

IAHF NEWS

FEBRUARY 2020 • ITALIAN AMERICAN HERITAGE FOUNDATION • ESTABLISHED 1975 • FOUNDED AS NONPROFIT 1976

425 N. 4TH STREET, SAN JOSE, CA 95112 • (408) 293-7122 • TAP HERE FOR WWW.IAHESJ.ORG

DIANE AYALA / IAHF NEWSLETTER EDITOR-IN-CHIEF



44 YEARS
SAN JOSE | FOUNDED 1975



President's Message

February brings out the hopeless romantics in all of us. I remember a particular trip where serendipity reigned king in my romantic quest. Marie and I had arrived in Catania, Sicily on Valentine's Day and decided what could be more appropriate than to go to Valentino's restaurant in Motta Sant'Anastasia for dinner. We ordered our favorite pizza with prosciutto and generously topped with arugula and shaved Parmesan. We poured a generous amount of olive oil over the arugula and enjoyed a wonderful pizza. While enjoying the pizza, we marveled at just how good the olive oil was. We examined the bottle and noted that the olive oils in Italy are segmented into D.O.P. (Denominazione di Origine Protetta) regions, just like the (D.O.C. Denominazione di Origine Controllata used for wineries); and noted the olive oil was made right in Motta, so we decided we would try to find the Frantoio later in the trip.

The oil was made by the Azienda Agricola Gulisano, and we managed to find a number, called them and set up a time to meet. As typical, it turned out to be a small production they ran out of the garage under their apartment. Apparently, the ultra-rich soil from the volcano (on the south side of Mt. Etna) made for extremely tasty and smooth oil. While we decided how much oil we could unreasonably carry home, naturally we talked about food and the proprietor mentioned another restaurant in Motta for us to try. I don't remember the name and it's no longer there, so it doesn't matter, but what does matter was that while eating there, we noticed the walls were decorated with hand-painted tegulas (Italian roof tiles), which were for sale. We asked about the artist and was told the artist sold them at the art festival in Zafferana. As Marie's parents ran an old mill, we wanted to see if the artist had any tegulas with a painting of a mill, so on our next trip, we headed off to the art festival at Zafferana halfway up the side of Mt. Etna (on the side of the lava flow). A pleasant day trip to a very picturesque town with an incredible festival and a beautiful view. We found the artist, but he had no tegulas with mills – but he did say he could paint one for us if we could provide a picture; and we also found another artist who painted authentic address signs – so we ordered one for us and ones for our family members for Christmas presents. Then we made our way down the mountain only to encounter the mushroom festival in Nicolosi with what seemed like hundreds of different kinds of mushrooms and a variety of food options that made it impossible to determine what to try. So we had no choice but to try as many as we could.

We went to the artist's apartment to pick up the address plaques and to the other artist's apartment to drop off the photo of the mulino (mill). Of course, while Marie went over the orders, I did my best to talk with the nonna to ask my favorite question – “where is the best place to eat?”. Well, she recommended Trattoria Il Corallo in Catania and did her best to give us directions. We tried to find the restaurant on the way back but failed. I finally located an address and found it on a map, so we tried again, but while we could see it from the road, we could not find the right combination of one-way streets and back alleys to actually get there. But our persistence was rewarded when we finally parked blocks away and walked. Il Corallo only serves seafood, but it is fresh, affordable, and a wonderful variety, including a light sparkling white wine (and I'm a red wine person!), desserts, coffee, limoncello, all in a menu prezzo fisso (fixed-price). It is still one of my favorite and most memorable restaurants in my travels.

Other than eating at Valentino's on Valentine's Day, the romance was overtaken with fatigue as we had just completed over twenty hours of flights and layovers just to get there; but serendipity has a funny way of presenting itself. By asking about things that interested us, and engaging the locals who are always thrilled when you show interest in local food, places, or products, we found ourselves led from one adventure to the next, to the next and were left with the most enjoyable and fond memories, which is where the true romance lies

-- Felix Dalldorf / fdalldorf@gmail.com 🌸

EVENTS @ A GLANCE

- **Feb 1** / Polenta Night w/ Tricarico Club / IAHF Hall / 6 PM social / 7 PM dinner / 8:15 PM dancing until 9:30 PM / \$24 members / \$27 guests
- **Feb 9** / Hands-On Italian Genealogy / IAHF Hall / 1 PM / \$10 adults / \$5 students
- **Feb 20** / Festa Della Magra / IAHF Hall / 12 PM / \$16 members / \$19 guests
- **Feb 23** / Carnevale! / IAHF Hall / 3 PM / \$25 per person 15+ years old
- **Feb 27** / Cena Fuori / Zanotto's Sunnyvale / \$40 at the door
- **Mar 19** / St. Joseph's Table / Open and Free to all / IAHF Hall / 10:30 AM Mass / Lunch

🌸 Please see page 19 for more information 🌸



IAHF OFFICERS

- Felix Dalldorf - *President / Chief Executive Officer of the Corporation*
- Frank De Turrís - *Chief Financial Officer / Treasurer*
- Ken Borelli - *1st VP / IAHF Events (including Annual Italian Festa) / Cultural Activities / Grants*
- Azie Habib - *2nd VP / Building Administration and Maintenance / Hall Rentals*
- Diane Ayala - *3rd VP / Marketing / Advertising / PR / Website / Newsletter / Social Media*
- Dana Zuccarello - *4th VP / Human Resources / Volunteer Development / Library and Archives / Succession Planning / Bar*
- Marie Rose Dalldorf - *Corporate Secretary / Scholarship Chair*

IAHF DIRECTORS AT LARGE

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

ADVISORY BOARD



- Aaron Nicholson / *Director of Marketing and Development, Opera San Jose, Opera Liaison*
- Cathy De Maria / *Community Leader, Program Organizer*
- Doctor John Scandizzo / *Retired Physician, IAHF Genealogy Program Leader*
- Emily Ray / *Music Director, Mission Chamber Orchestra, Classical Music Liaison*
- Father Anthony Mancuso / *Former President St. Francis High School, Professor Santa Clara University*
- Frank and Marilyn Dorsa / *Owners of La Rusticana D'Orsa, Community Leaders*
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- Lance Shoemaker / *Co-President, Hensley Historic District Neighborhood Association, Neighborhood Liaison*
- Nancy De Vincenzi Melander / *Former IAHF President, Daughter of IAHF Founder, Little Italy Liaison*
- Pierluigi Oliverio / *Former San Jose City Council Member, Community Leader*
- Professor Michele Santamaria Ph.D / *Italian Language Chairperson, San Jose State University*
- Rod Diridon / *Former County Supervisor and Public Transportation Leader*
- Vera Girolami / *National President of the Sons and Daughters of Italy*

• ✨ • 2020 IAHF SCHOLARSHIP IS UNDERWAY • ✨ •

We are pleased to announce our annual scholarship program for 2020 is underway. Each year, the Italian American Heritage Foundation awards almost \$15,000 in scholarship funds to deserving students. Our scholarship opportunities are for high school graduates accepted to a higher institution, community college graduates accepted to a higher institution, and students of the arts accepted to a four-year institution. The 2020 application is available on our website <http://www.iahfsj.org> (in Word and PDF form). The website also provides the timeline for application submission, when applicants will be notified, and the date of the award ceremony.

Our scholarship program depends on the financial support of both former and new sponsors, individuals, organizations, and



corporations. Donors can designate eligibility requirements and your entire donation will go directly to the scholarship fund as we do not apply any administrative costs. Please help keep the traditions and culture of Italian Americans thriving by becoming a sponsor and helping a deserving student achieve their dream. Your

donation will not only assist a deserving student, but also serve as a legacy or tribute to honor a loved family member. An excellent example is the recent scholarship established by friends of Joseph and Jennie Quartuccio's in their memory. For more information on how to become a donor, please contact the IAHF Office at 408-293-7122 or visit our website at iahfsj.org!

Thank you! -- *Article by Marie Rose Peirano Dalldorf* ✨

BENVENUTI New Family, Individual & Student Members / January 2020

- Nicholas & Shannon Adams
- Jose & Darlene Alvarez
- Bibiana Alves & Osvaldo Martinello Jr
- Janine & Brett Arietta
- Edna & Nicole Asquith
- Vivian Mazza Atchison
- Maryanne & Ely Bacolod
- Anthony Barajas
- Angela Barone
- Jim Bertelotti
- Sylvia Bianchini Lee
- Kate Boardman
- Joseph Bogusky
- Pietro Bonanno
- Carmen Bregoli
- Patty & Michael Brunetti
- Kathy Buob
- Cheryl & Fred Burger
- Vincent Calvanese & Emily Fowler
- Sherry, Grant & Ashley Campbell
- Ronald & Bernadette Carlini
- Dee Chase & Carl Rook
- Dianne Chiechi
- Greg & Maia Coladonato
- Jeanie Colclough
- Wendy & Tim Collins
- Claudio & Cecilia Conforti
- Paul & Nancy Consentino
- Alexis Cook
- Karen Curci & Robert Smith
- Stefania Dal Zio & Roland Lucas
- Heba DeBellis & Joseph Nusairat
- Jesse DeGennaro
- Maxine Sonia Dehazes
- Elena Dewar
- Dennis & Carol Ann Diodate
- Jef & Julie Farro
- Betty Faultner & Thayer Watkins
- James & Lorraine Fitch
- Emma Fontana
- Maryjane Genco
- Karen Genovese & Jason Roberts
- Anthony Georgilas & Doris Roth
- Mariana & Vic Giacalone
- Christan Gilcrest
- Joe Guerra & Rose Lopez
- Simone & Maryann Guerriero
- Elsa & Frank Guyre
- Allyson Harris
- Tisha Hartman
- Carole & William Jameson
- Kikue Johnson
- Jackie Joyce & Joan Maurer
- Catherine Kilkenny
- Kari Larsen & Synnova Bjerke
- Blanca Lopez
- Eugene Ludwico
- Christopher & Jennifer March
- Daniene & Bill Marciano
- Eileen Marquardt
- Frances Mazzanti
- Judy & John McCool
- Christina McDade & Shance Ordell
- Juliana & George Midwin
- Susan & Steven Minor
- Diane & Steve Moffett
- Mary L. Moreno & Bianca Thompson
- Joseph Morgan
- Salvatore Nicosia
- Roger Okamoto
- Victoria Olsen
- Umberto Pala & Sharlene Nathews
- Angelena Sanfilippo & Donald Paxton III
- Laura Bianchi Payne
- Marilyn Payne
- Steve & Kathy Pedone
- Stephanie Petrossi
- Tiffany Petrossi
- Mario & Karen Piergallini
- Adria Pulizzano & Thomas Boyce
- Charlene & Bryan Raisch
- Ellen Riek
- Jeffrey & JoAnn Rizzo
- Francois & Beth Rodigari
- Mike & Dianne Rosano
- Dina Saba
- Deborah Sadler
- Lisa Santoro
- Mary Ann Stanfield
- Christine Sterpetti
- Renita Taccolini & Stephen Albanese
- Arlene & Frank Taormina
- Justine & Alessandro Turturici
- Kristina Underhill
- Fran Vader
- Neal & Therese Van Keuren
- Antonietta Bonfiglio Vetere
- Domenic Viccari
- Karla Zanoni
- Karla ZanoniDanielle Zent
- Jenna Zerbo

GRAZIE February 2020 Patron Members

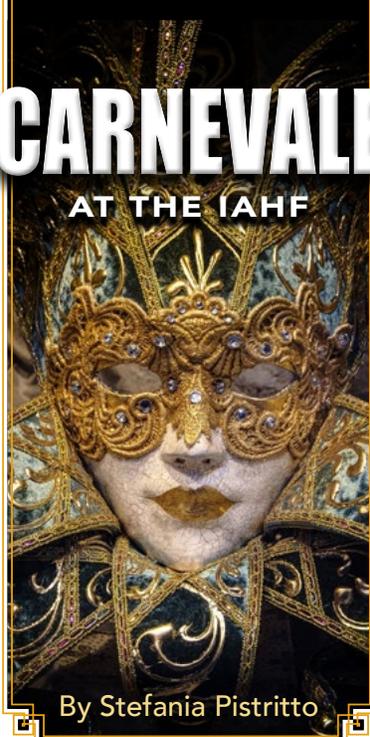
- Sal & Maeve Alini
- Joyce Allegro & Jerry Sheridan
- Maria Cancilla Bandy
- Theresa Biagi & Robert Krebs, Ed.D.
- Linda & Bob Binkley
- Jo Ann & Roger Bjornstad
- Lisa & Robert Blickenstaff
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- Mark & Andrea Kentier
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- Carmine Napolitano
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- Bob Paradiso & Patricia Pangrac
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- Patricia & Walter Phillips
- Tony & Martha Piazza
- Jackie Pighini
- John & Debora Poch
- Charlene & Bryan Raisch
- Michael & Emily Ray
- Loretta M. Riddle
- Jeffrey & JoAnn Rizzo
- Joe & Judi Rizzuto
- Francois & Beth Rodigari
- Richard & Genevieve Rolla
- Paolo J. Romano
- Connie & Joe Rotolo
- James Sanfilippo, DDS
- John & Marjorie Scandizzo
- Constance LoBue Scarpelli
- Shirlee Di Napoli Schiro
- Carlo & Rosa Severo
- John & Rose Simmons
- Virginia M. Sincich
- Paul & Mary Stabile
- Bruce & Jodi Unger
- Al & Diana Vallorz
- Karen Vanderpan & John Dods
- David Venuti & Kelly Sheahan
- William Venuti
- Nanci & Clarence Wilborn
- Anthony J. Zerbo
- Dana R. Zuccarello

GRAZIE 2019 Business Members

- Anthony Barajas / [Italian Renaissance Swordsmanship Academy](#)
- Pietro Bonanno / [Italian Community Services](#)
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- Gloria Citti / [Citti's Florist](#)
- Diane Ferrara / [Hill View Packing Co., Inc.](#)
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- Guglielmo / [Emilio Guglielmo Family Winery](#)
- Stephen & Susan Guzzetti / [Intero Real Estate](#)
- Daniel & Antonia Ornelas / [Perfect Events](#)
- San Jose Opera Guild / [San Jose Opera Guild](#)
- Blanca Lopez / [Blanca's Bridal](#)
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CARNEVALE

AT THE IAHF



By Stefania Pistritto

Put your mask on, and come celebrate Carnevale

If there is a celebration in Italy that involves adults and children of all ages, it is Carnevale. It's a masquerade party! Who has ever dreamed of masquerading and dressing up, at least once in their life as their favorite character, a hero, be it a super hero of modern times or a prince or a knight from medieval times? We all dreamed about it, seeing Princess Sissy's dress or Spiderman's costume. We all dreamed of being that character for at least a day. However, Carnevale in Italy is not only a masked party, but it is also a mix of many other traditions. Of course food is the most important part of the festival with dozens of different varieties of "frittelle" for each region of Italy: chiacchiere, frappe, struffoli, sfingi, pignolate and tortelli. During Carnevale, in every street corner there is a flow of smells of fried desserts, because the Carnevale desserts are strictly fried. The party begins shortly after January 6, the day of the Epiphany which ends the Christmas and New Year celebrations. At this time, shop windows begin to color with masks, costumes, confetti and streamers. Children begin to fantasize about what their costume will be this year, and already at the end of January you can see, especially on Sundays, children dressed in costume, while in cities such as Viareggio, Cento, Venezia, Acireale and Sciacca, where Carnevale is an ancient and famous tradition, the finishing touches are given to the allegorical floats that will parade through the streets of the city on Carnevale days. The real party starts on Shrove Thursday with the first parades. On allegorical floats there is room for everyone: political satire, music, current affairs. All the important facts that have characterized the past year have found space and occasion to be taken good-naturedly on the allegorical floats that will parade through the city. One of the most famous and refined Carnevals is certainly the one that takes place in Venice. Not allegorical floats here, but masks that reproduce Venetian clothes and environments of the eighteenth century. The celebrations in Venice begin with the "Flight of the columbine": an acrobat who launches himself from the bell tower of the Basilica of San Marco in a whirlwind of colorful balloons. We already said that Carnevale is also food, and not just fried sweets. Shrove Thursday and Mardi Gras, for example, are so called because in those days we eat pasta with pork sauce and sausage; but Carnevale is also the celebration of jokes, mischief and pranks are common. An old popular adage reads "Carnevale, where every joke counts and who is offended is a pig", to say that on Carnevale all jokes are allowed and nobody can take offense. I remember, for example, that my grandmother always used to put cotton in one of the Frittelle that she would offer to her sister-in-law. It was her Carnevale joke. In short, Carnevale is the party where everything, or almost everything, is allowed. That period of the year where, as the Latin etymology of the word Carnevale (carnem levare which means remove the meat) says, you can have a good time before preparing for Lent, which begins with Ash Wednesday, the day after Mardi Gras. The Carnevale celebrations end on Tuesday evening with the burning of the Carnevale King.

Here is the poem entitled "Carnevale Old and Crazy" from the famous Italian poet Gabriele D'Annunzio

Carnevale Old and Crazy

Old and crazy Carnevale / the mattress was sold / to buy bread,
wine, / tarallucci and cotechino. he suddenly drinks / his face turns
red / then his belly bursts / while he still eats, he eats./ So the Carnevale dies // and they give him the funeral: / from the dust he was born / and from dust he returned. 🌸

Tutti in maschera, è Carnevale

Se c'è una festa in Italia che coinvolge adulti e bambini di ogni età è carnevale. La festa in maschera! Chi non ha mai sognato di mascherarsi e travestirsi almeno una volta nella vita nel proprio personaggio preferito, nel proprio eroe, sia esso un super eroe dei tempi moderni o un principe o un personaggio dei tempi antichi? Tutti abbiamo sognato vedendo il vestito della principessa Sissy o il costume di Spiderman. Tutti abbiamo sognato di poter essere quel personaggio almeno per un giorno. Ma il carnevale in Italia non è solo la festa in maschera, è anche la festa in maschera. Naturalmente è la festa del cibo con decine di varietà di frittelle diverse per ogni regione d'Italia: chiacchiere, frappe, struffoli, sfingi, pignolate e tortelli. Nel periodo di Carnevale in ogni angolo di strada è un tripudio di odori di dolci fritti, perché i dolci di carnevale sono rigorosamente fritti. La festa inizia poco dopo il 6 gennaio, giorno dell'Epifania che conclude le celebrazioni di Natale e del Nuovo anno. Le vetrine dei negozi si cominciano

a colorare di maschere, costumi, coriandoli e stelle filanti. I bambini cominciano a fantasticare su quale sarà il loro costume quest'anno, e già alla fine di gennaio si possono vedere, soprattutto la domenica, i primi bambini vestiti in maschera, mentre in città città come Viareggio, Cento, Venezia, Acireale e Sciacca, dove il carnevale è una antica e famosa tradizione si danno gli ultimi ritocchi ai carri allegorici che sfileranno, nei giorni di carnevale per le vie della città. La vera festa inizia il giovedì grasso con le prime sfilate. Sui carri allegorici c'è spazio per tutti: la satira politica, la musica, l'attualità. Tutti i fatti importanti che hanno caratterizzato l'ultimo anno appena trascorso trovano spazio e occasione per essere presi bonariamente in giro sopra i carri allegorici che sfileranno per la città Uno dei carnevali più famosi e anche raffinati è sicuramente quello di Venezia. Non carri allegorici qui, ma maschere che riproducono abiti e ambienti del settecento veneziano. I festeggiamenti, a Venezia iniziano con il "Volo della colombina": un'acrobata che si lancia dal campanile della Basilica di San Marco in un tripudio di palloncini colorati. Abbiamo detto che Carnevale è anche cibo, e non solo frittelle. Giovedì e martedì grasso, per esempio, sono così chiamati perché in quei giorni si mangia pasta con ragù di maiale e salsiccia; ma Carnevale è anche la festa dello scherzo. Un vecchio adagio popolare recita "Carnevale, ogni scherzo vale e chi si offende è un maiale", per dire che a Carnevale tutti gli scherzi sono ammessi e nessuno può offendersi. Ricordo, per esempio che mia nonna metteva sempre del cotone dentro una delle frittelle che avrebbe offerto alla sua consuocera. Era il suo scherzo di Carnevale. Insomma Carnevale è la festa dove tutto, o quasi, è consentito. Quel periodo dell'anno dove, come dice l'etimologia latina della parola carnevale (carnem levare= togliere la carne) ci si diverte a crepappelle prima di prepararsi alla Quaresima, che inizia con il mercoledì delle ceneri, il giorno dopo Carnevale. I festeggiamenti di carnevale terminano la sera del martedì con il rogo di Re carnevale.

E per chiudere ecco la poesia sul carnevale del famoso Poeta Italiano Gabriele D'Annunzio

Carnevale Vecchio e Pazzo

Carnevale vecchio e pazzo/s'è venduto il materasso/ per comprare pane, vino,/ tarallucci e cotechino./E mangiando a crepappelle/ la montagna di frittelle/ gli è cresciuto un gran pancione/ che somiglia ad un pallone./ Beve, beve all'improvviso/ gli diventa rosso il viso/ poi gli scoppia anche la pancia/ mentre ancora mangia, mangia./ Così muore il Carnevale/ /e gli fanno il funerale:/ dalla polvere era nato/ e di polvere è tornato. 🌸

IAHF PATRON'S DINNER



Last month we honored our Patron Members with a delicious complimentary dinner at Tony and Alba's Pizza and Pasta Restaurant. Sixty patrons gathered together for a scrumptious buffet prepared by Al and Diana Vallorz (owner/operators) and their staff. We enjoyed an array of appetizers followed by pasta, potatoes, pot roast, vegetables, salad and dessert—a choice of either cannoli or tiramisu.

Former and current directors and officers of the IAHF were acknowledged and new events were announced.

The patrons enjoyed an evening of socializing and invigoration conversation. The food that Diana and Al prepared was a delight to the taste buds and fulfilling. All in all, it was "veramente un buon festa". -- Article by David Perzinski and Lucia Clementi 🍷

Hands-On Genealogy: Feb 9th

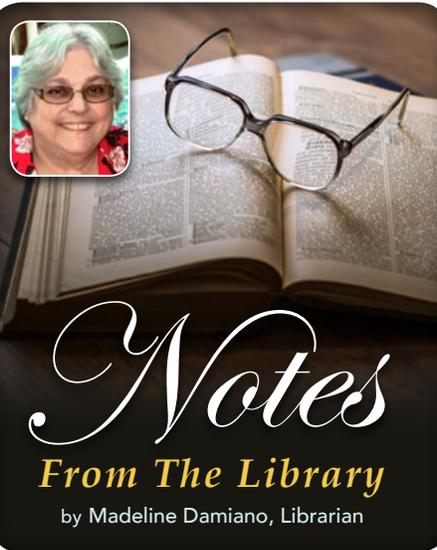
Did you know that Italy posts many of its vital records online for free public access? The records are not complete, but new ones are being added regularly. I have spent many happy hours on the Antenati (Ancestors) website growing my family tree, but I am out of my depth with military and other records, leaving a lot of information beyond my reach.

Enter Alessandro Bovino, who runs [Bella Italia Genealogy](#). He is a native Italian and professional genealogist who lives in Benevento and has been researching his family and helping others for ten years. He knows the records and the Italian filing system, and has connected many clients with their family history.

Alessandro will be in the United States in February for his annual presentation at the Roots Tech genealogy conference in Salt Lake City. He has graciously offered to present a seminar on Hands-on Italian Genealogy at the IAHF Hall on February 9 at 1:00 PM for socializing, with the seminar to start at 1:30 PM. We are requesting a \$10 donation, with a \$5 donation for students.

If you have ever been interested in tracing your genealogy, I urge you to not miss this opportunity to understand Italian records from a professional's point of view.

The seminar will start with an overall history of Italian immigration to America. Don't know the specific towns that your ancestors



came from? He will discuss where to find that information, so that you can make that important jump to Italian records.

Once there, you can often find a wealth of information. Alessandro will explain the various records available online, including birth, marriage, death, military, census, church, land, and Notary records. What a deal!

As a native Italian, Alessandro can offer historical perspective about Italian record keeping and how our ancestors lived. Genealogy is more than just names and dates, and it is important to understand why our ancestors risked leaving their homes for such an uncertain future.

If you are interested in learning more, our library offers the following books:

- Italian Genealogical Records, Trafford Cole
- Finding Italian Roots, John Colette
- A Genealogist's Guide to Finding Your Italian Ancestors, Lynn Nelson
- Italian-American Family History, (guide to write your history), Sharon DeBartolo Carmack
- Our Italian Surnames, Joseph Fucilla

Email librarian@iahfsj.org for an appointment, and I can help you with online researching. 📖



“Enviva La Festa di San Giuseppe”

The Italian American Heritage Foundation

Welcomes Everyone to the

ST. JOSEPH’S DAY MASS & TABLE

Thursday, March 19 • 425 N. 4th St., San Jose, 95112 • 408-293-7122

10:30 am – Doors Open

11:00 am – Mass

Celebrated by
Monsignor Joseph Milani

12:00 pm – 3:00 pm Lunch



THIS EVENT IS FREE - Benvenuti a Tutti / All Are Welcome

The St. Joseph’s Altar is Sicilian in origin. During a terrible famine, the people of Sicily pleaded to St. Joseph, their patron saint, for relief. St. Joseph answered their prayers and the famine ended. In gratitude, the farmers honored St. Joseph by filling an altar with their most prized possession, food.

Each person will receive the traditional take-home bag which includes an orange, a dried fava bean, and a roll. Special prayer petitions to St. Joseph will be presented at the offertory of the Mass.

Food will include Pasta Milanese or Marinara, frittata, orange salad, and many more traditional dishes prepared entirely by volunteers. Dessert will feature homemade Italian pastries such as cakes, cookies, biscotti, cuccidatti, and much, much more. Join us for this Lenten (no meat dishes served) culinary treat!

Donations for the St. Joseph’s Altar and Table are gratefully welcomed. Monetary donations will be collected and shared with local charities.

Please contact the IAHF Office at 408-293-7122 regarding any special donations. Parking available on the street and at the nearby Salvation Army lot.

This Festa is dedicated to all those who have gone before us.

Chairperson: Joseph Fasano | Co-chairpersons: Kathy & Larry Lohman | Mass Chairperson: Cathy De Maria | And all the wonderful volunteers

CALL FOR VOLUNTEERS

AIUTO / HELP

We would appreciate your help with the *Festa di San Giuseppe!!!*

Part of our volunteer team has retired. The San Giuseppe Festa committee needs volunteers for:

- Event Preparation
- Table Setup and Setting
- Meatless Food Dishes
- Desserts
- Other Set-up Tasks
- Clean-up

Call or text the event chairperson: Joseph Fasano @ **408-425-1418**
or leave a message at the IAHF with Stanley Olivar @ **408-293-7122**
or email at iahfsj@iahfsj.org

Grazie Tante / Many Thanks





ITALIAN FAMILY Festa • 2020 •



◆ CELEBRATING 40 YEARS ◆

Time flies when you're having fun and when it comes to the Festa that couldn't be truer. I wonder if our founders, as they were creating the first Italian Family Festa, thought it would endure for 40 years. In fact, it was important enough to our founders that they wrote the Festa into the original by-laws of the IAHF. It is a tribute to our founders, and subsequent Festa committees and volunteers that we are here today to carry the torch and continue what began 40 years ago.

When the Festa first began the entire IAHF club pitched in to make it happen. This year I would like us to revive that community spirit by asking everyone to get involved. Here are some ways that you can help:

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

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

Other ways you can support the Festa:

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

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

DON'T BE SHY, LET'S TALK!

-- Nancy Morreale, Festa Director --

nmorreale11@yahoo.com or 408-368-9094 call or text



New Year's Eve!

Felice Anno Nuovo, Buon Anno, Buon Capo d'Anno!

Happy New Year members and friends! For Felix and Marie Dalldorf, who organized the New Year's Eve party at our hall, the night was a gratifying (though somewhat exhausting) event. Originally, they had planned for a party of about 50 or 60 guests, so they decided to do the cooking themselves rather than hire a caterer. Well, what a surprise that the number of participants skipped up to 80, to a hundred, to 125, and then 150, and kept growing! And there they were with pots and pans, enormous prime ribs (120 pounds) and at least nine sides to prepare plus appetizers. Ouch!

The evening began early, with doors open at 7:00, to two large tables of appetizers set apart from each other. That was a good touch and got people moving around the room. The bar was humming, and Nancy and Azie were kept busy pouring. I love to see the tips jars fill up... tips all go to the scholarship fund...yay! One guest even tipped \$60 to the fund!

Thanks to Felix and Marie Dalldorf for taking on the huge meal preparation job. Felix knows his way around a kitchen. He managed to deliver fabulous prime rib, hot, medium-rare and juicy. Marie hails from Liguria, so we were treated to her very special home-made pesto on penne, roasted potatoes with rosemary, steamed vegetables, Chinese salad, an amazing persimmon/apple salad with vanilla yogurt dressing. The meal also included deliciously roasted chicken and vegetarian lasagna.

Lentils are de rigeur on New Year's Eve because they represent luck and prosperity. Board Member Jan Prinzivalli was generous enough to prepare a delicious pot of lentils in the manner of her family with onion, garlic, carrots, bacon and Italian sausage all simmered in chicken broth, hot and delicious!

The remarkable small band of volunteers (much too small) helped deliver the meal in the best of spirits.

On a funny note, Felix decided to call people to the buffet table by birth month instead of by table number. We were all amazed at the number of January birthdays!!!!

The Swing Solutions Orchestra was just simply outstanding. The dance floor was full all evening. Many singles attended and many had a good time on the dance floor. It was just delightful to see everyone enjoying themselves. During the band break, Office Manager Stanley played piano in his outstanding concert fashion... and without sheet music! How does he do that?

Special thanks also to Joseph Dalldorf and his fiancée Kirsten Voss who volunteered their time to set up a photo booth for participants. They noted down e-mail addresses and we hope you received your photo.

Bob Binkley, our former bar manager, joined in to help by pouring champagne for the crowd starting at 10:30. We did not want those who had to leave before midnight to miss out on the bubbly. He continued filling glasses till midnight when we all toasted the new decade. Felix Dalldorf's 93-year-old aunt from Idaho released the balloons from their ceiling nest at midnight and the stomping began. Then everyone sang Auld Lang Syne and a wonderful evening came to a close!

Thanks to all of you who participated, there was profit and the scholarship fund as well as the IAHF reserve fund will be augmented.

– Article submitted by Linda Binkley 🍷







LEGACY CIRCLE



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

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

If you would like to consider becoming a Legacy Circle donor, please contact legacy@iahfsj.org for more information.

IT'S MEMBERSHIP RENEWAL TIME!

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

As part of the legacy surrounding Shorty Joe, and his contribution to the musical life of the Santa Clara Valley and beyond, friends are establishing a scholarship in Joseph and Jennie Quartuccio's memory. Likewise the Santa Clara County Board of Supervisor adjourned in his memory at the January 15 board meeting, and Supervisor Dave Cortese addressed the audience and family at the Board Meeting.

Shorty Joe and Jennie were a vibrant part of the Cultural life of the IAHF for many years, including several special events featuring his band, a retirement of the group celebration, and even organizing tours to casinos for the IAHF.

From 1947 to 1985 he performed at Stacey Gardens, where Valley fair is located today. His group was nationally known in Country Western Swing circles, called the Red Rock Canyon Cowboys, and hosted many of the country western stars that passed through the area. Shorty Joe was elected to the Country Western Swing Hall of Fame. His programming was also featured on radio, KEEN. It is also a timely reminder of the roll immigrants play in our society. As a child growing up in Sicily, who would've thought that he would have been considered a country western star, likewise his brother Anthony, a major local

JOSEPH & JENNIE QUARTUCCIO SCHOLARSHIP BEING ESTABLISHED



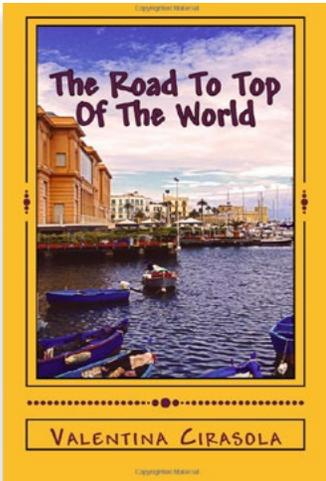
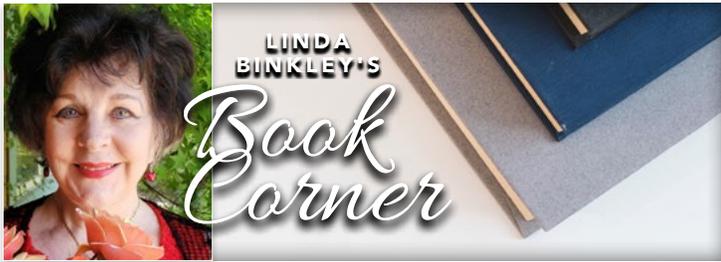
California "plein air" painter, who did a mural at the old Holy Cross Church among other well known pieces. In many way they represents the American dream that we all share.

He and Jennie will be missed and very fortunately his CD's are still available along with a biography, co authored by Steve Hathaway, a Radio KKUP disc jockey. Noted from a previous article, the book can be bought by going on line at www.rootsandrhythm.com. I can think of no more fitting tribute than honoring a young student, in both Joe and Jennie's memory.

Across the board, these sorts of scholarships are a very special way to remember a loved one or honor a

special person with the gift of an educational encouragement. The cost of a college degree today is high, and while our scholarships are usually one to two thousand dollars, they are helpful to cover incidental expenses. It is also our way to provide encouragement to a student and his or her family with the gift of education. All donations will be acknowledged by the IAHF and a list sent to the family of the legacy or honoree. Contact Marie Daldoff, the Scholarship Chair for more information about funding an honoree or legacy fund at the IAHF.

-- Article by Ken Borelli 🌸



The Road To Top Of The World

by Valentina Cirasola 🌸

I picked this little book up at the Italian Market in Palo Alto. Road to Top of the World is about Puglia, a land that I love.

The Road to Top of the World is a recounting of Ms. Cirasola's experience leading a fifteen-day travel group in Puglia. In her witty, colorful and honest way she delights the reader with lively and sensitive descriptions of their

experiences up and down the heel of Italy and even a bit inland

to Basilicata which she refers to by its old name, Lucania. Often, unique aspects of Puglia include an historical explanation which adds depth to the reading. I appreciated, in particular, the authors discussion of the trulli in the Alberobello province.

Among the details of sites visited, every chapter is sprinkled with reminiscences of the author's happy childhood in Puglia. I found irony in her constant childhood desire to travel away from Puglia only to find that, once away, she longed to return. Ms. Cirasola also shares her dismay when, upon returning, she finds that the Puglia of her childhood has dissolved all too often into contemporary society. Fortunately, together with her team of Pugliese helpers, she is able to lead the group to charming and traditional spots.

Each location visited in this narrative is accompanied by photographs taken by the author. These include art, artifacts, fashion, people, places and beautiful platters of food. Many of the sections include traditional recipes with accompanying photographs.

The Road to Top of the World is self-published by the author. The grammatical and syntactical errors are charming. As a life-long English teacher, my fingers itched a bit typing the title without the word the in front of Top. But as I got into the reading, I allowed myself to succumb to the author's way of talking. In fact, these language quirks lend authenticity to the topic. If you plan to visit Puglia you will surely find this book a useful and entertaining resource.

This book is available in the IAHF library. 🌸

LINDA BINKLEY'S A LITTLE *Italian* BY REQUEST

Cari studenti,
La Festa di San Valentino è una piacevole giornata qui e anche in Italia. Ma è un po' diverso in Italia. I saluti di San Valentino in Italia sono riservati agli innamorati. Genitori, insegnanti, postini, fratelli e sorelle non sono inclusi nei saluti d'amore. Note d'amore, fiori, e caramelle sono condivisi tra marito e moglie e coppie fidanzate. È davvero un giorno romantico in Italia. In America condividiamo l'amore un po' più generosamente!

Dear students,
St. Valentine's Day is a pleasurable day here and also in Italy. But it's a little bit different in Italy. St. Valentine's day greetings in Italy are reserved for lovers. Parents, teachers, postmen, brothers and sisters are not included in the love greetings. Love notes, flowers and candy are shared between husband and wife and engaged couples. It's truly a day of romance in Italy. In America we spread the love around a little more generously!



Italian Word or Phrase of the Month

Dolce far niente: Sweet to do nothing

Spring is coming and it's time to sit back and enjoy the wonders around us. Dolce Far Niente is a catchphrase that encompasses doing just that and absolutely nothing else. To grasp the ambiance of this word I ask you to picture an Italian man or woman of a certain age sitting on a chair outside the front door just watching the world go by... not reading, or knitting or even shelling peas... just pleasantly enjoying a few sweet minutes of life.

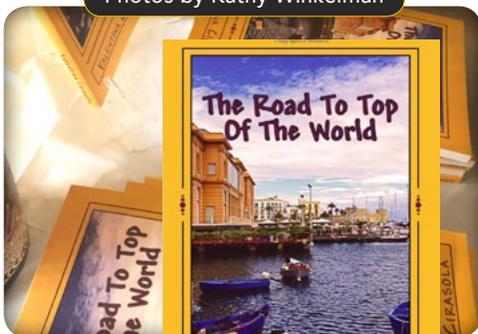
Here is an American version from NYC : Internet Getty collection.

-- Article by Linda Binkley 🌸

PUGLIA Regional Lunch



Photos by Kathy Winkelman



Puglia started our 2020 culinary adventures. It may have been a stormy day, but our IAHF Hall seemed very warm and cozy with a special sampling of the cuisine from the Adriatic heel of Italy. The afternoon was made even more special with a lecture about the region by author and designer Valentina Cirasola. Her stories and anecdotes about growing up in Puglia, and comments about the foods and customs brought an amazing unity to our culinary explorations. Valentina also has one tour a year to Puglia and if you are interested, more information can be gleaned from her website: valentinadesigns.com.

The lunch itself had some very interesting flavors including an approximation of a wine sauce called *vin cotto*. The original wine sauce is made from the juice of the first pressing of wine grapes and is used in many ways as a concentrated condiment. In this case, it was used for a special cookie called *cartadelle*. (This sauce was a five-hour reduction process.) Another favorite flavor was an orange, tomato and onion salad, and almost a variation of the salad served during St. Joseph Day along with a classic Pugliese dish, composed of *orecchiette* pasta with broccoli rabe and sausage. In addition, a *brodo*, or vegetable soup was served that incorporated tones of anchovy paste. We even had special *taralli* imported from Puglia, and of course Pugliese-style bread.

Reflecting a bit on the diversity of the regional cuisine of Italy, one

wonders why there is not more of this diversity in the local restaurant menus. Part of this, I suspect is the prep time to prepare these sorts of regional samplings, including the shopping and seeking out the ingredients. It is very rare that these items are found at your local grocery store. The other part is just the slow acceptance of the culinary change. It was only quite recently that fresh herbs were found in the produce section and today *pesto* is not considered that exotic of a dish. Even so, I have noticed more variety in terms of the diversity of samplings. And of course, there is always the challenge of trying to fix a name to a dish. Sometimes it is quite the linguistic challenge, where the same dish may have several names, and you are not quite sure of the correct name or even if we are talking about the same recipe.

Next month we are planning a more generic regional lunch as we approach the Lenten season, focusing on the vegetarian side of Italian cuisine. Generally speaking, meat is a part of the Italian diet but not in the portions that one sees in the Italian-American experience. So part of next month's challenge will be to reconnect to the meatless side of the cuisine and for all true vegetarians, the culinary traditions of St. Joseph's Day in March is a definite "must." So for February, our Regional Lunch will be a typical Lenten lunch and on St. Joseph's Day a Lenten feast! -- Article by Ken Borelli



IAHF 2020 EVENTS

▪ SUBJECT TO REVISION ▪



FEBRUARY

- Polenta Dinner / Sat, Feb 1 / Chairs: Tony Amato / Ken Borelli / Co-sponsor: Tricarico Club
- Hands-On Italian Genealogy / Sun, Feb 9 / Chair: Madeline Damiano
- Regional Lunch / Thurs, Feb 20 / Festa della Magra - Italian veggie
- Carnevale / Sun, Feb 23 / Chairs: Lea Scalici / Stephania Pistritto
- Cena Fuori / Thurs, Feb 27 / Zanotto's Sunnyvale

MARCH

- Film on Matera / Sun, March 8 / Chairs: Marie Bertola/Leonardo Society
- St Joseph Day Lunch & Dessert / Thurs, March 19 / Chair: Joseph Fasano
- Cena Fuori / Thurs, March 26

APRIL

- Cooking Class / Thurs Evening, April 2 / Chairs: Lucia Clement / Ken Borelli
- IAHF CRAB FEED / April 3 / Chairs: Nanci Wilborn / Ken Borelli
- Regional Lunch / Thurs, April 16
- Cena Fuori / Thurs, April 30 (TBD)

MAY

- Cooking Class / Thurs Evening, May 7 / Chairs: Lucia Clementi / Ken Borelli
- Bocce / May 17 / Campo Di Bocce / Chair: Sharon McCray
- Regional Lunch / Thurs, May 21
- Cena Fuori / Thurs, May 28 (TBD)

JUNE

- Festa della Repubblica / June 4 / Chair: Zina Russo / Board of Supervisors & Vice Consul General Salvatore Caruso
- Cooking Class / Thurs Evening / TBD / Chairs: Lucia Clementi / Ken Borelli
- Scholarship Dinner / June 14 / Chair: Marie Rose Dalldorf
- Regional Lunch / Thurs, June 18
- Cena Fuori / Thurs, June 25 (TBD)

JULY

- Cooking Class / Thurs Evening, July 2 / Chairs: Lucia Clementi / Ken Borelli)
- Regional Lunch / Thurs, July 16
- Cena Fuori: Thurs, July 30 (TBD)

AUGUST

- Italian Family Festa / Aug 29 & 30 / Chair: Nancy Morreale

SEPTEMBER

- Frank DiSalvo Show & Dinner / TBD / Chair: Frank LoCicero
- Cooking Class / Thurs Evening, September 3 / Chairs: Lucia Clementi / Ken Borelli)
- Regional Lunch / Thurs, Sept 17
- Cena Fuori / Thurs, Sept 24 (TBD)

OCTOBER

- Membership Dinner / TBD
- Cooking Class / Thurs Evening, Oct 1 / Chairs: Lucia Clementi / Ken Borelli
- Regional Lunch / Thurs, Oct 15
- Cena Fuori / Thurs, Oct 29 (TBD)

NOVEMBER

- Patron Dinner / TBD / Chair: Dave Perzinski
- Cooking Class / Thurs Evening, Nov 5 / Chairs: Lucia Clementi / Ken Borelli

DECEMBER

- World of Opera / TBD / Chairs: Jeanne McCann / Tony Zerbo / Kay Virgilio / Ken Borelli
- Holiday Lunch / Dec 17 / Chair: Ken Borelli
- Tombola Party / TBD / Chairs: Lea Scalici / Stephania Pistritto
- New Year Eve Party / Dec 31 / Chairs: Felix & Marie Rose Dalldorf

REGIONAL LUNCHES

- 3rd Thursday of month from January to October, except for Festa (August) and St. Joseph Day (March) months

CENA FUORI

- The last Thursday of the month from January to October except for Festa month (August)

COOKING CLASSES

- First Thursday evening, April to November / Chairs: Lucia Clementi / Ken Borelli

ITALIAN LANGUAGE CLASSES

- Monday - Wednesday / January to October / Chair: Delia Schizzano

PENDING EVENTS TBD

- January 2021 / Befana Party
- Dinner Dances w/Buffer / 4 Sunday afternoons / Chairs: Felix & Marie Rose Dalldorf
- Special Dance Classes with Francesca
- Festa Appreciation Dinner
- Nonna / Nonno & Ragazzi / Cooking Class

PENDING LECTURES TBD

- Italian Citizenship
- Sacco & Vanzetti / 2 sessions with Lisa Santoro
- Current Events in Italy with Lucy Quancinella
- Genealogy with Madalene Damiano
- (Tentative Plans: an Italian guest genealogist
- IAHF Library Orientation & Update

PENDING FIELD TRIPS TBD

- Italian Cemetery Tour / Colma
- History Park San Jose Archive Collection
- Macbeth / Verde Opera at West Bay
- Guest Artist from Italy / October / Dr. Lorenzo Cannelli
- Folk Artist from Italy / Chair: Felix Dalldorf

Calendar by Ken Borelli, VP Events



The IAHF 2020 schedule assembled by our VP of Events, Ken Borelli, is very ambitious. There is something for everyone to enjoy, but you are needed not merely as attendees but to help with the varying tasks involved.

The Festa's personnel requirements are posted on a volunteer website offering the opportunity to choose a task, day and time for varied functions. Please watch for an email in the months ahead.

Monthly events involve setting up tables and chairs, decorating, place setting, cooking, serving and cleaning up afterward. Have fun with great people, get to know other members, and bring your friends. Many hands make lighter work.

You, our members, choose whether our club continues to offer so many varied activities. You decide by participating. Please email events@iahfsj.org and volunteer to help at several monthly events. Thank you in advance for your support. -- Article by Jan Prinzivalli 🍷



Lucia's Cooking Class News

▪ The Latest from Lucia Clementi ▪

After a short hiatus, our Cooking Classes will resume on Thursday, April 2nd. The series will begin with chef Al Vallorz of Tony & Alba's Pizza and Pasta Restaurant and he will be teaching a class on focaccia. This is one class you will not want to miss. Last time Al taught at our cooking class, he provided not only his special techniques but he also shared the fascinating history of the dish as well.

Meanwhile, we will be offering a chicken braciolo class on May 7th and a risotto class in June.

All of the classes begin at 7:00 p.m. and are payable in advance. To enroll, please go to www.iahfsj.org/events and or call the office at (408) 293-7122.

- April 2: Focaccia / Instructor: Al Vallorz (Tony & Alba's chef) / IAHF Hall / \$30 adults; \$20 students under 25
- May 7: Chicken Braciolo / Instructor: Ken Borelli / IAHF Hall / \$30 adults; \$20 students under 25
- June: Risotto / date and instructor TBA / IAHF Hall

Join in a bilingual Mass to celebrate the cultural heritage of the Italian American community!

The liturgy will be followed by hospitality with Italian desserts!



**Italian American
Heritage Mass**
Co-Sponsored by
CIAO: Cultural Italian American Organization
SUN | MAR 15
5 PM | MISSION CHURCH



In accordance with ADA 504, please submit all accommodation requests to Fr. Kyle Shinseki, kshinseki@scu.edu, at least 48 hours prior to the event.



VADO VERSO DOVE VENGO

Storie di partenze e ritorni
nell'Italia dei margini



Vado Verso Dove Vengo (I'm Going Where I Came From) is a documentary that tells the personal stories of Lucanians who emigrated abroad and of those who returned and who stayed in the small towns of Lucania region - known today as Basilicata. From New York City to Aliano, from London to Castelmezzano, the voices of emigrants and of their descendants narrate tales filled with emotions of leaving and of remaining, of desertions and returns to small towns on Italy's fringes. The stories offer a complex meditation on emigration, immigration, and belongings. Is it possible, after more than 100 years of emigration, to forge a new balance between local communities and global flows? Can small towns hold the key to innovative projects and sensibilities that will inform the future? Documentary in Italian with English subtitles. -- Article by Marie Rose Dalldorf 🌿

THE ITALIAN AMERICAN HERITAGE FOUNDATION,
ALONG WITH THE ISTITUTO ITALIANO DI CULTURA
AND THE LEONARDO DA VINCI SOCIETY PRESENTS

DOCUMENTARY SCREENING OF:

Vado verso dove vengo *(I'm Going Where I Came From)*

SUNDAY, MARCH 8, 2020

Post-screening discussion with the director,
project manager **Antonino Imbesi**, and art
director/writer **Luigi Vitelli**.

Discussion led by:

Evelyn Ferraro (Santa Clara University)
Laura E. Ruberto (Berkeley City College)



5:00-6:15: DOCUMENTARY SCREENING
6:15-6:45: POST-SCREENING DISCUSSION

FREE AND OPEN TO THE PUBLIC
LIGHT REFRESHMENTS - NO HOST BAR (\$\$)

425 N 4TH ST, SAN JOSE, CA 95112

A Scholarship for High School Seniors for Italian Language and Culture Studies

Full Time High School Seniors who are currently enrolled in Italian language classes and who have been accepted to an accredited College or University are eligible for consideration for this scholarship. A commitment to a major or minor in Italian Language or Italian Studies is strongly recommended. Consideration will be given to the applicant's final course of study.

Scholarships will be awarded in various amounts. Funding of all scholarships will be deposited to the account of the student at the academic institution he or she will be attending. Please submit the attached entry form, your resume and academic

standing, and a letter addressed to: The Board of Directors, Patrons of Italian Culture.

Your letter should contain a detailed explanation of your future course of study, the basis of your interest in the Italian Language or Culture, and how you plan to use your future academic degree to promote the Italian Language and Culture.

Entries must be received no later than April 30, 2020 and mailed to: P. Romano, President. Patrons of Italian Culture, P. O. Box 4720, Palm Springs, CA 92263 🇺🇸

🍷 SCHOLARSHIP APPLICATION FOR ITALIAN LANGUAGE AND CULTURE STUDIES 🍷

Name: _____

Address: _____ Apt: _____

City: _____ State: _____

ZIP: _____ Phone: _____ Email: _____

Please identify any Italian American lineage: _____

How did you learn about this Scholarship? _____

Name and address of College/University you have been accepted to: _____

Your future Major or Minor Course of Study: _____

I agree that my entry becomes property of The Patrons of Italian Culture. Winners will be asked to submit a photo and Social Security Number (required by law) prior to awards being given by The Patrons of Italian Culture. The Patrons of Italian Culture retains sole discretion in the awarding of all scholarships.

Applicant Signature: _____ Date _____

ITALIAN ART WORLD NEWS

Italian art police arrest 23 over archeological artifacts traffic



Italian art police have searched houses and buildings in Britain, Germany, France and Serbia, and arrested 23 people on charges of trafficking archeological artefacts. Items include antique jars, jewelry, vases valued at millions of euros.

Command for the Protection of Cultural Heritage (Monuments Men), a branch of the Italian carabinieri responsible for combatting art and antiquities crimes, believe the suspects are members of a criminal gang operating in Calabria that traffics antiques from the 4th and 2nd century BC.

Culture Minister Dario Franceschini said the operation had led to the recovery of thousands of artefacts that came from illegal archaeological digs in Calabria. The criminals use bulldozers to dig deep craters between the towns of Catanzaro and Crotona, and then used metal detectors to locate items of value.

Despite the carabinieri's record of recovering more than 3m objects of art and archaeology, over 1m pieces of art are still missing.

-- Article submitted by Linda Binkley / Photograph: Comando Carabinieri Tutela Patrimonio Culturale 🇺🇸

Jimmy Garoppolo's Italian Roots Are the Foundation of His Sweet Family

by Madilyn Zeegerson / November 25, 2019



The San Francisco 49ers are one of the best teams in the NFL this season, and that's in large part thanks to their quarterback, Jimmy Garoppolo. Along with the team's rock-solid defense, Garoppolo has been the team's guiding force in his first full season as a starter. But what some may not realize is that the foundation for Garoppolo's success started well before his pro or college career. It started with his Italian family.

Garoppolo played his college football for Eastern Illinois University. Garoppolo won the 2013 Walter Payton Award, the prize given to the top Football Championship Subdivision (FCS) player in the nation.

Garoppolo's senior season was particularly memorable. In 14 games played he completed 375 passes on 568 attempts for a completion percentage of 66%. He threw for 53 touchdowns and 5,050 yards with only nine interceptions.

His 53 touchdown passes were only three short of the all-time record, giving him the fourth-highest total in history. His 5,050 passing yards were the second-highest total of all time. Only two players in FCS history have thrown for over 5,000 yards.

At the NFL Combine, Garoppolo received a prospect score of 5.38 with NFL.com projecting him for the third or fourth round. He ran the 40-yard dash in 4.97 seconds, completed the three-cone drill in 7.04 seconds (making him one of the top performers in that category), had a vertical jump of 30.5 inches and a broad jump of 11 inches.

He was then drafted by the New England Patriots in the 2014 NFL Draft with the 62nd pick in the second round.

Career Numbers

Jimmy Garoppolo arrived in New England understanding his role — as the backup to the legendary Tom Brady. He saw minimal action in his first two seasons. In his third year, he started two games in relief of a suspended Brady. He played well, winning both games for the Pats while throwing four touchdowns.

In 2017, New England traded Garoppolo to San Francisco where he signed a hefty extension to become the new starter. He started the team's last five games, leading them to a 5-0 record.

Expectations were high heading into 2018, which made it that much more disappointing when he went down with an injury after only three games. Garoppolo has played well this season, leading the team to a 10-1 record through 11 games.

Here are Garoppolo's career numbers:

- ◆ Win-loss record of 18-3
- ◆ Completion percentage of 67%
- ◆ 5,699 passing yards
- ◆ 37 touchdowns
- ◆ 18 interceptions

How Jimmy Garoppolo's Italian Roots are the Foundation of His Sweet Family

The roots of Garoppolo's success starts with his family and his brothers Tony, Mike, and Billy as well as his sister Kathy. Garoppolo's parents Tony and Jane are first-generation Americans whose families grew up in Italy. Prior to being drafted in 2014, Garoppolo reflected on how his family's closeness affected him before his big day:

"My Nana – we call her Nana, actually, it's Italian – was texting me right before this wishing me luck," Jimmy Garoppolo said. "It's my mom's birthday coming up, so we're going to get together as a family. It's a rare thing that we get everyone together, so when we get the opportunity, it's awesome."

This is a connection Garoppolo has maintained during his time with San Francisco. Last season while rehabbing his knee, Garoppolo and his Dad hosted a signing day for 100 high school students who were becoming skilled trade workers. The event doubled as a way to honor his father's 40-year career.

When one looks at Garoppolo's current success, it's not hard to see where it comes from. Garoppolo's support from his loving family. They supported him through a record-setting career at the NCAA level and now as he attempts to become a franchise quarterback in San Francisco.

– Article submitted by Judy Verona Joseph / article can be found online at <https://www.sportscasting.com/jimmy-garoppolos-italian-roots-are-the-foundation-of-his-sweet-family/> 🌱

Send Us Your Story.
People Are Interested.

Your story adds vitality and a sense of family and community to the IAHF NEWS.
Please send your entries to Editor at iahfsj@iahfsj.org



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SCHEDULE

OF

Events

If you would like to volunteer to work on any of these events, please contact Ken Borelli, VP, Events / Chair, Cultural Committee at kjosephb@aol.com

Please note regarding Regional Lunches: Most lunches are on the 3rd Thursday of the month, and start at 12 noon. In March, St. Joseph's Table (3/19) preempts the Regional Lunch. In June, the Festa della Repubblica substitutes for the Regional Lunch. In August, due to the Italian Family Festa, there will be no Regional Lunch. In December, Festa Di Natale takes place in lieu of a Regional Lunch. \$15 Members / \$18 Guests

FEBRUARY

Feb 1 / Polenta Dinner & Line Dancing / IAHF Hall / 6:00 PM / \$24 members / \$27 guests / RSVP at iahfsj@iahfsj.org or call 408-293-7122

Feb 9 / Hands-On Italian Genealogy / IAHF Hall / 1 PM / \$10 adults / \$5 students / RSVP at iahfsj@iahfsj.org or call 408-293-7122

Feb 20 / Festa Della Magra / Vegetarian Regional Lunch / IAHF Hall / 12 PM / \$16 member / \$19 guests / RSVP at iahfsj@iahfsj.org or call 408-293-7122

Feb 23 / Carnevale!! / IAHF Hall / 3:00 PM / \$25 per person 15yo+ / Pasta with pork ragout (vegetarian option available) / Chiacchiere / Dance music by Dialetti Imperfetti / RSVP at iahfsj@iahfsj.org or call 408-293-7122

Feb 27 / Cena Fuori / Zanutto's – Sunnyvale, 1356 S. Mary Ave., Sunnyvale / 7 PM / \$40 per person @ the door / RSVP at iahfsj@iahfsj.org or call 408-293-7122

MARCH

Mar 8 / Film: Vado Verso, Dove Vengo (I Go Where I Come From) / IAHF Hall / Time TBA / FREE!!!

Mar 19 / St. Joseph's Table / IAHF Hall / 10:30 AM doors open / 11 AM Mass / 12–3 PM meatless lunch / Open and Free to all / RSVP at iahfsj@iahfsj.org or call 408-293-7122

Mar 26 / Cena Fuori / Location TBA / 7 PM / \$40 person @ the door // RSVP at iahfsj@iahfsj.org or call 408-293-7122

TAP to RSVP & to PRE-PAY at <http://www.iahfsj.org/events>

TAP to RSVP FOR EVENTS
by emailing eventrsvp@iahfsj.org or by calling 408-293-7122

Schedule of Events is subject to change; please check iahfsj.org/events for updates

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INTERO

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PROFESSIONAL EXPERIENCE

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

EDUCATION

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

PROFESSIONAL AFFILIATIONS

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

PERSONAL BACKGROUND

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

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

Providing the Quality of Service You Deserve!

The Duomo and the Great Synagogue

Saturday, March 21, 6:30pm



AN EVENING OF JEWISH & FLORENTINE ARCHITECTURE, CULTURE, MUSIC, & FOOD

• **Informal talks about the history and architecture of two of Florence, Italy's grandest and most iconic structures -- the Santa Maria del Fiore Cathedral and the Great Synagogue** -- by Ross King, author of the national bestseller *Brunelleschi's Dome*, and noted scholar Professor Francesco Spagnolo, Curator of The Magnes Collection of Jewish Art and Life at UC Berkeley.

• **Q&A session** moderated by Gail Price, former Executive Director of AIA Silicon Valley Chapter.

• **The San Jose Chamber players** with Cantor Sharon Bernstein presenting both Jewish and Italian songs.

Italian Appetizers and Ice Cream.

General admission \$40
at the door \$45
students \$15
VIP tickets \$100

Tickets: apjcc.org/florence
More information: mayat@apjcc.org

This program is presented by the Addison-Penzak JCC and the County of Santa Clara/Florence, Italy Sister County Commission. All Cultural Arts programs at the APJCC are made possible, in part, by generous contributions from Sylvia & Leonard Metz, Doris and Rick z"l Davis, and an anonymous donor. The APJCC is proud to be a part of the Initiative on Jewish Peoplehood, co-funded by the Koret Foundation, Taube Foundation for Jewish Life & Culture. The APJCC is also supported by the Jewish Federation of Silicon Valley and other generous donors. The County of Santa Clara/Florence, Italy Sister County Commission is a self-supporting advisory group to the Board of Supervisors and exists to promote friendship and mutual understanding, and to foster cultural, educational, technological and business exchanges between the two areas.

ADDISON · PENZAK
JCC Los Gatos
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