

Ambassador

National Italian American Foundation

Vol. 26, No.3 - Spring 2015 - www.niaf.org

What Drives Rocco?

Gelato Genius at Work

Why Mike Repole's a Good Bet

15 Reasons to Visit Lombardia

Italian Romance in Movies

Photo Essay: A Sicilian Café in America

Forty Years in the Making...



Reserve your table now www.niaf.org/40

Ambassador

The Publication of the National Italian American Foundation
Vol. 26, No. 3 Q www.niaf.org



CONTENTS



Features

22 What Drives Rocco Mediate?
A Working Man Whose Work
Happens to Be Professional Golf
By Alan Champorcher

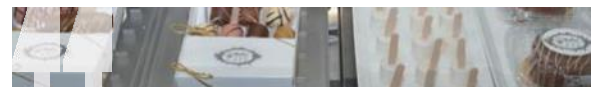
28 Frontrunner
In Business and Life, Mike
Repole's a Good Bet
By Douglas Gladstone

34 Portrait of a Sicilian Café in America
A Photographer Captures
a Slice of Life in a
Massachusetts Seaport
by Paul Cary Goldberg

40 15 Reasons to Visit Lombardia in 2015
...and the World's Fair is Just
One of Them!
By Gabriella Mileti

44 Gelato Genius at Work
Gianluigi Dellaccio Blends
Tradition and Innovation
By Alex Benedetto

48 The Antinori Empire
With Wine Comes Food
By Dick Rosano



Meet the man who played toe-to-toe with Tiger Woods in the 2008 U.S. Open. Rocco Mediate has been doing Italian Americans and the golf profession proud for 30 years. We caught up with Rocco at the world-class Pebble Beach Golf Links in Pebble Beach, Calif.

Cover photograph by Ken Doo Photography—kendoophotography.com

NIAF

Joseph V. Del Raso, Esq.
Chairman

John M. Viola
President & Chief
Operating Officer

Don Oldenburg
NIAF Director of Publications
& Editor

Alex Benedetto
Social Media Manager
& Assistant Editor

Elissa Ruffino
Bottega NIAF Editor

AMBASSADOR Magazine
is published by the National
Italian American Foundation
(NIAF)
1860 19th Street NW
Washington DC 20009
POSTMASTER:
Send change of address to
NIAF, 1860 19th Street NW,
Washington DC 20009.

© 2015 The National Italian
American Foundation (NIAF).
No portion of this magazine
may be reproduced without
written permission from NIAF.
Single issue price: \$5.00
ISSN 1000-9999

NIAF
1860 19th Street NW
Washington, DC 20009
Tel. 202-387-0600
www.niaf.org

Design: Barbieri & Green, Inc.
Printing: Mosaic

Sections

- Lettere 4
- Foundation Focus 7
- NIAF On Location 11
- Bottega NIAF 12
- Paesani 14
- Ciao Italia 18
- Between The Pages 52
- Cinema 58
- On Sports 63
- Pensieri Presidenziali 65
- NIAF Insider 67
- Crossword 72





From The NIAF Chairman

Does any other season feel more alive than spring? I don't think so.

Here at the National Italian American Foundation, we're celebrating our 40th Anniversary all year long. But, honestly, 40 never looked better! NIAF has never felt newer, more energized and more alive than it does today. And that's not just because spring has sprung!

In planning our anniversary celebrations for the coming months, we've been looking back four decades at NIAF's history. We think we've got a lot to be proud of in fulfilling our mission to preserve and protect our Italian American heritage and legacy, to enrich educational opportunities for younger generations of Italian Americans, to provide an influential voice for our community in the nation's capital, and to serve as a cultural, commercial and governmental bridge connecting the United States and Italy.

So, we're looking forward to getting the celebration started at our New York Gala on April 8 at Cipriani 42nd Street. I encourage you to join us in what has become an outstanding annual NIAF evening. Registration for the Gala (www.niaf.org) is easy and, no, you're not too late.

Meanwhile, our dedicated staff has been working hard to make sure the NIAF 40th Anniversary Gala, October 16-17, in Washington, D.C., is bigger and better and unlike any NIAF Gala that has come before it. So, if you haven't been to a NIAF Gala in a few years, this is the one you don't want to miss. And if you come regularly, well, this is the one you don't want to miss.

Speaking of this being the season of new growth, NIAF is launching a new and important initiative called The Italian American Leadership Council (IALC). A proactive group of self-identifying leaders within the Italian American community, the IALC will bring together individuals who share a compelling affinity and passion for Italian American culture and want to ensure that identity is maintained for future generations.

NIAF has formed the IALC to provide a unified voice, unified intellect, and unified strategy to perpetuate, expand and endow the institutional leadership of the Italian American community both now and in the future. In effect, if you decide to join the IALC, you will be a shareholder in building a stronger Italian American community. Want to make a difference? Contact NIAF for more IALC information.

And, finally, don't forget the Expo Milano 2015! It opens May 1 and continues until October 31. This exciting World Fair will include more than 140 participating countries! And we're proud that NIAF is serving as an educational partner to the U.S. Pavilion.

Joseph V. Del Raso,
NIAF Chairman

NIAF Board

Chairman

Joseph V. Del Raso, Esq.

Vice Chairs

Gabriel A. Battista
Hon. Louis J. Freeh
Hon. Patricia de Stacy
Harrison
Salvatore M. Salibello

**President and
Chief Operating Officer**
John M. Viola

Executive Vice Presidents

Kenneth J. Aspromonte
John F. Calvelli
Hon. Marie L. Garibaldi

Treasurer

Robert E. Carlucci

Secretary

Hon. Capri S. Cafaro

General Counsel

Arthur J. Furia

Historian

Hon. Dominic R. Massaro
Ex-officio

Founding Chairman

Jeno F. Paulucci

Chairmen Emeriti

Dr. A. Kenneth Ciongoli
Jerry Colangelo
Hon. Frank J. Guarini
Frank D. Stella

Board Emeriti

Matthew J.
DiDomenico Sr.
Mario J. Gabelli
Richard A. Grasso
Salvatore J. Zizza

Board of Directors

Robert V. Allegrini
Peter J. Arduini
Maria Bartiromo
Jeffrey M. Capaccio
Linda R. Carozzi, Esq.
Paolo Catalfamo
Arthur Certosimo
Joseph M. Della Ratta
Giuliana DePandi-Rancic
Joseph DePinto
Daniel M. DiLella
Hon. Mike Ferguson
William C. Freda
Enrico Gaglioti
Dr. Antonio Giordano
Frank Giordano
Gerard S. LaRocca
Joseph D. Lonardo, Esq.
Hon. Anita Bevacqua
McBride
Joanne M. Minieri
Joseph H. Moglia
Francesco Nicotra
General Peter Pace,
USMC (Ret.)
Julian Rizzuto
Dr. John P. Rosa
John F. Scarpa
Louis E. Tosi
Mark Valente III
Vincent Viola

CELEBRATING OUR HERITAGE

BUILDING OUR FUTURE



JOIN NIAF TODAY!

Give The Gift Of Membership!

NIAF offers several levels of support to accommodate all contributors. Membership includes a subscription to *Ambassador* magazine plus other benefits.

Join NIAF today, or help friends and family join.
Call 202-387-0600,
email information@niaf.org,
visit www.niaf.org/membership,
or fill out and send this form.



I would like to join NIAF

- | | | |
|--|---|--|
| <input type="checkbox"/> \$25 Student (under age 24) | <input type="checkbox"/> \$250 Patron | <input type="checkbox"/> \$2,500 The Italian American Leadership Council |
| <input type="checkbox"/> \$50 Associate | <input type="checkbox"/> \$500 Council | |
| <input type="checkbox"/> \$125 Sustaining | <input type="checkbox"/> \$1,000 Business Council | |

Name *Spouse's Name*

Address

City *State* *Zip*

Email *Home Phone* *Business Phone*

- Mastercard Visa American Express

Credit Card Number *Expiration Date*

Name (as it appears on card)

Signature

Make checks payable to "The NIAF" and mail to

The National Italian American Foundation

1860 19th Street NW Washington, D.C. 20009-5501 202-387-0600

Reader Feedback

Regional Holiday Dishes

I really enjoyed reading the Chefs Special: Regional Italian Holiday Cuisine issue (Winter 2014) that featured Chef Amy Riolo. Being an Italian American myself, I grew up with century old family recipes that are holiday traditions and enjoyed learning more about the Calabrian holiday traditions. I especially cannot wait to make the figs in chocolate. I am looking forward to the next issue!

—Lisa M. Comento
Washington, D.C.
#PushPlayEat
(PushPlayEat.com)

More Chefs Special

As the founder of the Cookbook Construction Crew and food editor of Popular Anthropology Magazine and the Town Courier, I am always on the lookout for interesting, authentic recipes and their impact on the cultures they represent.

I was delighted to come across the Chef Special in the Winter 2014 edition of Ambassador Magazine. I have read (and cooked from) every book and article Amy Riolo has written, so I especially enjoyed reading her piece on Calabria as well as Chef Luigi Diotaiuti's article on Basilicata—two regions often underrepresented in the culinary world, and places I would love to visit. Thank you for a fantastic piece.

—Sheilah Kaufman
Potomac, MD
www.cookingwithsheilah.com
www.cookbookconstruction-crew.com



Matt Spade

Soupies

I just had the pleasure to read the article Soppressata and Soupies (Winter 2014 issue) by Michelle Fabio and I immediately re-read it to enjoy it again. I grew up and currently live in Pennsylvania's coal region and have been making "soupies" for years and I still found the article extremely informative and interesting.

Michelle's personal website, Bleeding Espresso, has been a favorite of mine since near its inception. While southern Italy is thousands of miles away and my family is generations removed from Calabria, her writing has always painted a vivid picture. Whether it is food, music, customs, it takes you there. For many readers of my generation, especially those always eager to learn more about where their family has come from, Michelle has gotten us as close as we could come without actually being there.

I hope to read more of her work as well as other great articles in future issues of your publication. Thanks so much!

—Matt Scicchitano
Locust Gap, Pa.

Tell Us What You Think!

Letters to the Editor may be e-mailed to ambassador@niaf.org or mailed to Letters to the Editor, Ambassador Magazine, 1860 19th Street NW, Washington, DC 20009. Include your full name and address. Letters may be published and edited for length and clarity.

To Advertise in Ambassador e-mail ambassador@niaf.org or call 202-939-3108.




Past Issues are available to NIAF members online at NIAF's website: www.niaf.org.

Join the Conversation!

tweet us
like us
read our blog **PENSIERI**



Now you
can connect to
NIAF
in so many
more ways.

-  @NIAFORG
-  PINTEREST.COM/ THENIAF
-  INSTAGRAM.COM/NIAFITALIANAMERICAN
-  FACEBOOK.COM/NIAF.ORG
-  LINKEDIN.COM/COMPANY/NATIONAL-ITALIAN-AMERICAN-FOUNDATION



IT^{The}ALIAN CONNECTION

COLAVITA
a trusted family brand



COLAVITA & BIANCHI UNITE IN 2015 TO SUPPORT PRO WOMEN'S CYCLING

The iconic Italian brands Colavita and Bianchi are coming together to support the professional **Colavita/Bianchi Women's Cycling Team**.

Both brands boast unmatched heritage: Colavita, founded more than 100 years ago in Sant'Elia a Pianisi, Italy, is a family-owned producer of extra-virgin olive oil, balsamic vinegar, and pasta. Bianchi, with a pedigree as the leading manufacturer of performance racing bicycles dating back to 1885, has supplied machines to champions including Fausto Coppi, Danilo Di Luca, Mario Cipollini, Gianni Bugno, Laurent Fignon, Marco Pantani, and Jan Ullrich.

In coming together, these two brands promise to support an American team born of the famed Italian *passione* for the sport of cycling.

The Colavita/Bianchi Women's Racing Team, the 2014 NCC team and individual champions, will be competing in professional races from February to September.

Learn more about the team, including their racing schedule and results on www.teamcolavita.com



Still “Ciao Italia” After 25 Years

Chef Mary Ann Esposito’s Quest to Preserve Italian Food and Culture

By Don Oldenburg

Mary Ann Esposito recalls the day when her mother, then in her fifties and an accomplished “from-scratch cook,” called to tell her she was setting up a stand at the end of the driveway with a sign that read “Fresh Pizza.” The drive-by homemade pizza was a huge success—except that her mother gave away freebies to repeat customers.

“My mother never took a shortcut on anything. If there was a hard way to do it, she would do it that way,” recalls Esposito, who grew up in Alden, N.H., 25 miles east of Buffalo. As one of seven children, she was always preparing food the traditional way alongside

exceptional Italian recipes for more than 15 years.

“But I never wanted to be a cook,” she says. “If anyone had looked into a crystal ball and told me this is what I’d be doing, I would’ve choked on two meatballs.”

In a year when NIAF is celebrating its 40th anniversary, it is especially gratifying to also celebrate the 25th anniversary of Mary Ann Esposito’s “Ciao Italia” on PBS. What’s amazing is that “Ciao Italia” is the longest-running TV cooking series in history. And it’s even more amazing when you realize Esposito started several years before the celebrity chef trend that has captured the imaginations and appetites of Americans.

But, while the Food Network Era has served up rock-star chefs who dazzle us with food fantasies and picture-perfect platings, and all too often send us scurrying to our OpenTable app and to gourmet restaurants instead of our own stovetops, Esposito has remained true to her calling. Quite simply, she teaches viewers nationwide how to cook real Italian food themselves in their own kitchens.

“I never envisioned where this would have gone,” says Esposito, talking about her first local New Hampshire show in 1989 when her big dream didn’t extend beyond public-TV community programming.

That was a busy time for Esposito, who was teaching Italian cooking at the University of New Hampshire and at adult-education classes, taking Italian language classes while working toward her master’s degree studying the Italian Renaissance, and taking writing classes while freelancing food stories for Alitalia’s in-flight maga-



Ciao Italia Photo Archive

Mary Ann Esposito in 1989, her first year of production at New Hampshire Public Television

zine. Plus, she had a catering business that she juggled with family life—her husband Guy was a physician and they had two children still in school.

That was also when Esposito took her first trip to Italy to attend a cooking school in Sorrento and learn about regional Italian cooking. It was a pivotal experience that made her realize what a great gift she had in her heritage and in what her mother and two grandmothers had taught her.

“I came back very enthused,” she recalls. “I was so glad I was Italian!” Since then, Esposito has returned to Italy at least once every year and has visited every region except two.

One day, following her first season on local public television, in which episodes were taped in her own kitchen, a PBS executive director came by and told her PBS was picking up her cooking show and taking it nationally. She even got a studio kitchen at the university. “I thought Holy Cow! ▶



Ciao Italia Photo Archive

Julia Child’s Birthday on set with Mary Ann Esposito in 1993

her mother and her mother’s mother. Permeating the house was the scent of true Italian food mixing with the sound of Neapolitan dialect. Not far away, in Fairport, N.Y., her Sicilian grandmother and relatives were cooking up a storm, too.

“That was my introduction to the food world—living in that house,” says Esposito, who has been providing Ambassador magazine readers with cooking advice, culinary history and



Ciao Italia Photo Archive

Taping a show with Mary Ann Esposito

Dreams do come true in America,” recalls Esposito. “I was in the right place at the right time. That’s how ‘Ciao Italia’ started.”

Soon after, Esposito published her first cookbook, “Ciao Italia,” which sold 350,000 copies in its first year. “I want to teach people something,” she says. “That’s how ‘Ciao Italia’ evolved.”

In the 25 years since then, she has assembled a loyal staff and crew that prepares as thoroughly as she does for each show. Together, they work like clockwork taping two shows in a day, 20 shows in 10 days, three recipes per



Mary Ann Esposito today

show. “I’m not that celebrity chef who breezes in and pretends to know what I’m doing,” say Esposito, whose recipes and approach are often described as authentic and traditional. “I do my homework. I study a lot. I make sure that what I’m saying is true.”

Esposito has also shared Italian cooking on other television programs, including “The Today Show,” “the Food Network,” “Regis and Kelly,” “QVC,” and “Discovery Channel.” And she has worked beside world-renowned chefs, from Julia Child and Todd English to Daisy Martinez and Sara Moulton.

In fact, she credits her friend, the late Julia Child, as being “a guiding force” for her career. What Child did for cooking French food, Esposito has done for cooking Italian food. They’ve shown people how.

Countless organizations have recognized Esposito for her efforts to preserve the traditions surrounding Italian food and culture. In 2013, she

received the Order of the Star of Italy Cavaliere award from the president of the Italian Republic as well as the prestigious Premio Artusi award.

The author of 12 cookbooks, including her most recent “Ciao Italia Family Classics,” Esposito is now working on a cookbook called “Italianissimo” in which she presents five “defining recipes” from each of the 20 regions of Italy. She is also upgrading her already extensive, recipe-packed Ciao Italia website (www.ciaoitalia.com) and adding new social media and on-demand mobile applications.

But, besides making Italian food, Esposito likes nothing better than to just talk about Italian food, whether it’s her first TV recipe (an Italian picnic—Calabrian pita hollowed out and stuffed with a salad layered with Italian meats and cheeses) or her all-time favorite dish (Timbalo di melanzane, which she calls “my heritage on a plate”).

Recipes like those are what Esposito worries about preserving. She says the traditional recipes that in the past have been passed down from generation to generation are fading away—even in Italy. Younger generations there aren’t cooking, she explains. “I’m a third-generation Italian American and people in Italy have asked me how to make traditional Italian recipes. I love those



At the studio circa 1996

recipes so much and I want them to be preserved.”

Toward that end, Esposito has launched the Mary Ann Esposito Foundation (www.ciaoitalia.com/foundation) to preserve authentic Italian and Italian-American food. The Foundation’s mission is to build a legacy library of traditional Italian recipes, and provide scholarships for the study of Italian cooking. This year she plans to announce a scholarship through NIAF and welcomes donations to make it happen.

“Italy is a minestrone soup of culture and traditions and stories and history,” says Esposito. “There’s no way in my lifetime I’m ever going to get a handle on the whole thing. But I’ve started, and I hope someone is going to carry on.... I’m doing my part to keep Italian traditions alive.” ▲



Crew shot in Studio A at New Hampshire Public Television in 1992

Every family has a story...

...let us help you tell yours



Photo Fabio Signazzari, Venezia, Italia

THE EXCLUSIVE GENEALOGY PARTNER OF NIAF • MASTER STORYTELLERS
WWW.ROOTSINTHEBOOT.COM | 646-255-9565 | INFO@ROOTSINTHEBOOT.COM



The Most Exclusive Collection of Vacation Villas in Italy

Amalfi Coast, Tuscany & Umbria, Sicily, Apulia & Basilicata,
Italian Lake District, Venice & Florence

We are pleased to assign to Niaf members
a **10% off discount code** on all Ville in Italia vacations.
It is also valid for special offers. For further information, please contact us.



VILLE IN ITALIA

The Villa Rental Specialist for your Vacation in Italy

www.villeinitalia.com

Tel. +39 055412058

booking@villeinitalia.com

Finding Italy in Chicago

NIAF ON LOCATION

searches for Italy's influences in America's cities and towns! Whether it's restaurants, festivals, markets or museums, NIAF members lead you to special places that make them feel a little more Italian in their own hometowns. For this issue, we asked NIAF Board Member Robert V. Allegrini for insider information for finding Italy in the Windy City.



Robert Allegrini and Silvia Marani, executive chef of Chicago's Merlo on Maple

What are the most Italian areas in Chicago?

Allegrini: Chicago has been drawing Italian immigrants since the mid 1800s and numerous Little Italys sprung up throughout the city and suburbs. Still the home of many wonderful restaurants and the National Italian American Sports Hall of Fame, Taylor Street was populated almost exclusively by Southern Italians. The Oakley Avenue neighborhood was the domain of Tuscans, while large concentrations of Piemontese and Friulani congregated in Roseland, Marchegani in Chicago Heights, and Modenese in Highwood. Most post-World War II Italian immigrants clustered around Harlem Avenue which divides the city from the western suburbs where many Italian Americans live today.

What is your favorite Italian restaurant?

Allegrini: Chicago has so many good Italian restaurants, but my favorite is Merlo on Maple. Housed in a beautiful brownstone mansion on the city's Gold Coast, it is run by a couple from Bologna—generally recognized as Italy's epicurean epicenter. Merlo reflects that fact. The heavenly Bolognese pastas are always al dente and never drowning in sauce. The atmosphere is wonderful—candles, flowers, white tablecloths, even silver domes. It is Italian cuisine as it should be—simple and delicious, but also elegant and sophisticated. Other fantastic Italian restaurants are Coco Pazzo, Piccolo Sogno and Tuscany on Taylor Street.

Are there any "back-in-time," authentic, Italian-neighborhood restaurants?

Allegrini: The Italian Village restaurant in Chicago's downtown opened in 1927 and is now Chicago's oldest restaurant in continual operation, run by the Capitannini family from Tuscany since its inception. Another great multi-generational, family-run establishment is Gene and Georgetti, the granddaddy of Chicago's unique genre of Italian steak houses. Also, Chicago's Italian community has given rise to its own distinct cuisine, including the Italian beef sandwich, deep-dish pizza and Chicken Vesuvio.

When you need a dose of Italian culture, where do you go?

Allegrini: We are privileged to have Maestro Riccardo Muti from Naples as conductor of the world-famous Chicago Symphony. The modern wing of the Art Institute of Chicago, designed by Italian architect Renzo Piano, has superb Italian art. Our Lady of Pompei Shrine in the Taylor Street neighborhood tends to spiritual needs with a distinct Italian sensibility. And, Casa Italia has a 17-acre campus in suburban Stone Park that serves as a meeting place for the entire Chicagoland community and features the Italian Cultural Center.

When cooking authentic Italian meals, where do you get hard-to-find ingredients?

Allegrini: Downtown Chicago is now home to the world's largest Eataly Italian culinary emporium, which to me is like mecca! On Taylor Street, the Conte di Savoia market has been around forever. Further west, there

are lots of markets along Harlem Avenue, like Caputo's where you hear more Italian spoken than English.

How about Italian fashion?

Allegrini: As the former president of the Italian American Chamber of Commerce Midwest, I can tell you that on Chicago's famed shopping boulevards of Michigan Avenue and Oak Street, Italian fashion houses outnumber the French.

What's the most Italian day of the year in your community?

Allegrini: Chicago's legendary Congressman Frank Annunzio led the charge to make Columbus Day a federal holiday. Chicago's Columbus Day Parade remains one of the nation's largest.

Who has the best morning espresso?

Allegrini: Lavazza, one of Italy's largest makers of espresso, has opened half a dozen Lavazza Cafés and they have excellent espresso. But if you want the real atmosphere of Italy, you have to venture out to the small Italian cafes along Harlem Avenue.

Any special monuments to Italian or Italian American culture?

Allegrini: We have undoubtedly the oldest Italian monument in the country on Chicago's lakefront—a 2,000-year-old Roman column sent by the Royal Italian Government in 1934 to commemorate Italo Balbo's historic flight of 24 Savoia-Marchetti seaplanes from Orbetello, Italy, to the Century of Progress Exhibition in Chicago. The day Balbo's armada landed is still the single-most important day in the history of Chicago's Italian American community. ▲

By Elissa Abatemarco Ruffino

N
I
A
F

BOTTEGA

GREAT DESIGNS,
GREAT FINDS,
GREAT PRODUCTS!
ITALIAN-STYLE!



Kitchen Charm

Renowned Italian designers Matteo Bazzicalupo and Raffaella Mangiarotti collaborated with SMEG, the Italian appliance manufacturer, to create one of the hottest design trends—'50s style-inspired kitchen appliances blending retro and contemporary! SMEG (Smalterie Metallurgiche Emiliane Guastalla) is a high-performance "Made in Italy" brand and family-owned company. Price: Stand Mixer SMF01, \$449.95, in 5 colors; and Kettle KLF01, \$119.95, in 7 colors. www.smegusa.com



Trevi in Lego Form

Re-create the famous Trevi Fountain, the largest Baroque monument in Rome! The finished Lego model measures 5 inches tall, 7 inches wide and 5 inches deep, and contains 731 pieces. An accompanying booklet provides facts and information about the historic fountain. Price: \$49.99. www.lego.com



Stop Monkeying Around

Alessi is known for its creativity and imagination, and these wine stoppers are no exception. Designer Stefano Giovannoni has created the Banana Boys—a set of three mischievous monkeys that see no evil, hear no evil, and speak no evil. Price: \$42. www.alessi.com



Milano's Passionate Red Aperitivo!

The liqueur Campari is the essential ingredient for a host of internationally-known aperitivi: Negroni, l'Americano, Garibaldi, Spritz and other short and long drinks. Created by Gaspare Campari, who brought the secret recipe and namesake brand to Milan to launch the family business (restaurant, bar and wine shop), Campari is known to many as "red passion." Here's the recipe for Campari Spritz: Fill glass with ice, 2 parts Campari, 1 part sparkling water, 3 parts Prosecco and one orange slice! www.campari.com.

Bocce in a Bag

The early Romans were among the first to play the game resembling what we know today as bocce. The Romans learned to play from the Greeks. Under Emperor Augustus, bocce became the sport of statesman. Take the game with you wherever you go in the canvas tote bag! Price: \$119.95. www.crateandbarrel.com



Fired Up

Italian manufacturer in fiamme (English: in flames) is passionate about creating the world's finest golf shirts, made with Egyptian long-staple cotton that is hand-cut and hand-sewn in Italy. The lightweight, breathable, and moisture-wicking shirts are suitable to wear anywhere. The garments are logo free. Prices start at \$74. www.infiamme.net



Carry On

Borlino's latest bag designs combine luxurious handmade leather for everyday use. The men's Buffalo tote is fashioned with durable vachetta leather and double-stitched handles made to support heavier items. All bags are made in Italy, hand-stitched by Venetian artisans, and incorporate a centuries-old vegetable-oil tanning process that tones the leather and protects it from scuffing. Price: \$1,490. www.borlino.com



Do you know of a new product or design made in Italy or of interest to Italian Americans? Contact Elissa@niaf.org

BOTTEGA NIAF



In the Bag

Treccani Milano creates luxury handmade golf bags in calf leather. The bags are also available in exotic leathers, including ostrich and alligator. An artisan in Milan works for 12 weeks on each golf bag to meet the customer's preferences: type of leather, color, contour, stitching and accents. The bag features an Italian greyhound charm in bronze and complimentary travel case. Price: \$12,500. www.treccanimilano.com

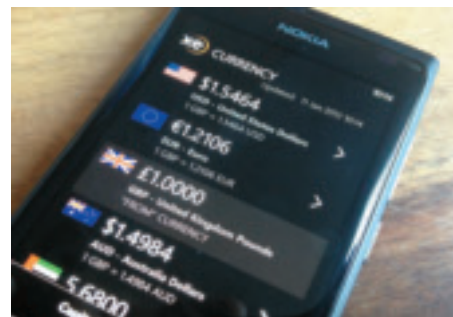


Stepping Out

Founded in 1994 by Marvin K., Aquatalia is an Italian international footwear company with headquarters in Milan, Manhattan and Montreal. The innovative brand is known for its unique protective process for weatherproofing and stain resistance, helping to prolong the product lifespan. The fashion sneaker, Aurora Ghiaccio Pearl, has a 1.25-inch platform rubber sole. Price: \$350. www.aquatalia.com

Slice Pizza in Style

Zoom across your pizza when you slice it with a red, stylish Motorino pizza cutter by Kikkerland. The dual stainless steel blades for wheels make quick work of your fresh pie. Its working kickstand is easy for tableside parking! Price: \$9.99. www.Kikkerland.com



Exchange Rates Made Easy

Planning an upcoming trip to Italy? The XE Currency App provides access on your smartphone or tablet to live exchange rates, historical charts and price calculation for every world currency. With more than 25 million downloads, XE Currency is the most downloaded exchange app today. Price: Free! www.xe.com



Carbon-Fiber Jewelry

Italian jeweler Mattia Cielo's modern, edgy, textured black jewelry is made from carbon fibers and accented with gold and diamonds. The lightweight material, used in the aerospace and automotive industries, allows for its sculptural designs. The Volcano collection includes rings, bangles and necklaces, as well as chains that can be worn around the neck or as bracelets. Prices: \$7,000 to \$48,000.



WWW.NIAF.ORG



Power Broker Chic

Merribel Ayres' love of Italian culture and fashion runs deep in her heart. She discovered Italy at 21 while visiting a Florentine friend during a year abroad.

Arriving back in New England with her first-ever boutique purchase, she was transformed from a baggy blue jeans girl into a sleek ingénue. Today her extended Italian "family" in Milan, Florence and Naples spans three generations.



Steve Turner

Ayres (right) with Laura Denise Bisogniero, wife of the Italian Ambassador, at her boutique.

A Washingtonian for 38 years with a power-broker career in energy and environmental policy, Ayres has traveled extensively. On her first trip to Rome in 2002, she discovered an Amina Rubinacci shop near the foot of the Spanish Steps. "I couldn't believe how perfect the fit was on every garment I tried. I knew these clothes would work well in Wash-

ington—a city full of interesting and confident woman who want their wardrobe to reflect a signature style of elegance and impact," she says.

Ayres had no idea she would open her own boutique 12 years later. An entrepreneur at heart, she found herself dreaming of starting a new business. Encouraged by Italian friends to represent a "Made in Italy" label in the nation's capital, she contacted the Rubinacci family in Naples.

Within a year, from idea to execution, Ayres opened her own Amina Rubinacci boutique in posh Georgetown. See the latest collection at www.arboutique.com.

—Elissa Ruffino



Appealing Onions

Don't cry for the onion. This able allium is layered throughout history in numerous recipes and cultures—and David Peri can attest to the onion's versatility. As a third-generation Nevada farmer with Tuscan roots, Peri is president and CEO of Peri & Sons Farms, one of the largest seed-to-store onion farms on the planet covering 10,000 acres (including a farm in California).

In 1998, Peri started developing a truly sweet onion cultivar. "Our retail and wholesale customers wanted us to offer a sweet onion for the late summer, fall and holiday season, so that's what we set out to do," says Peri.

After several thousand hours of research (with help from farm-seed professionals), the Sweetie Sweet® entered the market in 2003 with 1.6 million pounds of onions grown on 40 acres. An increasing appetite for the onion accounted for 35 million pounds of sweetness cultivated in 2014.

With a 2014 total harvest of 320 million pounds of yellow, red, white and sweet onions, Peri knows homegrown success: "Be honest, treat people fairly, and work hard, work hard, work hard," he says. Working with family is a blessing. Peri's wife, Pamela, is vice president, while daughter Jessica is retail sales manager.

"It's a pretty good place to be," Peri says about family and farming. The farm's website: www.periandsons.com
—Robert Bartus Jr.



Ambassador's Paesani department chronicles in short form the lives of Italian Americans, Italians and others doing extraordinary things of interest to Italian Americans. Know someone who should be profiled in Paesani? Send suggestions to paesani@niaf.org.



Photos by John Meixner

For Heaven's Sake

The heavens are full of wondrous sights, where faith and science exist in harmony for Detroit-born, Catholic Jesuit Brother Guy Consolmagno. As an astronomer (since 1993) at the Vatican Observatory in Castel Gandolfo, Italy, he became the first member of the clergy to win the prestigious Carl Sagan Medal from the American Astronomical Society in 2014. The medal is awarded for excellence in communicating the field of planetary science to the public.

"I was delighted—and surprised at how delighted I was!" he says about the award.



Winning the Sagan Medal demonstrates Consolmagno's love of the universe—"to find God in all things; that includes finding God in food, in nature, in art," he says. His storytelling skills were passed down from his great-uncles (who were in Vaudeville), his father, and his Campania heritage—"even science is the art of telling a story about the universe," adds Consolmagno.

Consolmagno's latest book that he co-authored with Jesuit colleague Father Paul R. Mueller is titled "Would You Baptize an Extraterrestrial?" Consolmagno hopes his book explains that some of the most important questions are the ones that have no answers: "Science is not the answers in the back of the book, religion is not a book of dry rules; both of them are conversations, done with other people," he says.

— Robert Bartus Jr.

M'm M'm Good

Marlene (Pampinella) VerPlanck grew up in Newark, N.J., where her family owned one of The Garden State's most successful Italian restaurants—Biase's Restaurant. She learned to cook Italian dishes from her mom, Pauline, who was a master chef. But while cooking was a joyful hobby, it wasn't VerPlanck's passion. Music is what touches her heart.

VerPlanck started singing at 19 and was appearing at local venues when famed Savoy producer Ozzie Cadena heard her. He quickly booked a recording session that included trumpeter Joe Wilder, flutist Herbie Mann, pianist Hank Jones, and bassist Wendell Marshall, among others, to make the 1955 album "With Every Breath I Take."

But most of us may be familiar with her voice from hearing it on the Campbell Soup commercial singing "Mmm Mmm Good." She also sang the sexy "Yeah" in the Michelob beer ads, and "Nationwide is on your side" in the original Nationwide jingle. As a studio singer, she has sung back up for all the greats—from Tommy Dorsey and Frank Sinatra to Kiss.



VerPlanck is third-generation Italian American—her mom's side from San Fele in the Region of Basilicata, and her dad's from Palermo.

Her 23rd CD release, "I Give Up, I'm In Love," hit the stores in November and has received world-wide notices for a world-class vocalist! More info at: www.marleneverplanck.com
— Dee Dee McNeil

Persons of Interest



Saving Italian Dance

With grace and agility, Anna Pishner (Piscioneri) Harsh expresses her Calabrian heritage through dance. Since age 4, with formal training, dancing became her life. In 1993, Harsh formed the Allegro Dance Company. “I can’t imagine my life without dance,” says Harsh. “It is a



way for me to tell a story, share an emotion, pray, and celebrate my heritage.”

From her studio in Wheeling, W.V., she teaches dance from the centuries-old styles: *tarantella*, *tammurriata* and *giga emiliana*. Harsh believes that her dancing is also a way to promote the Italian culture. “Dance to me is a gift from God that allows me to give back to the world,” she says about touring the United States and abroad with her company of 12 dancers. With

a deep affection for family, life and dance, she is committed to expressing her art to the masses while preserving the rich and bountiful history of the Italian people.

Due out this summer is a documentary entitled “La Danza” that features the Allegro Dance Company and showcases the beauty of Italian dance.

Harsh gives back to the community through charitable work, an attribute instilled by her parents. “Above all, being Italian you learn to love everyone who walks through your door as if they were family,” says Harsh. See more dancing at www.allegrodancecompany.net

—Robert Bartus Jr.



Sound Reasoning

Tom DeVuono knows endpins top to bottom, inside and out.

In the music world, an endpin is the rod-like component that extends from the bottom of a large, heavy instrument (think cello and double bass) to support it on the floor. His Louisville, Ky., company, Tone Acoustics, is a world leader in the innovation and design of endpins.

Standard endpins are made for sturdiness and durability. DeVuono believes they are also about making beautiful music.

“I can’t read music or play musical instruments, but I am a good listener,” says DeVuono, 62, who has worked in audio systems for 40 years. In 2000, while setting up a sound system for a cellist, he noticed the cello’s endpin seemed poorly designed. He started experimenting.

“I knew that materials and shapes affect sound,” says DeVuono, who started testing various hard metals, shapes and sizes in prototypes to create a “natural organic” sound. After 14 years, he has nearly perfected his patented endpins to make instruments sound more dynamic, leaner, clearer, more precise and concise while reducing musicians’ hand and arm fatigue.

Feedback from musicians suggest DeVuono’s endpins, which cost as much as \$995, are among the most “innovative and important” advancements in musical instruments. “It’s like a Ferrari,” says DeVuono, whose Italian roots reach back to Calabria and Abruzzi. “If the gear responses are good, they drive better.”

—Don Oldenburg



NIAF’s Persons of Interest

EMBRACE YOUR INNER ITALIAN®



Visit

ITALIANAMERICANVOICE.COM

Enjoy the BEST that Italy and Italian America have to offer.

- Music, film and books reviews
- In-depth travel features
- News updates from Italy
- A treasure trove of recipes
- A dazzling array of gift ideas
- ... and so much more



FRA NOI®

Chicagoland's
Italian American Voice®

www.franoi.com

BOSTONIANO®

Boston's
Italian American Voice®

www.bostoniano.com



Your ITALIAN AMERICAN VOICE®

The No Mess

FRIITTATA

By Mary Ann Esposito



Mary Ann Esposito's latest cookbook, "Ciao Italia Family Classics," is available in bookstores and online at Amazon.com. And visit Mary Ann's online store on her website at www.ciaoitalia.com/products

Springtime means we can throw off the routine of making and eating foods that are heavy but warm our bodies. Soups and stews and casseroles are great for cold weather, but when spring arrives with the smell of flowering trees, daffodils and fresh herbs, that is the signal it is time to make some serious frittata.

A frittata is an egg omelet that can be plain or fancy depending on what you add to it. The word frittata comes from *friggere*, to fry. When I was a child, I often heard the expression to "faccia una frittata," which was meant to describe someone who had made a mess of things.

To make a proper frittata, you need to whisk up (or mess up) eggs, at least six of them. That was my mom's rule. Her frittatas were always interesting because she would add leftovers to them like spinach, onions or, my favorite, cooked spaghetti. We ate frittata warm. We ate them cold. We ate them cut into strips and served as antipasto. We ate them cubed and tossed into chicken broth, and we ate them wedged between two slices of bread for our school lunches.

A frittata from my perspective was that ubiquitous food that was invented to make do when cupboards

were bare. But where did the tradition for making them really come from? That's like asking who invented pasta. We cannot know for certain but what we do know is that frittata was being made in the days of ancient Rome because a Roman gourmand by the name of Apicius (1st century A.D.) left us the following recipe:

"Take 4 eggs, a half pint of milk, a cup of oil, and so mix them that they make one body. Throw a little oil into a thin pan; make it boil, and pour in your preparation. When it is cooked on one side, turn it into a dish, moisten with honey, sprinkle with pepper and serve."

But, besides Apicius, we can look to the rural landscape of Italy for answers as well. Farming was a way of life for most Italians. On the farm there were hens for laying eggs. Rarely did the birds get eaten. This is substantiated by a charming proverb that goes like this: *miglio un uovo oggi che una gallina domani* (better an egg today than a chicken tomorrow). In other words: eat those chickens and eggs are history!

Eggs mixed with bits of whatever was on hand, say, some wild herbs, scraps of meat or cheese, bread-crumbs, or vegetables, can make



Kitchen Sink Frittata

The beauty of making a frittata is that the ingredients can be whatever you have in your refrigerator and pantry.

Serves 6

Ingredients

6 tablespoons extra-virgin olive oil
1 medium Yukon Gold potato, peeled and grated
1 small onion, grated
¼ pound diced ham or salami
6 large eggs
Salt and black pepper to taste
¼ cup grated Pecorino cheese
2 tablespoons fresh minced parsley ►

something filling. Imagine that around the humble fresh egg, the tradition of the frittata grew. And today we have very sophisticated ones containing everything from black truffles to exotic mushrooms. Frittatas are all the rage, the “new food” of trendy food magazines.

Frittata is fun to make as long as you keep to a few rules:

- Fresh eggs will make the lightest tasting dish.

- Use at least six eggs.

- Use an 8-inch non-stick pan.

- As the eggs begin to cook and set on top, use a flat wooden spatula to push the uncooked portions to the underside of the frittata away from the pan sides towards the bottom of the pan.

- When the top is set, place a dish larger than the pan over the top of the pan and turn out the frittata. Slide it back into the pan to finish cooking the underside.

A true frittata never gets finished off in the oven or under the broiler. Remember, frittata means to fry. It's a stovetop preparation. Serve it hot or cold, cut into wedges.

And if you stick to these rules, you will never *faccia una frittata* (make a mess of things).



John Hession



One of America's most beloved TV chefs, and creator and host of the nationally televised PBS series "Ciao Italia with Mary Ann Esposito," Mary Ann received the prestigious Premio Artusi award in 2013 for her tireless work in promoting Italian food.



Directions

- Whisk the eggs in a medium bowl.
- Add salt and pepper to taste
- Stir in cheese and parsley and set aside.
- Heat the oil in a nonstick medium-size skillet over medium heat.
- Add potatoes and onion.
- Season with salt and pepper to taste.
- Sauté over medium-low heat for about 7 minutes until potatoes begin to brown.
- Stir in the ham or salame and cook for a couple of minutes.
- Pour the eggs over the potatoes and onions.
- Cook over medium-low heat until the egg mixture is almost set and the frittata moves as one unit.
- Place a dish or baking sheet over the top of the frittata and flip it out. Return the frittata to the pan and cook the other side.
- Slide the frittata onto a cutting board.
- Cut the frittata into wedges to serve. ▲

A New World Awaits with

YOUR ITALIAN PASSPORT

Comprehensive Italian Dual-Citizenship Services



Need help determining your eligibility for Italian Citizenship?
Collecting your family's vital records?
Preparing documents for your Italian consulate appointment?

NIAF members receive special discounts!
www.youritalianpassport.com

Contact us today!



Your Italian Passport

Pasta Loves Company!

www.delgrossosauce.com



From the
First
Family
of
PASTA SAUCE

What Drives Rocco Mediate?

A Working Man
Whose Work Happens to Be
Professional Golf

By Alan Champorcher

Sitting in the restaurant in the Lodge at the world-famous Pebble Beach Golf Links, Rocco Mediate and his wife Jessica look at home. Pebble is where America's elite play the game. The waiters are quiet and deferential, red coals glow in the pizza oven, and the sunset over Monterey Bay is stunning. Everyone comes by our table to pay their respects. >



WWW.NIAF.ORG

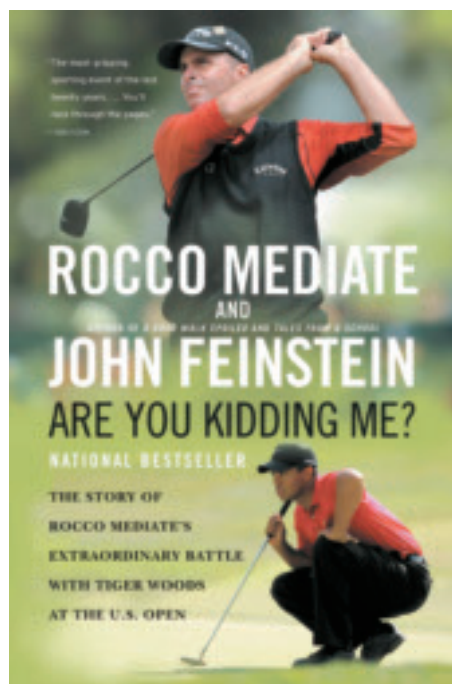
Rocco Mediate at Pebble Beach
Ken Doo Photography—kendoophotography.com

It has been this way since we stopped on the 18th tee to take a few photographs. Stylishly attired men from America's business elite who know Rocco from decades of Pro-Am tournaments stop for a quick word. He is relaxed, wearing his trademark black vest and chewing on a half-smoked Cuban cigar. Rocco is the model of the successful professional golfer, the man who, a few years back, played toe-to-toe with Tiger Woods in one of the greatest U.S. Opens ever. Their battle held a national television audience in thrall.

Yet, not far below this smooth surface is another Rocco—the son of a second-generation Italian American family. A guy who would not be out of place telling stories and cutting hair at his father's salon in Western Pennsylvania. A guy who threw a mock punch at me two minutes after we met, but would probably have given me the shirt off his back if I asked. Worldly sophistication and bravado shielding the soul of a working man. A man whose work just happens to be competitive golf.

Rocco is from a family of Calabresi, raised in a town near Pittsburgh. He doesn't speak Italian, but says "I can understand pretty much every word in the dialect I was brought up in. I wish I'd stayed with it. Someday I'll do the Rosetta Stone thing."

His father and his uncle, a railroad brakeman, still speak Italian at home.



Scorecard from 2008 U.S. Open:
After four days of play, Rocco held a slim one-stroke lead over the world's No. 1 golfer Tiger Woods. Tiger sank a birdie putt on the 72nd hole to force a dramatic one-on-one playoff. After his remarkable performance, Rocco lost on the first hole of sudden death play.

The screenshot shows the scoring table for the 2008 U.S. Open Championship. The table lists players, their scores relative to par, and their positions. Rocco Mediate is listed with a score of -1 and Tiger Woods with a score of +2.

RANK	PLAID	PLAYER NAME (FIRST LAST)	SCORING TO PAR				TOTAL			
			TOTAL	2008	2007	1		2	3	4
71	+	Rocco Mediate	-1	F	6	69	71	72	75	283
72	-	Tiger Woods	-1	F	+2	72	68	70	75	283

Kempton (CC by 2.0)

Although he has represented an Italian company, he has never traveled to Italy but is anxious to go. His grandparents, including grandfather Rocco Santo Mediate, after whom he's named, emigrated to the United States early in the last century. "I grew up in a very traditional Italian family," Rocco says, "17,000 relatives." They gathered at Uncle Louie's for Sunday dinners.

Rocco still hates fish, and squirms as he remembers the Calabrian dish of sardella, a mixture of newly hatched sardines and pepperoncini that was served at communal meals. Not much of a cook by his own admission, he does make a "killer" sausage and peppers, according to his wife.

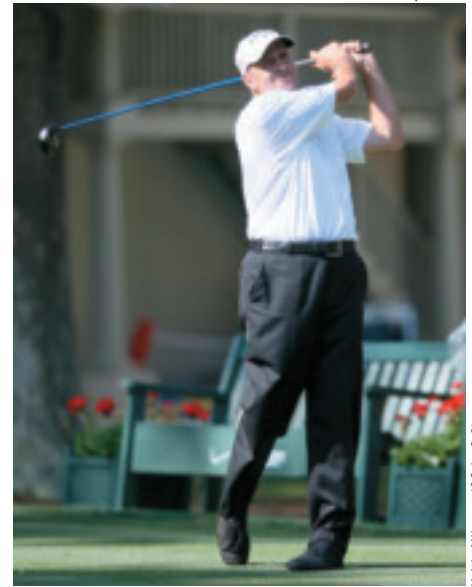
"Forget about it!" Rocco chimes in, "if they served that here, everyone would order it."

His favorite restaurants are old-school Italian, like Toscana and Peppone in Los Angeles. He did not grow up playing golf. His father was an amateur baseball player – good enough for the minors, not quite big enough for the pros. Rocco wanted to follow in his footsteps but threw his arm out at age 16. He turned to golf.

By his own admission, "awful" at first, he improved quickly and made the team at nearby California University of Pennsylvania. As Rocco tells it, "hitting balls on the football field one afternoon, 10 degrees, snowing, I said to my dad I want to go to Florida." He finished his college career at Florida Southern College near Orlando, then, surprising even himself, immediately qualified for the pro tour, getting his card at 21. He's been playing golf for a living ever since.

Not just a living, almost \$20 million in winnings over the past three decades.

Rocco Mediate coauthored a book with bestselling sports writer and author John Feinstein about the legendary face-off with Tiger Woods at the 2008 U.S. Open.



Keith Allison (CC by 2.0)

Verizon Heritage Pro-Am; Hilton Head, S.C., April 14, 2010

Rocco's highest profile moment came in the 2008 U.S. Open at Torrey Pines, when, at 46, he very nearly knocked off the then No. 1 golfer in the world, Tiger Woods. He lost only after Woods made a miraculous putt on the 18th hole to send the match into a playoff. Afterwards, commentators seemed surprised that a "journeyman" pro could do so well against Tiger.

They obviously did not understand what it takes to be a journeyman, either on the regular or Senior Tour—now called the Champions Tour, which Rocco joined when he turned 50. It's not easy to survive decade after decade at the top of the world golf pyramid. Every year, more than a 100 excellent young players vie to take your spot. To be a journeyman, you've had to withstand those annual assaults and finished high enough to be in the money most weeks.

What does it take to do that? Three hundred-yard drives, precise iron shots, or 30-foot putts? Rocco shakes his head. He pats his chest. "No, it's heart," he says. "Can you do it when it counts."

Of course, you also need a swing that will stand up to the strain year after year. Out of commission for two years in the '90s with a disc problem in his lower back, Rocco defied his doctors' predictions and made a comeback after surgery. "They tried to get rid of me, but they couldn't," he laughs. He retooled his swing, taking a wider stance to reduce the torsional pressure on his back, and made his way to the top again.

Standing above the rocky beach for photos, Rocco took a few swings. The difference between a professional golfer and an amateur became immediately clear. Put a driver in his hand, even ➤

Rocco Mediate with wife Jessica at the tee box of Pebble Beach Golf Links' 18th hole alongside the Pacific Ocean



Ken Doo Photography—kendoo.com

Links to Italy

S ometime in the winter of 1932, short, sturdy man with a liquid swing stood in a sand trap behind his house in Port Richey, Fla., experimenting with a variety of wedges. Then he took them to a machine shop in town to add or subtract solder on the bottom edges. Finally, he sent the best ones to the Wilson company in Chicago, where they began to manufacture the modern sand wedge, a club that revolutionized the short game for subsequent generations. Eugenio Saraceni—playing under the name Gene Sarazen—had further burnished his reputation as the greatest Italian American golfer, and one of the best golfers of all time.

Winning his first U.S. Open in 1922, this son of a carpenter went on to six more Majors victories and became one of only five golfers in history to conquer the career Grand Slam. Called "the Squire" because he always dressed in smart plus-fours, Sarazen also hit the "shot heard around the world," a 235-yard four-wood for the first-ever "double eagle 2" (three strokes under par, otherwise known as an "albatross," one of the rarest shots in golf) that allowed him to tie, then win, the 1935 Masters.

Like Sarazen, other children of Italian immigrants, many of them who learned the game as caddies at swanky country clubs, went on to become successful professional golfers. Johnny Revolta, Vic Ghezzi, Felice

Torza, Tony Manero, and all seven of the golfing Turnesa brothers from New York, enriched the American golfing scene in the '30s, '40s and '50s. Like Gene Sarazen, Ghezzi, Revolta, Jim Turnesa and, more recently, Mark Calcavecchia, all won major championships.

And who can forget the great golfer and broadcaster Ken Venturi, who learned to play at Harding Park in San Francisco, where his parents ran the pro shop. Venturi won the 1964 U.S. Open in 100-degree

temperatures, collapsing in exhaustion between rounds. When a doctor advised him that playing the final 18 holes could be harmful or even fatal, Venturi responded, "Well, it's better than the way I have been living."

It was not only the men who played splendid golf. In 2001, Donna Caponi was elected to the Golf Hall of Fame. Nicknamed the "Watusi kid" because she enjoyed hitting the dance floor after long days on the links, Caponi won 24 tournaments, including back-to-back U.S. Opens in 1969 and 1970.

Then there are the "secret" Italians, those you wouldn't suspect of having Italian backgrounds from their last names. Two-time major winner and hall of famer Doug Ford was born Douglas Fortunato. Fred Couples' paternal grandparents were Italian immigrants who changed their name from Coppola. And Phil Mickelson's mother Mary is of Italian descent.

In the 21st century, a new generation, with names like DiMarco, Tambellini, Stephani, Marino, Paolini and Tomasulo, carries on the tradition, chasing birdies on the PGA tour. They have a rich legacy to live up to.

—Alan Champorcher



Steven Newton (CC by 2.0)

Steven Newton (CC by 2.0)

Steven Newton (CC by 2.0)

Clockwise from top left: Gene Sarazen at Miami, Fla., 1921-22; Mark Calcavecchia at the 2008 U.S. Open; Fred Couples in 2008; Phil Mickelson at The Open Championship in 2006 at Hoylake



Rocco Mediate takes a swing at Pebble Beach

when he's wearing sandals and chomping on a stogie, and he's transformed. He is in complete control. That's what makes a successful pro golfer—the ability to focus all his concentration and power onto the back of a tiny white ball, producing a solid sound like nothing you've ever heard at your country club or public golf course. There is no energy left for the arms to flail or for the body to lose its balance.

Rocco points out that golf is one of the only sports where it is possible to be competitive at the highest levels almost throughout one's life. He's now 53. Ask him how long he can play and, to prove how flexible he is, he offers to get up and touch his palms to the ground. "Hale is 69 and he shot 67 last Friday," Rocco says, referring to Hale Irwin, still competitive on the senior tour. "And I'm getting better. I feel like I'm 12.

"It's not the distance that kills anybody," Rocco says, "it's how many putts you make."

Then there is life on the road, averaging 35 weeks a year. Hotel rooms and restaurant meals, who wouldn't get tired? Unlike professional athletes in team sports, a golf pro runs his own business. He is an independent contractor, generally flying commercial and lugging his own baggage. Surprisingly, Rocco was not staying at the swanky Pebble Beach Lodge next to the course. The PGA does not take care of things like that for their golfers. Like most fans, Rocco and his wife had to navigate each evening back to their motel in nearby Carmel. The nomadic life takes a toll. Already Jessica (they were married in January, 2014) says she hopes they'll be able to spend a little less time on the road in the coming year.

Not that other professional sports don't have the same issues, but don't get Rocco started. He thinks baseball and football players are coddled, paid whether they play—or behave—well or not. Athletes who make a luxurious living, yet don't seem to respect their sport or their fans, drive him crazy.

"You have to give something back. I learned that from Arnold," he says. Arnold is Arnold Palmer, of course, who came from Latrobe, Pa., just up the road from Greensburg. Palmer learned how to treat the fans from his father, the greenskeeper at the local country club who also cleaned the members' cleats. You get the feeling that Rocco learned that lesson much earlier, from the older folks in his own family.

Wherever his preoccupation with showing respect came from, he is passionate about it. Pro athletes have a responsibility to be good role models, he says, and too many of them do not live up to it. Rocco's solution: dock their pay if they don't perform, and fire the ones who act irresponsibly to teammates, fans or family. Lots of others would be happy to take their place.

As Rocco relaxes, his public persona recedes and he becomes more reflective. How long will he play this game? As long as the body holds out and he can tolerate the travel. He'd like to spend more time at home with Jessica, more time on the couch having a beer like a regular person.

But it is hard to imagine this tornado passively watching football games. He'd be jumping up and down and yelling at the television. With all that enthusiasm, expect him to be a pro golfer for a long time to come.

He admits he can get a little down after a bad day on the links. But then "an hour later, I'm back on the course." As Rocco sums it up, "We work for what we get. I wouldn't change it for anything." ▲

After a career as a lawyer and executive, Alan Champorcher left the business world to write in Breckenridge, Colo., where he lives with his wife Carolyn and dog Katie. After three novels set in Italy, his next adventure will take the reader to the Old Course at St. Andrews. He hopes that 2015 will be the year he finally breaks par.



EY

Building a better
working world



**CHANGING THE
WORKING WORLD IS A
LONG-TERM PROJECT**

But we're starting to lay the
foundations.

Discover how we're building a
better working world.

Visit ey.com/betterworkingworld



Mike Repole at one of the three stables he owns in New York, Florida and Kentucky.

Front runner

In Business and Life, Mike Repole's a Good Bet

By Douglas Gladstone

Horse owner and breeder Mike Repole has been a fan of horse racing for more than three decades. "It started as a 13-year-old kid, when I would cut out of school to go to the track," says Repole, 45, who is not just a successful horse owner. In some (winner's) circles, he's known just as much for being a business dynamo as he is for his horse sense.

"I fell in love with watching the wonderful horses run down the stretch at over 40 miles per hour and competing at such a high level," he says. "I love handicapping races and looking at the variances that can play a circumstance in a race to determine what the outcome will be.

"It was a great thinking exercise for me," he adds. "It's really helped me with business today."

Hard to believe that a man whose net worth is reported to be in excess of \$1 billion needs any help at all.

Repole likes to name some of his horses in his ever growing Repole Stables after members of his family. It's a strategy that's apparently worked well for him. For instance, his horse Stopchargingmaria—so named because of his wife's penchant for using plastic while shopping—won the 90th Black-Eyed Susan Stakes at Pimlico and the Alabama Stakes at Saratoga Race Track last summer. And



New York Racing Association photo courtesy of Driven Capital Management

Mike Repole in the winner's circle at the August 2011 Travers Stake at Saratoga Racetrack in Saratoga Springs, N.Y. Jockey Javier Castellano is aboard Repole's winning horse Stay Thirsty.

Nonna's Boy—named in honor of his 88-year-old maternal grandmother, Assunta Guarnaccia—won the first race at Belmont Park last June 13.

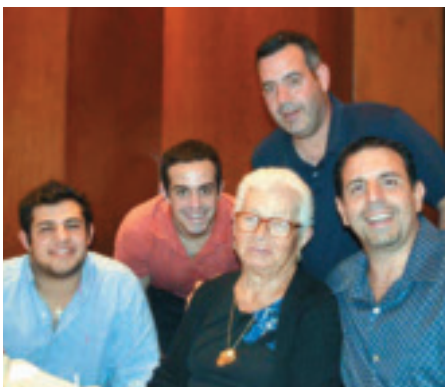
He credits Guarnaccia, who not surprisingly he simply refers to as Nonna, with much of his success.

"What she told me long ago is sort of my philosophy," says Repole, who sold his former company, Glaceau, the maker of Vitaminwater, to The Coca-Cola Company for \$4.1 billion on May 26, 2007. "She said that if I gave people in life what they wanted, I'd get what I wanted in life, too. I've never forgotten that."

So, while many observers might consider that sale his greatest professional triumph, Repole describes it in an altogether different way. "I was more happy I was able to impact and better other people's lives than all the money it brought me," he says, explaining that many of his relatives invested in Vitaminwater. "I was personally proud of the fact that I was able to change people's lives by the seven-digit checks they received."

And those were just his friends and family members. According to Repole, 200 Glaceau employees made \$1 million, 200 company staffers made \$500,000, and 200 employees made over \$100,000, from capitalizing on their stock options.

Measuring success by how you help others is what ➤



"Nonna" Assunta Guarnaccia with four of her 12 grandchildren: (from right) Mike Repole, his brother Gerard, and their cousins Stephen and Eric.



Horsephotos.com photo courtesy of Driven Capital Management

Mike Repole cheers on his horse, *Stay Thirsty*, at the 2011 Travers Stakes

Repole says was instilled in him at St. John's University, where he graduated with a degree in Sports Administration in 1991 despite not being much of a student. "I had to take a class in Race Track Administration," he says. "It might have been the only course I ever got an A in."

Two decades later, he returned to the Jamaica, Queens, campus to deliver the commencement address to the Class of 2011. "I'm genuinely grateful for all the blessings in my life, and I wanted them to know that," says Repole.

So grateful, in fact, that he established the Nonna's Garden Foundation, in honor of Guarnaccia, to help poor and sick children, as well as other causes that are personally meaningful to him and his family.

Besides Guarnaccia, Repole's family includes his mother, Anna, and his father, Ben. He and Maria reside in New York and Florida. "My mother was a seamstress and my dad was a baker, and later a waiter, who did everything to see to it that I got a good education and subscribed to their work ethic," says Repole, whose ancestors hail from the Province of Avellino, in the Campania region of Southern Italy.

"Even though they didn't have much, every other summer, from the time I was three-years-old, my mother and father took me to Italy on vacations," he says. He learned to read and speak Italian first before he learned the English language.

Still, Repole says his family's life wasn't always easy. "I grew up in Middle Village, in Queens, but we started out in a two-bedroom, one-bathroom apartment in Woodside," he says. "My brother, my aunt, my grandmother, my parents and me. My aunt and my grandmother had to both sleep on one of those fold out couches.

"But even if we didn't have a lot, Mom and Dad gave us more love than anyone could ask for," he says proudly.

Perhaps because he appreciates his lot in life, especially since he came from humble beginnings, Repole does not apologize for being driven and ultra-competitive. "Money just magnifies the person you are," he says, maintaining that successful individuals can still hold on to their core values.

"If you're fortunate enough to have made a lot of money, like I have, and you're a bad person, you wouldn't want to help others," he says. "I like and enjoy helping others. Am I a better person for having a lot of money? No. But am I a better person for trying to help others? I'll let others decide that."

When he decided to become a horse owner, Repole started out in 2005 with only five horses who earned him \$4,000 in purses. However, in 2012 and 2013, Repole Stables earned more than \$4.3 million each year, according to a story last August in *The Saratoga Special*.

Trained by award-winning, champion trainer Todd Pletcher, Repole's horses are famous for wearing blue ➤

ANCESTORS...ITALY...TOURS... WE PUT THEM TOGETHER FOR YOU!



Routes to Roots creates tailor-made itineraries to retrace your Italian ancestry, visiting local towns and people, experiencing the flavor and atmosphere of your ancestors' lives.

We organize, take care of your needs and guide you to ensure you have new lasting memories of the land of your forefathers

Bring your old family photos back to life



Please contact Routes to Roots for a lifetime opportunity on:

www.italianamericanancestortours.com

or call: (888) 388 2088

Uniting families, present with their past!



THE 2015 NIAF NEW YORK GALA

Wednesday, April 8

Cipriani 42nd Street

New York City

www.niaf.org/nyc





After his horse Stopchargingmaria won the Alabama Stakes at Saratoga Race-track last summer, Mike Repole celebrates with family members: (from left) Mike's mother, Anna; Mike; grandmother Assunta Guarnaccia; Mike's wife, Maria, and his father, Benny.

and orange. That's because those are the colors of the lifelong New York Mets fan's favorite baseball team. "My dream was always having a horse run in the Kentucky Derby and of also being the general manager of the New York Mets," says Repole with a laugh. "So far I've achieved one of those dreams."

But, Repole has yet to decide whether to enter a horse in this year's Kentucky Derby. "Two of my horses—Overcontrol and Outlash—are definite Derby prospects," he says. Purchased for \$725,000, Overcontrol won his debut at Gulfstream Park in Hallendale, Fla., last December; he covered 6½ furlongs in 1:18.20. Outlash won his first race several weeks later at Gulfstream Park.

What Repole is absolutely certain about are the pros-

pects for his four-year-old "SuperDrink," BODYARMOR, which raked in \$10 million in sales in 2013. "And we're a small company," he says. "We're only in 30 of 50 states. We've got to be nimble and maximize all the opportunities for exposure that are afforded to us."

So it makes sense that BODYARMOR's celebrity endorsers include two of this year's Super Bowl participants—the Seattle Seahawks' Richard Sherman and Rob Gronkowski of the New England Patriots. "BODYARMOR was a winner no matter which of their teams won," he says.

Never afraid of setting the bar of expectations too high, Repole envisions his product eventually surpassing Gatorade and Powerade. "We've just got to increase visibility as much as possible," he says.

Though the future seems sky high for both him and BODYARMOR, Repole remains well grounded. "Family is what it's all about for me," he says. "I still call my parents and my grandmother every day to tell them how much I love them. I think that's something not enough people my age do on a regular basis.

"You know, my mom and dad didn't set out to raise a great entrepreneur, just someone who was a good person," explains Repole. "That's why family will always be No. 1 for me, and business will always come in a distant second."

A horse owner who doesn't mind placing second? Mike Repole knows what is really important in life. ▲

The author of two books, Douglas J. Gladstone is a published writer and regular contributor to these pages. His article on Broadway's Gerard Allessandrini appeared in the Fall 2014 issue of Ambassador Magazine.

Mike Repole's 4-year-old "SuperDrink" BODYARMOR is already gaining the inside position in the sports drink market.





*Don't Just Travel to Italy
Experience It... with*



Five unique tours from the industry expert

OCTOBER 23

ROME • FLORENCE • MONTECATINI TERME • LUCCA
PISA • SIENA • TIVOLI • FRASCATI

MAY 1, JULY 6 OR OCTOBER 2

BARI • SAN GIOVANNI ROTONDO • POLIGNANO A MARE
MATERA • NAPLES • CAPRI • ANACAPRI

SEPTEMBER 25

NAPLES • SORRENTO • CAPRI • ANACAPRI • POMPEI • ROME • ASSISI • FLORENCE • PISA
RAPALLO • SANTA MARGHARITA • PORTOFINO • MONTE CARLO • GENOA

SEPTEMBER 26

ROME • FLORENCE • MONTECATINI TERME • LUCCA • PISA • SIENA
BOLOGNA • MONTEPULCIANO • PIENZA • CINQUE TERRE • FLORENCE

JUNE 12 OR OCTOBER 9

PALERMO • MONREALE • CEFALU • AGRIGENTO
CATANIA • RAGUSA • MT. ETNA • TAORMINA

For additional information contact:

Marianna Pisano

Mpisano@unitours.com

1-800-777-7432

or visit: www.Unitours.com



Portrait of a **Sicilian Café** in America
A Photographer Captures a Slice of Life in a Massachusetts Seaport

*Essay and Photography
by Paul Cary Goldberg*

Have you heard the one about the Jewish boy who grew up in a six-story apartment building in the Bronx? He used to walk down the stairs from his fifth-floor apartment into the common hallway on the second floor until he passed by Johnny and Rosemarie Bastone's apartment. Coming through their door was a dense aroma that was, to him, so exotic and delicious he would stop every time—then, with great pleasure and imagination, he would take in deep, inspiring breaths. It was simmering red sauce — their mother's, Mrs. Bastone's.

One day, much later in life, this Jewish boy is a middle-aged man who walks into a Sicilian café in the seaport city of Gloucester, Mass., and starts taking photographs....

I don't remember why, after photographing inside Caffé Sicilia for about a year, I asked Paolo if I could tape one of my photographs on the wall, pointing out that it would hide a stain.

Paolo and Anna were the founders and owners of the café. They had been running the coffee and pastry shop by themselves for 18 years. They were worn out and getting ready to retire. The café itself was looking sad and neglected. Paolo said it would be okay to hang the photo.

A few days later, I taped up another, and then another. Slowly, over the course of the next year, with permission, more pictures went up until a mosaic of nearly



Antonio



Carlo



Frank

200 of my café photographs covered the walls. Every now and then, someone would write a nickname, scribble a comment, or draw an image on someone's photograph. A few days later, a response was written on someone else's picture.

When Paolo got into an argument with one of the café's regulars, he would pull their picture off the wall — and it wouldn't go back up until the argument was resolved. This spontaneous, unintended exhibition stimulated many animated discussions and brought me closer to the people I was photographing.

Before I started taking photos at the café, I had been a semi-regular patron for about eight years, so I was already familiar to many of the regulars — mostly men, mostly of Sicilian heritage. Many of them had been fishermen at one time, but they were forced to sell their boats and licenses

in government buy-backs because increasing regulations and heightened concerns about fish stock numbers had made it impossible for them to earn a living.

Now they were stone masons, tile masons, businessmen, plasterers, house painters, plumbers and electricians. We were all wary when I started showing up every morning with my camera. They were suspicious of my motivations and I was timid, worrying about being intrusive and making them angry. Yet I was quickly drawn in to the morning activity: the clattering and tinkling of espresso cups and spoons, the hissing of steamed milk, the clanging thuds of the braccio slamming against the metal drawer to empty out the spent grounds, the caffeine rush, the morning cornetti, European football on TV. And, soaring above all else, were those voices speaking Sicilian, all at once,

rolling up and down, one louder than the other, insistent, confrontational, passionate, playful, flowing and crashing and ebbing and flowing like Gloucester sea waves through the air across the room. I could not understand what was being said but I was swept up by the sheer force of the emotion. I became more and more interested in the language of their faces and gestures.

I first started photographing inside Caffé Sicilia in the spring of 2007. The reason I brought my camera there was to teach myself how to shoot digitally. I had been photographing with film for 30-plus years and thought that the people, the activity, and the smallness of the space would provide a good learning situation. (This is how I taught myself photography, experimenting with a camera on the streets of Boston and Cambridge, Mass., in the mid-1970s.) ▶



Giuseppe and Isidoro



John, Carlo, Rosario, Ignazio, Joe and Nino



Maria



Sefatia



Ellen, Anna and Kathleen

I really didn't get it at first, didn't understand how complex and rich this little, unassuming café was. I wasn't tuned in to the depth of culture and personality that existed here.

One of the guys I met at the café was Giuseppe, who is now my electrician. He had recently moved to Gloucester from the Sicilian town of Terrasini after marrying Maria. They met when she was in Sicily living in her grandmother's house and studying fashion design at an art institute in Palermo. In 2009, he and Maria, along with her mother Nina and her father Domenic, bought Caffé Sicilia from Paolo and Anna. They invited me to continue displaying my photographs in their coffee shop.

My routine was established. A cappucci-

no and cornetto in the morning, a machiato and biscotti in the afternoon, all the while photographing, photographing, photographing. My wife, Lee, would join me most mornings. She was usually the only woman there until Maria and Nina arrived.

For the ensuing five years, I observed, experienced and shared many great sorrows and joys with my Caffé Sicilia family: Spazz had his nose and eye sockets fractured in a fishing accident; Frankie had to have an arm amputated after it got tangled in chains on his boat; Joe drowned when he slipped into the harbor at night on an icy pier; Nino died of cancer; old Frank passed away.

I was told the heartbreaking story of when Al Sr. watched his fishing vessel, the "Maria and Al," sink at sea. He invited me into his

house to show me the detailed, 4-by-4-by-3-foot, working model he built by hand, to scale, from memory, over the 18 months immediately after the sinking. Al had learned to repair bicycles as a young boy in Sicily and those early skills enabled him to construct this and other large, true-to-scale, fully operational, fishing vessel models.

Carlo gave me tomatoes from his garden and fish from his car trunk. Giacomo brought me wild fennel (which I made pesto with), and humbly talked about being rescued, unconscious, after his life raft was swept away and his lifejacket failed to open when his ship went down in the "Perfect Storm."

Paulie D (I'm Paulie G) and I created our own special handshake. He calls Lee "Principessa." I helped make San Giuseppe ➤



Domenic and Eliana



Nino



Salvatore, Salvatore, Peter and Baldassare



The wall montage of Paul Cary Goldberg's photos at Caffé Sicilia



Ricardo



pasta, discovered *panne e panelle, cuccidati and cassata Siciliana*. I ate octopus at midnight on Christmas eve at Graziella's house with Dominic, Nina, Maria, Giuseppe and their families; swapped recipes with Nina, bought cheese from the back of a truck that came from Detroit. I ate sea urchins freshly harvested out of Gloucester's shore, scooped up onto Caffé Sicilia semolina bread while drinking wine with Baldasare poolside at his home, in the middle of the day, in the middle of the week, just because. Lee and I received prayers and cards to Padre Pio when she was diagnosed with breast cancer and underwent surgery and treatment. The list could go on and on.

I never expected these photographs would go beyond the café's walls. I also never anticipated establishing such a deep regard and affection for my friends and neighbors of Caffé Sicilia.

It is my affection for them and the abundance of enthusiasm, encouragement, and appreciation I get from them that has inspired me to publish a book of photographs, "Tutta la Famiglia: Portrait of a Sicilian Café in America."

The days of concern about me and my camera are gone. "Where's my pitcha, Paul?" they now demand. They want to make sure their photograph is in the slide show up there on the café's new TV screen. ▲

Paul Cary Goldberg is a fine art and documentary photographer known for his elegant still-life images and intimate waterfront photographs of Gloucester, Mass. His work has been exhibited extensively throughout the United States, in Europe and Israel. The photographs in this article are from his forthcoming book, "Tutta la Famiglia: Portrait of a Sicilian Cafe in America," a project sponsored by Fractured Atlas, a non-profit arts service organization. Tax deductible contributions in support of the book's publication can be made at www.fracturedatlas.org/donate/3398.

**YOU LIKE
THE WAY WE LIVE.
YOU LIKE THE
WAY WE DRESS.
HERE'S ONE MORE
REASON TO LOVE
ITALIAN STYLE.**

**THIS IS JUST
THE BEGINNING.**

ITALY IS THE COUNTRY OF HISTORY, CULTURE, FASHION AND GOOD FOOD. DISCOVER ITS UNIQUE CHARM AND ITS MOST BEAUTIFUL CITIES WITH ALITALIA. ON BOARD OUR FLIGHTS YOU CAN ENJOY THE WARMTH OF ITALIAN HOSPITALITY AND SPECIAL ITALIAN STYLE. AND, IF YOU ARE TRAVELLING IN MAGNIFICA BUSINESS CLASS, SERVICE INCLUDES AWARD-WINNING MENUS FEATURING REGIONAL ITALIAN CUISINE AND SOME OF THE BEST ITALIAN WINES. IN ADDITION, THIS YEAR DON'T MISS THE OPPORTUNITY TO VISIT MILAN AND EXPO 2015, THE WORLD-CHANGING EVENT THAT WILL BRING TOGETHER FOOD AND TRADITIONS OF PEOPLE FROM ALL OVER THE GLOBE.

ALITALIA.COM

CALL CENTER 1 800 223 5730

TRAVEL AGENTS

Alitalia - Etihad Airways
Official Global Airline Carriers

MILANO 2015
1 MAY • 31 OCTOBER



15 Reasons to Visit Lombardia in ...and the World's Fair is Just One of Them!

By Gabriella Mileti

This is a big year for the region of Lombardia. The 2015 World's Fair will be taking place in Milano from May 1 to October 31. And, having called Milano home for nearly six years, I can assure you there's even more to see in this beautiful region than just the Expo.

So, if la bella Italia is in your travel plans in the coming months, grab a glass of vino and sip away as I share 15 reasons why you'll want to visit Lombardia in 2015!



A master working his magic on a Stradivarius violin in Cremona

2015



Regione Lombardia



Rock drawings in Val Camonica located in the province of Brescia



Lago di Como makes for a perfect day trip.

Photo by Gabriella Milleti

1. Expo Milano 2015: Themed “Feeding the Planet, Energy for Life,” the 2015 World’s Fair looks at the future of food. With 144 countries represented, there is sure to be a little something for every taste bud. And from *cotoletta* to polenta, Gorgonzola to Grana Padano, Lombardia boasts a local cuisine that could draw tourists all by itself.

2. Il Cenacolo: Milano is seen as Italy’s cosmopolitan city, thanks to its industrialized feel and international population, but it is also home to countless artistic treasures. Perhaps none are more renowned than Leonardo da Vinci’s “il Cenacolo” (“The Last Supper”) which has graced the wall in the Convent of Santa Maria delle

Grazie since 1498, and is a bucket-list destination for many travelers.

3. San Satiro: Off of Piazza del Duomo, down Via Torino, make a left at Santa Maria presso San Satiro. In this tiny church lies one of Milan’s best kept secrets—Bramante’s altar. As soon as you enter San Satiro, the altar will immediately captivate you; but *attenzione*, looks can be deceiving. You’re looking at one of history’s first examples of *trompe l’oeil*, a painting technique using realistic imagery to create optical illusions. The altar is nothing but a perspective painting masterfully done on a 2-D wall. Pasta that!

4. Castello Sforzesco: In the list of Milanese landmarks, second to the

Duomo is the 15th century Castello Sforzesco. Once home to the noble Sforza family, today, it is an art museum and home to Michelangelo’s final sculpture “La Rondanini Pietà.” Even in its unfinished state, this sculpture remains one of Milan’s true treasures.

5. Palazzo Reale: This majestic, neoclassical palace and administrative seat of the Milanese government in the Middle Ages has jam-packed its calendar in anticipation of Expo’s tourism boom. With exhibits featuring the masterpieces by da Vinci and Giotto, the treasures of Lombard families like the Visconti and the Sforza, and even an exhibit dedicated to art of antiquity, you’ll want to budget a day or two to explore. ➤

WWW.NIAF.ORG



The picturesque skyline of Bergamo Alta

Photo by Gabriella Mileti

6. La Scala: *Maestro, musica!* One cannot visit this relentlessly chic city without engaging with Milanese high society. Lucky for you, this year the world-renowned Teatro alla Scala has scheduled a yearlong season in honor of the Expo, featuring timeless operas like *Turandot*, *La Bohème*, *Carmen* and *Tosca*. Further, La Scala has brought in the world's best symphony orchestras, such as those of Boston, Cleveland and Paris, to perform throughout the year!

7. Fashion Finds: *Moda.* The word is synonymous with Milano. One does not have to look too far to realize, this is a city of style. Home to designer store-adorned streets and tuxedo-clad baristas whipping up cappuccinos daily, style pervades all elements of Milanese life. If you're looking for something unique, skip the big name stores and head to "i Navigli" (the Canal District) in the Ticinese neighborhood, for the "Mercatone dell' Antiquariato"—the city's largest antique and flea market that takes place on the last Sunday of every month. The open-air market features everything from antiques to jewelry, collectibles, furniture and vintage clothes.

8. Monza: Not more than a 30-minute drive outside of Milano is Monza. While to most, Monza is the setting for the Formula 1 Gran Prix d'Italia, the quaint town boasts one of Lombardia's most prized buildings, the Villa Reale. Recently restored to its glory and reopened to the public, Villa Reale was built in the late 1700s for the Archduke Ferdinand of Austria. But by 1861, the palace was home to the Savoia, Italy's Royal Family. While in Monza, don't miss the Duomo, which houses the "Iron Crown of Lombardy," one of the oldest royal insignia of Christendom. According to legend, the central iron

band of the crown was beaten out of a nail of the True Cross of Christ.

9. Cremona: Little known Cremona is certainly not a city to be overlooked, and is easily accessible for a day trip from Milano. With its picturesque historic center and narrow cobblestone streets clustered around the main square, Cremona is the birthplace of the most renowned violin-maker of all time, Antonio Stradivari. Thanks to him, Cremona has been a musical powerhouse since the 16th century and is still known to this day for its artisan workshops producing highest-quality stringed instruments. In fact, you can drop in a workshop and observe the masters working diligently to create the coveted and impossible to imitate Stradivarius violins.

10. Bergamo: Just north of Milano, the city of Bergamo is divided in two parts, Bergamo Bassa e Bergamo Alta. While Bergamo Bassa has its treasures, for a truly unforgettable experience, grab the funicular to Bergamo Alta, where the narrow cobblestone streets and bell towers seem direct out of fairy-tale. Stroll through the romantic *vie* and pop your head in the small shops featuring local products. For a meal with a view, check out "Il Pianone" and be sure to ask to be taken to the 12th-century cantina.

11. Brescia: Nestled between Milan and Verona, is the city of Brescia. While home to sites like the 11th-century Duomo and Brescia Castle, for me, its main attraction dates back to pre-history! In the province of Brescia, are the stone carvings of Val Camonica—one of the largest collections of prehistoric petroglyphs in the world. A UNESCO World Heritage Site, the rock carvings date back to the Mesolithic age.

12. Mantova: The true pearl of Lombardia that hasn't changed since the Middle Ages, is the UNESCO World Heritage Site of Mantova. Surrounded on three sides by artificial lakes, Mantova makes for a peaceful getaway filled with rich cultural heritage...after all, it was one of the greatest Renaissance Courts in Europe. Although it sustained damage during the 2012 earthquake, it is still a picturesque escape with attractions like the Palazzo Ducale and Palazzo Te drawing crowds. Be sure to try the local specialty, the "Sbrisolona tart."

13. Lago di Como: One cannot visit Lombardia without cruising up to the area known as the Lake District. The adjoining lakes of Como and Lecco make for a chic day trip where celebrity sightings are the norm, thanks to George Clooney purchasing real estate on the lake in 2001. Although Como and Bellagio are the main attractions, don't miss a quick boat ride to the town of Tremezzo where the iconic Villa Carlotta is located. This 17th century villa boasts extensive gardens, fountains, regal rooms and a sculpture gallery in the interior featuring Luigi Acquisti's "Mars and Venus."

14. Lago Maggiore: The beautiful countryside of Lago Maggiore or Lago Verbano, located just south of the Alps is a year-around destination from skiing to boating. Literally meaning "greater lake," Lago Maggiore is the second largest lake in Italy and spans into southern Switzerland. Unique to the lake is "Isola dei Pescatori," or "Fishermen's Island," a quick boat ride from the mainland, featuring lake-to-table cuisine and boutiques filled with craft products.

15. Lago di Garda: Last but not at all least of the lakes in Lombardia is Lago di Garda, Italy's largest lake located between Milan and Venice. While walking the fortified and picturesque city of Sirmione, you'll quickly understand why Latin poet Catullus had his home here along with renowned writer Gabriele d'Annunzio. Both villas are open to the public and should not to be missed. ▲

Gabriella Mileti is the director of programs at the National Italian American Foundation.

LOMBARDY. THE WHOLE WORLD IN ONE REGION.



DESIGN • FASHION • CULTURE • TRADITION • TASTE • HEALTHCARE • SPORTS • BUSINESS • RESEARCH • INNOVATION

Lombardy is NIAF 2015 Region of Honor and will play host to the Milan Expo 2015 from May 1st to October 31st. With over 140 exhibiting countries and 20 million guests expected to be in attendance, you can come visit Lombardy and get to see the world.



Regione
Lombardia

per



MILANO 2015



Gianluigi

Don Oldenburg

Gianluigi Dellaccio dips a gelato popsicle
Below: Gianluigi Dellaccio's gelato innovations



WWW.NIAF.ORG

Gelato Genius

AT WORK

By Alex Benedetto

Dellaccio is a gelato mad scientist.



Don Oldenburg



The owner and chef of the Washington, D.C.-based, all-natural gelato company Dolci Gelati uses his seemingly infinite imagination and background in pastry arts to craft some of the most innovative and delicious gelato and sorbet flavors you'll ever taste.

The ingredient combinations seem endless with Dellaccio at the helm. And his excitement for gelato is as infectious as his desire to bring the authenticity of this beloved Italian confection to a growing American audience.

"In the U.S., gelato is getting much more recognition now. Five or six years ago, it was all about frozen yogurt and most of those [stores] are now closed because it was trendy," Dellaccio explains. "But, with frozen yogurt, it was limited, and with gelato you can create anything you want. That's the one thing I think will never change."

Born and raised in Naples, Italy, Dellaccio seemed destined for a much different career—attending law school and playing competitive water polo in Italy, winning the national championship in 1993. In the midst of all of this, Dellaccio's cousin approached him to come work for his wife's family-owned gelato chain in Germany. He gave Dellaccio until the next morning to answer.

"So, overnight I had to make a decision about my life and I chose to move forward, try to open one door and that led to other doors, and that's when I started on my journey," he says.

Dellaccio moved to Milan to attend the prestigious gelato and pastry school

CAPAC (polytechnic of commerce) and, after completing his studies, headed to Germany to work with his cousin. A few years later, it was back to Naples, to work at Scaturchio pastry shop, birthplace of the world-famous *sfogliatella*.

With years of experience and a well-developed gelato recipe, Dellaccio arrived in Washington, D.C., in 2000. After working with Chef Fabio Trabocchi's Maestro at the Ritz Carlton, Dellaccio was picked by Chef Roberto Donna to be the executive pastry chef at Donna's fine-dining D.C. restaurant Laboratorio Del Galileo.

"Working with Roberto made me understand the pastry and fine-dining restaurant experience in the community. It helped me understand the business and what to do to become successful," Dellaccio says of his mentor.

After six years at Galileo, Dellaccio's resident card arrived and he decided to take a step back and pursue his own concept. In 2006, he opened the Dolci Gelati factory in a 4,500-square-foot warehouse known as "laboratorio del gelato."

"When I started the factory, I put a box rack on the back of my Vespa and went around with a cooler of gelato samples to everyone," he says. "I remember once I didn't put the bungee cords on the cooler and I hit a bump and all the gelato samples went all over the street, cars were coming down, it was a mess!"

Crediting his authentic, all-natural Italian gelato recipe and his creativity, he soon gathered a slew of restaurant clientele and specialty stores, some with specific requests. "Mostly these come from chefs, but once I had a ➤

request for a red beet sorbet. For me, at least, I have the opportunity to absorb ideas from these chefs. They don't have the knowledge or equipment to do it, and I do. And, in the end, it gets me more motivated to create," he says.

All of Dolci Gelati's gelato starts using the same base, *fior di latte*, a recipe that originated from Dellaccio's cousin's family in Germany, but was adjusted over the years. "It is a good recipe, but only for the German temperature," he explains. "Every gelato recipe depends on the environment and that changes the chemistry and consistency of the gelato."

In northern Europe, gelato has a much higher fat content, but in southern Europe, gelato has more sugar than fat because of the warmer temperatures. As for the gelato recipe that Dellaccio uses in the United States, he says that it could work well in northern Italy, but not so much in southern Italy. "But once you have a good base, you can make any flavor you want," he says.

However, crafting gelato is not as easy as it sounds. Every gelato recipe has to have the right balance of sugar, fats and whatever solids you are adding for flavor, Dellaccio explains. "When I went to school in Milano for gelato, the application was a mathematical test, without using a calculator...they wanted to make sure you had a statistician's mind."

Looking for a connection with the individual customer, Dellaccio furthered his brand beyond the warehouse, converting an old ice-cream cart to serve gelato at events and eventually venues, including the National Zoo and the Washington Nationals' stadium.

In 2013, Dellaccio took his gelato concept one step further, opening Dolci Gelati's first retail store, a 480-square-foot shop in Takoma Park, Md. "We had a 10 a.m. open time and by 9:45 a.m., there was a line outside, stretching down the street!" Dellaccio says. "It was a great feeling, and after seeing the response, I thought this is what I've been missing out on. Wholesale is huge for brand building, but retail helps you put a face to the name, see the consumers, and build relationships in a totally different way."

In the fall of 2014, Dolci Gelati opened its second retail location in



The incredible fresh pineapple and gelato sundae at Dolci Gelati

D.C.'s Shaw neighborhood—a larger space that gives Dellaccio the room to play even more with his creativity. The gorgeous new location is inviting, with bright green walls, embellished with antique gold chandeliers and mirrors. Everything behind the bar is stacked and organized, while the large cases themselves house a bevy of treats to the eyes. In one long case, there's a selection of intriguing gelato flavors—Thai coconut lemongrass, passion fruit orange blossom, sweet potato pie, olive oil, ricotta with dates poached in Marsala wine.

Next to it is Dellaccio's proud new idea: a gelato popsicle station. "This was a fun idea I had that took authentic Italian gelato and showed it in a different way, allowing the customer to personalize it with dipping sauces and toppings," he explains.

Alongside the gelato popsicle station is a case filled with Dellaccio's heavenly Italian pastries, including *tiramisu*, *panna cotta*, and fruit tarts. Just as beautifully presented is a glass container filled with the shell-shaped Italian classic *sfogliatella*.

"For me, the thing that I would like to show, compared to other gelato shops, is innovation and creativity," says Dellaccio, whose culture and upbringing lend to his unique understanding of gelato.

His creativity extends beyond combining the ingredients in his flavors to the mechanics he uses to create the gelato. "I'm always looking for antique machines and I'm in the process of refurbishing a 70-year old, original gelato machine," says Dellaccio, who currently houses a collection of roughly 1,000 gelato machines.

He even went so far as to reconfigure a nut-grinding machine so that it could operate cold. "When you grind the nuts, the toasted flavor is best used right away, rather than sitting on a shelf," he says of the machine which allows him to immediately add in his cold *fior di latte* base.

Continuously churning out new ideas, Dellaccio worked with Italian beer brand Peroni to craft a "Peroni sorbet," and has done similar projects for other beer, including Blue Moon. He recently was approached by singer Niki Minaj's Moscato wine brand.

So what is next for Dolci Gelati and its creative leader?

"Business wise, we want this new café to make it, and for the word to spread," says Dellaccio. "Eventually we'd love another location, but for now we look forward to focusing on this one." ▲

Alex Benedetto is the social media manager and assistant editor at the National Italian American Foundation.

An italian
temptation



ANTICA DISTILLERIA
PETRONE

LET'S FIND THE TASTE OF TRADITION

www.distilleriapetrone.it

THE ANTINORI EMPIRE

WITH WINE COMES FOOD



By Dick Rosano

Photos courtesy of Marchese Antinori





Marchese Piero Antinori and his daughters Albiera, Allegra and Alessia

The Black Death had already claimed its victims in Florence by 1348. The historic epidemic that almost defines the Middle Ages attacked young and old, rich and poor. And, on a cold morning in fall 1385, four decades later, the ravages of the plague still bothered Giovanni di Bicci de' Medici as he strolled across the cobblestones of the Piazza della Signoria.

Stepping resolutely on the cobblestones and approaching from the



Entrance to the original Cantinetta Antinori in Florence

other direction was Giovanni di Piero Antinori, the scion of a winemaking family that had been in that business in Tuscany for more than two centuries.

The two men knew each other, but their reasons for crossing the Piazza della Signoria on this day were markedly different. They passed each other without a glance.

De' Medici's beloved city had seen much change in those four decades. He knew his family's banking business was the primary reason his family survived and rose to power in the years since. But he was now wondering how to sustain his family's wealth and power. Antinori was there to accept membership in the Arte Fiorentina, the Winemaker's Guild of Florence.

The irony is this: Just as the decades since the Black Death reshaped power in Florence, the centuries since reshaped these two families. While the Medici family was beginning its

long decline, the Antinori empire was expanding.

By the late 15th century, the Antinori family had risen to near-royalty in Florence. In 1506, Alessandro Antinori cemented the family's role as *prima familia* by purchasing a majestic palazzo in the heart of the city. It was immediately renamed the Palazzo Antinori, and stands even today as the center of the family's fortunes, its wine dynasty, and hub and heart of its international importing business.

Italy's unification in the 1860s provided the Antinori family another opportunity to ascend the ranks of the country's most powerful. In 1861, Niccolò Antinori acquired the title of Marchese. The title has been passed down through the generations to the current patriarch of the family: Piero Antinori.

Piero remained true to his family's winemaking roots, but he ➤



Cantinetta Antinori in Florence

Buon appetito!

There's an old adage: If everything you plant comes up roses, keep planting seeds. That may be the best way to describe the growing Antinori restaurant empire. What this noble family brings to eager diners is both fine wine and exquisite food, proudly grounded in deep Tuscan roots. At all four Antinori restaurants, beef is a familiar regional dish, and Cantinetta Antinori's Filetto di Manzo rewards the guest with unforgettably tender beef beneath a drape of a succulent red wine reduction. The Risotto con Tartufo Nero is so good that this writer swore to give up ever trying to make the dish again at his home.

The photo alone of the Salame e Fichi (prosciutto and salami, served with fresh figs) will make your mouth water. Desserts run the gamut from Castagnaccio (chestnut flour cake with ricotta cheese) to Budino al Cioccolato (an eye-rolling molten chocolate cake), all visually stunning and deliciously prepared.

If you're in Florence, or Vienna, or Zurich, or Moscow, dinner at the Cantinetta Antinori will have you singing Italian arias.

—Dick Rosano



Lamb with mushrooms at the Cantinetta Antinori in Vienna



Cantinetta Antinori in Vienna

inherited the courage to depart from tradition. Just as his ancestor Niccolò Antinori (grandson of the first Marchese) had scandalized the region's winemakers by blending some French grapes into his Chianti, the modern-day Piero broke with Italian regulations and produced a red wine that repeated his predecessor's blend. By this time, in 1971, though, the Italian government had laid down rules that prevented Piero from calling his new wine Chianti.

Justly defiant, skirting the rules for production of Chianti, he called it Tignanello, and a new category of wine was born. For over 40 years now, innovative blending of non-indigenous grapes by his peers has populated a world of wine proudly called Super Tuscans, a world that Piero created by dodging the stodgy rules of Italian regulation.

Piero has not lost his knack for invention since that time. The Antinori family produces a wide range of wines, many of them of historic nature, including Solaia (which is made of nearly all French grapes), Pèppoli Chianti Classico, and Santa Cristina. The family also bought an historic abbey south of Florence, the Badia a Passignano, and produces wine from the estate that has developed a fervent following.

Among the Antinori family's other pursuits is its recent rise in the restaurant business. The family originally opened a small establishment called Cantinetta Antinori in the Palazzo Antinori (Via Tornabuoni 3) to offer traditional Tuscan fare and serve as an opportunity to taste the Antinori wines. The small dining room retains the original plan, where architecture and design combine to recall the Medieval origins of the building and the food is strictly, gloriously, Tuscan.

Since that time, the family has opened three more restaurants, in Vienna, Zürich and Moscow — all called Cantinetta Antinori. While all these *cantinette* offer the range of Antinori wines — an important purpose for their very existence — the core principle in each of these establishments mimics the central theme of Florentine cuisine: Present dishes with the best and freshest ingredients from



Marchese Piero Antinori

local producers. The culinary influences remain solidly Italian in each restaurant, but the ingredients are sourced from local farms.

The Cantinetta Antinori in Zürich (at Augustinergasse 25, 8001) is faithful to the rich elegance of the city surrounding it. Opened in 1994, it is a partnership between Antinori and his long-time distributor Rudi Bindella, and was the first Antinori restaurant outside of Italy.

Cantinetta Antinori in Vienna

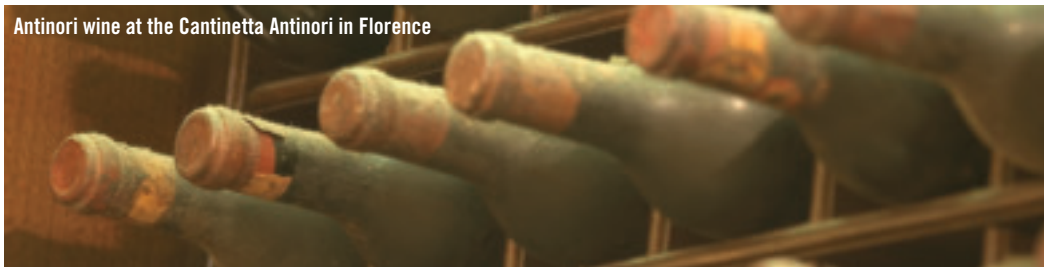
(Jasomirgottstrasse 3, 1010) was opened in 1995, just off the city center of Stephansplatz. The view from its sidewalk tables is dominated by Stephensdom, the stately domed church of St. Stephen, patron saint of Vienna. The inside of the restaurant is reminiscent of the *cantinetta* in Florence, with its frescoes, marble sculptures and Italian ceramics decorating the walls and banquettes.

Cantinetta Antinori opened in Moscow (20 Denezhny Pereulok) in 2004, in a 19th-century mansion in the heart of the city. The kitchen is more modern than at the other *cantinette* but is still managed by Italian chefs, and the cuisine is true to the Tuscan traditions.

The success of the Antinori's family isn't an accident. As Morley Safer commented in a 2008 edition of "60 Minutes," usually family businesses don't succeed for more than two generations. "Which makes the Antinori family of Italy all the more remarkable...they've been in the same line of work for six centuries." ▲

Dick Rosano is a wine, food and travel writer whose columns have appeared in The Washington Post, Wine Enthusiast, and other national magazines. He is the author of the novel "Tuscan Blood," is a mystery set in Italian wine country. His newly published novel, "Hunting Truffles," takes place in the truffle-rich region of Piedmont and is reviewed in this issue.

Antinori wine at the Cantinetta Antinori in Florence



Italian Children's Market
~GIVE THE GIFT OF HERITAGE~

**Toys ★ Books ★ CD ★ DVDs
Clothing ★ Pinocchio
and new Italian Imports!**

310-427-2700
www.italianchildrensmarket.com

Everybody Loves Italian
With **Dominic and Frank**

Streaming 24/7 Celebrate Italian

EVERYBODY LOVES ITALIAN

Everybodylovesitalian.com

The Spring Italian American Reading List

Of the four seasons, none is more seductive with the promises inherent in the nexus of nature and humanity than spring. Carl Safina, a marine biologist, conservationist and one of the nation's most important environmental writers, knows something of that interconnectedness. He lives it, writes about its wonders and fragility, and advocates passionately for saving it.

In his 2011 book "The View From Lazy Point: A Natural Year in an Unnatural World," Safina, an Italian American raised in Brooklyn, N.Y., a MacArthur Fellow and Guggenheim Fellow, author of six books, and the founding president of the Blue Ocean Institute, observed

insightfully his own endearing embrace of the season Italians call La Primavera.

"It's hard to walk briskly at this time of year, the accelerating pace of unfolding spring slows my own," he wrote. "I repeatedly stop to watch what's moving.... But it's easy to revel in the exuberance and the sense of rebirth, renewal."

While we await Safina's next book, here's our latest seasonal Italian American reading list. This is another diverse batch that includes fiction, non-fiction, opinion, even fashion! As always, some of them are critically acclaimed, some largely unknown. But all are written by Italian American or Italian authors, or are of interest to Italian American readers, or both.

We're also convinced that a telling early passage says as much about a book as its cover, so we provide both. Our brief reviews and summaries are just enough to get the sap flowing, as they say this time of year.

Benvenuti Primavera! Buona Lettura!





© ITALIAN GLAMOUR by Enrico Quinto and Paolo Tinarelli, Skira, 2015



Italian Glamour: The Essence of Italian Fashion From the Postwar Years to the Present Day

The Enrico Quinto and Paolo Tinarelli Collection
Skira; 336 pages; \$65 hardcover

Collecting clothes is a way of connecting with a particular type of item whose workmanship, colours, and shape are often a source of surprise. But above all it is through the history of these items that collecting takes on its special meaning. Down through the ages, fashion and styles of dress tell the history of men and women, of their ideological choices, their social evolution, their desires, their day-to-day existence, and their dreams.

Page through this book's 400 exquisite photographs chronicling the development since 1945 of Italian fashion and iconic Made-in-Italy haute couture and you'll find it hard to believe the collection that inspired this lovely volume began decades ago when Enrico Quinto and Paolo Tinarelli started Rome's first flea market.

The "Garage Sale – Rigattieri per Hobby," located in Borghetto Flaminio, is still open for business every Sunday. Conceived as an Italian take on American garage sales (a means of getting rid of unwanted items), it remains a junk hobbyist's destination.

And, yet, this second-hand market

introduced in Italy the concept of vintage fashions—collecting used clothing. Their interest sparked by the used gowns, dresses and accessories they found there, Quinto and Tinarelli began pulling aside classic Italian designer items. They subsequently accumulated one of the Italy's best historical costume and fashion archives.

"Sometimes a collection begins without any rational decision, and the initial purchases are fairly random but gradually become more selective as the collector's passion and knowledge grows," they write in their introduction.

Like Quinto and Tinarelli, you won't mistake these fashions for cast-aways. Included in the book's images are 300 vintage fashions from designers such as Emilio Pucci, Dolce and Gabbana, Roberto Capucci, Walter Albini, Romeo Gigli, Gucci, Missoni, Valentino and Fabiani. In addition are archival photographs of many of these same dresses worn by famous models and actress, even royalty, when the fashions first appeared.

Along with the images are relevant essays by fashion historians, journalists, and designers. Among them, fashion and costume scholar Bonizza Giordani Aragno examines the "boutique fashion" phenomenon; Museo Salvatore Ferragamo Director Stefania Ricci looks at the history of Italian fashion craftsmanship; and Italian fashion journalist Cesare Cunaccia writes about Italian fashions in the '60s.

For anyone who loves Italian fashions and is interested in how they have evolved over nearly seven decades, and how they reflect the changing tastes, customs and styles of Italy, this book is an essential. ▶

— Don Oldenburg





The Italians

By John Hooper
 Viking Adult; 336 pages
 \$28.95 hardcover

What other people of comparable numbers can lay claim to such an extraordinary catalog of achievements? One nation—even if it did not consider itself a nation until quite recently—produced the only empire to have united Europe and the greatest cultural transformation in the history of the West, one that shaped our entire modern view of life

Although not billed as a follow-up to Luigi Barzini's classic of the same name, John Hooper's "The Italians" also endeavors to transport readers into the hearts, minds and souls of the citizens of Italy. It's a complex land full of charm and con-

traditions that has produced more than its share of world-renowned artists, musicians, scientists, architects and even saints.

And with his meticulous research, solid writing, and dry wit, Hooper delivers.

Hooper knows Italy intimately, having lived in the country for more than 15 years as a Rome-based correspondent for The Guardian and The Economist. In "The Italians," he touches on geography, history, politics, religion, language, culture, food, organized crime, and so much more. Through it all, his affection for his adopted land shines, and his straightforward, readable account, peppered with personal anecdotes, offers both Italy experts and amateurs hours of information and entertainment.

"The Italians" is a well-written, incisive, honest depiction of a country so many love and so few—including Italians themselves—truly understand.

—Michelle Fabio

"You love Italy. Alan Champorcher's novels transport you there without leaving home."

Now on Sale!
The Vatican Strategy
 "A provocative plot with a Dan Brown and Vince Flynn like flair"

The Vatican Strategy
 A novel by Alan Champorcher

The Italian Mission
 by Alan Champorcher

Made in Italy
 by Alan Champorcher

Available on Kindle at Alan Champorcher

The Real Rockys: A History of the Golden Age of Italian Americans in Boxing 1900-1955

By Rolando Vitale
RV Publishing; 446 pages;
\$34.99 paperback;
\$25.16 eBook (from ypdbooks.com
and amazon.co.uk)

When Sylvester Stallone portrayed Rocky Balboa in the award-winning film "Rocky" (1976), it raised the profile of a hungry Italian fighter conquering the world with his fists. Rocky's fictional heroics served to remind us that ordinary Italian Americans with extraordinary athletic abilities had once occupied a prominent role inside the ring...

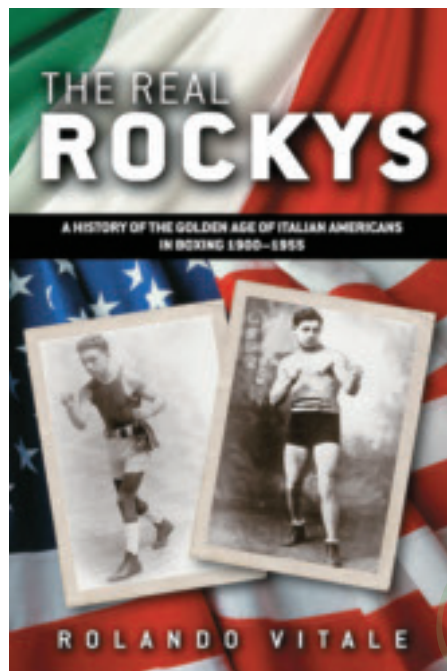
Heads up, sports and boxing fans. Rolando Vitale has written a barnburner of a history of Italian American boxers.

The son of Italian immigrants in the United Kingdom, Vitale got hooked on boxing sitting beside his father watching TV matches. For him, what did the trick was the 1974 "Rumble in the Jungle" match, Muhammad Ali versus George Foreman.

A U.K. sports writer and researcher, Vitale eventually decided a book about Italian American boxers was sorely missing from bookshelves.

"The Real Rockys" isn't just a chronological biography of Italian American pugilists (1900-1955). While it covers the greatest Italian American boxers whose names ring anyone's bell, such as Marciano, Graziano, and LaMotta, he gives equal time to dozens of lesser knowns. His statistics, flurry of facts and detailed charts go the distance. And his sociological and analytical essays cover topics such as identity crisis in the ring (Italian American boxers whose ring names sounded Irish); inter-ethnic rivalries; and reasons Italian Americans succeeded in boxing. ▶

— Don Oldenburg



NIAF members benefit from a 10% discount on all our services (since 2007!)

Do You Ever Imagine Your *Italian Ancestors?*



Bring that vision to life with real history.

At My Italian Family, we are proud to help people like you fulfill that dream.

To research your Italian Family, past and present, or for assistance in acquiring your Italian passport, visit www.myitalianfamily.com, or call 1-888-472-0171



Casting Off:

A Novel

By Louise DeSalvo
Bordighera Press;
282 pages; \$22

I take you all the way out here to show you how

to shoot, to show you that you can do it, too. And what do you do? You stand there. Come on, Helen, it'll be just as good as mine. Maybe not the first time. Maybe not the second time. But soon, baby, soon, it'll be just as good as mine. Maybe even better than mine. And if it's better than mine, what are you going to do about it then?

Helen and Maive share their love of friendship, families and creative wanderlust that gets expressed as literal lust through adulterous relationships with male lovers. Whereas Helen's lover becomes a catalyst for her affirming and grounding her creative self in the world, Maive merely repeats her pattern of seeking the next affair instead of cultivating creative depth.

"Casting Off" reveals what two married women must literally cast off in order to function creatively in the world. And in so doing, it suggests adultery might reveal a deeper need gone unmet: creative self-expression.

The novel suggests an unspoken need to subvert the creative self when facing sensuality becomes too scary. Helen's lover challenges her to recognize that she has used her own need to take care of and provide security for someone else as both substitute and excuse to avoid her own creative unfolding.

Louise DeSalvo's manuscript shocked American publishers so deeply when it first appeared in 1987 that Harvester, a British press, published it. In 2014, New York-based Bordighera Press became the first American publisher of this novel called subversive, feminist and visionary in how it tells a contemporary yet timeless tale of creative awakening.

—Kirsten Keppel



Tweeting Da Vinci

By Ann C. Pizzorusso
Da Vinci Press; 244 pages
\$37 hardcover

Italy's birth began some 100 million years ago when limestone islands and rocks emerged from the ancient Tethys Sea. They would eventually form the center of the peninsula.

With a scholar's background in geology and the Italian Renaissance, author Ann C. Pizzorusso pens a notable fact-filled book about the geological and volcanic formation of modern-day Italy. Replete with full-color photographs, maps, images of historical documents and artwork, Pizzorusso weaves fascinating detailed information on how geology played a role in Italy's history.

Each section (total of six) gives a visual and literary tour of Italy's timeline based on the effects of volcanic activity. And each includes interesting topics for readers who love historical information, such as how the Etruscans incorporated nature into their civilization and what influence topography had on the works of Virgil and Dante.

In sections four and five, explore Leonardo da Vinci's curiosity for geology and the natural world, along with his sketches and paintings. Leonardo was ahead of his time. Imagine his Twitter account revealing his brilliant concepts about fluid dynamics and why fossils appear on the top of mountains. He could have Tweeted to the world—without the risk of his ideas being copied or remaining dormant for years.

The book also includes insightful facts, photos, and artwork about gems, minerals, grottoes, mythology, religion, caverns, science and medicine.

Whether you're an avid reader about all things Italian, or just want to gain further knowledge about history, this is the book to add to your collection.

—Robert Bartus Jr.



Hunting Truffles

By Dick Rosano
CreateSpace;
336 pages
\$10.97
paperback

"One thousand euros for a half a kilo?" The man with the stubby beard behind the counter cast a cold glance at his customer. The merchant was tending a small collection of chalky knobs, clumps unearthed just hours earlier, fungi whose unremarkable appearance disguised the truffles' starring role in modern cuisine.

Like his 2012 debut novel, "Tuscan Blood," Rosano's latest tale is a seamless blend of engaging mystery, insider travelogue, a primer in Italian traditions, and a guide in Italian food and viticulture.

Much of the novel is set in Italy's Piedmont region and the city of Alba during the height of truffle harvest season. The plot thickens around Alba's *trifolai* (truffle hunters) culture and a truffle smuggling ring from across the border in Modane, France.

The main character, 23-year-old Paolo, wants to escape from his father's vineyard in Tuscany and pursue his own dreams, maybe even go to America. But his parents need him at the vineyard. As a compromise, they let Paolo travel to Genoa to work at his aunt's restaurant. But he soon winds up in the middle of the deadly smuggling caper.

The author is a wine, food and travel writer who has written for The Washington Post and Wine Enthusiast, and is the wine columnist and regular contributor to Ambassador magazine. Rosano's straightforward narrative style is easy and compelling reading. His first-hand knowledge of the foods, wines and culture of the Piedmont lend authority to descriptions so authentic that the pungent scent of truffles, the earthy aroma of a Barbaresco, are realized with each turn of a page.▲

—Don Oldenburg

CUNY RISING



**The nation's premier urban public university
welcomes you to consider a career in New York City at
The City University of New York.**

Become part of a vibrant and talented community of faculty and staff at 24 colleges in New York City dedicated to serving more than 540,000 students who hail from more than 205 countries and speak more than 100 languages. Employment opportunities span a wide range of business, technical, and student services areas as well as faculty positions in many academic disciplines. For more information on CUNY and employment opportunities, please visit www.cuny.jobs.



We are committed to enhancing our diverse academic community by actively encouraging people with disabilities, minorities, veterans, and women to apply. At CUNY, Italian Americans are also included among our protected groups. All qualified applicants will receive consideration for employment and will not be discriminated against on the basis of any legally protected category.

Italian Love & Marriage

How the Screen Classics Interpreted It

By Maria Garcia

Above: First stop for a princess on the lam is the hair salon in "Roman Holiday" starring Audrey Hepburn.

Right: Katherine Hepburn and Rossano Brazzi in "Summertime"

Below: Natalie Wood and Steve McQueen in "Love with the Proper Stranger"

Facing page: Anna Magnani and Anthony Quinn in "Wild is the Wind"



In Robert Mulligan's "Love with the Proper Stranger" (1963), a nice Italian girl decides to get an abortion. Angie Rossini (Natalie Wood), who works in the pet department at Macy's, had a one-night stand with a musician named Rocky Papasano (Steve McQueen). An irresponsible bachelor, Rocky nevertheless raises half the fee for the operation, and then accompanies Angie to an abandoned building in Manhattan's meat-packing district. That wintery Sunday morning marks the beginning of their Italian-style love affair.

Classic movies about Italian love and marriage are likely to celebrate independent women. Like Angie, these female characters represent a complicated view of life and a maturing energy, as women often do in romantic comedies. Donna (Annabella Siccora), the Bronx girl in Nancy Savoca's "True Love" (1989), grapples with a "Peter Pan" man, too, who fears growing up. In Italian love stories, even the fiery sexpots like Sophia Loren in Vittorio De Sica's "Marriage Italian Style" (1964), and the earth mothers like Anna Magnani in George Cukor's "Wild is the Wind" (1957), represent for the male protagonist an imperfect affair of the heart.

These screen classics contemplate the Italian love affair with love—and its contretemps. Spring is the perfect time to catch up with them.

In "Love with the Proper Stranger," Angie has three brothers, including the eldest, the paternal but domineering Dominick (Herschel Bernardi). He

supports the family with a fruit delivery business. Dominick would like Angie to marry Anthony (Tom Bosley), a diner owner. Angie works 9 to 5, and wears high heels and pearls. It is the 1960s, when first-generation Italian Americans were compelled to reconcile "old country" values with their new-found economic freedom. Angie, Italian to her core, embraces adversity. While Rocky drags her away from the abortionist, Angie refuses to be saddled with him—even after he tangles with Dominick and declares himself ready to marry her. Instead, she gets her own apartment, and begins dating Anthony.

Arnold Schulman wrote the script for "Love with the Proper Stranger," and while his Italians are all Hollywood stock characters, the film is delightful. In a dinner scene in which Anthony introduces Angie to his family, she and his sister, a college student, find common ground. Both reject the romantic notions of love and marriage they were taught as Italian girls. If Angie and Anthony are an odd couple, so are Angie and Rocky. Excellent performances from Wood and McQueen make "Love with the Proper Stranger" an underrated classic, as does Bronx native Mulligan's on-location shoot in New York City. It cleverly underlines Angie's and Rocky's wish for the anonymity of its crowds, if only as an escape from *la famiglia*.

Schulman is also the screenwriter on "Wild is the Wind," which unfolds from Gioia's (Anna Magnani) point-of-view. She is Gino's (Anthony Quinn) new wife, the younger sister of his first

wife, Rossana, who died in childbirth. Set on Gino's prosperous Nevada sheep ranch, the movie begins with Gioia's arrival from Italy. Soon afterward, the marriage begins to unravel. Gino's gilded memories of Rossana, and their struggle as Italian immigrants to the American West, lead him to find fault with Gioia. His ranch manager, Bene (Tony Franciosa), the kind-hearted young man his name implies ("bene" is Italian for "good"), befriends Gioia, teaching her English on the evenings Gino abandons her in favor of his work. Gioia turns to him for the love she desperately desires.

Cukor's direction in "Wild is the Wind," which continually hints at a homosexual attraction between Gino and Bene, detracts from the drama of the heterosexual love triangle. (Cukor's own homosexuality was an open secret in Hollywood.) The movie is worth watching nonetheless—like "Love with the Proper Stranger," it is about a woman who demands to be appreciated for the "wild" spirit that defines her personality. At one point, a frustrated Gino criticizes Gioia's unkempt hair as they stand together before a mirror. Below the mirror, Gioia suddenly spies the framed photograph of Rossana. Her hair is neatly styled and brushed away from her forehead. Cukor's camera stays on the mirror so that we see Gioia's reflection, frightened and then angry, as she realizes that her husband wants her to become Rossana.

As in "Love With the Proper Stranger," in this Italian romance, the male lover becomes a better man for having been tamed by his wife's affection. The movie is a must for every Magnani fan because here the famously tempestuous actress sings a well-known Neapolitan folk song, "Scapricciatiello" (which roughly translates as "My Capricious Man"). A credible script, and surprisingly good documentary footage of sheep herding, also make the film worth watching—but it is Magnani and Franciosa, who had an off-screen affair during production, whose performances make "Wild is the Wind" a riveting drama.

Most critics scoffed at "Marriage Italian Style" when it was released. De Sica was an art house darling, and this movie did not live up to that standard, doomed from the start by four ►





Sophia Loren in "Marriage Italian Style"

screenwriters adapting Eduardo De Filippo's play "Filumena Maturano." But Carlo Ponti produced, and De Sica, who supported two families and the sort of betting habit his male protagonist has in this film, often lent his talents to star vehicles. "Marriage Italian Style" features the actor who for Italians defines the simpatico ne'er do well, Marcello Mastroianni, and a luminous Sophia Loren as Filumena. She had recently won her only Best Actress Oscar for De Sica's "Two Women" (1960).

Set in Naples, the city De Sica loved, "Marriage Italian Style" unfolds in long flashbacks during the difficult

post-war years. Filumena is a prostitute, and Mastroianni plays Domenico, her affluent customer. He later becomes her feckless, live-in lover who, after a two-decade relationship, takes up with a younger woman. Filumena discovers Domenico's affair and his marriage plans, and feigns a fatal illness. There is a deathbed wedding, but to say much more would be to give away the surprise that finally delivers Domenico's come-uppance.

"Marriage Italian Style," "Love with the Proper Stranger" and "Wild is the Wind" all end on an equivocal note. "The course of true love never did run

smooth," as Shakespeare's Lysander says in "A Midsummer Night's Dream."

If your midsummer madness leads you to remember films in which Italy is the setting for romance, William Wyler's "Roman Holiday" (1953) features Gregory Peck as a newspaperman and the incomparable Audrey Hepburn as a princess on the lam. The star-crossed lovers survive, but barely, as the setting and cinematography are better than the script and Wyler's direction. David Lean's "Summertime" (1955) has an equally good cast, Katherine Hepburn and Rossano Brazzi, as well as a solid script and skillful direction.

Italy teaches all of these lovers the same lesson: True love is bittersweet and fleeting, and best savored only briefly. ▲

Maria Garcia is a New York City-based freelance writer and a frequent contributor to Ambassador. Her reviews and feature articles also appear regularly in Film Journal International and Cineaste. Her book, "Cinematic Quests for Identity: The Hero's Encounter with the Beast," will be published in Spring 2015. Her website is mariagarciawrites.com.



AMALFI COAST & ROME TOUR

9 day escorted tour to Napoli, Ischia, Capri, Sorrento, Amalfi, Positano, Pompei & Rome

TUSCANY, UMBRIA & ROME TOUR

9 day escorted tour to Maremma, Capalbio, Orbetello, Siena, Pisa, Lucca, Orvieto, Todi, Assisi, Spello & Rome

FIRST CLASS HOTELS AND MEALS FROM

WWW.STAYANDVISIT.COM

Tel. 941-870-2498

info@stayandvisit.com



OROFINO TOURS



Allegrini



MUSELLA



TEDESCHI



TOMMASI
Viticoltori dal 1902



ZENATO®

LAMARCA
PROSECCO



Famiglie dell'Amarone d'Arte

Allegrini Brigaldara Musella Tedeschi Tommasi Zenato

La Marca


Wine selected by Marco Polo Experience

MP
marco polo experience

PERONI



PERONI
ITALY

 FOR PEOPLE OVER THE AGE OF 21 ONLY

Imported by © 2014 Birra Peroni Internazionale, Eden, NC

Italian American Hall of Famers

Biggio and Smoltz Continue the Lineage

By Wayne Randazzo

In 2014, Tony LaRussa and Joe Torre made history by becoming the first pair of Italian Americans to enter the National Baseball Hall of Fame with the same class of inductees. This year, history happened for a second time as Craig Biggio and John Smoltz become the first Italian American players to get elected with the same class.

While it's certainly commonly known that Biggio is of Italian descent, it's not as well known that Smoltz comes from an Italian family. Smoltz's mother is 100 percent Italian, and Smoltz essentially grew up just like any other Italian kid in New York.

"I grew up basically in an Italian family with the big parties and everything," Smoltz told MLB.com. "It was incredible."

Smoltz also had to work around the fact that his parents initially wanted him to do something other than play baseball. Both his mother and father were accordion instructors. John also learned how to play while he was growing up.

"I'm just glad they did what they did," Smoltz says. "They allowed me to pursue baseball. My mom and dad played the accordion for 50 years. It's how they met. I was supposed to be the heir apparent, and I was guess I was good at it."

Fortunately for baseball fans, especially those in Atlanta, Smoltz's career choices didn't involve playing the polka at weddings. Instead, he used the gifts in his right arm to become one of baseball's most dominant pitchers.

Smoltz played 21 seasons in the major leagues, all with the Braves but one when he split 2009 between the Cardinals and Red Sox. An eight-time All-Star, Smoltz was the National League's Cy Young Award winner in 1996 and a World Series champion in 1995.

It was in the postseason where Smoltz made his presence felt more than any other time. Smoltz went 15-4 with a 2.67 ERA during his career in the playoffs while striking out 199 hitters in 209 innings. He also posted four saves in his postseason career.

Biggio, like many Italian American ballplayers, paved his way through the catching position. Ernie Lombardi, Yogi Berra and Roy Campanella are already Hall of Famers from the catching position while Mike Piazza could soon join them.

Biggio didn't last long behind the plate at the big league level. Because of his uncommon speed for the position, he eventually moved to second base and then to the outfield, all



Craig Biggio



John Smoltz

while spending his entire career for the Houston Astros and eclipsing 3,000 lifetime hits.

Like Smoltz, Biggio didn't grow up on baseball. Biggio was a football star in high school and received many football scholarship offers to play in college, but he chose to go to Seton Hall University as a baseball player instead.

Although he wasn't a first-ballot Hall of Famer like Smoltz, Biggio lacks nothing on his resume. A seven-time All-Star, Biggio won four Gold Gloves in his career and has his number 7 retired by the Astros. He also holds the dubious modern-day record of being hit by a pitch 285 times in his career.

At least one would figure with Smoltz and Biggio, there's no debate on which caps they will wear in Cooperstown. Smoltz will wear a Braves cap. Biggio will wear an Astros cap—but which one? Houston had four different styles of caps during Biggio's tenure so he'll have to choose his favorite. Or he could go the LaRussa route and choose no logo on the hat. LaRussa is one of the few Hall of Famers to make that selection, unable to pick between his three managerial stops with the White Sox, A's and Cardinals.

This year's Hall of Fame induction will be held on July 26 in Cooperstown, N.Y. That will make four Italian Americans over the last two years to make Hall of Fame speeches. Piazza can make it a three-peat in 2016 as he'll be joined on the ballot by first-timers, Ken Griffey, Jr. and Trevor Hoffman. ▲

Wayne Randazzo is the New York Mets pregame and postgame show host and fill-in play-by-play announcer on WOR-AM. He's also a freelance television play-by-play announcer for ESPN and Big Ten Network.

THE WORLD IN 2050

Join the DIPLOMATIC COURIER magazine and its partners in a series of innovative Global Summits examining the nexus of innovation in diplomacy, technology, media, and social good. Visit www.diplomaticcourier.com to get on the invitation list.



**DIPLOMATIC
COURIER**
A Global Affairs Magazine

Mario Cuomo's Legacy

By John M. Viola
NIAF President



Governor Mario Cuomo, Matilda Cuomo and NIAF President John M. Viola at NIAF's 2012 New York Gala

I was nine years old the night that Governor Mario Cuomo decided not to get on that plane for New Hampshire, and not to seek the presidency of the United States of America. I remember my father sitting me down to watch the press conference. President George H.W. Bush was a hero of my dad's, I knew that even as a kid. But, now, he told me, an Italian American...one of our own...was about to declare himself a presidential candidate, and he would have an awfully good chance of winning the highest office in this great nation.

There was a palpable energy in our little living room as we watched the governor of New York stride to the podium, and a palpable sense of loss when he told the nation that he would not seek the presidency. It felt something like a death in the family. Even at nine years old, I could sense the deflation in the room and in my dad.

As I grew older, and came to understand the intricacies, both good and bad, of our collective Italian American experience, that night with dad took on an ever deeper significance for me. I came to understand what Mario Cuomo meant for our community, still living in the shadow of stereotypes, still struggling to be seen as fully engaged Americans.

It didn't matter if you liked his politics: Here was a discernibly great Italian American. This was a man who held his culture, his history, and our Italian American values close

to his heart and wore them with an almost stoic pride. This was a man who refused to change his Italian name in order to secure a job at a big Manhattan law firm, who started his career serving the Italian Americans of his neighborhood in Queens, N.Y. His achievements were, in some way, a testament to our community. And his arrival was to be, in some way, all of ours.

Nowadays, looking back, I think we forget how far our community has come in the 20 years that have passed since that election. A great deal of that progress is owed to the works of Governor Mario Cuomo, and men and women like him, who brought our values to all they did, and did it with an incredible sense of pride in their Italian-ness.

The first NIAF event I oversaw after taking this job was the 2012 New York Gala. We had 720 guests packed into Cipriani 42nd Street and I was frantically fumbling my way through the last-minute preparations for the first event under my watch. And then, one of our team members approached and told me that Mario and Matilda Cuomo had just walked into the room. I went from the man running the show to the nine-year-old boy again. So I summoned all of the courage that the nine-year-old boy could summon, and I approached Governor and Mrs. Cuomo, and asked them if we could have a photo together.

Here were two people who had

not only done their best to serve the nation, but had always made a conscious effort to do all they could for the needs and issues of our Italian American community. Governor Cuomo took my arm and told me he was happy to see such a young man at the helm of an organization like NIAF, but he reminded me not to take for granted all that we have achieved in this country. He told me to be ever careful and protective of the reputation of our people, to fight any slight to who we are, and to always work to put forth the truest and best vision of Italian Americans and our contributions to this great country. It was invaluable advice from a man who always kept those rules himself.

When Governor Mario M. Cuomo passed away on January 1 of this year, the Italian American community lost a true and constant champion, and I lost a personal hero. In recognition of his contributions to our community, NIAF has created the Mario M. Cuomo Award in Public Service, which will be awarded for the first time this April at the 2015 New York Gala. The idea is to recognize Italian American public servants who are known for their passion, their conviction, and their dedication to serving the Italian American community.

As I learned firsthand on that New York evening, Governor Mario Cuomo never rested in the effort to serve the Italian American people, and neither will the National Italian American Foundation. ▲



Acclaimed for its global footprint and capacity to handle the most high-profile and valuable mandates in the market.”

Chambers Europe, 2014

1,600 attorneys 12 offices 1 team

Kirkland & Ellis is an international law firm with 1,600 attorneys in 12 offices worldwide who form one team with a primary goal of helping you successfully achieve your objectives. Clients across the globe call upon Kirkland to handle their most important and complex corporate, litigation, intellectual property and restructuring matters.

Kirkland’s principal goals are to provide the highest quality legal services available anywhere; to be an instrumental part of each client’s success; and to recruit, retain and advance the brightest legal talent. Kirkland stresses — and clients rightfully expect — good results. To that end, our Firm employs innovative, pragmatic strategies and hard work to ensure that our clients’ legal needs are met.

data press photography photography



Christmas Open House Attracts a Crowd

NIAF opened its doors to the public at the Ambassador Peter F. Secchia Building and headquarters in Washington, D.C., on December 17, for a NIAF Christmas Open House. Nearly 300 guests showed up and enjoyed an evening of food, refreshments, and fun—plus plenty of Christmas cheer!

Guests toured NIAF's Italian American Museum exhibition and sang holiday karaoke by the Christmas tree in the foyer. Joseph Castor and Warrior Catering provided Italian appetizers and dishes!



NIAF President John M. Viola and NIAF Board members Dr. John Rosa and Robert V. Allegrini



NIAF Board member Anita Bevacqua McBride and Peter Colasante of L'Enfant Gallery in Georgetown



Francesco Isgro and Tom Stallone



NIAF Executive Assistant to the President Stephanie Gordon (right) leads in karaoke caroling.



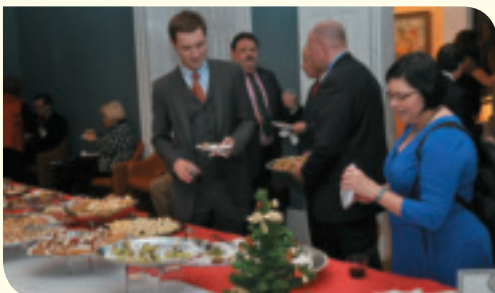
NIAF Manager of Public Policy Lisa Femia with Chef Amy Riolo and Chef Luigi Diotaiuti



U.S. House of Representatives barber Joe Quattrone and Michael DeFilippis



Guests at the NIAF Italian American Museum exhibit



Sarah Scott and Anthony Cartelli sampling appetizers and sweets catered by Warrior Catering

Stephen Chrisholm of The Chrisholm Group, Christina Cox of the National Museum of Catholic Art and Library, Ralph Winnie Jr. of The Eurasia Center and R. Thomas Payne of RTP Consulting

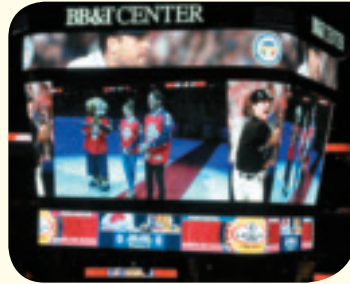




NIAF Leadership Retreat in Boca Raton

NIAF Board members, Italian American Leadership Council members, and NIAF staffers traveled to the Sunshine State for a working retreat, January 16-17, at the beautiful Boca Raton Resort & Club in Boca Raton, Fla. Before starting the hard work of NIAF planning, participants enjoyed an evening at the BB&T Center in Sunshine, Fla., for a NHL Florida Panthers game. The next evening, following an all-day work session, Retreat participants were dinner guests of Mike and Alicia Piazza at their lovely home in Miami Beach. And for the final night of the retreat, many of the participants attended the black-tie formal 10th Annual Policemen's Ball at Donald Trump's famous Mar-a-Lago Club in nearby Palm Beach.

NIAF Chairman Joseph V. Del Raso, NIAF Board member Mark Valente III, and NIAF President John M. Viola at the Panthers' game.



MLB great Mike Piazza drops the ceremonial puck on the big screen.



The NIAF party suite is visited by Florida Panthers' mascot.



The NIAF contingent hits the ice.

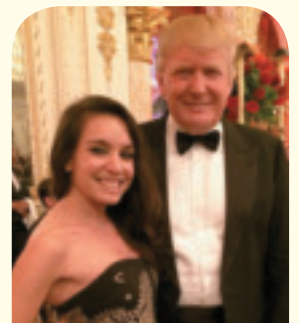


Left: NIAF Treasurer Robert E. Carlucci and Aileen Carlucci with the Policemen's Ball fashion models

Below Left: NIAF Board members Frank Giordano and Mark Valente III enjoying the James Bond themed Policemen's Ball

Below: NIAF Director of Programs Gabriella Mileti and Donald Trump

Debbie Turano, Charlie Turano, Alicia Piazza and NIAF Chairman Joseph V. Del Raso



WWW.NIAF.ORG

Hosts Alicia & Mike Piazza



Friday dinner at Mike and Alicia Piazza's Miami Beach home



NIAF Dinner Honoring House Majority Whip Scalise

The NIAF Frank J. Guarini Public Policy Forum Dinner honoring new House Majority Whip Steve Scalise took place on November 19 at the Amway House on Capitol Hill—one of the first events for members of NIAF’s new Italian American Leadership Council. Above: NIAF President John M. Viola, U.S. Rep. and House Majority Whip Steve Scalise, U.S. Rep. Pat Tiberi, NIAF Board Member Mark Valente III, and U.S. Rep. Bill Pascrell.



Pietro Coccia

NIAF at Los Angeles Italia Festival

NIAF was honored to sponsor the Los Angeles Italia Film, Fashion and Art Festival in Hollywood the week of February 15-21 leading up to the Academy Awards. Showcasing Italian creativity and showmanship, the Festival this year premiered Italian films and honored accomplished Italian American artists, including Liza Minnelli and Jimmy Kimmel.

Above Right: NIAF President John M. Viola, Robert Davi, Tony Renis, Franco Nero, Jimmy Kimmel, Pascal Vicedomini, Joann Iacono, Consul General of Italy in L.A. Antonio Verde and James Kimmel. Above Left: NIAF Director of Fund Development Matthew J. Di Menna and Costanza Guerrini.

NIAF Introduces TV Documentary “The Italian Americans”

From November through February, NIAF proudly partnered with WETA public television in Washington, D.C., to introduce across the nation the four-hour documentary series “The Italian Americans,” which premiered nationally on PBS stations on February 17 and 24.

Over four months leading to the PBS premier, NIAF and WETA showed special preview screenings from the series as part of the NIAF Frank J. Guarini Media Forums in six cities, and at 10 festivals. The series’ writer and director John Maggio and the series’ companion book author Maria Laurino attended the screenings. The series’ corporate funder DelGrosso Foods donated gift bags of sauce and posters. Audiences were deeply moved by this honest and remarkable portrait of the Italian American experience.

Elissa Ruffino



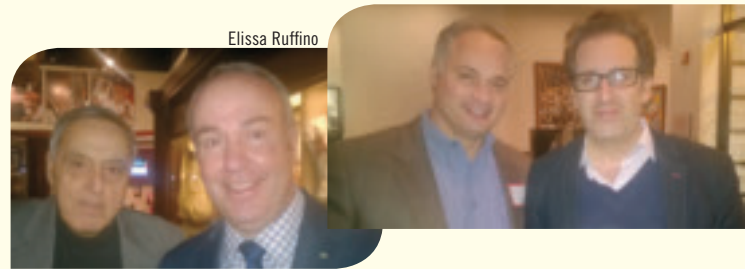
John Mussoni of WHYY-TV Philadelphia during a Q&A session with John Maggio and Maria Laurino during the Philadelphia screening on November 18.



Elissa Ruffino

NIAF General Counsel Arthur J. Furia with John Maggio and Maria Laurino at the reception and screening in Miami, at Miami Dade College, on December 11.

George Randazzo, founder and president of The National Italian American Sports Hall of Fame (NIASHF), and NIAF Board member Robert Allegrini at the Chicago screening of “The Italian Americans” that took place at NIASHF on January 28. Right: Michael DelGrosso of DelGrosso Foods, corporate funder of the documentary, with John Maggio.



Elissa Ruffino

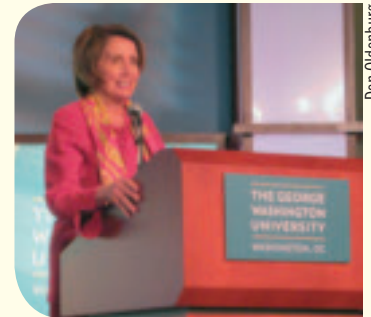


At the San Francisco preview of “The Italian Americans” on January 21, NIAF Board member Jeff Capaccio and Rose Marie Cleese, granddaughter of former San Francisco Mayor Angelo Rossi—the first mayor of 100-percent Italian descent of a major U.S. city. Cleese is interviewed in the film.

Left: Maria Laurino, John Maggio and Cynthia Marcucci, on air host at KQED in San Francisco.



John Maggio, Maria Laurino, NIAF President John M. Viola, and Chairman of the National Endowment for the Humanities William “Bro” Adams at the NIAF-WETA screening at George Washington University in Washington D.C. Above Right: Democratic House Leader U.S. Rep. Nancy Pelosi addressed the audience.



Don Oldenburg

NIAF AND PERILLO TOURS

Celebrating 70 years of excellence in travel to Italy! Perillo Tours: An Italian American Institution! Perillo Tours was born in 1945 when Italian American immigrant Joseph Perillo opened a small storefront under the Third Avenue El in the Bronx. Perillo Tours was continued by Mario Perillo (better known as “Mr. Italy”), who perfected the art of affordable luxury travel programs to Italy and developed a strong awareness of the Italian American community.

Presently under the direction Steve Perillo, Perillo’s third generation, the company remains committed to creating once in a lifetime journeys to Italy through Perillo Tours’ fully escorted tours, Perillo Tours custom groups and ItalyVacations.com.



Join NIAF and Perillo Tours on a once in a lifetime Italian vacation experience. Enjoy the country’s dramatic highlights including history, culture and cuisine. Packages are available for individual and group travel, destination weddings and honeymoons, and tailored escorted tours. We look forward to introducing you to authentic Italy!

For additional information and bookings:
www.PerilloTours.com
Info@PerilloTours.com
 800-431-1515
 800-431-1515
www.ItalyVacations.com
Support@ItalyVacations.com
 800-ITALY-25 800-ITALY-25

For NIAF Members Only:
 Book any Perillo Tours or ItalyVacations.com program (a \$2500 value per couple) and receive \$100 per person. Promo Code: NIAF



CALENDAR

MARK YOUR CALENDARS

NIAF is offering the following special events in the coming months. For more information, visit niaf.org.

MARCH 2015

First NIAF Pellegrini Distinguished Lecture

Dr. Caroline Winterer of Stanford University
Location: Ulrich Recital Hall in Tawes Hall, University of Maryland, College Park Campus
Date: March 26
Contact: Gabriella Mileti at 202-939-3116 or gmileti@niaf.org

Application Deadline for the 2015-2016 NIAF Scholarships

Date: April 30
Time: 11:59 p.m. CMT
Contact: Gabriella Mileti at 202-939-3116 or gmileti@niaf.org

JUNE 2015

Ambassador Peter F. Secchia Voyage of Discovery

Location: Region of Lombardia
Date: June 9 - 23
Contact: Gabriella Mileti at 202-939-3116 or gmileti@niaf.org

APRIL 2015

NIAF New York Gala

Location: Cipriani 42nd Street, 110 East 42nd Street, New York, N.Y.
Date: April 8
Time: 6:30 p.m. Cocktail Reception; 7:30 p.m. Dinner
Contact: Jerry Jones at 202-939-3102 or Jerry@niaf.org

OCTOBER 2015

NIAF 40th Anniversary Awards Gala Weekend

Location: Washington Marriott Wardman Park Hotel
Date: October 16-17
Contact: Andrea Bartlett at 202-939-3102 or abartlett@niaf.org





EXCELLENCE IN ITALIAN TRAVEL THAT IS *70 years* YOUNG.

For NIAF Members Only
Book any Perillo Tours or
ItalyVacations.com program
and receive \$100 per person.

Promo Code: NIAF

Join NIAF and Perillo Tours on a once in a lifetime 360° Italian vacation experience. Enjoy the country's dramatic highlights including history, culture and cuisine. Packages are available for individual and group travel, destination weddings and honeymoons, and fully escorted tours.

Exclusive NIAF member deals!

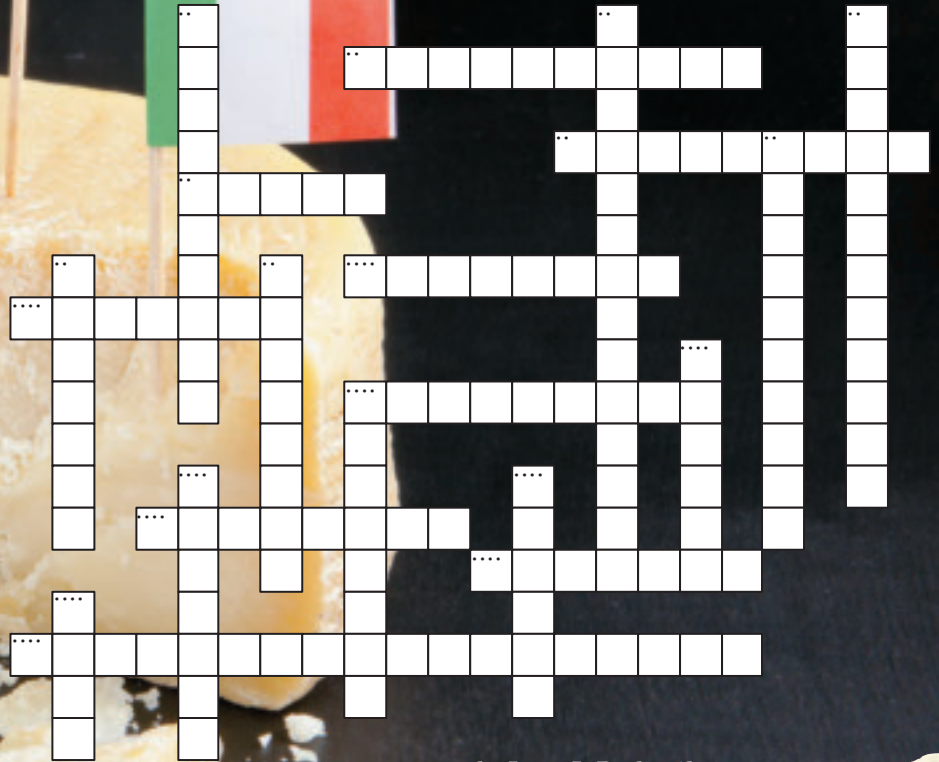
Call or visit our website for more info!

PERILLO TOURS
70th anniversary



www.PerilloTours.com • Info@PerilloTours.com
or call at 800-431-1515

It's all about the **Cheese** italian american style



by Leon J. Radomile
www.leonradomile.com



ACROSS

4. The original is made from water buffalo milk. Comes in balls, blocks or shredded.
5. Italian word for cheese.
7. The last operation in the making of cheese.
10. This operation is necessary for all cheeses of a semi-hard, cooked and semi-cooked nature.
11. Generic name for fresh, snowy cheeses from Piedmont made with cow, goat or sheep's milk; or combination of all three.
13. The yellower the color, the riper and more flavorful. Excellent for melting.
16. Considered one of the quintessential American comfort foods. It combines cheese and what else?
17. It's the Italian word for recooked and is actually not a cheese, but a by-product of other Italian cheeses.
19. One of Italy's most famous cheeses, typically aged from 3 to 36 months.

DOWN

1. A triple cream cow's milk cheese with a texture similar to American cream cheese. Think tiramisu.
2. A hard, salty cheese, suitable primarily for grating. The original Italian is protected by EU laws.
3. Southern Italian cheese from cow's milk that literally means horse cheese.
6. Named after a town outside Milan where it was originally made. Italian version of blue cheese.
8. A cheese produced with the milk of cows grazing high altitude, Alpine grass.
9. This cheese dates back to the 12th century when it was developed by Cistercian and Benedictine monks.
12. A complex of enzymes used in the production of most cheeses.
13. The name for cheeses made from sheep's milk.
14. This name classifies cheeses from goat's milk possessing particular aromas & characteristics.
15. Most typical of the Veneto region. Perfect for shredding and used as a table cheese for pasta, risotto or soups.
18. The third crucial ingredient in cheese production after milk and rennet.



Solution

- | | |
|--|--|
| <p>DOWN</p> <p>1 Mascarpone
2 Pecorino Romano
3 Caciocavallo
6 Gorgonzola
8 Fontina
9 Parmesan
12 Rennet
13 Pecorino
14 Caprini
15 Asiago
18 Salt</p> | <p>ACROSS</p> <p>4 Mozzarella
5 Formaggio
7 Aging
10 Pressing
11 Robiola
13 Provolone
16 Macaroni
17 Ricotta
19 Parmigiano Reggiano</p> |
|--|--|

Maida Vale Design Inc.



Interior Design & Furnishings
Space Planning, Art & Accessories, Turnkey Projects
Contact: www.maidavaledesigns.com

Ambassador

National Italian American Foundation
1860 19th Street NW
Washington, DC 20009-5501

202-387-0600

Presorted Standard
U.S. Postage
PAID
Capitol Heights, MD
Permit No. 541



PETRONE®
ANTICA DISTILLERIA