

# IAHF NEWS



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DIANE AYALA / IAHF NEWSLETTER EDITOR-IN-CHIEF



## President's Message

### End of Times or a Contagion of Hope?

In 1139, the Archbishop of Armagh Ireland was summoned to the Vatican by Pope Innocent II to collect two wool palliums (a religious vestment). While visiting Rome, the archbishop is credited with having visions of future popes and documented his visions with 112 short cryptic phrases in Latin. Many consider these as prophecies about the popes and anti-popes. The Archbishop went on to become sainted as St. Malachy. While many believe the list is a forgery, it was published around 1590 and is credited with being about 90% accurate. The most concerning of the prophecies is the belief that Pope Francis may be our last Pope.

*"Petrus Romanus, qui pa/cet oues in multis tribulationibus: quibus tran/actis ciuitas /epicollis diruetur, & iudex tremēdus iudicabit populum suum.[e] Finis."*

*"Peter the Roman, who will pasture his sheep in many tribulations, and when these things are finished, the city of seven hills [i.e. Rome] will be destroyed, and the dreadful judge will judge his people. The End."*

There is some conjecture that the sentence before the last papal entry suggests there may be additional popes that were omitted from the list, and the fact that the prophecy specifies the last pope as Peter and not Francis, but there are also correlations that can imply it may indeed refer to Pope Francis.

For me, Holy Week this year has suggested a new interpretation not yet addressed in Wikipedia. Consider if you were living in 1139 and had dreams or visions of the future popes. Seeing into the future, where horses are replaced with carriages, which are replaced with cars, and flying machines; cottages become houses, become apartments, become skyscrapers; farms become villages, become cities, and become large metropolises housing millions. Now imagine you just finished your vision about Pope Benedict XVI and saw the tens of thousands crowding the Vatican, with the TV showing millions and millions of people world-wide celebrating Holy Week; and then your next vision is of Pope Francis this year. The cathedral is virtually empty, as is Piazza San Pietro, as are all the streets of Rome, and on the media, streets throughout the world are empty. Surely the end has come, Rome has fallen, the world is gone, and the judgement is upon us!

It is in difficult times that people turn to their faith for support and hope. Unable to go to mass for Holy Week, Marie and I joined the millions who watched the Vatican masses live streamed on YouTube. The thousands inside the cathedral and tens of thousands in the piazza, and hundreds of thousands throughout the city were simply not there. The striking contrast with the Pope preaching to the vast emptiness was gripping. We watched on Palm Sunday, and on Holy Thursday, we watched the stations of the cross on Good Friday, and Easter mass with the Pope's message after the mass. These masses offered to the emptiness, were emotional and compelling.

At the Palm Sunday mass, Pope Francis's message to the world was in praise of our everyday heroes; "Dear friends, look at the real heroes who come to light in these days. They are not famous, rich and successful people, rather those who are giving themselves to serve others. Feel called to yourselves to put your lives on the line, don't be afraid to devote your life to God and others, it pays. For life is a gift we receive only when we give ourselves away. And our deepest joy comes from saying yes to love to love without ifs and buts." And on Easter, the pope's message was to call for a "Contagion of Hope".

It is very understandable how St. Malachy may have had these visions of today and believed them to be showing him the end of times, when in reality, they were conspicuous in bringing the world together throughout the void.

-- Felix Dalldorf / [fdalldorf@gmail.com](mailto:fdalldorf@gmail.com) 

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## IAHF now hosting San Jose Italian Language Meetup Group!

We will be meeting online each Mondays starting at 6:00 PM for a conversational chat.

All levels are welcome to attend.

You can join by using this link in your browser:

[meet.google.com/iax-mpny-hcu](https://meet.google.com/iax-mpny-hcu) or by dialing in on your phone to 402-868-0085 and entering the meeting ID 634 514 698#

## The IAHF is live on YouTube!

We have set up a YouTube channel with instructional videos and will be adding videos of our events! There are a few cooking and event videos in our channel with more coming soon: Intro; Homemade Pizza; Handmade Pasta Noodles; Pasta al Pesto; The Italian Family Festa.

We have a Focaccia video in the works and videos of many of our other IAHF events coming soon! To be sure you catch all our videos, be sure to subscribe to our video channel. First, make sure you are logged on (accounts are free), then search for our videos using the keyword "IAHFSJ", then when you click on one of our videos, look for the red **SUBSCRIBE** button below the video and click on it, it's that simple! [https://www.youtube.com/results?search\\_query=iahfsj](https://www.youtube.com/results?search_query=iahfsj)

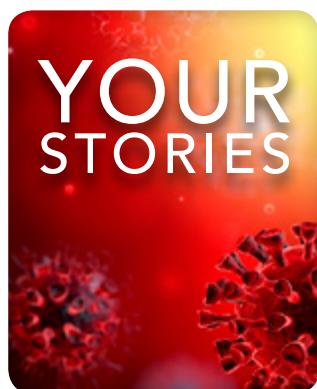
Once we reach 1,000 subscribers, we can monetize the channel which means the IAHF will get ad revenue whenever someone watches one of our videos.



## IAHF OUTREACH

A group of volunteers reached out to all our members by calling everyone to determine who might be in need of help or assistance. We are happy to report that only a few people were in need of assistance and we were able to find volunteers to help with each.

With such good news, how about we look at a program to celebrate those who are helping us in our time of need? For those who can, make some biscotti, torrone, amaretti, cannoli, cassata, frittelle or other treats to share. We can collect them and have them delivered to hospitals, fire or police stations, grocery stores, post offices, county offices, or other places to show our appreciation for their efforts. And if you are adventurous, have someone film you making the treats (you can use your phone) and send them to [news@iahfsj.org](mailto:news@iahfsj.org) for editing and posting to our new YouTube channel. Who knows, maybe you'll go viral and become a social media star!



I don't know about you, but at Christmas we receive dozens of cards with letters in them recapping the family events throughout the year. Sadly, we are so tied up with the holidays we barely have time to read and appreciate them! Now is the time to write a letter to your family and tell them what you managed to get done before sheltering at home, how you are coping with sheltering, what tips and tricks you found to pass the time, recommend the best movies or videos, and tell your friends and family how much you miss them. We received one of these letters from a relative and it really made our day!

And have you met Richard Santoro? Hint: He's also known as the bulb guy and a lead singer at our dinner dance events! Turns out he has a passion for tulips! He usually opens his garden when they bloom for showing and donates the proceeds. And while his blooms are not practicing social distancing, the crowds are, so rather than let them bloom in obscurity, Richard is providing us a photo tour of his garden on pages 18 through 20!



We watched in horror and disbelief as the Coronavirus ravished Italy. The count was unbelievable and the death count was beyond comprehension. And now, we watch as the virus has devastated our nation and brought us to our knees. Our life as we knew it has evaporated. But personkind is strong, we band together and forge a new future. The question now is what that future might look like.

There are several mitigating factors, one would be if a vaccine is made available; another might be if the virus disperses naturally (like SARS – but this was a different kind of virus); another might be if an effective therapeutic treatment is discovered which significantly mitigates the risk; or will we be left with trying to manage the disease, which involves incredible capacity scaling of testing, tracing, and management which cripple the economy and defy politics.

Under the phased plans that are being rolled out, normalcy at the IAHF will take time. It appears that in the first phase, gatherings may be limited to 50 people or less, with social distancing restrictions limiting tables to four people and spaced apart, temperatures may be checked at the door, masks may need to be worn when not eating, we will need to

## How beauteous mankind is! O brave new world, that has such people in it!

from Shakespeare's *The Tempest*



wash our hands regularly, and we may need to eliminate self or family style service.

So, to maintain the social distancing requirements, we may need to hold events over multiple time periods or over several days. We may have to change the way we are served, how we interact with each other, and more. We may see the same types of restrictions at restaurants and other social venues.

If we can somehow scale testing, and determine if people can become immune, and control additional strains of the disease, then we may venture to segregate people into non-Corona and post-Corona events, where social distance limitations might be different.

Even a flat or declining curve does not mean that this is over, just that we have finally figured out how to control it to the extent that we are not completely overwhelmed and can maintain new cases within the capacity of our health care professionals.

While we wait to see how this will resolve, we applaud those who have risen to the challenge, gone above and beyond, risking their own health and lives to safeguard all of us. We owe these people an enormous debt of gratitude well beyond "thank you".

-- Article by Felix Dalldorf



## When will we reopen the IAHF?

This is a difficult question to answer. As we have from the beginning, we will continue to follow the local health and safety regulations outlined by governor Newsome and our local officials to tell us when it is safe to do so. Even then, opening up IAHF will be a slow and gradual process, taking into consideration how to accommodate social distancing, while ensuring a safe and hygienic area for staff and guests. Even after the IAHF reopens, we know that we will not be able to hold events like we did in the past. As an organization dedicated to spreading Italian culture, we are eager to get back to the way things were. However, we will follow the guidance and decision-making of our state and local leaders.

-- Article by Felix Dalldorf



During the coronavirus pandemic, Pope Francis has been offering encouragement to the world.

From praying the Our Father with Christians of every denomination, to imparting an extraordinary Urbi et Orbi blessing, he has accompanied each action with powerful words about keeping hope and courage alive.

Tap here: [https://www.romereports.com/  
en/2020/04/25/pope-francis-words-on-hope-and-cour-  
age-during-covid-19-pandemic/](https://www.romereports.com/en/2020/04/25/pope-francis-words-on-hope-and-courage-during-covid-19-pandemic/)

## IAHF BOARD OF DIRECTORS 2020

### 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
- Azie Habib - 2nd VP / Building Administration and Maintenance / Hall Rentals
- Diane Ayala - 3rd VP / Marketing / Advertising / PR / Website / Newsletter / Social Media
- Dana Zuccarello - 4th VP / Human Resources / Volunteer Development / Library and Archives / Succession Planning / Bar
- Marie Rose Dalldorf - Corporate Secretary / Scholarship Chair

### IAHF DIRECTORS AT LARGE

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



### LEGACY CIRCLE

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

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

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

## IT'S MEMBERSHIP RENEWAL TIME!

As your new Membership Chair, I want to thank all of you for your support, participation and contributions to this wonderful organization which celebrates rich Italian culture. As part of this celebration, your membership dues keep Italian culture alive. So, if you have already paid your 2020 dues, thank you for renewing promptly. If you haven't renewed and would like to continue your membership, please either call the IAHF office at (408) 293-7122, visit our website at [www.iahfsj.org/membership](http://www.iahfsj.org/membership) or send in your check today. This will ensure that you continue receiving the newsletter, receive discounts on our events and are part of this dynamic community. Grazie mille, Dave Perzinski ☺

**BENVENUTI** New Family, Individual & Student Members / As of March 2020

- Jose & Darlene Alvarez
- Edna & Nicole Asquith
- Vivian Mazza Atchison
- Maryanne & Ely Bacolod
- Anthony Barajas
- Angela Barone
- Hannah Batterson
- Jim Bertellotti
- Sylvia Bianchini Lee
- Kate Boardman
- Joseph Bogusky
- Pietro Bonanno
- Carmen Bregoli
- Steve Bright
- Robert Brower & Mary Reynolds
- Patty & Michael Brunetti
- Kathy & Gary Buob
- Cheryl & Fred Burger
- Vincent Calvanese & Emily Fowler
- Barbara Achille Campisi
- Greg & Maia Coladonato
- Wendy & Tim Collins
- Claudio & Cecilia Conforti

- Paul & Nancy Consentino
- Alexis Cook
- Briana M. Cress
- Stefania Dal Zio & Roland Lucas
- Dennis & Norma Date
- Heba DeBellis & Joseph Nusairat
- Jesse DeGennaro
- Maxine Sonia Dehazes
- Frank & Romeo Del Fiugo
- Elena Dewar
- Dennis & Carol Ann Diodate
- Jef & Julie Farro
- Betty Faulkner & Thayer Watkins
- Emma Fontana
- Nicholas Fontana
- Karen Genovese & Jason Roberts
- Mariana & Vic Giacalone
- Christian Gilcrest
- Joe Guerra & Rose Lopez
- Simone & Maryann Guerrero
- Elsa & Frank Guyre
- Allyson Harris
- Tisha Hartman

- Barbara Johnson
- Kikue Johnson
- Jackie Joyce & Joan Maurer
- Stephan Lenci
- Arleta & Lee Lindley
- Blanca Lopez
- Eugene Ludwico
- Christopher & Jennifer March
- Frances Mazzanti
- Judy & John McCool
- Marilyn Messina
- Juliana & George Midwin
- Susan & Steven Minor
- Joseph Morgan
- Salvatore Nicosia
- Vittoria S. Olsen
- Daniel & Antonia Ornelas
- Angelena Sanfilippo & Donald Paxton III
- Marilyn Payne
- Steve & Kathy Pedone
- Diana L. Peeples
- Mario & Karen Piergallini

- Charlene & Bryan Raisch
- Ellen Riek
- Jeffrey & JoAnn Rizzo
- Francois & Beth Rodigari
- Michael & Dianne Rosano
- Dina Saba
- Lisa Santoro
- Richard & Rizalina Santoro
- Bill Schroh, Jr.
- Andrew Snow
- Joe Sordi
- Mary Ann Stanfield
- Christine Sterpetti
- Arlene & Frank Taormina
- Kristina Underhill & Marc Snow
- Fran Vader
- Antonietta Bonfiglio Vetere
- Domenic Viccari
- Jan Wittman
- Karla Zanoni
- Karla Zanoni
- Danielle Zent
- Jenna Zerbo

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- Theresa Biagi & Robert Krebs, Ed.D.
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- Mike Console
- Vince & Colleen Cortese
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**GRAZIE** 2019 Business Members

- Anthony Barajas / [Italian Renaissance Swordsmanship Academy](#)
- Pietro Bonanno / [Italian Community Services](#)
- Frank & Charlene Cancilla / [FCC Realty Group](#)
- Madeline Chiavetta / [Coldwell Banker](#)
- Gloria Citti / [Citti's Florist](#)

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- Guglielmo / [Emilio Guglielmo Family Winery](#)
- Stephen & Susan Guzzetti / [Intero Real Estate](#)
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- San Jose Opera Guild / [San Jose Opera Guild](#)
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ITALIAN FAMILY

Festa  
2020



## If Not YOU, Then WHO?



Activities  
For Kids

Become a member of our Planning Team. You'll have the full support of the Team and almost everything is done on your time from the comfort of your home. The following are specific needs but if you have a special skill to share please let me know:

- **Cannoli Chairperson:** order the cannoli cream, shells and along with a few misc. things and provide booth supervision during the Festa weekend.
- **Spaghetti & Meatballs Chairperson:** order food, supplies and supervision during the Festa weekend.
- **Arts & Craft Vendor Co-Chair:** assist our current chairperson with vendor communication, identifying potential new vendors, and assist during the Festa weekend.
- **Marketing Chair / Assistance:** be the chairperson or just assist us with getting the word out. Be one, two or all, of the following; social media chair, PR chair, graphic artist, enter our Festa to online calendar listings, webmaster.
- **Festa Co-Director:** partner with me, learn how the Festa works and help make it happen.
- **Interested in other areas:** we are always looking for co-chairs to share in the planning.

### Other ways you can support the Festa:

- **Sponsors:** know a company or person that might be a great sponsor of the Festa? Just let us know and we'll follow up.
- **Volunteer:** be a weekend Festa volunteer. All you have to do is sign up to help when we start our volunteer effort.
- **Donate:** what you can.
- **Share:** all ideas are welcome so share your thoughts with us and share the Festa by telling friends and family: follow us on Facebook and/or Twitter (@italianfestasj) and share our postings.

I know together we will make Festa 2020 sensational. Save the dates for this year's 40<sup>th</sup> celebration: August 29 and 30, 2020 at History Park San Jose. Stay tuned for more information on the Festa's special anniversary activities.

**Don't be shy - let's talk.**

-- Nancy Morreale, Festa Director --

[nmorreale11@yahoo.com](mailto:nmorreale11@yahoo.com) or 408-368-9094 call or text



## Notes From The Library

by Madeline Damiano, Librarian

### A Window Into The Past

Today's libraries don't require an in-person visit to view many of their holdings. From your home computer, you can find links to their catalogs of digital books, articles, photos and even videos on a wide range of subjects. And the greatest library in the United States?

The Library of Congress, of course.

The Library of Congress is easily found

at [LOC.gov](https://www.loc.gov). Many of the works are in the public domain, and can be downloaded and used for free. So let's take a look at the books we can find.

There is a search box on the home page. I selected BOOKS as the type of record I wanted to search, then typed in "Italian." I kept my search broad so that I could pick up books about Italy as well as Italian-Americans. I got many returns, including books that do not exist in e-format. So I looked at the menu along the left margin to narrow down my search, and clicked on Part of: Selected Digitized Books.

Now I had a shorter list to examine. I could choose from many books, including

[Ernest Carroll, or Artist-life in Italy](#) (1859),  
[At Capri; A Story of Italian Life](#) (1875),  
[Stories from Italy](#) (1897),  
[Italian propaganda organization](#) (1943),  
[Albania: A Country Study](#) (1994).

There were lots more to choose from, including books about both World Wars, even one discussing port policies. I was particularly intrigued by the novel [The Red Cross Girls with the Italian Army](#) (1917), part of an international series.

But I selected [Italian Child Life](#) (1892), by Marietta Ambrosi. I wanted a glimpse into what kind of life my grandparents were born into. After all, they were the generation that chose to emigrate. So I clicked on its cover.

The book then displayed in an online viewer, but I found it a bit jumpy and hard to navigate. I noticed a link to download a PDF file of the book. When I clicked the button to download it, it opened immediately in an easy-to-read format.

The book is the memoir of a young Italian-American girl living in Italy. She lived among local families, and there was plenty of insight to everyday life, such as this passage on page 63:

"Around the neck the baby of the poor people has a string with a piece of 'altea root' — marsh-mallow root — attached to it. It is very good for the baby to chew, as it is hard and pleasant to the taste."

The author goes on to describe in detail the elaborate Sunday outfit of a contadina, along with a detailed description of how it is made from homespun linen, and embellished with embroidery. (p. 67) It made me think of the linen dishtowels a neighbor showed me. Her grandmother had begun weaving them on the family loom when she was just five years old. It humbles me to think of my simplistic childhood

activities at that age.

Further in the book, Marietta describes the way children participated in harvesting and processing grapes to make wine and aquavita. And of course, how they learned to sip the juice of the grapes while adults were distracted. It seems that even in the 1800s, children would be children! (p. 71)

And then I came to a passage that made me read it twice. Italy was in the grip of a cholera outbreak while Marietta was living there. With typical child-like innocence, she recalls a health directive during that nerve-wracking time:

"They had established at every city gate a little room with two doors facing each other; every person that came from outside had to go through one of these doors and remain there about five minutes to get fumigated. In that room there were five bowls full of disinfectants, and a guard stationed there would stir them up once in a while." (p.80)

In the midst of genealogical research, I have noticed particular years when death ledgers were noticeably fuller than other years. Today's COVID-19 crisis brings home the emotional impact of such circumstances in a way I have not felt before.

This is a gem of a book, a time capsule of life in Italy in the 1800s. One entire chapter is devoted to the raising of silkworms and the silk industry of that time. The details are written lovingly and with a definite tendency to the poetic. (p. 129)

The Library of Congress holds many types of media of social and historical importance. I hope to explore additional media in future columns, and I encourage everyone to take a look at this national treasure. It's YOUR library; explore it!

### Genealogy

Please remember that I am available to help you build your family tree and find pertinent documents online.

Email me at [librarian@iahfsj.org](mailto:librarian@iahfsj.org) with questions and comments.

# ITALIAN AMERICANS & THE U.S. CENSUS

## How Many Italian Americans Are In The U.S.?



Below is a timely reminder from Bill Cerruti, Executive Director of the Italian Cultural Society of Sacramento, regarding the ability to identify your ethnicity as Italian American during the census. The excerpt is from their newsletter, and they graciously allowed the IAHF to share the following information:

Did you know that the U.S. Census would allow you to identify as Italian American?

This year every household will receive a letter explaining how to respond to the 2020 Census. People may respond online or by mail. The 2020 Census will have a question, which asks those people who identify as "White" to also write in their ancestry, including Italian.

The last time European Americans were allowed to designate their ancestry was on the 2000 Census. In that Census around 16 million Americans chose to identify themselves as Italian Americans. They consisted of 6% of the total US population or about one out of every 20 Americans. In that Census, Italian Americans were the only European group to show an increase from the 1990 census.

A national community survey in 2015 found that nearly 18 million Italian-Americans identified as Italian-American. In that survey, Italian-Americans were again the only European group to show an increase from the earlier census.

Why the increase? The increase shows that Italian-Americans are very loyal to and proud of their Italian ancestry and feel a stronger connection to their heritage than other European ancestral groups.

It also shows that many younger Italians are choosing to identify with and maintaining their ties to their ancestral heritage.

- Studies show that one's ethnic ancestry is as important as gender to one's identity. There is a growing realization among Italian-Americans that who we are and where we came from is an essential part of our identity and our life.
- Among the continuing ties Italian Americans have to their heritage is the strong bond they have to their families which have passed down from generation to generation.
- Another important tie comes from the Italian food traditions, which are an integral part of who Italian-Americans are. Italian food connects one generation to the next as they pass on the tradition of preserving one of the world's best foods.
- Also, Italian-Americans are reporting their ancestry in larger numbers because of the need to maintain a group sense of community and identity which is under duress in a world of competing and outright hostile social and political group agendas with different visions of America that do not include our aspirations, our values, our best interest, or Us. 

# Letter to the Editor

By way of introducing IAHF member Robert Brower's roll in the reprinting of a facsimile of the first Italian cookbook published in America, I am sharing his letter to me about the Festa della Magra and *Leaves From Our Tuscan Kitchen* (1899) noted in the March newsletter. Robert wrote a fascinating introduction to *Simple Italian Cookery*. You can [Tap on this Link](#) to review his introduction to the book. I was not familiar with *Simple Italian Cookery* but I am certainly curious about it now. We are also already thinking of a program, when we are able, to review both books and their rolls in popularizing Italian cuisine among the English speaking world. Robert wrote:

Dear Mr. Borelli,  
I am a new member of the IAHF.

I enjoyed your article about the Festa Della Magra and your discussion about Janet Ross and her cookbook *Leaves From Our Tuscan Kitchen* (1899). In 2005 I was asked to write an Introduction to a facsimile of *Simple Italian Cookery*, the first English language Italian cookbook published in America in 1912. My Introduction traced the connection between *Simple Italian Cookery* and *Leaves From Our Tuscan Kitchen* and from *Leaves From Our Tuscan Kitchen* back to Artusi. I thought you might like to read it. Attached.

Robert W. Brower ☺



## BAARIA: A film about postwar Sicily

From Giuseppe Tornatore, Director of Cinema Paradiso

We will shortly receive a donation from Judy Verona Joseph for our IAHF use. Meanwhile a little background regarding the Giuseppe Tornatore film about post war Sicily, and his hometown of Bagheria, locally called Baaria. Giuseppe is also the director of Cinema Paradiso. Should you want the film in your personal collection you can order the DVD from Primo Magazine: see below. I am certainly looking forward to reviewing it. We will have to defer, of course, on the popcorn and showing to a later date..."ah the good old days!" -- Ken Borelli ☺

Baaria is a 2009 film from one of Italy's best filmmakers, Giuseppe Tornatore. BAARIA won Best Picture at the Venice Film Festival

Most famous for his two masterpieces, Cinema Paradiso and Stanno Tutti Bene (Everybody's Fine), Tornatore revisits his home region of Sicily to make this, another one of his outstanding films.

"Baaria" is the nickname for Bagheria, the small city where Tornatore was born and raised. The film covers five decades in the Sicilian commune, beginning with the rise of Fascism in the 1930s and ending with Italy's modern transition in the 1980s.

The central character is Peppino, a young shepherd who joins Italy's Communist Party after witnessing a landowner hiring local mafiosi to abuse farmhands. He

soon marries Mannina, a beautiful Sicilian woman. The film follows the couple as they raise a family while Italy changes both economically and culturally.

"Baaria" captures the dynamic culture of Sicily. It is a wonderfully made film by Tornatore. The director's eye for historical detail is brought to life through the impressive cinematography of Enrico Lucidi and the superb production design of Maurizio Sabatini. The film features an all-star cast with Francesco Scianna playing Peppino and the stunning Margaret Madè playing Mannina. The film's score is by Ennio Morricone. Many scenes were shot on location in Bagheria and other places in Sicily. One landmark featured in the film is the Villa Patagonia and its famous monster sculpture.

"Baaria" is an excellent Italian film! Buy "Baaria" today! Now on sale through PRIMO...just \$19.95 and as always...free shipping!

Please log on and scroll our DVD page: <http://www.onlineprimo.com/dvds.html> or call toll free to place your order 866-677-7466; direct 202-363-3741.

# Italian Enchiladas

## with a Secret

### Culinary Ingredient

This delicious Italian Enchilada recipe comes from Clare Cedolini. Clare prepared this dish at one of our IAHF culinary classes last year. The flavors linger on, and lucky for us Clare had it online for us to share with our members. It's a savory dish that is equally appropriate for special lunches and intimate family dinners. The recipe is below as I explore the "secret ingredient" a bit.

In many ways, it's a fusion food that combines Italian flavors with a more traditional California-based cuisine, in much the same way that another local Italian American hybrid, crab cioppino, does. Both dishes build upon our California culinary landscape. We then add a secret ingredient that I had forgotten the importance of to great cuisine – time - and we have an amazing culinary treat!

Like everyone, being at home for long periods of time means being close to the kitchen and daily food preparation. With no particular need to rush, and not having to cut any corners time-wise, along with the availability of a lot of fresh products, meant a lot of work, yet what a culinary payoff.

While there were not a lot of canned foods available at the store, the selection of fresh foods remained, though somewhat limited. Even so,



having the time to work with the products at hand made all the difference in terms of flavors. It reminded me of the slow food movement that actually started in Italy, as a rebellion or reaction to the fast foods encroaching on Italy's modern culinary scene.

Truthfully, in the not so distant past I did not have much time to "walk the talk", until the stay at home orders went into place, so why not. It was a rediscovery of home cooking done right, with patience, or *pazienza*, as my grandparents would say.

Then again, they were the original slow cookers, starting with growing their own food in their backyard gardens, which, of course, is a different story. Even so, it is a consciousness-set, or state of mind, that perhaps will be coming back with the "new normal" we have all been following. Personally, I draw the line at making homemade ravioli from scratch, a whole day or two project. I won't be tackling that for a long time. Besides, I don't live too far from the

DeRose Family Deli, and Antipastos, not to have a couple of boxes of ravioli in the freezer. Meanwhile I encourage you to try Clare's Italian Enchilada recipe for an amazing family treat. Ciao e buon appetito!

- Article by Ken Borelli / Recipe by Clare Cedolini

## Nonnie's (Mary L. DeRose) Italian Enchiladas

### Ground Beef Filling

- |  |   |                              |
|--|---|------------------------------|
| • 3 large onions chopped               | • 2-3 cups sliced olives                  | • 2-3 t mild dry oregano     |
| • 6 cloves garlic minced               | • 2-3 cups shredded cheese                | • 2-3 t salt                 |
| • Approximately 1/4 cup olive oil      | • 2-3 t chili powder or Mexican Seasoning | • A sprinkle of black pepper |
| • 3 lbs. ground beef (I like 88% lean) | • 1 T dry parsley                         |                              |
- Pour enough olive oil to lightly cover the bottom of a large 14" nonstick frying pan.
- Sauté chopped onions on medium high until soft and translucent. (10-15 minutes)
- Add chopped garlic and continue cooking until just beginning to turn brown, 8 to 10 minutes
- Add ground beef and brown, breaking it up as it cooks, just until the pink is gone.
- Add about a cup of sauce to the mixture.
- While cooking, add chili powder or Mexican seasoning, oregano, dry parsley, and salt and pepper.
- Let mixture cool, then add chopped olives and shredded cheese.
- Set mixture aside.
- Preheat oven to 350 degrees. Take 1 package 10-12" flour tortillas out of the refrigerator.

### Enchilada Sauce

- 1 28 oz enchilada sauce mild
- 2 28 oz marinara sauce - homemade or your choice
- Mix the two sauces together, heat on medium high burner in a deep 12" nonstick frying pan until hot. Then lower burner to simmer.

### Assembling the enchiladas

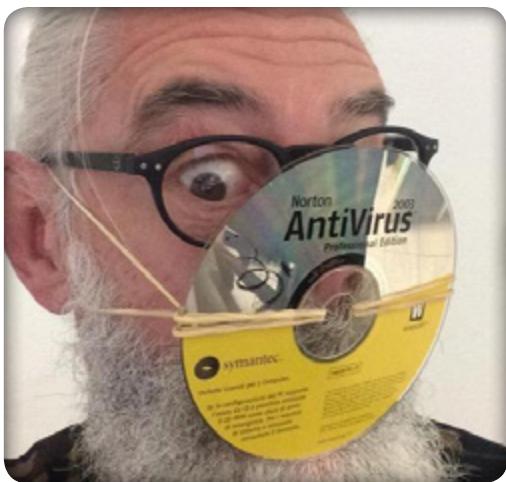
- Set up your work area to facilitate smooth and rapid transfer of each tortilla.
- Spread 3/4 c to 1 c sauce to cover bottom of 9-13 pan
- Heat 1/4 c of olive oil in 12" frying pan.
- Working one at a time, lightly heat tortillas in oil just until soft and somewhat flattened...**not crisp**.
- Then, dip each tortilla into the warm sauce enough to barely coat it with sauce.
- Do it quickly and don't worry if uncoated spots are visible. If it gets too wet, it will start to break up. I use tongs with a short, soft-ended tip and my hands.
- Set each tortilla down in the pan, put scoop of ground beef mixture down the middle, top with shredded cheese as desired, and roll in place in the pan, rather tightly, side by side.
- When the pan is full, drizzle the enchiladas with a little of the sauce.
- Top with 2-3 cups shredded cheese and bake uncovered in oven for about 45 minutes. Cheese should be melted and beginning to brown on top.
- After you take the enchiladas out of the oven, while they're still hot, you can sprinkle with a few sliced olives/parsley for garnish. Makes 2 pans. Enchiladas may be frozen and reheated.

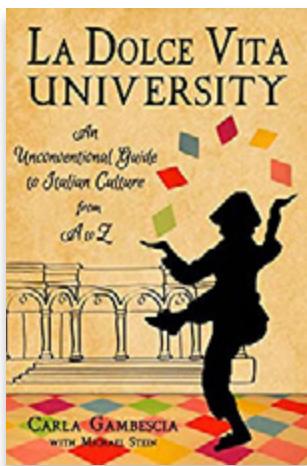
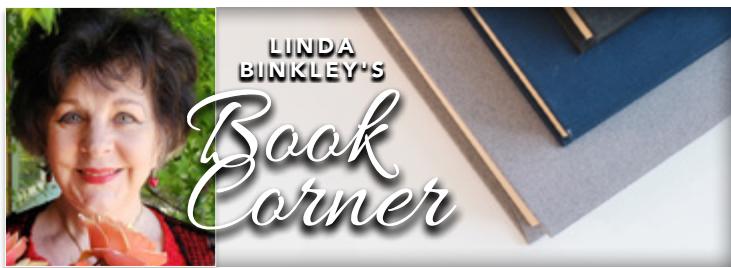
# NECESSITY



is the mother of invention







## La Dolce Vita University An Unconventional Guide to Italian Culture from A to Z

by Carla Gambescia

When I saw that this book was alphabetically structured, A to Z, I fully expected another D is for Dante, F is for Ferrari style of book and I was not particularly enthused. But because Diane Hales, my favorite author of Italian topics, praised the book, I knew I must delve into it. So glad!

La Dolce Vita University is not a book of names at all. In fact, there are few names used as subject material. Instead, each letter of the alphabet introduces a topic. The topic is then developed into a short essay of three or four paragraphs. For example, P is for pecorino and here we read about the delicious pecorino cheese and its origin, but we also learn about pecorino wine, which was something new to me. Each and every essay is well researched and written with engaging humor and authenticity.

The essays cover all aspects of Italia culture: history, cuisine, art, legends, myths, glitterati and traditions. I love that you can read an essay in a few minutes and pick the book up later, to any page, and read again. The alphabet structure gives you the freedom to choose your reading according to your interest or mood.

If you are well-versed in all things Italian then this book is a great review. If you are not, then this is La Dolce Vita University and you'll love it.

I praise Author Gambesci for taking the time to share her extensive knowledge in such a delightful and friendly format. Her enthusiasm shines through in every essay and her writing style is clear, crisp, uncomplicated, and very entertaining. There are no photographs, but the essays are accompanied by pen and ink drawings which lighten up the text. Very nicely done!



## Italian Word or Phrase of the Month

### Ti raccomando or Ti consiglio

Here is some language used when giving advice:

**Ti raccomando** is an easy one. It means just as you would assume. I recommend (something) to you

For example: **Ti raccomando di studiare perche l'esame e difficile.** (I recommend you study because the exam is difficult.) In this case we may also use **consigliare**: **Ti consiglio di studiare..,**

**Ti raccomando** has other convenient uses:

For example: **Ti raccomando per il posto a tempo pieno.** (I recommend you for the full-time position.)

Also, If you receive '**un raccomando**', or '**una raccomendazione**' it will greatly enhance your chance of being hired!



PIACENZA, Italy (AP) — Art experts have confirmed that a painting discovered hidden inside an Italian art gallery's walls is Gustav Klimt's "Portrait of a Lady," which was reported stolen from the gallery nearly 23 years ago.

The authentication of the painting announced Friday solved one of the art world's enduring mysteries - where did the missing work end up? - but left several questions unanswered, including who had taken it and whether it ever left the museum's property.

In December, a gardener at the Ricci Oddi Modern Art Gallery in the northern city of Piacenza was clearing away ivy and noticed a small panel door on a wall outside and opened it. Inside the space, he found a plastic bag containing a painting that appeared to be the missing masterpiece.

The portrait, which depicts a young woman with rouged cheeks

# ART NEWS

# Painting Found Hidden in Italian Gallery Wall Confirmed as Long Lost Klimt



and dark hair, disappeared from the gallery during a building renovation in 1997 and was presumed stolen. Its frame had been found near a skylight which prompted police to assume the thieves entered and exited that way. It now appears likely that the painting never left the premises.

According to head of culture, Jonathan Papamarenghi, "Portrait of a Lady" is the second most valuable artwork missing in Italy. The first is a Caravaggio stolen from a church in Sicily in 1969.

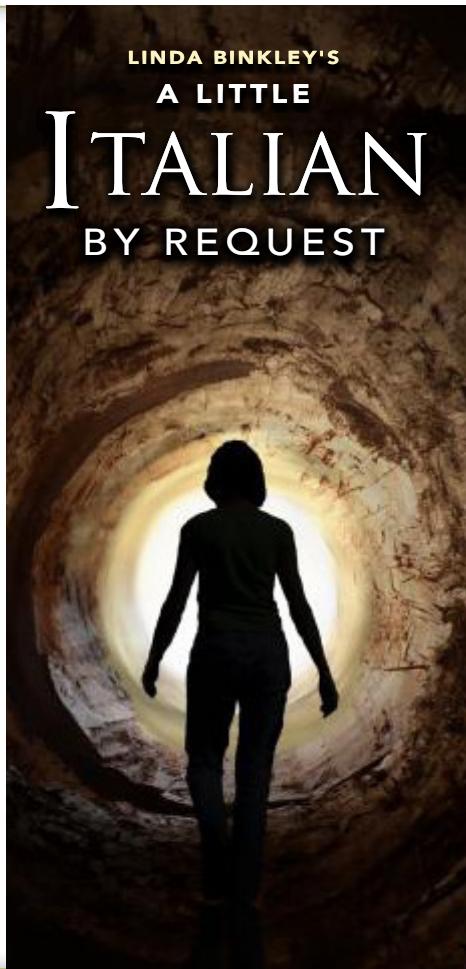
Portrait of a Lady is included in a series of female portraits that Klimt painted in the last few years of his life, some of which were never finished.

"It's with no small emotion that I can tell you the work is authentic," Piacenza Prosecutor Ornella Chicca told reporters Friday.  
-- Article submitted by Linda Binkley 

-- Article submitted by Linda Binkley

COVID19

Ci troviamo in tempi difficili. Un virus chiamato COVID19 sta passando in tutto il mondo lasciando tristezza ovunque. Le fabbriche e i negozi sono chiusi, i ristoranti sono chiusi o servono solo cibo per portar via. Le scuole sono chiuse come pure parchi pubblici. Le chiese non offrono la messa, si può solamente assistere una messa televisiva. Le persone di 65 e più non devono uscire la casa. I supermercati consegnano il necessario a casa o rimangono aperti per gli anziani ad ore stabiliti. La vita è diventata un'episodio di fantascienza. Molti genitori lavorano a casa ed allo stesso tempo hanno la responsabilità di continuare ad insegnare e provvedere distrazioni per i loro bambini. Senza l'aiuta dei nonni è quasi impossibile fare tutto e due. Coloro che hanno bisogno di attenzione medica che non concerne il COVID19 non devono andare dal medico né presentarsi all'emergenza. La situazione crea un vero dilemma per tanta gente! Speriamo che con l'arrivo dell'estate questo terribile virus passi!



We find ourselves in difficult times. A virus called COVID19 is passing all over the world leaving sadness everywhere. Factories and shops are closed, restaurants are closed or only serve food to take away. Schools are closed as well as public parks. The churches do not offer mass. People aged 65 and over must not leave the house. Supermarkets deliver home supplies or remain open for seniors at set times. Life has become a science fiction episode. Many parents work at home during the same time have the responsibility to continue to teach and help their children. Without the help of grandparents, it is almost impossible to do both. Those who need medical attention that does not concern COVID19 should not go to the doctor nor the emergency room. The situation creates a real dilemma for many people! We hope that with the arrival of summer this terrible virus will pass!.

COVID19

# Lucia's Cooking Class News

▪ The Latest from Lucia Clementi ▪

As we continue to "shelter in", I find that this is a time of renewal, rest and healing. For those of us who are blessed enough to be healthy and safe, we can give thanks for all that we have and pray for those who are suffering and in need.

With cooking on the agenda, I found that I have more time to try new recipes and experiment with new flavors in my cooking repertoire. I have experimented making different types of soups, baking bread, making focaccia and my all-time favorite, making pasta sauces. Some of the sauces that I've recently prepared include bolognaise sauce, anchovy pasta sauce (recipe in last month's issue), and pesto sauce.



To begin our cooking classes for the year, the good news is that the IAHF now has cooking instructions on YouTube! To find our classes this is what you do. Go to YouTube and do a search on IAHSJ and there you will find the classes. So far, we are featuring pizza-focaccia, homemade pasta noodles and Pasta al Pesto. We plan to have more classes posted for your culinary pleasure.

Because I taught Pasta al Pesto on our YouTube site, I thought that I would provide the written recipe here in my column. Since I'm trying to provide easy recipes that require minimal ingredients, this recipe certainly fits the bill! I wish all of you good health, peace, e buon appetito!

## Pasta al Pesto

### INGREDIENTS

- 1/2 lb pasta of your choice – I prefer Rotini or Mostaccioli
- 2 Cups lightly packed basil leaves
- 1/2 Cup extra virgin olive oil
- 1 Clove garlic – this depends on your taste in garlic, you can add more or less
- 3/4 Cup grated parmesan cheese
- 2-4 Tablespoons pine nuts or almonds
- Salt and pepper to taste

### INSTRUCTIONS

- Fill a large pot with water and 1/2 Tablespoon of salt to bring to a boil.
- Meanwhile, in a food processor or blender, combine basil, oil, parmesan, pine nuts or almonds, garlic, salt and pepper. Start processing the ingredients, scrape the sides of processor and process until smooth.
- Once the water in the pot is boiling, add the pasta. Cook according to the manufacturer's directions. Once the pasta is cooked, drain and place in a bowl. Mix the prepared pesto sauce with pasta and serve immediately.
- Mangia, mangia!!!

Serves 2. Enjoy!!

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By now I am sure many of our readers have seen inspiring videos of spontaneous performances of the Italian National Anthem during Italy's tragic lock down. I want to share with you then some of the lore surrounding the "Hymn of Mameli (L'Inno di Mameli)" as its also called. Also as a reminder, we traditionally play both the US and Italian national anthem at our annual Italian Family Festa, and Festa della Repubblica.

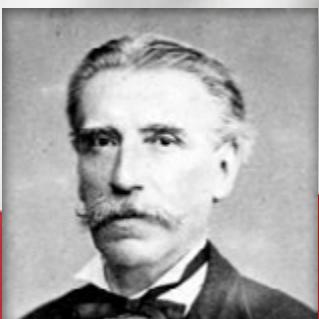
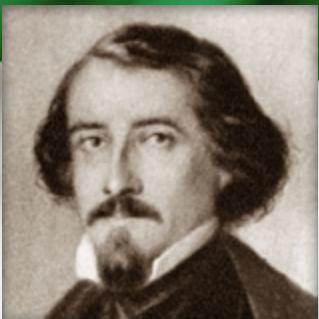
Goffredo Mameli composed the Italian national anthem in 1847, with music by Michele Novaro, and poetry. It was adopted as the Italian national anthem by the newly proclaimed Italian republic in 1948. Unlike our own national anthem, the Star Spangle Banner, its origins lay in the struggle for Italian unification, and not in response to an attack by the British in The War of 1812 after political independence.

Both Memeli and Novaro were ardent republican nationalist and visionaries. It was almost most impossible at the time to conceive of a united Italian Republic, given that French, Austrian, Papal States and Bourbon royalist and imperialist all having a slice of the Peninsula.

Poets are dreamers, and Memeili was no exception. He set his vision to music, and the lyrics began with "Fratelli d' Italia, Italia s' e' destra" (Italian brothers and sisters, Italy has arisen), and then his lyrics focus on the political struggles by the various regions of Italy from Sicily to Lombardy to overthrow foreign domination. From the moment of its first performance, young Italian patriots embraced its revolutionary vision. It was likewise banned by the French, Austrian and Church authorities which, of course, enhanced its popularity.

Mameli heroically "walked the talk" and when

# THE ITALIAN NATIONAL ANTHEM



GOFFREDO MAMELI  
& MICHELE NOVARO

Garibaldi tried to establish the Roman Republic in 1848, Italian Republican Nationalist flocked to his banner. The pope as head of the Papal States called for French help, and in the ensuing battles in the defense of the Roman Republic, he was mortally wounded.

The Republic was defeated and it was not until the 1850's that Italian unification became a reality, but it was unified under the Royalist House of Savoy. The national anthem at that time was not the republican vision but the "March of the House of Savoy". It was not until the republic was established in 1947 that the new national anthem was adopted.

The Italian national anthem is in many ways a sense of connectedness to the long held visions of a unified Italy as a republic, which incorporated the many complex regional interest of a modern nation state. The defeat of the first Roman republic also set in motion a migration from the Peninsula, in the 1850's, that saw young Italians migrate to both North and South America, including non other than Giuseppe Garibaldi.

Our own State of California saw many immigrants from those revolutionary days and in fact several of the Italian language newspapers reflected this visionary dream. It was no accident too that the Italian National Cemetery was founded in Colma, as a secular site, not associated with the "Papal States". In fact too, many Italian 49'ers found ways to send California gold to the revolutionaries still in Italy(vis masonic lodges). From the last line in the anthem comes, "Italia chiamo!", Italy has called! What an amazing legacy to provide comfort to Italians and humanity in general as we struggle with this world wide health crisis.

-- Article by Ken Borelli



## FREE STREAMING OF IDOMENEO

The reviews are in for the FREE streaming of our 2011 production of Mozart's Idomeneo:

"...masterful Mozart production featuring an excellent cast...one of its finest Mozartean offerings of recent years." ([San Francisco Chronicle](#))

"Mozart never sounded better...we are all the better for having such a well-produced document of Cleve's interpretation of this particular score." ([The Rehearsal Studio](#))

We invite you to sit back and enjoy Mozart's masterpiece, which will be streaming on our website until May 18.

Watch it here: <https://www.operasj.org/idomeneo-act-i/>

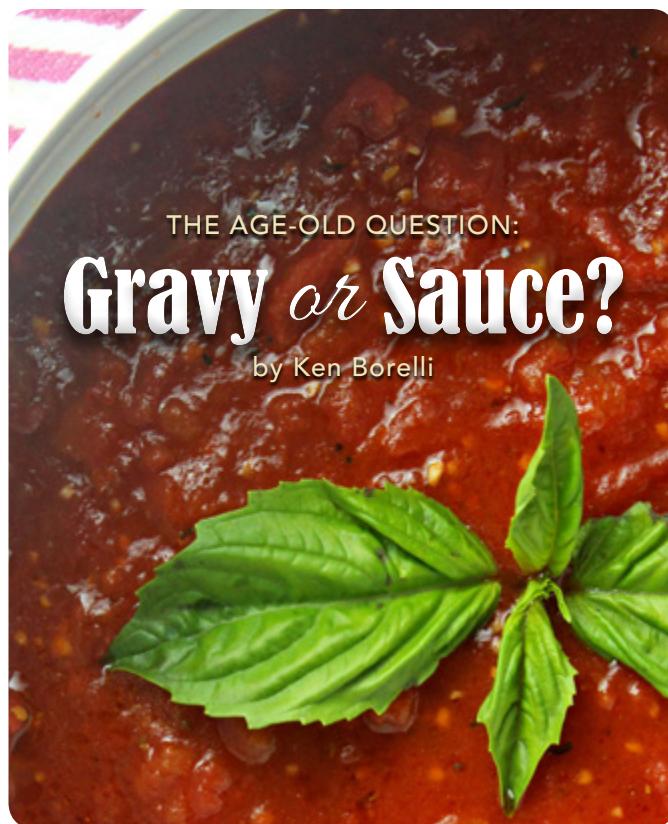
Source: <https://www.operasj.org/>

It's only because yours truly is suffering from a severe case of cabin fever that I would dare broach this very sensitive subject among Italian Americans - is the tomato-based pasta spread called sauce or gravy? If you're a native-born Italian or had family that migrated from Italy after World War II then it is probably a non-issue. For the most part, a pasta dish is followed by a description of a variety of "sauces" such as Bolognese, acchiughe, aglio e olio, cassalinga, on and on. Likewise, generically, in Italian, one can always refer to it as il sugo, la salsa, or il ragu, or "ou'suge" if your familiar with dialects (there I won't go!).

For many Italian Americans whose roots go back to the 19th century era of immigration, what you call gravy or sauce has a lot of traditions and family lore associated with the name.

The Sunday family dinner featured a major slow cooking meat and tomato gravy. In fact, going on line, and checking out "red gravy" will bring many amazing and hearty recipes. Doing a survey of the literature, of early immigrant cooking, for the most part, the terms were interchangeable among Italian Americans. Large Italian American ethnic communities in South Philadelphia and Boston favored gravy, while New York used both terms.

This issue of labels really surfaced in the 1960-70s with the growing popularity of Italian "cuisine". There was no question that the term "sauce" took over commercial labeling, and an even newer trend today



THE AGE-OLD QUESTION:

# Gravy or Sauce?

by Ken Borelli

is labeling the dish by its specialty such as, "al Boglanese". Yet among those who prepared their meals at home, "alla cassalinga", gravy still persists.

This is not an uncommon phenomenon since we eat beef not cow, and many culinary terms transition to a more polished menu entertaining term when dining out. I grew up with the gravy school, in deference to my historic roots, but when I cook for the public, I usually make reference to the sauce, unless I want to be provocative. In many ways; however, the term "gravy" is a type of sauce, tomato-based, cooked for several hours, with various meats, and herbs. You add tomato sauce to the gravy, hence a differentiation of a process.

The etymological roots of both words are interesting in themselves. The word sauce comes from the Latin,

"to salt" and gravy, old French from meat juice flavors, and even has a cousin noun in the Neapolitan dialect related to ragu. And while all the word smiting focuses on the debate from an East Coast bias, the oldest source of "red gravy" comes from the Southern Italian culinary traditions of New Orleans. Often overlooked, New Orleans at one time was one of the earliest immigration outposts of Italian immigration. Some of my cookbooks from the region tout the fusion foods of Southern Louisiana, where red and white gravies flourish to this day. Biscuits and gravy, anyone? And if someone were to ask me "what is my favorite pasta sauce? I would say "tomato gravy", but always with red wine! "Salute!"



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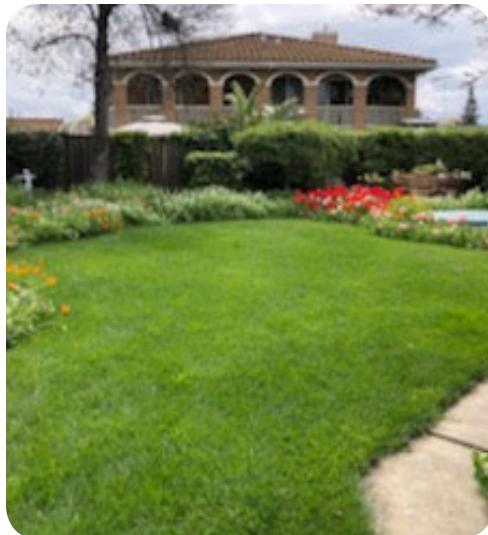
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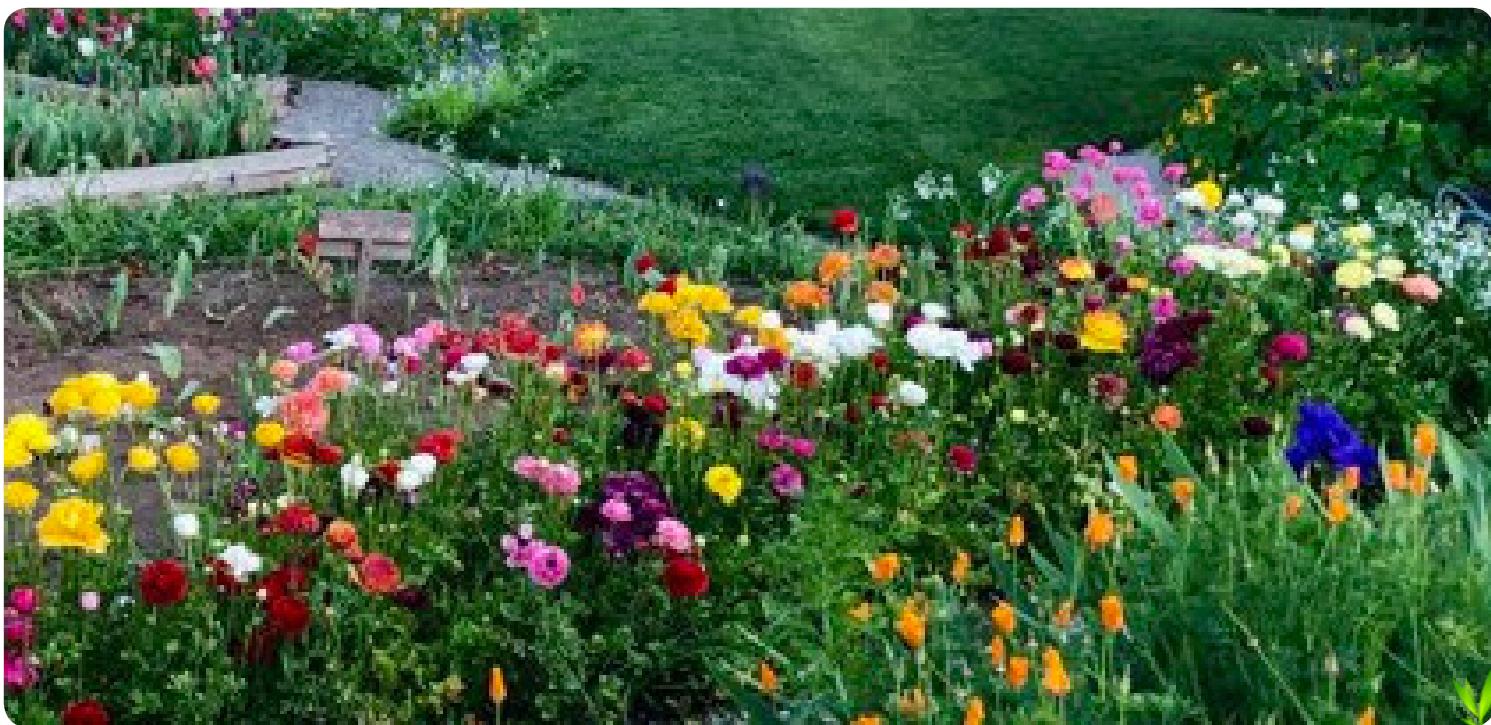
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RICHARD SANTORO  
*The  
Bulb Guy*







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# AUGUST 10<sup>TH</sup> 2020 S.O.S - 6<sup>TH</sup> ANNUAL GOLF

## Spring Valley Golf Course

Welcome to S.O.S members 6<sup>th</sup> Annual Golf Tournament!

Activities include: Shotgun Scramble, Lunch, Dinner and Awards.

Raffle Tickets will also be on sale as well as sales for "Mulligan" Tickets.

Prizes will be presented for: "Closest-To-the-Pin", "Most Accurate Drive", "Longest Drive" and "Lowest Team Scores". TBD - We will also be including a special prize.

12:00 Noon - Registration

12:00 – 1:00 - BBQ Lunch (included)

12:30 - Warm Up Balls

1:15 - All Golfers to their cart

1:30 - T-Off Start

6:30 - Award, Dinner & Raffle

Golf Player - \$150 per person, Please Sign up in Foursome - \$600

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

Player	First Name	Last Name	Phone Number	Email Address
1				
2				
3				
4				

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### PROFESSIONAL EXPERIENCE

Rosetta is a full-time, professional real estate agent assisting in buying and selling homes in all of Santa Clara County. Throughout the years, Rosetta has earned many achievements and awards such as International Presidents Elite, Top Listing Agent, Top Buyers agent, one of Silicon Valley's Top 100 agents and Top Producers with over 19 years of sales, marketing, trust, probate and negotiation experience. Rosetta takes pride in providing 100% quality service to all her clients and has earned an impressive reputation in the real estate community. She is known for her exceptional work ethic, effective communication skills, attention to detail and fierce negotiating experience. With her clients' best interests at heart, Rosetta understands the meaning of commitment and dedication.

### EDUCATION

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

### PROFESSIONAL AFFILIATIONS

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

### PERSONAL BACKGROUND

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

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

*Providing the Quality of Service You Deserve!*