

# ITALIAN AMERICAN ASSOCIATION

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

editor - lou perry

ottobre 2010

membership - mary perry

kentucky – indiana sud

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

## SA'LUTE' !! CIN CIN !! SALUTA !! TO OUR CENTURION



**SYLVIA MATTIUSSI**  
Sassy & Saucy at  
100 & going strong



**ti saluto**

### Next Event

"Wine Tasting Fundraiser" – Friday, October 8  
(see pp. 2 & 4 for details)



### WHAT IS ITALIAN?

What Is Italian Tile? What is Italian Design? What is Italian wine? What is Italian Neo-Realism Cinema? What is Italian Greyhound? What Is Italian for "Goodbye"? What is Italian Charm Bracelet? What is Italian arum poisoning? What is Italian countryside? What is Italian experience? What is Italian ice?" What is Italian car? What is Italian music? What is "Italian" pizza? What is Italian breakfast? What Is Italian-American Poetry?" What is an Italian wedding? What is Italian Masters? What is Italian grammar? What is Italian marble? What is Italian olives? What is Italian sopressata? What is the seven wonders of Italian Lake Garda? What is Italian Home Cooking? What is Italian bocce? What is Italian culture? What is the Italian identity? What is Italian hospitality? What is Italian landscapes? What is Italian seasoning? What Is Italian Renaissance Art? "What is Italian-American ethnicity?" What IS Italian Maiolica? WHAT IS Italian Majolica? What is the Italian spirit? What is Italian Fine Leather? What is Italian Money Called? What is Italian destroyer Zeffiro? What is Italian sausage? What is 'Italian-ness'? What is Ellis Island to Italians? What is Italian decorative plaster? What is Italian hip hop? What is Italian Rubber? What is Italian Hippopotamus shoes? What is Italian "al dente"? What is Italian configuration? What is Italian Barok? What is ITALIAN PRE-RENAISSANCE ART? What is Italian Soda? What is Italian Salsa? What is Italian Dinnerware? What is Italian government? What is Italian sausage? What is Italian teenager? What is Italian herbs? What is Italian restaurant music? What Is Italian Wool? WHAT IS ITALIAN STRINGING? What is Italian Confetti.

What is ...? What is ...? What is ...?

### What is Italian to you?

"What is Italian ..." means different things to different people, but collectively, they are all part of our Italian heritage. Each part is a piece of the puzzle that we rightfully call "our Italian heritage"... experience it.

**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!**

It's your heritage .... experience it, participate in it; and pass it on. If you aren't Italian, but enjoy the cultural, join us in our activities ... ALL ARE WELCOME ... So invite family & friends to participate in the many exciting gatherings focused on the Italian culture and cuisine.

**MARK IT DOWN:**

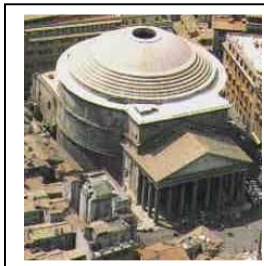
- October 8** – IAA charity event "Wine Tasting" to benefit the Nativity Academy during Italian Heritage Month.
- November 17 (Wed.)** – IAA Dinner-Elections.
- December** – send us your ideas for an event.

**"WINE TASTING FUNDRAISER"** - Friday, October 8, at the Nativity Academy at St. Boniface at 529 East liberty Street -- 6:30 PM to 8:30 PM. An assortment of wines and heavy, Italian hors d'oeuvres (by Catering by Teresa) will be available ... \$25. Please RSVP to Charlie Francesconi at 502-228-1635 (see p.4 for more details).

**NOVEMBER 17 (Wed) - IAA Elections/Dinner** - IAA will be looking for a few new IAA Board members. Your HELP and CONTRIBUTION to the leadership of the Italian-American community will be very rewarding. Contact Theo/John Beatty jothe085@yahoo.com or Marty Hanka mphanka@insightbb.com.

**PANTHEON – THE EXPERTS' CHOICE**

In a survey of artists, art historians, architects, architectural critics, designers, museum directors, and travel writers, it was unanimous: if you have time to see only one building in Rome, it should be the **Pantheon**. The gigantic round temple with the hemispheric dome is the best-preserved example of ancient architecture in the world, not to mention a masterpiece of technology and design.



- Q: How can you enter a haunted house?  
A: With a skeleton key.
- Q. Why didn't the skeleton dance at the Halloween party?  
A. It had no body to dance with.
- Q. What would you do if a witch, an alien, Count Dracula and Frankenstein were at your door?  
A. Hope it was Halloween

**HAPPY HAUNTING**

**BIRTHDAYS**

Castagno	Paul	10/2
Ochsner	Angela	10/20
Vaccaro	Del Marie	10/13
Crocco	Michael	10/10

**COMPLEANNO  
FELICE !!**

- \* World Pasta Day 10/25. \* "End" of the Berlin Wall 10/3, 1990.
- \* 1st celebration of Columbus Day in America was held in New York City, 10/12, 1792. \* Statue of Liberty dedicated in New York Harbor 10/28, 1886. \* Magician Harry Houdini died in Detroit, Michigan, 10/31, 1926.

**MINESTRE DI CASTAGNE  
CHESTNUT SOUP**

FROM THE VALLE D' AOSTA AND PIEMONTE

This is a dish made in the fall or winter when chestnuts are plentiful and you feel the need for a hearty dish.

- |                               |                                       |
|-------------------------------|---------------------------------------|
| 2 oz (60) butter              | 3 onions fully chopped                |
| 1 carrot, chopped             | 3 leeks or 3 stalks of celery chopped |
| 1 garlic clove finely chopped | 2 cloves                              |
| 6 cups (3pt/1.5L) water       | 2lb (1 kg) chestnuts                  |

Heat butter until golden brown. Over low heat, cook until onions, carrot, leeks or celery, garlic and cloves are soft and golden, being careful not to burn them. Add water, bring to boil and simmer for 1 hour. Add salt to taste and sieve broth.

Meanwhile cut an X using a knife on the flat side of each chestnut, add chestnuts to a suitable pan and lightly coat with cooking oil. Place in a preheated 350F oven and roast or 20 minutes. Allow to cool and remove husk and the inner skin from the nut.

Simmer the chestnuts in the broth until they are very soft and fall apart when squeezed with a fork. Puree the chestnuts, using a sieve and return them to the broth. Serve very hot with a small croutons that have been toasted in a 350F for ten minutes. SERVES 4

(from Rosalie and Paul Castagno)

**FIRST FEMALE GONDOLIER  
VENICE**

Venice's first ever female gondolier trainee passed her final exam recently, and her name was added to an official list of those allowed to practice this age-old profession. Mother-of-two Giorgia Boscolo, 24, took courses for a year and completed an apprenticeship before taking the exam. She can now ask for a 'full' gondolier's license and in the meantime can 'substitute' her future colleagues. Boscolo says she inherited her passion for navigating Venice's canals from her gondolier father, Dante, when she was seven. Before the establishment of a 'school' for gondoliers, the profession was passed down from father to son.



She dismissed concerns from male gondoliers that she wasn't strong enough to handle the 11-metre-long, 500kg boats, saying "childbirth is much more difficult".

## EVENTS IN ITALY

**Perugia's annual Eurochocolate festival** ... because so many people around the world are so passionate about chocolate, it shouldn't come as a surprise that this event draws countless visitors from all corners of the world. Today, it is one of the most important chocolate festivals in Europe and features everything from theatre and music performances to cooking demonstrations and chocolate art exhibits. A highlight for most visitors is the collection of outdoor chocolate sculptures.



**Marino Wine Festival – Lazio:** this festival or Sagra dell'Uva is typically held on the first Sunday of October.  
**Conegliano (TREVISO)** ... Fiaccole e tamburi - the citizens of this town renew their tradition of celebrating the 'Dama Vivente' (the grand noblewoman) by pushing, by hand, a giant float with her and her grand horseman up to the castle. On Saturday, in the historical center of the town, the lights are all extinguished and in silence except for the rhythm of a lone tambourine, a parade of torchbearers descends to the convent of San Francesco. On Sunday, the elaborate procession again returns to the streets to pay homage to Enrico the 3rd, king of France, who engaged the Trevigiani in bloody battle in the year 1241. Date: the first Sunday in October

**Anselmo (FIRENZE)** ... Sagra della Schiacciata con Uva - a day dedicated to the honor of crushing, stomping and tasting grapes. Lots of local foods, stalls and happy Italians. Date: the first Sunday of October

**Marsico Nuovo (POTENZA)** ... Autumn Festival - in the village's homage to the 'vendemmia' this town celebrates the grape and its benefits. Date: the second Sunday.

**Romans d'Isonzo (GORIZIA) - Friuli Venezia Giulia...** The giant turkey exhibition, which is the ancient fair of Saint Elisabeth. Date: 3rd Sunday

**Capistrano (VIBO VALENTIA) – Calabria** ... Feast Day of the Patron Saint of the city, St. John of Capistrano. Profound, solemn and elaborate church activities founded on his legacy take place in the basilica. This is the holiest of days in Capistrano. Date: October 23<sup>rd</sup>.

**Rosora (ANCONA) - Le Marche** ... Festa della Sapa - the theme of this festival revolves around the thick and sweetly fragrant condiment that is obtained by slowly boiling red grapes in a copper cauldron. Sapa is used in traditional cakes and cookies, on polenta, for marinating meats and as part of a dressing (rather like balsamic vinegar). Plus there are all the traditional celebratory traditions like tons of food, wine, music and dancing. Date: the third weekend of October.

**Vasto (CHIETI)** ... "Toson d'Oro" is a reenactment of an episode from the eighteen century between the Marquis and a Prince that brought to an end the long dynastic order of knighthood established in 1429. The ceremony is rich in history, custom, folklore, lives on the authentic remembrance of the prestigious order of knighthood." Date: October 20th

## ITALIAN LESSONS

### Pronunciation

The Italian alphabet really only has 21 letters, the other 5 that occur in the English alphabet (highlighted in yellow below) are used only rarely to spell mainly foreign words. Also, there are some letter combinations that are worth noting, which are also indicated below.

#### Letters

a	b	c	d	e	f
g	h	i	j	k	l
m	n	o	p	q	r
s	t	u	v	w	x
y	z				

#### Letter Combinations

<u>sc</u>	<u>gli</u>	<u>gn</u>	<u>diphthongs</u>
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**sc** ... The **sc** combination in Italian behaves exactly as the letter *c* and *g* do, only its two possible sounds are either the "sh" sound in "shell" or the "sk" sound in "skill".

**gli** ... This letter combination is a bit hard to pronounce. It sounds kind of like the "lli" in "million".

**gn** ... The "gn" combination sounds a bit like the "ni" sound in "onion."

**Diphthong** is really just a fancy word for any combination of two vowels. In Italian, you can simply sound out diphthongs. For example, to sound out the diphthong "ai", just pronounce an *a*, and then an *i*. (there's much more on diphthongs, see next month).

### On which sea is Venice?

The Aegean  
 The Adriatic  
 The Mediterranean  
 The Tyrrhenian



Send your entry to:  
 L4Perri@aol.com

### LAST MONTH:

Winner: **Cindy Patton**

"WHERE ARE WE? One of Five": **Vernazza**

**Cinque Terre** also includes four other villages:  
 Riomaggiore, Manarola, Corniglia, Monterosso

Italian American Association of Louisville  
presents

## WINE TASTING and FUNDRAISER



to benefit the

### NATIVITY ACADEMY

at St. Boniface - 529 East Liberty Street  
also, location of the fundraiser  
6:30 PM to 8:30 PM  
October 8, 2010



to include a variety of wines

and

an assortment of Italian cheese, cured meat, & olives served with cracker & bread



Bruschetta

Marinated Fresh Mozzarella

Bite Size Italian Sausage with Pepper

Focaccia with Tomato & Herbs



\$25 per person

**RSVP** to Charlie Francesconi at 502-228-1635

Chef Teresa Crocco will do the selection of food  
*Catering by Teresa*  
Westport, KY

Wine Donation  
Republic National Distributing Company  
and  
Old Town Liquors