



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

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MARY PIZZO / IAHF NEWSLETTER EDITOR



PRESIDENT'S MESSAGE

Happy Thanksgiving

November is a time when we focus on what we're thankful for, although we should be thankful every day for all things. I've seen a trend on social media the past few years where each day you write down something that you are thankful for: family,

health, jobs, housing, food, clothes and faith. Sometimes we get caught up in the hustle and bustle of life, we get preoccupied and forget to stop and take the time to be thankful for all the many blessings that surround us. Enjoy the time spent with your families during the Thanksgiving holidays by creating new memories. I am definitely thankful for all the many friendships that I have gained through these years at the IAHF. I am reminded of this particular verse: "In everything give thanks." 1 Thessalonians 5:18. Happy Thanksgiving to you and your families!



Ongoing Food and Toy Drives

Please remember that we are still accepting non-perishable goods for our Food Drive that will benefit [Our Daily Bread](#) in Sunnyvale. Our Toy Drive will begin soon, and we will be donating to the Family Giving Tree as we did last year. Stay tuned for more details.

Travel to Italy in October 2025

I will be organizing a trip for next October for 12 people that will include travel to Sicily and the Amalfi Coast. I have had a few people tell me over the past couple months that they are still interested in going but don't want to worry about planning the details. That is where my personal guide, Giuseppe, comes in! I have used his services for my past two trips, and they were certainly trips of a lifetime! He will outline a wonderful trip that will last approximately 2-3 weeks. He is a local to Palermo and has provided tours for over 25 years. If you are interested, we will be having a zoom conference call with him in December or January when he comes to the States for a visit. If you are interested, please email me, dana_zuke@yahoo.com, to get your name on the list. I will have an itinerary available soon.

~~~Dana Zuccarello Aguirre, President

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**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 / 6:30-9 pm / At the Hall / \$15 donation at the door / RSVP by calling the IAHF.
- Nov. 17, Sunday / Joe De Rose Trio / 4-7 pm / At the Hall / Buffet and beverages included / \$20 for members, \$25 for non-members, \$15 for students under 18 / Purchase tickets [online](#) or by calling the IAHF at (408) 293-7122
- 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 / See page 13 for more information.
- 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.



Once again, we are going to collect Christmas gifts for the [Family Giving Tree](#) organization. FGT gives gifts to needy children as well as some adults and seniors in need. FGT works with social service agencies and charitable organizations to find the recipients. Their clients, or the child's parents, fill out a wish form with 2 wishes, and FGT prepares wish cards that are distributed to many organizations throughout the Bay area. While there numerous gift drives every year, what sets FGT's drive apart is that the recipients actually get the gift they wanted. Last year, FGT gave more than 44,000 gifts and hopes to do better this year. The generous members of IAHF brought in 64 gifts and a \$50 donation. Some donors filled both wishes on the cards!

The tree has been set up with almost 50 cards. We must have all gifts to IAHF by December 4 so I can get them to the FGT warehouse by December 5. Several gifts came in after the due date last year which creates problems, so it is really important to get them in on time. Even if there is no event going on at IAHF, the office is open Tuesday through Friday, from 10 to 4, and cards can be picked up and gifts dropped off during those times. Monetary donations and gift cards are also welcome!

It is an amazing experience to go to the warehouse and see the thousands of gifts wrapped and ready to go. It always is a special part of my Christmas season. I am so happy that IAHF is helping to make so many wishes come true.

Buon Natale ~~~ Joyce Allegro



# Michela Musolino Visits San Jose

On October 16, Michela Musolino returned to the San Jose on her Bay Area Tour that included several locations in the region and culminated at Italian Festa in Santa Rosa. She performed at Boutiki, a fun and stimulating music hall on Race Street off The Alameda. Dan Vado, the proprietor of Boutiki and an Italian American, booked her for a second event since last year. It is an ideal venue, in the great music hall tradition, with excellent sound, an intimate setting, and a wine and beer bar with finger foods.



The IAHF had a group of 10 people attend the performance. None were disappointed in her annotated introductions and her engaging sounds. We also were able to purchase CD's as well as meet with Michela. For her San Jose engagement, Michela did a rendition of a Shorty Joe melody. She met Shorty Joe after asking me about him, seeing his photo on our history board collections. I contacted Shorty Joe in Sacramento, and between gigs she drove there to meet him.

At the performance, Maria Bandy presented her with a bouquet of red roses, and Rose Crimi shared mementos of her early childhood in Sicily, while Sal Alini chatted about their New Jersey connections. Currently Michela lives in Memphis and is a part of the growing musical scene. She is a couple of hours away from the vibrant community life of New Orleans. I follow her on an Italian American blog from New Orleans.

In Japan, they have the concept of "National Treasures" where living artists of a certain stature are considered of such importance that they are recognized as living treasures to be appreciated and held in special significance to the cultural life of the nation. In Italy too there is the concept of "artigiani" or artisans of special significance to the community. We don't have that concept well established in the USA, and I consider Michela a national treasure for her work in searching out Sicilian and Southern Italian unique root songs, like the legendary Alan Lomax.

Anyone interested in heritage can truly appreciate the significance of her performances as well to enhance a further appreciation of your own roots. Her songs provided me with a rare glimpse of the sounds I grew up with, especially the songs from Eastern Sicily and Western Calabria, a shared common language and cadence.

~~~ Ken Borelli, photo by Stanley Olivar

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



It's hard to find the correct adjectives to describe the visit to A16 on Monday 10/8. Suffice to say it was a memorable experience, not just for its culinary feast and wine paring, but also connecting with some of our members who reside in San Francisco. The menu is attached for your perusal, and included 5 wines, some from Shelley's winery and included a Barbaresco, presented by an Italian Winemaker, Emmanuele Musso, who's family estate produced this and similar wines since 1929. This wine was a product of a four-generation labor of love.

We had 27 in our party, most from the San Jose area. We were greeted by the Maître di Frederica Morelli, and our dinner followed the menu noted below, in addition a special spaghetti side dish of finely shaved truffle mushroom and herbs in a butter creamed sauce compliments of Shelley. Yes, we ate and sampled everything on the menu. At the party next to us we joined in the celebration of a two-year-old becoming an Italian citizen. We purposefully went on a Monday to make it easy oneveryone in terms of parking, and traffic, but truthfully you wouldn't have known it was a Monday night. There was nothing slow about it at all!

It was also especially wonderful to see one of the IAHF's longest members and supporters, Maria Gloria, and her husband Tony and daughter Catarina. One can only describe Maria Gloria as a "god mother" to so many Bay Area Italian American organizations. She is also the famed Northern California columnist for the Italo Americano. We truly treasure this relationship. Likewise, Lucy Quansinella, an attorney and advocate for Italianita, is another one of our SF members who joined us. We basically had a lot of catching up to do. The special comradeship also enhances the culinary experience, and there is a strong buzz to try to repeat the event next year. The staff at A16 treated us like family. One added boon to the event, was when we left San Jose it was about 103 degrees, and by the time we got to the restaurant the temperature outside was in the low 70's! It was a visit to paradise and the Marina district is a great foot traffic area to explore.

~~~ Ken Borelli, photographs by Stanley Olivar

## ANTIPASTI

### SALUMI

SELECTION OF CURED MEATS, CHEESES,  
HOUSE-MADE PICKLES

### BRAISED MEATBALLS

TOMATO, WHITE WINE, BASIL, GRANA PADANO

### KALE SALAD

DELICATA SQUASH, POMEGRANATE, RICOTTA  
SALATA, BLACK PEPPER VINAIGRETTE, PEPITAS

### FAVA E CICORIA

FAVA BEAN PURÉE, DANDELION GREENS,  
GARLIC, CALABRIAN CHILI

### IGNALAT BURRATA

CROSTINI, OLIVE OIL, SEA SALT

## PIZZA

### MARGHERITA

TOMATO, FIOR DI LATTE, BASIL,  
OLIVE OIL, BURRATA

### SALSICCIA

FENNEL SAUSAGE, GYPSY PEPPERS,  
FIOR DI LATTE, CACIOCAVALLO, GRANA PADANO,  
GARLIC, CHILI

## SECONDI

### MARY'S HALF CHICKEN ALLA DIAVOLA

BROCCOLI DI CICCIO, GARLIC, LEMON,  
ROSEMARY, CALABRIAN CHILI

## CONTORNI

### CAPONATA

GARLIC, OREGANO, BREADCRUMBS

### ARUGULA SALAD

LEMON, GRANA PADANO, OLIVE OIL

## DOLCI

### BUDINO TART

DARK CHOCOLATE, SEA SALT, OLIVE OIL



Left-Right: Joe and Judi Rizzuto; Nora Monet, Ken Borelli, Pat Eldridge; Steve and Rose Cornaglia; and Etna Bianco wine





If this looks fun, then join us for this upcoming event:

- Festa d'autunno at [Guglielmo Winery](#).

See page 2 for more details and reservations!

Top Left-bottom right: Marc Marucco with wine; Maria Gloria, Ken Borelli; vintern Emmanuele Musso; Lucy Quacinella; Karen Lowe, Debbie Gale; Robert Martinez, Vicki Seelig; Judi Rizzuto, Sharon McCray; Mark Marucco, Pat Eldridge; Pasta and Sausage; Barbaresco wine; Roast Chicken.

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

December 3rd 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. Spaces are filling up fast, so don't delay.

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



Cena Fouri Settembre - Rollati Ristorante



To finish off our wonderful Cena Fuori year, Ken invited us to one of the newest Italian dining establishments in Downtown San Jose, Rollati Ristorante! And, all 48 of Ken's foodies are glad he did!!

Located across the street from San Jose City Hall, this modern Italian-American restaurant comes from a family of other local favorite gourmet eating houses, LB Steak House, Left Bank Brasserie, Petit Left Bank and Meso! When you get it right, you get it right!

Because there were so many of us gourmands, we were spread out in the bar area which did make Ken's ability to announce IAHF events a bit challenging – yet of course, he managed!!

With a full bar – which was actually located in the middle of where we were sitting – was kept quite busy satisfying our "happy hour" libation needs.

Our meal began with the Rollati House Salad and our entrée choice included Chicken Piccata (chicken in a capers/butter/crispy garlic sauce) or Pasta in Vodka Sauce (a spicey tomato cream sauce with pecorino romano and bread crumbs) – Delicious!!!!

Of course, we finished off our feast with a no-calorie dessert.

For sure, this need-to-go-back-to destination adds a definite culinary vibrancy to our Santa Clara Valley restaurant scene! Thanks, Ken, for the adventure and for all of the adventures you navigate for us with such joie de vivre! It's been a GREAT year!

~~~ Cathy De Maria, photographs by Stanley Olivar



Left-Right: Andy & Dana Aguirre; Linda & Rich Parola; Françoise Muller & Nanci Wilborn; Steve & Rose Cornaglia





Row 1: Ebe Frasse w/ Annie Michaelson & Daryl Cheim; Joseph Bradley; Pam & Ron Palma; Marie & Felix Dalldorf  
 Row 2: Joe & Cathy De Maria; Dana Zuccarello-Aguirre; Glenn & Sharon DeBella; Daisy Zaia & Lidia George  
 Row 3: Grace Pajarillo & Shirley Encarnacion; Jonny & Lidia George; Sal Alini; Azie Habib with Francoise Muller  
 Row 4: Azie Habib & Marge Papp; Marge Papp seated with daughter Stacy Sirk, friend Vicki, and Mark Sirk  
 Row 5: Penne pasta, salad, Chicken Piccata



If this looks fun, then join us for this upcoming event:

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

See page 2 for more details and reservations!



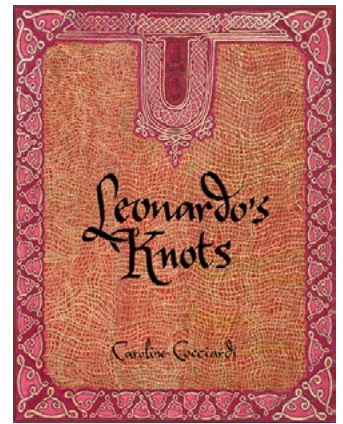
# The Fascinating World of Leonardo's Knots

## 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

SUNDAY JAZZ WITH THE JOE DeROSE TRIO!



Save Sunday, November 17th, for Jazz at the IAHF! We are excited to welcome the Joe DeRose Trio to perform at the Foundation. Joe represents the richness of the Valley in terms of its musical talent and is recognized nationally as a class drummer. He has performed throughout the area, recorded and accompanied many visiting national talents in local jazz gigs, including the famed Yoshi's in Oakland. In addition, he is the author of "16th Note Possibilities," a nationally distributed drum instruction book.

Exciting to note, Joe will be celebrating his 50th birthday with us at the event! It is a fitting return to the IAHF since many of his fond childhood memories growing up include attending functions at the Foundation with his family. His aunt and uncle, Joe and Lee DeRose, were very active in the early life of the IAHF, not to mention the current activities of Joe's

other uncle and aunt, Tony and Clare Cedolini. This concert will be a real homecoming celebration! It has been a "goal" to have Joe perform at the IAHF for many years and now we have a date – a great kick-off to the holiday season.

Accompanying Joe on the drums will be Scot Miller guitarist and Tony Stead on Organ/Keyboard who are both accomplished musicians. The two-hour show will take you on a musical journey and will include an eclectic selection of great Jazz, funk and fusion to top 40 dance music. Whether you like your jazz "cool or hot," it will be a great show.

Make your reservation for this swinging event [online](#) or call the IAHF 408 293 7122 for more information. IAHF Members \$20, non-members \$25, \$15 for students under age 18. The IAHF is located at 425 North 4th Street in San Jose. The event includes a buffet, a wine/beer/soft drink bar; "open seating" nightclub-style. Doors open at 4pm; buffet at 4:30; music from 5pm-7pm. Join us for this very special "tribute" to Joe's musical world and hometown roots.



Uncle Al, Marrietta and Joey at Italian Festa in the Carrozza made by Uncles Al and Joe DeRose and John Di Vincenzi

~~~Ken Borelli



**Please save the date!**

I'd love to personally invite you to come and enjoy the Christmas musical at my church! There are several who have come in the past to enjoy our various adult choirs, the children's choir and the orchestra of which I am a part! This is a free event for all who attend. I would consider it an honor if you're able to make it.

~~~ Dana Zuccarello Aguirre

NORTH VALLEY BAPTIST CHURCH
PRESENTS

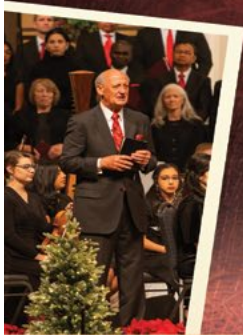


Rejoice

Celebrate the Christmas season at the 2024 Christmas Music Spectacular hosted by North Valley Baptist Church. Enjoy a variety of Christmas favorites sung by our two-hundred-voice choir and special groups, accompanied by our thirty-piece orchestra.

DECEMBER 7 & 8
6:00 PM

FREE
ADMISSION



NORTH VALLEY BAPTIST CHURCH
3530 De La Cruz Blvd. | Santa Clara, CA 95054
nvbc.org | Dr. Jack Trieber, Pastor



2024 Scholarship Winners

Dr. Anthony and Clare Cedolini Family Scholarship

~ Presenter: Marie Dalldorf

~ Recipient: Gianna Celli



I have wanted to be a nurse since I was 11 years old. Both of my grandparents worked in the medical field when I was growing up, and it was my greatest joy to talk with them about it. My grandfather, Joseph Macaluso, was a licensed clinical social worker (LCSW) which ultimately led him into administration, where he later became in charge of regulatory compliance for newly built hospitals. My grandmother, Jo Macaluso, worked as a nurse in various departments, but spent the majority of her career working with newborns and their mothers. Some of my greatest memories involve her teaching me how to use a stethoscope and how to find someone's pulse as we played nurse. Both of my grandparents taught me the value of helping others in their greatest time of need.

In addition to my grandparents, my uncle studied to become a nurse as well. That dream of his came to a tragic end when he lost his battle to bipolar disorder in 2017, taking his life. This shattered my whole family, and shocked me to my core when I was young. His death has been the largest challenge I have faced yet in my life. Before my uncle's mental health declined, he was studying to become a nurse. I made a promise to myself and my family to finish what he had started. I am dedicated to becoming a nurse, advancing my education, and attaining the grades necessary to take this next step. This starts by advocating for my own needs and asking teachers for help when needed, thus taking pride in further understanding my education when material is challenging. Achieving this goal has always been my underlying academic motivation, which has slowly sewed back together the large hole he left in my heart. It is also important to note that, through my uncle's mental health struggles, I have learned to keep my own mental health in check. For as much as I push myself, I am learning to also take time to rest, as nothing can be achieved if your mind is not in the right place.

I often find myself daydreaming about becoming a nurse. My interest in this career is not just rooted in my family history of mental health struggles, but in the fact that I want to help people who are struggling with their own health issues and be there for them in their times of need. I know what it is like to be on the receiving end of difficult news and watching those around me depend on nurses to help them survive. I have always been interested in the medical field, fascinated by the fact that there will always be someone in the world who is in need of medical attention.

There is another key aspect to who I am which is rooted beyond my aspirations towards becoming a nurse. My Italian heritage is also a large part of who I am. The rumors about being Italian are true: having a big family and making good food. If it weren't for my big Italian family, I wouldn't know what being surrounded by love truly feels like. Growing up, my cousins, aunts, parents, and grandparents have created a deep love for our Italian heritage in many ways, but especially through making and sharing food with each other. My family has taught me the love language of sharing good food with those you love, even taking the time to teach me how to make family dishes like raviolis and gnocchis. On Christmas Eve, we have the tradition of making Italian sausage and polenta to share before we open presents. These traditions of creating dishes together have helped in connecting me with who I am as an Italian.

As I have never stepped foot into Italy myself, I have often talked with my family about feeling disconnected from my heritage as I do not speak full Italian. This was always a sore spot for me, as growing up people at school would call me a "fake Italian" for not speaking the language or having visited the country. Wherever I have expressed my concerns to my family, they tell me that no matter what, no one can take my Italian heritage away from me. In order to preserve this, my grandparents and aunt have made sure that my family have attended IAHF dinners while growing up. These events are so inspiring, as they have placed me into a setting with fellow Italians who find joy in gathering together and making memories! They have taught me that you do not have to live in Italy or fully speak Italian in order to connect with your heritage. All it takes is love, laughter, and gathering together to bring Italy to wherever you may be. I am proud to be Italian, and I cannot wait to continue on the legacy of my family for future generations through my involvement with the Italian American community.

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

Il Cenacolo Scholarship
~ Presenters: David Giannini Jr. and David Cobb
~ Recipient: Mateo Porta

Learning to Dig Deep

When I tell people I'm American, my dad jokingly reminds me that I'm South American and Argentine. He is right because I was born in Argentina but moved to California when I was eight. My dad is South American, and my mom is North American, but our Italian heritage has always been a significant part of our family identity. My Sicilian-American grandmother, Nonna, positively encouraged me during high school. Her stories taught me valuable lessons about our family and influenced my character and ambitions. After graduating from high school, I returned to Italy on a GAP semester; I studied at a local institute, which allowed me to "live" my heritage. I compared the educational systems in California and Italy, which helped me choose my future and determine my academic goals.



My first experience living in Italy was when I was 15, and my father moved us to Lecce. He wanted me to attend high school and then later a European University. The new high school looked like a prison with graffiti and bars on the windows. I worried the people inside were rough; I was anxious, but the students were welcoming and fun. My new Italian friends were fantastic; they took me into the group and helped me with all the complicated science homework in Italian! I traded by assisting them with English. This experience taught me to look beyond the surface and connect with the inside, in this case, the students. Over the phone, I shared my story with my grandmother, who, in response, shared an antidote about her Uncle Joe, who was afflicted with Polio and had paralysis. Despite his physical challenges, the Italian community highly regarded Uncle Joe for his benevolence and kindness toward others. Nonna emphasized focusing on inner qualities and not judging the outside. This experience stays with me when outward appearances challenge me.

I was settling into our new life in Lecce, Italy when 2020 rolled around, and everything changed. Due to the pandemic, my mom and I fled Italy because my 87-year-old Nonna was alone in California, and my mother was distraught. We left my father behind as he did not want to return to California. We moved in with my Nonna. I isolated myself, feeling that if I went out, I could bring back the virus and contaminate my grandmother. This online learning time was difficult, and I missed my father and worried about him in Italy, where the pandemic was raging. To distract me, my grandmother taught me how to bake traditional Italian bread, leading to a curiosity for culinary arts. I started considering food science as a major at university. As we worked together, Nonna shared the story of her father, who had to give up his dream of studying architecture to take over the family bakery when her grandfather died. It made her sad that her father could never fulfill his academic dreams and ended up working as a salesman who made art in his free time. Families sacrifice for each other, and sacrifices can have lasting impacts. Leaving my father was difficult, but we had to help Nonna. I knew my father's dream was to remain in Europe, so I began to feel conflicted about wanting to study in California. Should I make a sacrifice for my father and consider university in Europe? Still, my grandmother encouraged me to work hard and pursue higher education at the institution where I believed I would be successful, always encouraging me to look inside myself for the answers.

As we returned to in-person learning, my parents decided I should finish high school in California. I took AP classes during my junior and senior years and earned high grades. Even though my dad wanted me to attend university in Europe, I applied to my dream school, Cal Poly San Luis Obispo, but was waitlisted and did not get in. I was depressed; seeing this, my Nonna shared her experience of being passed over for a University of Pennsylvania scholarship due to her gender. Later, my grandfather helped her talk to the high school administration, and she got the scholarship for the following term. Her story taught me to see setbacks as fixable. I admired her ability to focus on the opportunity, not the adverse event. Thanks to my grandmother's words, I didn't give up. I stayed positive and planned to reapply to Cal Poly San Luis Obispo. Concurrently, after high school graduation, my father requested that I return to Lecce and take some classes at the local technical school to see if I would consider studying in Europe.

During my months in Lecce, I studied computer science in Salento, like my father wanted, but it didn't make me happy. The best part of being in Italy was reconnecting with my old Italian friends and shopping for ingredients to cook meals. My heart was not in computer science, and classes in Italian were challenging, but I had difficulty expressing this to my father. Being from Argentina, his university experience was more similar to that of schools in Italy, but he did not finish his degree due to bureaucracy. I was beginning to see that the same path could await me if I stayed and studied in Lecce, as many tasks took longer in Lecce and were more complicated due to paperwork or lack of infrastructure in Southern Italy. I dug deep, looked inside myself, and expressed my desire to study in California to my father. Unfortunately, he didn't support my choice to study at Cal Poly. I tried to understand his points, but giving up my dream for my father's dream seemed unfair. Pursuing my dream would be costly, but I can work and apply for scholarships. I am grateful for my experiences living and studying in Italy because I could compare my educational opportunities and choose Cal Poly. I may have disappointed my father, and it was a hard choice to make, but Nonna helped me build the confidence and integrity to look inside myself and forge my academic path at my dream university. I am excited to start my future endeavors in Food Science at Cal Poly San Luis Obispo, and I am glad I have a supportive Nonna in California who can help encourage me to succeed.

Il Cencolo Scholarship
~ **Presenters: David Giannini Jr. and David Cobb**
~ **Recipients: Luca Ratra**

My profound connection to Italy is deeply rooted in my familial ties, as my mother is Italian, and her entire family resides in Bergamo. Consequently, I spend my summers in Italy, cherishing moments with my elderly grandparents. The amalgamation of my multicultural background and extensive travels has significantly influenced both my aspirations and personal development. From my Italian heritage, I have imbibed core values such as industriousness, community engagement, and a commitment to service. These principles have served as guiding lights, shaping my academic journey and extracurricular pursuits. My dedication to hard work is evident in my enrollment in the most challenging high school courses and the successful completion of nine community college courses (including one in progress).

Early exposure to a community-centric environment prompted my involvement in community service from a young age. Beginning with volunteering at the San Rafael library in middle school, I continued this commitment until the summer of my sophomore year when I was offered a paid position running the library helpdesk. At present, I continue to work with them every weekend. Additionally, I've volunteered in my high school, tutoring students in STEM subjects, and participated in the music department, performing at school events. Furthermore, my engagement with the Italian American Community served as a healing outlet during the challenging times of the Covid pandemic.

When COVID-19 struck Bergamo, Italy, my mother's hometown and the European epicenter of the pandemic, our lives were profoundly impacted. The devastating loss of friends and family, coupled with the collapse of the town's medical system and infrastructure during the initial wave of cases, created an overwhelming sense of grief and helplessness. My grandmother, just shy of her 90th birthday, lost close friends who assisted her in daily activities. As the threat of the virus loomed over her, my anxiety intensified, compounded by the challenges of remote learning during the lockdown. Living in the Bay Area, the distance was unbearable, making me feel powerless as tragedy unfolded in Italy.

In the midst of this turmoil, I found solace in extended FaceTime conversations with my grandmother. However, as I entered 9th grade, I felt a calling to do more. Motivated by my personal experience, I joined as a volunteer, Italian Community Services (ICS) a 107 year old non-profit organization that supports the more vulnerable members of the Italian-American community in the Bay Area. I was thrilled and extremely proud that, because of all the hard work I had put in to continue to learn and speak Italian, I could bring comfort and solace to elderly Italian-Americans in their mother tongue. My engagement with ICS's FRIENDSLINE program involved making regular calls to elderly individuals, providing them with companionship and fostering a sense of connection, all conducted in Italian.

Beyond the telephonic companionship and the crucial task of reporting specific needs to ICS, I further immersed myself in the hands-on process of delivering CARE PACKAGES during the holidays. This facet of my involvement allowed for direct, in-person interactions with a significant number of clients, creating a more personal and tangible connection within the Italian American community. This work became my proactive response to the isolation faced by elderly individuals, mirroring the struggles of my own family member. Among all my volunteering endeavors, engaging in ICS's initiatives within the Italian American community stood out as the one where I felt a particularly close connection and experienced a heightened sense of pride. The personal resonance derived from my heritage and the isolation faced by my own grandmother in Italy made the work I undertook for ICS not just a service but a deeply personal and extraordinarily rewarding endeavor.

This volunteer experience also became a source of profound personal growth. The stories, perspectives, encouragement, and genuine happiness from my elderly friends imparted invaluable life lessons of heritage, community, and resilience. The connection to a cause greater than myself fueled my strength to navigate academic challenges with persistence, proactive problem-solving, and optimism. Transforming personal loss into communal strength has shaped my aspirations, propelling me toward a career where I can serve, unite and improve communities.

My commitment to academic excellence and community service earned me early admission into the Data Science program at UC Berkeley, where I intend to focus on healthcare applications. My interest in this field was sparked during my junior year when I interned at the University of Maryland, Baltimore County. My internship was in the Mobile, Pervasive, and Sensor Systems Laboratory in the Computer Science and Electrical Engineering department working on a project attempting to explore and develop non-invasive methods to measure blood glucose values. This hands-on experience not only allowed me to apply data science concepts and coding knowledge but also gave me a glimpse into the vast potential of leveraging data and code to mitigate real-world problems. Finding a non-invasive method to measure blood glucose values would, in fact, change the lives of many pre- and diabetic patients around the world. Additionally, since my Italian grandfather who I was very close to contracted cancer, I am very interested in data model research for providing personalized cancer care.

Looking beyond my undergraduate experience, I am currently intrigued by the prospect of pursuing a graduate degree possibly in Computational Precision Health and/or be part of the Berkeley Institute for Data Science. My mid-term goal is to learn how to lead interdisciplinary teams to drive positive societal change using rigorous data-driven approaches. I am passionate about inspiring others to join me in this journey and believe that through leadership and unity, we can make a meaningful impact on society.



Italian American Heritage Foundation

Ballo di Natale

Festive Holiday Event — Family Dinner Dance

Catered by Risotto's Italian Kitchen with two choices available:

- Chicken Marsala with Pasta
- Gnocchi with Creamy Pesto

Both served with Sicilian Style Anchovy Pizza, Caprese Salad, Antipasti, Bread, Coffee and Chocolate Mousse

Sunday

Dec 15, 2024

3:00 to 7:00 PM

IAHF Hall, 425 N. Fourth St.
San Jose, CA 95112

Buon Natale
All are Welcome!



**Dance to the Fabulous Music of
Millennium Sounds Orchestra
19 Piece Band
Swing — Jazz — Latin**

*Wine, Beer and Soda will
be sold at the Bar*

We need your Entrée Choice by December 10

3:00 Social time, 4:00 Dinner, 5:00 TO 7:00 Music and Dancing

Event Co-Chairs: Ken Borelli, Lucia Clementi, & Dave Perzinski

RSVP below or Call 408-293-7122 or pay online at IAHFSJ.ORG/EVENTS

Choice of Entrée: Chicken Marsala = _____ ; Gnocchi = _____

() IAHF Member(s) at \$55 = _____ | () Non-Members at \$60 = _____

() Minors under 16 at \$25 = _____ | Total no. of persons = _____

Name(s) _____

Please seat me/us with: _____

Checks to: Italian American Heritage Foundation
425 N. Fourth St.
San Jose, CA 95112

Italian American Heritage Foundation

proudly presents

THE JOE DeROSE TRIO

Joe DeRose (drums), Scot Miller (guitar), Tony Stead (organ/keyboard)

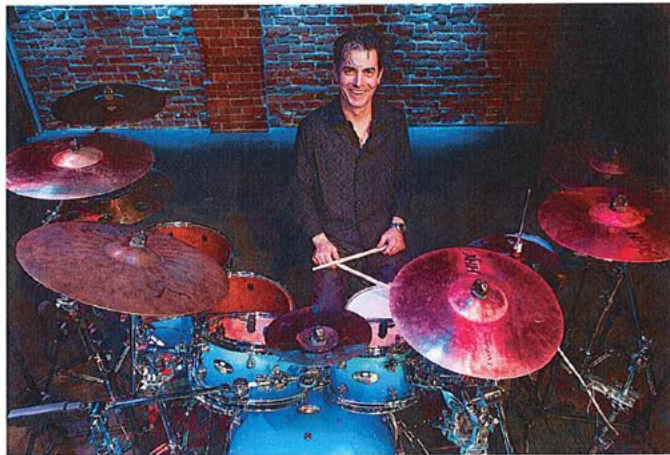
A Must-Attend Event!

The Joe DeRose Trio will take you on a musical journey that is an eclectic mix of jazz/funk/fusion to Top-40 music.

Sunday, November 17, 2024 @ 4:00 p.m.

IAHF Hall, 425 N Fourth St, San Jose, CA 95112

In addition, Joe will be celebrating at this event 50 years of his life.



Check out Joe's music at: www.joederosedrums.com

Door opens at 4:00 p.m.

Open Seating >< No-host bar (Beer, Wine & Soda)

Buffet starts at 4:30. >< Music begins at 5:30 & ends at 7:30.

Student: \$15. IAHF Member: \$20. Non-Member: \$25.

You may pay online at: www.iahfsj.org

RSVP or call 408 293 7122 (IAHF).

Checks should be payable to IAHF and mailed to:

Italian American Heritage Foundation

425 N Fourth St, San Jose, CA 95112

Cooking Gnocchi with Lucia and Ken

Our October cooking class welcomed Autumn with a delightful dish to warm our hearts, souls, and tummies --- the ultimate comfort food, gnocchi. Gnocchi comes to us from Northern Italy when potatoes were introduced to Italy in the 17th century by Spanish explorers.

In my research, the word "gnocchi" has several definitions such as, knuckles, knots and lumps. Although those words do not sound particularly appetizing, these soft, delicate morsels make any meal a pleasure.

The good news is that these little dumplings are fairly easy to make with basic ingredients. While variations abound, most recipes feature a combination of flour, potatoes, egg and salt. Some even omit the egg, relying solely on potatoes, flour and salt.

Ken began the class demonstrating a time-saving approach by using instant mashed potatoes. However, leftover mashed potatoes also work as well. By mixing potato flakes with boiling water, egg, flour, butter, salt and pepper, he created a dough that our students shaped into ropes. The fun part was cutting the dough into small pieces, then rolling each across fork-tines or a gnocchi board paddle. Ken and I prefer this hands-on approach which allows students to experience the versatility of Italian cooking.



I was up next to teach a traditional method of gnocchi-making with boiled potatoes, flour, egg and salt. Once the cooked potatoes came out of the boiling water, I cooled them slightly and placed potato pieces in a potato ricer. I found that this humble tool is a must for creating pillows of creamy gnocchi! Next, the flour was placed on the counter surface, with a well in the middle, the egg and potatoes were combined with the flour and kneaded by hand until the mixture was smooth and pliable. It was then pressed together, cut into pieces and rolled out and prepared in the same way that Ken's dough was made.

Meanwhile, in the kitchen, pots of boiling water were bubbling away, waiting for the gnocchi dumplings to be dropped in for cooking. Into the boiling water they went and were cooked until they buoyantly floated to the top of water. They were then ladled out and drenched

in brown butter-sage sauce and meat-tomato sauce and served to our eager students. The consensus-- the gnocchi were soft, creamy with a depth of flavor.

This class was particularly fun because the students played a big part in working on the gnocchi. There was a feeling of camaraderie in the air as the group worked together in harmony to create this comforting meal.

Article By: Lucia Clementi
Photos By: Dave Perzinski & Lucia Clementi



Upcoming Class:

- November 7, Thursday / 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. This will be the last class of the season and classes will resume in the Spring.

MASHED POTATO GNOCCHI

Ingredients

- 1 cup of mashed potatoes, (Left over or premade) room temperature
- 1 large egg, lightly beaten
- 1 1/2 cup of all-purpose flour
- 1 teaspoon of butter, room temperature
- Salt/pepper to taste.

Instructions:

1. In the mound of flour, add the mashed potatoes, butter and beaten egg.
2. You can mix on a pasta board or a large bowl...work the mixture well and knead to form a soft round dough.
3. Once all the dough is well mixed you can put it onto a pasta board and roll into a round dough; if the board is sticky add a little extra flour.
4. Then divide into 4 small round balls.
5. At this point you are able to roll out into a thick rope like coil of about 1/2 inch or so. Once the 4 coils are rolled, cut into 1/2 inch pieces and begin to press the gnocchi in the traditional way. And that can vary from pressing and rolling with a fork, or pressing with two fingers, or using a gnocchi board.
6. Lay the pressed gnocchi into a large, floured tray, and let rest for about 15 minutes and then cook in salted boiling water. Once they float up, cook for an additional minute or so, then ladle into a pasta dish, where you can mix with a sauce of your choice.
7. Sprinkle with grated cheese and it is ready to serve.

Variations

This recipe allows for substitutions, so instead of mashed potatoes you can use sweet potatoes, butternut squash pulp or similar squash blends. See the recipe for the ratio, however if the dough is too soft, you can add a little more flour to make a firm but soft dough.



HOMEMADE POTATO GNOCCHI

Ingredients

- 1 pound potatoes, Russet or Yukon Gold (cleaned but not skinned)
- 1 cup flour
- 1 medium egg, beaten (1/4 cup, room temperature)

Instructions:

1. In a large pot, boil potatoes until tender, (about 30-35 minutes) remove from the pot and cool and when still warm, remove the skin and pass through a potato ricer. (Be sure to do this while the potatoes are still warm.)
2. Mix together the flour and salt, place on a flat surface, make a well in the middle and add the potatoes and egg. Mix together with your fingers to form a soft dough, it should not stick to your fingers. Press dough together to form a round ball.
3. On a lightly floured surface, cut small amounts of dough, roll out to form ropes and cut into 3/4 inch pieces. Then slide each piece on a fork or a gnocchi board, with your thumb and squeeze a little, but not too hard.
4. Sprinkle with a little bit of flour and toss, so that they don't stick together.
5. Let the gnocchi rest for 20 minutes before cooking.
6. In a large pot of salted boiling water gently drop the gnocchi in the boiling water and cook until the gnocchi float to the top.
7. Remove the gnocchi with a slotted or strainer spoon.
8. Serve with your favorite sauce.

Notes

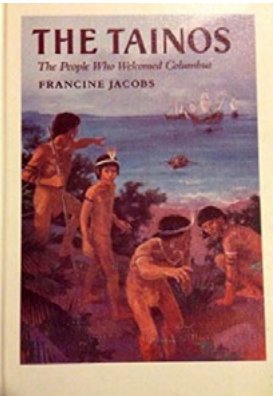
- As far as flour, I use all purpose. Some people prefer 00 or a lower protein flour. A lower protein flour will make gnocchi softer and more tender, although you may need a little less flour to make the dough.
- Any leftover cooked gnocchi should be stored in an airtight container and refrigerated. They will last up to three days in the fridge.
- The gnocchi can also be frozen. Place the uncooked gnocchi on a cookie tray in the freezer for approximately 20 minutes then place them in an airtight freezer bag. They will keep for about 1 month. No need to thaw, just cook from frozen.
- Gnocchi is good with any sauce--meat sauce, Marinara sauce, sage butter sauce, pesto sauce, or topped with butter and cheese.

Adapted from – [An Italian in my Kitchen](#)
Author – Rosemary Molloy





Unlike other tribes of the area these people were not hunter-gathers and were not war-like. They were agrarians who settled on fertile land and farmed cassava and fished. Their greatest fear was the Carib Indians whom they encountered on various islands. These encounters usually spelled disaster for the Taino village. Not only were the Caribs vicious, but they were also cannibals! After the Spanish moved in, life turned quite hopeless for the Tainos. Life now presented hostile and blood-thirsty Caribs and European invaders intent on subjugating them. Their way of life was utterly doomed.



The Tainos

By Francine Jacobs ~

Francine Jacobs is a talented author of educational books for young readers, particularly of middle school age. I chanced upon this little book of 96 pages in our IAHF Library. If you have a youngster in your family interested in American history, he or she will certainly find *The Tainos* book to be engaging.

Life under the Spanish soon became a nightmare. It's heartbreaking to read about the greed and unconscionable acts of the Spanish. The Catholic Friars worked hard to protect the rights of the Tainos, but by the time they were successful, the vast majority had died from abuse. Then the islands were hit with smallpox, which further devastated this unique tribe of Native Americans. Now there is not even a Taino reservation to visit.

The author introduces us to Taino words which, because of the way they sounded, reinforced Columbus's thought that he was in the far east. The Indians were not clothed and did not wear jewelry, so this was all very perplexing for the Spaniards who were being hammered by King Ferdinand to bring back gold. So, the European conquest began and it's a sad, sad story. The Indians eventually gain their freedom because of a command from Rome, which opened the door to black slavery, another sad tale.

Though the book is small, it is well researched. The bibliography is quite extensive. The author also provides a glossary. It's important but also depressing when our heroes are found to be quite seriously imperfect.

~~~ Linda Gaudio Binkley

## Adverbs of frequency/ *gli avverbi di frequenza* - Part 2

**Ogni tanto** - English meaning: sometimes, every now and then, every so often. Synonyms: *a volte, certe volte, qualche volta, talvolta, di tanto in tanto*. *Ogni tanto* comes either before or after the verb it modifies in Italian. It can appear at the beginning or end of a sentence.

- *Ogni tanto mi piace rileggere questo libro.* Sometimes I like re-reading this book.
- *Vorrei che rimanessi qui ogni tanto.* I wish you'd stay here sometime.

**Raramente** - English meaning: rarely / seldom. Synonyms: *di rado, rare volte, poco, sporadicamente, infrequentemente*. *Raramente* comes either before or after the verb it modifies in Italian. It can appear at the beginning or end of a sentence.

- *Raramente mangio la pizza con l'ananas.* I rarely eat pineapple pizza.
- *Davide e Paola escono con gli amici raramente.* Davide and Paola rarely go out with their friends.

**Quasi mai** - English meaning: hardly ever. *Quasi mai* functions in the same way as *mai* (never) – see below.

- *Non ascolto quasi mai la musica rap.* I hardly ever listen to rap music.
- *Da piccolo, non guardavo quasi mai la TV.* I hardly ever watched TV when I was little.

**Mai** - English meaning: never (also "ever" in interrogative statements). *Mai*, when used as an adverb of frequency, is always accompanied by the negation *non*, creating a double negative. Unlike in English, *mai* goes after the main verb. In compound tenses, it comes between the auxiliary and the past participle.

- *Non vanno mai al cinema.* They never go to the cinema.
- *Non hanno mai visto quel film.* They've never seen that film.

**Attendance:** Dana Zuccarello Aguirre, Louie Lombardo, Joe Lucito, Marie Bertola, Frank De Turris, Ken Borelli, Azie Habib, Sharon McCray, Madeline Damiano, Paul Greco, Nanci Wilborn, Mary Pizzo, Stephen Ricossa  
**Absent:** Susan Monahan, Tony Zerbo

**President, Dana Zuccarello Aguirre** - Dana started by thanking the volunteers for their work preparing the Hall and the dinner. She welcomed the members as family, to our annual Membership dinner and general meeting. Dana spoke plans for the Food Drive and Toy Drive. She expressed her personal pleasure servicing as President.

**1st VP, Ken Borelli** - Ken spoke about upcoming special events, including A16 dinner, DiVinci lecture, dinner at Guglielmo Winery, and the 3rd Annual whiskey tasting at 10th Street Distillery

**2nd VP, Azie Habib** - YTD Rentals @ 22 events, with 7 events 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 YTD 2024 Financial Report for IAHF.

**Librarian, Madeline Damiano** - Madeline was able to show off the Italian newspapers recently found during an inventory of Library resources. The newspaper will be scanned and uploaded to the Library's online resources for everyone to explore.

**3rd VP, Sharon McCray** - Sharon thanked Mary Pizzo for her work on the IAHF newsletter. She told members about her marketing and PR efforts to increase community awareness of IAHF and recruit new members.

**4th VP, Louie Lombardo** - Louie provided a 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.

**Richard Stewart** - For the IAHF board openings there was one new person who expressed interest in being a board member. Richard Stewart was voted in as a new board member. He provided a bit of his background, including his mother's Italian war bride history which sparked Ken Borelli's interest in that topic.

**Newsletter, Mary Pizzo** - Mary said the October newsletter included a special insert about the Italian Clothing Fashion Show at the Festa. She mentioned the November newsletter will have more information about the Toy Drive and Food Drive.

Meeting adjourned at 8:55.

## 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




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 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 R. Zuccarello & Andy Aguirre

DA VINCI / \$250 LEVEL

- Joyce Allegro & Jerry Sheridan
- Anthony Barajas & Sydney Thomson
- * †
- Lisa & Robert Blickenstaff
- 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

~ ~ ~ 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](#)

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- Maria Cancilla-Bandy *
- Toni & Carroll Blackstock
- Nina Boyd
- Carl & Norma Brannon
- Ruby Brooks-Domino
- Dorina Teresa Cereghino
- Linda & Dominic Cirincione, PhD
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- 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 JUNE 2024 •

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

Student Members

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

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- 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
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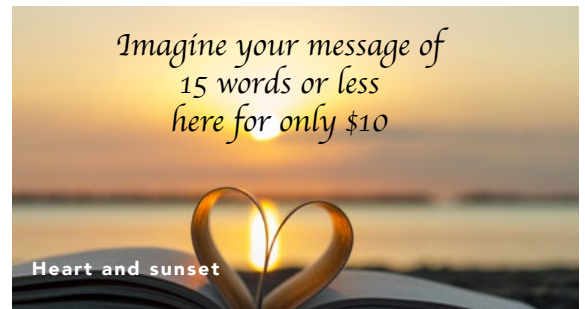
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EDUCATION

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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