



ITALIAN AMERICAN ASSOCIATION

visit: www.LouisvilleItalians.com

editor - lou perry gennaio (january) 2008 membership - mary perry kentucky - s. indiana

Messaggio di President

As we all know, it is a tradition to start each new year with a New Year's resolution. The typical resolutions people make are to lose weight, exercise more, eat more healthy food, or spend more time with family. While these are all worthy aspirations, I would like to offer a few more suggestions for you to include with those **resolutions** that you might have already made. Here are a few to consider: **+++** Attend more IAA events **+++** Invite friends or relatives to participate in events and to join IAA **+++** Resolve to bring your children and/or grandchildren to IAA events **+++** Write an article for the IAA newsletter.

To help you with your IAA-related New Year's resolution, the upcoming year will be filled with fun events. On January 23, there will be a **bocce outing** that will include a food (cash bar for all drinks) and a slate of bocce related activities, including bocce lessons and tournaments for individuals with all levels of skill. To help celebrate **Fat Tuesday**, February 5, 2008, the IAA is having a **CARNEVALE PARTY** at Rocky's Italian Restaurant that will include great Italian food and music. To help set the mood for the evening, IAA members and their guests are encouraged to dress in **Italian Carnevale** (green, white, & red) or New Orleans Marti Gras attire, which means festive hats, masks, feather boas, strands of beads, and other costume items. You can read more about CARNEVALE on p.2.

So, as we start 2008, I hope you will join me in making a New Year's resolution that involves helping the IAA to maintain the tradition of being the most important organization in the community for promoting the cultural and spirit of the Italians in Louisville. As always, I hope to see all of you at upcoming IAA events.

Warmest regards,
Bernardo J. Carducci, President



CARNEVALE



HALLOWEEN

Never the twain shall meet

Next Few Events

MEMBERSHIP DUES ... January, (see p. 7)
"IAA CARNEVALE (Fat Tuesday) (see p.2)
Bocce Outing – January 23, (see p.4)

ii CAPODANNO – BUON ANNO

Italian people celebrate the New Year with lots of enthusiasm and fun; they also observe and regard those miscellaneous New Year traditions that have been passed down to them by the early ancestors. New Year Traditions in Italy bring out the cultural heritage and the historical background of the Italians. Check out some of the interesting New Year traditions in Italy.



SALUT' 2008

Italians love festivals and the ending of the old year and beginning of the new year, *il capodanno*, is a great time to celebrate in Italy.

New Year's Eve in Italy - La Festa di San Silvestro is celebrated December 31 on New Year's Eve. As with most Italian festivals, food plays a major role. Families and friends get together for a huge feast. The star of the dinner is lentils, symbolizing money and good fortune for the coming year.

Fireworks, Dancing, and More

Huge midnight **fireworks** displays celebrate the coming of the new year. Naples is known for having one of the best and biggest New Year's fireworks displays in Italy. Some smaller towns build a bonfire in the central square where villagers will congregate into the early morning. **Dancing** is also popular and many towns have public music and dancing before the fireworks. Then there are the private or public parties who are entertained with a game called "**Tombola**", similar to Bingo. The New Year is also celebrated with spumante or prosecco, **Italian sparkling wine**. New Years parties, whether public or private, will often last until sunrise in order to watch the first sunrise of the newborn year.

An old custom that is still followed in some places, especially in the south, is **throwing your old things out** the window to symbolize your readiness to accept the New Year. So, keep an eye out for falling objects if you're walking around near midnight! Oh, one more thing, don't forget to **wear your red underwear** to ring in the New Year! They say it'll bring you luck in the coming year.

Felice Anno Nuovo

HEADS UP --- "FAT TUESDAY" COMES ABOUT THREE WEEKS EARLY THIS YEAR

CARNEVALE 2008 CELEBRATION

Italian American Association

**Date: "FAT TUESDAY"
February 5th, 2008**



Where: Rocky's Italian Grill (is handicap accessible)
(10206 Westport Rd, Louisville) ...502-339-0808

When: Any time from 5:00pm

Attire: Red-White-Green; or...or...or (be creative)

Bring a mask or wear a hat. Put on a few strands of colorful beads and bring your appetite. Rocky's is all Italian, all the time, with wonderful things to order from the menu. Drinking water is free!

"Off-the-Menu" items will include: subs, pizza, manicotti, lasagna, chicken marsala and other chicken dishes, salmon, spaghetti & meatballs, salads, etc.; and a full bar.

Listen to the best singers of Italian songs via satellite while you mingle with club members and keep this Italian tradition in Louisville.



IAA 2008 CARNEVALE 2008 CELEBRATION FEBRUARY 5, 2008

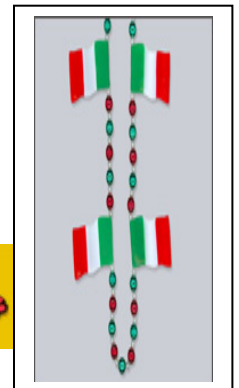
While Rocky's has been the traditional place to go in the area for fine Italian food for over 20 years, the IAA will be establishing a new Rocky's tradition by hosting the First Annual IAA **CARNEVALE** Celebration on "Fat Tuesday", February 5, 2008.

Attire: To help set the mood for **CARNEVALE**, IAA members and their family and friends are encouraged to wear festive hats, masks, feather boas, strands of beads, and other costume items in the traditional New Orleans' Mardi Gras colors of purple, gold, and green or in the traditional Italian colors of green, white, and red, as well as in any combination of these or other colors—the point being to dress in your most festive attire.

Food, Spirits, and Music: Since **CARNEVALE** in Italy is associated with great food, drinks, and music, all of these elements will be represented at Rocky's that night. For great food, IAA members will have the opportunity to order off of the Rocky's complete menu of area-favorite food items, such as subs, pizza, manicotti, chicken marsala, salmon, spaghetti & meatballs, salads, desserts, and Rocky's famous lasagna, which was a big seller at the *FESTA ITALIANA*. For festive drinks, IAA members can order wine and specialty cocktails from the bar. And for music, Rocky's will be broadcasting the best singers of Italian songs via satellite while you mingle with club members and help to keep the Italian tradition of **CARNEVALE** alive in Louisville.

Date and Time: February 5, 2007 beginning at 5:00 p.m. with dinner

RSVP: Contact: Kat Pulzone: 502-489-3715 or Paul Castagno: 502-425-1082 for information or reservations by Saturday, February 2, 2008.



ANNUAL EVENTS IN ITALY

EPIPHANY and BEFANA - January 6th; National Holiday observed in all of Italy; an important Catholic holiday which celebrates the arrival of the three wise men bearing gifts for the newborn Jesus. La Befana, who missed her chance to go with the Wise Men, still wanders the earth searching for the Christ Child. On Epiphany Eve (January 5th) the good witch flies from rooftop to rooftop on her broomstick bearing gifts for children. Like Santa, she enters through the chimney and leaves presents for good children and pieces of coal for the naughty ones.

LA NOTT de BISO at Piazza del Popolo; the first Saturday in January; Faenza, RAVENNA; in the deep of cold winter, the people light a large bonfire on which they burn the Niballo, which is a large puppet named for the Carthaginian general Hannibal. Afterward they eat roast sausages and traditional sweets, and drink Italian mulled wine poured from jugs made of the world-famous ceramics that the area is known for.

MANGER IN A CAVE; Pescaglia, LUCCA; from January 2nd through the 6th - several years ago a speleology group created a very original and stunning nativity scene in a cave. The knee-high figures of Mary, Joseph, baby Jesus, the Wise Men, shepherds, cattle, sheep, and angels are positioned on the edge of the cave's natural 6 meter deep lake and stand among the stalagmites and stalactites. A generator provides lighting and music and volunteers sleep in a nearby tent during the time the scene is open to the public.

INTERNATIONAL SNOW SCULPTORS COMPETITION - San Candido and San Vigilio, BOLZANO; from the second Sunday of the month through the third one. As members of the International Association of Ice and Snow Sculptors, these two lovely Germanesque Alpine villages compete with 8 other international sites to win the title (Canada, China, Finland, Japan, Switzerland, Sweden, and the United States). The sculptures can easily rise to 30 feet in height as the teams of three work the snow into virtual works of art that remain intact and on display until the rays of the sun melt them in the early spring. This event definitely warrants a visit with a camera.

PEASANT WEDDING - Castelrotto, BOLZANO; January 20 (and every 3 Sunday of the month); following ancient Tyrolean customs, 20 or so sleds carry the brides and grooms to the church of San Valentino in the center of town (the whole town participates and everyone dresses in coordinated, authentic period garb). Then the entertainment begins (around the beginning of the afternoon) which includes music, dancing and general merriment. From the preceding week and throughout the celebration, the restaurants of the town offer special dishes which are inspired by the nuptial ceremonies and are prepared according to original recipes.

WOODWORK FAIR - Donnas, AOSTA; January 27; takes place in the ancient medieval district and there is a strict theme for the handicrafts exhibited or hung in the windows, on the doors or the walls. The architecture itself has medieval origin.

REGATTA delle BEFANA - January 6th; Venezia; a group of gondoliers dress up like the good witch, Befana and mock a regatta (boat race) on the Grand Canal and make the rounds through the smaller, connecting canals through the morning. It's quite an odd sight to see and definitely presents a photo opportunity.

NEW YEAR COUNTDOWN

From around the world where is the first place to bring-in the new year? Last? That's when the clocks turn to midnight and January 1st year 2008:

Christmas Island is a small territory of Australia located in the Indian Ocean, 1600 miles northwest of Western Australia. It maintains about 1,600

residents who live in a number of "settlement areas". It has a unique natural topography and is of immense interest to

Pago Pago is a village of American Samoa; a south Pacific territory of the United States located about 2200 miles southwest of Hawaii. Its recent population was about 10,640. Tourism, entertainment, food, and tuna canning are the primary industries here. From 1878 to 1951, this was a coaling and repair station for the U.S. Navy.

FIRST:

Christmas Island

- + 10 Rome
- + 16 Louisville
- + 19 LA
- + 23 Honolulu

LAST

Pago Pago

BILTMORE

This may not be the time to visit the Italian Gardens and the other flora shows but "Oh" what a time to be at the Biltmore Estate ...



the Christmas season. Among miles of garland, piles of cranberry red poinsettias, lighted Christmas trees and wreaths; guests with their audio disc in hand wander through the mansion known as America's largest private residence. We slipped through the front doors that once welcomed the high-society family and friends of George Vanderbilt III, and admired the limestone arches and marble floor of the Entrance Hall before we caught a glimpse of the lush Winter Garden in its glass-roofed room.

The *Inn on Biltmore Estates* provided the "base of operation" for our visit where we traveled the grounds via the shuttle buses. The *Inn* was opened about six years ago, and provides an excellent location to explore the offerings and services of this "working estate", the Biltmore. The size of the mansion is hard to comprehend until we grasped the concept - "43 bathrooms". THAT helped a great deal in understanding the size of the place. Likewise, being a "working estate" from the very beginning shed light upon the usefulness and benefits of such a high place. The products produced on-site exceeded the quantity and quality planned and, therefore, many became and carried the brand name "Biltmore". Oh, what a place.

Che Passa!

(What's Happening?)

MEMBERSHIP DUES - IAA memberships are due in January of each year (see p. 7 for the 2008 Membership Form).

BOCCE OUTING – Wednesday, January 23 IAA Bocce Outing at Gotcha Bocce. There will be a \$10.00 per person fee. This covers pizza, salad, and bocce. There will be a cash bar for soft drinks, beer, and wine. We will have a bocce tournament. It should be a lot of fun. Any questions, call Bob Scorsolini at 964-2499.

MARK YOUR CALENDARS NOW

CARNAVALE - February 5 (Fat Tuesday)

FESTA ITALIANA 2008 --- September 12-13-14

BENVENUTO TO IAA

IAA welcomes two new lifetime members who joined at the "Christmas Gathering" ...

Richard and Donna (Walker) Mancini

RICHARD:

Richard's Grandfather (Giacomo James Mancini) was born in Collelongo, Abruzzi, Italy on July 4, 1887, and he and his brother immigrated to America in 1911. Richard's Grandparents were married in Steubenville, Ohio, and moved to Warren, Ohio, where his father and his brothers and sister were born and raised. He grew up there as well and graduated from High school (Warren G. Harding H.S.)

DONNA:

Donna's mother Loretta Walker is German French, her father was Edward Wagner, and her mother was Rose Mouse. Mother's side is German. Her Father was RK Walker, his Father was Pat Walker (Scotch Irish), his mother, Donna Gosnell, was Dutch. Donna is a Daughter of American Revolution member on his side. Her ancestors came from Ireland in 1600's and her relative, William Marshall, from Virginia, who later settled in Kentucky, was the cousin of Chief Justice John Marshall. Donna's mother's German ancestors (Wagner) settled in Ferdinand, Indiana where the church is still in use since about 1814; "they used to have communion on our Wagner relatives' table in their home until they built the church". Donna's mother's father, Joseph Wagner, was involved in the building of the famous Colgate Clock across the River as was her Dad under the name of his E.H. Wagner Mfg. Co.

COLLELONGO, ABRUZZI -- Collelonghesi

Richard's "roots-in-the-boot" ---- Collelongo is a comune and town in the Province of L'Aquila in the Abruzzo region, and is situated in a beautiful and unpolluted environment. Additionally, it also offers the opportunity to visit very ancient archaeological sites from the old stone age (400, 000 years ago) to the time of Marsi (8th Century B.C.), a folk of mercenary soldiers allied of Rome.

Collelongo has a population of 1, 514 inhabitants and is distributed in 574 families with an average of 2.64 people per family. Work - there are 6 industrial firms, 33 service firms, and 16 administrative offices.

BIRTHDAYS BUON COMPLEANNO !!

Clem, Michele Melillo 1/18
Palumbo, Paul 1/28
Parrella, Ray 1/10
Terry, Maria 1/20
Tomassetti, Al 1/19
Cordini, Franco 1/10
Spradlin, Vicki 1/28



January, 2008

Month: National Month for: Blood Donor, Braille Literacy, Hobby, Hot Tea, Oatmeal, and Soup.

Week: 2nd Week is Letter Writing Week

Day:

| | |
|--------------------------|------------------------------------|
| 1 New Year's Day | 21 National Hugging Day |
| 6 Cuddle Up Day | 23 National Pie Day |
| 8 Bubble Bath Day | 26 Spouse's Day |
| 12 Nat. Pharmacist Day | 27 Chocolate Cake Day |
| 14 Dress Up Your Pet Day | 31 Inspire Your Heart with Art Day |
| 19 National Popcorn Day | |

ALSO:

- 7** Astronomer Galileo Galilei discovers four of Jupiter's moons. (1610).
 - 10** The world's first underground passenger railway system opens in London, England (1863)
 - 21** Edward Jenner introduces the smallpox vaccine, which eventually leads to wiping out this deadly disease.(1799)
 - 24** Beer was first sold in cans.
 - 24** WWII Yalta agreement signed by the U.S., England, and Russia. The agreement defined how Germany would be divided and administered after the war's end.(1945)
 - 26** The Dental Drill was patented. (1875)
- Flower-of-the-Month:** Carnation, Snowdrop
Birthstone: Garnet
- Famous January Birthdays** (Italian roots):
- 24** 1968- Mary Lou Retton, won gold medal in Gymnastics, at 1984 Olympics.
 - 25** 1981- Alicia Keys, singer, Grammy winner.
 - 28** 1936- Alan Alda, "M*A*S*H" - Hawkeye
 - 17** 1899- Al Capone, notorious 1920's gangster.

IAA VOLUNTEERS

Sometimes IAA seems so lucky,
Or maybe IAA is just blessed,
When there seems to be too much to do,
Along comes a volunteer like you!

A helping hand, a willing heart.....what a difference it makes.

BLESSINGS TO ALL IAA VOLUNTEERS

with FESTA ITALIANA, with St. Joseph, with the picnic, with monthly gatherings, with Carnevale, with parades, with community events, with bocce events, & more.

ITALIAN BURRATA

....the latest trend in cheese

This luscious cousin of mozzarella.... is burrrrr-ah-ta. The whole country seems to have gone burrata (boo-RAH-tah) crazy. For the uninitiated, the cheese looks, at first glance, like a ball of fresh mozzarella with a tiny topknot. But cut into it and the center, a tangy core of cream and stracciatella ("little rags") of mozzarella curds, oozes onto the plate.

In the recent past Americans even those who wouldn't dream of serving anything but real buffalo mozzarella on their caprese salad - had never heard of burrata. Invented in Italy's Puglia region (the heel of the boot) in the 1920s, it became known



in other parts of Italy only as recently as the '60s and '70s. It probably didn't reach American shores until the 1990s, and it certainly didn't become trendy on restaurant menus until a few years ago. It originated in Andria, a small city northwest of Bari. The name comes from the Italian "burro," or butter, reflecting its flavor. To make it, artisans stretch warm mozzarella into rectangles, then fill them with mozzarella scraps and a little cream. The package is then tied up and, traditionally, wrapped in the leaves of an asphodel, a relative of the leek.

At new, trendy mozzarella bars (can't you just picture one next to every Starbucks) that are popping up around the globe; Obika, which claims it was the first, displays its cheese in giant glass tanks. The concept, which takes its inspiration from sushi bars, has proved so popular that other outlets are debuting soon.

IAA BOARD OF DIRECTORS --- 2008

Your new Board for 2008 looks forward to planning and conducting the many events for this year. As in 2007, they need your active participation and spirit of volunteering on the various and sundry activities. Contact any Board member if you have a question, comment, or suggestion.

President: Bernardo Carducci ----- bcarducc@ius.edu

Vice President: Bob Scorsolini ----- bscorsolini@aol.com

Treasurer: Mary Perry ----- m2peri@aol.com

Program/Social Director (vacant)

Secretary: Lou Perry ----- L4perri@aol.com

John Beatty ----- jothe085@yahoo.com

Theo Beatty ----- jothe085@yahoo.com

Paul Castagno ----- p.castagno@insightbb.com

Michele Melillo Clem ----- mamamelillo@yahoo.com

Marty Hanka ----- mphanka@insightbb.com

Ann Moir ----- anfrmoir@insightbb.com

Debbie Pollard ----- Dpollard31@aol.com

Katherine Pulzone ----- KPuzo@insightbb.com

Angelo "Ange" Vaccaro ----- avaccaro@bellsouth.net

NEEDS OF MEMBERS just what are the needs, wants, and desires of the IAA membership? If you wish for ONE thing for IAA in 2008, what would that be? Help the Board think "out-of-the-box", or just to do something better, or delete an activity.

CONFIDENTIAL ... submit by January 14 to Lou

L4Perri@aol.com. Help us, help you. All items (less the name) will be presented to the new 2008 IAA Board for consideration.

ITALIAN LESSIONS

HOW TO TYPE ACCENTED VOWELS

Most people who do not use an Italian keyboard may wonder how to type accented vowels in a text, because a standard international keyboard does not have these letters among the keys. Since they belong to the ASCII set of characters, it is possible to enter them by typing their code numbers in the keyboard's number pad, while pressing the Alt key: try them out yourself:

à = Alt+133 è = Alt+138 ì = Alt+141
ò = Alt+149 ù = Alt+151 é = Alt+130

Not all fonts have capital (uppercase) accented letters. *Times New Roman* and *Arial*, among the most commonly used, have the following codes: try them out.

À = Alt+0192 È = Alt+0200 Ì = Alt+0204
Ò = Alt+0210 Ù = Alt+0217 É = Alt+0201

Reluctantly, if your computer or the standard font you are using does not have such vowels, you can still use normal ones followed by an apostrophe:

a' e' i' o' u'

A' E' I' O' U'

Some Italian people too use apostrophes in place of accented vowels, but since this is not very correct, and the two different e's cannot be told, the use of accented vowels should be preferred, where available.

Modern Italian uses the following set of accented vowels:

"grave" accent, slanted leftwards

à è ì ò ù

"acute" accent, slanted rightwards

é

Remember

Italians also speak
with their hands

**Chi Mangia Bene,
Mangia Italiano**

Those who eat well,
eat Italian



ROCKY MOUNTAIN HIGH

In the mid 1800s, the first documented Italian immigrants in Colorado were drawn to the claim of wealth and land ownership in the West. Many Italians started out in the South Platte River bottoms (Denver area). There they squatted in the flood plain, living in tents and shacks. Many who had been peasant farmers in the old country found good soil and water in the bottoms and began growing vegetable patches. The Italian vegetable man became a fixture, peddling fruits and vegetables from sidewalk stands or from horse-drawn carts, singing out "Vegetable man! Vegetable man! Nica-ripa-tomatoes".

Many of the Italians without the wherewithal to farm found that the hard work reserved for Chinese on the West Coast and Irish on the East Coast was often done in Colorado by Italian immigrants. Colorado's Italians worked the railroads and the bottoms of coal mines, according to a reliable source - the first American citizen to be canonized a saint, Mother Frances Xavier Cabrini. Mother Cabrini wrote that the Italian immigrants were engaged on the construction of railways in the most intricate mountain gorges where the hardest labor is reserved for the Italian worker. She wrote of Italians who "slaved away at this labor, uninterruptedly year after year".

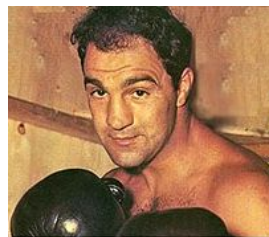
As Denver grew, hard-working Italians often earned enough to move out of the bottoms and into North Denver and on to the northwest suburbs... where West 36th Avenue and Navajo Street became the heart of Little Italy (Cherry Creek section). Many Italian-Americans have become successful and interwoven into the community. Today, it is easy to forget they were once near the bottom of the Colorado pecking order. Families established restaurants there, making the neighborhood an affordable culinary delight to this day.

"*The Italians of Denver*" is a new and innovative community exhibition at the Colorado History Museum that will run from April 20, 2007 - July 6, 2008

THE GREATEST

ROCKY MARCIANO

(1923 –1969), born Rocco Francis Marchegiano, was the heavyweight champion of the world from 1952 to 1956 with forty-three knockouts to his credit (an 88.75% knockout rate), remains the only heavyweight champion in boxing history to retire without a defeat or a draw in his professional career. Youth - played baseball, worked out on homemade weightlifting equipment, and used a stuffed mail bag that hung from a tree in his back yard as a heavy bag ...dropped out after tenth grade - later worked as a chute man, a ditch digger, and shoemaker. Marciano was drafted (1943) into the army; where he ferried supplies across the English Channel to Normandy....completed his service in 1946.



GARLIC

What makes garlic good for you?



Garlic has long been touted as a health booster, but it's never been clear why the herb might be good for you; new research is beginning to unlock the secrets of the odoriferous bulb. In a recent study researchers show that eating garlic appears to boost our natural supply of **hydrogen sulfide**. The body makes its own supply of the stuff, which acts as an antioxidant and transmits cellular signals that relax blood vessels and increase blood flow. In another study researchers extracted juice from supermarket garlic and added small amounts to human red blood cells. The cells immediately began emitting hydrogen sulfide, the scientists found. The power to boost hydrogen sulfide production may help explain why a garlic-rich diet appears to protect against various cancers, including breast, prostate and colon cancer.

On the downside the concentration of garlic extract used in the latest study was equivalent to an adult eating about two medium-sized cloves per day. That's really not that hard; just plan to use it as often as you can. Also, many home chefs mistakenly cook garlic immediately after crushing or chopping it; however, to maximize the health benefits, you should crush the garlic at room temperature and allow it to sit for about 15 minutes. That triggers an enzyme reaction that boosts the healthy compounds in garlic. For many, garlic can make your breath and sweat smell like...garlic. While individual reactions to garlic vary, eating fennel seeds helps to neutralize the smell. (article information provided by IAA member James P. Benassi of Henderson, KY)

Note: one raw garlic clove, finely minced or pressed releases more flavor than a dozen cooked whole cloves.

ITALIAN COOKBOOKS

1. ***Italian Family Secrets*** ... this Louisville IAA cookbook is about to go into its third printing. Copies are available from any IAA Board member for \$19 (\$15 plus \$4 s/h). From antipasto to dolci, this IAA cookbook is a blend of many of our family's secrets.... for more information visit www.LouisvilleItalians.com ("Merchandise" link).

2. ***Taste of Our Italian Heritage*** ...the West Va. Grand Lodge Sons of Italy introduces its unique collection of favorite Italian family recipes from its filial lodges thru-out the state; proceeds benefit the scholarship and charity programs. In honoring the memory of their Nonnas and Mammias, the Lodge hopes the recipes will evoke some joyful memories that have been shared with family and friends. For a copy of the 148 page cookbook send a check to the "West Va. Grand Lodge – Sons of Italy" to past-president Bill Perry, 481 Mansfield St., Morgantown, WV 26505 for \$17 (book - \$15 + s/h - \$2).

BUON APPETITO !!

ITALIAN AMERICAN ASSOCIATION OF LOUISVILLE

Membership Application Form

January 1, 2008 through December 31, 2008

New Membership _____ DATE joining club _____

Renewal Membership _____

Lifetime Membership _____ Recruited by _____

Last Name _____ First Name _____ Middle Initial/Name _____

Address: City _____ State _____ Zip _____

Home Phone # _____ Cell Phone # _____ Occupation _____

Work Phone # _____ E-mail Address _____

Birthplace and Origin of Heritage _____ Birth Date _____

SPOUSE INFORMATION: (Fill out if spouse is also joining the club at this time.)

Last Name First Name Maiden Name _____

Work Phone # _____ E-mail Address _____

Birthplace and Origin of Heritage _____ Occupation _____

Birth Date _____

TYPE OF MEMBERSHIP: All membership dues are renewable on January 1 of each year.

ADULT _____ \$15 per year per person (18 and older)

YOUTH (Free) _____ age 17 and under with parent membership

LIFETIME _____ \$125 one time payment per person

PLEASE LIST THE NAMES AND BIRTHDAYS OF ALL YOUTH (17 & under) MEMBERSHIPS

May we include your membership information in the IAA directory? Yes No

AMOUNT ENCLOSED: \$ _____

Please return completed form and dues to: Make checks payable to the ITALIAN AMERICAN ASSOCIATION

Mary Perry, Treasurer
7809 Windgate Drive
Louisville, KY 40291