

ITALIAN AMERICAN ASSOCIATION

editor: lou perry **ottobre 2006** membership: mary perry kentuckiana

NEXT SOCIAL ACTIVITY
FESTA di il FAMIGLIA
Friday, October 20
(see p 3 for details)



FESTA ITALIANA – PASTRY BOOTH Volunteers
Chair Ann Moir, Vicki Carpenter, Maria Bukowski, and Joan Dattilo.
The lad swinging in the FESTA play area is “Jack” Castagno.

If Messaggio dal Presidente:

Well, we did it again. **FESTA ITALIANA 2006 was a huge success**, with wonderful weather and a record-breaking crowd. As in the past, we turned the heart of the Highlands and the parking lot of St. James Church into a scene straight out of Little Italy. A significant change in FESTA this year was that the IAA staffed all of the volunteer positions-the soft drink booth, the beer and wine concession, and the admission gates, along with the pastry booth and ticket tent. I mention this because in the past, we did not feel we would have enough volunteers to staff all of the stations. However, this year, the IAA demonstrated just how committed it is to making FESTA a success by stepping forward with a highly successful volunteer drive. A clear index of how healthy an organization is the number of individuals who are willing to give of their free time to the organization. Judging by the **volunteer turnout** at FESTA, the IAA is in great shape. A list of all of the individuals who volunteered their time at the festival is presented in the newsletter. If you see any of the volunteers, please let them know how much you appreciate their efforts.

Another index of the health and vitality of an organization is the number of new members it has. Judging by the number of new members signed up at FESTA, we are in
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Halloween and the “Day of the Dead” in Italy

Until recent years Italians knew little regarding the **Halloween** holiday. For most, it was just a strange American feast. Nowadays, Halloween, through the influence of film and marketing is widely known and celebrated in Italy as well. Quite a few Italian kids go trick-or-treating from door to door, even if they are still met with mixed reactions. Some are clearly not fully updated on the protocols of trick-or-treating and are slightly concerned about what to do with the group of masked little people standing on their doorstep. Others are more in step with the times and have heard about the new feast and are on standby with their treats.



In Italy they make cakes in the shape of beans. These cakes are called **Beans of the Dead**.

In Italy November 1 has become a public holiday ----- on **All Saints' Day**. Catholics attend church services in honor of the saints, the martyrs and those who have died for the Catholic faith. On November 2 or **All Souls' Day**, Catholics attend a special Mass, where they remember those who may be close to them that have died. Prayers for the dead are said and votive candles are lit to honor their memory.



Candy...we have candy..... come to our cozy, catacomb cabin.



FESTA ITALIANA – VOLUNTEERS

IAA wishes to express a BIG THANKS to all the volunteers for their time and services. In appreciation for your efforts as a volunteer IAA extends a "pass" to you for the October 20 (Friday) spaghetti dinner/dance... **please RSVP** by contacting Bernie Carducci by phone at 812.282.3938 or E-mail at bcarducc@ius.edu by October 13, 2006.

IAA INFORMATION & MEMBERSHIP BOOTH - Mary Beth Vuturo Krebs, Pamela Mattei, Peggy Muller, Pete Davitt, Lisa Gibson, Henri Gibson, Paul Lenzi, Bob Valenza, Mary Rose Mattei, IAA Board Chair.

SOFT DRINKS BOOTH:

The Italian Wannabees - Ken Fehr, Stan Mroz, Debbie Wyman, & Laura Dough

The We Are Family Who Can't Say "NO" Workers - Trudy Rather, Hillous Rather, Charlie Spradlin, Vicki Spradlin (IAA Board Chair).

The Owed-a-Favor Payback Group - Mary Beth Spradlin, Jeremie Doyle, Mike Huff

The FUN-LOVIN Girls Gang - Katie Spradlin, Alli Flood, Kelsey Dennis, Ashley Calvert, Anna Sweeny

The Geniuses...a.k.a.--Family Favorites - Paul Tallarico, John Reynolds, Cathy Reynolds, Stepanie Reynolds & Damon; Rhonda Nall, Teresa Vanderhoff, Debra Wilkins, Carol Brady.

The Hot Babes Bunch - Theresa Tallarico, Susan Spradlin.

TICKET BOOTH - Vicky Carpenter, Walt Carpenter, Phyllis Profumo, Sally Vespa Spagnolo, Del Marie Vaccaro, Jim Flitt, Geoff Verderosa, Celeste Espinoza, Kay Pulzone, Maria Bukowski, Joe Camarata, Gioia (Marinaccio) Gibbons, Greg Gibbons, Kat Pulzone, Matt Hanka, Annie Cavaluzzi, Gordon Brown, Jim Ochsner, Adrian Pellegrini, Charlie Spradlin; Kelsy Hauschildt, Justin Gilbert, Tony Gadlage; & Lou Perry, (IAA Board Chair)

ADMISSION GATES Ann Pollio, Phil Castagno, Larry Castagno, Frank Mascagni and friend, Vicki and Walter Carpenter, Dave Datillo, Norb D'Camillis, Vincent Paglino, Mrs Vincent Paglino, Mrs Dave Datillo, Mrs Norb D'Camillis, Todd Metallo and Mrs Metallo, Enrico Mazzoli, Jewels Brackett, Richard Rosencrans and Sylvia Rosencrans, Adrian Pelligrino, and Paul Castagno, IAA Board Chair.

MONEY ROOM - Rosalie Castagno, Marty Hanka, Kaye Pulzone, Katherine Pulzone, and Joe Ward, and Bernie's daughter, Roseanna, & Mary Perry, IAA Board Chair

FACE PAINTING Booth Brigitte Colligan

FESTA CHAIR.....and IAA Board & Work Group Chairs (in bold):

Bernie Carducci and IAA BOARD members: **Paul Castagno**, Jim Flitt, Marty Hanka, **Mary Rose Mattei**, **Ann Moir**, **Mary Perry**, **Katherine Pulzone** (PR Director), **Bob Scorsolini**, **Vicki Spradlin**, & **Lou Perry**.

FESTA COORDINATOR..... Mike Pollio....thanks for your efforts to help FESTA improve over these past few years.

BEER & WINE GARDEN ... Rob Owen, Fred Moir, Charlie Spradlin, Tom Minotti, Scott Scorsolini, Debbie Pollard, Tabatha Pollard, Marcus Pollard, Adam Bocking, Joe Mula, Kathleen Norvell, and Bob Scorsolini, IAA Board Chair.

PASTRY BOOTH THANKS, THANKS, GRAZIE, GRAZIE!! To all who volunteered to work in the Pastry booth and to those who furnished the booth with so many wonderful, delicious looking pastries (see FESTA

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BIRTHDAYS: Ottobre 2006

BUON COMPLEANNO !!

<i>Last Name</i>	<i>First</i>	<i>Birthdate</i>
Castagno	Paul *	10/2
DeVuono	Lewis	10/18
Kabel	Mike	10/17
Lenzi	Paul John	10/30
Norton	Cynthia	10/21
Ochsner	Angela	10/20
Thompson	Valerie	10/22
Smith	Gelsena	10/27
Spradlin	Katie	10/29
Vaccaro	Del Marie	10/13

* IAA Board Member

PULZONE's CINEMA PIC

by Katherine Pulzone, IAA Board Member

THE SECRET OF SANTA VITTORIA (1969)

Starring Anthony Quinn, Virna Lisi, Sergio Franchi, Giancarlo Giannini

This true story is filmed in a small village in Northern Italy during World War II. Nominated for two academy awards and is actually quite funny, despite the reality of the story. The inhabitants of this small village learn that the German army is preparing to confiscate their entire supply of wine and so they set about hiding one million bottles!



Sidebar: Quinn and the entire cast are brilliant and you simply must see this movie. Again, a re-telling of true events during WWII.

CHE PASSA! (WHAT'S HAPPENING !)

Celebrate **FESTA di il FAMIGLIA** Celebrate

The IAA has always been about food, fun, and family. Therefore, the IAA will present the first annual **Festa di il Famiglia (Festival of the Family)** on Friday, **October 20, 2006** in the gym of St. Joseph Children's Home from **6:00-10:00 p.m.** The **Festa di il Famiglia** will bring the families of the IAA members and the children, staff, and community supporters of the St. Joseph family together for an evening of food, fun and family. The family festival will begin with "the parade of families." Families will be encouraged to gather at the basketball court in front of the gym at 6:00 p.m. where family members will get ready for the parade by decorating themselves in sashes, waistband, and headbands using roles of green, white, and red-the colors of the Italian flag-streamer paper provided by the IAA and St. Joe's. At 6:15 p.m., we will all walk in a processional from the statue of St. Joseph at the front of the home to the gym where dinner and entertainment will be provided. The **dinner menu** will include spaghetti and homemade marinara (red) sauce prepared by IAA board member (and *Black Olive* chef) Bob Waters: tossed salad with vinaigrette dressing, bread, iced tea, and Spumoni ice cream for dessert.

The event will feature **live music** by Donnie Dynamite and the Dynamos, a local band featured at many of the church picnics in the area. In addition to dancing to the classics provided by the band, Donnie has promised "The Electric Slide," "The Duck Dance-Italian Style," and the "Hokie Pokie." Bernie Carducci has also promised to teach everyone-adults and kids alike-- to dance the Tarantella. So be ready to burn off those calories with some audience participation.

Since this is a family event that will be over by 10:00 p.m., there is no need to get a babysitter-bring the entire family. To ensure that we have enough food for folks to eat and space for people to dance, the event will be limited to the first 300 people to **RSVP**.

Location: The gym of St. Joseph Children's Home, located at 4823 Frankfort Ave (phone: 893-0242). **Time:** 6:00-10:00 p.m. **Price:** \$7.00 per person 13 years and older, \$3.00 per child 6 to 12 years of age, and free for children 5 years and younger.

RSVP: Contact Bernie Carducci by phone at 812.282.3938 or E-mail at bcarducc@ius.edu by October 13, 2006. Event is limited to the first 300 individuals. Handicap accessible: The gym at St. Joe's is handicap accessible.

FESTA VOLUNTEERS - As part of the Festa di il Famiglia (see description above), there will be a recognition ceremony for those individuals who volunteered their time by serving in one of the IAA booths or tents at the Festa Italiana 2006. The IAA would like to show its appreciation to all of the volunteers by presenting a free dinner to each of them at the Festa di il Famiglia. A list of all those individuals who volunteered at FESTA is provided in this newsletter. If you plan on attending, **please RSVP** by contacting Bernie Carducci by phone at 812.282.3938 or E-mail at bcarducc@ius.edu by October 13, 2006.

NATIONAL ITALIANA AMERICAN HERITAGE MONTH ----- OCTOBER

Every year the United States President signs an executive order designating the month of October as **National Italian American Heritage Month**. This is a public statement recognizing the many achievements, contributions, and successes of the Italian culture, and its impact on the American society. Actually, starting in September and then throughout all of October, many can celebrate their Italian-American culture at various events.....parades, festivals, picnics, religious processions, food vendors, live entertainment and much more. Selected resources include:

Title: **"The Golden Milestone - Over 2500 Years of Italian Contributions to Civilization (3rd Edition)**

Author: Russell Esposito.

Binding: paperback

List price: \$19.95 (This is the price at Barnes & Noble)

Pages: 549

This highly acclaimed and uniquely comprehensive book offers readers over 2,500 years of Italian and Italian-American accomplishments. The book's 22 chapters covers every subject, from the arts and sciences to sports and entertainment celebrities. The author's ability to blend facts, humor and personal anecdotes makes this book a joy to read. Other notable resources are:

Title: **Italian American Contributions** website:
<http://www.niaf.org/research/contribution.asp>

Title: **Italian American Culture & History** website:
http://www.osia.org/public/culture/culture_intro.asp

Title: **Ellis Island** website:
www.ellisland.org/

FESTA PASTRY DONATORS

What would FESTA ITALIANA or any other IAA event be without the wonderful pastry and desserts from our "chefs extraordinaire"?....Mille Grazie.

Theo Beatty, John Bianchi, Eddi Brown, Charles Buccola, Maria Bukowski, Ann Marie Camarata, Vicki Carpenter, Rosalie Castagno, Patti Castagno, Sherri Castagno, Joan Dattilo, Fran Filippo, Barbara Ford, Jean Fazio, Fran Hayden, Pat Lanning, Geraldine Lenzi, Mary Rose Mattei, Liliana Mazzoli, Helen Mazzoli, Ann Moir, Angela Ochsner, Susanne Palumbo, Katherine Pellegrini, Louis Pollio, Sylvia Rosencrans, Marjorie Sangalli, Carol Schweitzer, Judith Spooner, Lola Tomassetti, Nancy Tomassetti, Susan Tomassetti, Del Marie Vaccaro, Suzanne Ward.



ANNUAL EVENTS IN ITALY

SAGRA dei CUOCHI (Festival of the Cooks) - VILLA SANTA MARIA, Chieti province, ABRUZZO; October 13 - 16; this feast honors the town's culinary tradition. The village is located in a land of vertical cliffs with huge eruptions of rock that interrupt normal building techniques forcing the ancient residents to build their little stone houses and domed medieval church into and around the jagged obstacles. The patron saint of the town, San Francesco Caracciolo, was a cook from Naples, and he brought with him a love of the kitchen and the novelty of a cooking competition. Nowadays, four centuries later, virtually a quarter of the citizens of this town are professional cooks. It has become the town's biggest export as these cooks find positions at the head of some of the most famous restaurants of the world. Thousands of people descend on the main piazza of this town for an outdoor dinner set to music on Saturday night. Then on Sunday, after a church service in honor of San Francesco Caracciolo, the festa moves into high gear. The chefs transform the rocky main street of the town into a massive outdoor buffet almost a half of a mile long. Guest wander the street filling and cleaning their plates while they enjoy live music, the delicious local wines and discuss which dishes will win the competition. Coveted prizes are awarded at the end of the day as a jury deliberates which cooks are the best of the best.

BARCOLANA AUTUMN CUP - TRIESTE, Friuli Venezia Giulia; 2nd Sunday of October. More than 1,500 watercraft 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 from the splendid balcony of the upper Carso. No money is at stake here - just honor. The main regatta is a race between wind powered vessels of every type, from old wooden crafts to top-flight racing boats. This day and the night before are not to be missed by wannabe skippers or landlubbers alike!

FESTA della SAPA - Rosora, MARCHE; 3rd weekend of October. The theme of this festival revolves around the thick and sweetly fragrant condiment that is obtained by slowly boiling red grapes in a copper cauldron. Sapa is used in traditional cakes and cookies, on polenta, for marinating meats and as part of a dressing (rather like balsamic vinegar). Plus there are all the traditional celebratory traditions like tons of food, wine, music and dancing).

SAGRA dell'UVA - MERANO, TRENTO ALTO ADIGE; 2nd weekend of October. This quaint mountain village of Austrians Italians celebrates this festival which dates back to 1902. Some thirty bands, coming from all over Europe, form parades with horses and floats (an ancient winepress is always amongst them). The day is made for strolling, eating wustel with sauerkraut and tapping your toes to the 180 bands that play polkas, waltzes and pop tunes with lots

ITALIAN LESSONS – Dialect of Luigi

Vowels/Vocali

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

Nouns/Il Nome: Genders ... **masculine** - "o" or "e", **feminine** usually ends in "a"

HOW TO CONJUGATE ITALIAN VERBS LIKE A NATIVE

Verbs are essential to communicating in any foreign language, and Italian verbs have a consistent, logical pattern of conjugation. Here are the three Italian verb categories and ways to begin.

1. Learn the present tenses of **avere** (to have) and **essere** (to be) first. They form the keystone to all other Italian verb conjugations.
2. Although it may seem tedious, memorize the endings for each class of verbs to facilitate conjugation skills.
3. Understand that Italian verbs fall into three conjugations depending on the endings of the infinitive: 1) **-are**, 2) **-ere**, and 3) **-ire**. The stem of regular verbs is obtained by dropping the infinitive ending.
4. Recognize that Italian verbs are conjugated in the various persons, numbers, and tenses by adding the proper ending to the stem.

Tips:

1. In English the infinitive (l'infinito) consists of to + verb.
2. Note that in the third person plural the stress falls on the same syllable as in the third person singular form.
3. Consult a table of verb endings to determine the correct tense

Remember

Italians also speak with their hands

Se un uomo entra una foresta e nessuna donna è lì sentirli è tuttavia sbagliato?

If a man is walking in a forest and no women is there to hear him is he still wrong?



NATIONAL HEALTH CARE ----- MISCONCEPTIONS

In comparisons between the U.S. and Europe and according to the Organization for Economic Cooperation and Development -- European women live 3-1/2 years longer than American women; European men live just over three years longer than American men. Our infant mortality rate is 72-1/2 percent higher than theirs; and 30 percent more European smoke than we do; and they consume almost twice as much alcohol.

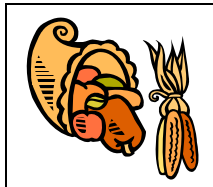
Worried about waiting for a doctor? Or a hospital bed? The Europeans have 37-1/2 percent more doctors than we; and way over twice as many hospital beds, per capita. Worried about choice? European hospitals are 65 percent government run and 35 percent privately run. Take your pick. The health-care system pays. You also get to choose your doctor.

The difference in the quality of service is difficult for Americans to comprehend. In Europe, doctors routinely make house-calls. Patients aren't thrown out of hospitals because the insurance companies decide when it is time to go. They stay until doctors decide it is time to go. The European government pays 75 percent of all health care costs. Most of the rest is paid by private insurance. If somebody can't afford private insurance, the government makes up the difference.

The bottom line: We pay 43 percent more for health care than the Europeans do, and we get a whole lot less for our money. (by George H. Lesser, Washington Post)

THE SEASONS IN ITALY

la primavera — Spring
l'estate — Summer
l'autunno — Autumn
l'inverno — Winter



In Italian the names of seasons (i stagioni) are not capitalized.

I'autunno — Autumn

Autumn is a splendid time, when the grapes and olives are harvested (the harvest is known as *la vendemmia*) and the leaves change in the hills. Although November tends to be rainy, it can be an ideal time to visit Italy, since fewer tourists are present. The days are becoming shorter and the days on the beach are less and less inviting. However, Italians love to party and the harvests create a cause for many regional celebrations. Many love this Italian season. It's cooler so you get to catch up on what you have put off through the heat of summer.

Also, take the time to enjoy Antonio Vivaldi's famous *L'autunno (Autumn)* from *The Four Seasons* concertos.

Con't from p.1 (President's Message)

good shape. I want to acknowledge the help of Mary Rose Mattei for working in the IAA booth the entire weekend and speaking over the music to secure many new members.

Finally, another index of the health of an organization is the number of activities it has for its members. Each month the IAA has a social event for its members. And next month is the **Festa di il Famiglia (Festival of the Family)** will be held on Friday, October 20th from 6:00-10:00 p.m. in the gym of St. Joseph Children's Home. The event will be a **spaghetti dinner and dance** with live music. At the dance the IAA members and their family and friends will be join by staff and children of St. Joe's, along with supporters from the community of St. Joe's. However, you should know that to make sure we have enough food for folks to eat and space for people to dance, we are limiting attendance to the **first 300 reservations**. The price for the dinner and dance is \$7.00 per person 13 years and older, \$3.00 per child 6-12 years of age, and free for children 5 years and younger. The dinner/dance will also be the IAA's way to publicly and personally thank all of the volunteers at FESTA. More details about the dinner/dance can be found in the "What's Happening" section (p.3) of this newsletter.

So to help maintain the health and vitality of the IAA and build on the momentum created by FESTA, I hope to see all of you at the Festa di il Famiglia.

Warmest regards,
Bernardo J. Carducci, President

con't from p.2 PASTRY BOOTH – VOLUNTEERS

PASTRY DONATORS, p.3). I can't thank you enough for helping me in making the booth a great success. I couldn't have done it without all of you. Hopefully I have not left anyone out but if I have, please forgive me. Looking forward to seeing you all at future events. Sincerely, Ann Moir.

Volunteer Pastry Booth workers ... Theo/John Beatty, Sandy/John Biaschi, Eddi Brown, Charles Buccola, Maria Bukowski, Ann Marie Camarata, Vicki/Walt Carpenter, Joan Dattilo, Delores Decamillis, Fran Filippo, Mary Gadlage, Martha Hauschildt, Pat/John Lanning, Tony Moir, Jan Newcomb, Angela Ochsner, Linda/Tony Rummage, Carol /Stephen Schweitzer, Judith Spooner, Nancy/Al Tomassetti, Susan/Berard Tomassetti, Del Marie Vaccaro, Suzanne Ward.

