



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

Fall is definitely in the air!

The cooler temps are slowly coming upon us with a few Indian Summer days sprinkled here and there. The days are getting shorter, the nights are getting longer. For some, sweater weather has arrived. The leaves will soon

be changing colors and falling to the ground. One thing I loved doing as a little girl (and still do to this day) is stepping on the crunchy leaves. I love that sound! Are you a person who decorates for every season? Pumpkins, gourds and fall wreaths are familiar décor for these upcoming months. I especially love the fall scented candles. It makes the house much cozier!

General Membership Meeting and Dinner

This is a member only event and it is free! However, you must RSVP on our website iahfsj.org or call the Office to attend. Meet the current Board Members and learn about what's going on at the IAHF. Hope to see you there!

DID YOU KNOW?

October is National Italian Heritage month. Feel free to check out our social media pages on Facebook and Instagram to read about Italians, past and present, who have contributed to our society. Don't follow us yet on social media? Then now is the time! You can find us on Facebook by searching Italian American Heritage Foundation and you can find us on Instagram by searching @iahfsj and give us a follow.

IAHF helping others

We will start collecting non-perishable food items on October 1st to donate to Our Daily Bread food pantry located in Sunnyvale. Over the past few years, our members have been very generous donating towards this worthy organization. This is our time to remember how blessed we are and give to those less fortunate who may have come across hard times.

You can drop these items off when you attend any of our events - the Cooking Class, the General Membership Meeting and Dinner, the Regional Lunch or anytime during normal business hours. Please see Stanley about where to drop these off. Items acceptable for donation are:

Canned vegetables, pasta, rice, dry beans - canned tuna, chicken, salmon - low sugar, whole grain cereals - canned soups, stews, chili, healthy snacks, canned fruit in its own juice or water, peanut butter, olive or canola oils, boxed stuffing mix, instant potatoes, spices.

Please note: expired items, produce, prepared foods or items in glass containers will not be accepted.

We will also be working with Family Giving Tree again for our Toy Drive this year. The Christmas Tree will go up in November as the deadline for all gifts to be turned in and taken to the Family Giving Tree facility is December 5th. More details to follow!

~~~Dana Zuccarello Aguirre, President

## Articles of Interest this Month

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# Schedule of Events

## October

- Oct. 03, Thursday / Cooking Class / Learn how to make Gnocchi from scratch / 7-9 pm / At the Hall / \$25 for members, \$30 for non-members / Purchase tickets [online](#) or by calling the IAHF at (408) 293-7122.
- Oct. 07, Monday / Dinner and Wine Pairing / 6:15-9pm / A16 San Francisco / \$85 (cash/check) or \$87.55 (online) per person / Make reservations [online](#) or by paying at the IAHF by September 20.
- Oct. 08, Tuesday / Annual Membership Dinner and General Meeting / 7-9pm / At the Hall / Members only / All members must RSVP by clicking on this [online link](#) or by calling the IAHF at (408) 293-7122. Please RSVP no later than Oct. 02.
- Oct. 16, Wednesday / Michela Musolino Sicilian Folk Singer / [Art Boutiki](#) 44 Race Street / Contact Dan Vado at Art Boutiki for more details ([danvado@gmail.com](mailto:danvado@gmail.com)) or call (408) 971-8929.

## November

- Nov. 03, Sunday / Festa d'autunno at [Guglielmo Winery](#) / 5-9pm / \$80 per person / Make reservations [online](#) or by calling the IAHF at (408) 293-7122 by October 29.
- Nov. 07, Thursday / Cooking Class / Holiday Cookies / 7-9 pm / At the Hall / \$25 for members, \$30 for non-members / Purchase tickets [online](#) or by calling the IAHF at (408) 293-7122.
- Nov. 14, Thursday / DaVinci lecture / 7-9 pm / At the Hall / \$15 donation at the door / RSVP by calling the IAHF.
- Nov. 21, Thursday / Regional Lunch & Pre-holiday Raffle / Rimini & Ravenna--Adriatic Italy / \$25 for members, \$30 for non-members / Purchase tickets [online](#) or by calling the IAHF at (408) 293-7122

## December

- Dec. 03, Tuesday / 10th Street Whisky Tasting / 6-8pm / \$35 per person / Make reservations [online](#) or by calling the IAHF at (408) 293-7122
- Dec. 15, Sunday / Ballo de Natale - Holiday dinner dance featuring the music from the Millennium Sounds Orchestra / Join us for good food, music, dancing and merry making. / 3-7 pm / At the Hall / \$55 for members, \$60 non-members / More information to follow.
- Dec. 19, Thursday / Holiday Regional Lunch / More information to follow.

## ONGOING LANGUAGE CLASSES

Italian Language Classes / Conversational and Intermediate - Online classes/ Weekly Monday and Wednesday / 6pm-7pm / Join with [Meetup](#) at <https://www.meetup.com/san-jose-italian-language-meetup-group>

Classes are taught by Marie Dalldorf, a native Italian. Classes are informal and free of charge, and we welcome people at all levels. We focus on conversational text and phrases to help you achieve more fluency, increase your vocabulary, and increase your confidence in speaking Italian.

## 3rd Annual Whisky Tasting at 10th Street Distillery

This will be our third visit to the award-winning [10th St. Distillery](#) located directly across the street from the IAHF. We will meet at the IAHF at 6pm and walk over to the Distillery. Upon completion of the tasting, we can return to the Hall where the IAHF will provide coffee and lite refreshments. The price is \$35 per person, which includes the tasting and refreshments.

We are also inviting some of the other Italian American Clubs to join us.

As we begin the holiday season a bottle of their award-winning whisky is a great choice for "i cognoscenti"! Make your reservations [online](#) or by contacting the IAHF at 408/293-7122.

~~~ Ken Borelli





MICHELA MUSOLINO

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\$25 Advance • \$35 At The Door

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| <p>I will donate \$1000 to the IAHF for any referrals and a \$1000 referral fee to the member who makes the referral.</p> | |

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Tanti Auguri to all October birthday celebrants!

SRO



Editor's note: See page 19 for personal and business ad rates.



AUGUST REGIONAL LUNCH FEATURED THE PROVINCE OF UMBRIA

While the Festa took center stage in August, one of the spin-off encounters resulted in a Regional Lunch on August 22nd, featuring the region of Umbria. Denise Wax and I were talking about her region as we were "pinning home towns" on the Festa map. I asked Denise about her roots and as we chatted, a menu emerged as well as some amazing folklore from the province of Umbria, particularly around the town of Gubbio. I you missed the presentation or want to view it again go to this [link](#).

Our Regional Lunches always include a cultural component with recollections from members who may have traveled in the area or whose roots are from the area. And so it was with Denise.

With the assistance of her husband, they developed and shared a power point and video of a special Saint's Day in the town of Gubbio called La Festa di Ceri or Feast of the Candles. This is a race among three candle bearers where each one is a "float" about 800-900 pounds in weight with a multitude of lifters. The floats represent Saints Ubaldo, George and Anthony. Like the "palio" of Siena, the event in Italy is packed with both locals and tourists to view this mile long race. The festa is also replicated in a small town in Pennsylvania where Denise is from and includes many immigrants from Umbria. This is a yearly tradition, the origin for which goes back to the Middle Ages. According to Denise, St. Ubaldo always wins the race since he is the Patron Saint of the community! We also had comments from our student intern, Vanessa Sordello, who studied in the region and shared her experiences along with updating the lunch group about the heritage photo project.



Denise also recalled some special dishes for the Regional Lunch menu that was served and for dessert, without hesitation, she suggested a "crostata" or fruit tart. So, Nora Monette and I baked ten apricot crostate plus practice tarts to serve as a conclusion to the lunch. Recalling my time in Tuscany, in many ways the crostata is probably the most common dessert in Italy next to fresh fruit and biscotti. And, at the same time, it is rarely seen in Italian restaurants. (Look to 2025 for a class on how to make Crostata!) They really are a classic Italian dessert. The menu also included another Central Italian specialty, a salad Panzanella, beef ravioli in a pork sauce and braised mushrooms and zucchini.

These Regional Lunches are a true labor of love and would not be possible without the variety of volunteers and a core group including Joe Lucito, Nora Monette, Rebecca Morici, Maria Bandy, Azie Habib; and now Azie's regular "groupies" (Shelia, Kiku, Barbara and Becky) and Office Professional, Stanley Olivar. Grazie tante!

This is a timely reminder too if you have a region you want to recommend, please let us know along with a suggested typical menu. Likewise, if you would like to share in the preparation or presentation of the meal, let us know. We already have one suggestion for the region of Friuli, and our next event is going to be a visit to the Adriatic side of Italy along the Ravenna and Rimini areas.

With the scheduled Festa Volunteer BBQ and General Membership Dinner, the Regional Lunches will pick up in November.

~~~ Ken Borelli, photographs by Stanley Olivar





If this looks fun, then join us for these upcoming events:

- October 8th 6pm, for our General Membership Dinner

- November 21st for the Regional Luncheon and Pre-Holiday Raffle.

See page 2 for more details and reservations!

## Festa 2024 Volunteer Celebration

Two hundred awesome volunteers generously giving over 1000 hours for two days that was our 42nd Annual Italian Family Festa. We could not begin to calculate the monetary value of this contribution but their combined commitment to our community and our culture is priceless.

These amazing volunteers were celebrated at an appreciation barbeque luncheon on Sunday, September 15 in the newly updated Hall Picnic Area. The menu included Italian sausage cooked by Ralph and his cohort of grill masters, Ken's homemade chili beans, green salad and all the traditional trimmings. A special treat throughout the event, were Sfingi, complimented by gelato and baklava that left every sweet tooth satisfied. The Sfingi, aka crespediti or zepoli, were lovingly prepared by Maria Bandy, Sharon Zeffaro, and Nora Monette, using an old family recipe from Ken's book, [Flavors from A Calabrese Kitchen](#).

Entertainment and hall "Pizazz!" for photo ops, were provided by Eric Anctil, aka DJ Eric, Eric spend quite a few hours sprucing up the hall, truly a labor of love, and the volunteers were welcomed by special signage designed by Eric. The music was also complemented by some melodies by Dan Burns. The party included dancing and complimentary door prizes, Also, everyone left with a special IAHF red water bottle as a token of our appreciation, warm hearts and full bellies. There was also time for Festa Feedback, and that is an open invitation to secure your feedback on how to improve the festa, but our goal that Sunday, was to "party" --and that we did!

We are grateful to everyone that participated in this year's Festa. Invitations were sent electronically to all registered volunteers to reach as many of you as possible. If we missed anyone, please accept our sincere apologies. Stanley has your water bottle waiting for you in the office.

~~~ Sharon McCray

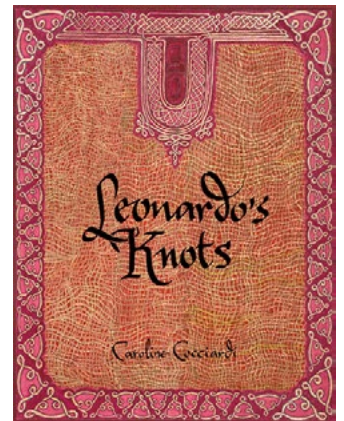
November 14 - An Evening with Caroline Cocciardi

What do all Leonardo da Vinci paintings have in common? Knots!

Join IAHF members and friends for what promises to be a fascinating evening with Caroline Cocciardi and her unique lecture about "Leonardo da Vinci's Room of Knots." The event is scheduled for Thursday, November 14, at 6:30 p.m. at the IAHF and will explore the newly rediscovered fresco by Leonardo DaVinci at the Sforza Castle in Milano known as the Sala delle Asse or Room of Knots.

Many of the glories of the Renaissance center upon an amazing confluence of personalities. One such person was Leonardo Da Vinci. I am sure that literally thousands of books have been written about him and one wonders what more can be said or known. Many of you may even recall a special month-long exhibit held in San Jose about the genius of Leonardo.

It is quite exciting to expand on this 500+ years wealth of knowledge with Caroline Cocciardi, a Santa Clara County resident and internationally recognized expert on his paintings. She has been a guest speaker at the IAHF in the past when she presented her research on Leonardo and the symbolism of knot design and patterns, especially as it relates to the iconic Mona Lisa. Many of Leonardo's knot patterns are included in his famed notebooks and even doodles. Caroline's book is [Leonardo's Knots](#) (hardbound Jan.1, 2019).



Recently, with the use of the latest technology, the badly restored and even partially covered fresco at the Sforza Castle has been brought back to life through digital restorations by a team of experts led by Caroline. She will share her findings with us, including the new digitally restored Room of Knots which displays an interlocking extravaganza of 16 trees and 37 golden cords meandering through a 2500 square foot fresco, two stories from the dome of the "sala" to the floor. Caroline notes the entire expedience is "stupefying."

Call the IAHF to register for this not to be missed presentation. For students of the Italian Renaissance, this is a treat indeed to glean rare insight into yet one more component of Leonardo's creativity.

A \$15.00 donation at the door is requested and some light refreshments will be provided. There will also be a time for questions and answers and current updates about how this information will be mainstreamed into the body of research about Leonardo Da Vinci will also be suggested. We will also share the information on the Italifornian site and link with our own archival projects. [The Italifornian](#) site and link with our own archival projects.

~~~ Ken Borelli

# • GRAZIE 2024 FESTA VOLUNTEERS •

Our 2024 Italian American Family Festa was successful due to these outstanding volunteers. Grazie mille ai nostri amici!

- Andy Aguirre
- Monica Alvarado
- Claudia Anderson
- George Anderson
- Mylene Ansari
- Yuval Ararat
- Vivian Atchison
- Roslyn Attanasio
- Jena Ballejos
- Phyllis Barbaccia
- Marcus Barbera
- Esmiralda Barkley
- Michael Barton
- Nathan Barton
- Alis Bertos
- Lena Betlachin
- Bob Binkley
- Linda Binkley
- Roger Bjornstad
- Jo Ann Bjornstad
- Roy Borelli
- Matthew Brasil
- Rakesh Budwani
- One Brick 1-5
- Corina Britton
- Lachris Brown
- Barbara Brunasso
- Elaine Bruni
- Dan Burns
- Angela Cadile
- Alice Cai
- Elizabeth Cai
- Jocelyne Camargo
- Michael Capi
- Bernadette Carlini
- Ronald Carlini
- Isabel Caro
- Clare Cedolini
- Anthony Cedolini
- Michelle Celsi
- Giselle Chavez
- Paola Chesser
- Dawn Clarkson
- Cianna Clay
- Lucia Clementi
- Larry Crema
- Vicki Currier
- Felix Dalldorf
- Madeline Damiano
- Cathy De Maria
- GildaDeSimone-Groccia
- Jaime Diaz
- Sharon Do
- Ai Do
- Anjelika Donskoy
- Donna Dull
- Kyle Duong
- Kendra Duvall
- Patricia Eldridge
- Antonina Ettaree
- Dee Dee Farley
- Betty Faultner
- Megan Ferrito
- Donna Finelli
- Patricia Ford
- Janette FuldePorta
- Anthony Galano
- Pamela Galano
- Brianna Garnica
- Jonathan Gautreau
- Gino Gemignami
- Gary George
- Tom Goldfarb
- Ian Gomez
- Estephanya Gonzalez
- Kamilah Gonzalez
- Yoselin Gonzalez
- Jenna Greco
- Chuck Gullo
- Jo Ann Gullo
- Karen Hamilton
- Eric Hernandez
- Idania Hernandez
- Peter Herrmann
- Arleen Jimenez
- Kiku Johnson
- Terry Johnson
- Maria Jorgensen
- Kelly Kavousi
- Maureen Kelly
- David Kieu
- Denise Kruse
- Hunter Kruse
- Neil Kruse
- Dylan Lawhead
- Sheila Lawhon
- Kathy Le
- Mabel Lee
- Ying Lee
- Debbie Lee-Kavousi
- Sally Leishman
- Mark Lemucchi
- Tnya Li
- Annie Lim
- Marca Lombardo
- Jose Lopez
- Gina Lu
- Kathleen Luich
- Ann Marie Luich
- Karen Luster
- Thais Machado
- Giuseppe Macri
- Sandy Madeleine
- Mike Madeleine
- Prateek Malik
- Vitaly Mann
- Cheryl Markman
- Peggy Marple
- Glenn Marple
- Tom Martinez
- Barbara Marucco
- Mark Marucco
- Vincent Marucco
- Contessa Mazzocco
- Jack Meyer
- Denise Miller
- Susan Minor
- Rebecca Mitzel
- Shoko Miyazawa
- Arjun Mocherla
- Susan Monahan
- Nora Monette
- Gilles Muller
- Francoise Muller
- Erasmo Murillo
- Rosanne Nandan
- Trinity Nguyen
- Roger Okamoto
- Clara Palik
- Marco Palik
- Andy Pasquin
- Kristy Pasquin
- Ray Patterson
- Alexandra Pellillo
- David Perzinski
- Noel Polini
- Mateo Porta
- Margarita Ramirez
- Stephen Ricossa
- Maria Rimando
- Gilianna Rivera
- John Romano
- Kelly Romano
- Lisa Rosanty
- Marian Safowski
- Yeraldin Sanchez
- Michelle Sandri
- Lance Sandri
- Tapash Sarkar
- Phil Scalia
- Delia Schizzano
- Mary Segura
- Sara Shapero
- Mara Sidam Kennedy
- Aimee Smith
- Gemma Snow
- Marc Snow
- Linda Sorbi
- Kerry Stanton
- Kathy Stenberg
- Bria Sterling
- Richard Stewart
- Tatiana Stojanov
- Maureen Susino
- Mary Taft
- Lindsay Takamoto
- Ashton Takeshima
- Kanami Taniguchi
- Janele Ting
- Corinne Tomeo
- Debbie Tracey
- Dinh Kha Tu Tran
- Marta Troyano
- Kristina Underhill
- Harry Vacek
- Fran Vader
- Josh Valenzuela
- Karen Vanderpan
- John Vanderpan
- Richard Vo
- Denise Wax
- Joyce Wei
- Seren Wei
- Joyce Weisman
- Davide West
- Jeff Whitford
- Joya Whitford
- Barbara Wright
- Rosa Zaragoza
- Maryam Zare
- Christopher Zeffaro

Editor's Note: Any omissions of Festa volunteers will be corrected in the November newsletter.



# 2024 Scholarship Winners

*We are proud of the applicants who earned scholarships from the IAHF and Donors of scholarships honoring their family. We will be sharing essays, including our first visual essay, from the 2024 scholarships winners.*

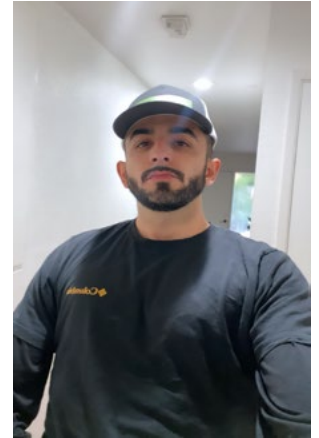
## **Frances & Joseph Borelli Memorial Scholarship**

**~ Presenter: Ken Borelli**

**~ Recipient: Ivan Salvator Hernandez**

### **A New Lens**

This scholarship will help me in saving for a car to get to my hospital visits. I currently take public transportation and it's a bit hard while on crutches. I do as many pushups as I can and still strive to stay strong and healthy with what I am able to because of my transportation situation. I have been walking on a broken foot for the past 6 years from, obtained from mission work in Mexico, not being able to walk for the past two-three months and getting seen by doctors has really made me question what it is that still drives me to get up and continue fighting for this dream of becoming a scholar. I rely a lot on my upper body strength.



Last semester was the last time I will be able to get help with Lyfts to school. As I am a student worker/ambassador I am finding it hard to be able to handle the commute to school and work. It usually takes me 1.5 hours to arrive at school and in the past I used an electric scooter that I was able to ride as I saved for my car. As time has gone by my hip has given out and I am looking at a hip replacement surgery which I will continue to study because I wouldn't like to put my education on pause. A surgery of that caliber or anything really will not stop me from continuing my dream to graduate. I have found tremendous gratitude for the opportunities that have been presented already by West Valley and I can vouch for that because I was able to obtain honor roll gpa 3.7 my first semester. Having the opportunity to obtain a scholarship or any help really during these times will tremendously improve my overall energy levels and recovery as I will not depend on public transportation while on crutches. Both my parents work and they are in their 60 ish so it's very hard to not be able to help them as much at the moment let alone ask them for help is something I tend to only do if I'm in alot of pain or really just can't manage to take care of myself. I have no siblings at home and my older sister has a family and is taking care of her newly established business, a dog boarding company off Bascom. Ubers cost 35\$ to school. Me just being at the family business ensures things run smoothly as well. Even though I can't move much I still have the ability to mentally map what needs to be done and have those take action. I bought a set of cameras for 800\$ with my financial aid last semester to at least and give my sister a hand.

Soccer has been something in which I would eat, breathe and sleep. The act of playing a sport resets my mind and makes me feel alive in the precise moment. I took the opportunity in Highschool to go play for a Chivas reserve team and qualified but decided to return to finish highschool. Having lived in Guadalajara, Jalisco and having the opportunity to see the world from a different lens really makes me appreciate life much more. While being in school and helping people in need makes me appreciate my purpose in life much more. Having that as experience makes following my passion for photography and dogs much more meaningful. Being a business major and having been exposed to many family businesses here in California and in Mexico makes me want to strive for my own business. My family is an important part of my life as I'm close with them and tend to have a good relationship. I would like to get a marketing degree from SJSU in which I've been accepted already but chose to complete more units at WVC for financial reasons.

My sister, the eldest and my only sibling, recently opened a dog boarding company off Bascom as she is my inspiration as she also attended SJSU business. Having helped her a bit already with making some flyers and posting them around campus and other places close to WVC promoting the opening and new hire positions, makes me hopeful on perfecting my craft to help. I was able to do all this thanks to West Valley and have so much happiness in my soul to be able to follow my dream and create. Having the tools at school like computers and Canva access really helped me be useful and help my sister in this journey of mine while I create a media business.



Although I'd like to be there more often I can't as much now due to a past injury I had in Mexico while on mission work experience. I fell from a high altitude, broke my foot and healed (6 years ago) while I kept walking on it as it was fine for the time after. Recently I felt a pain in my hip and the doctor told me I had no more cartilage in my hip and a hip replacement could be the remedy. In the summer I slipped while being on crutches and obtained a concussion so this last semester wasn't my best even though I managed to pass. It really fuels my passion to regain my honor roll status and media passion. I find it hard to work much nowadays and know I'll be a bit unable to provide much for myself and family. I don't have a car in which it's much harder having to go to hospital visits and commute. Having the financial help to save for a camera and possibly a car would essentially give me the direction towards further helping my health, studies out and passion for cameras and dogs. I have found it quite hard and could really use some help. I do plan to trek on forward with sport related jobs and careers. I suppose that once you enter the world of having a love for a sport it's embedded in your lifestyle.

I have learned to become a better leader from the experiences that I have lived within West Valley through the mentorship and advice to the tools and resources that West Valley provides. One example that comes to mind is having been given the opportunity to attend a SJSU event in which leaders and alumni share their experience. Learning to market my sitter's business as I was able to use resources like Canva and the hotspot they offer to make a banner poster. I promoted and advertised job opportunities within the dog training realm. I have never done anything like that and through West Valley I learned to early on market a business from scratch. I am a marketing major and will attend SJSU. Being a part of the student worker community and having a chance to host events and take action when things don't come to plan like in life is a great practice in a controlled environment. To be able to do all this from business tactics to social skills, adaptive mindset all play a role in shaping the leader I envision. The person I am chipping away at and forming is all thanks to West Valley. The thing in West Valley is you get a chance to connect with people on a greater level due to the nature in which it's engulfed in. I believe that being surrounded by nature and kind warm souls that elevate you can only create the best leaders coming out of silicon valley. I suppose the pedigree within my family of coming from a migrant family also is embedded with the various startups I have seen started by family members striving for a better future. The reason why I chose West Valley was the surrounding forest that I love with a passion. Being able to feel in my element and safe makes me dig deep within my soul and ask what this world needs? What is it that I could contribute for a better tomorrow my nieces could grow up to.

An example of a leader whom I look forward to being is one who keeps striving against adversity and the challenges which will be presented along the road. One who has continued to fight since leaving Mexico two years ago and realizing the opportunities in which I could use to invest more in myself to become the best leader I can. Having patience and learning to handle the diverse nature in the world we live in today with the rapid advance of technology I can assure myself that I wouldn't want to be in another community college due to the courage I have found within myself having only attended one year so far. A leader is only as worthy as his actions as I grow more wise and more humble in the cosmos of knowledge. I thank West Valley for being the matrix of the leader in which I aspire to become and with an aware mindset.

Thank You much,  
Ivan Hernandez Aceves

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**Fiscalini Memorial Scholarship**  
~ **Presenters: Lisa Hausle, Lori Sweat and Nina Boyd**  
~ **Recipients: Lila Parks and Tyler Lawhead**

**Lila Parks Essay**

While my father is not Italian, he put a lot of emphasis on our shared Swedish heritage and not acknowledging another part of myself. He immersed me fully in Swedish traditions and holidays. This involvement led me to identifying heavily with only his ethnic background. Although my childhood is blanketed with a Swedish association, I will always remember my mother's more subtle influence.

My father is a loud presence, always being able to hear his laughter in a room before ever seeing him. His ideas and person take up so much attention it can be difficult to live separately from his somewhat oppressive existence. My mother accepted his overwhelming occupation of the spotlight in our family, but would never let herself be forgotten. Her comfortable and kind demeanor made her a sort of refuge from being overshadowed.



As my parents' relationship deteriorated it shined a light on the glaring difference in my cultural immersion between the two. After my parents separation it finally gave my mother room to breathe. She relied heavily on family during the trials of her divorce and it brought a new life to our shared cultural identity. Being much more involved in our Italian heritage was a life saver. Accepting that I don't have to cling to being Swedish and I am from another rich culture was very hard. I was conditioned to demonize mostly everything associated with my mother, her Italian background being absolutely no exception.

Many influential people in my upbringing have complicated my views on my cultural identity and my views on all of ethnic studies and knowledge. A prime example being when my brother, mother, and I briefly lived with my grandparents Richard and Linda Parola. They rebuilt the faction of an original whole that my family had become. They re-introduced the deeply Italian ideal of strong family bonds. I consider it almost common knowledge now, that Italians value family above all else, but learning that after losing my family was so much more impactful. My grandparents saved my idea of family.

All of my cultural immersion in my life has built my passion for all types of cultures, so much so I am attending college under the pre-major of International Economics. I have developed a deep appreciation for all cultures. Through my passion I have been able to participate in experiences like studying abroad in Spain for a month and learning another language. Although I have a tumultuous personal history with my identity, I find so much beauty in others'. Similarly, I have been employed for over a year and a half at Peters Bakery, a Portuguese bakery. The majority of my coworkers are Portuguese or Mexican American. The majority of my coworkers are Portuguese or Mexican American. The deep immersion that I have had during my employment is just another set of experiences that have dragged me deeper into my fascination with culture.

The transition from rejecting anything other than Swedish culture to broadly loving all of the cultures I have ever come into contact with was not easy. The transition from a mostly Swedish household to a totally Italian environment was also very difficult. The pinnacle of my healing from the complicated feelings I had toward my identity has been turning cultural studies into a large facet of my future career. I hope to study Italian history or language in my next four years of education. This scholarship is another stepping stone in my journey with cultural identity, solidifying my personal label as a proud Italian-American. I am confident that I now know the celebration of culture is so important, remembering where we and our people come from is so beautiful.

Some extenuating circumstances in my life have been my continuously unstable housing and relationships with my parents. I have moved back and forth between my parents during my time in high school. These dramatic transitions of not speaking to one parent or battling deep depressive episodes have brought their fair share of trials. I ask the committee to take all of the information and experiences I have displayed in my application into consideration. Lastly, I want to thank the committee for this opportunity and for all of the work done to preserve the heritage I have grown to be so proud of.

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**Fiscalini Memorial Scholarship**  
~ **Presenters: Lisa Hausle, Lori Sweat and Nina Boyd**  
~ **Recipients: Tyler Lawhead**

Tyler Lawhead provided a video essay showcasing her artwork and narrating her future educational goals. You can watch the video through [Google Docs here](#).

If you are reading this as paper newsletter and unable to see the online video essay, here is a list of awards Tyler earned with her artwork and personal communication skills.

**Featured Artist**, "Italian Cowgirl" painting, West Valley College Art Gallery, Fall 2023  
**1st Place**, Speech Tournament, Mission College, Spring 2023  
**Scholarship Recipient**, Mission Promise Program, Mission College, Fall 2022 - Present



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**Coming in the November newsletter:** Dr. Anthony & Clare Cedolini Family Scholarship and Il Cenacolo Scholarship.

**Coming in the December newsletter:** Olander Family Foundation, Inc Scholarship, La Nostra Familia Scholarship, and Richard Zamar Memorial Scholarship.

# Cooking with Lucia and Elissa Winters

## Orange Olive Oil Ciambella and Italian Holiday Cake

The September cooking class at the IAHF featured two Italian cakes, Orange Olive Oil Ciambella and Italian Holiday Cake. These cakes were downright decadent! They were moist, sweet and luscious!

The first cake that was taught was the Orange Olive Oil Ciambella Cake. Let me explain what a Ciambella cake is. Ciambella is a round cake, like a bundt cake, and it means any dough that is ring shaped. This cake originated in the Emilia-Romagna region of Italy, and it is traditionally flavored with lemon, orange, vanilla, almond. But it is not limited to those flavors, and there are other options such as chocolate, honey or ricotta.

We were fortunate to have a guest baking expert to teach the Orange Olive Oil Ciambella Cake, our niece, Elissa Winters. When it comes to baking, Elissa is knowledgeable and experienced in her craft. To start the class, Elissa asked for a volunteer to work alongside her to mix the ingredients for a second cake. Jena Ballejos eagerly volunteered to assist, and she worked at the second cake making station.



Next, Elissa explained in detail each ingredient and how to measure ingredients using a food scale and the importance of measuring in this way. She emphasized that the dry ingredients are best measured with a food scale for accuracy. She demonstrated how to use a microplane zester to zest the skin of the orange and squeezed fresh orange juice. She included her special hints as she prepared the batter for the cake. Once the batter was blended to perfection, it was poured into a Ciambella ring and then baked in the oven.



While the Ciambella was baking, I began teaching the second cake, which comes to us from Kathy Lohman and is called Italian Holiday Cake. Kathy explained that this recipe came from the Chiaramonte family and was passed on to her. She reminisced that this cake was served at most of the Italian homes in the area during the Holidays.

The Italian Holiday Cake has ingredients that make it tasty and flavorful. Prunes are cooked, simmered and then mashed, which makes this cake moist and sweet. The spices of nutmeg, cinnamon and allspice meld together making this cake perfect for fall, winter (or any season in my book)!

Kathy allowed me to teach the preparation of this cake. After I reviewed the ingredients and mixed the premeasured ingredients together, the cake batter was then poured into a 9"x13" pan and baked in the oven. During this process, Kathy Lohman graciously passed out slices of Holiday Cake that she premade to the students. It was scrumptious.

By this time, the IAHF kitchen and Hall were filled with fragrant aromas, and we couldn't wait to taste these "torte."

Next, the Orange Olive Oil Ciambella cake was ready to take out of the oven. Once out, it was sliced and shared with our students. Oh my gosh, this cake was amazing! It was moist, sweet, orangey and melted in your mouth. Our class loved it!

After that, the Italian Holiday cake needed to come out of the oven. It too was sliced and shared with our waiting students who took it home to enjoy later. This cake was a little spicy, moist and a little crunchy. All in all, it received great reviews from our students.

At the end of the class, our students drifted out of the Hall with sweet memories and tasty cake to take home.

Our cooking classes are delightful experiences for all of us who participate in the program. Not only do we have the opportunity to eat delicious Italian food, but we also have the chance to learn together and build community.

Thank you to Elissa Winters for sharing her talented skills with us. And thank you to Kathy Lohman for allowing us to teach her special recipe and for baking two cakes to share with the class.

Another thank you to Jena Ballejos for bringing a rum cake to share with the class.

# Orange Olive Oil Ciambella

## Ingredients

- 2 cups (240 g) cups all-purpose flour
- ½ cup (60 g) ground almond flour
- 2 cups (396 g) granulated sugar
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 4 eggs
- 1 cup (200 g) extra-virgin olive oil
- 1.5 cups (340 g) milk (2% or whole preferred) or plant-based milk
- zest of 2 oranges
- ½ cup (114 g) orange juice
- 2 teaspoons vanilla extract
- 1 teaspoon almond extract (optional)

## Instructions:

1. Preheat the oven to 350° with a rack in the center. Butter a 10" ring pan and place parchment on the bottom. Flour the sides and center tube and shake out any excess flour. If using a Bundt pan, carefully butter and flour the entire pan.
2. In a medium bowl, whisk together the flour, almond flour, sugar, baking powder, baking soda, and salt.
3. In a large mixing bowl, whisk together eggs, olive oil, milk, orange zest, orange juice, vanilla extract, and almond extract (if using).
4. Add the dry ingredients to the wet in two additions, whisking gently until just combined.
5. Pour the batter into the prepared pan and bake for 35-40 minutes, until the cake is golden brown and a toothpick comes out clean.
6. Cool in the pan on a wire rack for 20 minutes. Run a knife gently around the edges before turning out onto the cooling rack. Let cool entirely before slicing and serving.
7. To serve: Dust with powdered sugar, add a dollop of whipped cream and berries, with jam, or entirely on its own!
8. Store any leftover cake well wrapped in cling film or in an airtight container at room temperature for 4 days. This cake can be made a day or two ahead of serving and will be just as moist and flavorful.

## Variations

Try any of the variations below to get your perfect cake!

- Only all-purpose flour: Omit the almond flour and almond extract and increase the flour to 2.5 cups (300 grams).
- Try other citrus fruits:
- Zest 1 orange and 2 lemons and used a mix of the fruits to get the required juice.
- OR
- Zest 4 lemons and use only lemon juice.
- OR
- Zest two lemons and two limes and use a mix of the fruits to get the required juice.
- Smaller cake: Divide the recipe in half and bake in an 8" round pan.

# Kathy Lohman's - Italian Holiday Cake

## Ingredients

- 2 C. flour
- 1 tsp. nutmeg
- 1 tsp. cinnamon
- 1 tsp. allspice
- ¾ tsp. salt
- 1 tsp. baking soda
- 2 C. sugar
- 3 eggs
- 1 C. milk
- 1 C. vegetable oil
- 1 C. pitted prunes
- 1 C. chopped walnuts



## Instructions:

1. Earlier in the day or the day before, put dried prunes into a pot. Add water to cover prunes. Put lid on and boil for 1 minute. Reduce heat to low and simmer until prunes are plump and very soft. Let prunes and liquid cool. Mixture must cool before proceeding. Liquid will look like syrup. Mash cooked prunes in liquid and measure 1 C. prunes and syrup together.
2. Sift flour, nutmeg, cinnamon, allspice, salt and baking soda together.
3. Beat sugar, eggs, milk and vegetable oil together.
4. Add flour mixture to sugar mixture.
5. Add 1 C. pitted, stewed prunes.
6. Add 1 C. chopped walnuts.
7. Pour into greased and floured Bundt pan.
8. Bake at 350° for 60 to 75 minutes. \*
9. Cool cake. For a moist cake, refrigerate for two days.



\*This cake can also be baked in the following:

- 9" x 13" pan – bake at 350° for 45 minutes
- Ciambella pan - bake at 350° for 60 minutes
- Little loaf pans - bake at 350° for 35 minutes



## Upcoming Cooking Classes :

- October 3 / Learn how to make Gnocchi from scratch.
  - November 7 / Cooking Class / Holiday Cookies.
- See page 2 for more details and to register!

# UPDATE ON THE IAHF ARCHIVE PROJECT

## Online Debut Soon!

This summer, two interns joined with me to carry forward the County Grant work.

Dylan Lawhead is a student at Davis University who was home for the summer and became intrigued by the archive project. His contribution was to research that little-known group, the Italo American Crusaders, who published the labor newsletter *Il Commentator*. On eBay, he discovered a ticket to one of the group's fundraising dances at Tracy Gardens. The ticket is now proudly on display in our archive cabinet!

Vanessa Sordello was available to us through the Vari Fellowship at the Italian Studies Program at Santa Clara University. Her bilingualism has helped me to begin the organization of our Italian language books.

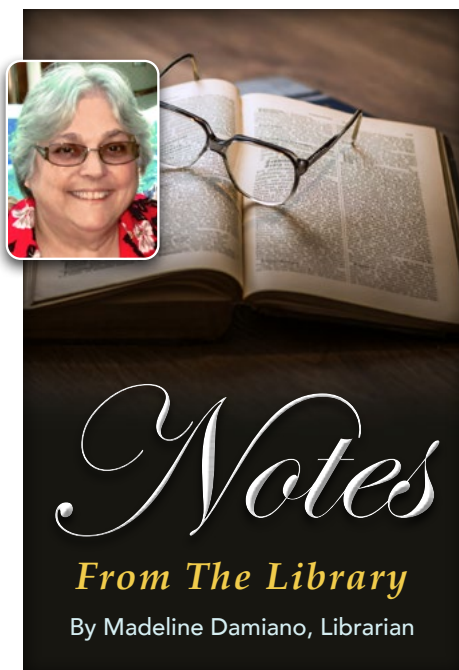
Vanessa has been instrumental in tackling my most complicated project: digitizing the photo boards in the Hall. We have been able to remove the photos, scan them, and put them back on the boards in record time. This phase will soon be complete.

Through a newly created independent study class, Vanessa will continue to be part of my team throughout fall and winter. With her help, you will be seeing great changes in the library.

Two professors at the Italian Studies Department of SCU have been integral in creating these opportunities. My sincere thanks to Professors Marie Bertola and Evelyn Ferraro for their unwavering faith in the value of our Library.

I have found an online website to display our archives publicly and have begun setting up the structure and uploading our newspapers and select collections. It is not yet ready for its debut. We will be working on this project over the next few months.

There is always a need for volunteers who are comfortable working with digital images, especially with adding metadata



to an image. Please contact me if you'd like to get involved.

By July 2025, we will have completed setting up our online archives, as detailed in our Santa Clara County Historic Projects Grant.

## Italian Americana Journal

This set of journals was donated by Angela DiBerardino. Subtitled "Cultural and Historical Review," these journals are published in Providence by the University of Rhode Island, Feinstein College of Continuing Education. They are divided into three sections: articles, poetry and book reviews.

Our set spans the years from 2000 to 2012 with an amazing diversity of subject matter. I found myself drawn in to read article after article.

## Italians and the Civil War

Did you know that there was an Italian contingent of the Union army? [Winter 2004, pp. 47-63] The Garibaldi Guard was initiated by Italian Americans but grew to include ten nationalities.

Even Italian nationals wanted to join the war to secure the Union. "At the onset of the war, American consulates throughout Italy were flooded with Italians wanting to lend their services to the Union cause . . . *Charge d'affaires* Romain Dylan was instructed by State Department officials to place a notice in the Turin city's newspaper, *Gazzetta Ufficiale*, informing its citizens that the US government had no plans to authorize the recruitment of soldiers in Italy."

In addition, Colonel Giovanni Battista Cattabeni, a distinguished veteran of the Italian Unification wars, wrote US Secretary of State William Seward to offer 2,000 men. The Lincoln administration politely but firmly rejected these offers of international involvement.

I never knew about this!

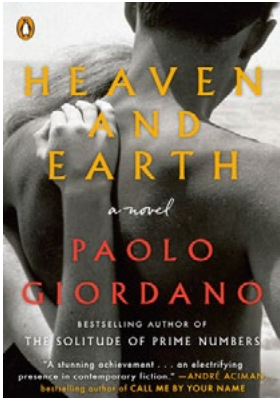
PS: I'd love to have help indexing these terrific articles, poetry and reviews to make them easier to find. You can offer to help by contacting me at [librarian@iahfsj.org](mailto:librarian@iahfsj.org)

## Seeking Artifacts: Italian POWs' Artistry on Display in 2025 at the Calandra Institute (NY)

[The Calandra Institute](#), a major research institute dedicated to the study and promotion of the Italian-American experience, is set to unveil a unique exhibit in April 2025, dedicated to showcasing the creativity and resilience of Italian World War II POWs held in the United States. This exhibit will feature an array of handcrafted objects, paintings, photographs, letters, newspapers, and other artifacts. Curators Laura E. Ruberto from Berkeley City College and Joseph Sciorra from the Calandra Institute are actively seeking crafts and artwork, for potential inclusion in the exhibit, whether created during their captivity or as post-war reflections.

This initiative presents a significant opportunity for the Twila Venuti Library at the IAHF to lend its support. If you possess any relevant artifacts or know of someone who does, please consider contributing to this important historical exhibit. For further information or to discuss potential contributions, please contact Vanessa Sordello, Library Intern, or Madeline Damiano, Librarian, by email at [librarian@iahfsj.org](mailto:librarian@iahfsj.org) or call our office at 408-293-7122. Grazie!

~~~ Marie Bertola and Madeline Damiano



Heaven and Earth

By Paolo Giordano ~

Heaven and Earth by Paolo Giordano is the life story, told in the first person of the fictional Teresa. Teresa lives in Torino, but every Ferragosoto she travels with her father to her nonna's villa in Puglia. Her story starts when she was 14 years old. Sleepless,

one hot night, she gazes out of her bedroom window and sees three naked boys swimming in the villa's pool. Teresa, a sheltered only child, was impressed and curious about the boys and where they came from.

Thus begins a long tale of decisions which shapes Teresa's life. She finds the boys living as brothers in the care of a man who serves as a teacher and spiritual advisor. He is Catholic but has developed a personalized interpretation of the religion. He is father to one of the boys, uncle to another and foster parent to the third. They are an interesting and closely bonded trio. It is notable that we first meet them while they are breaking the law by trespassing onto private property. That's a bit

of foreshadowing.

Teresa, raised in luxury, is fascinated by the boys' living condition. They are on an organic farm, a masseria, and raised to believe all life is sacred. Dead bugs are buried! Summer after summer Teresa grows ever closer to the group and grows to love the masseria and one of the boys passionately. If you remember the film Rocco and His Brothers you can get the idea where this is headed.

For love of Bernardo and the masseria, Teresa drops out of the university in her third year to join the boys in what has really become a commune. The book does not dwell on the disappointment of her parents, but we can imagine. Residents of the masseria are sworn to protect Puglia, its olive groves and farmland by using any means possible. If that sounds ominous, it is. Teresa is now part of a group of environmental activists who will stop at nothing to obtain their goals.

Intertwined with this activism is fraternal calamity. The relationship of the boys crumbles in a sea of immorality and mistrust. The developing love story between Teresa and Bern has its ups and amazing downs marred by mistrust and secrecy. The decisions made by the boys and Teresa are baffling. They were not raised to behave as they do in the book. It's disconcerting. These decisions drive the story to its sad conclusion.

I am conflicted about the title which in Italian is *Divorare il Cielo*, Devour the Sky. The English title makes more sense to me. I see these four people wildly gobbling up life instead of living it thoughtfully, respectfully and truthfully, so neither heaven nor earth satisfies them. Thus, the English title, Heaven and Earth. If you read the book please let me know your thoughts on the title. And thanks for the recommendation. I need more!

~~~ Linda Gaudio Binkley

## Adverbs of frequency/ *gli avverbii di frequenza* - Part 1

**Sempre** - English meaning: always. Unlike in English, *sempre* goes after the main verb. In compound tenses (2-word tenses), it comes between the auxiliary and the past participle.

- *Vado sempre in piscina.* I always go to the pool.
- *Ho sempre sognato di andare in Italia.* I have always dreamed of going to Italy.

**Quasi sempre** - English meaning: almost always. *Quasi sempre* functions in the same way as *sempre*.

- *Leggo quasi sempre il giornale.* I almost always read the newspaper.
- *Hanno quasi sempre mangiato cibo da asporto.* They almost always ate take-out food.

**Di solito** - English meaning: usually. Synonyms: *solitamente*, *abituamente*, *comunemente*, *ordinariamente*, *generalmente*. *Di solito* (and its synonyms) can be placed after a verb, or it can appear at the beginning of a sentence.

- *Non è il genere di film che guardo di solito.* It's not the kind of film I usually watch.
- *Di solito, ceno alle sette.* Usually, I eat dinner at seven.

**Spesso** - English meaning: often. Synonyms: *frequentemente*, *di frequente*, *assiduamente*, *abituamente*, *comunemente*, *in genere*. *Spesso* comes either before or after the verb it modifies in Italian. It can appear at the beginning or end of a sentence.

- *Vado spesso in pizzeria.* I often go to the pizzeria.
- *Spesso mi sento triste.* I often feel sad

Editor's note: Linda's Italian lesson will be continued in the November newsletter.

**Attendance:** Frank De Turris, Ken Borelli, Azie Habib, Sharon McCray, Madeline Damiano, Paul Greco, Nanci Wilborn, Mary Pizzo, Stephen Ricossa (Zoom participant)

**Absent:** Dana Zuccarello Aguirre, Louie Lombardo, Joe Lucito, Marie Bertola, Susan Monahan, Tony Zerbo

**1st VP, Ken Borelli** - With Dana's absence, Ken opened the meeting welcoming everyone and leading the Pledge of Allegiance. August's Meeting Minutes were not reviewed by the Board. This will happen at the October board meeting.

- Ken talked about the post-Festa review held on 9/6/24. There is a strong desire to move the event to a cooler month (May, June, or Oct.). Others recommend combining with other Italian organizations, to share operational expenses and increase attendance. Open questions about competing with events, cost of History Park fees, and Roma stage entertainment not bringing in wider audiences for the Festa. Paul expressed his desire to be able to have the event at History Park since he installed the bocce courts, but he also would like IAHF to combine with Sons of Sciliy for their October festival timing.
- September 15 will be volunteer appreciation BBQ.
- Ken is confirming a big band for the December 6th Dinner dance.

**2nd VP, Azie Habib** - YTD Rentals @ 22 events, with 1 event booked for 2025. Exterior building lights have been replaced with LED lighting.

**CFO Report, Frank DeTurris** - Gave a summary of the Festa Income and Expenses. He presented the Financial Report for IAHF.

**3rd VP, Sharon McCray** -

- Volunteer Appreciation event will use the back BBQ patio. Sharon wants to add decorations to the gazebo for the event.
- Board agreed to send a thank you message to Robert for the landscaping improvements he did to the garden in front of our building.
- Sharon totaled all volunteer hours for the Festa, not including CAPOS.

**4th VP, Louie Lombardo** (report submitted in advance)

1) Membership update:

449 current memberships comprised of 672 total members.

19 new members since 8/1 from Festa.

Membership renewal letters will go out in Nov. Louie needs office help to stuff envelopes.

2) Board elections are part of the October general membership meeting. To date, no new applications have been submitted, deadline is Sept 30. If we get any new applications Louie will vet and schedule interviews with the Nominating Committee. Only one board member is terming out and that is sadly Dana, completing her sixth year. She has expressed a desire to serve for an additional term, which requires a vote to override the Bylaw for a 3 term.

3) Pick a date for the board agreement review & signing party along with board re-orientation meeting. Meeting must be in person and mandatory for all board members. Approx 2 hours. Sat or evening during the week. The Board chose to postpone setting a date for the orientation meeting since several members were absent.

**Librarian, Madeline Damiano**

- Vanessa is making great progress scanning the images from the history boards. Her summer internship has been extended through an independent study course offered by Santa Clara University.
- Vanessa will be assisting with cataloging the Barbaro collection and writing a history of the family in California.
- Our historic newspapers will be printed shortly and made available for viewing.

**Newsletter, Mary Pizzo**

- Mary requested articles for the October issue submitted by September 19. She has photos from the Regional luncheon, and is awaiting the article from Ken.
- Ken confirmed the October issue will have a special insert covering the Italian Costume event from the Festa.

Meeting adjourned at 8:55.

**NORMAL DNA**



**ITALIAN DNA**





# 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 ◆ ALFRED L. CHIOTTI ◆ ROSE CRIMI ◆
- ◆ MADELINE DAMIANO & GILDA DE SIMONE-GROCCIA ◆
- ◆ STANLEY OLIVAR ◆ MATILDE & ITALO OLIVERIO ◆

PLEASE CONSIDER BECOMING A LEGACY CIRCLE DONOR.  
CONTACT [LEGACY@IAHFSJ.ORG](mailto:LEGACY@IAHFSJ.ORG) FOR MORE INFORMATION.

## • SUPER IAHF MEMBERSHIP •

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
- Ann & Ricardo Cerniglia
- Alfio & Gerry Crema
- Rose Crimi
- Frank DeTurris Sr.
- Louie & Marca Lombardo
- Janet Muscio & Bill McCraw
- Col. Bobby B. Moorhatch, USAF Ret.
- Michael & Gail Paccioretti
- Marilyn Payne
- Jackie Pighini \*
- Joe & Judi Rizzuto
- Lance & Michelle Sandri \*
- Anna Sordello
- Dana Zuccarello Aguirre\* & Andy Aguirre

#### DA VINCI / \$250 LEVEL

- Joyce Allegro & Jerry Sheridan \*
- Anthony Barajas & Sydney Thomson
- Ken Borelli
- Elizabeth Burgio & Adrien Bishop
- Agostino Burzio
- Sal & Denise Campagna
- Sue Cancilla-Conde & Saul Conde
- Rene \* & Michelle Celsi
- Frank & Theresa Cetani, Jr.
- Gwen Benassi & Rich Daulton
- Joe & Cathy De Maria
- Al & Kathy DiFrancesco
- Janice \* & David Down
- Anthony & Pamela Galano
- Paul & Jenna Greco

- Steven & Alma Landi
- Joe & Kaye Lucito
- Jo Macaluso
- Sharon McCray & Robert Martinez Jr.
- Carmine & Stacey Ann Napolitano
- Maryanne Nola
- Marge Papp
- Mario \* & Karen Piergallini
- John Francis Maggio & Mary Pizzo \* †
- Stephen & Katherine Ricossa
- John & Marjorie Scandizzo
- Janice & John Travis
- Karen Vanderpan & John Dods
- Nanci Arata Wilborn
- Kathy & Karl Winkelman

~ ~ ~ Membership Listings by Louie Lombardo Acting Membership Chair

\* indicates the member has shared their birthdate with IAHF

† indicates the member has shared their anniversary with IAHF





## • GRAZIE 2024 BUSINESS MEMBERS •

- Robert & Erin Basso / [RJ Properties Real Estate](#)
- Sylvia & Jason Cathy / [On-Site Construction Inc.](#)
- Louis Chiaramonte / [Chiaramonte's Market](#)
- Rob & Karin DiNapoli / [DiNapoli Specialty Foods](#)
- Matt & Arianna\* Horton / [Sereno Real Estate](#)
- Jim Jones / [Custom Pad & Partition Inc.](#)
- SDS NexGen Partners & Mulcahy Family / [SDS NexGen Partners LP](#)
- Diane Rubino / [Hill View Packing Company, Inc.](#)
- Myrlin & George\* Taddie, Jr. / [Tadco Supply \(Janitorial, Paper, Lighting Supplies\)](#)
- Al & Diana Vallorz / [Mangia Tutti Inc dba Tony & Alba's Pizza & Pasta](#)

## • GRAZIE 2024 PATRON MEMBERS •

- Sal Alini & Soly Paterson
- Maria Cancilla-Bandy
- Toni & Carroll Blackstock
- Nina Boyd
- Carl & Norma Brannon
- Ruby Brooks-Domino
- Dorina Teresa Cereghino
- Linda & Dominic Cirincione, PhD
- Lucia Clementi & Dave Perzinski
- Tina & Paul Coghlan
- Vince & Colleen Cortese
- Glenn & Sharon DeBella
- Robert Facchino
- Peter & Marjorie Gaudio
- Judge Al & Vera Girolami
- Maria Gloria
- Emilio Guglielmo Family Winery
- Charles P. Gullo, Jr.
- Mark & Andrea Kenter
- Kathy & Larry Lohman
- Michael LoMonaco & Aaron Thomas \*
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- Philip & Jenni LoScalzo
- Franca & David Lovelace
- Tony & Lorraine Maciejowski
- Diane Marchant
- Jae & Matt Marcus
- Susan & Steven Minor
- Sue & Chris Monahan
- Nora Monette \*
- Bonie Montgomery
- Kimberly & Jeffrey Moore
- Rebecca Morici \*
- William J. Palley & CJ Liang
- Bob Paradiso & Patricia Pangrac
- Richard & Linda Parola
- Joe \* & Linda Pfahnl
- Tony \* & Martha Piazza †
- Camie Piccolo & Michael Nicholson
- Jimmy Pignone & Leslie Snow
- Michael & Emily Ray
- Francois & Beth Rodigari
- Paul Romano
- Virginia M. Sincich
- Janis & Butch Stumhoffer
- Joan & Mary Taft
- Al & Diana Vallorz
- Anthony J. Zerbo \*

## • PLEASE WELCOME OUR NEWEST MEMBERS •

### • AS OF MAY 2024 •

- Vittorio Abatecola • Lisa Dominga Arnett • Marguerite Bourez • Elizabeth Burgio & Adrien Bishop • Domingo Candelas
- Louis Chiaramonte • Susan DeRosa & Harold Echevarria • Rosemary Dutra • Patricia Eldridge • Mark & Noele Gringeri
- Brandon Johnson • Maureen Kelley • Flora & Joe Koch • Wayne & Anna Menuz • Ann Marie Mullaney • Betty Paz
- Kris Saba • Gerri Samsel • Jennifer & Anthony Scarpino • Mary Ann Scolari \* & Chuck Griswold • Nancy Teel • Kathy Vita

### Student Members

- Dylan Lawhead • Ann Marie Mullaney • Zeldia Oghigian • Luca Ratra

## • GRAZIE 2024 FAMILY MEMBERS •

- Vincenzo Aluffi & Gina Masero
- Marcello & Gina America
- Claudia & George Anderson
- Mike & Joe Annuzzi
- Susan & David Bacigalupi
- Linda & Bob Binkley
- Robert & Jill Binkley
- Drs. Peter & Cheri Binkley
- Frank & Susan Bisceglia
- Ira & Lizzie Bletz
- Ron & Mary Bocciardi †
- Marie & Victor H. Brancati
- Corina & Jerome Britton †
- Kathy & Gary Buob \*
- Cliff & Carolyn Burrous
- Pam & Bill Loyst
- Carolyn & John Cardinali
- Ronald & Bernadette Carlini
- Rosemarie Carver & Vern Easthouse
- Vince & Mary Catalano
- Gregg Catanese & Mary McGregor
- Mario & Eileen Cavallaro
- Rosemarie Chiovari & Craig Artherholt
- Mark & Cynthia Ciccarello
- Betty & Ed Colombo
- Rosanne & Robert Compitello
- Walter Cook & Patricia Del Gavio
- Steve & Rose Cornaglia
- Dave & Pattie Cortese
- Paula & George Roush
- Tom & Linda Costanza
- Jane & Randall Creech
- Karen Curci & Robert Smith
- Jesse & Mary Lee De Gennaro \*
- Ron & Corina Del Pozzo
- Charlotte Delaplaine & Alan Clawson
- Susan DeRosa & Harold Echevarria
- James & Vicki DeVitto
- Dr Russell & Sandi di Bari
- Dennis & Carol Anne Diodate
- Nico & Elvira Discenza
- Diana Donovan & Carol Repa
- Kenny & Laurie Dotson
- Sandra & Brian Faircloth
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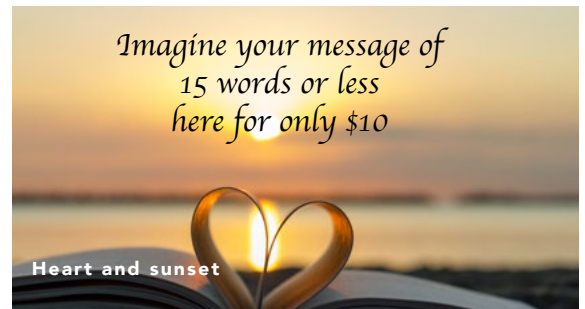
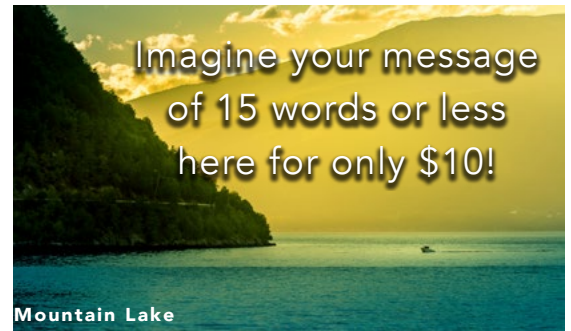
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**INTERO**

A Berkshire Hathaway Affiliate

# The Italian Regional Costume Fashion Show

42<sup>ND</sup> ITALIAN FAMILY FESTA SUPPLEMENTAL IAHF FESTA EDITION  
HELD AT THE CULINARY & CULTURAL STAGE SUNDAY, AUGUST 4<sup>TH</sup>, 2024

## Background

One of the hits of this year's 42nd Italian Family Festa was the regional costume show. Past Feste always had occasional costumes worn, or folk group visits that included Italian costumes. As chair of the Culinary and Cultural Stage and Villaggio Culturale, I had envisioned a small selection of costumes that would be a part of the event and display. I also knew of a couple of members who had regional costumes at home. What really made the event into a "happening" was Delia Schizzano's enthusiasm and tailoring skills ("Our seamstress with the mostest"), combined with a core creative interest by many of our IAHF members. The results were an unforgettable Festa experience, for those who modeled the outfits, did some research into their heritage, and worked on a regional costume as well as those who attended the show and walked for photo ops at the Italian Sports Car site.

## The Event

The show took place at the Culinary and Cultural Stage which was sponsored by John D Ambrosio's NY Style Sausage Company and Giorgio's Italian Restaurants. A special welcome was given by Michael Mulcahy on behalf of the DiNapoli family Festa sponsorship. Michael and his family are also patrons of many local arts organizations so it was the right fit to welcome this very special show.



Prior to the show, Elizabeth Urbach brought an antique costume, over 100 years old, from Lazio and the area outside Rome. It was on display in the Cultural Villages; Elizabeth also made a costume from that same design, and modeled it at the show. Each of the volunteer models came up by region, and or province groupings, and a brief background and explanation was given about the outfits.

In the past, regional costumes represent a complex set of symbols and significance in a village's community life. In today's world, the costumes are used for special occasions, but I recall even in my lifetime visiting a village in Calabria where the

## REGIONS OF ITALY



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costumes were part of everyday life. There is a certain sense of pride in these costumes and in one visit to Verbicaro, Calabria, our family dressed my mom in the traditional costume. It is one of my favorite photos of my mother.



We began the show with three youths, Francesca, and Chiara Amato, and Siena Panos who wore outfits from Tricarico, Basilicata, designed by a relative Norma Mes-tice. Norma's daughter Sandi Strouse kept the tradition alive by modeling a dress from the Provinces of Molise. The costumes were made or collected by Norma, from designs from trips to Italy. For many years Norma would wear her dresses at the Feste. The show continued with some special costumes, including, Lucia Clementi, who created a stunning Albanese/Sicilian dress, from the area around Piana degli Albanese. Kathy Stenberg also modeled a regional Albanese dress from Santa Christina Gela, Sicily. Elizabeth Urbach created and wore a Roman costume based upon an antique dress over 100 years old which was displayed in a protected area at the Cultural Tent on the Sunday of the event.

Other costumes include dresses from the following region noted below. The challenge was to have as many regions, or areas represented by a costume, keeping in mind many of these costumes are representative of a specific village or area and not so much an entire province., which makes this such a fascinating experience. There were several costumes from Sicily, all quite different, because of the diversity of this island culture, and included the specific designs from the Arberesh regions of Sicily, as well as a range of communities, such as Palermo, Trabia, Messina, and Catania. We also had some surprise models, who joined the celebrations. Unfortunately, we did not get all the walk-in names of people wearing costumes at the event. Our goal for next year is to have a costume per region!



**SICILIAN ARBERESHE:**  
LUCIA CLEMENTI



**SICILY:** ANTONINA ETTARRE



**SICILY:** BETTY FAULTNER



**SICILY:** MARILYN MESSINA



**SICILY:** ANN MARIE MULLANEY  
& UNIDENTIFIED FESTA ATTENDEE



**SICILY:** NORA MONETTE  
& EVA D'AMICO



**CAMPANIA:** ANDREA KENTER  
& DENISE WAX



**LAZIO:** ELIZABETH URBACH



**SICILIAN ARBERESHE:**  
KATHY STENBERG



**MOLISE:** SANDI STROUSE



**CALABRIA:** CLARE CEDOLINI, LEIGH TAYLOR, NANCI WILBORN & ANNA DE LA FUENTE



**SARDINIA:**  
MARY GARCIA



**PUGLIA:** CHARLOTTE DELAPLAINE



**PIEDMONTE / LOMBARDIA:**  
LINDA FILICE & MARISELA PRADA



**LIGURIA:** MARIE DALLDORF  
& JO ANN BJORNSTAD



**SICILY:** MAUREEN KELLY



**SICILY:** FRANCESCA AMATO,  
CHIARA AMATO & SIENA PANOS



**MARCHE:** JOYCE ALLEGRO



**CALABRIA:** ANNA DE LA FUENTE



**SICILY:** KATHY LUICH



**SICILY:** DANA ZUCCARELLO



**TUSCANY:** DELIA SCHIZZANO  
& SHOKO MIYAZAWA



**LAZIO:** ANTIQUE COSTUME  
DISPLAYED AT CULTURAL VILLAGE





FROM THE CULINARY & CULTURAL STAGE TO THE FESTA SPORTS CAR GARAGE

## Summary


The photos were listed by each region; or a specific province, but within that province are the wide variety of local towns or communities. It was also observed that there are no men's outfits. That is on the "to-do" list for next year, but a little more difficult to single out, especially in terms of work clothes, and special costumes.

Many of the woman's clothes were the standard dress embellished during a holiday with aprons, frills, shawls and head pieces. For the most part, a traditional vest, cap and legging were an addition to a man's outfit.

If a picture is worth a 1000 words, how much more so are folk costumes? The Italian Regional Costume Fashion Show were "live pictures", modeled by some of our amazing talent at the IAHF. This ties into so much of the Foundation's mission statement that we were compelled to document this unique part of our Italian Heritage.

A special "grazie tante" to all of the above who took part in the first comprehensive Italian Folk Costume Fashion Show, along with some costumed attendees. It definitely will not be our last. The IAHF also wants to acknowledge the **County of Santa Clara History, Photo Collection and Oral history Grant** which has made this supplement possible. Likewise special thanks to **Eric Anctil** and **Rosita De Luca** for their donation of fabric for the designs of the costumes, and **Zachery Anctil** for help with organizing the photo op at the Italian Sports Car area, and likewise a nod to **Harminder Dhaliwai** for his donation of the Ferrari and Lamborghinis for the photo op. We welcome your input, enthusiasm, and suggestions for the 2025 Italian Regional Costume Fashion Show.

Ken Borelli

Villaggio Culturale/ Culinary and Cultural Stage 



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