



# IAHF NEWS



A CHRONICLE OF ITALIAN AMERICAN LIFE IN SANTA CLARA COUNTY FOR 50 YEARS

ITALIAN AMERICAN HERITAGE FOUNDATION • ESTABLISHED 1975 • FOUNDED AS NONPROFIT 1976

425 N. 4TH STREET, SAN JOSE, CA 95 • (408) 293-7122 • TAP HERE FOR [WWW.IAHFSI.ORG](http://WWW.IAHFSI.ORG)

MARY PIZZO / IAHF NEWSLETTER EDITOR



## PRESIDENT'S MESSAGE

### *Spring Has Sprung!*

March 20th marked the first day of Spring. Personally, I am ready for the longer days and the warmer temps. But not too warm. I'm a 70-80° kinda gal myself. Ha! I love going out with Andy in the neighborhood for walks in the evenings. We

chat with neighbors, talk about houses we like, look at landscaping, gardens and simply enjoy our time together. Are you a walker? Or do you sit out on the porch after dinner? Both excellent ideas rather than being a couch potato watching tv every night.

### **Happy Easter**

Easter brings many things. Families get dressed up with new clothes for Easter service, children wake up excited for egg hunts and of course Easter dinner with the family! With Easter also comes the opportunity to remember Christ rising on the third day. Always make it a goal to create memories with your family. Your children and grandchildren will lovingly remember them as they grow older.

### **Our Volunteers**

I am amazed at the dedication our volunteers have shown when it comes to our IAHF events. Usually, it is the same group of people that I see serving event after event. If it wasn't for this core group, we would not be able to attend such successful events! A HUGE thank you! I am truly grateful for all of you!

### **Italy Group Tour**

I am happy to report we have 7 people confirmed, in addition to Andy and me, who will be joining our first ever group tour to Italy. If you are interested in group details, click this [link](#) and I will receive your request and forward you the information. Tour dates are October 10-31.

Thank you for all of your kind words and encouragement. I know I must sound like a broken record, but I truly appreciate all of you.

~~~Dana Zuccarello Aguirre, President



### **Articles of Interest**

- Sardinia Regional Lunch - Page 3
- Volunteers Wanted - Page 3
- Spotlight on Marge Dennin Papp - Pages 4-5
- Bocce Tournament - Pages 5 and 17
- Lecture on Italian-California Wine Industry - Page 6
- Arrivederci Maria Gloria - Page 7
- Sordello Family History - Page 9
- Spotlight on Eric Anctil - Pages 10
- Afterglow Dinner Dance - Page 11

- A.P. Giannini Documentary - Page 15
- \$50 for 50 years fundraiser - Page 16

### **Columns**

- President's Message - Page 1
- Letters from our Friends - Page 7
- Notes from the Library - Page 8
- Cooking with Lucia - Pages 12-13
- Book Corner and Italian Lesson - Pages 14
- Membership listing - Pages 18-21
- Board Meeting Minutes - Page 22



Editor Note: Look for the 50th anniversary icon indicating articles which support the IAHF's mission.



# Schedule of Events

## • April

- Apr. 03, Thursday / Cooking Class: Focaccia with Al and Diana Vallorz, of Tony & Alba's Pizza & Pasta restaurant / 7-9pm / At the Hall / \$25 for members, \$30 for non-members / Purchase tickets [online](#) or by calling the IAHF at (408) 293-7122
- Apr. 17, Thursday / Regional Lunch - Sardinia Bis / 12-2pm / The Hall / \$25 for members, \$30 for non-members / Purchase tickets [online](#) or by calling the IAHF at (408) 293-7122
- Apr. 24, Thursday / Cena Fuori - Ristorante da Maria / \$45 per person, pay at the door / will be made available once menu is finalized / Make reservations [online](#) or by calling the IAHF at (408) 293-7122
- Apr. 29, Tuesday / Guest Author of La valle del vino / 6:30-8:00pm / \$10 at the door / Make reservations by calling the IAHF at (408) 293-7122

## • May

- May 01, Thursday / Cooking Class: Baked Ziti with Ken Borelli / 7-9pm / At the Hall / \$25 for members, \$30 for non-members / Purchase tickets [online](#) or by calling the IAHF at (408) 293-7122
- May 04, Sunday / Scholarship Awards Luncheon / At the Hall / 12-3pm / Make reservations by calling the IAHF at (408) 293-7122. See the Event Seating Policy below to ensure you are able to sit with your family and friends
- May 15, Thursday / Regional Lunch / more details to follow
- May 18, Sunday / Bocce Tournament / Campo di Bocce / see pages 5 and 17 for more details

## • June

- Jun. 01, Sunday / Festa Della Repubblica Dinner with the Aurora Mandolin Concert
- Jun. 02, Monday / Festa Della Repubblica Flag Raising Ceremony
- Jun. 29, Sunday / Polenta dinner with Tricarico club / The Hall

## SAVE THE DATE

- July 05, Saturday / SJ Earthquakes vs NY Red Bulls / 7:30pm @ PayPal Park
- July 26-27, Saturday and Sunday / 43rd Italian Family Festa @ History Park San Jose
- Sep. 14, Sunday / IAHF 50th Year Celebration Gala / Messina Orchard San Jose

## ONGOING LANGUAGE CLASSES

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

## COOKING CLASSES

Cooking Classes are on the 1st Thursday of April and May, then break for Festa della Repubblica and 4th of July. Monthly classes resume in August and end with the ever popular Holiday Biscotti Class in November.

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## EVENT SEATING POLICY

While all IAHF events are open seating, some of our events can accommodate reserved seating for groups of friends sitting together. **Reserved seating must be arranged in advance.** Our round tables seat 8 guests comfortably, and up to 10 people in a pinch. For larger parties of 10+, or for those with mobility issues, we will use a larger rectangular table.

When you register in advance, let us know how many people you expect at your table - or if a guest has mobility considerations. We try to accommodate all advance requests. Please check with a table host **prior** to making your request to sit with that person or party.

When people request to be added to a full table, it impacts the comfort of the diners and the ability for our volunteer Servers to meet everyone's dining needs. Besides, open seating can be a lot of fun, because it offers an opportunity to make new friends.

~~~ Ken Borelli





## April Regional Lunch - Sardinia Bis\*

Sardinia, like Sicily, is a large Island with a diverse heritage, and even languages, so one regional lunch can only begin to capture the flavors and heritage of the island. There will be a part two to this culinary experience. On Thursday April 17, we will be exploring additional aspects of this multilingual and complex Island society, and as always we also would love to have some members or friend from the region assist us with the follow up on this unique and fascinating part of Italian heritage; likewise for other regions of Italy since our menus are geared to authentic "casalinga" dishes, as opposed to the more generic selections found in Italian restaurants.

At our first meal we presented a menu that included, a polenta appetizer, wild herb salad and unique Sardinia style boiled egg, along with a fava-based pork stew, baked eggplant and apricot torte. A special Sardinian flat bread or cracker was also served. Our Part Two meal will expand the experience to include a special Sardinian pea frittata appetizer with Sardinian sheet bread, herb green seasonal salad, a pasta dish composed of imported Sardinian Fregola, in a tomato, lamb and pork sauce, baked zucchini and bell peppers (light anchovy sauce) and a unique Sardinian cookie classic called "Papassini Sardi" and glazed orange and toasted almond honey confection. And of course, always surprises as guest freely share their recollection of Sardinia.

Please purchase your tickets [online](#) before Tuesday, April 15, since each regional lunch requires a lot of preparation and specialty buying. We want to ensure we have the supplies necessary to accommodate all present.

~~~ Ken Borelli

*\* Bis is a common Italian word little used in the US among Italian Americans. It translates to again, repeat or twice. At a concert or musical event, the audience may chant the term "bis" for encore. And while not familiar with the word most people use it all the time in the root of Biscotti....or "twice cooked" cookies, hence biscotti since that is exactly how anise slices (biscotti) are made!*

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## Volunteer Opportunities with IAHF

Looking for a way to use your talents? Trying to find something that you enjoy and can feel fulfilled by contributing to an organization you support. Consider becoming a volunteer with IAHF. We could use people with organizational skills, accounting, and event support.

Do you have time to spend 2 hours helping serve food at an event like our Crab Feed or Regional Lunch? How about helping to decorate for the Scholarship Luncheon or holiday dinner dances. Our Festa can always use helpers for 2-3 hour shifts.

To volunteer for IAHF events at our Hall, go [online](#) to the event volunteer sign-up website.

To volunteer in our Library, email Madeline Damiano at [librarian@iahfsj.org](mailto:librarian@iahfsj.org)

To volunteer for the 2025 Italian Family Festa, sign ups begin in May!

To assist with financial reporting or a board position, email [iahfsj@iahfsj.org](mailto:iahfsj@iahfsj.org) for more information.

*"Volunteers do not necessarily have the time; they just have the heart." - Elizabeth Andrew*

# Spotlight on Marge Dennin Papp

This is the 50th anniversary of Marge's love affair with all things Italian. She loves Venice, her favorite wines are Italian, her favorite foods are pasta AND pizza, and gelati n tartufos in Piazza Navone. Marge loves Italian culture and the Italian singer, Pasquale Esposito.

In 1974 the Dennin family, Marge, her husband Bill son Mark and daughter Stacy, traveled to Italy. After that family trip, Marge began taking high school students (and later teachers) on 6 week-long summer educational trips through the UK, Europe and Greece. For the first trip she was the only teacher at Homestead that led these trips. Marge, along with her daughter, chaperoned 7 students as they joined students and faculty members from other schools for these educational trips. Ten years later the trips swelled to 50 kids, plus Marge recruited other teachers to chaperone.

Marge shared with me wonderful scrap books containing the itinerary of each trip and of course photographs of her and the students.



Marge insisted on touring the Vatican and Venice on every trip and was the first teacher to include a cruise on the itinerary. She believed a cruise provided the students with an appreciation for dressing up, fine dining and decorum. Marge had one firm rule: "You can't be late, or you will have to hold my hand for the whole day". There was one boy that tested that rule only to learn Mrs. Dennin wasn't kidding. The group would arrive in London and be met at the airport by a courier and a bus provided by the educational travel company. These couriers were usually young men that just graduated from college. (Stacy is now married to one of the couriers, but that's a whole other story!)

Rome the students stayed in a Catholic boarding school. The American students shared the dining room with the priests. In other Italian cities, such as Naples and Sorrento, students stayed with local families. In 1982, they flew into Rome and were stuck in traffic for 6-7 hours because Italia had won the FIFA World Cup. The whole city - and the students - celebrated their victory. Students happened to be in Paris for Bastille Day and celebrated along with the Parisians. One trip to the Vatican included an audience with Pope John Paul II. In Florence, Marge fell and knocked over a wooden sculpture in the Uffizi Galleries, breaking her arm. As she was being whisked away in a tiny ambulance, her feet hanging outside the back doors, Marge tossed her camera to Stacy and said, "take a picture of this."

While touring



Marge's love of travel, especially cruises, has been a key element of her leisure time with both her husbands. Bill Dennin was supportive of Marge's business department career throughout their 30-years of marriage. Bill passed away one year after he retired, but Marge continued working for 7 more years. When she met John Papp, a former Navy man, he hadn't really traveled. So, before they married she told him 'you'll have to keep up'. And he did just that for 30-years of marriage, 211 cruises and lots of dancing. John and Marge were introduced to the Italian American Heritage Foundation by the



Riddles, longstanding members. Marge has a collection of masks from attending Carnevale di Venezia. Hopefully you'll find yourself seated next to Marge at one of our events.

Marge's stories about growing up in Chicago, tending bar as a nine-year-old in the family's tavern are delightful. While her father wanted Marge to be a professional accordion player, her teacher convinced him Margie should be allowed to study business education at university. Her teaching career stories are as fantastic as her travel stories. You'll be fortunate to share stories and laughs.

~~~ Mary Pizzo

Photographs from Marge Papp's personal collection, top to bottom: Page 4: Marge at Trevi Fountain 1975; First group trip to Trevi Fountain with Marge in the center of the back row and Stacy in front of Marge; Marge prepared to see Pascale Esposito perform. Page 5: Marge wearing a Venetian mask with her daughter Stacy at home in San Jose.

## Bocce Tournament 2025 - May 18!

Nothing like a little friendly competition between friends and family is there? With that said, we are excited to announce our Annual Bocce Tournament on Sunday, May 18, 2025, from 11am-2:30pm at Campo di Bocce in Los Gatos.

For those of you that are new to bocce, please know that this is a fun and friendly game, and no experience is needed. Before the "tournament" begins there will be a short training session explaining the rules and special techniques needed to master this age old traditional Italian game. Eight teams of 4 players each will challenge each other for the Vincitore title.

As always, as part of your registration fee, appetizers will be served including those incredible tastes prepared in the Campo kitchen. A no-host bar is also available. The winning team will receive a ribbon and medal thanks to Sal and Denise Campagna. It's a fun way to spend a Sunday with family and friends. There are no age restrictions for bocce in this tournament. You will need to use equipment provided by Campo.

Space is limited. You can sign up for a full team of four or let us connect you with a team in need of your exceptional talents. Open [this link](#) to purchase your tickets and register your team. Member price is \$50 and non-members \$60. All non-players pay \$30 each which includes the food. See the flyer on page 17 for more details.

Hope to see you there!

~~~ Sharon McCray



# The Contributions Of Italian Immigrants To The Development Of The California Wine Industry



Presented by Pietro Pinna, Ph. D

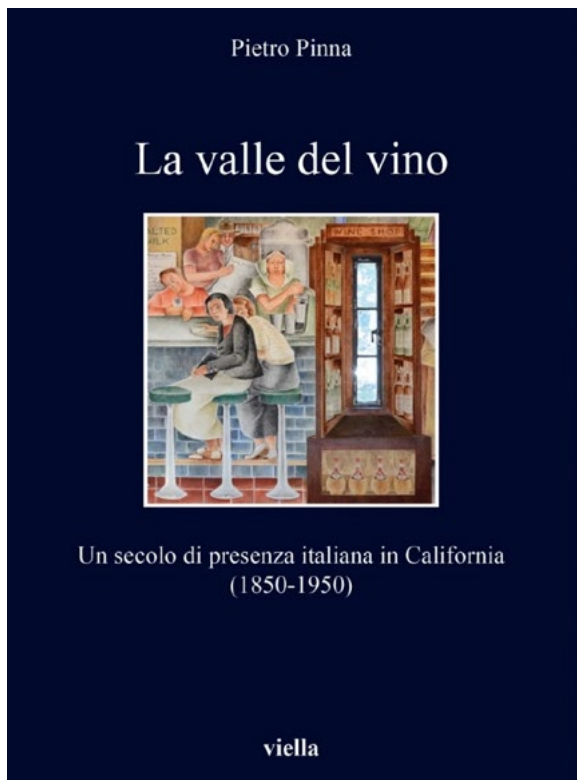
Through a special collaboration with Santa Clara University's Italian Studies program, IAHF Board member and professor Marie Bertola, and professor Evelyn Ferraro, the IAHF will host a visiting lecturer from the University of Torino, Pietro Pinna. Pietro is a graduate of the Università di Roma, and will share his findings from a study on the impact of Italian immigrants on the California wine industry. It promises to be a fascinating story, and a broad overview from his book **La valle del vino**, published by Viella Publishing. The book is in Italian, however the lecture will be in English and we hope to have some books available for sale.

We have had many lectures on California wine makers and our South Bay pioneers, which up until quite recently was deeply rooted in the lore of the Valley of Heart's Delight. In fact many of our members today still connect and identify with that legacy. Professor Pinna's research will provide a rich historical tapestry to better understand this dynamic and historic part of Italian American History.

The presentation will be held on **April 29th, from 6:30-7:30 pm**, followed by an opportunity to meet Pietro, ask questions and share recollections. There is probably no Italian American family history from a certain generation that does not have a connection to California wines, particularly during the Prohibition era, as well as to our Valley, which hosts some of the oldest wineries in the state.

Let your friends know as we prepare to welcome Professor Pinna to the IAHF for a fascinating presentation! Please call the IAHF at 408 293-7122 to make a reservation for this very unique talk. We will be collecting a \$10 fee to cover light refreshments for this presentation.

~~~ Ken Borelli and Marie Bertola



Tuesday, April 29, 6:30-8:00 PM  
Italian-American Heritage Foundation  
425 N 4th St, San Jose, CA 95112  
Meet the Author of:  
**La valle del vino**  
A comprehensive account of the Italian-Californian wine industry from California's entry to the United States in 1850 to the immediate aftermath of World War II  
**by Pietro Pinna**  
Conversation moderated by Evelyn Ferraro,  
Assistant Professor of Italian Studies  
at Santa Clara University



# ARRIVEDERCI MARIA GLORIA

One of IAHF long-time members, as well as friend, mentor, columnist, and civic person, recently passed away. She was a link to many of the original founders of the IAHF, and a very generous donor to our endeavors. All from her San Francisco home. It was just February of this year that we published a "Congratulations" article about Maria Gloria as she retired from her west coast column for the Italo Americano. The editor wrote a special article about her retirement, and I need to echo those sentiments, "it's our turn to pick up the slack where Maria Gloria's retirement left off", and also goes for the IAHF too. You can check out those comments in the February edition of the IAHF News.

In the funeral program was a glimpse of her life by her husband of 65 years, Anthony Rando. I want to share some of it. It seemed early on in their marriage Maria Gloria's purse was stolen on a muni bus. Weeks later a lady found it in Golden Gate park, and called the home and got Tony. She said she wanted to bring the purse to them personally since she considered her a good woman. Tony, agreed but asked "why did you say that?" The lady said she found a clipping in the purse, and it was a favorite quote. That's what I want to share with you now, and kind of sums up the magic surrounding Maria Gloria's life. The quote reads: "I shall pass this way but once, any good that I can do, let me do it now because I shall not pass this way again."

Suffice to say Maria Gloria "walked the talk." That's about all I can say without opening up a floodgate of memories of over 45 years. Tante belle cose!

~~~ Ken Borelli

## Letters from our Friends

Dear IAHF Members and Friends

Come out to the Evergreen Valley College Community Day from 10 a.m. to 4 p.m. on Saturday, April 26.

It will be fun for the entire family with popup booths with the San Jose Sharks and San Jose Earthquakes, as well as an EVC art booth, classic cars, popup planetarium and vehicles from San Jose Fire and San Jose Police.

Among the two dozen community booths, we will also have the EVC sponsored organizations, the Girl Scouts, San Jose Park and Recreation, San Jose Park Rangers, Kaiser and representatives from elected officials Sylvia Arenas, Domingo Candelas and Ash Kalra on site.

After lunch at one of our food trucks, the EVC soccer team will host a clinic about 1 p.m."

Again, thank you so much for your collaboration!

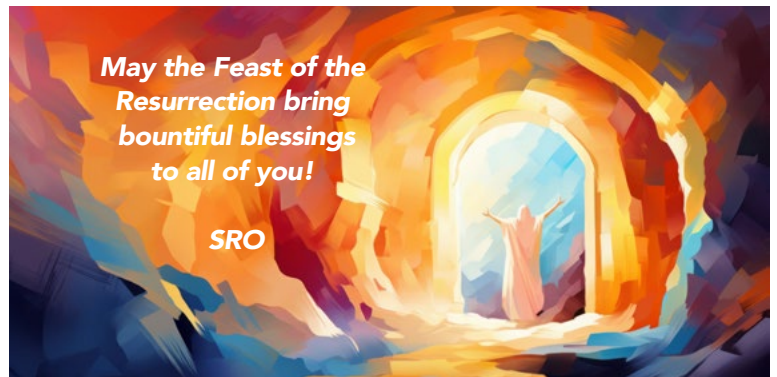
Kindly,  
Melina Minor



3095 Yerba Buena Road  
San Jose, CA 95135-1598

Melina Minor

Administrative Assistant (Temp)  
Office Hours: M/T/Th 8:30am - 5pm  
408-270-6471  
melina.minor@evc.edu



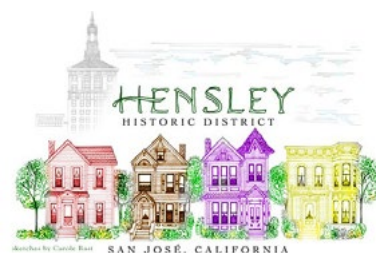
Hi Neighbors,

The Hensley is participating in the Great American Litter Pick Up this year on Saturday, April 19 from 9-11am. This is a great opportunity to volunteer and beautify our neighborhood!

Meet at the Salvation Army, 359 N. 4th Street, between 8:30-9am to pick up your cleanup supplies on 4/19. BeautifySJ is providing us with trash pickers, bags, and safety vests for volunteers.

To sign up, please register [here](#)  
If you have any questions, please let me know.

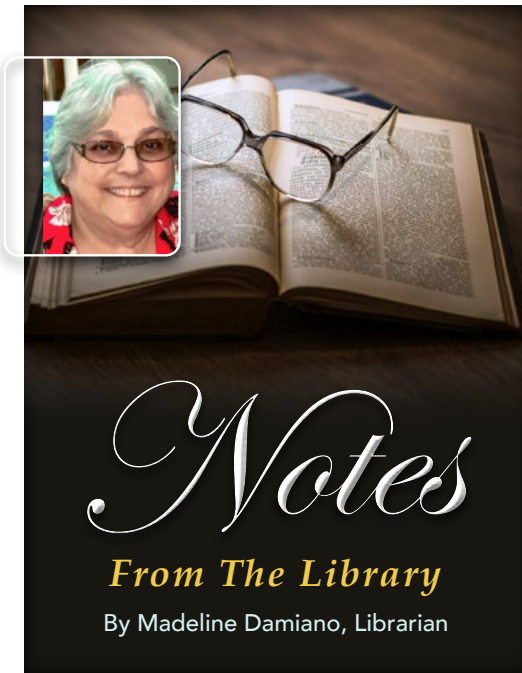
Flora Morenode Thompson



## To Vanessa, With Gratitude

### Library Internships

Professors Maria Bertola and Evelyn Ferraro, of the Santa Clara University Italian Studies Department, have long recognized the value of our specialized library. They have been working diligently to establish an internship that will be to our great benefit. My most recent intern, Vanessa Sordello, spent three consecutive terms with me, a continuity that allowed for an amazing amount of work to be completed.



### Digitizing the Photo Boards

The largest task I faced was digitizing the large photo boards in our main hall. It soon became apparent that I could not send the photos out to a commercial copier without risking serious damage to the collection. Several interns tried to help with in-house digitization, but the complexity of working with multiple layers of photos proved too difficult; it wasn't until Vanessa arrived that I had the right partner for this job.

Starting last summer, Vanessa painstakingly took down the photos a half-board at a time, then replaced them after they were scanned. By summer's end, we were nearly done. When she returned for the Fall quarter, we wrapped up!

Vanessa helped prepare the photos for our online archive by renaming many of them. She researched the background of photos that had no context and provided valuable descriptions.

### L'Italia Newsletters

The library has 13 issues of L'Italia from early 1947. These are historically significant, and we may have the only copies available to the public. Italy made a surprisingly successful recovery following the devastation of WWII, and L'Italia provided a front-row seat to key

events as they were playing out.

These important papers have been largely invisible until recently. With Vanessa's help, printouts are now in display binders and available for our members and the public to peruse. The originals are safely stored in an archival box.

### Oral Interviews

This last quarter, Vanessa was with me for a couple of important oral interviews. Together, we interviewed Florence Sordello about the agricultural history of the Sordello family, with her taking the lead for questioning while I gathered documentation. Our next interview was with IAHF member Maria Bandy; this time, I asked the questions while Vanessa captured the video.

Having a partner allowed me to focus on my role and get more in-depth information. Vanessa also provided summaries for both interviews, and the Sordello summary can be seen on the next page.

We had intended to interview Florence, who was a member of the Barbano family, to help us identify some of the people in our Barbano collection. Unfortunately, she was not feeling well enough to meet again.

### Organizing the Italian Books

With Vanessa's knowledge of Italian, she was instrumental in helping me sort our Italian language books into the correct categories. While the work is not finished, our collection is much more organized than it was at the beginning of her time in the library.

Once again, our thanks to the Santa Clara County Historic Grants Program, which provided the funds for the video camera, the scanner and digitization of those items we could not do in-house.

Working in the library can be fun and rewarding. If you would like to help with any of these projects, drop me a line at [librarian@iahfsj.org](mailto:librarian@iahfsj.org).

~~~Madeline Damiano



### Come One - Come All

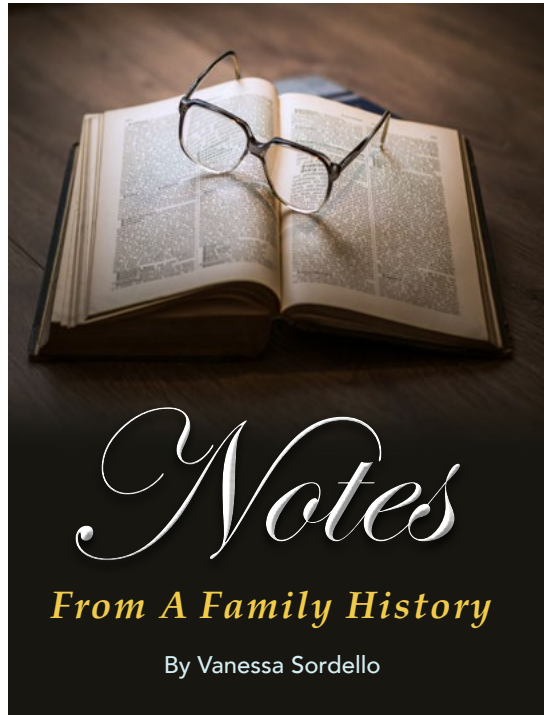
To the 2025 IAHF Scholarship Program Luncheon on Sunday, May 4, 12-3pm. Make reservations by calling the IAHF at (408) 293-7122. Celebrate these recipients of the 2025 scholarships:  
**Adrian Smith Grantz, Juliana C. Caleca, Gabriella M. Ahern, Antonio Pistaferri, Marco Antonio Palik, Tenley E. Flahavan, Thaddeus C. Binkley, Christopher William von Barloewen, Isabella Marilyn Maggetti, Sophia Maria Urias**



## **The Sordello Family: A Prune and Apricot Ranch in The Valley of Heart's Delight**

Our Santa Clara University intern, Vanessa Sordello, has deep roots in the Italian-American community. Her grandfather, George Sordello, was the youngest child of Italian immigrants Alexander and Teresa Sordello, who emigrated from Cuneo, Piemonte, Italy, at the dawn of the 20th century. Seeking new opportunities, the Sordello family arrived in California's Santa Clara Valley—then known as the "Valley of Heart's Delight" — a region renowned for its fertile land and thriving orchards. Embracing the area's rich agricultural traditions, they became part of the vibrant community that helped shape the valley's history.

On February 3, 2025, the IAHF librarian and archivist, Madeline Damiano, along with Vanessa, had the wonderful opportunity to interview Florence Sordello, the wife of George Sordello. Welcoming us into her beautiful family home in Willow Glen, Florence graciously shared a collection of photographs, documents, and cherished stories. Speaking on behalf of her late husband, she highlighted the family's deep connection to agriculture and their significant role in farming. The Sordello Family Ranch, once located on Yerba Buena — now the site of Evergreen College — was a thriving operation dedicated to growing apricots and prunes. Each family member took part in caring for the land, and as the



parents got older and eventually passed, George and his Brother Pete inherited the business and dedicated themselves to its long-term success. In 1967, the property was exchanged with the city for another parcel across the street on Cauffman Road.

At ages 42 and 40, respectively, Florence Barbano and George Sordello married in 1966. Though Florence never had the chance to meet Alexander and Teresa Sordello, the two families quickly became one. George and his siblings were warmly welcomed into the Barbano Family and the

two families spent all holidays together. Christmas was hosted at Adeline and Eva Sordello's home in Morgan Hill and Easter was celebrated with all the kids. Florence and George raised two sons, who grew up immersed in the ranching business, continuing the family's agricultural legacy. In 2008, George passed away after a battle with cancer, but his legacy endures through Florence's dedication to preserving their family's rich history. Eventually, the family members began to part with the days of living and working on the ranch, but the land, memories, and stories all remain central in their hearts. Although the Sordello Family Ranch is no longer in use for farming, there remains an abundance of artifacts and history.

~~~ Vanessa Sordello



Photo credits: Sordello family collection.

Left: A painting of Florence Sordello's home on the ranch. Depicted are apricots, family members, and the farming structures.

Right: A portrait of George Sordello while working on the ranch. This photo sits on a mantle in Florence Sordello's home.



# SPOTLIGHT ON ERIC ANCTIL

Those of you who have been to our events that involve music will surely recognize Eric Anctil. He has generously offered us his excellent DJ service on many lively occasions. And when he is not spinning the discs he and his beautiful wife Mary certainly show us how to tear up a dance floor with their unique and entertaining style of dance. If the music has not fit your style, then it's time to prepare a playlist for Eric to brighten up your evening! Please take a moment to email Eric your favorite dance tunes!

At the Christmas and Valentine parties Eric astounded the guests with our lavishly decorated Hall. He generously purchased miles of yardage, draping the walls for a lovely seasonal spirit. He also designed and ordered the artwork! He plans to decorate the Hall thematically for all our events! We are looking forward to what he will do for the Crab Feed. Let's be sure to be camera-ready for photos against his remarkable backdrops! We certainly all appreciate the time, physical effort and expense Eric donates to our Foundation.

So how has Eric come to us? He is the youngest son of another outstanding IAHF member and volunteer extraordinaire, Delia Schizzano. Eric is a local boy and has been attending IAHF functions for many years.

Delia has served in so many ways; she deserves a spotlight column of her own! Many of you came to know the IAHF by way of Delia's multi-level Italian language classes. For this we are so grateful. Bringing Eric into the fold has enhanced music activities and Hall ambiance immensely.

Thank you, Delia! Thank you, Eric! We look forward to our next event. Don't forget to email Eric with your favorite tunes at [Kardanz@icloud.com](mailto:Kardanz@icloud.com)!

~~~ *Linda Gaudio Binkley, author and photographer*



*Eric and Delia Schizzano standing in front of Eric's Christmas backdrop*

# Afterglow Dinner Dance



*Love was in the air at the February 23rd, Valentine Afterglow Party.*



*This was our 4th annual Afterglow Sunday dinner dance celebrating Valentine Day, love, friendship and fun.*

*It was a special event spearheaded by the multi-talented DJ Eric, who pulled out all the stops to make the ambiance so enjoyable, and then continues to supply the festivities with music, in addition to specially choreographed line dances by Lucia Clementi along with guest singers. We are very fortunate to have such a multi-talented group at the IAHF, and Lucia's dance work, choreographing dance patterns are quite unique. The event also includes a traditional East coast style "Baked Ziti" with all the trimmings.*



*In many ways the event felt like a traditional Sunday Family meal, embellished by DJ Eric's incredible backdrops, each one a photo op. It is always amazing to see how our IAHF Hall can be transformed. It's all quite magical, and a must to experience for next year!*



*~~~ Ken Borelli  
photo credits Stanley Oliver*



# Cooking with Lucia - Guest Chef Elissa Winters

To my delight and to the delight of the students who joined us, the IAHF held its first Italian Rum Cake class in March! I have wanted to learn how to make this Italian dessert for quite a while and when our niece, Elissa Winters, agreed to teach the class, I was happy indeed. This was the second cake class that Elissa has taught, and she impressed us all with her expertise and knowledge.



It was challenging to find the origins of the Italian Rum Cake, but the closest I could find said that it originated in France and

was introduced to Naples in the 19th century and was called "Baba al Rum". "Baba" in Italian means a Neapolitan sponge cake drenched in rum syrup.

I have to admit, this cake is not easy to make, but parts of it can be made over a couple of days and then assembled. The time and effort are well worth it because this cake is beyond delectable.

Elissa guided us through every step: the cloud-like sponge cake, the silky crema pasticcera (Italian pastry cream), pillowy whipped cream, the glorious rum soak, and the crown jewel – those perfectly toasted almonds. She showed us all her tricks, from the precise art of layer-cutting to the final step of pressing the sliced almonds along the sides and top of the cake. And even though there was a lot to cover, she made it all look easy and doable.

Once the cake was completed, our students were able to sample this work of art. The rich, creamy flavor with a splash of rum was enough to put a smile on all of our students' faces. To continue the joy, everyone got to take some home to savor later.

This was more than just a cooking class. It was an evening of laughter, learning, and pure indulgence. The kind of experience that reminds you why Italian desserts have been stealing hearts for centuries.

~~~ Article and photos by Lucia Clementi

## Italian Rum Cake Recipe\*

### Sponge Cake Ingredients

- 5 large eggs (room temperature)
- 150 g (¾ c) granulated sugar
- 1 t vanilla extract
- 150 g (1 ¼ c) cake flour (preferred) or all purpose flour

### Equipment

- Stand or handheld mixer
- Balloon whisk
- Sieve
- 1 8" round springform or tall (3") cake pan and parchment paper for the bottom
- Rubber spatula
- Thin knife

### Cake Directions

Preheat the oven to 350°. Line the bottom of the cake pan with parchment paper, using a bit of oil or butter to keep it stuck to the bottom.

Using a stand mixer with the whisk attachment or a handheld mixer, beat the eggs and sugar on medium speed for about 3 minutes, until the mixture is frothy. Scrape the bottom and sides of the bowl. Increase the speed to high and beat for 7-10 minutes, until the mixture is thick and foamy. It should increase 3x to 4x in volume. Add the vanilla, reduce the speed to medium, and mix for another minute.

Sift in the flour in two batches. Stir in the flour very gently with a balloon whisk until just combined.

Pour the batter into the cake pan and give the pan a couple of quick spins to release any large air bubbles. Bake for 27-30 minutes, until a toothpick inserted into the cake comes out clean. The cake should be lightly golden brown and should have pulled away from the sides. (Do not open the oven during the first 25 minutes of cooking—this cake deflates very easily!)

Cool the cake upside down for 10 minutes. Use a thin knife or offset spatula to gently release the cake from the pan. Cool right-side up on a cake rack for at least two hours before cutting.

The cake can be made a day in advance. Wrap well with two layers of plastic wrap once cool and store on the counter.

Recipe \*Modified from "Marcellina in Cucina"

## Crema pasticcera (pastry cream)

### Ingredients

- 2 c whole milk
- 4 large egg yolks
- 100 g (½ c) sugar
- 30 g (3 T) cornstarch
- pinch of salt
- 30 g (2 T) butter, cut into ½ inch cubes
- 2 t vanilla

### Directions

In a large (2-quart) stainless steel sauce pot, bring milk to a bare simmer over medium heat.

While the milk heats: In a medium glass or metal mixing bowl set on top of a dampened towel (this serves as a stable base), stir together sugar, cornstarch, and salt. Whisk in egg yolks until mixture is pale yellow, smooth, and fluffy, about 1 minute.

Once the milk is heated: While whisking continuously, slowly pour the hot milk into egg yolk mixture in a thin stream, until all of it has been added.

Return the mixture to the sauce pot. Cook over medium heat, whisking constantly, until pastry cream thickens and begins to bubble, about 5 minutes. Whisk for an additional 1-2 minutes (to cook off the cornstarch taste).

Remove the pastry cream from the heat and whisk in the vanilla and butter until melted and thoroughly combined. Scrape the pastry cream into a glass storage container. If your cream is lumpy, strain through a fine-mesh sieve first. Immediately place plastic wrap or buttered parchment paper directly on the surface of the cream to prevent a skin from forming and refrigerate.

Let chill for at least 2 hours and whisk the pastry cream until smooth before using. The crema pasticcera can be made in advance and will keep for 3 days.

Pastry Cream Modified from "Pastry Eats"

## Whipped Cream

### Ingredients

- 2 c heavy whipping cream
- 2 T powdered sugar (sifted)
- 2 t pure vanilla extract or vanilla bean paste
- 2 t cornstarch (sifted)

### Directions

Using the whisk attachment of the stand mixer or a handheld mixer, beat the whipping cream on medium speed until very soft peaks form.

Add the sugar and vanilla and beat for about 30 seconds.



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## COOKING CLASSES

Cooking Classes are on the 1st Thursday of April and May, then break for Festa della Repubblica and 4th of July. Monthly classes resume in August and end with the ever popular Holiday Biscotti Class in November.

- Apr. 03, Thursday / Focaccia with Al and Diana Vallorz, of Tony & Alba's Pizza & Pasta restaurant / 7-9pm / At the Hall / \$25 for members, \$30 for non-members / Purchase tickets [online](#) or by calling the IAHF at (408) 293-7122
- May 01, Thursday / Baked Ziti with Ken Borelli / 7-9pm / At the Hall / \$25 for members, \$30 for non-members / Purchase tickets [online](#) or by calling the IAHF at (408) 293-7122



everything succinctly, and important translations are included within the narrative. It is a fascinating fact of history that Dolabella's defense attorney is Caesar's uncle, his mother's brother!

It's wonderfully interesting that the novel begins with Caesar's childhood and home life in a "middle class" area of Rome called the Suburra. The fact that he was not raised among nobility becomes an asset in his political career as he identifies with the populace, and they with him. We become acquainted with Caesar's parents, important relatives, his first wife and mother of his only child, Julia. Interestingly, it was a love match as well as a political match. Excellent descriptions of various Roman households allow the reader to visualize the interesting and unique living environment.

## I Am Rome

By Santiago Posteguillo

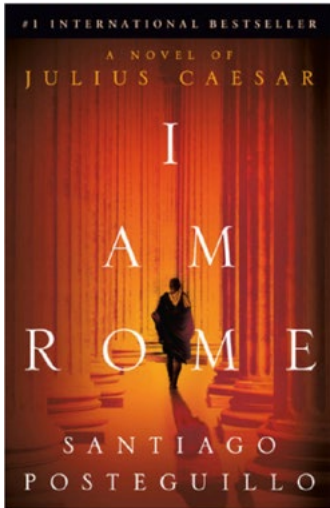


I Am Rome by Santiago Posteguillo is a heavily researched and masterful account of the early life of Julius Caesar. It is beautifully translated from the original Spanish. At 600 pages, I had expected this reading experience to be a slow journey. In fact, the story is so intriguing, and the narrative is so engaging, that pages flew by.

The trial is a continuum throughout the narrative. But we are repeatedly lifted out of the courtroom and back in time to give us a clear picture of how Ceasar came to be the young attorney standing before the mighty Senators and daring to confront them. The excellently described historical episodes from Caesar's early entry into soldiering leave us fully aware that the young man is destined for greatness.

We all know about Julius Caesar's accomplishments and sad betrayal on the Ides of March in 44B.C. I Am Rome brings the beginning of Ceasar's illustrious life into focus and offers us greater appreciation for the fullness and drama of his life.

~~~ *Linda Gaudio Binkley*



The crux of the novel is a trial in which Julius Caesar is prosecuting the foul, corrupt Senator Dolabella. Descriptions of the extent of Dolabella's depravity and that of his mentor, Senator Sulla, are at times startling in their ugliness, but necessary. The frequent use of Latin terminology and occasional Greek lends the story authenticity. The appendix translates

## Italian Lesson - Days in a Month

Dear Readers, If you enjoy this column and would like me to address a specific topic or have any suggestions at all, please email me. [lbinkley@yahoo.com](mailto:lbinkley@yahoo.com).

### The Italian version is a bit shorter than the English!

*Trenta giorni ha novembre, con aprile, giugno e settembre,  
di ventotto ce n'è uno,  
tutti gli altri ne han trentuno*

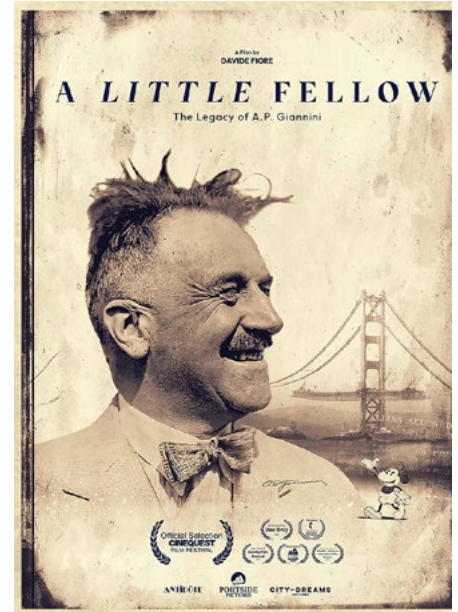
Thirty days has November,  
with April, June and September,  
there's just one with twenty-eight,  
all the rest have  
thirty-one.



Grammar note: Months are not capitalized in Italiano

# A. P. Giannini Documentary At Cinequest

Kudos to all involved with the documentary regarding a hometown hero A.P. Giannini. On very short notice, we at the IAHF found out that there was a special showing of this documentary at Cinequest. So with a "word of mouth group" from the IAHF I attended the US premier of A LITTLE FELLOW: The Legacy of A.P. Giannini, directed by Davide Fiore. It premiered in Rome, and Cinequest was the US premiere. Several people I know personally were interviewed for the documentary, including a friend to many, Alessandro Baccari. The producers and director were able to interview him prior to his passing, which added a sense of nostalgia to the film.



At the premier many members of the Giannini family were present and introduced. They still reside in the area. Not only is this a powerful film, but the making of it took 6 years, due to the pandemic shut downs. The backers, creatively tried to scrape together funds for the film, and having to re-sume their search for funds to cover the rising cost following the pandemic. (A fascinating story within a story).

Saying that, perhaps what makes the film so powerful is its struggle to be born. It was direct, not a lot of frills, and to the point. It was a homage to Giannini's vision and the "little fellows" of all ethnic groups, and the working class, that he literally single handedly built into an economic force. When you see the film I am sure it will segue into all sorts of discussions. One of the history boards at the IAHF is dedicated to A.P., actually the only one in our collection dedicated to a single person.

The energy at the showing was very high since it was a "hometown crowd" but we had to vacate the theater for another presentation. The documentary spent a lot of time confronting the historical times, and the many obstacles and challenges A.P. Giannini had founding the Bank of Italy. That later became the largest banking institution in the world, The Bank of America.

A.P.'s life stretched through an amazing historical period from rural 1870 San Jose and Alviso, to the post World War Two era. He became a "world player on the world stage." His legacy is truly a challenge to grasp and this film captures those dynamics powerfully!

The premiere was nearly sold out at Cinequest. I am hoping to find a way to show the film at the IAHF. We definitely will be hearing and seeing more of this documentary. A special "molto grazie a" Davide Fiore and his dedicated team for such a wonderful movie experience.

~~~ Ken Borelli



Photo credits: Movie poster from [alittlefellowmovie.com](http://alittlefellowmovie.com); Mosaic mural (1963) tells the story of A. P. Giannini's life. Designed by Louis Macouillard & constructed by Alfonso Pardiñas, located in San Mateo, California.

# \$50 FOR 50



## WOW!

Wow. All I can say is WOW! The response from the wonderful IAHF membership is incredible! We're receiving checks on a daily basis and I'd like to thank all those so far for getting behind this very worthy project.

To date, we've received \$5,925 to go towards the HVAC system replacement. Not only are we seeing people give \$50 each, we are also seeing multiple gifts of \$100, \$250 and \$1000. We currently have a little over 700 people in our membership. Imagine if each member gave \$50, we'd raise approximately \$35,000. That would be a great start to our HVAC fundraising efforts.

As this list continues to grow, I will be updating it in the newsletters over the next few months. Thank you all, again, from the bottom of my heart! Together, we will get this project completed!

~~~ Dana Zuccarello Aguirre

A huge THANK YOU to the following people who have given so far:

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# Italian American Heritage Foundation

## 10th Annual Bocce Open Tournament and IAHF Fundraiser



**ALL ARE WELCOME TO PLAY!**

**Sunday, May 18, 2025**

**Games:** start promptly at 11:30 AM.

### Tournament Rules

- Please come early to register prior to game time. Tournament ends at 2:00 PM.
- Only Campo di Bocce's BALLS may be used.
- You may enroll your own team of 4 players, or we could assign you to a team.
- Time-limited rotation playing.
- The play will culminate in a "play-off" for the IAHF Championship.



**LOCATION:** Campo di Bocce,  
565 University Ave. Los Gatos, CA

**PARKING:** Complimentary parking at  
Campo di Bocce, including street side, and  
the Intero Real Estate lot.

**Bocce Co-Chairs:**  
**Sharon McCray  
& Ken Borelli**

**Included: Pizza, Fruit & Antipasto Trays, and Dessert  
No-Host bar**

**COST: Players: Members: \$50 each; NON-Members: \$60 each;  
Non-players and youth: \$30 each**

**Non-players welcome. Root for your home team.**



**Method of Payment:** All IAHF events may be paid online at [iahfsj.org/events](http://iahfsj.org/events) or scan QR code above

**RSVP** online or call the IAHF at (408) 293-7122, email us at [iahfsj@iahfsj.org](mailto:iahfsj@iahfsj.org)

Your Name \_\_\_\_\_

( ) I have a team of four. They include:  
\_\_\_\_\_

( ) I'll join a team that will be selected for me.

( ) I prefer to socialize with friends and enjoy appetizers.

( ) Unable to come but want to donate to the IAHF Fundraiser \_\_\_\_\_

Make & send check payable to:  
**Italian American Heritage Foundation**  
425 N. Fourth Street  
San Jose, CA 95112





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- Verna Jean Riggio-Huber
- Christine Hudson
- Robert Iacopi
- Kikue Johnson \*
- Jim Jones
- Tonnie J. Jones
- Maureen Kelley
- John J. Lamantia
- Janice LaMotte
- Gae LaTorre
- Theresa Lawhead
- Jill Lawther
- Denise Lemucchi
- Marla Lenz
- Joan Marfia Lewis
- Frank J. LoCicero III
- Joseph & Evelyn Longo \*
- Kelly E. Raye Martilli
- Katherinemarie Matoza
- Julie R. Matsushima
- Rachel Mattioli
- Lynda Maynard
- Frances Mazzanti
- Donna McGuinness
- Bridget Ann McKay
- Linda Melluish
- Denise Merrill
- Anthony Mezzapelle
- Shoko Miyazawa
- Mary L. Moreno
- Rebecca Morici
- Contessa Mueller
- Myra Murphy
- Kathy Noether
- Lydia Norcia
- Michelle LoMonaco O'Neal
- Stanley R. Olivar \*
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- Kathy Ordonez
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- Joanne Parish
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- Stephanie Ferrigno Petrossi
- Joseph Piazza
- Dolores Pioli
- Joe Pizzo
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- Lisa Pollino
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- Jan Prinzivalli
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- June L. Rovai
- Zina Russo \*
- Kris Saba
- Rosalba Salciccia
- James Sanfilippo, DDS
- Andrea Sanfilippo \*
- Bob Scaletta \*
- Phil Scalia
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- Vicki Seelig
- Nicholas Serio
- Gabriella Shiner
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- Maria DiLeva Smith \*
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- Maureen Susino
- Beverly Taylor
- Nancy Teel
- Corinne Tomeo
- Carol Troedson
- Diane Trombetta
- Elizabeth Urbach
- Fran A. Vader
- Lynda Vallorz
- Mariana Varela
- Antonietta Bonfiglio Vetere
- Arline Veteska
- Sharon Vignato
- Kathy Vita
- Nadine A. Weil
- Davide West
- Jan Wittman
- Barbara D. Woodmansee

**Attendance:** Dana Zuccarello-Aguirre, Ken Borelli, Frank DeTurris, Sharon McCray, Louie Lombardo, Mary Pizzo, Madeline Damiano, Paul Greco, Joe Lucito, Nanci Wilborn, Richard Stewart, Steven Ricossa

**Absent:** Azie Habib, Susan Monahan, Marie Bertola, Tony Zerbo

**President, Dana Zuccarello Aguirre** - Welcome, Roll call, Pledge of Allegiance.

- Ken Borelli began by dedicating this meeting in the memory of Maria Gloria. Madeline remembered how Marie donated a great deal of books to the IAHF library.
- February Minutes were amended with 2 spelling corrections. Sharon McCray motioned to accept it with changes, 2nd by Ken Borelli
- Dana will out of town from March 19-25.

**CFO Report, Frank DeTurris**

- Presented a summary of FY2025 financial status. Frank presented what is needed to increase revenue, such as apply for grants, get more Hall rentals and increase income from the Festa. Discussion around finding a Grant Writer for our organization.
- Cyber security precautions have been implemented this year.

**1st VP, Ken Borelli** -

- Had to change the dates for the Polenta Dinner and Holiday party. He is working with Marie Bertola for a lecture in April sometime, on the history of Italian wine makers in this area.
- St Joseph's Table event will have paper supplies funded by the Sons of Sicily.
- Ken and Sharon hired Dan Orloff as our PR consultant to drive social media and advertising. We need someone to seek out sponsors for the Festa.
- Ken and Sharon are also looking into moving the Festa to Campbell.
- Ken recently learned that History San Jose Park has added conditions to the rental agreement around the contractors.

**2nd VP, Azie Habib** - was absent, and Louis Lombardo presented an update.

- Louie, Azie and Paul met with an Architect to discuss the work needed for our roof. Clyde has been selected as the Project Manager for the roof repair. We've had 2 estimates for patch repairs, but neither would be guaranteed. Timing wise, Louie said the work would be performed in Fall..

**Mary Pizzo**

- April newsletter articles being prepared for this next issue.

**4th VP, Louie Lombardo**

- Membership status 480 active memberships, total of 719 members.
- Re-Orientation will take place AFTER the revised bylaws are voted.
- Library Grant ends in July. Wrap up the spending and produce a report of how the grant was used to complete our project.

**Librarian, Madeline Damiano**

- Archive Room is not a storage space. Lengthy discussion about the lack of accessible, storage space. Madeline is unable to perform the archiving work because of the materials blocking her access to library resources.
- Mellon Foundation Grant due by March 28. She needs help reviewing the criteria for this new grant.
- Volunteers need to continue work digitizing materials. Mary offered to put an article in the April newsletter asking for volunteers.

Adjournment at 8:55pm

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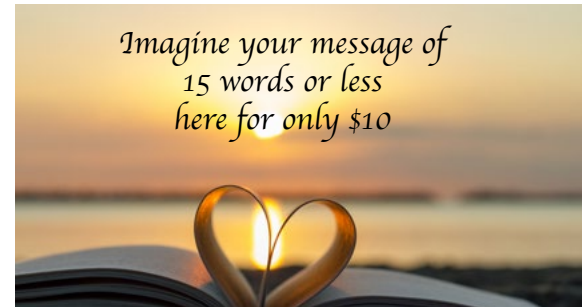
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Rosetta is a full-time, professional real estate agent assisting in buying and selling homes in all of Santa Clara County. Throughout the years, Rosetta has earned many achievements and awards such as International Presidents Elite, Top Listing Agent, 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.

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