 13 / Sunday / IAHF BBQ** / We have hired Holy Cannoli Catering for our BBQ Chicken Dinner on June 13. Dinner will include ½ BBQ chicken, salad, spaghetti, garlic bread and a cannoli cupcake. Price will be \$25.00. You can drive thru and pick up your meal to go, or take it out into the parking lot where we will have some tables set up to eat on site. We will be accepting prepaid orders for the dinners as the date gets closer — the committee is working on the details.



## May Cena Fuori at Palermo and More

With the recent issuance of new County Health Department guidelines for public dining, we are happy to resume our IAHF Cena Fuori activities, in April at Vin Santo and on May 27 at Palermo's restaurant. Both are amazing culinary institutions. Consult our calendar for further details. Plans are also under-way to reschedule a master class at Vin Santo about "anti-pasti" with owner/chef Umberto Pala. More to follow on that event as details unfold.

We at the IAHF are happy to get into the groove again and celebrate safely, of course, our culinary heritage. The Cena Fuori has taken on the additional task of calling attention to some of the great restaurants and eating establishments in the Valley. Throughout the pandemic, we have done a challenging balancing act of supporting these great institutions and, at the same time we have kept public health paramount.

*Photo of Renato Cusimano, in front of a special handmade panel of the Palermo area*

Our host at Palermo's will be Renato Cusimano and his wife Diane. They are a gracious couple and the restaurant has a loyal following of very dedicated fans. If you have not visited the area lately, the site itself was the home to Paradiso's Deli and Cafe in the heart of the old cannery district. The Deli served both the Italian community and the cannery workers for many years. Not only are the canneries gone, taking their place is an extensive new condo neighborhood and basically a vibrant new part of San Jose. Gone is the "old Goosetown feel." There are still parts of the old neighborhoods to explore and even a mini cannery workers' park within walking distance to the restaurant. For some of you who may not be familiar with the term "Goosetown," we will save that subject for an article down the line. Meanwhile, we look forward to seeing you at Palermo's in San Jose on May 27.

by Ken Borelli 🌱



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# *A Vision* for South Bay Italian Americans

by Carlo Severo and Steve Ricossa, Members of the IAHF Board

## **Carlo Severo:**

The Italian American Heritage Foundation, the IAHF, has lived up to the vision of its Founders for decades; namely to promote our Italian culture and above all, to provide a physical space for sharing our heritage and our common values. Through the dedication of extraordinarily committed members, generations have danced, enjoyed delicious meals, appreciated cultural programs and performances, experienced the annual Italian Festa, the latter of which is a monumental task. Yes, the IAHF and its Hall, fill our collective memory. It is our responsibility to preserve it by handing it over to the next generation to carry on the torch.

The coronavirus pandemic has caused such emotional and economic upheaval that it aroused in me the fear that our beloved Club might not survive unless it adapted to the new economic reality. Luckily, due to diligent and conservative financing, we are still fending off the crisis. This pandemic has made me realize that even after it is behind us, to survive we must establish new models with variations and gradual adjustments to attract the new generation. Above all, we must establish a robust financial position, which will allow us to handle the structural maintenance and a permanent solution for parking.

It occurred to me that there are various Italian American social or cultural clubs in the Santa Clara County area, each one trying to maintain its heritage. When our forefathers came to America, Italian cultures were quite distinctive and over the years, they have become quite common. Then I asked myself how can we maintain regional diversity in a common place?

Each one of these clubs has its own expenses, including mortgages or rents. Economics teaches that merging company assets can survive. This principle applies to all these clubs. If we united all of them

into one larger coalition, it would be a prescription for survival and even allow for improvements or innovations. Upon this epiphany, I immediately consulted with several members, and we decided to reach out to all the known Italian American institutions in the South Bay to share the concept of unity and of "E Pluribus Unum." I got the attention of Steve Ricossa, a longtime member of several Italian-American organizations, including the IAHF for just the past few years. Steve is a longtime admirer of the IAHF who understood my proposition and immediately contacted me. We decided to form a committee to test the proposition; he became the chairperson, and together we are developing the concept of the Bay Area Coalition of Italian American Organizations, BACIO.

## **Steve Ricossa:**

Similar to Carlo's thoughts, I realized that it has been so many years since Italians began immigrating to the United States and the South Bay. These Italian Americans dispersed as they assimilated into the American culture. It has now come to a time when Italian Americans such as ourselves need to be unified in spirit and in voice, particularly regarding our heritage and culture.

I accepted Carlo's request to lead this initiative to bring this vision to reality. I recruited members of the IAHF to be on this committee: Frank DeTurris, Paul Stabile, Felix Dalldorf, Ralph Longo, Carlo Severo, and from the Sicilian Sisterhood, Marlo Cortese, who is also a member of the IAHF. Marlo brings her expertise and experience, having led a similar effort.

The goal of BACIO is to serve the various Italian American organizations and communities of the South Bay and to help them preserve, promote, and celebrate Italian American heritage and

culture by providing a way to pool our resources and speak with one voice when needed.

The Italian Americans of the South Bay, united in spirit and purpose to maintain their heritage and to pursue cultural and patriotic goals, can succeed. This was demonstrated by the experience of engaging the City of San Jose leadership on the matter of the Christopher Columbus statue in City Hall. There was an urgent, top priority ad hoc initiative to call together leaders of local Italian American organizations to unite and respond to the Mayor regarding the Columbus statue removal. If our local Italian American clubs had already been united in a coalition, it would have been much easier and smoother to have a crisp, well-prepared response to such a denigration of Italian history and culture. It is not acceptable for our local government leaders to forget about the many contributions of the early Italian American settlers who built this valley as farmers and

ranchers and established an economy that blossomed into Silicon Valley several decades later.

We need the BACIO coalition for Italian American culture to thrive in the hearts of us Italians and Italophiles here in the South Bay. The goal of this coalition is to have representation from a majority of the Italian American organizations that are based here in the South Bay.

BACIO will be a new organization with new by-laws and a Board of Directors. Each existing Italian American organization will contribute financial and human resources, while maintaining its own autonomy. This new organization will form a Capital Fund Raising Project, which will seek funding from existing Italian American clubs, grants, foundations, companies and individuals. I am sure that if BACIO develops a strong value proposition, existing Italian American organizations in the area will join BACIO. ➡



## 2021 St. Joseph's Day *Table Reflections*

Despite the restrictions encountered by everyone due to the Covid 19 Virus, the Italian American Heritage Foundation still found a way to celebrate our traditional day for our St. Joseph's Table. Time-honored St. Joseph's Table take-home bags were put together then blessed by His Excellency Bishop Oscar Cantú and dispersed by volunteers during a drive-by on St. Joseph's Day, March 19.

Our "drive-by" for St. Joseph's Day was a team effort. Our expectations for this event were far exceeded thanks to the hard work by all of our volunteers and the IAHF staff.

As in the past, we are distributing the profit from the generous donations received that Day to the following charities — The Salvation Army, Daily Bread in Sunnyvale and to our IAHF.

We wish to thank Ken Borelli, Lucia Clementi, Marie Dalldorf, Cathy De Maria, Chuck Gallo, Azie Habib, Joe Lucito, Rebecca Morici, Stanley Olivar, Dave Perzinski, Sharon Vignato and Nancy Wilborn for your valuable time that you donated, to the energy and passion you put into this event and for your commitment to the Italian American Heritage Foundation to continue the traditions of the celebration of the St. Joseph's Table.

We apologize if we inadvertently left out someone's name.

Sincerely,

Kathy and Larry Lohman, Co-Chairs 🌿

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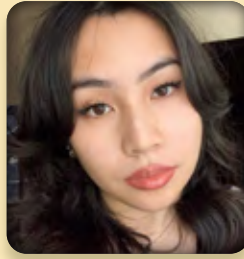
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# Welcome Interns!

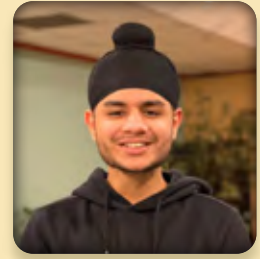
The IAHF welcomes more Interns who are participating in the Spring Internship Program from San Jose Works, sponsored by the City of San Jose. These interns meet with our President every day to discuss new ideas and programs for the IAHF and help with artwork, solicitations, technology, our library and a host of other activities. The IAHF is proud to host and learn and benefit from these young minds. If you are interested in working with or mentoring the interns, please contact me at [president@iahfsj.org](mailto:president@iahfsj.org).



Trudy



Jittra



Tejasavnoor (TJ)

LINDA BINKLEY'S

## Italian Word or Phrase of the Month

### Al di là

Hopefully it's time to think BEYOND the pandemic! Italian Word of the Day: **Al di là** (beyond)

**Al di là** is an adverb phrase that translates as *beyond*. It is comprised of: **al** (a+il) – to the, **di** – of, **là** – there

**Al di là c'era il deserto, bello, secco, minaccioso.** *Beyond lay the desert, beautiful, dry, threatening.*

**Al di là** can sometimes be translated on the other side.

**Al di là dell'autostrada, c'è il cattedrale.** *On the other side of the freeway, there is the cathedral.*

In addition to indicating a physical distant location, **al di là (di)** can also be figurative and translate *aside from or regardless*:

- **Al di là di questi problemi, è chiaro che andiamo avanti.** *Aside from these problems it is clear we are moving forward.*
- **La notizia, al di là della sua veridicità, ha danneggiato la sua immagine.** *The news, regardless of its veracity, has damaged his reputation.* 🍷



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# Lucia's Cooking Class News

• The Latest from Lucia Clementi •



## Melanzane Ripiene Al Forno

Our April Zoom cooking class featured our chef extraordinaire, Ken Borelli, teaching us how to make Melanzane Ripiene al Forno, also known as Baked Stuffed Eggplant.

Ken began the class giving a little background on the word "melanzane." He explained that the word "eggplant" in Arabic is "bazingan" and became "mazingan" in Greek and Latinized to "melengan" and then became "melanzana" in Italy. Currently, these are the names of eggplant in other countries: France and England: Albergine; Germany: Eierfrucht; Persia: Badenjan; North Africa: Tabendjalts; Spain: Berenjena.

Melanzane were brought to Sicily and Southern Italy during the 15th century by the Arabs, who were introduced to it in India. In modern times this tasty veggie is enjoyed all over the world. And while the pear-shaped purple eggplant type has long been dominant in this country, eggplant colors range from off-white to streaky-pink to blackish-purple.

Here's Ken's delicious recipe for Melanzane Ripiene al Forno. Serves 8 people.

### INGREDIENTS:

- Two medium eggplants, each cut in half.
- Approximately a quart of a favorite tomato sauce.

*Note, I use a lot of sauce and always have it around for this dish and keep a pot on the stove while preparing the eggplants.*

### FOR THE STUFFING:

- 1 cup of breadcrumbs (herbed or plain-your preference)
- 1 cup of browned ground meat of choice, optional, and can be omitted for a vegetarian dish
- 1&1/2 cup of shredded mozzarella
- 1 cup of Romano or Romano/parmesan blend
- 1 cup of minced onions
- 1/4 cup of minced parsley
- 1 egg
- herbs of choice — I use a quarter tea-spoon of oregano, basil and red pepper
- salt and pepper to taste
- olive oil for prep

### PREPARATION:

1. You should have about a quart of tomato sauce, pre-made.
2. If you desire a meat base, use browned ground meat (for this recipe I used ground turkey).
3. Once sauce and meat done, cut in half 2 eggplants, and scoop out core with a scooper. I use a melon ball scooper, leaving an eggplant shell.
4. Mince eggplant pulp, and sauté with olive oil and minced onions until tender, 6 minutes. When done, add a cup and a half of tomato sauce, browned ground meat, and simmer for 5 minutes.
5. Let the mixture rest for about 5 minutes, and while warm, mix in breadcrumbs, half of the shredded mozzarella, a cup of grated Romano/parmesan cheese, and a beaten egg.
6. Add spices of preference and half of minced parsley.
7. Mix the ingredients for the filling.
8. Place eggplants in a baking pan that has about a cup of sauce in the pan. I like using a pyrex baking dish.
9. Brush inside and outside of eggplant with olive oil, then stuff with the filling mixture, sprinkle with the remaining shredded mozzarella, and add a cup of additional sauce, so that there is about an inch or so of sauce surrounding the eggplant shell and stuffing.
10. Bake in a 350-degree oven until the eggplant shells are tender, for about 50 minutes to an hour. The sauce by then should be slightly boiling in the pan, which helps tenderize the outside eggplant shells.

*Note: I test the shell with a knife and the eggplant should be somewhat tender to the cut. For larger eggplants, it may take more than the noted time; you just have to watch the baking at that point. 🍴*







## Under the Light of the Italian Moon

by Jennifer Anton

Family history searches often open the door to wondrously interesting literature. Such is the case with **Under the Light of the Italian Moon**. I am very appreciative that this book was gifted to me on April 15 which is the International Day of the Woman.

Jennifer Anton provides us with remarkable dedicated and resilient

women who were willing to suffer and sacrifice to obtain their goals and to protect their families. Women are the stars of this family history. Through their struggles and dilemmas, we learn about Italy as

the sun finally sets on WWI and Mussolini rises to power. The reader learns about Mussolini's female-breeding program which devastated many women who paid the ultimate price. Then, we enter WWII and its messy aftermath.

The action centers around Nina and her mother who is known as The Captain. The Captain is a successful, thoughtful and educated mid-wife. She intuitively knows from early days that Mussolini's rise will end badly. Her husband rejects her fears to his eventual regret. A recurrent theme in this female-centric story is "Men's enthusiasm for power will ruin us all."

The Captain's daughter, Nina, has found true love in Pietro. His absence throughout the story serves to highlight the tremendous strength, wisdom and generosity of Nina. He is in America, struggling in the coal mines, living in poverty and planning a future which continually eludes him. Nina is in Italy, struggling with the realities of war, poverty, single motherhood and fear. Interestingly and historically true, their love never abates through all the years of separation.

On a certain level, I believe the experiences of the two female protagonists of the novel represent all the anonymous women of history who have struggled, served, fought against injustice and sacrificed for their families. They are the heroes whose histories are lost in the mists of time. Thanks so much to Jennifer Anton for reminding us.

# When can we open?

With Santa Clara County transitioning into the Orange Tier, the IAHF can look at re-opening at a reduced capacity; however the restrictions remain very limiting. We can look to start a phased reopening once the staff and all volunteers have received training.

At this time, there is no information available on the further reduced guidelines should California proceed with the recently announced June 15th reopening. 🌱

EVENT TYPE	LOCATION	ORANGE TIER	YELLOW TIER
Social Gathering	Outdoors	Max 50 People	Max 100 People
	Indoors	Discouraged and Limited, food/drink restricted	Discouraged and Limited, food/drink restricted
Private Gathering Set Guest List	Outdoors	Max 100 People	Max 200 People
	Indoors	Max 150 if all guests are vaccinated or test negative	Max 200 if all guests are vaccinated or test negative
Live Events or Performances	Outdoors	Max 52 People	Max 87 People
	Indoors	Max 122 if all guests are vaccinated or test negative	Max 175 if all guests are vaccinated or test negative
Cultural Ceremonies	Indoors	Max 122 if all guests are vaccinated or test negative	Max 175 if all guests are vaccinated or test negative

# Super DONORS

Several of our members have stepped up to be Super Donors.

A Super Donor is a member who makes an extra commitment to show his/her support for our organization in our time of need. During this challenging past year and more, some members have not renewed their membership; at the same time, Super Donors have stepped up to fill the need. We have four new categories of Super-Donors ranging from the \$250 DaVinci Level to the \$3,000 La Dolce Vita Lifetime Membership Level.

If you wish to show an extra level of support, upgrade your membership online at [this link](#).

To all our members who have stepped up to upgrade to super-memberships: Thanks!!!

## Da Vinci Level – \$250:

- Joyce Allegro & Jerry Sheridan
- Linda & Bob Binkley
- Agostino Burzio
- Sal & Denise Campagna
- Sue Cancilla-Conde & Saul Conde
- Gwen Benassi & Rich Daulton
- Joe & Cathy De Maria
- Rod Diridon Sr. & Gloria Duffy, M.D.
- Frank Fiscalini
- Bill McCraw & Janet Muscio
- Carmine & Stacey Napolitano
- Michael & Gail Paccioretti
- Marge Papp
- Dave Perzinski & Lucia Clementi
- Jackie Pighini
- Stephen & Katherine Ricossa
- John & Marjorie Scandizzo
- Bruce & Keeley Unger
- Dana R. Zuccarello

## Medici Level – \$500:

- Jo Ann & Roger Bjornstad
- Ken Borelli
- Rose Crimi
- Frank DeTurris Sr.
- Maria Gloria
- Juliana Severo

## Montessori Level – \$1000:

- Eugene & Christine Bernardini

## La Dolce Vita (Lifetime) Level – \$3000:

- Mike Console
- Felix & Marie Dalldorf
- Ebe Frasse

## IN MEMORY AND IN HONOR OF DONATIONS

Several members have been making donations in memory of a departed relative or friend. This is a wonderful way to honor the deceased person and support the IAHF.

Similarly, donations can be made in honor of a relative or friend in commemoration of an achievement (ie., graduation, engagement, new job, wedding, birth of a child), of a birthday, of an anniversary or "just because."

All donations receive a thank you letter that can be used for tax deduction purposes, and an acknowledgement of the donation will also go to whomever the donor wishes.

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Thank you for your support.

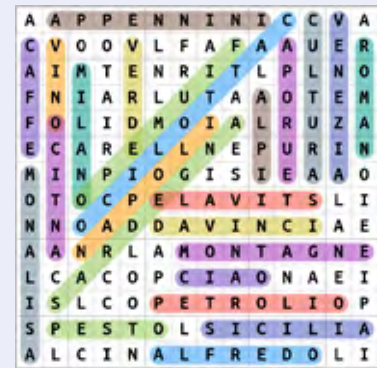
# Italian Word Search



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MONTAGNE	APPENNINI	ROMAN
PETROLIO	MONA LISA	VERDE
CAFFE	PESTO	VINO
CATTOLICO	EUROPA	ALPI
SICILIA	STIVALE	CULTURA
MILANO	CIAO	FIUME PO
DA VINCI	ALFREDO	ANTICO



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1570 The Alameda, Suite 250  
San Jose, CA 95126

- Family Law • Wills • Probate •
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**BENVENUTI New Family, Individual & Student Members As of May 2021**

- Susy Bias • Denise Butera • Glenn DeBella • Lisa C. Destro
- Darlene & James Marshall • Anthony Mezzapelle • Linda Ochsenbein

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

LINDA & BOB BINKLEY • ROSE CRIMI • MADELINE DAMIANO & GILDA DE SIMONE-GROCCIA • STANLEY OLIVAR

If you would like to consider becoming a Legacy Circle donor, please contact [legacy@iahfsj.org](mailto:legacy@iahfsj.org) for more information.



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

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

PLEASE CLICK HERE TO RENEW YOUR MEMBERSHIP

## IAHF BOARD OF DIRECTORS 2021

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

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- Lucia Clementi - *Board Member*
- Frank Locicero - *Board Member*
- Susan Monahan - *Board Member*
- Nancy Morreale - *Board Member*
- Steve Ricossa - *Board Member*
- Carlo Severo - *Board Member*
- Tony Zerbo - *Board Member*

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



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## SPECIALIZING IN SILICON VALLEY

### 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 22 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, Senior Real Estate Specialist, Certified Probate & Trust Specialist, Pricing Strategy Advisor Certification, Short Sales & Foreclosure Resource Certification, 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!

