

# IAHF NEWS

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



## President's Message

Dear Members of IAHF,

We are moving in a very positive direction and there are many new and exciting things happening in our organization. This month we will be having an Expo at our hall on November 22. This expo will be for the benefit of our renters that put together weddings and Quinseaeeras. It will feature a fashion show, booths for venders that provide services such as catering, limousine service, and music. The IAHF will also have a booth to spotlight our hall rentals. We will be there, contract and pen in hand, ready to sign-up our appreciated renters.

We have also started work on a new website. This new website will be more attractive and friendlier to use. John Romano is putting this website together and he made a great presentation of the new website at our last board meeting.

Work on our hall has continued to progress. We have a new fan in the women's bathroom to replace the noisy one that was on its last legs and as we are expecting (praying) for a wet rainy season, we are in the process of repairing our roof. We have also insulated the air conditioning pipes-- many thanks to Joe Ponte for his help.

At our last board meeting we talked about putting together a pizza fun night at the hall. We want to do something that will attract some younger members to our organization and start passing on our valued culture and heritage to a larger crowd.

I want to personally thank everyone who has contributed so much during the year. We have made great progress and all the help and donations made it all possible. Thank you all,

David Perzinski / President, Italian American Heritage Foundation

**Our Annual Membership Meeting & Dinner will take place on Tuesday, November 17, at 6:30 PM**

Join us for dinner and our annual meeting. This event is free to all current members.

Please RSVP at either [iahfsj@iahfsj.org](mailto:iahfsj@iahfsj.org) or 408 293 7122 so we can prepare for dinner.

### Message from Richard Stewart IAHF Newsletter Chairperson

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 edited entries to: [news@iahfsj.org](mailto:news@iahfsj.org)

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## 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 Mike D'Ambrosio, Membership Chair, at [membership@iahfsj.org](mailto:membership@iahfsj.org) or call the office at 408-293-7122. ☺

### Benvenuti New Members as of Sept 20, 2015

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- ☺ Marie Anderson ~ Individual
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- ☺ Marlene Rinella-Caredio ~ Individual
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- ☺ Tina Ruggiero and  
Bryan Sousa ~ Family
- ☺ John Sokol ~ Individual
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- ☺ Bianca Vallorz and  
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- ☺ Angela Williams ~ Patron
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Franz Schmidt ~ Family
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-- Photos by Richard Stewart

## Anyone for Bridge Lessons?



The bridge teacher who has been teaching at the Jewish Community Center for many years would like to teach at the IAHF. If you would be interested please e-mail me at [linda.binkley@iahfsj.org](mailto:linda.binkley@iahfsj.org) or call the IAHF at 408-293-7122 and leave your contact information. E-mail contact is preferred to save correspondence time. Also, please indicate a preferred time for the lessons.

-- Submitted by Linda Binkley

## Italian Traditions: Grand Celebration of Desmontegar, Fiera Di Primiero, Trento



WTI Magazine #69 October 2, 2015

To follow the "Cheese Road of the Dolomites" means to make a journey through time and space. It can lead you, for example, to the "Desmontegada" in Primiero, Trento, a wonderful opportunity

to sample the best dairy production of the area but also a real blast from the past. Or perhaps a leap into the eternal, because, in some areas of Trentino, certain traditions seem really everlasting.

The "Desmontegada" in Primiero, which goes on every year during the last days of September, is a ritual - and an appointment - as old as the world: every year the cows, in retreat in the summer pastures, with the end of the summer get down to the valley.

Years ago this meant a significant change of life and habits for farming families, who left the mountains with the cattle, settling back into their homes in the valley.

This, then as now, was celebrated with the "Great Feast of Desmontegar".

The evocative event has not undergone changes over the years: all the cattle are adorned with necklaces of flowers and tree branches and the most beautiful cows get precious bells and are beautifully decorated.

Then, the cows are paraded through the streets of the villages of the Valle del Primiero, where the people who attends the event will be able to taste the best products of the valley and greet the arrival of the mild autumn..

-- Submitted by Richard Stewart ☺

## Can't Pay the Bills? Let's Auction off a Klimt Painting

The mayor of Venice, Luigi Brugnaro, wants to sell a Klimt painting at auction, the "Judith II Salomè". This painting, housed in the Ca' Pesaro museum in Venice, is estimated at 70 million euros. Selling it would pay for a lot of street cleaning and museum upkeep!

As the debate rages on, some wonder if this is a ploy to blackmail the State to fork out more cash to pay for Venice's bills.

To quote Vittorio Sgarbi, Italian art critic, politician, TV personality: "*Nessuno va a Venezia per vedere Klimt e dovendo scegliere fra Venezia e Klimt, è meglio che muoia Klimt*". Translated: "Nobody comes to Venice to see Klimt. Having to choose between Klimt and Venice, it's better if Klimt dies."

It is worth noting that Klimt was not Italian, and that his work represents a rather recent period, by Italian standards: Art Nouveau, 1900s. Maybe the mayor thought that selling even a minor Renaissance Italian painter would have provoked more public affront. Not many Italian tourists would probably notice that the Ca' Pesaro museum houses Klimt, Chagall, Klee, Moore and many other modern works of art. Even regular museum goers would expect to see these artists in New York or Paris, not in Venice.

More and more the struggle to survive has seen even churches all over Italy selling off various artifacts and furniture. What happens in Greece is a testimonial to the tough choices being faced by governments. With the on going crisis, less and less



money can be spared not only to keep museums open, but to pay public employees and provide services.

New problems come up in Venice all the time. This year there was also a proposal to ban all "wheelies" from city streets. Imagine not being able to wheel your suitcase around. The fact is that millions of wheels every day, from tourists to delivery carts, are destroying city paving. Calle and bridges are being pounded by hordes of tourists every day. Acqua alta happens more and more frequently, huge cruise ships create waves that hammer the sides of the old palazzi ...

Let's hope that new solutions will be found so that Venice can be preserved for future generations.

-- Submitted by Valeria Roman ☺

Presented in collaboration with:

New Italian Cinema Events (N.I.C.E.) from Florence, Italy

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SCU Presents



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**Friday, November 13, 2015**

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Music is the essence of tango. While it is hard to describe with the multitude of sounds and rhythms, it is easily recognizable. Tango originates from the Río de la Plata region, which includes Argentina and Uruguay. A symbol of Ríoplatense culture, tango music expanded to European countries in the early 1900s, making the genre well-known worldwide.

The origins are obscure. Tango was born on street corners, or esquinas, with dancers, musicians, poets and lyricists who created the tango lifestyle. The first orchestras appeared in the mid-nineteenth century and were trios composed of the flute, violin and harp, and sometimes the bandoneon and harmonica. The flute created embellishments in the music and the violin gave sharp staccato sounds.

Little by little, the tone evolved. Massive European immigration marked the turn of the century, particularly with Italian immigrants to Buenos Aires. They gave tango the melodic touch with the lyrical violin, similar to the Neapolitan sing-song way of speaking. The guitar replaced the harp and gave rhythm to tango. Since the piano was not a portable instrument, it was not introduced until later. The originally German instrument, the bandoneón, replaced the flute and became the emblematic sound of tango music. An instrument from the accordion family, it was originally intended to play church music. The power of its dramatic sound and its physical force gave tango its sensual and intense sound.

Tango lyrics are as important to its identity as the music. They describe life in Argentina in the early 1900s, from love stories to street life and adventures between friends. The first lyrics were generally humorous and bawdy and described daily street life. Many were written in the first person, with personal anecdotes that were often a bit arrogant.



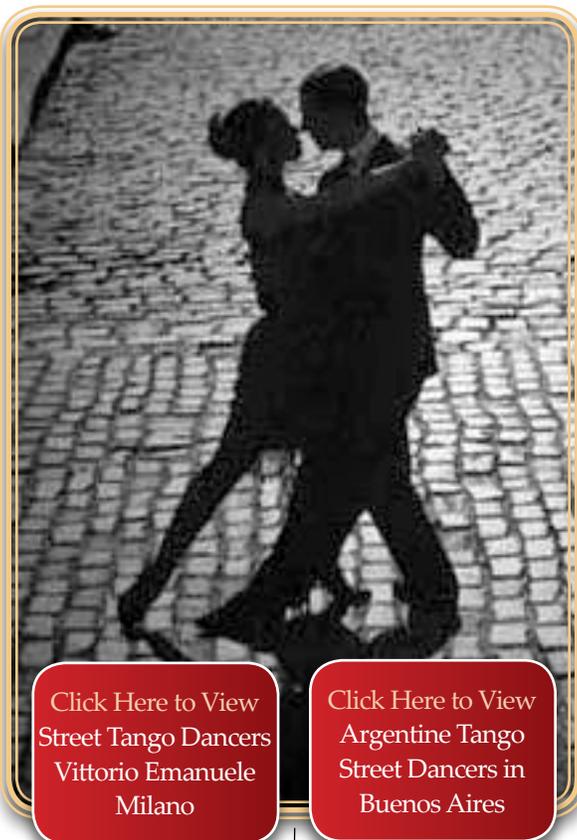
As tango music and dance became more popular, notably in Paris and across Europe, tango expanded to the middle and upper classes, which changed the lyrics and attitude. After World War I, poets began to write tango lyrics, and the songs took a new form. The quality improved and more singers, writers, and musicians emerged. With technological change, radio,

film, and song recordings made the tango scene evolve.

During the Golden Age of tango (roughly 1930s-1950s), the music and dance picked up pace, creating an extremely important role in Argentine and Uruguayan national culture. Big band orchestras called *orquestas típicas* such as Juan D'Arienzo or Rodolfo Biagi would play every night at *milongas*, or tango dance halls with hundreds of dancers.

They gave tango a more dynamic, explosive rhythm which dancers adored. Tango became one of the most elegant partner dances, or the "vertical expression of a horizontal desire," as expressed by George Bernard Shaw. More orchestras sprouted, like Carlos Di Sarli, Aníbal Troilo, Alfredo De Angelis or Osvaldo Pugliese. During the Golden Age, dance, music, poetry, culture, and the tango lifestyle developed side by side, creating an explosion of talent and achievements.

While the Golden Age has passed, this is the renaissance of tango. Its future depends on the sprouting dance communities worldwide, experimental music groups, tango tourism, and movies like the recent release of *Glorias del Tango* (Fermín). With such specific cultural and national origins, tango can captivate everyone, no matter the language or background. As Jorge Luis Borges stated, *el infinito tango me lleva hacia todo...* "the infinite tango takes me towards everything".



[Click Here to View Street Tango Dancers Vittorio Emanuele Milano](#)

[Click Here to View Argentine Tango Street Dancers in Buenos Aires](#)

– Submitted by Richard Stewart 🌿



WTI Magazine #68 9 / 18 / 2015

Author : Giovanni Verde

Eleonora Duse has been one of the most important actresses of the Italian theater scene of the nineteenth century. Her style marked the era of modern theater and her love affairs linked her forever to one of the greatest contemporary poets: Gabriele D'Annunzio. Eleonora Duse was born in Vigevano, in Lombardy, on October 3, 1858.

She spends her childhood with her parents, Vincenzo and Angelica, and at age 4 she plays the part of Cosette in a stage version of *Les Misérables*. In 1879 she becomes part of Cesare Rossi's *Compagnia Semistabile di Torino*, where she grows her poetic made of gathering the legacy of the past while breaking with the tradition of the first mid-nineteenth century.

In the 80s of the nineteenth century Eleonora Duse makes choices that will be decisive for her career. Given the absence of a defined dramaturgy in Italy, Eleonora Duse almost always chooses plays that come from the so called French *pièce bien faite*: modern, worldly, with a strong appeal for the changed tastes of the renewed public in the second part of the XIX century.

Duse would undermine bourgeois values, representing them as they truly are. In Duse's hands, the drama of Sardou and Dumas become plays ready to be dismantled and rebuilt, following her idea of the world. These are the most difficult issues, the ones that the great actress loves to face, complex issues that characterize and put in crisis the Western society the late XIX century: money, sex, family, the role of women. From Eleonora Duse's re-readings comes out the portrait of a society which is respectable but actually hypocritical, gleaming in the window but rotten in substance, hegemony by money, god controller of each human relationship; a world



where it is impossible to prove sincere emotions.

Besides, the inner female spirit emerges as Duse lives hers: alienated and neurotic. Her repertoire is modern and highly attractive: from the verismo of Giovanni Verga's *Cavalleria rusticana*, where she plays the role of Santuzza, to the dramas that were part of the French repertoire of the great French actress Sarah Bernhardt. Between her and Duse a great rivalry starts soon.

In 1881 Eleonora Duse marries Tebaldo Checchi, an actor of her company; the union, that gives life to a daughter, Henrietta, soon proves to be unhappy, and ends with a final separation. In 1884 Duse binds with Arrigo Boito, who adapt for her *Antony and Cleopatra*. The relationship with always remains secret and lasts, between ups and downs, for several years.

The key moment in the life and the career of Eleonora Duse is the final meeting in Venice, in 1894, with Gabriele D'Annunzio, then in his early thirties. The stormy artistic and sentimental bond that is established between the actress and the young poet lasts ten years, and significantly contributes to D'Annunzio's reputation.

Eleonora Duse, already famous and acclaimed in Europe and overseas, brings on the scene his dramas, including "The Dream of a spring morning", "La Gioconda", "Francesca da Rimini", "The Dead City", "The daughter of Iorio". In 1919 Eleonora Duse acts in her one and only movie: "Ash", based on Grazia Deledda's novel.

Eleonora Duse dies during her last American tour, in Pittsburgh, on April 21 1924. After the separation with Eleonora, Gabriele D'Annunzio will live the rest of his life in the poignant memory of his great love for her. When she dies, his comment will be: "The one I didn't deserve has died".

-- Submitted by Richard Stewart





## *Frittura di Calamari* By Giuseppe Topo

Frittura di calamari (fried calamari or fried squid) is as popular on the Neapolitan table as it is in American restaurants. Served with a bit of salt and lemon, Frittura di Calamari is the perfect appetizer, a flavourful main, a quick and easy side dish, or some crunchy, salty goodness for your favourite salad. And it is of course, one more fried delight you can add to your Neapolitan Fritti plate.

Fish sticks for grown-ups, people tend to shy away from making it at home. Yet nothing could be quicker, easier or more mouth watering to make. In fact, its so easy to make, I almost feel guilty posting this simple recipe.

A one person job, no real assistance is required, but big bro Massimo stopped in to fry up the Calamari, while Giuseppe whipped up another favoured Calamari recipe you'll see here in the next few weeks.

### *Ingredients*

- 500 grams cleaned squid cut into 1/3" thick rings
- Flour
- Salt
- Frying Oil
- Lemon

### *Method*

- Pour enough oil into a frying pan to cover the calamari
- Heat the oil over high heat until it is very hot, just below the smoking point
- Dredge or batter:
- Dredge the calamari in flour and cook in batches until golden brown

### *Or for crunchier calamari*

- Add water to flour a bit at a time until you have a batter about the thickness of pancake batter
- Coat the calamari in the batter and cook in batches until golden brown
- Drain on paper towels and salt well
- Serve with lemon wedges

BUON APPETITO! -- Submitted by Richard Stewart 🍷

## L'Italia batte la Francia, siamo i primi produttori di vino al mondo



*Nel 2015 balza in testa alla produzione mondiale. È Made in Italy il 28% della bottiglie europee*

### **LUIGI GRASSIA**

Clamoroso, la Francia non è più numero uno nel vino. L'Italia la supera e diventa il primo produttore mondiale con una produzione stimata nel 2015 in 48,9 milioni di ettolitri. Lo annuncia la Coldiretti riferendo i dati della Commissione europea. Il sorpasso si deve anche a un calo dell'uno per cento dei raccolti in Francia dove la produzione si dovrebbe fermare a 46,6 milioni di ettolitri. Al terzo posto si trova la Spagna con 36,6 milioni di ettolitri in calo del 5 per cento.

### **UN ANNATA D'ORO**

Il primato italiano è stato sostenuto da condizioni climatiche favorevoli che hanno garantito un'ottima maturazione delle uve tanto che in diversi territori si parla di annata storica per quantità e qualità. Coldiretti segnala anche che in Italia si produce oltre un quarto (il 28 per cento) del vino europeo. In tutta che quest'anno dovrebbe raggiungere 163, 8 milioni di ettolitri, in leggero aumento rispetto allo scorso anno.

### **TRA DOC E DOCG**

Se non ci saranno sconvolgimenti si prevede che la produzione Made in Italy sarà destinata per oltre il 45 per cento ai 332 vini a denominazione di origine controllata (Doc) e ai 73 vini a denominazione di origine controllata e garantita (Docg), quasi il 30 per cento ai 118 vini a indicazione geografica tipica (Igt) riconosciuti in Italia, e il restante a vini da tavola.

### **L'EXPORT RECORD**

Anche le esportazioni segnano un risultato record con un incremento del 6 per cento in valore, secondo le elaborazioni Coldiretti su dati Istat relative ai primi 5 mesi del 2015. In Italia il vino genera quasi 9,5 miliardi di fatturato solo dalla vendita.

-- Submitted by Valeria Roman 🍷

# GREAT ITALIANS OF THE PAST

# GALILEO



Galileo Galilei (1564-1642) was a Tuscan (Italian) astronomer, physicist, mathematician, inventor, and philosopher. He was born in Pisa, and was the oldest of six children in his family. When he was a young man, his father sent him to study medicine at the University of Pisa, but Galileo studied mathematics instead. He later became professor and chair of mathematics at the University. Until about 1609 he taught mathematics, and made several discoveries in physics. He helped to mathematically describe ballistics, and the force of friction as it relates to motion. After experimenting with moving objects, he established his "Principle of Inertia", which was similar to Newton's First Law.



Galileo then became interested in optics and astronomy, and in 1609 he built his first telescope and began making observations. The following year he published his first results, where he described the highlands and "seas" of the Moon, four of Jupiter's largest moons, and many newly discovered stars. He also discovered the phases of Venus and sunspots, thereby confirming that the Sun rotates, and that the planets orbit around the Sun, not around the Earth. But Galileo thought that most planetary orbits are circular in shape, when in fact they are elliptical, as shown by Johannes Kepler. Still, Galileo's observations have confirmed Copernicus' model of a heliocentric Solar System. They refuted the basic principles of Ptolemean cosmology, and put to rest Aristotle's theory that the heavens were "perfect and unchanging", which was supported by the Catholic Church. But the Church still allowed Galileo to conduct his research, as long as he did not openly advocate his findings.

In 1632 Galileo angered the Pope when he published a book in which he openly

stated that the Earth was moving around the Sun. He was put on trial by the Inquisition in Rome, where he was found suspect of heresy, and forced to say that all of his findings were wrong. He was first imprisoned, and later confined to his

house near Florence.

During the last ten years of Galileo's life, the Church monitored his travel and communications with others, and his writings were censored and placed in the Index of Prohibited Books. Galileo continued to write about physics, and in 1632 he put forward his concept of Basic Relativity in physics, which may be stated as follows: "the laws of mechanics will be the same for all observers moving at the same speed and direction with respect to one another." This fundamental concept later formed the basis for Einstein's Special Theory of Relativity.

Until the time of Galileo, European scientists relied largely on Aristotle's approach of philosophical analysis to explain physical phenomena. Galileo demonstrated the advantages of experimentation, and argued that physics should be a mathematics-based science. Galileo was among the scientists, including Kepler, Newton and others, who began the Scientific Revolution in Europe. Galileo's work was instrumental in advancing the scientific method. His

experimental and mathematical approach to physics was revolutionary and ahead of his time.

### *Did you know?*

- Galileo Galilei became completely blind by the age of 74, though he probably never looked at the Sun directly through his telescope. Remember, you should NEVER look directly at the Sun!
- Galileo's telescopes had a magnification of only about 30x. He observed Neptune in 1612, but thought that it was a distant star. Galileo also observed Saturn's rings, but to him they appeared as two separate bodies attached to the planet.
- It is commonly believed that Galileo dropped balls of different mass from the leaning tower of Pisa, to demonstrate that they fell at the same speed. There is no historical evidence that Galileo actually did this. But it is possible that he suggested this experiment as a way to disprove Aristotle's erroneous belief that heavier objects always fell faster than lighter ones.
- Galileo attempted (unsuccessfully) to measure the speed of light by placing observers with lanterns about a mile apart.
- Galileo is credited with making the first working thermometer, though it was not very accurate.
- Galileo's father, Vincenzo Galilei, was a musician and music theorist. He helped to invent a new style of early Baroque music.

Article by Solar Observatories Group  
Stanford Solar Center  
Stanford University  
452 Lomita Mall, Room 134  
Stanford, California 94305-4085 USA

-- Submitted by Richard Stewart ☞



Earlier in the month, I attended the Italian Folk Art Federation of America Convention in Philadelphia. It was an amazing experience on many levels. First, it was exciting to meet people from all over the country who are passionate about their Italian heritage. At the convention I attended discussions about "Malocchio, Healing and Italian Superstitions" presented by Paul Torna and Nick Tanzi, and Italian Village Life Through Folk Songs, with Tom Brunelli, a lecture about the Italian National Anthem by Louise Ederer, the local Vice Consul, and Making traditional "Bomboniera Abbruzzese", by Jackie Capurro, who, by the way, is from San Jose. In addition there were folk dance workshops, and a closing folk dance costume display at the convention dinner.

Because of the weather some items such as a local Festa was canceled. Even so, I decided to explore Philadelphia's famed Little Italy, and also walked through the Italian Market. The Italian Market is celebrating its 100th year this year. I was surprised to learn the market is actually 10 blocks long with avenues stretching out into South Philadelphia's famed Little Italy. It was a charming adventure, and after walking through the market, I went to the History of Italian Immigration Museum and Cultural Center, where I met some of the staff, the president of the foundation and given a special tour. This whole adventure was about a 5 mile walk to give you an idea of the distances I covered (my sore feet are still recovering).

It was great talking to some very dedicated people at the center, and experiencing what they are in the process of accomplishing in terms of preserving our common heritage. It also makes you appreciate what we at the IAHF are trying to do locally. These are true "Labors of Love", and in many ways are the common denominator of our Italian heritage. Across the board, in any organization I have visited, they are based upon the volunteer work of the membership.

There are so many experiences associated with this trip that it's hard to summarize in a couple of paragraphs. I, of course, went into the heart of Little Italy to purchase a famed Philly cheesesteak sandwich, from a corner crossroad that featured three outdoor sandwich shops, and all packed with people. And as for cannoli, they were truly amazing. There are even specialty shops specializing in featuring cannoli in various flavors, including pumpkin. In addition to the Italian Markets of South Philly, there is something akin to an indoor farmers market in the center of the city, called the Reading Terminal Market, which, the closest way I can describe it, is similar to the old produce market of North Beach, now long gone, or the old Housewives Market in Oakland.

Fortunately, the diverse culinary scene in Philadelphia is very much alive and dynamic. I have to say, controversial though it may be, Philadelphia can boast the best Italian American cuisine in the nation, in terms of diversity, flavors and food preparation. I jokingly said we sell quite a few cannoli at our Festa, and the store clerk came back with a quick response, "that is about how much they sell on Saturday afternoons!". She invited me back to check it out. They also make their own shells, and would not sell them alone, as they are a trademark item, being sold only filled. She explained making the shells is a ten step process! Some of the shops in Little Italy also featured fresh daily made cheese, and pasta cut to order, and several specialty item shops for cheeses, meats and vegetables and wines.



Aside from the cuisine, the arts scene is equally dynamic. One characteristic of the city is the City Arts Mural Project, where large sides of buildings are painted over in public murals, so for example in Little Italy, there are murals about Italy, the neighborhood and similar themes. The mural project is throughout the city and reflected of the local community. And although I did

not have time to visit Pittsburgh, the city holds one of the largest repositories of Italian Americana, called the Senator John Heinz History Center's Italian American Program. You can go on line to check it out at [www.heinzhistorycenter.org](http://www.heinzhistorycenter.org).

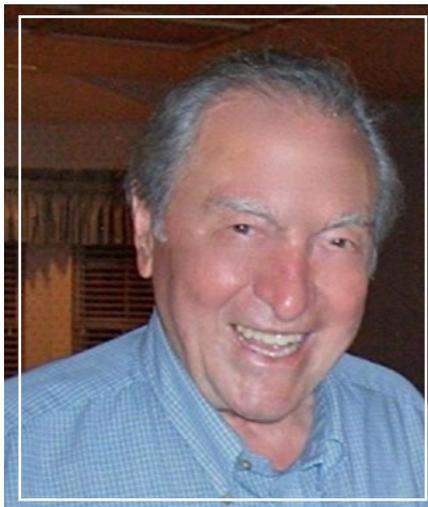
I visited one museum on vacation and that was the Barnes Collection, which is one of the largest private art museums in the nation featuring Impressionist and modern art. This is a not to be missed visit for any art lover. Likewise the Magic Garden, a three dimensional mosaic house is a not to be missed item, and the structure itself has been a revitalizing community project. I purchased a mosaic wall painting from the site. I will definitely be "mining" this trip for future stories, since this description only covered some of the main activities of the visit. I plan on keeping in touch with the cultural center, and will be trying to figure out how to get back there soon. ♪

Fred Menichetti, an extraordinary man, passed away peacefully in his Los Gatos home on September 29th, at the age of 92. He joins his high school sweetheart and beloved wife, Betty, who passed away six years prior. A loving couple and true soul mates through 65 years of marriage, they are finally reunited.

Fred was born in Springfield, Illinois to Giulia and Gioacchino Menichetti, who immigrated to the US from Italy through Ellis Island, NY in 1912. Fred was the youngest child of a close-knit Italian family. He had three brothers; Armand, Ernie, and Joe, and one sister, Ceil. There were other siblings but, sadly, they passed away while very young.

After Fred graduated from Lanphier High School in Springfield, IL, he enlisted in the army and served during WWII from 1943 - 1946, stationed in the Philippines and in New Guinea, and also traveling to Japan, to Canada and to many other parts of the world. While in the service, he and his sweetheart, Betty Moats were happily married in Ayer, MA during a short military leave of

absence. After the war finally ended, the happy couple settled in Richmond, California where Fred began a lifetime career in real estate. First, he worked as a real estate broker, but soon found his true calling within the title business. After several years, Fred and his family moved to Concord, California, where he began working for Valley Title Company in San Jose and was promoted to Vice President. In 1974, Fred, Jim Castagnoli and the late Don Hancock founded Golden State Title Company, which became very successful and included multiple



**FRED MENICHETTI**  
*January 10, 1923 - September 29, 2015*

branches spread across the Santa Clara Valley. Eventually, Commonwealth Land Title purchased Golden State, and Fred became President. After a number of years, Fred retired to spend more time with his beautiful wife and family and to play some golf, a sport he loved as a youngster and enjoyed sharing with Betty.

Throughout the years, Fred was an active member of The Lions Club. He also enjoyed participating in the Italian American Heritage Foundation and attended their dances, regional lunches and dinners with his wife or daughter. He even took an Italian language class with his daughter when he was 89 and, much to his surprise, had no trouble conversing with the teacher. (He wasn't too fond of the homework, however!) He was also an avid reader with a sharp, inquisitive mind, who had a tremendous source of knowledge about numerous topics and current events.

At 92, he still had a great sense of humor. He was fun, laughed easily, and always kept that child-like twinkle in his eye that told us he loved

life. Fred was a devoted family man. On Sundays, his family gathered at his home; this was the time that he loved the most. He enjoyed playing the harmonica with his great granddaughters Chloe and Julia, and at times even got out his banjo to play with his son, Joe, who accompanied him on guitar. He also loved to play Rummikub and he did so daily, teaching many who showed interest. He often played on Wednesdays at the Los Gatos Senior Center, where he was a member.

Fred was loving, generous, supportive, wise, honest and genuine. He never complained, was humble, and only had good things to say about others. Always and forever positive, he felt lucky and said so every day. Those of us who knew him and loved him also felt fortunate beyond words.

He leaves behind his loving children, Carol Troedson and her husband Rich, Joseph Menichetti, his grandson Dominic Brocato and his wife Fabia and great granddaughter Julia, his granddaughter Gina McAuliffe and great granddaughter, Chloe. He also leaves dearly loved nieces, nephews and their families. He recently enjoyed reconnecting with cousins and other relatives in Nocera Umbra, Italy, so the Italian family heritage and love will continue for generations to come.

A "Celebration of Life" open house is planned at Fred's home for Saturday, November 21st from 2 to 5:30 PM. Please RSVP at [AndiamoGrandpa@gmail.com](mailto:AndiamoGrandpa@gmail.com). In lieu of flowers, please feel free to donate to the Italian American Heritage Foundation or to the Los Gatos Senior Center.

-- Submitted by Carol Troedson 

# A Little *Italian* By Request

## *Where to Eat in Italy*

In much of the world a restaurant is a restaurant and, one peruses the menu and chooses. In the la bell'Italia however there are many different names of places to eat. Thankfully, they all post menus and prices, so there should be no surprises. Here is an abbreviated list of the types of restaurants you will find in Italy.

**Ristorante** - (ree-sto-RAHN-te) That's an easy one! This will be a full service restaurant with appetizers, first, second and dessert courses. Please note that full-service does not in any way indicate that the meal will be overly expensive.

**Trattoria** - (trah-to-REE-ah) It is difficult these days to always discern the difference between a trattoria and a restaurant. Location is sometimes a factor. Trattorias are generally found on busy streets rather than side streets. They are usually smaller than restaurants, less formal, and traditionally family owned and operated. The mamma or papa` is likely to be found in the kitchen preparing your food.

**Osteria** - (aw-steh-REE-ah) This is a casual neighborhood establishment, not usually a tourist destination. It's good for casual, light meals and they mostly specialize in traditional regional dishes. These restaurants offer a good opportunity to compare regional cuisine.

**Taverna** - (tah-ver-na) These establishments are usually quite rustic and, as the name implies, the focus is generally on drink rather than food. Menu offerings are brief and inexpensive.

**Rosticceria** - (roh-stee-cheh-REE-ah) As you may already see, this establishment sells roasted meat, usually chicken or turkey, and

relies mainly on take-out. They will also usually offer side dishes such as fried potatoes. It is possible to eat in, but there is often minimal or no seating. Great for picnicking.

**Pizzeria** - (pee-tza-REE-ah) This is familiar to all of us! While pizza will of course be the specialita`, there will be other offerings of similar genre such as calzone.

**Tavola Calda** - (TAH-voh-lah KAHL-dah) Literally "hot table" is Italian fast food. Here you will find a counter of delicious lunch or dinner entrees and side dishes sold by the pound and available for take-out. You may choose to eat there, but you will likely do so standing up. Excellent for picnicking.

**Bar** - (bahrrr) There is only one r in the word but you will usually hear it rolled. Though they do serve alcohol, these establishments should not be to be confused with an American liquor bar. They are usually the cornerstone of every neighborhood...a place to meet and share a cup of coffee and a snack or sandwich in the morning afternoon or evening. You will see people standing at the bar and chatting. If you choose to be seated at a table you will pay extra.

No matter where you decide to enjoy your meal, be sure to leave room for the gelateria-(jay-lah-te-ree-ah) where you will find the most delicious ice cream and ices in the world!

Buon appetito!... and dear readers, please note that these restaurant descriptions are in general terms. You are guaranteed to find exceptions. Most notably, there is a three star Michelin rated osteria in Modena, Osteria Francescana, and similar exceptions throughout the boot. -- Submitted by Linda Binkley ~

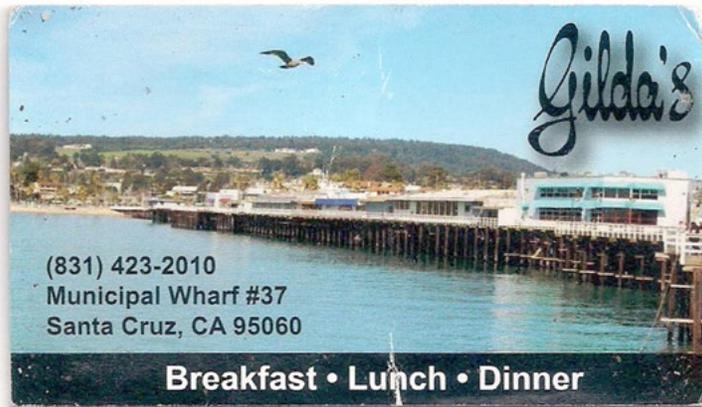
## An Afternoon Out for IAHF Patrons



Carlo, Rosa and grandson Adriano Severo

Thanks very much to the Board of Directors for a fine afternoon at Nonno's enjoying pizza, beer, wine, a buffet salad and bocce. The sky threatened for a bit, but the afternoon ended up to be beautiful. Chef Di Tullio kept the pizzas coming hot and delicious from his authentic pizza oven...all were served with a variety of scrumptious toppings. We sat outdoors to enjoy the fresh mountain air, the smell of pine and bay permeating the area. The little indoor shop of Nonno's provided a variety of Italian specialties to take home. I brought home apricot and raspberry crostatas that were a delightful dessert later that evening. If you missed the event and would like good pizza and free bocce, Nonno's is in the Redwood Estates area of Los Gatos: 21433 Broadway Road, 95033.

It was a delightful way for the Board of Directors to express their appreciation for the patrons extra contribution. These augmented dues will help us find our way to making some needed repairs to the building, especially the kitchen, which needs upgrading, and the roof which is starting to need "attention." If you wish to donate specifically to any one of these projects be sure to indicate your preference on your check. Thanks to all of you who stepped up and got us our beautiful dance floor. -- Submitted by Linda Binkley ~



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**Contact**

Richard Stewart  
408-821-4260 or [news@iahfsj.org](mailto:news@iahfsj.org)



# IAHF Quarterly Schedule of Events\*

## November / Novembre 2015 \*

Thursday, Nov. 5 / 7:00 pm / Cooking Classes, Holiday cookies (The class is sold out and waiting list only)

Thursday, Nov. 12 / 7:00 pm / Cooking Classes, Sausage. (This class is also sold out.)

Sunday Nov. 15 / 11 :30 am / Field trip to Brigantino Olive Orchard --a working ranch, to learn about the olive crush and their award winning olive oils, followed by lunch and lecture at the San Juan Oaks Country Golf Club House, Hollister / Call to register and directions to the orchard / Tour starts 11:30 am / Allow about an hour and a half to drive from San Jose to Hollister

Tuesday, Nov. 17 / General Membership Meeting Dinner and Meet The Candidates for the 2016 Board.

Free to all members / Guest: \$15.00 / 6:30 pm.-Social Hour; 7:00 pm Dinner / 7:45 pm Meeting / Call the IAHF to register.

\*Due to the General Membership Dinner and Thanksgiving week, there will be no Regional Lunch and Cena Fuori.

## December / Dicembre 2015

Friday, Dec. 4 / The 28th Annual World of Italian Opera and Holiday Boutique, Holiday Buffet with arias by the Resident Artist of Opera San Jose / \$35.00 IAHF Members / \$40.00 Non Members / \$20.00 Students with Valid ID

Thursday , Dec. 17 / Noon / Regional Lunch and traditional "Festa di Natale" Celebration

## January / Gennaio 2016

Thursday Jan. 21 / Noon / Regional Lunch, featuring the Swiss Italian region of Il Ticino, with our Tincinese consultants

Thursday, Jan. 28 / 7:00 pm / Cena Fuori -- Giorgio's Italian Food and Pizza, on Foxworthy Ave. San Jose

Saturday, Jan 30 / Annual IAHF /Tricarico Club Benefit Polenta Dinner, with Tony Amato and his Tricarico Culinary Team

You can click here to RSVP  
and to pre-pay at  
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## Go Green, Go Paperless, Save the IAHF \$\$\$

Recently the IAHF Board approved increasing the IAHF Newsletter budget an additional \$400 a month. Now, everyone will be getting both the email and postal mail versions. Each issue of the postal version costs the IAHF about \$2 when you take in all of the expenses including formatting, printing and postage.

To be **IAHF Green** and go paperless, please [click here](#) or call 408-821-4260.

Richard Stewart, IAHF Newsletter Chairperson

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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.

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*Though today, marionettes are an entertainment to delight both young and old, this has not always been the case! From acting as go betweens from common people to emperors to heralding the arrival of gods, they have played an interesting part throughout human history.*

Marionettes are distinguished from regular puppets by the fact that they are controlled by strings that are manipulated from above. This allows them a freedom of movement that is unmatched by other forms of puppetry, and this type of movement demands a great deal of skill from the person who is pulling the strings. Let's take a look at the role that they have played in our history, both for entertainment purposes and for deadly serious ones!

In Myanmar, which was once known as Burma, troupes of marionettes were commissioned and maintained by royalty. Though the stories told by the marionette troupes were no doubt fascinating and entertaining, they served a very real occupation.

The Burmese court was concerned with preserving the dignity of its members and marionettes were often used to preserve the esteem of a person who had erred. For instance, the emperor could reprimand his children or his wife in this way by asking the puppeteers to put on a parable correcting errant children or careless wives about their reckless ways. While the reprimand would be obvious to anyone who was "in the know" it would largely pass unheeded by the people looking on, something that had a great deal of value in a court that could, and did contain hundreds of people.

The Burmese marionettes also served as a conduit between the ruler and his subjects... many times, people would ask the puppeteers to mention in a veiled fashion a current event or warning to the ruler. In this way, information could be transferred on without any disrespect. A marionette could say things that a human could never get away with.

In many ways, the Burmese marionette troupes replaced the actors of the time. It was considered a beheading offense to put your head above royalty, a fact which made standing on a stage difficult to say the least.

Similarly, the laws of Burma were such that an actor could not wear full costumes if they were playing figures like royalty or holy men. While both of these facts would hamper the movement and stylings of a human actor, marionettes were not bound by such things and thrived in the vacuum.

In the Classical world of the ancient Greeks and Romans, articulated dolls were found in the graves of children, many of them bearing rods or strings by which they could be manipulated. These children's toys showed that the art of puppetry was quite popular, and the writings of Aristotle and Plato, both of whom mention puppetry, confirm this. The great and abiding classics of Western literature, the Iliad and the Odyssey, may very well have been performed using marionettes.

In Europe, Italy was commonly considered to be the birthplace of the marionette. These early puppets were used to describe morality plays

to a largely illiterate audience. Behaviors that would be considered lewd or inappropriate if undertaken by human actors was acceptable in marionettes.

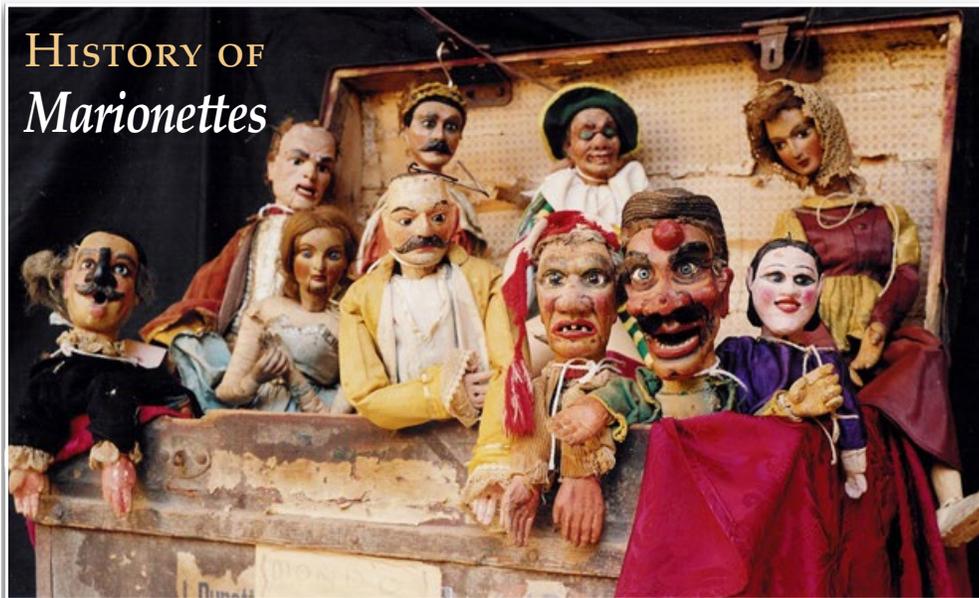
Later on, the marionettes were used in epics like The Song of Roland, and during the eighteenth century, there was a trend of using marionettes to perform full-length operas, a tradition

which is continued in some parts of Germany to this day.

The New World might even have an older version of the marionette. The Hopi had a Great Serpent drama known as Palu Lakonti that was performed every year in March. Large snakes are depicted as rising from the ground and sweeping across the fields. These serpents are marionettes as they are manipulated by strings from above, as there the two Corn Maids who accompany them. This is a tradition that existed long before Europeans showed up on American shores and points to a history with marionettes and puppetry that is extremely ancient.

As can be seen, marionettes have a long and varied history. With the continuing growth of the art and the innovations discovered by puppeteers themselves, it'll certainly be interesting to see where this art form goes in the future!

-- Submitted by Richard Stewart ~



# ITALIAN MARIONETTES

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