



ITALIAN AMERICAN ASSOCIATION

visit: www.LouisvilleItalians.com

editor - lou perry

novembre 2009

membership - mary perry

kentucky – indiana sud

Messaggio del Presidente

Although the **migration of Italians to the Louisville** area was never as large as it was in other parts of the United States, the relatively few Italians who came to this area did have a significant impact on the local community, particularly in the area of the ceramic decorative arts and produce industry. While the impact of the Italians in this community is rather substantial relative to their numbers, there has yet to be a place to showcase these accomplishments. It is my great pleasure to tell you that all of that is about to change. As part of the University of Louisville's Archival Department, the collective papers of longtime IAA member Congressman Ron Mazzoli will be made available to researchers and the general public for viewing in the recently established **Romano L. Mazzoli Congressional Papers Reading Room** (exact name TBD). In addition to the collective works of Congressman Mazzoli, he requested that the room include a touch of his proud Italian heritage. Therefore, the Archival Department has also agreed to store and catalog items related to the Italian American community in the Louisville area and to create displays and exhibits based on these materials...the **"Italian Heritage Collection"**. These services and arrangements are being made in part through a \$15,000.00 donation made by your IAA to the establishment of the Romano L. Mazzoli Reading Room. What this means is that for the first time, the Italian American community will have a place that we can call home. More importantly, what this also means is that we now have the resources and the expertise of the staff of the Archival Department to create what I hope will be the beginning of a cultural and heritage resource center for the Italian American community.

While the Archival staff certainly has the expertise to maintain the cultural resources, please realize that they can not do this alone. They must have materials to catalog and display. So this is where the members of the IAA must step up and help make this **"Italian Heritage Collection"** of resources a success. What you must do is to begin gathering and organizing any photographs, letters, home movies, family recipes, and/or personal recordings of family stories you might care to make describing your family's migration to this country and your arrival to the Louisville area for storing in the archives (copies, donation, or loan). If you have any questions regarding how you might contribute items to the **"Italian Heritage Collection"** project, please contact me at bcarducc@ius.edu or 812-2823938 or Lou Perry at L4Perry@aol.com or 502-231-7702

While the establishment of this relationship with the University of Louisville Archival Department is a historic.
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Next Event

November 3 – UL Travelogue - ITALY
November 18 – IAA Elections – Dinner (Clifton's)
(see p. 2 for details)

MAYFLOWER and THANKSGIVING

Flying the famed Green-White-Red flag, the MAYFIORE (English translation, Mayflower) left Rome in 1620, and after a grueling 66-day journey the ship dropped anchor beside some rock near Cape Cod. The Mayfiore was originally destined for the mouth of the Hudson River and a landing near Little Italy at lower



Manhattan. The captain, Giovanni Aldeni, was furious with himself for leaving his GPS at home. As the winter approached they remained in Cape Cod Bay. However in the spring of 1621, all surviving passengers, who had inhabited the ship during the winter, moved ashore to the Holiday Inn at Plymouth. That following month the Mayfiore, a privately commissioned vessel, returned to Lake Como at the docks of George Clooney. And there you have it, the "falsare history" of our earlier ancestors.

Back to reality while Thanksgiving is an American holiday, Italian-Americans have added a unique flavor to this holiday.....

Il Giorno del Ringraziamento

A real turkey with Italian sausage stuffing was always amazingly quite enjoyable for a lasagna-less Thanksgiving. There are some other standard items found in many Italian-American households on Thanksgiving. One would find turkey (il tacchino), stuffing, mashed potatoes, gravy, cranberry sauce, yams, and pumpkin pie. Before the traditional American foods there is often an **antipasto** (see p. 3 for "Rustic Antipasto") and a **dessert** (see p. 2 – "Chocolate Espresso Cake" and many other Italian delights. Just remember ... on the dessert ... food scientists state that cocoa has nearly twice the antioxidants of red wine and up to three times those found in green tea. This is good news for all chocolate lovers.

HAPPY THANKSGIVING
COUNT YOUR BLESSINGS

UNISCALI
Join Us

Connect with your Italian Heritage and Culture here in Louisville!

Enjoy the richness of Italy and the Italian culture, and share the heritage and instill a sense of pride with your children and grandchildren.... who knows, you just might have some fun, too.

MARK IT DOWN:

- November 3 – UL Travelogue - ITALY
- November 18 – IAA Elections – Dinner (Clifton’s)
- December – IAA Christmas Gathering (TBD)

UL – Dinner/Travelogue – ITALY; Tuesday, November 3; at 5:30pm; - Free parking in the UL Alumni Building parking lot; enjoy a bountiful Italian buffet from appetizers to desserts (includes tip and tax - \$17.45 each), **Entrees:** Chicken Cacciatore, Baked Pasta with Basil, Sauteed White Fish with Calamari, Clams, and Capers; **Soup:** Beef Minestrone; **Salads:** Pasta, Antipasto, Roasted Vegetable; **Vegetables:** Stuffed Sweet Potatoes, Creamed Spinach, & Butternut Squash; **Fruit and cheese plate;** & **Assorted desserts;** tea, coffee, soft drinks (wine beer or bar drinks extra). Join us in an enjoyable evening of a wonderful dinner, the “Italy” travelogue, and a special presentation or two. To HELP the chef please **RSVP** to Mary Rose at maryrosemattei@hotmail.com or Lou Perry at 502 231-7702.

IAA Dinner - Elections; Wednesday, November 18th 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 2010 Board of Directors and then the Officers. Clifton's prepares the **most delicious buffet** for us at a cost of only \$10 (including tax & tip) per person (does not include alcoholic beverages). We are **seeking three (3) 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.

FLASH, EXTRA, FLASH, EXTRA

The UL Library requested the congressional papers of the Honorable Ron Mazzoli, and is establishing a “**Reading Room**” for future research and pleasure. The IAA Board just donated monies to the Mazzoli Reading Room project. The former Congressman, ever so proud of his Italian heritage, wishes to flavor the area with Louisville’s Italian heritage. The IAA will assist with the “**Italian Heritage Collection**”.

BIRTHDAYS
FELICE
COMPLEANNO!!



Altobellis	Joseph	11/27	Cordini	Francesca	11/27/2006
Hanka	Marvin	11/28	Sangalli	John	11/21
Kettler	Elvira	11/10	Pellegrini	Katherine	11/29
Mancini	Richard	11/8	Moir	Rick	11/5
Mazzoli	Liliana	11/20	Nethery	Mark	11/22

CHOCOLATE ESPRESSO CAKE

This cake is rich and decadent. It is a wonderful cake to make for the chocolate lover, with flavors of espresso and amaretto.

Ingredients

- 1 cup butter, room temperature
- 1 cup sugar
- 4 eggs
- 1/2 tsp baking soda
- 1/2 cup whole milk
- 1 cup espresso coffee
- 2 1/2 cups flour
- 2 cups semi-sweet chocolate chips, melted
- 1/3 cup amaretto
- oil for Bundt pan
- flour for pan
- confectioner's sugar to decorate the cake.

Directions

- Cream the butter and sugar in a large mixing bowl.
- Add the eggs, one at a time, mixing in thoroughly after each addition.
- Add the baking soda and milk, mixing well.
- Gradually add the flour 1/2 cup at a time, mixing in thoroughly with each addition.
- Mix in the melted chocolate, espresso, and amaretto.
- Oil and flour the Bundt pan.
- Spoon batter into the pan and smooth so that it is even.
- Bake at 300F for 90 minutes. When done the cake will spring back when touched, and a toothpick will come out clean.
- Cover the top of the pan with a serving plate and flip over, let cool completely.
- Decorate with a dusting of confectioner's sugar.

Note: This cake is delicious with fresh berries and a dollop of whipped cream. Don't forget what those food scientists said “cocoa has nearly twice the antioxidants of red wine and up to three times those found in green tea” --- enjoy.

"As we express our gratitude, we must never forget that the highest appreciation is not to utter words, but to live by them." – John F. Kennedy

EVENTS IN ITALY

FIERACAVALLI 2009 – November 5-8, Verona; International Horse Show & Exhibition of Equestrian Activities and Equipment. It is the ability to represent the entire equestrian world that makes of Fieracavalli the most prestigious of all the horses' world, the sports, and the collateral initiatives that communicate its passion. The Verona show fulfils every curiosity: from the renowned Rolex FEI World Cup to the thrilling Barrel Racing, from conformation to evening shows, every year this event increases the number of competitions.



ADELFA (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.... November 10.

ITALIAN JOB - Liguria Region (GENOVA)- Italian Job - a charity fund-raising jaunt across Europe from Brighton (UK) through the Trentino region of northern Italy, down to the Liguria region of the Italian Riviera and back. It is named and themed after a 1969 Michael Caine movie in which these drivers (jobbers) steal wine (the booty) to bring back to England to be auctioned off. The events attracts over 2,000 drivers that drive more than 2,000 miles across some of the most spectacular scenery of Europe in more than 100 types of 'Minis' (antique, minuscule cars barely more powerful than lawn-mowers). They visit a minimum of five European countries, staying in Italy, Germany, and France to raise money for several important children's charities.

Roiate (ROMA) - Celebration of Santissimo Salvatore, patron saint of the town, that is celebrated in a laid back manner with a bocce tournament and a skeet shooting competition. On the same day, the local wineries open up their doors to let visitors have a taste of their new wines during the '**Sagra del Vinello di Prima Muta**' while offering tasty home cooked bread, smoked cheeses and roasted nuts..... November 15th.

Venice - Feast of the Madonna della Salute (Nov. 21st) Pilgrimage over a bridge of boats across the Grand Canal to the church of Santa Maria della Salute, built in thanks for deliverance from a plague in 1630.

Siena - Santa Cecilia (Nov. 22nd). The patron saint of musicians is honored by various programs of concerts and exhibitions.

Perugia - All Souls' Fair (Nov. 1st-5th). A centuries-old tradition, formerly called "All Saints' Fair.

Sant'Alfio (Catania) Thanksgiving Procession - (Nov. 3rd) A traditional procession of thanksgiving in honor of the patron saints, believed to have saved the town from a flow of lava.

Roccanova (Potenza) - Pastorale (Nov. 16th). This is a religious celebration, with a procession that marches its way through the town.

Nuoro - Offering of the Candles (Nov. 21st). Twelve young people in folk costume make a traditional offering of candles to the Madonna delle Grazie

RUSTIC ANTIPASTO

Ingredients

Lettuce Leaves (primarily for decoration)
 1 can, water packed tuna (or packed in olive oil)
 1 jar roasted peppers
 1 small jar yellow peppers
 6 Plum tomatoes cut in wedges
 1 can pitted black olives
 1 small jar green olives with pimento
 1 pound Sharp Provolone cheese, cut into 1"x2" pieces
 1 pound Asiago Cheese, cut into 1"x1" pieces
 1/2 pound Ham slices, rolled lengthwise
 1/2 pound Genoa Salami, rolled lengthwise
 1/2 pound Mortadella, rolled lengthwise
 1/2 pound Pepperoni, sliced thin
 Extra Virgin Olive Oil

On platter, arrange lettuce, leaving a hole in the middle large enough to hold the can of tuna. Drain the tuna, then place tuna in the middle of platter. Divide platter into sections with tomatoes. In each section place one of the items listed above, except olives and yellow peppers. Be certain to drain liquid from peppers, olives, etc. Randomly place peppers, olives around the platter. Salt and pepper to taste, then pour olive oil over all.

Serve with good crusty bread or toast.

TEACH ENGLISH IN ITALY

(English As A Second Language – ESL)

Minimum Educational Requirements: College Degree & Oxford Seminars' TESOL/TESL/TEFL Certificate.
 Typical Length of Contract: Nine months - one year.
 The price of the course is \$1095, and you can save \$100 if you register and pay in full 28 days prior to the start of our course. Course #: 249.

City: Louisville (University of Louisville)

Course Dates: Jan. 23, 24, 30, 31, Feb. 6, 7

Amount: \$1,095.00 - \$100.00 Early Registration Discount = \$995.00; Questions, call 1-800-779-1779.

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event for the IAA, another important event this month is the **election meeting** of IAA to be held at Clifton's Pizza on Wednesday, November 18th. The election meeting is a significant event because this is when we decide on the leaders of the IAA. In addition to the election of officers, there will be the post-election dinner featuring Clifton's all-you-can-eat pizza and pasta buffet.

As you can see, there are many exciting activities being generated by the IAA. Such activities illustrate the vitality of the IAA. However, such vitality can only be maintained by the active participation of its members. So, I look forward to seeing all of you and your family and friends at future IAA events. You can find out more about these events in the **Uniscalì (Join Us)** section on p.2.

Warmest regards, Bernardo J. Carducci, President

ITALIAN LESSIONS

Lezione di Cultura Italiana The Diversity of the Italian Dialects

Dr. Augustus Matri
Dr. Marina Del Negro Karem

Historically, parts of the Italian peninsula were frequently under the domination of foreign cultures: Phoenicians, Greeks, Romans, Goths, Visigoths, Longobards, Byzantines, Normans, Anjovins, Aragonese, Spaniards, French, and lastly, Austrians at one time or another held control of various parts of the peninsula and the islands. All of them, to greater or lesser extent, not only left their cultural footprints, but also kept the different inhabitants of the peninsula to become unified under a single government and a single language. Italy was unified only in 1861 as a kingdom, headed by the former king of Piedmont and Sardinia, Victor Emanuel II, of the House of Savoy. Italy became the country we know today in 1870, when Rome was evacuated by the French troops and was taken by Italian forces - but against the wishes of the Pope, who was forced to retreat into the small confines of the Vatican. The people of Rome voted in favor of unification with the rest of Italy in October 1870, and soon after the Eternal City was made the capital of the kingdom.

The nineteenth century, a period fraught with revolutions and civic unrest in which members of a single family might have stood in fierce political opposition, produced something monumental: a country called "Italy" which, for the first time since ancient Rome, encompassed the whole "boot" and the islands of Sicily and Sardinia. Massimo D'Azeglio, a dominant force in the unification of Italy wrote in his "Memoirs" (*"I Miei Ricordi"*) published a year after his death in 1867, an often-cited phrase: "L'Italia e' fatta. Restano da fare gli Italiani." **"Italy has been made. Now we must make the Italians"**. Indeed, what kind of people was the *Italiani* around 1870? Linguistically, only the wealthy and educated population (a minority) spoke (seemingly with equal ease) the Florentine-Tuscan vernacular established by Dante and others as a literary language and French. The rest, (the majority of the Italian people) spoke regional dialects, often unintelligible in other parts of the peninsula. A study made in the 1930s identified more that 2,500 different Italian dialects!

In the twentieth century, children were discouraged from speaking their native dialect since it had become synonymous with poverty and lack of education. More recently, however, many people in Italy are reclaiming their regional identities through an active nurturing of their dialect.

The reversal has been rather sudden. While fifty years ago, speaking a dialect was a stigma, in contemporary Italy, and particularly among well-educated people, it is fashionable to speak the local dialect. During school, children have to speak Italian. At home, however, they are actively

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encouraged to speak the dialect. This past summer, a proposal to allow public schools to use their regional dialects rather than Italian, was put forth by a conservative group. The radical proposal was ridiculed and rejected for its obvious attempt at separatism. Nevertheless, the attempt itself is indicative of the way our regional dialects, more than the Italian language, have impacted our sense of personal identity. It seems that while Italy was successfully unified almost 150 years ago, the problem of "making" the Italians is an ongoing one.

The Kentucky Center Presents.....

My Mother's Italian, My Father's Jewish, and I'm In Therapy!

It's "One part lasagna, one part kreplach, and two parts prozac!"

November 14th
and 15th.



Don't miss your
chance to see ONE
OF THE LONGEST

RUNNING ONE-MAN SHOWS in Broadway history!
Laugh along with this master storyteller, **Steve Solomon**, and his comic genius as he brings to life over 30 characters from his uproarious up-bringing in Brooklyn.

Standard ticket price: \$28.50, \$38.50, reserved seating (check for specials and discounts).

TAXES OF MEDIEVAL FLORENCE

The crafts of Medieval Florence rapidly acquired legal status, and those expected to pay a tax were:

- Combmakers - St. Mary's Gate [silk] – Furriers – Cobblers - Dealers in bedfeathers – Stonemasons - chaff and fodder makers - Armor smiths and sword smiths - flaskmakers - Chest and trunk makers - Coopers, barrel makers, coffin makers - makers of iron and wooden shields - Tallow merchants and catgut makers - **Teachers of grammar, arithmetic, reading, and writing** - Town criers - Crossbow makers – and Workers in the quarries.

Remember

Italians also speak
with their hands

**Potere la munificenza
della stagione riempe
il suo cuore ed a casa.**

May the bounty of the season
fill your heart and home.

