

ITALIAN AMERICAN ASSOCIATION

visit: www.LouisvilleItalians.com

editor - lou perry

agosto 2010

membership - mary perry

kentucky – indiana sud

Messaggio del Presidente

Although the temperatures have been warm over the last few weeks, things are about to heat up even more as the IAA prepares for the excitement associated with its sponsorship of the first “**Pasta Sauce Cook-Off**” to settle once and for all the issue of “who has the best spaghetti sauce in the city?” The Sauce Cook-Off will be held on Saturday, August 21st at 5:00 p.m. in the cafeteria at St. Joseph’s Church in Butchertown. The Sauce Cook-Off will feature members of the IAA serving up samples of homemade pasta sauce prepared from their own “secret family recipes”. In the tradition of an Italian family-style dinner, the event will include all the spaghetti, salad, and bread you can eat, so make sure to come hungry. The cost of the all-you-can-eat meal is \$5.00 per person (children 5 and under can eat for free).... see p.5 for details.

In addition to helping to determine the best pasta sauce in the city, the Sauce Cook-Off is also a fundraiser for the **Family Community Clinic at St. Joseph’s**—100% of the profits from the Sauce Cook-Off will go directly to the Clinic. The Family Community Clinic at St. Joseph’s has as its mission to promote health and provide quality healthcare to the uninsured. St Joseph’s Church is located at 1406 E. Washington St. in the heart of the Butchertown neighborhood of east Louisville, 40206. To get to St. Joseph’s Church from East Main St. or East Market St, turn on to Wenzel St. heading towards the river and then make a right turn on to Washington St. and go about five blocks to Adams St. There is free parking on the street near the Church.

To help the IAA raise as much money as possible for the Family Community Clinic at St. Joseph’s, I hope you will bring all of your family members and friends to this wonderful event.

Warmest regards,
Bernardo J. Carducci, President
IAA

Edward “Batty” Abbaticchio (baseball)

The first Italian American major leaguer was born in Latrobe, PA to Italian immigrant parents. Ed Abbaticchio played professional baseball for Philadelphia, Boston, and Pittsburgh. A skilled batter, his career lasted from 1897 until 1910.

Next Event

Pasta Sauce Cook-Off – Saturday, August 21

(see p.5 for details)

FERRAGOSTO

In Italy, the feast of the Assumption is a national holiday and marks the peak of the summer holiday season. The Italian name “Ferragosto” comes from the Latin “feriae augstae,” “meaning August holidays. Cities become ghost towns as Italians flock to the coasts, mountains, and lakes.



NIAF FUNDS

Includes Louisville’s Abruzzo Relief Fundraiser **Builds New Dormitory in L’Aquila**

For the past year, a NIAF partnership with the State Department has been important to ongoing revitalization efforts in L’Aquila – in particular, providing support to the University of L’Aquila. As part of those efforts, NIAF donations have funded the reconstruction of a new dormitory for the university.



THINK SNOW

Which do you prefer: 11+ ice or 95 + humidity?

IAA BOARD - 2010: President — Bernardo Carducci; Vice President — Lou Perry; Secretary — Bob Scorsolini; Treasurer — Mary Perry; John Beatty, Theo Beatty, Walt Carpenter, Paul Castagno, Charles Francesconi, Marty Hanka, Marvin Hanka, Ann Moir, and Angelo “Ange” Vaccaro

**UNISCALI
Join Us**

Find Italian Culture in Louisville!

It's your heritage experience it, learn about it, participate in it; and if you aren't Italian, but enjoy the cultural, join us in our activities ... ALL ARE WELCOME ... So invite family & friends to participate in many exciting gatherings focused on the Italian culture and cuisine.

MARK IT DOWN:

August 14, St. Joseph's Charity Picnic
August 21, "Pasta Sauce Cook-Off" - St. Joseph Catholic Church, 1406 E, Washington St. from 5 to 7 PM. Anyone wishing to enter the Cook-Off by making his/her family sauce recipe or volunteering to help in any way, please contact Marty Hanka at mphanka@insightbb.com; see p.5.
September 26, Opera (Cavalleria Rustica) at the Brown.
October 8 – IAA charity event "Taste of Italian Wines" to benefit the Nativity Academy during Italian Heritage Month.
November 16 – IAA Dinner-Elections.
December – send us your idea for an event.

The **First Annual IAA Pasta Sauce Cook-Off** (see p.5.) Money raised at the dinner will benefit the new Family Community Clinic at St. Joseph Catholic Church. The mission is to improve the health of the medically underserved and uninsured in Louisville by providing quality, affordable primary healthcare services, and wellness education to those who lack appropriate alternatives. Anyone wishing to enter the COOK-OFF can donate a crock-pot of sauce or by volunteering to serve. Please contact Marty Hanka at mphanka@insightbb.com or at 533-1453.

CORRAGIO – Michelle Obama

While speaking at the **International Women of Courage Awards** on March 10, 2010, First Lady Michelle Obama paid tribute to 10 brave women from around the world. But in summing up the purpose of the awards themselves, it was the tale of one Italian woman during World War II -- and the Italian word for "courage" -- that she evoked during her remarks.

I'm thinking of a story that I heard, of **Ginetta Sagan**, a human rights activist who was first imprisoned during World War II for helping Jews in Italy escape from the Nazis. And during her time in jail, she was brutally beaten, raped, and tortured with electric shocks. And then one day, one of the guards threw a loaf of bread into her cell. And inside that loaf was a matchbox. And on that matchbox was written the word -- one word in Italian -- '**corragio**' -- and it was courage. Ginetta spent the rest of her life working to free prisoners of conscience. And every time she came across prisoners who had started to lose hope because they feared that no one knew of their plight, she thought of that moment in that cell. And so today, we say to you women, our sisters, we say 'corragio' -- courage. America stands with you. We are so incredibly proud of you and your contributions. And know that we are praying for you and we are thinking about you every day. And we have young women here who are going to follow in your footsteps. Right ladies? (Applause.)

BIRTHDAYS

Benassi	James	8/13
Galofaro	Anita	8/15
Grisanti	Michael	8/10
Mascagni, III	Frank	8/3
Mazzoli	Helen	8/1
Melillo	Barbara	8/9
Pollard	Debbie	8/25
Crocco	Daniela	8/1

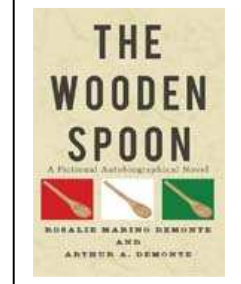
**FELICE
COMPLEANNO !!**

Waters	Robert	8/2
Isetti	Rose	08/18
Francesconi	Darrin	08/2

Sylvia Mattiussi will be 100 years young Aug. 21

**BOOK REVIEW:
THE WOODEN SPOON**

The Wooden Spoon is, in essence, an "Italian Roots." The story traces the arrival of an Italian family from Sicily to America. Using actual historical events as a backdrop, we follow the family from being immigrants to fully "mainstream" Americans without them ever losing their rich Italian culture. Because the book is based on unverified stories told around the kitchen table [hence the changing of surnames], as well as actual events, *The Wooden Spoon* is a compelling blend of fiction and non-fiction; a multi-cultural experience within a semi-autobiographical memoir. In many respects, it is also a woman's story as well as the primary characters are women. The book's title is derived from the women cooking in the kitchen, with an ever present wooden spoon. Along the way, the reader will bond with the family, making them their own. They'll share countless laughs and spill many tears as they spend 54 years with the family.



ITALIAN AMERICAN FESTIVALS

August

- Alabama-Insley Our Lady of Blazo
- Illinois-Addison West Suburban Festa Italiana
- Illinois-Chicago St. Rocco
- Illinois-Chicago Roscoe Fest
- Illinois-Chicago Taylor Street Fest
- Illinois-Crest Hill Our Lady of Assumption
- Illinois-Norridge St. Rocco
- Illinois-Peoria Summer Festa
- Illinois-Stone Park St. Francis
- Missouri-St. Louis Our Lady of Misero Cordia
- Ohio-Cleveland Our Lady of Assumption
- Ohio-Dover Tuscarawas Co. Italian-American Festival
- Ohio-Portland Festa Italiana
- Ohio-Warren Warren Italian Festival

BEGINNING ITALIAN LANGUAGE CLASS John Norton and the Italian Culture Institute (ICI) will be offering this college-level class – limited to 15 students. Cost: \$150 (\$200 to non-ICI members, but it includes ICI membership) – preference given to ICI members. Go to the ICI website www.icilouisville.org for registration.

EVENTS IN ITALY

Ferragosto (Assumption Day), August 15, is a national holiday so many businesses and shops will be closed. You'll find celebrations in many places in Italy on this day and the days before and after, often including music, food, and fireworks. In some big cities like Rome and Milan, however, the city will empty out as Italians leave the city for the beaches and mountains.

Tuscan Sun Festival is a top summer arts festival that gathers well-known artists and musicians for 9 days of music, art, cuisine, wine, and wellness in Cortona, Tuscany, starting the first weekend in August. The program also includes lectures on wellness and cooking demonstrations, art exhibitions, pre-concert receptions with locally made products and a wide range of Tuscan wines.

Rome - Festa della Madonna della Neve, on August 5, celebrates a miraculous summer snowfall in 352 A.D. that prompted the building of the Santa Maria Maggiore Church. The snow is recreated with flower petals at the church. A man named Giovanni had a dream that on August 5th snow would fall in Rome. Moreover, on the site where the snow fell, a church should be erected in honor of the Madonna. So the next morning off he went to tell his friend Pope Liberius about his dream who incredibly had the very same apparition! Together they went to the site indicated in their dreams and gazed in amazement at what lay before them -- almost an inch of snow! The Pope got down on his hands and knees and traced the outline in the snow for the new church, the Basilica Liberiana, rebuilt as Santa Maria Maggiore in 432 A.D.

Castelli, a village in the Abruzzo region famous for its ceramics, celebrates August 15 by tossing all the imperfect ceramics from a height, smashing them in a dramatic fashion.

Venice Film Festival, a huge international film festival on the Lido starts in late August. *Vaporetti* or water buses take passengers between Venice and the Lido.

Settimane Musicali di Stresa, 4 weeks of concerts in Stresa on Lago Maggiore start in late August.

Siene, Palio Horse Race - "Piazza del Campo" is still used today for the well known Palio horse race which is one of

the most famous popular Italian manifestations. It takes place every year on July 2 and August 16. The Palio is run to celebrate the miraculous apparition of the Virgin Mary. The Palio is a historical secular tradition strictly connected with the origin of the Contradas of Siena (districts into which the town is divided). The Contradas are spectacular agonistic institutions each having their own government, oratory, coat of arms, appellations, sometimes titles of nobility, emblems and colours, official representatives, festivities, patron Saints, with protectors, delimited territories and population which consist of all those people who were born or live within the topographic limits of the district, according to the proclamation issued by Violante Beatrice of Bavaria on January 7, 1730, at that time, Governess of the town.



ITAL- CEMENTI PLANT

Opens in West Virginia

Last month, Italian company Italcementi, the world's fifth largest producer of cement, opened a new plant in Martinsburg, West Virginia. Work on the facility began in 2006 and was completed at a cost of \$500 million dollars, representing the company's largest investment in North America today. Italcementi said this particular plant, which has been outfitted with cutting-edge technology, is able to produce two million tons of cement each day.

Speaking at the facility's inauguration, Italian Ambassador to the U.S. Giulio Terzi di Sant'Agata lauded the unique collaboration in the fields of science and technology that exists today between the U.S. and Italy. Terzi lauded West Virginia's Italian roots, adding as he concluded that, "Let me also pay a warm tribute to the hard working Italian community in West Virginia. They are here, as representatives of a long history of dedication and commitment to the industrial and economic development of the State and the Union."

ITALY – AT 150 YEARS OLD

March 17, 2011

Italy is one of the youngest nations of the Western world. As a geographic entity, Italy has been in existence more than 3000 years, but as a unified country, Italy was born in 1861. Italy's journey from a collection of small states often at war with one another, to today's unified country, a journey with many setbacks but also a great success story has been one "agony and ecstasy".

In 2011, Italy will be 150 years old and the Italian government is planning a great celebration on March 17, a date that will be declared an official national holiday.

On that date in 1861 Italy declared independence - the Kingdom of Italy was proclaimed and a monarchy was established. Yet, the time period of 1815 to 1871 was the time from the planting of the "seed of Italy" unification to the entrance into Rome. The unification of Italy is an exciting, historical collection of city-state insurrections, peninsula revolutions; post-Napoleonic political strategies, multi-national involvement, secret agreements and alliances, conflicts with the Holy See, dynamic personalities, rise of the tricolor flag, three "wars" of independence, and the movement of the capital from Turin to Florence and finally, to Rome.

Even after the "unification" of Italy there arose the "Italian irredenta" ... so-called Italian territory and/or people outside of the Italy unification boundaries. This effort was most strong after WW I, and faded after WW II from Italian politics.

March 17, 2011 150 th March 17, 2011

USING SUMMER'S BOUNTY

Two-Color Zucchini Ribbons with Mint and Olive Vinaigrette

If you can find both yellow and green zucchinis, the variation in color is nice. And while small zucchini is ideal, medium or medium-large will work as well; simply avoid using the seedy, spongy core. Serves four.

INGREDIENTS:

8 oz. zucchini, preferably small
 8 oz. yellow zucchini or summer squash, preferably small (about 2)
 2 cups frisée, preferably the tender heart portion, torn into 2-inch pieces
 3 Tbs. extra-virgin olive oil
 3 Tbs. minced mild green olives, such as Cerignola
 1 Tbs. fresh lemon juice plus 1 tsp. finely grated lemon zest
 2 tsp. finely chopped fresh mint leaves
 Kosher salt and freshly ground black pepper

PREPARATION:

Trim the ends of the zucchini and yellow squash. With a vegetable peeler, shave each zucchini and squash lengthwise into very thin, wide strips, about 1/16 inches thick, until you reach the seed core. Discard the core. Put the squash ribbons and frisée in a serving bowl.

In a small liquid measuring cup, whisk the olive oil, olives, lemon juice and zest, mint, 1/4 tsp. salt, and 1/8 tsp. pepper. Toss the dressing into the squash and frisée. Season to taste with salt and pepper. Toss again and serve.



Grilled Sourdough Panzanella

If you've never had a bread salad, you're missing out on a great way to both use up leftover bread and showcase summer tomatoes. In this Italian version, called panzanella, we char the bread on the grill for added flavor. If you don't feel like grilling the bread, you can toast it in a grill pan or under a low broiler. Serves four to six. Yields about 6 cups.

INGREDIENTS

4-1/2-inch-thick slices (about 8 oz.) from the center of a round sourdough loaf .
 1/2 cup extra-virgin olive oil
 Kosher salt and freshly ground black pepper
 1 small shallot, sliced into thin rings
 3 Tbs. red-wine vinegar
 1 small clove garlic, coarsely chopped
 1-1/2 lb. ripe, meaty tomatoes, **cut into 1/2-inch dice** (about 3-1/2 cups)
 1 small English cucumber, seeded and cut into 1/2-inch dice (about 1-1/2 cups)
 3 Tbs. chopped fresh basil
 3 Tbs. chopped fresh mint
 2 Tbs. capers, drained and rinsed



PREPARATION:

Heat a gas grill with all burners on medium. Brush the bread with 1/4 cup of the oil and season it with 1/4 tsp. kosher salt and a few grinds of pepper. Grill the bread on both sides, checking frequently, until nicely browned, 3 to 4 min. per side. When the bread is cool enough to handle, **cut it into 1/2-inch cubes.**

Toss the bread cubes, tomatoes, cucumber, basil, mint, capers, and vinaigrette in the bowl with the shallot. Season the panzanella to taste with kosher salt and pepper and serve.

ITALIAN LESSONS

In Italian all the consonants can be double in many words, and they must be pronounced with a prolongation (or extension) of the sound of the first consonant; examples: sasso (sas-so), little stone; cappello (cap-pel-lo), hat; terra (ter-ra), land; acciaio (ac-ciaio), steel; mucchio (muc-chio), heap; oggetto (og-get-to), object; macchina (mac-china), car; nazionalizzazione (nazionaliz-zazione), nationalization; gatto-(gat-to), cat.

There are many words that change meaning depending if they have one or two identical consonants; examples: pala (shovel), palla (ball), nono (ninth), nonno (grandfather), sono (I am or they are), sonno (sleep). There are many words that change meaning if e or o are grave (open) or acute (closed): è-é-ò-ó; examples: pesca (pèsca) peach; pesca (pésca) fishing; colto (còlto) picked up; colto (cólto) cultivated; venti (vènti) winds; venti (vénti) twenty.

A good deal of Italian words are plain or flat (piane), that is the tonic stress is in the penultimate syllable, but there are many words that are stressed on the antepenultimate syllable or in a syllable before the antepenultimate (SDRUcciole e bisDRUcciole), the dictionary may help you; examples: ANima, (soul); BAMbola, (doll); ALbero, (tree); biBLIOfilo, (bibliophile); fiLOsofo, (philosopher); CHImica, (chemistry); DANdomeli, (giving them to me); ricorDANdotelo, (reminding it to you).

In Italian **tonic stress** is not marked, the dictionary can help you.

Graphic stress is indicated by accent mark in the acute (truncated) words, that is when the accent mark is in the last vowel) bontà, virtù, città, perché (goodness, virtue, city, why or because), and in certain monosyllables to distinguish them from others alike but with different meaning: è (you are); e (and); là (there); la (the); lì (there); li (the).

Location ...???

On what island in Italy are we?

Hint: reflection of colorful houses.



Send your entry to:
L4Perri@aol.com

Last month's winner: **BARBARA MESSINA**

PASTA SAUCE COOK-OFF



St. Joseph Catholic Church
1406 East Washington Street
Louisville, 40206

(Directions: from East Main St. or East Market Street, turn on to Campbell St. and then make a right on Washington St. going east to the Church. Free parking on the street.

PRESENTED BY
Italian American Association of Louisville
and the
Parish of St. Joseph Catholic Church



FUNDRAISER

"Promoting Health to the Uninsured"

100% of the profits will go directly to the Clinic

PURPOSE: to raise money for the new Family Community Clinic at St. Joseph's - "Promoting Health to the Uninsured" (100% of the profits will go directly to the Clinic)



Saturday, August 21, 2010
5:00 PM to 7:00 PM

Cost: \$5 (children 5 and under free)

(additional donations towards the "Family Community Clinic" gleefully accepted)

All-You-Can Eat Pasta – SAUCE – Salad – Bread – Iced Tea - Water

Also available (\$) and being sold by St. Joseph Parish:

Beer

Soft Drinks

Desserts prepared by the parishioners of St. Joseph Church
Auction

Who's the Boss of the Sauce?

The "Pasta Sauce Cook-Off" is a contest to determine the "best homemade pasta sauce as prepared by members of the Italian America Association" -- voting is 25 cents per vote. Voting for your favorite sauce will be by a "Money-for-the-Clinic jar" in front of the sauce --- .25 per vote (1 quarter, 1 vote)

Vote as often as you like