

# IAHF NEWS

Italian American Heritage Foundation Newsletter • May 2015 • Founded August 5, 1975 • Celebrating 39 Years



## President's Message

I am so pleased with the direction the IAHF is taking. There seems to be a new spirit of aliveness and an anticipation of a brighter future for us. Many members have commented on this new direction and have expressed appreciation to myself and our board members.

This April we had the Spring Fling dinner and dance. It was a great honor to meet and have present Mauro Battocchi, Italy's Consul General in San Francisco. The Spring Fling was such a fun event. My wife and I took a few dancing lessons to gear up for the event and had a great time flaunting our new moves. Many thanks to all who contributed to the event. Marge Valente and Cathy De Maria chaired the event we sincerely appreciated all the fine volunteers of Homestead High who helped out so much.

Our regional lunch was awesome. Lucia Clementi and Ken Borelli along with many volunteers put together a great luncheon that focused on the Arberesh of Italy. Lucia made a great presentation about her home town Piana degli Albanese. The presentation included a slide show of Arberesh costumes, historical figures, and her home town. I still am hearing complements about those meatballs; they were delicious. Also, in keeping with our mission statement, we honored three persons of Italian descent as we are continuing to do.

Our work on our building is continuing to develop. Joanne Sanfilippo and her volunteers are cleaning up the kitchen and pantry and are much appreciated. Joanne has also pledged to replace the bathroom light switches with motion sensors which will save electricity and be more convenient. Our next big project is to redo our dance floor. Ken Borelli and Richard Zamar have pledged \$1500 and that puts us to the half-way mark.

All of this talent and work makes it a pleasure to a part of this great organization.

Dave Perzinski / IAHF President 🌿

## Scholarship Applications are due! *Don't delay!*



Thanks to our very generous donors the IAHF is again offering scholarships. High school graduates and community college graduates who have been accepted to a four-year institution are welcome to apply.

Please visit the IAHF website at [iahfsj.org](http://iahfsj.org). For scholarship information and the scholarship application, please [click here](#).

The deadline for a complete scholarship application is May 18th. *Don't delay!* -- Linda Binkley / Scholarship Chairperson 🌿

# Member Spotlight

## *Benvenuti New Members*

- ☞ Teri Ann Bengiveno  
~ Individual Member
- ☞ Elaine Bruni ~ Individual Member
- ☞ Jeanine and Scott Bura  
~ Family Member
- ☞ Barbara and Joseph Caruso  
~ Family Member
- ☞ Louise Gliozzo ~ Individual Member
- ☞ Ann and Bob Kibort ~ Patron Member
- ☞ I.J. and P.M. LoMonaco  
~ Family Member
- ☞ Lyn and Charles Martin  
~ Family Member
- ☞ Tavia Meredith ~ Individual Member
- ☞ Jan Prinzivalli ~ Individual Member
- ☞ Eva Wilson ~ Individual Member

## *Grazie 2016 Patron Members*

- ☞ Joyce and Jerry Allegro
- ☞ Linda and Bob Binkley
- ☞ JoAnn and Roger Bjornstad
- ☞ Ken Borelli
- ☞ Nina Boyd
- ☞ Dr. Tony and Clare Cedolini
- ☞ Mike Console
- ☞ Rose Crimi
- ☞ Mike and Maggie D'Ambrosio
- ☞ Gwen and Rich Daulton
- ☞ Frank De Turris
- ☞ Melvin and Anna Di Salvo
- ☞ Ralph Di Tullio
- ☞ Maria Gloria
- ☞ George Guglielmo
- ☞ Joe and Rosella Guttadauro
- ☞ Jim and Janice Jones
- ☞ Ann and Bob Kibort
- ☞ Cleo Logan
- ☞ Jeanne McCann
- ☞ Bobby and Ruth Moorhatch
- ☞ Olga and Anthony Nespole
- ☞ Pam and Steve Lyons
- ☞ John and Marge Papp
- ☞ Tony and Pat Passarelli
- ☞ Dave Perzinski and  
Lucia Clementi
- ☞ Kevin and Aurelia Pezzaniti
- ☞ The Piazza Family
- ☞ Paolo Romano
- ☞ Christina Sanfilippo-Coghlan
- ☞ Carlo and Rosa Severo
- ☞ Virginia Sincich
- ☞ Corinne Tomeo
- ☞ Bruce, Jodi and Keeley Unger
- ☞ John and Marge Valente
- ☞ Matt Weppler
- ☞ Tony Zerbo

## *2016 Business Members*

- Avalon Salon & Spa • Charles Gagliasso Trucking, Inc • Dinapoli Specialty Foods •
- Gioia Company • Hillview Packing Company, Inc • Tri-Star Inspection Services •

## IAHF & Silicon Valley Gives

*This year we are involved with an organization that benefits non-profit organizations like ours.*



Every year Silicon Valley Gives gathers donors and directs their charitable contributions to various non-profits. Last year they distributed over \$8 million dollars to over 600 non-profits. This year we are making a bid for a piece of the pie. Go to their website at [SVGives.org](http://SVGives.org) and look us up.

This year's day of giving is May 5th. Anyone interested in donating should consider this site.

What really inspires people to donate to this kind of fund raising is matching contributions. If you would like to be a matching donor, please contact me at: [dave.perzinski@IAHFSJ.org](mailto:dave.perzinski@IAHFSJ.org)

# SARDINIA

## BIRDERWATCHER'S PARADISE



*Sardinia*, beloved by tourists from around the world for its crystal blue, turquoise and aquamarine sea, is a wild and untamed landscape full of wonder and surprise, particularly due to its unique environmental characteristics that favor an immense variety of animal species, birds above all. With approximately 330 bird species nesting on the island at any given time of year, many a spot on this beautiful island is recognized as an EU Site of Community Importance.

Observing these animals in their natural environment is an amazing experience, so much so that it draws thousands of birdwatchers to Sardinia's birdwatching hotspots every year.

### *The Coast of Oristano*

One of the most beloved areas by birdwatchers is the coastal strip of Oristano, populated as it is by beautiful pink flamingos and seemingly every type of osprey and marsh harrier. Herons along the coast are also many and diverse, and include such personages as the purple heron, grey parrot and the cattle egret.

### *The Cabras Lagoon*



The Cabras Lagoon, rather, north of the Gulf of Oristano si estende lo stagno di Cabras, hosts thousands of birds all year-round, above all herons and numerous duck species: think the almost-extinct white-headed duck. Another regular among the migratory, nesting species here is the glossy ibis, recognizable by its long, semi-curved beak.

Winter brings the lagoon thousands of aquatic birds seeking refuge, foremost among them the harlequin or tufted duck, and wild ducks. Cabras's western edge is prime for the Eurasian dotterel – a bird very rarely seen in Italy – in the months of August and September.

### *Stintino and Platamona*

The coastal ponds and lagoons of Stintino and Platamona are home to innumerable bird species. The Pilo Lagoon that faces the Gulf of Asinara calls itself home to flamingos, herons and Bee-Eaters. The Santo River, source of the lagoon, then, is the summertime nesting-place of Montagu's Harriers.

And not far from the center of Stintino are the Casaraccio Lagoon and its lovely flamingos, cranes and black swans, in addition to several duck families.

Finally, we can find species of heron, marsh harrier, swamphen and the friendly Red-Crested Pochard in Platamona.

### *San Pietro Island*

This beautiful island in the archipelago of Sulcis Iglesiente is the location of the Carloforte LIPU WWF Oasis, refuge for an extraordinary quantity of bird species. Just think: approximately 100 couples of Eleonora Falcons – one of the most gorgeous, and rare, falcons ever sighted in the Mediterranean – arrive from Madagascar every year.

The falcons derive their name from Eleonora d'Arborea, who issued an edict promising capital punishment for those that hunted or killed the bird. Birdwatchers can spot not only these magnificent protected birds, but also buzzards and peregrine falcons in the Oasis.



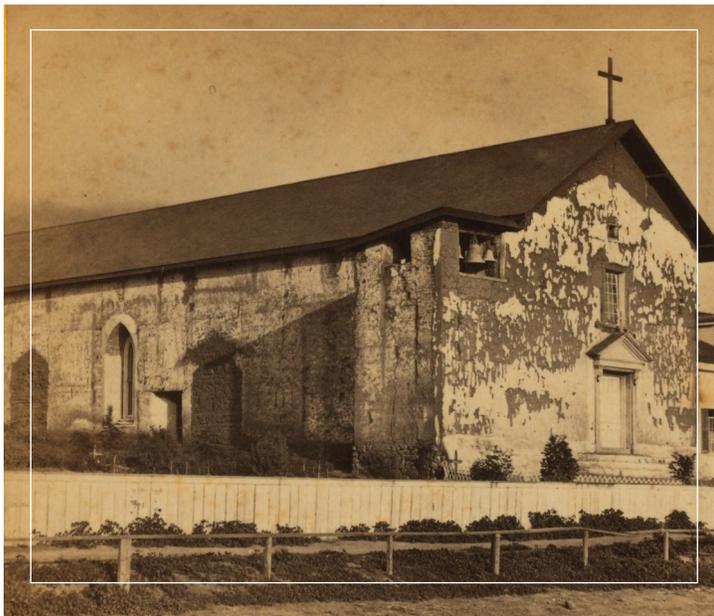
### *Cagliari*

Finally, the Molentargius Saline Regional Park – protected by the Ramsar Treaty – spreads over part of the beautiful Province of Cagliari. Scientists have identified at least 350 botanical, and around 100 ornithological, species in the Park. Its interior boasts flamingos, wild ducks, cormorants, marsh harriers, several types of heron, and other rare birds.

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-- Submitted by Richard Stewart 🌿

# SAN JOSE: *A Little Italian History*



*The town of San Jose was founded by Spaniards in 1777, and its official name in Alta California was El Pueblo de San Jose de Guadalupe. San Jose was the state capital from 1849-1851. ([http://www.solideas.com/sanjosebirthday/pdf/Founders\\_List\\_San\\_Jose.pdf](http://www.solideas.com/sanjosebirthday/pdf/Founders_List_San_Jose.pdf)) Upon California's statehood in 1850, the population of San Jose was 3,500, and in 2010, San Jose's population was 1,006,892 making it the third largest city in the state. (<http://www.sanjoseca.gov/about.asp>) San Jose is located in Santa Clara County. Once known as the Valley of Heart's Delight for its orchards and ranches, today San Jose is better known as Silicon Valley because of the centrality of the technology industry. Italians emigrated to San Jose during three main waves of immigration. The first wave dates from the Gold Rush to 1924 with the majority of Italians arriving between 1880-1920. The second wave occurred from the late 1930s-1965. The third wave dates from 1965-today. Italian immigrants to San Jose came from many Italian regions, but a majority of them arrived from cities, towns, and villages in southern Italy and Sicily such as Cosenza (Calabria), Foggia (Puglia), Napoli (Campania), Tagliacozzo (Abruzzo), Messina (Sicily), Termini Imerese (Palermo), There were two primary Italian neighbor-*

hoods in San Jose as its population grew in the early to mid twentieth century. The Goosetown neighborhood included Auzarias Ave., North 1st Street to Guadalupe Creek to Alma Ave. This neighborhood bordered Willow Glen (a gentrified neighborhood today) where many Italian Americans still reside. The second neighborhood was around North 13th Street and it included Holy Cross Church and Backesto Park. Many Italians also settled in growing areas including Alum Rock, Blossom Hill, the Meridian Ave. orchards and ranches. These neighborhoods initially were comprised of working and middle class families as well as other ethnic and immigrant groups including Mexican and Portuguese families.



## ***Orchards, Farms and Cannery Work***

One Italian immigrant who eventually made his home in San Jose was Mario Marchese who was born in 1878 in Palermo Sicily. He left home for New York in 1903 with other family members and settled in Italian Harlem where many other Southern Italian immigrants lived, primarily Sicilians. He took a job moving furniture, and in 1907 married one of his boss's daughter, Domenica Pavia. Shortly after the birth of their first child, they took the train west to California in search of more opportunity. Mario and Domenica had ten

children (one died at birth). They lived on Palm Street near Sacred Heart Church in the Italian neighborhood known as Goosetown. Mario initially worked as a prune picker who was eventually hired by Navelete's Nursery to tend to the orchards. His nephews and brother Salvatore owned Marchese Liquor Store and a whiskey distillery plant in San Jose prior to the Depression. The family eventually moved to San Diego after the death of Domenica in 1926. Mario became a citizen in 1942 after his sons told him Benito Mussolini would force him to return to Italy and fight in the war unless he was a U.S. citizen.

Brothers Andrea and Stefano D'Arrigo were born in Messina, Sicily and emigrated to the U.S. in 1904 and 1911 respectfully. They eventually settled in Boston, went to college and fought for the U.S. in World War I. They started D'Arrigo Bros. Co. of Massachusetts in 1923. Stefano travelled to California in 1925 on a wine grape buying trip. He observed the fertile farmland in San Jose and soon after D'Arrigo Bros. Co. of California was launched and they were growing vegetables in San Jose. The broccoli seeds arrived from Italy and were planted over twenty-eight acres making them the first to introduce broccoli to the public under their brand Andy Boy, trademarked in 1927. They remain one of the largest fresh produce growers in the country, and the company is still family run. ([http://www.darrigony.com/company\\_history.html](http://www.darrigony.com/company_history.html))

Canneries in the early twentieth century were in great demand due to the high number of ranches and orchards. The Bisceglia Brother's Canning Company employed many Italian immigrant women, as well as other immigrant and non-immigrant women, and was located on South First Street close to the Goosetown neighborhood. The Greco Canning Company began in 1913 on Howard and Autumn Streets and closed its doors in 1938. San Jose Fruit Packing Company was founded in 1875 and in 1916 joined California Packing Corporation (CalPak). Plant #3 on Auzerais preferred female employees for seasonal work. They earned less pay than the men and worked less hours. In 1920, 50% of the cannery workers were foreign born, primarily from Italy and Portugal. The women worked on the assembly line peeling, cutting, pitting, and slicing by hand. By the 1930s

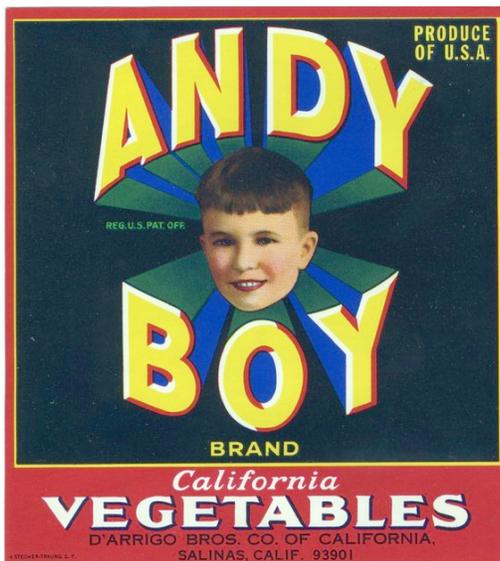
and 1940s Italian American and Portuguese American women were promoted to supervisors or forewomen, better known to the employees as floor ladies. These women supervised thirty-five to forty-five women on the production line, and they typically supervised their own ethnic group. There were two head floor ladies: one for the canning department and one for the cutting department. (<http://www.historysanjose.org/cannerylife/>)

Circa 1905 Frank Orlando and Carl Faraone, both in their early teens, left Sicily's shore and sailed to America. During the same year Andonia Carpita and Frances Dana, both under the age of ten, left Sicily for America with their mothers. Years later, Frank Orlando and Frances Dana met in San Jose, married and settled down to raise their family of five on their ranch. Carl Faraone and his wife Andonia met some years later in the Midwest, married and started their family before settling in San Jose in 1930. The Faraones had fourteen children, five girls

and nine boys. None of the girls graduated from high school, because they were only allowed to attend school if it did not interfere with their jobs. If prune season was late, they missed more than a month of school. They worked in the orchards and picked fruit and nuts seasonally, cut apricots, packed cherries and gave all of their pay to their father. In the summertime during prune season,

the Faraone sisters left their cannery jobs to work in the orchards until dark. Frances and Palma Faraone worked in the cannery after a priest forged their baptismal certificates allowing them to work before the legal age of sixteen. They worked at CalPak #3 with Margaret Orlando whose mother Frances was their floor lady. Margaret was given a work permit even though she wasn't sixteen years old. She never did piece work but did a variety of jobs in addition to work on the

production line. She relieved the nurse and worked in the office that handed out tickets to the piece workers, some who were illiterate. The job she hated the most was working the switchboard. Her favorite job was inspecting the spinach for dirt on the receiving platform. She later took a job at Sears only to return to the cannery where the pay was higher than retail. During World War II, the cannery issued government packs for the service men. One box of food would be enough



for two-four men. All of this work was done on the night shift. Margaret was fingerprinted for this job and went to work at 6pm and stayed until the following morning. The employees wore uniforms at the cannery until WWII; after which time uniforms were no longer required.

### *Italian Delis and Cafes*

Lou Chiaramonte's great grandfather Salvatore opened Chiaramonte's Market in 1908. The Market/Deli is over 100 years old and is still known for its hot and mild sausage. Its location on N. 13th Street was home to many Italians, especially Sicilians, who settled in that neighborhood. Carlo Firato left his hometown of Penango Italy, in the region of Piedmont, at age sixteen to come to the United States. He first settled in Oakland before moving to San Jose in 1922. His delicatessen was located on East Santa Clara Street near the bank A.P. Giannini rebuilt in 1926, The Bank of Italy. (<http://www.firatoraviolicompany.com>) The Deli was known for its raviolis and other delicacies. Firato's Deli was in business from 1922-1977, and Torella Iacomini who emigrated from Italy in 1960 shopped at Firato's every week because they sold Italian staples and treats. La Villa Delicatessen located on Lincoln Avenue in the heart of Willow Glen opened its doors in 1947. Ann and Frank Giacomelli owned and ran the business for twenty years before selling to Ed and Rita Palestro. Today Dave and Patty Bertucelli own the deli that is known especially for their raviolis. They sell about 1000 boxes of raviolis a week and the day or two before Christmas, they sell 1000 boxes a day.

Rocci Curci's Pronto Pup Creamery was located down the street from La Villa in Willow Glen and was the place for teenagers to hang out in the 1950s. Curci purchased the Pup in 1951 and it featured the standard soda shop fare but with an Italian twist: Meadow Gold ice cream, cherry colas, Choclettos, Big Hunk candy bars, Panatela cigars, comics, burgers, fries and spaghetti. Cookie Curci, Rocci's daughter, recalled a conversation with Pup regular Dave Falcone who loved bacon burgers, but they weren't on her dad's menu. Rocci created a special bacon burger and named it after Dave, "The Falcon Burger" which soon became a popular menu item. The jukebox was in con-

stant play with favorites by Fats Domino and the Platters.

Wilman Iacomini fondly recalls hanging out at the Napoli Café, where he met his brother-in-law Gabe Citrigno who was a bartender. For Italian Americans, this was the place to be. Iacomini said "We had a good time. We danced. We'd stay till around closing time around two o'clock. Then we'd go back

to the kitchen where they cooked. We'd have spaghetti and stay till three or four o'clock in the morning." The Café was owned by Carmen and Marietta Citrigno who emigrated from Calabria, Italy to San Jose in 1922 and lived in Willow Glen for the rest of their lives. The Café first opened in 1934 and was eventually located at 950 South 1st Street. The new



restaurant site was built by DiMaggio Construction and was a combined coffee shop and restaurant. Marisa Citrigno Banister said people patronized her grandparent's Café because

of its great environment and exquisite Italian cuisine. The restaurant was sold in 1960.

### *Markets*

San Jose natives, Italian Americans or not, shop at a number of Italian American markets including Joey Franco's PW Markets, Zanotto's Family Markets and Cosentinos. Joey Franco was born in Perlo, the Piemonte region of Italy in 1921. As a young boy he immigrated to the United States with his parents Luigi and Christina (Ferrer) Franco and his brothers and sisters. The family went through New York on the way to California to stay with relatives in the Almaden Valley. Young Joey picked fruit (prunes and apricots) in the valley until he was old enough to work in Franco Brother's markets, owned by his cousins Henry

and Joe Franco, located in downtown San Jose. Joey married Florence Benzo in 1939 and opened his first store, PW Market on Jackson and Alum Rock Avenue, in 1943. His chain of PW Markets grew to seven stores. Joey Franco died in 2003, but PW Markets remains a family-run business.

Dominic and Isabelle Cosentino emigrated from Termini Imerese, province of Palermo, and initially settled in Ohio. In 1945 after World War II ended, they moved their family to San Jose where Dominic purchased ten acres of farmland. In 1955 the Cosentino's Vegetable Haven sold fruit and produce,



and soon after the first of three Cosentino Markets opened. Sons Phil, Sal, Marino and Dominic were involved in the family business. Phil Cosentino still maintains two acres that produces 100 varieties of fruit at J&P Farms: "The Last Working Orchard in Santa Clara County."

### *Amadeo Peter (A.P.) Giannini*



Luigi Giannini and his wife Virginia Demartini Giannini left Genoa and moved to San Jose in 1869. One year later, their son A.P. was born on a small farm. Sadly, a young A.P. witnessed

his father's murder in 1877, and his mother remarried, Lorenzo Scatena, a Teamster. The growing family moved to San Francisco when A.P. was twelve years old. As a young man in the fruit and vegetable business, A.P. loved to share stories and he never forgot a name. He married Clorinda Cuneo in 1892, and they started their family in 1894. His father-in-law Joseph Cuneo was a bank director and stockholder. A.P. began his banking career via his father-in-law. His goal was to create a bank for "the little fellow" and Italian immigrants. With an original investment of \$150,000, the Bank of Italy opened in 1904. The first branch outside of San Francisco was in San Jose in 1909. Giannini opened additional branches in cities with large Italian populations including Stockton, Oakland, Fresno, Santa Barbara, and Los Angeles. In 1928 he merged with Bank of America Los Angeles, and in 1929, the bank was renamed Bank of America. (Dana) Giannini started the Foundation of Agricultural Economics at the University of California in 1930 and the A.P. Giannini Foundation to support innovative Medical Fellowships in California in 1945. Giannini died in 1949.

### *The Church*

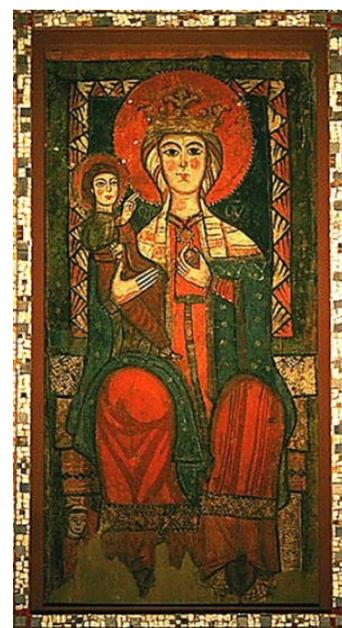
Two San Jose churches were known as Italian churches: Holy Family (San Fernando and River Streets) founded in 1905 and Holy Cross (East Jackson Street) founded in 1911. A third church, Sacred Heart (Willow Street) was located in an Italian neighborhood. Construction of Chiesa Italiana della Sacra Famiglia (Holy Family Church) began in 1905 and was designed by architect Alberto Porta as a smaller replica of St. Peter's Basilica in Rome. Fr. Filippo Magnacco, SJ (Society of Jesuits) developed the church to minister to Italians in the area. The church was dedicated on October 6, 1907 and Fr. Joseph Cataldo, SJ, was the first pastor. When Fr. Aloysius J. Roccati, SJ became pastor in 1927, the gorgeous stained glass windows were added and he founded the Italian Catholic Federation. Fr. Harold DeLucchi was assigned to the Church in 1940. Mario and Elena Iacomini, emigrated from Tagliacozzo and eventually settled in San Jose and both worked at Holy Family. Mario cooked for the priests from 1965-1970. By the 1960s the Church property was condemned due to a redevelopment



project. The last mass was said in 1969 and then the Church moved to Pearl Avenue. (<http://www.holyfamilysanjose.org/>)

### *Patron Saint Celebrations*

Two San Jose families, the Iacominis and the Salciccia, celebrate the Madonna Dell'Oriente, each year with a picnic on the second Sunday of September as they have since since 1960. The patriarchs of each family were from Tagliacozzo, in the Abruzzo Province, and each one emigrated to Yonkers, New York and finally settled in San Jose. In their home town of Tagliacozzo, they celebrated for a week each September, then walked in a procession to the Church on the Hill. During the Holy Wars, when religious paintings were burned in Turkey, a painting of Mary and the infant Jesus, survived and was carried by a soldier named Giacomo to a church in Capadoccia (Abruzzo). The painting later disappeared and was found in a tree in Tagliacozzo. A church was built where the tree once stood. People prayed to the Madonna at the Church especially during times of distress, and their prayers were an-





swered. The tradition continues in California, albeit, with a few changes. The picnic is held at a park complete with a portrait of the Madonna and a mass said in Italian. After mass, the families feast on BBQ and pasta. Multiple generations play soccer, and there are games for the children. (Amico) A raffle is held and monetary collections are taken. The proceeds go to the Church of the Madonna in Tagliacozzo and in past years to earthquake victims of L'Aquila (2009) and Hurricane Katrina relief charities (2005).

### *La Festa di San Giuseppe*

A St. Joseph's Table and Altar are set up in homes and organizations around the country on March 19 to honor St. Joseph, the patron saint of Sicily. During a terrible famine, Sicilians ate fava beans in order to survive. They prayed to their saint for relief but were grateful for the favas "lucky beans." When their prayers were answered and the famine ended, farmers honored St. Joseph by creating an altar with their most valu-

able possessions, the food they harvested. At the Italian American Heritage Foundation (IAHF), a celebration is held every March 19 complete with a St. Joseph's Altar, mass, and a feast for three hundred people. The Altar which contains no meat because the celebration always occurs during lent, features elaborate breads in the shape of lambs, crosses, fish, and doves, decorated cakes, pastries and cookies, oranges, lemons, flowers, palm leaves, wine, whole fish (represents the apostles), bread crumbs (the sawdust of St. Joseph), angels, and of course fava beans. Since 2002, Pietrina Di Piazza adorns the Altar with her flower arrangements. Her father, Salvatore Marino, emigrated from San Vito lo Capo, the Province of Trapani, Sicily and brought with him several wood angels which

are also placed on the Altar. The Mass for the 2010 celebration was said by Monsignor Joseph Milani who reminded the audience that St. Joseph is the patron of a happy death, Italy, the diocese of San Jose and its church. Milani's first parish in San Jose was Sacred Heart. At the time, the Bishop told him he needed someone who spoke Italian for that parish. Milani, who was from Milan, obliged as he spoke the language. He soon realized the overwhelming majority of his parishioners were Sicilian and didn't understand one word of his Italian dialect. Today the people who celebrate the feast at the IAHF Hall eat their meal for free, and donations are collected and distributed to local charities. The Italian American Heritage Foundation remains a gathering place for Italian Americans in the San Jose area and it "is the largest and oldest Italian Cultural Center on the West Coast."

Article by Dr. Teri Ann Bengiveno / Submitted by Richard Stewart

How you know if you are an  
**Italian**  
 Please click here:  
<http://safeshare.tv/w/sPdDejOHgZ>  
 -- Submitted by Frank De Turris



# EASTER WEEK IN SORRENTO

The most unique experiences in Sorrento during Holy Week are the processions. There are two main ones. One begins at 3 AM on Good Friday. Frankly, it wasn't easy getting up then but I really wanted to see it.



A 40 piece brass band, the players all dressed in black tuxedos, led the procession. They played very solemn music--March Slav, funeral marches, etc. They didn't play all the time and when they were not playing, the only sounds were of the slow steps of the marchers. They were dressed in white hooded robes. For Americans, unfortunately reminiscent of the Ku Klux Klan. There were hundreds of them, some carrying torches or candle-lit lanterns. Others had wooden crosses, crowns of thorns, a cross draped in a white cloth, or other items associated with the crucifixion of Christ. Some of the streets and buildings were lined with oil burners. There was a chorus of about 100 men whose faces were not covered and they would occasionally chant something I did not recognize. Toward the end of the procession was a statue of the Virgin Mary carried on a lighted platform covered with white flowers.



The point of this procession is that the Madonna is looking for her son, Jesus, who has been captured and sentenced to death. The procession goes to each of the ten churches in Sorrento. The statue of the Madonna is carried into the church and there is a 15 min-

ute ceremony before the statue leaves the church and rejoins the procession. I watched the beginning of the procession on the main street before going to Piazza San Antonino, near my apartment, where I watched from the balcony of a good friend. The Chiesa (Church) of San Antonino is one of the largest in Sorrento. It took more than an hour for the procession to begin to fill the beautiful candle lit piazza. Eventually, the chorus marched up to the church followed by the statue which was carried into the church. The chorus stayed outside and occasionally sang during the church visit. I went into the church to watch. There was a liturgy I could not follow, then the rosary was recited, and then the statue and the marchers left the church. By the time they were outside, the rest of the procession had moved on. It was 5 AM so I went home and to bed. I don't know how long the procession lasted but I assume it was at least a couple of more hours.



The streets were lined with people who were very respectful. When I was on the main street, I was amazed at how quiet it was. When there was no music, there was no talking, just the soft sounds of the marchers going by.

Friday night at 9, there was a second procession with different people. This time the marchers were in black hoods and robes. The band members were wearing uniforms and again played very solemn music from time to time, and a chorus occasionally chanted. There were not as many torches and store lights were turned off, so it was much darker. Again some of the marchers carried items associated with the crucifixion - a red cloak, a crown of thorns, a white cloth, crosses. Toward the end, a statue of the dead Christ lay-

ing on a white covered platform surrounded by red flowers was carried, followed by the statue of the mourning Madonna.



This procession wound through all the major streets of Sorrento, going through the main plaza, Piazza Tasso, three times then concluding somewhere down the main street. I left after the first time through Piazza Tasso, around 10:15. At 11, I heard the band playing as they started through Piazza San Antonino but I was ready for bed so did not go out to watch any more.

Again, the procession was very moving. The streets were packed with more people since it started at a reasonable time.

There was at least one other, smaller procession I did not see that started at 9 PM on Holy Thursday and covered a much smaller area. I understand that some of the churches do their own small processions as well.

I went to mass at the Cathedral on Easter. It was a beautiful ceremony in a really beautiful church. I think I already mentioned that it is filled with items made with inlaid wood.

I have read that the processions started in Spain before making their way to Italy. I know that some of the towns around Sorrento also have processions but I do not know if they are typical throughout the country.

I am sorry I cannot post photos on this email, but if you are interested in seeing some, just go to Safari or Google and put in Sorrento Easter Processions and you will see many.

I hope you all had a lovely and blessed Easter.

Ciao from Sorrento,

Joyce Allegro

-- Submitted by Delia Schizzano



# Spring's Secret Agent



Sant' Agata de' Goti, Campania -

The other day I was walking by the pharmacy in my little town of S. Agata de' Goti. It is run by the Viola family and I was surprised to see a long line of women waiting to enter the door. What was going on? Had there been a sudden epidemic or an accident of some sort?

As I neared the door, I was relieved to see that the women didn't seem at all upset, but were animatedly discussing a momentous topic: the dish that would be gracing every table on Easter Sunday, the symbol of Neapolitan pastry: *la pastiera*.

Pastiera is a delicious and nutritious pie made of ricotta, boiled grain, eggs, lard, milk, sugar, spices and candied fruits cooked in a pastry shell in an appropriate

pan called 'il ruoto'. It is baked on Holy Thursday and Good Friday and is served on Easter Sunday, which allows enough time for the fragrances to mix, giving it its unique flavor.

It has, however, a secret ingredient: aqua di fiori d'arancio or aroma of orange blossoms.

The origins of this recipe goes back to the cult of Ceres, Roman goddess of agriculture, fertility and motherly love, whose worshippers brought grain, eggs, milk and honey in procession to celebrate the rebirth of life in Spring.

But pastiera as it is known today was developed in the peace and quiet of the ancient convent of San Gregorio Armeno in Naples, rather appropriately built on the ruins of the temple dedicated to Ceres. The story goes that the nuns decided to develop a recipe that would signify the Resurrection: eggs symbolizing Life and orange blossoms denoting innocence, chastity, eternal love, marriage and fruitfulness. They made hundreds of these pies and distributed them at Easter to the wealthy patrons of Naples.

But where does one find aroma of orange blossoms? That was what I was about to find out at Mrs. Viola's pharmacy. There on the counter, next to the chapstick, was a basket full of little bottles with yellow labels stating: "Farmacia Viola, S. Agata dei Goti (BN), Essenza per Colombe." There was no list of ingredients, but my curiosity was so tickled that I had to buy a bottle.



When I returned home, I unscrewed the top and sure enough, a heady perfume of orange and cinnamon filled my nostrils with the aroma of pastiera. Ahhhh! Spring is here at last! Recipe? Take a look at Barbara's note on preparing the pastiera here...

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Contributed by Barbara Goldfield - Owner of "Savour The Sannio", [www.savourthesannio.com](http://www.savourthesannio.com), a travel consultancy for central and southern Italy.

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Article from [ItalianNotebook.com](http://ItalianNotebook.com)  
The daily email from Italy... for Italy lovers everywhere  
-- Submitted by Ken Borelli 🌿

## Gira de Libro Library Bicycle Tour 🍷 Register today!

The San Jose Public Library (SJPL) presents the 2015 San Jose Gira de Libro-Tour-by-Bicycle, the second annual SJPL bicycle tour.

The tour is a guided community and staff bicycle ride that will visit five of San Jose's twenty-three branch libraries. The Gira de Libro will start and finish at the Dr. Roberto Cruz-Alum Rock Branch Library, 3090 Alum Rock Ave., San Jose, CA. It will visit the following branch libraries: Evergreen, Hill-view, Educational Park, and Berryessa.

The San Jose Gira de Libro Library-Tour-by-Bicycle starts at 9:00 AM, Saturday, May 9. Wheels hit the road at 9:30 AM. For safety purposes, registration is required. The ride stops at each library to regroup; the total distance is 32km (20 miles).

We invite you to ride with us and enjoy the City of San Jose's libraries and bikeways.

Check out the route: [click here!](#) For more information please contact [giradelibro@gmail.com](mailto:giradelibro@gmail.com)

See more at: <http://www.sjpl.org/blog/gira-de-libro-library-bicycle-tour#sthash.TsjMP6wH.dpuf>



## Avi Avital, Mandolin 🍷 Monday, May 4 @ 7:30 PM

### A Stanford Live Informance\* at CSMA in Mountain View

Avi Avital is a brilliant, Grammy-nominated mandolinist who wows audiences across the globe with his exciting performances of Baroque, 20th-century and new music. Get to know one of the world's most exciting musicians during this enriching evening of music and conversation.

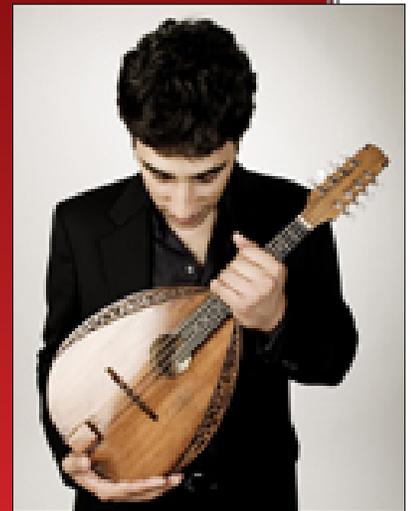
\*Stanford Live Informances - World-class visiting artists provide conversation and brief performances in these intimate, educational collaborations with Stanford Live. Join us for an engaging and enriching artistic experience!

Concerts & Events in Tateuchi Hall

230 San Antonio Circle, Mountain View, California, 94040

CSMA's 2014-2015 Community Concerts are free and open to the public!

-- Submitted by Richard Stewart 🍷



FRIDAY, MAY 8, 2015

#### TIME

6:00 p.m. doors open - no host bar  
6:30 p.m. dinner  
8:00 p.m. music and dancing

#### OPPORTUNITY PRIZE DRAWING!

#### LOCATION

Italian American Heritage Foundation  
Cultural Center  
425 N. Fourth St. San Jose, CA 94112

#### COSTS

\$45.00 members and non-members  
\$20.00 children 12 and under

RSVP by May 5, 2015

RESERVED TABLES AVAILABLE!



Chairs: Ken Borelli and Nancy Morreale - SPECIAL THANKS TO OUR MANY VOLUNTEERS

RSVP below, call 408.293.7122 or email, [eventsvp@iahfsj.com](mailto:eventsvp@iahfsj.com)

## 🍷 Carnevale Fantastico! 🍷

May 2 & 3, 2015 🍷 10 am - 6 pm  
Blue Rock Springs Park, Vallejo, CA

Join us for a weekend of merriment set in the birthplace of the Renaissance, Italy. Sample a collection of regional wines and traditional beverages, savor a variety of Italian cuisine and laugh along with the classic comedy of Commedia dell Arte. Interact with historical characters showcasing the spectacular fashions of the Italian Renaissance. Enjoy traditional music and dance and dazzling displays of swordsmanship. Shop handcrafted wares and witness live demonstrations by the artisans. Immerse yourself in the culture and revel in the pageantry of one of the most beautiful settings in history, Renaissance Italy.

Visit our website at <http://carnevalefantastico.com>

# Pizza Boca Luppo

## UNFORGETTABLE

We have had many a great meal and dining experience at our Cena Fuori, and last months dinner setting reminded me of a small piazza in Firenze. Even the weather cooperated with a gentle 80 degree evening dinner in the plaza area of the market, facing the historic Peralta adobe. When I was a young lad, the old saying, "a picture was worth a thousand words", said it all. Today we need to revise the saying to note "you tube" says it all, and we were fortunate that our President, Dave Perzinski recorded the event! The dinner was literally was a 4 course meal with house anti pasti, two salads, and a sample of Pizza Bocca Lupo's Neapolitan style pizza including Joe's special, Bianca, Capriciosa,



Rustica and the true classic Margherita, followed by Tiramisu and Nucciola. Our host Ron Vries, of Dutch origin, grew up in Napoli, and when he came to the US was determined to replicate his culinary youth with an imported Neapolitan Pizza Oven. He gave us tours of the special oven and he was also kind enough to provide us with complimen-



tary wines and aqua minerale.

We also were able to sample a new line of products from his fresh pasta selections, the machine that did the job is also being imported from Italy, and I asked Ron to share a couple of remarks about the new line. Ron writes, " April 7th 2015 - Pasta Fresca will soft launch it's fresh pasta business some time dur-



ing the week of April 13th. The pasta extruder plus ravioli extension arrived from Italy a few days ago. Co-owners Shawn (former co-owner of Sama Zama) and Ron (Pizza Bocca Lupo) are currently focusing on perfecting the dishes and consistency.

Traditional home made pasta dishes can be expected. The texture of pasta made from scratch is unique and silky. Menu examples are "Grab and Go" lasagna oven dishes plus side salad for lunch. Butternut squash ravioli, Spaghetti

Carbonara, Pasta Bolognese and Marinara will be made to order. Guests of all ages will enjoy the gourmet mac 'n cheese. In the near future catering options will become available

Nestled in the same corner of San Pedro Square Market as Pizza Bocca Lupo, Pasta Fresca over-



looks the San Pedro Square Market Plaza. You can follow the progress at [www.facebook.com/PFSanJose](http://www.facebook.com/PFSanJose), @PFSanJose on Twitter, or stop by at the market to watch the transformation into Pasta Fresca unfold. Ciao!"

For those of you who have you tube you can check out the video at: <https://www.youtube.com/watch?v=Nc4zrzNWH80> We plan on going back soon to also sample the new fresh pasta line. You dont have to wait however to experience the special flavors of Pasta Bocca Lupo, drop by the Market and check out the action....If you have not been downtown recently you will be very suprised. The Market is bustling, and a recommendation to make sure to see if a Sharks game is going



on as it can get pretty hectic with the home team or other stadium activities in proximity to the market. A special thanks to Pam Oliver for sharing her photos, Dave for his video and of course Ron De Vries for beings

such a great host!

April we will be in Los Gatos visiting Centonove, May in Rosegarden San Jose at Antonella's Ristorante, and June a return visit to Sorelle Italian Bistro, in Campbell. Check our website for further detail, or call us at the IAHf. Cena Fuori are always the last thursday of the month and we dine at 7:00. We try to keep the attendance at 30 to 35 people in order to enhance the social experience of dinning together. Ciao!  
- Article by Ken Borelli / Photos by Pam Lyons

# Spring Fling Unveiled



from Zanotto's Family Markets. The table cloths were ivory with lavender napkins, color coordinated programs and special table favors courtesy of Brian Mundy of Schurra's Fine Confections. The covered chairs were graced with a beautiful purple ribbon and bow, all assembled by Morrill Linens of San Jose.



If you had any doubt that we are enjoying the season of SPRING, it was obvious to the many guests who arrived at the Italian American Heritage Foundation's Cultural Center on Saturday, April 11th, that Spring had erupted.



Guests were greeted by co-chairs Marge Valente and Cathy De Maria who invited them to partake of a complimentary glass of Guglielmo wine being served at a special wine table by Daryle Lupretta and Steve Tedesco. At our bar, Linda and Bob Binkley were happily serving the guests their special beverages with the help of Nancy Morreale, Jim and Kathy Souther.

his delight at the great turnout as he welcomed our honored guest, the Consul General of Italy in San Francisco. Honorable Mauro Battocchi confirmed his commitment to work with Italian American organizations, to be accessible to Italian citizens to provide services and to be a cultural connector for a New Renaissance. His goal is to work together toward exchange of ideas and share the contemporary aspects of Italy by learning about the past and its future.

The Welcome Desk was staffed by Valerie Altham and Laurel Anderson, helping guests locate their table. The Cultural Center was in full bloom with beautiful orchid plants as centerpieces obtained



Master of Ceremonies was our expert, Richard Daulton, who extended a cheerful warm welcome to the guests and introduced IAHF President, David Perzinski, who enthusiastically expressed



Our evening progressed with a delicious dinner prepared by Gunther and his staff. Gunther's Restaurant and Catering Service is located at 1601 Meridian Avenue in San Jose and is proud to be serving the bay area since 1971. The delicious Limoncello dessert can be found at the Florentine Restaurant in Saratoga. The very efficient food servers were volunteers from Homestead High School



and belong to the Interact Club, sponsored by Rotary Club.

Alfie Dreifuss and his MVP Band had all of the dancers swinging and swaying to the variety of tunes with Margo's vocals a great source of enjoyment for all guests.



Cathy De Maria's announcement of the donation prize drawing gave Alfie and his group a little break and caused some excitement while the guests brought out their lucky tickets. Eight of the prizes were wrapped beautifully by Gwen Daulton carrying out the décor color of Spring Fling; Jeanne and Jim Maggiore prepared and personally wrapped two special selections from their wine cellar.

Special thanks also to the other generous gift donors – Linda and Bob Binkley, Ken Borelli, Denise and Sal Campagna, Cathy and Joe De Maria, Designer's Corner/

Melanie Devletian, Frank De Turrus, Gioia Company/Kathy Winkleman, Guglielmo Winery, Dave Perzinski, Delia Schizzano, Richard Stewart, Corinne Tomeo and Marge and John Valente.

For those who were not lucky in the donation prize drawing, MC Richard Daulton announced that the person at each table who had a flower sticker on their program



would go home with the lovely orchid - more happy faces.

Alfie Dreifuss and his great band resumed playing while guests had their last dance and departed with favorable comments of a fun evening.

This event was a winner from the first meeting of the planning and production committee to the beginning and end of the evening. The social hour gave us the feeling that we hit the right buttons – the camaraderie, hugs and handshakes were very evident that family and friends enjoyed being together.

Our thanks to the following committee members and others who helped to make this all happen: Richard Daulton, Master of Ceremonies; Claudia Anderson, Reservations; Delia Schizzano, Décor and Setup, assisted by Pamela and Gianni Alise, Ken Borelli, Tina Coughlan, Dee Dee Farley, Mary Garcia, Rebecca Morici, Joanne



Sanfilippo, Joanne Troy, Karen Vanderpan and Richard Zamar; Bar Beverage Servers Linda and Bob Binkley, Nancy Morreale, Jim and Kathy Souther; Complimentary Wine Servers Daryle Lupretta and Steve Tedesco; Richard Stewart, Photography; Donation Prize Drawing Gwen Daulton and Cathy De Maria; Ticket Sales for Donation Prizes Jo Bertaccini and Rose Cornaglia; Food Server Coordinators Kay Virgilio and Frank Giacomelli; Homestead High School Food Servers Pamela Bhatta, Aishwarya Bhusal, Shangyu Hsu, Jehan Keval, Rebecca Luu, Sumi Mahajan, Pronisha Panta, Eliot Park, Ramtej Pinisetty and Naichao Wangyu. To all – a great job!

President David Perzinski, Vice President for Events Ken Borelli, and Treasurer Frank De Turrus were included in our committee meetings and heard first hand of our plans and commitments. We thank them for taking time from their busy schedules to support our gala evening benefitting the educational and cultural programs sponsored by the Italian American Heritage Foundation.

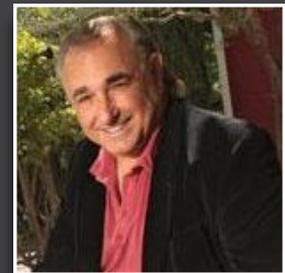
-- Article by Marge Valente and Cathy De Maria – Appreciative of the opportunity to serve as Co-Chair Persons, with a dynamic group of assistants.

Photos by Richard Stewart 🌸

## Ken Borelli Receives Angel Award for Work to Improve Children's Lives

Honored for Devotion to Helping Children Thrive by The Child Abuse Council of Santa Clara County.

Please click [here](#) for more information.



# Caring About *the Festa Della Repubblica*

As we gear up for our annual Festa Della Repubblica Flag Raising at the county building and lunch at the IAHF, on June 2nd, I am reminded of a little known family project many Italian Americans will be vaguely familiar with, and that was the sending of relief in the form of "care" packages to relatives and friends in World War II ravaged Italy. One of the many tragedies of the war year was



the loss of contact with friends and relatives in Italy. For some families those losses were "for ever". For other families it was equally shocking to hear of the news of the plight of a particular family, village and town, after a 5 year news gap. This was very tragic news, indeed, from parents, brothers and sisters, cousins and *pisani*. One way to try to cope with the situation was a major initiative "family to family", in the form of sending "care packages", sometimes 3 to 4 times a year. I do recall the "grown ups" sitting around the table deciding what to send, when to send it, and making sure every recipient had something. Since I was born in the US, I had no idea who they were talking about, and literally what was what. Rest assured, my grand parents, and great grand parents never forgot their kin, and "la miseria", made more difficult by the post war years.

Ours was just one family, but when you combine this truly grass root initiative, with literally thousands of Italian American families you can begin to appreciate the significance of these packages to local villages and communities in war torn Italy. While this was a simple matter of helping your

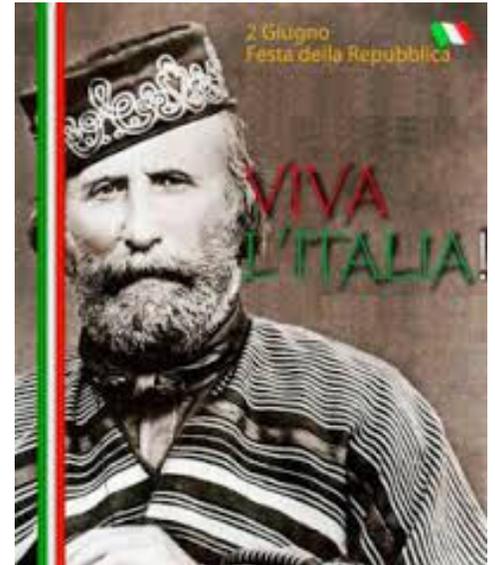
family out where ever possible, it did have strong political implications too, especially regarding the political transformation of Italy. The elections of 1946 decided that the monarchy was out and the Italian Republic was a reality. It also represented a concern that who or what ideology was going to be voted into govern the country. Likewise, would the new governments be pro USA.

Part of the American initiative to support a healthy Italian economy was, of course, the Marshall Plan, and the major effort of Western Europe to re-establish a sense of self sufficiency. For modern Italy, saddled with war reparation debts, rebuilding, and taking in millions of refugee Italians from the Veneto and Istria area of Eastern Italy, this was a very challenging time. I do think that the concerns and support Italian Americans and their social organizations played also had an important secondary roll in keeping attention and connections alive, and a strong reminder that Italian Americans and Americans in general were supporting the rebuilding of modern Italy within a Western Alliance. This became very significant as the post war years turned into "the cold war".



Many books have been written on the subject but what often goes overlooked by the historians is the simple acts of connection from "family to family" that may have made a difference in deciding political outcomes, in this case, the evolution of the new Italian Republic into a Western Democracy. These same connections also paved the way for a new post war immigration of Italians to the USA. Many of our Foundation members are the product of this migration, and infused a new and modern sense of Italian culture, af-

ter the post war years. It would be great to get some articles or hear from some of our post war members, and their personal experiences. This is what you call "grass roots" history!



As a postscript, when I finally met some of my relatives for the first time, we talked about those care package days, and what it represented. One of my cousins explained what was particularly needed was work shoes. I asked my cousin how did people figure out sizes? He laughed and cried at the same time, and he said they sent a piece of knotted string, back in a letter, noting the shoe size. Then I truly began to realize the importance of these packages and the act of "caring", that they represented.

For a pause and reflect moment, "I wonder how many of our great grand children, growing up in the relative affluence of the USA, even know about those days?" I am sure that those Americans of Middle Eastern ancestry and other "world hot spots" don't need any explanation, But we should never underestimate the simple acts of concern that, these "care packages" symbolized, plus it would be a great topic for some family discussions about basic family values that transcend a lot of today's materialism. -- Ken Borelli

# Grazie, Giovanni



Why wait for a special day to say thank you to one of our veterans? In this case, a very special "grazie" to IAHF member John Papp. John and his wife Marge attend many of our IAHF functions. John, who served in the US NAVY from 1939 to 1945 was selected to be one of the 26 WWII veterans to go to Washington DC on the 2nd (to be an annual ) Flight sponsored by the Honor Flights Bay Area Foundation on April 16-18.



Twenty-six Veterans and 26 Guardians will leave SFO on a Virgin Air Flight to visit the WWII memorial as well as the memorials of other wars, and will also make a visit to Arlington National Cemetery. HFBA is an organization of volunteers which covers the nine Bay Area counties. It is estimated that there are over 50,000 remaining WWII Vets in the US. The goal of the organization is to arrange honor flights to Washington DC for all the remaining WWII Vets and then continue doing this for all the rest of our War Veterans. Veterans go free, and their guardians pay their own way.

Marge Papp noted "To learn more about HFBA, go to [www.honorflightbayarea.org](http://www.honorflightbayarea.org) or call John Armentia, the local HFBA Director at 408 925-1999. This is a very special way to say "Thank you for your service", and once again thank you John and to all our Vets for their service to our country. I hope some of our other members will take advantage of this special program. 🌸

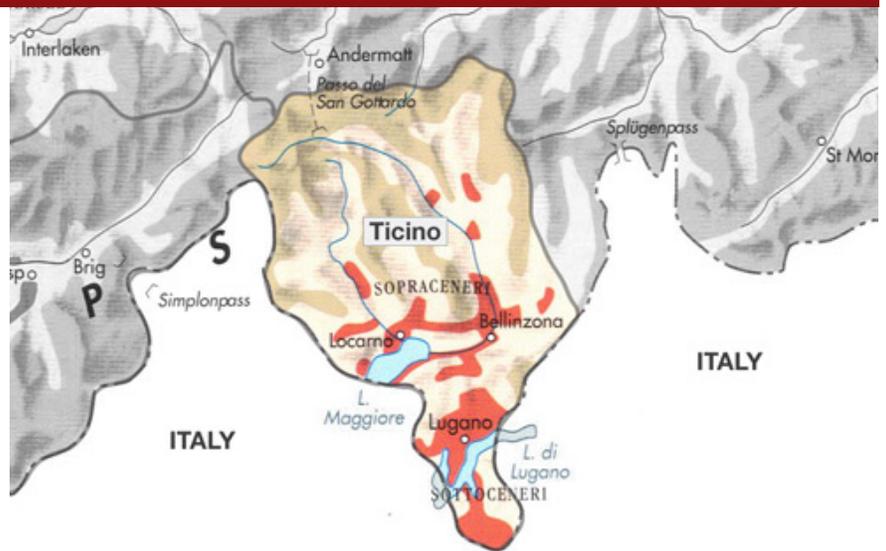
## IAHF Italian Family Festa 2015 Update!

Discover

### The Other Italy!

by Ken Borelli

At our Italian Family Festa's Cultural Tent this year there will be a special exhibit on the Italian Speaking region of Switzerland known as the Canton of Ticino. Plans are underway for this exciting glimpse into the Ticino. Italian is one of the 4 official languages of Switzerland, and spoken primarily in the Canton of Ticino. Many of our Italian American Heritage Foundation members are from that region of Switzerland. Since the foods, language, and customs are very similar to parts of Northern Italy, people may not



realize that this dynamic region is an integral part of Switzerland. The Ticenese are a hard working group of people who immigrated, like Italian Americans, to California in the early parts of the 19th century. They founded many of the large dairy herds and farms along the Central Coast of California, including San Luis Obispo, and Marin Counties, and specialized in the Cheese industry among other similar dairy products. Likewise they were early pioneers of California's wine industry. How many recall the old lable "Italian Swiss Colony" wines? The winery still stands and has historical status, including the famed chapple at the winery. We will be having some special events and supprises associated with the exhibit at the cultural tent and like to hear from some of our IAHF members of Ticino Heritage, and if you have any items from the Ticino, you would like to share at the festa exhibit, please contact me at the IAHF. Several Swiss Social Clubs will be assisting the Cultural Commtee work on this exciting event... More to come as we proceed with an very fun filled Festa, and dynamic Cultural Tent! 🌸



# IAHF *Cooking Classes*

*Held on the 1st Thursday of each month  
from May through November*

- ♥ No class on September 3rd
- ♥ \$20-\$25/class; 7PM to 9PM at IAHF Hall
- ♥ \$10 Children 12 and under
- ♥ 20 person maximum per class
- ♥ Part demo/Part hands-on
- ♥ Take home recipes and samples if not all eaten in class

## **May 7th** 🌿 **Sicilian Cookies with Maria Bandy / \$20**

Join us in preparing 2 of Maria's famous cookies: Tetú (chocolate spice ball cookies) and Lemon Twists. Both will inspire you to show off your new baking skills for special occasions or just for fun. Maria will also provide samples of marinated green and black olives that are always in great demand. Instructions and recipes will be included. Maria was born in San Jose to immigrants of Sicily, Italy. It has been her goal to promote and preserve her parents' heritage through cooking, music, theater and literature. A tireless volunteer at IAHF, Maria is seen often helping out in the kitchen and organizing events. You will definitely leave happy after this class.

## **June 4th** 🌿 **Tastes of Piemonte with Agostino Burzio / \$25**

Agostino, or Tino as he likes to be called, will show us how to make Vitello Tonnato, one of Piemonte's most famous dishes. Along with that, a delicious string bean salad and dessert of Tiramisu will be made to complete the meal. Learn about the cooking of this northern Italian region which was home to the Italian royal family, the Savoy, for generations. Tino immigrated to San Jose in 1954 at 14 years old from the town of Cambiano, close to Torino, Italy. After graduating from SCU with an Engineering degree and later a Master's and Ph.D., Tino taught Applied Mathematics and Engineering before beginning his long career in the Silicon Valley's Tech Field. He has many hobbies, but his heart remains in cooking his mother's prized recipes. Tino volunteers at IAHF and recently hosted a delicious Piemonte Regional Lunch. You will love his teaching style and will not leave hungry or disappointed.

## **July 2nd** 🌿 **Magnificent Meatballs with Lucia Clementi / \$20**

Lucia Clementi shares her mother's recipe for the best-tasting meatballs this side of the boot! Along with her meatballs, you will learn how to make her delicious red sauce perfect for any pasta, and, of course, those incredibly moist, delectable meatballs. Make your meatballs the talk of the party by learning how to make them step-by-step in this class.

Lucia recently hosted our April Regional Luncheon at IAHF to rave reviews. She shared her Arberesh heritage from Piana dei Albanesi in Sicily where her family is from and cooked these delicious meatballs with pasta in her mother's special tomato sauce. She is a tireless volunteer at IAHF and happens to be married to our President, David Perzinski. You will leave happy from this class as you take home her mother's coveted family recipes.

## **August 6th** 🌿 **TO BE ANNOUNCED**

## **September 3rd** 🌿 **NO CLASS DUE TO IAHF FESTA BREAK**

## **October 1st** 🌿 **Sausage Making with Joseph Fasano / \$25**

Be sure not to miss this class as Joseph shows you how to make your own home-made Italian sausages Calabrese style. This is a dying art among today's population, but you can help revive the vintage cooking of our forefathers and all of its natural, wholesome benefits. Control what goes into your sausages by making them yourself. Not only is it healthier, but you can't beat the flavor. Joseph is a pro! Come learn by the Master of Sausages here at IAHF.

Joseph is a proud Calabrese cook. You will see him every year dedicating his time in the kitchen to prepare the bountiful and beautiful St. Joseph's Day Feast at the IAHF. We are lucky to have him share his talents and traditions taught to him by his family here at the IAHF.

## **November 5th** 🌿 **Holiday Baking with the two Annas - Anna Tudino and Anna Bernardi / \$20**

Get into your Italian Cookies groove as we make baked Italian specialties for the upcoming holidays. Anna Tudino shows you how to make delicious Biscotti all'uovo, and Anna Bernardi teaches you how to make the infamous bow-tie fried cookie, called Frappe in the Abruzzese kitchen. You might know it as

Bugie, Cenci, Chiacchiere etc. Whatever you call these gems, you can call them addicting! Bring one of these to your next cookie exchange or impress your family at Christmas with a new Italian cookie to share. What better way is there to say "Buon Natale!" Anna Tudino was born in a town near Frosinone, Italy in the region of Lazio. She has been in the USA for quite some time and is a long-time member of the IAHF. You will often see her volunteering in the kitchen at our monthly Regional Lunches and volunteering for various other events as well. She loves to cook and is excited to share her Italian cooking talents with all of you. Anna Bernardi is the Office

Manager and Hall Rental Coordinator at IAHF. She is a former restaurant owner where she prepared her mother's Italian recipes with lots of love and passion. Prior to that she owned and operated a Biscotti business and supplied many cafes with her delicious biscotti. These days, in addition to her job here at IAHF, she is an instructor in the World Language and Literatures department at San Jose State University and West Valley College. She is tri-lingual in English, Italian and Spanish. Her passion remains cooking and she is always eager to share her culinary knowledge with anyone interested. 🍷

May 11th ♦ Joseph Sciorra of the Calandra Institute to pay a visit to IAHF! -- Ken Borelli, Cultural Committee

**Hot of the press!** Joseph Sciorra will be visiting both Santa Clara University and the Italian Cultural Institute in San Francisco in May. IAHF Board Member and Lecturer at Santa Clara University, Marie Bertola was able to arrange a visit to the IAHF for Prof. Sciorra. We then contacted our IAHF Italian Language Program head, Delia Schizzano, and quickly set up a reception for Professor Sciorra in conjunction with the Italian Language Program. The visit and reception will be Monday May 11th, at the IAHF at 7:00pm. We are asking a donation of \$5.00 to help defer the cost of the reception for non Italian Language Students. Joseph Sciorra is an educator, researcher, author and folklorist. He is also the Director for Academic and Cultural Programs at the John D. Calandra Italian American Institute Queens College, NYC, and an editor of the Italian American Review out of NYC. Likewise he lectures on Italian American history, and folklore. As a heritage organization we are happy that his path takes him to the South Bay. His full bio is noted on line at: <http://qcpages.qc.cuny.edu/calandra/joseph-sciorra-phd-0>. Join us at the reception on May 11th for what will prove to be a dynamic cultural exchange from one of America's leading Italian American scholars. 🍷

## Save The Dates

For details contact the IAHF and or [IAHF website](#)

- May 7** The first Thursday of the month will be our 2015 Cooking Classes, starting with Marie Bandy's selection of Sicilian cookies 🍷 A Cooking Class Calendar is being prepared by Anna Berndardi 🍷
- 
- May 8** IAHF Crab Feed 🍷 Ken Borelli & Nancy Morreale / Co-Chairs 🍷
- 
- May 21** Regional Lunch 🍷 Campagna and the Provincial Border Region with Madelene Damiano 🍷
- 
- My 28** Cena Fuori at Sorrelle 🍷
- 
- June 2** Festa delle Repubblica 🍷 11:00 AM Flag Raising at the County Building, 70 West Hedding / followed by lunch at the IAHF at 12:15 PM / Chairs Zina Russo, Hon. Vice Counsel of Italy Silvia Raviola, Board Member Marie Bertola and President Dave Perzinski 🍷
- 
- June 7** IAHF Scholarship Celebration and Dinner 🍷 Scholarship Chair Linda Binkely 🍷
- 
- June 18** Regional Lunch TBA 🍷
- 
- June 25** Cena Fuori at Antonella's 🍷
- 
- June 28** Two Women at SF Opera 🍷 Followed by dinner 🍷
- 
- July 30** Cena Fuori TBA 🍷
- 
- Aug 20** Regional Lunch 🍷 Calabria with Ken Borelli 🍷
- 
- Aug 29 & 30** Italian Family Festa!! 🍷 Joe Rizzi, Chair / Nancy Morreale, Co-Chair; Please note: No Cena Fuori because of Festa activities 🍷

**Note:** the Regional Lunches are on the 3rd Thursday of the month, the Cena Fuori are on the last Thursday of the month at 7 PM and our cooking classes will be on the first Thursday of the month at 7 PM

*New events will be announced online and/or via mailers as soon as they are confirmed*



# IAHF Book Club Schedule

IAHF Book Club Meeting Schedule for 2015

IAHF Library, 425 N. Fourth Street

*Meet from 2:00 to 4:00 PM, the second Tuesday of the month at the IAHF Library to discuss a book, fiction or non fiction, with an Italian theme.*

The following books are available from the Santa Clara County Library System:

- ♥ May 12: *Brunelleschi's Dome* by Ross King. Non-fiction. Available as audio book.

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- ♥ June 9: *Pompeii: A Novel* by Robert Harris

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- ♥ September 8: *The Tigress of Forli: Renaissance Italy's Most Courageous and Notorious Countess, Caterina Riario Sforza de' Medici* by Elizabeth Lev

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- ♥ October 13: *Galileo's Daughter: A Historical Memoir of Science, Faith, and Love* by Dava Sobel / Available as audio book

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- ♥ November 10: *The Dance of the Seagull* by Andrea Camilleri

RSVP to Richard Stewart, IAHF Librarian, at 408-821-4260 or at [librarian@iahfsj.org](mailto:librarian@iahfsj.org) -- Submitted by IAHF Librarian Richard Stewart

*Requirement: Books must be read before the meeting and discussed during the meeting.*



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### Contact

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*Specializing in Rose Garden, Willow Glen & surrounding communities*

## *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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