

IAHF NEWS

Italian American Heritage Foundation Newsletter • August 2016 • Founded August 5, 1976 • Celebrating 40 Years

RICHARD STEWART | IAHF NEWSLETTER EDITOR-IN-CHIEF

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



PRESIDENT'S MESSAGE

Dear Members of the Italian American Heritage Foundation,

Here we are in August. It's a time of harvest and long days. Tomatoes are ripening, zucchini is growing, and if you haven't yet seen it, we have our own *cucuzza* vine growing right at our main entry on Fourth Street. We already have harvested many of the long zucchini-like vegetables from this single plant. But what August is really famous for is the Italian Family Festa right here in San Jose.

This year our Festa will be held at a new venue. It will take place at History Park San Jose, 1650 Senter Road, in Kelley Park. The planning and commitment to this once-a-year event have been extraordinary. The efforts of volunteers who put this event together, as well as the financial contributions of our wonderful donors are sincerely appreciated. All these talents and energies are going to make this one of the best events ever.

If you haven't yet been to History Park San Jose, you're in for an exceptional surprise. History Park has the feel of a small northern California city, much like what one would imagine San Jose was like a long time ago. There are streets, shops, houses and places of business. There is a park area with many shade trees and roses that are still flowering. In Italian we would call this, "carattiristica," or "with character."

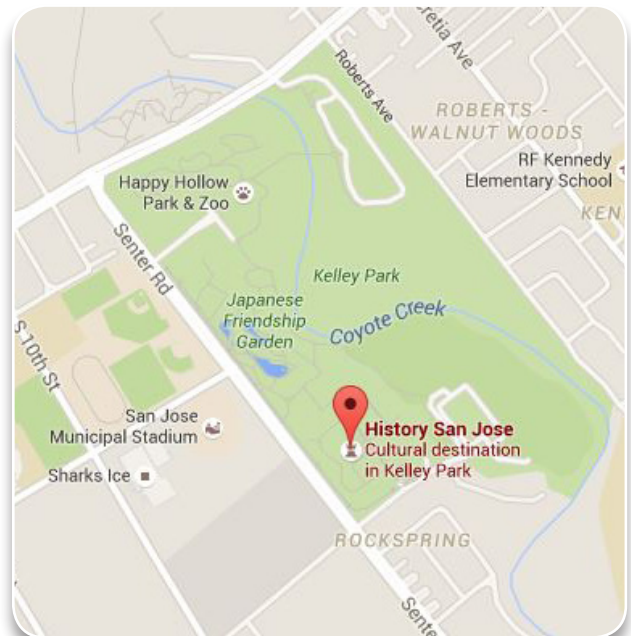
There will be so much to see and to do at our Festa. *Non vedo l'ora*; I can't wait. In addition to the live music, dancing, cultural displays, bocce ball, grape stomp, food vendors, and arts and crafts, there will be the attractions of the History Park itself. The park has many replicas and even authentic buildings of the History Park itself. There is replica of A.P. Giannini's "Bank of Italy". Giannini revolutionized the banking industry by providing loans and banking to the common people. He helped finance the Golden Gate Bridge in the midst of the Great Depression and also helped finance many Hollywood films.

There is also a replica of the great light tower that was meant to light up all of downtown San Jose. The original "Electric Light Tower" was built in 1881. It stood a massive 237 feet high, right at the intersection of Santa Clara Street and Market Street. Although it didn't achieve the goal of "turning night into daylight," it became a nationally known landmark. The idea of lighting all of downtown San Jose with a single beacon of light thrills the imagination.

In addition, the park has an old service station and many museums. Come and bring your family and friends. This year's Festa promises to be the best ever. I am excited about our new venue and I know you will be pleased and proud to be a part of this great event.

Ci vediamo,

David Perzinski / President, Italian American Heritage Foundation



Tap Here for the Italian Family Festa website / <http://www.italianfamilyfestasj.org>

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Member SPOTLIGHT

Join the Membership Committee

We are looking for members to help us grow our membership, chair our special member events and generally assist in our outreach to all our members. If you're interested contact Lucia Clementi at membership@iahfsj.org or call the office at 408-293-7122. 🌿

Benvenuti New Members as of July 2016

- | | | |
|---|---|--|
| 🌿 Peter J Allen (Aiello) II - Individual | 🌿 Ruby Domino - Patron | 🌿 Scott and Kerri Mesa - Family |
| 🌿 Pasquale Antonio Anastasi & Sofia R Anastasi - Business | 🌿 Dianna Ferrera - Comp | 🌿 Gary and Contessa Messiana - Patron |
| 🌿 Joelle Arpan & Michael Orlando - Family | 🌿 Gino Fortino - Family | 🌿 Adrian Nestor - Individual |
| 🌿 Frank and Diane Beitz - Family | 🌿 Ebe Frasse - Individual | 🌿 Lou Pambianco - Individual |
| 🌿 Matt and Sue Cadile - Family | 🌿 Samantha and Joshua Glincher - Family | 🌿 Gerald and Marina Patzner - Family |
| 🌿 Denise Cardona - Individual | 🌿 Claudia and Thomas Gray - Family | 🌿 Joseph Piazza - Patron |
| 🌿 Lori Carelli-Terry - Individual | 🌿 Lena Hamby - Individual | 🌿 Marie and Basil Romero - Family |
| 🌿 Anna and David Carrubba Morrison - Family | 🌿 Rod & Lynne Johnson - Family | 🌿 Melinda and Dennis Serles - Family |
| 🌿 Sarah Chaffin - Family | 🌿 Jon and Gayle Kanter - Family | 🌿 Martin and Beatriz Serovpeyan - Family |
| 🌿 Jane Derosa & Giabor Szoboszlai - Family | 🌿 Rosino LeGan - Student | 🌿 Joe and Josie Taddeo - Family |
| 🌿 Angela Di Berardino - Individual | 🌿 Lorraine Lucivero - Individual | 🌿 George and Myrlen Taddie - Business |
| | 🌿 Bianca Lupo - Individual | 🌿 Salome Woodward - Individual |
| | 🌿 Art Maggio & Pam - Family | 🌿 Ted and Marie-Rose Zsutty - Family |
| | 🌿 Holly McCurry - Individual | |

Grazie 2016 Patron Members

- | | | | |
|---|-------------------------------------|-------------------------------------|-------------------------------|
| 🌿 Neno Aiello | 🌿 Al & Kathy Di Francesco | 🌿 Kenneth Low | 🌿 Dr. Robert A. Quint |
| 🌿 Sal & Maeve Alini | 🌿 Melvin & Anna Di Salvo | 🌿 Bill McCraw & Janet Muscio | 🌿 Paolo Romano |
| 🌿 Joyce Allegro & Jerry Sheridan | 🌿 Ralph Di Tullio | 🌿 Gary & Contessa Messiana | 🌿 Connie & Joe Rotolo |
| 🌿 The Villages Italian Club - Susan Baciagalupi | 🌿 Phil & Jennifer DiNapoli | 🌿 Dan & Eva Miranda | 🌿 Joanne & Gene Sanfilippo |
| 🌿 Linda & Bob Binkley | 🌿 Ruby Domino | 🌿 Bobby & Ruth Moorhatch | 🌿 Jim Sanfilippo |
| 🌿 Drs. Peter & Cheri Binkley | 🌿 Randolph Ferretti-Hoyle | 🌿 Rebecca Morici & Tony Morici | 🌿 Joanne E. Sanfilippo |
| 🌿 JoAnn & Roger Bjornstad | 🌿 Ben & Christine Foster | 🌿 Ann & James Myers | 🌿 John & Marj Scandizzo |
| 🌿 Ken Borelli | 🌿 Pete & Marge Gaudio | 🌿 Olga & Anthony Nespole | 🌿 Virginia Sincich |
| 🌿 Elaine Bruni | 🌿 Verdell Ghiorso | 🌿 Elizabeth Novelo & Chris D'Angelo | 🌿 Paul & Mary Stabile |
| 🌿 Sal & Denise Campagna | 🌿 Louise Gliozzo | 🌿 Pam & Steve Lyons | 🌿 Corinne Tomeo |
| 🌿 Bob & Shirley Cancellieri | 🌿 Maria Gloria | 🌿 Marge Papp | 🌿 Bruce, Jodi & Keeley Unger |
| 🌿 Dr. Tony & Clare Cedolini | 🌿 Rita Horiguchi | 🌿 Vera & Jack Pedretti | 🌿 John & Marge Valente |
| 🌿 Mike Console | 🌿 Jim & Janice Jones | 🌿 Dave Perzinski & Lucia Clementi | 🌿 Diana & Al Vallorz |
| 🌿 Rose Crimi | 🌿 Mark Lazzarini & Jeanne Lazzarini | 🌿 Kevin & Aurelia Pezzaniti | 🌿 Karen Vanderpan & John Dods |
| 🌿 Gwen & Rich Daulton | 🌿 Constance LoBue-Scarpelli | 🌿 The Piazza Family | 🌿 William Venuti |
| 🌿 Joe & Cathy De Maria | 🌿 Cleo Logan | 🌿 Jackie Pighini | 🌿 Angela Williams |
| 🌿 Frank De Turris | 🌿 Kathy & Larry Lohman | | 🌿 Tony Zerbo |
| | 🌿 Larry & Diane Lovaglia | | 🌿 Guglielmo Family Winery |

2016 Business Members

- | | | |
|--|--|--|
| 🌿 <u>Anastasi Law Group</u> | 🌿 <u>Charles Gagliasso Trucking, Inc</u> | 🌿 <u>Hillview Packing Company, Inc</u> |
| 🌿 <u>DiNapoli Specialty Food</u> | 🌿 <u>Gioia Company</u> | 🌿 <u>Tri-Star Inspection Services</u> |

**NEW
LOCATION**

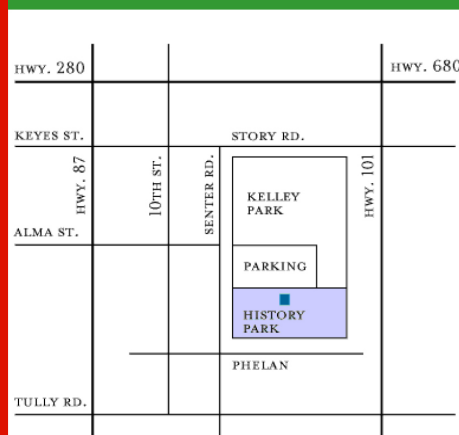
**AUGUST
27 & 28**

**Sat 11 - 8
Sun 11 - 6**

**History Park
San Jose**



**FOOD, FUN & FESTIVITIES
FREE
ADMISSION**



MORE INFORMATION

www.italianfamilyfestasj.org

Nancy Morreale

408-368-9094

info@italianfamilyfestasj.org

SATURDAY AUGUST 27

Italiano Villaggio Culturale - Cultural Stage sponsored by Safeway

12:30 p.m. World Premier of the Documentary Film, "POMODORO" by local filmmaker Michael LoVaglia

1:30 p.m. The Italian American Gardens Project with Mary Menniti, Director

2:30 p.m. CUCINA BAMBINI, for the young and young at heart, parents who want to encourage their children in the culinary arts

3:30 p.m. Demystifying Pizza! Al Vellor, Tony and Alba's Pizzeria, today there are about 25 to 30 different styles! Learn more!

4:30 p.m. "POMODORO", A REPEAT SHOWING and meeting with film director and producer Michael LoVaglia

SUNDAY AUGUST 28

Italiano Villaggio Culturale - Cultural Stage sponsored by Safeway

12:00 p.m. A final showing of POMODORO with Michael LoVaglia

1:00 p.m. Growing your Italian Garden and Q/A clinic, with gardeners from the Emma Pruesh Park urban gardeners

2:00 p.m. Connecting the dots, a very special presentation, A Journey of Discovery, by Madeline Damiano

3:00 p.m. **HAPPY BIRTHDAY IAHF!** panel discussion with presidents of several Italian American organizations

SATURDAY AUGUST 27

Roma Stage

11:00 a.m. Opening Ceremonies

12:30 p.m. The Fratello Marionettes

1:30 p.m. Wally's Swing World

4:00 p.m. Tom Torriglia

6:00 p.m. ANCORA!

SUNDAY AUGUST 28

Roma Stage

12:30 p.m. The Fratello Marionettes

1:30 p.m. Wally's Swing World

4:00 p.m. Tom Torriglia

6:00 p.m. ANCORA!

OTHER THINGS TO DO:

- Bocce and Bambino Bocce - fun for everyone
- Grape Stomp - one stomp each day, join in or watch and cheer
- Wine Tasting - sip wine and relax with a variety of local wineries
- Italiano Villaggio Culturale - family tributes, Italian lace maker exhibit, the Trabia Sicily Connection, The National Italian American Garden Project, meet the authors, a special video produced by our own IAHF Italian language students, exploring the Arbëreshë Connection, TEATRINO DI BAMBINI a mini children's stage featuring storytelling, songs and events.

*{ schedule subject to change
for more information go to
Italianfamilyfestasj.org }*



Please click here for more information



Buon Anniversario!

CELEBRATING OUR PAST
BRIDGING OUR FUTURE



Save The Date: Saturday, November 5, 2016 🌸 6 PM to 11 PM



All Members are invited to this special Gala Event to celebrate the 40th Anniversary of the IAHF and to honor the Founders of this illustrious institution.

Our pre-program jazz music along with our cocktail hour will certainly get into a celebrative spirit.

We will follow with a keynote speaker (very short speech... promise), a four course *alla Italiana* seated dinner served by a notable Italian restaurant, with wine, dessert and espresso.

Pleasant dancing music will be certain to top off this historic evening.

All of this is included in the price of the ticket. Price and ticket purchase will be available on the IAHF website by the first week of August. We are limited to 300 seats so be ready as we want our members to get priority seating.

To make sure this an elegant and memorable event we need your involvement.

How can you help?

- Make sure to **Save The Date**
- Spread the word; make sure you bring along some young Italian Americans to help us bridge to the future
- Buy a table of 8 early and get best table position
- Donate toward decorations and centerpieces
- Donate toward the musical entertainment
- Can you find a sponsor who would like to sponsor any of the above?
- If you can help with any of the above, contact Carlo Severo at carlo.severo@iahfsj.org



Buon Anniversario, Happy 40th IAHF!

Cena Fuori @



Marcie (left) and Vincenzo Pezzella (right) with Ken Borelli (center)

Forty members of the IAHF joined together for a delightful dinner at Pezzelle's Villa Napoli. Once again the dinner was arranged by Ken Borelli who organized the evening with the restaurant co-owners, Marcie and Vincenzo Pezzella, and they certainly did not disappoint.

Pezzelle's Villa Napoli is situated on the corner of Mary and El Camino Real in Sunnyvale. This amazing place has been a popular dining spot since the 50's... a crowd-pleaser on many levels.

To begin, there is a large and convenient parking lot and the restaurant itself is a lovely stucco building in the early California style. It is beautifully decorated with large framed posters from Italy advertising food and wine. Diners have a choice of tables or booths. Our evening was terrific. The owners and waiters were delightfully attentive to our group. We had our choice of baked rigatoni, mahi-mahi or chicken marsala, all delightfully prepared and served with fresh garden green beans perfectly prepared. The

salad was tasty and the bread was fresh and warm. Dessert was a light and refreshing chocolate-strawberry mousse topped with a mound of whipped cream. Beautiful to see and delicious to eat! It was a treat also to meet Ralph, the tall handsome chef who prepared such a lovely meal for us.

A charming closure to the meal came when co-owner, Marcie, delighted us by singing "Ciao, Ciao Bambina" ...absolutely lovely.

Next month we will be at Sorelle. Be sure to make your reservation and please be sure to let us know if you decide

not to come because we always hold a waiting list. In August we will not have Cena Fuori. but we can still all eat together at the Italian Family Festa!

-- Article Written by Linda Binkley | Photos by Denise Vaccaro



Ken and The Chef



Victor and Denise Vaccaro

IAHF BOARD OF DIRECTORS 2016

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
- Frank De Turreis - Chief Financial Officer / Treasurer
- Corinne Tomeo - Corporate Secretary

IAHF DIRECTORS AT LARGE

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



Upcoming Election of

IAHF Board of Directors

Save The Date for the IAHF Annual Membership Dinner on Thursday, October 20, 2016.

Election of Directors on the Agenda!

If you are interested in serving on the 2017 Board of Directors, you may obtain an application form by contacting the office and completing the application form by deadline date of September 13, 2016. At this time, we do not know the number of openings that may be available at the end of this year.

Here are a few notes quoted from our bylaws with reference to Article V, Directors:


Section 1. There shall be fifteen (15) directors, including the President.

Section 2 – Adult members in good standing for (6) six months prior to the beginning of their term shall be eligible

to hold the position of director. Only one person from the immediate family may serve on the Board at the same time.

Section 4. Terms – Each director shall be elected to a two (2) year term of office. Elected directors shall take office on the first day of the following January. There shall be no limitations on the number of terms a director may serve, however, consecutive terms shall be limited to three (3).

Board of Directors meetings are usually held once a month, date and time to be announced at the beginning of the new year.

If you have further questions, feel free to contact Marge Valente, Chair of Nominating/Election Committee for 2016. You may obtain her email address and/or home phone number at the IAHF office. Completed application forms should be directed to Marge Valente, c/o IAHF, 425 No. 4th Street, San Jose, CA 95112 



DATES
June 11 – August 14, 2016

RECEPTION
Friday, June 10, 2016, from 6:00-8:00 p.m.

VISITING INFO ►

David Ligare: California Classicist

Classicism, that is the Humanistic art that originated in ancient Greece, which was subsequently embraced by Rome, would continue to find expression throughout later ages, including Renaissance Italy and Neoclassical France. It has again, in the 20th and 21st Centuries, found great practitioners in artists seeking to explore and express the ideals of humanity.

So it is with David Ligare, one of the most celebrated contemporary Neoclassical artists of our day. Classical structures and landscapes set the scenes for modern idealizations, figures channeling the ancient depictions of gods and goddesses, scholars and peasants, and the philosophies that ties us all together. David Ligare: California Classicist is a feast for the eyes and for the mind. It is history made new, and humanity made whole.

David Ligare: California Classicist was organized by the Crocker Art Museum, Sacramento, California.

Image: Penelope, 1980 Oil on canvas 40 x 48 inches Crocker Art Museum, promised gift of the Artist and Gary Smith

IAHF *Library* NEWS

The IAHF library is much more than just books

Artichoke Frittata

Recipe by Tony Tasca

Frittatas are very popular in Italy, Spain, and France. They take little time to make and they provide nutritious and savory antipasti or snacks. I make one every couple days and leave it on the kitchen table for guests to munch when they come over. The one with fresh artichokes is my favorite, but I also make frittatas with asparagus, potatoes (for Tortilla Española), or mushrooms.

Ingredients Makes 6 servings

6-large	Fresh eggs
½-cup	Fresh mint – julienned
1/2-cup	Freshly made breadcrumbs
¼-cup	Milk
1/2-cup	Grated Parmesan
15-small	Fresh artichokes
¼-tsp	Garlic powder
¼-tsp	Salt
1-pinch	Ground black pepper
1-small	Lemon or lime
2-tbsp.	Extra virgin olive oil
2-cups	Water

Preparation

1. In a bowl squeeze the lemon or lime, and add 2 cups of cold water.
2. Clean the artichokes by removing the tough outer leaves, quarter them, and place in the bowl with acidulous water (item 1 above) to prevent them from turning black.
3. Crack the eggs in a mixing bowl and mix them well with a whisk.
4. Add the breadcrumbs, cheese, salt, pepper, milk, and mint, and mix well.
5. In a non-stick pan, heat oil over medium-hot.
6. Drain the artichokes and pat them dry. Add to the hot oil.
7. Sauté until browned (not burned) all around for about 10 minutes, mixing often.
8. Lower heat to medium, and add egg mixture and cook for about 5 minutes
9. Meanwhile heat up your broiler to 500 degrees in the oven.
10. Place the sauté pan about 5-6 inches below broiler and cook for 5 minutes or until a golden crust is formed.
11. Remove from oven and flip on a large plate.
12. Serve warm or at room temperature.



First Part of Colosseum Renovation Announced




The end of the first phase of renovation of Rome's Colosseum has been announced with the restoration of the exterior of the gladiators' arena. The world-famous monument built in the Italian capital between 79-80 AD has been undergoing a 25-million-euro renovation since 2013, funded by Della Valle's shoe giant Tod's.

The second phase of the renovation, also funded by Della Valle, will concern the Hypogeum (underground) area of

the Colosseum and the work to give the Colosseum a floor so that its interior regains the original appearance should be completed by 2018.

It is currently not possible to walk around the middle of the Colosseum as its network of underground tunnels and pits is exposed.

L'Italo-Americano Staff | July 01, 2016 | News by ANSA

-- Article Submitted by Linda Binkley 



ROME — The Colosseum has emerged more imposing than ever after its most extensive restoration, a multimillion-euro cleaning to remove a dreary, undignified patina of soot and grime from the ancient arena, which has been assailed for decades by pollution in traffic-clogged Rome.

Footing the bill is shoe-and-luxury goods maker Tod's. In an act of modern-day cultural patronage, company founder Diego Della Valle responded to a government call to the private sector to help Italy's chronically anemic coffers to care for its immense art and archaeological treasures.

And buoyed by the brighter look of the Colosseum's restoration, which was officially unveiled on Friday, Italy's culture minister, Dario Franceschini, announced that 18 million euros (\$20 million) have been found to replace, by the end of 2018, the arena's long vanished floor with one that could support modern-day entertainment, although monument-rocking rock concerts have been ruled out.

The stage would be used for "cultural events of the highest level," Franceschini said.

The first stage of the Colosseum's restoration consisted essentially of gently removing pollution's ravages on the exterior of the monument, which dates from the 1st century, with water misters and brushes wielded by hand. The monument stayed open to tourists during the nearly 3-year-long restoration of the outside, with scaffolding covering only one section at a time.

continued >>>



The exterior cleaning cost some 6.5 million euros (\$7.2 million). Tod's is paying 25 million euros for the entire project, whose next steps include constructing a visitors' center with a cafeteria and shoring up the bottom, where gladiators prepped, and wild beasts and scenery were kept for spectacles for the ancient Roman masses. Della Valle received effusive thanks Friday from Italy's Premier Matteo Renzi. Companies ranging from Italian fashion houses to a mattress manufacturer to a Japanese textile maker have paid for restorations including the Trevi Fountain, the Spanish Steps and Rome's own Pyramid.

Culture Minister Dario Franceschini pointed out that the shoe magnate was especially generous, since Della Valle offered the funds before a new Italian law took effect, in late 2014, giving modern-day versions of Medici princes of the arts huge tax breaks. Under that new strategy, more than 100 million euros (\$112 million) have been donated, Franceschini said.

Architect Gisella Capponi, who directed the restoration, says the cleaning allows the Colosseum's creamy hues of travertine stone to be appreciated again. "The coloration highlights the monument" while the dirt and grime "gave an image of being more a ruin than it really is," she said.

Indeed, the stone had been so blackened that the Colosseum almost seemed to fade into the background for Romans who passed it daily on their commutes.

But now "the effect is one of surprise," Colosseum director Rossella Rea told The Associated Press.

Besides Della Valle's generosity, the Colosseum benefited from a city ordinance forbidding private cars on the nearby boulevard, which flanks Roman and Imperial Forums. Taxis and buses, but not private cars, are allowed on weekdays. On weekends, only pedestrians and cyclists can use the boulevards.

Shopkeepers and other businesses in the area have complained bitterly about the traffic ban but Rea is unrepentant about the need to protect the arena, a UNESCO World Heritage site that is considered Italy's most famous icon.

"If the heavy traffic, which did the damage, returns, all you'll need is three, four years" to coat the Colosseum again in soot," she said.

Otherwise, to keep its clean look, all the monument will need in the next years is an annual checkup, with workers going up in cherry-pickers to remove weeds that sprout in the stone's spaces.

Shoring up the ancient walls and arches of the bottom level could also help fulfill the

dream of those who want to see the ancient arena regain new glory as a contemporary entertainment venue.

But first, architects and engineers must determine that 2,000-year-old foundations are sturdy enough to support a new stage. And drainage – which still exploits ancient Roman pipes – must be upgraded and thoroughly cleaned.

A cultural ministry architect, Pia Petrangeli, who oversees sponsorship procedures, says the Colosseum is structurally sound.

"This monument has foundations 15 meters (50 feet)" down, Petrangeli said.

Each year, some 5 million to 6 million tourists traipse through the first two tiers of Italy's most visited monument. "It was built to be an arena for shows," Petrangeli said. "It held many more people than it does today."

Stressing the entwined relationship, especially in Italy, between culture and the economy was the arena's current champion, Della Valle.

Yet, despite the economic payback to Italy from tourism, governments over the decades have been skimpy on funds for the culture ministry.

Article written by Frances D'Emilio,
Associated Press | July 01, 2016 - 1:40 PM

- Article Submitted by Richard Stewart 



As a twelve-year-old boy, I was sent by my parents to Tyndaris to attend school. I lived there for two years, save time off for holidays. After two years I chose to go to a public school in Cefalu'. The dioceses operated the junior high school in Tyndaris for a select group of kids. The school was known for its superior academic program.

They were two marvelous years punctuated by great academic strides and memorable spiritual reflections. You might say that it was during these two years that I discovered who I was as a person as well as to what I wanted to become later in life.

Two of my classmates still live close-by. Carmelo, now a retired traffic controller, operates a curio shop and has taken up painting. The other, Giovanni, is a Vicario, a sort of number 2 for the dioceses. I have lost track of my other classmates.

Visiting Tyndaris, for me, means revisiting my formative years, years when everything was an adventure and where everything was a discovery. I consider this period in my life as my truly formative years.

Now I visit Tyndaris every time I visit Sicily. I love to take friends and colleagues from America to visit it. This past trip I was accompanied there by a dear couple from Los Altos and a friend from Montecito who is touring Europe.

Sicily's Archeology

There are more ancient Greek ruins in Sicily than in the whole of Greece. Colonized by seafaring Greeks some 2,800 years ago, Sicily became a powerful commercial and military outpost. Greek writers referred to Sicily and Southern Italy as Magna Grecia (Greater Greece). The Romans, who expanded and modified some of the structures, replaced Greek rule over the island.

Most tourists visiting Sicily are familiar with the impressive traces of a long gone Greco-Roman presence in Syracuse, Agrigento, Taormina, Selinunte, and Segesta. But there are many other interesting findings, often ignored by visitors. Tyndaris is such a place! Other noteworthy ruins can be found near Termini Imerese (thermal springs), Cefalu' (Temple of

Diana), Tusa (City of Halesa), and Piazza Armerina (Imperial Villa), to name few. Of all the Greek ruins, Taormina and Tyndaris are the most scenic.

Geography

Tyndaris is now a small town with less than 50 souls in the Patti municipality, province of Messina, between Barcellona del Gotto and Cefalu', on the Tyrrhenian's North littoral. It is perched on a bold and lofty promontory, about 600 feet above sea level, extending toward the sea. It is also well known for the Sanctuary of the Black Madonna.

From Tyndaris the visitor can admire the Aeolian Islands, the Bay of Milazzo, and the many small towns that dot the coastline. Except for the locals, visitors are not permitted to drive up to the hilltop. They must park their car and take the shuttle up.

History

Greeks founded Tyndaris in 395 BC. The colonists gave it its name in honor of their divinities or Dioscuri. At one time the population reached 5,000 inhabitants. The city was allied with Syracuse and took part in many conflicts between rival cities.

Carthaginians took control of the city prior to the First Punic War. The Second Punic War was fought in the Bay of Milazzo. In 254 BC Tyndaris managed to expel the Carthaginians and joined the Roman alliance.

The famous Roman writer and orator Cicero called Tyndaris nobilissima civitas, in recognition of the inhabitants' zeal and loyalty to the Romans. He successfully defended Tyndaris in front of the Roman Senate on a tax dispute.

We learn from Pliny, the Roman historian, that Tyndaris was destroyed after a violent earthquake. Part of the hill apparently went down during this cataclysmic event taking a portion of the city down to the sea. The outer walls on the opposite side can still be seen. The city center ruins and its museum are open to the public.

continued >>>



Tyndaris Now

Tyndaris' considerable ruins are well preserved and open to the public. Every year classical Greek plays are presented in the old theatre. The gymnasium with its huge arches and some Roman tombs are well kept. Portions of the market and the adjacent housing give the visitor an insight as to how people lived way back 2,000 plus years ago. The local museum displays several sculptures, amphoras, vases, coins, and architectural decorations.

Tyndaris is home to the Sanctuary of the Black Madonna. Legend has it that the wooden Byzantine statue was smuggled out of Constantinople in the 8th or 9th century. Following a storm, the sailors offloaded the statue on the seashore. Recovered by local fishermen, the statue was taken to the hilltop where a tiny church was built.

Another legend tells us that the lagoon below was created after a pilgrim who came to see the Black Madonna refused to pray to the Madonna because she was black. The woman accidentally dropped her baby down the sheared mountain and the Madonna made the land rise to save the baby. The sands of Marinello have taken the shape of the profile of the Madonna. At the feet of the Black Madonna stands the Latin inscription: *Nigra Sum Sed Formosa* (Black I am, but Beautiful).

Millions of pilgrims visit the Sanctuary every year in search of spiritual and emotional comfort. The Madonna is reputed to have performed many miracles. The statue is taken often around the island in procession.

When I lived in Tyndaris, the chapel housing the statue of the Black Madonna was tiny. No more than 100 folks could attend mass at any given time. Since I left Sicily some 60 years ago, a much larger church has been built in front of the little chapel. Tourists and younger people do not know that this miniscule chapel still exists. I visit it every time I get the opportunity. It

reminds me of my two years boarding in the nearby dormitories and eating at the communal refractory.

Many well-known writers such as Quasimodo and Camilleri visit Tyndaris, attracted by its beauty, its constant breeze, and unspoiled surroundings. Quasimodo wrote the well-known poem *Vento a Tindari* (Wind in Tyndaris) during one of his visits. A copy of the poem is immortalized in marble and can be admired in front of the entrance to the museum.

There is a small hotel with a spectacular view of the sea and the Aeolians. In addition, there are several B&Bs offering modern accommodations. The hotel has a restaurant.

The road from the main square to the Greek ruins is surrounded by a multitude of curio shops selling religious artifacts, souvenirs, and local specialties.

Below, in the hamlet of Locanda there is an inn and restaurant, the Locandina, operated by the third generation owner. I still remember the owner's grandfather. I have eaten there on several occasions and found the food and its preparation to be world-class.

On your next trip to Sicily, put Tyndaris on your bucket list. You will surely enjoy your visit and be edified by it.

-- Article Written by Tony Tasca 



Our June and July *Delicious Cooking Classes*



Photos by Lucia Clementi

Since our last newsletter issue, we've had two fabulous cooking classes. Zina Russo taught a tagliatelle and fettuccine making class in June. In July, Ken taught a swiss chard pie making class. Both classes offered not only the art of cooking but we had the opportunity to make friends and have fun in the process. Our upcoming classes for the rest of the year are as follows:

- Crespeddi (Fried Bread Dough, plain or with anchovies) – August 4, 2016 - Instructor - Carlo Severo - \$25.00
- Mama Tanina's Homemade Polpette (meatballs) – September 1, 2016 - Instructor – Lucia Clementi - \$25.00
- Sausage Making – October 1, 2016 – Instructor – Joseph Fasano - \$30.00
- Assorted Biscotti for the Holidays – November 3, 2016 - \$25.00

If you're interested in taking our classes, you can enroll online at www.iahfsj.org or call the IAHF at 408-293-7122.



Photos by Denise Vaccaro



IAHF Administrative Assistant Needed

To perform a wide variety of clerical and administrative duties in support of day to day operations, including hall rental sales. Computer skills necessary. Spanish a plus.

Hours are: M-Th: 1-5 PM; F: 1-6:30 PM.

Contact 408-293-7122. Please send resume to IAHF at iahfsj@iahfsj.org.

Finding Your Roots



Exploring a Rich Italian Heritage

Cheryl Gandolfo Maddox, a descendant of one of Tuolumne's pioneer families, shared her family's story with me. One thought that proudly ran through her conversation: "He came with absolutely nothing but the clothes on his back, and look what he accomplished with plain, old-fashioned hard work."

The Sonora woman, whose abiding interests are history and her family – especially her grandchildren – was speaking about her grandfather's uncle, Giovanni Rocca, born in Italy in 1845. John, as he became known, arrived in California in 1859 at age 14 after immigrating to the U.S.

He was far from alone. By the 20th century, the Italians were among the largest European immigrant group in the mines. In 1850, there were 3,679 Italians in America, according to the U.S. Census. A half-century later, more than 470,000 Italians had arrived – many of them in the Mother Lode. By 1870, 25 percent of California's Italian population lived in Amador, Calaveras and Tuolumne counties.

After settling in Jamestown, John Rocca progressed from being a clerk for his uncle, J. Lartora, to becoming a successful gold miner. His business acumen kicked in, and his land holdings grew to include seven business buildings in downtown Jamestown. A county supervisor and road overseer, he married Anna Sturla, who bore him six children. After her death, he married Margaret Gianelli, with whom he had 13 more.

A common thread runs through his and other Italian immigrants' stories: They came with nothing and built their successes on hard work. Startup money was unavailable – and never expected. Lured by California's gold, they left a legacy still obvious today on our foothill maps, places like Italian Bar, Italian Camp and Italian Diggings.

Would you like to learn more about your own Italian heritage? Start online at the familysearch.org home page. Click on Continental Europe, then click on Italy on the next screen. Here you'll be able to view 134 collections of records and photos. It helps to know a little Italian and your family's place of origin.

Next, look at immigration records on ancestry.com, which you can access free at the Family History Center at Sonora's Church of Jesus Christ of Latter-day Saints, 19481 Hillsdale Drive.

The Sacramento Italian Cultural Society has an informative article about the Italian migration online at italiancenter.net/goldcountry. And Carolyn Fregulia's book, *Italians of the Gold Country*, includes a wealth of information and photos for those researching heritage.

And a rich heritage it is. Many immigrants turned from mining to market gardening, farming and ranching. Italian gardens were numerous.

Among the most well-known were those at Mokelumne Hill and the Pa-ta-ta Ranch at Bald Mountain, Amador County, started in 1862 by six young miners and referred to as Little Genoa.

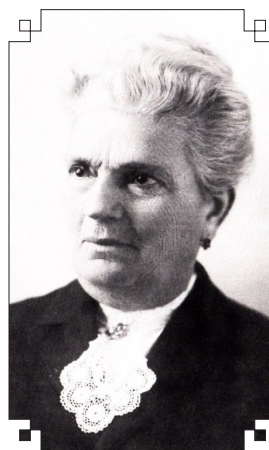
Others included the Podesta Gardens in Columbia, Palemone Gardens in Tuolumne and the Valponi and Cavalero Gardens in Sonora.

Some of the Italian pioneer merchants were Luigi Costa in Calaveritas, Louis Trabucco in Hornitos, Agostino Chichizola in Jackson and Nicolas Pendola in Angels Camp.

One woman who came to Sonora from Genoa at age 16 was Olivia Elena Antonini, who later married Gerolamo Roller. Widowed with

11 children, she became a successful businesswoman with several cattle ranches and mining interests. And in the late 1880s, she established the Hotel Calaveras. Wow! Olivia, you are an inspiration!

And don't forget the wine industry: Italians planted so many of the vineyards for which California today is famous. The D'Agostinis, the Deavers, the Cuneos and the Cavagneros are just a few of these pioneers.



To end on a sweet note, consider

Domenico Ghirardelli, born in Rapallo, Italy in 1817, and apprenticed to a candy maker. At age 20 he immigrated to Peru and then, lured by California's gold, came to the Mother Lode.

He opened a store in Hornitos, Mariposa County but later moved his business to San Francisco. The Mariposa ruins still stand, bought by the company Domenico founded.

Mmmm, Ghirardelli chocolate. What a lovely Italian legacy. Until next time, good luck with your research.

Article Written by Isabelle MacLean Drown | June 15, 2014

Genealogy expert Isabelle Drown lives in Sonora. Email her at roots@seniorfan.com.

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<http://seniorfan.com/2014/06/finding-your-roots-exploring-a-rich-italian-heritage/>

-- Article Submitted by Richard Stewart 

A black and white engraving of four men in 19th-century attire. From left to right: a man in a dark coat and hat with arms crossed; a man in a light coat and hat with a beard; a man in a dark coat and hat with hands in pockets; and a woman in a light dress and hat. The man in the center is the largest figure.

This marvelous fabric had been manufactured in the textile town of Chieri in the vicinity of Turin since the 15th century. Later, but in the same century, the fabric was also manufactured in Nîmes, France and French began an export business to Genoa which popularized the French name of “Blue di

-- Article by Linda Binkley



-- Article Submitted by Linda Binkley

ITALY: *Regions & Capitols*



Region	Capital
Abruzzo	L'Aquila
Basilicata	Potenza
Calabria	Catanzaro
Campania	Naples
Emilia-Romagna	Bologna
Friuli-Venezia Giulia	Trieste
Lazio	Rome
Liguria	Genoa
Lombardy	Milan
Marche	Ancona
Molise	Campobasso
Piedmont	Turin
Puglia	Bari
Sardinia	Cagliari
Sicily	Palermo
Tuscany	Florence
Trentino-Alto Adige	Trento
Umbria	Perugia
Valle d'Aosta	Aosta
Veneto	Venice



Fellow travelers and lovers of Italy, you can see on this chart a summary of Italian regions listed alphabetically and their capitals. Italy is divided in to regions much as the United States is divided in to states, each with its own capital. Each capital functions as a center of governance for the region.

Like in America, however, many laws and permits are federal and must be referred to Rome, the nation's capital. Also, like in America, each region proudly flies its own flag under the national flag of Italy.

-- Article by Linda Binkley 🌸

A Message from Richard Stewart | IAHF Newsletter Editor

It's always great to get stories from members of the IAHF for the Newsletter. It adds vitality, diversity, and a sense of family and community. I'll be looking forward to your contributions. Please send your proofread entries to Richard Stewart at news@iahfsj.org Thank you! 🌸

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

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A Little Italian by Request

Look at all the Italian you already know!

1. poeta, problema, artista, forma, lista, persona, pianista, musica, concerto, moderno, evento, periodo, spirito, calmo, monumento, porto, colore, cordiale, cereale, classe, generale, regione, importante

... and silent e English words become:

2. rosa, guida, data, vaso, uso, sincero, fortunato, stato

... and these are an easy guess:

3. appartamento, articolo, scuola, generoso, teatro, famoso, famiglia, programma, letteratura, centro, turista, attore, dottore, gruppo, scultura

... and tion become zione:

4. conversazione, emozione, stazione, informazione, competizione

Still not sure?

1. poet, problem artist, list, person, pianist, music, concert, modern, event, period, spirit, calm, monument, port, color, cordial, cereal, class, general, region, important
2. ... rose, guide, date, vase, use, sincere, fortunate, state
3. ... apartment, article, school, generous, theater, famous, family, program, literature, center, tourist, actor, doctor, group, sculpture
4. ... conversation, emotion, station, information, competition

-- Article by Linda Binkley 

A Little Bit of History from...



Gilroy: Italian immigrants introduced garlic to the town of Gilroy in the late 19th century. However, many looked down on the produce as a pungent substance used primarily by lower class immigrants. Most farmers during this period grew the bulb strictly for personal use. Following World War I, as garlic developed into a more socially acceptable ingredient, Japanese farmers descended upon Gilroy and began planting garlic crops for commercial purposes. The area's fertile soil turned the region into a farmer's paradise. By the turn of the 21st century, Gilroy produced more than 660 million pounds of garlic each year.

Morgan Hill: 1880 – Italian immigrants came to Morgan Hill in the years of the great Mediterranean migration to the U.S. between 1880-1930. Their commitment to family, strong work ethic and passion to succeed laid the cultural foundation for a strong agrarian economy that lasted into the 1960's. They planted orchards and vineyards across the valley floor. April brought a sea of snow white prune blossoms, followed by warm summer days and cool nights, ideal for growing prunes, apricots and wine grapes.

Los Gatos: We happen to live on Bacigalupi Drive in Los Gatos, a classmate of mine at Saratoga High School was a Bacigalupi and I have noticed that one of the old buildings in downtown Los Gatos is the Bacigalupi Building (it houses Mountain Charley's, I believe - it is in the La Canada or Hofstra block near the corner of Main and North Santa Cruz). So I wondered, who were these people with the hard to pronounce name? (I can say it, but I speak some Italian!)

The [Hooked on Los Gatos](#) project includes a page with all the photos in their archives relating to various members of the Bacigalupi clan. Clicking on them leads to more info on each one. Here I found information on James A. Bacigalupi, Sr.

I was very impressed to learn that he was the first president of the Bank of Italy, and then worked with A.P. Giannini to form the Bank of America.

From: <http://historylosgatos.org/>

-- Submitted by Richard Stewart 

Manhattan's One-Time Biggest Little Italy



Mulberry Street does a better job of selling itself as Manhattan's authentic Italian enclave.

But before World War II, the Little Italy of East Harlem had three times the population of the Little Italy centered around Mulberry Street.

In 1930, about 89,000 Italians of various regions lived in mostly crummy tenements from 96th Street to 125 Street East of Lexington Avenue.

"In Italian Harlem there was on East 112th Street, a settlement from Bari; on East 107th Street between First Avenue and the East River, people from Sarno near Naples," writes historian Gerald Meyer.

"On East 100th Street between First and Second Avenues, Sicilians from Santiago; on East 100th Street, many Northern Italians from Pisco; and on East 109th Street, a large settlement of Calabrians."

Uptown Little Italy's biggest festival was the feast of the Madonna of Monte Carmelo.



Crowds of half a million would attend. (The photo above documents the festival in 1954.)

After World War II, many of the old tenements were razed to make way for new public housing projects; Italian Americans moved out as the Hispanic population swelled.

The main drags of East Harlem, 106th and 116th Streets, have long since lost an Italian feel; the elegant Italian Savings Bank on 116th Street is now a funeral home.



But a few Italian businesses still exist, like famous Patsy's Pizza, at First Avenue and 117th Street.

Source: <https://ephemeralnewyork.wordpress.com/2011/02/14/manhattans-one-time-biggest-little-italy/>



The opera recounts a miraculous moment of peace during one of the bloodiest wars in human history. The fascinating true story takes place on World War I's western front. Weapons are laid down when Scottish, French and German officers defy their superiors and negotiate a Christmas Eve truce. Enemies become brothers as they come together to share Christmas and bury their dead.

Only very rarely does an opera break onto the scene with such force that companies across the country immediately pick it up. *Silent Night*, by composer Kevin Puts with libretto by Mark Campbell, is one of those rare operas. Since it's Minnesota Opera premiere, *Silent Night* has been presented at no fewer than eight companies, was broadcast nationwide on public television, and won a Pulitzer Prize.



TICKETS

Silent Night will be performed as part of Opera San José's 2016-2017 season. Season subscriptions are available for purchase today. Single tickets will be available for purchase after July 25th.

operasj.org / 408.437.4450

Performances at the California Theatre
345 S. First Street, San José

BOX OFFICE

2149 Paragon Drive, San José
Open Monday-Friday 9:00 to 6:00

"*Silent Night* is about one of the most remarkable events in history, the spontaneous Christmas Truce of 1914. Though set in muddy trenches, it is not a story of brutality. Rather, it is the very illustration of the great humanity that, even under the most grinding conditions, human beings are capable of. We are honored to be able to offer the West Coast premiere of this remarkable new opera."

Larry Hancock GENERAL DIRECTOR

[Please click here to buy tickets](#)

-- Submitted by Richard Stewart 

Regional Lunches*

All are on the 3rd Thursday of the month, and start at 12 noon. • \$13.00 members, \$16.00 non members

September 15: Thursday, 12 noon | Trabia, Sicily | Presenter and culinary consultants: Maria Bandy & Friends • \$13.00 members, \$16.00 non members

NOTE: *We will not be having a Regional Luncheon in August because of all the work that is necessary to prepare for the Italian Family Festa.*

Special Cultural Events

August 6: Saturday 1-3pm, IAHF's Women Only Memoir Writing Project's final workshop, "So Now What? Publishing & Other Media" will be led by SBW Linda Judd at the IAHF, 425 N. 4th St., San Jose, CA 95112, Call 293-7122. Limited to 25 participants.

Suggested Donation: \$25 for full series (5 workshops) or \$10 Individual Workshop.

August 27 & 28: Italian Family Festa | Saturday 11- 8 pm | Sunday 11 - 6 pm | History Park San Jose, 1650 Senter Road, San Jose. FREE ADMISSION!!!

Cena Fuori

September 29: 7:00 PM, Location to follow | Pay at Venue

Italian Family Festa

August 27 & 28: Saturday 11 - 8 pm | Sunday 11 - 6 pm | History Park San Jose, 1650 Senter Road, San Jose. **FREE ADMISSION!!!**

Cooking Classes | RSVP at eventsvp@iahfsj.org or call (408) 293-7122

August 4: Thursday, 7 pm | Cooking Class, Crespedi-Fried Bread Dough | \$25 | Instructor Carlo Severo | Class limit 25

September 1: Thursday, 7 pm | Mama Tanina's Homemade Polpette (meatballs) | \$25 | Instructor Lucia Clementi | Class limit 25

October 6: Thursday, 7 pm | Sausage Making | Instructor Joseph Fasano | Class Limit 25

November 3: Thursday, 7 pm | Assorted Biscotti for the Holidays | \$25 | Various Instructors | Class limit 25

General Membership Meeting

October 20: Social Hour 5:30 to 6:30 | Dinner 6:30 to 7:30, Buffet Style | General Meeting 7:30

IAHF 40th Anniversary Celebration -- November 5

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

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

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

- 1) When you sign up for an event and you wish to sit with a group, please list the group on the reservation form. If you use PayPal or a credit card, call, write, or email the IAHF with the names of the people who you wish to sit with.
- 2) It is not necessary to have a seating reservation, and we always have plenty of open seating tables. Many events, such as regional lunches and lectures, are "open seating".
- 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 guest, so following these suggestions will help the Chairpeople plan efficiently and effectively. The more lead time the better in order to purchase food and plan the events accordingly.
- 6) When in doubt about an activity *please call the IAHF*. More and more we are using online information and hope to have our new website up and running shortly, but a simple phone call or email usually can resolve an issue.

Circulation: 500

Size Pricing

Bus card 3.25"W x 2.25"H

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

1/4 page 4"W x 5"H

3 issues	\$150
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1/2 page 8"W x 5"H

or

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6 issues	\$265 (business / member discount)

Full page 8"W x 10"H

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

Artwork

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

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

Contact

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

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Professional Experience

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

Education

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

Professional Philosophy

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

Professional Affiliations

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

Personal Background

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

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

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

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

Guidelines for the newsletter and website must be followed before submitting entries.

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

For posting Events, please provide the following information:

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

Articles

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

Photos

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

Transmission:

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

Format:

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

Size:

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

Credits:

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

Captions:

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

Questions?

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

ADORATION OF THE MAGI

The Adoration of the Magi (anglicized from the Matthean Vulgate Latin section title: A Magis adoratur) is the name traditionally given to the subject in the Nativity of Jesus in art in which the three Magi, represented as kings, especially in the West, having found Jesus by following a star, lay before him gifts of gold, frankincense, and myrrh, and worship him. It is related in the Bible by Matthew 2:11: "On entering the house, they

saw the child with Mary his mother; and they knelt down and paid him homage. Then, opening their treasure chests, they offered him gifts of gold, frankincense, and myrrh. And having been warned in a dream not to return to Herod, they left for their own country by another path".

Tap each picture for more information.

— From Wikipedia, the free encyclopedia



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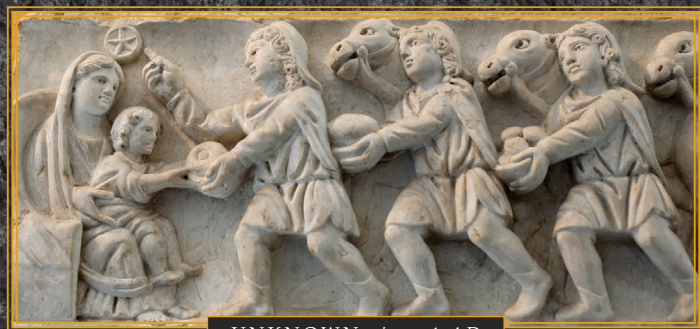
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