

# IAHF NEWS

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



## President's Message

Dear IAHF Members,

This organization continues to amaze me. Every time I think I've seen the best, something new and exciting comes along and makes us even better. We have such a wonderful and knowledgeable team of volunteers and contributors. Last month we had a spectacular Crab Feed. Ken purchased fresh crab from Point Reyes and it was delicious. This was my first Crab Feed experience and it was delightful.

I am also very pleased to announce that we received a substantial grant supported by Newman's Own Foundation. This grant is for cultural awareness programs and we intend to expand our cultural tent at this year's Festa and continue to promote Italian cultural awareness.

Joanne Sanfilippo has been a real treasure to our organization. Joanne and her husband Gene donated time and money for many new projects around here. Our kitchen pantry has been cleaned and organized. The storage locker too has been cleaned out and organized. Thanks to Joanne we now have new motion detectors in our bathrooms which are convenient and will save on electricity. I also want to thank all of her volunteers, Cathy and Larry Lohman, Maria Bandy and everyone else who helped. Our newsletter has received much acclaim and we look forward to continuing this effort. Our thanks to Richard Stewart and all those who contribute to the newsletter.

We will continue to move forward in a positive way and hopefully we will soon have a new dance floor that will enhance the look and feel of our facility. We will also continue to honor great Italian-Americans as we have at our regional luncheons where we have been learning about the wonderful place called Italy.

Thank you all,

David Perzinski / President, Italian American Heritage Foundation

### 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.

### Support Italian American Heritage Foundation Inc.

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### Message from the 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)*

Richard Stewart / IAHF Newsletter Chairperson

# Member Spotlight

## *Benvenuti New Members*

- ☞ Luisa Balestrieri and Glen Armann  
~ Family Member
- ☞ Dan and Eva Miranda ~ Patron
- ☞ Albert Moore ~ Family Member

## *2016 Business Members*

*Avalon Salon & Spa*

*Charles Gagliasso Trucking, Inc*

*Dinapoli Specialty Foods*

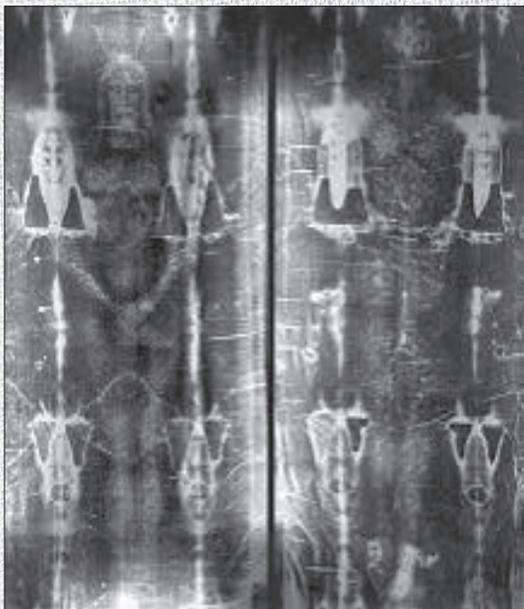
*Gioia Company*

*Hillview Packing Company, Inc*

*Tri-Star Inspection Services*

## *Grazie 2016 Patron Members*

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



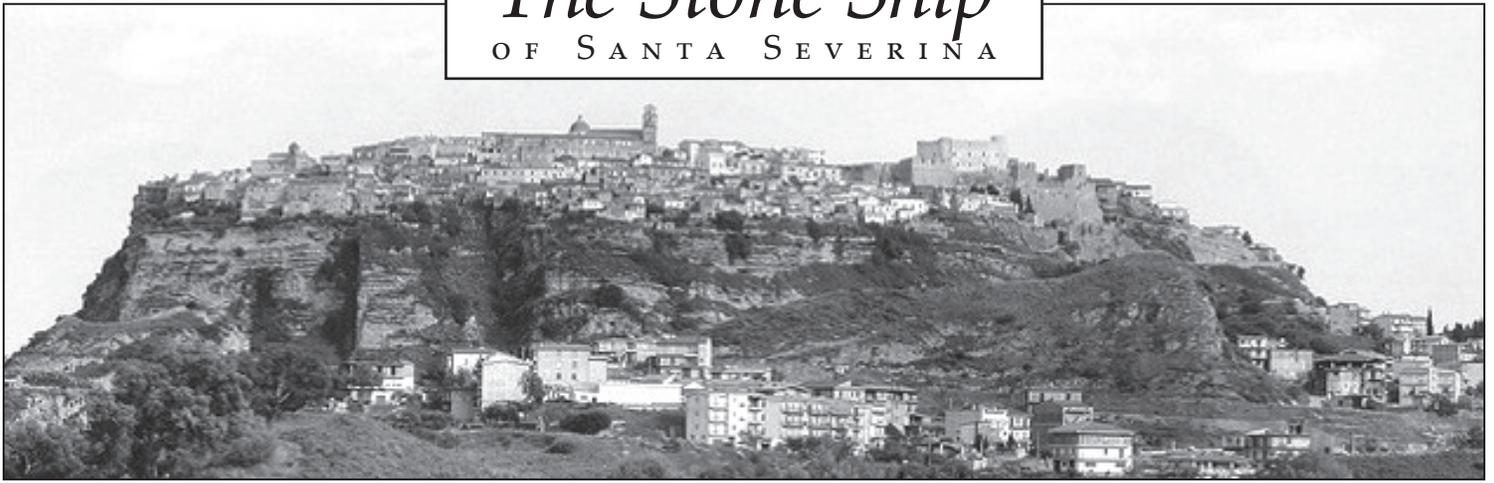
## S H R O U D   O F   T U R I N

If you travel in northern Italy in May to June 24... don't miss the Duomo di San Giovanni in Turin where the Shroud is kept. Brought to Turin by the Savoy family in 1578, the Shroud bears the blood imprint of a body with the same wounds that were described as suffered by Jesus during his crucifixion. Normally only a copy can be seen displayed as the original is kept in a temperature controlled chamber. It is 4 meters long. The Church periodically allows it to be displayed. This is called Ostensione of the Sindone. The last one was in 2000 and more than a million people visited at this time. Here is the official website for more information: <https://www.shroud.com/>

-- Submitted by Valeria Roman ☞

# The Stone Ship

OF SANTA SEVERINA



April 1, 2015 / Santa Severina, Calabria

Located 30 minutes inland from Crotona, Santa Severina is a little-known borgo dating back to the 5th Century BC and was one of Calabria's original Magna Graecia settlements. A few hundred years later, the Byzantines settled the area.

Dominating the splendor of this town is the castle built during the 11th century by the Normans. This fascinating stone castle, referred to as "The Stone Ship", is one of the best preserved examples of Norman military architecture in Calabria and possibly southern Italy. The castle consists of a 15th Century watch tower with four angular towers surrounded by a moat and fortified walls.

Add to that the intricate dungeons, underground mazes, Medieval frescoes and Baroque paintings and you can quickly understand why The Stone Ship is such important historical and culture landmark for Calabria.

Article by Cherry Moore

*(Many thanks for images to Carmen Guarascio, Francesco Gigliotti, Pablo Garcia)*

*Cherry Moore is a southern Italy travel writer and consultant living in Catanzaro. If Calabria is intriguing to you then join her for an 8-day cooking, food, wine and culture tour of Calabria or contact her for information on custom vacations and private heritage tours throughout southern Italy. ☺*



*-- Submitted by Ken Borelli ☺*



# Città del *Gattopardo*



April 13, 2015 / Santa Margherita di Belice, Sicily – Readers of the Sicilian classic *Il Gattopardo* will recognize the name of the palace Donnafugata as the summer residence of the story's protagonist, Prince Fabrizio. Indeed, a beautiful Neo-Gothic palazzo of that name exists in Ragusa. But the palace that inspired the novel's Donnafugata is in the region of Agrigento, specifically in Santa Margherita di Belice.

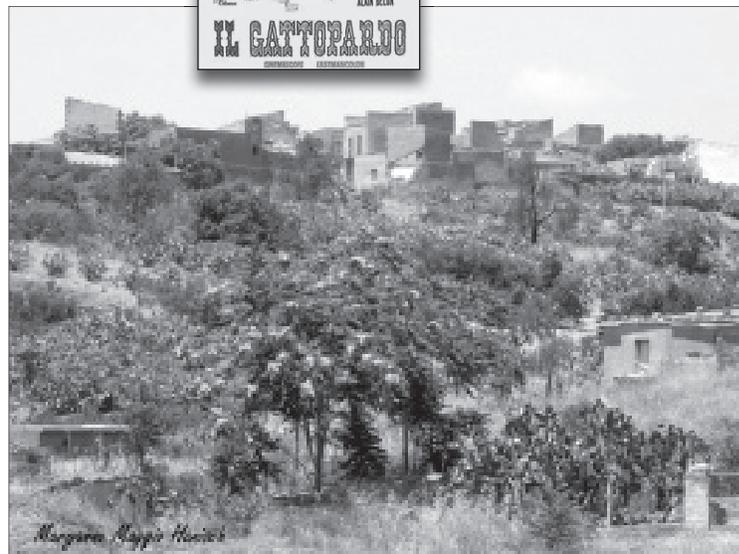
The author, Giuseppe Tomasi di Lampedusa, spent summers as a child in the Palazzo Filangeri-Cutò (also known as the Filingeri Palace, shown here in 2007). Built c. 1680 by the Corberas of noble Spanish roots, it had about 100 rooms.

On January 15, 1968, a devastating earthquake destroyed many towns in the Belice Valley. The Palazzo Filangeri-Cutò and its adjoining church were not spared from the vast destruction suffered throughout the Valle del Belice.

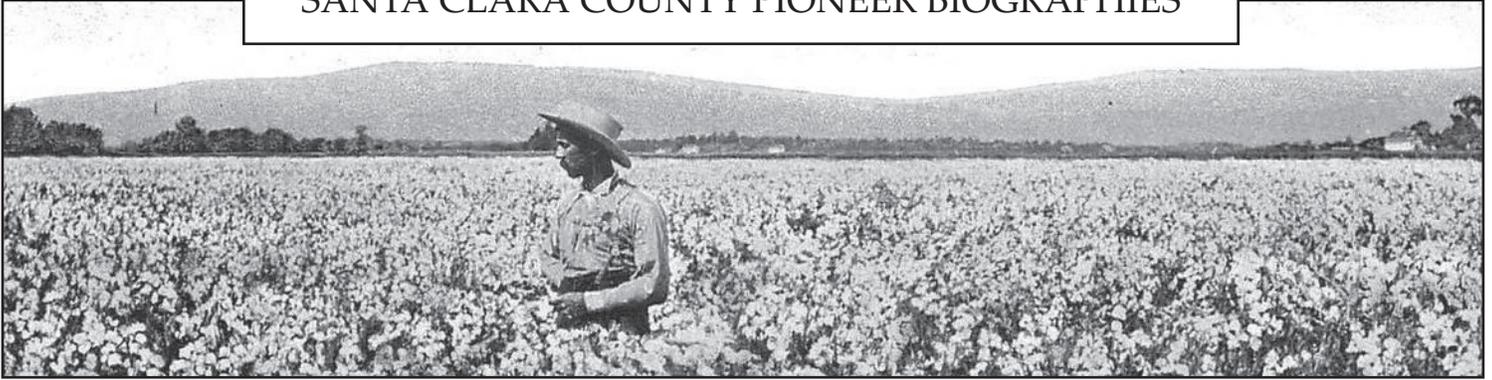
Rebuilding has taken many years; but today, the Filingeri Palace serves as Santa Margherita's municipal hall. The new neighborhoods are neatly kept on quiet streets with banners that boast "Città del Gattopardo."

Article by Maryanne Maggio Hanisch

Maryanne is a teacher, artist, and Italian Notebook enthusiast who lives in New Jersey. -- Submitted by Ken Borelli ☺



## SANTA CLARA COUNTY PIONEER BIOGRAPHIES



### FIORE CRIBARI

SURNAMES: ABRUZZINI / BISCEGLIA

A worthy representative of his family, Fiore Cribari, of San Jose, is ably carrying on the work of producing and shipping California products as manager of B. Cribari & Sons interested in Santa Clara County. He was born at Cosenza, Italy on January 21, 1890, a son of Benjamin and Josephine (Abruzzini) Cribari, both born in that same community in Italy where their son first saw the light. In 1899, with their four children, they came to America and located at Trinidad, Colo., where the father mined and worked in the coke ovens. He had followed the transfer business in his native country and this decided change gave him an insight into many angles of American life. In 1903 the family came on to California and made settlement in the Santa Clara Valley and ever since they have followed ranching and orcharding. Mr. and Mrs. Benjamin Cribari had seven children: Fiore of this review; Angelo G., lives in San Bruno; Stanislaus is deceased; Anthony also resides at San Bruno. These were born in Italy. Erma, born in Colorado, is a graduate from the State Normal at San Jose; Mary was born at Morgan Hill and is a student Notre Dame; and Helen, also born at Morgan Hill, is a student in the San Mateo high school.

When his sons became of age, Benjamin Cribari formed the copartnership known as B. Cribari & Sons, and working together they have accomplished much good and aided materially in developing property in this part of the state. The first parcel of land

they bought was forty acres at Morgan Hill and starting on a small scale in 1904, they increased their operations until they owned and had under lease some 3,000 acres of land in various locations. They have developed orchards and vineyards; raised hay and grain; developed a fine dairy with 225 head of cows from the Mills herd, this latter at San Bruno,



in San Mateo County, where they lease 800 acres of land. They own ninety-five acres and a winery at Madrone; have eighty acres in the Lion tract, which they will set to grapes and fruit. In 1922 they bought 330 acres near Hollister which they expect to put in vines and orchard. For several seasons they have raised, bought, packed and shipped wine grapes to markets in the East, specializing in their brand- Sunnie Boy. In 1921 their shipments reached 3,000 tons and they expect to increase that amount in 1922. They use only the most modern methods and appliances to save labor although they keep twenty-five head of horses on their ranches. Eight men are employed regularly and in busy seasons they have from forty to fifty.

Fiore Cribari was united in marriage at San Jose, on July 6, 1919, with Miss Maria Bisceglia,

a resident of the Golden State since 1902 and they have two children, Josephine Maria and Theodore Stansislaus. The family are always glad to welcome their many friends at their home, which is located on Bird Avenue, San Jose. Mr. Cribari received his naturalization papers at San Jose, in September 1915, and ever since he has been a staunch Republican. He is an active member of the Loyal Italo-American Association and of the Knights of Columbus, and ever ready and willing to do his full share to make Santa Clara County a better place in which to live by participating in all progressive moments.

Benjamin Cribari and his good wife live at San Bruno, San Mateo County, where the family have their headquarters. The sons, Angelo G., and Stanislaus, who died from the effects of his war service, showed their patriotism and loyalty when they gave their services to their adopted country during the World War. Angelo served in France and was a corporal there for one year and since his discharge has taken his place with the B. Cribari & Sons firm. Their father had served three years in the National Army in Italy in his younger days. Taken all in all, this progressive family have advanced steadily in business word during their residence in California.

### PAUL A CRIBARI

SURNAMES: BISCEGLIA / BORONE

In enumerating the men responsible for the business stability of San Jose mention is due Paul A Cribari, the genial and popular owner of the fuel, feed and oil station located at 990 South First Street. He was born in the

providence of Cosenza, Italy, April 3 1886, the son of Thomas and Clementiana (Bisceglia) Cribari, also native of Italy. They came to San Jose in 1900 and engaged in horticulture until they retired. Both are now living in this city. They had five children, all living, of whom Paul is the oldest. Coming to America in 1898, he spent two years in Nelson, B. C., and in 1900 settled in San Jose. He attended the public schools for awhile but much of his knowledge was gained from the school of proactive experience, which proved of substantial benefit in later years. He first assisted his father on the ranch and then engaged fruit raising as well as buying and shipping fruit. In 1916 he established his present business which was on a comparatively small scale, but which has steadily increased until, at the present time he employs a seven men, with two trucks and two wagons to look after his growing business.

The marriage of Mr. Cribari December 10, 1916, in San Jose, united him with Miss Mary Barone, daughter of Pasquale and Catherine Barone, born in Palermo. Mr. Cribari is a member of the Italian American Club, the Chamber of Commerce, and the Santa Clara Water Conservation. He is a very enterprising, public-spirited and generous man, priding himself upon the modern equipment of his business and is constantly promoting practical plans for the upbuilding of his neighborhood. Quiet and unassuming, he has the dignity and assurance of the well balanced and even tempered man who has expected and deserves success and has accomplished his ambition.

*From Eugene T. Sawyers' History of Santa Clara County, California, published by Historic Record Co., 1922*

-- Submitted by Richard Stewart ☺



Visit  
THE VALLEY OF  
HEART'S DELIGHT  
[santaclararesearch.net](http://santaclararesearch.net)

## Tortellini Totem Poles

*A great recipe to make with kids!!*

Total time: 25 min

Prep: 15 min / Cook: 10 min

Yield: 8 servings / Level: Easy



### Ingredients

- ☛ 2 cups tortellini (cheese, meat, vegetable - your choice!), cooked, drained and cooled
- ☛ 1/2 pound mozzarella cheese ( bocconcini or cut into 1-inch cubes)
- ☛ 1 cup cherry or grape tomatoes
- ☛ 1 yellow bell pepper, cut into 1-inch pieces
- ☛ 2 celery stalks, cut into 1-inch pieces
- ☛ 1 cup artichoke hearts, drained and rinsed
- ☛ 3/4 cup black olives, pitted
- ☛ 1/2 cup cucumber peeled & sliced into 1/2-inch pieces
- ☛ 1/2 cup roasted red peppers, cut into 1-1/2-inch pieces
- ☛ 1/2 cup fresh basil leaves
- ☛ 1/4 cup pepperoni slices
- ☛ 1/4 cup Italian dressing

### Directions

Place each type of ingredient in a separate small bowl and line up bowls on a table or countertop that's within reach for all the kids.

Using age-appropriate skewers (kebab skewers, disposable wooden skewers, coffee stir-sticks or straws), have each kid personalize their own totem pole by adding ingredients of their choice onto the skewer. Make colorful patterns; see who can fit the most ingredients onto their totem pole; count pieces as each is added. Dip totem poles in Italian dressing and eat!

**Cook's Note:** Use all or some of the above ingredients when making this recipe

Recipe courtesy Cricket Azima

Visit for more information: <http://www.foodnetwork.com/recipes/tortellini-totem-poles-recipe.html>

-- Submitted by Richard Stewart ☺

# Animals & Plants

## Unique to Italy



*Abruzzi Chamois*

Mammals unique to Italy include the Corsican Hare (ARKive), the Sardinian Long-eared Bat (ARKive), the Apennine Shrew (iucn.it) (Pontassieve Natura), the Udine Shrew (Life Friuli Fens), and the Calabria Pine Vole (IUCN Red List). The Abruzzi Chamois (flickr) is sometimes considered a full species.



*Sicilian Wall Lizard*

Endemic reptiles include the Aeolian Wall Lizard (ARKive), the Sicilian Wall Lizard (EFHC), the Italian Aesculapian Snake (EFHC), and the recently described Sicilian Pond Turtle *Emys trinacris* (TrekNature).

The Northern Spectacled Salamander (ARKive) and Southern Spectacled Salamander (EFHC) belong to a genus restricted to Italy. The Sardinian Cave Salamander (ARKive) is also sometimes placed in its own genus. Other endemic salamanders include the Imperial Cave

Salamander (ARKive), the Monte Albo Cave Salamander (AmphibiaWeb), the Sardinian Brook Newt (ARKive), and the Italian Newt (Caudata Culture). Other endemic amphibians include the Italian Stream Frog (ARKive), the Apennine Yellow-bellied Toad (ARKive), and the recently described Sicilian Green Toad (AmphibiaWeb).

Freshwater fish found exclusively in Italy include the Bergatino Loach *Sabanejewia larvata* (Ittiofauna), *Cobitis zanandreai* (Ittiofauna), the Italian Barbel *Barbus tyberinus* (FishBase), the Italian Bleak *Alburnus albidus* (ARKive), the Vairone *Telestes muticellus* (Ittiofauna), the Brook Chub *Leuciscus* (or *Squalius*) *lucumonis* (ARKive), the Arno Goby *Padogobius nigricans* (ARKive), the Carpione del Garda *Salmo carpio* (Ittiofauna), the Carpione del Fibreno *Salmo fibreni* (Ittiofauna), a recently described pike *Esox cisalpinus* (p. 13 of Lulu pdf file), and the Timavo Sculpin *Cottus scaturigo* (ARKive).

Butterflies known solely from Italy include the Italian Fes-ton (leps.it), the Piedmont Anomalous Blue (Matt Rowling), the Italian Marble White (leps.it), the Sardinian Meadow Brown (Matt Rowling), and the Elban Heath (leps.it). Other endemic insects include the European Owl Moth (NHM-London), an ant *Myrmica siciliana* (AntWiki), a cuckoo wasp *Chrysis paglianoi* (Chrysis.net), the Italian Goldenring Dragonfly (ARKive), Galvagni's Ground Mantis (TSTP), a flower chafer *Gnorimus decempunctatus* (Natura Mediterraneo), a longhorned beetle *Isotomus barbarae* (Cerambycidae), a ground beetle *Car-*



*Piedmont Anomalous Blue Butterfly*

*bus olympiae* (NHM- London), a flat bark beetle *Cucujus tulliae* (Species-ID), a weevil *Leiosoma colonnellii* (WBA), a katydid *Leptophyes calabra* (Orthoptera of Europe), and a grasshopper *Ochridia sicula* (Torre Salsa). A beetle *Crowsoniella relictata* is the sole member of an endemic family, the Crowsoniellidae (zin.ru).

Endemic snails include *Xerosecta giustii* (ARKive), *Helix mazzullii* (Wikipedia), *Tacheocampylaea tacheoides* (ARKive), *Sardopaladilhia plagigeyrica* (Natura Mediterraneo), *Tyrrheniberus sardoniensis* (ARKive), and *Melanopsis etrusca* (ARKive). Other endemic invertebrates include a land slug *Limax aeolianus* (AMI), a scorpion *Euscorpium alpha* (Scorpion Files), a tarantula *Ichnocolus triangulifer* (Birdspiders.com), a cave dwelling spider *Troglohyphantes pluto* (AGSP), a jumping spider *Aelurillus lopadusae* (Salticidae of the World), a cave



*Italian Bellflower Campanula isophylla*

dwelling shrimp *Typhlocaris salentina* (Ittiofauna), and an amphipod crustacean *Ilvanella inexpectata* (G.L. Pesce). Endemic invertebrate families include a marine nemertean worm *Tyrrheniellidae* (eol), a moss animal *Benedeniporidae* (BHL), and an amphipod crustacean *Metaingolfiellidae* (p. 11 of Udine Cul-

tura pdf file).

Vascular plant species exclusive to Italy include the Sicilian Fir *Abies nebrodensis* (ARKive), the Italian Bellflower *Campanula isophylla* (flickr), *Iris marsica* (flickr), a false oat *Trisetum bertolonii* (Valle del Metatauro), a lungwort *Pulmonaria valarsae* (Trentino Seed Bank), *Moltkia suffruticosa* (it.wikipedia), the Nuragica Columbine *Aquilegia nuragica* (ARKive), an orchid *Ophrys promontorii* (iucn.it), a primrose *Primula palinuri* (ARKive), a burnet *Sanguisorba dodecandra* (ARKive), *Euphorbia gibelliana* (it.wikipedia), a hare's ear *Bupleurum dianthifolium* (ARKive), a campion *Silene elisabethae* (Trentino Seed Bank), *Armeria helodes* (ARKive), *Saxifraga tombeanensis* (IUCN Red List), *Allium insubricum* (Acta Plantarum), and a daisy *Bellium*

*crassifolium* (flickr). Endemic plant genera include *Petagnaea* (it.wikipedia), *Lesreschia* (Flora Italiana), *Xerolekia* (Acta Plantarium), *Rhizobotrya* (flickr), and *Siculosciadium* (BioOne) (Acta Plantarium). A recent checklist of endemic plant taxa can be found at (Phytotaxa).

Portions of Italy are included in the Mediterranean Basin biodiversity hotspot (CEPF). Important terrestrial ecoregions include the South Appenine Mixed Montane Forests (EoE), the Appenine Deciduous Montane Forests (EoE), the Tyrrhenian-Adriatic Sclerophyllous and Mixed

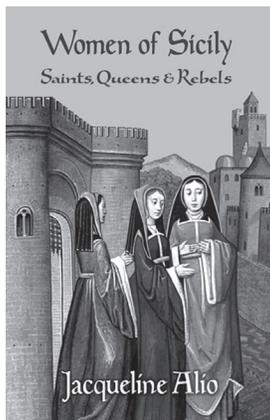
Forests (EoE), and the Italian Sclerophyllous and Semi-deciduous Forests (EoE). Italy also has two of the world's most important caves (Grotta dell'Arena and Buso della Rana) for biodiversity (caves.org pdf file). The Checklist of the Species of the Italian Fauna (FaunaItalia) includes 4777 endemic animal species.

-- Submitted by Richard Stewart ∞



Buso della Rana

## Women of Sicily Saints, Queens & Rebels by Jackie Alio



*The first book about the historical women of Sicily written in English by a Sicilian woman in Sicily*

Rarely have women found their place in the chronicles of Sicily's thirty-century history. Here one of Sicily's most popular historians introduces seventeen women of varied backgrounds who defied convention to make their mark in the annals of the complex history of the world's most conquered island.

Meet a timeless sisterhood of pious Roman maidens, steadfast Sicilian queens, and a Jewish mother who confronted the horrors of the Inquisition. Theirs are inspiring stories of the courage of conviction bursting forth to overcome the challenges of adversity.

In addition to these profiles – most of these women lived before 1500 – the author presents a general survey and chronology of Sicilian history. Significantly, the book treats Sicily as the sovereign nation these women knew, and not as a "region" of the unified Italy or a tiny piece of Europe. The chronology (timeline) reaches into the present century, and there's an appendix dedicated to Sicilian women today.

This is real history, not the prose of romanticized, historical fiction. It is a world of information in 224 eloquent pages.

Jacqueline Alio has written extensively for a general readership and published original research on the medieval Jewish community of Palermo. Consulted by The Discovery Channel, The History Channel and other media, she has earned an international reputation as one of Sicily's foremost historians. She co-authored *The Peoples of Sicily - A Multicultural Legacy* (New York 2013), a landmark work. Reflecting a cosmopolitan view of Sicilian history, her multifaceted narratives have captivated millions of readers around the world. (Here "popularity" would be an understatement. At this moment, Jackie Alio's online articles are being read by some two hundred aficionados – one might almost call these devotees "fans" – making her the most popular female Sicilian historian internationally.)

It's not statistics, but her keen insight and encyclopedic knowledge that distinguish her. Who were the Jews that were ennobled in medieval Sicily? Ask Jackie Alio.

While its principal scope is historical, this book represents a significant step in women's studies. The author's view is as humane as it is humanistic. Says Jackie Alio: "Pontification has no place in historical narrative. But neither does indifference."

Alio's work is multidisciplinary, multicultural and always erudite. One of the editors of *Best of Sicily* said it best: "A lot of histories evoke the essence of a place. Jackie's capture its spirit."

The book is a paperback, printed on off-white, acid-free paper with a durable "perfect" binding.

-- Submitted by Richard Stewart ∞

# Crab Feed!





Photos by Richard Stewart

# La Gondola: The Prow and Joy of Venice

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ItalianNotebook.com

The daily email from Italy... for Italy lovers everywhere



Venice, Veneto - Did you know that there are only 425 professionally licensed gondoliers in Venice?

It's true.

These card-carrying members of the Gondoliers' Guild stand above and near the boat's tail facing forward, balanced like tightrope walkers under the big top, and row one gentle stroke at a time.



And, why are gondolas only painted black?

Well, in the 16th century, in an effort to rein in the Venetian elite and their penchant to over decorate their individual

craft, the city fathers, via a sumptuary law, decreed that only the color black would be used going forward. Aristocrats aside, the color black easily hid the dark pitch (resin) used to seal and waterproof gondolas, too.

In their heyday, between the 17th and 18th centuries, gondolas numbered nearly 10,000. Today, they've dwindled to about 400, all devoted entirely to tourists looking for a hired ride to carry them around postcard-perfect La Serenissima.

Il ferro (iron), the distinctive ornamentation at the prow of a gondola, the most forward part of the boat, serves as its front bumper protecting it from nicks and scratches and the occasional collision with other craft occupying the cramped, shared space.



More than just a bumper, il ferro, next to the winged lion of St. Mark, is the most recognized symbol of the Most Serene Republic of Venice and describes in its design the City of Canals.

The metal band running down the face of the gondola has an "S" shape, representing the Grand Canal cutting its serpentine route through Venice.

The group of six prongs, or teeth, jutting out of the prow, represent the six sestiere (districts) of La Serenissima: Cannaregio, Castello, Dorsoduro, San Marco, San Polo and Santa Croce.



The lone prong, pointing in the opposite direction of the other six, represents the island of Giudecca.



The elegant curve at the top of the design represents the cap of the Doge, the leader of La Serenissima for almost 1,100 years.

And, the semicircle, between the curve at the top and the prongs below it, represents Ponte Rialto (Rialto Bridge), the oldest bridge across the Grand Canal.

La gondola. The prow and joy of Venice.



Contributed by Tom Weber - Tom is a veteran print-broadcast journalist and resides in Vicenza, in the Veneto region of northeastern Italy. He hosts the eclectic travel-food and wine-photography blog The Palladian Traveler.com, is a regular contributor to Los Angeles-based TravelingBoy.com, and is a member of the International Travel Writers Alliance. Feel free to follow Tom as he "meanders along the cobblestone to somewhere."

-- Submitted by Ken Borelli

# Floral Passione Explodes in Bucchianico



*Bucchianico, Abruzzo -- Floral eruption? Floral euphoria? An explosion of flowers? Floral delirium?*

Futile attempts to describe Bucchianico's chromatic splendor, la Ciammiachella procession on the Sunday preceding the Feast of Sant'Urbano (May 25th), patron saint of this tiny Abruzzo hill town. Over three hundred women in traditional medieval peasant dress – le pacchianelle – serpentine through the main piazza, each one with a hand on hip, the other gingerly balancing a basket filled with paper flower masterpieces of kaleidoscope colors on their head. (And the older women balance without the hands!) The women of the contrade surrounding Bucchianico – for this festival has rural roots – have been gathering nightly since early January, in groups of thirty or so, wide-eyed children at their feet as they deftly cut, braid, shred, twist, and snip rainbow colors of crepe paper to create their floral showpieces.

"And soon the children start imitating the floral creations of their mothers and grandmothers. That's how I learned," young Natascia told us the morning of the festival, proudly giving us a preview on her phone of the paper creation she'd lift to her head that afternoon, outfitted in medieval peasant dress: a huge basket of saffron yellow wild broom.

Natascia became our informal "guide" to Bucchianico's Festa dei Banderesi that morning when we arrived at a three-level stuccoed yellow house not far from our B&B, where crepe paper bouquets were being loaded into a truck out front. Some would be carried on the heads of pacchianelle that afternoon, others would adorn the carri (literally, "carts" – i.e., floats) depicting rural life scenes – once pulled by oxen but

now by floral-wreathed tractors – in the afternoon procession to the Church of Sant'Urbano, then into the main square for the gran finale, la Ciammaichella.

This was the house of this year's banderese ("knight who leads"), protector of the rural people in the contrade encircling Bucchianico during the Middle Ages. The sfilata that afternoon would be a pilgrimage lead by the banderese family who bring to the church the sacred image of St. Urban and propitious offerings: the most prominent one, a huge Chianina calf decorated with a red bow (the calf will be butchered for the banquet for Sant'Urbano's feast day).

That morning, a constant procession of rural neighbors flowed into the house of the banderese, to pay tribute to the statue of Sant'Urbano, ensconced for now in an altar made by the family, surrounded with paper flowers and baskets of eggs, sign of rural abundance. After filing past the sacred image, they kissed both cheeks of the banderese's wife and sons, then pressed an envelope into his hands, a contribution to the festivities the banderese was hosting. As the banderese dropped the envelope into the box before Sant'Urbano, a relative nearby thanked each guest with a bag of the waffle-like *canceletti* cookies (over 3,000

of them baked by Franco's family and relatives).

When an elderly white-mustached man in the traditional pacchianello (medieval peasant) red-bordered black vest and short-black pants hugged Franco, the banderese, tears started. Urbano (born on the Feast of Sant'Urbano, May 25th) lived nearby and had been a huge support to Franco in the organization of the Festa; moreover, he'd raised the calf, walking it weekly, rope through its nose ring, with drummers and a band play-



ing nearby, prepping the calf for the upcoming afternoon procession of Festa dei Banderesi where bands (the men in the pacchianello dress) and folk dancers follow the carri and the flower-crowned pacchianelle. I asked him how he felt about the post-festa butchering. He lowered his eyes and murmured, "Non ne parliamo." (Let's not talk about that.)

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Contributed by Anne Robichaud - Now an Umbrian tour guide in Italy most of the year, Anne and her husband Pino worked the land for many years in the 1970's so rural life, rural people, rural cuisine are una passione for her. She writes frequently on Umbria and other areas of Italy. See [www.anesitaly.com](http://www.anesitaly.com) for more on her tours, cooking classes, lectures – and her blog!

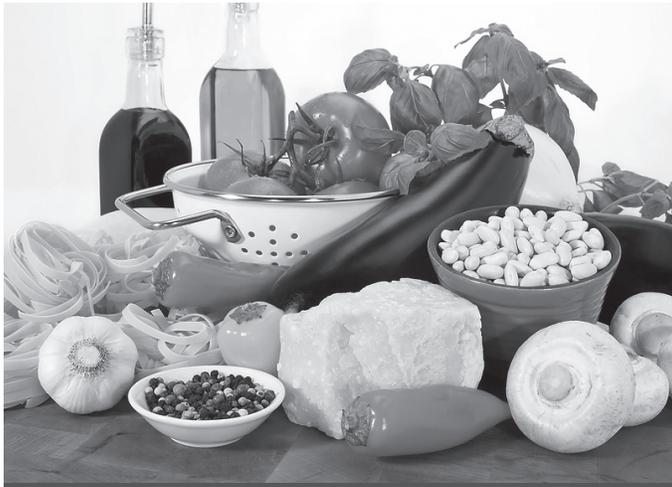
Do see [www.stayassisi.com](http://www.stayassisi.com) for news on the Assisi apartment – and Assisi countryside guest house – she and Pino now rent out.

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[ItalianNotebook.com](http://ItalianNotebook.com)

The daily email from Italy... for Italy lovers everywhere

-- Submitted by Ken Borelli ☺



# IAHF Cooking Classes

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

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

RSVP by visiting our website at [www.iahfsj.org](http://www.iahfsj.org), clicking the following link:  
<http://www.iahfsj.org/programs/cooking-classes/>, or call the IAHF Office at 408-293-7122

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

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

**SOLD OUT!**

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

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

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

## August 6th ~ Pasta Making with Zina Russo / \$20

Vincenzina, or Zina as she likes to be called, will be showing you how to make fresh, authentic pasta the way your Nonna did. You'll be reaping the rewards of this class for years to come as you learn the nuances of technique, texture and flavor for making per-

fect fresh pasta everytime. You'll be eating what you make in class which will be Linguini with sugo rosso. The sauce will be made in advance due to time constraints, but an explanation of the process will be given and all recipes will be provided.

Zina hails from the town of Amaseno, provincia Frosinone, in the Region of Lazio, Italy. She and her husband immigrated to the USA in 1979 and she has been a member of the IAHF since 1985. A woman of boundless energy, she is always volunteering her time and talents in the kitchen of IAHF, and she also has been the chairperson of the Festa della Repubblica for the last 15 years. She's a huge soccer fan among other things and she will be sure to make you smile. Forza Roma!!!

## September 3rd ~ NO CLASS DUE TO IAHF FESTA BREAK

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

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

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

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

Get into your Italian Cookies groove as we make baked Italian specialties for the upcoming holidays. Anna Tudino shows you how to make delicious Biscotti all'uovo, and Anna Bernardi

teaches you how to make the infamous bow-tie fried cookie, called Frappe in the Abruzzese kitchen. You might know it as Bugie, Cenci, Chiacchiere etc. Whatever you call these gems, you can call them addicting! Bring one of these to your next cookie exchange or impress your family at Christmas with a new Italian cookie to share. What better way is there to say "Buon Natale!"

Anna Tudino was born in a town near Frosinone, Italy in the region of Lazio. She has been in the USA for quite some time and is a long-time member of the IAHF. You will often see her volunteering in the kitchen at our monthly Regional Lunches and volunteering for various other events as well. She loves to cook

and is excited to share her Italian cooking talents with all of you.

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

## Save The Dates

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

- June 2** Festa delle Repubblica ☺ 11:00 AM Flag Raising at the County Building, 70 West Hedding / followed by lunch at the IAHF at 12:15 PM / Chairs Zina Russo, Hon. Vice Counsel of Italy Silvia Raviola, Board Member Marie Bertola and President Dave Perzinski ☺
- 
- June 7** IAHF Scholarship Celebration and Dinner ☺ Scholarship Chair Linda Binkely ☺
- 
- June 18** Regional Lunch TBA ☺
- 
- June 25** Cena Fuori at Antonella's ☺
- 
- June 28** Two Women at SF Opera ☺ Followed by dinner ☺
- 
- July 30** Cena Fuori TBA ☺
- 
- Aug 20** Regional Lunch ☺ Calabria with Ken Borelli ☺
- 
- Aug 29 & 30** Italian Family Festa!! ☺ Joe Rizzi, Chair / Nancy Morreale, Co-Chair; Please note: No Cena Fuori because of Festa activities ☺

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

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

## Lost in the Fifties

*Another Time,  
Another Place*

Click here to view:

<http://safeshare.to/w/FEDEwZHZXu>

-- Submitted by Frank Detturis ☺



This is a 3 minute video slide show, and worth the time it takes to watch it. If you lived during the 1950s you will recognize the pictures and not need captions (since there are none). If you didn't live in the 50's, see what you missed!

A little nostalgia, some good memories, some not.

### LETTER TO THE EDITOR

Caro Richard:

A special kudos to you and your staff for the first class newsletter! I get lots of such stuff and the "notzie" from the San Jose Paper stands above the others. It is vital to "we" as a folk to avoid the already noted and commented upon, and reveal our true tales as a community. Continue setting the pace! "Con anima". Richard Vanucci ☺



## A St. Joseph's Day Grazie

As you all know on March 19th the Festa di San Guiseppe was held, and even now follow up work continues, including donations to local charities from our general donations at the Feast Mass, and of course ,this special acknowledgement to all those IAHF members and their

friends who helped to make this such a community celebration. Our new chairs for this year were Kathy and Larry Lohman, Cathy De Maria, and , ourselves,Gene and Joanne Sanfilippo.

Our financial underwriters for the event included the following donors: Marial Bandy in honor of her parents, Rose Crimi, Richard and Gwen Daulton, Chet and Babe Lazzarino, Kathy and Larry Lohman, Sal and Denise Campagna ,Jim and Janis Jones, Marie, Joe and Connie Rotolo, John and Marge Scandizzo, Jeanine and John McCloskey, Jim and Cheryl Sanfilippo, Gene and Joanne Sanfiloppo and the IAHF board. We could have not have had this celebration with out their donations.

Likewise working hard during the entire week of the event both prior to and after the event included, Marie Bandy, Madeline Damiano, Cathy De Maria, Lucia Clementi,Carmella Gullo, Kathy and Larry Lohman, Josehp Fasano, Zina Russo, Connie and Joe Rotolo Marge and John Scandizzo, Joe Riolo, Ken Borelli, Dave Perzinski, and Gene and Joanne Sanfilippo.Larry Lohman was our beverage station organizer and bartender.

Every year too Cathy DeMaria works tirelessly doing the program for the Mass and our beautiful Feast Day Celebration, including displaying the lovely floral pieces for the altar, especially from Citti Florist, and special breads from Roma Bakery . Our musicians were Joe Cozzitorto , and for the Mass Joni Lang, pianist, and Beverly Owens ,vocalist. Father Peter Pabst, S.J. President, Cristo Rey San Jose Jesuit High School celebrated the Feastday Mass. We served approximatley 300 people and the Feastday would not be complete without our traditional vegetarian dishes, and special desserts, many donated by those who attended the event. This was also our first year as Chairpersons and we are looking forward to next year. We learned a lot and welcome your help too. We could not have done the Festa without all the help from the many volunteers that made the event possible. Our apologies if any names were unintentionally not included. If you wish any information about the even or want to volunteer next year please contact the Chairs at the IAHF, and we will get back to you as soon as possible. – Submitted by Joanne Sanfillipo

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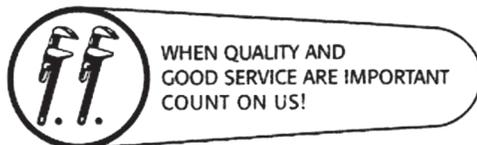
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#### Artwork

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  - ⊙ Images/business cards can be scanned and insert as well
- Note:** Depending on the item, scanning does not always provide the best quality

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

## *Professional Experience*

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

## *Education*

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

## *Professional Philosophy*

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

## *Professional Affiliations*

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

## *Personal Background*

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

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

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