

IAHF NEWS

Italian American Heritage Foundation Newsletter • April 2016 • Founded August 5, 1976 • Celebrating 40 Years



President's Message

Dear Members of the Italian American Heritage Foundation,

April was certainly an exciting month for our organization. We had our annual Crab Feed, which turned out to be a great event in two ways: first, the meal and entertainment were fantastic (I'm still thinking about the linguini and clam sauce with mushrooms) and second, it was a well-attended event that generated a good profit. I would especially like to thank all those that contributed to the door prizes and bar hosting as well as all the cooks and servers.

We also received some generous donations. One from East Bay Community Foundation for \$5000 and an anonymous donation of \$1000 toward our proposed new carpet. We may not know who you are, but we really appreciate your contributions. Thanks also to Phil and Jennifer DiNapoli, who made a generous donation to our Festa. It takes a lot to keep us in good stead and you certainly have helped.

We are continuing to beautify our building. You might have noticed the new potted flowers and plants at our entrance and the new counter top in the women's bathroom. The kitchen and pantry have been cleaned and the tables have been painted. Special thanks to Joe Ponte and Joanne and Gene Sanfilippo. We intend to continue more upgrades as we progress into the future.

We are now in the process of a financial audit that is required by our bylaws. Marge Valente, (former president of IAHF) and Carl Brannon have volunteered their time and energy to this task and have been diligently scouring our books. This is a very necessary part of our financial security and we all appreciate their contributions.

I think it is important to mention that none of the board members, staff volunteers, auditors, cooks, dance instructors, cooking-class teachers, food-prep people and servers, ticket sales people, door-prize workers, bar servers, festa organizers, scholarship workers, chairs or co-chairs get paid for all their time and efforts. All this work is done by volunteers, who out of the goodness of their hearts contribute to make us the best Italian organization in the valley. I am personally very proud to be associated with each and every one of you. We are now close to 500 members strong and growing. And it is through the efforts and endeavors of our volunteers that make this all possible.

Thank you all.

David Perzinski / President, Italian American Heritage Foundation 

IAHF BOARD OF DIRECTORS 2016

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MEMBER SPOTLIGHT

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 Lucia Clementi at membership@iahfsj.org or call the office at 408-293-7122. ☺

Benvenuti New Members as of March 2016

- | | | |
|---|--|--------------------------------------|
| ☺ Michael Adiutori ~ Family | ☺ Raymond Farnsworth ~ Individual | ☺ Elizabeth Prentice ~ Family |
| ☺ Peter Allen (Aiello) II ~ Family | ☺ Randolph Ferretti-Hoyle ~ Individual | ☺ Joseph Pugliese ~ Family |
| ☺ Marcello America ~ Family | ☺ Ebe Frasse ~ Family | ☺ Linda Rizzo ~ Family |
| ☺ Pascal Anastasi ~ Family | ☺ Samantha & Joshua Glincher ~ Family | ☺ Marie & Basil Romero ~ Family |
| ☺ Irene Araujo ~ Family | ☺ Lena Hamby ~ Individual | ☺ June Rovai ~ Individual |
| ☺ Joelle Arpan ~ Family | ☺ Mark & Melorwati Hottel ~ Family | ☺ Mike Rossi ~ Family |
| ☺ Frank & Diane Beitz ~ Family | ☺ Jeffrey Ira ~ Family | ☺ Rosalba Salciccia ~ Individual |
| ☺ Steve Bisio ~ Individual | ☺ Daryle Lupretta ~ Individual | ☺ Emily & Jacob Saole ~ Family |
| ☺ Carl & Norma Brannon ~ Individual | ☺ Art Maggio ~ Family | ☺ Debora Sawyer ~ Family |
| ☺ Irene Brownell ~ Individual | ☺ Holly McCurry ~ Individual | ☺ Melinda & Dennis Serles ~ Business |
| ☺ Denise Cardona ~ Family | ☺ Steven & Carolina Miller ~ Patron | ☺ Jim Souther ~ Individual |
| ☺ Anna & David Carrubba Morrison ~ Family | ☺ Tuyet Nguyen ~ Family | ☺ George & Myrlen Taddie |
| ☺ Rene Celsi ~ Individual | ☺ Evelyne & Tom Novello ~ Individual | ☺ Vickey Toschi ~ Family |
| ☺ Sarah Chaffin ~ Family | ☺ Ellen Orcutt ~ Family | ☺ Linda Vallorz ~ Family |
| ☺ Gloria Citti ~ Family | ☺ Michael Paccioletti ~ Family | ☺ Ted & Marie-Rose Zsuttu ~ Family |
| ☺ Frank & Linda Commiciotto ~ Family | ☺ Lou Pambianco ~ Individual | ☺ Dana Zuccarello ~ Family |
| ☺ Ruby Domino ~ Business | ☺ Bruce Pizano ~ Patron | |
| | ☺ John Poch ~ Family | |

Grazie 2016 Patron Members

- | | | | |
|---|------------------------------|-------------------------------------|-------------------------------|
| ☺ Neno Aiello | ☺ Al & Kathy Di Francesco | ☺ Peter & Gail McHugh | ☺ Joanne & Gene Sanfilippo |
| ☺ Sal & Maeve Alini | ☺ Melvin & Anna Di Salvo | ☺ Dan & Eva Miranda | ☺ Jim Sanfilippo |
| ☺ Joyce Allegro & Jerry Sheridan | ☺ Ralph Di Tullio | ☺ Bobby & Ruth Moorhatch | ☺ Joanne E. Sanfilippo |
| ☺ The Villages Italian Club / Susan Baciagalupi | ☺ Phil & Jennifer DiNapoli | ☺ Rebecca Morici & Tony Morici | ☺ John & Marj Scandizzo |
| ☺ Linda & Bob Binkley | ☺ Randolph Ferretti-Hoyle | ☺ Ann & James Myers | ☺ Virginia Sincich |
| ☺ Drs. Peter & Cheri Binkley | ☺ Ben & Christine Foster | ☺ Olga & Anthony Nespole | ☺ Paul & Mary Stabile |
| ☺ JoAnn & Roger Bjornstad | ☺ Pete & Marge Gaudio | ☺ Elizabeth Novelo & Chris D'Angelo | ☺ Corinne Tomeo |
| ☺ Ken Borelli | ☺ Louise Gliozzo | ☺ Pam & Steve Lyons | ☺ Bruce, Jodi & Keeley Unger |
| ☺ Elaine Bruni | ☺ Maria Gloria | ☺ Marge Papp | ☺ John & Marge Valente |
| ☺ Sal & Denise Campagna | ☺ Joe & Rosella Guttadauro | ☺ Vera & Jack Pedretti | ☺ Diana & Al Vallorz |
| ☺ Bob & Shirley Cancellieri | ☺ Rita Horiguchi | ☺ Dave Perzinski & Lucia Clementi | ☺ Karen Vanderpan & John Dods |
| ☺ Dr. Tony & Clare Cedolini | ☺ Jim & Janice Jones | ☺ Kevin & Aurelia Pezzaniti | ☺ William Venuti |
| ☺ Mike Console | ☺ Mark & Jeanne Lazzarini | ☺ The Piazza Family | ☺ Matt Wepler |
| ☺ Rose Crimi | ☺ Constance LoBue-Scarpelli | ☺ Jackie Pighini | ☺ Angela Williams |
| ☺ Gwen & Rich Daulton | ☺ Cleo Logan | ☺ Dr. Robert A. Quint | ☺ Tony Zerbo |
| ☺ Joe & Cathy De Maria | ☺ Kathy & Larry Lohman | ☺ Paolo Romano | ☺ Guglielmo Family Winery |
| ☺ Frank De Turris | ☺ Larry & Diane Lovaglia | ☺ Connie & Joe Rotolo | |
| | ☺ Kenneth Low | | |
| | ☺ Bill McCraw & Janet Muscio | | |

2016 Business Members

- | | | |
|---|---|---|
| ☺ Anastasi Law Group | ☺ Charles Gagliasso Trucking, Inc | ☺ Hillview Packing Company, Inc |
| ☺ DiNapoli Specialty Food | ☺ Gioia Company | ☺ Tri-Star Inspection Services |

Henry Mollicone Concert

Trinity Episcopal Church * San Jose * April 2, 2016



[Click here to view a video of the concert](#)

ON THE CULTURAL SCENE

These last couple of months have been very busy at the IAHF, especially on the "cultural scene". For those who were able to attend the Henry Mollicone Concert, and about 40 IAHF members did attend, we were treated to a first rate performance at a jewel of a venue, one of San Jose's oldest houses of worship, Trinity Episcopal Church. The blending of sights and sounds were truly amazing. Henry on one level is a local talent, but on an important level he is also a nationally recognized musical composer.

Henry is especially known for his operatic and choral works. And the honors for the performance were done by the Mission Peak Chamber Singers, at their spring concert. In addition, a special orchestra and soloist were added to the event. Two of Henry's most recent works were performed, *A Song for Our Planet*, and *All God's Children*. After the concert, the IAHF hosted a reception and we were able to spend some time with the musicians and Henry.

There was one selection from *A Song for our Planet* that reminded

me about our wonderful IAHF volunteers. I want to share it as follows:

I am only one, but still I am one.

I cannot do everything, but still I can do something,

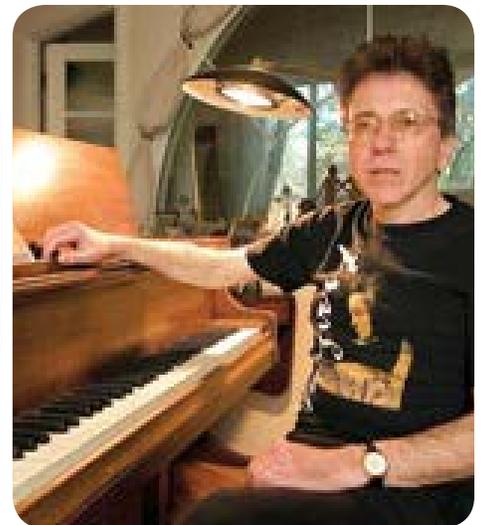
And because I cannot do everything,

I will not refuse to do the something I can do.

(by Edward Everett Hale, Unitarian Minister)

Reflecting upon the power of one person, all of these "one persons" add up to some tremendous achievements in so many areas. I was specifically thinking of the IAHF and about the volunteers needed to put on our St. Joseph's Day event, Crab Feed, and Italian Family Festa. Each of these events, and so many more, draw in a large amount of volunteers. When you combine all of their efforts you realize the amazing achievements those individual commitments, big and small, add up to. We on the cultural scene, and the IAHF in general, are appreciative of these efforts, one person at a time!

By Ken Borelli 🌀



This year is the 70th Anniversary of the founding of Vespa!
Before the “Nuova Fiat 500” was launched as a car for the masses in Italy on July 4, 1957, the Piaggio company introduced the Vespa to the Italians on April 23, 1946. It was not only a scooter – it was a way-of-life.

When the founder, Enrico Piaggio, was shown a prototype, he immediately exclaimed “Sembra una Vespa!” (It looks like a wasp!). Hence, its name was created on the spot.

Vespas quickly became an Italian icon, and soon enough, every young man couldn't wait to be able to own one. Its popularity became so widespread that in 1953, it appeared in the movie Roman Holiday where Gregory Peck drove Audrey Hepburn around the Eternal City. That image introduced the Italian dolce vitalifestyle to the world and soon after, everyone began wanting to imitate the Italian lifestyle. Even Charlton Heston in Ben Hur got to ride a Vespa.

The Vespa was inexpensive and, while almost every American family owned a Chevy, Italian families drove a two-wheeler in the post World War II era. It did the job quite well and Vespa has prospered. It is still very popular, especially in crowded cities around the world.

Buon compleanno Vespa!

By Rosario Mariani, <http://www.europebychoice.com>

From: <https://niafblog.wordpress.com/2016/04/12/un-minuto-con-60/?platform=hootsuite>

-- Submitted by Linda Binkley ☺

HAPPY 70TH ANNIVERSARY TO *La Vespa*



IAHF Scholarship Time!!

Scholarships season is an exciting time of year for the IAHF. This is a reminder to all members that your child or grandchild is welcome to apply no matter where he or she may live and even if the applicant is not Italian at all. Non-member applicants, on the other hand, must be residents of Santa Clara Valley and be able to claim some Italian descent. Details and applications are available at the website www.iahfsj.org/scholarships. Applications are due on May 5th.

Please be aware that the IAHF is offering several scholarships: The Bocciardi scholarships require three years of a foreign language and carry a specific topic requirement; the IAHF is reserving one scholarship for a community college graduate who is transferring to a four-year institution. The IAHF is also reserving one scholarship for a high school graduate who is transferring to a four-year institution to study any field of the ARTS (including cooking!) Other scholarships in general interest will also be awarded.

Grade Point Average is not the lone factor, there are many other considerations in evaluating scholarship applications such as volunteerism (an extra point for volunteering for an IAHF function), paid work experience, extra-curricular school experience), awards, and of course, the essay. The IAHF is seriously requesting donations be made to the scholarship fund. You may do this on line through our website <http://www.iahfsj.org/> or by phone to 408-293-7122. You may also send a check to IAHF Scholarship Fund, 425 N. Fourth St. San Jose 95112. In all cases be sure to indicate the donation is for Scholarship.

-- Submitted by Linda Binkley ☺

**NEW
LOCATION**

**AUGUST
27 & 28**

**Sat 11 - 8
Sun 11 - 6**

**History Park
San Jose**

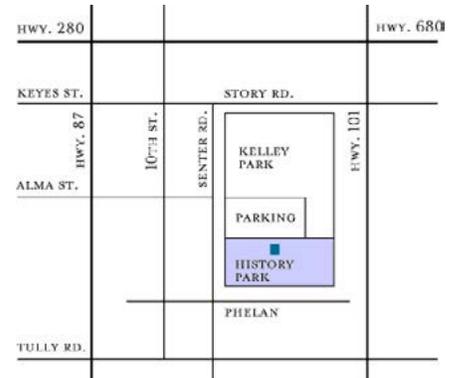


A letter from the IAHF and the Festa team went out to almost 70 Italian associations in the Bay Area on August 20. We invited them all to participate in our cultural area to share their stories. We are excited about the outreach and hope to enrich the cultural experience for our patrons. We want to thank **DIANE AYALA** for agreeing to co-chair the cannoli booth, and **NANCI WILBORN** for coming on board as the meatball booth co-chair. Both these ladies are looking for a co-chair. If you are interesting helping, call Nancy Morreale at 408-368-9094.

TIME Volunteer sign up has started, sign up early! We are still looking for a volunteer chair. If you can't chair, consider being a supervisor on-site at the Festa. This will be the easy part, with volunteers to help you, just supervise the volunteer check-in process.

TREASURE Our Festa donation campaign will be coming soon. Get ready by collecting gift certificates, event tickets, etc., now for our raffle booth, need ideas just call or email us we'll be happy to help.

TOGETHER is how we make it happen.



MORE INFORMATION
www.italianfamilyfestasj.org
Nancy Morreale
408-368-9094
info@italianfamilyfestasj.org

Please click here for more information



**MAY
19**

*Please click here
to RSVP
&
purchase tickets
online*



IT'S AN ARROSTICINI THING!

An Abruzzese favorite!

Regional Lunch: Abruzzo

12:00pm \$13 member / \$16 non

Presented by Steve Lyons. Many of the dishes presented at the regional lunch reflect the influences of family recipes shared on our 2015 ancestry trip to Abruzzo. Montepulciano d'Abruzzo red table wine, lamb, saffron egg pasta, bean/pasta soup, neole (pizzelle), and torrone were some of the standards. Presentation and talk to follow lunch.

IAHF Office, 425 N. 4th St., San Jose, CA 95112. Call 293-7122



Speaker:

Laura E. Ruberto, PhD, Arts and Cultural Studies
Department, Berkeley City College

Professor Ruberto has written several books, numerous papers, chapters in books, major editorial works, blogs, newspapers, interviews, and book reviews. She translated her grandmother Leonilde Frieri Ruberto's bilingual book, *Such is Life: A Memoir*.

"We will hear some amazing history!" Pam O. Lyons.

Speaker:

Patrick McQueen, President of South Bay Writers (SBW)

SBW is a branch of California Writers' Club founded in 1909. Helping us to write our stories are: SBW member, Edie Matthews, MFA Creative Writing, SJSU, taught English at De Anza College; SBW Publicity Chair, Linda M. Judd, BA Drama, CSUH, Publisher & Editor Ageless Muses Memoirs, three editions; and Kathleen Gonzalez, Woodside Priory School English Teacher, Consultant for San Jose Area Writing Project, author of several Venice, Italy based nonfiction books, in addition to travel & history articles.

"Now is the time to write your memoir. This is the place to begin." Pam O. Lyons.



Italian American Families in Conversation Series: Memoir Writing



Women's Memoir Writing Project
May 21, 2016 Saturday 1-3pm

"Memories are the backstairs to history." George Meredith

Let's have some fun, writing and sharing our memories! The memoir writing tradition creates a very special type of living legacy which benefits our families and the Italian American community. We all have important stories which need to be written down and passed on. Please consider joining us. See www.iahfsj.org for more details.

Call: 293-7122 425 N 4th St., San Jose, CA 95112

Co-Chairs: Pam O. Lyons & Marie Bertola

Please click here to RSVP & purchase tickets online



In the long run, we shape our lives, and we shape ourselves. The process never ends until we die. And the choices we make are ultimately our own responsibility. - Eleanor Roosevelt

Submitted by Margaret Papp

We Need Your Support

Demand Justice!



NIAF Announcement | April 2016

In 2010, Chet Campanella began an important fight for Italian Americans in his home state of California. This year, at 85 years old, he's taken it all the way to the United States Congress. Ever since he witnessed firsthand the appalling treatment and internment of Italian Americans during World War II, Campanella has dedicated himself to informing Americans about what happened.



Campanella worked alongside Congresswoman Zoe Lofgren of California to introduce two bills to the United States House of Representatives. One provides for funds from the Department of Education to study the mistreatment of Italian Americans during World War II. The other asks for an official apology from Congress—an apology that's long overdue.

Every member and every group, no matter your affiliation or political leaning, should work together to support this legislation. This is about being Italian American. This is about receiving the recognition we deserve.

Please join us and support H.R. 4146 and H.R. 4147.

Sign the Change.org Petition [here](#).

We also urge you to contact your representative and ask them to support or co-sponsor H.R. 4146 and 4147. You can find the name and address of your Representative [here](#).

To read more about Campanella's fight and Italian American internment, [click here](#) for the article that appeared in the Spring 2016 issue of Ambassador Magazine.

The National Italian American Foundation
Amb. Peter F. Secchia Building
1860 19th Street NW
Washington, DC 20009
P: (202) 387-0600 | F: (202) 387-0800

information@niaf.org

-- Submitted by Ken Borelli 🌀



Dear Ken,
Thank again for letting us come to sell our plants at the IAHF Calabria Regional Luncheon. It was an enjoyable afternoon. Great food too. -- Dot Maley / Emma Pruesh Park Volunteers





FINDING NONNO'S PROPERTY *in Italy*



A home in San Basile

It took a young mayor to come up with a bright idea to repopulate the ghost town of San Basile, located on the slopes of Mount Pollino in the province of Cosenza (Calabria). The online initiative was called: "A home in San Basile". A few years ago, Mayor Vincenzo Tamburi put up for sale about 150 abandoned homes and parcels of land ranging from as little as Euro 5,000 each (about \$5,600) to a maximum of Euro 60,000

(\$69,000). San Basile was an instantaneous success with buyers coming from all over the world.

Past decades of immigration from this and many other small villages throughout Italy, have not only created ghost towns, but also voids of unassigned properties that should have passed to their rightful families living outside of Italy. Thus thousands of parcels of abandoned land and many structures that should have transferred to successive generations have not, and the original owners, deceased many decades ago, are still found on title today.

Frequently immigrants left behind property to be managed by now deceased relatives remaining in Italy. Today, their descendants, who reside predominantly in the US, Canada, Australia and Argentina, may still be able to reclaim their ancestor's proper-

ty according to Italian succession law.

As an example, we conducted a research project onsite in the village of Uggia (part of the town of San Giacomo e Filippo in Lombardia) where, after locating the living relatives, we learned that our client had rights to a property that, after many decades, was still in his grandfather's name (in the picture).



*Ancestral Home in Uggia
(San Giacomo e Filippo, Lombardia)*

Whether you are interested in repossessing your nonno's home or not, it's entirely up to you, but you should know that there are ways to find abandoned property and the following data is all that's needed:

1. Italian name (if female, maiden) of presumed owner, even if deceased
2. EXACT town of birth in Italy (mandatory)
3. Father of this person (optional, but very useful)
4. Birth year of the above. (NO BIRTH YEARS BEFORE 1880)

For a partial list of abandoned properties, [CLICK HERE](#)

NOTE: The property may be in the names of later generations. So, MY ITALIAN FAMILY can help you with the research of your family history onsite in Italy.

This article is from: www.myitalianfamily.com

Research Your family Tree at: www.myitalianfamily.com/research-your-family/research-us-sources

– Submitted by Frank DeTurris 

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



Tenacity & Vision

by Ken Borelli

One of the great things about attending IAHF events is learning more about the creativity and activities of our members and friends. I am sure if you reflect a bit you can also share some fascinating stories. Here are a few:

In planning for the Henry Mollicone concert, I chatted with IAHF members **Joe and Judy Rizzuto**, who told me they had just got back (in March) from a camping experience in New Mexico at a yearly event called the Bataan Memorial Death March. It was founded in 1990, and held at the White Sands Missile Range in New Mexico. It is a full marathon with a 15 mile run. It seemed like a small event until Judy told me by the time the event finished over 10,000 people were involved from all over the world. Although it's a World War II related event people of all ages participated in the experience "less we forget the sacrifices of those war veterans". I was also curious as to why did this take place in New Mexico. According to Judy, many of the soldiers that were involved in the horrific experience came from regiments composed of troops from New Mexico. There is a web site called "Honoring the Soldiers of the Bataan Memorial Death March" ([click here to visit site](#)) which talks about the marathon in detail. The experience also reminded me of the World War II acknowledgement IAHF members **John Papp and Ralph Di**



Tullio were involved in last year... the Honor Flights Project.

On an other World War II theme, IAHF member **Chet Campanella** updated me that he continues to push and lobby the US Congress for an apology regarding the internment of Italian Americans during the war. He has teamed up with Congresswoman **Zoe Lofgren** to introduce a special piece of legislation regarding this apology. In addition, he has

spoken at several public forums, including an IAHF regional lunch, exhibit at our Italian Family Festa, and contacted every US Senator and Congressman regarding the Bill. NIAF (National Italian American Foundation) has joined in by sending out a national alert. Now that's tenacity!

And speaking of tenacity and vision, I have been providing cuttings and plants to IAHF News Editor **Richard Stewart**. Richard has been involved with community gardens for many years now, and I recently delivered some plants to his newest garden site. What he is doing is amazing in terms of public landscaping his neighborhood, including a freeway entrance, and curb planning. Not only does it beautify the neighborhood, but it also draws neighbors into the project and provides a sense of community to the benefit of all. And thinking ahead, with all of this talent in the gardening department at the IAHF there really is no reason not to have a community garden area in our back BBQ area so we can begin to have some functions in the back area. The large storage van was removed, last year so we can think ahead to the future development of the area, including the goal of an outside summertime regional lunch in a garden setting! If you think about it, all it requires is a little "lavoro". 🌀



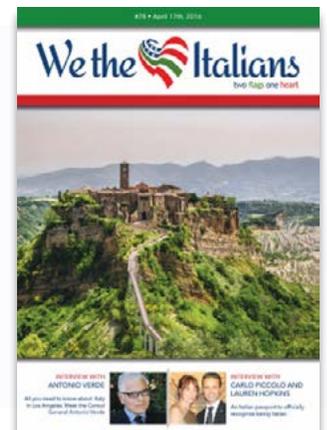
A Message from Richard Stewart IAHF Newsletter Chairperson

It's always great to get stories from members of the IAHF for the Newsletter. It adds vitality, diversity, and a sense of family and community. I'll be looking forward to your contributions. Please send your proofread entries to Richard Stewart at news@ialhfsj.org
Thank you!

Hello welcome to the #78 newsletter of We the Italians.

We are rethinking a few things in our newsletter: stay tuned for a big change next month!

You can check out our magazine by clicking on the cover on the right, or simply [clicking here](#).



IAHF



Crab Feed



Although it seems like history, it's only been a couple of weeks since our IAHF Crab Feed. We were not sure of the condition of crabs this year but our source assured us of fresh crab from Oregon. And fresh it was, directly off the boats, iced down, and shipped to the IAHF in time for our event. In many ways the crab feed is one of those community celebrations that pull in many members and their friends. We sold out early. It was difficult to hold the line, but the reality was there was a general demand for fresh crab so our distributors helped us keep to our limit. In addition to the crab the dinner included a special green salad, linguini and clams, and a very delicious spumoni with biscotti.

For entertainment we had Peppe Merolla on the keyboard. Peppe is from Napoli, and is basically a world class jazz performer. He was classically trained in Napoli. He is at home with the Neapolitan classics or Jazz from Lincoln Center (where he performs). We know him locally but he has engagements throughout the jazz world. He basically displayed the immigrants' dilemma. He told me, when he performs in Europe, he misses America, and when he is in the USA he misses Napoli and the Italian jazz scene". As an "FYI" European jazz is very well respected and there are probably as many jazz festivals in Italy as there are in the USA.

No event such as our crab feed could occur without the support of so many members. I am going to try to acknowledge them all. Keep in mind they are doing multiple tasks and if I miss some people please excuse my omissions. The co chairs of the event were Nanci Wilbur, and Steve and Rose Cornaglia. the raffle designs were prepared by Gwen Daulton, and Gwen and

her husband, Rich also worked with me in the kitchen. Selling the raffle tickets were Jo Bertaccini and Rose Cornaglia. Also helping in the kitchen was salad chef, Carmella Gullo and Kay Virgilio; our set up crew also included Joe Ponte, Richard Zammer, Gene and Joanne Sanfilippo, and our President Dave Perzinski. Lucia Clemente, Gioa Whitford, Kim Lebeau, and Steve and Pam Oliver handled the registration. The bar team included Bob and Linda Binkley, Tony and Clare Cedolini, and Carlo Severo. Richard Stewart did a membership table.

With this great team assembled I foolishly thought every thing was taken care of, Kay Virgilio usually gets high school students to serve. Then through some strange form of "casuistry" (trying to be polite) coming back from Easter break, five days before the event Kay was informed there were no servers! Our co chair Nanci and I started outreaching to our friends and members to ask for help. Responding to the appeal included, Madelin Damiano, Gilda De Simone-Groccia, Dothy LoPresti, George D'artenay, Karen Lowe, Bill Lowe, Maria Bandy Joe Pucci and some of our other team members previously noted, pitched in yet again. All in all, such is the spirit and support of our super volunteers, I am truly indebted to their last minute willingness to step up to our call. In addition I want to thank all our sponsors of the great raffle prizes such as ,Gioa company, Joe and Gloria Ponte, the Corngalia's and Daultons. and all those who helped make this such a great event. The Crab Feed is not only a fun activity. It is also a fundraiser to help the IAHF with general hall expenses and maintenance. And thats always a need as we improve our Foundation and Cultural Center.

By Ken Borelli | kjosephb@aol.com 🌀







• • Photos by Richard Stewart • •



ROME CELEBRATES ITS 2769TH BIRTHDAY

L'Italo-Americano Staff | Apr 21, 2016

CELEBRATIONS HELD APRIL 21 AT THE COLOSSEUM

According to the legend, on April 21, Rome was founded by the mythical Romulus, who killed brother Remes in order to become ruler and founder. They calculated that the city was founded in 753 BC, that is, 2,768 years ago, a date that archaeology suggests was roughly correct. Since then, from the first a small Latin village, it became the capital of a giant

Mediterranean empire, then a bit of a ghost town dominated by the Pope, before finally becoming capital once again of a reunited Italy in the 19th century.

This year, Rome celebrates its 2768th birthday with parades and other events all around the city. One of the symbol of the Eternal city is the bronze she-wolf and symbol of Rome "Lupa Capitolina" which is now at the Capitoline museum.

-- Submitted by Linda Binkley 🌀





A LITTLE ITALIAN BY REQUEST



Greetings & Farewells

by Linda Binkley ☺

Salve!

Hello!

Pronto!

Hello! (answering phone)

Ciao!

Hi!

Buon giorno!

Good morning!

Buon pomeriggio!

Good afternoon!

Buona sera!

Good evening!

Come sta?

How are you?

Come va?

How're you doing?

Ci sentiamo bene.

We're feeling fine.

Grazie, va bene così.

Thanks, just fine.

Arrivederci!

Good-bye!

Ciao!

Bye!

A presto!

See you soon.

A domani!

See you tomorrow.

Auguri!

All the best.

Buon viaggio!

Have a good trip.

È già tardi.

It's pretty late.

Torni presto!

Come again soon!

Ti telefono domani.

I'll call you tomorrow.

Mi è piaciuto molto.

I enjoyed myself very much

Buonanotte!

Good night!

If you enjoy lessons like this, log on to [about.com/Italian language](http://about.com/Italian-language).

You will be able to choose your field of interest.

There are even lessons to learn Sicilian!

Bocce Ball Enthusiasts!!

Places Around San Francisco Bay to Play

Campo di Bocce

<http://campodibocce.com/>

San Jose Swim & Racquet Club

<http://www.sjsrc.com/bocce-ball-club-san-jose/>

Little Italy San Jose

<http://www.littleitalysj.com/bocce.html>

Bocce / SanJose.com

<http://www.sanjose.com/bocce-ball-a16311>

Four Points by Sheraton

<http://www.sanjose.com/bocce-ball-a16311>

Almaden Lake Regional Park

<http://www.sanjoseca.gov/facilities/Facility/Details/2>

Tuesday Bocce Ball in Alameda

http://www.eastbaytimes.com/ci_18662501

Bocce at Backesto Park

<http://www.vpa.org/bocce-ball-at-backesto-park/>

Bowlmor Cupertino

<http://www.bowlmor.com/cupertino/>

<http://patch.com/california/cupertino/bowlmor-lanes-says-benvenuti-to-bocce-ball>

Picarro

<http://www.sanjosecountryclub.org/Default.aspx?p=DynamicModule&pageid=59&ssid=100064&vnf=1>

San Jose Country Club

<http://www.sanjosecountryclub.org/Default.aspx?p=DynamicModule&pageid=59&ssid=100064&vnf=1>

South Bay Wineries: Five Places to Play Bocce

http://www.mercurynews.com/ci_21562466/south-bay-wineries-5-places-play-bocce

Fowler Creek Park

<http://www.sanjoseca.gov/Facilities/Facility/Details/Fowler-Creek-Park-117>

-- Submitted by Richard Stewart ☺





The opera recounts a miraculous moment of peace during one of the bloodiest wars in human history. The fascinating true story takes place on World War I's western front. Weapons are laid down when Scottish, French and German officers defy their superiors and negotiate a Christmas Eve truce. Enemies become brothers as they come together to share Christmas and bury their dead.

Only very rarely does an opera break onto the scene with such force that companies across the country immediately pick it up. *Silent Night*, by composer Kevin Puts with libretto by Mark Campbell, is one of those rare operas. Since it's Minnesota Opera premiere, *Silent Night* has been presented at no fewer than eight companies, was broadcast nationwide on public television, and won a Pulitzer Prize.



TICKETS

Silent Night will be performed as part of Opera San José's 2016-2017 season. Season subscriptions are available for purchase today. Single tickets will be available for purchase after July 25th.

operasj.org / 408.437.4450

Performances at the California Theatre
345 S. First Street, San José

BOX OFFICE

2149 Paragon Drive, San José
Open Monday-Friday 9:00 to 6:00

"Silent Night is about one of the most remarkable events in history, the spontaneous Christmas Truce of 1914. Though set in muddy trenches, it is not a story of brutality. Rather, it is the very illustration of the great humanity that, even under the most grinding conditions, human beings are capable of. We are honored to be able to offer the West Coast premiere of this remarkable new opera."
Larry Hancock GENERAL DIRECTOR

[Please click here to buy tickets](#)

-- Submitted by Richard Stewart





The Muffuletta Sandwich

The Muffuletta is the very popular sandwich of New Orleans. In other parts of the country, folks might be more familiar with the muffuletta's cousins: the grinder, the torpedo, and the sub.

Early Italian immigrants introduced these sandwiches to America. The words torpedo and sub are descriptive of the shape of the bread loaf used to make the sandwich elsewhere in America. The word grinder was used metaphorically to illustrate the grinding motion when eating the sandwich.

But what about the muffuletta?

The word has its origins in Hebrew, a pancake made by Sephardim North African Jews during the celebration of the Mimouna, the day after Passover. The Jewish communities emigrating from Morocco and other parts of the Maghreb brought this holiday celebration to Israel.

Sicilians borrowed the word from their Jewish cousins to describe the shape of the bread used to make the sandwich.

The muffuletta is made with a round sesame roll, hard on the outside, but soft inside. Different from focaccia, it is lighter and crisper. Outside New Orleans, you will only find it in the Palermo region. Most of the Sicilians that emigrated to New Orleans came from the Palermo region.

How Do You Make It?

The round bread is sliced horizontally. It is covered with layers of olive salad, mortadella, salami, mozzarella, ham, and provolone. Sometimes it is heated. In New Orleans is sold in quarter, half, or full-sized.

The olive salad is made with diced olives, diced celery, cauliflower and carrot in a jar of giardiniera, seasoned with oregano and garlic, covered with olive oil, and allowed to macerate for at least 24 hours. Specialty stores carry it already made.

-- Antonio (Tony) Tasca, Ph.D. 🌀

OPERA HISTORY COURSE



DATES

June 1, 8, 15, 22, 29, & July 6
(All Wednesdays)

TIME

7:00 to 9:00pm

LOCATION

2149 Paragon Drive

COST

\$100

Please click here to buy tickets

Each year, as a part of Opera San José's commitment to adult education, we offer a six-evening course that covers opera through all its periods. It's an inexpensive, enjoyable way to learn more about this dynamic art form in the company of other interested adults. This popular opera history series covers 400 years of opera development, from Jacopo Perri's *Euridice* in 1600 to the present day.

General Director Larry Hancock, course instructor, will present this overview of opera history on six consecutive Wednesday evenings from June 1st through July 6th, at Opera San José headquarters, 2149 Paragon Drive in San José.

Each two-hour class begins at 7:00 p.m. Course content includes the development and changes in the choice of opera subjects, the use of poetry and dialogue in the libretto, styles of musical composition, evolution of the opera orchestra, and changes in performance practice period by period.

Hancock is a well-received lecturer on opera on both coasts. In addition to our annual opera history course, he moderates the commentary at our Introduction to Opera series - a 45-minute discussion before each Opera San José mainstage performance throughout the season - as well as the Preview offered on the Tuesday before each opening night. For his informative and entertaining opera history course, he enlivens each quick-paced session with visuals from other art forms, including fashion, architecture, painting, and sculpture, bringing a more complete knowledge of the society that influenced its composers.

Total cost of this series is \$100 which includes all six classes. There will be no tests, nor is there any college credit offered for this course. Classes are informal, and participants' questions are encouraged. To attend this series, call our box office at (408) 437-4450.

-- Submitted by Richard Stewart 

HOLY CANNOLI, WHAT A CLASS!



Thursday, April 14th kicked off the first in our 2016 cooking class series with a cannoli making class. The class was attended with over twenty enthusiastic students. It was delightful to see everyone working together in a collaborative and creative spirit. Not only that, but we had the privilege of getting dough, powdered sugar and cr me on our hands, clothes and hair!

We began with Richard and Ann Cerniglia instructing the class on how to make the cannoli shells. This labor intensive process began by mixing and kneading the dough, rolling it through a pasta making machine, wrapping the dough around aluminum tubes and lastly deep frying the dough in oil.

Next, Lucia Clementi taught the group how to make three different fillings for the cannoli, including plain, chocolate chip and pistachio-dried fruit. The filling basics included ricotta cheese, whipped cream, sugar, vanilla and cinnamon. Although the cannoli fillings taught in the class were the most popular, the variations are endless.

We ended our labor of love by sampling the scrumptious cannoli and all of us had the opportunity to take cannoli home to enjoy later.

If you haven't taken one of the IAHF's cooking classes yet, you're missing a wonderful experience. Classes fill up fast, so be sure to enroll today!

- Written by Lucia Clementi 

*Cannoli Facts**

Cannoli (Italian pronunciation: [kan n li]; Sicilian: cannula) is an Italian pastry dessert of the Sicily region. The singular is canno-
lo ([kan n lo]; in the Sicilian language cannolu), meaning "little tube", with the etymology stemming from the Arabic "Qanawat". Cannoli originated in Sicily and are a staple of Sicilian cuisine. They are also popular in Italian-American cuisine. In Italy, they are commonly known as "cannoli siciliani", Sicilian cannoli.

Cannoli consist of tube-shaped shells of fried pastry dough, filled with a sweet, creamy filling usually containing ricotta. They range in size from "cannulicchi", no bigger than a finger, to the fist-sized proportions typically found south of Palermo, Sicily, in Piana degli Albanesi.**Source Wikipedia*

*History of Cannoli **

Cannoli have been traced to the Arabs during the Emirate of Sicily, with a possible origin for the word and recipe deriving directly from qanaw t. These were deep fried dough tubes filled with various sweets, which were a popular pastry across the Islamic world at the time, from Al-Andalus to Iraq.

Cannoli come from the Palermo and Messina areas and were historically prepared as a treat during Carnevale season, possibly as a fertility symbol; one legend assigns their origin to the harem of Caltanissetta. The dessert eventually became a year-round staple throughout Italy. **Source Wikipedia*



Six Little Italy Neighborhoods Across the United States



By Robin Locker | March 2nd, 2012

Italy is my great love and I always long to travel there. But when I can't get to Italy, there are other areas scattered around the United States that are rich in Italian-American culture and offer a slice of Italian lifestyle, without a trip across the pond. These areas, known as Little Italy, are often chock full of authentic family-owned restaurants, cafes, and shops that carry Italian products, which is another tasty reason to seek them out. So the next time you are craving an Italian experience, head to one of these Little Italy neighborhoods. *Andiamo!*

NEW YORK CITY



Perhaps the most famous Little Italy is the one in New York City. Though once much larger, the encroachment of both Chinatown and NoLiTa has now diminished the neighborhood to only about four city blocks, but that shouldn't dissuade you from visiting.

Walk down the areas of Mulberry and Mott Streets to find shops selling fine Italian food products, ceramics, over two-dozen restaurants and cafes, and Saint Patrick's Old Cathedral.

One of the most popular times to visit is the last two-weeks of September when over a million people crowd the streets to pay tribute to the Patron Saint of Naples during the annual Feast of San Gennaro. The celebration is marked by vendors selling Italian food from the surrounding businesses, music, two parades, and even a cannoli-eating contest.

But don't discount a visit at any other time of year. A must-see is the historic Ferrara Caffé, billed as America's first espresso bar. Ferrara, a fifth generation family-owned business has been serving up Italian pastries, cookies, cannoli, sfogliatelle, and cappuccino since 1892.

BOSTON

Boston's Little Italy, which encompasses about two square miles, is located in the North End. Since the early 1900's Italians have flocked to this area, which was previously inhabited by Irish and Jewish immigrants.



It claims to be the center of both the American Revolution and the center of Italian culture and cuisine, which can be proven in the fact that both Paul Revere and the Prince Spaghetti Company are native to the area.

Today, though there are over 80 restaurants, cafes, and bakeries, yet the area still retains its old-world charm. This is evident in the narrow, cobblestone streets, hearing Italian spoken, and the delicious smells wafting through the air. The Caffé dello Sport, founded by a group of Italians over 60 years ago, is one of the oldest in the neighborhood. Locals come to watch live soccer games on two wide-screen TVs.

For authentic Italian foods, don't miss the 40 year old Salumeria Italiana. North End festivals like the Fishermans Feast, Feast of Saint Joseph, and Feast of Saint Anthony keep the Italian spirit alive throughout the year.

SAN DIEGO

The Little Italy section of San Diego came to be in the 1920's because of the large influx of Italian immigrants hoping to make a living in the tuna-fishing industry. After suffering about 30 years of decline, it has recently made a comeback, thanks in part to the Little Italy Neighborhood Association. *continued>>*



Though the old world-charm has gone (it has been replaced by a mix of modern restaurants, shops and galleries) you can still find the Italian spirit living on. Places like Assenti's Pasta Company, Fillipi's Pizza Grotto and Mona Lisa Italian Foods are staples which survived the downturn.

Every Saturday you can visit the year-round Italian Farmer's Market, known as Mercato. Sponsored events like the Venetian-style Carnivale in February, a Sicilian Festival in May, and the Precious Festa every October have helped the area thrive in recent years.

SOUTH PHILADELPHIA



South Philly boasts a large Italian-American population and a booming Little Italy neighborhood. At the heart of the area is the Italian Market district, located on 9th Street between Wharton and Fitzwater.

The outdoor market claims to be the largest and oldest

in America and features many groceries, cafes, bakeries, butcher shops, and restaurants that resemble those in Italy. However, in recent years, the market has gained more of an international flavor, which has breathed some new life into the area.

Restaurants like Dante & Luigi's, Villa di Roma, and Ralph's have been serving up classic Italian cuisine for over a century. And though not Italian per se, the market is also home to the famous Philly Cheesesteak, which isn't to be missed! Visit in May and attend two popular events – the Annual Italian Festival and the Procession of the Saints.

CHICAGO



There are several Italian neighborhoods in Chicago, but the most popular section, the one actually known as 'Little Italy' is the area southwest of the Loop around Taylor Street. Although not as exclusively Italian as it was in the past, it still offers up a healthy dose

of Italian culture and cuisine to both locals and visitors.

The area is lined with everything from bakeries to sandwich shops to spots for fine-dining. Pompeii, named for its close proximity to the church of the same name, serves up hand made pizzas and pastas based on three generations of Sicilian family recipes.

Landmarks like the National Italian American Sports Hall of Fame and the Piazza DiMaggio (anchored with a bronze statue of Dimaggio himself) are tributes to the Italian American culture, which began to develop here in the late 1800's. In early August, the community comes together for a weekend celebration known as the Taylor Street Festa Italiana, which attracts over 25,000 people and includes food, music, bocce ball courts, and Italian street performers.

CLEVELAND

Cleveland's Little Italy is located on Mayfield Road, in the Murray Hill section of the city. Its origin stems from the many Italians who flocked to the area to work as stone-cutters for a nearby cemetery. At the heart of the area are the Holy Rosary Church, established in 1892 and the Little Italy Heritage Museum, which houses a collection of photographs which depict the history of the neighborhood.



Notable culinary greats, Chef Hector Boiardi (aka Chef Boyardee) and Angelo Vitantonio, the man who invented the first pasta machine, both hail from the area.

In the last 20 years the area has become a bit more trendy and has seen the addition of galleries and shops selling local artisan ceramics, glass, pottery, and photography. But the old cobblestone streets and locals chatting outside at cafe tables help it to retain much of its Italian charm. There are many popular family-owned bakeries and restaurants which have been around for generations. Two bakeries still in operation are Corbo's Dolceria and Presti's Bakery, which serve up authentic Italian bread and sweets like cannoli, cassata cake, and cookies. For those who like Southern Italian cuisine, visit Guarino's, established in 1918; it holds the honor of being Cleveland's oldest Italian restaurant.

Though there are year-round events like art walks that promote the area, and the most popular occurs in the summer. In mid- August, Little Italy hosts over 100,000 visitors for the Feast of the Assumption – a four-day celebration complete with a parade, Italian food vendors, live music, carnival rides, fireworks, and other festivities.

Read more of Robin Locker's Boots'nAll articles, and find out more about Robin in her bio.

Photos by: AlphaTangoBravo, maywong_photos, stevelyon, pink.polka, Catchpenny,nataliedado

--Submitted by Richard Stewart 🌀

*These guidelines will help the IAHF produce a better and more cost-effective newsletter.
Your efforts in following these guidelines are deeply appreciated.*

Articles

- Original articles must be carefully proofread, spell checked and grammar checked before submission. The IAHF cannot assume responsibility for errors that appear in articles. Include author's name and other pertinent credits and/or information.
- Original articles should be submitted simply as text in paragraph form, single line spaced, with no formatting (no centering, no indents, etc.). The newsletter staff will format the article as required.
- Articles from the Internet, magazines or other sources must have author's credits, photographer's credits, website or publication name.
- Articles must be submitted in either Word or PDF format, or as email text. PDF documents must have text that can be selected and copied. PDFs made from scanned hard copies will not work.

Photos

THE IAHF NEWSLETTER STAFF RESERVES THE RIGHT TO USE IMAGES AT THEIR DISCRETION.

Transmission:

- Image files should be sent as email attachments, not embedded in a text document or in an email message.

Format:

- JPEG preferred; BMP, EPS, GIF, PDF and TIFF formats may be acceptable as well.
- Photos should be big, bright, and sharp, with no timestamps or watermarks. Low-quality photos or out-of-focus photos cannot be used.

Size:

- Send full-size, unedited, high-pixel-count files. Make sure your email program doesn't downsize the files. Sizes of 500 KB and larger are preferred.
- Each photo must have an individual name. Leaving the name of the photo as named by your camera is suggested.

Credits:

- Original photos should include the name of the photographer. If you are not the photographer, you must give credit or secure permission to use the photos with your article.

Captions:

- Please provide captions as either email text, as a Word document, or as a PDF document

Questions?

- Please contact Richard Stewart, IAHF Newsletter Chairperson, at 408-821-4260, or at news@iahfsj.org

Schedule of Events

Please contact me at the IAHF if you would like to volunteer to work on any of these events. Ken Borelli, VP, Events / Chair, Cultural Committee. kjosephb@aol.com

Regional Lunches*

All are on the 3rd Thursday of the month, and start at 12 noon. • \$13.00 members, \$16.00 non members

May 19: 12 pm • *Abruzzo* with Steve and Pam Lyons, and reconnecting with family and, of course, their delicious family recipes

June 16: 12 pm • *Anzano di Puglia*, a culinary exploration of family roots with Madeleine Diamiano

Special Cultural Events

May 1: 7 pm • Annual Bocce Tournament at Campo di Bocce in Los Gatos. Start getting your teams ready for this exciting event. The teams can be from 4 to 5 persons per team. \$65 player / \$40 non-player

May 21: 1-3pm, Italian American Families in Conversation Series: Italian American Women's Memoir Writing. Speakers are Professor Laura E. Ruberto, PhD, Arts & Cultural Studies Dept., Berkeley City College, and President South Bay Writers, Patrick McQueen. Suggested donation: \$10.

May 22: A special discussion with author Kathleen Ann Gonzalez regarding *The Beautiful Woman in Venice*, and concert by some of the composers noted in Kathleen's book. A very special evening of *Venitiziana!*. • Details to come

June 2: 11 am • Festa della Repubblica, flag raising and lunch at 12 noon. This year the event will be dedicated to the memory of Norma Mestice.

June 4: "Memoir Writing: 1 The Basics" with Edie Matthews, South Bay Writers, MFA Creative Writing, SJSU, and taught @ De Anza College. Suggested Memoir Workshop donations are: \$25 Members Full Series (4-5 workshops) / \$10 Members Individual Workshop. The complete workshop project detailed schedule will be presented at the Italian American Families in Conversation Series: Italian American Women's Memoir Writing, Saturday, May 21, 1-3pm at the IAHF, 425 4th St., San Jose, CA 95112, or call (508) 693-9350.

Culinary

May 5: 7 pm • Tony Amato of the Tricarico Social Club will demonstrate how to make polenta. He supervised the making of polenta for our annual IAHF/Tricarico dinner, and this is a request performance! He will also share his sausage sauce recipe for polenta. Class limit 25 people • \$25

June 9: 7 pm • Zina Russo will repeat her last year sold out homemade pasta, and *cavatelli* program. Class limit 25 • \$20

You can click here to RSVP and to pre-pay at <http://www.iahfsj.org/#!events/cfog>

RSVP for all events (unless otherwise noted) by emailing eventsrsvp@iahfsj.org or by calling 408-293-7122.



EVENT GUIDELINES



Dear Members, your assistance is needed as we plan events. The following guidelines are helpful tips to assist our Event Chairs with activity planning:

- 1) When you sign up for an event and you wish to sit with a group, please list the group on the reservation form. If you use PayPal or a credit card, call, write, or email the IAHF with the names of the people who you wish to sit with.
- 2) It is not necessary to have a seating reservation, and we always have plenty of open seating tables. Many events, such as regional lunches and lectures, are "open seating".
- 3) If you make a reservation, please be sure the others in the party you listed will be attending the event (in some instances people are listed in two separate guest list, and they were not aware).
- 4) If you are canceling an activity please call the IAHF as soon as possible. Sold out events usually have a back up list that the Committee Chair can call. Just not showing up to an event is costly since supplies and food are purchased several days in advance, and also denies others the ability to participate.
- 5) Our events are priced modestly as a benefit to our members and their guest, so following these suggestions will help the Chairpeople plan efficiently and effectively. The more lead time the better in order to purchase food and plan the events accordingly.
- 6) When in doubt about an activity *please call the IAHF*. More and more we are using online information and hope to have our new website up and running shortly, but a simple phone call or email usually can resolve an issue.

Thank you for your assistance is supporting our activities at the IAHF. -- Ken Borelli, 1st VP, Events 🍷



Circulation: 500

Size Pricing

Bus card 3.25"W x 2.25"H

- 3 issues \$100
- 6 issues \$170 (15% discount)
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Full page 8"W x 10"H

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Artwork

- * Preferred file format is EPS with vector outline text but we can accept any high resolution graphic file format
- * We can do simple design layouts based on your input
- * Images/business cards can be scanned and insert as well

Note: Depending on the item, scanning does not always provide the best quality

Contact

Richard Stewart: 408-821-4260
or news@iahfsj.org

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Professional Experience

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

Education

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

Professional Philosophy

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

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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* Submitted by Richard Stewart * Images from <http://socks-studio.com/> *

