



# ITALIAN AMERICAN ASSOCIATION

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

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kentucky – indiana sud

## Messaggio di President

**It's here!** - **FESTA ITALIANA 2008** will be held once again at St. James Church on September 12th, 13th, and 14th. As you are well aware, the **FESTA ITALIANA** is the biggest way that the IAA lets the community know that there is an Italian presence and heritage in Louisville. Last year, the festival had visitors from 34 counties in Kentucky, 9 counties in Indiana, and 7 different states: Kentucky, Indiana, Tennessee, Illinois, Ohio, North Carolina, and Georgia. So, we are now a regional festival, not just a city festival.

**The continued success of the FESTA depends on the IAA members serving as volunteers.** Each month, you receive a wonderful newsletter letting you know all that the IAA does for you, from organizing fun monthly gatherings to keeping up abreast on events and traditions in Italy. Well, once a year I ask that you show your appreciation for all that the IAA does for you by asking you to serve as a volunteer at the Festa. If you want, you can **bring family and friends to volunteer** with you. Plan to volunteer for a shift, relax, and socialize at the Festa for a few hours, and then volunteer for another shift, or you can spread your shifts out over two days. No matter how you do it, please volunteer for as many hours as you can. Lou Perry, the coordinator of volunteers for the Festa, continues to need volunteers. So, please contact Lou by phone at 231-7702 or E-mail at **L4Perri@aol.com** to volunteer.

To help make your efforts as a volunteer at the Festa more enjoyable, there will be IAA volunteer parking at the southwest corner the Midcity Mall (on the Baxter Theater side of the parking lot next to Baxter Avenue and near the wooden fence), which is just two and half blocks north of St. James Church as you walk on this well-lit, very public section of Bardstown Road. For volunteer parking, you must place a festival flier on your dashboard. You can print a copy of the flier from the homepage of IAA web site at [www.louisvilleitalians.com](http://www.louisvilleitalians.com) or contact Paul Castagno by phone at 425-1082 to have one mailed to your home. I cannot tell you how much **we need all of the members of the IAA to step up and serve as volunteers for the Festa.** The IAA does so much for you to help you preserve your sense of Italian identity and pride. Now it is time for you to show your appreciation by giving back to the IAA by serving as a volunteer at the Festa.

**See you at FESTA.**

Warmest regards,  
Bernardo J. Carducci, President

## Next Event

**FESTA ITALIANA – Sept. 12-13-14**  
(see p. 5 for details)

## IT'S FESTA ITALIANA TIME

September 12-13-14

Friday 5 to 11

Saturday 2 to 11

Sunday Noon to 6

**FUN – FOOD - FUN – FUN - FUN**



**Vivi e Ama come gli Italiani!**

Live and Love like the Italians



**Che Passa!**  
(What's Happening)

**MARK YOUR CALENDAR**

October – IAA Event (Italian Heritage Month)  
 November 4 – Election Day : Obama or McCain?  
 November 19 – IAA Elections & Dinner at Clifton's  
 December 14 – IAA Members and Friends Christmas Party at the Eclipse Bank

**FESTA ITALIANA** ... September 12-13-14; see p.5 for information.

**PIZZA STYLES**

**Apizza** (pronounced ah-BEETS) is a style of Neapolitan pizza common in and around New Haven, Connecticut. It originated at the Frank Pepe Pizzeria Napoletana and is now served in many other pizza restaurants in the area.

Apizza has a thin crust that varies between chewy and tender, common version is a "white" pizza topped with only garlic and hard cheeses; customers who want tomato sauce or mozzarella cheese have to ask for them explicitly. Apizza has a very dark, "scorched" crisp crust that offers a distinctive bitter flavor, which can be offset by the sweetness of tomatoes or other toppings. Cooking and serving methods - Apizza is traditionally baked in a coal- or wood-fired brick oven. Use of the term "apizza" is mostly confined to the Italian-American enclaves of southern Connecticut, and is likely derived from the local Italian-American dialect.

**New York-style pizza** is a common style of pizza, originating from New York City. This style is identified by its wide, thin, and foldable slices. The traditional toppings are tomato sauce and mozzarella cheese. It is traditionally hand-tossed and light on sauce. The slices are traditionally eaten folded in half, as its size and flexibility may otherwise make it unwieldy to eat by hand. New York-style pizza is often sold by the slice, which is typically an 18 inch or larger pizza cut into 6 or 8 slices. This style of pizza tends to dominate the Northeastern states. Outside of the Northeast, many pizzas are described as "New York style" - including some by major pizza chains such as Pizza Hut. Authenticity is highly variable; the term is often misapplied to "generic American" pizza - examples would be crust that is too thick (or too cracker-like) or the use of mixed-cheese blends; The first pizzeria in the United States was opened in 1905 by Gennaro Lombardi, at Lombardi's in Little Italy, Manhattan.

**Detroit-style pizza** is a style of pizza, developed in Detroit, Michigan, that is very close to the Sicilian style pizzas. It is a square pizza, with a thick deep-dish crust (sometimes twice baked), and with sauce put on the pizza last. The origins of "Detroit-style"

con't - next column

**BIRTHDAYS:  
COMPLEANNO  
FELICE !!**

Perri	John	9/15
Perry	Mary	9/15
Schweitzer	Carol	9/27
Winkler	Suzanne	9/26
Buccini	Margo	9/13
Giancola	Jerry	9/19

Bukowski	Nicole	9/11
Cordini	Daniela	9/12
Cordini	Brandon	9/25
Lanning	John Alan	9/7
Lenzi	Geraldine	9/16
Palumbo	Suzanne	9/22
Pellegrini	Andrian	9/24

**Settembre**

con't from previous column

pizza are from local Detroit pizzeria chain, Buddy's Pizza, who developed and began serving their signature pizza in 1946. Despite its Detroit origins, it is rarely referred to as "Detroit-style" pizza in Metro Detroit. Locally it is more often simply called either square or deep-dish pizza.

**St. Louis-style pizza** is a distinct style of pizza; the characteristics are a super-thin crust and the use of Provel process cheese - three cheeses fused to form one which is made in Wisconsin primarily for the St. Louis market. The super-thin, cracker-like round crust is sometimes made without yeast, and; therefore, less filling than most pizza types. The crust of the pizza is somewhat crisp and cannot be folded easily. It is often salty and seasoned with more oregano than other pizza types. The St. Louis-style pizza developed in a heavily-Italian neighborhood called "The Hill" and became well-known throughout the city, thanks in part to the large chain restaurant Imo's Pizza.

**California-style pizza** (also known as gourmet pizza or California pizza) is a style of single-serving pizza that combines New York and Italian thin crust with toppings from the California Cuisine cooking style. Wolfgang Puck popularized this style of pizza. Restaurant chain California Pizza Kitchen associated itself with the California-style pizza. California-style pizza was invented by Ed LaDou (the "Prince of Pizza"), then working as pizza chef in San Francisco's Cow Hollow neighborhood, and by pizza chefs working for Alice Waters at the Chez Panisse cafe in Berkeley, California. LaDou had learned pizza-making in the 1970s as a teenager at *Frankie, Johnnie & Luigi Too*, a traditional New York-style pizzeria in Mountain View, California. He experimented with prosciutto, goat cheese, and truffles in their wood-burning oven, and sent his results to guests. One table, to whom he served an off-menu invention involving mustard, ricotta, paté and red pepper turned out to be Wolfgang Puck and his then-girlfriend Barbara Lazaroff. By 1980, Alice Waters had already invented California cuisine, a combination of French and Italian techniques. Waters was a long-time fan of Tommasso's Italian restaurant in San Francisco's North Beach, which had installed the West Coast's first wood-fired pizza oven when it opened in 1935. After traveling to Italy, Waters decided to make an open

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## EVENTS IN ITALY

In September Italians return from their vacations. Many festivals take place the first Sunday in September as summer comes to an end. You'll still find local food festivals throughout Italy during the month of September, a great place to mingle and sample regional food. Major September festivals include Venice's historic regatta, the Feast of San Gennaro in Naples, and the Feast Day of San Michele held in many places in Italy.

**La NOTTE BIANCA**, White Night, in Rome is an all night festival the second Saturday of September. Music and entertainment fills Rome's squares, theaters, and public places and shops and museums are open at night and public transport runs all night with bargain fares.

**MACCHINA di S. ROSA** is a big festival in Viterbo in Northern Lazio held on September 3. A historic procession takes place the day before with participants wearing costumes from the 13th to 18th century. The **Macchina** is a lighted tower about 30 meters tall topped by a statue of Santa Maria Rosa, the patron saint. More than 100 porters carry it on their shoulders (it weighs nearly 5 tons) through the streets of the town.



**PALIO di ASTI** - Italy's oldest Palio: Siena's Palio is arguably the most famous horse race in Italy, but it is by no means the only - or the oldest - one. In a couple of weeks, a Palio dating back to the 13th century will be run in the town of Asti in the Piedmont region of northwest Italy. The Palio di Asti is the oldest recorded bareback horse race in Italy, and takes place every third Sunday in September. This year, that means the race itself will be run on September 16th, but the pageantry begins the Thursday before the race when flag-bearers and marching bands representing the various neighborhoods which will compete in the race make their way through the piazza. Local residents of the neighborhoods are on hand to cheer for their district. Events on Friday and Saturday include a market in the piazza and neighborhood meals held in honor of each district's horse and jockey.

**WOMEN'S FICTION FESTIVAL** – Matera; September, 25-28; located near the Sassi of Matera UNESCO World Heritage site, the Women's Fiction Festival will delight English-language readers with panels devoted to developments in women's fiction, book signings by visiting authors and workshops for both writers and editors alike.

**CORREGGIO and ANTIQUITY**; Rome; through September 14; Antonio Allegri, known as Correggio is one of the three artists that form the so-called Renaissance triad – the others being Raphael and Michelangelo. For the artists of the Renaissance, Rome was synonymous with the antique; sixty masterpieces - paintings, drawings, and works of Antiquity - are on view.

## Zucchini & Summer Squash Soup with Pastina Pasta

A Late Summer Satisfying Taste



### Ingredients

- 3 tablespoons olive oil
- 1 cup pastina
- 2 medium onions, chopped fine
- 1 teaspoon lemon juice
- 6 1/4 cups chicken stock
- 1 teaspoon chopped garlic
- 2 small zucchini (shredded with skin)
- 2 tablespoons fresh chervil
- 2 small summer squash (shredded with skin)
- 3 tablespoons grated Romano cheese

### Preparation

Heat oil in pan and add onions, sauté for 20 minutes until soft. Add chicken stock and bring to boil. Turn down to simmer and add:

Zucchini/Squash/Pastina/Cheese/Lemon Juice/Chervil/Salt/Pepper.

Simmer for 25 minutes and serve.

Optional to swirl sour cream on top while serving in bowl. Serves 5-6.

con't from p.2 - PIZZA STYLE

kitchen featuring a Tomasso's-style pizza oven the focus of the new cafe she was opening above her main dining room. Although prepared in classic fashion, her chefs added exotic fine ingredients to their single-serving pizzas and calzones, such as goat cheese and duck sausage. Her cafe and its pizzas in particular, were an instant success, attracting wide attention among food critics.

**Sicilian pizza**, also known as **Sfincione** (or **Sfinciuni** in Sicilian language) is a variety of pizza with ingredients incorporated into the dough, instead of just placed on top. This variety of pizza originates from Palermo, Sicily. An authentic recipe does not use mozzarella cheese, often adding small chunks of pecorino cheese and bits of anchovies. In America, Sicilian pizza usually refers to an altogether different variety, consisting of a thick square dough and toppings on top instead of inside the dough.

## CONSTANTINO BRUMIDI UPDATE

The Constantino Brumidi **Congressional Gold Medal Bill** was signed by President Bush on July 1 (Public Law 110-259). The next step in the process is for the Gold Medal to be designed and then cast by the U.S. Mint. I would expect that a ceremony of presentation would not take place until, at least, early 2009.

## DANTE's "Divine Comedy"

Now On DVD

Academy Award-winning actor Roberto Benigni is not only known for being a popular Italian celebrity, but also for his love of Dante's "Divine Comedy." Now, after making countless appearances throughout Italy reciting one of the greatest works of world literature, Benigni's performances will be available on DVD. The five recordings will include his recitation of "Dante's Inferno" in Florence's Piazza di Santa Croce and performances on RAI-1. (NIAF: Natasha Borato)

## CRUISE ITALIAN STYLE

September 21, 2008  
Jeffersonville, IN



Star Cruises invites you to enjoy a taste of Italy on the beautiful Ohio River. This is a wonderful way to complete your day. Star Cruises boards from 6:00 p.m. to 7:00 p.m. and promptly sets sail at 7:00 p.m. You will be able to enjoy the view of the scenic Ohio River and the newly developed waterfronts in Kentucky and Indiana. There's two beautiful decks of dining area where you will be served a Italian style buffet dinner prepared by our award winning Chef Charles Sallee. Wine Specials are available. So, you want to cruise Italian Style? Make your reservations at (812)218-1565.



## September 11, 2008

Day of Prayer



Not all of us will be able to go to New York; yet, many of us will be moved to take a moment of thoughtful remembrance of that day. We make remembrance in honor of those who lost their lives or a family member. We are moved by a desire to live in a kinder more peaceful world, and by a vision of a better future. Pray for the continued healing needed for the families of the victims of 9/11. Pray for the lives lost, and pray to build a better world for all.

"It is better to light one candle than to curse the darkness."  
– old Italian proverb.

## 2008 Olympics

	USA	 36	 38	 36	Total 110
	Italy	 8	 10	 10	Total 28

Italy's GOLD: Fencing (2); Shooting; Boxing; Wrestling; Swimming; Judo; Track & Field.

## ITALIAN LESSIONS – Dialect of Luigi

### SPECIAL CLUSTERS

The pronunciation of some consonants changes when they come together and form one syllable (monosyllabic clusters).

#### CLUSTER

#### PRONUNCIATION

**CE, CI**

While **ca**, **co** and **cu** are pronounced as in English, **ce** and **ci** have a soft sound (palatal pronunciation), like in English **che** and **chi**.

**CIA, CIE, CIO, CIU**

When the cluster **ci** is followed by a further vowel, the **i** loses its sound, and becomes merely graphic (only to show that **c** has to be pronounced as English "ch").

Therefore, **cia** sounds like **cha** (*not chya*), **cie** is pronounced **che**, **cio** as **cho**, and **ciu** as **chu**.

**CHE, CHI**

The letter **h** between **c** and **e**, or between **c** and **i**, gives the cluster a hard sound (guttural pronunciation): **che** sounds like an English **ke**, while **chi** sounds like an English **ki**.

**GHE, GHI**

An **h** inserted between **g** and vowel **e** or **i** gives the cluster a hard sound (guttural pronunciation): **ghe** sounds like an English **gue** in **guest**, while **ghi** sounds like an English **gui** in **guild**.

### Remember ....

Italians also speak with their hands

**Il matrimonio è un rapporto in cui una persona è sempre la destra, e l'altro è di solito il marito.**

Marriage is a relationship in which one person is always right, and the other is usually the husband.



**BB&T Presents**  
**FESTA ITALIANA 2008**  
***Vivi e Ama come gli Italiani !***  
*Live and Love like the Italians !*

**Louisville, Kentucky**

**Dates:** Sept. 12, 13, and 14

**Hours of operation:**

Friday, Sept. 12 .....5 p.m. to 11 p.m.;

Saturday, Sept. 13 .....2 p.m. to 11 p.m.;

Sunday, Sept. 14 .....Noon to 6 p.m.

**Admission:**

\$2 for those 12 years old and older  
(hand stamp good all day, one day)

**Location:** St. James Church, 1826 Edenside Ave., corner of Bardstown Road and Edenside Drive, one block north of Eastern Parkway.

**"In the heart of the Highlands"**

The Italians have a long tradition in the city of Louisville, dating back to the late 1800s when they settled downtown near the old Haymarket location to create Louisville's version of "Little Italy". At the turn of the century, these individuals formed the first Italian American Club of Louisville to help promote and preserve their heritage in their adopted city. While the "Little Italy" of Louisville is long gone, the Italian American Association, established in 1974, is the most recent reincarnation of that first club and continues the tradition of promoting Italian heritage throughout the city..... COME JOIN US FOR THE 2008 FESTA ITALIANA.

**For additional information - contact:**

Bernardo J. Carducci, FESTA ITALIANA Information Dir.

Phone: 282-3938 or cell: 502.432-3169

Email: bcarducc@ius.edu

Festival Web Site: [www.LouisvilleItalians.com](http://www.LouisvilleItalians.com)

**Special Features:**

- **Authentic Italian foods and pastries, live music, Italian folk dancing, games (bocce) and activities .... spaghetti-eating contest, pizza-tossing lessons and contest, pizza decorating contest, and the first ever "Valhali Cup Meatball Putting Contest"**
- **Featured Entertainment:** the Pino Marelli group on the main stage performing all of the classic Italian tunes and a **strolling musical duo** in the Wine and Beer Garden.
- **Romantic Wine and Beer Garden** featuring red-and-white table coverings and lights sparkling in the trees.
- **"Little Italy" Children's Play Area** — adjacent to Wine and Beer Garden and picnic
  - tables for ease and convenience of parental supervision of their children — free activities including face painting, playground equipment, and Italian folk dancing lessons.
- **Scenic recreation of an Italian village piazza** in the heart of the Highlands. To be sure, you will step ten feet off of Bardstown Road and feel like you are in Italy!

**NEW** to the FESTA ITALIANA 2008

- **Valhali Cup Meatball Putting Contest:** Not to be out done by the Ryder Cup, contestants will putt meatballs, in a marinara sauce, onto a pizza-putting green (Sponsored by Tony BoomBozz Pizza)
- **Expanded Children's Activities** provided by the Highlands-Shelby Park Branch of the Louisville Free Public Library
- **Artisan Area:** Handcrafted art by local artists (by invitation only)
- **Cake Decorating Demonstrations** by Mrs. Maria Martino, master cake decorator with 35 years of Experience.
- **Cupcake Decorating Contests** (Sponsored by Bernie Pasquantino and Adrienne & Company Bakery & Café)
- **Italian Novelties & Souvenirs**