

ITALIAN AMERICAN ASSOCIATION

visit: www.LouisvilleItalians.com

editor - lou perry

novembre 2007

membership - mary perry

kentuckiana

Messaggio di President

Well, it has been just a few weeks since we had our 4th Annual **FESTA ITALIANA**. This year's festival produced a record crowd. The workers at the IAA pastry booth reported that we sold out of everything! Comments from folks who stop me on the street all say that FESTA reminds them of the heritage weekends the City used to have in the late 70's. To me, that is high praise, as the Italian Heritage Weekend Festival was the premiere ethnic festival back then. We had a group of 20 individuals from the Sons of Italy Lodge near Nashville spend the weekend in Louisville with the specific purpose of coming to the festival because they heard what a great event it is. Representatives from **BB&T** told me that based on demographic information provided by individuals who registered for door prizes, we had individuals at the festival from six states—Kentucky, Indiana, North Carolina, Montana, and Georgia—34 counties in Kentucky, and nine counties in Indiana. Such evidence suggests that **FESTA ITALIANA** is turning into a regional event. A visitor from Dayton, Ohio told me that he was going to take many ideas from our festival back to his Italian club so that they could improve their festival. One of my students told me that a co-worker of his told him to tell me that we were going to have to find a bigger space because he told all of his relatives back in Chicago what a great time he had, and next year, he was planning to bring his relatives—all 100 of them—down to the **FESTA**. Two weeks before the festival, I received a few phone calls at home from individuals in the community wanting to know if they missed the festival since it was not at its usual time—the second weekend in September. Each caller seemed relieved when I told them that they did miss **FESTA**. I could go on and on with many other stories.

In addition to providing a wonder time, **FESTA ITALIANA** is also the most visible means of promoting our Italian heritage and letting the community know about IAA. It is also our biggest recruiting tool, as we always get many new members signing up at the festival. I hope all of the new members will come to our monthly events and continue to show your support of IAA. I certainly will make it a point to introduce myself to you at these events.

FESTA is truly a collective effort. The festival would not be the success it is without individuals **volunteering**. It is in the spirit of appreciation that I would like to **thank all of those IAA members and their family and friends who volunteered their time and effort**. Whether it was

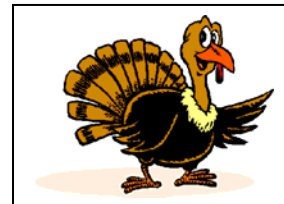
(Con't next column)

Next Event

IAA Dinner – Elections, Nov. 14; 6:30pm
(see p. 3 for details)

THANKSGIVING

Tucked between the two monster sized holidays of Halloween and Christmas, Thanksgiving receives far less attention. But Thanksgiving is a very important holiday a time for us to give thanks to our God, for the things he has bestowed upon us and upon this great nation. There is no nation in the world that has more to be thankful for than us. The first Thanksgiving was celebrated between the Pilgrims and the Indians in 1621. That first feast was a three day affair. Life for the early settlers was difficult. The fall harvest was time for celebration. It was also a time of prayer, thanking God for a good crop. The Pilgrims and the Indians created a huge feast; like then, we celebrate with a huge feast. After that first Thanksgiving, the observance was sporadic and almost forgotten until the early 1800's. Then in 1941, Congress made it a national holiday and set the date as the fourth Thursday in November.



BLESSINGS & HAPPY EATING TO ALL !



(Con't from first column)

selling tickets, working the admission gates, staffing one of the booths, or baking pastries, the success of the festival could not have been achieved without all of you. A list of those volunteers is presented on p5. Please express your gratitude to those individuals whose names appear on the list when you see them.

FESTA is over, but it should not be forgotten. To preserve the memory, there is a "**Festa Memory Book**" on the IAA web site (www.LouisvilleItalians.com) where I am posting comments and photographs folks have sent to me. If you have comments or photographs you want posted on the Festa 2007 Memory Book, please e-mail them to me at bcardu@ius.edu.

The **next event is our annual election-dinner meeting**. This is a critical meeting because we will be seeking individuals to be a part of the **IAA leadership team** to promote Italian education and culture. If anyone has any questions or interest about becoming a board member, please email or call me at 812.282.3938. More information about the election/dinner meeting is presented on p.3. I hope to see all of you there.

Warmest regards, Bernardo J. Carducci; Pres. IAA

ANNUAL EVENTS IN ITALY

TUTTI i SANTI - All Saint's Day (which includes the 'Day of the Dead' (or 'Memorial Day')).....November 1 and 2; national holiday.

CHESTNUT HARVEST and celebration - all of November; and throughout Italy. Since the times of the Romans up until the 1950s the chestnut constituted a simple alternative to bread, from Piedmont to Sicily. And no part of the chestnut tree was wasted: its wood was worked into roof beams, floors and cupboards, as well as beehives, troughs and gutters. Its leaves softened the pallets of animals in stalls, while the tannin extracted from its bark was used for tanning hides. And naturally there was its nut (eaten fresh, preserved or dried) which provided flour and food for months after the harvest. Chestnut festivals, taking place in villages help to preserve the traditions associated with this age old mainstay.

St. MARTIN'S DAY - Venetian children run through the city banging pots and pans with wooden spoons to get the attention of nearby adults. They sing songs about St. Martin's good deed and continue banging until they are rewarded with pocket change. Pastry shops are chock full of cakes in the shape of St. Martin on horseback and decorated with colored sugar and silver candy balls..... November 11th.

INTERNATIONAL HORSE SHOW and exhibition of equestrian activities and equipment; November 11 - 14. The event takes place at Polo Fieristico in Verona. Horses, trainers, competitors and observers arrive from all corners of the world for this event, which includes English riding events, western riding events (which take place in an arena called the Westerndromo which was constructed specially for competition between the legendary (to Italians) American Apaloosas, Paints and Quarter Horses), Italian Grand Champion Dressage competition, Grand Champion jumping competitions, International Grand Premium obstacle course competition, racing, pony categories, under age 21 competition and prizes, hunting demonstrations, sporting spectaculars, giant displays of equestrian equipment and countless stalls of horse-paraphernalia vendors hawking their wares. On the opening day of the event (Sunday) there is a regal parade with period costumes and decorated horses, through the city. During the events, there are authentic period horse-drawn carriages which will taxi you from the city center to the grounds of the event, which are also within walking distance of the well preserved ruins of the third largest Roman arena in Italy and the house and balcony from below which Romeo supposedly serenaded Juliet. It's an absolutely stupendous city and an event not to be missed, under any circumstances, by horse lovers.



BIRTHDAYS: NOVEMBER 2007:

COMPLEANNO FELICE !!

| Last Name | First Name | Birthdate | Membership Type |
|------------|------------|-----------|-----------------|
| Altobellis | Joseph | 11/27 | Adult |
| Cordini | Francesca | 11/27 | Youth |
| Kettler | Elvira | 11/10 | Adult |
| Mancini | Richard | 11/08 | Adult |
| Mazzoli | Liliana | 11/20 | Adult |
| Mazzoli | Romano | 11/02 | Adult |
| Moir | Rick | 11/05 | Lifetime |
| Nethery | Mark | 11/22 | Lifetime |
| Pellegrini | Katherine | 11/29 | Lifetime |
| Sangalli | John | 11/21 | Adult |
| Roccisano | Gina | 11/12 | Adult |

KENTUCKY BOOK FAIR

With a roster of over 200 authors, book titles of 600-plus, and numerous symposiums on various topics; the Kentucky Book Fair celebrates its 25th anniversary. The Book Fair honors the profession of writing, provides a format for authors to meet their reading public, and raises money for school and public libraries. The Fair is attended by 3500-plus patrons for this one day event – Saturday, November 11 from 9am to 4:30pm at the Frankfort Convention Center.

Kentucky native and Academy Award winner, Patricia Neal, will be a guest of honor. She will be signing her biography book written by Stephen Shearer. Also, former Governor, Martha Layne Collins, will be a signing author; as well as the national bestseller author Cassandra King for "*The Same Sweet Girls*". Joe B. Hall will be supporting his one time player, Eric Deters who wrote about rising from tragedy to glory. The list goes on-and-on to include former First Lady, Judi Patton; a special luncheon with Miss Manners, Judith Martin, author of *No Vulgar Hotel: The Desire and Pursuit of Venice*; Paul Brett Johnson's humorous and whimsical illustrations in his book, "*On Top Of Spaghetti*"; and who could miss Beverle Graves Myers' "*Cruel Music*" that places her detective in 1740s Venice – which should appeal to lovers of mysteries, Italy, the Baroque era, and opera.

The Kentucky Book Fair is a great place to meet the authors, save 10% off retail prices (20% for libraries), and do some Christmas shopping as well.

SOMETHING FOR EVERYONE

Che Passa!

(What's Happening)

IAA Dinner – Elections; November 14, Wednesday at Clifton's Pizza at 2230 Frankfort Avenue (893-3730). Please join us for pre-election socializing from 6:30 p.m. to 7:00 p.m., with the elections being held at 7p.m..... dinner to follow. This is the event when we elect the 2008 Board of Directors and officers. Clifton's prepares the **most delicious buffet** for us at a cost of only \$10 (includes tax & tip) per person (but not alcoholic beverages). We are always seeking new Board members to actively participate to insure the IAA continues to promote our Italian heritage and remains a contributing factor in our community. Restaurant is handicap accessible. Count needed by 11-7, call Marty at 456-1636 or Theo at 923-3580.

WILDLIFE IN ITALY

In Italy despite forest fires, overbuilding, hunting and poaching, for at least the last 30 years the wildlife population has been showing signs of a major, albeit unexpected, recovery. There are a number of reasons for this "wildlife renaissance".



First and foremost Italians' attitudes have changed, influenced by awareness-raising campaigns in the media, promoted by the environmental associations that have sprung up in Italy in the last fifty years. Next, another factor is the decrease in pressure from hunters and the increase in protected areas. Although decimated every year by fires and zoning, Italy's woodlands have increased from 20% to 30% of total surface area. This is due to croplands and pastures in remote areas being abandoned, and has allowed quintessential forest-dwellers such as wolves, lynxes, red and roe deer, and boar to spread out again along the Apennines.



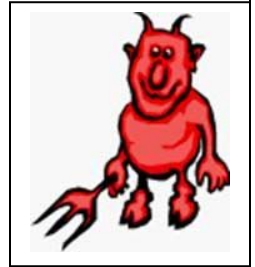
For a walk on the wild side --- Naturetrek offers a whole range of wildlife holidays and natural history tours to Italy. For example, the tours include natural history and culture in Tuscany; wildlife of Umbria, birds and butterflies on the Sorrento Peninsula; flora,

flowers of the Gargano Peninsula, birdwatching in the Po Delta and sightseeing in Venice, the Apennines and Italian Alps, plus flowers and butterflies of the Italian Dolomites.

The WWF - ITALY (World Wide Fund for Nature) has been active since 1966 and now has 260,000 members. They concentrate their work on six priority sections: Species, Forests, Marine, Freshwater, Climate Change, and Toxics; with two special WWF-ITALY Eco-regions - the Alps and the Mediterranean.

ALL SOULS DAY November 2

The entrance Hell, according to the ancient Romans, is located near Naples at Solfatara and you can visit it -- the entrance, that is. Solfatara has much to commend it if you are interested in geology: small volcanoes of boiling mud, steaming jets of sulfurous vapor, crystals forming of sulfur, alum, and the beautiful, deadly, red arsenic. The name says it: sulfur earth (solfa terra). You will be able to experience the smell of Hell itself: sulphur or brimstone, "burning stone," that burns with a blue flame and a suffocating odor.



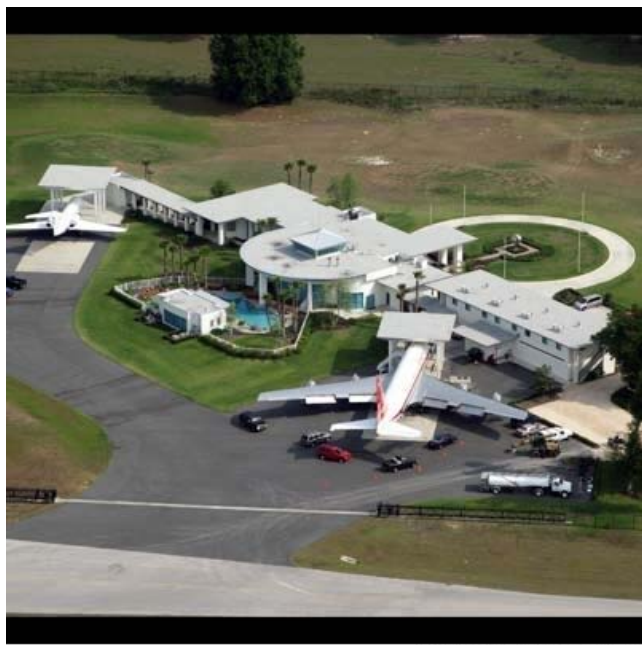
Nearby is a recently formed cinder cone mountain called Monte Nuovo, new mountain, which was formed in one week in 1538. It is so comparatively new that it is easy to identify the different elements of the eruption, basaltic flow, basalt bombs, and pumice. Speaking of Hell, Italy's most famous writer Dante Aleghieri (1265-1321) wrote a book, *The Divine Comedy*, describing Heaven, Purgatory, and Hell in full detail. People seem to be most interested in Hell. Why, do you think? He even described some of his enemies and their sufferings there. Look for quotes from his works throughout Italy. For example: "The hottest places in Hell are reserved for those who in time of great moral crisis maintain their neutrality," Dante. In between Heaven and Hell is Purgatory and you can visit the tiny "Museum of the Souls of Purgatory" in Rome that contains a collection of signs sent from beyond the grave by souls stranded in Purgatory.

ALL SAINTS DAY November 1

The festival of *All Saints*, also sometimes known as **All Saints' Day**, *All Hallows* or *Hallowmas* ("hallows" meaning "saints," and "mas" meaning "Mass"), is a feast celebrated November 1 in honor of all the saints, known and unknown. Halloween is the day preceding it, and is so named because it is "The Eve of All Hallows". All Saints is also a Christian formula invoking all the faithful saints and martyrs, known or unknown.

In the early Church, Christians would celebrate the anniversary of a martyr's death for Christ (known as the saint's "birth day") by serving an All-Night Vigil, and then celebrating the Eucharist over their tomb or place of martyrdom. In the fourth century, neighboring dioceses began to transfer relics, and to celebrate the feast days of specific martyrs in common. Frequently, a number of Christians would suffer martyrdom on the same day, which naturally led to a joint commemoration. In the **persecution by Diocletian** the number of martyrs became so great that a separate day could not be assigned to each. But the Church, feeling that every martyr should be venerated, appointed a common day for all.

WELCOME BACK JOHN



celebrityhomephotos.com

John's \$4.9 million estate in the Jumblair subdivision in Ocala, Florida is situated on Greystone Airport with its own runway and taxiway right to the door.

John Travolta (b. 1954) is an established leading Hollywood actor with films such as *Saturday Night Fever*, *Grease*, and *Pulp Fiction*. Travolta, youngest of six children, was born in Englewood, New Jersey, the son of Salvatore Travolta, a semi-professional football player turned tire salesman and partner in a tire company, and Helen Cecilia, an actress and singer who had appeared in *The Sunshine Sisters*, a radio vocal group, and acted and directed before becoming a high school drama and English teacher. Travolta's father was a second-generation Italian American and his mother was Irish American. In 1976 he landed his star-making role as Vinnie Barbarino in the TV sitcom *Welcome Back, Kotter*.

RUFFINO – TRY IT, YOU’LL LIKE IT

Ruffino wines are among the most requested in the United States, and **Ruffino's Riserva Ducale** is one of the most requested Italian red wines in our restaurants, according to a Wine & Spirits magazine poll. The name Riserva Ducale comes from the Duke of Aosta, a prominent nobleman, who chose the Ruffino classic as his table wine during the 19th century. Founded in 1877 by Illario and Leopold Ruffino, the company is known as one of the most important wineries in Italy. It consists of seven estates in Pontassieve, Florence, in the region of Tuscany and one in Friuli-Venezia Giulia. The estates have more than 600 hectares of vines. Ruffino wines are exported to 85 countries around the world. (from NIAF)

ITALIAN LESSONS – Dialect of Luigi

il Giorno del Ringraziamento
Thanksgiving



Il tacchino
(turkey)



Il granturco
(corn)



Il pasticcio
(pie)



La zucca
(pumpkin)



Il capello
(hat)



L'ossicocco
(cranberry)



La mela
(apple)



patata dolce
(sweet potato)



Il corno di abbondanza
(cornucopia)

What wine do you serve with your Thanksgiving turkey?

Allow as much as 3/4 cup of stuffing per pound of turkey or as much as 1 cup for each guest.

Every family of Italian heritage has different culinary traditions to celebrate the holiday. An Italian - American Thanksgiving dinner might include **ravioli con la zucca** (pumpkin ravioli), **tacchinella alla melagrana** (roast turkey basted with pomegranate sauce and served with a pomegranate - and-giblet gravy), **sweet Italian turkey** sausage and mozzarella stuffing, **baked sweet potatoes with lime and ginger**, and even Italian cakes and pastries. What matters most, though, during *La Festa del Ringraziamento* isn't what ingredients are used, or who won the football game, but the opportunity for families and friends to come together and celebrate the season in a tradition that's timeless.

Remember

Italians also speak
with their hands

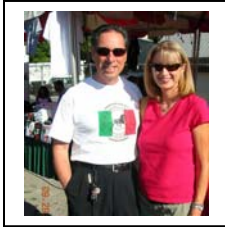
Cerebrale Biondo
Che lei chiama un biondo con due cellule di cervello?
(Incinta)

Cerebral Blonde
What do you call a blonde with two brain cells?
(Pregnant)

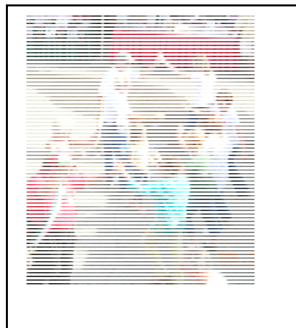
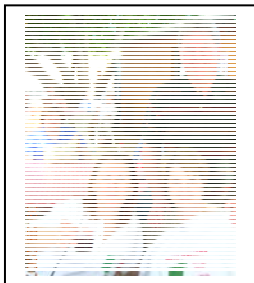


FESTA ITALIANA

2007



Life is Good
... a little tiramisu, a little wine or
beer. OSIA's Dan & Pat of
Franklin, TN visit Luigiville's



TICKET BOOTH & GATEKEEPERS

Lew & Hallie Devuono, Matt Hanka and Ann Cavaluzzi, Lisa & Mike Palmisano, Roz Cordini and her bella ragazza Francesca, Sally Spagnolo, Helen & Ron Mazzoli, Dave Datillo, Norm Wine, Charlie & Sandy Francesconi, Carol & Steve Schweitzer, Greg & Gioia Gibbons, Andrea Lococo Reed, Maria Lavelly, Angelo Vaccaro, Jules Brackett, Dorrene DeRosa Beck, Frank Mascagni, III & Alison, Charlie Buccola, Paul Palumbo, Sylvia Liberati - Rosencrans & Richard Rosencrans; Lou Perry, chair

MONEY ROOM

Marty Hanka, John & Theo Beatty, Steve Schweitzer, Rozana Carducci (Ticket Accountability); Mary Perry, chair

SOFT DRINKS BOOTH

Commissioned out (no IAA volunteers)

IAA INFORMATION BOOTH

Jules Brackett, Kay Pulzone Kat Pulzone; Bernie Carducci, Chair

PASTRY BOOTH (worked & donated)

Sandy & John Bianchi, Marie Bukowski, Judith Spooner, Al Fazio, John & Patricia, Vicki Spradlin, Francie Zangari & friend, Teresa Crocco, Richard & Donna Mancini, Joan Dattilo, Del Marie Vaccaro, Theo Beatty, Charles & Sandra Francesconi, Eileen Cease, Michele Clem, chair

PASTRY BOOTH DONORS

In addition to those noted above, we received donations from Charlie Buccola, Rosalie & Paul Castango, Helen Mazzoli, Elena Smith, Gina & Francesco Roccisano, The Tomasseti's - Lola, Susan, and Nancy.

BEER & WINE BOOTH

Robb & Sandy Owen, Lou Nasti, Scott Scorsolini, Debbie Pollard, Tabatha Pollard, Tom Minotti; Bob Scorsolini, chair

Scusa piacere If your name is not listed above, but you volunteered, my apologies; and please let me know (231-7702)

Grazie mille a tutti !