

PAPPAGALLO



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

Fall 2009

OCTOBER... Italian Heritage Month

Come celebrate with us!

GRIAA

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

You are cordially invited to attend and honor him (posthumously) along with his family

Guy A. Fiorenza

2009 Italian American Hall of Fame Inductee

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

Date/Time: October 11, 2009 at 11:30 a.m. Mass
Luncheon: St. Ambrose Hall ~ 802 Montague St.
after mass and presentation at the Columbus
monument

Please RSVP with name and number attending
the luncheon by October 4th to Rosie Scalise
Sheridan at 978-47793

A Night with Uncle Nino

"*Uncle Nino*, a movie about moral values, is finally getting its due." -USA Today

When: October 14, 2009
Where: EigerLab 605 Fulton St.
Time: 7:00 p.m.
Admission: \$2.00

A disconnected family is transformed by long-lost Uncle Nino, an old world Italian who unexpectedly arrives on their doorstep. Nino's simple, old-fashioned ways make him a curiosity to the neighborhood, and an embarrassment to Robert. But Nino is slowly able to connect with each member of the family, and teach Robert how to enjoy life's simple pleasures: good food, good music, and most important, La Famiglia! *Uncle Nino* is that rare family film whose simple story and gentle humor can be enjoyed by all ages.

The presentation & sale of Dominic J. Pulera New Book *Green White and Red*

When: October 21, 2009
Where: Eiger Lab 605 Fulton Ave.
Time: 7:00 p.m.
Admission: Free

Green, White, and Red traces the tremendous progress of the Italian immigrants and their descendants in the United States. This book by Dominic Pulera looks at how these

individuals overcame poverty and discrimination to achieve great success over the last one hundred years. Pulera credits Italian Americans for embracing their country and working extremely hard to make it in America---and celebrates the United States for giving them the opportunities to do so.

Learn about some of our Rockford families that are mentioned in this great-read book!

This evening will be an occasion for reflection and celebration, whereby every attendee will have a chance to share her/his story about the Italian immigrants and their descendants.

Dominic Pulera will speak for 12 to 15 minutes about the themes of Italian-American progress in an inspirational program. After his remarks, Gene and Shirley Fedeli are going to moderate a discussion about being Italian in Rockford--the history, the culture, and the contributions of Italian Americans here in northern Illinois.

Copies of Dominic Pulera's recently published book, *Green, White, and Red: The Italian-American Success Story*, will be available for purchase and signing by the author. Each book will be sold for \$22.00, and a portion of the sale will be donated to the Italian Gallery of the Ethnic Heritage Museum.



VALLE D' AOSTA

An Overview:

Valle d' Aosta may be the smallest and least populated region of Italy, but it is big draw for those wanting to see breathtakingly beautiful mountain scenery and ancient architecture. Dominated by some of the highest peaks in the Alps, Valle d' Aosta is a playground for skiers, hikers, and those just wanting to take in breathtaking views of one of the most picturesque places in the world with its high slopes, scenic valleys, and more than 100 castles.

Valle d' Aosta is a valley in a mountainous region of northwestern Italy, bordered by France to the west, Switzerland to the north and the Italian region of Piedmont to the south and east. The location alone



brings to mind images of majestic mountain peaks and spectacular vistas. In ancient times, the region was a strategic passage between the Italian peninsula and the rest of Europe. Two of the more important entrances to Italy across the Alps

were at the Monte Bianco and Great St. Bernard tunnels. The Dora Baltea River runs the length of the valley. The region has numerous ski resorts, the first national park created in Italy, three Roman bridges, spas, castles, churches, ancient art work, and a wide range of annual musical events, fairs, festivals, and sports.

Located in the heart of Europe, Valle d' Aosta has always been a place of transit for people coming into Italy, in times of peace and war. The valley was discovered in the 19th century by people who came to explore and admire the mountain scenery.

Aosta: The Capital City

Aosta is the capital city of Valle d' Aosta, which is the only Italian region with no provinces. The province was dissolved at one time and administrative matters are handled by the regional government, which is divided up into communes. Aosta is about 68 miles northwest of Turin and was founded when Rome conquered the region from the local Salassi, an Alpine

tribe, about 25 B.C., to secure the strategic mountain passes and improve bridges and roads. Positioned at the confluence of two rivers, the city was strategically located for military purposes and the layout of the city resembles a military camp. The city's Roman influence is obvious in the regular, grid-like street plan, yet the people speak a French-Provencal dialect. Italian and French are the region's official languages, though Italian is more widely spoken. The small mountain town is enclosed by old Roman walls. Sant Orso and the Cathedral are both medieval buildings with 11th century paintings and other works of art. The steel mills outside of Aosta that were once big business are now largely abandoned.

Spas, Resorts and Mountains

Courmayeur is an Italian town in the Aosta Valley, located at the foot of Monte Bianco, the highest mountain in Western Europe. It is one of Europe's most famous ski locations in the winter and one of the top hiking destinations in the warmer months. Mont Blanc (French) or Monte Bianco (Italian) lies between the regions of the Aosta Valley and Haute-Savoie, France, the site of the first winter Olympic Games. The mountain peaks at 15,781 feet, making it the 11th in the world in topographic prominence. About 20,000 people climb to the summit each year and the ascent is considered easy yet long. Still, those who



tackle it must be very well trained to take on the altitude changes and other challenges of mountain climbing. Courmayeur is also the home to Giardino Botanico Alpino

Saussurea, which markets itself as Europe's highest botanical garden. Courmayeur is closely connected with other parts of Europe. The Monte Bianco Tunnel links the region to France and Geneva Switzerland is just a short drive away. Dolonne, a sister town of



VALLE D' AOSTA... *continued from page 2*

Courmayeur has a large sports center and the two locations are connected by a bridge over waters that flow from the mountain. Another peak that is among the highest in the Alps is the Matterhorn (German), Cervino (Italian) or Cervin (French). By whatever name you call it, the mountain lies on the border of Switzerland and Italy and along with its reputation for being among the highest peaks in the mountain range, it is also one of the deadliest. Since the mountain was first climbed in 1865, more than 500 people have died in their attempt to reach the top. Although not the highest mountain, at 14,690 feet, Cervino is an iconic emblem of the Alps because of its pyramid shape and steep slopes on all four sides. The faces of the mountain are so steep, only small patches of ice and snow are found on the mountain and avalanches are a common occurrence. The east and north sides of the mountain are best known, and are among the most dangerous slopes in the mountain range because of the risk of falling rocks and storms. Because Valle d' Aosta is a winter sports destination, a proposal was made to consider the region as a site for the winter Olympic Games in the early 1990s, but the residents were not interested in the offer. The natural surroundings of the region are enjoyed by the natives and visitors and they wanted to keep it that way. Well equipped for winter sports, the area has hosted many world class ski events. Saint



Vincent is a summer holiday resort in the Aosta Valley and has one of the few gambling casinos in Italy. The mineral springs there are believed to help with certain health problems. The Gran Paradiso National Park is Italy's oldest and best known national park. Located in the western Alps, the land that includes the park was originally protected for the sake of the Alpine ibex or wild goat, which was being hunted and rapidly becoming extinct. It was believed the animal's body parts were good for medicinal purposes. The park was founded in 1922.

A Personal Experience

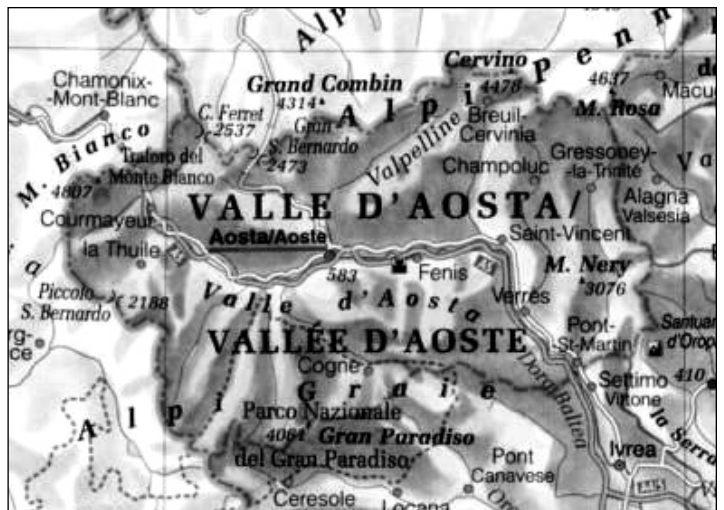
Gene and Shirley Fedeli were visiting relatives in the region of Lombardy, when they took an unexpected trip to Valle d' Aosta this past July. They went to the town of Cogne, two hours north of where they had been staying. They traveled with Gene's cousin, untain water was drawn from an outdoor pump.



Unlike other parts of Italy, where museums and churches are the main attraction, Nature is the big draw in this region. There were huge boulders everywhere and you could hear the mountain waters rushing into the foothills, and in some places water sprays could be felt from the force of the water splashing against rocks. Walking paths were everywhere and most

people use walking sticks when they take to the trails, especially in the mountains.

This little town is so charming. All buildings are on an angle and there are steps everywhere. There is just something so special about this town. It's so picturesque and a whole different lifestyle, Shirley said. They came home with a souvenir of Cogne. The Grolla is a hand-carved wooden bowl with a large opening in the middle and numerous spouts protruding from around the outer edge of the bowl (see article).





FOODS OF VALLE D' AOSTA

Italy's smallest region is tucked into the loftiest corner of the Alps with borders on France and Switzerland that influence their cooking. One also notices similarities in the Piedmont traditions and foods since the regions are next to each other despite the mountains. Olive oil and pasta are novelties in a hearty cuisine based on cheese and meat, rye bread, potatoes, gnocchi, polenta, rice and soups. Cows are peppered across the meadows that give rich butter and cheese, especially Toma, Robiola and of course, Fontina! Fromadzo, a rich cow's milk cheese sometimes with ewe's milk added has been made since the 15th century.

Meat specialties are beef stew called carbonade and breaded veal cutlets. Game is found in the wooded Alpine hills as partridge, grouse, hare, venison, chamois and ibex. Pork products as prosciutto called Jambon de Bosses (note the French influence), lard or salt pork from the town of Arnad (see recipe), spicy blood sausages and salame preserved in pork fat. The unique food called "tetouns" that is cow's udder salt-cured with herbs, cooked, pressed and sliced fine like prosciutto. Mountain trout swims in almost every mountain stream.

Wines of the Region

Asti Spumante: a brilliant straw color, very delicate with a fresh flavor, and foamy. Serve with fine desserts.

Caluso passito: golden yellow. perfumed wine made from a delicious type of grape that has a poetic name "erba luce" (grass of light). Sweet and liqueur like, also is a dry wine in limited quantities. Serve with desert or strong chesses.

Cortese: a pale straw yellow with green glints. It has a delicate, but not pronounced bouquet, somewhat "brut" but refreshing and pleasantly tart. Sometimes called Gabi. Serve with hors d'oeuvre or fish, especially good with trout.

Freisa: ruby red, with a demi-sec flavor, tends to be sharp in its first year, after tow it becomes mellow. Serve with all meals.

Grignolino: garnet red, clear and brilliant. It has a light bouquet and a nutty flavor, improves with aging. Serve with all meals especially roasts.

Moscato d'Asti: golden straw yellow, with a slight perfume of muscatel, a bouquet of fruit and a sweet refreshing flavor. Serve with dessert, or with sweet courses.



Do you really know your wine?

Being Italian and growing up with a glass of wine in your hand seems typical of our culture, but do you really know what the names of the various bottles signify?

Try this test:

A split=

A bottle=

Magnum=

Methuselah=

Jeroboam=

Bathazar=

Email us with your answers (no prize but your name in print = satisfaction!)

www.griaa.com then go to the contact link.

Valdostana Style Fondue

Regional name: Fondue Valdotaïne

Ingredients

- 1 lb Fontina cheese
- milk, whole
- 1 oz butter
- 4 egg yolks
- white truffle
- bread
- salt and pepper

Preparation

30 minutes preparation + 20 minutes cooking
 Leave the Fontina cut into slices and covered with a little milk in a container overnight.
 In a casserole, cook (without bringing to the boil) in a baine marie (it is similar to a double boiler), the butter, beaten yolks and the Fontina softened in milk, mixing with a wooden spoon until it forms a dense cream. Serve in a terracotta (if you have one, but ceramic works well) bowl with slices of bread fried in butter and slivers of white truffle. Serves 4.



Recipes... *continued from page 4*

Cabbage Flan

Ingredients

- ½ of a cabbage shredded
- 1 onion
- bay leaf
- 4 eggs
- 3 egg yolks
- 7 oz cream
- 1 small bunch basil
- 1 ¾ lb Fontina cheese
- milk
- salt and pepper

Preparation

Stew the onion and shredded cabbage together with some bay leaves. Then remove the bay leaves and chop in a blender adding the basil. Strain through a strainer, add eggs, cream and whisk well.



Butter 4 molds, pour in the mixture and cook, covered, in a bain-marie (similar to a double boiler) at 325 ° until firm. 40 minutes preparation + 40 minutes cooking time.

Suggestion: Prepare a tasty “fondue” and serve with the flan.

The fondue: Dice the Fontina, put into a casserole, cover with the milk and a pinch of pepper, and cook in a bain-marie mixing with a wooden spoon until a smooth mixture is obtained. At this point, add to the Fontina cream the three yolks, taking care to blend them in without cooking them. Serve flan with Fontina cheese sauce.

Chickpea and spare rib soup

Ingredients

- 1 ¾ lb garbanzo beans
- 1 ¾ lb spare ribs
- 1 sprig parsley
- dried mushrooms to taste
- 1 onion
- 1 tablespoon tomato sauce
- 5 potatoes, boiled

- 12 crostini
- Grated Parmesano cheese to taste
- salt and pepper to taste

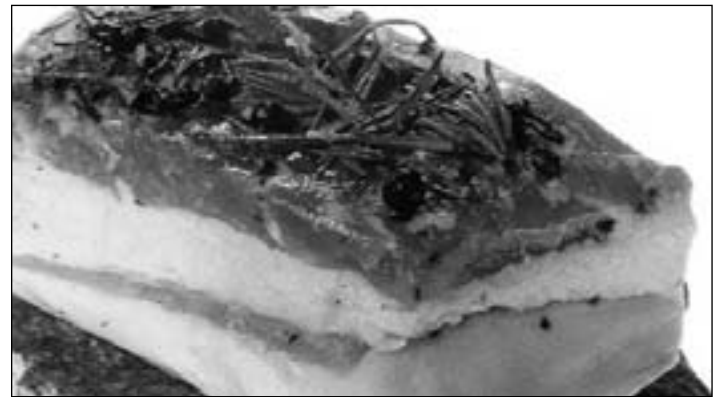
Preparation

15 minutes preparation + 2 hours cooking

Soak the garbanzo beans in water for 12 hours, then boil them adding a bit of bicarbonate, and drain. Sauté a finely chopped onion, add chopped parsley, dried mushrooms and a tablespoon of tomato sauce. Add the sautéed onion to the garbanzos, which, in the meanwhile have been placed in another container with new salted hot water. Add the pork spare ribs and mashed potatoes and cook for two hours. Serve hot with oven-toasted bread croutons and a sprinkling of Parmesan cheese. Serves 6

Lardo di Arnad (DOP)

Lardo di Arnad was originally made in homes throughout the lower part of the Aosta Valley. The lard came from domestically raised pigs that were fed chestnuts, grains and vegetables.



History

Lardo di Arnad was originally made in homes throughout the lower part of the **Aosta Valley**. The lard came from domestically raised pigs that were fed chestnuts, grains and vegetables. Thanks to the popularity of the lardo, butchers and cured-meat specialists began curing it as well. Nowadays, the pork used to make Lardo di Arnad is raised on farms in both the Aosta Valley and the nearby flatlands.

Lardo di Arnad (DOP)

The lard is taken from the shoulder of pigs that weigh at least 160 kg and are at least 9 months old. The meat should be pink and evenly colored. The cut of meat has a quadrangular shape and weighs between 5 to 9 lbs.



Recipes... *continued from page 5*

When people first began making lardo, it was preserved and aged in doils, or chestnut wood containers with special joints that kept the brine from leaking out. Today the meat is generally placed in glass containers for food safety reasons.

To make Lardo, one begins by trimming the meat, removing the skin, and putting it in a glass container with alternating layers of brine. The saltwater brine should be prepared ahead of time by boiling water with salt and other seasonings like pepper, rosemary, bay leaves, sage, cloves, cinnamon, juniper and nutmeg. A weighted cover is then placed on the container and the Lardo is left to age up to a year. If the lard is to be stored for a longer time, it is transferred into sealable jars and covered in white wine. The process for making Lardo di Arnad is now safeguarded by the Protected Designation of Origin DOP regulations from the European Union.

Lardo di Arnad should be served cut into thin slices and placed on hot pieces of broiled polenta. The lard will begin to melt and release its sweet and slightly savory aroma. Another typical way to serve Lardo is as "bacon du diable", or on a slice of rye bread, toasted in a pan with garlic and covered with honey. This is also a popular way to serve Moneta, another local salume.

Caffè alla Valdostana -- Valdostan Coffee

Wherever you go in the Alps, it seems, you will run across fortified coffees, which are often served in multi-spouted wooden containers, the idea being that each person will take a sip from a spout, then pass the container on to the next person who will use the next spout. The tradition may be born of barracks customs among soldiers, but it's by now well rooted. Given its rather alcoholic nature you may want to follow it with real coffee, and in any case forgo the after-dinner amaro or distillate Italians refer to as an *ammazza caffè*, coffee killer.

There's an old Italian saying, *Chi beve solo si strozza*: "One who drinks alone will choke."

So I like to think of the grolla as a simple health maintenance product. It may not be the Holy Grail, but it certainly is a pleasant way to enjoy both a strong, hot drink and the communion of friends. —Joe Kissell

To serve 6 you'll need:

- 6 demitasse cups of espresso
- 3 glasses red wine

6 shots grappa, preferably from the same kind of marks as the wine (e.g. grappa di Dolcetto with Dolcetto wine)

12 teaspoons sugar

the zest of a lemon, cut into thin strips

the zest of an orange, cut into thin strips

While the coffee is brewing, combine the remaining ingredients in a pitcher, stirring to dissolve the sugar. Stir in the coffee, and pour the mixture through a strainer, into the "friendship cup". If you don't have the cup, 6 glasses will work nicely too.

Last thing: purists never wash their friendship cups, but merely rub them clean with a damp cloth.



Caffè alla Valdostana

Si beve a' la ronde, passandosi il recipiente, e ci si scalda in un attimo. La grolla, simbolo dell'accoglienza valdostana, si puo' portare a casa anche via Internet

"Chi beve solo si strozza". Basterebbe questo antico detto per avere un piccolo ritratto della tradizione valdostana, tutta fatta di ospitalità e grande convivialità. Soprattutto d'inverno quando le temperature polari suggeriscono il riunirsi davanti al tepore di un caminetto.

E chi ha voglia di tradizioni in Val d'Aosta non può esimersi da una solenne grolla con gli amici.

Caffè alla Valdostana

Per quattro persone si preparino altrettante tazzine di caffè lungo bollente, due bicchierini di grappa, una



Recipes... *continued from page 6*

scorza di limone e quattro cucchiaini di zucchero. A questo va aggiunto un bicchierino di Genepy (il tradizionale liquore valdostano) o in mancanza di questo un bicchiere di vino rosso.

E' il classico **caffè alla Valdostana** che va bevuto nella altrettanto classica grolla, simbolo del calore con cui il turista viene accolto in Valle d'Aosta. Bassa, larga e munita dei caratteristici beccucci che servono per bere *à la ronde*, passandosi il recipiente. Un'antichissima leggenda vuole che la grolla provenga nientemeno che dal mitico Santo Graal, ma questo è ovviamente impossibile da appurare.

La preparazione della nostra bevanda corroborante è semplice. Il caffè va mescolato con gli aromi e i liquori e **versato bollente nella grolla** e avvicinate a ognuna un fiammifero acceso: si sprigionerà una fiamma azzurrognola. Spegnetela e sorseggiate avendo cura di non ustionarvi la lingua.

Meno semplice è invece trovare una grolla. Noi vi indichiamo il sito di Giannico, **un artigiano di Aosta** specializzato nell'intaglio del legno che realizza oggetti di questo tipo oltre ad altri pezzi unici della tradizione valligiana.

In mancanza della grolla versate gli stessi ingredienti in un paiolino, mettetelo su un fornello acceso al centro della tavola e iniziate a rimescolare con un mestolino. Quando il tutto sarà bollente, infiammate, riempite il mestolino di liquido che lascerete cadere nel paiolino dall'alto, così che il liquido stesso, scendendo, sarà avvolto dalle fiamme. Servite in tazze calde con l'orlo zuccherato.



The Lace of Cogne in Valle d'Aosta

The precious lace of Cogne began in 1665. At that time Benedictine nuns escaped from the convent of Cluny in France and came to the Aosta Valley. They settled in various localities and taught the local women the art of pillow lace. It is said that Nicolas, the parish priest's sister, a native of Cogne, was so fascinated by this art that she learned the basic stitch on the lace pillow and then taught it to other women in her village.

During later centuries the tradition of working at the lace pillow was handed down from mother to daughter through teaching or direct experience. This is unique since the people of Belgium and France worked on a pre-arranged pattern. This testifies how the people in the Aosta Valley are devoted to their tradition.

The lace-makers of the Aosta Valley created new designs getting their inspiration from the mountain landscape. The hands of the lace-makers who do every kind of manual activity, from the rough labor in the fields to the fine work at the lace pillow,



create new patterns using the bobbins on the round lace pillow. The pillow consists of a padding of straw and wool, held up by a support in wood carved in the classical rose design that is the monogram of Jesus Christ.

The linen network on the lace pillow is made by using as many 86 bobbins. Each worker designs unique styles of animals, flowers and other objects. These beautiful pieces of lace represented for the women in Cogne the only refined and frivolous touch that softened their rigid and austere black costumes. The lace around the neck and at the end of the sleeves shows off the woman's face and her fine hands.

The manufacture of lace ceased during the World War I, but was re-established at the end of the 1920s thanks to Ronc-Desaymonet, a school teacher who persuaded the women of Cogne to get out their lace pillows again. Today there is a co-operative of 130 lace-makers who produce 3000mm of valuable lace that is so precious because of the difficulty in making it and the beauty of its designs.



Events in Valle d' Aosta

January 30-31 Fair of Sant'Orso

Aosta: A craft fair held in honor of Sant'Orso, an Irish monk who lived in the Aosta Valley in the 6th century. He was an excellent carver who made large quantities of wooden sandals that he gave to the poor. To this thousand year old fair craftsmen bring articles carded of wood, such as the grolla (see article), cooking tools as mortars, pestles, ladles, and flour scoops. Fine lace and woolen fabrics are sold along with farm tools, household furniture, and sculptures! Restaurants of the region serve their specialties as leg of chamois, cured prosciutto, zuppa alla valdostata, and cabbage soup covered with melted Fontina cheese, polenta, and local buttery Fontina and toma cheeses.

First Sunday after Easter:

Fenis: The first elimination round is held in the battle of the queen of milk cows, a contest that ends in October. Traditional foods of the Aosta Valley are on display: polenta layered with Fontina cheese, grilled sausages, and spezzatino, a veal stew. The people of the valley have a great saying: "Fresh cheese has three virtues: It sates hunger and thirst and it cleans your teeth"

Third Sunday in August

La Thuile: The Fete des Bergers recreates a 15th century tradition of a battle between cows from the Val d'Aosta and those from Savoy to determine which is the strongest. All the town gets samples of the local cheese.

During the month of October

Challand-Saint-Anselme: A traditional chestnut roast accompanied with mulled wine!

Fourth Sunday in October

Nus Or La Thuile: celebrating the return of the milk cows from the summer pasture the towns in this Alpine valley host a contest to see which cows are the strongest. Remember the First Sunday after Easter (listed above) where the queen of the milk cows is finally crowned with flowers and ribbons? She now marches at the head of a parade as bands play music. Celebrations throughout the cities with much food especially Fontina cheese made from cow's milk over polenta, grilled sausages and veal stew.



Dialecto della Valle d' Aosta

<u>Valle d' Aosta</u>	<u>Italian</u>	<u>English</u>
arreuvé	arrivare	to arrive
aousé	uccello	bird
buerro	burro	butter
botse	bocca	mouth
cado, presen	ragalo	gift
carrà	quadrato	square
cllia	chiave	key
colour	colore	colour
cordagne	calzolaio	shoemaker
delun	lunedì	Monday
demars	martedì	Tuesday
dessando	sabato	Saturday
egnon, ognon	cipolla	onion
elliese	chiesa	church
fanfara	banda	band (musical)
fameille	famiglia	family
gramo	brutto	ugly
gris	grigio	grey
incò	ancora	again
Janvié	gennaio	January
Jeillé	luglio	June
lanta, tanta	zia	aunt
lardzo	largo	large
magasin	negozio	shop (store)
menin	gatto	cat
nei	neve	snow
nerveu	nervoso	nervous



Conversational Italian Classes Sponsored by GRIAA

The fall classes for Conversational Italian sponsored by GRIAA (Greater Rockford Italian American Association) is accepting your reservations for the classes listed below. Once again the classes are taught by Tony Tararà who has been our teacher for the last 4 years.

Classes are held at St. Anthony's Church in the Pedrini Center. Dates and times are listed below. Classes are 10 weeks long and the price is \$30.00 per class. If you are new person in Level 1 Tony will order the book for you.

Note: To enroll in the classes call Tony Tararà at 815-399-2129 or e-mail [HYPERLINK "mailto:antonino.tarara@sbcglobal.net"antonino.tarara@sbcglobal.net](mailto:antonino.tarara@sbcglobal.net)

**Price for the 10 week course is \$30.00
Make Check Payable to GRIAA and mail to:
GRIAA
P.O. Box 1915
Rockford, Illinois 61110-0415**

I hope you can join us whether it is to enhance your connection with your Italian heritage or to expand your knowledge of Italy's rich culture.

Here are a few Italian phrases to get you started.
Piacere! - Pleasure (to meet you)!
A presto! - See you soon!
Arrivederci! - Until I see you again!
Di dove sei? - Where are you from?
Sono americano (americana) - I am american (male/female)

A presto,
Tony Tararà

Level 1 Thursday nights 6:00 P.M. to 7:30 P.M. October 15th thru December 17th

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.

Level 2 will meet on Monday Nights 6:00 P.M. to 7:30 October 12th thru December 14th

In Level 2 we 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. In Level 3

Level 3 will meet on Tuesday Nights 6:00 P.M. to 7:30 October 13th thru December 15th

In Level 3 we continue where Level 2 left off . Expanding vocabulary and introducing new conversational tools to expand your ability to converse. More of the class is conducted in Italian as well.



Grappa!

Since we have been writing about Valle d'Aosta one must include Grappa.

Many of you may think, "Hmm, What is Grappa?" but if you hail from the northern regions of Italy, you know what Grappa is and no doubt have had it sterilize your esophagus on the way down! It is "White Lightning"!

This drink was originally produced in the northern Alps. It is prepared with grape pomace, the seeds, skins and pulp of grapes after the juice has been extracted for winemaking. (Italians throw nothing away!) The flavor depends on the type and quality of the grape along with the distillation process.

Many Italians enjoy a shot of grappa with espresso called *caffè corretto*.

Of course, the real reason to enjoy this innocently, clear-looking-like-water drink is to really help with your digestion! Try it...carefully!

If in Rome...

The exciting capital of Italy is now offering a nighttime visit to the Colosseum. Visitors will have evening access to parts of the ancient arena hosting an exhibit on the emperor Flavian's dynasty who actually built the Colosseum. It will be open to the public through September 30, 2009. Check the travel books for next year's hours and dates.

Ferragosto

August 15, the feast of the Assumption, is a national holiday in Italy and marks the peak of the holiday season. The Italian name "Ferragosto" comes from the Latin "feriarum augustae" meaning "August Holidays". Try not to visit the country during this time if you wish to converse with Italians as they are at the Mare or the Montana. Also many businesses are closed during this time, but that is changing as many Italians wish to profit from the tourists.

Interesting bits and pieces!

If you are planning to travel to Italy, especially Turin check this info from our friends at National Italian American Federation (NIAF). Pope Benedict XVI has announced that the Holy Shroud of Turin will be available for public viewing during spring of 2010.

The Holy Shroud of Turin is a linen sheet kept in the royal chapel of the Cathedral of Saint John the Baptist in Turin. It is traditionally believed that the cloth was placed on Jesus at the time of his burial. The image of a man found on the shroud has been the subject of debate among scientists and historians regarding where, when and how its image was created. The Holy Shroud was last displayed in 2000. Italy's region of Piedmont is expecting more than two million pilgrims for this event, almost doubled the number of visitors at the display of 2000.

High-tech meets tradition: Italian Card Games!

Luigi Castiglione is bringing a classic element of Italian culture up-to-date. He has been programming Scopa and Briscola for cell phones since 2005! Thanks to Apple's iPhone and iPod Touch players can choose from 10 authentic regional card decks, select different playing backgrounds and so will be able to personalize how to play the game, since exact rules vary by region. You may play iScopa or iBriscola against the computer or with up to four players over a wireless network. Castiglione is working on another popular Italian card game, Tressette that will be available soon. Both iScopa and iBriscola are available for download from the AppStore on Apple.com (from Ambassador NIAF magazine)

One more of the latest...

Inspired by automated machines at commercial food courts, Italian entrepreneur Claudio Torghelle created a vending machine that actually makes fresh pizza in a few minutes. Torghelle's "Let's Pizza" mixes the dough from scratch adds tomato sauce and your choice of four fresh toppings! Yes, hot fresh pizza at your service! America will be his primary market as the vending machine industry in Europe is booking. A 12 inch pizza from the "Let's Pizza" machine can cost about \$4.50 and ready in 90 seconds! Now that's Italian! (from Ambassador NIAF magazine)



Visit Our Website!
www.griaa.com



Come visit "Scintillating Sicily" with us!

Do you have a need to see some of the most beautiful landscape in the world?

Do you need to taste some of the best food ever made?

Are you curious to see Etna in all its glory, yellow sulphur and black lava?

Will you ride a goldola with us to the top of Erice and visit one of the earliest cities?

Have your shopping fix especially in the spectacular town of Taormina?

If so, contact Gene and Shirley Fedeli who are planning a special trip to Sicily in May 2010

Call them at 815-877-2888 or email: e.fedeli@comcast.net

Sneak preview below:

Leave May 13th return May 23rd.

We will be staying in (2) hotels during the entire tour! The hotels are in the cities of Sambuca and Taormina...

We will visit the following cities: Sambuca, (we are in Sambuca for the Feast of the Blessed Mother, a great Sicilian Tradition), Segesta, Erice, Palermo, Monreale, Etna, Savoca, Taormina, Siracusa and Noto.

You can extend your stay at the end of our trip, but we must know that by the time you book your trip!

The price includes air fare, bus for touring, hotels, breakfast, evening dinners, tour manger and guides tips, and a great time....

The price is \$3,650.00 per person, two people to a room..

The amonut to hold a seat for you will be \$350.00 dollars per person... you can make this deposit at our first meeting.

We are planning on 20-25 people only...

So, please let me know as soon as possible.

LET US NOT FORGET!



(The above was taken from the Newsletter of the American Sons of Columbus Home for the Aged, Sons and Daughters of Kansas City, Missouri)

Attention: If you, your parents or grandparents ever belonged to an Italian Society or Club...

We are trying to preserve our beautiful Italian traditions by asking all to locate any badges, pins, ribbons or photos of the "old days" where many of the regional societies preserved the events through photos of the processions and bands. Years ago these celebrations were a typical part of Italian South Rockford. Do you remember the Jesus, Mary and Joseph Society? The Francesco de Paola Society? The Children of Mary Club? Or any other society or club?

If you know any of these groups or any other group that was definitely a part of your family's life years ago, please let us know more about them. We want to have a display at the Italian Gallery of the Ethnic Heritage Museum in the next year or so. That will give you time to check in the dusty attic for the cardboard box that you said "you were planning to go through and sort". Now is the time!

To donate or lend: please call Shirley Martignoni

Fedeli at 815-877-2888 or

Email: s24fed@comcast.net. Help preserve our precious traditions!



Press Release...

Visit the Italian Gallery of the Ethnic Heritage Museum
1129 South Main St. call 815-962-7402
Hours: Sunday 2:00 to 4:00 p.m. or call for tours
Admission: donations or for special events \$3 individuals,
\$5 families
On display through November:

Italian Musicians and their Music

- Do you remember our wonderful Italian musicians, there and their bands ?
- Stop by and reminisce over photos of The Salvato Band, Al Grace, Joe Guzzardo, Cono LaLoggia, Sam Attardo, Val Eddy and Mike Alongi.
- Do you know what an ocarina, triccoballache, or a scetavaisse are?
- Who was a famous Rockfordian opera singer...see his photo!

Attention Italian Genealogy Lovers!

Join us on September 20th at the Italian Gallery of the Ethnic Heritage Museum for an outstanding presentation by Rockford's own Steve Salvato and his amazing collection of Italian American families. Steve's data base has 10 generations, 22,509 marriages, 9,002 surnames and 61,455 individuals from the various regions of America and Italy!

December 5th & 6th Celebrate our Traditions for the Holidays!

Hours: Noon through 4 p.m. Admission \$3 Individual, \$5 families

Displays in all Galleries sharing their culture. Stories and crafts for children. Ethnic Sweets for gifts for friends and families may be purchased.

The other Galleries represent Irish, Hispanic, Polish, Lithuanian and African American cultures and have beautiful displays throughout the year.

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

NON-PROFIT
ORGANIZATION
U.S. POSTAGE
PAID
PERMIT NO. 219
ROCKFORD, IL