

IAHF NEWS

MARCH 2019 • ITALIAN AMERICAN HERITAGE FOUNDATION • ESTABLISHED 1975 • FOUNDED AS NONPROFIT 1976 • CELEBRATING 43 YEARS

425 N. 4TH STREET, SAN JOSE, CA 95112 • (408) 293-7122 • TAP HERE FOR WWW.IAHFSJ.ORG

DIANE AYALA / IAHF NEWSLETTER EDITOR-IN-CHIEF



President's Message

Dear Members and Friends of the IAHF,

On my flight to Bali last year, I watched an Italian film called "L'ora Legale" (It's the Law), a hilarious comedy about a corrupt mayor in a small Sicilian town who was voted out and replaced by an ethical law-abiding citizen. Everyone was happy until they learned this meant they had to obey the law themselves. Everyone revolted, it was much easier to pay the bribes! This month, on another flight, I watched "Io C'e" (I am there), another comedy where a rich man who lost everything wants to cheat the system and not pay taxes by inventing a new religion. He finds changes in the law are very supportive and he actually changes people in unexpected ways; but an unexpected revelation changes him in ways he never expected. And just this month at the IAHF movie night, I saw "Noi e la Giulia"

(The Legendary Giulia and Other Miracles), a story of three men who set out to open a B&B only to be confronted by the Camorra for "protection." They unintentionally take on the mafia with amusing results.

All of these stories are about change and how the characters addressed it. Some change was good, some was bad, some had unexpected results, they were never quite sure what to expect, but with the ability to adapt, miracles could happen.

Most of you have already renewed your memberships, and for that we are truly thankful. But this is also the time of year when we call those who have not yet renewed to find out why – some just forgot, some have moved, for some their partners have passed, some can no longer drive, for them change has put them in a situation where they have little option but to leave the IAHF family. But for some, we hear that they are dissatisfied or have a concern and may no longer wish to be members. For them, something happened that changed for the worse.

True – there are some situations where you cannot please everyone. At an event, some will be hot and others cold, some will enjoy their meal and others not so much, some will like the entertainment and others not. We are all different and this variety is what makes each of us special. But remember this is your club! If there is change that you do not like, speak out and let us know! Likewise, if there is something wrong with the way we have done something, speak out and let us know what we need to change! Please do not wait until it is time to renew to tell us something has bothered you all along, instead make your concern known so we can address it. I am an advocate for change and always open to hearing your concerns. Please do not hesitate to reach out to me or other members of the Board with any comments or concerns you may have. We are here for you and will do what we can to address your concerns. Yes, it might not be as funny as in the movies, but it is always better when we can work together.

-- Felix Dalldorf / fdalldorf@gmail.com 🌿

Events @ A Glance

- Apr 11 @ 7 PM / Cooking Class / Bagna Cauda Party / \$30 Adults / \$20 Students under 18
- Apr 16 @ 7 PM / Free Movie Night / A Comedy: "Il Nome del Figlio" / IAHF Hall
- Apr 18 @ 12 PM / Regional Lunch / Liguria / IAHF Hall / \$15 members / \$18 guests
- Apr 25 @ 7 PM / Cena Fuori / Tasso's / 1530 Southwest Expwy., San Jose / \$35 at the door
- Apr 28 / Millennium Sounds Orchestra / IAHF Hall / Doors open 2 PM / Band @ 3 PM / \$40 / \$45
- May 2 @ 7 PM / Cooking Class / IAHF Hall / \$30 adults / \$20 students under 18
- May 16 @ 12 PM / Regional Lunch / IAHF Hall / \$15 members / \$18 guests
- May 23 @ 7 PM / Cena Fuori / \$35 at the door
- May 31 @ 6 PM / Casino Night / IAHF Hall / Games, dancing, refreshments / Sponsorship Opportunities!
- June 6 @ 7 PM / Cooking Class / IAHF Hall / Sicilian Caponata / \$30 adults / \$20 students under 18
- June 9 @ TBD / IAHF Scholarship Award Ceremony / IAHF Hall / More information to come
- June 20 @ 12 PM / Regional Lunch / IAHF Hall / \$15 members / \$18 guests

**SAVE THE DATE
FOR THE GREAT
IAHF
CRAB FEED**



April 5, 2019

\$47 Members / \$53 Guests
\$20 under 12

RSVP HERE

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It's Membership Renewal Time!

As your Membership Chair, I want to thank all of you for your support, participation and contribution to this wonderful organization which celebrates rich Italian culture. As part of this celebration, your membership dues keep Italian culture alive. So if you have already paid your 2019 dues, thank you for renewing promptly. If you haven't renewed and would like to continue your membership, please either call the IAHF office at (408) 293-7122, visit our website at www.iahfsj.org or send in your check today. This will ensure that you continue receiving the newsletter, receive discounts to our events and are part of this dynamic community. Unfortunately, if we do not receive your renewal dues by April 15th, your membership will expire. *Grazie mille*, Lucia Clementi 🍀





MEMBER

SPOTLIGHT

BENVENUTI New Family, Individual & Student Members from September 2018 to April 2019

- Nicholas & Shannon Adams
- Edward Bertozzi
- Abby Cadile
- Sherry & Grant Campbell
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- Dona LeyVa
- Michelle LoMonaco & Steve Piuma
- Daniene & Bill Marciano
- Eileen Marquardt
- Joe & Fran Martarano
- Pat Martinez
- John McGinn
- Carmine Napolitano
- Joelle & Michael Orlando
- Umberto Pala & Sharlene Nathews
- Laura Bianchi Payne
- Adria Pulizzano & Thomas Boyce
- Susan Ross
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- Ralph DiTullio
- Ruby Domino
- Debby Edginton
- Tracey & Gene Infantino
- Brian & Sandra Faircloth
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LEGACY CIRCLE

The following Members chose to honor the contributions of the IAHF to the community with a remembrance in their estates.

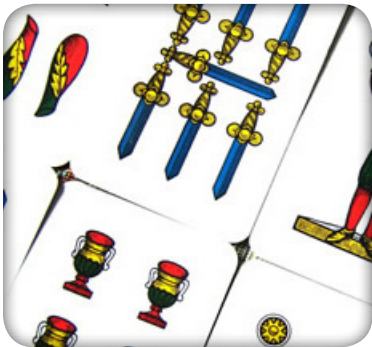
◆ LINDA & BOB BINKLEY ◆ ROSE CRIMI ◆ STANLEY OLIVAR ◆

If you would like to consider becoming a Legacy Circle donor, please contact legacy@iahfsj.org for more information.

ITALIAN FAMILY FESTA

S a n J o s e

2019



Join the **FUN**, Join the **TEAM!**

It truly takes a village to produce the Festa each year. We need you, our members, to share your talent and time in support of the Festa. Please consider joining the Festa team. We are a fun, supportive and passionate group and will always be there to assist you. It's as easy as 1, 2, 3:

1. Almost all work is done on your own time, so it can easily fit into your schedule and lifestyle. We encourage co-chairing with friends and family to lessen the work and increase the fun!
2. Meetings – not anyone's favorite thing. We keep the larger meetings to a minimum. We do meet in small groups, on an as-needed basis, to allow for more focused and productive use of our time.
3. We are a team and we are always there to lend a hand to help each other. You will have all the support you need to make you, and the Festa, a success.

CURRENT OPENINGS

Marketing: This can be one person, or a combination of several people. This will be a team effort working with the Festa Director, let's get creative together.

Public Relations: Write press releases, outreach to news, radio outlets to get our name in the paper.

Social Media: Increase the number of followers, share, etc. on Facebook, Twitter and Instagram.

Advertising: Help develop ad placements in print, online, and other opportunities

A BIG THANKS to Char Delaplaine & Linda Felice for stepping up to co-chair the decorations at the 2019 IAHF Festa!

Don't be shy - there's plenty of help to get you started. I look forward to hearing from you soon!

Contact Nancy Morreale, info@italianfamilyfestasj.org or call 408-368-9094 for more information.

-- Article by Nancy Morreale 

IAHF SCHOLARSHIP PRESS RELEASE

2019 ITALIAN AMERICAN HERITAGE FOUNDATION SCHOLARSHIP

In mid-February the Italian American Heritage Foundation launched its 2019 Scholarship campaign.

IAHF scholarships are open to students graduating from a Santa Clara County high school or community college who have been accepted to a higher institution. Applicants must be of some Italian descent; or a child or grandchild of an IAHF member. Applicants who are IAHF members do get additional consideration in the rating process. Scholarship applications are available on the IAHF website, visit <https://www.iahfsj.org> to download the application packet either as a PDF or Word file.

Application packets must be received at the IAHF on or before 4:00 p.m., Tuesday, April 30, 2019. Applications received after this deadline will be disqualified. Awardees will be notified by May 15, 2019 if they are scholarship recipients. Scholarship winners will be expected to attend the Award Ceremony on Sunday, June 9, 2019, where their scholarship will be awarded.

Our scholarship program depends on the financial support of both former and new sponsors. So, please help keep the traditions and culture of Italian Americans thriving by becoming a sponsor. As a sponsor you will not only assist a deserving student achieve their dream of college and help stimulate more interest in Italian culture among young people of Italian heritage, but also serve as a legacy or tribute to a loved family member. For those interested in becoming a sponsor, please contact the IAHF at www.iahfsj.org or call 408-293-7122 to discuss details.

With your help we can make the IAHF 2019 Scholarship Program a huge success!

Press Release by Marie Dalldorf, Scholarship Chair



Drip, drip, drip... I was sitting in the office watching the drops fall from the ceiling into a waste can Stanley had positioned under the leak. Drip, drip, drip... we had to move one table a few feet during the February Dinner Dance so the patrons would not get wet. Drip, drip, drip... we had to clear out books in the library because the downspout had gotten clogged. Drip, drip, drip... the plumbing under the kitchen sink was dripping and the floor was soaked. Drip, drip, drip... hmm, a leak at the bar, too.

Like it or not, our building is getting old, which means we keep poor David Perzinski hoping with all the repairs! The IAHF has done a great job in building some emergency reserves but we are far short from what we need in case of a real problem. Because of a couple of incidents, we are upgrading the security, we would like to upgrade the kitchen, we would like new chairs, our ice machine has gone out a few times, our new carpet was installed improperly and will not last as long as we hoped, and we have no idea how long our heating or air conditioning might last, in short, we do not have the reserves we need to handle any real problems of size.

What should we do about this? One way is to charge a little bit more for our existing events, to slowly build up our reserves over time. Another would be to launch an initiative to raise funds for capital improvements. Another idea is to have new events, like our upcoming Casino Night, or the new Ballroom Dinner Dances, or Backyard parties,

Sunday family dinners, Bingo, or other types of events as fundraisers. What do you suggest? Are you happy with the current selection of events? Are you able to pay a little bit more for our events? Would you object to offering additional discounts to members who are not as financially able? Would you be willing to volunteer to chair or work on a different event? What would get you more involved?

Feel free to send me your ideas and comments. You can email me at president@iahfsj.org, or call the office at (408) 293-7122 and Stanley will give you my home number, or send a letter to 425 N. Fourth St., San Jose 95112. I will take all your comments to the Board for consideration and will keep your information anonymous if you prefer.

Let's get the conversation started! -- Article by Felix Dalldorf 🌱

ST. JOSEPH'S TABLE 2019





Get Your Dance On **Here's a special treat!** The Millennium Sounds Orchestra will be at the IAHF on Sunday, April 28, for a special Dinner Dance event catered by the Barone's. Doors will open at 2:00 PM for a no host bar. You can practice your moves to recorded music and the orchestra will go live at 3:00 PM. The Millennium Sounds Orchestra is a twenty-piece band specializing in music from the fifties and will have many of your favorites including Big Band, Swing, Jazz and Latin with vocalists Rich Santoro and Joyce McCullough singing the music of Frank Sinatra, Dean Martin, Ella Fitzgerald, Peggy Lee and many others. And did we mention this includes a great buffet dinner?? All for only \$40 per person for members or \$45 per person non-members. Get your dance shoes ready - you won't want to miss this event! -- Article by Felix Dalldorf 🎶

Cena Fuori at Tony P's Park Avenue Bar & Grill

Back on the road again, Ken Borelli's Italian foodies crammed ourselves into this great neighborhood hang-out, owned and operated by Linda and Tony Panzica.

Tony P's is a one-stop, very happening place – featuring a full bar, pool tables, lively music and an electric atmosphere.

Open 7 days a week beginning at 10am Monday-Friday and 9am Saturday and Sunday – the menu is vast, dishing up all the usual breakfast fare and at lunchtime featuring a plethora of appetizers including and not limited to homemade chips and guacamole, fried calamari, fried pickles, fried zucchini with lunch entrees that range from a variety of burgers, sandwiches, sliders, soups and salads.

Our group was treated with a choice of grilled chicken or calamari steak – both served with Tony P's traditional housemade beans for our dinner entree. We enjoyed a fresh crisp tossed green salad and great bread! – The calamari steak covered the entire dinner plate and was fork tender! The service was swift, courteous and attentive – especially with almost 30 hungry and thirsty IAHF members and their friends who added themselves to the "regulars."

Well-crafted drinks - great wine selection – hot delicious food – crazy, fun atmosphere – February Cena Fuori was another exciting evening out with good friends! -- Article by Cathy De Maria 🍷



MCO PRESENTS: The Mission Chamber Orchestra of San Jose is collaborating with Bay Shore Lyric Opera and San Jose Symphonic Choir to perform the West Coast premiere of a one-act opera by local **Italian American composer Henry Mollicone**. It's called **Lady Bird: First Lady of the Land**. We're also performing Mendelssohn's Symphony no. 2, "Lobgesang" on the same concert. It will be held at the Heritage Theatre in Campbell at 3:00PM on Sunday, May 19. Ticket prices are \$30 general in advance, \$35 at the door; \$25 seniors, student, military in advance, \$30 at the door.

Box Office Hours:

Tues-Thurs 10:00am-4:00pm; Fri 9:00am-5:30pm; Sat 9:00am-1:00pm

Box Office open 1 hour before showtime and closes 20 minutes after show begins. Box Office phone: (408) 866-2700.

Phone orders: VISA, Mastercard, and Discover accepted (no additional charge).

Tickets are mailed to the customer. Tickets will only be held at Will Call during the week prior to the performance. Additional \$5.00/tickets for tickets purchased online. More information is available at www.missionchamber.org.

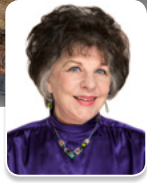
-- Article by Emily Ray, Conductor and Musical Director, Mission Chamber Orchestra 🌿

IT'S ALWAYS GREAT TO GET NEWSLETTER STORIES FROM IAHF MEMBERS

It adds vitality, diversity, and a sense of family and community. Please send your proofread entries to Diane Ayala at news@iahfsj.org

Please check the Submission Guidelines on page 14 of this issue for more information, or online at iahfsj.org/submission-guidelines

Thank you! 🎶



The House at the Edge of Night


by Catherine Banner 

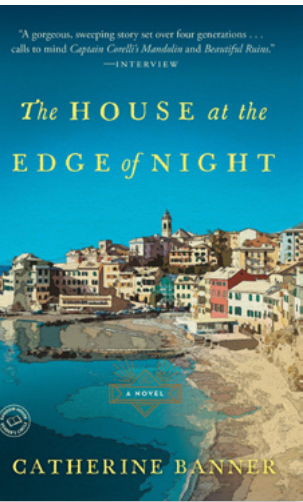
I was delighted to have this novel recommended to me and I am pleased to share it with you. *The House at the Edge of Night* is the third book I have reviewed for the newsletter that takes place on Sicily. The history and mysticism of this lovely island inspires

and enchants writers and readers.

The novel is a captivating and quick read even though it sweeps through four generations starting in 1938 and continuing through 2010. Everyone will be familiar with the central actions of the story, all of which are shared on a personal level through the eyes of the Amadeo Esposito family. The family founder was a Florentine orphan as the family name implies. Esposito means abandoned. He became a medical doctor and finds himself hired to serve the fictional island of Castellamare off Sicily's east coast. The island is remote and poor; but nevertheless, the dramatic world events of the 20th century crowd onto its shores and change their lives forever.

Sections of the novel are introduced with a re-telling of folk myths from the island, all of them actually collected Sicilian myths. This brilliant blending of mysticism and reality speaks to the exceptional creativity of this author. Harsh realities are never avoided. Love and loss, community conflict, politics, financial woes, earthquakes, archeological discoveries all weave through the story binding the richly developed characters.

The House at the Edge of Night is a beautiful and elegantly written novel and is available in the public library. -- Article written by Linda Binkley 



LA PASQUA & LA PASQUETTA

Easter & Easter Monday

In Italy, Easter is an intensely religious experience. You won't find an abundance of the playfulness we have here. Easter begins as Lent draws to a close and we enter into the Triduum... literally, Three Days. Specifically, these are Holy Thursday, Good Friday and Holy Saturday, the three days preceding the the Feast of the Resurrection of Jesus Christ. Schools and many establishments are closed.

On Holy Thursday, the Catholic churches offer the Mass of Lord's Supper. This Mass includes the ritual washing of the disciples' feet. The organ is allowed to be played and the church bells ring; but, if you are visiting, you will find the churches stripped of ornamentation with only crosses and candles visible. Protestant churches hold a simple service.

On Good Friday, Catholic and Protestant ritual involves the unveiling of the main altar crucifix. On Good Friday, the Catholic worship service does not include communion. All congregations are offered the opportunity to approach the crucifix and kiss or touch the feet of the Jesus figure on the cross. There is no music and there are no church bells. If you are in Rome at this time, you can see the famous marching of the cross from the Roman Colosseum to the Palatine. The Pope celebrates the Via Crucis or Stations of the Cross in Rome near the Colosseum. A huge cross with burning torches brightens the sky as the stations of the cross are described in several languages. At the end, the Pope gives a blessing. Easter mass is held in every church in Italy, with the biggest and most popular celebrated by the Pope in St. Peter's. If you would like to attend, tickets are free but must be ordered 4 to 6 months in advance.

What's believed to be the oldest Good Friday procession in Italy is in Chieti in the Abruzzo region. The procession, with Secchi's Miserere played by 100 violins, is said to be very moving.

On Holy Saturday, Catholics and many Protestants hold an Easter vigil service. This is symbolic of the faithful awaiting the resurrection of Jesus Christ after His burial. In some congregations, this vigil service is held before dawn on Easter Sunday. This service includes the lighting of the paschal candle which represents the resurrection of Christ.

Easter Sunday, La Pasqua, is the beginning of the seven-week Easter season that will end with Pentecost Sunday. Easter Sunday church services for Catholics as well as Protestants are a joyous celebration of resurrection and rebirth of Jesus and mankind. Popular Easter symbolism includes many images of rebirth as found in the world of nature and from religious traditions through history, including fragrant lilies, newborn lambs, and spring plant growth.

Easter Monday, La Pasquetta, is also a legal holiday in Italy. On Easter Monday, some cities hold dances, free concerts, or unusual games, often involving eggs. In the Umbrian hill town of Panicale, cheese is the star. Ruzzolone is played by rolling huge wheels of cheese, weighing about 4 kilos, around the village walls. The object is to get your cheese around the course using the fewest number of strokes. Following the cheese contest, there is a band in the piazza and of course, wine.

Throughout Italy this is the day for picnics, everyone enjoying a re-fashioning and more casual consumption of their lavish Easter dinner.

-- Article by Linda Binkley / Primary source is about.com 



• Grandma's Pizza •

Last month I taught how to make my grandmother's pizza during our cooking class. When I was seven years old, my grandmother, Josephine Cancilla (with the help of my grandfather who stood by and gave his advice, "more red pepper" or "more cheese") showed me how to make her famous pizza.

As a child growing up, my family always gathered in my grandparent's basement to celebrate various holidays. My grandmother always made pizza and all my cousins who loved this delicious anchovy pizza, would say, "Nobody knows how to make a pizza as good as grandma's and it's too bad no one will ever know how after grandma goes." Actually, we weren't as morbid as that sounds but you know kids; they sometimes say the obvious. I took these comments to heart and made it my mission to learn how to make grandma's pizza.

This all leads to the cooking demonstration that I was able to give last month. A few of the students offered their own suggestions of ingredients. One of our students said that her grandmother used Italian sausage instead of anchovies.

After demonstrating how to make the dough and top the pizza, I invited the students to make their own. I brought along some store-bought dough for students to use, but to my surprise and delight all of the students wanted to get their hands dirty and make their dough from scratch. After letting the dough rise and cooking their pizzas, the students enjoyed eating "grandma's pizza." -- Article by David Perzinski



Photos by
Jan Prinziavalli

PIZZA ALLA CANCELLA RECIPE

This recipe is for a 11 X 17 inch pan. For a 16 X 24 inch pan, double the ingredients.

1. In a large bowl, dissolve yeast and sugar in warm water. Stir in oil, salt and two cups of the flour. Stir in the two more cups of flour, 1/2 cup at a time, beating well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead dough with floured hands, adding the last 1/2 cup of flour until smooth and elastic, about 5 minutes.
2. Oil pan with olive oil.
3. Put the dough in the oiled pan and work the dough to cover the pan.
4. Pepper the dough, lightly sprinkle red crushed peppers, sprinkle oregano liberally.
5. Cut one medium golden onion and put slivers on pizza.
6. Add 2oz. Romano cheese and 2oz. Parmesan cheese.
7. Use a 14oz can of whole peeled tomatoes. Break up the tomatoes and put on pizza.
8. Use about 1/2 or more of the juice left in the can and drizzle on the pizza.
9. Add 2 more oz. of Romano and 2 more oz. of Parmesan.
10. Use one can of tomato sauce and dollop on pizza.
11. Use one 2oz. can of anchovies. Break anchovies in half, place them on pizza and push them into the dough with your finger.
12. Drizzle 3 1/2 handfuls of olive oil on top.
13. Let the pizza rise in a warm spot for about 50 minutes.
14. Preheat the oven to 350 degrees.
15. Cook for 30 to 35 minutes.
16. Let pizza cool a bit and enjoy.

Ingredients

Dough

- 2 packages rapid rise yeast
- 2 Tbsp. sugar
- 1 1/2 cups warm water
- 2 Tbsp. olive oil
- 1 Tsp. Salt
- 4 cups of flour

Topping

- Black pepper
- Crushed red pepper
- Oregano
- 4 – 5 oz. Romano cheese
- 4 – 5 oz. Parmesan cheese
- 8 oz. can of tomato sauce

- 2 oz. can of anchovies
- 1 med. yellow onion, sliced in half-moon
- 14 oz. can whole peeled tomatoes

Alternative Dough Method

Buy Bridgford frozen dough. Take the dough out of the freezer and put it in the refrigerator the night before to defrost. The dough comes in a package of 3 loaves but only use 1 1/2 loaves for this recipe.

Linda Binkley's *A Little Italian by request*

ITALIAN PROVERBS

Here are a few Italian proverbs for you to memorize. I will translate literally then give the English equivalent.

See if you can catch the meaning before looking!

- | | |
|---|---|
| 1. Dimmi con chi vai e ti diro` chi sei: | 1. Tell me with whom you go and I will tell you who you are/ Birds of a feather flock together. |
| 2. L'abito non fa il monaco: | 2. The habit does not make the monk/ Clothes don't make the man. |
| 3. A l'uccello il suo nido e` bello: | 3. To a bird, his own nest is beautiful/ There's no place like home. |
| 4. Far d'una mosca un elefante: | 4. To make an elephant out of a fly/ To make a mountain out of a molehill. |
| 5. A chi dai il ditto si prende anche il braccio: | 5. To whom you give a finger will take also the arm/ Give him an inch and he'll take a mile. |

Milestones & Announcements

Dear IAHF,

In June of 2017, my daughter, Jordan Weinberg, was the fortunate recipient of the Dr. Cedolini scholarship, awarded to a student wishing to pursue a career in the healthcare field.

Jordan had been accepted to Sonoma State University, and began classes in August of 2017. Jordan was diligent in her studies, and maintained a 4.0 GPA the past two years in all of her classes (even extra classes not offered at SSU she took online and at a local community college to supplement her courses). Jordan had always dreamed of being a nurse. Having a mother as a nurse showed her what the career path held, and she wanted to follow in my footsteps (I am so proud and honored.)

In the winter of 2018, Jordan applied to 4 different Universities in hopes of being accepted into one of their nursing programs. Registered Nurse programs in California are so impacted, there are hundreds of applicants for only 25-30 spots open every year. Sonoma State has the top nursing program in the state, which is why they have over 400 applicants for only 24 spots each year. In previous years, of the 24 spots, only 6-8 of these students are from Sonoma State. The rest of the accepted students come from other colleges around the country. Jordan hoped to be accepted where she was already attending college, but knew it was a long shot. All of the applicants had very high grades, like Jordan, and wanted it just as much as she did.

On February 21, 2019, Jordan received the email she had been waiting for. Out of hundreds of applicants, Jordan was awarded one of the 8 coveted spots in Sonoma State University's



Bachelor of Nursing program for 2019. We as a family could not be more proud of Jordan and all of her accomplishments. Jordan has persevered and has never given up on her dream.

Jordan credits her success to her strong support from friends and family who have always encouraged her to follow her dreams. Our dear friends Victor and Denise Vaccaro (members of the IAHF) had written a letter of recommendation for Jordan to receive the Scholarship from IAHF and have always been two of her biggest "cheerleaders."

Jordan truly believes that if she had not won the Scholarship from the IAHF (she applied for over 50 scholarships and was only awarded the one from IAHF) she would not have had the courage to compete for a spot at Sonoma State University. Jordan has accepted the spot in SSU's nursing program, even though she has not heard from the other colleges (they don't notify students of acceptance or denial until April). Jordan feels it was meant to be, like winning the scholarship from the IAHF. Being chosen from all of the applicants who were just as deserving as her, Jordan felt honored to be recognized for her drive and determination.

After graduation, Jordan hopes to become a traveling nurse, and work in underserved communities, where she can apply her skills to make a difference in peoples' lives.

We as Jordan's parents want to thank the IAHF for recognizing how special Jordan is and for believing in her.

Thank you,

Mimi and Dennis Serles 🙏🙏

Do you have a milestone you want to share? We would love to feature it in our next newsletter!

Please send an email to news@iahfsj.org notifying us of what type of announcement it is, who it is for, etc. The more information you can provide the better (we may edit content to fit).

• 🌿 PATRONS OF ITALIAN CULTURE SCHOLARSHIP 🌿 •



The Patrons of Italian Culture (P.I.C.) is offering Casola Prize Scholarships to interested students of Italian Descent. The Casola Prize is a college scholarship for the study of the Italian language and the expansion of Italian culture, the publishing of books on Italian culture and history, and support for the Italian Cultural Institute and other local and national Italian American organizations. Applications are available at www.picla.org. Please mail your completed application and records to Paolo Romano, President of P.I.C at ITALENG57@aol.com. If possible send your application packet to Mr. Romano before his departure to Italy on April 19, 2019. The deadline for application submission is April 30, 2019. Awards will be made in person at the Ferragosto, Sunday evening August 11, 2019 in San Marino, CA. -- Article by Ken Borelli 🌿

Polenta & Line Dancing: A special partnership

This year's Polenta Dinner and line dancing event was made even more unique by the celebration of Matera as the European Capitol for Culture for 2019. The IAHF had two events honoring this auspicious occasion, our regional lunch from Basilicata, of which Matera is a regional capitol and the Polenta dinner prepared by a team of chefs from the Tricarico Club. The Tricarico Club is a social club that has roots in Basilicata, about 15 miles or so from Matera, so it is quite the regional honor. In fact one of our patron members, also from the region, Maria Gloria of San Francisco, was doing some special work with her father's community of Pomarico. She generously shared with the IAHF a special video that is available on loan for events focusing on the festivities. We played it at both the regional lunch and polenta dinner, and plan to have an exhibit in time for the Festa's cultural tent too. Prior to this special acknowledgement, Matera was already an UNESCO world heritage site that traces its history over 8000 years of continual residency starting from the famed cave dwellings, many still operational today.

Our Polenta night is unique also in that it is a long time joint event between members of the Tricarico Club and the IAHF. It is a timely reminder too of the sense of community we can build upon as Italian Americans. The Tricarico Club also has a booth at the Festa featuring their delicious Polenta and Sausage lunches. And with all such events, we have to acknowledge the team effort of both organizations to make this sort of activity possible. Aside from many members of the club present, our chefs and kitchen crew included: Mike D'Antonio, Mike Jr, Kevin D'Antonio, Ben Leon, Ted Lamantia and Erin Lamantia. A special acknowledgment, too, to Tony and Maria Amato who helped



found the event several years ago, and are members of both organizations. Unfortunately, they were not able to attend this event due to health matters, and we wish them speedy recoveries.

We also had a swearing in of the new Board of the IAHF with Frank Fiscalini, former Vice Mayor of San Jose doing the honors and ushering in new Board president, Felix Dalldorff and new Board members. As with all our events, we are grateful to many of our IAHF volunteers who made this and so many other events possible. They included this year a team of high school students from Wilcox and Santa Clara Highs under Kay Virgilio's supervision to help with the serving and cleaning necessary for the event. They included Angel Madno, Cindy Eng,

Hector Sandoval, Alex Lopez, Alex Millard and Israel Gomez.

From the IAHF our volunteer crew included: Frank LoCicero, Delia Schizzano, Richard Zamar, Zachary Anstil, Dorothy Lo Presti, Madeline Damiano, Gilda De Simone, Stanley Olivar, Dave Perzinski, Jan Prinziavalli, our line dance instructor Lucia Clementi, Rebecca Morici, who donated the table settings, and bar team, Nancy Morreale, and Azie Habib. These volunteers are the true secret ingredients to all our activities. It is also the reason we are able to produce our IAHF events at very moderate rates. Please consider being a volunteer too! Our events can use multi-talents, from table set up, food preparation, serving and clean up; even a four-hour shift helps us out. I also want to thank Maria Bandy and Denis Wyatt, who although not able to be there for the event are always a dependable part of our volunteer team. My apologies if I have inadvertently missed any one from this quite impressive cast of volunteers for the joint Tricarico/IAHF annual polenta event. Ciao e grazie! -- Article by Ken Borelli, VP Events



Una Festa della Magra

A couple of notes from the Basilicata Regional Lunch. I want to share a modified recipe that several people requested on spiced cauliflower, called *cavolfiore piccante*. In addition, I want to also share my experience with using wheat berries - *grano al sugo* - another regional dish. Part of the fun of doing the Regional Lunches is to discover so many foods, styles and preparation represented in the diversity of Italian regional cuisine. The first one is:



*Note the original recipe calls for hot ground red chili pepper and pork lard instead of the olive oil butter spread.

Regarding *grano al sugo*, I had never used wheat berries before, and had to find them first! You can purchase them at Whole Foods Market. I found mine at a specialty shop in Sebastopol. The wheat berries are a dry grain, and need to be soaked overnight in ample

Cavolfiore Piccante

- one can black olives pitted,
- cup of diced onions
- and one to two large cauliflower
- shredded mozzarella, or cheese of choice
- salted water

1. Cut the cauliflower into large florets (can also buy the florets pre-cut). I added some of the minced greens and inner stalks.
2. Place in a large buttered baking pan, with the heads up.
3. Set the heads in among the stems and leaves, sprinkle with olives.
4. Make a butter olive oil paprika or sweet pepper paste*.
5. Paint each head top with the paste, put in a little salt water into the baking pan about 1/4 inch.
6. Bake at 350° for half hour to 45 minutes or so.
7. Sprinkle with fresh shredded mozzarella, when almost done so it melts.
8. Serve hot or warm.

water for at least 12 hours or so. Drain, and then put in a large pot of salted water and boil until done to taste, about a half hour. They are then basically ready to serve. They are versatile and can be served with a special sauce, hence *grano al sugo*, plain with butter, grated cheese and sage, or even in a salad. They are very healthy, like all whole grains, and also lend themselves to a variety of culinary options.

This dish, along with the cauliflower, takes on added significance during the Lenten season. For many families, meat was limited during the Lenten season, way before the current popularity of vegetarian fare. There is a whole category of Italian foods associated with Lent and labeled *alla magra* or translated as lean, or meatless, cuisine. In reality, in many regions of Italy meat dishes are utilized as a condiment with vegetables and sauces. The best example of the *Festa della Magra* is our St Joseph Day Table; no meat is served at the *festa* in keeping with the Lenten tradition. Depending on your definition of vegetarian, the cuisine of Italy lends itself very well to meatless meals. Also, at our cooking class next month, another variation of vegetarian cooking is Piedmonts' *bagna cauda* (but we are Americanizing it a bit to include some meat items, too). The class will be taught by Augustino Burzio, and he will teach us how to have a *bagna cauda* party!

-- Ken Borelli, Regional Lunch Coordinator 🌿

Cooking Class News 2019 by Lucia Clementi

Our March 7th cooking class featured Dave Perzinski teaching us how to make his nonna's famous Sicilian pizza. Please see Dave's article on page 9 of this newsletter for details. As Ken mentions in his article (above), we will have a Bagna Cauda party on April 11th which takes us north to Piedmonte. Bagna Cauda, literally translated means "hot bath" because of the hot dipping sauce made from anchovies and garlic. Agostino Burzio will teach us how to make this delicious dish. Please join us for this tasty party!

Here is a tentative schedule of upcoming classes (subject to change):

- April 11, 2019 / Bagna Cauda Party / Instructor: Agostino Burzio / \$30 for adults / \$20 for students under 18
- May 2, 2019 / To be announced
- June 6, 2019 / Sicilian Caponata / Instructor: Lucia Clementi / \$30 for adults / \$20 for students under 18
- July / Vacation



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SCHEDULE OF

Events

If you would like to volunteer to work on any of these events, please contact Ken Borelli, VP, Events / Chair, Cultural Committee at kjosephb@aol.com

Schedule of Events is subject to change

Please note regarding Regional Lunches: Most lunches are on the 3rd Thursday of the month, and start at 12 noon. In March, St. Joseph's Table (3/19) preempts the Regional Lunch. In June, the Festa della Repubblica substitutes for the Regional Lunch. In August, due to the Italian Family Festa, there will be no Regional Lunch. In December, Festa Di Natale takes place in lieu of a Regional Lunch. \$15 Members / \$18 Guests

APRIL

Apr 5 / Crab Feed / Doors open @ 6 PM / \$47 members / \$53 guests / \$20 children 12 and under / [RSVP at eventsvp@iahfsj.org](mailto:RSVP_at_eventsvp@iahfsj.org) or call 408-293-7122

Apr 11 / Cooking Class / Bagna Cauda Party / 7 PM / Instructor: Agostino Burzio / \$30 Adults | \$20 Students under 18 / [RSVP at eventsvp@iahfsj.org](mailto:RSVP_at_eventsvp@iahfsj.org) or call 408-293-7122

Apr 16 / Free Movie Night / 7 PM / IAHF Hall / A Comedy: "Il Nome del Figlio" / Come on out and enjoy Free Movie Night!!! *It's FREE!!!*

Apr 18 / Regional Lunch: Liguria, featuring a pesto made from Jo Ann Ghiggeri-Bjornstad's family recipe / 12 PM / IAHF Hall / \$15 members; \$18 guests / [RSVP at eventsvp@iahfsj.org](mailto:RSVP_at_eventsvp@iahfsj.org) or call 408-293-7122

Apr 25 / 7 PM / Cena Fuori / Tasso's, 1530 Southwest Expwy., SJ / Pay at the Door / [RSVP at eventsvp@iahfsj.org](mailto:RSVP_at_eventsvp@iahfsj.org) or call 408-293-7122

Apr 28 / Millennium Sounds Orchestra / IAHF Hall / Doors open at 2 PM / Band starts 3 PM / Catered by Barone's / Dance to your favorite tunes!! / [RSVP at eventsvp@iahfsj.org](mailto:RSVP_at_eventsvp@iahfsj.org) or call 408-293-7122

MAY

May 2 / Cooking Class / 7 PM / IAHF Hall / [RSVP at eventsvp@iahfsj.org](mailto:RSVP_at_eventsvp@iahfsj.org) or call 408-293-7122

May 16 / Regional Lunch / 12 PM / IAHF Hall / \$15 members; \$18 non-members / [RSVP at eventsvp@iahfsj.org](mailto:RSVP_at_eventsvp@iahfsj.org) or call 408-293-7122

May 23 / Cena Fuori / 7 PM / Pay at the door / [RSVP at eventsvp@iahfsj.org](mailto:RSVP_at_eventsvp@iahfsj.org) or call 408-293-7122

May 31 / Casino Night / Visit iahfsj.org/casino for more information

JUNE

June 6 / Cooking Class / Sicilian Caponata / 7 PM / IAHF Hall / Instructor: Lucia Clementi / \$30 adults | \$20 students under 18 / [RSVP at eventsvp@iahfsj.org](mailto:RSVP_at_eventsvp@iahfsj.org) or call 408-293-7122

June 9 / IAHF Scholarship Award Ceremony / Time TBD / IAHF Hall / More information to come

June 20 / Regional Lunch / 12 PM / IAHF Hall / \$15 members; \$18 guests / [RSVP at eventsvp@iahfsj.org](mailto:RSVP_at_eventsvp@iahfsj.org) or call 408-293-7122

TAP HERE to RSVP and to PRE-PAY
at <http://www.iahfsj.org/events>

TAP HERE to RSVP FOR EVENTS
by emailing eventsvp@iahfsj.org or by calling 408-293-7122

★ IAHF Newsletter Submission Guidelines

Submission deadline: 20th of the month for inclusion in the next month's newsletter

Revision deadline: No later than the 25th of each month

Articles

- Please carefully proofread, spell check and grammar check before submission by the 20th of the month
- Please submit articles unformatted, in either Word or as email text
- Please include source URL when submitting articles from the Internet

Events

- Please provide the following information:
Official name of event / Date of event / Time of event / Location of event / Cost of tickets / Description of event

Photos

- Please send photos as email attachments, not embedded in a text document or in an email message
- Photos should be JPG format, big, bright, and sharp, with no timestamps or watermarks, 500 kb and larger
- Each photo MUST have an individual name – photos named FullSizeRender or thumbnail cannot be used
- Please include the name of the photographer when submitting photos

Questions?

Please contact Stanley at iahfsj6@gmail.com or visit iahfsj.org/submission-guidelines for more info.

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INTERO

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PROFESSIONAL EXPERIENCE

Rosetta is a full-time, professional real estate agent assisting in buying and selling homes in all of Santa Clara County. Throughout the years, Rosetta has earned many achievements and awards such as International Presidents Elite, Top Listing Agent, Top Buyers agent, one of Silicon Valley's Top 100 agents and Top Producers with over 19 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, Limit Liability Company for Reinvestments, Protecting the Fee, Due Diligence and Disclosures, Agency Fair Housing, Trust Funds, Ethics and Risk Management, Survey Course and Risk Management. Professional Philosophy Rosetta's passion and philosophy have always been to put her clients best interests first, provide every client with the highest of business ethics, commitment and 100 % excellent quality service. Building a lifetime relationship by earning the respect and trust of her clients, is her ultimate goal.

PROFESSIONAL AFFILIATIONS

- California Association of Realtors
- National Association of Realtors
- San Jose Real Estate Board
- Re-Infolink Multiple Listing Service

PERSONAL BACKGROUND

Spending quality time with family and friends, exercising, running and giving back to the community.

It is my ultimate goal, as your professional real estate agent, to provide you with quality service, exceed your expectations and make your real estate transactions a positive and painless experience. My overall local expertise and extensive real estate experience will benefit you whether you currently are selling or buying a home, or are a returning client checking out the many homeowner resources I offer.

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The Italian American Heritage Foundation presents

Casino Night Fundraiser



May 31, 2019 6:00 p.m.



Prizes!

CASINO GAMES
DJ and DANCING
NO HOST BAR
LIGHT APPETIZERS



Re-buys!

Doors open/DJ 6:00-10:00 ~ Games 6:30-9:30

Location: IAHF, 425 N 4th St, San Jose

HIGH ROLLER SPONSORSHIPS AVAILABLE

Player: Members \$50/Non-members \$60

Socialite (non-player): Members \$40/Non-members \$50

Early Bird Pricing until April 30, 2019*

* add \$10 tickets to prices starting May 1, 2019

PAY BY CREDIT CARD or for MORE INFO: iahfsj.org/casino

PAY BY CHECK—make checks payable to IAHF, include number of tickets and names of attendees, mail to: IAHF, 425 N 4th Street, San Jose, CA 95112 or call 408.293.7122, email iahfsj@iahfsj.org for assistance.

MUST BE 21 YEARS OLD TO ATTEND

Number of member tickets _____ x \$ _____ = _____

Number of non-member tickets _____ x \$ _____ = _____ TOTAL: _____

Name of attendees: _____