

ITALIAN AMERICAN ASSOCIATION

visit: www.LouisvilleItalians.com

editor - lou perry

maggio (may) 2007

membership - mary perry

kentuckiana

Presidente di Messaggio

This is Derby time in Louisville, and that means plenty of social activities and lots of wagering. However, while Derby time has much to offer members of the community, it has one major drawback-it lasts only a one week in May. A much better wager for IAA members than Derby time is the program of social activities offered by the IAA throughout the summer and into fall. On May 12th, the IAA will gather at **Rocky's Italian Grill** in Jeffersonville, IN for some great Italian food and socializing while dining al fresco style along the river with the Louisville skyline in full view. In June, we will be gathering at Melillo's Italian Restaurant for dinner and bocce under the direction of Lou "Mr. Bocce" Perry. For June, we will have our annual **family picnic** at St. Joseph Children's Home. At this event, we will, as always, make the children and staff of St. Joe's part of our family by inviting them to this family friendly event. In August, we will continue to show our support of St. Joe's by hosting a game booth at the **St. Joseph's Charity Picnic**, which is a chance to not only help a worth cause but also see old friends from all over town who attend this charity event. We will end the summer and welcome in the fall season with the IAA's premium community event - **FESTA ITALIANA 2007** on September 28th and 29th.

So, as you can see, Derby time has nothing on the IAA when it comes to having a fun time in the city. Please keep reading the newsletter each month for more specific details on all of our upcoming events. As always, I hope to see all of you and your family and friends at each of these events.

Warmest regards,
Bernardo J. Carducci, President

ITALY'S BIGGEST PROBLEM

The Italian government plans to toughen immigration laws. If approved, the previous Italian policy of rolling legalization- allowing foreigners who entered legally or illegally and found employment to obtain work and residence permits- would end. The new law would make it easier to expel illegal migrants--illegal entry would be a crime, with violators subject to arrest followed by expulsion within 48 hours.

Caritas, a Roman Catholic charity, estimated that 300,000 illegal migrants were working in Italy. Italian farmers claim that hundreds of millions of dollars of fruits and vegetables will go unpicked unless the government allows an influx of seasonal workers.

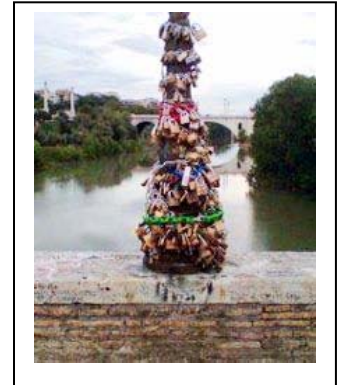
Next Event

GATHERING ON THE RIVER (Rocky's-IN); 5-12-07

(see p. 3 for details)

LOVE LOCKS

Unless you have driven into Rome from the Via Flaminia, you may never have passed the city's oldest standing bridge, Ponte Milvio. Famously known in the history books of the world as the Milvian Bridge, this venerable oldie dates back to 216 BC and was the site of Emperor Constantine's victory for domination of the Western Roman Empire. Today, it is more well-known for its *lucchetti d'amore*, or love locks. For generations, Roman *innamorati* have been coming to the 2200-year-old bridge under cover of night, adding romantically-inscribed padlocks to a huge collection entwined around the lamp posts, then tossing the key into the Tiber River as a sign that their love is "locked up for life."



MEMORIAL DAY / WEEKEND

Over the years the meaning of Memorial Day has faded too much from the public consciousness. From



a solemn day of mourning, remembrance, and honor to our departed loved ones, it has degenerated into a weekend of Bar B Q's, shopping bargains and beaches where only token nods toward our honored dead is given, if at all. Too many don't know what the day stands for.

It is human nature to avoid the unpleasant. But we need to remember the cost of war, we need to remember the price paid for our freedoms, we need to not let those who died, die forgotten and in vain.

IAA Board & Members
.....wish to express our heartfelt
gratitude to those who so gallantly fight
for the freedom we cherish.
SUPPORT OUR TROOPS

ANNUAL EVENTS IN ITALY

ANCIENT SNAKE FESTIVAL - 1st Thursday in May; Cocullo, Pretoro and other ABRUZZO citta. This is one of the most unique of the ancient (pre-Roman times) festivals of Italy. The patron is Saint Dominic Abbot and local legend has it that the Saint did the townspeople a favor by rendering all the poisonous snakes in the area harmless. So when the Saint's statue is carried in procession, the people drape it, and themselves, with hundreds of live, slithering snakes. The behavior of the snakes (none are poisonous) that are placed on the revered statue of the Saint during the midday parade is taken as a sign of things to come. If the snakes wind around St. Domenic's head, the coming harvest will be a good one but if they head towards the arms and leave the head free, local prophecies of gloom and doom abound.

MOTHER'S DAY - the first Sunday after the 8th of May (13th). With all the superbonding it is understandable that Mother's Day carries a special significance here. Most children remember their mothers with flowers and special dinners.....National Holiday.

OPENING OF THE WINE CELLARS - last Sunday of May; National Observance - this initiative has seen steadily increase in participation every year to have arrived at the point where there are wine cellars open in most parts of Italy on this day (from 10 AM to 6PM). The event attracts local residents, tourists and curious wine connoisseurs that can taste freely the various products of the local vineyards. Cantinas and most vineyards will open their doors up to smiling visitors on this day.

CORSA dei CERI – Gubbio, UMBRIA; May 15th. This is one of the most remarkable, truly authentic and unique celebrations in Italy. Teams parade through the town streets. The Ceri are topped with statues of Saint Ubaldo (patron saint of the town and masons), Saint Giorgio (patron saint of traders) and Saint Antonio (patron saint of peasants). Carried by men who train for the honor from childhood (ceraioli), the teams of these athletic men run a 2.5 mile course to the sanctuary of Saint Hubald (San Ubaldo) all the while cheered on by supporters that line the entire way. Of course, the celebration afterwards is joyous and plentiful.



BIRTHDAYS: Maggio (May) 2007 COMPLEANNO FELICE !!

Azzara, Marie	5-14
Carducci, Bernie	5-20
Gilbert, Kristin	5-6
Gilbert, Justin	5-28
Patton, Cindy	5-8
Quistberg, Nancy	5-20
Vaccaro, Angelo	5-2

STICKBALL

When you talk about streetplay, stickball is the first thing that comes to mind. There are stickball leagues, reunions, hall of fame, web sites, references in poetry and song, movie scenes, folklore; a whole schtick for the stick! This is the crown jewel of American urban sport culture. With only a broom handle, a rubber ball or tennis ball; a bunch of guys, and a street, you can engage in a full scale, bona fide, serious, respectable game similar in feel to classic baseball. And talk about a field. Who can beat manhole covers for bases, cars and walls for foul lines, roofs for bleachers, and the fire escapes--the mezzanine?

There are 3 basic forms of stickball: fast pitching against a wall, bounce pitching (slow-pitch), and fungo (the baseball term describing the act of hitting the ball yourself). **Fast-pitch (wallball)** is usually played by 1 to 3 players per side in a schoolyard or parking lot where there's a big wall for the backstop and some open space for the field. Fungo and slow-pitch are usually played in the street, with anywhere from 3 to 8 players on a side. In **bounce pitch** (slow-pitch), a pitcher delivers a lob (with some spin) that the hitter tries to clobber on a single bounce. Anything that lands on a roof is an automatic out. Anything that breaks a window or gets you in trouble results in "game over". **Fungo** is now the most common style - to toss the ball up with one hand, and hit it on the fly as it descends; some allow one bounce.....local rules prevail.

ITALIAN AMERICANS OF NOTE

NEIL CAVUTO (1958 -) television host and commentator hosting Your World with Neil Cavuto and Cavuto on Business on the Fox News Channel.

KELLY RIPA (1970 -) actress and talk show host

JOHNNY RIVERS, born John Ramistella, early Rock'N Roll singer of many hit records.

LINDSAY LOHAN - teen idol/pop singer/actress of Irish and Italian heritage.

TIM McGRAW (b. 1967), country music singer and actor, mother is of Italian descent.

FRANCIS ROGALLO, engineer at NASA, designed the Rogallo wing, which found its greatest success in hang gliders and kites.

DR. ANDREW VITERBI (b.1935), billionaire, cofounder of Qualcomm, inventor of the Viterbi algorithm. Was born in Bergamo, Italy to Sephardic Jewish parents and immigrated with them in 1939.

Che Passa!

(What's Happening)

GATHERING-ON-THE-RIVER: The Italian American Association is meeting at Rocky's Italian Grill in Indiana on the river on May 12th. If we all get there by 11:30a.m., we can eat outside so grab a chair! If it's raining, we'll eat inside. Just tell the hostess you are with IAA and they'll group the tables together. We'll order off the menu and have a nice leisurely lunch with a good view and good time chatting with old and new members." Contact: Kat Pulzone at 489-3715 or KPuzo@insightbb.com.

HUMAN DEVELOPMENT INDEX

The Human Development Index (HDI) is a comparative measure of life expectancy, literacy, education, and standard of living for countries worldwide. It is a standard means of measuring well-being, especially child welfare. It is used to determine and indicate whether a country is a developed, developing, or underdeveloped country and also to measure the impact of economic policies on quality of life. The index has been used since 1993 by the United Nations Development Program in its annual Human Development Report.

The HDI measures the average achievements in a country in three basic dimensions of human development:

1. A long and healthy life, as measured by life expectancy at birth; 2. Knowledge, as measured by the adult literacy rate; and the combined primary, secondary, and tertiary gross enrollment ratio; and 3. A decent standard of living, as measured by the log of gross domestic product per capita at purchasing power parity.

The top 20 countries are:

Norway - Iceland - Australia - Ireland - Sweden - Canada - Japan - **United States** - Netherlands -Switzerland - Finland - Luxembourg - Belgium - Austria - Denmark - France - United Kingdom - **Italy** - Spain - New Zealand.

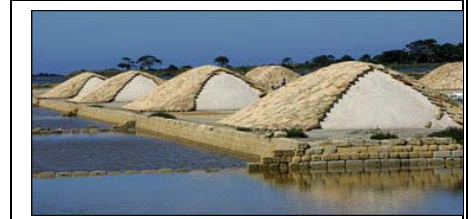
KENTUCKY (Bred) DERBY

It's not just ANY GIVEN SATURDAY that I un-RAVEL the LIQUIDITY in my pocket to place a bet on my favorite in the Derby. However, when standing at the corner of KETCTIKAN St. & SANJERO Ave. a black COWTOWN CAT crossed my path....superstitious you say? BWANA BULL?...perhaps! SCAT DADDY cat, for it's only common STREET SENSE to those who ADORE THE GOLD to acquire the CIRCLE QUAY and unlock the STORMELLO treasury that once graced the mansion of SAM P. Tango, TIAGO....tomato, tomoto; it's a CURLIN business. Actually, there's NOBUZ LIKE SHOBUZ in this exciting DOMINICAN, SIGHTSEEING town at Derby time.

As for the non-KY bred horses....especially the one with the COBALT BLUE silks who idolizes the GREAT HUNTER and dances the track like the KING OF ROXY.... all would be HARD SPUN and should heed the action of NOTIONAL and head for the hills....its Kentucky-bred time at the Derby.

THE SALT CROP - SICILY

Thousands of years ago Sicily was fiercely prized for its rich annual haul of salt; and the coastal city of Trapani is the unofficial capital



Italy's Via del Sale (Salt Road)

of the salt industry. When no one could imagine such a thing as a refrigerator, salt was by far the best way to preserve food. They refined the technique of raking salt out of evaporated seawater, transforming the coast into a vast salt factory dotted with ponds, sluices, and nearly priceless white mounds. Two thousand years later, salt costs a dollar a can in every supermarket in the world.

Salt-making turns out to be an art: The seawater flows into a giant lagoon, and then is pumped into a hierarchy of evaporating pools, each with its own depth, temperature, and name. Seasonal workers rake the slush off, shape it into long pyramidal mounds, and cover the mounds with roofing tiles. Sicilian salt has a reputation for tasting like minerals and being quick-dissolving; its proponents cite its high magnesium content as a culinary virtue. .

MOSAIC ART



The history of mosaic goes back some 4,000 years or more, with the use of terra cotta cones pushed point-first into a background to give decoration. By the eighth century BC, there were pebble pavements, using different colored stones to create patterns, although these tended to be unstructured decoration... giving rise to the pebble technique to an art form, with precise geometric patterns and detailed scenes of people and animals. By 200 BC, specially manufactured pieces ("tesserae") were being used to give extra detail and range of color to the work. Using small tesserae, sometimes only a few millimetres in size, meant that mosaics could imitate paintings. The mosaic - Neptune with Amphitrite - in Herculaneum, Italy is a wall mosaic which uses pieces of glass to give the vivid colors and reflect light. Glass was not suitable for floor mosaics.

The expansion of the Roman Empire took mosaics further afield, although the level of skill and artistry was diluted. If you compare mosaics from Roman Britain with Italian ones you will notice that the British examples are simpler in design and less accomplished in technique.

HORSE (Cavallo) INDUSTRY ITALIAN STYLE

DERBY ITALIANO - the Derby Italiano is a Group 1 flat horse race in Italy for three-year-old thoroughbred colts and fillies run over a distance of 2,400 metres (approximately 1 mile 4 furlongs) at the Capannelle Racecourse, Rome in May (Sunday, 20th May 2007). It was first run in 1884 and is the Italian equivalent of the English Epsom Derby. Since 1981 the race has been open to horses born and bred outside Italy. In 1991 Steve Cauthen won the Derby Italiano.

FEDERICO TESIO (b. 1869 - d. 1954) was an Italian statesman and one of the most important breeders of Thoroughbreds in the history of horse racing. Born in Turin, Federico Tesio obtained a degree in science and architecture. He served in the Italian Army during World War I and in 1939 was appointed to the Italian Senate. In 1898 he and his wife Lydia Tesio established the Dormello Stud in Dormelletto, Novara on 19 hectares on the banks of Lake Maggiore in northern Italy. While much of the credit for breeding successes is given to him, his wife played an important role in the operation. An owner/breeder who also trained many of his horses, Tesio was a leading horse breeder in Europe for fifty years. He bred three undefeated champions including **Nearco, Ribot and Donatello II**. He bred 22 winners of the Derby Italiano, and was either an owner or part-owner of 16 of them.

Today, the Kentucky Derby Prep Race "Federico Tesio Stakes" – 3rd Saturday in April - at Pimlico honors him.

HORSE MEAT - The biggest consumers of horsemeat are France, Italy, Belgium, and Japan. Horsemeat, considered a delicacy, is used as an alternative to beef. This hurts the US beef industry. Japan regulates the amount of American beef imported into the country, but these regulations are not imposed on American horse meat. Eating horses has never been an accepted part of American culture. Italian cuisine is highly regional. Horse meat is used in a stew called *pastissada*, served as horse or colt steaks, as carpaccio, or made into bresaola. Horse fat is used in recipes such as pezzetti di cavallo. In the Italian province of Veneto a dish is prepared which consists of shredded, cured horsemeat on a bed of arugula, dressed with olive oil and fresh lemon juice. Also in Veneto, horsemeat sausages called *salsiccia equino* and salami called *salame di cavallo* are sold. The straight horsemeat steak *carne di cavallo*, similar to classic bloody American Porterhouse steak, is generally available in the Tyrol and Sudtyrol regions of the Italian Alps. Chefs and consumers tend to prize its uniqueness by serving it as rare as possible. Donkey is also cooked, for example as a pasta sauce called *stracotto d'asino*. According to British food writer Matthew Fort, "The taste for donkey and horse goes back to the days when these animals were part of everyday agricultural life. In the frugal, unsentimental manner of agricultural communities, all the animals were looked on as a source of protein. Waste was not an option."

ITALIAN LESSIONS – Dialect of Luigi

COMPOUND PREPOSITIONS – “da”

(simple prepositions di, a, **da**, in, su, followed by an article)

da

with singular articles:

**DA + LO = DA + IL DA + L' = DA + LA =
DALLO = DAL DALL' DALLA**

with plural articles:

**DA + I = DA + GLI = DA + LE =
DAI DAGLI DALLE**

viaggerò dal nord al sud del paese = *I will travel from the north to the south of the country*

ricosco il suo cane dalla coda = *I can tell his/her dog by the tail*

l'evoluzione delle specie, dalla scimmia all'uomo = *the evolution of species, from ape to man*

notice that many nouns expressing general categories (*species, ape, man, etc.*) in Italian require an article, therefore compound prepositions have to be used.



Remember

**Italians also speak
with their hands !**

**È venuto come
scegliamo da appena
due persone per il
Presidente e 50 per la
signorina America?**



How come we choose from just two people for President and 50 for Miss America?