

# IAHF NEWS

OCTOBER 2019 • ITALIAN AMERICAN HERITAGE FOUNDATION • ESTABLISHED 1975 • FOUNDED AS NONPROFIT 1976

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DIANE AYALA / IAHF NEWSLETTER EDITOR-IN-CHIEF



## President's Message

Dear Members and Friends of the IAHF,

I remember a trip through Italy in late September and October. The crowds of Ferragosto long gone home, the heat of summer on the decline, open roads ahead, and the beautiful scenery all around. Well, that is if you ignore the smoke. For it is the season for burning the remnants of the crops in the field, and the smoke is like a haze obscuring the horizon. Nonetheless, this is my favorite time to visit Italy as the lines are gone, people back from their vacations are even friendlier, and there are no problems finding great selections of hotels and restaurants.

I remember driving through a back road in Sicily and came upon a small field on fire. It seemed every car on the road pulled over with everyone piling out of their car and ascending on the field, using whatever they could find to stomp out the fire. With the help of everyone, the fire was out within fifteen minutes, then everyone looked at each other, nodded and smiled, then piled back into their cars and drove off as if nothing had happened – never a sign of the vigili del fuoco (firefighters).

With the locals refreshed from their vacations, the children back in school, and the crush of the harvests behind them, the Italian pace of life seems to be slower and more relaxed – which seems like an impossibility by American standards. I admit, I found this relaxed pace extremely frustrating when we were working in Italy, especially when we had to meet with counterparts in the Italian Ministries. The intentionally slow pace is aggravating and frustrating if you are trying to get work done on an American time line; but when you finally adapt (and you will not have a choice), the relaxed pace really makes you wonder why you are killing yourself for some fictitious deadline (stupidi Americani).

While working in Sicily, occasionally we would go to dinner and arrive at the restaurant around 8:30 at night. When we arrived this early, they would look at their watch and shrug, then ask us if we really wanted to eat so early. In some cases, we would have to wait for the ovens to warm up before we could be served. We learned that dinner in less than three hours was pretty much impossible – even if you did finish your dinner quickly, they just wouldn't bring the check until you were there the required amount of time - eating, drinking, and socializing. And when we would go later at night, it was not uncommon to see whole families, including several small children, storming the restaurant at 11:30 at night to start their evening repast, and the fact that the children were to be back at school the next morning was inconsequential.

What this demonstrated was that family comes first. We say that here as well, but in Italy it is demonstrated. The families sit around the table and talk. Yes, the kids spend a lot of time on their phones, and many are not satisfied with one but need two or more phones to reach the desired status, but they look up from their phones to engage in conversation, or to see how the soccer game is going (there is always a soccer game going on), or to add a quip to something that was just said. I have tried that here with limited success. I try to bribe my family with promises of dinner at our favorite restaurant, and when I succeed, we sit and talk for hours, and I feel I am back in Italy. I come home feeling our problems have been set aside, I am at peace, and I feel the love of family.

There is a reason why two thirds of Italian millennials live with their parents, and why most who move out live within a few kilometers of their parents, and most of the men still go to Mamma's house for lunch every day. Italians cherish the bond of family, and know the gift of love. Let's look to our heritage to relearn this valuable lesson, and put it into action. -- Felix Dalldorf / [fdalldorf@gmail.com](mailto:fdalldorf@gmail.com) 🇮🇹

### EVENTS @ A Glance MORE INFORMATION ON PAGE 11

- Oct 3 / Taralli (Italian Cookie-Biscuit) / IAHF Hall / \$30 adults / \$20 students under 25
- Oct 8 / General Membership Meeting & Dinner / IAHF Hall / 7 PM / All Members Welcome
- Oct 17 / Regional Lunch: Calabria / IAHF Hall / \$15 members / \$18 guests / RSVP by Oct 15
- Oct 18 / West Bay Opera's Nabucco / Lucie Stern Center, Palo Alto / \$50 / Contact IAHF Office
- Oct 31 / Cena Fuori / Vin Santo, 1346 Lincoln Ave, SJ / \$40 at the door
- Nov 7 / Italian Holiday Cookies / IAHF Hall / \$30 adults / \$20 students under 25
- Nov 10 / IAHF Dinner Dance!! / IAHF Hall / Details TBA so you can get your dance on again!!!!
- Dec 6 / World of Italian Opera / IAHF Hall / Watch this newsletter for details
- Dec 19 / Festa di Natale / IAHF Hall / 12 PM / \$15 members / \$18 guests

### GENERAL MEMBERSHIP MEETING & DINNER

Oct 8 • 7 PM • IAHF Hall

Free to All IAHF Members

 [RSVP HERE](#) 

## IAHF OFFICERS

- Felix Dalldorf - *President / Chief Executive Officer of the Corporation*
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## • ✨ • SCHOLARSHIP FUNDS • ✨ •

One of the most impactful opportunities is to become a donor to help support the IAHF Mission that provides scholarships to help students of Italian descent graduating from high school. These scholarships will help students become ready for the next step towards a promising future with post-secondary education goals to become leaders to shape and help them achieve their dreams. In turn, these students will enrich our entire Italian community. Memorial scholarships are one way to honor loved ones. Another way to support scholarships is by donating to the IAHF general scholarship fund. We encourage individuals and



corporations in the community to help the IAHF with its scholarship mission to offer scholarships each year. The donor can designate the scholarship recipient's eligibility requirements. Your entire donation will go directly to the scholarship fund as we do not apply any administrative costs. Remember, every dollar donated will make an impact!

If you are interested in contributing to the Scholarship Fund or setting up your own fund, please contact the IAHF Office at 408-293-7122 or visit our website at [www.iahfsj.org](http://www.iahfsj.org).

Thank you! -- Article by Marie Rose Peirano Dalldorf ✨



## LEGACY CIRCLE

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

LINDA & BOB BINKLEY • ROSE CRIMI • MADELINE DAMIANO & GILDA DE SIMONE-GROCCIA • STANLEY OLIVAR

If you would like to consider becoming a Legacy Circle donor, please contact [legacy@iahfsj.org](mailto:legacy@iahfsj.org) for more information.

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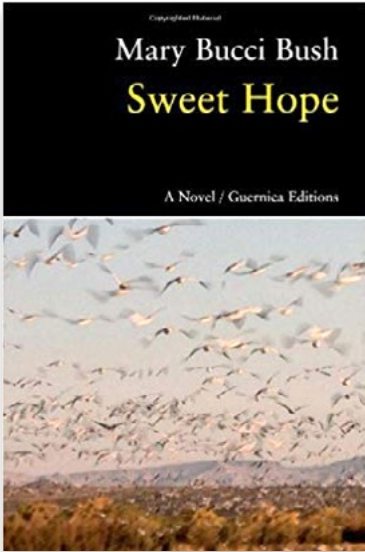
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## Sweet Hope

by Mary Bucci Bush 

After a delightful summer of uplifting reading, I started autumn with an Italian American tragedy. I always knew Italians entered through New Orleans, but I had no idea, I really could not even imagine, the dire conditions presented in Sweet Hope by Mary Bucci Bush. This is an award-winning historical fiction novel based on taped conversations with the author's relatives who worked on the plantation fictionally called

Sweet Hope. Ms. Bush's research also included interviews with other survivors, a biographer, an Italian government official, and long-time residents of the plantation area. The historical name of Sweet Hope Plantation was Sunnyside Plantation.


Historical record shows that at the turn of the twentieth century, thousands of Italians were recruited from villages all over Italy in what was called the "Italian Colony Experiment." The offer of paid passage to

New Orleans in return for five years of work to repay the price of the voyage. This was an accepted form of indentured servitude, it sounded good and could have been good. In fact, it was often a scam. At Sweet Hope Plantation Company, rules and the company store make it impossible for the men ever to earn enough money to repay the debt. And under no circumstances are workers permitted to leave the plantation under threat of severe beating.

We follow the lives of these disappointed and desperate people as they try to survive with insufficient food, no medicine, no church and endemic malaria. Their lives intertwine with first generation freed slaves who work as sharecroppers. From them, the Italians learn English, learn how to cook the local food, find friendship, commiseration and even love.


Knowing that the backstory of this amazing novel is factual makes the reader seethe at the cruelty and ugliness of the overseer. He is an abomination. The absentee landowner becomes involved only when he realizes that public knowledge of murder and abuse on his property would damage his political career.

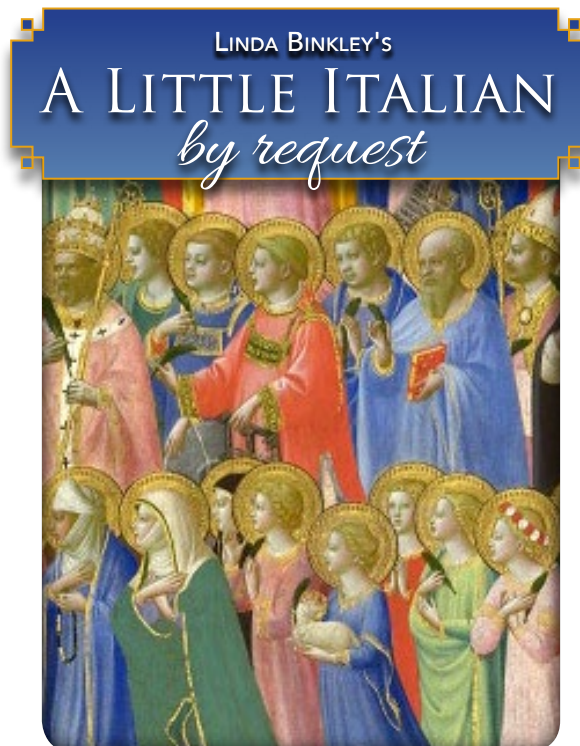
Sweet Hope is engrossing; the pages fly by. The landscape and characters are vivid and unforgettable. I commend the author for her years of research and for bringing the story of these abused immigrants to light. This book is rightfully rated right up there with The Grapes of Wrath and Christ in Concrete. It is well-deserving of the awards it has garnered.


The Afterward explains that in 1907 the U.S. Department of Justice appointed Mary Grace Quackenbos to investigate the allegations of abuse. Sunnyside Plantation in Arkansas was a main focus of that study. Though Ms. Quackenbos encountered harsh, sexist resistance from the male overlords, she was successful. Controls on indentured servitude were enacted and the residents of Sunnyside Plantation (Sweet Hope), were released from their contracts and allowed to leave. Of course, many were left behind in the cemetery. 

Ognissanti, il Giorno dei Morti, e l'inglese Halloween hanno radici in feste pagane. La chiesa saggiamente ha dato a questi giorni pagani popolari temi cristiani. Papa Gregorio III scelse il 1 ° novembre per il giorno di Ognissanti nel VIII secolo, in modo che si sovrapponesse al Samhain, una celebrazione celtica che celebrava la fine dell'estate e l'inizio del buio inverno. Il giorno dei Morti è stato aggiunto in seguito dall'Abbazia di Cluny che ha iniziato a celebrare il ricordo dei morti il 2 novembre.

Questa divenne una tradizione che si diffuse in tutta la Chiesa cattolica alla fine del X secolo.

In Italia questi sono importanti giorni santi ma negli ultimi anni i festeggiamenti dell'inglese Halloween stanno diventando popolari. 



Ognissanti, il Giorno dei Morti and the English Halloween all have roots in pagan festivals. The church wisely substituted these popular days with Christian themes. Pope Gregory III chose November 1st for All Saints' Day in the 8th century, so that it would overlap with the Samhain, a Celtic celebration celebrating summer's end and the beginning of dark winter. All Souls' Day was added later by the Abbey of Cluny which started celebrating the memory of the dead on November 2nd. This became a tradition which spread throughout the Roman Catholic Church at the end of the tenth century. In Italy these are important holy days but in recent years the festivities of English Halloween are gaining in popularity. 

Many of you enjoyed the lace-making exhibit in the cultural tent last August at the Italian Family Festa. Here is an interesting article on the history of lacemaking on the island of Burano in the Venice lagoon. Be sure to take the short trip out to the island if you visit Venice!



## Venetian Lace

### Venice's Passion for Lace

by Dianne Hales

In the early fifteenth century, a Venetian sailor wanted to bring his fiancée a souvenir of his exotic voyages. Too poor to afford a proper gift, he plucked a ruffled sea plant called Halimeda opuntia from the waters off Greece and carried it home to the island of Burano in the Venice lagoon.

His beloved, enchanted by the algae's scalloped edges and raised furls, fretted that the memento would soon disintegrate. Determined to create something that would last as long as their love, she picked up a needle used to mend fishing nets. Plying white thread into intricate patterns, she replicated the delicate whorls. The stunning result was "mermaid's lace," an ingenious design that helped launch Burano's lace-making industry.

With this tale in *A Beautiful Woman in Venice*, Kathleen Gonzalez, a sister appassionata, tugged me into a world woven of fiber, air, and passion. For centuries, Venetian lace, gossamer as a spider's web, represented absolute luxury. A single piece required weeks or months of eye-straining labor. Yet other than accenting regal robes, adorning ladies' bosoms, or trimming clerical vestments, it served no practical function. Like the filigreed glass from its sister island of Murano, no one needed Burano's lace—but everyone wanted it. For his coronation, Louis XIV commissioned a collar that took two years to stitch and cost hundreds of times its weight in gold.

The opulent age of lace and luxury ended with the political upheavals that overthrew the French monarchy in the 1790s and rocked Europe for decades. The market for Venice's delicate

handiwork all but disappeared. Then came the disastrous winter of 1871. Temperatures plummeted so low that the lagoon froze over. With their boats trapped in ice, Burano's fishermen couldn't leave the harbor. Without a daily catch, its residents began to starve. Italians in the recently unified nation organized benefits to raise money for desperately needed supplies.

The islanders survived the deep freeze, but Italy's Parliament sought a long-term solution for their precarious finances. The brightest hope seemed Burano's famed needlework, but the lace industry had become, as one observer put it, "a very dead Lazarus."

A countess and a princess headed a campaign to resurrect it. Ultimately Burano's fate rested on its last lace maker, an illiterate septuagenarian known as Cencia Scarpariola. Although she could not write her own name, Cencia was a living encyclopedia of knots, twirls, loops, and patterns—secrets in danger of dying with her.

The mistress of the girls' school in Burano became Cencia's sole apprentice. Under the old woman's tutelage, the teacher turned student mastered every detail of the painstaking process of weaving a fantasy in thread. In 1872, the Scuola dei Merletti (Embroidery School) of Burano, housed in the former governor's palazzo, admitted its first eight students. Stitch by stitch, its passionate lace makers brought the island back to life.

The industry survived two world wars and a global depression. But it could not withstand a flood of cheap imported lace in the 1960s. The Burano lace-making school closed, only to reopen in 1981. Although far fewer locals make their living from lace, tourists still throng the island's shops to take home with them, like the long-ago Venetian sailor, a delicate memento of the marvels they have seen.

Adapted from *LA PASSIONE: How Italy Seduced the World* by Dianne Hales. -- Article by Linda Binkley 🌸



## HAPPY SAINT'S DAY! *to all the Franks in the IAHF* 🐾

October 4 is the feast of St Francis of Assisi. Francis was born in Assisi in 1182 to a prosperous merchant family. He was a lively young man, said to have been carefree and liberal, so much so that his family was happy to see him go soldiering for Assisi. His experience as a soldier followed by imprisonment and a serious illness led to his dramatic conversion. He disappointed his parents by utterly rejecting the family business and, in fact, renouncing all wealth. Francis embraced a life of extreme poverty and encouraged others to join him.

Francis responded to God's call by founding the Mendicant Order of Friars, now called Franciscans. He also helped another dramatic female convert, Santa Clara, found the Poor Clare's. Francis died at the age of 44 from illness.

San Francisco is named in his honor and our valley, Santa Clara Valley, is named for his dear friend and fellow convert Saint Claire.

Francis is the patron Saint of environmentalists, merchants and is also the Patron Saint of Italy. His most famous poem, a delightful tribute to all God's creations is titled "A Canticle to the Sun" It's magnificent. You can Google it... it's a pleasure to read. -- Article by Linda Binkley 🌸

Back in 1996, the Italian American Heritage Foundation produced the Bay Area premiere of Louise Canepa's opera, *Sicilians of Monterey*. I was just sent a CD copy of the opera by Kathy D'Angelo, of Santa Cruz. She filmed the original version on tape. She has now transposed it into a CD. I will be putting the CD version in our IAHF Library should you wish to borrow it. As Chair of the Cultural Committee at the time, our committee took on the challenge of producing this opera, running for 3 days at the IAHF. We even had the Mayor of Monterey at the opening night. To say it was an adventure was an understatement! The opera ran about an hour and a half and included a full chamber orchestra, professional singers, sets, costumes, and choruses. This was, and still is, community opera at its best. After it was performed it was also viewed on local TV stations, too. After watching the video, I sat back in amazement that we were able to pull off such an amazing production; of course, on a very tight budget!

Kathy D'Angelo did a great job in transferring the original tape into CD form. The video programming itself is now over twenty-two years old. Given the logistics involved, it comes across very well, and captures so many parts of the magic of the opera, along with the transformation of the IAHF into an opera house. The storyline is somewhat autobiographical and relates to Louise's parents, a Genovese father and Sicilian mother, and a love marriage during the 1920s. It was not that long ago when marriages were much more "engineered by the family" than today. Louise's mother was destined to marry a friend of the family; however, along came Teodoro, from Genova, and upset the best-laid plans. The opera concludes with Maria Colleto-Catania and Teodoro Canepa being married on stage. That is a simple version of the storyline, but there are many subplots in this gem of a piece. The music is lush and lyrical and harkens back to a Monterey of the

1920s. I could easily see a musical CD of the opera being produced. For IAHF members, one special part of the opera will be to enjoy the "extras" who helped out in cameo performances. I have to confess, I teared up when I saw friends who are no longer with us today. That was almost hard to watch since these were close friends, but I guess "that's show business, folks." To highlight some of the cameo artists, we had a very young Maestro Anthony Quartuccio conducting a chamber orchestra, Carmella Tomasini and Rosita DeLuca doing a *tarantella*, Kay Virgilio as a nun, who later joined in the *tarantella* scene along with a dramatic bar staging with Hank Caputo and Tony Virgilio as card players. There is an unforgettable theme piece, too, called "We are Sicilians of Monterey" that leaves you transformed. The lead artist was in top form and I recalled all the auditions and rehearsals to get the music down. To list all the people involved in the production would take too much space since it was a cast of over 50. They are acknowledged in the CD. I could foresee us doing a pocket opera viewing of the CD next year for interested members and friends.

Louise, the composer, is still hard at work and now lives in Napa. One of our current goals is to do a short music video of her tribute to Monterey, with a special classical version of her composition, "Old Monterey." As with everything associated with the arts, it just needs funding. If you know of a grantor or patron let me know. And "back at the ranch, or in this case, opera house," we will have just concluded a field trip to see Verdi's *Nabucco*, and are now laying plans for the annual World of Italian Opera Event and Boutique, on Friday, December 6th. And of course, we are always looking for volunteers to help out with this event. -- Article by Ken Borelli 🍷🍷

We've received a lot of inquiries about Italian citizenship, especially after the Festa, because of the information that was shared there. Likewise, we have had several workshops on the subject, so I thought I would share this recap from a discussion I had at the recent Regional Lunch.

There are many reasons to have dual citizenship if you qualify, and the reasons range from heritage, business, study abroad, travel and even homeownership. Most dual citizenship procedures have a family relationship link that can go back as far as a grandparent. The Italian Consulate, as well as many other consulates, has an information site that goes over the procedure and specific application process for dual citizenship.

What is universal is the search for documents and building a case for the action. There are people who can help out for a fee. However, a



lot of the material can be gleaned by personal genealogy work. That's what I want to focus in on to start the process.

- 1) The Application: basically you need a birth certificate (BC) and to establish a link to a foreign national citizen relative. If you have children who may also benefit from you being a dual citizen, their birth certificates and marriage licenses may be required. Sometimes other collateral materials may be needed such as a current passport and baptismal certificates.
- 2) If you are claiming citizenship via an immediate parent, then you will need their BC's, marriage license and, in some cases, death certificates, as well as other supporting documents, such as passports, ship, immigration entry documents, and baptismal records.

continued on page 6 >>>

- 3) If you are claiming citizenship via an immediate grandparent, then you will need to gather everything noted in step one and two and add, birth, marriage and death certificates, along with supportive documents of a grandparent.
- 4) Likewise in the case of a US Legal resident, a legal resident card showing Italian citizenship, or similar proof of Italian nationality. If a grandparent, for example, became a Naturalized US Citizen, when did that action take place, and was it after the birth of a child who is now taking action for dual citizenship?

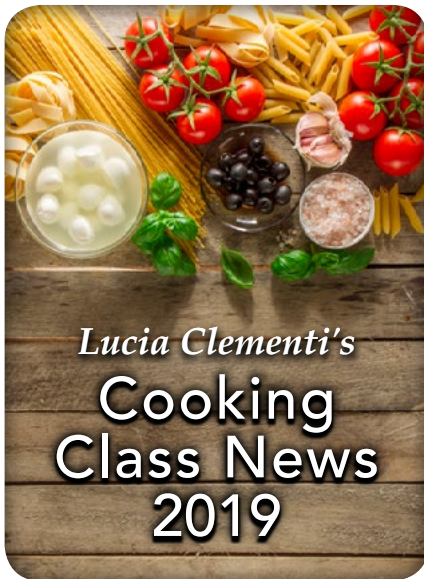
### General Discussion

Establishing the continuity of family connections and proof of foreign national citizenship can be an adventure. The hunt for records is one of the more challenging tasks. For some younger applicants, this may be relatively easy due to better record keeping. For those of a certain generation, myself included, many of the documents require detective work! Not everyone was born in a hospital, and if one was born at home with a midwife, that midwife document was a statement that hopefully was registered at a city hall, or other government public health office.

For those who are doing this record search that goes back to post World War II times, we are normally dealing with a grandparent's generation. Some of those searches require diligent efforts, and

collateral material-gathering because the original documents may have been damaged during the war, moved, or archived. It would be nice to have a relative abroad, who can help with the search. Likewise, there are systems available, such as an affidavit, or corrective action certificates to try to lay the foundation for continuity of records. For example, in my specific case, my Italian National grandfather was named Luigi Borrelli, the US immigration document note his name as Luigi Borelli, and on the birth certificate of my father, via midwife, my grandfather's name is noted as Luis Borello, and his cemetery record in San Francisco notes Louis Borelli. I shudder to think what his death certificate says! All those names have to be reconciled. And that's where the time and clarification energy goes, especially if you are claiming citizenship through that individual. This is just one example and there are many different scenarios that will need specific attention. You won't know what supportive materials will be needed until you begin the documentation search and reconciliation process (Including authorized translated copies of materials). Next year we are planning a workshop with our Librarian, Madeline Damiano, who presented at the Festa and IAHF on Italian document searches. If you are serious about this task, then start the documentation gathering now, and bring your questions to the workshop.

– Article by Ken Borelli / US Immigration and Child Welfare Consultant 🍷



Our September cooking class featured, Italian Enchiladas. You might ask, "How can enchiladas be Italian?" I, too, had never heard of such a dish before. But Clare Cedolini taught us that enchiladas can indeed be made "come la cucina italiana"! By substituting a few ingredients of traditional enchiladas, this delightful dish produces mouth-watering flavors from Italy.

Clare began our class journey by providing a narrative on each ingredient and included insightful tips in preparing this tasty meal. Flour tortillas, marinara and enchilada sauces, ground beef, cheese, olives, olive oil, onions, garlic, Italian and Mexican seasonings all go into this dish. Our students got involved by assisting in the cooking, mixing and assembling of the ingredients. Once the enchiladas were prepared, into the oven they went for about 45 minutes.

Out of the oven they came, hot and aromatic and we couldn't wait to taste them. Then, finally, we got to sample these flavorful treasures. Oh my goodness, they were amazingly delicious! To me, the flavor resembled lasagna, only better! Thank you to Clare and Tony for sharing their culinary expertise with us.

Please join us for our upcoming classes (subject to change). All of the classes begin at 7:00 p.m. and are payable in advance. To enroll, please go to [www.iahfsj.org](http://www.iahfsj.org) and select "events" or call the office at (408) 293-7122.

- Oct 3 / Taralli (Italian cookie-biscuit) / Instructor: Kathy Lohman / \$30 adults; \$20 students under 25
- Nov 7 / Italian Holiday Cookies / \$30 adults; \$20 students under 25 🍷



# Dream ♦ Believe ♦ Achieve

## 2019 IAHF SCHOLARSHIP ESSAY EXCERPTS

• ✨ **KIANA SOBOUTI** • WINNER OF THE \$1,000 OLANDER-HOLLGRIMSON SCHOLARSHIP ✨ •



Ever since I was little, my mother has told me stories about my great-grandfather Mateo Colina. Mateo was an immigrant who left Italy moving to Peru to begin a new life. In his first years there, he used his resourceful nature to build a business from the ground up. His business was called Bazar Princesa, and there, he sold imported items, many of which came from Italy. Mateo made something of

himself while simultaneously finding a way to bring a little bit of Italy to Peru. Hearing these stories as a child inspired me to dream big, and so, my own career as a business woman began at the young age of five.

As a little girl, I was interested in arts and crafts. My mom knew this. So one year during Thanksgiving break, she surprised me with an ornament activity box. Upon opening it, I immediately began to make ornaments for my family's Christmas tree. With the holidays approaching, I realized that everyone uses ornaments so I made a catalog, complete with prices and labeled pictures, of my homemade Christmas ornaments and sold them.

My affinity for crafts and business developed as I grew older. At ten years old, I took an interest in sewing. So the summer before fifth grade, I went to a sewing camp where I learned to use seam rippers, irons, and sewing machines to make clothes. After this weeklong experience, I was so excited to use my new skill. My mind raced, and it was during this brainstorming that I had a revelation. Elementary school girls loved and cherished their American Girl Dolls, and their dolls needed clothes. The expensive price of American Girl Doll clothing provided me with an opening. I would sew doll clothes and sell them to my classmates at a more affordable price. This decision was the start of my sewing company. I began to work diligently sewing little dresses, bags, and skirts from clothing that no longer fit me.

Since my sewing days, I have taken on a variety of projects from styl-

ing hair for bridesmaids at weddings, to creating crayon art, and most recently, making jewelry. My interest in designing and assembling jewelry began two and a half years ago. The jewelry that I make is inspired by pictures I see on websites like Pinterest and by the jewelry I see others wearing. I change and improve my designs constantly by adding extension chain so that the jewelry fits people of different sizes, and by incorporating my own style into the pieces.

Last May, I went to my first craft fair to sell my jewelry. The experience was very educational. I learned how to display my jewelry in an attractive light. Other vendors gave me tips for selling strategies and offered help in other ways. One shared that she set out expensive products next to inexpensive ones in order to sell her less expensive items faster. Another offered to sell me clasps and chains that she bought at a wholesale price. This opportunity was such an interactive way for me to learn from and gain connections to others with more experience making and selling crafts.

Now, as I create a website for my jewelry business, I am exploring new fields that I would ordinarily never encounter. I am slowly learning how to present my jewelry online with pictures and descriptions of my products, as well as researching how to process orders and ship jewelry to customers.

Over the years, I have learned so much from these experiences, and I learn more every day. My many endeavors have improved my business sense, and have taught me to use what I have at my disposal when I lack the tools or materials that I need. Creativity in tandem with business has been a part of my life ever since that first instance with Christmas ornaments, and I owe this in part to my great-grandfather Mateo Colina who inspired me to take my passions and make them into something more.

As I start on my path toward adulthood, my goal is to use my own affinity for business and art to put pieces of my heritage and culture into my future endeavors. My business education at Cal Poly, San Luis Obispo will further my means to begin my own business just as my great-grandfather did all those years ago. 🌱

• ✨ **GIANLUCA MAVICA** • WINNER OF THE \$1,000 SCRIVANO SCHOLARSHIP ✨ •



Giovanni and Vincenza Mavica, my Nonno and Nonna, were born in Randazzo, Sicily. Growing up I would frequently hear stories from them about what life was like during World War II when American pilots bombed Italy. Sicily was very sparse on food as communist soldiers were seizing food from private land.

My Nonna's story was especially interest-

ing to me. When she was about nine years old, she was displaced from her family and ran from bombs while attempting to find her father. She vividly remembers being extremely fearful. She was eventually reunited with her Papa by a good Samaritan. My grandparents met each other during their early twenties; Nonno was quite fond of Nonna and chased her for a few months, as the story goes, resulting in their eventual village marriage at Chiesa San Martino in 1953.

They bought a small wood heated home and built a garden. Nonno worked as a lumberjack often traveling through > >



Europe for work. Nonna had three sons, one is my father, Luigi. My grandparents wanted to provide more opportunity for their sons' education. Since they only had a second and third grade education themselves, they made the difficult decision to move to America, seeking more opportunities and the pursuit of the American dream.

They traveled by ship to the New York harbor to immigrate to the United States. My grandparents settled in upstate New York and both worked very hard. Nonno was tile layer, and Nonna was a seamstress for a designer clothing factory for many years. My father had a very difficult time adjusting to American schools. He arrived in the U.S. at eleven years old and started middle school right away, but spoke no English, thus he had a very difficult time adapting. He started working at fourteen, where he washed dishes and contributed to the family household, only saving a little money for himself. He became so disenchanted with life in New York. By the time he was seventeen years old in the middle of his junior year of high school, he dropped out, and moved to Los Angeles with a neighborhood friend and \$3,000 in his pocket.

While in Los Angeles, my dad worked in multiple restaurants, and became the apprentice to a couple different chefs. Many of his skills came from watching his mother cook traditional Italian food including sauces, pastas, breads, and biscotti. He became a well-established and respected Italian Chef and contributed to the growth of many Italian restaurants such as 11 Fomaio, Chianti Cucina, Prego, and Donatello.

My parents met in 1992 and got married a few years later. They bought a house in Menlo Park, built a garden, and had two sons, me

and my younger brother, Giorgio. They did not go to college and they both worked very hard. My dad had two jobs for many years. My parents wanted to make it to a position financially where they could afford to send my brother and me to Bellarmine College Preparatory. Sending me to Bellarmine was very important to my parents because of the strong Catholic values and the exceptional academic education that it provides. However, that doesn't come without its costs. Sometimes they had a tough time making ends meet, and had to make many sacrifices.

Now they are in a better financial position and are totally committed to sending me and my brother to college one way or the other. They work so hard because they both deeply regret not going to college, and want to provide the best possible life for my brother and me. As result, when I'm older, I want to be in a financial position where I can help my parents retire earlier. My parents have shown me the value of a dollar and a good education. Additionally, their strong work ethic has shown me that working hard is crucial to achieving my goals.

I will be attending American University in the Fall participating in the Washington Mentorship Program, for which I'm very excited. I've been accepted to AU's Kogod School of Business with the intention of majoring in finance, and possibly double majoring in some other business field. Additionally, I am interested in studying law and have been lucky enough to have had the opportunity to shadow local attorneys last summer, which was an incredible experience. I'm eager to take those interests and pursue them in Washington D.C. I dream of being able to obtain either a Masters or Law degree. 🌀

• 🌀 **ARIC CUTULI** • WINNER OF THE \$1,000 KARR SCHOLARSHIP 🌀 •



From Marco Polo's trek across Europe and Asia to Christopher Columbus' uncovering of the Americas in his search for an alternate route to the Far East, Leonardo da Vinci's exploration of art and engineering to Galileo Galilei's extensive contributions to the world of mathematics and astronomy, a central theme of discovery has remained constant throughout the vast Italian history and continues to impact my mindset

moving forward into the real world.

About a century ago, my father's grandparents, like many others, departed from Sicily in search of new opportunity in the promising United States. Likewise, my father left his Connecticut home 60 years later to start a life of his own on the west coast and explore the world. And I, roughly 40 years later, am as eager as my forefathers were to venture out and explore what the future holds.

But what does this mean exactly? My great-grandparents migrated to America to seek a new future, and my father came to the west coast and travelled internationally for an assortment of reasons, which inspire me to emulate a similar path. Firstly, his father was involved in international business, but was never granted the opportunity to travel the globe. My father's strong relationship with my grandfather, in addition to his love for adventure, pushed him to delve into international business himself, which ultimately brought him to the corners of the world that his father never got the chance to reach.

His years in Japan, Singapore, Italy, and Spain, among other nation, are the joys of his life. He has shared with me throughout my upbringing numerous stories using his entertaining aptitude for the dialects he picked up in his travels. These anecdotes of my father's past incite my curiosity and cause me to want to embed myself in different regions and cultures. Similarly, my father's expedition to California via Moto Guzzi motorcycle in the late 1970s was done not just out of his aforementioned passion for adventure, but for the same opportunity his grandparents migrated to the United States. Like a wave of European immigrants arrived in America in the early twentieth century, my father was the start of a wave of people building new lives in the Silicon Valley at the dawn of an immense technological shift.

Cognizant of the rising housing prices in the Bay Area, I will inevitably have to live the bulk of my adult years elsewhere and discover an ideal place to live out my years as my father did 40 years ago. And, just like my Italian ascendants, I plan to continue exploring my interests and following the path they guide me on. No matter what university I attend, whether UC Santa Barbara or UCLA, I am blessed to be able to rest assured knowing I will be further exploring my incessant passion for mathematics and science. Post-graduation, I plan to continue my schooling in pursuit of one or more Masters' degrees in computational or financial mathematics, begin a career as an actuary, and explore the countries for which my father stimulated my curiosity. 🌀



From a very young age I've always been very aware, and proud of my Italian heritage. Both my nana, Patricia Passarelli, and my papa, Anthony Passarelli, are members of IAHF, as well as my great grandparents, Tony and Bernice Passarelli and Ambrose Pinza. They've often told me stories about how my great, great grandmother, Maria (Piantanida)

Pinza, immigrated from Northern Italy in 1906, around the same time as my grandfather, Tony Passarelli. Their stories, of coming to a new country and creating entirely new lives for themselves all while staying true to their roots and sticking with their families, inspired me to chase my goals fearlessly. A few summers ago, I actually got the opportunity to finally visit Italy with my family for almost a month. We traveled around the country visiting everywhere from Rome and the Amalfi Coast, to Capri and a little town in the Tuscany region called Londa. I had an amazing time admiring the gorgeous architecture, learning how to make traditional dishes, and even getting a chance to practice my Italian. It was a truly incredible experience and wonderful way for me to really connect with and learn about my roots. I'm very lucky to be able to say that this summer -- as part of a trip with my AP Literature and Composition class -- I'm going back!

Another way I've been able to interact with my heritage is by participating in mask making and art making classes at IAHF on 4th street. These classes were a super fun way to get to talk to everyone and learn some new skills. But my favorite means of connecting with my culture is having homemade pasta at my nana and papa's house, a wonderful tradition that I look forward to every year. There's nothing quite like my papa's ravioli at Christmas or gnocchi at Easter. Some of my best memories are when my dad would let me use the ravioli roller or the gnocchi crank. Even though we always made huge mess, getting flour all over the kitchen, it really made me feel proud of myself -- for making the pasta -- and proud to be a part of such a cool tradition.

As far as my educational goals go, they're very simple. I want to go to college and be able to learn and grow, both intellectually and as a person. I'm very excited to say that I have the privilege of attending the Honors Program at Western Washington University in Bellingham this fall. I plan on getting a degree as a Communications major, as I've always enjoyed working with other people, and I know the versatility and skill set it provides will help me in all aspects of my life. A Communications degree will also allow me to go into a field where I can achieve my goal of being able to help others. 🌍🤝

Watch for the continuing series of Scholarship Winners' Essays Excerpts in upcoming issues of your IAHF Newsletter

## ★ A TOTAL OF 98 YEARS OF SERVICE ★

These are the IAHF Members who bring you food at the Regional Lunches and clean up afterwards. They often work at evening dinners, as well. Give them a big Thank You when you see them. Offer to help at a function. We need more volunteers to continue the number of annual activities the IAHF sponsors. Email [jan.prinzivalli@iahfsj.org](mailto:jan.prinzivalli@iahfsj.org) to volunteer.



*Catherine  
Virgilio  
35 Years*



*Gilda  
DeSimone-Grocci  
7 Years*



*Madeline  
Damiano  
7 Years*



*Maria  
Bandy  
5 Years*



*Sandi  
Strouse  
4 Years*



*And a great big  
Thank You to two  
of our favorite chefs:  
Joe Lucito - 3 Years  
&  
Ken Borelli - 35 years*

★  
Not shown are  
Carmella Gullo, 35 Years, and  
Dorothy Lopresti, 5 Years  
★

# 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](mailto:kjosephb@aol.com)

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

## OCTOBER

Oct 3 / Taralli (Italian Cookie-Biscuit) / Instructor: Kathy Lohman - \$30 adults; \$20 students under 25 / RSVP at [iahfsj@iahfsj.org](mailto:iahfsj@iahfsj.org) or call 408-293-7122

Oct 8 / General Membership Meeting / 7 PM / IAHF Hall / Free to all IAHF members / RSVP at [iahfsj@iahfsj.org](mailto:iahfsj@iahfsj.org) or call 408-293-7122

Oct 17 / Regional Lunch: Calabria / 12 PM / IAHF Hall / \$15 members / \$18 guests / Please RSVP by Tue Oct 15 at [iahfsj@iahfsj.org](mailto:iahfsj@iahfsj.org) or call 408-293-7122 (we need to know how much braciole to make)

Oct 18 / West Bay Opera's Nabucco / 8 PM / Lucie Stern Center, 1305 Middlefield Ave., Palo Alto / \$50 members / Contact IAHF at [iahfsj@iahfsj.org](mailto:iahfsj@iahfsj.org) or call 408-293-7122

Oct 31 / Cena Fuori / Vin Santo, 1346 Lincoln Avenue, San Jose / \$40 at the door

Schedule of Events is subject to change; please check [iahfsj.org/events](http://iahfsj.org/events) for updates

## NOVEMBER

Nov 7 / Cooking Class: Italian Holiday Cookies / IAHF Hall / \$30 adults; \$20 students under 25 / RSVP at [iahfsj@iahfsj.org](mailto:iahfsj@iahfsj.org) or call 408-293-7122

Nov 10 / IAHF Dinner Dance!! / IAHF Hall / Details TBA so you can get your dance on again!!

## DECEMBER

Dec 6 / World Of Italian Opera / Watch this newsletter for details / RSVP at [iahfsj@iahfsj.org](mailto:iahfsj@iahfsj.org) or call 408-293-7122

Dec 19 / Festa di Natale / 12 PM / IAHF Hall / \$15 members / \$18 guests / RSVP at [iahfsj@iahfsj.org](mailto:iahfsj@iahfsj.org) or call 408-293-7122

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

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by emailing [eventsrsvp@iahfsj.org](mailto:eventsrsvp@iahfsj.org) or by calling 408-293-7122

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## INTERO

A Berkshire Hathaway Affiliate

### 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.

*Providing the Quality of Service You Deserve!*