



# ITALIAN AMERICAN ASSOCIATION

editor: lou perry    ottobre 2004    database: mary perry    kentuckiana

## *Il Messaggio dal Presidente:*

### "The Italians Are Back!"

After a three-year absence, the IAA once again sponsored an Italian festival, which was held on the grounds of St. James Church in the heart of the Highlands. It is estimated that over 11,000 individuals attended the FESTA ITALIANA 2004 over the two days, which was three times the number of people the festival planners estimated would attend the festival! In fact, at 7:30 p.m., just two and a half hours into the festival on the first night, Jeff Grubb, of Lentini's Little Italy, came up to me and said, "Bernie, I have to leave and go back to the restaurant because I already ran out of all of the food I planned on selling tonight." With three and a half hours more to go that night, Jeff made a wise choice because the crowd got even bigger later in the evening. When he came back, he said Lentini's was packed with individuals who had already been to the festival or where planning to come to the festival after dinner for a night of fun, relaxation, and great Italian music. Another testament to the success of FESTA was that Ray Parrella came up to me Saturday night at 9:00 p.m., which was two hours before the festival was to end and said, "Bernie, I have no choice but to close down my booth. I don't want to, but I have no more food here and no more food at the restaurant. There's not even a piece of bread left at the restaurant." Like Jeff, Ray said that his restaurant was packed both nights with individuals who had been to the festival. Tony Palombino, of Tony BoomBozz's Pizzeria, said he sold about 500 pizzas during the festival, which was basically all of the pizza dough he could prepare and store at his pizzeria just yards from St. James Church.

While there were at least three other festivals going on that weekend, the comments we heard by individuals who had been to all of the other festivals was basically that the FESTA ITALIANA 2004 was by far the best. Several folks came up to me and said, "We've been to all the other

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### **NEXT ACTIVITY**

**IAA DINNER — AWARDS**  
**Monday, OCTOBER 11, 2004**  
 (see below & p. 3 for details)

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**IAA ACHIEVEMENT  
 DINNER and AWARDS**  
**FOR AN EVENING OF FRIENDS, FOOD,  
 AND ACHIEVEMENT .....**  
**RSVP NOW**

**Location: River Road - K of C**

**DINNER: 6:30pm social (cash bar), dinner at 7:00pm; Tossed salad; Prime rib & lasagna (vegetarian); Baked potato, seasoned green beans, fried apple; dessert (assorted); bread rolls; coffee and iced tea; tax and tip....all for only \$18.50. Send RSVP and CHECK to Lou Perry, 4319 Saratoga Woods Drive; Louisville, 40299.**

**SPONSORS: IAA is seeking your HELP in securing business/individual sponsors for the awards....a \$100 contribution per award. If you would like to sponsor an award, contact Lou.**

### **IAA ACHIEVEMENT AWARDS:**

1. CHRISTOPHER COLUMBUS PERPETUAL LEADERSHIP AWARD
2. DOMINIC MATTEI AWARD FOR LOYALTY AND SERVICE
3. JOE MELILLO SPIRIT AWARD
4. VOLUNTEER OF THE YEAR
5. EXCELLANCE IN EDUCATION
6. OUTSTANDING ACHIEVEMENT IN WRITING
7. ATHLETE OF THE YEAR

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**MY TURN, GRANDPA !!**  
 (Provided by Ron Mazzoli via *NEWSWEEK*)

The ancient sport of bocce suffers from an image problem. "It conjures up this picture of old Italians with a glass of wine and a stogie". Male octogenarians long held a monopoly on the game because of tradition. "One of the problems was, old Italian men didn't let women or kids play".

But those days are gone. The sport, which involves rolling the four-inch bocce ball as close as possible to the pallino, a smaller target ball, is now surging in popularity.....it is currently the second most popular participatory sport in the world - and women are driving the charge. Twenty (20) years ago, maybe 5% of players were women; today it's about 50-50. Players are also getting younger. Though the average age at the World Bocce Association national championships was 65, local YMCAs have established youth tournaments, and sporting-goods stores now offer glow-in-the-dark and water-filled bocce balls to attract younger players.

Bocce is trying another ploy to capture the hearts of the public - by getting into their stomachs. Bocce restaurants are opening in several cities. Now the iconic bocce player can have some linguine with his/her wine.

Note: In Louisville MELILLO'S has a bocce court outside next to their piazza ----- tables, food, wine, and a game of bocce.....Life Is Good.

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**ACHIEVEMENT AWARDS**

**DEADLINE:** October 2, 2004.

Event: Monday, October 11, 2004 at KofC – River Road at 6:30pm-Social/7:00pm-Dinner.....Awards to follow.

**INFORMATION:** call Lou Perry at 263-5480.....email [L4Perri@aol.com](mailto:L4Perri@aol.com) or snail-mail 4319 Saratoga Woods Dr. Louisville 40299.

**SPONSORS:** IAA is seeking your **HELP** in securing business/individual sponsors for the awards....a \$100 contribution per award. If you would like to sponsor an award, contact Lou.

**DINNER:** 6:30pm social (cash bar), dinner at 7:00pm; Tossed salad; Prime rib & lasagna (vegetarian); Baked potato, seasoned green beans, fried apple; dessert (assorted); bread rolls; coffee and iced tea; tax and tip....all for only \$18.50.....**RSVP & Payment by October 7** to Lou Perry (see address above).



**BIRTHDAYS –**  
**OTTOBRE (October)**  
**BUON COMPLEANNO !!**

DeVuono	Lewis	10/18
Lenzi	Paul John	10/30
Castagno	Paul	10/2
Norton	John	10/21
Ochsner	Angela	10/20
Vlazny	Greg	10/25
Norton	Cynthia	10/21

**SING.....**

"Tanti auguri a te,  
 Tanti auguri a te,  
 Tanti auguri a (name of person),  
 Tanti a auguri a TE!"

It is the same tune as our:  
 "Happy Birthday to You"

(our database has these names only....., please if you see an omission, contact us)



## UPCOMING EVENTS....Mary Rose Mattei

Get out your family calendars and mark these dates!

### OCTOBER

#### Columbus Day Dinner / Awards

Monday, October 11 - Third annual IAA *Columbus Day Dinner-Awards* at the Knights of Columbus - River Road. The beautiful view of the Ohio River, larger space and delicious menu will make this a nite to remember... see p. 1 or contact Lou Perry at 263-5480....RSVP (with check) NOW.

### NOVEMBER

#### Day At The Races and IAA ELECTIONS-DINNER

**November 6**, Saturday.....*IAA Day at the Races* – only 40 tickets will be ordered. Box lunch is \$16 (includes a program). Enjoy Fall racing at Churchill Downs, tour the Derby Museum, and walk down to the paddock to get that last “hot tip”. Order your tickets now.....**must be prepaid by October 1**. Adults only.....order together to sit together.....send check to Mary Perry by October 1<sup>st</sup>; include self-addressed stamped long envelope.

**November 17**, Wednesday; IAA Elections/Dinner

### DECEMBER

#### Just Creations & CHRISTMAS PARTY

**Monday, December 6**, 2004 is IAA's money-making evening (6-8) at JUST CREATIONS.

**Sunday, December 12** (more information to follow) is IAA's annual CHRISTMAS Gathering

## TOO MUCH TELEVISION CAN CAUSE CARDIOVASCULAR DISEASES IN CHILDREN

Doctor Rodolfo Paoletti, during a press conference for the presentation of the Giornata Mondiale per il Cuore (World Day for Prevention of Heart Diseases), held on the 26th of September, cited a series of medical examinations on one thousand children born in 1972 and 1973. What emerged from these medical studies is that cardiovascular risks amongst children aged between 5 to 15 increased in the group of 500 children who were given high TV exposure (more than 4 hours a day) as opposed to the remaining group who were given normal TV exposure (2 hours or less per day).

## Eh, PAISANO! POUR THE WINE

### The October Tradition of Winemaking

October has always been my favorite time of the year..... now I know why .... the air is brisk .....the leaves turn colors..... and October is also the traditional time of year for winemaking. It's the transition month between summer and fall, a time to gathering the wine paraphernalia and ingredients for the making of hearty red wine. There's a talent for good winemaking, and like most winemakers they inherited their skills (and some old equipment) from the Old Country and rarely make a bad batch. My winemaking experience with the Al Tomassetta family and 2000 pounds of grapes will always be a wonderful memory.

***"Salute Al per cento anno," ..... "Good luck Al, for a hundred years."***

### Italian Wine Classifications

Which country is the largest wine producer in the world? That's right the answer is **Italy**. In fact there are more then 3,800 different varieties of wine produced by all 20 regions of Italy. It's no wonder that Italy is the largest producer in the world. There are currently four different classifications that all of the wines produced in Italy fall within.

1. The highest classification is the **DOCG** (Denominazione di Origine Controllata e Garantita = Certification of Controlled and Guaranteed Origin). They must have characteristics related to the culture, environment, and climate.

2. The next classification is the **DOC** (Denominazione di Origine Controllata = Certification of Controlled Origin). This particular classification designates the production area. These wines must have attributes that are significant to the area they are from, and similar characteristics as the DOCG wines.

3. This most recent classification is **IGT** (Indicazione Geografica Tipica = Typical Geographic Indication).....these wines are related to the particular production area.

4. The last classification is **VdT** (Vino da Tavola

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## ANNUAL EVENTS IN ITALY

**EXPOSIZIONE della ZUCCE** (Pumpkin Exhibition) - citta of Forni di Sopra; provence of Udine; region of FRIULI VENEZIA GIULIA; the first weekend of October - from Friday through Sunday, pumpkins and pumpkin products are celebrated here. There are competitions to determine the longest, the strangest, the heaviest and the biggest pumpkins as well as limitless sampling of delicious pumpkin derivatives that have been prepared for this festival. There is also a recent move to incorporate Halloween themes and the promoters invite carved pumpkins to attend.

**PALIO dell'OCA** (Goose Race) – citta of Lacchiarella; this is, without any doubt, the biggest event of the year in this tiny town just south of Milan. The neighborhoods each sponsor a goose that they have collectively nurtured, trained, and prayed for during the previous year. On the day of the race the streets are packed with supporters. To the winning neighborhood goes the coveted palio cloth that is kept in a place of great esteem. The race is usually held on the second Sunday of October but is frequently moved forward or backward one week due to weather considerations.

**HALLOWEEN** - October 31 - This is an Americanization of All Saints Day which falls on November 1st and seems to be gaining in popularity in the major cities that are more subject to the influence of mass media. In a poll 65% of the website's visitors wanted to see the bewitching night made a national holiday, 29% percent intended to celebrate by partying while 11% went to clubs. The Italians that do dress their kids up and take them door-to-door to collect candy are very vague on the meaning of the day. They just know that it started in America and like the fact that it makes their kids happy.

**BARCOLANA AUTUMN CUP - Trieste-** the more than 1,500 watercrafts that gather for this celebration constitute the largest single congregation of boats on the Mediterranean Sea; attracting crowds of over a hundred-thousand people who cheer the competitors on. The famed sailboat race between 100 to 150 champions and Olympians of international fame begins near Mirmar Castle. No money is at stake here - just honor. The main regatta is a race between wind powered vessels of every type; other regattas are organized in the days leading up to the Barcolana.

## ITALIAN LESSIONS – Dialect of Luigi

### Vowels/Vocali

**a = ah e = a i = e o = oh u = oo**

(simple, but workable at this stage)

### Nouns/Il Nome:

Genders ... **masculine** - usually ends in "o" or "e", **feminine** usually ends in "a".

### **2006 TORINO Winter Olympic Games** **Start Training For the Italian Language Olympics!**

The **2006 Torino Winter Olympic Games** are just 16 months away, plenty of time to get your linguistic muscles in shape! **MEDAGLIA d'ORO** is more than a Kentucky Derby horse, or a can of coffee.....it's the Olympic **GOLD METAL**. You've got to practice. Everything's got a name, and Olympic sports are no different. Here are the Italian names for sporting events that athletes will compete in at the 2006 Torino Winter Olympic Games.

- biathlon—biathlon
- bob—bobsleigh
- combinata nordica—nordic combined
- curling—curling
- freestyle—freestyle skiing
- hockey su ghiaccio—ice hockey
- Olympic disciplines—discipline Olimpiche
- pattinaggio artistico—figure skating
- pattinaggio di velocità—speed skating
- salto—ski-jumping
- sci alpino—alpine skiing
- sci di fondo—cross-country skiing
- short-track—short-track
- skeleton—skeleton
- slittino—luge
- snowboard—snowboard

### **Italians also speak with their hands**

#### **Scongiuro**

English translation:

**Gesturer wants to  
ward off bad luck.**



## **THE CONSTITUTION OF THE ITALIAN REPUBLIC**

### **FUNDAMENTAL PRINCIPLES (Article 1 – 12) PART 2 of 2 – Article 7 - 12**

#### **Article 7**

The State and the Catholic Church are, each within its own order, independent and sovereign. Their relations are regulated by the Lateran Treaties. Changes to the Treaties accepted by both parties do not require the procedure for constitutional amendment.

#### **Article 8**

All religious confessions are equally free before the law. Religious confessions other than Catholic have the right to organize in accordance with their own statutes, in so far as they are not in conflict with Italian laws. Their relations with the State are regulated by law on the basis of an accord between the respective representatives.

#### **Art. 9**

The Republic promotes the development of culture and scientific and technical research. It safeguards landscape and the historical and artistic heritage of the Nation.

#### **Art. 10**

Italian laws conform to the generally recognised tenets of international law. The legal status of foreigners is regulated by law in conformity with international provisions and treaties. The foreigner who is denied in his own country the real exercise of the democratic liberties guaranteed by the Italian Constitution has the right of asylum in the territory of the Republic, in accordance with the conditions established by law. The extradition of a foreigner for political offences is not admitted.

#### **Art. 11**

Italy rejects war as an instrument of aggression against the freedoms of others peoples and as a means for settling international controversies; it agrees, on conditions of equality with other states , to the limitations of sovereignty necessary for an order that ensures peace and justice among Nations; it promotes and encourages international organisations having such ends in view.

#### **Art. 12**

The flag of the Republic is the Italian tricolour: green, white and red, in three vertical bands of equal dimensions.

**Con't at the top right**

### **Constitution con't**

#### **RIGHTS AND DUTIES OF CITIZENS**

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### **con't of Eh, PAISANO! – Winemaking**

= Table Wine). This classification is where most of the wines fall into. This basically means that these wines do not have any designation. The labels on these wine bottles are not permitted to list the vintage or grape variety. This doesn't mean that these wines are not extraordinary in quality. In fact these wines are excellent wines to drink. It is unfortunate that many wines in this classification can only be found in Italy.

### **ARTECARD.....Travel Smart**

On your next trip to Naples, be sure to buy a Campania Artecard to facilitate your visit to museums and other famous sites of the city. The Artecard can be purchased at each of the museums in Naples and is valid for one to seven days. It includes free or discounted admission to major museums and archaeological sites of the city. The Artecard also allows for use of all public transportation in Naples, as well as trains and buses to the archeological sites Pompeii and Herculaneum. Visitors to the city can also apply the Campania Artecard to their travel expenditures when taking a trip by boat from Naples to Positano and Amalfi.

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festivals this weekend, but this was the only one we came back to." Folks all around town the following week kept talking about how going to the Italian festival was "like going to a big Italian family party." To me this is exactly the type of atmosphere I was hoping the festival would generate.

All of the members of the IAA should be proud of the FESTA ITALIANA 2004. The IAA gained a tremendous amount of visibility and goodwill throughout the city with this year's festival. Such success could not have been achieved without the hard work of all of the IAA members and their family and friends who volunteered at the festival. In this regard, I would like to extend a special thanks to the following individuals: Katherine Pulzone and Paul Castagno for recruiting and coordinating the volunteers, Mary Rose Mattei for coordinating the IAA's pastry booth, Mary Perry for keeping track of the ticket sales and financial records, and Jules Brackett for doing anything that need to be done and being there for both days from the opening and closing moments of the festival. I would also like to extend my personal gratitude to Mike Pollio for his eight months of tireless involvement with the festival. Mike's efforts involved all phases of the festival's development and operation, from connecting us with St. James Church to gaining sponsorships to icing down soft drinks and selling tickets at the festival. To Mike, I say, "We could not have done it without you."

The final example of what I consider to be a measure of the festival's success were the brief exchanges I had with many different individuals over the two days at the festival. The gist of these conversations had to do with many individuals asking me, "Will the festival be back next year?" My response was quick and reassuring—

"Without a doubt. The Italians are back."

Warmest regards,

Bernardo J. Carducci, President

**Proverbio/Proverb**  
**Finché c'è vita, c'è speranza**

**English Equivalent**  
**While there's life, there's hope**

## **EAT YOUR PIZZA**

A recent study conducted by researchers at a Milan pharmacology center reported that eating one or more pizzas a week could dramatically reduce the incidence of some types of cancer. The study, which included 8,000 Italians, concluded that regular pizza-eaters were 59 percent less likely to contract cancer of the esophagus. The report also showed a 26 percent decrease in the risk of colon cancer. The beneficial ingredient, lycopene, found in pizza sauce, appears to lower the incidence of certain types of cancer. Lycopene is an antioxidant which can be found in tomatoes. It is particularly abundant in cooked tomatoes, as the cooking process causes the fruit's cell wall to break down and allows the body to absorb more of the lycopene. According to researcher Silvano Gallus, "We knew that tomato sauce was protective against certain tumors, but we certainly didn't expect that pizza as a whole would provide such strong protection."

## **SHARK TALE**

Scheduled for release this month, **Shark Tale** is a computer-animated, perverse kiddie morality play. **Shark Tale** relates the unhappy results of one unlucky sea creature's involvement with the under-the-sea underworld. The maritime mobsters take the form of cartoon sharks. And yes, with names like **Don Lino** and **Don Brizzi**, they are given unmistakably Italian American identities and are relentlessly portrayed as deviates and criminals. **Shark Tale** is targeted squarely at children who are unable to distinguish reality from fiction.

*Political correctness, "It's only a movie", "Get a life", and "lighten up".....no reasonably intelligent person should be naive enough to believe that a constant theme hammered out regularly and consistently in mass media format does not influence people's thoughts and perceptions. Corporate America spends millions for a few seconds of airtime to promote its products. Study after study has shown that children and adolescents are particularly vulnerable in absorbing media images and transposing them to reality.*

**The albatross of criminality continues to be hung exclusively around the Italic neck.**

## FESTA ITALIANA – 2004 PASTRY BOOTH REPORT

by Mary Rose Mattei, Booth Chair.

**THANK YOU! WE SURVIVED THE BIGGEST TWO DAYS OF THE YEAR  
THANKS TO SO MANY IAA MEMBERS, BOARD MEMBERS AND FRIENDS.**

I really do not know where to begin and especially do not want to leave anyone out, but I will attempt to put my gratitude down into words. As the daughter-in-law of the late, and great Dominic Mattei, I had watched as he and so many others started the first Heritage Weekends years ago. I was a busy school teacher and young mom then so I never really helped very much. It was his thing, and he did it so well.

For the last few years, with Pamela off at Xavier, I have thrown my energy into planning our IAA club events in tribute to him and to my PASSAFUIME maternal roots. I even brought pictures of my mother's family and Louie's family to the Festa. I think they were proud to see Pamela Michelle Mattei and her silk works in the IAA booth both days. And I could hear Dominic's laugh as we tried to talk over the sounds of Pino and his band and the Disney Radio group. "You fools, why did ya put the band next to the pastry and IAA booth, how can you make the money that way!" Well, Dom, we wanted the best views of all the action and we got it and a little hoarseness in the throat too.

In tribute to **Dominic, Ferd, Al, Joe** and so many others, we all pulled off a heck of a great Italian Job! Truthfully, we sat around for three years talking about how to rebuild the Festival with many Board members growing impatience and even resigning when it never came off in 2002 and 2003. We all firmly believed that it was an event that the Metro Government and the citizens would support. We threw a damn good Italian Festa, folks. In the words of one visitor (who told a member he had gone to every event those two days from the Riverfront to the Germans to the Ethnic Fair) he said ours was **by far the best!** No small compliment there. Thank God for the beautiful weather. And thank the late Hilda Grisanti and Dorina Mattei for inspiring great cooks like Vince Grisanti and Bob Waters. Ray and Tony were working their hardest and all the vendors were true to our cause.

No hot dogs right, Bernie! Three cheer and a big pat on the back to our leader and visionary, Bernie! **He made it happen.** Even when we all questioned this expense and that item, up to a week before it happened, he convinced us to go ahead because he believed. Dominic Mattei, your mentor, has to be so very proud of you, Bernardo. **Thank you for all your efforts.** Now is the time for you to rest up! There are only a few days before we begin evaluating and planning the next one, "Mr. President for life". Lou and Mary Perry are quite a team. Mary lined up all the banking and accounting efforts. Way to go! You had it together from the first moment you stepped on the grounds and who knows when you came up for air or food, but I am sure you did. You deserve a gold star!! Then there's Kat Pulzone and Paul Castagno -- - they got the workers out.....**Bravo!**

We really made money this time thanks to all the wonderful volunteers who worked before and during FESTA. Thanks to the crew who went to get all the paper products from storage and the family that kept them the last few years. We used those forks, napkins, plates etc. and it saved us a lotta money!

Thank you to our newest Board member, Kat Pulzone, who volunteered to drive me all around downtown so we could plaster the area with posters. From Genny's Diner to Mellwood Arts Center, down Main Street and Market Street we went. On to Broadway and beyond, pretty good for the New Jersey gal who didn't know her way around town. Should I remind her of the red light she ran, our u- turns and the frightful right turn we took right into the path of one way traffic going the opposite way?

Thanks again Dominic for getting us back alive. And thanks, Kat, for your great sense of humor and the beautifully decorated baskets for the Pastry booth. Did you ever get a chance to see them? You were in the ticket booth both days. Thanks to Paul Castagno for securing dozens of free Gorilla cakes, which we sold for \$1.00 a slice and then \$5.00 then 4.00 each. You missed the bargain, if you didn't take one home. I

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know I missed out too. We sold our Italian Festival cookbooks and our IAA hats so others can pretend they are true Italianos!

A big THANK YOU to the men and women who sold tickets hour after hour and to the ones who counted all the money and tickets later into the wee hours..... YOU ARE THE BEST.

A huge hug and ***thank you to all the members*** who baked some of the best Italian biscottis, cakes, cookies, canollis and desserts this side of Little Italy. Even the cupcakes from Sam's and the fig bars from the Dollar Tree went as quickly as we sat them down. No one complained about our prices once they tasted our sweets. I personally tried *prune cake* and ate enough tiramisu to raise my sugar level way too high! At one point on Saturday I had two of my Middletown retired teaching buddies serving up desserts and acting like Italian MAMAS! I want to predict that Frank Mascagni, Al Fazio and Gordon Brown will someday go into sales after leaving their current jobs as lawyers and CEO's. What a fine job they did and our sales went WAY up when Al instituted his "buy one, get a little something free with it" policy. I heard about that one when I got back in the booth. Sorry Jean, about dropping your straw purse in the wash bucket. At least it wasn't the bleach bucket.

And my hats off to our energizer bunny who kept going and going and going both days and nights and never complained when I literally shouted another command in his ears due to the deafening music. My ALL AROUND **Biggest Helper Award** goes to: drum roll, please, to **Jules**.

Like a true Italian he managed to cat-nap during the Disney rock and roll band (while only three feet from them) and then carried stuff to and from my Intrepid all night long. I pooped out long before he did. I want to know what vitamins he takes as I sure need a big supply of them. Someone even offered to co-chair the Pastry Booth for 2005, now if I can just find one more co -chair I am ready to pass the baton to a new team. If I didn't mention you by name be assured that in my heart we could have **never ever** made **\$2726.00** off a little pastry booth without ya! ON FRIDAY WE HAD SALES OF **\$1521** AND SATURDAY SALES TOTALED **\$1205**. THUS **\$2726!!!**  
**GOD BLESS YOU ALL!**

**Dominic , I did it all for you . I sure miss my "Favorite Father-in -law." HOPE I MADE YOU PROUD, I MAY NOT BE A CHIP OFF THE MATTEI FAMILY TREE, BUT YOU TRAINED ME TO WORK HARD AND TO ALWAYS FINISH WHAT I START. You taught a lot of us that virtue with your " PATIENCE MOTTO". I am still working on mine. There's always next year....**

\*\*\*\*\*

*Artistic Expressions*  
by  
*Katherine M. Pulzone*  
*Medium - Oil*  
Studio: 11523 Spring Health Court  
Louisville, Kentucky 40223  
by appointment only  
Phone: 502-489-3715  
E-Mail: kpuzo@msn.com

IAA eNewsletter AD...?  
Should we advertise in the newsletter? Let us know.

Here is an example (Thanks Kat) of a possible ad. Kat does wonderful oils...on display at MELILLO's, LUIGI's, and a current showing in "the Big Apple".

Kat is a new member of IAA, and she and Paul coordinated the volunteers for FESTA ITALIANA.

Mark your calendar now for the

**Italian American Association**

**DAY AT THE RACES**

The first day of Fall racing, **Saturday, November 6th**. The price is \$16, and includes a box lunch, and a program. Enjoy Fall racing at historic Churchill Downs from the 4th or 5th floor.

Sign up and **order your tickets** ASAP.

**All tickets must be prepaid by October 11**

**The sooner we turn in our order, the better seats we all get.**

**REFUNDS are not available, but you can sell them to others if your plans change.**

\*\*\*\*\*

Name \_\_\_\_\_

Address \_\_\_\_\_

City and zipcode \_\_\_\_\_

Number of tickets at \$ 16.00 each = \_\_\_\_\_

How many for: ham & swiss \_\_\_\_\_; turkey \_\_\_\_\_; or Caesar salad \_\_\_\_\_

Names of others you would like to sit with \_\_\_\_\_

\*\*Please order together if you want to sit with another family.

**Deadline - October 11.....Questions - call Mary Rose Mattei at 502 244-9339.**

**Gates open: 11:00 am.....First race begins at: 12:40 pm.....Ten races end about 5:30 pm.**

**Please send your check made out to *Italian American Association* to :**

***Ms. Mary Perry***

***4319 Saratoga Woods Drive***

***Louisville, Ky 40299.***

***by October 11 and PLEASE include a self- addressed stamped long envelope.***

***Adults only. Cost is \$ 16.00 each. Includes your Racing program and a boxed lunch.***

***Choice of three entrees.....No jeans allowed in this area.***

**Check the other CD rules on the back of your ticket. Your tickets will be mailed out after we receive them about ten days before the event. We must send in all the money at one time and then we get the tickets. We will have a race named after our club this year and will present a trophy after the race.**