



ITALIAN AMERICAN ASSOCIATION

visit: www.LouisvilleItalians.com

editor - lou perry

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membership - mary perry

kentucky – indiana sud

Messaggio di President

I am writing this message three days before Thanksgiving, and doing so has put me in the mood to think about those things for which I should be **thankful**. As always, I am grateful for the existence of the IAA and all of the wonderful folks I have meet through my involvement with the club. As I have said many times, since I do not have any family members in the area, I consider the IAA and all of its members to be part of my “adopted family”. Anytime I am around members of the IAA, I feel like I am surrounded by my family. So, I give thanks for the sense of family I receive from the IAA.

I am also thankful for being given the opportunity to serve as **President of the IAA for another year**. This honor is especially meaningful to me because of the **family-friendly atmosphere** that is created each year when we have our annual gathering at Clifton’s Pizza to elect officers of the IAA. Being at that election meeting always brings back to me so many memories from my childhood that involve those family gatherings at which all of my relatives would be sitting around these big table eating good Italian food while talking, laughing, and sharing family stories. In addition, another fortunate outcome of the election meeting is that I am given the opportunity to introduce those newly elected members of the IAA board. I am thankful that as IAA president I will have the opportunity to work with such a dedicated group of individuals to help promote our Italian heritage in the community. **Promoting our sense of Italian heritage** is what really helps the IAA to create a sense of family among its members. So, please extend your gratitude to my fellow **2009 IAA Officers**: Vice President Lou Perry, Secretary Bob Scorsolini, and Treasurer Mary Perry; **and At-Large Board Members**: John Beatty, Walt Carpenter, Paul Castagno, Charlie Francesconi, Marty Hanka, Ann Moir, Debbie Pollard, Mary Rose Mattei, Theo Beatty, and Angelo “Ange” Vaccaro the next you see them. While I know this is a busy time of year for everyone, I hope you will make it a point to spend some “family time” with other IAA members as we celebrate the holiday season with our **Christmas Gathering** to be held this year at Adrienne’s and Co. on Sunday, December 14th. I personally look forward to this annual event because it truly represents my Christmas family gathering. You can find more details regarding this family-friendly event by going to the “Che Pasa!” section (p.2). I look forward to seeing you at this event so that I may have the opportunity to give thanks to all of the folks of the IAA for being such good family members to me.

Warmest regards, Bernardo J. Carducci, President

Next Event

IAA Christmas Gathering – Sunday, Dec. 14;
(see p. 2 for details)
and INVOICE for 2009 Membership – due Jan. 1



Presepio – Nativity



Ceppo
“The Tree of Light”

Buon Natale!

and

Felice Anno Nuovo

Happy New Year



**May your life be like good wine,
tasty, sharp and clear;
and like good wine may it improve
with every passing year.**

“La Festa di San Silvestro” - celebrated annually December 31; families and friends gather for a huge feast (cenone), which includes lentils, symbolizing money and good fortune for the coming year along with the tradition of throwing old objects out of the window (excluding husbands and boyfriends) symbolizing one’s readiness to accept the new year.

Che Passa!

(What's Happening)

IAA Christmas Gathering – Sunday, December 14 from 12:30pm to 4:30 pm. Opening exclusively for the IAA Christmas Gathering, **Adrienne & Co Bakery and Cafe** (129 W. Court Ave.) has put together their wonderful dishes of pasta and meatballs; a mild Italian sausage that is served with the pasta, & garlic bread ... the IAA club will provide this for its members and families. IAA members are asked to bring either a salad (A – L) or a dessert (M – Z); and don't forget to bring your favorite bottle of wine. So, join us, Santa, and the elf's activities for an Italian get together with your paesano and other friends. **Directions:** from KY – cross the Kennedy Bridge, exit 0 turn right. Just a few blocks on the right side of the street is Adrienne's.

METRIC CONVERSIONS

Italy, like most European countries, uses the metric system. The metric system has several fundamental or base units, the **grad** or grade for angles, the **metre** for length, the **gram** for weight and the **litre** for capacity. Multiples and submultiples of metric units are related by **powers of ten**; the names for these are formed with prefixes. This relationship is compatible with the decimal system of numbers and it contributes greatly to the convenience of metric units. The most commonly used **prefixes** for values *above* the base unit are hecto- (hundred), kilo- (thousand) and mega- (million); and the most commonly used for values *below* the base unit are deci- (tenth), centi- (hundredth) and milli- (thousandth). As an example:

- For length - foot = 30.48 centimeters
- mile = 1.61 kilometers
- For weight - pound = 0.45 kilograms
- For temperature - °C = (°F - 32) ÷ 1.8
- example: (68°F-32) ÷ 1.8 = (36) ÷ 1.8 = 20°C
- °F = (°C x 1.8) + 32
- example: (20°C x 1.8) + 32 = (36) + 32 = 68°F
- For area - acre = 0.40 hectare
- hectare = 2.47 acres
- For volume - tablespoon = 14.79 milliliters
- gallon = 3.79 liters
- For speed - 60 mph = 96 kilometer (km/h)

RECIPE MEASUREMENTS

Traditional Italian dishes are made with that all embracing term 'q.b.' or 'quanto basta' meaning 'as much as is needed'.

It is a measurement passed on from generation to generation and hard to define. But for most of us who need a little indication, consult the following conversion table.

1 lb (16oz) = 450 gr; 1/2 lb (8oz) = 225gr; 1 oz = 25gr; 1kg = 2lb 3oz; 500gr = 1lb 3oz; 250gr = 9oz; 100gr = 3.5oz; 1 teaspoon = 0.33 fl oz; 1 cup = 0.5 pints (8fl oz); 1 litre = 35 fl oz.

BIRTHDAYS COMPLEANNO FELICE !!

Scorsolini, Bob	12/3
Buccola, Charles	12/29
Rosencrans, Richard	12/2
Mula, Joe	12/22



CHRISTMAS BITS

The reason the Animal Crackers box is designed with a string handle is because when the popular circus theme was introduced in 1902 they thought it would also be a good idea to package them with a string as a Christmas novelty so they could be hung from Christmas trees.

When Saigon fell, the signal for all Americans to evacuate was Bing Crosby's "White Christmas" being played on the radio.

For many the Christmas season begins after sunset on December 24th and lasts until January 5th. This is also known as the Twelve Days of Christmas

IAA ELECTION RESULTS FOR 2009

The IAA Election-Dinner at Clifton's on November 20th was as exciting as it was delicious. The **2009 Board of Directors** candidates were nominated, and the membership elected to a two-year term: new Board members Walt Carpenter and Charles Francesconi, returning member Mary Rose Mattei, and veterans Bernardo Carducci, John Beatty, Paul Castagno, Marty Hanka, Ann Moir, Bob Scorsolini, and Lou Perry. The **Executive Committee** nominees were presented and the membership elected: President - Bernardo Carducci; Vice President - Lou Perry; Secretary - Bob Scorsolini; & Treasurer - Mary Perry.

CONGRADULATIONS and BEST WISHES TO THE 2009 IAA BOARD the re-elected and new Board members listed above will join Mary Perry, Theo Beatty, Angelo "Ange" Vaccaro, and Debbie Pollard who have another year left on their two-year service.

One (1) vacant position exists and it can be appointed Interested? Become a part of the local Italian American Leadership Team - call a Board member.

IAA gives thanks to the Elections Committee: chair – Marty Hanka, John Beatty, and Theo Beatty.

ARITIFICIAL SNOW – Rather than decorating a window with aerosol snow, mix stale Budweiser beer with Epson Salt until the beer cannot hold any more Epsom Salt. Apply the mixture to the glass with a sponge. When it dries, the window will be frosted.

LIPSTICK STAIN – saturate lipstick stain on fabric with Smirnoff Vodka and laundry as usual. The alcohol dissolves the lipstick's oily base.

EVENTS IN ITALY

VERONA MINERAL SHOW –December 5-8; Verona Mineral Show is to Discover the charm and fascination of stones, Coral, amber and pearls, minerals, fossils, opals from Italy. This is the show for mineral collecting tanks and - dealers, for specialists and craftsmen - and for humans, who have simply fun at researching, discovering, and purchase of jewels, fossils, gems, semi precious stones, books, shells, and insects.

CHRISTMAS SEASON in Italy is traditionally celebrated December 24-January 6 (Christmas Eve through Epiphany).

FEAST DAY OF THE IMMACULATE CONCEPTION, December 8, is a national holiday in Italy. There are celebrations throughout Italy and churches hold special masses. You'll find parades, feasts, and music in many places. Although government offices and banks are closed, many stores stay open for holiday shopping. **il PRESEPE** the Nativity scene in many forms, was first popularize by St. Francis of Assisi in mid-December 1223, in a natural cave in the town of Greccio, he prepared a straw-filled manger complete with animals. Accompanied by others he celebrated Christmas Eve mass and this reenactment of the Christmas story spread.

ITALIAN CHRISTMAS TRADITIONS - Although Babo Natale (Father Christmas) and giving presents on Christmas are becoming more common, the main day for gift giving is Epiphany (January 6), the 12th day of Christmas when the three Wise Men gave Baby Jesus their gifts. In Italy, presents are brought by La Befana, who arrives in the night to fill children's stockings.

SANTA LUCIA DAY, December 13, is a big Italian celebration day, especially in Sicily. There are several other saint's days in December including St. Stephan's Day, the day after Christmas, another Italian national holiday.

SAN NICOO DAY is celebrated December 6 in many places in the Abruzzo region with traditional loaves of bread and *taralli*, hard, round biscuits, often eaten with wine.

CHRISTMAS CUP BOAT RACE, Livorno, Sunday before Christmas - a boat race takes place in front of the spectacular Terrazza Mascagni between the sixteen neighborhoods of the city and, otherwise, the day is filled with Christmas festivities and an interesting Christmas market.

Li FAUNI or bells festival with folk commemoration of popular traditions (fireworks), December 9; Norcia (Perugia) Truffle festival between December and January featuring a traditional local dish - spaghetti with black truffle, (pounded in the mortar with anchovies and garlic and then browned in oil).

ROME MARATHON - at least 6,000 runners (50 nations) will participate as they blow past the Roman ruins, the capital's mosque, the Vatican, and the Baths of Caracalla before ending in Saint Peter's Square so that the winner will receive the Pope's blessing. This fact alone will bring the biggest names in running to Rome for this race. Also, 50,000 casual runners will run a half-marathon.

ITALIAN LESSIONS – Dialect of Luigi MODAL AUXILIARY VERBS

Modal auxiliary verbs are the ones used in combination with another verb in infinitive. In English they are can, could, may, might, will, would, shall, should and must. In Italian they work in a similar way, but they correspond to the English ones only in part; furthermore, they behave as any other verb, i.e. they have all the standard tenses, and the relevant inflections.

The Italian modal auxiliary verbs are *potere*, *dovere*, *volere* and *sapere*.

Their literal translation is:

potere = can, may, to be able
sapere = to know, to be aware, but also to know how.
dovere = must
volere = to want

Rather than being used alone, these verbs are almost always combined with another verband its inflection ...-ere is usually shortened into ...-er, for phonetic reasons:

poter mangiare = *can/may eat*
saper cantare = *to know how/be able to sing*
dover rispondere = *to have to/must reply*
dover pagare = *to have to/must pay*
voler scrivere = *to want/wish to write*

CHRISTMAS VOCABULARY:

il Natale — Christmas
Buon Natale — Merry Christmas
il regalo di Natale — Christmas present
la vigilia di Natale — Christmas Eve
il canto di Natale — Christmas carol
il biglietto d'auguri — Christmas card
il presepio — nativity, creche
Gesù Bambino —the Christ Child or Infant Jesus
la Befana — kindly old witch who brings children toys on Twelfth Night
la festa dell'Epifania — Epiphany
i Re Magi — the Magi, or the Three Kings

Remember

Il Bao ha chiesto Biagio, "Perché Scrooge ama Rudolph"? Il Biagio, irradiando con l'orgoglio detto, "Perché ogni dollaro è caro a lui".

Bao asked Bill, "Why does Scrooge love Rudolph?" Bill, beaming with pride said, "Because every buck is dear to him".

Italians also talk with their hands



AFTER THE TRUFFLE HUNT

With the 78th International White Truffle Fair of Alba behind us this year (October 4 to November 9), the truffle continues to be the delight of gourmet food lovers everywhere. Alba's white truffle is arguably the most famous and most desired in the world--one was sold for € 95,000 in 2005. More recent, a Seattle store was selling the white truffle for \$4,000 / lb (that's \$250/oz and \$8.81/g).

So, what is a truffle? It's technically a "tuber" grown deep within the ground near the roots of hazel, poplar, beech, and oak trees. These edible fungi have a distinct smell where hunters use dogs to sniff out the truffle. Increasing in popularity and valued by chefs, the truffle can be used as an ingredient in many dishes, an example to try this holiday season is:

Roasted New Potatoes with Truffle Butter

Ingredients:

- 1 ½ pounds of red potatoes (medium size), skin-on and scrubbed
- 2 tablespoons of Truffle Butter
- 1/2 teaspoon of sea salt
- 1 tablespoon finely minced garlic
- 1 tablespoon finely chopped flat leaf parsley
- Freshly ground pepper

Preparation:

Preheat oven to 375 degrees F

1. Cut potatoes lengthwise into 1 inch wedges.
2. In a medium bowl, toss the truffle butter and ½ teaspoon of salt.
3. Spread the potatoes on a roasting pan in a single layer
- * For crispy brown edges, place the cut-side down.

Baking Instructions:

1. Roasted the potatoes for 45 min, until golden brown.
2. Add the garlic and stir to coat the potatoes evenly.
3. Continue to roast until the potatoes and garlic are evenly brown. (15 min. more)
4. Remove from the oven and mix with parsley.
5. Season with salt and pepper to taste.

Makes 4 Servings.

HELP this "truffle thing" is so intriguing, does anybody know a restaurant in town that uses a truffle ingredient?

Chocolate truffles on the other hand, are named for their resemblance to the truffle fungus, and are made with a chocolate ganache center coated in chocolate or cocoa powder, usually in a spherical, conical or curved shape. Other fillings may replace the ganache, like cream or melted chocolate, etc.



ITALIANS FAVOR OBAMA

Paesani Italy may have voted Bush's buddy Berlusconi back into power, but Italians and Europeans are overwhelmingly in favor of Barack Obama as the next president of the United States (Obama-mania in Europe Reports Stars and Stripes). Italians blame Bush for the world's current economic woes, the war, and maybe even a proliferation of terrorist groups. Italians are thoroughly impressed with our "President-Elect Obama", especially his confidence, speaking abilities, and promises. They are pleased that he would like to speak with world leaders, even dictators and the so-called evil-doers. On the flip side "change" – in Italy - is notoriously difficult. Although the government changes frequently, the individuals running Italy often have trouble getting things done because of bureaucracy and the many political parties.

CHANGE? After the economy, wars, terrorists, education, health, energy, pork-less legislation ... let's adopt the clock - the 24-hour clock. It is a convention of time keeping in which the day runs from midnight to midnight and is divided into 24 hours. The 24-hour clock is popularly referred to as military time. Practically all models of digital wristwatches and clocks display the time of day using the 24-hour notation by default.

CHRISTMAS STAMP – 2008

Virgin and Child with the Young John the Baptist
by Sandro Botticelli
(Italian, 1444 – 1510);
housed in the Cleveland Museum of Art.



As he looks upon the Virgin Mary and Christ Child, the Young John the Baptist has an expression of hope and reverence while Christ possesses a youthful energy as he grasps his mother's neck. The Virgin's expression is one of mystic acceptance, as if she knows the sacrifice her son will later make. This quiet, half-dreaming calm of the Madonna resembles the work of his *Annunciation* in the Uffizi.

Botticelli, of the Florentine school during the Early Renaissance, became an apprentice (to Fra Filippo Lippi) when he was about fourteen years old. His masterworks *Primavera* was painted for Lorenzo Medici's townhouse in Florence and *The Birth of Venus* was commissioned by someone else for a different site. The *Adoration of the Magi* was hailed as one of Botticelli's pinnacles. His paintings remained in the churches and villas for which they had been created; his frescoes in the Sistine Chapel were upstaged by Michelangelo's.

INVOICE for Renewal 2009 & New Members
ITALIAN AMERICAN ASSOCIATION OF LOUISVILLE

Dues Due – January 1 of Each Year
January 1, 2009 through December 31, 2009

New Membership _____ Date: _____
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** _____

Date of Birth _____ Place of Birth _____

Origin of Heritage (ex. Italy city, region) _____

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

Last Name _____ First Name _____ Maiden _____ Occupation _____

Work Phone # _____ **E-mail Address** _____

Date of Birth _____ Place of Birth _____

Origin of Heritage (ex. Italy city, region) _____

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: \$ _____ (check preferred)

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

Mary Perry, Treasurer
7809 Windgate Drive
Louisville, KY 40291

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