

# ITALIAN AMERICAN ASSOCIATION

visit: [www.LouisvilleItalians.com](http://www.LouisvilleItalians.com)

editor - lou perry

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membership - mary perry

kentucky – indiana sud

## Messaggio del Presidente

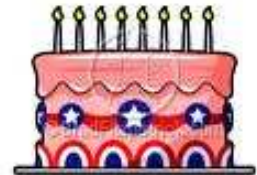
I attend many events associated with ethnic groups promoting their heritage both in town and in different cities. In going to these events, a trend I have noticed is that organizations promoting the Italian heritage seem to be attracting fewer and fewer younger members over the years. What seems to be happening is that fewer and fewer younger individuals are showing an interest in their Italian heritage. The principal reason for this decreased interest is directly related to the success the Italians have had with their assimilation into the American cultural and society. It used to be that membership in Italian-American organizations was a way for Italians to establish a sense of community when coming to American. However, for individuals within each new generation, this need has decreased, along with a corresponding decrease in an interest in their Italian heritage. You can help to reverse this trend by promoting within your own family the sense of pride you have in your Italian heritage that is reflected in your membership in the IAA. In this regards, I am asking you to **help promote our Italian heritage** in the community by letting others know you are proud of your Italian heritage. You can do this in many ways, from cheering for Italy in the World Cup, along with the USA team, of course, to wearing a tee shirt or lapel pin to let others know you are Italian. However, as I say every month, the best way to promote your pride in your Italian heritage is for you to bring your family members, particularly your children and grandchildren, and friends to the IAA events. The IAA is doing much to plan fun and interesting events that allow you to associate with others who share your passion for being Italian. So, as the pace picks up during the summer with travel plans to visit family and friends in distance places, I hope you will not forget to make time for what I hope you also consider your "second family"—the IAA. I look forward to seeing you at upcoming events.

Warmest regards,  
Bernardo J. Carducci, President

**Most popular museums in Italy:** 1. Vatican Museums, Rome 2. Galleria degli Uffizi, Florence 4. Musei del Castello, Milan 6. Gallerie dell'Accademia, Venice 10. Museo Egizio, Turin 12. Museo Civico, Siena 17. Museo Nazionale Archeologico, Reggio Calabria 19. Galleria Nazionale dell'Umbria, Perugia 21. Pinacoteca Accademia Carrara, Bergamo 30. Archeologico Regionale - Palermo

## Next Event

July 31, "**Jersey Boys**" musical  
(see p.2 for details)



FOR THAT 4<sup>th</sup> of JULY PICNIC

## POMODORI all'INSALATA

### Ingredients

- 3 pounds fresh tomatoes
- 1 fresh onion (medium size)
- Salt to taste
- 4 tablespoons extra virgin olive oil
- 4 ounces fresh celery
- 1 ounce capers under oil
- 4 ounces gaeta olives

### Preparation

Get fresh tomatoes, wash, and chop them into a large soup dish. Chop the fresh celery and slice the onion very tiny. Mix the celery and onion together with chopped tomatoes. Add salt to taste. Add the capers, gaeta olives and olive oil. Mix again several times. Serves 4 people.

## VOLCANO - ITALY

Italy's volcano tally has risen to 29 following the discovery by scientists of a "new" volcano in the Tyrrhenian Sea off Calabria. The volcano, which has yet to be named (called locally as Marsili undersea volcano), last erupted about 670,000 years ago and gives volcanologists no cause for concern. The volcano is around 9 miles long and its summit lies around 400 feet below the sea surface. It was found on the same fault that caused the Calabrian earthquake of 1905, the first major earthquake of the twentieth century. Nine of Italy's volcanoes, including Stromboli, Etna, and Vesuvius, are active.

**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!**

You don't have to be Italian to join our fun events, so invite family & friends to participate in many exciting gatherings focused on the Italian culture and cuisine.

**MARK IT DOWN:**

**July 31**, "Jersey Boys" musical; call David Mitchell at 569-3061 (reference IAA for discount).

**August 14**, St. Joseph's Charity Picnic

**August 21**, Sauce Cook-Off - St. Joseph's Catholic Church, 1406 E, Washington St. after 4 PM Mass. 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 @ mphanka@insightbb.com

**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

**A ROOF WHICH PRODUCES SOLAR ENERGY: INNOVATION FROM KME ...  
Florence**

A roof which can use solar radiation to produce energy: this is the ingenious and innovative "Tecu solar system" technology, designed and made by Kme of Florence.



The company is Italy's largest manufacturer of semi-finished copper and copper alloy products (with the exception of copper wires) and has long-established connections with the industrial base of many European nations. Indeed, the Kme Group boasts 13 manufacturing sites, strategically positioned in the 5 European countries with the largest markets for semi-finished copper goods; as well as a factory in China. The Group also has a presence in all 5 continents, with an extensive network of commercial companies, able to fulfill the requirements of its clients in every corner of the world.

**CAVALLERIA RUSTICANA**

Rustic Chivalry  
September 26 at the Brown



Pietro Mascagni, the composer of **Cavalleria Rusticana**, flanked by his librettists, Giovanni Targioni-Tozzetti and Guido Menasci.

**BIRTHDAYS**

Castagno	Phil	7/14
Galofaro	Tony	7/10
Mitchell *	Dolores Dattilo	7/18
Spagnolo	Sally	7/14



\* Dolores passed away this past week. May she rest in peace.

**COMPLEANNO FELICE !!**

**TEN THINGS ITALIANS DON'T DO**

1. Putting grated Parmesan on top of Pizza (or salad). Why? Because there is already Mozzarella cheese. Parmesan is only going to add more salt and cover the flavors.
2. Drinking coffee during lunch or dinner. Italians usually have an espresso (caffè) after a meal and cappuccino is only for breakfast.
3. Drinking wine outside of a meal. Italians think someone drinking wine without food is an alcoholic.
4. Dipping bread in oil and vinegar before a meal. Yes, I know... you're thinking "But THAT'S exactly what Italian restaurants serve in the U.S.!!", however, it's still an American thing. In Italy this is actually looked down upon, as if you're "starving" or a very cheap person.
5. Putting garlic on pizza. No need to scare off vampires in Italy.
6. Putting garlic on everything. We use it very lightly and often remove the whole clove before serving sauces.
7. Having a lot of kids. We used to in the old farming days, but with people living in small spaces in the cities now, the Italian birth rate has gone down to a low 1.2, the second lowest in the Western world.
8. Doing shots of any hard liqueur. We see liqueurs as "digestives" (aids in digestion... especially after a big meal, you can consider some of them a sort of "liquid plumber") so we like to savor them taking our time, enjoying them with friends at the dinner table. Popular ones are Grappa, Amaro, and Limoncello. The first two can also be added to espresso, making it a "caffè corretto" (corrected coffee).
9. Using "Italian salad dressing", Alfredo sauce, garlic breadsticks, and other unfortunate culinary mishaps. These things are not Italian and you won't find them on your trip. If you do, you may want to go to another restaurant for dinner as the one you found specializes in serving tourists.
10. Eating lasagna in a restaurant. Lasagna is typically a home-made dish, which pretty much any common soul is able to make. Ricotta cheese, mozzarella, and plain tomato sauce DO NOT GO in lasagna. Ok, I'll give you that in some areas in the South ricotta is used, but most Italians use "besciamella" (white sauce) and "ragu" (a meat-based bolognese sauce) instead.

**MEATLESS MONDAY**

Meatless Monday the trendy new eco friendly way to help save the planet -- The hash tag trend #meatlessmonday appears to be working, as it reaches across the country and the world and grabs the attention of mainstream celebrities. Celebrity chef and restaurant owner Mario Batali is embracing the #meatlessmonday experience.

## EVENTS IN ITALY

**Sulmona (L'AQUILA)** - Handicraft exhibition of Abruzzo and Molise. Date: July 17th-Aug 15<sup>th</sup>.

**Matera (MATERA)** - Feast of Madonna della Bruna who is the protectress of Matera. This celebration was institutionalized in the year 1389. Starting at 5:00 AM the statue of Madonna della Bruna is carried through the town streets on a parade float (trifonale), decorated with various ornaments and statues (made of papier-mâché in the local tradition), accompanied by groups of knights, wearing period costumes some of which have been handed down for generations in the same family and worn every year since the celebration first began. On that evening, at 10:00 PM the people destroy the float and the picture of Madonna by fire in a spectacular display. Legend says that this ritual commemorates a time when the Saracens stole a statue of the Virgin from Matera on one of their raids. The Madonna was recaptured, but the city decided to prevent a recurrence of the theft by destroying the cart necessary for its transport. So every year a new, large and elaborate cart is made from scratch, drawn through the town and every year it is duly broken into tiny pieces and burned. So, as the trifonale (float) burns in the forefront of the ancient and breathtaking sassi (rock caves, which are what the city is famous for), a fireworks display is put on that would challenge Boston's at the Fourth of July. Afterwards, everyone brings a little piece of the burnt trifonale home for good luck. This is a magnificent event if you are looking for a memory that will remain with you for life. The city of Matera and it's Sassi should not be missed, under any circumstances, even if it is not during this period of celebration. Date: July 2<sup>nd</sup>.

**Abbazia di San Fruttuoso (GENOVA)** - Chamber music concerts in the ancient Abbey near Portofino - this beautiful Abbey can only be reached by boat (from Genova, Camogli or Rapallo) or on foot by taking a long, steep footpath (well worth the effort). Date: 3<sup>rd</sup> week of July through August.

**Fiumefreddo (COSENZA)** - Cultural, folk and sporting events ... Fishing, swimming, and marathon contests - Painting and dialectal poetry contests. There is a folk parade that opens the final celebration of the winners of all these contests. Date: 15th

**Saint Vincent (AOSTA)** - Regional handicrafts exhibition and national wooden sculpture competition. Second week.

**Melara (ROVIGO)** - Celebration of the Patron Saint Materno - this village has a strong tradition of fireworks and celebrations take on a slightly different character. The headquarters of the Parente Fireworks Company, one of the most advanced fireworks firms in Europe, are located here. Still run by the Parente family, the century old pyrotechnics compound sprawls over a good portion of the countryside and houses a manufacturing facility that is the largest of it's kind at 85,000 square meters plus 20 laboratories and 16 warehouses. Date: July 18<sup>th</sup>.

**Merano-Meran (BOLZANO)** - Bauernmarkte - a quaint, traditional market that's held every Saturday featuring cheeses, butter and local produce but offering a little of everything. This is a fantastic little German-style town that is worth a visit for any excuse at any time of the year.

## ITALIAN LESSONS

### REFLEXIVE PRONOUNS and REFLEXIVE VERBS and how to use them:

<b>mi</b>	myself	<b>ci</b>	ourselves
<b>ti</b>	yourself	<b>vi</b>	yourselves
<b>si</b>	himself/herself	<b>si</b>	themselves

#### Rules:

1. Like all pronouns, the reflexive pronouns stand before the verb or the auxiliary verb in compound tenses. e.g.:

Mio fratello si chiama Giancarlo =  
My brother is called Giancarlo.  
L'uomo si è ucciso = the man killed himself.

2. Reflexive verbs use essere as the auxiliary verb as in the last example above. e.g.:

I bambini si erano vestiti = The children had got dressed  
A che ora ti alzerai, Luisa? = What time will you be getting up, Luisa?

3. Reflexive pronouns are added to the end of the infinitive, gerundio and imperative to form one word. e.g.:

Ero così stanco che non ho potuto alzarmi =  
I was so tired that I couldn't get up.  
Maria è in bagno, e sta lavandosi i capelli =  
Maria is in the bathroom, she's washing her hair.

Remember

Italians are a very  
responsive group  
of people

**Chiami la più grande  
isola nel  
Mediterraneo. La  
Sardegna, Capri,  
Sicilia**

Name the largest island in  
the Mediterranean.  
Sardinia, Capri, Sicily



Enter your answer to  
L4Perri@aol.com

**SPECIAL OLYMPICS KENTUCKY**  
**STATE GAMES**  
**RICHMOND – EASTERN KENTUCKY**  
**UNIVERSITY**  
**JUNE 5, 2010**



Ampelio declares  
 "Let the games begin"



**SOKy – BOCCE OFFICIALS 2010:**

Standing in front of the SOKy banner reflecting the partnership with the Louisville Italian American Association are:  
 (l to r) Ange Vaccaro, Peter Hasselbacher, Joe Ward, Jerry Giancola, Lou Perry, Mary Perry, and Ampelio Isetti.



SOKy – early morning set-up for the State Games – Bocce Competition



Joe Ward checking-out his court as the athletes practice before the State Bocce Competition begins.



**St. Mary's Center** (Louisville) athlete, Mike Willard, shares his Gold Medal with Lou Perry



Gold-Silver-Bronze winners - Level 1



Gold-Silver-Bronze Winners ... Level II

Two of the five levels of competition



Sr. Regina (Bevelacqua), right, of Louisville's **St. Mary's Center**, provides encouragement, support, and challenges to all her SOKy athletes.

**To: IAA Bocce Officials**

Thanks you so much for all your help with the planning session, with the coach's clinic, and at the State Bocce tournament in Richmond. SOKy is blessed to have such a wonderful volunteer group. It was so kind of you to share your time and expertise with us. I know it was a hot and long day, and I hope that didn't ruin the fun for you. I can't tell you how appreciative I am. All my thanks.

Best Wishes  
 Camille, SOKy