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Christopher Columbus

Christopher Columbus, born in Genoa, Italy, to some may not have the credit for discovering America, but his voyages to this land led to greater awareness of the world and opened the door to European culture in the New World. It is generally accepted that the Vikings were the first to discover America.

Yet, it is Columbus' first voyage in 1492 that people celebrate on Columbus Day, this year on Monday, Oct. 8. It wasn't until his third voyage that he actually reached America in 1498.

The contribution Columbus made to the world is evident in one of the most important collections in North America associated with his name in a picturesque village called Boalsburg, Pennsylvania. Visiting this community is literally taking a step back in time as those who visit can see the story of the shaping of America unfold through the generations of one family. The 200-year old Boal estate reflects 8 generations of American history, starting with David Boal, a Revolutionary War captain and founder of the site. His son, David, founded Boalsburg village. Then, his son, George, was a farmer and helped establish Farmers High School, which later became known as Penn State University. A fifth generation Boal, Theodore Davis Boal, benefited from the fortunes made by earlier generations and he traveled to Europe to study architecture and there he met Mathilde de Lagarde, a descendant of Christopher Columbus. In 1909, the married couple inherited and imported to their estate the chapel of the Columbus family, which included an admiral's desk, believed to belong to Christopher Columbus. Other treasures in the chapel include 15th century religious statues, 16th century Renaissance paintings and thousands of pages of Columbus family history. Other contents include two pieces of the true cross on which Jesus died that were given to the Columbus family in 1817 by the Bishop of Leon in Spain. Artifacts include the Columbus family tree, drawn up in 1793 for a legal dispute, the Columbus family coat of arms, in the railing of the choir loft, and the door from the original chapel in the Columbus Castle in the mountains in northern Spain.

Other buildings on the estate include the Boal Mansion representing the generations of the leading Pennsylvania family. Original furnishings, tool and weapons are on display in the 1789 pioneer stone cabin with a 1798 farmhouse addition and an 1898 ballroom and servants quarters.

The Exhibit Room features tools, weapons, china and car-

riages from the 18th and 19th centuries. Special events each year include the annual Columbus Day Mass with the Knights of Columbus in full dress and a dinner in the spring.





The Food of Piedmont

Piedmont is thought of as a place where hearty, simple and muscle building mountain cooking is common, but we must not forget the tradition of lavish and sophisticated foods developed by the aristocratic families of the House of Savoy where Victor Emmanuel ruled. Below you will find some recipes of both types of food. Let us know which you prefer. (our address is on the back cover)

Piedmont is the greatest rice producing area of Italy. See the **Riso al Limone recipe below**. The great mountain streams that run swiftly down to the plains flood the fields where the rice is cultivated. Carp are bred in the still water that irrigation brings to the rice fields. Here is where the clever Piedmontese catch the fish and then created many other fish dishes.

Another fun food throughout the world that had its origin here is the grissini, the most famous wheat product of the region. According to a legend, Napoleon who was very fond of the bread sticks referred to them as "those little Turinese sticks". Whenever one travels in this area, in fact in any part of Italy one sees them sticking out of water glasses and looking like little porcupines. You must look quickly, since they are usually gobbled up as an astounding rate!

Truffles have been called the "sancta sanctorum of foods, "the diamonds of the table" and "a poetic mystery of the gastronomic world" The truffle is an unusual fungus that has no chlorophyll mostly growing underground and gleefully found by the "specially groomed nose of the "truffle hound" at night with his master and a small flashlight! Does this sound as though one is reading a Harry Potter mystery? At Rodi, a small town in the Piedmont region you may attend a university for the "truffle hounds". The white truffle is the most prized especially the Langhe area south of Alba. The white truffle has a stronger flavor than the black variety, and is best during the months of November through February. Check the prices in the stores, you might be surprised!

Back to Napoleon who seems to always pop up throughout northern Italy...read more about his connection at the library. But another legend: Napoleon fought a battle at Marengo in Piedmont in 1800 and ate a famous meal afterward. Having defeated the Austrians and chased them until dark, he told his cook to prepare something quick. The poor cook realizing that since the war destroyed most of the fields he had to think quickly! Supposedly, he found some eggs, tomatoes, crayfish, a small chicken, garlic and oil. Of course, the famous Chicken Marengo was created that night! Napoleon was so pleased with the dish that he said "I must have this after every battle". The really amazing thing was that the French cook wanted to leave out the crayfish, since it does not belong in a chicken dish, but Napoleon noticed that the next time the dish was prepared that the crayfish was missing. He screamed at the frightened cook and said "Never leave out the crayfish, they gave me good luck!" So if you are in France, you will NOT

find crayfish, but in Italy...of course...it's there!

Cheeses of the Region:

Due to the rich cattle farms that raise two particular breeds, the Frisian and Brown breeds. These two breeds produce enormous quantities of rich milk most of which is sent to cheese factories. Let's list some of the most famous:

Bra: a soft, semi-fat cheese mainly produced in the plains of Turin, Cuneo and the Langhe. When it is aged, it can also be grated.

Gorgonzola: Half of all the national production of Gorgonzola comes from Novara. It is characterized with blue or green veined markings and can be soft or hard.

Castelmagno: Produced in limited quantities it comes from the Grana valley in the province of Cuneo. A very special flavor since it blends grana and gorgonzola cheeses. The cows in this area feed on herbs and flowers from the high plains and the fragrance is very unmistakable.

Murazzano: a prized cheese from the Upper Langa that has an extraordinarily fine taste and smells pleasantly of sheep's milk.

Bagna Cauda (used especially at New Year and Holidays)
Hot Anchovy and Garlic Dip

Piedmont Recipes

Bagna Cauda

Hot Anchovy and Garlic Dip

Each of the 5 following vegetables should be peeled, seeded and cut into 2x1/2 inch strips

1 cucumber

2 carrots

1 sweet red pepper

1 green pepper

4 celery stalks

1 bunch scallions trimmed and cut into 2" lengths

A small head of romaine, broken into separate leaves

12 cherry tomatoes

1/4 lb fresh mushrooms, small whole or large

mushroom. quartered

Italian bread sticks

2 cups heavy cream

4 tbs. butter

8 flat anchovy fillets, drained, rinsed and finely chopped

1 tsp. finely chopped garlic

1 canned white truffle, finely chopped (optional)

Soak the vegetable strips in a bowl of ice cubes and water for an hour to crisp them. Pat dry and arrange on a platter with the romaine leaves, tomatoes and mushrooms. Cover and refrigerate. In a heavy 1 quart saucepan, bring the cream to a boil and cook it, stirring frequently for about 15



Piemont Recipes

to 20 minutes or til thickened and reduced to about 1 cup. Choose a 3-4 cup flameproof casserole that fits over a candle warmer or electric hot tray. On the stove melt the butter; add anchovies and garlic, then reduced cream and truffle. Bring the sauce to a simmer, stirring constantly. Do not let it boil. Serve the Bagna Cauda at once with the cold veggies, and bread sticks.

To eat, dip the veggies or bread stick into the hot sauce. (If the butter and cream separate as the sauce sands, beat with a wire whisk). You may add any other vegetable that you wish as fennel sticks, cauliflower, broccoli etc. Enjoy!

Dolce Torinese

Chilled Chocolate Loaf

1/2 lb. semisweet chocolate, cut in small pieces
 1/4 cup rum
 1/2 lb. soft unsalted butter
 2 tbsp. sugar (superfine)
 2 eggs, separated
 1 1/2 cups grated blanched almonds
 Pinch of salt
 12 butter biscuits (Social Tea or such) cut into 1" x 1/2 " pieces
 Confectioners' sugar
 1/2 cup heavy cream, whipped
 Grease sides and bottom of a 1 1/2 qt. loaf pan. In heavy 1 1/2 qt. saucepan, melt the chocolate over low heat, stirring constantly. Then add the rum and remove from the heat. Let cool to room temperature.
 Cream the soft butter til light and fluffy, beat in sugar and egg yolks, one at a time. Stir grated almonds and cooled chocolate. In a separate bowl, beat the egg whites and salt to stiff stage. Fold into the chocolate mixture. When totally mixed, gently fold in the cut up biscuits. Spoon mixture into the loaf pan and smooth top spreading evenly. Cover tightly with plastic wrap and refrigerate for at least 4 hours.
 Unmold loaf an hour before serving. Slide a knife around the entire loaf pan then place a chilled serving platter upside down over the pan and gently shake. It should slip out, if not repeat the process above. Smooth top and sides of the unmolded loaf with a metal spatula, then return it to the refrigerator. Just before serving, sieve confectioner's sugar of the top. Cut the loaf into thin slices and



serve with whipped cream. (We like to cut the pieces much larger, a la Italian style). Serves 6-8

Riso al Limone

Boiled Rice with Lemon

6 quarts water
 3 tbs. salt
 1 cup plain white raw Italian rice
 2 tbs. butter
 3 eggs
 1 cup gated Parmesan cheese
 4 tsp. lemon juice

In a large pot, bring the water and salt to a boil over high heat. Pour in the rice in a slow stream, stir once or twice then reduce the heat to moderate and boil the rice uncovered for about 15 minutes or until tender. Drain thoroughly in a large colander.

Over low heat, melt the butter and immediately add the hot drained rice. In a bowl, beat the eggs, and then beat the cheese and lemon juice. Stir this mixture into the rice and cook over a very low heat, stirring gently with a fork, for 3 to 4 minutes. Serve at once while the rice is still creamy.

Trotelle alla Savoia

Baked Trout with Mushrooms

4 cleaned whole trout with heads and tails left on (or substitute frozen trout)
 Salt
 Freshly ground black pepper
 Flour
 6 tbs. butter
 2 tbsp. Olive oil
 1/2 lb. fresh mushrooms, thinly slices
 1 tsp. lemon juice
 3/4 cup thinly sliced scallions
 1/4 fresh white bread crumbs (made from about 1 slice Italian bread)

Preheat oven to 425 degrees. Rinse trout inside and out and pat dry. Season lightly with salt and pepper, and then roll in flour. In a heavy 10-12 inch skillet, melt 2 tbsp. butter with the oil over high heat. When the foam subsides, add trout and cook 4-5 minutes on each side, til golden brown. Transfer to a plate. In another skillet, melt another 2 tbsp. Butter, add sliced mushrooms, and sprinkle with the lemon juice. Cook about 3 minutes. Remove the mushrooms and spread them over the bottom of a buttered ovenproof baking dish. Melt 1 tabs. Butter in the skillet, add the scallions and cook for 1 minute. Add bread crumbs. Transfer all to the serving dish and arrange the trout on top. Sprinkle with the remaining bread crumbs. Bake in middle shelf of oven for 10 minutes til golden brown. Serve immediately.





Wine Information and the Wines from Piedmont

Vitis Vinifera is the ancient Latin term for vines whose grapes produce juice that ferments into wine. *Vitis Vinifera* originated in the Near East when man domesticated wild vines, but its numerous varieties are widely diffused in Europe, where four-fifths of the world's wine is produced.

Such vines are grown in the temperate climate zones, generally between the 30th and 50th parallels in the northern hemisphere.

Altitude is a key factor. In most countries, vines thrive at 800 to 1,600 feet above sea level. Vineyards are rarely planted higher than 2,000 feet, but there are exceptions, such as Italy's alpine Valle d'Aosta and parts of Chile where vines are regularly cultivated at 4,000 feet.

Soil composition and texture influence the character and quality of wines. Grapes from vineyards in sandy terrain often produce wines of fresh flavors and aromas to be drunk young, while those from clay-like soils make wines that are richer in body and better suited to aging.

Vineyard positions are important. For most Italian wines of quality, hillsides are better than plains, since day-night temperature variations essential to developing aromas are greater at the heights.

Piedmont is the land of great red wines. Its vineyards have existed since antiquity: Pliny the Elder gives a detailed description of them in his books, while Julius Caesar spares no words of praise on the wines of Alba. Every southward facing slope in the hills of the Langhe, Asti and Monferrato is covered with vineyards. Most of the vineyards are concentrated in the southeastern part of Piedmont and close to the Apennines, in the provinces of Asti, Alessandria and Cuneo. In the north, the best vineyards are in the northern half of the provinces of Novara and Vercelli. Most of these vineyards are planted with age-old, local vine varieties, to which some new varieties were added recently.

Here is a list of some of the full red grapes and the name of the wines next to them: **Barbera:** Barbera di Asti, Barbera d'Alba, Colli Tortonesi Barbera **Dolcetto:** Dolcetto d'Alba, Dolcetto d'Ovada, Dolcetto di Dogliani, **Freisa:** Freisa d'Asti, Freisa di Chieri. **Nebbiolo:** Dolcetto delle Langhe, Monregalesi, Dolcetto di Diano d'Alba.

Festa San Francesco di Paola

The second Sunday of August was the 26th annual "Festa della Famiglia" celebration of the Feast of San Francesco di Paola. Gene and Shirley Fedeli have been a part of this event for many years. Invited by Senator Ron Turano who is our Italian connection with Italy, they marched in the procession along with the Saint's statue, the members and the Sicilian Marching Band. The Calabresi in America has sponsored this festival for many years bringing Italian culture and music to all.

During the festival, the Fedelis were introduced to the new Consul Generale Alessandro Motta and his family who were present at the event.



Pictured are Consul Generale Alesandro, his wife, Gene and Shirley Fedeli. Photo taken by Micheli Scalisi.

The Coliseum, As Good As New!

A must visit on the web!

Visitors touring ancient Roman archaeological sites including the Forum and Coliseum can now see beyond the structures to the magnificence which once was. An international team of scientists and technology experts has recreated the Coliseum, Senate, Forums, Temple of Venus, and other ancient Roman sites through a project called **Rome Reborn**.

The ongoing project will culminate in a 3-D movie experience at the Coliseum in April 2008. A sneak peek of the 31 monuments and 7,000 buildings awaits you at www.romereborn.virginia.edu
Above article courtesy of NIAF



The Shroud of Turino

“La Sindone”

By Father Ken Wasilewski

What would it be like to be able to step back in time and have tangible evidence of what Christians consider to be the greatest event of history – an event that is the reason for Christianity’s very existence? Too good to be true? For many Christians there is in fact such evidence in existence; evidence which is nonetheless widely disputed and even dismissed as a hoax among many who also call themselves Christian. And yet, despite the controversy, there is amazing and completely unique characteristics surrounding a well-known piece of linen: the Shroud of Turin – in Italian “La Sindone.” It remains, for believers and non-believers alike, “un mistero e una meraviglia.”

The Shroud is a linen burial cloth more than 14 feet long and 3 and a half feet wide. The cloth bears an image of a crucified man who bears all of the wounds mentioned in the Gospel accounts of the wounds suffered by Christ. This includes visible signs of the scourging (some counts



have more than 100 wounds), bruising, puncture wounds to the head (consistent with wounds caused by a “crown of thorns”), a pierced side, and of course, nailmarks in the hands and feet. The image itself is of both the man’s front and back. In addition to the image, there is also human blood (type AB) found on the Shroud.

While many theories abound, it is completely unknown how the image was made. It has qualities somewhat resembling a photograph rather than an image created by direct

contact. In fact, the image of the man is a photographic negative, while the blood is not. It is also 3-dimensional, which means that it records 3-dimensional information and that a 3-dimensional object was involved in the image’s creation (photographs and paintings are 2-dimensional). “La Sindone” is the only known image in the world to have all of these qualities.

The Shroud has been introduced to science during the last two centuries. Secondo Pia in 1898 and Giuseppe Enrie in 1931 discovered the Shroud’s photographic qualities while taking photographs of it. Pierre Barbet, a French surgeon, studied the image from a medical point of view

beginning in 1932. His work gives insight into the suffering and death of the man whose image is found on the Shroud. Max Frei was a Swiss criminologist and botanist who studied the pollen found on the Shroud. His studies revealed the places where the Shroud had to have spent time in order to collect the pollen that was found there. Most of the pollen that he discovered came from plants which only grow in the Holy Land. The other samples come from plants growing in Turkey and Europe. Most of the pollen found comes one type of plant: a thorn bush which grows in and around Jerusalem.

Scientific studies were also conducted by a team of scientists in 1978. They were unable to answer questions regarding how the image was made, but they were able to disprove any thought that it was painted. Their research also verified that the image was of a real corpse and that it was permanent – therefore it was unable to be bleached or dissolved.

In 1988 there was an attempt to show the age of the Shroud through the use of Carbon 14 dating. The results of these tests indicated that the Shroud could not be older than the 13th century. For many, these results seemed to disprove any thought of the Shroud actually being connected to Jesus. However, in 2005, one of the Carbon 14 researchers, a man by the name of Ray Rogers, came forward and admitted that the samples tested in 1988 were not of the original cloth but were instead taken accidentally from a later attempt to “patch” the Shroud. No further tests have yet been carried out to try to date the Shroud.

The Shroud’s history can be divided into two basic categories: the known and the unknown. The known history begins in the year 1354 when Geoffroi de Charnay, a knight, came into possession of the Shroud. It stayed in the Charnay family until his granddaughter gave it to the House of Savoy in 1453. Officially, the Savoy family were the owners of the Shroud until Umberto II willed it to the Vatican in 1983. It came to the city of Turino in Northern Italy in 1578 where its popularity grew and grew. It became so identified with the city that it is today known officially as “The Shroud of Turin.” Since 1694 it has been housed in “La Chiesa di San Giovanni Battista,” the Cathedral there.

During these years of its history there are many famous stories told of “La Sindone” and its ability to survive against all odds. It has survived several fires. Most notably was a fire in 1532 which left the Shroud damaged due to the silver box in which it was kept melting in the heat and dripping hot metal onto the Shroud. These burn marks remain today. Likewise, it was put through many “tests” to prove its authenticity – including being boiled in oil.

The unknown portion of its history is the subject of many legends. One such legend begins in the 1st century and has the Shroud traveling to present day Turkey where

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The Shroud ... (continued)

it was given to a king in the town of Odessa. It is said that this cloth was then hidden in one of the city walls during a siege. It wasn't unearthed until the year 525. It is then said to have traveled to Constantinople where a Cathedral was later built to house it: the Hagia Sophia. It soon became known as the "Mandyllion" and was said to have been framed in such a way so that only the image of the face could be seen. Interestingly, at roughly the same time that the "Mandyllion" was displayed, there occurred a standardization in Christian art and the way in which Christ was portrayed – a way which closely matches the image on the Shroud.

Whatever else may be said about the Shroud, all must agree that it is both "un mistero e una meraviglia." Believers look to the evidence which point to the Shroud's authenticity and see enough reason to believe that this is in fact the burial cloth of Jesus Himself and hence a relic of the Resurrection. Others are convinced that is nothing more than a clever hoax. Still others wait for science to make the final determination. The Catholic Church, for her part, has never given an "official" opinion one way or the other, leaving it up to the individual believer. Nonetheless, the Church does see in it an object that can, at the very least, serve as a reminder of the central belief of Christians – that Jesus rose from the dead.

The Shroud remains an object of intense interest and debate and every 25 years when it is put on public display, believer and skeptic alike flock to this city in Italy to catch a glimpse with their own eyes of "La Sindone."

Piedmont: A Personal Story

Dee and Chuck Peila of Rockford have deep family roots in the Northern Italy region of Piedmont and they have been there a couple time to immerse themselves in a culture, country and the family and friends that make the area a home away from home.

Both Dee and Chuck's grandparents were born near Turin and many relatives remain in the area. Her grandparents are from Aglie' and his are from Castellamonte. They were most recently back to visit about 2 years ago and Dee recalls with great warmth and enthusiasm the people and places that are so much a part of her life and upbringing. The first time she made the trip with her daughter.

One of the most striking characteristics of Piedmont is that unlike other regions of Italy, Piedmont is more European because of its closeness to France and Switzerland. The Alps, which outline most of the region, mostly dictate the lifestyles of people living there, she said. Where Dee spent most of her time, just outside of Turin, the setting is very

A Story... (continued)

pastoral, with cows in the fields, and few tourists.

"The mountains are beautiful and the people are very attuned to the mountains. The people who live there are very influenced by the mountains and spend a lot of time there," she said.

The cuisine reflects the lifestyles, with the main ingredients consisting of butter, rice and onion because of the rural areas and the raising of cattle. Elsewhere in Italy, olive oil and garlic are key ingredients. The pastries are among the world's greatest, she said, because of the French influence. People don't worry about rain as they walk around the busy upscale shopping districts since arcades are everywhere and keep you dry while darting in and out of stores.

Otherwise, The pace of life is slower, like America in the 1940s, she said. As Dee made her way through the mountainous regions, museums, historical sites, daily open air markets and shops, there was one common denominator underlying her travels, wherever she went, she said.

Dee said living as an Italian among Italians makes for a very special experience because you hear stories and enjoy moments that would never happen as a tourist.

"It's so great to see where you come from. I most enjoyed the family connection and not feeling like a stranger. I felt like I belonged. I was away from home, but not really."

Piedmont: An Overview

The region of Piedmont in Northern Italy has some of the most breathtaking and picturesque landscapes in Italy. The Italian Alps begin at Piedmont and surround the country on three sides, sharing borders with France and Switzerland and the Italian regions of Lombardy, Liguria, and the Aosta Valley. The mountains are a big draw to winter sports lovers, but Piedmont is also a major industrial, historical, agricultural and cultural leader. Lowland Piedmont is a fertile agricultural area, producing wheat, rice, maize, and wine grapes, making it one of the great winegrowing locations in Italy. The provinces of Piedmont include Turin, Cuneo, Alessandria, Vercelli, Biella, Novara, and Verbania. Biella is well known for its production of tissues and silks, Cuneo is the home of Ferrero's chocolates.

Turin

Turin, the capital of Piedmont, is situated on the banks of the Po River. As a major commercial, industrial and cultural center, Turin has many credits to its name. The most famous industry is the Fiat automobile factory, founded in 1899. The city was the home of Italy's royal family, the Savoys, in ancient Roman times and the country's capital following unification in 1861. One of Christianity's most fas-

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cinating and intensely debated remains is housed in the Cathedral of Saint John the Baptist. The Holy Shroud of Turin is believed by many to have been the burial cloth of Jesus Christ. (read more about this in Father Ken's article). One of the outstanding landmarks is the 550-foot high Mole Antonelliana, named after the architect who built it, Alessandro Antonelli. The construction began in 1863 as a Jewish synagogue, as an expression of religious freedom, but the architect's change in building plans didn't meet the approval of the Jewish community and construction was halted. Other land was offered by the city to build the synagogue and the architect continued with his plans. The building, an eye-catching symbol of the city, houses the National Museum of Film and a public observatory. The Mole was the official emblem of the 2006 Winter Olympics held in Turin. It is also the official emblem of the 2005 World Bocce Championships and the 2006 World Fencing Championships. At the center of the city is the huge rectangular Piazza Castello, one of Turin's main squares and represents the city's long history from a Roman gate to a modern skyscraper. It is almost entirely surrounded by historic buildings, yet one can also shop or visit one of the many cafes.

Alessandria

Alessandria is a city in Piedmont and the capital of the province. It is located southeast of Turin on Tanaro River and is thought of as the crossroads of Northern Italy with its many railways and is a transportation hub. During World War II, Alessandria was a military target and subject to intense bombing. To the south of Alessandria is the battle-field of Marengo, where Napoleon defeated the Austrians in June of 1800, a battle he considers one of his greatest victories. Named after Pope Alexander III, most of the buildings in the region date back to the 18th and 19th century. The Palazzo della Prefettura in the central Piazza della Liberta is the best of the city's mansions. Castles, ancient churches, art treasures, museums, historical sites, cathedrals, recreational areas and natural wonders are to be found in this area. Voltaggio is a summer resort in the upper Lemme valley with an art gallery and local museum. In the southwest corner of Piedmont is the Capanne di Marcarolo nature preserve. Acqui Terme, southwest of Alessandria, is the Roman Aquae Statiellae, well known for its sulphurous waters and mud baths. The thermal waters bubble up beneath a small pavilion in the middle of the town called La Bollente. To the north, on the Po, surrounded by a park, is the picturesque Castello di Camino, one of the finest castles in the Monferrato. Northeastern Piedmont includes the popular ski areas of Monte Rosa and Monte Cervino (The Matterhorn) and the romantic summer resorts of Lake Orta and Lake Maggiore. The textile trade, centered in Biella, is a major economic force in the region.

At one time, one of the regions most important industries centered on the production of hats, exported all over the world.

Borromean Islands: Isola Bella on Lake Maggiore

The Borromean Islands are a group of three small islands and two islets in the Italian part of Lake Maggiore. Totalling about 50 acres, the islands are a major tourist attraction and picturesque setting. The name comes from the Borromeo family, which acquired the land in the 14th century and still owns parts of it today. Lake Maggiore is the most westerly of the three large prealpine lakes of Italy and the second largest after Lake Garda. The western bank is in Piedmont. The climate is mild in winter and summer, producing beautiful gardens growing rare and exotic plants. Isola Bella, one of the islands, is entirely occupied by the Palazzo Borromeo and gardens. Once just a large barren rock and tiny fishing village, Carl III of the House of Borromeo began the construction of a palazzo dedicated to his wife, Isabella, for whom the island is named. The project was passed along to sons and finally a nephew, who helped complete the plan in 1671. Large quantities of soil were hauled in to build up the ten terraces for the gardens. Isola Bella is a popular tourist attraction today with a regular ferry from Stresa, Baveno, Pallanza and Intra and is host to the annual Stresa Music Festival.





Let's Learn the Dialect of Piemont

We promised you if we could, we would always try to include a few words of the vernacular of the region that we are featuring in Pappagallo. So if you are from the region of Piemont and know other words or phrases, please send them to us.

Piemontais	Italiano	English
bun	buono	good
bundi	buon giorno	good day
cadrèga	sedia	chair
canson	canzone	song
caplèt	capellino	little hat
caval	cavallo	horse
ciod	chiodo	nail
cugnà	cognato	brother-in-law
diluns	lunedì	Monday
dimars	martedì	Tuesday
disando	sabato	Saturday
dret	dritto	straight
dur	duro	hard
basin	bacio	kiss
fiòca	neve	snow

Piemont means Technology & Design

Inventions, ideas, projects and creations originating in this region have won fame and fortune all over the world....not just automobiles, but civil engineering and city-planning! Since we do not have space for more info regarding these other topics, run to the Library or to your favorite search engine and learn (and relish) more about Italian brilliance. **FIAT** is a brand which needs no explanation as it is the world's name for an outstanding automobile. Giugio Giugiaro's Italdesign is the "made in Piedmont" trade name world famous. Some of the most beautiful and practical automobiles produced in the past thirty years bear this name. International awards and recognition have been so "avant garde" in the fields of technology and industrial design.

Lancia: founded in 1906 by Vincenzo Lancia became a part of the Fiat Group in 1969. Lancia's history is world known for making unusual and luxurious automobiles. Among the many original concepts introduced by the firm were the first integral automotive electrical system (1913), independent front suspension (1922) and the first V-6 engine. One of the firm's trademarks is the use of letters

of the Greek alphabet as the names of its models.

Ferrari: In 1940 Enzo Ferrari quit his job at Alfa Romeo to open his own plant in Maranello. Located in Northern Italy you will find the famous Ferrari Museum for all auto enthusiasts to visit and long for the "dream car"!

Bugatti: Developed by Ettore Bugatti in 1926, this legendary automobile earned the name as the fastest sports car in 1920 when the Bugatti Type 10 won the first four positions! During the 1920's it continued to receive the title by winning hundreds of racing victories. Another amazing thing I found was that the Bugatti's engine blocks had hand turned finishes! Truly an amazing work of art but, sadly today, Bugattis are now incorporated with the Volkswagen Company.

Pininfarina: four wheeled design: Since 1930 the Pininfarina design firm has followed the evolution of the automobile. Creator of sports cars and sedans for the international market, with its aerodynamic and technological research that led to anticipating future ideas utilized in the most important car manufacturers in the world. By the 1950's their designs crossed the Atlantic introducing Italy to the rest of the world.

The Olivetti Company: The history of this amazing institution is long and world known. Established in 1908 the Olivetti Company, first to build typewriters has always been ahead in design and mechanical aspects of production. Later with the world of computers, and telecommunications Olivetti is truly an outstanding story of Italian genius and creativity! (P.S. at the Ethnic Heritage Museum you will see a model of an early Olivetti...it still works! Stop by and see why it is different from others.)

As we all know, Italians love automobiles as much as their women...learn more about this genius of technology by checking Google.

Italian Musician Returns to Rockford

Friday, September 28, 2007, 8pm

Beppe Gambetta <http://www.beppegambetta.com>

From his roots as an Italian musician, Beppe Gambetta weaves themes from American country and bluegrass with the music of his native country. After ten CDs, four DVDs, four teaching books, and collaborations with many other top-flight musicians, Gambetta is increasingly known as one of the true live master innovators of the acoustic guitar.

JustGoods Listening room, 201 7th St. Rockford, IL
\$15 in advance, \$18 at the door

Advance tickets for all shows available at the Rockford Area Arts Council, 713 E. State 815 963-6765; both of The Postal Shoppe locations, in the Edgebrook Center, 815 397-7301 and 2205 S. Perryville, 815 484-0940; The Kilt & Clover, 1414 N. Main, 815 962-5458; and JustGoods, 201 7th St, 815 965-8903; or by mail, send a check and a S.A.S.E. to 10928 N. Main, Rockton, IL 61072. Please indicate artist or performance date on check.



Hot Springs, Waters and their Resorts

Since ancient times the people of Italy have taken advantage of the healthy effects of the hot spring water that continue to attract many tourists to this area. Here are two of the well known hot spring resorts.

Acqui Terme: From ancient times this locality was known for its springs. Founded by the Greeks and later renamed by the Romans in honor of the past, the Liguri Stazielli has remained one of the most famous resorts. Bordering the Alto Monferrato and the Alessandria plains, Acqui Terme is a city offering hot spring facilities and a great view.

The springs are rich in sodium chloride, bromine, sodium iodine and sulfur. There are also mud treatments as well as cold sculpture waters near by.

Valdieri: This is one of the most beautiful areas of the Maritime Alps located in the Alta Gesso Valley. Especially well known during the Renaissance and preferred by the House of Savoy families it is located in the center of the Argentera Natural Park. With a temperature ranging between 50 and 70 degrees centigrade, they help with the treatment of rheumatism and arthritis. There is a special algae that help in the treatment of arthrosis.

Join us at Rockford's Eiger Lab to view the DVD "Prisoners Among Us"!

In the decades preceding WWII, hundreds of thousands of Italian flocked to these shores in hopes of starting new lives in a land that promised freedom and opportunity. Some made their way to the west; others remained close to the eastern seaboard. And many clung to urban havens, favoring the familiarity of their customs and language as they struggled to preserve their heritage while embracing and entirely new culture.

With the outbreak of a second world conflict in Europe, their sense of identity was thrown into turmoil. Paranoia in this country ran the gamut from street-side prejudice to formal declarations of war upon non-citizen Italians. This sentiment reached a crescendo in December of 1941

when 600,000 non-naturalized Italians were branded by the government as "enemy aliens." While more than a million Italian-American soldiers were fighting and dying with honor, hundreds of thousands at home were being systematically stripped of their civil liberties.

But the community survived these travails, emerging as one of the most affluent and influential ethnic groups in the nation. Those who were repressed responded with fortitude and character, ultimately enriching the nation they now called home.

"Prisoners Among Us" overflows with interviews, photographs, historical detail, literature, music poetry and analysis, revealing a chapter in history unknown to most, and a tribute to those who have lived it.

Quoted from the DVD Michaelangelo Production narrated by Tony Lobianco featuring Tom Brokaw and Mary Ann Esposito.

Date: November 7th

Place: Eiger Lab

Time: 7-9 p.m.

Price: \$3:00 donation at the door.

Please call Shirley or Gene Fedeli at 1-815-877-2888 or email e.fedeli@insightbb.com to reserve a seat in the auditorium.

Sign up for Italian & Sicilian Genealogy sessions at Rockford Public Library:

On Saturday, Feb. 16 and Saturday, Feb. 23, Rockford Public Library is pleased to sponsor individual sessions for tracing your family tree on the computer, presented by local genealogist Steven Salvato. He has compiled a database of 48,000 names, spanning 22 generations of Italian and Sicilian families with connections to Rockford. You can sign up for a free 1 hour session on 2/16 or on 2/23. Sessions are available between 10:00-12:00 and 2:00-5:30, in the Main Library (215 N. Wyman St.) 2nd floor computer training room. Participation is limited, so register today through the events calendar in www.rockfordpubliclibrary.org, or 815-965-7606 option 5. The cost for a print-out will be .15/page (cash), or you can have it emailed. You may come as in individual or bring a small family group.



Viva Ferentino!

What a exciting, whirlwind life style for two weeks that our Sister City of Ferentino high school students and their teachers have had ...breezing through Rockford's many sites...from Waterfront and Magic Waters, to a ride on the RMTD's Trolley to the Ethnic Heritage Museum where the students relived their culture through Ferentino city displays, to the Discovery Center, handcrafted Native American Homes at Burpee, to the unique Auto Museum, Tinker's delicate woodwork and "fun" bridge for many photos, to Boylan Catholic high school to Belvidere public high to the awesome Keeling-Puri Peace Plaza and the Sister City Gardens where the teachers and

students placed their gift...the Ferentino Crest embellished on a typical stone of the region. Mayor Morressey watched and smiled as many photos were taken, then on to Volcano Falls where lunch and games were totally enjoyed by all.

The goal of this visit was to see and be a part of a "typical Midwestern city". That goal was lived to the fullest due to the wonderful, warmth of our city's families, friends meeting, greeting, and laughing with each other in the "typical" American spirit! What a perfect mix...if only the rest of the world could follow this great example! God bless America and each of us who hold that belief! Grazie to All!



Italian Document Assistance

The Community Service Committee of GRIAA which reaches out to those within the Italian American community who are in need, addressing issues such as Italian pensions, the sale of Italian property in Italy and dual citizenships is announcing the new name and address of the office of Mrs. Maria Campo.

ACAI: ITALIAN ADVOCACY GROUP

Christian Association of Italian Artisans

1115 23rd Ave. · Melrose Park, IL · 60160

Located next door to OUR LADY OF MT. CARMEL Catholic Church

The Patronage ACAI is a Christian association of Italian workers that acts voluntarily in the social defense and assistance of all workers as provided by law. The institute's official headquarters are in Rome and it carries out its activities throughout the entire territory of the Italian Republic and overseas.

ACIA specializes in services for assistance with paperwork involved in INPS, INAIL and all other government agencies responsible for providing welfare and pension aid, including military pensions, to: **Italians, French, Germans, English, Swedish, Canadians, Australians.**

The Christian Association of Italian Artisans can assist you with the following services:

PENSIONS, including those for Retirement, Disability, Widow(er) of Veteran, Transfers;

PAPERWORK, assistance with consular paperwork involved with Certificates of Life, Citizenship, Family;

REQUESTS, including formal requests for records of enrollment;

TRANSLATIONS, translations of documents;

DUAL CITIZENSHIP, assistance in filing for and acquiring Italian Dual-Citizenship;

PASSPORT RENEWAL, aid in filing for and obtaining an up-to-date passport;

POWER OF ATTORNEY, establishing and managing Powers of Attorney;

IMMIGRATION SERVICES, including the renewal of green cards; and

LEGAL ASSISTANCE, aid in general legal matters

Call Mrs. MARIA P. CAMPO, Director, who, with her 15 years of experience will assist you!!

Our GRIAA committee is planning to have Mrs. Maria Campo come to Rockford for a day in November of this year so that you can meet with her if you have any of the above issues that you want to discuss with her.

Please e-mail Gene Fedeli at e.fedeli@insightbb.com or call him at 815-877-2888 for an appointment.



Italian Language Classes by the Greater Rockford Italian American Association

If you are planning a trip to Italy or are just interested in learning Italian come join us this Fall at St. Anthony of Padua Church located on 1010 Ferguson St. The classes will be held in the church Pedrini Center, please enter from the south parking lot.

Beginning the week of October 8th thru December 10th from 6:00 p.m. to 7:30 p.m.

Monday and Thursday class is Conversational Italian 1 (10 weeks)

Tuesday class is Conversational Italian 2 (10 weeks)

The Fall classes Monday and Tuesday will be again taught by Tony Tararà.

The Thursday night class will be taught by Jason Fabaz.

The price for the class is \$30.00 make check payable to GRIAA.

Please call early for these classes fill-up very quickly. Each class is limited to 15 students. The textbook is titled "*Italian Now*" by Barron's and the ISBN # 0-7641-3073-0. **It may be purchased at Barnes & Noble or Borders before the class.**

To sign up or for more information, please contact Tony Tararà at 815-399-2129 or Gene Fedeli at 877-2888 or e-mail Gene at e.fedeli@insightbb.com

Speriamo che ci vediamo—Hope to see you there!

Italian Proverbs:

Recall your Culture with a few of these proverbs

How many of us recall a parent or grandparent dispensing advice, admonitions, or mere observations through an Italian proverb?

The proverbs that have been passed down may provide an additional window into a family's past. And who knows what major family events (or secrets) may have made their mark on what proverbs a family holds dear? Maybe a great-grandfather's spendthrift ways influenced a family emphasis on proverbs involving thrift, or a cousin's betrayal of the family invoked a tendency for proverbs expressing loyalty.

Like recipes for family dishes or the lyrics to regional folk songs, proverbs can enrich the experience and appreciation of one's roots. Please savor, and record if you can, these remnants of our common past. We must pass them on to our grandchildren and great-grandchildren...

Here are just a few. PLEASE TAKE THE TIME TO SEND US YOURS and we will print them in the next issue. Tell us who you are, what region of Italy you are from and of course from whom you heard them...

La ciabatta nel cantone anche le trova suo ciavatone.
Even the slipper in the corner will find its mate.

Dimmi chi sono, no chi era.
Tell me who I am, not who I was.

Chi cambia la strada vecchia per quella nuova, sbaglia!
Whoever changes the old road for a new one, makes a mistake!

Chi tardi arriva, male alloggia.
He who arrives late gets bad lodging.

E' meglio vivere un giorno da leone che cent'anni da pecora.
It's better to live a day as a lion than 100 years as a sheep.

Chi dorme sempre non chiapa pesce.
He who always sleeps won't catch any fish.

Una mano lava l'altra.
One hand washes the other.

Dimmi chi practichi ed io ti dirò chi sei.
Tell me with whom you associate and I'll tell you who you are.

L'abito non fa il monaco.
The habit doesn't make the monk.

Il lupo perde il pelo, ma non il vizio.
The wolf changes his skin,
but not his vice.



PAPPAGALLO



What to Do and Where to Go

Viva St. Ambrose! Viva Ferentino...Rockford's Sister City!

The Ethnic Heritage Museum located at 1129 South Main Street will honor **Ferentino, Italy, our Sister City** during the months of September through December. A beautiful display of artifacts, clothing from an early baptism, a hand made suit for the groom from a family wedding, artwork, copperware as well as our St. Peter Cathedral School students exchange with the children from Ferentino program...see photos, presents and cards about the life in Ferentino. Do you know what "**Scarpe of Cioccaria**" are? Stop by the Museum to learn more about this charming city nestled in the hills of Italy.

Ethnic Heritage Museum! Admission: \$3.00 adult, \$1.00 children under 12; Hours: Sundays 2:00 to 4:00 p.m. or call for special tours. 1-815-877-2888

October 7, 2007

Come and celebrate **Columbus Day** with us at **St. Anthony of Padua Church!** Mass will be at 11:30 a.m. Everyone is invited to join us in commemorating this historic event. After Mass there will be a short presentation at the **Columbus Monument** in the St. Anthony **Memory Garden** of the Church. We will then meet in the church hall for a continued celebration of Columbus Day, with a Continental Breakfast. Share the excitement with our Italian Heroes!

December 1 and 2, 2007

The **Ethnic Heritage Museum** will again offer exciting **Christmas/Holiday** displays from **noon through 4 p.m.** both days. Bring the family and visit our Italian Gallery to learn more about our Heritage and Customs. A special treat will be listening to the **Zampognari by Lionel Bottari from Chicago** who will entertain you with Italian Folk music. Of course, you all know what Zampognari are, right? Please call for the time schedule at 1-815-877-2888

Remember that this unique Museum located in the heart of the Old Italian neighborhood also has beautiful artifacts and displays representing the original settlers history. Join us any and every Sunday from 2-4p.m. or call for a special tour! Shirley Martignoni Fedeli

December 8 and 9, 2007

Viva Santa Lucia! This phrase is still shouted out by Sicilians throughout the beautiful island of Sicily, especially in the city of Syracuse. Here at the **Saturday 4:00 p.m. Mass and the Sunday 9:00 a. m. and 11:30 a.m. Masses at St. Anthony of Padua Church** you will receive the special blessings of St. Lucy by our wonderful and dedicated parish priests. This first Italian Church will continue to share the tradition of St. Lucy, the patron of eyes. You will again receive the traditional gift of "Cuccia" as well. If you have not heard about this Sicilian tradition, please join us at any of the masses listed above. All religions are welcome!

Any questions, please call Shirley Martignoni Fedeli at 1-815-877-2888

Greater Rockford Italian American Association - GRIAA

PAPPAGALLO

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