

IAHF NEWS

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.IAHFSJ.ORG

JAN PRINZIVALLI / IAHF NEWSLETTER EDITOR-IN-CHIEF



PRESIDENT'S MESSAGE ~

In this week's bi-weekly Italian class that my wife, Marie, has been hosting for the IAHF since the beginning of the pandemic, we were learning about the cheeses of the various regions of Italy. I was surprised to learn that the town of Gorgonzola, Italy near Milan was named after the cheese. And, of course, when I think of Gorgonzola, I think of Barbarossa, a nice family restaurant in Sicily, located along SS114 in the Riserva Naturale Oasi del Simeto. Here I like to order the Filetto con Gorgonzola – a nice tender steak with a creamy gorgonzola sauce. I never seem to be surprised by the families who stroll into the restaurant at 11:30 at night, children in tow, ready to order supper at that incredibly late hour.

Like many of the restaurants in Italy, there is a television somewhere in the dining room, loudly playing the teledrama, game show or soccer match for all the guests and staff to enjoy. Barbarossa's TV is located just inside the main room so the waiters could watch while waiting for orders or could catch glimpses as they went in and out to serve those on the patio. Not surprisingly, this might sometimes affect your service when something of a particular interest would be playing.

I'm guessing this might have been the case on Sunday, July 11th, when Italy went up against England for the final game of the Union of European Football Associations (UEFA) 2020 games. Due to the pandemic, the 2020 games were actually deferred to 2021 and were still called the Euro 2020. I am sure every television in Italy was tuned to see if Italy would beat England. Less than two minutes into the tournament, England scores and takes an early lead. Italy suffered behind for over an hour when Leonardo Bonucci scored to tie the game. The game ended in a 1-1 tie. In overtime, Italy won, securing their second European Championship!

I could be wrong, yet I imagine service that day was sporadic at best. While the drinks probably flowed in excess, those waiting for food may have had a longer wait than expected. But who cares, Italy won!

Just imagine all the hype we have here around the Super Bowl. Here, city football teams compete with an intensity that eclipses any other game. This would be the closest parallel to the Euro 2020, except the team represents not a city, but a whole country, and native fans are not in the thousands, they are in the millions. Not to mention that European football is a world sport unlike our American version of "football."

As Italy continues to recover from the pandemic with almost 44% fully vaccinated, winning the Euro 2020 has brought hope and inspiration to a nation. A different kind of shot-in-the-arm for Italy. *Congratulazioni!*

-- Felix Dalldorf ~

• THE IAHF MISSION STATEMENT •

The Italian American Heritage Foundation (IAHF) is dedicated to preserving and promoting the spirit and passion of Italian heritage and culture. We welcome everyone that shares the same appreciation of Italy, Italians, Italian-Americans, and their many contributions to our community.





NOMINATING SELECTION COMMITTEE OPENINGS

In October, the IAHF will hold a General Membership Meeting to elect board members to serve in 2022. We are currently looking for a few members who are interested in joining the Nominating Selection Committee. With current board members, the committee will help define the selection process. If you are interested in being part of this committee or would like more information about it, please contact me at dana.zuccarello@iahfsj.org.

2022 BOARD OF DIRECTORS OPENINGS

The IAHF is seeking members for our 2022 Board of Directors. There will be 10 vacancies on the Board for the upcoming year. We are looking for a wide range of people who are interested in supporting IAHF endeavors with particular need of those experienced in business, finance, budgets, management, promotion and event organization. Board members are expected to attend monthly Board meetings, participate in events, head up committees, volunteer as needed and be dedicated to promoting and preserving our Italian heritage and culture. The time commitment is 15 hours a month outside of the monthly meetings.

If you are interested in becoming a board member, please fill out an application: <https://form.jotform.com/82868484284170>. All applicants go through a screening process and meet with the Nominating Selection Committee. Selected candidates will be introduced at our October membership event. An election will be held if the number of applications exceeds the openings. Deadline for application submittal is September 1, 2021.

If you would like more information about becoming a board member, please feel free to contact me at dana.zuccarello@iahfsj.org.

-- Dana Zuccarello / 4th Vice President ~

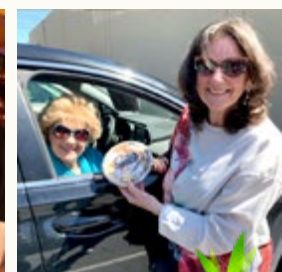
Do you have photos of IAHF events that you are willing to share?

The IAHF is collecting photos and videos of our past events!

If you have photos you are willing to share for the IAHF to use, please upload them to tinyurl.com/iahfphotos.

You will find several folders by event where you can post your photos. And if your photos are not digital, you can drop them by the office for us to scan - just let us know if you want them back.

Think of the many memories we can share! Thanks so much!



JULY

July 30, Friday / Tour of the Italian Cemetery, 540 F Street, Colma, CA 94014 / Meet 10 AM at the Cemetery Office / Free 45 - 60 minute tour / Dress for possible cold weather / Email troy@italiancemetery.com to RSVP

AUGUST

August 4, Wednesday / In-person Cooking Class / Spicy Roasted Veggie Pasta Sauce taught by Lisa Santoro / 7:00 PM at the IAHF Hall / \$25 members & \$30 non-members / Call 408-293-7122 or <https://www.iahfsj.org/events> to RSVP

August 10, Tuesday / Board of Directors Meeting / 7 PM at the IAHF Hall

August 11, Wednesday / Patron Dinner / 7 PM at the Drying Shed, 402 Toyon Ave, SJ / Patrons, Super Donors, & their significant others complimentary / Buffet style: chicken cacciatore, sliced beef, lasagna, penne pasta / Guests \$35 / Call 408-293-7122 to RSVP

August 19, Thursday / Regional Luncheon Umbria/ 12:00 PM at the IAHF Hall / \$25 members, \$30 non-members and guests / Call 408-293-7122 to RSVP

August 26, Thursday / Cena Fuori / 6:30 PM Cocktails, 7PM Dinner at TBD / \$40 Payable at door / Call 408-293-7122 to RSVP

SEPTEMBER

September 12, Sunday / Bocce / Campo di Bocce, 565 University Ave, Los Gatos, CA / Details to follow

September 14, Tuesday / Board of Directors Meeting / 7 PM at the IAHF Hall

September 16, Thursday / Regional Luncheon / 12:00 PM at the IAHF Hall / \$25 members, \$30 non- members and guests / Call 408-293-7122 to RSVP

September 22, Wednesday / In-person Cooking Class / Semifreddo taught by Andrea Kenter / This frozen Northern Italian dessert is a cross between ice cream and mousse and is absolutely delizioso! / \$25 members & \$30 non-members / Call 408-293-7122 or RSVP at: <https://www.iahfsj.org/events>

September 23, Thursday / Cena Fuori / 6:30 PM Cocktails, 7PM Dinner at TBD / \$40 Payable at door / Call 408-293-7122 to RSVP

OCTOBER

October 2, Saturday / WELCOME BACK HARVEST FESTA / 11AM to 8 PM at the IAHF Hall / Adults \$5 & children free / Details to follow

October 12, Tuesday / Board of Directors Meeting / 7 PM at the IAHF Hall

October 12, Tuesday / General Membership Meeting / Time TBD at the IAHF Hall

October 21, Thursday / Regional Luncheon / 12:00 PM at the IAHF Hall / \$25 members, \$30 non- members and guests / Call 408-293-7122 to RSVP

October 28, Thursday / Cena Fuori / 6:30 PM Cocktails, 7PM Dinner at TBD / \$40 Payable at door / Call 408-293-7122 to RSVP

It is important to call for reservations because so many of these activities have limited space and fill quickly. Please call 408-293-7122. The Italian American Heritage Foundation is located at 425 N. Fourth Street, San Jose, CA 95112

ITALIAN FAMILY FESTA NEWS

Save The Date

In lieu of the Italian Family Festa this year, the IAHF is excited to announce our

WELCOME BACK HARVEST FESTA on Saturday, October 2, 2021

The Harvest Festa will be held at the IAHF, 425 North 4th Street, San Jose, 11am-8pm. This will be an open house, family-focused event, concluding with dancing to the music of "DIALETTI IMPERFECTI" 6pm-8pm. Adults \$5, children free.

The various sub-committee chairs will provide details online and by flyer. The event Chair is First VP Nanci Wilborn with co-chair Ken Borelli. A full list of committee chairs will also be forthcoming should you wish to help out with this Welcome Back Harvest Festa.

Some of the activities that are being planned by the Harvest Festa Committee include a wine tasting, an Italian food court, cultural lectures, children's activities, music and an evening dance.

Save the Date, Saturday, October 2. The event will be for IAHF members and their guests as a "welcome back to the Heritage Foundation after the year-plus lockdown. A time to celebrate!" -- Article by Tony Zerbo, Publicity •





*Il Console Generale d'Italia
in San Francisco*

San Francisco, 8 luglio 2021

Al Presidente del Italian
American Heritage Foundation
Sig. Felix Dalldorf

Gentile Sig. Dalldorf,

Come nuovo Console Generale d'Italia a San Francisco desidero rivolgere a Lei e al Italian American Heritage Foundation i miei più calorosi saluti.

L'Italia e la comunità italiana ed italoamericana sono fortemente radicate in tutto il territorio del nord-ovest degli Stati Uniti, grazie ai nostri connazionali che hanno contribuito, fin dal loro arrivo in questo Paese, a svilupparlo e farlo crescere, integrandosi appieno nel tessuto economico-sociale locale.

L'obiettivo che come Consolato Generale ci prefiggiamo è pertanto quello di rafforzare e promuovere ulteriormente questo legame in tutti i settori: culturale, economico, scientifico-accademico, tecnologico, linguistico, agroalimentare, ecc. Per fare questo occorre unire le energie di tutti, dall'Istituto Italiano di Cultura a San Francisco all'Ufficio ICE, dalle associazioni italiane ed italo-americane ai tanti amici dell'Italia a San Francisco.

Spero quindi di poter contare, nello svolgimento del mio incarico a San Francisco, sul sostegno Suo e dell'Italian American Heritage Foundation.

Nell'attesa del piacere di incontrarla personalmente, Le invio i miei più cordiali saluti.

Sergio Strozzi

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The Consul General of Italy In San Francisco
San Francisco, 8 July 2021
To the President of the Italian American Heritage Foundation
Mr. Felix Dalldorf

Dear Mr. Dalldorf,

As the new Consul General of Italy in San Francisco, I would like to address my warmest regards to the Italian American Heritage Foundation.

Italy and the Italian and Italian American communities are strongly rooted throughout the territory of the northwest of the United States, thanks to our compatriots who have contributed, since their arrival in this country, to develop it and make it grow, integrating fully into the local socio-economic fabric.

The goal that we as Consulate General have set ourselves is therefore that of strengthen and further promote this link in all sectors: cultural, economic, scientific-academic, technological, linguistic, agri-food, etc. For to do this it is necessary to unite the energies of everyone, from the Italian Cultural Institute to San Francisco at the ICE Office, from the Italian and Italian-American associations to the many friends of Italy in San Francisco.

I therefore hope to be able to count, in carrying out my assignment in San Francisco, on the support of you and the Italian American Heritage Foundation.

While waiting for the pleasure of meeting you personally, I send you my warmest regards.

Sergio Strozzi



≈ DREAM • BELIEVE • ACHIEVE ≈

2021 ITALIAN AMERICAN HERITAGE FOUNDATION SCHOLARSHIP AWARD CEREMONY



On July 15, the IAHF Scholarship Awards Ceremony was held during the Regional Luncheon. Before family and friends, two of our four scholarship recipients were honored and celebrated for their academic excellence and achievements. The students honored were:

- Sophia Alloggiamento, an Archbishop Mitty High School graduate, received the \$2,000 Scholarship from Il Cenacolo. Ms. Alloggiamento will be attending Chapman University in the fall, majoring in Film Production. The President of Il Cenacolo, Mr. David Cobb, was unable to personally attend the event to award Ms. Alloggiamento her scholarship. Felix Dalldorf, the IAHF President, read a statement prepared by Mr. Cobb.
- Will Parks, a Bellarmine College Preparatory graduate, received the \$1,500 John and Marge Valente Memorial Scholarship. Mr. Parks will be attending the University of Utah in the fall, majoring in Finance. Ms. Sharon Vignato, niece of Marge and John, presented the scholarship to Mr. Parks.

Two other students also received IAHF scholarships: Isabella Pistaferri and Maya Wolter. Ms. Pistaferri received a \$2,000 scholarship from Il Cenacolo. Ms. Pistaferri was visiting family in Italy and was unable to attend the scholarship event. The IAHF will find a suitable future event to award Ms. Pistaferri her scholarship. Maya Wolter received a \$1,000 scholarship from the IAHF. Ms. Wolter moved to the east coast prior to the scholarship event so the IAHF was unable to personally honor her.

These students are the role models and young leaders of tomorrow who can bring their Italian heritage and culture to the next generation. Their tremendous potential is very clearly reflected in each student showcased. The students we honored exemplify IAHF's mission which is dedicated to preserving and promoting the spirit and passion of Italian heritage and culture by providing scholarships to students of Italian descent with close ties to the Italian-American community.

Thank you to our donors for their generous gifts to the scholarship program. We are thrilled to have your support. Through your donations, we have been able to continue to award scholarships. You truly make a difference for us, and we are extremely grateful.

-- Article by Marie Dalldorf, Scholarship Chair / Photography by Stanley Olivar USA (Instagram) ≈



~ DREAM • BELIEVE • ACHIEVE ~

• 2021 IAHF SCHOLARSHIP ESSAYS •



WILL PARKS

My scholastic experiences have varied extremely, especially throughout my high school years. The foremost challenge that comes to mind with my schooling has to be COVID-19. Any other issues I've had pale in comparison to the difficulties COVID-19 caused. Just focusing on the scholastic difficulties, COVID-19 completely changed the way teachers and students

interact, assign work, and submit assignments. The most striking example of this for me was when my favorite class I have taken to this point, AP US History, was interrupted midway through the year. This contrast from in person learning to online classes was emblematic of the change we all went through, a switch from the established norm to a vastly inferior alternative. The biggest positive educational experience I've had outside of the classroom was Bellarmine's work grant program. Through this program, I was able to do service hours at various Bellarmine sponsored events in exchange for tuition assistance. I really enjoyed this program because it allowed me to engage in Bellarmine's community and help my parents pay for my school as well.

Education has played a major role in my life for as long as I can remember. I have been in parochial schools my entire life and as such I have been taught and continue to emphasize the utmost importance of academic and spiritual education. I will be venturing away from catholic schools and attending the University of Utah in the fall, where I plan to major in finance. I am excited to continue to better myself through higher education because it has long been a goal of mine to educate myself as much as possible. A major in finance will hopefully allow me several different opportunities in graduate school. While I have not honed in on a specific discipline for graduate school, a finance degree affords me a wide variety of options to choose from as I mature and start to truly understand and develop my own professional skillset. These options range from pursuing my JD and going into business law, getting an MBA, or becoming a CPA and going fully into accounting. These options would allow me to

come back home to Silicon Valley and work with one of the numerous technology companies based here, which I would love to do someday. Working at these technology companies is a good decision fiscally and emotionally, as I would love to be close to my family as I progress into adulthood. To me, family is my number one priority, so it is one of my long-term goals to be around for them and to have them close for kids I hope to have someday.

This highlights one of the most important parts of my heritage, the strength of my family and the bonds we share. My family has made it clear that they will always be there to help me no matter what. This love between family members is central to my cultural background. I've been able to learn so much from my family members whether it be practical knowledge or fortitude and perseverance; I am so grateful that I have had such great examples set by my family members. One such example that stands out to me is the religiousness of my grandparents. As a Catholic, I know that my faith life could use a little more attention than I give it, but I am inspired to continue giving an effort because of how devout my grandparents are. I see them live out the Gospel constantly, they never miss a Sunday mass, and their faith in the word of God is staggering. As most teenagers tend to be, I am still skeptical about certain aspects of my faith, but seeing the community and genuine kindheartedness in the parish of my grandparents and my own always inspires me to keep up my commitment to the Church. This sense of commitment was tested recently with the untimely death of my cousin Evan. My family is still reeling from this tragedy, but what surprised me most about his passing was, firstly, the sheer strength of my aunt, and how our family came together to support her. My aunt and I were not very close prior to his passing, but now we talk all the time and she just recently sponsored me at my Confirmation. My family is one of reverence, strength, faith, and love, but even still, my favorite thing about my family is that we're all close enough to just go out and make some pizzas at my papa's pizza oven and have a good time. My heritage is important to me because of the amazing people I get to live it out with every day. I wouldn't give up my family for the world and they would do the same for me, that's what makes us special, that's what makes us Italian.

~ • MORE ESSAYS TO FOLLOW IN UPCOMING ISSUES OF THE IAHF NEWS • ~



• THANK YOU LETTERS •

Gentilissimo Signor Cobb,

My name is Sophia Alloggiamento and I am one of the students who was granted a scholarship by your organization, Il Cenacolo. I wanted to reach out and extend my gratitude to you and the entire organization for such generosity. You have given me and my family an opportunity and a helping hand to further my academic career, and such gifts can never go overlooked nor under-appreciated. I am honored to have received this scholarship, and I will work extremely hard to make you all proud. What you have given me, I will strive to give back to our community. Thank you for everything. Grazie mille.

Cordali saluti,

Sophia Alloggiamento

To the members of Il Cenacolo

Dear members of Il Cenacolo,

I wanted to send you a personal note to thank you for the scholarship that you have recently awarded me. I am sure you received many applications from extremely qualified students and from all over the country, and therefore I consider a distinct privilege and honor to have been selected among so many excellent applicants.

As you may surely know, I have been admitted to (and committed to attend) Stanford University.

I am interested in pursuing a major in Psychology, possibly with some interdisciplinary elements.

I am excited about starting this new chapter of my life and I am extremely appreciative of the financial support that you have decided to offer me for making my college dreams come true.

Thank you!!!

Sincerely,

Isabella Pistaferri

IAHF INTERNS

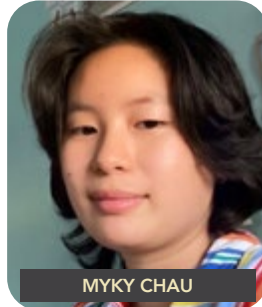
The IAHF welcomes a new cohort of interns who are participating in the Summer Internship Program from San Jose Works and sponsored by the City of San Jose. These interns meet with me, as President, and others every day to discuss new ideas and programs for the IAHF. They help with artwork, solicitations, technology, our library and a host of other activities. The IAHF is proud to host, learn and benefit from these talented and creative young minds. If you are interested in working with or mentoring the interns, please contact me at president@iahfsj.org •



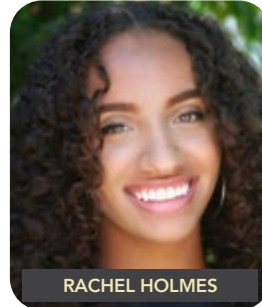
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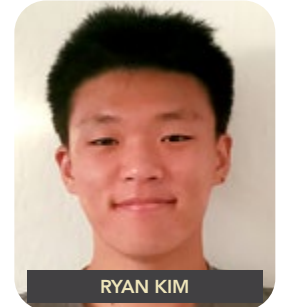
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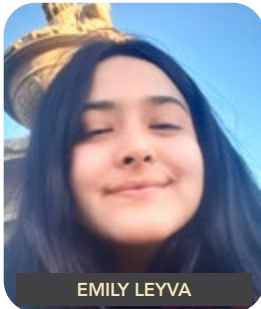
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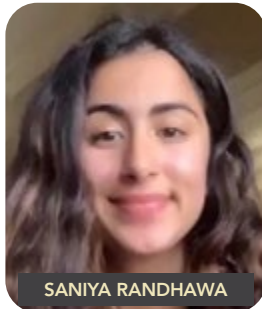
RACHEL HOLMES



RYAN KIM



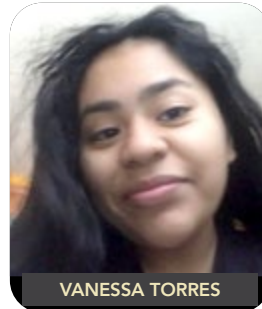
EMILY LEYVA



SANIYA RANDHAWA



ASHIMA SAJI



VANESSA TORRES



WREN TRAN

My Summer Internship

By Rachel Holmes, High School Senior, IAHF Summer Intern

I am fortunate to be a part of my high school's Business Pathway Program, which was what connected me to San Jose Works and how I was offered a paid internship this summer. I've never had a job before so I was excited, and a bit nervous, to experience job interviews, workplace environment, work schedules, etc. for the first time. Since I was in Business Pathway and have goals for a career in business management, I was initially placed with a different business in San Jose as a small business assistant. I was looking forward to working there. Scheduling issues came up, and I needed to be moved to a different organization.

The Italian American Heritage Foundation was so kind to take me in as another intern so late in the summer program. Initially out of my element and a bit confused, I was grateful to have amazing supervisors and co-workers who welcomed me in and showed me the ropes. When I switched organizations, I had to be placed in an internship

that was outside of my pathway, so I was now doing graphic design and social media.

It really could not have worked out better. Though I had business experience and goals in management, I've always had a passion for art. I spend a lot of my free time drawing, and my bedroom walls are covered with color and hand drawn posters. So, the greeting cards and merchandise I'm designing for the IAHF was right up my alley. The media aspect of my internship was familiar to me as well. Having somewhat of a following on social media, I can navigate my way around platforms like Instagram very well. Independently, I run other Instagram pages like my school's Black Student Union page and a business program that I started, managing engagement and making flyers on Canva. I was happy to provide my feedback and offer my media support to the IAHF. A fun challenge that I've also been working on this summer is helping to design the new IAHF website. I have some experience creating

websites on Wix, and the task combined my tech side with my artistic, creative side.

My work at the Italian American Heritage Foundation has not only been familiar, it has been lots of fun! I look forward to coming up with new ideas and designs every day. My supervisors, Felix and Marie Dalldorf, have supported us interns so nicely. I love how they not only appreciate our artwork, they also work with us to create wonderful images. My fellow interns have created such a welcoming space where we collaborate and communicate with each other nicely. And through everything, it has been fascinating learning about Italian American culture and trying to do it justice with my artwork.

Working at the IAHF has brought back a desire to pursue arts, media and design, which was something I had pushed aside years ago. So far, my summer with the Italian American Heritage Foundation has been incredible, and I'm so happy everything worked out the way it did. •



• CENA FUORI



GIUGNO •

Fifty-two of Ken's "foodies" gathered in June in the covered outdoor pavilion tent of this Greek Blue restaurant located on Fruitdale Avenue between Meridian and Southwest Expressway that is owned by Tasso Perakis and his wife, Maria.

Drink orders kept Maria and her assistant server more than busy as they hustled back and forth to the bar to satisfy our liquid libation cravings. And Tasso's does boast full bar service along with a well-stocked wine cellar and beer selections.

After a bit of a wait, we were presented with a fresh garden green salad w w garnished with tangy cucumbers and fresh sliced tomatoes.

We had three entree choices for our dinner. Two were served to our hungry guests at a good pace: fresh local red snapper topped with a lemon butter caper sauce and Italian Herb Chicken Breast seasoned with garlic, olive oil and lemon and herbs, both accompanied with a generous serving of rice pilaf and fresh mixed vegetables.

The third choice was Tasso's signature eggplant parmesan, a tasty combination of thin, light eggplant slices layered with ricotta, Parmigiano-Reggiano and rich marinara sauce. Accompanying the eggplant was a generous serving of spaghetti a la marinara. Unfortunately, guests who chose the eggplant endured a significant wait before it was placed before them.

Our dessert was cheesecake.

Once again, the evening boasted shared camaraderie which is priceless – the Cena Fuori provides a great opportunity to meet new persons, renew conversations with persons you might not get to see too often and share laughs and stories.

Grazie a tutti – e con ringraziamenti speciali a Ken e ringraziamenti speciali a Stanley!

– Article by Cathy De Maria / Photography by Stanley Olivar USA (Instagram) 



UP THE MISSISSIPPI FROM NEW ORLEANS

Our first regional lunch in over a year was held on Thursday, July 15th. It was a fitting celebration of Italian Americana. It featured a special meal highlighting the traditional red pasta sauces prominent throughout the USA, with a Sicilian twist, by Chef Joe Lucito. The meal also included a tomato, herb and olive bruschetta, garden salad with garbanzo beans, braised sausage, herb garlic bread, followed by cheesecake with strawberries and cream. Joe's recipe is also being shared as noted*.

A special thank you to the volunteers who helped make the meal possible: Chef Joe, Lucia Clementi, Azie Habib, Andrea Kenter, Dorothy LoPresti, Sandi Mestice, Rebecca Morici, Dave Perzinski and Kay Virgilio. The event was combined with a special IAHF scholarship program and lecture about the San Jose New Orleans Connection. Look for the special article about the IAHF scholarship awardees by Event Chair, Marie Dalldorf.

The lunch also paid homage to the first early source of large-scale Italian migration to the USA, the port of New Orleans, Louisiana. Except for many families who trace their US roots to the Southern Louisiana Parishes (Counties), New Orleans is often overlooked in our history. The reality is trading routes between the Southern US and Europe included the exchange of raw cotton for European commodities was well established prior to the Civil War. After the war, the trading route also became a source of immigrant labor from Southern Italy, primarily Sicily, to the USA. It was a very stormy multi-cultural relationship in post-civil war reconstruction America, full of many tragic tales, especially for these unknowing immigrants (another story for another



er time). The IAHF has an information board that we are refining about this important historical link for viewing.

As a student at Tulane University in New Orleans, the names, sites and similarities between the Italian community of New Orleans and that of San Jose were particularly fascinating to me. In immigration jargon, among other parts of the west and "up the Mississippi River," San Jose became a "secondary migration" location. The original destination of New Orleans was also a springboard to other parts of the USA, followed by small Italian communities attracting other fellow immigrants. Migration patterns are a fascinating area of study, not just for Italian Americans but all immigrant communities. When I worked with Immigration Services and with the Catholic and Lutheran resettlement agencies during the post-Vietnam War era, the same phenomenon occurred. Many resettlement communities were located in San Jose and to the fishing communities in New Orleans and the gulf coast.

What is additionally interesting about the New Orleans experience, its cultural connections, traditions and linkages, is the more defined connections between the Arberesh or Sicilian Albanian communities and the general Sicilian populations. They were much more defined in New Orleans than in San Jose with special Arberesh lodges that are over 120

years old. All this fascinating history is a part of our common legacy and several people in the audience shared their own stories of their family roots in Orleans Parish.

-- Article by Ken Borelli

Joe Lucito's Kansas City Sicilian-Style Tomato Sauce with Meat

INGREDIENTS

- | | |
|----------------------------|---|
| • 1-24oz. can Tomato Puree | • 1-lb. Ground Meat |
| • 3-6oz. can Tomato Paste | • 1/2 tablespoons olive oil |
| • 1 cup Red Wine | • 2 tablespoons sugar |
| • 4 cloves Garlic Chopped | • 1 chopped onion |
| • 2 tablespoons Basil | • 6 cans of water ("rinse the tomato paste cans for water") |
| • 1 tablespoon Parsley | |

INSTRUCTIONS

In a large saucepan heat olive oil; sauté' meat onions and garlic; add tomato puree, tomato paste, water and wine. Add basil and parsley and bring to a boil; reduce

heat and let it simmer for 2 or 3 hours stirring occasionally. Then Enjoy!

— Article by Ken Borelli



The June 30th Master Class at Vin Santo was a true epicurean experience. In addition, we were treated to a wine tour of Italy in combination with the antipasti by Jason Chietti, the Vice President of Siena Imports. Umberto provided an instructional booklet for each guest. It is hard to do justice to this total experience by just describing the dishes and wine pairings sampled. For that reason, Dave Perzinski was able to video the evening and will soon have a YouTube available for your viewing,

The class was sold out. It was a little over two hours in length. YouTube will follow the sequences noted below so you can browse the area you are interested in to better appreciate these amazing dishes. The YouTube is about an hour and a half long.

I have attended several cooking classes in the past, and this ranks up there as a "top professional event," both for foods and wines! Many years ago when he was the chef of Il Fornaio at the Sainte Clare Hotel and prior to founding his restaurant, Umberto did host two master classes. Like a "fine wine," he just keeps improving and inspiring guests with his culinary knowledge of the world of fine Italian dining.

The courses noted below will be highlighted in depth in the film to enable you to search for a particular course:

GAMBERI ALL ANICE Friuliani Tokai, similar to a Sauvignon Blanc (shrimp in an anise sauce)

Master Class AT VIN SANTO



PANZOTTI FRITTI White wine from the Lazio region called Bellone, similar to a Frascati (stuffed fried bread)

PORTOBELLO MILANESE Pinot Grigio from the Venezia

INSALATA ROSSA Sangiovese Blend (Watermelon, tomato, strawberry salad in an orange juice, olive oil, feta cheese dressing)

ROTLINO DI PROSCIUTTO La Monica from around Sassari, Sardinia (Prosciutto, asparagus fried in a puff pastry shell)

POLPETE IN SALSA Montepulciano (A classic homemade meatball in Vin Santo house sauce)

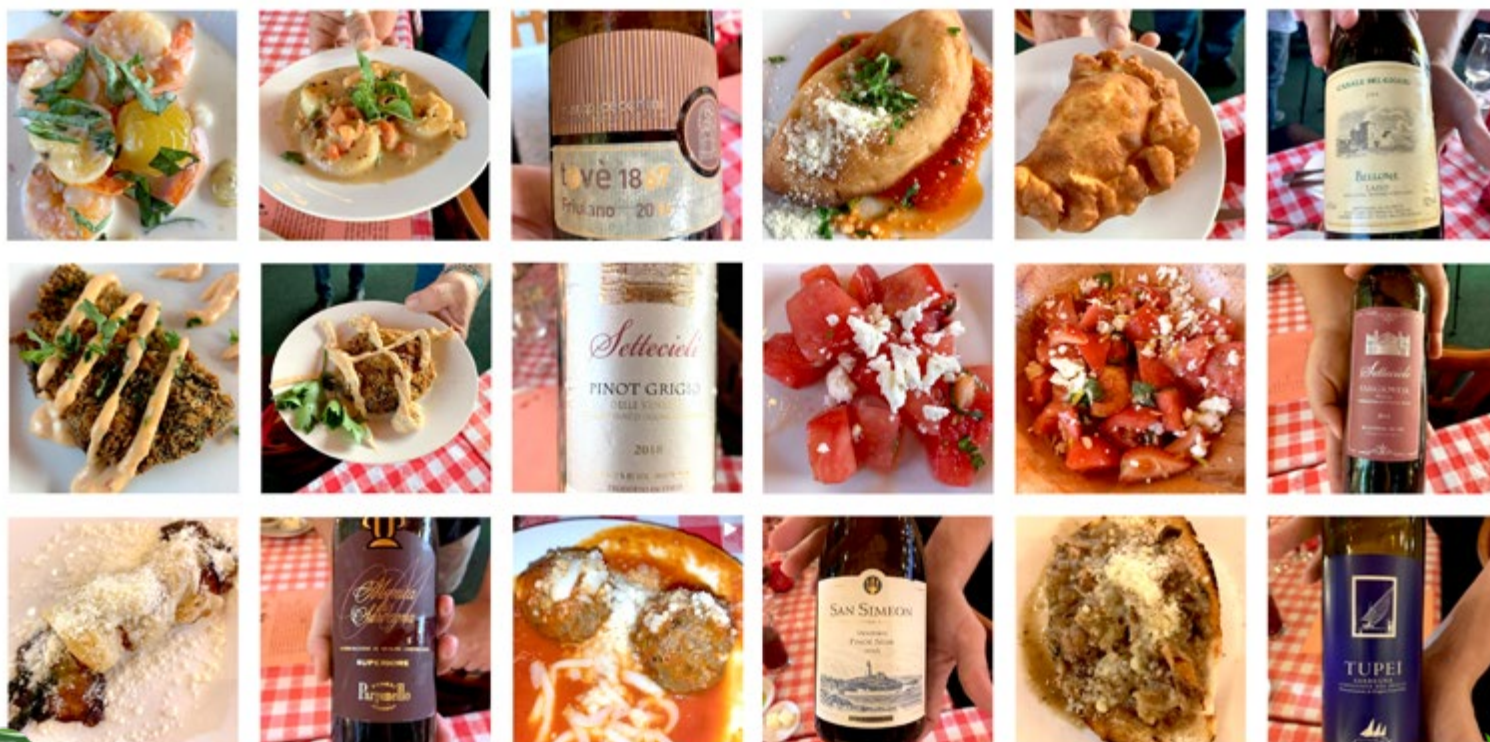
BRUSCHETTONE DI CINGHIALE Tupei, rich red wine from Sardinia (Bruschetta with sautéed pork or wild boar)

For anyone who has not visited Vin Santo, add it to a "must" on your list. Each weekday, there are specials along with entertainment. My suggestion is

to plan an evening there as the ambiance and service are also a major part of the experience. Order some of the antipasti, try some of the noted wines and treat yourself to a special outing. A special grazie to Chef Umberto and to Jason Chietti for putting on such a memorable culinary experience.

We will be going back to Vin Santo soon and also working with Jason's hectic schedule to do another wine lecture shortly.

Watch the video here: <https://www.youtube.com/watch?v=vnxFHC7PTn0&t=2081s> -- Article by Ken Borelli 🍷



Lucia's COOKING CLASS NEWS



LIVE CLASSES AT LAST!

June was an exciting month for the IAHF because we finally held live cooking classes! It was great to see our students in person after more than a long year of sheltering-in.

The class featured three pasta sauces from different regions of Italy. Ken Borelli taught a Calabrese pepper paste sauce, Marie Dalldorf taught a Genovese pesto sauce, and I taught a Sicilian anchovy sauce. The beauty of these sauces is that they are easy and take little time to make. Not only that, they are also delicious and healthy.

If you missed the class, here are the recipes.

CALABRESE PEPPER SAUCE

Ingredients:

- 1/2 Cup olive oil
- 3 crushed garlic cloves/or 1/4 cup of diced onion (green or yellow).
- 2 teaspoons conservata di pepe (pepper paste)
- 1/2 teaspoon ground red pepper
- 1 tablespoon capers
- 2 tablespoons sliced black olives
- 6-7 ounces diced tomatoes, fresh or canned
- 1/2 bell pepper minced (optional)
- splash of white wine
- 1 slice lemon, juiced
- Sprig of basil (minced)
- Salt and pepper to taste

Directions:

Sauté diced onion in olive oil; when onion is soft, add 2 teaspoons of conservata and mix into the heated olive oil. Stir

over medium-low heat, until blended. Then add diced tomatoes, chopped basil, capers, minced bell pepper and diced olives. Simmer for about 10 minutes and then add a splash of white wine and or slice of lemon (juiced) while it is cooking.

Cook to blend flavors, about 25 minutes, at medium-low heat. When pasta is ready, add to the frying pan and stir thoroughly. When mixed, serve onto separate plates, sprinkle with cheese of choice and serve fresh and warm.

PESTO ALLA GENOVESE

Recipe makes 1½ to 2 cups of a chunkier Pesto Sauce

Ingredients:

- 2 cups lightly packed fresh basil leaves (washed and dried thoroughly, patted dry)
- 2-3 tablespoons pine nuts (pinoli)
- 3 garlic cloves, crushed (more if preferred)
- 1 teaspoon sea salt
- 1 cup extra-virgin olive oil (may need more if sauce is too thick)
- 1/2 cup grated Parmigiano Reggiano or Pecorino, Romano Sardo, or Grana Padano (can use some combination of these cheeses)
- 1/2 teaspoon pepper (optional)

Steps (using mortar and pestle):

1. Wash the basil leaves with cold water, dry them thoroughly on a kitchen towel.
2. Place the garlic in a marble mortar with some of the salt and start pounding with the pestle.
3. Add the pine nuts, rest of salt, pepper, if using, and crush, creating a coarse mush.

4. Add the basil leaves and continue to gently rotate the pestle around the walls of mortar.
5. Add the grated cheeses and continue to mash together.
6. Slowly add the olive oil until you have a homogeneous, creamy consistency.

Tips (using mortar and pestle):

1. By gently rotating the pestle along the walls of the mortar, you crush rather than tear the leaves.
2. Process pesto at room temperature to avoid oxidation as it alters flavor and color.
3. Never cook pesto as it changes the makeup and causes it to turn darker in color.
4. When serving on pasta, retain a ladleful of the pasta water, add a bit of the water to the cooked pasta to thin it, melt the cheeses; this helps it to adhere to the pasta.
5. Pesto can be stored, topped with a thin layer of extra-virgin olive oil, in an air-tight glass container in the refrigerator for up to a week. You can freeze extra pesto in ice-cube trays. It is best to warm the pesto up at room temperature. When you toss it with the cooked pasta, the pasta will be hot enough to warm the Pesto.
6. When using homegrown basil pick the tips before the plants start to seed. This will allow plant to continue to produce.

Steps (using food processor):

1. Wash the basil leaves with cold water; put them in a bowl with ice for 3-4 minutes.
2. Dry the leaves thoroughly on a kitchen towel (important that leaves are very dry).
3. Take the blades and the bowl of the food processor out of the refrigerator. > > >



4. Place the leaves into the food processor (that now is quite cold), add the garlic, pine nuts and chop for a few seconds until coarsely chopped.
5. Add the salt and pepper, if using, and cheeses. Blend for 1 minute.
6. Add extra virgin olive oil. Blend until you get a creamy green pesto sauce. To avoid heating up the pesto, work quickly at minimum speed and at intervals. Blend a few seconds, stop and start again; pesto should be runny. If too dry add more olive oil.

Tips (using food processor):

1. To make pesto greener, place the blades and the bowl of the food processor into the refrigerator for about 10-20 minutes until cold. Another method is to blanch it by dipping it into boiling water for a few seconds, take out, plunge into ice water bath so as not to overcook.
2. Remove leaves from ice bath and dry them thoroughly on a kitchen towel.
3. When serving on pasta, retain a ladleful of the pasta water, add a bit of the water to the cooked pasta to thin it, melt the cheeses; this helps it to adhere to the pasta.
4. Pesto can be stored, topped with a thin layer of extra-virgin olive oil, in an air-tight glass container in the refrigerator for up to a week. You can freeze extra pesto in ice-cube trays. It is best to warm the pesto up at room temperature. When you toss it with the cooked pasta, the pasta will be hot enough to warm the pesto. Pesto should never be cooked.

5. When using homegrown basil, pick the tips before the plants starts to seed. This will allow the plant to continue to produce.

ANCHOVY PASTA WITH MOLLIKA (breadcrumbs)

Ingredients:

- 1 tin of anchovy fillets in olive oil
- ½ -pound spaghetti (Can use any type of pasta; we like mostaccioli and thin spaghetti).
- ½ -cup extra-virgin olive oil
- 1-3 large garlic cloves, minced (depending on your taste in garlic)
- 1 or 2 small fresh or dried hot red chiles such as pepperoncini or Thai, thinly sliced (I use about a teaspoon of red pepper flakes)
- 1 eight-ounce can of tomato sauce
- ¼ -cup chopped fennel leaves
- ¾ -cup toasted fresh breadcrumbs, divided (breadcrumbs can be toasted in a frying pan alone or olive oil can be added for extra flavor.

Steps:

1. Lift out anchovy fillets of jar or tin. Finely chop fillets.
2. Put olive oil, finely chopped anchovies and chilies in a deep 12-inch frying pan (with at least 2-inch sides) or wide pot and cook over low heat, stirring, until anchovies dissolve.
3. Stir in fennel, garlic and sauté for 1 minute.
4. Add tomato sauce and bring to a boil, lower heat, cover and simmer for 30 minutes.

5. Meanwhile, in an 8-qt. pot, bring 5 qts. salted water to a boil over high heat. Add pasta and boil, stirring occasionally, until tender to the bite, according to package directions.
6. When pasta is almost done, set aside 1 cup of the cooking water, then drain pasta and transfer to pan with anchovy sauce. Toss quickly until all the strands are well coated. Add some reserved cooking water if pasta seems dry. Set aside 2 tbsp. breadcrumbs, then add remainder to pasta and toss again.
7. To serve, sprinkle each serving with some reserved breadcrumbs. Enjoy! Serves 2.

Please join us for our upcoming cooking classes:

- August 4, Wednesday - In-person Cooking Class - 7:00 pm - "Spicy Roasted Veggie Sauce" for your pasta! This is a healthy, tasty way to get more veggies in your diet. Taught by Lisa Santoro. \$25-members; \$30-non-members - Call 408/293-7122 to RSVP or register online at: <https://www.iahfsj.org/events>
- September 22, Wednesday - In-person Cooking Class - 7:00 pm - "Semifreddo" This frozen Northern Italian dessert is a cross between ice cream and mousse and is absolutely delicious! Taught by Andrea Kenter. \$25-members; \$30-non-members - Call 408/293-7122 to RSVP or register online at: <https://www.iahfsj.org/events>

-- Article by Lucia Clementi •

Asking For Your Help

Do You Know These People?

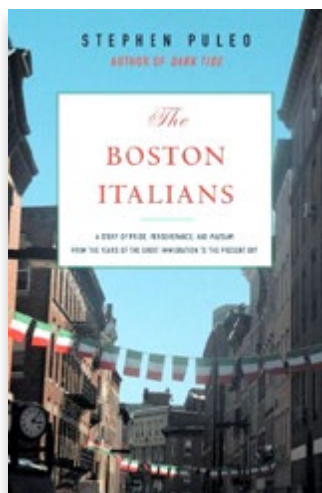
I have uncovered many unidentified photos from IAHF events. In this month's featured photo, I can only recognize Delia Schizzano, and that it was taken at a St. Joseph's Day celebration.

Please provide what information you can:

- NAMES starting from left to right (it's OK to put UNK or "unknown" if you don't know someone. Another member might be able to add to what you know.)
- LOCATION (I don't think this was taken at our current hall). Email for the full picture, which shows more background.
- A DATE RANGE that this photo was taken.

Email me at librarian@ishfsj.org with whatever bits of information you have. Please don't leave it to someone else - if you can identify even one person, let me know! -- Article by Madeline Damiano •





The Boston Italians

by Stephen Puleo

It's a pleasure to recommend this intensely researched book on the history of Italians in Boston, Massachusetts. Though the book focuses on Boston, the trends, prejudices, failures and accomplishments represent the Italian experience in all our great cities and indeed in some smaller towns as well. No matter how knowledgeable you are regarding Italian American history, I guarantee you will learn something from this book.

The details in the form of quotations, excerpts from letters and personal interviews constitute an impressive literary accomplishment.

Mr. Puleo's family has its American roots in Boston, thus his interest. Personal family experiences are sprinkled in various chapters rendering the book mildly autobiographical. Central to the narrative is the famous Italian American newspaper, La Gazzetta, now published in English as Post Gazette and still operated by the original

Donnaruma family descendants. They have been a force in politics by serving as the voice of the Italian immigrant community.

Through Mr. Puleo's telling, we learn details of the Italian American experience about which we all have heard something: the exodus from Italy after the unification, the reluctance of Italians to become citizens during the early immigration period, involvement in anarchism, details of Sacco and Vanzetti, fascism, the Red Scare, lynching of Italians and, of course, crime syndicates. We also learn details about political profiling and prejudice (I was shocked to read President Nixon's comments on Italian Americans). The author relates a wealth of information about Italians in WWI, internment and the labelling of Italians as Enemy Aliens during WWII (those who had not yet applied for citizenship).

Mr. Puleo enters into the modern era with stories of illustrious Italian Americans in many fields of endeavor. The author interestingly delves into the love/hate relationship Italian Americans have with the mafia. While we all dislike that our ethnicity is continually stereotyped as criminal, who among us has not enjoyed The Godfather movies and De Niro's many gangster rolls. It's definitely a contradiction. You will be surprised as I was that Robert De Niro was offered Honorary Italian Citizenship. The U.S. National Sons of Italy protested it on the grounds that DeNiro "profited from negative stereotypes of Italians for years," making him an Italian American "Uncle Tom." Ultimately, DeNiro declined the offer.

Mr. Puleo's talented, experienced writing ability presents all this information and more in very readable and enjoyable text. The Boston Italians is beautifully written, thoroughly researched (there are 18 pages of bibliography!), educational and entertaining. Enjoy!

LINDA BINKLEY'S

Italian Word or Phrase of the Month

The difference between **voglio** and **vorrei**

Both words are a part of the conjugation of **volere** (to want)

- **Io voglio** is the first person singular of **volere** and means simply I want.
Voglio andare alla spiaggia.
I want to go to the beach.
- **Io vorrei** is the first person singular in the conditional tense, I would like.
Io vorrei vederti domani.
I would like to see you tomorrow.
- Please note that is not at all necessary to use the subject pronouns such as "I" when forming a verb tense.
- Please note it is courteous to use **vorrei** rather than **voglio** when making a request.
Vorrei una forchetta per favore.
I would like a fork please.



MEET INTERESTING PEOPLE AT THE ONLINE ALMANAC



The Online Almanac of The History of The Italians of California offers IAHF members a one-of-a-kind social network.

You can post photos, videos, and movies, as well as start your very own blog! It's easy - you can do it.

You can even post audio histories on the OAHIC site. How often have you said, "I have to get Nonno's memories on video - he has so many incredible stories." Or, how many times have you wished that you had your grandmother's recipe for cream puffs that you never got around to writing down? Now is the time to record those things - and the OAHIC website is the perfect place to do it.

All IAHF members and their families are welcome to become OAHIC members today at www.thealmanac.online

Membership is totally secure. So join us.

— Article by John Romano 🍷

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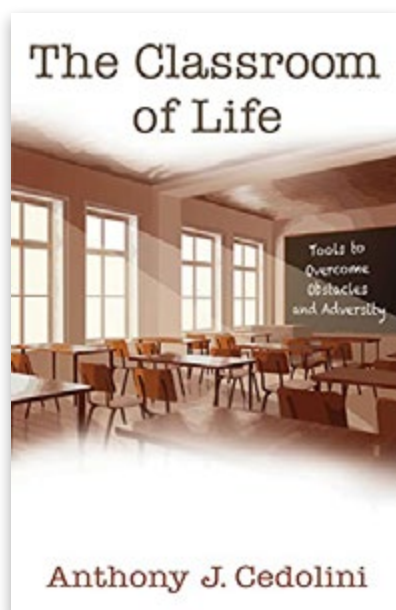


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A New Book
by an Italifornian



The Classroom of Life by Dr. Tony Cedolini was published on May 28th, 2021. It took 53 years to collect a compendium of useful knowledge from many diverse gurus and sages of the past. Whether you're a child, young adult, parent or grandparent, this book will assist you in navigating the adversities of life's journey through lessons, inspirational stories, humor, memorabilia and wisdom gathered from the sages of time immemorial. It is the author's hope that this knowledge will help expedite life's treacherous journey.

Intended for the general reading audience, it identifies life's obstacles, providing strategies to successfully navigate life's adversities. The reader will discover new understandings as well as viable and proven techniques to help deal with: stress, melancholy, adolescence, letting go of past events, addictions and fears. It also addresses parenting, age, anger, coping with difficult people and the myriad of other obstacles and problems one faces daily.

Besides the many cogent quotes and righteous morals found throughout this treatise, the author conveys two very critical messages to his readers:

"Don't judge each day by the harvest you reap, but by the seeds that you plant"
- Robert Louis Stevenson

"We must learn to live together as brothers and sisters or perish together as fools."
- Martin Luther King Jr.

The Classroom of Life has already received excellent acknowledgments. The following are excerpts from some of the recent 5-star reviews:

"Author Anthony J. Cedolini has crafted a highly relatable work of memoir and advice with plenty of sage guidance, pathos, humor and heart to offer its readers...I found particularly impressive about this piece was its overall style and attitude into which Dr. Cedolini certainly pours his heart and soul. The narration is so honest and gentle that it feels like you're getting every story from a wise old friend." (K.C. Finn) •

"This book is one of the best things I have read about life, growth, and facing challenging moments and its title is as apt as the content is inspiring." (Christian Sia) •

"It is filled with metaphors and allegories, and I particularly enjoyed how Dr. Cedolini writes about the road trips of life. It is insightful, inspiring, and filled with wisdom." (Divine Sape) •

"The Classroom of Life" is truly a virtual classroom worth attending, especially when you are having trouble navigating the school of hard knocks.....When Cedolini writes that problems are ubiquitous, it reminds me of Isaac Bashevis Singer when he wrote that basic human problems are eternal." (Vincent Dublado) •

"Readers will find inspiring stories, quotes from some of the influential personalities who have walked the same or similar paths, and his own personal thoughts. This book contains the wisdom designed for use in different situations, and provides insight that readers will need in various moments and situations in life....it has words of comfort and insight that offer a new perspective, and wisdom....This book is a wonderful gift that provides succinct and meaningful answers to questions on love and happiness, the meaning of life, inner peace and freedom, understanding pleasures, and a lot more. It is composed in elegant prose." (Grace Masso) •

"The Classroom of Life" is filled with the author's thoughtful and heartfelt reflections on what makes a rich and fulfilling life. He guides young adults navigating life's journey through a collection of treasured lessons learned, inspirational stories, and wisdom gathered from mentors. The author shares what is important to a meaningful life, how to harness personal power, and strategies needed to achieve personal fulfillment" -- Judith Minium, School Psychologist •

— Article by Dr. Tony Cedolini ~

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-- Article by Dave Perzinski / Membership Chair 

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This Village in Italy Is Auctioning Off 20 Homes for Just 2 Euros Each

Own your very own Italian villa for the same price as a cup of coffee.

By Jada Jackson / July 19, 2021

Back in 2019, in hopes of breathing life back into parts of the country that had fallen into disrepair, the Italian government began selling residences in small rural towns for only €1. The program was a hit, with a string of small villages—including Taranto and Cinquefrondi—deciding to opt in. The town of Sambuca di Sicilia, however, is upping the ante: The Sicilian city is selling off 20 abandoned homes for double the price—that's right, two whole euros—reports CNN.

Don't believe that it's true? Just take Lorraine Bracco's word for it. Last year, The Sopranos star bought a 200-year-old home from one such auction and turned it into her dream house, as documented on the HGTV series My Big Italian Villa.

Read more in the source article at: <https://www.housebeautiful.com/lifestyle/a37069564/a-village-in-italy-is-preparing-to-auction-homes-for-2-euros-each/>

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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.

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- 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!

