

# IAHF NEWS

June 2017 • ITALIAN AMERICAN HERITAGE FOUNDATION • ESTABLISHED 1975 • FOUNDED AS NONPROFIT 1976 • CELEBRATING 40 YEARS

IAHF OFFICE #: (408) 293-7122 • TAP HERE FOR WWW.IAHFSJ.ORG

RICHARD STEWART | IAHF NEWSLETTER EDITOR-IN-CHIEF



## PRESIDENT'S MESSAGE

Dear Members of the Italian American Heritage Foundation,

May was quite a month for us. We had a great performance by Michela Musolino, an event to celebrate new members, a cooking class, a luncheon that featured New Orleans-style cooking, a bocce ball event, and our monthly Cena Fuori dinner. In addition to all that, we had our parking lot resurfaced, we changed our chandelier lights to LED's for energy conservation and efficiency, and we are installing our new carpet.

The performance by Michela Musolino was an emotionally enlightening experience. I was captivated by her beautiful voice and the deep emotion that she expressed in her song. Michela plays a rather large tambourine and was accompanied by Fabio Turchetti on guitar. Although I barely understood any of the words she sang, as they were mostly in the Sicilian dialect, the emotional quality of her voice moved me to


tears. It was obvious that this was a heartfelt song with deep meaning that went beyond words to the very essence of traditional Sicilian folk music.

Our new Membership Dinner turned out to be another wonderful event. Although it was supposed to be a simple affair with appetizers and a few words to the new members, I accidentally put "dinner" on the flyer. Ken Borelli and Lucia Clementi said, "no problem." They put together a fabulous dinner in no time and we served it buffet-style. There were many words of support to the gathering who were very kind and appreciative.

Our Regional Lunch was a little different than our usual affairs. We usually feature a different region of Italy each month and prepare foods from that region. Last month we went outside our normal practice and featured New Orleans. It turned out to be a great idea. We enjoy New Orleans' cuisine and learned a great deal about the Italians that immigrated to that area. We listened to music by Nick La Rocca and the great Louis Prima. Nick La Rocca recorded the first "jass" recording ever and had a dynamic influence on music in the U.S. and elsewhere.

Our parking lot has now been resurfaced and restriped. Bids came in from \$5,000 to \$60,000 to resurface or re-do the parking lot, but we fixed it ourselves for less than \$2,500. We extend many thanks to Larry Lohman who coached and helped with the striping. As I write this, our new carpet is in the process of being installed and I am anxious to see the results. Our next item on our building upgrades agenda will be to take care of a termite problem. We are in the process of getting bids for that now.

And just today, I have returned from a bocce ball event where we enjoyed delicious appetizers and the companionship of wonderful people. So, be sure to look into our events, whether it be online or through our printed releases and join us for great times, buon amici, and educational exposure to all things Italian.

*Grazie Mille*, David Perzinski / President, Italian American Heritage Foundation 

### ● Volunteer Coordinator Needed ●

The IAHF is in need a Volunteer Coordinator. We have many events staffed by volunteers.


We need someone to coordinate and to keep in contact with our volunteers, particularly at our annual Festa.

We already have a software program in place with volunteer names and info that help track and organize volunteers.

If you are interested, we will of course help you get started.

We need to get going on this right away so please consider being our Volunteer Coordinator.

If you can help, please call the office at 408 293-7122 and ask for Dave Perzinski.

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# Member SPOTLIGHT

## *Benvenuti* New Members from October 2016 to May 2017

Brian & Hasmig Archbold  
 Monica Bacon-Proctor  
 Amber Bianchi  
 Dylan & Adelina Boldt  
 Jim & Teri Bombaci  
 Caitlin Carro  
 Sue L. & Virgil D. Clark  
 Karen J. Corlett &  
 Chuck Loney  
 Joseph & Rose Cozzitorto  
 James D'Albora & Valerie Love  
 Felix & Marie Dalldorf  
 Helen C. Danna  
 Zerelda del Fiugo  
 Kathryn DeMerit  
 Russell & Sandi di Bari

Phyllis Dieter  
 Richard DiTullio  
 Deborah Edginton  
 Marianne I. Ezell  
 Fabiano & Beth Fontana  
 Joseph A. Fasano  
 Amber Lynn Hallett &  
 Stefano Gallinaro  
 Karen Marie Gidlund-Gibson  
 Karleigh Hewitt &  
 Gabe Scarpelli  
 Denise & John Hildenberger  
 Carmen M. Johnson  
 Tonnie Canciamilla Jones  
 Frank & Roberta LaDucca  
 Anthony Lazzarini  
 Silvia X. Leon

Frank J. Locicero III  
 Art Maggio &  
 Pam Rohrkemper  
 Ann Marie Mallat  
 Eileen J. Marino  
 Jennifer Merriss  
 Annie Migliazzo  
 Nuria & Miguel Mora  
 Josephine Minola &  
 Peter Boguski  
 Bob Mirolo & Leigh Taylor  
 Jo Ann Marie Morgese &  
 Matt Constantino  
 Martha Muzi  
 Rich & Rose O'Brien  
 Stanley R. Olivar  
 Elizabeth Binkley Park

Mary Perzinski  
 Claudine Puglisi Cagwin &  
 Thomas Cagwin  
 Lucy Quacinella  
 Elvis Raby & Janis Richards  
 Carl & Aleene Reisinger  
 Diane J. Renna  
 Arianna Sarchi  
 Enrico & Antonina Sciaky  
 Monita Sun  
 Mete Tasin  
 Al & Diana Vallorz  
 David Venuti  
 Sharon Vignato  
 Sandra Williams  
 Barbara D. Woodmansee

## *Grazie* 2017 Patron Members

Neno J. Aiello  
 Sal & Maeve Alini  
 Joyce Allegro & Jerry Sheridan  
 The Villages Italian Club -  
 Susan Baciagalupi  
 Maria Cancilla-Bandy  
 Linda & Bob Binkley  
 Drs. Peter & Cheri Binkley  
 Jo Ann & Roger Bjornstad  
 Ken Borelli  
 Carl & Norma Brannon  
 Elaine Bruni  
 Sal & Denise Campagna  
 Sandra & Christopher Carvalho  
 Dr. Tony & Clare Cedolini  
 Theresa C. & Frank Cetani, Jr.  
 Mike Console  
 David & Pattie Cortese  
 Vince & Colleen Cortese  
 Rose Crimi  
 Felix & Marie Dalldorf  
 Gwen & Rich Daulton  
 Joe & Cathy de Maria

Frank Deturris, Sr.  
 Melvin & Anna Di Salvo  
 Al & Kathy DiFrancesco  
 Phil & Jennifer DiNapoli  
 Ralph DiTullio  
 Ruby Domino  
 Frank Fiscalini  
 Ben & Christy Foster  
 Ebe Frasse  
 Pete & Marge Gaudio  
 Verdell Ghorso  
 Judge Al & Vera Girolami  
 Maria Gloria  
 Joseph & Carmella Gullo  
 Joe & Rosella Guttadauro  
 Allen & Sandra Hill  
 Jim & Janice Jones  
 Frank & Roberta LaDucca  
 Mark & Jeanne Lazzarini  
 Constance LoBue-Scarpelli  
 Frank J. Locicero III  
 Cleo Logan  
 Kathy & Larry Lohman

Larry & Diane Lovaglia  
 Kenneth Low  
 Joe & Kaye Lucito  
 Steve & Pam Lyons  
 Bill McCraw & Janet Muscio  
 Susan & Christopher Monahan  
 Bobby & Ruth Moorhatch  
 Rebecca & Tony Morici  
 Ann & James Myers  
 Maryanne Nola  
 Elizabeth Novelo &  
 Chris D'Angelo  
 Helen & Eddie Owen  
 Marge Papp  
 Vera & Jack Pedretti  
 Dave Perzinski &  
 Lucia Clementi  
 Kevin & Aurelia Pezzaniti  
 The Piazza Family  
 Jackie Pighini  
 Judi & Joe Rizzuto  
 Paolo Romano  
 Joanne & Gene Sanfilippo

James Sanfilippo, DDS  
 Joanne E. Sanfilippo  
 Christina Sanfilippo-Coghlan  
 John & Marj Scandizzo  
 Shirlee Di Napoli Schiro  
 Barbara & Duane Serrano  
 Carlo & Rosa Severo  
 Virginia Sincich  
 Mary Ann Sorci Crannell  
 Nicholas & Diane Speno  
 Paul & Mary Stabile  
 Mete Tasin  
 Corinne Tomeo  
 Bruce & Jodi Unger  
 John & Marge Valente  
 William Venuti  
 David Venuti  
 Antonette Viscomi  
 Joya & Jeff Whitford  
 Tony Zerbo  
 C. Gagliasso Trucking, Inc.  
 Guglielmo Family Winery

## *Grazie* 2017 Business Members

☞ [\*Anastasi Law Group\*](#)

☞ [\*Gioia Company\*](#)

☞ [\*Intero Real Estate\*](#)

☞ [\*Tadco Supply, Inc.\*](#)

☞ [\*DiNapoli Specialty Food\*](#)

☞ [\*Hill View Packing Company, Inc\*](#)

☞ [\*Scarnecchia Real Estate\*](#)

☞ [\*Giovanni Giannotta\*](#)

# Membership Invitation

As your Membership Chair, I want to thank all of you for your support, participation and contribution to this wonderful organization. As you may know, you don't have to be Italian to become a member of the Italian American Heritage Foundation. All you need is an interest in the rich culture. With that in mind, if you know of friends and/or family who might be interested in becoming members of the IAHF, please invite them to join by calling the office at (408) 293-7122 or by going to our website at [www.iahfsj.org](http://www.iahfsj.org) and select "Membership".

Gracie mille, Lucia Clementi 



## IAHF BOARD OF DIRECTORS 2017

### IAHF OFFICERS

- David Perzinski - *President / Chief Executive Officer of the Corporation*
- Ken Borelli - *1st Vice President / IAHF Events (including Annual Italian Festa) / Cultural Activities / Grants*
- Joanne Sanfilippo - *2nd Vice President / Building Administration and Maintenance / Hall Rentals*
- Richard Stewart - *3rd Vice President / Marketing and Publicity / Newsletters / Library and Archives / Scholarship Program / Website / Social Media / Advertising*
- Frank De Turreis - *Chief Financial Officer / Treasurer*
- Joyce Allegro - *Corporate Secretary*

### IAHF DIRECTORS AT LARGE

- Diane Ayala - *Board Member*
- Marie Bertola - *Board Member / Scholarship Co-Chair*
- Linda Gaudio Binkley - *Board Member*
- Steve Cornaglia - *Board Member*
- Pamela Oliver Lyons - *Board Member*
- Carlo Severo - *Board Member*
- Corinne Tomeo - *Board Member*
- Nanci Arata Wilborn - *Board Member*
- Tony Zerbo - *Board Member / Publicity Chair*

### A Message from Richard Stewart

*IAHF Newsletter Editor*

It's always great to get stories from members of the IAHF for the Newsletter. It adds vitality, diversity, and a sense of family and community. I'll be looking forward to your contributions.

Please send your proofread entries to Richard Stewart at [news@iahfsj.org](mailto:news@iahfsj.org)

Please check the Submission Guidelines on page 30 of this issue for more information. *Thank you!* 

Be **IAHF Green**  
and **go paperless!!!**

Please **[click here](#)**

or call 408-293-7122.

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# 2017 IAHF SCHOLARSHIP AWARDS DINNER

DREAM  BELIEVE  ACHIEVE



TAP HERE  
TO VIEW VIDEOS OF  
METE TASIN PERFORMING

Sunday, June 18, 2017 • IAHF Hall, San Jose

Members \$20.00 • Non-members \$22.00

2:00 PM • Social hour, music and dancing with  
Mete Tasin, dedicating songs to our  
Scholarship recipients

3:00 PM • Dinner (menu below)

4:30 PM • Presentation of Scholarships

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Master of Ceremonies: Frank Fiscalini

*Former San Jose City Councilman, Vice Mayor, Superintendent of  
Schools / Eastside Union High School District*

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Bring your friends, your children, your grandchildren  
and join us for this inspiring evening celebrating the next  
generation Italian Americans.

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A variety of pizza, chicken wings, eggplant, green salad,  
breadsticks and ice cream!

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*Chaired by Marie Bertola and Richard Stewart*

[RSVP online](#), by Mail, at (408) 293-7122, or email at [iahfsj@iahfsj.org](mailto:iahfsj@iahfsj.org)

**Method of Payment:** *all IAHF events can be paid online at [iahfsj.org](http://iahfsj.org)*

Name(s) \_\_\_\_\_ Scholarship Dinner

( ) Members @ \$20 ea. \_\_\_\_\_, ( ) non-Members @ \$22 ea. \_\_\_\_\_,

( ) Students @ \$7.00 ea. \_\_\_\_\_, Total \_\_\_\_\_

Sit-with request: \_\_\_\_\_

Send checks payable to IAHF, 425 Nth Fourth St., San Jose, CA 95122

**We accept credit card payments over the phone: 408 293-7122**

## *IAHF Member Receives Lifetime Achievement Award*

Longtime IAHF member and former IAHF Board Director the Honorable Ron Del Pozzo was honored at the 41st Annual Judge's Night with a Lifetime Achievement Award. The event took place on May 31st at the Downtown San Jose Marriott Hotel. This award is given to honor and recognize the judiciary for their commitment to fairness and their dedication to public service. All of us at the Italian American Heritage Foundation congratulate Ron and send him best wishes.

*-- Article written by Judy Verona Joseph*






The time is coming when the Board of Directors will have vacancies to fill. We have term limits which ensures the Board remains fresh. According to our by-laws we maintain a Board of Directors of 15 persons... of which you could be one! If you have some good ideas to share and a bit of time, please consider joining us. We are always seeking ways to improve our service to the community.

If you are looking for a way to be helpful, this just might be a perfect fit for you. New ideas about things to offer the Italian American community or thoughts about ways to improve what we are already doing are most welcome. The best way to introduce these ideas is through the Board. We have eager participants and

fantastic volunteers for all our events so you are sure to have all the support you need.

I have agreed to chair the nominating /selection committee and I am enthusiastic about reaching out to all of you. We meet one evening a month in the IAHF Board room. Attendance is important because we cannot vote without a quorum.

Please do consider applying for a Board of Directors position. Each term is for two years and is twice renewable. Contact me with any questions or for an application at [linda.binkley@iahfsj.org](mailto:linda.binkley@iahfsj.org)

-- Article by Linda Binkley 

# New Members Dinner 2017



Photo by Bob Binkley



Photo by Bob Binkley



Photo by Bob Binkley

The Italian American Heritage Foundation is honored to once again present the

CLICK HERE  
FOR  
MORE INFO

# ITALIAN FAMILY FESTA

S a n J o s e

CLICK HERE  
TO  
VOLUNTEER

## History Park San Jose

Sat, Aug 26 • 11:00 - 8:00  Sun, Aug 27 • 11:00 - 6:00

Join us for a weekend of *fun, music, food, cultural activities & more!!*

 **ALWAYS FREE ADMISSION** 



KID'S ACTIVITIES



GRAPE STOMP



ARTS & CRAFTS



ENTERTAINMENT



MANGIA!!



WINE TASTING

**We Need A VOLUNTEER CHAIR!**  
We need YOU, so click here!

**CLICK HERE TO  
DONATE TO THE FESTA**

**37<sup>TH</sup> ANNUAL ITALIAN FAMILY FESTA! GRAZIE!!**



## Needs You



### Must Love People

#### Be our Volunteer Chairperson!

We have amazing and hard working volunteers but we need someone that will help coordinate their efforts. We have a list of over 600 people in our volunteer database that you can access plus many other channels to help us fill all the volunteers that are critical to our success. Many people have already signed up on our online schedule and are ready to help.

#### CAN YOU:

- ◆ Attend June/July/August Festa meetings?
- ◆ Reach out to our volunteer family, and beyond, to fill all the various needs of the Festa?
- ◆ Coordinate volunteer t-shirt distribution?
- ◆ Communicate reminders, parking, and other information that help our volunteers?
- ◆ Supervise volunteer check-in booth?
- ◆ Commit to being at Festa for the weekend? (Remember our motto; divide and conquer with a friend!)

Then please email Nancy Morreale at: [volunteers@italianfamilyfestasj.org](mailto:volunteers@italianfamilyfestasj.org) or call or text at (408) 368-9094

## Your Festa, Your Help

We are proud of our Italian Family Festa and our ability to share our culture with our neighbors. However, it is a substantial undertaking made possible because of the support and generosity of a dedicated volunteer planning team. The team has 30+ members, each person is important to the success and each member has the support of their fellow members. We understand people have jobs, obligations and lives which is why we take the approach of divide and conquer. You don't have to go it alone, grab a friend then you can divide and help us conquer. Plus, you'll have the guidance and assistance of the entire Festa team. This is your Festa, WON'T YOU JOIN US?

## Do You Love Food?

We are looking for someone to chair the serving operation for our savory food booths. We have a great crew of chefs in place but how will anyone know how great the food taste if we can't serve them? We'll provide a detailed list of what you'll need, how and where to get it and we'll remain with you to help you through the process. What we need is someone who can pull it all together.

Food Booths:

- 1) Spaghetti and meatballs / meatball sandwiches
- 2) Pizza

Are you willing to:

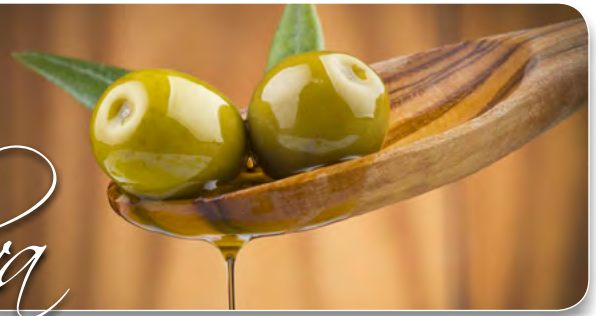
- ◆ Attend June/July/August Festa meetings?
- ◆ Order and/or pick up supplies? (remember we'll give you a detailed list of items and suppliers)
- ◆ Set up the serving tent with chafing dishes (warmers) and paper goods?
- ◆ Supervise volunteers, make sure the area is kept clean and orderly? (we'll get you volunteers)
- ◆ Commit to being at the Festa for the weekend? (divide and conquer with a friend!)

*NOTE: You do not need to bring items to the park. All items are brought from the IAHF over to the Festa for you.*

## Sneak Preview from the Festa's Cultural Village:

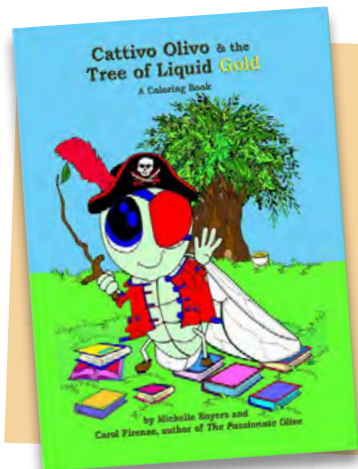


# Olio di Oliva



March and April are certainly incubation months in terms of Festa planning and one of the events being planned for the the Cultural Village is learning more about an Italian Culinary staple, olive oil. We in California have a lot in common with the Mediterranean climate zone, and fortunately for us, we can grow many of the crops and plants grown in Italy. This also holds true to for olive production. Historically, the first olives to California came with the founding of the California missions, and the development of a Spanish varietal commonly known as the mission olive.

There still exist many mission olive plantings throughout the area. Olive production in California has also incorporated additional varietals, too. Some of you may recall our visit to the Brigantino Olive Oil production and orchards in Hollister last year. While we may not be able to visit the area this year, we decided to replicate the lecture at the Festa's Cultural Village, thanks to Kathy Winkleman of Gioia Company, and the Brigantino Family. Along with them will be a true pioneer in olive oil appreciation, with having guest author Carol Firenze speak at the Festa. Many of you may know of Carol and her popular book *The Passionate Olive*. In addition she has just release a children's book called *Cattivo Olio and the Tree of Liquid Gold* and will be sharing some readings from both books. Carol is also an innovator in the development of the concept of being an Olive Oil Sommelier. This concept was borrowed from wine production and education, and is designed to explore the complexities of olive oil tasting. Like wines, there are a great range of flavors associated with olive oils, depending on varieties, harvest, and region.



Most of the commercial grade olive oil are blends and inclusive of a wide geographical range from Spain, Italy, Tunisia, Greece and Turkey. All you have to do is look at the fine print on the label for your geography lesson saying that, olive oil production is a growing and thriving industry in California, too, and the California olive oils I am familiar with are not blended with out-of-country oils, and tend to be more of a culinary variety, extra virgin to virgin olive oil. Sadly, too, there is an emerging crisis in the industry in the forms of a virus, blight and fruit fly infection that is impacting both California and many of the historic growing areas in Europe and North Africa. Olive trees are known for their longevity, but the blights associated with the fruit are forcing many farmers into destroying the trees and having to replant them with viral resistant stock. From all reports the region of Puglia is "ground zero" for this battle to control an infectious bacterium. Aside from being expensive to control, it is also very traumatic to the orchardist to have to destroy 200 or more year old trees to curb the diseases. In California, we, too, have a similar concern but in the form of fruit fly infestations that are destroying the olive itself. Many a local home gardener is aware of this experience; myself included.

Its hard to imagine such a foundation of Italian cooking being at risk, yet it is a major concern. I keep wondering, why now? So far my research has not helped answer this question. But botanist and other scientists are frantically trying to tackle the immediate problems of saving the tree itself, and in California, controlling the fruit fly. We will hopefully try to update you at our Italian Family Festa, as well as learn more about this true "liquid gold" and pillar of Italian cooking. -- Article by Ken Borelli 🍷

## ITALIAN COOKING CLASSES RESUME

Our exciting cooking classes are starting up again. If you haven't yet enrolled in one of our cooking classes, you're in for a treat! Our students experience hands-on training with authentic Italian family dishes that have been passed down from generation to generation. Here's a list of our upcoming classes (subject to change). All of the classes begin at 7:00 p.m. and are payable in advance. Please go to [www.iahfsj.org/events](http://www.iahfsj.org/events) to enroll. -- Lucia Clementi 🍷

- June 15, 2017 – Gnocchi & Spaghetti Alla Chitarra - \$25.00
- July 6, 2017 – Cuccidati - \$25.00
- September 7, 2017 – Almond Biscotti – Instructor – Carol Tapella - \$25.00
- October 5, 2017 – Italian Pasta Sauces (Bolognese & Puttanesca) Instructors – Ken Borelli & Lucia Clementi - \$25.00
- November 2, 2017 – Annual Holiday Biscotti (Assorted Italian Cookies) - \$25.00





# LA FESTA DI SAN GIUSEPPE



Another glorious Saint Joseph's Day. Approximately 300 people attended the 2017 feast.

Father Paolo Gobo celebrated the Mass assisted by Deacon Willy Agbayani. Eucharistic ministers were Didi Schreiber and Kathy Lohman. Tenor Daniel Burns was accompanied by Leslie Legarion at the piano.

A special "thank you" to all those who helped make the event possible, including those who brought food to the altar.

The Saint Joseph's Table is so special to San Jose's Italian American community. Our team members, who met from January through March, were very prepared to do their jobs. Everyone pitched in to make it a truly special day. Our great Saint Joseph's Day team included: Joseph Fasano, Joe Riollo; Joe & Connie Rotolo, Maria Bandy, Bess Nicosia, Lucia Clementi, Zina Russo, Marge & John Scandizzo, Vita Foto, Delia Schizzano, Rebecca Morici, Ann de Luna,



Katherine Winkelman, Joan Lewis, Gwen Daulton, Ken Borelli, Jim & Janice Jones, Sandra Rindle, Felix & Marie Daldorf, Marge Papp, Angelica Rodrigues, Marge & John Scandizzo.

A special "thank you" to Madeline Damiano who was responsible for the printed program, and to my co-chairs Kathy & Larry Lohman. There are not enough "thank you's" for all that you did for Saint Joseph's Day. The Mass you prepared for us was so beautiful; the Heritage is so lucky to have you.

As hard as we worked, there was also great fun in doing this. It has been a labor of love for Saint Joseph.

My apologies for any possible omission.

Also, if you would like to help next year, please contact the IAHF. -- Article written by Joanne Sanfilippo 🍷🍷



## We the Italians

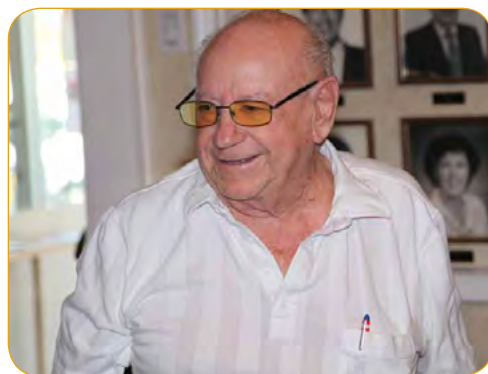
two flags one heart

A great newsletter covering all regions of the United States & a great companion publication to our own IAHF Newsletter

<http://www.wetheitalians.com/newsletter>



# NEW ORLEANS REGIONAL LUNCH



Luncheon photos by John Paulson Photography  
[www.JohnPaulsonPhotography.com](http://www.JohnPaulsonPhotography.com)





Meeting Papa and Mama at the railroad station at Third and Townsend Street in San Francisco was always traumatic. Mama always looked neat, her little straw hat pressed down on her forehead, and wearing one of her very old 1942 coats... You see, Mama thought that everything should last 100 years. But Papa was something else. There he was, a plaid wool shirt, big old suspenders, and blue jeans, railroad jeans. My heart always sunk when I saw him, and his gray and white straw hair, thick, and going in all directions. And I wondered, "did he shave?" Mama would say, "Your father makes me so nervous. He has been packed for three days." The suitcase would sit by the front door, opened, all ready to go.

The train ran just behind the old house, and the depot was just one long block from her house. Papa said he believed in being ready. Papa worked

for the Southern Pacific Railroad for 47 years. He got up every day at four in the morning, and he had his kindling ready to start the fire in the wood stove. He always got to work 30 minutes before the time he started.

Often, I would take Mama aside, after their arrival, and say to her quietly and gently, pleading, "Mama, can't you do something about Papa? He looks so bad. Hasn't he got any better clothes?" Mamma would shake her head. "I can't do a thing with that man."

Finally, one time when he visited, I took him to a department store, and bought him a nice blue shirt and slacks. He took them, and wore them with disgust. Papa called them "sissy clothes." As soon as he could, he would get back into his overalls or Levi jeans.

Twenty years later, I thought of Papa, and how he was ahead of his time with "his style." Old Blue jeans, unshaven!! But mostly, Papa just knew who he was... A man in blue jeans and a red plaid shirt. My lesson is that we should accept people as they are. Papa was proud of the way he looked. But mostly he had earned the right to be just what he was... An immigrant from the old country who proved that gold came in many different forms.

Papa is now gone, and I no longer go to Third and Townsend Street in San Francisco to pick him up. But, he left a great heritage of values for me. For me, every day is Father's Day, and I know there are many happy Pappa's out there just like mine.

Happy Father's Day. -- Written by Mary Reginato Hudson

## Tasty history in our own backyard

Eggo waffles were invented in San Jose, California, by three brothers, Tony, Sam, and Frank Dorsa. In 1953, the Dorsa brothers introduced Eggo frozen waffles to supermarkets throughout the United States. Frozen waffles do not require a waffle iron to prepare.

When the Dorsas first introduced the product it was called "Froffles", a portmanteau of frozen waffles. However people started referring to them as "eggos" due to their eggy taste. The name caught on and the brothers began using the moniker in marketing. Eventually the name became synonymous with the product and, in 1955, the Dorsa brothers officially changed the name to "Eggo".

Along with frozen waffles, the Dorsa brothers also produced Eggo potato chips (and Golden Bear potato chips) and Eggo syrup. All of the products were produced at a sprawling plant and factory on Eggo Way in San Jose, CA, near the intersection of US101 and East Julian Street. The Dorsas were very involved in local community activities



and donated extensively to school and community projects. For Halloween, instead of candy, Tony Dorsa would give out bags of Eggo potato chips to trick-or-treaters.

In 1968, as a means of diversification, the Kellogg Company purchased Eggo. Their advertising slogan—"L'eggo my Eggo"—is well known through their television commercials.

Kellogg's produced an Eggo brand breakfast cereal that was shaped to have the likeness of waffles. Flavors include Maple syrup and cinnamon toast.

In 2016, the Netflix series Stranger Things featured Eggo waffles as a key story theme bringing the brand to global attention beyond the countries where the brand is sold. In the show, they were the favorite food of the character Eleven.

In May 2017, Kellogg's sold Eggo Waffles to Brynwood Partners.

Source: <https://en.wikipedia.org/wiki/Eggo>

--Article submitted by Richard Stewart

## Don't...

### 1. Head to Vatican City in a tube top

We know the desire to charm the Italians with your spaghetti strap sundress might be overwhelming, but visitors in skimpy clothing are forbidden to enter holy sights. If you can't bring yourself to wear a top that covers your shoulders, tuck a scarf or cardigan into your bag, and use it to make yourself presentable when you're on holy ground.

### 2. Park inside the yellow lines

Or the pink ones, if you're eating for one. Or the blue ones, if you want to save a few euro. Few things are as gutting as heading back to the parking lot and finding a parking ticket on your rental car, or worse, a stark gap where your car used to be. In an Italian parking lot, the white-lined parking spaces are free, the blue-lined are paid, the yellow-lined spots are for disabled motorists, and the pink spots are for expectant mothers. As for potential parking spots that have no lines at all, be sure to look for Zona di Rimozione (Tow Zone) or Divieto di Sosta (No Parking) signs. Or just do as the Italians: cross your fingers and park on the sidewalk. Sideways.

### 3. Expect things to happen according to schedule

One of the first things any visitor to Italy will learn is that there's time...and then there's Italian time. Italian time is elastic (don't be surprised when your 4 p.m. Colosseum tour starts at 4:30) and so are business hours. Many businesses—even, bafflingly, restaurants—shut down for lunch and will also be closed two days a week, days which vary from business to business. Double-checking business hours is crucial unless you enjoy making empty treks. Public transportation is also often "out of order" or delayed, so give yourself ample padding between travel connections.

### 4. Get fleeced by a gondolier

Taking a gondola cruise in [Venice](#) might seem like the most romantic thing on earth until you get the bill. Surprise: a gondola ride can cost upwards of \$65 per person (!), and even more if you have a shady gondolier. If a \$65-\$130 boat ride isn't in your budget, but you still have your heart set on floating along Venice's canals, consider hopping aboard a traghetto—one of the water taxis used by Venetian locals when they want to cross the Grand Canal. The ride will be much shorter, but the traghetto boats are exactly the same as the tourist gondolas and tickets will cost around \$5.



### 5. Take that Google Maps shortcut

Should you be renting a car to explore the country, you'll probably be using a GPS or Google Maps. You might be tempted to save on autostrade tolls by taking one of the outlined shortcuts. But the farther south in Italy you go, the worse-kept the roads tend to be. Razor-narrow passages, huge potholes and an absence of streetlights can make navigation difficult for a traveler unfamiliar with Italian motorways; the SS7 (Via Appia)—a mostly-unlit winding coastside path running from Rome to Brindisi—is particularly perilous. You might have to pay a bit extra to take the autostrade, but at least they're well-kept.

### 6. Get yourself psyched for authentic spaghetti alla Bolognese in Naples

In Italian restaurants outside of Italy, all of the boot's many regional cuisines are slapped with the giant umbrella title—ITALIAN FOOD—so you'd be forgiven for not knowing that pesto was invented in Genoa and Limoncello is from Sorrento. But you wouldn't head to Los Angeles hoping for the best barbecue of your life, would you? Do yourself a favor and stick to local foods on your Italian trip. A (very) quick cheat sheet: Genoa for pesto; Naples for pizza; Bologna for bolognese sauce and filled pastas like ravioli, tortellini and lasagne; Milan for risotto alla milanese and ossobucco alla milanese; Rome for spaghetti alla carbonara, spaghetti all'amatriciana and lamb. Gnocchi, bresaola, polenta dishes, and the ultra-popular Italian dessert tiramisù are found all over the country, but are native to the northern Italian regions like Lombardy and Veneto. Prosciutto—or Parma ham—is most commonly associated with central and northern Italy.

### 7. Tip everything that moves... no matter what they tell you

Tipping is not obligatory or common in Italy. However, tourist-savvy service people may have heard that Americans are genetically programmed to tip everything from waiters to performing rabbits, so the cheekier ones might try to work you for some spare change. Unless they gave you the best service in the history of the planet, resist. They're getting a living wage.

### 8. Ask your waiter for Parmesan cheese to put on your seafood pasta

Unless you want to see a grown adult cry, that is. One of the holiest commandments of traditional Italian culinary etiquette is that cheese and seafood never, ever mix. Only very recently have certain cheese/seafood pairings cropped up—i.e., ricotta

with sea bass, gorgonzola with clams—but this is considered very avant garde (the elder generation won't touch such dishes). Regardless of your age or level of sophistication, mixing parmesan cheese with seafood remains a cardinal sin, so don't even ask. And for the love of Saint Peter, don't let an Italian see you cutting your spaghetti with a fork and knife.

### 9. Kill Yourself trying to fit Rome into a crowded itinerary

Twenty regions, so much to see! Most visitors enter Italy through [Rome](#), but if you plan to enter via Sicily or Milan and can't bear the thought of missing out on Roman ruins during your trip, take heart: the Romans were a busy bunch. Spectacular Roman ruins can be found throughout the peninsula, namely Volterra in Tuscany, Villa Jovis on the Isle of Capri, Pompeii and Oplontis in Campania, Piazza Armerina in Sicily, Verona in Veneto, and Mediolanum in Milan. Use the money you'll have saved on extra flights to fill up on wine.

### 10. Plan on conducting your entire trip to Italy in English

Yes, the movies would have you believe that any time you travel, your host country will be chock-full of citizens who speak your language perfectly, albeit with a charming accent. But Italy consistently earns moderate to low proficiency rankings on English proficiency indexes—among the lowest-rated in Europe. You'll do all right at hotels, historical sites, and restaurants in heavily-touristed cities like Rome and Naples, but set foot outside of those perimeters and, well, in bocca al lupo.

P.S. That means "good luck" in Italian.

Posted by [Eva Sandoval](#) on January 7, 2013

-- Article submitted by Linda Binkley 

# Italians OF THE DELTA

**Paul V. Canonici was born of Italian immigrant parents in the heart of the Mississippi Delta — Shaw to be exact.**

After being educated in the public schools of Shaw, Canonici headed to the north shore of Lake Pontchartrain to study with the Benedictine monks at St. Joseph Seminary in Covington, La.

He also studied at St. Meinrad Seminary in Indiana.

Canonici obtained a master's degree from Notre Dame and his doctorate in sociology from Mississippi State. He was ordained to the priesthood in 1957 and was the superintendent of Catholic schools in the state of Mississippi from 1970-83.

After leaving that post, Canonici became the founding pastor of St. Francis of Assisi parish in Madison, Miss. Following his retirement in 1999, he devoted much of his time to researching and writing the book "The Delta Italians."

The book provides an in-depth account of the lives of the Italian immigrants, their children and grandchildren in the Delta regions of Arkansas and Mississippi.

In an earlier post, I discussed the Chinese immigrants to the Delta. Far more than Arkansas towns to the west, Delta towns along the Mississippi River were melting pots. There were the Jewish merchants who came up the river from New Orleans and down the river from St. Louis. There were the Syrians, the Lebanese and the many other immigrants who used Ol' Man River as their artery to travel into the American heartland.

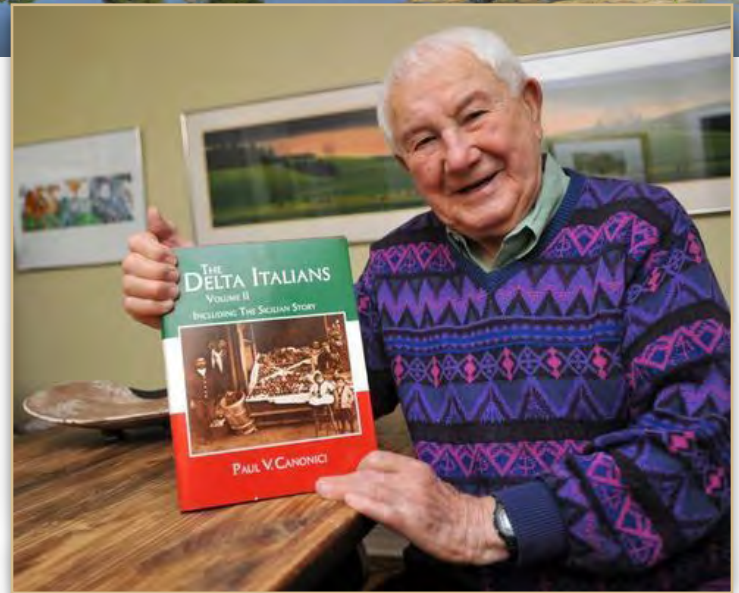
Places such as Chicot County became the home of Italian immigrants, Chinese immigrants and others whose ancestors continue to contribute to their communities. Canonici writes extensively about the Sunnyside Plantation, which was near Lake Village.

A New York speculator named Austin Corbin had purchased more than 10,000 acres in far southeast Arkansas in the late 1800s. He consolidated several plantations in the area and named Sunnyside after an earlier plantation that had been established in the 1830s.

Corbin soon found that he was short of labor. Cotton is a labor-intensive crop, and there weren't enough people to farm the huge plantation. So Corbin entered into an agreement with the mayor of Rome, Prince Ruspoli, to bring 100 Italian families to Sunnyside each year for five years.

The first party of more than 500 Italians reached the plantation in late 1895. Corbin died in 1896, but another group of Italians arrived in January 1897.

Canonici says his book is "based on the premise that Italians who went to the Sunnyside Plantation, and subsequently to other plantations in the Arkansas



and Mississippi Delta, had similar characteristics and experiences. ... Italians who settled on Delta plantations were mostly from central Italy, with a few from the northern provinces. Most were experienced farmers in a well-structured farming system called *mezzadria*."

Under this system, extended families lived under one roof on land that belonged to the man known as the *padrone*. They shared the harvest with the owner of the land.

"They worked hard and lived simply, but generally there was sufficient food to sustain the family," Canonici writes. "There was a saying in the Marche region that one might work himself to death but he did not starve to death. Their reason for leaving their native soil was to search for a better life. Many crossed the Atlantic with the intention of returning and would have returned if they had had the means."

Canonici notes that unlike some cultures, where the men came first for several years, Italians immigrated as family units.

"Once in the Delta, the extended family maintained close ties but no longer lived and worked under the same roof," he writes. "Most had become indebted to Delta planters before they arrived because they had been forwarded travel and living expenses. They began as tenant farmers, and although disillusioned by the living conditions they encountered, they continued to work hard.

"Italian settlers in the Delta had large families, an advantage for farmers who wanted to save money and improve their lifestyle. They formed their own social and religious communities, retained their Italian language through

the first generation in America and remained faithful to their Catholic faith. They married among themselves, and there was minimal divorce.

“Once in the Delta, the Italians struggled to free themselves from debt. Those who were unable to pay off their debts sometimes escaped in the dark of night to avoid foreclosure. Families made numerous moves in search of the better life. Eventually many saved sufficient money to free themselves from tenant living. Some established themselves on their own farms, some found work in cities in the North, East and West, a few returned to Italy. Most did eventually find the better life they sought, although not in the exact model of their dreams.”

Canonici recounts a visit to the historic Hyner Cemetery near Lake Village that he made late on the afternoon of Sept. 7, 1994. It was his first visit to the cemetery, which is about six miles north of the bridge that connects Mississippi and Arkansas.

Here’s how Canonici describes the scene: “Soybean fields border the front and west sides of the cemetery. Fifty yards to the front are the road and the power lines that seem to follow the river. . . . Across the road, cotton fields are almost ready for picking, a reminder of the early days when these rugged, precious Italians were introduced to the crop that would be their livelihood for posterity. Occasionally a car or truck speeds by, breaking the silence of this holy place that contains the dust and bones of our brave ancestors.

“The sinking sun is surrounded by light clouds, forming a bright, flaming horizon. I am totally imbued by the spirit of Sunnyside as I brush my feet against the sandy loam dust just outside the cemetery gate and gaze on that eternal flame over the horizon. The spirit of the settlers of 1895 cries out to me from every side: ‘Come and see, come and see!’ So I walk past the historic marker, down a cotton

row. The cotton stalks brush against my armpits and healthy cotton bolls slap against my legs. I think to myself, ‘What would they say about this crop?’ Then, as the sun sinks completely over the cotton fields of Sunnyside, I hear those voices again. Now they say, ‘Write on, write on, Paul.’” Write he did.

Canonici produced a volume of more than 200 pages with dozens of historic photographs. The book finally came out in 2003 with a second printing in 2005.

“For years I have wanted to write an account of the experiences of my people, who came from the shores of the Adriatic to settle the swamplands of the Mississippi River, which form the Arkansas and Mississippi Delta,” Canonici remembers thinking during that cemetery visit. “Through the years, I seemed never to have found the time to write, or rather I never took the time to write. How shall I begin? What shall I write?”

“I realize that I’ve procrastinated too long. Our original settlers are dead. I do have some taped interviews, begun in the ‘70s, of people who were children at the turn of the last century. This task should have been accomplished 30 or 40 years ago when the old-timers were still alive. Nevertheless, there’ll be no better time than today to start. So I begin my account this evening, standing on the dust of those courageous people who paved for us the way to that better life they sought. How sad that most of them never lived to experience the better life.”

The story of the Delta Italians is fascinating. Go to a Delta town such as Lake Village and visit with some of them. They’re rightly proud of their roots.

Source: <http://www.rexnelsonsouthernfried.com/?p=1930>

– Article submitted by Richard Stewart 🌱

**Creolization**, a syncretic process that reconfigures ethnicity and culture, profoundly affected Italian-American identity in New Orleans, and jazz acted as a catalyst in that transformation.

Bel canto and funk are convenient framing devices for exploring how this convergence of African and Italian/Sicilian cultural sensibilities occurred and for assessing its implications.

According to the Harvard Dictionary of Music, bel canto refers to seventeenth and eighteenth-century Italian vocal techniques associated with opera that emphasized the beauty of sound and the brilliance of performance, cultivating a simple, melodious, songlike quality, concepts that can also apply to jazz instrumentalists (Apel 1969, 88). Standard definitions of the word funk pertain mostly to bad smells and fear, but in New Orleans music, it means deemphasizing melody and harmony and foregrounding a strong rhythmic groove (Stewart 2000, 296–300). In the latter 1960s, the Meters (a.k.a., the Funky Meters) laid the foundation for this genre, and they have yet to be surpassed. Their Afro-Sicilian guitarist was named Leo Nocentelli. This surname is based on the diminutive of *innocenti*—foundlings who bear no responsibility for the sins of the parents.



Given the rarity of this name, Leo’s forebears likely came from Catania.<sup>1</sup> Every Italian name tells a story, but the stories change with time, location, and according to choices people make. In New

Orleans, jazz is a road that leads to rhythm and blues, rock, funk, and hip hop—it’s all part of the same Afrocentric continuum.

The convergence of African and Italian diasporas in New Orleans catalyzed a shared experience of syncretism and hybridity that reconfigured identities and cultural categories. Thus, while bel canto and funk seem to represent cultural antipodes, in jazz they are actually in symbiosis.

Their union accounts for the essentials of New Orleans jazz as described by Jelly Roll Morton and Louis Armstrong: respect for a beautiful melody coupled with a big, syncopated beat, or what Morton called “plenty rhythm,” then some improvisation to make things interesting (Lomax 2001, 62–66; Brothers 2006, 45, 290).<sup>2</sup> These terms merge and get messy, just like the experiences of the historical actors we are observing.

[Click here to continue reading this interesting article.](#)

– Article Submitted by Richard Stewart 🌱

# Monticello

## THE ITALIAN CONNECTION



### *Agriculture*

In 1787, Jefferson wrote to John Rutledge that "Italy is a field where the inhabitants of the Southern states may see much to copy in agriculture." Long before, in 1773, Jefferson had given the newly-arrived Tuscan wine producer, Philip Mazzei, a 193-acre farm contiguous to Monticello. There Mazzei established a small colony of Italian immigrants devoted to producing wine grapes, but the experiment was ultimately unsuccessful. Mazzei devoted more attention to political developments than to viticulture, and by 1779, his active involvement at Colle had come to an end. Jefferson, however, continued to employ some of the Italian vignerons: Giovanni da Prato worked as a gardener at Monticello in the 1780s, as did Anthony Giannini. While Minister to France, Jefferson traveled to Italy to study its rice industry. He had a copy made of the machines the Italians used to clean their rice, and despite the threat of death for violating such a ban, he smuggled rice out of the country in the pockets of his coat. Olive production also captured Jefferson's attention. He recommended their cultivation to friends from South Carolina.

### *Architecture*

Andrea Palladio's Four Books of Architecture became the "bible" Jefferson consulted in the early stages of building Monticello. As Palladio had done, Jefferson consciously emulated the architecture of ancient Rome. He observed that "Roman taste, genius, and magnificence excite ideas."

### *Art*

Jefferson had a great appreciation for Italian artistic accomplishments. In Paris, Jefferson bought copies of paintings by such notable Italian painters as Guido Reni, Carlo Murati, and Raphael. Guiseppe Ceracchi sculpted a marble bust of Jefferson in Roman costume. This bust stood in the Entrance Hall of Monticello from 1795 until after Jefferson's death. Ceracchi's Alexander Hamilton is there today. Peter Cardelli in 1819 sculpted busts of James Madison, James Monroe, and Jefferson, copies of which were on display at Monticello. Jefferson, moreover, employed Italian sculptors to work on various aspects of the construction of the University of Virginia.

### *Language*

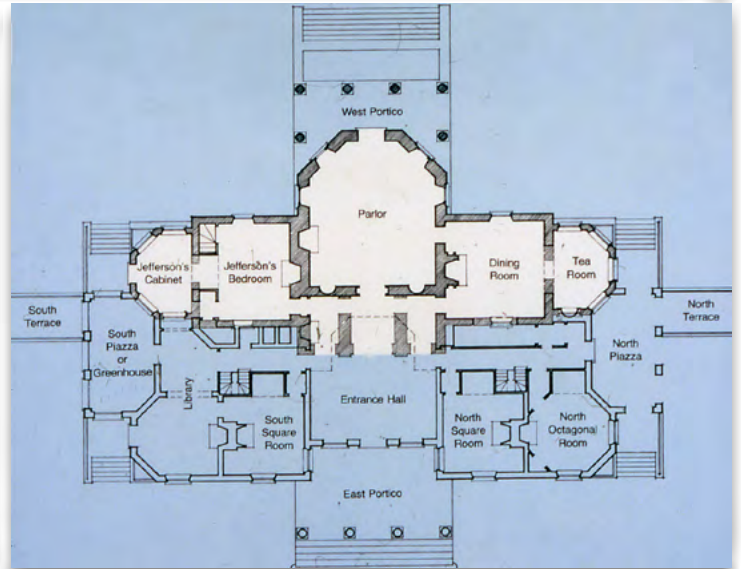
Jefferson taught himself Italian while a student at William and Mary and later made sure Italian was included among the languages studied at the University of Virginia. In 1764, Jefferson bought an Italian-English dictionary, two historical works in Italian, and the works of Niccolo Machiavelli. Philip Mazzei reported that when he met him in 1773, Jefferson knew the language, though he had never heard it spoken. Carlo Bellini, through Jefferson's intercession as governor of Virginia and member of the Board of Visitors of the College of William and Mary, received in 1779 the first ever appointment at the college as a professor of modern languages. Later, in 1787, Jefferson warned his nephew Peter Carr that, though Italian was a "delightful language," learning it "will confound your French and Spanish." Even so, the University of Virginia's faculty in 1824 included a professor of modern languages (Blatterman) whose duties included teaching Italian.

### *Music*

Jefferson once described music as the "favorite passion of my soul." The skills and achievements of a variety of Italian composers, musicians, and instrument makers enriched Jefferson's enjoyment of music. He acquired a violin thought to have been made by Amati and received instruction on that instrument from Francis Alberti while in Williamsburg. At the time, Jefferson was courting Martha Wayles Skelton, one of Alberti's piano students. Alberti visited the newlyweds at Monticello to continue their instruction. Among Jefferson's favorite composers were such Italians as Vivaldi, Corelli, Boccherini, and Antonio Campioni. He once observed to Giovanni Fabbroni (a friend of Philip Mazzei) that, in contrast to Italy, music in America was "in a state of deplorable barbarism." During this time in Europe, Jefferson sought out and befriended two Italian musicians, the flautist Caravoglia and Niccolo Piccini, a famous composer and pianist. Jefferson conferred with Piccini before purchasing a harpsichord for his daughter.

### *Food*

In 1789, William Short wrote to Jefferson from Naples to report success in acquiring a machine for making



macaroni. Short was confused as he sought a machine that made the "maccaroni" (flat noodles, apparently) he and Jefferson were accustomed to find in Paris.

#### Travel

In 1787, Jefferson spent three weeks touring the northern regions of Italy. He visited Turin, Vercelli, Milan, Casano, Genoa, and about forty other small towns and cities in Lombardy, Piedmont, and Liguria. In his travel diary, Jefferson observed details of Italian life: the arrangement for ferrying passengers across the Po, for instance, and the process of making Parmesan cheese. He later loaned the maps he purchased of Turin and Milan to Pierre L'Enfant. L'Enfant consulted those maps while designing Washington, D.C.

#### Wine

Jefferson's tenure as Minister of France gave him the opportunity to sample fine wines from all over Europe. His travels in Italy in


1787 brought him into contact with a large number of Piedmont varieties, and his daily journal is full of observations about different vintages. He developed a preference for the lighter French and Italian wines. Since his advice on wine matters was widely esteemed, Jefferson's tastes shaped the cellars stocked by George Washington, John Adams, James Madison, and James Monroe. Although his financial state worsened after 1809, Jefferson still continued to import French and Italian wines, but he did so from more modest vineyards. One of his perennial favorites was a Montepulciano.

- Jay Boehm, 9/1997

#### Further Sources

- Marchione, Margherita. Philip Mazzei, Jefferson's "Zealous Whig." New York: American Institute of Italian Studies, 1975.

Source: <https://www.monticello.org/site/research-and-collections/italy>

-- Article Submitted by Richard Stewart 



## JUNE

### June 8 / Festa della Repubblica

11:00 AM Flag Raising at County Building, 70 West Hedding Ave. SJ, and lunch to follow at the IAHF from 12:15pm to 2:00pm / Keynote speaker at the lunch, Salvatore Caruso, Designated Honorary Vice Consul of Italy in San Jose / RSVP at [eventsvp@iahfsj.org](mailto:eventsvp@iahfsj.org) or call 408-293-7122

### June 15 / Cooking Class: Gnocchi & Spaghetti all Chitarra

\$25 / 7:00 PM / RSVP at [eventsvp@iahfsj.org](mailto:eventsvp@iahfsj.org) or call 408-293-7122

### June 18 / Scholarship Dinner

2:00 PM / Music by: Mete Tasin / Master of Ceremonies: Frank Fiscalini / Members \$20.00; Non-members \$22.00 ; Students \$7.00 / RSVP at [eventsvp@iahfsj.org](mailto:eventsvp@iahfsj.org) or call 408-293-7122

## JULY

### July 6 / Cooking Class / Cuccidati

\$25 / 7:00 PM / RSVP at [eventsvp@iahfsj.org](mailto:eventsvp@iahfsj.org) or call 408-293-7122

### July 20 / Regional Lunch / Republic of San Marino, Provence of Rabenna

\$14 member / \$17 non-members / 12:00 PM / RSVP at [eventsvp@iahfsj.org](mailto:eventsvp@iahfsj.org) or call 408-293-7122

### July 30 / Aurora Mandolin Orchestra

\$15 member / \$18 non-members / Children 7 & under Free / Antipasti (Tavola Calda) 2:00 PM / RSVP at [eventsvp@iahfsj.org](mailto:eventsvp@iahfsj.org) or call 408-293-7122

## AUGUST

### August 8 / Giorgio's Italian Restaurant Fundraiser

4:00 PM to 10:00 PM / 1445 Foxworthy Ave., San Jose / 15% of your bill goes to our Scholarship Program

### August 26 & 27 / Italian Family Festa

History Park San Jose / Sat., Aug 26: 11:00 AM to 8:00 PM / Sun. Aug. 27: 11:00 AM to 6:00 PM

## SEPTEMBER

### September 7 / Cooking Class / Almond Biscotti

\$25.00 / Instructor: Carol Tapella / 7:00 PM / RSVP at [eventsvp@iahfsj.org](mailto:eventsvp@iahfsj.org) or call 408-293-7122

## OCTOBER

### October 5 / Cooking Class / Italian Pasta Sauces (Bolognese & Puttanesca)

\$25.00 / Instructor: Ken Borelli & Lucia Clementi / 7:00 PM / RSVP at [eventsvp@iahfsj.org](mailto:eventsvp@iahfsj.org) or call 408-293-7122

## NOVEMBER

### November 2 / Cooking Class / Annual Holiday Biscotti (Assorted Italian Cookies)

\$25.00 / 7:00 PM / RSVP at [eventsvp@iahfsj.org](mailto:eventsvp@iahfsj.org) or call 408-293-7122

*Calendar of Events is subject to change\**

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*Dear Members, your assistance is needed as we plan events. The following guidelines are helpful tips to assist our Event Chairs with activity planning:*

- 1) If you are signing up online, there is a form to indicate who you want to sit with. If you use PayPal or a credit card, call, write, or email the IAHF with the names of the the people who you wish to sit with.
- 2) Many events, such as regional lunches and lectures, are "open seating", however, please be sure to sign up for these events by going online or calling the IAHF office.
- 3) If you make a reservation, please be sure the others in the party you listed will be attending the event (in some instances people are listed in two separate guest list, and they were not aware).
- 4) If you are canceling an activity please call the IAHF as soon as possible. Sold out events usually have a back up list that the Committee Chair can call. Just not showing up to an event is costly since supplies and food are purchased several days in advance, and also denies others the ability to participate.
- 5) Our events are priced modestly as a benefit to our members and their guests, so following these suggestions will help the Chairpeople plan efficiently and effectively. The more lead time the better in order to purchase food and plan the events accordingly.
- 6) When in doubt about an activity *please call the IAHF*. All information regarding an event can be found on the Events page of the IAHF website, but if you have a question, a simple phone call or email usually can resolve an issue.

**Circulation: 600**

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- 6 issues \$170 (15% discount)
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**Note:** Depending on the item, scanning does not always provide the best quality

**Contact**

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# 3<sup>rd</sup> Annual



## Fund Raiser - S.O.S. Day of Golf

### The Villages Golf and Country Club

Arrive for Registration 09:30 AM

BBQ Lunch incl. 10:30 AM – 11:30 PM

Warm Up / T-Off Start – 11:30 – 12:00

Award Dinner – 5:30 PM – end of event

After Awards -- Closest to Pin, Longest Drive, Most Accurate Drive, Beer Keg hole

### End of Night – Door Raffle & Prizes

Attendance Requirements – Any and All Mixed (male and female) or Non-Mixed Foursome teams. (Women can use women tees, teams will operate as a single team)

Preference sign up for S.O.S and IAHF members, Non-member tickets as slots are available

### August 14<sup>th</sup>, 2017 – Shot Gun Start - 12:00 Noon

Location - The Villages Golf and Country Club, 5000 Cribari Ln, San Jose, 95135

Golf Player - \$165.00 per person, Please Sign up in Foursome - \$660.00

Ticket Contact - Mike Maltese 408-972-4986 or Mike Burriesci 408-316-3075

Player	First Name	Last Name	Phone Number
#1			
#2			
#3			
#4			

Dinner Guest	First Name	Last Name	Phone Number
\$45.00			
\$45.00			
\$45.00			
\$45.00			

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

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

Guidelines for the newsletter must be followed before submitting entries.

Information for the newsletter **MUST** be submitted by having all information together and not piecemeal. If you don't know the date or the start time then you'll have to wait until you know all the info before you submit it. *Otherwise it cannot be posted.*

*For posting Events, please provide the following information:*

- Official name of event
- Time of event
- Cost of tickets
- Date of event
- Location of event
- Short description of event

## *Articles*

- Original articles must be carefully proofread, spell checked and grammar checked before submission. The IAHF cannot assume responsibility for errors that appear in articles. Include author's name and other pertinent credits and/or information.
- Original articles should be submitted simply as text in paragraph form, single line spaced, with no formatting (no centering, no indents, etc.). The newsletter staff will format the article as required.
- Articles from the Internet, magazines or other sources must have author's credits, photographer's credits, website or publication name.
- Articles must be submitted in either Word or PDF format, or as email text. PDF documents must have text that can be selected and copied. PDFs made from scanned hard copies will not work.

## *Photos*

*The IAHF media staff reserves the right to use images at their discretion.*

Transmission:

- Image files should be sent as email attachments, not embedded in a text document or in an email message.

Format:

- JPEG preferred; BMP, EPS, GIF, PDF and TIFF formats may be acceptable as well.
- Photos should be big, bright, and sharp, with no timestamps or watermarks. Low-quality photos or out-of-focus photos cannot be used.

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- Send full-size, unedited, high-pixel-count files. Make sure your email program doesn't downsize the files. Sizes of 500 KB and larger are preferred.
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- Original photos should include the name of the photographer. If you are not the photographer, you must give credit or secure permission to use the photos with your article.

Captions:

- Please provide captions as either email text, as a Word document, or as a PDF document

Questions?

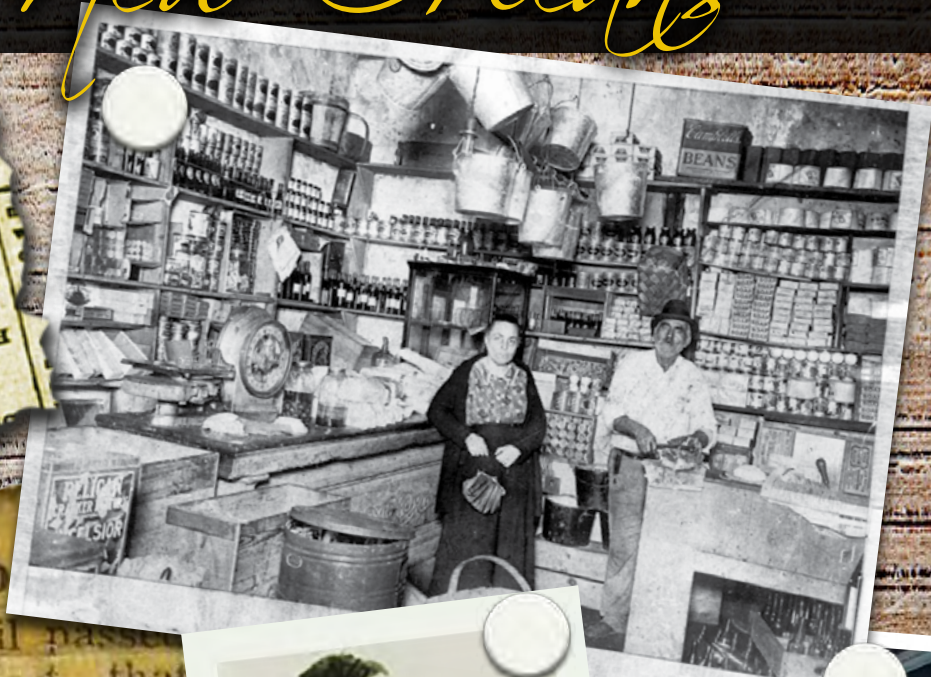
- Please contact Richard Stewart, IAHF Newsletter Editor, at 408-821-4260, or at [news@iahfsj.org](mailto:news@iahfsj.org) 📧

ITALIANS IN

# New Orleans

**Orleans**  
ELEVEN ITALIANS LYNCHED.  
WORK OF A NEW-ORLEANS MOB.  
A PUBLIC MEETING HARANGUED WITH  
TERRIBLE RESULTS.  
SEQUENCES OF THE FAILURE TO CONVICT

NO ITALIANS ALLOWED  
On May 28, 1888, council passed  
a resolution to that effect that  
parties receiving the contract for  
paving E. Washington St. shall  
bind themselves not to employ any  
Italian labor.



Tap Images For More Information



ITALIANS IN

# New Orleans

Tap Images For More Information



## WHO'LL BE NEXT IS THE QUESTION ITALIANS ASKING

Another Ax Victim Added to List by the Murder of Jos. Romano.

"Who'll be next?" is the question being asked by detectives and Italians of New Orleans as a result of another ax murder morning which took the heart of Joseph Romano, 35, Saturday night. Romano was shot into Gravier street.





# ROSETTA DE LUCA

*Specializing in Silicon Valley Real Estate*



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*Specializing in Rose Garden, Willow Glen & surrounding communities*

Cal BRE 01271464

## *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 18 years of sales, marketing 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.

## FOR A PROFESSIONAL MARKET ANALYSIS, CALL ROSETTA TODAY!

