

IAHF NEWS

January 2018 • ITALIAN AMERICAN HERITAGE FOUNDATION • ESTABLISHED 1975 • FOUNDED AS NONPROFIT 1976 • CELEBRATING 41 YEARS

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

RICHARD STEWART | IAHF NEWSLETTER EDITOR-IN-CHIEF



PRESIDENT'S MESSAGE

Dear Members of the Italian American Heritage Foundation,

Well, here we are, off to a brand-new year with many new and exciting events to keep our Italian heritage alive. First, we will be having our Polenta Dinner/Dance in alliance with the Tricarico Club. This is always a well attended and joyful event. Joe Amato's polenta and sausage are the best. I love to come in the day before the dinner and sneak in the kitchen where Tony and his crew are cooking the Italian sausage. Just the smells of the kitchen are enough to satisfy. And then, our very lovely Lucia Clementi will be teaching line dancing with disc entertainment by Mark Hottel. It is sure to be a wonderful night.

We are having a new telephone system installed by Tim Clark. Tim is a great friend of Myrna Hallett. Myrna is our book keeper and does a wonderful job of keeping our accounts up-to-date and organized. Tim also helps us with our computer security. Give us a call if you are in need of either of these services and we will be glad to pass along their numbers. Speaking of outside help, John Romano does our computer graphics for our website and newsletter. Judging by all the feedback we have received, he is doing a exemplary job.

Recently, we sent out ballots for new and repeating members of our Board of Directors. I am happy to say that all candidates were accepted with an overwhelming majority. Two new Directors will be serving their first term this year: Felix Dalldorf and Frank LoCicero. We also received approval to change the bylaws to allow 13 to 15 Directors to operate as a full function Board, instead of our previous requirement of 15. This allows us to continue in the event that one or two Board members had to take a leave of absence. So, thank you for all the ballots you sent back.

This is my last year as your President. My term has expired, and I am required to step down. It has been a grand privilege and honor to serve you that has made my life all the more rich and rewarding. I thank you for that opportunity. I have met so many wonderful people that share the rich rewards of Italian Culture. I will not be leaving the Board and will still be around, fixing things or helping with mailings and emails. But truly, this has been a great part of my life.

Our new President will be Linda Binkley. Linda has been a member of the IAHF since the beginning of the Foundation. She has been on the Board of Directors for five years. You have probably seen Linda and her husband Bob working the bar at one of our events. Linda and Bob are always there to serve and encourage members to enjoy our events. In addition to chairing the wine tasting at our Festa, Linda has also chaired the Scholarship Committee for many years and made sure that our young scholars are appreciated. Linda brings a new excitement and enthusiasm to our organization and we wish her the best for great 2018.

Wishing you all a great, *fantastico* New Year,

David Perzinski / President, Italian American Heritage Foundation

Mark the calendar!!
Segna il calendario!!



38th Annual Italian Family Festa!!
August 25 & 26 | History Park San Jose
<https://www.italianfamilyfestasj.org/>

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Member SPOTLIGHT

BENVENUTI New Family, Individual & Student Members from July 2017 to December 2017

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|---|---|--|---|
| <ul style="list-style-type: none"> • Senait Abraha & Marco Piccigallo • Leslie Berger • Jeanne Bittel • Lisa & Robert Blickenstaff • Nicole Brunet & Angel Mendoza • Corinne Calomeni • Donald & Diane Calvello • Dean & Kelly Cimoli • Georgine & Richard Codiga • Peter & Nancy Coronato • Vince Cortese • Alfio & Gerry Crema • Brianna Del Pozzo • Philip & Vicky Dieter • Sandra & David Dilling • Tracey & Gene Infantino • Christine Ercoli • Donna Marie Ferro • Valerie Fitch | <ul style="list-style-type: none"> • Scott Gallo & Joseph O'Hara • Jan Giovannini-Hill • Anthony J. Graves • Kathy & Jarvis Gross • Stephen & Susan Guzzetti • Elise Marie Habra • Heather Hanson & Steve Acheson • Ariane Harding • Tim Hensley & Tina Selene • Rosanne & Peter Huey • Sehaj Kaur • Monya Kemp • Janice La Motte • Rob & Mary Ladner • Steven & Alma Landi • Susan & Douglas Larson • Rosino LeGan • Louis & Marca Lombardo • Jasper & Gini Luppino | <ul style="list-style-type: none"> • Robert & Dianna Marchant • Seth G. Michelson • Giulia Mucciarelli & Guglielmo Turco • Amanda Murgia • Marco & Susan Murgia • Nicholas Murgia • Kelly & Dan Murphy • Sandra Palacio • Michael Panighetti & Karri Palmer • Josephine Pellegrini • Michael A. Penfield • Patricia & Walter Phillips • John Piazza • Michael & Michele Reen • Celia Revuelta & Manuel Suarez • Stephen & Katherine Ricossa • Michelle Ring • Joanna Rose-Murray | <ul style="list-style-type: none"> • Dana Rositano • David Sandretto • Misty & Dan Sanfilippo • Stan Scardino & Susan Estrem • Sandy Simpkins • Rose Steele & Scott Monfort • Michael & Vanessa Stramowski • Susan & Douglas Larson • Joan D. Taft • Mary Taft • Christine & Damon Tarver • Lucy & Ron Taylor • Don Tonelli • Carlo & Valerie Trovato • Mario J. Ventimiglia • Vincent & Maria Vergano • Enrico Vezzuto & Giuliana Cani • Nina & Walter Weber • David Westerman & Anita Chen • Rosa & Mike Wilbanks |
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BENVENUTI Young Adult Members from August 2017 to December 2017

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| <ul style="list-style-type: none"> • Felimon Assefa • Fabrizio Carella | <ul style="list-style-type: none"> • Lindsay Cimoli • Charles D. Culberson | <ul style="list-style-type: none"> • Joshua Hogan • Jamie Hogan | <ul style="list-style-type: none"> • Arianna Pardini • Elaina Trovato |
|--|--|---|---|

GRAZIE 2017 Patron Members

- | | | | |
|--|---|--|--|
| <ul style="list-style-type: none"> • Neno J. Aiello • Sal & Maeve Alini • Joyce Allegro & Jerry Sheridan • Richard Arzino, Attorney • Maria Cancilla-Bandy • Linda & Bob Binkley • Drs. Peter & Cheri Binkley • Jo Ann & Roger Bjornstad • Ken Borelli & Dan Burns • Carl & Norma Brannon • Elaine Bruni • Sal & Denise Campagna • Sandy & Christopher Carvalho • Dr. Tony & Clare Cedolini • Ann & Richard Cerniglia • Frank & Theresa Cetani • Christina & Paul Coghlan • Mike Console • David & Pattie Cortese • Vince & Colleen Cortese • Dominic & Suzanne Cortese • Alfio & Gerry Crema • Rose Crimi • Felix & Marie Dalldorf • Gwen Benassi & Rich Daulton • Joe & Cathy De Maria | <ul style="list-style-type: none"> • Frank Deturris, Sr • Phil & Jennifer Di Napoli • Mel & Anna Di Salvo • Al & Kathy DiFrancesco • Ralph DiTullio • Ruby Domino • Debby Edginton • Tracey & Gene Infantino • Brian & Sandra Faircloth • Cornelius Fiocco • Frank Fiscalini • Ben & Christy Foster • Ebe Frasse • Scott Gallo & Joseph O'Hara • Peter & Marge Gaudio • Verdell Ghiorso • Judge Al & Vera Girolami • Maria Gloria • Joseph & Carmella Gullo • Joe & Rosella Guttadauro • Allen & Sandra Hill • Jim & Janice Jones • Frank & Roberta LaDucca • Steven & Alma Landi • Mark & Jeanne Lazzarini • Joan Marfia Lewis | <ul style="list-style-type: none"> • Constance LoBue-Scarpelli • Frank J. Locicero III • Cleo Logan • Kathy & Larry Lohman • Peter & Norma LoPresto • Larry & Diane Lovaglia • Kenneth & Judy Low • Joe & Kaye Lucito • Steve & Pam Lyons • Tony & Lorraine Maciejowski • William Troy McCraw & Janet Muscio • Susan & Christopher Monahan • Rebecca & Anthony Morici • Tony Nespole • Maryanne Nola • Elizabeth Novelo & Nick Puzar • Helen & Eddie Owen • Marge Papp • Jack & Vera Pedretti • Dave Perzinski & Lucia Clementi • Kevin & Rose Pezzaniti • The Piazza Family • Jackie Pighini • John & Debora Poch • Joe & Linda Pugliese | <ul style="list-style-type: none"> • Judi & Joe Rizzuto • Richard & Genevieve Rolla • Paolo Romano • Joanne & Gene Sanfilippo • James Sanfilippo, DDS • Joanne E. Sanfilippo • John & Marjorie Scandizzo • Shirlee Di Napoli Schiro • Barbara Serrano & Duane Serrano • Carlo & Rosa Severo • Virginia M. Sincich • Paul & Mary Stabile • Mete Tasin • Corinne Tomeo • Bruce & Jodi Unger • John & Marge Valente • Al & Diana Valloriz • William Venuti • David Venuti & Kelly Sheahan • Antonette Viscomi • Joya & Jeff Whitford • Nanci & Clarence Wilborn • Anthony J. Zerbo |
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GRAZIE 2017 Business Members

- | | | | |
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| <ul style="list-style-type: none"> • Anastasi Law Group • DiNapoli Specialty Food | <ul style="list-style-type: none"> • Gioia Company • Hill View Packing Company, Inc | <ul style="list-style-type: none"> • Intero Real Estate • Scarnecchia Real Estate | <ul style="list-style-type: none"> • Tadco Supply, Inc. • Giovanni Giannotta |
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IAHF OFFICERS

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

IAHF DIRECTORS AT LARGE

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

Membership Invitation



As your Membership Chair, I want to thank all of you for your support, participation and contribution to this wonderful organization. As you may know, you don't have to be Italian to become a member of the Italian American Heritage Foundation. All you need is an interest in the rich culture. With that in mind, if you know of friends and/

or family who might be interested in becoming members of the IAHF, please invite them to join by calling the office at (408) 293-7122 or by going to our website at www.iahfsj.org and select "Membership".

Gracie mille, Lucia Clementi 🌻

Welcome Young Adult Members!



The IAHF has started a new membership program called **Young Adult Membership** for those who are between the ages of 18 and 25. Free memberships are offered to this age group to encourage young people to join our organization. This membership level entitles an individual to be a member of the IAHF and receive the email version of the IAHF Newsletter at no cost, and membership discounts at designated events. Through the input and guidance from these members, we plan to create activities and events that are of interest to young members. It is our hope that new and fresh ideas will promote growth so that our Foundation will continue to thrive for future generations. Therefore, if you know of anyone who fits into this category and would be interested in joining our organization, please encourage them to enroll by going to our website at: <https://www.iahfsj.org/membership> or calling the IAHF office at 408-293-7122. Thanks much! -- Lucia Clementi 🌻

Be **IAHF Green** and **go paperless!!!** Please [click here](#) or call 408-293-7122.

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**SURPRISE
NOVEMBER**

Cena Fuori... *Yum!*



Happy Cena Fuorians eagerly await the delicious offerings at Palermo in San Jose.

Cena fuori (dinner out) is a regular event that takes place on the last Thursday evening of every month. It is organized by IAHF Cultural Committee Chairperson Ken Borelli. In this way the IAHF serves the broader Italian community beyond our club walls. The restaurants host a sell-out crowd who then spreads the word about the good food we enjoy. Normally we do not dine out with *Cena Fuori* in November or December because of the holidays. This November 8th Ken made a delightful exception.

The old restaurant, Palermo, which many of us fondly remember from its former location on South Second Street, has taken over the space formerly known as Paradiso on Azurais. The Paradiso family has recently retired after a long and fruitful number of years serving the community with their delicious food. We are, however, assured that the Paradiso ravioli recipe has been passed to the new owners! Diane and Renato Cusimano (pictured above right with Ken Borelli) of Palermo Restaurant promise to include these delectable morsels in their menu.

Wednesday evening 70 IAHF members as well as Cusimano friends and family joined together for a multi-course dinner prepared by Palermo. The dining room was beautifully set with white table cloths and napkins and while waiting for



Diana Cusimano, Ken Borelli and Renato Cusimano.

the meal to commence diners enjoyed the lovely art display adorning the walls. A nice beginning. Some of us lamented that the antique Sicilian cart which we so much admired at the old Palermo restaurant was nowhere in sight. We hope it finds its way back!

The home-made bread was quite delicious and somewhat unique. Both butter and oil and balsamic were on the table and the salad was lovely. For our *primo piatto* we were all then served an ample portion of *penne rigate* in bright, fresh tomato sauce, Sicilian style with no chunks of tomato. Each table was also supplied with freshly grated parmesan cheese. I saw many clean plates heading back to the kitchen, the bread having taken care of any remaining sauce!

We were offered a choice from three entrees for our *secondo piatto* - a polenta dish, a salmon dish and a veal piccata dish. All came with a serving of vegetable and roasted potato slivers, crisp and tasty.

We were happy to make room for award-winning *cannoli* which we enjoyed as our remarkable IAHF Patron Member, Anthony Piazza, sang *O Sole Mio* for us. A perfect ending to the surprise *cena fuori*... Thank you, Ken, for arranging the evening! -- Article written by Linda Binkley

Interested in Italian Heritage in the North Bay?



"If you have family or friends of Italian descent around the country or across the sea, we hope you will share the Popular Pittsburgh website with them. We believe our website is a great way for them to learn about our town and what makes Pittsburgh popular." – Tom Pollard

<http://popularpittsburgh.com/pittsburghitalian/>

Opera Night

AT THE IAHF



PHOTOS COURTESY OF METROACTIVE



PHOTOS COURTESY OF METROACTIVE



PHOTOS COURTESY OF METROACTIVE

OUR BRAVISSIMO CHRISTMAS LUNCHEON



This year's Christmas luncheon was festive and delicious. Two hundred and twenty chairs were filled! There was a lot of red and green in the room... and this time not for the Italian flag! Hello Christmas!

Ken cooked with his much-appreciated kitchen/hall team of 20 volunteers and we all ate well. The sauce was very different this time. The pasta sauce was a tomato based Bolognese style sauce, yummy with a variety of vegetables and folded with cream and peas. The meatballs, served as a main course were tasty and tender graced with a traditional herbed marinara sauce... surely a recipe from Ken's own cookbook "A Calabrese Kitchen." Platters of cookies finished off the meal and the cuccidatti got rave reviews.

The pasta bowls were generously served and left on the table, so those of us who enjoy our meatballs with the macaroni were free to indulge!

Shorty Joe Quartuccio was here for the luncheon and greeted people and signed autographs. His famous days as a cowboy singer still remain in many of our memories. You can read about him in this newsletter.

Singer Dan Burns and pianist Marion O'Leary entertained us with beautiful music. Dan is an exceptional vocal artist and his song choices were crowd favorites. His repertoire ended with a dramatic O Sole Mio which left us all proud to be a part of the Heritage.

Pianist Marion O'Leary is also the author of a book on music theory among other publications. He is also the founder of a Bay Area pianist organization. An interesting side note is that Marion's wife, Betsy, found a treasure trove of Neapolitan lace in her grandmothers cedar chest dating from the 1890's, all in ideal condition. We are looking forward to displaying the items at an IAHF function in the future.

It was a great afternoon... our membership increased by 10 and several people upgraded to patron status. It was fun to see one of the new members win a raffle basket. Please be sure to renew your membership... we need the dues to keep the building in good repair and maybe even upgrade few things.

-- Article Written by Linda Binkley





Photos by
John Eric
Paulson



Cooking Class News

by Lucia Clementi

Our last cooking class in our 2017 series featured Italian Holiday biscotti. This popular sold-out class offered an assortment of cookies including pizzelles, jam thumbprint cookies, regina biscotti, and saviardi. Maria Bandy began the evening mixing up the pizzelle batter and pouring it onto the pizzelle appliance grill. Once the cookies were baked, powdered sugar was sprinkled over them.

While the pizzelle were baking, I demonstrated the preparation of the regina biscotti. These biscotti are made with a basic biscotti dough, rolled out in ropes, cut and drenched in sesame seeds and baked until they are lightly brown.

Maria then prepared the dough for the jam thumbprint cookies, rolled them in chopped walnuts, made a small well

in the center of the dough and filled each with a dollop of jam. These morsels are my all-time favorites!

From there, I made light, cakelike cookies called savoiardi, which are also known as "lady fingers". All the ingredients were mixed together, spooned onto a baking sheet and baked to perfection.

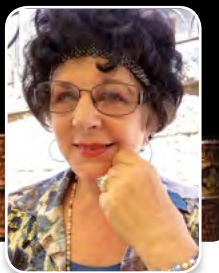
After we sampled these tasty treasures, our students brought the cookies home to enjoy later. As the students drifted off to their cars to go home, there was a feeling of satisfaction that we created delicious treats in anticipation for the Holidays.

Stay tuned for our 2018 cooking class series which will begin on March 1st. Details to follow in our next newsletter.



Photos
by Kathy
Winkelman



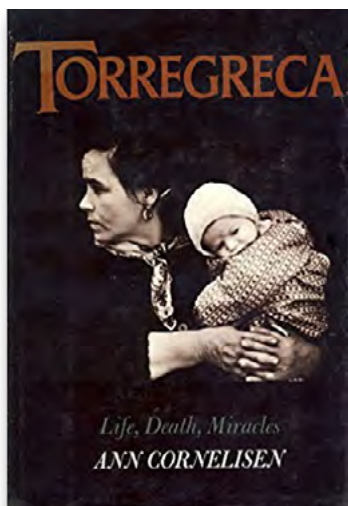


If you love to read **Italian-themed** books as I do, this column will be the place for you! Please, **please, PLEASE** contribute to it! If you have read an Italian-themed book you enjoyed and would like to let others know about it, send me the title and author and a brief summary that tells where the story occurs, if it is fiction or non-fiction, and maybe a bit about the theme.

Today I would like to share *TORREGRECA* by Ann Cornelisen. It's an old book written in 1969 and it's hard to find. I got my used, hard-back copy with photos from Amazon. My book will be available to borrow from the IAHF library if you would like to read it.

TORREGRECA is a non-fiction story, a memoir actually, about a young university student, Ann Cornelisen, who travelled to Italy in 1954 to study architecture. She arrived too early and made friends with one of the founders of Save The Children, a relief organization dedicated to nurturing and educating impoverished children world-wide.

Together they travelled to a remote part of southern Italy to the region called Lucania, now called Basilicata. Sadly, it was known throughout Italy as "la vergogna d'Italia" (the shame of Italy). Here the citizens were impoverished by years of drought and government neglect. If you ask me, the shame did not reside in the residents, but in the government!



Amazingly, Ann fell in love with the people, learned their dialect as well as Italian and ended up abandoning her planned career in architecture and spending the rest of her working life serving Save The Children in Basilicata! What a woman! Her story reveals in sobering detail the society she encountered in all its aspects.

Many of us have ancestors who came from remote, forgotten villages. Ann will make you feel like you have been there. She goes about her business gaining the trust of these isolated villagers... shepherds, artisans, farmers, priests, nuns, most of them uneducated and some superstitious... yet she succeeds in setting up nurseries and schools and clinics. What a story! What a struggle!

To think this Anglo-Saxon protestant young woman from Ohio dedicated her life to the needy, deprived children of Italy... It's just a magnificent story of pure benevolence.

-- Article Written by Linda Binkley <

A LITTLE ITALIAN *by request*

Students! Here is some practice for you!

Gennaio

Non è una coincidenza che gennaio è il primo mese dell'anno. Ebbe inizio con i Romani che chiamarono il mese per il dio romano Janus (Janus). Si può sostituire "gi" con "J" per Januarius invece di Gianurarius. Così abbiamo il nostro mese di January in inglese e Gennaio in italiano

È appropriato che il primo mese dell'anno abbia il nome di questo dio romano importante. Janus fu il dio di nuovi inizi e pure il dio di porte e cancelli. Egli è sempre raffigurato con due visi: uno guardando il futuro ed uno guardando al passato. Nei tempi antichi era molto popolare avere un'immagine di Janus vicino la porta della casa

Nella vecchia lingua d'Inghilterra questo mese fu chiamata "Wolf month." (Wulf-monath). Durante questo freddo mese i lupi affamati entrarono i villaggi cercando cibo.

January

It's no coincidence that January is the first month of the year. It started with the Romans. The month was named for the Roman god Janus (Janus). You can substitute "gi" with "J" for Januarius instead of Gianurarius. So we have our January in English and Gennaio in Italian.

It is appropriate that the first month of the year bears the name of this important Roman god. Janus was the god of new beginnings and also the god of doors and gates. He is always shown with two faces: one looking at the future and one looking at the past. In ancient times it was very popular to have a Janus icon near the door of the house

In Old English this month was named "wolf month." (Wulf-monath). During this cold month hungry wolves entered the villagers seeking food.

-- Article Written by Linda Binkley <



When you think of Italians and music, you might just think of the great opera composers, Verdi, Puccini, Rossini, or the powerful voices of Caruso, Pavarotti or Bartoli. Perhaps your mind fills with the smooth sound of Sinatra and Martin but that is only part of our history. What if I told you Italians also made the best toe tapping, boot scooting, country AND western music, right here in California?

In 1924 in Monreale, Sicily, a hillside village best known for the Cathedral of Monreale, one of the greatest examples of mosaic art in the world, was born Guiseppe Quartuccio, later to be known as "Shorty Joe". He emigrated to the United States with his family in 1930 by way of New York, Ohio before finally settling in San Jose in 1936. It was the era of the Great Depression and the Quartuccio family made its living, like many other Italian immigrants, as farm laborers and cannery workers.

Shorty Joe started picking fruit at age 12 then moved into cannery work until the outbreak of World War II when he joined the Navy and became an aviation mechanic. After his discharged from the military, he was hired by NASA and eventually assisted in training astronauts and jet pilots at NASA's Ames Reach Center at Moffett Field in Mountain View, California. But this was just his day job.

When Shorty Joe was a young boy he'd listen to the radio, that's when he first heard and fell in love with country music. His favorite band was The Sons of the Pioneers, lead by Bob Nolan. He admired them, and knew everything about the band and its leader. When Shorty Joe was about 14 years old The Sons of the Pioneers came to San Jose, the admission price was 10¢ but even that was more than he had in his pocket.

He was excited and just had to see them so he went around back hoping to catch a glimpse. A Dodge with longhorns on the hood arrived, and as the driver step out, Shorty Joe mustered up the nerve to ask if he could meet Bob Nolan. The driver asked him what he knew about the band leader, Shorty Joe began to talk fast, rambling on and reciting Nolan's life story. The driver was awed by the young fan's knowledge, he shook Shorty Joe's hand and introduced himself as Bob Nolan. Hearing of the young boy's financial dilemma he invited him backstage and gave him a chair to watch the show.

Since it worked once, Shorty Joe decided to try a similar approach with his number one idol, Dude Martin at a radio station in Oakland. Dude Martin had become the top western band in the area. He appreciated Shorty Joe's tenacity and took a liking to the short Italian kid. Dude Martin would let

THE OLD COUNTRY & NEW WESTERN — A SINGING COWBOY'S TALE



him into his shows whenever Shorty Joe showed up at a performance. Bob Nolan and Dude Martin were to influence Shorty Joe's musical career for life and provide the spark a young man needed to fuel his own passion for country music.

Before World War II, Shorty Joe formed his first country trio, after the war, the trio quickly became eight and in no time at all, Shorty Joe and the Red Rock Canyon Cowboys, whose original members were all Italian American, were recording under the Golden West and Bella labels. Their popularity continued to grow and they soon found themselves performing in larger venues with their music gaining more and more radio time.

Their original songs had a distinct Bay Area sound and one of Shorty Joe's favorite compositions is "In Santa Clara Valley Round Ole San Jose". They performed at Tracy Gardens in San Jose (now the site of Valley Fair Mall) to huge audiences and their shows were aired live on the radio. They played to sold out crowds all over Northern California alongside Hank Williams, Roy Acuff, and Lefty Frizzell.

Shorty Joe has been honored as a "living legend" by the Italian American Heritage Foundation, San Jose. He is an elected member of the Country Western Music Hall of Fame for his work in bridging Country Music with Western Swing. And was just recently noted by the Italian Consulate General of San Francisco for his contributions to music and for providing a positive portrayal of Italians in America. Today his band recordings are housed at the Southern Folklife Collection at the University of North Carolina.

To add to his accomplishments, Shorty Joe achieved all his musical ambitions without ever giving up his career at NASA, retiring after 30 years of service.

Today, Giuseppe Quartuccio, Shorty Joe, lives in Sacramento, with his wife Jeannie Valentina, and is the last surviving member of the Red Rock Canyon Cowboys. Shorty Joe first met his wife while picking

prunes in Santa Clara Valley. They attended school together and got married in 1946. They have a son, Joel and daughter, Joann Wilcox along with four grandchildren, Gregory, Denise, Nicole, and Christine.

Google "Shorty Joe", you'll find him on YouTube and elsewhere. Listen to the early sounds of San Jose's own country AND western swing. I guarantee you, you'll never look at Italians and music the same.

Source: <http://www.italoamericano.org/story/2014-9-12/Shorty-Joe>

-- Article by Nancy Morreale

Cultural Notes 2018

by Ken Borelli



It's going to take some getting use to writing 2018, as I have not really caught up with the very lightening year of 2017! Even so, the realities for events planning at the IAHF are about a two to three month lead time. In fact, we may even have a visiting "Coro" from the Trentino in 2019! While not planning that far ahead, I want to share with you some of our beginning activities for the New Year.

In January our Regional Lunch will be a week early, on Thursday, January 11, and will feature "Joseph Fasano's Calabria". The reason for this change in the calendar is because the annual Polenta and Line Dancing Event with the Tricarico Club will be held on Saturday, January 20. February's Regional Lunch on the 22nd will see us visit the region of Lazio with Zina Russo. Zina is also an amazing baker, and her focaccia and biscotti are classics. Both Joseph and Zina have taught at our Cooking Programs, Zina doing her fresh pasta and biscotti classes, and Joseph making and preparing the classic Calabrese style sausage. There will be no Regional Lunch for March since it will be substituted by the traditional Festa di San Giuseppe, this year on Monday, March 19.

This year we plan on having two serving lines for the Polenta event. I know there were some complaints last year about the slow lines and we are recruiting more volunteers to address that issue. Even so, it highlights the ongoing need for adequate volunteers to cover our many activities. We can always use more volunteers, from chair people to cleaners and servers. They are always in demand. In many ways the IAHF does a good job with recruiting volunteers. Other organizations have inquired as to how we do it, but it remains the bane of every social club to have an adequate level of volunteers to staff an event. Volunteerism itself is a challenging subject, and in many ways is a very uniquely American institution, with historic roots strongly in the ethnic communities going back to mutual aide societies and Italian American social groups. We could do a whole symposium on the roll of volunteerism in the Italian Community. It would be a fascinating topic.

And along those lines, on Tuesday, February 27 the IAHF is having its first in a series of Richard Vannucci Memorial Lectures. The lectures are named after Richard who was a long time IAHF member. He recently passed

away, and, in his memory, people donated to a memorial lecture fund. This is a very appropriate tribute to Richard since at his memorial service there had to be at least 15 representatives from organizations throughout the Bay Area that he volunteered with from his Castro Valley base.

The first lecture will be on The New Italian Migration to the United States, with Laura E Ruberto, Ph.D and Joseph Sciorra Ph.D. Laura teaches in the Humanities Program at Berkeley City College, and Joseph is with the Calandra Italian American Institute, Queens College NYC. Along with exploring the second major wave of Italian immigration to the the United States, there will also be a special War Brides exhibit by Board member and 3rd VP Richard Stewart. The war brides, even though under special immigration legislation, were part of this major influx of post WWII immigration to the USA. We will also be planning for additional symposium including a lecture on the Italian Futurists.

On January we will also be planning a Cena Fuori visit to Zanotto's Market at 1421 Foxworthy, SJ, for a special dinner prepared by Food Service Manager Patty Tibbils. We are already lining up a whole series of restaurants, cafes and deli's to visit throughout the year. What makes Cena Fuori so special is the opportunity to visit an establishment, try it out with friends from the IAHF, and sample a special menu made for us. You can also meet the owners and/or chefs, enjoy the ambiance, and later try the full menu on your own. We try to keep this a basic pre-fixed dinner of \$35 a person including tax and service charges, apart from your own beverages. We collect for the dinner at the door but reservations are required by calling the IAHF at 408 293-7122. Space is limited to the size of the establishment..

Some additional events being planned include a special Valentine's Day Dance and Program on Valentine's Day weekend, an exciting pocket opera in May or June with selections from four operas, a Crab Feed on Friday, April 13, and our cooking classes are going to start a month early in March this year by popular demand! Stay tuned for event updates online via the IAHF website at www.iahfsj.org or through the IAHF newsletter.

-- CULTURAL NOTES by Ken Borelli / Email: kjosephb@aol.com



Submitted by Richard Stewart

THE LAW OFFICES OF RICHARD A. ARZINO

+1 408 287 7700 TEL

ArzinoLawOffices@aol.com EMAIL

1540 Parkmoor Avenue, Suite A
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Naples Deep/Arte

THE NEAPOLITAN SAVAGES

at the Italian Institute of Culture San Francisco



The Selvaggi Napoletani were a horde-libre, a trans-stylistic movement that included fine artists, photographers, musicians, journalists, poets, sculptors, actors, and free thinkers. Mostly penniless they sought to give form to the complex mix of feelings, experiences, images, and impetuses that they drew from the post-quake experience, and come to insert themselves like a ray of color into a universe where the brilliance of reason, and rationality, was having a tough time to survive.

Rarely seen photos of the art-punk scene in 1980s Naples will be on view at the Italian Cultural Institute from December 8, 2017 to January 12, 2018.

Against the backdrop of a city exacerbated by urban disaster, an unruly artistic movement emerged, calling themselves the "Neapolitan Savages," and for a brief moment, their utopian credo -- counter public corruption and the new political makeup with creative anarchy -- gave hope to a people debased by the oppressions throughout history.

Curated by Paolo Pontoniere and Toty Ruggieri, in collaboration with Comune di Napoli, Accademia di Belle Arti Napoli and Campania Felix LLC.

Italian Cultural Institute
of San Francisco
601 Van Ness Ave, Suite F
Opera Plaza
Free Admission

Dates: Fri, Dec 08, 2017 to Fri, Jan 12, 2018

Location: Istituito Italiano di Cultura, San Francisco

-- Submitted by Ken Borelli



A Farewell To Arms: Hemingway's Italy

Italy Magazine | Mark Collinson | Tuesday, September 11, 2012 - 15:18

In the summer of 2012, American Publishing giants Scribner released a revised version of Ernest Hemingway's classic novel, A Farewell to Arms. The new edition includes not only the original artwork, but also 47 alternative endings that give new insight to this First World War masterpiece. On its original publication, in 1928, *A Farewell to Arms* reached the best-seller list and cemented Hemingway's reputation as a literary heavyweight.

Although Hemingway is most commonly associated with Florida's Key West, Spain and Cuba, the latter serving as inspiration for his Nobel Prize Winning novella *The Old Man and the Sea*, Hemingway also had a long, and sometimes painful, relationship with Italy. In 1918, as war raged in Europe, an 18 year old Ernest Hemingway responded to a plea for ambulance drivers on the Italian front, and left for Europe. He arrived in Milan and immediately received a baptism of fire when he was sent to the scene of a bombed munitions factory to collect "the fragments" of female workers. A scene he vividly described years later in his book *Death in the Afternoon*.

Fossalta di Piave on the Italian Front

A few days later he was transferred to Fossalta di Piave on the Italian Front. The Italian Front stretched from more than 400 miles, with much of the fighting being conducted in or around the Alps, with the Italians on one side and the Austro-Hungarian armies on the other. The Italian Front could be every bit as deadly a killing field as the Somme or Passchendaele on the Western Front, with some 650,000 casualties inflicted on the Italian Army alone. Soldiers fought against the enemy but also against the hostile weather that could reach as low as -45c during the winter months. In those freezing conditions, a single mortar round could inflict casualties as far as one mile away, as the shards of ice cut through the air like daggers. Avalanches were also a constant fear and often intentionally caused by opposing Armies. One such avalanche in 1916 killed more than 10,000 Austrian troops near Cortina d'Ampezzo in Northern Italy. It would later become known as White Friday. The "war in the mountains" would rage for almost three and a half years until French, British and American soldiers could reinforce the Italians. After the decisive battle of Vittorio Veneto the Austro-Hungarian Empire collapsed and an Armistice was signed.

Italian Silver Medal of Bravery

Several months earlier on 8th July 1918 Ernest Hemingway was seriously wounded, while delivering cigarettes and chocolates to front line troops, when a mortar exploded next to him. Despite the severity of his own wounds, Hemingway still managed to carry an Italian soldier to safety, for which he received the Italian Silver Medal of Bravery. He spent the next six months recovering from the 227 shrapnel wounds to his legs in a Milan hospital. During this time Hemingway fell in love with Nurse Agnes von Kurowsky, who he fictionalised as Nurse Catherine Barkley in *A Farewell to Arms*.

A Farewell to Arms

Although the novel is a work of fiction, the parallels between the young protagonist, Frederick Henry, and Hemingway's own life are clear. And this perhaps is what gives it such a quality of authenticity: from the description of the battle of Caporetto, to the relationship between Henry and Catherine, and the novel's final heart-wrenching climax. Hemingway speaks to the reader with conviction and, sometimes, brutal honesty. His "to the point" style is as much about what is not written as what is, and this shift in style, away from the overly flowery language of his peers, allows the reader to "fill the gaps",

and almost become part of the story.

Lake Maggiore, his "home from home"!



Hemingway's "home from home"

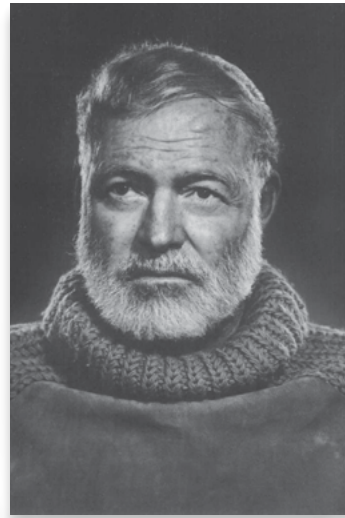
In September 1918, just two months after his injury, a 19 year old Ernest Hemingway was given 10 days' Convalescence Pass and headed for Stresa, just an hour drive from Milan on Lake Maggiore. He checked into room 106 (now the Hemingway

Suite at the Grand Hotel Des Iles Borromees), and headed straight for the bar. Unfortunately, for visitors looking for a “Hemingway experience” that bar has long since been closed; the good news is that the new bar has not forgotten Him. Several photos of him adorn the wall, and a Hemingway Special cocktail can still be found on the drinks menu. But surely, it’s the framed page of the guest book he signed on a return visit in 1948 that is the most intriguing. It simply reads: “*Ernest Hemingway (an old client)*”.

Hemingway spent 7 of his 10 day leave at the Grand Hotel Iles Borromées. While there he spent much of his time playing pool with a “99 year old count”, talking with the barman over a dry martini (Hemingway’s drink of choice back then) and taking boating trips to the small island of Pescatori on Lake Maggiore. All of which were fictionalised in *A Farewell to Arms*.

It’s a strange feeling to sit at the bar in the Hotel Borromées, looking out across the lake and knowing that somewhere in that still water, or in the mountains behind, Hemingway found his inspiration. In a letter to his parents in 1918, Hemingway wrote “I’m up here in Stresa, a little resort on Lake Maggiore. One of the most beautiful Italian lakes.”.

So it seems not much has changed since Hemingway’s time, it is still just as beautiful and still remains a perfect location to relax and enjoy the fresh air of the lakes. The many tiny islands on Lake Maggiore offer some of the most beautiful gardens in Europe and can easily be reached in a matter of minutes by the excellent passenger boats that operate throughout the day.



Grand Hotel Des Iles Borromees Stresa



Stresa. Lake Maggiore

Alternatively, the Lake Maggiore Express train takes you along a scenic coastal route that ventures right into the heart of the Swiss Alps and back in time for a Dry Martini. For a more sober experience, it is worth visiting the Stresa War Museum that has many artefacts relating to the “war in the mountains” and also a poem written by Hemingway to honour the fallen. Hemingway visited Stresa several times during his lifetime and often referred to it as his “home from home.”

Hemingway’s spares writing style and universal themes never failed to captivate the reader. He wrote with an honesty that was sometimes painful to read, but always impossible not to. He pulled no punches and made no apologies for it. Snippets of his own life were so delicately inserted into his novels that it is only in hindsight that we can fully understand what he meant when he described the process of writing as “bleeding into a typewriter.” Unfortunately, the legend that Hemingway himself had helped to create has often threatened to overshadow the great contribution he made to modern literature. By his final years his novels and real life had become so intertwined that even he couldn’t tell them apart.

Ernest Hemingway took his own life in 1961, aged 61.

Source: <http://www.italymagazine.com/featured-story/farewell-arms-hemingways-italy>

More information about *A Farewell To Arms* at https://en.wikipedia.org/wiki/A_Farewell_to_Arms

- Submitted by Richard Stewart



THE IMMIGRANTS

A great woman once said, "The devotion of thought to an honest achievement makes the achievement possible." She also said, "Whatever is your duty to do, you can do without harm to yourself." In other words, no loss can occur by doing your duty. And we all know that all that God expects is for us to perform our duty.

The Italian immigrants of the 1900s came to this great country endowed with these words. It was part of their being. They, in turn, nurtured their children with these principles. Their children were born in the 20's and 30's, and they have carried on these moral guidelines.

Many of these immigrants lived in Santa Clara County, San Mateo County, and where I came from Siskiyou county. These immigrants took jobs in the orchards and vineyards and with the railroads and lumber companies, and they all went on to lead fruitful lives. My mother used to say, "All the children of this generation are good children."

Well, here we are, all the good children. There are not many of us left. But there is a unity amongst all of us. We remember our childhood. We remember our school days, where we ran and played together. We climbed the mountains, picked wildflowers, and sang songs. We love our teachers and our friends.

Where I grew up there was a unity amongst those who grew up under Mt. Shasta. It is a little valley of trains, lumber, and snow. And the best part was always being able to look up at the mountain, which hovered over us. The mountain was part of our lives.

The days of the past and the security that we had, made it possible for us to go on, and prove to the world the principles that were taught to us by our immigrant parents. Our grandchildren will reap the reward of our background, and pass this morality onto each generation. They will always remember, and know that they are special. And when the children of these Italian immigrants gather together, we salute each other, and we honor each other, and our parents. Our parents came from Ellis Island, and taught us to put God and country first.

Dedicated to the immigrants of all countries around the world.

-- Story by Mary Reginato Hudson 🌿

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

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

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

The Italian Language Program Presents **FREE Monthly Italian Films**

**Italian films
with English
subtitles
for all Italian
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• **January 16 /
Benvenuto
Presidente
(Welcome
Mr. President) /
2013**

• **February
21 / Perfetti
Sconosciuti
(Perfect
Strangers) /
2016**

• **March 12 /
Pane e Tulipane
(Bread and
Tulips) / 2000**

Dino Borri / January 12, 2017

Deep roots for a product that Christopher Columbus brought over from Europe to America. Indigenous peoples first prepared it using cornmeal and water.

Polenta is a foodstuff with rustic origins. It is made by mixing cornmeal (which explains why polenta is often called yellow flour) with water and salt in a large pot called a paiolo in Italian or on a cutting board where, if it is sufficiently consistent, it is cut into slices.

The Native Americans

Polenta as we know it dates all the way back to the age of Columbus, when the European explorer returned from America bearing corn, or maize, today widely used for purposes other than nutrition. Prior to that, the plant was unknown in Europe. Columbus informed Europeans that the Native Americans made the dish by adding water to cornmeal and serving it with various sauces, cheeses and fresh meat. Over time Europeans discovered that the plant was easy to grow, especially in Southern Italy. Furthermore, cultivating it was cheap. That explains why it was consumed by the lowest classes, i.e., by farmers and peasants.

A "Poor Man's Dish" in Northern Italy

Polenta can be found throughout Lombardy, Veneto and Friuli, where it is served as a side dish or in place of bread. It can also be served as a main course, in which case it is dressed with thick sauces, game, sausage, milk and codfish, or fried and sliced, or rolled into gnocchi. Polenta shouldn't be seen as deadly for dieting: you can eat your fill without consuming too many calories. The real problem is that it is often served

Digging into (the History of) Polenta



"Polenta can be served as a side dish or in place of bread. It can also be served as a main course, in which case it is dressed with thick sauces, game, sausage, milk and cod fish, or fried and sliced, or rolled into gnocchi."



Remember The Annual
IAHF / Tricarico Club
Polenta Dinner
will be on
January 20, 2018

with heavy sauces and condiments.

Types of Cornmeal for Polenta

There are several kinds of flours with a wide variety of grain-sizes. What kind you use significantly affects the final dish. Cornmeal is most often associated with polenta but can also be used for preparing pies, crepes, pasta and sweets. The various kinds are as follows:

BRAMATA is the classic rustic corn flour. It is hard and coarsely ground. Ideal for polenta. You can tell Bramata apart simply by running your fingers over it. It is the most common type of polenta. Its characteristic yellow color comes from carotenoids.

FIORETTO, though finer than Bramata, is also used for making polenta. It is smoother and less coarse than the latter, and therefore better suited for making side dishes.

FUMETTO is the finest confectionary corn flour produced with innovative milling machinery. Because it is easy to knead, it is used to make pasta,

cake, cookies and other traditional products.

INTEGRALE is cornmeal that has not been sifted but simply underwent an initial milling. Integrale contains all of the outer parts of the grain, i.e., the bran.

Source: <http://www.iitaly.org/magazine/dining-in-out/article/digging-history-polenta>

--Article submitted by Richard Stewart 🐼

By Ben Wedeman, CNN

Updated 7:00 AM ET,
Sun July 30, 2017

Elvo River, Italy (CNN) Dario Zanetti squints into his black plastic pan, tilting it into the sun. There are three tiny yellow specks, and a slightly larger one, the size of a small bread crumb.

"It's a lovely piece," he says with smile.

This English teacher is ankle deep in Italy's Elvo River, just south of the Alps, panning for gold.

"I'm relatively new at this, a freshman," he laughs.

Dario is also studying for his PhD in archaeology, specializing in kitchens in medieval castles. He isn't doing this for the money, though he readily admits he has caught gold fever. Two years ago, as a Christmas present, his mother paid for him to attend a gold-panning course in Germany.

"It's also about the adventure," he tells me. "It's like, you know, being in America in the gold rush period."

Dario is just one of a growing number of people who have joined the Association of Gold Seekers of Biella, this province in northern Italy.

The gold here has washed down from the melting glaciers of the Alps, deposited in the sand along the banks of the Elvo.

33 of the most beautiful places in Italy

This area was once part of a vast Roman gold-mining operation dating back to the second century BC, says Arturo Ramella, who is also the president of the World Goldpanning Association.

The hills just above the Elvo are all man-made, composed of millions of tons of rocks and stones that thousands of local inhabitants separated from the gold-bearing sand. The mine was active, says Ramella, for around two hundred years, and the gold found here helped finance the Roman Republic's conquest of the Iberian Peninsula.

Long gone, however, are the days of forced labor. The atmosphere on this bend of the river is light-hearted, almost picnic-like. The sun is shining, it's warm but not hot and the eight or nine people here to pan for gold spend half their time chatting.

Eight-year-old Giacomo came with his grandmother. He helped her carry the pans full of sand to the river, did some panning himself, and showed me two flakes he had managed to separate from the dark sand.

"It's fun!" he exclaimed with a toothy smile.



The World's Latest Gold Rush is an Italian Affair



His concentration waned as the morning wore on.

"Look at all of those!" he said, pointing to the finger-long sand-colored fish darting between the stones in the shallow water. "I want to catch some and cook them for lunch!" Clearly Giacomo no longer had images of gold nuggets dancing in his head.

Bruno Martini helps run the association in Biella, and he taught me the basics of panning. First you have to figure out where gold is most likely to be found, which is where the river widens out and the heavier gold flakes are deposited in the darker, iron-rich sand. Then you fill your pan with that sand, removing the larger rocks, and take the pan to the river to slowly rotate the pan, letting the lighter particles wash away. Eventually, if you're lucky, you'll have three or four tiny specks of gold.

The province limits daily takings to five grams, or 0.176 of an ounce, but the gold panners say the

chances of finding that much gold even after a full day are slim at best. By my calculations I may have managed to get about \$4 of gold.

Giancarlo Rolando, a 65-year-old pensioner in a straw hat and sleeveless T-shirt, is the group's veteran gold seeker. He's been panning since the 1980s, and recalls that back in the day, he managed to find enough gold to pay for a six-month vacation to the British Virgin Islands.

Since then, however, his earnings have helped pay for occasional car repairs and the odd dinner with a girlfriend.

"It makes a difference because my pension is a bit low," says Giancarlo.

He comes here once or twice a week, and is proud of the tan all that time in the sun has left him. "My friends think I got this at the beach," he quips.

As he sits on the riverbank panning away, he explains the attraction.

"Yes, it can be tiring carrying around buckets of sand, but you hear the sound of the water, there is the sun, the wind, tranquility. If you're tired, you take a nap under a tree. When you're hungry, you eat, and when you're done, you go home. It's not like a job where you're subject to a schedule. You do what you like. You're free."

Gold or no gold, there's no rush here.

Source: <http://www.cnn.com/2017/07/29/europe/italy-gold-rush/index.html>

-- Article submitted by John Romano 🐸

Over the last 20 years, roughly a half-million Italians aged 18 to 39 have moved abroad, especially to more economically dynamic European Union countries such as Germany, France, and the UK.

And those are just the official figures; the actual numbers are probably much higher, possibly more than double. Why are young Italians so eager to leave?

It is not for lack of political representation. Since 2013, the share of Italy's parliament that is under 40 has increased from 7% to 13%. Moreover, Italy now has one of the youngest governments among advanced countries (only France does better). And Prime Minister Matteo Renzi, at age 41, is Italy's youngest prime minister ever.

Nonetheless, young Italians remain deeply dissatisfied with the state of their country and the economic opportunities it can provide. Indeed, despite Renzi's promise to implement reforms aimed at rejuvenating the country's economy and institutions – the platform on which he won power in 2014 – some 90,000 Italians under the age of 40 have since left.

Renzi's message, while skillfully crafted and optimistic, cannot mask the harsh economic reality in Italy today. Most jarring, youth unemployment stands at 39% – one of the highest rates in the EU and well above the bloc's average of 20%. With 26% of people under the age of 30 not in school, employment, or training – the second-highest rate in the EU, behind only Greece – structural youth unemployment will prove difficult to correct.

Even those who have jobs have reasons to be unhappy. According to Eurostat, Italy's young people are among the most dissatisfied with their jobs, with many convinced that the best jobs are reserved for the well connected. And, indeed, corruption still poses a major challenge for Italy; Rome's last two mayors, for example, were forced out of office for malfeasance. In last year's Transparency International's Corruption Perceptions Index, Italy was ranked 61st, trailing all other advanced economies.

Making matters worse, Italy's economy has been stagnant for years. To be sure, it remains the world's eighth-largest economy, with a per capita income of roughly €26,000 (\$29,300) and a relatively high gross savings rate of 18% of GDP. But from 2000 to 2015, real GDP shrank slightly, while real per capita income dropped by 0.5%. The 2012-2014 period was especially difficult, with a deep and prolonged recession resulting in a 2.1% drop in real GDP and 4.3% drop in real per capita income.

Unsurprisingly, for many young people, emigration seems a better option than unemployment or underemployment at home, where they must rely on support from their families. Of course, some end up in precarious or unsatisfactory jobs abroad. But for the most skilled and best qualified, the chances of building a career in their chosen field abroad are significantly higher than in Italy.

Not surprisingly, it is Italy's most qualified who are most likely to



leave. This trend began in the late 1980s, with PhDs and researchers who could not find a place at local universities, which are hierarchically controlled, prone to corruption, and starved of funding. Since then many other professionals, from doctors and health-care practitioners to librarians and software specialists, have joined them.

To some extent, this trend is being offset by immigration, with three newcomers (officially) arriving for every Italian who leaves. For Italy's demographic balance, this influx of foreigners – just over five million people, 8.3% of the population – is a positive development. Not only does Italy have the EU's oldest population after Germany, with 1.5 people over 65 for every one person under 15; its fertility rate, 1.35 children

per woman, is also one of the world's lowest, about on par with Japan.

But the limited supply of higher-skill jobs in Italy, compared to other advanced EU countries, also affects migrant flows. With 30% of foreign workers believing that they are overqualified for the job they perform, Italy is losing its appeal, especially to skilled professionals. As a result, since 2007, the number of immigrants arriving each year has fallen by half, while the number of emigrants has tripled.

Those who remain in Italy – Italian or foreign – tend to be the least skilled. Some 41% of Italy's population has only a basic education, a considerably higher share than in most other European countries (with the exceptions of Portugal, Malta, and Spain). Moreover, 17% of Italy's population leaves education prematurely, and only 22% of young people receive tertiary education.

The good news is that Italy, along with its EU partners, has already committed to improving these education outcomes. The European Commission's Europe 2020 growth strategy – aimed at creating “a smart, sustainable, and inclusive economy” – demands that countries reduce by 2020 the share of early school leavers to below 10% and ensure that at least 40% of people aged 30-34 have completed some form of higher education.

But these goals represent just one feature of an effective strategy for revitalizing Italy's economy and capacity to attract top talent. Italy's government must also fulfill its promise of further improving labor-market flexibility and fighting corruption, including in the form of nepotism. Given the headwinds of a sluggish world economy and the legacy of a long recession, however, reforms will be difficult to implement. At the very least, they will take time.

In the meantime, young Italians will continue to try to build their future elsewhere. Not even a young, buoyant prime minister can persuade them to stay.

Source: <https://www.weforum.org/agenda/2016/04/how-can-italy-reverse-its-brain-drain>

– Article submitted by Richard Stewart

JANUARY

January 11 / Regional Lunch

Joseph Fasano's Calabria @12 noon / IAHF Hall
 Members: \$15; Non-members: \$18
 RSVP at eventsvp@iahfsj.org or call 408-293-7122

January 16 / Italian Movie Night @ the IAHF

Benevenuto Presidente (Welcome Mr. President)
 Members and Students: FREE
 RSVP at eventsvp@iahfsj.org or call 408-293-7122

January 20 / Polenta Dinner

6:00 PM to 9:30
 Members: \$23; Non-members: \$26
 Line Dance instruction by Lucia Clementi
 Menu
 • Antipasti / Seasonal mixed greens salad / Polenta / Sausage / Dessert

January 25 / Cena Fuori

Zanotto's Market
 1421 Foxworthy Ave.
 \$35.00 per person

*Calendar of Events is subject to change**

FEBRUARY

February 21 / Italian Movie Night @ the IAHF

Perfetti Sconosciuti (Perfect Strangers)
 Members and Students: FREE
 RSVP at eventsvp@iahfsj.org or call 408-293-7122

February 22 / Regional Lunch

Region of Lazio @12 noon / IAHF Hall
 Presented by: Zina Russo
 Members: \$15; Non-members: \$18
 RSVP at eventsvp@iahfsj.org or call 408-293-7122

February 27 / New Italian Americans

Lecture by Laura Rubeto, Ph.D, and Joseph Sciorra, Ph.D
 7:00 PM to 9:00 PM / Lecture and discussion
 Members and Non-members \$10; Students: \$5 RSVP at eventsvp@iahfsj.org or call 408-293-7122

MARCH

March 12 / Italian Movie Night @ the IAHF

Pane e Tulipane (Bread and Tulips)
 Members and Students: FREE
 RSVP at eventsvp@iahfsj.org or call 408-293-7122

You can click here to RSVP and to pre-pay at
<http://www.iahfsj.org/#/events/cfvg>

RSVP for all events (unless otherwise noted) by emailing
eventsvp@iahfsj.org or by calling 408-293-7122

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

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

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Contact

Richard Stewart: 408-821-4260
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RISORGIMENTO!

Join us at the Institute for a 10-week exploration of one of the most exciting eras in modern Italian history ~ the unification of Italy that took almost 100 years from the late 18th century, through the Napoleonic Wars, to the crisis of the 1860s, and ultimately to the triumph of the Risorgimento ("the rising again").

Along our way, we will meet a cast of fascinating characters: Garibaldi, Mazzini, Cavour, Verdi, King Vittorio Emanuele, and *stranieri* who entered into the romance and adventure that is modern Italy.

History of Modern Italy: The Risorgimento

Tuesday evenings, Jan 9 ~ Mar 13, 2018

Instructor: William H. Fredlund, Ph.D.

Dr. Fredlund has taught at Stanford University, UCSC-Extension, and the University of Florence, and is one of Silicon Valley's most popular lecturers.

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

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Guidelines for the newsletter must be followed before submitting entries.

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

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Questions?

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

Can't Be Topped:

Neapolitan-Style Pizza Making Wins UNESCO Heritage Status

Tap here for a YouTube
video about the art of the
Neapolitan Pizzaiuolo



A pizza is prepared at a restaurant in downtown Naples. The traditional art of pizza-making was given UNESCO cultural heritage status. | *Andrew Medichini / ASSOCIATED PRESS*

Amy Heldl December 7, 2017 | 6:14 PM ET

When [a UNESCO World Heritage Site](#) comes to mind, perhaps it has the natural splendor of the Great Barrier Reef or the imposing mastery of the Pyramids of Giza. Now one may look no further than the humble pizza for world heritage status. No, not the frozen kind, the old-school kind baked in a wood-fired oven. On Wednesday [Pizzaiuolo](#), the art of Neapolitan pizza-making, was added to [UNESCO's Representative List of the Intangible Cultural Heritage of Humanity](#).

[UNESCO says](#) the designation is meant to safeguard and raise awareness about forms of cultural heritage — often passed down from generation to generation — before they die out. Around three dozen other cultural practices were also added to this year's intangible list, including [Kumbh Mela](#)— an event in India when pilgrims bathe in a sacred river and [Uilleann piping](#)— a type of Irish music played by a particular bagpipe.

As for pizzaiuolo, it is more than a slice of sustenance, it is a form of artistry with a deep history baked right in. Pizzaiuolo “fosters social gatherings and intergenerational exchange” and the “Pizzaiuoli (pizza-makers) are a living link for the communities concerned,” says UNESCO (the United Nations Educational, Scientific and Cultural Organization).

The practice of pizzaiuolo consists of a few stages: first the dough (water, flour, salt and yeast) must be kneaded by fist for at least 15 minutes, then allowed to rest and rise for 12 hours. Next balls or panetti are formed and left to rest some more. Then the dough is stretched and beaten into a circle.

Finally the toppings are added, and the pizza is placed in the oven and rotated with a pizza shovel to ensure uniform baking. Two minutes is all it takes.

The Naples-based [Associazione Verace Pizza Napoletana](#) (True Neapolitan Pizza) will only issue its trademark to restaurants that follow even more [stringent guidelines](#). But the result should be a pizza for the senses with “the flavor of well-baked bread. The slightly acidic flavor of the densely enriched tomatoes, mixed with the characteristic aroma of the oregano, garlic or basil ensures that the pizza, as it comes out from the oven, delivers its characteristic aroma.”

Pepperoni and pineapple lovers are out of luck. The association says only two kinds of pie are authentic: marinara pizza with tomato, oil, oregano and garlic and margarita pizza with the addition of cheese and basil.

Pizzaiuoli can take it to the next level by stretching and tossing the pie in a doughy display of acrobatics at [international competitions](#).

When news of the UNESCO recognition broke in Naples, pizza-makers handed out free slices on the street to celebrate, [according to the BBC](#). Two million people had reportedly signed a petition supporting the pizzaiuolo application.

“After 250 years of waiting, pizza is humanity's heritage, its intangible heritage,” Neapolitan pizza maker Enzo Coccia told the BBC.

Source: <https://www.npr.org/sections/thetwo-way/2017/12/07/569141920/cant-be-topped-neapolitan-style-pizza-making-wins-unesco-heritage-status>

-- Article submitted by John Romano ↵

UNESCO SITES *in Italy*

Tap a photo for information

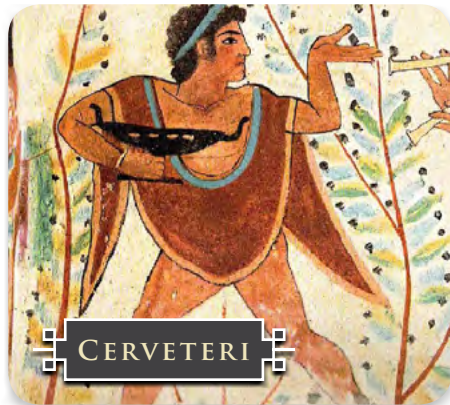
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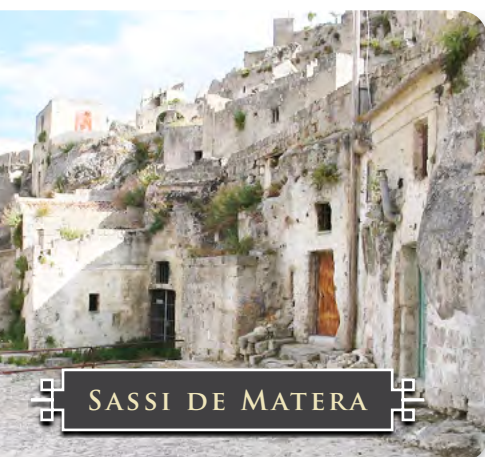
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Professional Experience

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 18 years of sales, marketing and negotiation experience. Rosetta takes pride in providing 100 % quality service to all her clients and has earned an impressive reputation in the real estate community. She is known for her exceptional work ethic, effective communication skills, attention to detail and fierce negotiating experience. With her clients' best interests at heart, Rosetta understands the meaning of commitment and dedication.

Education

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

Professional Philosophy

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

Professional Affiliations

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

Personal Background

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

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

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