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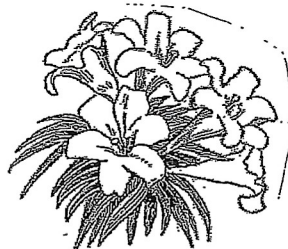
DIGEST OF THE AMERICAN ITALIAN HERITAGE ASSOCIATION  
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HAPPY EASTER!



The Resurrection of Christ c. 1570 - Paolo Veronese

BUONA PASQUA A TUTTI



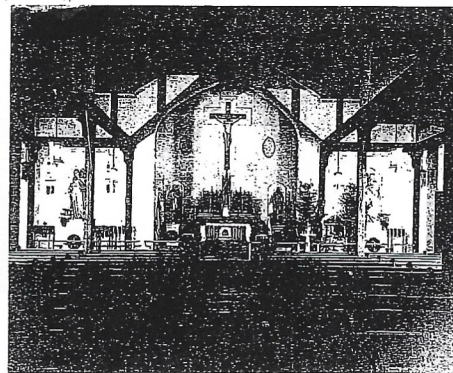


# HAPPY 100<sup>TH</sup> BIRTHDAY

## 1922 - 2022



1922



INTERIOR FIRST CHURCH



2022

Did you know that our Museum and Cultural Center building celebrates its 100<sup>th</sup> birthday this year? That's right!

Its mission-style architecture with stucco façade was conceived by Andrew Delehanty and Italian immigrants were hired to help build it. It served as Our Lady of Mercy Roman Catholic Church until the parish grew too large and relocated to its new church building up the street. Eventually, the building was sold and the new owners converted the building into offices.

In 2004, we bought the empty, two-story, 5,900 sq ft building from a man living in Ireland whose original plan was to create an antiques market. Having been vacant for 11 years, the building was in terrible shape. Due to its condition and our limited funds, it took five years to complete the repairs. We opened our Museum on October 4, 2009 which is on the first floor and contains 10 rooms, a Hall of History, gift shop, two offices and two rest rooms. For a number of years our Museum was the largest Italian American museum in the east with 4,000 sq ft of exhibit space. While well-built, the building is 100 years old and requires constant maintenance.

In order to use the second floor, a sprinkler system needed to be installed which cost about \$60,000. It took us another five years to raise that amount and on August 21, 2014 we were able to occupy the 1,900 sq ft of space as our Italian Cultural Center. The Center has a small hall, art gallery, library, research room, chapel, reception room, meeting area, small kitchen and rest room.

We are blessed to have such a unique building that serves our needs well. There are two other buildings on our campus; one is home to our Thrift Shop with additional rental spaces on its second floor; the other, another rental space, currently occupied by Scrub-A-Dub dog grooming.

This building has over the 100 years served many purposes, it is now our home. We hope you will celebrate the 100<sup>th</sup> birthday of this building on Thursday, April 14<sup>th</sup> (Open House) and on April 21<sup>st</sup> (Birthday Party).

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*Digest of the*  
American Italian Heritage  
Association & Museum

Founded 1979

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A national organization preserving American Italian heritage since 1979.

The contents of this newsletter have been developed solely by Prof./Cav. Philip J. DiNovo, Editor, and do not necessarily reflect the opinions of the Board Members of the American Italian Heritage Association & Museum

**AT A GLANCE – Please place dates on your calendar**

**Note:** ALL Meetings will take place at the Association/Museum,  
1227 Central Ave., Albany unless otherwise posted.

**Special Exhibit Room: April/May**  
*“Anything Italian”*



**Schenectady Art Society**

(SAS) members will be showing and selling artwork depicting  
*“Anything Italian”* (see page 19 for details)

**Monday, March 21st – 7:00pm:** Intermediate Italian Class begins

**Wednesday, April 6th – 12:30pm:** Tombola (Italian bingo)

**Friday, April 8th – 12:45pm:** Palm Weaving class

**Tuesday, April 12th – 1:00pm:** Practice your Italian

**Wednesday, April 13th - 1:00pm:** Brainstorming Session Meeting

**Thursday, April 14th – 12:00pm – 2:00pm:** Open House  
(100<sup>th</sup> birthday of our building)

**Saturday, April 16th – 12:00 to 3:00pm:** Italian Easter Bake Sale

**Tuesday, April 19th – 1:00pm:** Practice your Italian

**Thursday, April 21st – 7:00pm – April Business Meeting &**  
**100<sup>th</sup> Birthday of our building party**

**Wednesday, May 4th - 1:00pm:** Tour Guide Class

**Tuesday, May 10th – 1:00pm:** Practice your Italian

**Thursday, May 19th – 7:00pm:** May Business Meeting & Pizza Party

**Tuesday, May 24th – 1:00pm:** Practice your Italian

**Friday, May 27th – 1:00pm – Memorial Day Remembrance**

**Friday, May 27th – 6:30pm – Pizza & Movie Night**

**Monday, May 30<sup>th</sup> – Memorial Day – Museum Closed**

**Our “Second Chance” Thrift Shop is open**  
Tuesdays: 10 am-2 pm & Saturdays: 10 am-2 pm

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Laughter is the sun that drives winter from the human face.  
Victor Hugo

Be the hardest-working person you know.  
If you're not, someone else will be.  
—Ian Brennan, SCREENWRITER



We will offer Italian 102 (prerequisite Italian 101) for 10 weeks from 7:00 to 8:30pm, weekly starting on Monday, March 21<sup>st</sup>. The grammar textbook suggested is "Italian Demystified, Premium 3rd Edition by Marcel Danesi. This book can be obtained on-line on Amazon. The Instructor is Anthony Viccarone. The cost of the course is \$100 for members and \$125 for non-members. For information and to register for the class, contact Anthony Viccarone at 518-664-7909. Class is limited to 20 students. Make your check out to American Italian Heritage Museum (AIHM) and mail to: Anthony Viccarone, 913 Hudson River Road, Mechanicville, NY 12118. (This is level 2 Italian language class).

We will offer Beginning Italian (Level 1) on Zoom this Spring. For details email Olivia Beltrani at: [Oliviabeltrani1894@gmail.com](mailto:Oliviabeltrani1894@gmail.com)

We hope to offer Level 3 Italian in the Fall. Contact us for details.

Tombola (Italian Bingo), Wednesday, April 6<sup>th</sup> at 12:30. Ann Sweeney, Chair. Open to the public. Please let us know you are coming (518-435-1979).

Palm Weaving Class will take place on **Friday, April 8<sup>th</sup> at 12:45pm.** The Instructor is Ellie Mack. You must make your reservation for the class by Tuesday, April 5<sup>th</sup>. The cost of the class is \$5 for members, \$6 for non-members.

Planning Session Meeting – Wednesday, April 13<sup>th</sup> at 1:00pm. We will plan future fundraisers, programs, and events. It will be a brainstorming event. We need your time and talent to keep us vibrant. If you are unable to attend, please send us your ideas and let us know if you will Chair an event or volunteer.



Open House to Celebrate the 100<sup>th</sup> birthday of our Building – will take place on **Thursday, April 14<sup>th</sup> from 12 noon to 2:00pm.** Free admission, we also will serve cake and refreshments. We will have an exhibit about the building and this is an opportunity to see how a building that was a church, an office building, and today the home of our Museum and Italian Cultural Center. Help us celebrate the 100<sup>th</sup> birthday of our Museum and Cultural Center Building. If you have photos of the building, either exterior or interior, (which was Our Lady of Mercy) or a written story to share about the Church, please have them with you at the Open House on Thursday, April 14<sup>th</sup> or at the Birthday party on April 21<sup>st</sup>.



Our Annual Italian Easter Bake Sale will take place on **Saturday, April 16<sup>th</sup> from 12 noon to 3:00pm.** Order forms are on page 20 of this newsletter. Your order with check must reach us by 2:00 pm, April 12<sup>th</sup>. You can pick up your order on **April 16<sup>th</sup> from 12 noon to 3:00pm.** We ask you also to donate baked goods for this sale. Please drop them off. This is a fundraiser.

Our April Business Meeting and 100<sup>th</sup> Birthday Celebration of our building will take place on **Thursday, April 21<sup>st</sup> at 7:00pm.** Following the business meeting we will have a program about our unique building. A reception will follow with a birthday cake and refreshments. We hope to see you – come and celebrate this milestone.

We will hold a class for those who would like to be a Docent (Tour Guide) for our Museum on **Wednesday, May 4<sup>th</sup> at 1:00pm.** We have program that will be bring more groups to our Museum and we need more volunteers to be tour guides.

Our May Monthly Meeting & Pizza Party on the lawn will take place on **Thursday May 19<sup>th</sup> at 6:30pm.** Pizza, refreshments and dessert for \$7. You must make your reservation with check by May 15<sup>th</sup>. We will have a fire pit to enjoy and some Italian entertainment. This is a great opportunity to get out and meet with friends. Open to the public.

**MORE MAY EVENTS CONTINUED ON PAGE 6.**



Memorial Remembrance Day at our Museum on **Friday, May 27th at 12 noon to 2:00pm**. We invite you to visit our Museum, especially our Military Room and place the names of those who served in our Remembrance Book. We will have a short program at 1:00pm and light the Candle of Remembrance for all those who died serving our Country.

May Pizza & Movie Night will take place on **Friday, May 27th at 6:30pm**. We will show "An Episode of Detective Montalbano." He is a Police Commissioner in Sicily who solves crimes. It is very good and extremely popular in Italy. It comes with English subtitles. The cost of pizza and refreshments is \$5. Please sign up by May 24th. The Chair is Phil Maiello.

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**The Town of Guspini in Sardinia** passed a resolution to name all roads after women. Guspini is located about 40 miles northwest of Cagliari (Sardina's capital), which became the first Italian municipality to make this commitment. A couple of examples are: Eva Mameli Calvino, the first woman to gain a university professorship in Italy and Margherita Hack, a world renowned astrophysicist.

**The Molise region in south-eastern Italy is small.** In fact, it's Italy's second smallest region. Half of the region is covered by mountains, in particular the Apennine Mountains. In the eastern part of Campobasso province there is a population of Croatians whose ancestors arrived in the 15th century. To this day, the population still speaks an old Croatian dialect in addition to standard Italian. The population is only around 308,493 which is the second least populated region of Italy.

**Orange Blossom water** is used in some southern Italian pastries. It is a natural orange-flavored extract with Middle Eastern origins. The Italian version is made by macerating and distilling the flowers of the bigaradia orange tree, which produces bitter oranges. It goes by the name of "neroli water," bitter oranges essential oil.

**Italian American Doowop Groups** of the 1950's and 60's is a radio documentary of the important contributions of Italian Americans to the music genre, "Doowop." The music samples and interviews of artists, the musical influences within the families and neighborhoods of these talented Italian Americans. Our museum has honored a number of Italian Americans of that genre in our Italian American Music Room.

**A year of Italian culture is Casa Italiana** on the campus of Nazareth College, Rochester, NY. Their classes, programs, and events exposed Nazareth College students to the Italian culture.

**One-third of the victims** who perished in the terrorist attacks in New York City on September 11, 2001 were Americans of Italian descent. We have a small exhibit in our museum about them which honors their memory.

**Palazzo Zen** is the ancestral home of one of the most prominent Venetian families. It was an amazing family. Nicolo Zen explored Greenland and the Orkney Islands in 1393-1395. In 1398, his brother Antonio made it as far as Nova Scotia – or so claims Federick Pohl and other historians.

**Walter Leavy, an art professor** said the Venetian Republic was, "an entry point for the importation into Europe of profitable luxury goods such as carpets and textiles, and it opened a European door to the Islamic culture that created these goods." Venice's fortunes have been inextricably linked to the Islamic world at least since the 8th century. Venice has borrowed from Muslim architecture and urban design.

**World War II drove Italian American heritage and culture into hiding.** During World War II more than 600,000 Italians living in America were deemed "enemy aliens," and yet thousands were interned as potential threats to national security. Most of those interned were on the west coast. Italian Americans who came of age around World War II tended to be fervently American. That period caused many to lose their Italian heritage.



# PRESIDENT'S MESSAGE

The year 2022 is one of jubilation and remembrance as we celebrate the 100<sup>th</sup> birthday of our historic building which houses our beautiful museum and 2<sup>nd</sup> floor cultural center. We urge you to join us at the two celebrations which will take place in April. Even more good news is that all of the Board of Trustees on the ballot has been elected for a term of two years; and, we are also very pleased to announce that Teresa Manzi was elected by the Board to serve as our new Treasurer. We are grateful to these members and thank them for their valuable service as Trustees of our organization.

Without a doubt, the Omicron variant has dealt us a serious blow. We had hoped that after two years of dealing with COVID it would be over and done with by this time. There is some evidence indicating that the cycle will end soon. We can only hope! When you think about it, that hopeful attitude is exactly what brought Italian immigrants to our country and enabled them to keep going through their darkest times. They sacrificed with the hope that we, their future generations, would have a much better life. They persevered and we must as well.

We will be planning events for the up-coming months as we confidently look forward to better times. You are invited to attend an important planning session to be held on Wednesday, April 13<sup>th</sup> at 1:00 p.m. for some serious brain-storming. We need your time and talent to remain vibrant, so we encourage new fundraising ideas, programs and events that will appeal to the membership and ways to get more of our members involved. I sincerely hope you will choose to join us in our effort and cannot stress enough how very much your presence is needed. We are also looking for more volunteers to sign up because the museum will be open on the Spring & Summer schedule. Needless to say, any help you are able to give us is most welcome and extremely appreciated.

According to Greeley's studies Italian Americans scored high in percentage (62%) of those who do not belong to any organization at all. Why is this? Is

there something more that we can do, beyond what we are presently doing, in our efforts to recruit new members? *Of course there is!* I am asking every member to be on our Membership Committee, regardless of where you live. We ask you to invite family and friends to join our AIHA&M and consider giving a membership as a gift. Essentially, we are calling on you to be pro-active by sharing our mission wherever and with whomever possible. We will be happy to provide you with membership materials including extra newsletters. If you give your newsletter to prospective members and want a replacement we will send it to you free of charge. Our goal is to sign up 200 new members this year, a rather ambitious target number but one which we are determined to reach ~ we can do it!

Be sure to provide us your email address if you would like to receive timely updates regarding news, events and cancellations. Also, we invite you to sign up for our informative Facebook page and email newsletter.

How do we recover from the societal effects of COVID? You most likely have heard the old saying, "*How do you eat an elephant? Answer: One bite at a time.*" So, definitely worth mentioning again is our request to have as many of you as possible at the one o'clock April 13<sup>th</sup> Brain Storming Meeting at the museum. Please put it on your calendar in big, bold letters!

In his book, RETIREMENT HEAVEN OR HELL Which Will You Choose, author Mike Drak said that thanks to the term 'second act' being retired has the additional implication you should be doing something useful or meaningful with your life. You already know that volunteering fosters good health, and it is a fact that people who volunteer actually live longer. We can use your time and talent in our efforts to fulfill our mission. The choice is yours; you can live a boring, safe retirement *or* you can strive to make your life truly remarkable. Volunteer with us and attain real satisfaction that you are accomplishing something important.

*Buona Pasqua!*

*Prof./Cav. Philip J. DiNovo*







# JOYOUS PASQUA TRADITIONS

by Prof./Cav. Philip J. DiNovo

Throughout Italy inspiring Holy Week ceremonies can still be seen and experienced. These ancient, unique and very colorful ceremonies take center stage and commemorate the passion and death of Christ.

While some of the most colorful, folkloric, interesting, and some say most earnest ceremonies take place in Italy's smaller towns and villages, Rome remains the center of Pasqua activities. It is said that some 2,000 rituals are held in Rome commemorating Easter.

On Palm Sunday, the Pope leads an impressive procession in which the crowd waves plaited palm fronds and olive branches sprayed silver and gold.

At 10 p.m. on Holy Saturday, worshipers pack St. Peter's Square for the *Lumen Christi Mass*. The liturgy begins with the square in darkness. Toward the end of the liturgy, a Paschal candle is lit and its flame is passed throughout the crowd. The light grows gradually, illuminating the square and commemorating the Resurrection of Christ. The bells of St. Peter's ring out at midnight and are answered by every other bell in the city.

After his Easter Sunday liturgy, the Pope imparts the "Urbiet Orbi" ("To the city and the world") benediction from the loggia of the Vatican Basilica at the stroke of noon.

The traditional Easter breakfast in Italy is an omelet (frogga). It is often prepared with different green herbs and vegetables giving it a patriotic appearance — the Italian flag colors of green, white and red.

Probably the most elaborate dinner of the year is served on Easter. Suckling kid or roast lamb (agnellino) are the most traditional meats served on this holiday. The most popular ways to prepare the milk-fed lamb are spit-roasted with rosemary or roasted with olive oil, garlic, vinegar, sage and rosemary.

Other foods served at Easter

dinner are: roasted artichokes, sauteed spinach, pasta (often manicotti), mixed spining salad, roasted chestnuts, cassatelli, seasonal fruit, Asti Spumante, and espresso.

Each region of Italy has its own traditional Easter foods. Some of the traditional pastries and sweets are: colomba (dove-shaped Easter cake), cocoa custard cake, ricotta rice, rice pie with pineapple and huba cul ova (an Easter egg basket pastry).

In some regions of Italy, eggs are colored red to symbolize the blood of Christ. Yeast breads, shaped like crowns and studded with colored eggs, represent the crown of thorns Jesus wore on the cross. These are used as center-pieces as well as part of the meal in many areas of Sicily.

Italian children gorge themselves on a variety of sweets during Easter. Easter eggs adorned with elaborate wrapping paper and bows are very popular. The eggs range in size from small to unbelievably large. The large eggs come attached to large gifts such as stuffed toys, tricycles and even pieces of furniture. Each egg, no matter the size, contains a prize in the hollow interior. It is possible to spend several hundred dollars on an Easter egg.

Some of the traditional Holy Week hymns are: "*Cristo Signore e Risorto*," "*Pieta Signora*," "*Cristo Risorge*," "*Resta Per Sempre*," "*Terra Trittta*," "*Gesir per le Strade*," "*Amatevi*," "*Fratelli*," "*Sia Gloria in Terra*," "*Victimae Paschalli*," and "*Christus Veniat*."

Religious feasts are very important to the Italian people. Easter is the most important religious celebration of the year. On Easter, there is a strong belief that new tasks must be undertaken, clothes renewed and gifts exchanged.

The Monday after Easter is also a holiday in Italy, known as *Pasquetta*, a day celebrated by enjoying an outdoor picnic with the family.

Buona Pasqua! Happy Easter!

## Noodles with Bread Crumbs and Walnuts

Ingredients:

1 lb. Noodles

Grated Cheese

Red Sauce

7 or 8 Slices of bread, 2 or 3 days old (Do not let get too hard)

1 Cup walnut halves or pieces

Grate bread on cheese grater. Cut up 2 or 3 more cloves of garlic. Fry in frying pan with about 3 or 4 tablespoons of oil until lightly browned. Remove garlic if you wish.

Add bread crumbs and walnuts. Using low heat, stir constantly so crumbs don't burn.

Cook noodles 10 to 15 minutes or to taste. Drain, put noodles in large pasta dish. Add sauce, grated cheese and some bread crumb mixture. Stir. Add more sauce, grated cheese and bread crumbs.

Variations: We also top the noodles with plain red sauce with onions and codfish if you prefer seafood.



## Great Good Friday Meal Italian eggs in purgatory

Ingredients:

. 4 eggs

. 1/2 shallot

. 1 tablespoon of olive oil

. 2 tablespoon of basil leaves chopped

. 1 cup of tomato puree

. 1 tablespoon of grated parmesan cheese

. salt and pepper

**Instructions:**

. Peel and chop garlic and onion

. Saute in olive oil garlic and onion a few minutes until gold.

. Add the tomato puree, pinch of salt cook for 3-5 minutes,

. Add finely chopped basil and mix.

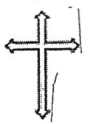
. Add the eggs, pinch of salt, cover and cook for 3 to 5 minutes

. Remove from heat, add black pepper, basil and parmesan cheese.

. Serve with crusty Italian bread

## ITALIAN EASTER MEAL

Easter is the most important Christian celebration on our calendar. What is served depends on the region of Italy. It is often a 3 course elaborate meal. Often you will find lamb and Spring vegetable and the desserts of the region.

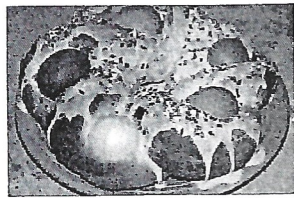




# Easter Sweets - Dolce di Pasqua

## Italian Easter Bread Recipe Ingredients

- 3 to 3-1/2 cups all-purpose flour
- 1/4 cup sugar
- 1 package (1/4 ounce) active dry yeast
- 1 teaspoon salt
- 2/3 cup warm milk (120° to 130°)
- 2 tablespoons butter, softened
- 7 eggs
- 1/2 cup chopped mixed candied fruit
- 1/4 cup chopped blanched almonds
- 1/2 teaspoon aniseed
- Canola oil



## Directions

- 1 In a large bowl, combine 1 cup flour, sugar, yeast and salt. Add milk and butter; beat 2 minutes on medium. Add 2 eggs and 1/2 cup flour; beat 2 minutes on high. Stir in fruit, nuts and aniseed; mix well. Stir in enough remaining flour to form a soft dough.
- 2 Turn onto a lightly floured surface; knead until smooth and elastic, 6-8 minutes. Place in a greased bowl; turn once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.
- 3 If desired, dye remaining eggs (leave them uncooked); lightly rub with oil. Punch dough down. Divide in half; roll each piece into a 24-in. rope. Loosely twist ropes and tuck eggs into openings. Cover and let rise until doubled, about 30 minutes.
- 4 Bake at 350° for 30-35 minutes or until golden brown. Remove from pan; cool on a wire rack.

## CASSATA ALLA SICILIANA - SICILIAN CHEESE CAKE

- |  |   |
|--|---|
| 2 lb. Ricotta  | 1/2 c. chopped toasted almonds  |
| 1 scant c. sugar   | 1/2 c. diced candied fruit  |
| 4 Tbsp. orange flower water or<br>2 tsp. almond flavor extract | 1/4 c. rum  |
| 2 Tbsp. milk   | 1 (10 to 12 inches) sponge cake<br>(make your own or store<br>bought) |
| 1 sq. bitter chocolate, chopped                                |   |

Combine Ricotta, sugar, milk, and flavor; blend well. Add chocolate, almonds, and candied fruit. Mix until well blended and creamy. Set in refrigerator. Split cake in 3 layers; spread Ricotta filling between layers. Pour liqueur over all. Place cake in refrigerator until ready to use. Frost before serving.

### Frosting:

- |                                 |                       |
|---------------------------------|-----------------------|
| 1 egg white                     | 1 tsp. almond extract |
| 2 c. sifted confectioners sugar | 1 Tbsp. lemon juice   |

Beat egg whites until frothy. Add sugar gradually; mix. Blend in almond flavor and lemon juice. Beat until smooth and creamy. If too thick to spread easily, add a little warm water; blend. Spread thinly over top and sides of cake.

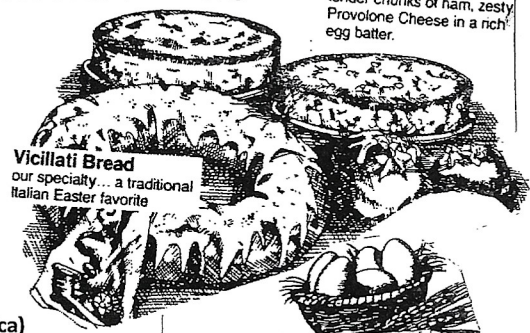
## NOCCIOLLETTE - ITALIAN NUT BALLS

- |                         |                          |
|-------------------------|--------------------------|
| 1 c. flour              | 2 Tbsp. granulated sugar |
| 1/2 lb. butter          | 1/8 tsp. salt            |
| 1 c. chopped hazel nuts | 1 tsp. vanilla           |

Mix; roll into small balls and bake in 375° oven for 15 to 20 minutes on greased pan. Roll in confectioners sugar when cooled.

## Easter Italian Desserts Ricotta Pie

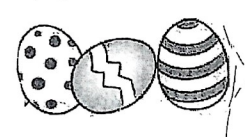
- Sweet Fiadoni
- Niapolitan Easter Pie
- Easter Torte
- Il Casatiello
- la Colomba
- Torta Pasqualino
- Rice Pie
- Pastiera di Ricotta
- Pastiera di Grano
- Pupa Cu L'ova
- Taralli Dolce di Pasqua
- Easter Meat Pie (Pizza Rustica)
- All kinds of Easter breads
- Italian Easter cookies of all kinds
- Dolce di Pasqua Casa Mia
- Fitters Cortedate



**Vicillati Bread**  
our specialty... a traditional  
Italian Easter favorite

**Ham and Cheese Pie**  
tender chunks of ham, zesty  
Provolone Cheese in a rich  
egg batter.

## Il Casatiello



There are many more but those listed are the most popular



## FRITTELLE DI RISO

(Sweet Rice Fritters)

- 2-1/2 cups rice
- 2 cups plus 4 tablespoons water
- 2 cups plus 4 tablespoons milk
- 1 orange, sliced
- 1/2 lemon, sliced
- 1-1/2 cups sugar
- 3 eggs plus 2 egg yolks
- Grated rind of 1 orange
- Grated rind of 1 lemon
- 4 ounces Vin Santo or other sweet wine
- 4 tablespoons flour
- 2 teaspoons baking powder
- Oil for deep frying
- Confectioners sugar

Combine the first five ingredients in a large saucepan, bring to a boil over a medium-high flame and reduce to a simmer. When the rice is half cooked, add the sugar and continue to cook until all of the liquid is absorbed and the rice is tender. Remove from the heat, and discard the orange and lemon slices.

Cool the rice, then add the whole eggs and extra yolks, grated orange and lemon rind, sweet wine, flour and baking powder. Combine well and let rest.

Using a tablespoon, drop the batter into hot oil and brown on both sides. If the fritters break apart in the oil, add a little more flour to the remaining batter. Place the browned fritters on paper towels. To serve, arrange on a tray and dust with confectioners sugar.



**In the world of big corporate publishing**, the conventional wisdom is that Italian Americans don't buy books, at least not books about Italian American culture. Proof of that may be that even Gay Talese's famous book, *Unto the Sons*, was a best-seller and depended on non-Italian American fans.

**Yes, there are Italian-Americans in Utah** among the Mormons, and from Brigham, Carbon County, Eureka, and Park City. You will find them all over the state. Every August, All-State Italian Day is held at the Legion Amusement Park just north of Salt Lake City. You will find many Italian American leaders in Carbon County and the cities of Helper and Price. There are a number of Italian American organizations in Utah.

**Many Italian Americans have religious statues** in their backyards. The statues are made from a mix of regular cement and fine sand. Some marble dust is added to the mix to give the statues a crystalline finish. Many of the statues were made by entrepreneurial Italian immigrants. You can still find these statues at cement garden ornament businesses.

**Italian Americans in Milwaukee, WI**, have built a multimillion dollar Italian American Community Center. Its yearly Italian festa attracts 150,000 people and 2.75 million dollars in revenue annually. The center owns 15 acres of land in Milwaukee's Third Ward neighborhood, an area that was the city's Italian community until urban renewal destroyed it in the 1950's and 1960's.

**My mother said, "Patsy, here's 11 cents** and here's an Italian sandwich. You go to the movies. Don't come out until 12 o'clock tonight." Did you ever see 300 Italian kids in a movie house? All eating the same sandwich? Pat Cooper jokes, "The garlic used to go right to the ceiling. The horses on screen weren't shot. They fell over from the smell." Pat Cooper draws on his Italian heritage for his humor.

**The Normans came to southern Italy from Normandy** on the Atlantic Coast of France, and were descendants of the Vikings who settled Normandy two centuries earlier. They did not come to southern Italy to conquer, they first came as pilgrim visitors to Rome. They returned to southern Italy and Sicily to the Catholic world and opened the Mediterranean to Christian shipping. The Normans left an important legacy, both bad and good. They were autocratic and feudal even as the rest of Europe advanced politically under their rule. Commerce and the arts flourished in Norman, Italy.

**The Columbus Association** is an Italian American fraternal organization named after Christopher Columbus which has historically represented thousands of firefighters and police officers. It is the oldest ethnic fraternal organization in the police department. In the past, it struggled to achieve equal standing within the ranks of a mostly Irish and German police force. Unlike the police department, the firefighters Columbus Association was started after the high loss of life from tenement house fires, especially among Italian occupants who couldn't understand what "fire" and "get out" meant. Officers who could speak Italian started to instruct immigrants on fire-safety and escape rules.

**The oldest and largest national** Italian American organization in America is the Order of Sons and Daughters of Italy (OSDIA). Nancy DiFiore Quinn is the second consecutive woman president. We wish her much success and thank her for the publicity she gave our museum when she was the editor of the New York (OSDIA) Golden Lion Newspaper. Our association and the New York OSDIA has had a good working relationship for over 30 years. Rev. R. Adam Forno, National Chaplain, is a long-time member of our association. National Past President Joseph Sciamè is also a member.

**The name Pasquale** is derived from the Latin 'pacha' (Italian 'pasqua') or Easter – symbolizing the renewal and rebirth. In the United States, those whose name is Pasquale are called Pat or Patsy.



**The Val D'Aosta** (Aosta Valley) region near the borders of France and Switzerland is officially bilingual, with both Italian and French spoken. Walsler, is a rare and ancient Germanic language also spoken in Val D'Aosta. There are only about 22,000 people who speak the language. You will find it spoken in Switzerland, Lichtenstein, Austria, and Val D'Aosta. The diversity you find is just amazing.

**Jeannine Guilyard stated that Istituto Luce Cinecitta's** online archives offer a treasure trove of more than 70,000 films dating back to the early 20<sup>th</sup> century, plus more than 430,000 photographs. Three hundred silent films originally released between 1927 and 1932 have been added. Select "English" on their home page (cinecitta.com). In the upper left of the home page, click on Historical Archives, choose Film or Photographic and explore.

**In the last few decades** there has been a shift toward multiculturalism. You will find Italian studies on some campuses which developed an interest in Italian American history, literature, and culture. Conferences are held, articles and books are published, and scholarly journals published.

**Archaeologists and researchers** unearthed the first perfect mold of an entire horse that was buried under the ashes from the eruption of Mt. Vesuvius in 79 AD. Millions visit Pompeii every year.

**Three years ago** Venice imposed a three-year moratorium on new businesses selling "hand food." The regulation was aimed at cleansing up the city. It is not known if the moratorium has or will be lifted. Venice, like many Italian cities, have a serious problem with tourists causing problems with their trash. The problem is in the news for a number of cities.

**Have you heard the Wonder Bread world of suburbia?** Decades ago, many Italian Americans associated Wonder Bread with Americana. Italian bread was hearty. American bread, like Wonder Bread, was soft and tasteless - not for Italians. Wonder Bread suburbia is where, in the past, ethnic people did not live.

**Dr. Barbara Frajola Atkinson** is the granddaughter of Italian immigrants. She is a member of the prestigious National Academy of Medicine, and the first woman ever to lead three different schools. After a sterling 37-year career, she came out of retirement and began the first public academic center in Las Vegas. Dr. Atkinson stated that the fierce drive of her Italian immigrant grandfather passed on to her father, a man who had a huge influence on her.

**Major general Mike Milano has had a 33-year career in the Army.** He also served in the Pentagon from 2002-2004 as executive assistant to Joint Chiefs of Staff Vice Chairman General Peter Pace. He was deployed to Kuwait where he was responsible for Reception, Staging, Onward movement and Integration, or RSOI. He returned to the Pentagon as director of training and was responsible for executing a \$14 billion training budget. He spent 20 months in Iraq helping to combat the insurgency and training Iraqi police and military. When he returned to the states, he assumed command of Fort Knox, Kentucky. In 2012 he retired.

**Italy has professional rugby teams.** One example is Benetton Rugby Club based in Treviso, Italy, which played in the 2011 and 2015 Rugby World Cup. Italy has never made it past the first round at the Rugby World Cup.

**Italians love to confer nicknames.** Many Renaissance Italian artists had nicknames. Sandro Botticelli got stuck with an inelegant nickname – Keg or Little Barrel. Paduan sculptor Andrea Riccio (Curly) and Fran Angelico, "The Angelic Brother" are examples.

*No one heals himself by wounding another.*

*St. Ambrose*

*Chi ha amico, è ricco.  
Who has friends is rich.*



**Norcia is the pork capital of Italy**, boasting expertise that dates back to the 17<sup>th</sup> century. It is located in Umbria, known for its prosciutto, salame and salsiccia. When pigs are butchered, you find fresh pork products like juicy chops and salsicce. Also, cooked into the blood pudding, called sanguinacci and, there is also a dish made of innards called padellacra. There is a delicious fresh sausage made with fennel seeds.

**On social media** there is a great deal of talk about the Italian tradition of Sunday dinner. Today, family members are often scattered and many live hectic lives. The many challenges of modern life are underscoring the importance of family. Strong families give us a consistency in a changing world. Family dinner need not be extravagant, it can be nuclear or extended. Shared meals build stronger families which reinforces the need to bring back Sunday dinners.

**A great hero!** In 1949 a young doctor, Giuseppe Ambrosoli, entered the Congregation of the Comboni Missionaries. He was ordained a priest in 1955 and in a few months later left for Uganda. Working with his hands he took a small medieval dispensary, one brick after another until he had room for 350 patients. Soon he was joined by others and they took care of the malnourished, lepers, and tuberculosis patients. He had to deal with rebels, the army, and deteriorating health, but he gave himself no rest. After working unceasingly for 31 years he died in 1987. He is buried close to the hospital that bears his name. His beatification ceremony was to take place in November 2020. However, due to the Covid-19 pandemic it was postponed until November 2021.

**Anthony T. Rossi** was born in Messina, Sicily in 1900. He came to the United States in 1921 with only \$30 in his pocket. Anthony was a farmer and then went into the fruit business. Rossi started to make juice out of the smaller fruit, which had been going to waste. He established Fruit Industries Inc., in 1949 and it quickly grew. He registered the name "Tropicana" for his juice. Tropicana developed a flash pasteurization process and then pioneered frozen concentrated orange juice packages and a high-speed vacuum packaging system. In 1978, Rossi sold Tropicana to the Beatrice Company for \$495 million. He made annual trips to Sicily where he helped establish a church and a mission. He received a number of recognitions. Anthony T. Rossi died in 1993 at age 92.

**A number of Italian feast celebrations** have disappeared, along with Italian bands that played music that added to the traditional processions that went through the neighborhood. The Red Band in Utica, NY, is over 100 years old and is still going strong. The band is a very important part of the community, playing at feasts and community events.

**In 1977**, an Italian American was chosen as president of Yale University, A. Bartlett Giamatti. He was deemed unfit because of his ethnicity. A stigma he and his father had fought as students in the 1930s and 1950s, respectively. A. Bartlett record is a battle on behalf of justice for people on the margins.

**Around 32 Italian patron saint celebrations** take place in the Chicago, Illinois area. Many of them are over 100 years old.

**In 1873, there was a coal miner's strike** in the Mahoning Valley, Ohio. Thousands of Italian immigrants worked the mines during the strike. They were considered strikebreakers which caused a significant amount of prejudice against them. Many of those immigrants were desperate for a job because they had families to feed. Many Italian Americans in the Youngstown area are descendants of those coal miners.

*Anger is like a thorn in the heart.  
- Yiddish Proverb*

**Page 12**



**We wish our Jewish members and friends a blessed and happy Passover.**



**Out of the four colonies established by Italy in Africa**, Eritrea received the most resources, the one they had and still have the greatest impact on. It built thousands of roads and built railways across Eritrea. Asmara, the Capital, was almost entirely built by the Italians and looks like a Southern Italian city. The Cathedral of Our Lady of Rosary in Asmara, is neo-Romanesque style and was built in the 1920's. Many locals speak and understand Italian, signs are bilingual, and fascist architecture survives.

**In Ancient Greece**, Italy was known as Ἰταλίᾱ (Italia). The name is said to be derived from the Oscan name Víteliú, meaning "land of the calves." The Oscans were a tribe that lived in southern Italy during antiquity. In Latin, Italy was known as Italia. The Romans seem to have adopted the Greek name for the Italian peninsula.

**Italians are generally much thinner than northern Europeans** even though they eat flour (pasta, pizza, panni, and rice), at every meal. First, northern Europeans eat a lot of carbs, more than probably Italians. Italians usually eat pasta only once a day. If they have carbs at every meal, the quantity is less than say in the United States. Italians eat soup, meat, a lot of fish, and vegetables. A salad has a very light dressing. Also, not all "flours" are the same. Pasta is made of durum wheat. Pasta - especially al dente' - has, in fact, a lower glycemic index than more other carb-based foods, including rice. Daily desserts are mostly fresh fruit, portions are smaller, and there is very little eating in between meals.

**Repeating again** – There isn't an Italian race, due to centuries of invasions you will find dark-haired and blond-haired people from the north to the south of Italy. Italians are citizens of Italy, a nationality.

**The first two verses** are commonly used before national sports games, not the whole national anthem. The composer of Italy's national anthem is Goffredo Mameli who wrote the anthem in 1847 at only 21 years of age. The music was composed by Michele Novaro. Italians call it 'Inno di Mameli' - Mamelis Hymn.

**Italians have the most national pride in:** food, coffee, wine, opera, literature, and the arts. In general, fashion and motors. Most Italians believe that they were born in the most beautiful country in the world.

**Some Americans think Latin is a race** of Spanish-speaking, brown-skinned people. Latin is not a racial category. Latin is a cultural term – Latin Americans are the Latins of the Americas. The Latin Union is an organization which accepted Latin countries as members. Yes, Italians are Latins.

**If you are retired and want to live in Italy**, you come under an Extended Residency visa which is a long-term visa designed for retired people who have enough assets to live independently. The visa requires a visit to your local Italian Consulate, and when you get to Italy, you need to essentially convert the visa to a permesso, which needs to be regularly renewed. As a legal permesso holder you can buy into Italy's National Health Care system. The annual fee is income based, with the maximum of 2,700 euros per person, per year which is roughly the equivalent to Medicare. It is free for Italian residents (covered by their taxes). Many feel the medical care is good and prescription drug costs are low.

**The Italian language** is spoken in Switzerland, San Marino, in the Vatican, Istria (Croatia), Slovenia, and Corsica (France). It is also spoken in Dalmatia and in Albania. Some very old people speak it in Libya, Eritrea, and in Ethiopia. It is also spoken in the United States, Canada, Argentina, Brazil and Uruguay, as well as a few other countries in South America.

**Italian and Spanish are broadly mutually understandable**, especially in context as it is a real life conversation. Probably if neither of the speakers is native, the understanding may be harder.

**The Spanish think of Italians as brothers.** They understand each other's language and they have a similar mentality.



Italy has a decent Air Force, a fairly good Navy, an excellent Military Police (which like the U.S. Marine Corps is an armed force on its own), and a big one, and some say a so-so Army.

Maccheroni and cheese is not an Italian recipe. It's an American dish from the same root as pasta ai quattro formaggi, which is pretty similar, although it uses completely different cheeses and also a better quality pasta. Pasta in bianco, northern version, is made with butter and freshly grated Parmigiano Reggiano. Pasta in bianco southern version is pasta with olive oil and freshly grated Parmigiano Reggiano pecorino. Pasta ai Quattro Formaggio, Parmigiano Reggiano, mascarpone, teleggio and fontino is a combination. Other Italian pasta and cheese dishes are bucatini cacao e pepe, penne alla ricotta, and maccheroni gratenati.

Italy won the 2021 Pastry Cup (Coupe du Monde de la Patisserie) which took place in Lyon, France. They took home 21,000 euros. Japan came in second, and France (who was the host) was in third place. The win added to Italy's long list of winning in 2021.

St. Gerard Sagredo (980-1046) was born in Venice, Italy. He was named Bishop of Csanád, Hungary. He helped to convert the whole of Hungary, for which he is called the "Apostle of Hungary". He was martyred for the faith. He is the patron saint of Hungary and his feast day is September 24<sup>th</sup>.

Italy is the home of the opera and where it originated during the 16<sup>th</sup> century. It is the home to many of the world's most famous opera houses. First on the list is Teatro alla Scala in Milan. Teatro di San Carlo in Naples is the oldest of Italy's opera houses. Teatro Massimo in Palermo, Sicily, is the largest in Italy. Then there's Teatro La Fenice in Venice, Turin's Royal Theatre, and Teatro Regio di Parma. There are many more in Bari, Pisa, Bologna, and other places across Italy.

Genoa is the birthplace of denim the cloth which during the 20<sup>th</sup> century had its appeal stretch to all the corners of the world. In 2021, Genoa celebrated its famous creation with a host of events. It even held a "Genova Jeans" concert.

Funniest Tombstones: "I will not be right back after this message." (Merv Griffin); "Jack Lemmon in." (Jack Lemmon); A parking meter on her tombstone and a real parking meter next to her tombstone saying "64-year time limit." (Barbara Sue Manire, who died on her 64<sup>th</sup> birthday); "I'm Swedish, pass the lutefisk." (Genevieve Adeline Batty); "Pardon me for not rising." (John Yeast); "No comment." (Edward Paul Abbey, publisher of 19 books); "I told you I was sick." (William H. Hahn, Jr.); "There goes the neighborhood." (Rodney Dangerfield); "I'd rather be in Acapulco." (Dr. Edward Russell Gann); "I'm filling my last cavity." (John Denby, dentist).

Yes, there are Protestant church in Rome, Italy. The "native" branch of Protestantism in Italy is the Waldensian Church. There is a large Waldensian church in Rome. Also, All Saints Anglican, St. Andrew's Presbyterian, Christ Church, Lutheran, the Baptist Church and the large Methodist Church. The Protestant Cemetery of Rome contains the graves of several famous people.

The discovery of a hand-carved bone at an archeological site near Rome found 400,000-year-old artifacts. Most of the tools were made from bones of the now-extinct straight-tusked elephant.

Against all odds, the Italian military provided safe transportation out of Afghanistan for a Christian refugee family from Kabul, including eight minors. They arrived safely in Rome, Italy. The family is grateful to Italian civilian and military authorities for their complicated and demanding rescue operation.

Albanians are actually very good with Italian, and the Italian language is very common in Albania. Despite French being the official language of Monaco, a large part of the local Italian and Monegasque dialect is a dialect of the Italian family, strongly linked to the Genoese/Liguria dialect. The Maltese dialect is a mix of Sicilian and Arabic. Today many of the Italian words have been lost. Many Maltese understand Italian perfectly and can speak it at a base level.

"Two things to make your day better:"

1. Do not watch the news.
2. Stay off the bathroom scale.

*Il primo amore non si scorda mai.*

You never forget your first love.









## DONATIONS IN MEMORY OF SANTA COPPOLINO PASOUINI

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We thank each of those who made a donation in memory of Santa. We also thank her family for suggesting memorial contributions be made to our museum. The raffle during the Italian Christmas Market at the Nini's Sicilian Salsa booth raised \$250, all of which Anita Nassuto, Nini's owner, requested be given in memory of Santa. The total donated is \$2,215.

Tante grazie to Phil & Rosanne Maiello for their \$1,150 donation. We also are very grateful for Phil being such an outstanding volunteer.

Tante grazie to:

Mary Finley, Jackie Zielinski, Lynn Verruto and Cathie & Ron Champion who donated \$275 and placed Tess Bonanni (1922-2021) on our Donation Recognition Tree.

Dr. Theodore Gialanella donated \$275 in loving memory of Eugene Gialanella.

Clara Abate who donated \$275 and placed her parents Salvatore & Raffalea Centofanti on our Italian Immigrant Wall of Honor

Antonio Trimarchi donated \$300.

Tante grazie to the following for their donation: Maria Gloria donated another \$500, Diane & Joseph Laruffa - \$275, Joseph & Margaret Bucci - \$150, Italian Charities of America, Inc - \$100, Frances Striegl - \$100, Dr. Carmen Giuliano donated \$120 in memory of his mother, Josephine Giuliano (1920-2021). John D'Abbraccio donated \$100 and Anthony Ianniello - \$250.

Mille grazie to those who donated \$75: George Dapra, Frank A. Piliero, Luigi & Linda DiCocco, Frances Messina Loeffler, Chester A. Dilallo, Michael Burgess, and Kevin & Elissa Cavalieri O'Reilly,

Mille grazie to Patrick Morelli - \$50, Peter Sparano - \$25. Luciano Bonanni donated \$25 in memory of Renato & Antonietta Bonanni, Maurice Burke - \$50, Elizabeth Hollner - \$50, Anna DiGigiulio - \$25, and Maria A. Mazzarella - \$25.

We are happy to inform you that we have received from the New York State Council of the Arts a \$5,000 grant. These grants are intended to help museums and other arts institutions recover from the pandemic. The funds will be used for a mix of capital improvements (e.g., new air conditioner) and improvements in our museum (e.g. exhibit upgrades). We are grateful to Governor Hochul and the Council of the Arts, as well as Jim Held, our grant writer. Jim is working on other grant applications so we hope there will be more good news in the months ahead! We still need to raise an additional \$7,000 for our air conditioner for our museum.



# La Festa Della Mamma

Mother's Day is a very important holiday in Italy, as mothers are revered as the epicenter of the Italian family. As in the United States, Mother's Day is celebrated in Italy on the second Sunday in May, yet the holiday is far less commercialized than it is in America. *La Festa della Mamma* is a day when children of every age make their personal expressions of love and appreciation for their *mamma*.



## What Is a Mother?

A Mother understands that baking cookies is more important than washing windows. A Mother is a lap to climb upon when you are tired. A Mother is a soft voice.

A Mother often says, "I Love You," but never, "You are too much bother." She laughs with you but never at you. She says "Yes" more often than "No," but she does not change her "No" to "Yes" with any amount of coaxing.

A Mother keeps a secret and a promise. She is never too busy to listen when you want to talk, whether you are three or seventeen.

Yes, a Mother is all of these and more!  
A Mother is a link to God -



*Thanks, mom!*

Sunday, May 9 is Mother's Day—a day when moms and grandmoms are remembered by sons and daughters. It's a day of flowers, corsages, dinners, gifts, phone calls and cards.

It may be a day when children visit a cemetery, leave a flower or two behind, and say a prayer.

Mothers are our teachers, doctors, worriers, cooks, seamstresses, first-aid attendants, maids, launderers, cleaners, and counsellors. TT

They help us become who we are in ways we can never truly enumerate.

Mothers are lifegiving, loving, understanding, instructive, forgiving, supportive, comforting and protective.

They provide the shoulder to cry on, the word of correction, the right dose of discipline.

At our birth, they are in pain that turns to happiness. At our baptism, graduation, or wedding they may shed a tear.

And wherever we may travel, we are always in their thoughts and recipients of their love.

Today, let our mothers be in our thoughts; let them be recipients of our love.

If your mother is still living, it's a good time to say "Thanks, mom!"

If your mother has been called home to the Lord, say "Thanks" in prayer. Through the power of God, she will be able to understand.

Happy Mother's Day!

*Father John*

**Barbera, Dolcetto, and Moscato** are just a few of the world class grapes you will find in Piedmont. The region is known for its dramatic sloping vineyards, mountain climate, and great winemaking. Piedmont boasts seven DOCG (also known as "Controlled and Guaranteed Designation of Origin," DOCG is the first and highest of quality a wine can be bestowed) wines, more than any other region in Italy.

**Sheep's milk** makes the tastiest, most intensely flavored ricotta (which means recooked). In Italy, ricotta traditionally comes in straw baskets lined with paper. When you buy ricotta in the United States, to correct the watery consistency you should drain it for 30 minutes. It can then be used with cinnamon or you can drizzle it with honey for a sweet cheese course. In Sicily and Sardinia they make ricotta informata, or baked ricotta, by placing a large lump of soft ricotta in the oven until it develops a brown, charred crust.

**Cannellini**, which is one of the most common beans used in Italian cooking is a white legume. It was all but unknown in Italy until the 16<sup>th</sup> century. Many of the bean varieties used in Italian dishes came from the Americas. Two examples: borlotti (cranberry) and Spanish or Corona which came from the New World.

**One of Europe's most respected chocolate factories** is Amedei Chocolate which is up a dusty road near Pisa, Italy. They create confections of the highest quality.

**Steve Geppi** is the owner and CEO of Baltimore's Diamond Comic Distributor Inc., the largest distributor of English language comics in the world. He also owns and publishes Baltimore's magazine and is part owner of the Baltimore Orioles baseball team.

**Ray Barbuti** was the star athlete of the IX Olympic Games. He was the only American to win an individual gold medal in a running event – the 400 meter race. He also won second gold medal as anchor of the victorious American 1600-meter relay team that set a record of 3 minutes 14.2 seconds. His reputation as a "chariot of fire" was sealed. He received many awards, served in World War II, and received the Air Medal, Bronze Star, and the Presidential Unit Citation. He also earned the title, "Mr. Civil Defense" during the Cold War. He moved to the Albany area in 1951, Canaan, NY. He had an incredible career. Ray died in 1988.





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Winning is a not a moment but an attitude.  
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Il tempo e' denaro. Time is money.



## MUSEUM HOURS

### **April 2022 / May 2022**

Monday, Thursday & Friday: 12:00 to 2:00

Saturday: 1:00 to 3:30.

Open by chance and advance appointment

We are also open by chance and advance appointment:

Please call (518) 435-1979

(always call ahead if coming a distance to confirm we are open)

Museum is staffed by volunteers.

10 exhibit rooms,  
a Hall of History,  
& a gift shop.

We are one of  
only a handful of  
Italian American  
Museums in the  
United States.  
There is a small  
admission fee for



AMERICAN ITALIAN HERITAGE MUSEUM

1227 Central Avenue

Albany, NY 12205

## SPECIAL EXHIBIT ROOM

**April/May**  
*"Anything Italian"*

Schenectady Art Society (SAS) members will be showing and selling their original artwork depicting "Anything Italian". Landscape, Mediterranean seascape, food, family, music, and more is fair game as subject matter so long as it reminds the artist of Italy, its people, or its culture. A portion of all sales benefit the Museum. Please support local artists and your Museum by viewing the show and consider purchasing unique and original art.

### **American Italian Heritage Association & Museum**

Our Mission is to record and preserve our Italian Heritage for present and future generations. Our Museum, the largest Italian American Museum in the East, honors the Italian immigrants, tells their stories, and recognizes the contributions of Italian Americans. Through its many events, classes, and programs, it keeps alive our rich Italian Culture. You can help by providing financial and moral support or by volunteering

*Thank you!*

We are very grateful to the family of Patricia Bucci Fitzpatrick who in lieu of flowers, requested that a memorial contribution to Pat's memory be made to our Museum. The following donated in her memory: John Delehanty, Michael & Karen Graziade, Kimberly Putnam, Virginia Scholtz, and Faith DiMura. A total of \$225 was donated in memory of Patricia Bucci Fitzpatrick.

Steve Woodard, the Chair of Bottle & Can recycle fundraiser gave us a check for \$320 for the last few months. Thanks to all of you who donated your cans and bottles. Thank you Steve for taking care of this important fundraiser. Please continue to leave your bottles and cans at the back of 1229 Central Avenue.

We have set up an Endowment Fund for our Museum. If in the future we don't have sufficient income, everything that we have will be lost. Good stewardship requires plans to prevent that. If we are able to have a large Endowment Fund, the Museum will have income to continue. We hope you will include us in your will. It can be a monetary sum, a property, stocks or bonds. These are precious donations for the future of our Museum. Please use our legal name in your will: ***The American Italian Heritage Association & Museum***. Contact us for details.

***If you are an Artist and would like to have a show or be part of a show, submit your work to our Art Committee. For details, please contact our Art Curator or the Director***