



IAHF NEWS



A CHRONICLE OF ITALIAN AMERICAN LIFE IN SANTA CLARA COUNTY FOR OVER 45 YEARS

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

MARY PIZZO / IAHF NEWSLETTER EDITOR



PRESIDENT'S MESSAGE



Festa Countdown

On June 1st, we will be 63 days away from our 42nd Annual Festa. Where has the time gone? As we get closer, we're working feverishly to make it another great year! Have you considered where you'd like to help out? Whether it be as a volunteer on one day or both days or whether you

contribute financially, either way, you can't go wrong! This Festa takes a lot of money to get started, even before the gates are open and people start walking in.

Festa Volunteers

There are several areas within our Festa that will need new chairpersons next year. We are looking for people this year who would like to work closely with and shadow the current chairpersons during the upcoming Festa to learn what it takes to organize and run these areas: Cannoli and Gelato Booth, Grape Stomp Stage and the Kids Zone. Our next Festa planning meeting will be on June 3rd at 6pm in the Hall if you'd like to come by and just listen. We'll be happy to see you!

Roof and HVAC Update

As you are aware, a few months back, we received a very generous gift to fix our roof. The roof is original to the building and has never been replaced. We've only been making repairs and patching as necessary

over the years. This past winter, we noticed a few more leaks than usual. With the bids that we received we were advised to replace the HVAC simultaneously. The HVAC units are also original to the building. The recent bids that we received for both roof and HVAC are more than the gift donation we received.

I come to you, the IAHF membership, to ask for your consideration to donate for the replacement of the HVAC so that we can take care of these needed projects at the same time. This would enable our building to be used and enjoyed without fear of more leaks, water damage and failed HVAC units. This would also ensure our building can be enjoyed by future generations to come. If you're able to give, please specify that your donation is designated for the HVAC project. I thank you in advance!

Be on the Lookout!

Next month, our July newsletter will be dedicated to all things Festa! You'll find lists of our food vendors, arts and craft vendors, the entertainment line-up with their performance times, a list of all the wineries pouring in the Wine Tasting Garden, all the Kids Zone activities and much more! More importantly, we will include a list of all our very generous sponsors who help us put on the Festa.

Thank you for allowing me to serve you as President! I truly enjoy it and enjoy everyone.

~~~Dana Zuccarello Aguirre

## Articles of Interest this month

- 2024 Family Festa Sponsors - page 4
- Cena Fuori Aprile - Sam's BBQ with photos - page 5-6
- 2024 Scholarship recipients & luncheon - page 7
- Free Chamber Music Concert - page 7
- Celebration of Italian Wine - page 8
- 2024 Bocce Tournament with photos - page 9-10
- Profile of Mike Console - page 13
- IAHF & Tricarico Polenta Dinner dance - page 14
- Frittata Cooking Class, with recipes - pages 15-17



**San Antonio di Padova, prega per noi.**

— Stanley Olivar



**JUNE**

- June 2, Sunday / Festa della Repubblica Dinner & Dance / 3:30 PM Doors Open / Dinner starts at 4:00 PM / At the Hall / \$30 for members | \$35 for non-members and guests | \$15 for minors / Make reservations [online](#) or by calling the office (408) 293-7122.
- June 3, Monday / Festa della Repubblica Flag Raising / 11:00 am at 70 West Hedding St. in the North courtyard by the flagpoles.
- June 6, Thursday / Cooking Class – Dave’s Sicilian Pizza / Come and learn how to prepare Dave’s special pizza which he learned from his Sicilian grandmother / 7-9pm / At the Hall / \$25 for Members, \$30 for Non-members and \$12 for Students / Make reservations [online](#) or by calling the IAHF at (408) 293-7122.
- June 9, Sunday / 2024 Scholarship Luncheon / At the Hall / Book reservations [online](#) or by calling (408) 293-7122.
- June 16, Sunday / Father's Day Chamber Music Concert / 3pm-6pm / Five Wounds Portuguese National Church.
- June 23, Sunday / Polenta Dinner / 3:30 PM Social, 4:00 PM dinner and then dancing until 8:00 PM / At the Hall / \$30 for IAHF & Tricarico Club members, \$35 for non-members / Purchase tickets [online](#) or by calling the IAHF at (408) 293-7122. See the flyer on page 7.
- June 27, Thursday / Cena Fuori / Online reservations will be available or by calling the IAHF at (408) 293-7122.

**JULY**

- July 11, Thursday / Cooking Class - Join us to learn how to make three favorite Summertime pasta dishes. Nanci Wilborn shares a family recipe from the Liguria region. A caterer will teach us how to make Pesto pasta. Ken Borelli will teach us how to make pasta Primavera./ 7-9pm / At the Hall \$25 for members / \$30 for non-members / Make reservations [online](#) or by calling the IAHF at 408 293 7122
- July 18, Thursday / Guest Speaker Shelley Lindgren on Italian Wines / 6:00 pm social/light buffet and tasting of Italian varietal wines, 6:30 pm lecture followed by Q&A / At the Hall \$20 IAHF members; \$25 non-members / Make your reservation now by going [online](#) or by calling the IAHF at (408) 293-7122.
- July 25, Thursday / Cena Fuori / Location TBD / 7PM

**SAVE THE DATE**

- August 3-4, Saturday and Sunday / Festa 2024/ History Park San Jose / Sign up to volunteer - scan the QR code to go to our sign-up page.
- September 5, Thursday / Cooking Class - Kathy Lohman will teach us how to make a delicious Italian Holiday Cake.

**ONGOING CLASSES**

**Italian Language Classes** / Conversational and Intermediate - Online classes / Weekly Monday and Wednesday / 6pm-7pm / Join by [Zoom](#), [Google Meet](#) or call 1-413-400-3169 (PIN 367 186 912#).

**Italian Cooking Classes** / Items from a variety of Italian regions / At the Hall / Thursday 7pm.



## The IAHF Needs YOU!



### **The IAHF is seeking members to fill 2025 Board vacancies caused by term limitations and incumbents up for re-election.**

This is an exciting time to be a Board member. We currently have an enthusiastic and varied Board that broadly represents the diversity of our Italian American Community. The role of our governing Board is to provide oversight for the operations of the IAHF, make the necessary decisions that impact membership and activities in accordance with IAHF Bylaws, and provide the leadership to implement our common vision! It is also a great opportunity to work with a creative team to plan and promote our Italian Heritage and assist the IAHF to carry out its vision and mission statement of sharing our culture and values with the community. We welcome new ideas about things to offer the Italian American community or thoughts about ways to improve what we are already doing.

Board members are expected to attend monthly Board meetings, participate in events, chair 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, you can read the qualification guidelines and complete the on-line application here: [2025 Board Application](#). Once you've completed your application, all applicants go through a screening process and meet with the Nominating Selection Committee for an interview. Selected Board members will be introduced at our October Membership Meeting and, depending on the number of applications, there may need to be an election. Deadline for application submittals is September 1, 2024.

If you would like more information about becoming a Board member, please feel free to contact me at [louie.lombardo@iahfsj.org](mailto:louie.lombardo@iahfsj.org).

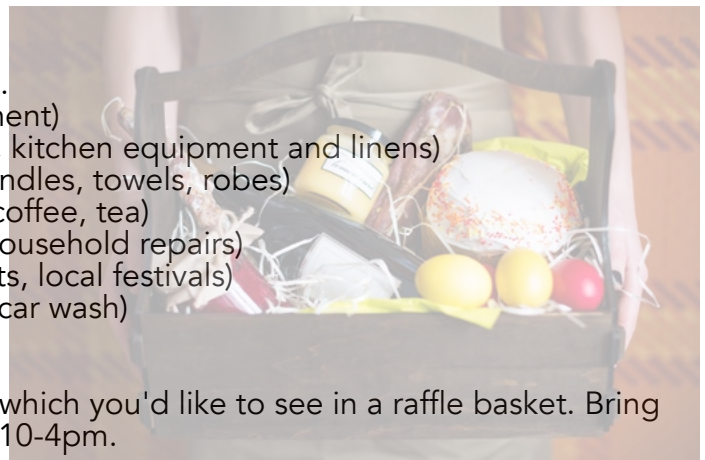
~~~ Louie Lombardo / 4th Vice President

Donate Baskets, Baubles, Treasures and Trips

The IAHF is amassing gift baskets for raffles at our Festa this August and Pre-Holiday Raffle in October/November.

We are looking for donations of these items:

- Medium and large size baskets in good condition.
- Sports memorabilia (cups, caps, blankets, equipment)
- Cooking items (gourmet pasta, sauce, olives, oils, kitchen equipment and linens)
- Bathing treatments (bath oils, bubbles, scrubs, candles, towels, robes)
- Beverages (wines, beers, sparkling waters, juice, coffee, tea)
- Tools (gardening implements, car maintenance, household repairs)
- Tickets (sports, theaters, concerts, local restaurants, local festivals)
- Services (massage, mani/pedi, shave & a haircut, car wash)
- Vacation spots, trips



So as you do your spring cleaning, set aside items which you'd like to see in a raffle basket. Bring your donations to the IAHF Office Tuesday-Friday, 10-4pm.

All donations are tax deductible and will tickle the winners of our raffles!

ITALIAN FAMILY
FESTA
 San Jose
SPONSORS

**Our Annual Festa is a massive event
 that takes time, talent, dedication and money.**

Lots of money. The following list reflects just the beginning of those who have made a financial commitment as a Festa Sponsor. This list will continue to grow over the next couple of months. Some have been helping us for years, some are brand new.

We are very grateful to all our sponsors.

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CENA FUORI - APRILE 2024

The first time in 2021, we were overwhelmed! The second time in 2022, we knew what to expect – and we were still overwhelmed! Well - guess what?! When the announcement was made that our April Cena Fuori would be enjoyed at the iconic Sam's Bar-B-Que, 45 of us rushed to get our reservations in because we intentionally wanted to be overwhelmed again – and we sure were!

We gathered in their covered outdoor seating area that was comfortably arranged to satisfy everybody's seating needs. As is customary with our "foodie" group, we are also a "drinkie" group as was evident with the servers going back and forth taking drink orders for bottles of wine, beer, and sodas!!

Owned and operated by Sam Carlino, Jr., this restaurant should be showcased on the famous Diners, Drive-Ins and Dives with its seasoned and gracious servers, its comfortable and hospitable atmosphere and its savory and abundant BBQ fare! If the Carlino name "rings a bell," it's because the family owned and operated the famous Time Market for almost 40 years. The Carlino family has been in the food industry for 80+ years – as is so well evident by the gastronomic feast that was enjoyed! Take special note of the repetition of "home-made" and "house-made" –



this family does it all from scratch!

We started with a family style appetizer plate of juicy and flavor-packed homemade Carlino Italian sausage. Next came a fresh garden salad and a basket overflowing with SLABS of garlic bread – nice! And then - we were invited to the abundant buffet presentation of VERY MEATY and TENDER BBQ Baby Back Ribs, VERY JUICY and MEATY BBQ Chicken, grilled to perfection BBQ Tenderloin, seasoned-to-perfection housemade macaroni salad and creamy, seasoned-to-perfection housemade coleslaw. Bottles of Sam's famous BBQ sauce were provided just in case you wanted to enrich your BBQ experience even more! I think they probably ran out of take-home containers!

If that wasn't satisfying enough, we were then treated to a slice of homemade apple pie – a slice? More like a quarter of an apple pie rivaled only by that which your grandma made! Another take-home box please.



The crowning glory of the evening was the nostalgic trip down memory lane that Sam invited us to travel with him. He gave us a wonderful and detailed accounting of his father and his uncles, how they got into the grocery business, the ups and downs of the trade, the pinnacles of success Time Market enjoyed for so many, many years – and all with treasured photographs that had been carefully preserved by the Carlino Family. A wonderful and proud display of Italian heritage, resilience and perseverance that achieved renown success and Italian cultural fame in our Valley of Hearts Delight. Sam's presentation was videoed and will be made available on our website soon!

Thanks Ken and Stanley for arranging and coordinating another fantastic Cena for your "foodies"!!

---Article by Cathy De Maria, photos by Stanley Olivar

Aprile Cena Fuori Photos



Does that look like fun? You can have fun too!

Join us on Thursday, June 27 for our Giugno Cena Fuori. Online reservations will be available once the menu is finalized or by calling the IAHF at (408) 293-7122.



Announcing the IAHF 2024 Scholarship Recipients

Congratulations!

The IAHF is excited to announce the nine students chosen to receive scholarships this year. Scholarships at the IAHF are funded through generous donations from members, friends, and the Italian community.

These nine winners were chosen based on academic excellence, community involvement and overall achievement. The following are this year's recipients:

Recipients

Ivan Aceves
Gianna Celli
Hunter Kruse
Tyler Lawhead
Lila Parks
Donnie Paxton
Mateo Porta
Luca Ratra
Diego Rocabado

Scholarship Awarded

Frances and Joseph Borelli
Dr. Tony and Clare Cedolini Foundation
Olander Family Foundation, Inc.
Fiscalini Memorial
Fiscalini Memorial
Richard Zamar Memorial
Il Cenacolo
Il Cenacolo
La Nostra Familia

The IAHF is proud to provide scholarships to students of Italian descent to support their educational journey and help them establish strong futures.

We will honor these scholarship recipients at a Luncheon on Sunday, June 9. starting at noon!
The event is open to all. Make reservation online @ <https://form.jotform.com/71366726097162>

~~~Article by Marie Rose Peirano Dalldorf/Scholarship Chair

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## FREE CHAMBER MUSIC CONCERT

On Father's Day, June 16, there will be a free Chamber Music Concert at Five Wounds Portuguese National Church.

This special chamber music concert with Italian pianist Mauro Dilema and Portuguese violinist Carlos Damas begins at 3:00pm. The concert is free and will also feature principal string players from the Mission Chamber Orchestra of San Jose, with special welcome by Emily Ray.

The church is located at 1375 E. Santa Clara St. in San Jose, and parking is free.



~~~ Ken Borelli

PRE-FESTA EVENT-A CELEBRATION OF ITALIAN WINE!

On Thursday, July 18, the IAHF will host a special evening with Shelley Lindgren, co-author with Kate Leahy of Italian Wines - Regions, and Grapes of an Iconic Wine Country. Shelley will explore the subject and bring along copies of her book for review and sale.

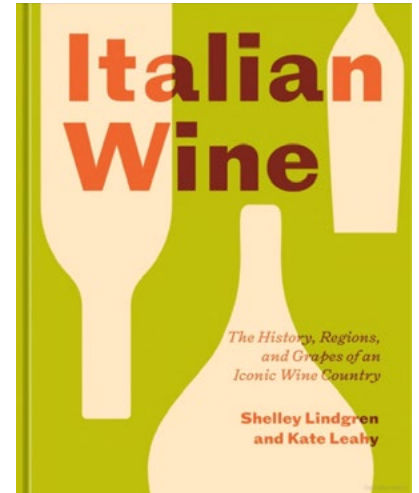
Shelley is a renaissance lady and the owner of a new favorite restaurant, A16, on Chestnut Street in San Francisco. It was a definite pleasure planning this event at her restaurant. I also found out she has ventured into the local scene, Italian varietals in San Juan Bautista, Napa, and Sonoma counties. In addition, she is also able to provide Italian specialty vegetables that are grown along with the grapes among the vineyards which are all served at A16.

It has been a common observation when traveling to Italy and sampling the local wines that they taste so much better than at a local restaurant. Some people attribute it to the ambiance and fun of the trip. To some extent that may be true. At the same time, the reality is that Italy is a country with a dazzling array of wines, many of them from small family-owned wineries with unique varietals that never make it beyond the local market.

Shelley's and Kate's book begins to close that knowledge gap with a systematic survey of many of the regional varietals in Italy today. The chapters include an exploration of regional distinctions and differences, including varietals planted. Their book was over 7 years in the making and is a must for all aficionados of Italian varietal wines.

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I am reminded too, when the IAHF had a wine tasting and pairing at the famed Guglielmo Winery (which we want to do again this year), we tasted wines from a small planting of grapes from their family's origins. I also found this to be the case at Bargetto Winery, so I am wondering how many of those Italian varietals are being produced in our region. The book, Italian Wines, is a must to appreciate Italian varietals. Of course, another neat way to introduce yourself to Italian wines is to visit the Wine Tasting Garden at the Italian Family Festa in August!



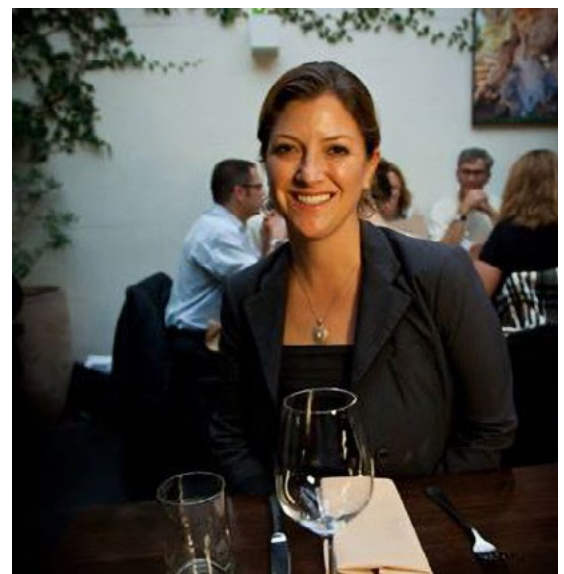
ITALIAN WINES-A PRE-FESTA EVENT

Thursday, July 18, 6-7:30pm
- 6:00 pm social/light buffet and tasting of Italian varietal wines;
- 6:30 pm lecture followed by Q&A.

Make your reservation now by going [online](#) or by calling the IAHF at (408) 293-7122.

\$20 IAHF members; \$25 non-members

"In vino veritas!" Ken Borelli



Bocce Tournament 2024

Sunday, "Cinco di Mayo," was the 9th Annual IAHF Bocce Tournament. The IAHF fielded eight amazing teams of four people per team within two divisions. Team plays culminated in a keen play-off of the top two teams. This is a time-limited, rotation-completion, due to the necessity of renting the courts for a given period.

It really seemed like just yesterday that our Bocce Tournament happened. In addition, this year the IAHF had a Bocce Clinic to introduce or support new players to the game. That was a very popular event, and we are considering doing it again since it puts less emphasis on competition and more fun into the game.

It is always enjoyable to be at Campo and play ball! The crew at Campo di Bocce are to be commended for making the center such a welcoming and safe environment. In addition, Campo di Bocce is a special South Bay institution in terms of providing a regional center for promoting the game of bocce. Many a player's first exposure to bocce was at Campo, and we are very lucky to have this place right here in Los Gatos.

This year, we had an unusual experience with three teams tying in Division play. So due to time constraints, a "new rule" was decided to select the top teams in the division by using the two highest scored teams. The play is really getting better among the teams and of course "practice does make perfect," culminating in the following 2024 winners:

1st place Louie Lombardo, Marca Lombardo, James DiVitto, Vicki DiVitto
2nd place Sal Alini, Soly Paterson, Chuck Berry and Edita Berry.

Denise and Sal Campagna, our "Bocce godparents," presented the medals for first and second place. An appropriate "grazie" by way of a floral arrangement was presented to Sal and Denise for their continued sponsorship of the games by supplying the medals as well as the original design. A special thanks to our referees for all four courts; they included Marsha Jones, Gary Scardina, Carolyn Tarzian and Phil Sienna. All are regular bocce players from Campo di Bocce.

We also had a group of fans cheering the teams on. All who attended were also provided with an array of "antipasti" prepared by the staff at the restaurant, and it was quite a substantial lunch-like selection. Our first-time players were quite impressed by the food.

While the games ended at 2 p.m., the socialization continued well after the games. If you have played at Campo, you are aware of the fine dining and full bar at the facility. It has become quite the place to celebrate special occasions. At graduation time, it is almost impossible to book courts. So even if you are not playing Bocce, the restaurant and full-service bar make it a great place to have a special event.

As an FYI, Campo di Bocce has tournament play and league play throughout the week if you are so inclined to visit. Kudos to all involved with the games, and a special thank you to Mary Pizzo for providing last minute help and support. See you in 2025 for our next Tournament or perhaps sooner at a special event at Campo!

--- Ken Borelli and Sharon McCray, Co-Chairpersons, with photos by Stanley Olivar

Bocce Tournament 2024



Denise and Sal Campagna



First Place Team with Denise Campagna



Second Place Winners



Getting It Done

SUMMER INTERN

This month I welcome Vanessa Sordello as a summer intern.

Vanessa's talents come to us free, through a paid internship program at Santa Clara University. The program is supervised by Professors Marie Bertola and Evelyn Ferraro. Through their efforts, our Library and the Italian Studies Department are working to support and supplement each other's collections.

Many projects are backlogged. Vanessa will help put our long-unseen scrapbook pages into archival folios so that they can be reviewed by our members. The pages span the years 1975-1987. You will be amazed at what the IAHF accomplished in its early years.

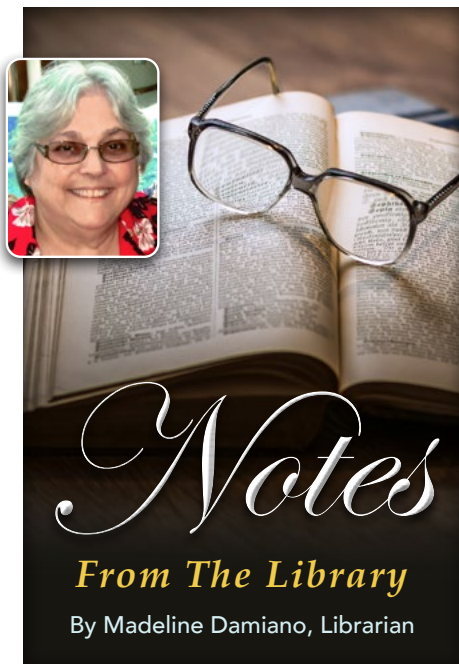
Vanessa will also assist with digitizing the photo collection on display in our Hall, one of the final projects funded by the Santa Clara County Historic Grants Program. And, with her knowledge of Italian, this may be the year our Italian books finally get organized and cataloged!

NATIONAL "GET CAUGHT READING" MONTH

That's right, it's time to check out a book at your favorite library! Get Caught Reading is sponsored by EveryChildaReader.net.

Get Caught Reading is a year-round campaign to promote the fun of reading books. Sponsored by Every Child a Reader, an award-winning charity, it was launched in 1999 by the Association of American Publishers.

Let me know what you like and I can recommend something from the IAHF library. Choose from books, DVDs, CDs, and magazines!



POSTCARDS OF TRADITIONAL CLOTHING

Many of us remember the late Norma Mestice. I knew her as manager of the kitchen crew (hence the "Norma's Kitchen" sign over the kitchen door).

Norma visited Italy several times and collected traditional clothing from Italy. She also collected postcards of local costumes which she meticulously labeled and kept in a binder.

Norma's daughter, Sandi Strouse, recently lent the binder to the library, and the images will be available for viewing on our new online archive by the time

you read this. (More on the IAHF online archive next month.)



The binder comes our way at a good time since the IAHF plans to revive displays of traditional dress at our annual Festa.

Do YOU have any traditional clothing? If so, please let Ken Borelli or me know.

Comments? Email me at librarian@iahfsj.org

Photo credit: Picture postcard from the Abruzzo region

Presented by Italian American Heritage Foundation

42nd ITALIAN FAMILY FESTA



August 3 & 4

History Park San Jose

1650 Senter Road



GREAT FOOD • WINE • ENTERTAINMENT • CULTURE

ITALIAN CARS • KIDS' ZONE • GRAPE STOMP

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Philanthropies



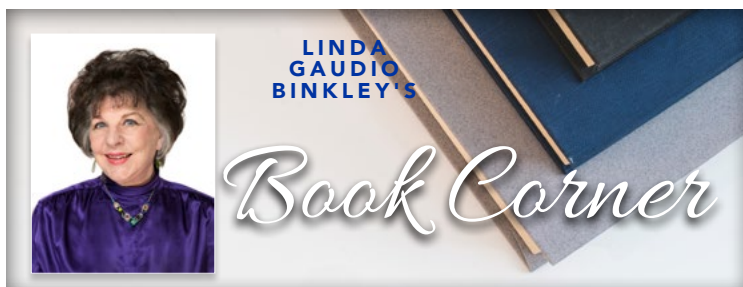
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Join us!

Sponsor & Vendor Opportunities - call (408) 293-7122 Volunteer

SAT 11-7 pm **FREE ADMISSION** **SUN 11-5 pm**
italianfamilyfestasj.org | 408.293.7122 | @italianfestasj



Linda Gaudio Binkley will be back in July with her Book Corner and Italian words/phrase columns for your enjoyment.



A Special Father's Day Feature - Mike Console

Happy Father's Day!

Mike Console and I sat down for an interview on Mothers Day, a good eleven days before he turned 94. You read it right.... 94. He was born on May 23, 1930 in Springfield, Illinois. At the tender age of 13, he lost his mom, and he grew up under his dad's care.

He loves to recall how, during his early teen years, he delivered Sunday paper to the house formerly occupied by Abraham Lincoln. Today the same house stands on the same property now called Lincoln House National Historic Site. Later, in his adulthood, Mike resided in San Diego before moving to San Jose. Surprisingly, he continues to live in the very same house he purchased in 1965, and he takes extreme pride in his piece of San Jose real estate. His residence has an impressive frontage and well-manicured curbside appeal.



Mike's marriage to Vera, a Ukrainian whose dad was an Eastern Orthodox priest, produced the siblings Kristina and Gary. Mike's surname –Console– conjures of consoling. He lost his wife Vera to ovarian cancer. She also suffered from multiple sclerosis. Then he lost his daughter Kristina to kidney failure, and like her mom she also suffered from MS. Losing the three women of his life, his mom when he was a young teen and later his wife and daughter, was a terrible blow to Mike. Despite this series of family tragedies, he has stayed calm, cool and collected. This trait is probably his trademark. He says he does not want to worry about things he cannot control. He seems good at hiding his emotions. He is a man of few words.

Mike gets regular visits from his son Gary who is a scientist at Genentech. Gary earned his science degree at San Jose State University.

In 2021, Mike opted to become a lifetime member of the IAHF, earning him the status of La Dolce Vita. He has been with the IAHF since 2013. Unbeknownst to many, Mike helped save the IAHF from serious financial trouble a few years ago. He voluntarily lent much needed cash infused into the IAHF coffers. We should all thank him for this. One more trivia: Mike's aunt Contessa Mueller –his dad's youngest sibling— still lives in Willow Glen at age 105. She is also an IAHF member.



Mike has an old avocado tree in his yard, and a few of you are witness to his harvest of huge avocados, quite unlike the smaller varieties usually sold in supermarkets.

Before his retirement, Mike worked as District Recreation Supervisor for the City of San Jose. His direct boss was none other than the brilliant Rose Crimi whom I featured in this publication in October 2023.

His short-term memory is failing him, but his long-term recollection is well intact. Never mind that he does not remember exact dates, even important ones. Mike prefers to stay home nowadays, and to tickle his cognitive faculties, he does daily acrostic puzzles he finds in the morning paper. His primary care physician has dissuaded him from driving anymore, and this saddens him. He has had no vehicular

accident, and he says he is even a better driver than he was before.

If you chance upon Mike Console at any of our events, please give him a complimentary word or two. A handshake or a hug would be great, too. He was a faithful husband to Vera and a dedicated dad to Kristina. He is a loving dad to Gary and a wonderful granddad to his two granddaughters. He has no grandson, so it looks like the end of the Console surname, almost a sad parallel to Abraham Lincoln's zero direct descendancy.

~~~ Stanley Olivar

*Photo credits: Top corner an earlier photo of Mike, Vera, Kristina and Gary; lower corner photo taken by Stanley at Guglielmo Winery, 5/12/24*

Italian American Heritage Foundation  
**Event Date Changed**  
**Annual Polenta**  
*Family Dinner Dance*



Polenta with Sausage

**Menu: Mixed Green Salad,  
 Garlic Bread, Polenta, Sausage  
 and Dessert**

**Sunday,  
 June 23, 2024  
 3:30 p.m. Social  
 4:00 p.m. Dinner  
 IAHF Hall  
 425 N. 4th Street  
 San Jose, CA 95112**



Eric Hot Rod DJ

**Dedicated to the memory of  
 ANTONIO AMATO  
 (Event Co-Founder)**

*Join friends from the Tricarico Social Club and the Italian American Heritage Foundation for the annual Polenta/Sausage Family Dinner prepared by the crew from the Tricarico Social Club.*

**All are welcome!!!**

**Event Date Changed**

**BRING YOUR OWN WINE / BEER**

Welcome by the IAHF President Dana Zuccarello & Tricarico Social Club's Ben DiNapoli Jr.  
 Social 3:30 p.m.

4:00 to 8:00 p.m. Dinner & Dancing

*RSVP below, or call 408.293.7122, or email: [iahfsj6@gmail.com](mailto:iahfsj6@gmail.com)*

**Event Chairs: Ken Borelli & Ben DiNapoli, Jr.**

( ) Members of IAHF or Tricarico Club at \$30.00 \_\_\_\_\_; ( ) Member Guests at \$35.00 \_\_\_\_\_;  
 ( ) Vegetarian Sauce Available. Total no. of persons: \_\_\_\_\_

**Credit card payments may be made over the phone at 408 293-7122 Children 12-and-under free!**

Name(s) \_\_\_\_\_

To be seated with \_\_\_\_\_



Checks to: Italian American Heritage Foundation  
 Polenta Family Dinner Dance 425 N. Fourth St.  
 You may also pay online at [iahfsj.org/events](http://iahfsj.org/events) San Jose,  
 or by using the QR Code to the right CA 95112

Cut-off Dates: Tuesday, June 18th for reserved seating & June 20th for open seating. Walk-ins subject to space availability.



# Cooking Class with Lucia and Nora - Frittata

The IAHF started the lovely month of May on a tasty note with Nora Monette and me teaming up to present a cooking class where we dished up three mouth-watering types of frittatas. We didn't just teach the recipes – we also brought premade frittata to make sure that we had plenty of these dishes for the students to enjoy. And the best part? Frittata is incredibly easy to make and offers endless variations with which to experiment!

I traced back the origins of frittata to ancient Rome where a similar dish was prepared with eggs, cheese and vegetables. The Italian word "frig-



gere," meaning fried, is the root of "frittata," although we showcased both frying and baking methods.

I kicked off the cooking demonstration with a zucchini frittata

recipe. This simple yet satisfying dish requires about an hour to bake to perfection. I walked the class through mixing the ingredients – sliced zucchini, Bisquick™, eggs, parmesan, olive oil, onions, garlic, parsley/cilantro and seasonings. The mixture was poured into an oiled baking pan and popped into the oven, filling the room with an appetizing aroma.

Next up was Nora, who taught two of her favorite recipes. First, she taught us how to make a savory mushroom and spinach frittata. This stove-top recipe began with sautéing mushrooms, onions, garlic and spinach, followed by mixing eggs, parmesan and seasonings. The mixture was cooked in a 10-inch pan until almost set, then expertly flipped to finish cooking the top.

But Nora wasn't done yet! She introduced us to farinata, a crispy Italian flatbread made with chickpea flour, water, olive oil, red onion, rosemary and seasonings. The chickpea flour was mixed with salt, pepper and water to achieve a creamy consistency; then olive oil was blended in. After a short rest, the mixture was cooked in a pan with

red onions and rosemary, flipped to cook the other side, and cut into wedges.

The class culminated in a delightful tasting where we sampled all the frittata. And of course, the best part of all was that our students took home samples of each to enjoy later, equipped with the recipes and confidence to create their own frittata dishes. In addition, they had the opportunity to collaborate with friends to create these delicious dishes.

Many thanks to Nora who did an exceptional job teaching her two recipes and introducing us to farinata!



Note: Children and grandchildren are welcome to participate in our cooking classes!

~~~Article by Lucia Clementi, Photos by Dave Perzinski

Upcoming Classes:

June 06, Thursday / Dave's Sicilian Pizza / Come and learn how to prepare Dave's special pizza which he learned from his Sicilian grandmother.

July 11, Thursday / Join us to learn how to make three favorite Summertime pasta dishes. Nanci Wilborn shares a family recipe from the Liguria region. A caterer will teach us how to make Pesto pasta. Ken Borelli will teach us how to make pasta Primavera.

Reservations are required for cooking classes: 7-9pm / At the Hall / \$25 for members / \$30 for non-members / Make reservations [online](#) or by calling the IAHF at 408 293 7122

Cooking Class with Lucia and Nora - Frittata...continues

ZUCCHINI FRITTATA RECIPE

Ingredients

- 1 c. baking mix (such as Bisquick)
- 3 c. zucchini, thinly sliced
- 1/2 c. onion, diced
- 1/2 c. Parmesan Cheese
- 2 Tbsp. parsley or cilantro
- 1/2 Tbsp. salt
- 1 tsp. pepper
- 1/2 tsp. marjoram or oregano
- 1 clove garlic, minced (or 1 tsp. bottled minced garlic)
- 1/2 c. vegetable oil
- 4 eggs, lightly beaten

Directions

Preheat oven to 350 degrees.

1. In a large mixing bowl combine baking mix, all the seasoning (salt, pepper, marjoram, parsley), and Parmesan cheese.
2. Stir in the zucchini, onion, garlic, oil, and eggs. Continue stirring until very well mixed together.
3. Spread into a 9 x 9 baking dish.
4. Bake for 50-60 minutes until the top is golden brown.
5. Cut into 1" to 1 1/2" squares. I find that it's easier to cut the squares when the frittata is cooled.

This dish is wonderful served hot or cold, so it's a great dish for a brunch, lunch, or dinner meal.

MUSHROOM AND SPINACH FRITTATA

Ingredients

- 1 medium onion, minced
- 8 ounces cremini or button mushrooms, thinly sliced
- 2 garlic cloves, minced or grated
- 2 Tbsp. extra-virgin olive oil
- salt (about 1/2 Tbsp.)
- pepper (about 1 tsp.)

- About 2 cups packed spinach leaves
- 6 eggs, lightly beaten
- 1/4 c. Parmesan Cheese

Frittata can be made completely on the stovetop or on the stovetop and in the oven.

TIP: If you will be finishing in the oven, be sure to use a pan with an oven proof handle.

Directions

1. Heat the olive oil in a 10-inch skillet.
2. Sauté the mushrooms without stirring for 3 minutes, add the onion and sauté for about 5 minutes.
3. Once the liquid in the pan has evaporated, add the garlic and salt and pepper and cook for 1 minute.
- [If finishing in the oven, preheat the broiler now]
4. Wash the spinach and remove the stems. Cut in smaller pieces if desired.
5. Put the moist spinach in the sauté pan and cook until wilted (2-3 minutes).
6. In a mixing bowl combine the eggs and parmesan cheese and lightly beat.
7. Add the sautéed vegetables and incorporate.
8. Add more olive oil to a 10-inch pan. Add egg and vegetable mixture and cook over medium low heat, occasionally sliding a spatula around the edge.
9. Continue cooking until the frittata is set except for the top.
10. Check for doneness and then either: 1) flip the frittata in a frittata pan or onto a plate and flip back into the pan or 2) put the pan under the broiler for 1 to 2 minutes, until golden brown.

11. Turnout onto cutting board or flat plate. Cut into wedges, diamonds or squares.

Can be served warm or cooled to room temperature before cutting.



Cooking Class with Lucia and Nora - Fritta...continues

FARINATA (Socca)-Frittata

Ingredients

- 1 part chickpea flour (3/4- 1 cup)
- 1 part lukewarm water (3/4-1 cup)
- 2-4 Tbsp. olive oil
- salt
- pepper
- 1 medium red onion, thinly sliced
- 1 -2 tsp. rosemary leaves chopped
- Other possible (non-traditional) additions: zucchini, garlic, red pepper, herbs

Directions

Chickpea flour mixture

1. Combine chickpea flour, salt and pepper.
2. Stream lukewarm water slowly into bowl of chickpea flour mixing to the consistency of heavy cream.
3. Add and mix in 1- 2 tablespoons oil. Blend until you get a smooth, lump-free mixture. Mixture can rest for 10 minutes to 12 hours.

Oven Method: (450-500 degree oven)

1. Heat oven to 500 degrees F with a cast iron pan on a lower rack.
2. Sauté sliced red onion in olive oil for a few minutes.
3. When oven is at temperature, take out pan and add 1-2 Tbsp. olive oil, followed by sautéed onions.
4. Put in oven for a few minutes to brown onions.
5. Takeout of oven carefully and add chopped rosemary and stir.
6. Add onions and rosemary to chickpea flour mixture and then add back to pan.
7. Cook on lower rack for 7 minutes then move to top rack for an additional 7-8 minutes or until lightly browned in places.
8. Let cool for a few minutes and cut into wedges, diamonds or rectangles. Serve warm or slightly reheated.

Can be served with sauteed spinach and garlic, sauce or spreadable mascarpone to add moisture.

Stove Method:

1. Heat oil in a non-stick pan (medium-low), then pour in the chickpea flour mixture.
2. Top with sliced red onion (can be sauteed first, if desired) and rosemary.
3. Cook over medium-low heat, occasionally sliding a spatula around the edge.



4. Continue cooking until set. Cook slow enough so the bottom browns but does not burn.
5. Check for doneness and then either: 1) flip in a frittata pan or onto a plate and flip back into the pan or 2) put the pan under the broiler for 1 to 2 minutes, until golden brown.
6. Turnout onto a cutting board or flat plate. Cut into wedges, diamonds or rectangles.

Can be served warm or cooled to room temperature before cutting. Serve as an appetizer or to accompany soup. With extra additions, can be a main dish.

Buon Appetito!

Save this date for our Fall cooking class:

- September 5, Thursday / Cooking Class - Kathy Lohman will teach us how to make a delicious Italian Holiday Cake

A PEEK INTO THE BOARDROOM

A summary of minutes from the May 14, 2024 Board of Directors meeting

Attendees: Dana Zuccarello Aguirre, Ken Borelli, Madeline Damiano, Frank DeTurrís, Paul Greco, Azie Habib, Louie Lombardo, Joe Lucito, Sharon McCray, Mary Pizzo, Stephen Ricossa, Nanci Wilborn, Nanci Wilson, Anthony Zerbo

Guest: Marie Dalldolf, Scholarship Chair

Dana Zuccarello Aguirre introduced Marie Dalldolf to discuss the needs of the Scholarship Committee.

Marie Dalldolf Scholarship Chair

- There were 9 applicants that qualified for the various scholarships.
- Il Cenacolo has approved \$2500 for two scholarships.
- Marie motioned to allocate up to 19K funds for 2024 Scholarships, seconded by Sharon McCray. Discussion about the specific budgets for these funds. Motion Carried.
- Marie requested 2K for the scholarship luncheon. Motion made by Dana, seconded by Louie. Motion carried.

Dana's President's report covered appeals for Board Members to step up and participate for events, such as Family Festa, Festa della Repubblica, and monthly events.

Dana recognized Sharon McCray agreed to be the Festa Volunteer Chair role. Dana encouraged everyone to share the Festa social media messages.

CFO Report, Frank DeTurrís presented key financial metrics. He announced the 2024 Financial audit began in April. A motion was made by Sharon McCray to accept the proposed 2024 budget, which was seconded by Ken. Motion passed.

Ken Borelli summarized past events explaining how and why hall rentals take precedence. He's looking at switching from Regional Luncheons to early evening events.

Ken explained our annual Bocce event was not a fundraiser.

Ken wants to publicize the Hearts Delight film on May 22. The director, Marilyn Messina, made a generous donation to IAHF because she is so happy we are showing her film.

With the Festa della Repubblica (June 2) and flag raising on June 3 at City Office, Ken is concerned

the lack of interest may mean we should drop holding this event on our own.

The polenta event will most likely be a success between IAHF and Tricarico Club members.

Louie suggested a survey of membership to learn demographics, event preferences, and timing for events.

2nd VP, Azie Habib

Hall rentals are up to 22 rentals on the books. The 4-member Building Committee will meet to discuss capital improvement projects. Outside security lighting is a high priority.

3rd VP, Sharon McCray raised the topic of a brand for our Hall. She would like some help and suggestions. Madeline told the group she has seen 2 versions of our IAHF logo. Sharon will look for where the older icon can be updated. Sharon has established a list of radio/TV stations for PSAs as part of her Marketing plan.

4th VP, Louie Lombardo said membership is 416 members – 15 new members since Jan. 1. Board Members made outreach calls to encourage renewal and this resulted in 10 renewals and 9 promises to renew.

Louie is planning a Re-Orientation meeting to be held after the Festa for all board members.

Bylaws update will include a re-evaluation of Membership levels. He is looking for inputs on the new levels before the festa.

Librarian, Madeline Damiano, discussed the Tony Bennett 1978 film. The movie is 26 minutes long, showing the 2nd Family Festa. Unfortunately, Tony Bennett is not shown in the film. The Santa Clara University intern is starting May 15. The priority is translating post WWII letters and digitizing photos.

Newsletter editor, Mary Pizzo, listed articles and event flyers for upcoming June issue. Madeline suggested dropping the front-page list of events since it's repeated in detail on page 2

8:56 Meeting adjourned.



LEGACY CIRCLE



THE FOLLOWING MEMBERS CHOSE TO HONOR THE CONTRIBUTIONS OF THE IAHF TO THE COMMUNITY WITH A REMEMBRANCE IN THEIR ESTATES

- ◆ LINDA & BOB BINKLEY ◆ ROSE CRIMI ◆
- ◆ MADELINE DAMIANO & GILDA DE SIMONE-GROCCIA ◆
- ◆ STANLEY OLIVAR ◆ MATILDE & ITALO OLIVARIO ◆

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We would like to acknowledge the generosity and support of the following members who have gone the extra mile to support the IAHF. These are difficult times for businesses to maintain financial strength. And as a non-profit business, this extra help improves our financial standing and keeps our mission alive and well.---Thank you!

LA DOLCE VITA / \$3,000 LEVEL

- Dr. Anthony & Clare Cedolini • Mike Console • Felix & Marie Dalldorf • Ebe Frasse • Delia Schizzano

MEDICI / \$500 LEVEL

- Jo Ann & Roger Bjornstad
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- Alfio & Gerry Crema
- Rose Crimi
- Frank DeTurris Sr.
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- Janet Muscio & Bill McCraw
- Col. Bobby B. Moorhatch, USAF Ret.
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- Marilyn Payne
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- Dana R. Zuccarello and Andy Aguirre

DA VINCI / \$250 LEVEL

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- Agostino Burzio
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- John & Marjorie Scandizzo
- Janice & John Travis
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- Kathy & Karl Winkelman

-- Membership Listings by Louie Lombardo Acting Membership Chair



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- Matt & Arianna Horton / [Sereno Real Estate](#)
- Jim Jones / [Custom Pad & Partition Inc.](#)
- SDS NexGen Partners & Mulcahy Family / [SDS NexGen Partners](#)
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- Anthony J. Zerbo

• PLEASE WELCOME OUR NEWEST MEMBERS •

• AS OF JANUARY 2024 •

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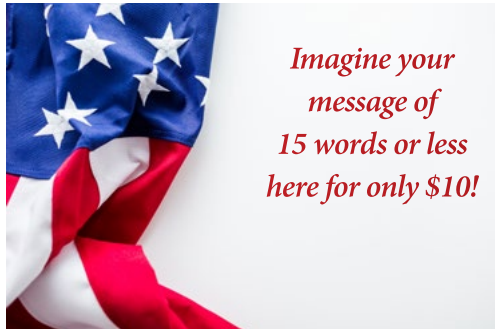
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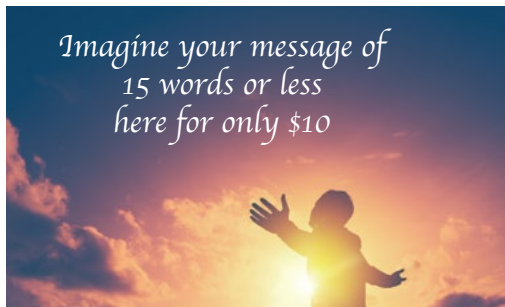
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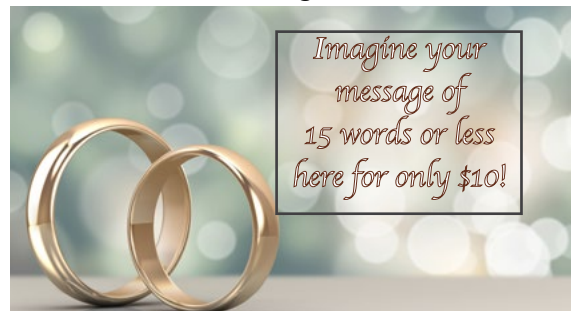
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DRE#01271464

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 22 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, Senior Real Estate Specialist, Certified Probate & Trust Specialist, Pricing Strategy Advisor Certification, Short Sales & Foreclosure Resource Certification, 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 client's 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.

PROVIDING THE QUALITY OF SERVICE YOU DESERVE!

INTERO

A Berkshire Hathaway Affiliate