

# PAPPAGALLO



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

Fall 2005

## I Am An Italian American

I am an Italian American.

My roots are deep in an ancient soil,  
drenched by the Mediterranean sun, and watered by  
pure streams from snow capped mountains.

I am enriched by thousands of years of culture.

My hands are those of the mason, the artist,  
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,  
and from my ancient world, I first spanned the seas  
to the New World. I am Cristoforo Colombo.

I am Giovanni Caboto, known in American history  
as John Cabot, discoverer of the mainland  
of North America.

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

First to sail on the Great Lakes in 1679,  
founder of the territory that became the State of  
Illinois, colonizer of Louisiana and Arkansas,

I am Enrico Tonti.

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 am an Italian American. I financed  
the Northwest Expedition of George Rogers Clark  
and accompanied him through the lands that would  
become Ohio, Indiana, Illinois, Wisconsin and  
Michigan. I am Colonel Francesco Vigo.

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

I am Giacomo Beltrami, discoverer of the source of  
the Mississippi River in 1823.

I created the Dome of the United States Capital.  
They called me the Michelangelo of America.

I am Constantino Brumidi.

In 1904, I founded in San Francisco, the Bank of Italy  
now known as the Bank of America,

the largest financial institution in the world.

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 of New Jersey.

I am an 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 am the steel maker in Pittsburgh, the grower in the  
Imperial Valley of California, the textile designer in  
Manhattan, the movie maker in Hollywood,  
the homemaker and the breadwinner  
in 10,000 communities.

I am an American without stint or reservation,  
loving this land as only one who understands history,  
its agonies and its triumphs, can love it and serve it.

I will not be told that my contribution is any less nor  
my role as worthy as 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.

### GRIAA

**Greater Rockford Italian American Association  
Columbus Day Mass  
and Italian Hall of Fame Luncheon**

You are cordially invited to attend and honor him along with his family  
**2005 Italian Hall of Fame Inductee**

**Paul Maffioli**

Mass: St. Anthony of Padua Church ~ 1010 Ferguson St.

Date/Time: October 9, 2005 at 11:30 a.m. Mass

Luncheon: St. Ambrose Hall ~ 802 Montague St.

Please RSVP with name and number attending the luncheon to:  
Gene & Shirley Fedeli at 877-2888



# LIGURIA

Liguria is a coastal region of northwestern Italy. Like a stretch of ribbon along the coast, Liguria is one of Italy's smallest regions. Known for its rugged beauty, Liguria is also among the country's most popular destinations. Most people come to the region for the seashores that are lined with resorts, forming the famous Italian Riviera, which extends from La Spezia to the French border.

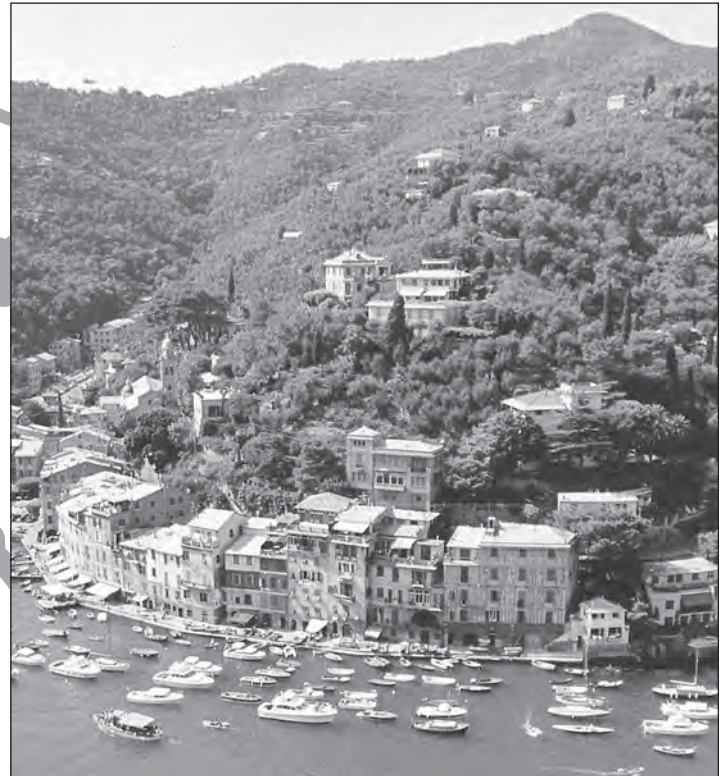
The warm waters of the Mediterranean Sea contribute to the year-round great climate, which produces abundant and lush vegetation in the form of trees, flowers, and foods the area is known for such as grapes, nuts, olives, herbs and lemons.

Like so many other parts of Italy, Liguria is a land of many types of terrain with its mountains, seaside beaches, caves, interesting architecture, historical significance, and centers for arts and entertainment. The region lies on the Ligurian Sea, a part of the Tyrrhenian Sea in the northern Mediterranean Sea. As you move inland, there are the Ligurian Alps on the west and the Ligurian Apennines on the east. The capital of this region is Genoa, the birthplace of Christopher Columbus. The region is also the birthplace of the basil and olive oil-based "pesto" sauce, a pasta called "trenette," and the delicious and well-known bread called "focaccia."

Liguria's capital is also a major port, and a major industrial city that spreads far and wide. The city's ascent into the hills, with all the gardens, parks, trees and plants, make it one of Italy's most beautiful cities. Historic buildings in the city include the Palazzo Reale, which features works of art and antiques. The Palazzo Belimbauis is a 17th century building which houses valuable frescoes, including one that depicts the travels of Columbus to America.



Vernazza, Italy



Portofino, Italy

The part of the Italian Riviera that goes westward from Genoa to the French border is known as the Riviera di Ponente. Ponente means "spot on the horizon where the sun sets." Located at the foot of the Alps, the area is known for the fragrant plant life and is often referred to as the "Riviera of the Flowers." The air is filled with the scent of roses, carnations, and mimosas that are a main export business for the country. San Remo is one of the Riviera's biggest attractions with its focus on entertainment in the form of theaters, casinos, architecturally interesting buildings, and festivals, namely the Festival of Italian Music.

The other side of the Italian Riviera, from Genoa to the Gulf of La Spezia, is known as the Riviera di Levante and is scenic with its rugged cliffs and acres of palm, cypress, palm and pine trees. Some of the popular attractions here are Portofino, which has colorful houses facing the port. In the nearby bay of San Fruttuoso, about 50 feet below the surface is the bronze statue known as "Christ of the Depths." If the sea is calm, the statue can be seen from a boat. Santa Margherita is a vacation destination for those wanting to visit its popular resort on the Gulf of Tigullio. Dating back to Roman times, the town is

*continued on next page* ➤



## Liguria... *continued from page 2*

known now for the quaint old fisherman's houses. A large park, gardens, exotic plants, statues and fountains can be seen at Villa Durazzo, a 16th-century building.

Just north of La Spezia is what is called the Cinqueterre. It is the name given to five towns on the Riviera. They are Monterosso, Riomaggiore, Vernazza, Manarola, and Corniglia. These towns are built into the mountains and offer dramatic views of the rugged coasts and vineyards along the hillsides. The towns are joined by hiking trails that, when traveled, give the visitor a stunning perspective on this part of Italy. An ancient castle towers above the town of Monterosso. This town also has a famous beach and a collection of fine paintings in a 16th century monastery. From Corniglia, you can take in great views of the other towns and find secluded beaches. Manarola is an authentic fishing village. Vernazza juts out straight into the water. Riomaggiore is the starting point of 'Via dell'Amore, more commonly referred to as Lovers' Lane, a path carved out of the mountain rock leading to Manarola. The Via dell'Amore was recently reopened after being closed for five years due to a landslide. Where the natural disaster took place is now enclosed by a tunnel for safety. Much of the traveling through Liguria is through tunnels.

When it comes to cuisine, Liguria may not be as well known as other regions, but the food can't be beat when it comes to seafood and other culinary delights of the region. Ligurians love their herbs and spices and that is evident in their favorite dishes. Pesto sauce is one of them and here are a few recipes calling for the sauce made with fresh basil leaves, cheese, pine nuts or walnuts, garlic, olive oil and salt and pepper. Pesto can be used as a sauce or as a finishing touch in soups and other dishes. Alone or with mayonnaise, you can put it on sandwiches or use it for a dip for fresh vegetables. The possibilities are endless.

## Pesto Sauce

4 cups basil leaves, well packed  
 4 cloves garlic, lightly crushed and peeled  
 1 cup pine nuts or walnuts (or a combination of the two)  
 1 1/2 cups freshly grated Parmigiano Reggiano or Pecorino cheese (or a combination of the two)  
 1 1/2 cups extra virgin olive oil  
 salt and pepper to taste

Place basil and garlic in food processor or blender and process until leaves are finely chopped. Add nuts and process until nuts are finely chopped. Add cheese and process until combined. With the machine running, add olive oil in a slow, steady stream. After the oil is incorporated, turn off the machine and add salt and pepper to taste. If not using immediately, store in an air-tight container with a thin coating of olive oil on top to keep the sauce from turning dark. Pesto will keep well in the refrigerator for about a week. Makes about 4 cups.

## Pasta With Pesto

1 pound imported dried trenette (or other long pasta)  
 1/2 pound fresh green beans, ends removed and cut in pieces no longer than two inches  
 1/2 pound new potatoes diced into 1/4 inch pieces  
 1 1/2 cups Pesto Sauce  
 freshly grated Parmigiano Reggiano cheese

Bring a large pot of water to a rolling boil. Add the pasta. When there are 5 minutes remaining before the pasta is done according to the package instructions, add the potatoes and green beans. When the pasta is done, reserve a small amount of the cooking liquid, then drain the pasta and vegetables. Place the pasta and vegetables in a large bowl and toss with Pesto sauce. Add enough reserved cooking liquid to allow the Pesto to coat the pasta and vegetables. Place in serving bowls and top with additional Parmigiano Reggiano cheese. Serves 6 as an appetizer or 4 as a main course.

## Attention, Attention!

I are looking for copies of a **newspaper called South Rockford News**. If you have copies you would share with us or know who might own and share them with us, please call Shirley Martignoni Fedeli at 877-2888 or email at [esfedeli@aol.com](mailto:esfedeli@aol.com) I am trying to preserve articles of our rich past history through newspapers, photos or artifacts. Thank you for realizing that the Past is the explanation of the Present and clearer understanding of the Future!



# The M's Have It!

## Giuseppe Mazzini

Giuseppe Mazzini was born on June 22, 1805 in Genova, Italy.

Since the fall of the Roman Empire, Italy remained a politically divided land with its regions and cities governed by kings, princes and church rulers. It was constantly conquered by foreign invaders...this was the scene that Mazzini was born into. Many Italians were determined to win freedom and unity for their country through revolution. As a young man, he joined their ranks but was arrested for his beliefs, sent to jail and finally exiled from his beloved country.

Being forced to live abroad, he formed a secret society called Giovane Italia, or "Young Italy" and sent letters and articles to students and other young people throughout Italy, inspiring them to fight for their freedom. He had many followers and soon many secret chapters of "Young Italy" were formed throughout Italy. Sometimes Mazzini secretly returned to Italy to be a part of the political uprisings, but he constantly had to be aware of the danger to be imprisoned and then being executed.

In later years, he continued to devote his life to working for freedom for Italy. Many years later Italy did win their independence for their country. Italy was given its independence in 1860. Mazzini firmly believed that Italy should be a republic like the United States of America.

## Congratulations to Rose Zammuto!

Dear Readers: Do you recall the article about Rome in the Spring 2005 Pappagallo? The question was asked, "**What happened to Remus?**"

Well, one of our loyal readers, Mrs. Rose Zammuto, called me the very next day of the Pappagallo's mailing with the answer: Remus was killed by his brother, Romulus – hence, Rome!

Thanks for responding to our article, Rose!

## Philip Mazzei

Philip Mazzei was a neighbor and friend of Thomas Jefferson at Monticello in the United States of America. He was not able to spread the idea of Liberty in his homeland, but certainly helped accomplish that here, in America!

Mazzei has a leading role in the history of the Original Thirteen Colonies as a state patriot, political thinker and diplomat after the American Revolution. As early as three years before the U.S. Constitution was approved, Mazzei founded the Constitutional Society that would help instruct the U.S. citizens regarding their rights, and civic duties.

To his dying day, Mazzei took deep pride in the fact that he was an American. Thomas Jefferson called him "a zealous Whig."

Born December 25, 1730 in Poggio a Calano a few miles northwest of Florence, he studied as a surgeon in Livorno to learn the ways of the business world. He eventually settled in America.

**Many Americans of today do not realize that the Italian influence in the American colonies as manifest in the arts, social refinements and cultural pursuits and well as philosophical and political ideas, especially his concern over slavery, he felt that we (Americans) should "prepare the slaves for freedom as soon as possible..."**

Mazzei sought to achieve closer support between the two countries, which he accomplished with great flare!

Philip Mazzei was an active participant in world events during the Age of Enlightenment. His writings give us an eyewitness account of great national upheavals of the late 18th century,,the American and French revolutions.

When he died in 1816, Thomas Jefferson wrote: "**He was of solid worth, honest, able, zealous in sound principles, moral and political, constant in friendship and punctual in all his undertakings. He was greatly esteemed in this county.**"

## Italian Proverbs (Proverbi)

**Meglio un uovo oggi che una gallina domani.**  
(Better an egg today than a chicken tomorrow.)  
- A bird in the hand is worth two in the bush.

**Il diavolo fa le pentole ma non i coperchi.**  
(The devil makes the pots but not the lids.)  
- The devil teaches us his tricks but not how to hide them.



## Rockford Has Its First Italian Sister City

This spring, the City of Rockford accepted an invitation from Ferentino, Italy to be its Sister City! Ferentino is an ancient Hill Town 45 miles southeast of Rome, in the Lazio Region and Frosinone Province. Preliminary documents linking the two cities have been signed. An official agreement will soon be signed by Rockford Mayor Larry Morrissey and Ferentino Mayor Piergianni Fiorletta. The Italian Sister City Committee is chaired by Valeri DeCastris and Jasper St. Angel. Hilde Berg, Rosaria Mercuri Ford and Denny Johnson have provided invaluable help in this project. In Ferentino, a committee of governmental, business and arts leaders has formed. Rockford also has Sister Cities in China, the Ukraine, and Sweden.

Rockford's St. Ambrogio Club commemorates the city and its beloved martyred saint. The city has three distinct periods of architecture and many Roman ruins, ancient markets, theaters, and distinctive stone gates. Major industries are Henkel soaps, cheeses, electronics and gelato. The famous Baths of Pompey natural spas are nearby. A grand procession, the Feast of St. Ambrogio is held May 1 and several festivities occur annually through its Pro Loco Association, the local governmental arts, history and cultural organization. Visit its website at [www.proloco.ferentino.fr.it](http://www.proloco.ferentino.fr.it). Information on Rockford is already there.

Valeri DeCastris stated "This formal recognition of the enduring link between the cities solidifies their ongoing ties and marks the beginning of what will prove to be exciting economic, cultural and educational exchanges in years to come." Jasper St. Angel added that his father, Frank "would be very proud that Rockford finally had an Italian Sister City. It is long



**Ferentino, Italy**

overdue." Barb Giorgi Vella said "I know that Rockford will be enriched by the special and sustained contact we will have with Ferentino as a Sister City." Mayor Fiorletta wrote "These two cities have been connected to each other for over a century. In the long immigration of Ferentines who established themselves as an integral part of Rockford, their ties with our country and traditions have never weakened."

It is important for all Rockford Italian-Americans to support our first Sister City. Whether one's family hails from the north or south of Italy, Sicily or Sardinia, this is a Sister City for all Rockford-area Italian Americans. We invite you to join our committee. Call Valeri at 969-8899 or Jasper at 968-9805 to get involved. ***Let's make Rockford's Italian Sister City a success! We need your support!***

### PLEASE JOIN US AT OUR FIRST FUNDRAISER

WHAT:	Pasta Dinner (Pasta, Salad, Dessert and Coffee)
WHY:	To Support Upcoming Sister City Programs
WHEN:	Sunday, September 18, 2005 – NOON to 3 PM
WHERE:	St. Ambrogio Club at 802 Montague Street in Rockford
DONATION:	\$7 tickets available at St. Ambrogio Club or at the event

## Enrico Fermi Honored

Enrico Fermi Nobel Prize winner in Physics was honored by the United States Postal Service with a commemorative postage stamp.

The stamp, a model of the carbon atom and a 1948 photograph of Fermi, father of atomic research, was issued in 2001 at the University of Chicago and released nationwide. Fermi was the first to split the atom and was awarded the Nobel Prize in physics in 1938. He came to the U.S. in 1939 to protect his

wife, who was Jewish, from Italy's fascist racial laws. In 1942, as part of the secret Manhattan Project, Fermi supervised the making of the first nuclear reactor used to make plutonium for nuclear weapons. That same year he and his team achieved the first man-made nuclear chain reaction.

Fermi later taught at the University of Chicago. He died of cancer in 1954 at age of 53.



# Learning Italian

## as a way of reconnecting to our Italian Roots

Today, many more Italian Americans are pursuing their Dual Citizenship; Italian national automatically makes one a citizen of the European Community – work, health insurance, etc. is thus available anywhere in Western Europe. True, but perhaps deep down what triggers it, is a sentimental purpose, a need not to forget where we come from and a way to honor our Italian Ancestors.

Along with the Italian passport comes the desire to learn the Italian language; whether they are inter-related or not is not clear, but certainly many of us regret the fact that our grandparents never taught the language with the exception, perhaps, of few words, like “mamma mia”, “arrivederci”, “pasta”, etc.

Those of you who have gone through the process of learning a second language know how painful and difficult it is. And yet, it is such a stimulating and enriching experience. After all, for many centuries Italian was the language of arts and culture; an ancient language that resulted from the evolution of Latin after the collapse of the Roman Empire.

Although modern standard Italian is used all over Italy, it is very few Italians' first language. Most speak one of the 15 regional dialects as their first language. Italian is the official language of Italy, and 93% of population is native Italian speakers. Around 50% of population speaks a regional dialect as mother tongue. Many dialects are mutually unintelligible and thus considered by linguists as separate languages, but are not officially recognized.

Modern Italian evolved from spoken Latin via literary Tuscan, and the first example we have is a 12th century naval register from Pisa. The Tuscan dialect established dominance not because Tuscany was a greater military or financial power than other Italian regions, but because the three great writers of the Middle Ages, Dante, Boccaccio and Petrarca, wrote in the Tuscan dialect.

Opera, film and literature, from the great Renaissance works to modern writers, such as Luigi Pirandello, Italo Calvino, Sebastiano Vassalli and Leonardo Sciascia have all contributed to portraying Italian as the vibrant, melodic and rich language that it is.

For many of us, traveling to Italy means visiting our hometown and possibly meeting our living relatives. Often in these cases, the language may become a barrier unless we decide to hire a guide/translator or we start learning the language few months before taking the trip. Italians will certainly welcome any attempt to communicate with them.

An easy way to get started is by using Italian books for children; they are simple and fun to read, PIMPA®, Mucca Moka®, etc. to mention just a few.

Around the country, some Italian American clubs and organizations have “adopted” a local school, and send their members into the classroom to teach Italian customs, card games and even the game of bocce.

There are so many opportunities to learn our Ancestors' language, why miss them?

This article is from My Italian Family website [www.myitalianfamily.com](http://www.myitalianfamily.com). If you are interested in purchasing any of the above children's books or other Italian books on this website, please call Gene and Shirley Fedeli at 815-877-2888 to review or purchase them as we have the samples.

### Remember the Golden Days of Theatre...

Where: **Ethnic Heritage Museum**  
 What: **“At the Movies: the Capitol and the Rialto”**  
 When: **Encore Opening Sunday, October 16, 2005 2:00 to 4:00 p.m.**  
 See **“Flappers”** guiding you to the theatre  
 Admire **1928 Packard Roadster and Model A Coupe Vintage Autos**

Do you know that we had **Vaudeville in South Rockford?**

Would you like to hear more about early movies and the stars like **Charlie Chaplin?**

What are the **“Talkies”** and when did they begin?

Can you **identify the medallions** over the Capitol Theater?

See the beautiful display of **dishes received FREE** every Wednesday at the Capitol and Rialto!

**Come to the Ethnic Heritage Museum's Italian Gallery for a look at the “teasers” of the past and then tour with us the Capitol Theater.**

**\$5.00 tickets may be purchased in the Ethnic Heritage Museum and will get you in to view the old glory days of the Capitol Theatre.**

Questions to: Shirley Martignoni Fedeli  
 877-2888 or 962-7402



# Italian Lesson

In this issue of Pappagallo, we are discussing the imperfect tense of verbs. The imperfect tense is used in the same way as 'used to' in English, to describe a past event: *I used to go every summer.*

## L'imperfetto

### Andare

Andavo a casa sempre alle tre.

Andavi via ogni estate.

Mio padre andava a scuola in bici.

Di solito noi andavamo al parco per camminare ogni mercoledì.

Voi andavate a messa alla domenica.

Loro andavano in mensa a pranzo.

### Leggere

Leggevo il giornale sempre nel salotto.

Tu leggevi in cucina.

La mia mamma leggeva in camera sua.

Noi leggevamo le lettere della nonna tutti insieme.

Voi leggevate le riviste nel giardino.

Loro leggevano dopo la colazione.

### Dormire

Io dormivo nella camera da letto.

Tu dormivi sul divano.

Mio fratello dormiva al pianterreno.

Noi dormivamo al primo piano.

Voi dormivate nella stanza degli ospiti.

Loro dormivano in una tenda durante le vacanze.

### Fare

Facevo ginnastica quando ero giovane.

Facevi sempre i compiti.

Laura faceva le pulizie ogni sabato.

Noi facevamo il letto prima di andare a lavorare.

Voi facevate amicizia all'università.

I miei fratelli facevano il pane fresco tutti i giorni.

## Book Review

Read any good books lately?

Try this one...

***The Leopard***

by Giuseppe Di Lampedusa,  
Pantheon Books N.Y.

Yes, this is a book that has been on the shelves for a while, but it's a great read. I believe that it is out as a DVD in Italian or English.

# English to Italian/Sicilian and Italian/Sicilian to English Translations

By Micheli Scalisi

Last year was my first trip to Sicily and the minute I stepped off of the airplane I became the first person in my family to set foot there for 105 years. In and around the year 1900 my great grandparents left Sicily to come to America. They lived here until their deaths, which all occurred before I was born. Unfortunately with them died much of our family's history.

For a long time I've wondered whether or not I still have relatives in Sicily. Last year I found out when I found them and met them. It was one of the most memorable experiences of my life so far, something I will never forget. I think everyone should be as lucky as I was, though I know that finding relatives so far away can be a difficult thing to accomplish. Adding to the difficulty is the language barrier that hinders those who don't speak, read or write Italian or Sicilian.

This is why I've decided to help anyone who needs it. I speak, read and write both Italian and Sicilian and would like to put these skills to good use. Please contact me if you need anything translated to/from Italian or Sicilian, such as a letter to/from relatives in Italy, a letter to a Town Hall to ask for records or anything you can think of. E-mail me at [viva\\_trinacria@yahoo.com](mailto:viva_trinacria@yahoo.com) with the subject 'Sicilian'.

**The last paragraph above,  
translated in Sicilian, Italian and Ligurian:**

Pi chistu dicisi d'aiutari a cui nn'avi bisognu. Parru, leggiu e scrivu l'italianu e puru lu sicilianu e vulissi utilizzari st'abbilitati pi lu bonu. Vi pregu a scrivirimi siddu aviti bisognu di tradùciri cuâchiccosa a/di l'italianu o sicilianu, p'esempiu na littra a/di parenti nta Italia, na littra a lu Cumuni pi dumannari infurmazzioni o zocchi vuliti vuliti. Mi scrivissivu a [viva\\_trinacria@yahoo.com](mailto:viva_trinacria@yahoo.com) cu lu titulu 'Sicilian'.

Per questo ho deciso d'aiutare chiunque ne ha bisogno. Parlo, leggo e scrivo l'italiano ed anche il siciliano e vorrei utilizzare queste abilità per il bene. Vi prego a scrivermi se avreste bisogno da tradurre qualcosa a/dall'italiano o siciliano, per esempio una lettera a/da parenti in Italia, una lettera al municipio per richiedere informazioni o qualunque vorreste. Mi scrivereste a [viva\\_trinacria@yahoo.com](mailto:viva_trinacria@yahoo.com) col titolo 'Sicilian'.

Pe o ghò decidduo aggiüttà o che gh'à bezèugno. Mi parlu, lêsu e scrivu litaliano e ascì u siçilianu e mi voiu utilizzà a abilità pe bon. Ve pregu a scrivevi a mi se in de vujâtri aviéiva bezèugno de aggiutto pe tradûe ina cosa a/delitaliano o ascì u siçilianu, pe exempio ina lettia a/de famiglia pe Italia, ina lettia a in comûne pe domandâ infurmazion o ascì tûtu o che voéi. Me scrivéi a [viva\\_trinacria@yahoo.com](mailto:viva_trinacria@yahoo.com) cû titolo 'Sicilian'.

# PAPPAGALLO

## Visit these Exciting Events at the Ethnic Heritage Museum

- Sept. 18, 2005 **“Amber...the Golden Gemstone of the Sea”**  
Hours: noon to 4:00 p.m. Admission: \$3.00 Adults, \$1.50 Child
- Oct. 16, 2005 **“Re-Live the Capitol Theatre”** (Please see the article on page 6 in this *Pappagallo*)
- Dec. 3 & 4, 2005 Visit all four Museums: one price of \$15.00! Ethnic Heritage Museum, Tinker Swiss Cottage, Erlander Home and Graham Ginestra House. Enjoy the **“Holiday Traditions”** celebrated by all. Festive horses will deliver you and your family for a small fee! What a wonderful way to begin the Holidays! Pick up your tickets at Ethnic Heritage Museum that day. What a family treat...great price, great time. Hours: noon til dark both days!  
Call 877-2888 or 962-7402 for questions.

### Other Italian Traditions:

St. Anthony Church celebrates **Santa Lucia** with Mass and Cuccia!  
December 10 & 11, 2005  
4:30 p.m. Saturday; 9 & 11:30 a.m. Sunday

Your editors:  
**Shirley Martignoni Fedeli,  
Gene Fedeli,  
and Peggy Sagona Werner**

Greater Rockford Italian American Association - GRIAA  
**PAPPAGALLO**  
P.O. Box 1915  
Rockford, IL 61110-0415

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### Love Sports???

Log on to The National Italian American Sports Hall of Fame. Their web site is [www.NIASHF.org](http://www.NIASHF.org). Keep it in your “Favorites”...then when in the Chicago area, stop by for a visit!

### Love History and Science???

Log on to The Field Museum, also located in Chicago for an outstanding exhibit called Pompeii, Stories from an Eruption. This exhibit begins October 21, 2005 through March 26, 2006 and promises to keep everyone from the youngest to the oldest enthralled! The web site is [www.fieldmuseum.org](http://www.fieldmuseum.org).