

ITALIAN AMERICAN ASSOCIATION

visit: www.LouisvilleItalians.com

editor - lou perry

novembre 2010

membership - mary perry

kentucky – indiana sud

HELP: an IAA member needed to create a NEW newsletter format, size, content, timeline, etc. and serve as its new Editor. Interested? Questions? Contact Lou Perry at 502-231-7702 or email L4Perri@aol.com

Messaggio del Presidente

What does it mean to be Italian? When I think about being Italian, I think of growing up in a household with my southern Italian father and Sicilian mother. Anyone who knows anything about the Italian culture will tell you that the mixing of Italians and Sicilians together might be a recipe for trouble. However, in their 49 years and seven months of marriage, my mother and father made that combination work. My favorite photograph of my mother and father is this one of

them on their wedding day. When I look at this photograph, I am reminded of good times I had growing up with my older sister and two younger brothers. Some of my best memories included my dad showing us kids how to roll gnocchi dumplings off a fork for the big Sunday dinner we used to have after coming



home from noon mass. And although I grew up in a neighborhood that did not have any other Italian families that I was aware of, my parents were members of a loose organization of Italians that would sponsor dances a few times a year. As a kid, I can remember how funny it was to see my parents out on the dance floor doing the tarantella with all of these other Italian adults. As I look back on those memories, I realize that it was such simple things as making gnocchi with my dad and going to those dances with all those Italians that helped me to think of myself as an Italian. And although both my mother and father were fluent in speaking Italian within their own dialects, they did

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Next Event

IAA Dinner - Elections; Wednesday, November 17th
(see p. 2 for details)

ITALIAN CHAPEL

Symbol of HOPE, PEACE and THANKSGIVING



In early 1942 some 550 Italian prisoners of war, captured in North Africa, were brought to **Orkney (Scotland)**. They were needed to overcome the shortage of labor working on the continuing construction of four causeways (barriers) designed to block eastern access to Scapa Flow following the sinking of HMS Royal Oak by a German U-Boat in 1939.

Prisoners of war were prevented by treaty from working on military projects, so the barriers became causeways linking the southern islands of Orkney together, which is what they remain today. The causeways are not all that remains to remind us of this period. On a bare hillside on the north side of the **little island of Lamb Holm**, overlooking the most northerly of the "Churchill Barriers" is what has become known as the **Italian Chapel**. The Chapel, together with a nearby concrete statue of St George killing the dragon and an Italian flag fluttering atop a pole are all that remain of Camp 60.

Camp 60 was home to the Italian prisoners from 1942 until early 1945. The camp comprised 13 huts, which the Italians improved with concrete paths (concrete was never in short supply during the construction of the Churchill Barriers) and gardens, complete with flower beds and vegetable plots. In the centre of the camp, one of the prisoners, **Domenico Chiocchetti** (from Moena, Trentino-Alto Adige region), produced the statue of St George you can still see today, fashioned from barbed wire covered with concrete. The prisoners also worked to produce a theatre and a recreation hut, complete with a billiard table made, perhaps inevitably, from concrete.

One thing Camp 60 did lack was a chapel. In 1943
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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:

November 17 (Wednesday) – Dinner / Elections
December – IAA Christmas Gathering

IAA Dinner - Elections; Wednesday, November 17th at Clifton's Pizza, 2230 Frankfort Avenue (893-3730). Please join us for pre-election socializing from 6:30 to 7 p.m. with **elections** being held at 7 p.m....dinner to follow. This is the event when we elect the leadership for IAA – the 2011 Board of Directors; followed by the elections of Officers. Clifton's prepares the **most delicious buffet** for us at a cost of only \$10.00 (includes tax & tip) per person (does not include alcoholic beverages). We are seeking several new Board members to actively participate to insure that IAA continues to promote our Italian heritage and to remain a contributing factor in our community. Restaurant is handicap accessible. Questions? A **RSVP** would be greatly appreciated for food prep...contact Marty at 456-1636 or email Theo at jothe085@yahoo.com.

WINE TASTING
NATIVITY ACADEMY at St. BONIFACE



Nativity Academy parent and daughter explain what the Academy means to them.



Event coordinator, Charlie Francesconi readies the wine table.



Former Congressman Ron Mazzoli and his lovely wife, Helen, enjoying the wine tasting event and conversing with other IAA members Teresa Crocco, the event caterer, and Lou Perry.



Artist-In-Residence Angelo Vaccaro shared his paintings of his family and Italian roots

St. Boniface is a Roman Catholic Church ministering to the urban Louisville community since 1836 ... the oldest Catholic parish in the city of Louisville.

BIRTHDAY
COMPLEANNO
FELICE !!!



Altobellis	Joseph	11/27
Cordini	Francesca	11/27
Hanka	Marvin	11/28
Kettler	Elvira	11/10
Mancini	Richard	11/8
Mazzoli	Liliana	11/20
Mazzoli	Romano	11/2
Moir	Rick	11/5
Nethery	Mark	11/22
Pellegrini	Katherine	11/29
Sangalli	John	11/21

ALSO:

- Mickey Mouse 11-18-1928
- Joe DiMaggio 11-25-1914
- Daylight Savings time ends 11-6
- Great American Smokeout 11-18
- USMC Day 11-10

con't from p.1 "Italian Chapel"

the new commandant and **Father Giombazzi**, the Camp Padre "planted the seed". Soon, two Nissen huts (quonset) were provided. They were joined together end to end, with the intention of providing a chapel in one end and a school in the other.

The work of turning the Nissen huts into a chapel fell to the prisoners themselves, and items were purchased using the prisoners' own funds ... the result was a highly ornate Catholic chapel.



During the years after the war the chapel increasingly became a visitor attraction, and in 1958 a preservation committee was set up. Domenico Chiochetti returned to Orkney again in 1964 with his wife, and gifted to the chapel the 14 wooden Stations of the Cross as a tribute to the Italian artistry and the spirit of all those Italian prisoners involved in its construction and preservation.

HAPPY THANKSGIVING

COUNT YOUR BLESSINGS
Hope, Peace, and Thanksgiving

EVENTS IN ITALY

IL GIORNO DEI MORTI (The Day of the Dead) November 2; throughout Italy people decorate the graves of the dead with flowers and candles. At five o'clock in the morning **solemn masses** are announced by the church bells tolling as for the passing of the dead. In spite of the day's somber beginning Il Giorno dei Morti is not entirely a period of gloom; for like all other Italian feste, it has its own traditional foods and picturesque customs. Fave dei Morti, **beans of the dead**, is the name given to delectable little bean shaped cakes, made of ground almonds and sugar, combined with egg, butter, flour, and flavoring. These small cakes are white, or are tinted pink or chocolate. In the vicinity of Rome young people often announce **engagements** on the Day of the Dead. The man sends the engagement ring to his fiancée in the conventional little white box, but this is traditionally packed in an oval container filled with fave dei morti.

In Sicily where the ancient cult of the dead is possibly strongest, **children look forward to November 2** with great anticipation. If they are "good", mind their elders, and pray for the departed during the year, the morti, or souls of the family dead will return on this night with presents of sweets and toys.

Gaudily colored, tinsel-trimmed, **candy dolls** are among the children's most coveted gifts in the Palermo area. Large and small figures of historical characters, dancing girls, fair ladies, and plumed knights are some of the many candy doll favorites which make Il Giorno dei Morti a real festa to boys and girls.

Gorgonzola (MILANO) - Fiera of Santa Caterina - since it was first celebrated in the year 1785, this is one of the few fairs that has run without interruption (including during the middle ages and World War II). The myriad of activities include concerts, dancing, theatrical performances, horse races, markets of all types including a vast selection of foods and wines. The city's namesake Gorgonzola cheese is in plentiful abundance as is a widespread sense of joy. Date: November 19 – 28.

Carpignano Salentino (LECCE) - Feast of All Saints and Annual Festival of the Pig.

Adelfia (BARI) - The Feast of Sant Trifone (Saint Tryphon). The traditional celebration is manifested with a horseback ride by the young boys of the town, dressed as angels atop heavily decorated horses. Then, when dusk falls, the big guns come out and there are elaborate fireworks and musical bands. Date: 10th.

Cortona (AREZZO) (and all of Italy throughout November) - Celebration of the Chestnut - a day of plentiful roasted, sugared, salted, baked and pureed chestnuts that can be washed down with the fine wines of the region. Date: November 14.

Bolzano (BOLZANO) - Christkindlmarkt - in order to get yourself into the Christmas spirit, all you have to do is visit the 80-or-so Christmas vendors that pack the central Piazza Walther; most items are handmade. The pronounced German influence on this town is obvious. Date: November 26 until Christmas.

Verona (VERONA) - International Horse Show of equestrian activities and equipment. Horses, trainers, competitors, and observers arrive from all corners of the world - which includes all types of riding and racing events. During the events, there are authentic period horse-drawn carriages which will taxi you from the city center to the grounds of the event near the well preserved ruins of the third largest Roman arena in Italy. November 11-14.

ITALIAN LESSONS

DIPHTHONGS

Diphthongs (*i dittonghi*) are two vowels fused to emit a single sound. A diphthong is formed when an unstressed i or u combines with another vowel (a, e, o) or when the two vowels combine with each other, in which case either the i or u may remain unstressed. In diphthongs, unstressed i and u become semivowels approximating in sound the English consonants y and w, respectively. Examples:

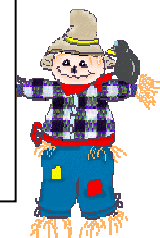
- *Buono* » good.
- *Chiuso* » closed.
- *Fiore* » flower.
- *Ieri* » yesterday.
- *Invidia* » envy.
- *Più* » more.

Italian diphthongs are always pronounced maintaining the sound of the individual vowels, and the closed vowel plays the role of a semivowel or a glide. You should pronounce diphthongs as follows:

- ai like 'i' in "fight"
- au like 'ow' in "brown"
- ei like 'ay' in "say"
- eu doesn't exist in English, run 'e' and 'u' together
- ia like "ya" in "yard"
- ie like 'ye' in "yes"
- ii not a diphthong but two syllables
- io like "yo" in "Yorick"
- iu like "ew" in "few"
- oi like 'oy' in "boy"
- uo like 'wo' in "won ton"

Which is Italy's main river?

- a) Nile
- b) Po
- c) Danube
- d) Rhine



Send your entry to:
L4Perri@aol.com

LAST MONTH:

Winner: John & Theo Beatty
On which sea is Venice? The Adriatic

con't from p.1 - Messaggio del Presidente

not teach it to their kids.

As I became an adult and more interested in my Italian heritage, I asked my dad about that. I will never forget his reply. What he basically said was, "I came to this country as a teenager. And like a lot of people who came here from Italy with little formal education, all my life I had to work very hard at jobs with lots of physical labor because I was not good at speaking English. And I didn't want that for you kids. I knew that if you kids were going to succeed, you needed to speak English, not Italian. Plus, you don't have to speak Italian to be an Italian. You are born Italian." What my dad was trying to tell me in his own way was that there is more to being Italian than speaking Italian. Being proud of your Italian heritage can take many forms of public expression, such as hanging an Italian flag on your porch, putting an Italian decal on your car, or wearing a tee-shirt that says "Proud to be an Italian." However, one of the best things that you can do is simply to take out some old photographs and talk to your children and grandchildren about what it means to you to be Italian. Since being around other Italians is another great way to foster a sense of pride in your Italian heritage, I hope you will bring your children, grandchildren, friends, and neighbors to upcoming IAA events. This month the IAA will be hosting its **election dinner** meeting on November 17th at Clifton's Pizza beginning at 6:30 p.m. You can see more details about this event in the UNISCALI (Join Us) feature of the newsletter (p.2). I hope you will consider showing your Italian pride and commitment to your Italian heritage by considering serving on the IAA board of directors. So, I hope you will think about what being Italian means to you and express how proud you are to be an Italian each and every day of the year!

Warmest regards,
Bernardo J. Carducci, President

ITALIAN THANKSGIVING MENU

Antipasto

Roasted Tomato Ricotta Bites

Primi

Pumpkin Pasta With Cream Sauce

Secondi

Spinach And Prosciutto Stuffed Turkey Breast

Contorni

Fennel in Béchamel Sauce With Parmesan Cheese

Rosemary Roasted Potatoes

Zucchini Toss

Dolci

Chocolate Panna Cotta With Espresso Cream

Crostata

La preghiera prima di cena

Italian Sausage, Mushroom, And Sage Stuffing

You don't have to be a gourmet to judge how appetizing and flavorful Italian sausage, mushroom, and sage stuffing is ... its got to be one of the most savored dishes of our Italian cuisine.

Ingredients

5 tablespoons unsalted butter, softened
10 cups unseasoned dry bread cubes
1 tablespoon olive oil
3/4 pound mild Italian sausages
1 pound cremini mushrooms, wiped or brushed clean, stems trimmed, and quartered
1 large yellow onion (about 12 ounces), chopped
2 large carrots, peeled and chopped
2 large ribs celery, chopped cup minced fresh parsley
1 tablespoon fresh thyme leaves
1 tablespoon minced fresh sage
1 teaspoon salt
Freshly ground pepper
3 large eggs, lightly beaten
4 cups Chicken Stock or canned low-sodium chicken broth

Procedure

Preheat the oven to 350°F.
Coat a deep, 9-by- 13-inch baking pan with 1 tablespoon of the butter.
Place the bread cubes in a very large mixing bowl.
In a 10-inch saute pan, heat the oil over medium-high heat, and swirl to coat the pan.
Cook the sausages until nicely browned on all sides. Remove and let cool.
Drain all but 3 tablespoons of the fat.
Add the mushrooms to the pan and saute, stirring frequently, until lightly browned, about 4 minutes.
Add to the bread in the bowl.

Agnolotti With Toasted Garlic & Broccoli

Ingredients

2 pkgs Broccoli and Aged Vermont Cheddar Agnolotti
6 garlic cloves, minced
2 tsp (10 ml) olive oil
2 cups (480 ml) broccoli florets, blanched
2 tbs (30 ml) butter, unsalted
1 tsp (5 ml) poppy seeds, optional
1 1/2 tbs (25 ml) Parmesan cheese, grated
2 tbs (30 ml) parsley, chopped fresh ground black pepper, to taste
juice from 1/2 lemon

Preparation

Cook agnolotti according to package directions.
In a large skillet toast garlic in olive oil.
Add blanched broccoli, butter, and poppy seeds, if desired.
Toss lightly.
Add cooked agnolotti and combine over a medium heat for 1 minute.
Transfer to a bowl and toss with Parmesan cheese, parsley, pepper and lemon juice.