

PAPPAGALLO



Funded by the Greater Rockford Italian American Association - GRIAA
P.O. Box 1915 • Rockford, Illinois 61110-0415

Fall 2008

I Am An Italian American!

I am an Italian American. My roots are deep in an ancient soil,

I am enriched by thousands of years of culture.

My hands are those of the mason, the artists, the man of the soil.

My thoughts have been recorded in the annals of Rome, the poetry of Virgil, the creations of Dante, and the Philosophy of Benedetto Croce. I am an Italian American.

From my ancient world I first spanned the seas to the New World.

I am Cristoforo Colombo!

I am Giovanni Cabot, discoverer of the mainland of North America

I am Amerigo Vespucci who gave my name to the New World, America.

I am Filippo Mazzei, friend of Thomas Jefferson, and my thesis

on the equality of man was written into the Bill of Rights

I am William Paca, signer of the Declaration of Independence!

I mapped the Pacific from Mexico to Alaska and to the Philippines I am Alessandro Malaspina.

I created the Dome of the United States Capitol.
I am Constantino Brumidi.

I am the founder of the Bank of America, I am A.P. Giannini

I am Enrico Fermi, father of nuclear science in America.

First enlisted man to win the Medal of Honor in World War II, I am John Basilone.

I am a Italian American. I am the million strong who served in America's armies, and the tens of thousands whose names are enshrined in military cemeteries from Guadalcanal to the Rhine.

I will not be told that my contribution is any less than that of any other American.

I will stand in support of this nation's freedom and promise against all foes.

My heritage has dedicated me to this nation.

I am proud of my full heritage, and I shall remain worthy of it.

I am an Italian American!

By Angelo Bianchi, Esq.

GRIAA **Greater Rockford** **Italian American** **Association** **Columbus Day Mass** **and Celebration**

October 12, 2008 St. Anthony of Padua Church
Please join us in celebrating the 516th year of Columbus' historic adventure. Our Greater Rockford Italian American Association (GRIAA) will again meet on Sunday at the 11:30 a.m. Mass where we will process in and share our culture. This year the Mass will be in Italian as of days of old. After Mass there will be a short presentation at the Columbus Monument in the St. Anthony Memory Garden. Then join us in the church hall for a continued celebration of Columbus Day with a continental breakfast. Carry on the tradition! Share it with your family!



TUSCANY

Overview of Tuscany

Welcome to Toscana! Tuscany is the fifth largest region in Italy. It lies near the industrial Po Delta and Liguria, yet is agriculturally rich with fields of grain, grapes, olives and stock-breeding creating the world famous Tuscan beef and Florentine steaks. There are lush forests of pine, holly, oak, chestnut and cork. The sea is to the west and the Apennines and sub-chain called the Apuan Alps to the east filled with the brilliant white marble. From a distance it resembles enormous snowfields is worth a side tour! (see Carrara).

Tuscany also includes some nearby islands that will be discussed in this issue. Tuscany is considered the heartland of the nation, the place where the language is the purest, the traditions the strongest and the culture the liveliest. .. so the Tuscany relate to us!

Florence

What can one say about one of the most glorious and exciting cities of the world! Where the genius of our Italian language developed, where a massive block of marble becomes one of the most delicate pieces of art, and where simple food becomes a gourmet's delight. The birthplace of the Renaissance that spread to the rest of Europe and where the Medici name held fear and joy to many.

Yet the heart of the Tuscan countryside where low hills covered with forests, olive and fruit groves ascend into the gleaming Apuan mountains where one may past time just gazing at the breathtaking beauty ... where God and man become one.

The colony of Florentia was founded in the first century by Julius Caesar on the banks of the Arno supposedly at the spot where the famous Ponte Vecchio was then built. It also linked the Via Flaminia to Rome and to northern Italy and Gaul. During the 1100's the city became an important center when Count Ugo, the Marquis of Tuscany made this his home base. In the 1200' Florence prospered under a new class of merchants who built many important buildings



through the guild system. There was also the rise of trades who organized powerful guilds and then became the ruling class. Wool and silk were the major exports throughout Europe therefore doubling the city's population and prosperity.

Money houses of the Lombard and Jewish institutions acquired great reputations by issuing the first bills of exchange and the famous "florin" showing the Florentine coat of arms. Many wars between the Ghibellines and the Guelphs drove into exile some of the most famous men, in fact Dante was one of them! Hopefully, you will have some time to read about the glorious yet violent times of this city. Yet, today it is one of the most visited cities of the world and one of the most expensive but definitely worth the visit!

Carrara

Carrara is located at the foot of the Apuan Alps near the Tyrrhenian coastline. This vast resource has been quarried since ancient Roman times for the building of imperial highways, temples and palaces. During the Middle Ages this land was given to the Bishops of Luni. Many years later through changes in government as to who claimed it, it became a part of the Malaspina Duchy of Massa and Carrara. For cen-



Tuscany... *continued from page 2*

turies Carrara has been linked with the mining of the precious and purest marble and is one of the world's major centers for marble production and exportation. The port of Marina di Carrara handles almost exclusively marble. The Academy of Fine Arts has an art gallery, theater and School of Marble and Exhibition Center is an amazing place to visit.

One must drive one's car up part of the crushed marble roads to see the glory of brilliant "snow like" purity! Of course, Shirley had Gene drive that road, forgetting that we had a stick shift Lancia. Gene really did an amazingly patient job, shifting every few seconds as we traveled up the glorious route that Michelangelo traversed many years ago ... when he searched for the purest, most perfect blocks to sculpt his world famous Pieta and other masterpieces.

Glorious Tuscan Food and Drink!

Cuisine

Tuscany has succeeded in developing refinement and subtlety on the most "ordinary" dishes. In fact, "the best of Tuscan dishes is a single-minded avoidance of unnecessary complications" The basic materials are the incomparable olive oil, the most tender meat, and excellent wine. Fagioli all'uccelletto, with their reminder of game (little birds) cooked with sage, garlic and tomato are "one tasted, never forgotten". Fagioli al flasco ... where the genius of the Tuscan kitchen perfected the boiling of beans in a flask so none of the flavors might be lost, then dressing with uncooked olive oil, salt and pepper!

Some of the other local and more update specialties are:

Arista alla fiorentina: a saddle of pork, seasoned with garlic, cloves and rosemary, then cooked slowly in the oven with water (not oil!)

Costata alla fiorentina: a thick cut of very tender beef (if possible from animals fattened on the "perfumed pasturage" of the Vall di Chiana). It is then

grilled over coal and soft-wood embers, seasoned with olive oil, salt and pepper. Called the "Queen" of the Tuscan menu!

Finocchiona: a type of large salame, highly spiced and flavored with fennel seed.

Gnocchi di mais: little dumplings of corn flour served with tomato sauce and grated Parmesan cheese.

Panforte di Siena: a dry nougat like sweet, made of almonds, candied fruits, natural spices, flour, butter and eggs. This Sienese specialty is sent all over the world, in fact may be purchased in Rockford!

Pappardelle alla lepre: flakes of macaroni dough boiled and served with ragout of hare giblets, well seasoned.

Trippa alla fiorentina: tripe stewed in a meat sauce with spice and tomatoes. Served with grated Parmesan cheese.

Wines...the gift of the gods!

Ansonica: golden yellow, dry though somewhat sweet with a fine bouquet is nutty, refreshing and high in alcohol content. Excellent aged, produced on the Isola del Giglio and Porto Santo Stefano. Serve with fish.

Arbia: transparent straw color, light and fine bouquet, "brut" without being flinty yet refreshing. A magnificent after taste with a distant sharpness. Serve with fish.

Brunello di Montalcino: a brilliant garnet red, with a bouquet reminiscent of violets. Flavor improves with age. Serve with roast, game and goose liver.

Candia: red with plenty of body made from Candia grapes cultivated on the steep and rugged terraces of the Tyrrhenian coast. Slightly perfumed and somewhat sweet. Serve with special meals, or dessert.



Glorious Tuscan Food and Drink... *continued from page 3*

Chianti classico: a ruby red color with a mellow flavor that has a slight "spark" and somewhat sharp. A violet bouquet that is easy on digestion. It must be kept for at least two years before one drinks it, but if five or six years ... it is sublime!

Chianti Rufina: these wines take their name from the town in the Province of Florence which is a center for local production. Ruby red, nutty in flavor and a sparkling red foam. It improves with age.

Moscato d'Elba: a brilliant golden yellow, perfumed with plenty of body and rich in iron, phosphates and is a tonic. Serve as an aperitif or dessert

Vernaccia di San Gimignano: straw yellow or golden and brilliant. "Brut", refreshing with a slight aroma and a sharp aftertaste. Serve with antipasto or fish.

Vino Santo toscano: is golden or amber yellow and produced on all the best farms in Tuscany by pressing simple grapes like Trebbiano or Malvasia that have been dried in the sun beforehand. The fermentation is a long and slow process that takes three to four years. The best quality is jealously guarded by the producer who distributes glasses of it as a sign of great favor!



Speaking of food, here's a charming excerpt from Lorenza De'Medici's book,

Florentines

Of Their Manner of Eating

by Fynes Moryson (1605-1617)

In general the Italians, and more specially the Florentines, are most neate at the Table, and ... from morning to night the Tables are spread with white cloathes, strewed with flowers and figge leaves, with ... glasses of divers coloured wines set upon them, and delicate fruits, which would invite a Man to eat and drink, who otherwise hath no appetite, being all open to the sight of passengers as they ride by the highway, through their great unglased windowes. At the Table, they touch no meate with the hand, but with a forke of silver or other mettall, each man being served with his forke and spoone, and glasse to drinke. And as they serve small peeces of flesh, (not whole joints as with us), so these peeces are cut into small bits, to be taken up with the forke, and they seeth the flesh till it be very tender. (Remember that Catherine De'Medici invented the fork/forke and brought it to France!)



Recipes

Africani

Delicate Golden Cookies from the tiny town of Greve in the Chianti area of Tuscany

8 egg yolks, at room temperature
1/2 cup superfine sugar

Mix yolks and sugar with an electric mixer at maximum speed about 4 minutes or until the sugar completely dissolves and leaves no gritty feel or look.

Preheat the oven to 300 degrees. Fill mini muffin paper cups slightly more than halfway and arrange on a baking sheet. Bake 10 minutes. Turn the oven down to 275 degrees and bake 30 minutes. Then turn oven to 200 degrees and leave for an hour. No matter how curious you are DO NOT open the oven door! At the end of the cooking time, turn the oven off and open the door leaving the Africani to cool very slowly for about 2 hours.

Note: the word Africani is from the name of the glossy brown color it appears when baked in a wood burning oven ..if you happen to have one! In our American ovens they will appear a pale golden color. From Celebrating Italy by Carol Field, great reading!

Pollo alla Diavola: Broiled Deviled Chicken

8 Tbsp. butter, melted
2 Tbsp. Olive oil
1/4 tsp. crushed, dried red pepper
1/4 cup finely chopped onions
2 Tbls. finely chopped fresh Italian type parsley
1/2 tsp. finely chopped garlic
2 1/2 to 3 lb. chicken, quartered
1 tsp. salt
Lemon quarters

Combine melted butter, oil and red pepper in a small bowl. In another bowl, mix together the onion, parsley and garlic. Add 4 teaspoons of the butter/oil mixture to the onion/parsley mixture and stir into a paste. Set aside.

Rinse and pat dry the chicken then brush both sides with half the remaining butter/oil mixture and salt

lightly. Place skin side down on broiling pan 4 inches from the heat. After 5 minutes baste chicken with the rest of the butter/oil mixture. Broil another 5 minutes. Baste again and turn skin side up. Broil, basting every 5 minutes with pan drippings for another 10-15 minutes. Check with a sharp knife if the juices run clear it is done. With a metal spatula spread the top of the chicken with the onion/parsley paste, patting it firmly in place. Broil another 3-4 minutes or til lightly browned. Arrange chicken on a heated serving platter and pour the drippings over it and garnish with lemon slices.



Bistecca alla Fiorentina: Broiled Marinated Steak

3/4 cup olive oil
3/4 cup of wine vinegar
2 Tbsp. finely chopped fresh Italian type parsley
1/2 tsp. finely chopped garlic
1/2 tsp. dried oregano
2 1/2 to 3 lb. T bone, porterhouse or sirloin steak, cut one inch thick
Salt

Use a shallow baking dish large enough to hold the steak loosely and combine the olive oil, wine vinegar, parsley, garlic and oregano. Turn the steak over until it is well coated. Let it marinate at room temperature for at least 4 hours or in the refrigerator for 6 hours, turning it over every so often. Preheat broiler to highest temperature. Discard the marinade, pat steak dry with paper towels and broil it 3 inches from the heat for about 4 minutes

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Recipes... *continued from page 5*

on each side, or til done to your taste. Transfer to a heated serving platter and season with salt before slicing. Enjoy Florence!
(from The Cooking of Italy)

Tagliatelle alle Noci
Noodles with a Nut Cream

1 lb. of dry egg noodles 4 oz. whipping cream
6 Tbsp. unsalted butter

3 oz. shelled walnuts, chopped
3/4 cup freshly grated Parmesan cheese Salt and pepper

Bring 5 quarts salted water to a boil. Drop in noodles and cook til al dente. Meanwhile heat cream and butter in a saucepan til melted and smooth. Add the walnuts and remove from heat. Drain noodles, mix with the walnut cream, and sprinkle with Parmesan. Season to taste and serve on a heated platter immediately. (from Lorenza De' Medici) Cholesterol heaven!

Men and Women who lived in Tuscany

Men and Women who lived in Tuscany

There are so many brilliant men and women from the Tuscan region that we decided to mention a few for you to read about and list others for your own research. We would like to hear about your favorites! Our address in on the back page. Here's some Italian names to research for your winter reading list:

- | | |
|---------------------------|-------------------------------|
| Nicolo Machiavelli | Raphael |
| The Medici Family | Filippo Brunelleschi |
| Giotto | Donatello |
| Cimabue | St. Catherine of Siena |
| Fra Angelico | Ariosto |
| Fra Lippi | Tasso |
| Botticelli | Ghiberti |
| Ghirlandiao | Cellini |
| Leonardo da Vinci | Galileo |
| Michalangelo | Puccini |

Giorgio Vasari (his book called The Lives of the Artists have many of the above biographies)

Dante Alighieri (1265-1321)
The genius who gave us the melodic, glorious Italian language! While in exile in 1305-1308 Dante began writing the De Vulgari Eloquentia, a Latin treatise in which he defended the use of Italian as

a literary language. You probably know the rest of the story, but if you have not read (at least parts) of The Divine Comedy you must realize he criticizes many of the wealthy of the times. Note where they are placed in Hell and why. Here is an exerp of his work:

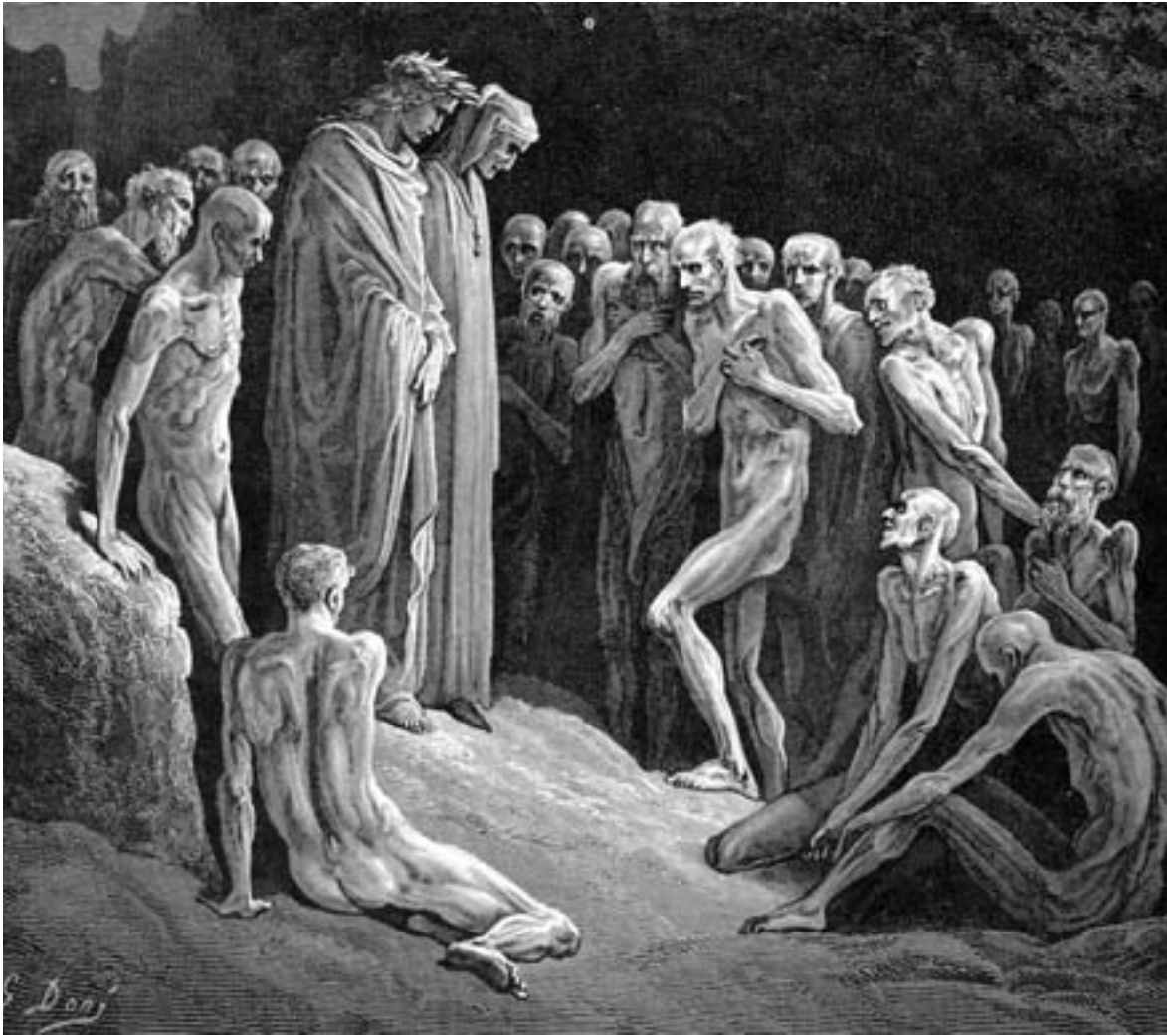
N EL
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TA

mi ritrovai per una selva oscura
ché la diritta via era smarrita.
Ahí quanto a dir qual era è cosa dura
esta selva selvaggia e aspra e forte
che nel pensier rinova la paura!
Tant'è amara che poco è più morte;
ma per trattar del ben ch'i' vi trovai,
dirò de l'altre cose ch'i' v'ho scorte.
Io non so ben ridir com'i' v'intrai,
tant'era pien di sonno a quel punto
che la verace via abbandonai.
Ma poi ch'i' fui al piè d'un colle giunto,
là dove terminava quella valle
che m'avea di paura il cor compunto,
guardai in alto, e vidi le sue spalle
vestite già de' raggi del pianeta
che mena dritto altrui per ogne calle.
Allora fu la paura un poco queta
che nel lago del cor m'era durata
la notte ch'i' passai con tanta pieta.

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Men and Women who lived in Tuscany... *continued from page 6*



THE GLUTTONS

And shadows, that
appeared things
doubly dead, / From
out the sepulchres
of their eyes
betrayed / Wonder
at me, aware that I
was living (Purg.
XXIV, 4–6).

(From "The Doré
Illustrations for
Dante's Divine
Comedy")

Savonarola's Disk

Florence - Rightly so, chins are usually pointed upwards in *Piazza della Signoria*. However, a token of one of Florence's most infamous moments is fixed in the ground, hidden beneath the thousands of feet that march through this square every day.

From 1494-1498 Girolamo Savonarola, a Dominican priest, fulminated against everything he considered immoral, actually becoming de facto ruler of Florence for a year in the process. In 1497, he held his "Bonfire of the Vanities" demanding that the people burn their books, paintings, games, ostentatious clothes, and anything he felt was sinful. (Among other things, a few Michelangelo and Botticelli are said to have gone up in flames.)

Needless to say, by 1498 the *Fiorentini* had grown tired of him. As soon as political events converged against him he was arrested for heresy and then hanged and burned at the stake on the very same spot of his "Bonfire" the year before.



Lesser known but just as much a part of Florentine history, be sure to find Savonarola's 400th anniversary commemorative disc next time you're in the Piazza.



TUSCANY

Siena's Palio

Siena is an historic town in Tuscany. Among the many games played in ancient times, one tradition has stood the test of time and survived. The Palio horse race takes place every year on July 2 and August 16



in the Piazza del Campo and attracts thousands of onlookers.

Excitement mounts and decorations fill the streets as the town prepares for the race. Although the race lasts only about 90 seconds in the shell-shaped Piazza del Campo, people spend days preparing the way for the race. Four days before the event, the sight of the event is turned into a racetrack. A thick layer of earth is spread on the ground and mattresses are placed along the walls to protect the jockeys in case they fall. A two-hour procession precedes the race. During the race, people are everywhere they can possibly find to stand or sit.

The Palio is run to celebrate an apparition of the Virgin Mary in 1656 and later, in 1701, it was held in honor of "Madonna dell'Assunta," for protecting the Sienese militai at a famous battle against the Florentines in 1260.

The Palio is a tradition connected with the origin of the Contradas of Siena, districts into which the town is divided, each with their own identity.

Lucca

Lucca is a walled city in Tuscany, situated on the Serchio River in a fertile valley near the Tyrrhenian Sea. Protected by a 16th century walls, this town is one of the best-kept secrets in Italy. It features some of the finest Renaissance and medieval architecture, fine dining, music festivals, gardens, and easy access to villas and nearby beaches.

The town lies within a circle of walls that were originally built to defend the city, but today is a tree-lined avenue where people bike and walk. Lucca is a walking and bicycling town. Unless you live in the city, you are not allowed to drive or park there. Gelato, pizza, sandwiches, pastries, fresh produce, sausage, soups and good coffee make for very good eating in this town. Some of the major attractions in the city include the Torre Guinigi, a 130 foot tower with an old oak tree at the top. The San Frediano Church is decorated with a lavish 13th century mosaic on the outside and on the inside houses a richly carved baptismal font and the shrine of Santa Zita, Lucca's saint, whose mummified body is brought out once a year. The San Marino church contains the Volto Santo, a wooden figure of Christ believed to be the true face of Christ carved by Nicodemus who was present at the crucifixion. The San Michele Church is among the most photographed view in Lucca. Every column is different and elaborately carved. High on the church is the figure of an archangel, whose wings are retractable in high winds. ViaFillungo is the main shopping street with shops, towers, and palaces. Lucca is the birthplace of composers Giacomo Puccini, Francesco Geminiani, Gioseffo Guami, Luigi Boccherini, and Alfredo Catalani. It is also the birthplace of Bruno Menconi and artist Benedetto Brandimarte.

Elba

Elba is the second largest island of the Tuscan Archipelago and the third largest island in Italy after Sicily and Sardinia. It is 18 miles long and 12 miles wide and offers people many scenic attractions, including those that can be found by swimming, boating and walking.

In ancient times, this island was known for its iron resources and valuable mines. Buildings that are centuries old, Baroque churches, pebble beaches, mountainous areas that slip into the sea with smooth or rocky edges, wonderful restaurants, and long flights of steps are some of the scenes characteristic of Elba.

The island is best known as the place of exile for French Emperor Napoleon Bonaparte, who arrived at Portoferraio in May, 1814. He was allowed to keep his personal guard of hundreds of men, and though he was basically ruler of the island, he was being watched by British naval patrols. Still, he was able to carry out some sweeping changes. His memory is honored with a statute at his country home in Villa San Martin. Napoleon may be mostly remembered for revolutionizing France, and he did the same at Elba. During his exile in Elba, not everyone was happy to



Tuscany... *continued from page 8*

see him, but he won the people over by laying drain-pipe, building roads, a theater, factories, and giving a boost to the wine, fishing and mining industries. He carried out a series of economic and social reforms to improve life on the island of Elba and even devised a special flag for the island. He lived well while in Elba, but stayed for only 300 days before escaping to France.

Prato

Prato is a city of extremes. It is a dramatic contrast of sights traditionally medieval and yet is adorned with objects of contemporary art. It is a city of great wealth and always has been. One of the richest areas of Tuscany, the majority of Prato's wealth comes from the historically significant and prominent textile industry. Today, the area is known for its production of specialty fabrics and textile remains a big industry employing thousands of workers at thousands of employers. The second largest city in Tuscany, Prato is the third largest in Central Italy, after Rome and Florence, although it is not as well traveled as these popular destinations. Yet, Prato is a great travel destination as it is home to many museums, cultural attractions and great food and scenery. The city's history is very well detailed in the Textile Museum, which is entirely dedicated to textile art and technology. It houses more than 6,000 samples of fabric from all over the world, dating back to the fifth century. One of the more noted legends of the area has to do with artist Filippo Lippi, who painted some of the frescoes in the Cathedral of Santa Stephano, which was recently restored. The Cathedral, which has its very beginnings rooted in the fifth century, centuries later drew the talents of many Renaissance artists. The city's wealthiest people commissioned artists to work on the Cathedral, in an effort to make it one of Italy's most beautiful. One of the stories passed down through the ages says that the dancing female in one of the paintings was actually modeled by a nun Lippi abducted from a convent and married. Today, the scene is hidden by a colorful depiction of the Resurrection — an example of the city's commitment to modern art. There are more than a dozen images of modern art at key locations in the city, many of them located on the grounds of the Luigi Pecci Center of Contemporary Art.

Tuscan Donkeys

In a quiet town at the foothills of the Apuan Alps is the Tuscan town of Quercerta. Normally known for its production of beautiful marble world wide in every shape, size and color, another event has given the town recognition every year.

The first Sunday in May, thousands gather and much preparation goes into getting ready for the Palio Dei Micci — the Race of the Donkeys. Once a year, this town bustles with energy and passion as plans get underway.

The town is adorned in team colors, people wear costumes, while banners wave and music plays in the build-up for the competition. Eight teams represent the eight districts of the town.

Even as the donkeys and jockeys line up for the start of the race, there is restlessness in the air.

Oftentimes, it is difficult for the jockeys to keep the donkeys behind the start line, in anticipation of the race. After awhile, everyone is ready and off they go. There is no prize to win, no betting takes place, and the race is just for the thrill of it all and the glory of having won. The medieval tradition calls for lots of food and drink and a lavish parade takes place on the day of the race, hours before the actual even begins. The church plays a big role, too, in blessing the race and the donkeys.

Tuscan Cowboys!

The Maremma Cowboys!

Horses are broken in the harness and cattle are herded in the Maremma by native cowboys called "butteri". Since the early 18th century the "butteri" have been a part of the landscape. Big, tough and full of character, the robust Maremma horses are lifelong partners of their hard living riders! Still part of the



Maremma scene are seasonal roundups and branding of the long homed gray cattle.

There are annual rodeos where the "butteri" show off their riding and cattle herding skills.

Back in 1905 Buffalo Bill Cody was touring Europe with his cowboy

and Indian rodeo troupe of daredevil riders and wranglers. At the invitation of a Maremma landowner, the Duke of Sermoneta visited the Maremma and challenged the local "butteri" at their annual rodeo. The Americans came in a poor second to the Maremma cowboys! Until the early 1900's cattle and sheep rustlers were part of the life in the Maremma, therefore many restaurants are hung with this amazing local legend.



Italian Language Classes sponsored by GRIAA Greater Rockford Italian American Association

I'm Tony Tararà the GRIAA Conversational Italian teacher at Saint Anthony's Church. I have been teaching the program for about 3 years now and I am very happy with the interest from the Community that we have received so far. Here are some of the things we will be doing in GRIAA Conversational Italian Classes this Fall session.

In Level 1

You will be introduced to the Fundamentals of Italian pronunciation. We will be learning basic language skills such as Greetings and Introductions, Travel Vocabulary, Numbers, Food, etc.. We will also be learning some basics of **Italian grammar** so you will have a foundation to build upon if you choose to continue to develop your **Italian language skills**.

In Level 2

You will continue to broaden your Italian with personal themes such as Family, etc and we expand into more advanced travel skills such as asking Directions. We also expand upon Italian grammar by beginning to look at **verb conjugation** among other topics to help you to begin to construct your own sentences in Italian.

Where: 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.

When: Beginning the week of October 6th from 6:00 p.m. to 7:30 p.m.

Monday class is Conversational Italian 1 one) (10 weeks)

Tuesday class is Conversational Italian 2 (two) (10 weeks)

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

Please call early for these classes fill-up very quickly.

Note: The book will again be **Italian Now** by **Marcel Danesi from Barron's**. (ISBN # 0-7641-3073-0). New this time will be the optional use of the "**Italian for Dummies**" 3 CD audio set (ISBN: 978-0-470-09586-7, **NOT the Italian for Dummies Book**) is optional as a accompanying audio guide. Tracks on the CD's will be suggested for listening to and studying each week.

To sign up or for more information, please contact Tony Tararà at 815-399-2129 or e-mail at antonino.tarara@sbcglobal.net

Sons of Italy Membership Luncheon Drive

The Rockford Sons of Italy, Vigo Lodge will be hosting a Membership Drive Luncheon Friday, October 3, 2008 at St. Ambrogio Society, 802 Montague St. from 12:00 to 1:00 p.m. Mr. Richard Della Croce, The State President Grand Lodge of Illinois, will be speaking on the benefits of membership. The Sons of Italy has provided more that 33 million in scholarships at the state and national level since 1968. OSIA lead national campaigns to promote positive images of Italian Americans and combats stereotyping and defamation by the media. Women are encouraged to join. Women constitute 50% of the membership nationally. The original name was in Italian, L'Ordine Figli d'Italia. In Italian "Figli" means both "sons" and Children." When the name was translated into English, "sons" was preferred because OSIA is an organization for adults 18 and over. Please RSVP to Ben Todaro if you plan to attend at 815-877-0675 or 815-282-7544

St. Anthony of Padua Church Centennial Events

October 12, 2008

11 :30 a.m. Columbus (GRIAA) Celebration Mass
Traditional Mass in Italian by Fr. Jude Winkler

October 18, 2008

Opening Celebration - Parishioners, Alumni & Friends of our Italian Community
4:30 p.m. Mass followed by Dinner at Giovanni's
Dancing to the band of Patti Armato Lund and
Cocktail Party

November 2, 2008

9:00 a.m. Memorial Mass for all deceased
parishioners; refreshments & fellowship to follow

June 14, 2009

Corpus Christi Mass and Procession

June 28, 2009

11:30 a.m. Mass - Renewal of marriage vows for
all couples married at St. Anthony Church

September 12, 2009

4:30 p.m. Healing Mass followed by Parish potluck
dinner in Parish Hall

October 18, 2009

11:30 a.m. Centennial Mass with Bishop Thomas
G. Doran followed by an afternoon banquet at the
Radisson



Things to see and when .

If visiting the Tuscan region, here are some special time throughout the year to consider:

May, the 3rd week:

Saturnia: celebrates Pecorino cheese! Tastes of it and other local products are offered, with demonstrations of how milk is transformed into Pecorino cheese.

June 24th, Feast of San Giovanni Battista (St. John the Baptist):

Florence: three famous soccer games are held on June 24, 26 and 27 with four squadrons of 27 men each in medieval dress who play the sport as was done in medieval times when warriors went to battle. There is also a colorful costumed procession ... well-worth the trip.

June, last Sunday:

Pisa: the Gioco del Ponte, the Game of the Bridge is like a tug-of-war played by men in Renaissance costumes who want to capture the opponents half of the bridge! This event commemorates a tradition from 1568. The winners have a huge banquet while the losers despair until the next year.

July 2nd The Palio (see article)

Siena: Italy's most famous horse race is run on a dirt track laid down around the Campo in the center of the city. Our family witnessed this event years ago and, since the tickets for the race are very expensive one can stand on the steps of the Cathedral of St. Catherine and watch the historical magnificent costumed men, women and the horses parade by to the music of the drum, bugle and flag corps and their theatrical presentations! Absolutely amazing ... reliving history for free! This event also is held August 16th.

July 25th Altopascio

Lucca: A cauldron in Altopascio full of minestrone that was given to pilgrims on their way to Rome, was cooked by the friars at the abbey. Today, one can enjoy the cauldron filled with pasta and distributed to all. The cross bow contest and theatrical events are added to the festivities.

September, 1st Sunday

Arezzo: Renaissance dressed men parade their horses to compete in the Joust of the Saracen. A larger than life figure of a Saracen is the target. Celebrate the win with grilled salame, fresh pecorino on heavy crunchy bread ... a feast!

September 7th

Florence: The festival of the Rificoloe celebrates the Grand Duke Cosime de'Medici's triumph over Siena, the last republican outpost to be captured by Florence (remember that Italy was not united until the late 1800's). The Piazza Santissima Annunziata is filled with people carrying home made lanterns that in the evening are set to float on the Arno river. ... shimmering magically, dispelling the darkness, sharing hope. Of course, food is everywhere so enjoy more pecorino cheese, rounds of bread, anise flavored wafer cookies and "berlingozzi" a sweet cake made with fennel seeds.

The problem becomes...when should you travel to Tuscany? ...many choices...not enough time!



Help Us Find the Lost Banner

In preparation for St. Anthony of Padua's 100th anniversary celebration we are concerned over the "lost" St. Mary's Club Banner. It is the banner that was carried in the parades on the feast of Santa Maria dell'Udienza. If you are a daughter or son of any of the past members of the Sambuca Club and may know of its whereabouts, please call or e-mail us.

Gene and Shirley Fedeli 815-877-2888
or e-mail at e.fedeli@comcast.net



Events in and Around Rockford...

September 21, 2008 International Peace Plaza Event!

Join us at the Sister City Garden Dedication on Sunday, Sept. 21st at 1:00 p.m.

Our Ferentino Garden will be among the Sister City Gardens at the south end of the Peace Plaza.

The Keeling-Puri families have created these beautiful gardens and hope you and your family will mark your calendars for this lovely event. Afterwards, the Rockford Sister City Advisory Commission will hold a dinner-fundraiser from 2-4 p.m. at the Irish Rose Saloon located at 519 East State Street. Tickets are \$20.00. We need to show our support of this unique garden representing Italy. Show your Italian pride!

December 6 & 7 Ethnic Heritage Museum noon to 4p.m.

The Italian Gallery of the Ethnic Heritage Museum will again offer exciting Christmas Holiday Traditions and Tree displays. Do you know about the "Ceppo", where it came from and how it is different from other European Christmas celebrations? Stop by and enjoy our other galleries as well. See what the Polish, Hispanic, Irish, African-American, and Lithuanian cultures celebrate and decorate at this season! There will be some beautiful ornaments and bazaar items from some of these cultures for sale...a perfect gifts for the Holidays!

Admission \$5.00 for family and \$3.00 for individuals. Special tours can be arranged by calling 815-962-7402 or 815-877-2888

Greater Rockford Italian American Association - GRIAA

PAPPAGALLO

P.O. Box 1915

Rockford, IL 61110-0415

Your editors:

**Shirley Martignoni Fedeli,
Gene Fedeli,
and Peggy Sagona Werner**

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