

Novita' FEBRUARY 2022

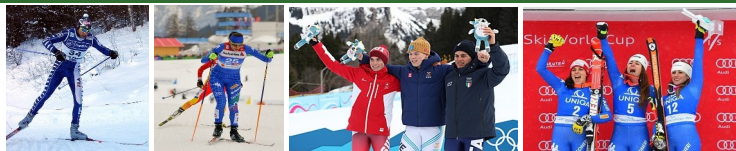


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www.italianamericanclubofvenice.com



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See Pg 4 for Activity Coordinators

Novità



Volume 2

www.italianamericanclubofvenice.com

FEBBRAIO 2022

Parola del Presidente

Buon Giorno a tutti! We have so many wonderful events this month it's hard to keep track of them all. But this is the month we've all been waiting for, ever since the beginning of the pandemic. At last we'll be able to devote our time, talents and energies to something we love and *are very good at!* Our Feast! This year's will be our thirty-third and if I don't miss my guess, one of our greatest efforts. I know we are all excited and anxious to continue this tradition and make it an amazing success. I've heard from many who were sad we had no feast last year so I think we can expect a very good turnout. I want to wish all our volunteers *in each of our events* a safe, successful and happy experience!

Ciao, Josephine



Editor's note: The photos under the gondola on the cover page are of the 2022 Italian Olympic ski team. (ANSA photos)

Overheard in the IACV kitchen: "The Cake Lady never tells."



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Novità

Your Cultural and Social Newsletter
Italian American Club of Venice, Inc.
1375 Ringling Dr., Venice, FL 34285

Lina Decrescenzo

and George Palmer, Editors

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Luce del Sole
Get well soon!



Mike Alexandros, Marion Capecci, Dee Galante, Bob Gilless Johanna Giordano, Julia Griffith, Neale McCarthy, Charles Mossorofo, Sandy & Tom Prunty, Patsy Santaguida, Shirley & Tom Santurri and Frank Uttaro.

Note: Please call **Donna Sherman 587-1058** if you know of someone needing the support of the members through cards, calls & prayers.

Email: creationcardbydj@gmail.com

Buon Compleanno!

FEBRUARY Birthdays!



Martha Bricknese **5th**, Carol Bresciani **13th**, Joann Camardo **21st**, Carol Chichester **16th**, John DeStefano **16th**, Hugh Earls **1st**, Bill Ehrhardt **19th**, Mike Falivena **25th**, Diane Fascina-Jones **7th**, Ruth Anne Galanti **24th**, Vi Giancola **10th**, Caroline Jaxheimer **9th**, Dave Johnson **22nd** Cassandra Landry **9th**, Pat Marchesi **24th**, Rich Marino **16th**, Doug McPeck **6th**, Trish Monaco **14th**, Charles Mossorofo **2nd**, Janet Nutting **4th**, Dave Okun **14th**, Julie Packard **5th**, Robert Pelligrini **24th**, Sandy Quesenberry **8th**, Nazzareno Russo **18th**, Pasquale Santaguida **18th**, Shirley Santurri **28th**, Sharon Veatch **2nd** and Ralph Viscuso **8th**.

Contact **Membership Chair Kathy Carbone** to update your info if you were missed.

Free small carafe of wine during your birthday month

February Facts

February is derived from the Latin word **Februa** which translates as purification and cleansing. It's adapted from the ancient Roman Festival of Purification.

Famous February birthday scientists: Galileo, Darwin, Edison

February Presidents: Washington, Lincoln

Note

During FEAST WEEK all other Club activities are cancelled.

General Meeting A to M please bring a dessert to share, store bought or homemade.

Febbraio 2022

Su Mo Tu W Th Fri Sat

	HELLO FEBRUARY	1	Happy Groundhog Day!	3	4	5
6	7	8	9	10	11	♥
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28					

February Notable Dates:

- Feb 3rd - General Meeting 7 pm
- Feb 6th - Birthday/Anniversary Celebration 4 pm
- Feb 10th - BINGO 7 pm
- Feb 12th - Valentine's Day Masked Ball 5 pm
- Feb 17th - Movie Night *La Traviata* 7 pm
- Feb 17th - Exec Board Meeting 3 pm
- Feb 24th - 27th - Feast

February 6th Birthday/Anniversary celebration
RSVP to:

president@italianamericanclubofvenice.com

Deana Hall will host the event.

REGULAR ACTIVITIES

GENERAL MEETING 1st Thursday 7pm

BOCCIE Mondays and Tuesdays 8:30 am Thursdays and Fridays 11am

MAH JONG Wednesdays 1—4 pm

POKER Wednesdays 7 pm—???

BINGO 2nd Thursday 7 pm

CULTURAL EVENTS 3rd Thursday 7 pm

EXECUTIVE BOARD MEETING 4th Thursday 6pm

March - Save the Date

- Mar 3rd - General Meeting 7 pm
- Mar 10th - BINGO 7 pm
- Mar 17th - PBS's *The Italian Immigrants* (part 1) 7pm
- Mar 19th - St. Joseph's Mass at Epiphany Cathedral 12
- Mar 24th - Exec Board Meeting 6 pm
- Mar 26th—Country Western Night 6pm

Benvenuti'

Welcome New Members: Carol Bresciani, Ann Hollister, Lucille Janatka, Diane Fescina-Jones, Albert Losacano, Joseph Maio, Joe Papandrea, Stacy Schultz, Magda Cetta-Welton and Joseph Welton.

Photo: Angelo Tulimieri



Board Notes:

- Friday volunteer dinner service will be from 3:30 to 4:00pm. Volunteers may store their meal in the cooler to take out after the public service.
- The Dining Room will remain open. Individuals may wear masks and social distance to the degree they are comfortable. Masks will continue to be required in the Kitchen.
- Our insurance policies have been reviewed and renewed.
- Hall rentals are for County/City/School events and Members (per the By-laws).

ACTIVITY & SPECIAL EVENT COORDINATORS

Appreciation	Donna Sherman	587-1058
Bocce	Marino Roncari	735-1071
	Pasquale Santaguida	475-0584
BINGO	Linda Falco	323-4214
Mah Jong	Ralph Maccarone	234-0300
Poker	Sal Trofi	497-7676



Second Thursday of the Month

February 10th

Doors open at 6:45 pm

Early Bird Game at 7 pm

10 Games - 2 are Winner Takes All!

The Bar will be OPEN

Info:

Linda Falco

LGFalco1120@gmail.com

941.323.4214

Editor's note: To request the Club Photographer's services for events contact Angelo Tulimieri at 244-0929.

Tower Light, LIVORNO ITALY



Member of the Month

DEE GALANTE

“The Busser”



Dolores Galante is one of our most “Can Do” Bussers ever. She volunteers most of her time to the dining room as a busser and as a server when needed. She also assists Sandi Prunty in scheduling, setting up, calling, and training the new volunteers. By now, I’m sure that all of us have a mailbox full of Dee’s messages. What makes Dee stand out is her way of being present in the dining room: her determination and precision in performing her work. She’s also a Certified Kitchen Manager. If you find something that sparkles in the club, chances are Dee’s responsible.

Dee was born in Malta. Her family immigrated to the United States and settled in Detroit, MI. After graduating from Walsh College in Troy, MI, Dee worked for the Edison Company for 39 years, where, as she put it, she worked her way up from dispatcher to supervisor.

She married her Italian husband in 1968 and enjoyed 37 beautiful years of marriage until his passing in 2005. They had one daughter who blessed Dee with her only grandchild, a granddaughter, who is “the joy of my life.” Upon retiring in 2006, Dee became a “snowbird” until 2017, when she moved to Florida “all-year-round.”

Dee enjoys traveling. “I had visited Italy several times, by land tours and cruises. I love Italy; it’s such a wonderful place, full of beauty and history.”

Volunteering is not the only activity that keeps Dee busy. She enjoys reading mysteries and biographies. Dee is very experienced in the art of knitting, especially baby clothes, for friends and family’s babies. Also, Dee knits “American Girl”™ doll clothes for her granddaughter and her friends.

Mille Grazie, Dee, for all that you do. Together we make IACV great!

Lina Decrescenzo

Thanks to **all** our volunteers!



These stalwarts helped clean our Feast trailers!



33rd Annual VENICE ITALIAN FEAST & CARNIVAL

Hosted by:



Live Music | Entertainment | FOOD | Vendors | Rides & Games

FREE ADMISSION

February 24, 25, 26, 27, 2022

Starts at 4pm - Thursday & Friday
Starts at NOON - Saturday & Sunday

VENICE AIRPORT | Parking \$10

www.ItalianAmericanClubOfVenice.com/Feast/

ENTERTAINMENT SCHEDULE:

THURS 4-4:30pm Venice High School Band
THURS 5-8pm The 301 Traveler's Band - The Ultimate Country Rock Experience

FRI 4-6pm The Best of Jimmy Mazz Variety Show
FRI 7-10pm Bandana - Classic Rock and Roll

SAT 12-3pm License to Chill - Tropical Rock
SAT 4-5pm Tarantella Dancers - Italian Folk Dancing
SAT 6-9pm Kettle of Fish - Rock, Blues, and R&B

SUN 12-3pm All That Jazz
SUN 4-7pm Bandana - Classic Rock and Roll
Joe Cerrito on the Accordion in the Food Tent



Observer
MEDIA GROUP

Covid-19: by visiting the feast you voluntarily assume all risks related to exposure to covid-19. For the Safety of All - No Personal Food, Drinks, or Pets Permitted on the Airport Grounds



The Italian American Club of Venice Presents:

2022 Valentine

Masked Ball

*Saturday,
February 12*

5 to 6pm: Cocktails & Hors d'oeuvres

6 to 7pm: Dinner catered by Daniel LaPorta of Cuisine on Call

7 to 10pm: Dancing to Sonny & Sable

Tickets: Members \$40 Guests \$50

To purchase, call or text Dee at (941) 468-9029

Tickets on sale through 1/31/22 No refunds

Photo
Booth

Gift Basket
Raffles

Red & Black
attire suggested,
but not
required

SADDLE UP

AND PUT YOUR BOOTS ON!

ITALIAN AMERICAN CLUB OF VENICE

COUNTRY WESTERN NIGHT



SATURDAY

MARCH 26TH

6:00 PM

Catered by Gold Rush BBQ

Music by The Cruzers

Line Dance Lessons

Members \$40 Guests \$50

Tickets call or text

Dee 941.468.9029



PALERMO SICILY



recipe ROUND-UP

George's

BRACIOLA

I like to cook this on a weekend because the flavor is something you should look forward to all week. Plus, as you bake it, the house smells heavenly. You'll need:

A one and a half pound flank steak (serves four)
2/3 cup of grated Pecorino Romano cheese
1/3 cup of grated Provolone cheese
1/2 cup of dried Italian-style bread crumbs
2 tbs chopped Italian flat-leaf parsley
1 clove of garlic, minced (you can use more)
4 tbs olive oil
1 tsp sea salt
1 tsp freshly ground black pepper
1 cup of dry white wine
3 1/2 cups Marinara sauce
Kitchen twine to tie the "steak roll"

Directions

Flatten the steak out, salt and pepper it and rub the top with oil.

Blend the cheeses, bread crumbs, parsley and garlic in a medium bowl and stir in half the olive oil.

Spread the mixture on top of the steak evenly, roll it up (like a jelly roll) and tie it securely with the string.

In an oven-proof pot, heat the last of the oil over a medium flame. Braise the rolled steak until brown on all sides. Add the Marinara and wine and bring to a boil. Partially cover and place in a 350° oven. **Slow cooking is the key!** Baste with the sauce about every 30 minutes until the meat is tender (about 1 1/2 hours). Remove, cut the twine and slice diagonally. Spoon the sauce over the portions and Yumm!

The Armchair

Traveler goes to

Verona

Shakespeare's greatest play Romeo and Juliette was written about this ancient town.

[Click Here](#)



New Year's Eve 2022 at IACV



2022's New Year's celebration was a fun night for all the revelers. The food and champagne were delicious and the warmth of our Members made it memorable.



Our Darkest Night

A novel of Italy and the Second World War

By Jennifer Robson

It is 1943, and the Italian Jews are rapidly feeling the effects of Nazi occupation. Antonina Mazin was the daughter of a physician in the Jewish ghetto of Venice. One of Dr. Mazin's closest friends, Father Bernardi, was the conduit for introducing Antonina to the other main character.

Niccolo' Gerardi had been studying for the priesthood, when an accident involving a family member, required him to return to the family farm. At Father Bernardi's request, Niccolo' agrees to hide Antonina on the farm rather than attempting to help her escape over the mountains. In order to protect her, this couple pretends to be in love and to have been married in Venice.

Many more characters are part of this story: Niccolo's family members, neighbors, the local priest, and of course Nazis. I so enjoyed getting to know this Italian family and the hardships of their life on a small family farm during WWII.

Robson is an international bestselling author. Give this book a try.

Sandi Chance



La Traviata

Teresa Strata as Violetta
Placido Domingo as Alfredo

Movie Night

Thursday Feb 17th at 7 pm

Verdi's classic opera *La Traviata* with sensational tenor Placido Domingo in the starring role. Franco Zeffirelli's masterpiece, sung in Italian with English subtitles.

Tony Greco hosts.

Free snacks provided BYOB



Many people believe that the first macaron was made in France, but it was actually made in Italy back in 1533. The original macaron did not contain any filling. It was a simple cookie made from sugar, egg whites, and almond powder. It wasn't until the 20th century that French pastry chefs began adding ganache to hold two macarons together, making them into the sandwich cookies we know today.

Thanks to Tony Marchesano for this delicious bit of Italian culinary history.

L'angolo Italiano

Chi ha inventato la Pizza?

La pizza è senza dubbio il piatto più conosciuto e apprezzato della cucina italiana, però rimane difficile rispondere alla domanda 'chi ha inventato la pizza?' Ma prima di ingaggiarci in una polemica lunga e complicata, vi invito ad analizzare gli ingredienti estremamente semplici della pizza, non è altro che un disco di pasta ottenuto con farina, acqua e lievito, al di sopra del quale, prima o dopo la cottura si aggiungono diversi ingredienti. In base a questa analisi, secondo gli storici, la pizza può essere datata al 3000 A.C., quando il lievito e la farina ottenuta da vari cereali erano già in uso. Nell'antica Grecia, Persia, Egitto come pure nell'Impero Romano si preparavano dischi di pane dalla forma appiattita da cuocere nel focolare domestico.

Come potete constatare, non è possibile dare alla nostra domanda una risposta univoca. Tuttavia, l'origine della pizza attuale come la Mastunicola con sopra lardo, cigoli, formaggio di pecora, pepe e basilico o la Cecinelli coperta con piccoli pesci, potrebbe essere originata tra il '500 e il '600 nel Regno di Napoli. Fu solo verso la metà del '700 che si cominciò ad usare il pomodoro sulla pizza. Fu il pomodoro su questo semplice cibo che conquistò tanto il palato del popolo, quanto quello dei reali. Non solo i Borboni, che governavano il Regno di Napoli, ma anche dei Savoia.

Nel 1866, l'editore svizzero Francesco de Bourcard descrisse così la preparazione della pizza: *"Le pizze più ordinarie, dette coll'aglio e l'oglio, han per condimento l'olio, e sopra vi si sparge, oltre il sale, l'origano e spicchi d'aglio trinciati minutamente. Altre sono coperte di formaggio grattugiato e condite con lo strutto, e allora vi si pone disopra qualche foglia di basilico. Alle prime spesso si aggiunge del pesce minuto; alle seconde delle sottili fette di muzzarella. Talora si fa uso di prosciutto affettato, di pomodoro, di arselle, ec. Talora ripiegando la pasta su se stessa se ne forma quel che chiamasi calzone"*.

Ma quello che elevò a leggenda questo cibo semplice fu la pizza Margherita che nel 1889 Raffaele Esposito preparò per la regina Margherita di Savoia, da cui prese il nome. Gli ingredienti vollero rappresentare il nuovo tricolore italiano: il basilico per il verde, la mozzarella per il bianco e il pomodoro per il rosso. Però, nonostante il grande successo, il fenomeno della pizza restò per decenni circoscritto al Regno di Napoli. Fu solo con le prime emigrazioni, dopo la Seconda guerra mondiale, che la pizza iniziò ad essere conosciuta, e quindi celebrata, anche all'estero. È così, con le prime catene di fast-food, la pizza guadagnò la portata internazionale che oggi conosciamo.

Eccovi svelato la vera origine della pizza.

Buon appetito.

Who invented the Pizza?

The Pizza is undoubtedly the most known and appreciated dish of Italian cuisine, but it remains difficult to answer the question "who invented the pizza?" But before engaging in a long and complicated controversy, I invite you to analyze the simple ingredients of the Pizza; it is nothing more than a disc of dough obtained with flour, water and yeast, above which different ingredients are added before or after cooking. According to historians, the Pizza can be dated to 3000 BC, when yeast and flour obtained from various cereals were already in use. In ancient Greece, Persia, Egypt, and the Roman empire, flattened bread discs were prepared and baked in the home hearth.

As you can see, it is not possible to give our question an unequivocal answer. However, the origin of the current Pizza as the Mastunicola covered with lard, squeaks, goat's cheese, pepper, and basil or the Cecinelli covered with small fish could have originated between the 500s and the 600s in the Kingdom of Naples.

In the middle of the 700s, the tomato sauce was used on Pizza. The tomato on this simple food conquered both the palate of the people and that of the royals. The Bourbons, who ruled the Kingdom of Naples and Savoy.

In 1866, the Swiss publisher Francesco de Bouchard described the preparation of the Pizza as follows:

"The most ordinary pizzas have the oil as a condiment, and on top of it is spread over the salt, oregano, and cloves of garlic chopped minutely. Others are covered with grated cheese and seasoned with lard, and then a few basil leaves are placed above them. Minute fish is often added to the former, to the second of the thin slices of muzzarella. Sometimes sliced ham, pomodoro, arselle, etc., are used. Sometimes by folding the dough on itself, a calzone is formed."

What made this simple food a legend was the Pizza Margherita that, in 1889, Raffaele Esposito prepared for Queen Margherita of Savoy, from whom it took its name. The ingredients represented the new Italian tricolor: basil for green, mozzarella for white, and tomato for red. However, despite the remarkable success, the phenomenon of the Pizza remained for decades limited to the Kingdom of Naples. After WWII, with the first migrations the Pizza began to be known and celebrated, even abroad. That's how, with the first fast-food chains, the Pizza gained the international acclaim we know today.

Now you know the true origin of the Pizza. Buon Appetito.

Lina Decrescenzo



Our Italian Adventure

Episode 3: Meeting the locals.

The Naval Support Activity (NSA) was the hub of all American activities in *Napoli*. Located in *Agnano*, a dormant volcano between Naples and *Pozzuoli*, it shared space with a horse racing track. My office was there, and we could shop for food in its Commissary, and for anything else in its Navy Exchange. We found the NSA could provide most of the things we had worried about. There was a school, a hospital, a church (which was turned into a movie theater on most evenings) and there were support people who could help us buy a car, sell coupons to buy gas at the *AGIP* stations, rent a villa or apartment, and there was a vet, if we ever got a pet.

Inside the Navy Exchange we could buy anything from jam to jewelry, get our watches fixed, and our American electronics converted to European current. There was even a bank and a *cambio*, where a lady changed American *dollari* into Italian *lira* at the best rate (it would be twenty years before Italy would adopt the Euro).

But to get there you had to go up *via Scarfoglio*, the street adjacent to the compound. Along it, a sturdy brick wall served as seating for several “ladies.” We soon learned that one of these was affectionately called “Humpty Dumpty” and another, “Commissary Mary.” The word was that Humpty had sat there since the Allies liberated the city in ‘43. Mary was a bit younger. All these ladies were *prostitute* and earned their livings in the world’s oldest profession, one plied openly in and around *Napoli*. Eventually, we would use them, and others as “landmarks” for driving directions (stay on the *Via Campania* until you pass the “dump lady,” then take the next left!).

To say that we were shocked is putting it mildly (and explaining it to our first and third graders was awkward), but reality can sometimes be harsh. Suffice it to say that the police looked the other way, and the ladies plied their trade without incident. Mary’s earnings even allowed her to put a son through University. We soon learned to accept them as part of our *Napoli* adventure.

We also learned that Neapolitans are outgoing, fiercely independent, and ardently proud of their heritage. After all, the Kingdom of Naples has existed since the 800s, ten centuries before a unified Italy was established! We learned how *apassionati* they are, and how they incorporate hand gestures to help illustrate points they are making during conversation (try watching Linda Falco while she’s talking on the phone!), and especially while driving.

Ciao for now. Next month: Learning to adjust to the Neapolitan way of life.

George Palmer



Napoli harbor

Vesuvio in the background



Cappuccino at a Napoli cafe



A crowded Napoli street