

# PAPPAGALLO



Funded by the Greater Rockford Italian American Association - GRIAA  
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Fall 2006

## Columbus Day Celebrations

The discovery of America happened before dawn, on October 12, 1492, when the lookout of the "Pinta" shouted "Tierra! Tierra! This happy news came when the dauntless explorer was almost ready to turn back and give up the expedition.

Today, Columbus Day is a holiday in the United States, and in many parts of the world including Central and South American countries. In Italy and Spain, Columbus is especially honored.

In Barcelona, Spain, Claude's dramatic poem, "The Book of Christopher Columbus" is performed in July. Moored at the waterfront is a replica of the "Santa Maria" (it's actual size, 90 feet long with a beam of 20 feet). Seats for two thousand spectators are available for this outdoor production. At the end of the drama, the admiral is represented simultaneously by two different actors. One shows him dying in poverty, while the other depicts the great discoverer as "crowned with glory by posterity." So goes the controversy of Columbus' legacy.

It is believed that the first celebration of the discovery of America occurred in New York, on October 12, 1792, when the Order of Columbia held a dinner in honor of Columbus. At that time the only statue of the great discoverer in existence was situated in New York. However, when we celebrated our centennial in 1876, the Italian citizens of Philadelphia had collected enough money to erect a statue of their compatriot in Fairmount Park.

Congress voted funds to help state an international exposition as a tribute to the historic event and to Columbus himself. The Columbian Exposition took place in Chicago in the summer of 1893 because it was not possible to complete the buildings in time for an observance in 1892. It was attended by millions of visitors from all over the world. Congress also asked the President to issue a proclamation urging all Americans to observe the four hundredth anniversary of our continent "by suitable exercises in their schools, and other places of assembly."

In 1905, the governor of Colorado asked the people of his state to celebrate the anniversary; in 1906, the mayor of Chicago made a similar request of the citizens. The Knights of Columbus also kept urging the states to make the date a legal holiday. Such a bill became a law in New York in 1909.

On October 12, 1909, two Italian cruisers and several American warships were in New York Harbor. Everyone was thrilled when three small ships, replicas of the "Santa Maria", the "Nina" and the "Pinta", moved slowly up the river, as battleships dipped their colors and cannon boomed our salutes. On the same day, the members of Italian societies and other organizations turned out in force to parade up Fifth Avenue to Columbus Circle; and Governor Hughes gave the chief address at a large gathering of the Knights of Columbus in Carnegie Hall. After this impressive celebration, public opinion grew in favor of making Columbus Day a legal holiday. It was not until September 1934 that President Franklin D. Roosevelt sent out a proclamation, asking all the forty-eight states to observe October 12 as a national holiday. Finally, Columbus Day became a federal legal holiday in 1971 after lobbying from the National Columbus Day Committee. Ever since, the second Monday in October has meant closed schools and children chiming: "In fourteen hundred and ninety-two, Columbus sailed the ocean blue."

*From the Miami Dade County Public Schools article*

### **You are cordially invited to: Our 2006 Columbus Day Celebration and Italian Hall of Fame Award presentation**

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

Date/Time: Oct. 8, 2006 at 11:30 p.m. Mass

Luncheon: St. Ambrose Hall  
located at 802 Montague St.

Please – you must RSVP by October 4th  
with name and number attending the luncheon to:  
Whitey Marinelli at 227-9424

Presentation of the Italian Hall of Fame Award for 2006  
will follow the luncheon

This year GRIAA The Greater Rockford Italian American  
Association is proud to honor and induct

**John F. Falzone**



# The Region of Marche

Covering an area of just under 10,000 kilometers, with four provinces, Marche is a complex region where the history, landscape and culture combine to create a unique and interesting place to see. With its beautiful seashores, steep rocky cliffs, and mountainous areas, the region has been defined as the sum of all beauty available to be seen in Italy.

In Marche, a long mountainous coastline can boast of its beautiful beaches, seaside resorts, and marinas, which stretch from the promontory of Gabicce Mare to the mouth of the River Toronto. Because of the varied terrain, a wide variety of outdoor sports can be enjoyed here. The area is rich in more than just natural beauty. It is home to thousands of churches, monuments, hundreds of museums and libraries, dozens of archaeological sites, towers, forts, castles, caves and historic buildings. It's a magical setting that has inspired poets, artists, musicians and travelers alike.

The mountainous and hilly region is in central Italy on the Adriatic side of the Apennines. Square in shape, it is the sixth smallest region in Italy and is surrounded by Emilia-Romagna to the north, Tuscany, Umbria and Latium to the west, Abruzzo to the south, and the Adriatic Sea to the east.

Promontories, creeks, streams or rivers, harbors, ports and small coves dot the coastline, and provide a visually dramatic landscape.

The climate is mainly maritime with a limited temperature range and little rainfall, which both increase as you move inland. Snow accumulates mainly in the mountainous inland areas and the rainiest seasons are in the Spring and Fall. The natural vegetation has been greatly changed through the centuries as wooded areas have been cut down. Industry is mainly found along the coastline and near ports, the most

popular industries being footwear, textiles, furniture, paper goods, musical instruments, mechanical products, ships, boats, petrochemicals, banking and insurance. Beautiful seaside resorts are brimming with tourists in the summer.

The Marches dialects can be divided into four main groups, influenced greatly by the neighboring regions. The standard of living isn't as high in this region as it is elsewhere in the country and farming employs a good percentage of the working population.

Ancona is the capital of the province and a seaport situated on the Adriatic Sea. Here, you can visit the Basilica of St. Ciriaco, Palazzo degli Anziani, and Trajan's Arch, one of the finest Roman monuments in Marche. It is a focal point around which much of history has taken place. After the fall of the Roman Empire, Ancona was ruled by the Byzantines and the Lombards, then by the Church. From the 12th to 16th centuries, Ancona was the site for many struggles among leaders. In 1532, the town lost its autonomy and was annexed to the Papal States until 1860 when it became part of the Kingdom of Italy. During World War II, Ancona was heavily bombed and much of the city was damaged during an earthquake in 1972.

The shores of the Province of Pesaro-Urbino go from the mouth of the River Tavollo to the mouth of the Cesano, with beaches stretching along rolling landscape, giving it the nickname "Riviera of the hills." Fishery, furniture and tourism are main points of the local economy in this region. Opera composer Gioacchino Rossini was born here. Historic sights include the Oliveriani Museums and the Rocca Costanza. The town of Urbino is on a hill, dividing the Metauro Valley from the Foglia and is home to the outstanding monument, Palazzo Ducale, an important example of Renaissance architecture. The National Gallery of the Marches, one of the most important art galleries in Italy, is located here. Ascoli Piceno is famous for its Roman and Medieval remains. Pesaro is the birthplace of Composer Gioacchino Rossini, so naturally it is the place of the Rossini Museum and the Rossini Opera Festival. The arts are a big part of the life of this region, with many museums, art galleries, and theaters. In Macerata, the ancient area of the town is still surrounded by walls and has an interesting urban setting amidst the hilly landscape of the region. Among the many 14-15th century structures, this province is also home to many cultural institutions, including the Sferisterio, where a summer Opera Festival is held each year.

**Typical scene of the Marche region**





# La Dolce Vita

By Jean Eckhoff

I remember...a golden sun floating in a clear, blue sky shedding its warmth upon my head. I remember...standing on a hilltop overlooking the Marche countryside where green fields covered with rows and rows of curling grape vines, groves of silver and green olive trees and acres of golden sunflowers nodding in the faint breeze rolled away from me. Off in the distance the blue of the sky merged with the faint blue and white of the Adriatic Sea. Behind me the rolling green hills merged into tall, snow-capped mountains that bordered Italy's Marche region. A small village perched on each of the green hilltops, the colors of the buildings shading from a golden yellow to a soft orange – and, in every village, a medieval bell tower rose majestically towards the sky marking the church in the piazza where the townspeople gather to exchange greetings and gossip over a hot, frothy cappuccino or a cold, sweet, freshly-made *gelato* (ice cream). I remember...the sun's rays highlighted one of those medieval hill towns – the city of Jesi, Italy, where, for the past year and a half, time seemed to have stopped and I lived *la dolce vita* (the sweet life) – a true Italian life! – simple and unhurried (a sharp contrast to the hustle and bustle in America!) but full of unexpected pleasures.

Jesi, built by the Romans, is one of the few medieval towns where the city center is still surrounded by the original Roman wall and the only way to enter is through one of 4 huge, stone archways. I lived in the historical city center; the brick outer wall of my apartment building was once part of a Roman amphitheater! Every day I walked through the narrow cobblestone streets between ancient apartment buildings where clothes hung out to dry fluttered in the breeze beneath the flower-covered windows (because no one has a clothes dryer!) to the nearby private school where I taught English to both children and adults.

Living in Jesi was a huge contrast to living in an American city. Shopping for example was always an adventure! Every other day I strolled over to the corner *macelleria* (meat store) and had a long conversation with the butcher over which type of meat



Town of Jesi

was the best for dinner, then I followed the heady aroma of freshly baked bread to the pasticceria (bakery) to buy some *panini* (small rolls) or *focaccia* (flat bread) sprinkled with fresh rosemary – again, not without the customary chat! Twice a week I wandered the *mercato aperto* (open air market), buying fresh fruit and vegetables from local farmers. They were always willing to share the secrets of cooking fresh artichokes or new recipes for simple salads!

When I finished my shopping, I explored the art museums full of beautiful, medieval paintings by Lorenzo Lotto. I traveled to the city of Loreto where, under the huge gilded dome of the cathedral, amidst breathtaking medieval paintings, alabaster statues, gilded altars and marble pillars, stands the original house of Mary, Mother of Jesus, moved there stone by stone in 1294. (Touching those historic brick walls gave me goose bumps and brought tears to my eyes.) On Sundays, I took the train to Senigallia where, on the white, sandy beach in front of the clear, blue-green sea, I soaked up the sun, surrounded by laughing Italians who were always gesturing madly with their hands while chattering amongst themselves in their musical language. There was always someone willing to talk to me as I was such a novelty – they don't see too many Americans in their part of Italy! In the evenings, after eating dinner (homemade *tagliatelle* sprinkled with fresh *parmegiano reggiano* cheese) at 8 pm(!), I would stroll downtown to *Corso Matteotti* where I would enjoy the Italian tradition of buying a gelato and window-shopping! It was always fun seeing couples holding hands, teenagers grouped together exchanging gossip or to simply sit in Piazza Repubblica and watch young children scamper around – even at 11:00 at night! At midnight, I would return home, and, after sleeping with the cool, night air floating through my cozy apartment, I would wake to the sounds of tiny, little swifts as they swooped through the air whistling their morning song. Then I would wander to my favorite café where I would linger over a cappuccino and a warm, cream-filled pastry – and I would begin another *giorno tranquillo* (peaceful day) in the beautiful Italian city of Jesi.



# Monasteries in the Marche

## The Abbey of Santa Maria di Chiaravalle at Fiastra

During the Middle Ages, most of Europe was an agrarian society. In the Marche region, Jesualdo, a typical friar of the monastery scratched out his meager living every day. It was a very difficult and challenging life...when the landowner's harvest was poor even the friars starved, but when the landowner's harvest was successful our friars still seemed not to have a "full stomach". Not until St Albertino in 1265 promoted reforms, including an agrarian reform that regulated sharecropping therefore, this literally meant the end of starvation for many of the poor farmers and friars.

St. Albertino was one of many who found a home in the Monastery of Santa Croce at Fonte Avellana, one of the Marche region's most historic complexes.

These religious institutions are just two of the numerous living histories that tell of the major impact on this region. A vital institution that upheld the principles of "Pray and Work" as the only way to heaven.

It seemed that only in the monasteries was there an order about life. Everything from developing new methods of farming to creating new medicines from the rich supply of herbs in their gardens did the

monks provide their talents to help their brethren of the area. If it were not for the Monasteries where learning was "saved" from the barbarian hordes that descended upon the Roman Empire, there would be nothing left of the precious books and papyrus works of the ancient world. Jesualdo laboriously copied word after word, page after page as the monks and friars transcribed the ancient manuscripts by the flickering flames of oil lamps or candles. Ah, yes, the phrase that St. Benedict "Ora et Labora" (Pray and Work) kept running through Jesualdo's mind as he tried to focus on the tedious task before him. In the end, after many months of work he and his brother monks produced another of the breathtaking manuscripts with the magnificent illuminations and borders of gold bound in the finest leather to be found. Our eyes can still caress that beauty still found in this world of today's Italy.

Much of the Abbey of Santa Maria was built using pieces of the ancient marble of the Roman ruins of Urbs Salvia, nearby. With gardens, cloisters and a series of underground storage rooms the abbey offers an interesting tour. One may truly relive the atmosphere of the Middle Ages again by visiting this unique piece of history in the Marche region!

## Un Racconto in Dialetto Marchese (A Fable in the Dialect of Marche)

### La Pò'ra 'Èddua

Na 'ecchia era rmasta 'èddua da pogu e la pensìo sua nu jé basta pe 'rrià a fin del mese. El padrò de casa era senza remisciò e nu 'uléa sentì ragiò pe 'llungaje el naulu. N'antra 'ecchietta che facéa cumpagnia alla 'èddua, cumènza a dì:

"Ahé, nu la mannate 'í! Sta de casa chi da più de cinguant'anni, na 'íta. I recordi più belli sta tutti drentu sta casa!"

"Sci!" -seguita la 'èddua- "C'è mortu pure mi maritu!"

### La Povera Vedova

Una donna anziana era rimasta vedova da poco e la sua pensione non le bastava per arrivare alla fine del mese. Il padrone di casa era senza pietà e non voleva sentire ragione per allungare la data del pagamento del fitto. Un'altra vecchietta che faceva compagnia alla vedova, incomincia a dire:

"Ascoltate, non la mandate via! Abita qui da più di cinguant'anni, una vita. I ricordi più belli stanno tutti dentro questa casa!"

"Sì!" -seguita la vedova- "C'è morto pure mio marito!"

### The Poor Widow

An elderly woman had recently become a widow and her pension was not enough to sustain her until the end of the month. The landlord of the house did not have pity for her and did not want to hear reason and extend the payment date. Another old woman who was friends with the widow, began to say:

"Listen, don't move away! You've lived here for more than 50 years, a lifetime. Your most beautiful memories are all in this house!"

"Yes!" -followed the widow- "Even my husband died here!"



## Italy's Forests

Presently, forests and woods cover only one-fifth of Italy. Long ago, much of the peninsula was blanketed with forests, but these were depleted over the centuries as men cut down trees, used in building ships and houses and for fuel. Forests also shrank as trees were cut to clear the land for agriculture.

On the alpine zones of Italy, oak trees predominate in the valleys, and on the lower slopes, with chestnuts and beeches growing to about 3,000 feet, then giving way to the conifers, which grow at altitudes up to about 6,500 feet. The same trees can be found at approximately the same altitudes in the Apennines, though typically Mediterranean are also present in the valleys. In the coastal zones on the shores of the Mediterranean are maritime pines, olives, cypresses, cork trees and holm oaks.

Among Italy's oldest plane trees is the so-called "Piccioni's Tree" (pictured below) near the town of Ascoli Piceno in the Marche region. It served as a refuge in the early 1800s for rebel officer Giovanni Piccioni, who led a revolt against the annexation of the Marche to the kingdom of Italy which had been proclaimed in 1805 by Napoleon, with himself as king.



**This is the hollow trunk of Piccioni's Tree, a plane tree near the town of Ascoli Piceno. The trunk forms a hiding place accessible only from above.**

## The United States Census Bureau Releases The First Annual Census Data on Italian Americans

March 10, 2006, New York-The Coalition of Italian American Associations is pleased to announce that the first tabulations of the American Community Survey (ACS) summarizing annual data on Italian American demographics nationwide are available. For the first time the ACS provides a national profile of Italian American in the middle years of the decennial census data collection.

The data provides a profile of the demographic, social, economic and other statistics of Italian American based on data collected in the 2004 ACS. The ACS provides an incremental view of how the nationwide Italian American community is changing from the 2000 census "long form" survey. In these four years the Italian American community increased approximately by a 1,093,880 people to approximately 16,817,286. Interestingly the Italian American population change is approximately 26% of the overall United States population increase. Since family size and immigration statistics have not drastically change at this magnitude the higher reporting of Italian American is probably do to the increased reporting of Italian American identity.

Dr. Nancy Torrieri, Chief ACS Communication, Information and Education Staff, United States Census Bureau, will be presenting a summary of the new information on Americans of Italian Ancestry from the ACS, and additional information on this important new program to provide annual data for decision-making at the Coalition of Italian American Associations on March 16, 2006 to be held at the Columbus Citizens Foundation at 6:30 p.m. Mr. Lester A. Farthing, New York Regional Director, United States Census Bureau will be joining her for a general discussion on the importance of ethnic ancestry data for Italian Americans and other ethnic Americans.



# One of Italy's Biggest Contributions to Opera: Gioacchino A. Rossini (1792-1868)

Written by Tony Isabelli

Claude Levi-Strauss once said, "Music is a language by whose means messages are elaborated, that such messages can be understood by the many but sent out only by few, and that it alone among all the languages unites the contradictory character of being at once intelligible and untranslatable; these facts make the creator of music a being like the gods." This famous quote most definitely places a musician on a different level than that of the average human being. We beings are able to feel, sense, and interrelate with others on a number of levels; but, when one is able to relay his feelings and thoughts in the form of music, there's an element of utter compassion that otherwise doesn't exist under the normal realms of communication. The melody that a composer produces comes directly from the soul.



While the musical genre of opera is one that is appreciated by a certain musical palate, it is nonetheless one that has existed since the beginning of time. While some may say that operatic composers are a dime a dozen, there are certain composers of the

genre who deserve far greater attention than others. Italian opera composer, Gioacchino Rossini, born in 1792, is one of those artists. Rossini was born in Naples, Italy, and can perhaps be referred to as the "grandfather of Italian opera." During his short, but aggressive musical career, Rossini managed to write 39 operas in his lifetime, a number of which were comedies. Rossini's musical career began at a very young age. Having parents who were musicians themselves, it was easy for Rossini to become initiated into the world of music. He sang opera and was able to learn and appreciate the horn at an early age. He didn't officially begin his operatic career until he was 18. He formally studied opera in Bologna and at that time developed one of his earlier operas entitled *La pietra del paragone*. His musical talents enabled him to write a number of operas that brought him international acclaim. These operas include *Tancredi* and the comical *L'italiana in Algeri*, both written for the Venetian theatres in 1813.

One of the more famous comic operas written by Rossini is entitled *Il barbiere di Siviglia* (The Barber



## LA CALUNNIA, from *Il Barbiere De Siviglia* by Gioacchino Antonio Rossini

of Seville). This opera was first performed at Teatro Argentina, Rome, February 5, 1816. The opera itself deals with a desire that was common in the late eighteenth and early nineteenth-century comedies: an older man desiring the marriage to a very young girl. The comedy's main character, whose name is Figaro, plots with the rich Count Almaviva to win the heart of Rosina who is the ward of the miserable Dr. Bartolo. The doctor hears this information from Rosina's music teacher, Basilio. Of course, the doctor is none too happy about this news and thus works with Basilio to rid himself of the problem. Basilio's plan? Gracefully start some nasty rumor about him. "Gossip will do the rest," says Basilio. Basilio then proceeds to describe just how a small commentary about an individual may grow to incredible proportions, blasting his reputation out of the water. Though the opera is comical and considered farcical, there are strong messages about the darker tendencies of man. The power of words can create and uplift....or torture and destroy.

At the age of 37, Gioacchino Rossini retired from opera composition. Shortly thereafter, he suffered a painful illness. Rossini was ill for a number of years but experienced remission for a short time. In that short period, Rossini felt the urge to compose a number of pieces for piano and voice. He called this collection of pieces *Péchés de vieillesse* ("Sins of Old Age"). This was Rossini's last composition. He died in 1868 at the age of 76. His operas continue to be performed in theatres world-wide.



# The Mysterious Sybil

Are you familiar with the Sybil? Perhaps you recall one of the most famous and beautiful Sybils that Michelangelo painted on the ceiling of the Sistine Chapel, but read on and see how many other Sybils you may recall from that ancient history class you were required to take.

The Marche Region of Italy is noted for its sibylline traditions. Why, who and where were they tied into the dim mystical past of our most unusual and tantalizing Italian folklore?

One source depicted them in a fresco dating from the 6th century B.C. during the government of Tarquin the Proud...our early Etruscan history.

Or did they appear as aggressive women labeled "Sibylla" minted on ancient Roman coins during the rule of the emperor Valerianus?

Or were they similar to the well-known Sybils of the Renaissance frescos called by the other name, the beautiful Delphic Oracle? Or better yet, the Oracle of Cumae...not so beautiful in features!

The historian who searches for this lost figure can hope to reconstruct the original image of the Sybil as a wise and serene woman who loves life and humanity and preserves knowledge so that all may profit from the past. Sybils were according to some sources, normal women exempted by the community from ordinary work of daily life and entrusted with the elaboration and memorization of all life experiences. They were to preserve and transmit all experiences as needed.

Therefore, they enjoyed great prestige. Their advice was accepted and respected. Succession of the Sybil was determined by observation of little girls who tended to be quiet, calm and seemed to have an ability to recall long and difficult passages of information. The senior Sybil recounted everything that she knew and understood of life and culture and "poured it" into the young girl that was chosen for the "new" position as the senior Sybil retired.

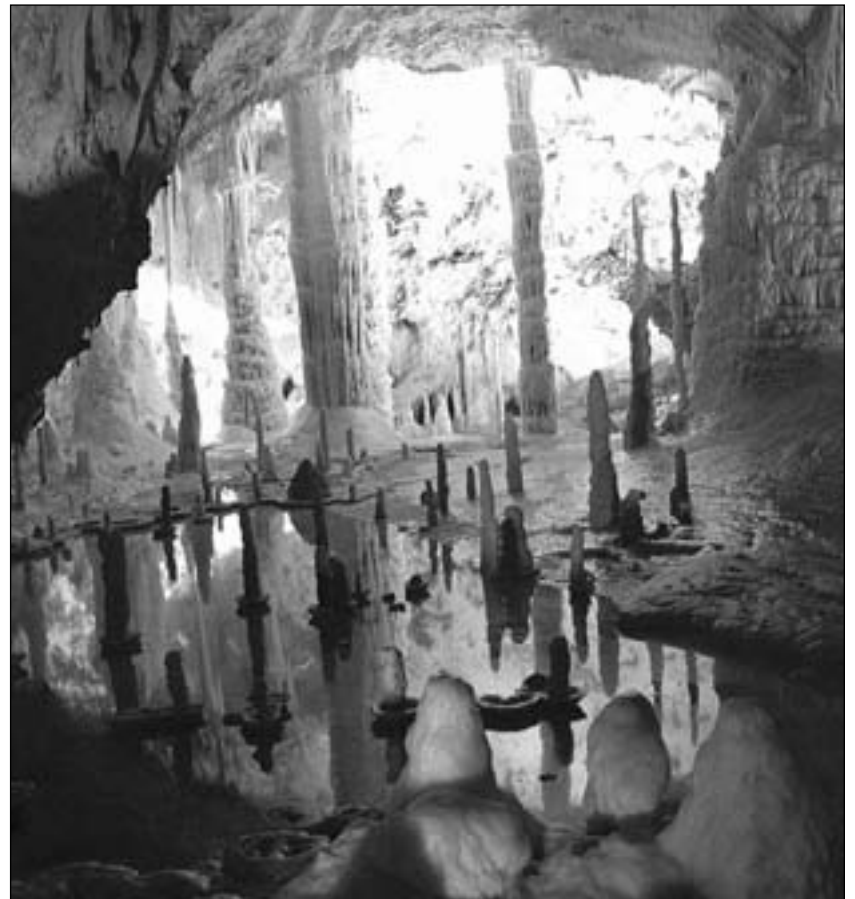
In the Monti Sibillini, the highest mountains in the Marches region, traditional ways, customs and beliefs have survived longer than any where else according to some sources.

These women (Sybils) were called *comunanze*.

In fact, there is a town called Comunanza in the Marche region. Also located in this region is a large white limestone rock shaped like an egg that was found thousands of years ago and is preserved in the foothills of a small town called Sarnano located in the Monti Sibillini. In this town are memories of wise and generous Sybils who stories are still "carried on" by the shepherds and gatherers of herbs...the farmers and women.

Around this egg with its top hollowed out to form a basin, a festival used to be held in early October. Festival goers were dressed in green robes and wore garlands of leaves and clematis. Musicians with flutes and zithers sang and danced a *saltarello*, a folk dance of the region. They placed a bed of various local seeds in the egg's depression. Then covered the egg with straw and hoped for the new plants of the upcoming year would flourish. This would bring a successful new year for all.

Have you knowledge of any of the Sybils? Let us know.



Monti Sibillini caverns



# Facts of Marche Region

## Getting There:

You need to be a good driver in Marche; the roads are narrow and often steep. First, fly to Ancona then rent a car. For speed, take the A14 road connecting the entire region along its 111 mile coastline, from Pesaro in the north to Ascoli Piceno in the south. For pleasure, drive the *stade statali* through Marche's beautiful landscapes.

## Where to Stay:

Most hotels are along the coast or in the Conero area, near Ancona. For a feel of hill-town life, rent a house. ([www.le-marche-explorer.com](http://www.le-marche-explorer.com)). Or try a room or suite in an *agriturismo* villa or bed-and-breakfast like *Palazzo dalla Casapiccola*. It has ten suites in a 1600's mansion in the historic center of Recanati, with a beautifully maintained garden.

Go to [www.palazzodallacasapiccola.it](http://www.palazzodallacasapiccola.it) – Suites are from \$65.00.



Portonovo

## Where to Eat:

**Da Andreina** – charcoal-grilled game in a brick house on the outskirts of Loreto; Via Buffolaraccia; dinner for two \$100.00

**Migliori** – A food shop for *ascolane* (stuffed olives) and *crème* (dollops of custard) ready to be fried and eaten (together) located in Piceno at Piazza Arringo.

**Ristorante Farfense** – Potato dumplings in meat sauce and you will be served in a brick vaulted dining room in a former monastery, with views of the sea 25 miles away. It is located on 41 Corso Matteoti, Santa Vittoria a Mataneano (near Ascoli Piceno). Dinner for two \$75.00.

## What to Do:

Visit Raphael's Birth House, where the artist was born and taught to paint by his father, though none of his paintings are on display. The house is located on 57 Via Raffaello, in Urbino.

Rossini Opera Festival, performances of works by the native-son composer, every August in Pesaro. (*see article on Rossini.*)

Santa Casa and Basilica, the Holy House of the Black Madonna. The surrounding area is full of shops selling fascinating souvenirs. It is located on Palazzo Apostolico, Piazza della Madonna, in Loreto.

## What to Read:

*Leopardi: selected Poems*, translated by Eamon Grennan, by Marche's most famous author. (Perhaps you recall the poem in the last Pappagallo.)

## Festivals and County Fairs:

One of the oldest and most popular food festivals of the Marches is the **Sagro delle Frittelle** (Fritter Festival) of Massignano, in the province of Ascoli Piceno. The festival has taken place for over fifty years. It is celebrated in the month of August and is associated with sample tasting in the town square along with shows and entertainment. This is typical of the traditional pattern of the great Italian folk festivals.

**First Sunday in August in Ascoli Piceno:**  
**Festa della Quintaria**, a procession of representatives from the various districts in 15th century costume where horsemen attack a dummy figure that represents the opposing government.



# The Marches Cuisine

## Local Country Dishes

**Brodetto:** A concentrated shellfish soup, Flavored and colored with saffron, and seasoned with spices.

**Calcloni:** Small ravioli, made with egg and stuffed with meat then browned in the oven.

**Olivette:** So called from their olive-like appearance, these are very small chunks of veal seasoned and cooked in white wine. There also is a dish where olives are breaded, stuffed and deep fried.

**Pasticciata:** A pasty made of macaroni with egg, filled with ragout and buffalo cheese then baked in an oven.

**Pizza rustica:** A specialty of Ascoli Piceno. It is a pie made of macaroni egg dough filled with green vegetables, cottage cheese, sausage, then seasoned well. Baked in an oven.

**Porchetta:** A whole sucking pig, stuffed with rosemary, garlic, and pepper then roasted over embers on a spit.

**Stoccafisso all'Anconetana** Ancona style stockfish: Dried unsalted cod, cooked with onion, tomato, garlic, oil, pepper, pounded anchovies and a small amount of milk.

**Tornado alla Rossini:** Fillet steak fried in butter with ham, mushrooms then seasoned with parsley, pepper and lemon.

**Pan pepato:** A dry, nougat sweet, made of candied fruit, almonds and Sultana raisins.

**Vincisgrassi:** A pasty made of flaky pastry filled with ragout, béchamel, and small meatballs.



There is an abundance of delicious and unique country dishes to be sampled.



## Wines of the Region

**Bianco Piceno:** Must be served cool and is a pale straw yellow color with plenty of body and a trace of sharpness that gives it a refreshing taste. Serve with all meals.

**Montepulciano Piceno:** Is a brilliant, dark ruby color, with a nutty "brut" yet, harmonious flavor. Serve with special roasts.

**Verdicchio del Castelli di Jesi:** Is an amber, straw yellow color, clear and brilliant. The flavors of this wine are tinged with a dry quality. It improves with age and is one of the best known wines of the Marches. It has a distinctive bottle shaped like an amphorae. Serve with all meals, hor d'oeuvres, also goes well with fish.

**Rosso Piceno:** Is a pale ruby red color. Has plenty of body and is slightly tart, but refreshing and enjoyable. Serve with all meals.

**Rosso Montesanto:** Is brilliant ruby red with a bouquet of fruity flavors. Serve with all meals.

## STRACCETTI

### Here is a delicious Christmas lunch soup from the Marche Region

4 egg yolks

Heaping 1/4 cup freshly grated  
Parmigiano-Reggiano cheese

1/3 cup fine fresh bread crumbs

Freshly grated nutmeg

Salt

Grated zest of 1 lemon

8 cups chicken broth, preferably homemade

Extra parmesan cheese to pass at table

Blend together the egg yolks, cheese, bread crumbs, nutmeg, salt and lemon zest until they form a firm mixture. Place the broth in a large saucepan and bring to a simmer. You may either whisk in the mixture, stirring to break it up well, or press it through a ricer directly into the broth. Simmer 3 minutes. Serve immediately with extra grated cheese.



# Let's Learn the "Dialectto" (Dialect) of our Sister City Ferentino

Below you will find six verbs that will help you with Italian. Also, because our Sister City Ferentino has its own dialect, we thought you would enjoy seeing the difference between the Standard Italian and the dialect spoken in Ferentino. If you would like to learn more verbs or more of the Ferentinese Dialect go to [www.griaa.com](http://www.griaa.com) and then click on our Link page. There you will find Alessandro Pompeo's website.

Italian essere	Ferentinese èssu	English to be
io sono	ìè sò	I am
tu sei	tu s`ì	you (singular) are
egli, lei è	issu, issa è	he, she is
noi siamo	nù simu	we are
voi siete	ù situ	you (plural) are
loro sono	issi sò	they are

Italian andare	Ferentinese gnì	English to go
io vado	ìè uadu	I go
tu vai	tu uai	you (singular) go
egli, lei va	issu, issa uà	he, she goes
noi andiamo	nù iamu	we go
voi andate	ù iatu	you (plural) go
loro vanno	issi uàu	they go

Italian avere	Ferentinese avè	English to have
io ho	ìè tengu	I have
tu hai	tu tè	you (sing.) have
egli, lei ha	issu, issa tè	he, she has
noi abbiamo	nù tùnimu	we have
voi avete	ù tùnìiu	you (plural) have
loro hanno	issi tèu	they have

Italian bere	Ferentinese bevu	English to drink
io bevo	ìè bèu	I drink
tu bevi	tu bivi	you (sing.) drink
egli, lei beve	issu, issa bèu	he, she drinks
noi beviamo	nù bùimu	we drink
voi bevete	ù bùitu	you (plural) drink
loro bevono	issi bùuinu	they drink

Italian cercare	Ferentinese cìrcà	English to search (for)
io cerco	ìè cercu	I search
tu cerchi	tu circhi	you (sing.) search
egli, lei cerca	issu, issa cerca	he, she searches
noi cerchiamo	nù cìrcamu	we search
voi cercate	ù cìrcatu	you (plural) search
loro cercano	issi cèrcunu	they search

Italian dare	Ferentinese dà	English to give
io do	ìè dognu	I give
tu dai	tu dai	you (sing.) give
egli, lei dà	issu, issa dà	he, she gives
noi diamo	nù damu	we give
voi date	ù datu	you (plural) give
loro danno	issi dàu	they give

**Italian Proverbs (Proverbi)**

**Non c'è due senza tre**  
*(There are not two without three.)*  
 - It never rains but it pours.

**Oggi in figura, domani in sepoltura.**  
*(Today in person, tomorrow in a grave.)*  
 - Here today, gone tomorrow.



# Italian Language Class Returning to Rockford Public Library

Are you planning a moonlight gondola ride through the canals of Venice, seeing the breathtaking paintings of the Sistine Chapel in Rome or skiing the snowy slopes of the Italian Alps anytime soon? Would you like to understand your Italian grandmother's famous spaghetti recipe or simply learn to speak the beautiful, romantic Italian language?

If you answered yes to any of these questions, the Greater Rockford Italian American Association (GRIAA) and Rockford Public Library are offering you the chance to have fun learning Italian with both beginner and advanced conversational Italian language classes beginning in September.

**The classes will be held at Montague Branch Library on Monday, Tuesday and Thursday evenings from 6:00 to 7:30 p.m. and will start the week of September 18th.**

- **Monday** is *Beginning Conversational Italian* and will again be taught by Tony Tararà.
- **Tuesday** is *Advanced Conversational Italian* taught by Tony Tararà.
- **Thursday** is *Beginning Conversational Italian* taught by Jean Eckhoff who has just returned after living and working in the Marche region of Italy for a year and a half.

**Deadline for class sign up is September 5th.**

Each class is limited to 15 students. For \$30 plus the cost of the textbook, you can have fun learning basic Italian conversation, one of the most celebrated romance languages in history! The name of the book is "**Learn Italian the Fast and Fun Way**" and the ISBN number is 0764125303. It can be purchased at Barnes & Noble at the Front Desk.

For more information or to sign up for the class, please contact Tony Tararà at 399-2129 or by e-mail [ninuzzu@sbc.global.net](mailto:ninuzzu@sbc.global.net).

**Speriamo che ci vediamo – Hope to see you there!**

# Che Cosa Prendi?

**Construct a dialog by putting these phrases in the correct order!**

- Beh, ma dentro, no?
- Buona idea.
- Fuori fa un po'freddo, dai!
- Senti, io ho sete.
- Ci sediamo dentro o fuori?
- Andiamo in quel bar?
- Ho sete anch? io e poi sono anche stanco.

Complete the short dialog between and waiter and Pietro with the correct words given. Then, add the article and the correct ending and the phrases below:

**Words you may use for dialog: dica – mah – senta – va bene –vorrei**

Waiter: Buongiorno, mi \_\_\_\_\_!  
Pietro: Buongiorno. \_\_\_\_\_, io \_\_\_\_\_una coca cola.

Waiter: Una coca cola, \_\_\_\_\_. Piccola o grande?

Pietro: \_\_\_\_\_, grande.

Waiter: Benissimo.

- \_\_\_\_\_ birra grand\_\_\_\_, per favore!
- \_\_\_\_\_tè fredd\_\_\_\_\_!
- \_\_\_\_\_ coca cola piccol\_\_\_\_, per piacere!
- \_\_\_\_\_ cappuccino, ma cald\_\_\_\_ per favore!
- Io vorrei \_\_\_\_\_caffè tedesc\_\_\_\_\_!
- E io \_\_\_\_\_ bicchiere di vino bianc\_\_\_\_\_!
- E io vorrei \_\_\_\_\_ coca cola grand\_\_\_\_\_!

Answers for the three exercises are below.

**Answers:**

Senti, io ho sete. Andiamo in quel bar?  
Buona idea. Ho sete anch?  
io e poi sono anche stanco.  
Ci sediamo dentro o fuori?  
Beh, ma dentro, no?  
Fuori fa un po'freddo, dai!

dica – senta – vorrei – va bene – mah

una - grande  
una - freddo  
una - piccola.  
un - caldo  
un - tedesco  
un – bianco  
una grande



# PAPPAGALLO



## What to Do and Where to Go

### October 8, 2006

Come and celebrate **Columbus Day** with us at St. Anthony of Padua! **Mass will be at 11:30 a.m.** Everyone is invited to join us in commemorating this historic occasion. After mass there will be a short presentation at the **Columbus Monument** in the **Memory Gardens** of the Church. We will then meet at **St. Ambrogio Hall** for continued celebration of Columbus Day, with our **Italian American Hall of Fame Award** and a luncheon.

Share the excitement of our Italian Heroes!

### October 29, 2006

**"Celebrate our Heritage"** is the fundraiser luncheon at **Cliffbreakers Restaurant**. The Ethnic Heritage Museum will feature unique and original hats, music and dance from many ethnic cultures.

Bring your family! Children will have the opportunity to make their own hats to be worn for the event. There will also be original centerpieces and other surprises. Join us!

Adults \$25.00, Children \$10.00

Questions? Call Barb Berman at 289-3551.

### December 2 and 3, 2006

The **Ethnic Heritage Museum** will again offer exciting Holiday displays from noon through 4 p.m. both days. Bring the family and visit our **Italian Gallery** to learn more about our Heritage and Customs. **La Befana** will tell old folk tales. Other ethnic galleries will have beautiful traditional displays fostering their cultures. Celebrate global awareness. Call 877-2888 for more information.

### December 9 and 10, 2006

**Viva Santa Lucia!** This phrase is still shouted out by Sicilians throughout the beautiful island of Sicily, especially the city of Syracuse. Here at the Saturday 4:00p.m. and Sunday 9:00 and 11:30 a.m. masses at St. Anthony of Padua Church December 9 and 10 you will receive the special blessings of St. Lucy by our wonderful and dedicated parish priests. St. Anthony our beautiful Italian Church will continue to share the tradition of St. Lucy, patron of the eyes and gift to you the "Cuccia"...If you have never heard about this Sicilian tradition join us at any one of the masses listed above. All are welcome.

Any questions, please call Shirley Martignoni Fedeli 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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