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National Italian American Foundation

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# Ambassador

The Publication of the National Italian American Foundation

Vol. 26, No. 2 ■ www.niaf.org

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experts sharing  
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regional Italian  
holiday dishes in  
the magazine's  
annual Holiday  
Chefs section!  
He's shown at his  
renown Italian  
restaurant,  
Al Tiramisu, in  
Washington, D.C.*

*Cover photograph  
by Kenneth Rictor  
Photography.*

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# From The NIAF Chairman

## A HOLIDAY MESSAGE FROM THE CHAIRMAN

Early December is always a busy time with so much to contemplate and so much more to anticipate. Columbus Day, NIAF's 39th Anniversary Gala, and Thanksgiving are all now in our rear-view mirrors.

So, I should be saying something here about what a successful and heartening event our Gala in October was, and how more than 1,000 people of Italian descent connected intellectually and emotionally over that wonderful celebration in the Nation's Capital. But you can find our news, photos and commentary about that in the pages of this issue of Ambassador.

I should also be saying a few words about the upcoming Expo Milano 2015, the next World's Fair that will open in Milan in May, and how NIAF is a proud educational partner of the USA Pavilion there. Look for more on that soon.

But what I really just want to say is Buon Natale!

This is a special time of the year when we are given a gift of reflection. We are blessed with an opportunity to take time off from our normal busy routines and embrace our families and friends and, especially for Italian Americans, appreciate those who came before us decades ago risking and sacrificing so much to make a new life in America that has since become our lives in America.

Old World traditions are the centerpiece in many Italian American homes this time of year, whether it's sharing the Feast of the Seven Fishes on Christmas Eve, or setting up the family presepe and Tree of Lights. This season is especially about passing forward,

one generation after another, something of value—and that's what the Italian American experience is all about.

And, so, as we reach back to our heritage and for our favorite family recipes in the coming weeks, it is with the holiday season in mind that, on behalf of NIAF's Board members and staff, I extend to all our members and friends our thoughts and prayers for a happy holiday season and best wishes for a prosperous New Year! May the wonderful spirit of the season find a warm place in your hearts.

BUON NATALE E FELICE ANNO NUOVO!

Joseph V. Del Raso,  
NIAF Chairman

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# Reader Feedback

## *But is It Real?*

I commend NIAF and co-authors Amy Riolo and Luigi Diotaiuti for bringing to light a major issue affecting the American food industry ("Knocking Off Made-in-Italy," Fall 2014 issue). Confusing labeling and counterfeiting authentic products undermine the legitimacy of local artisan producers that have decades, if not centuries, of high-quality production of authentic products and ingredients that have been passed on from generation to generation. More education has to be done to educate consumers about unique geographic indicators of product origin which helps preserve producers of high-quality, authentic and traditional methods, and more education is needed to make consumers aware of why history matters in food production.

—Niko Adamopoulos  
The Mediterranean Way  
www.themediway.com  
Washington, D.C.

## *Hiking the Amalfi Coast*

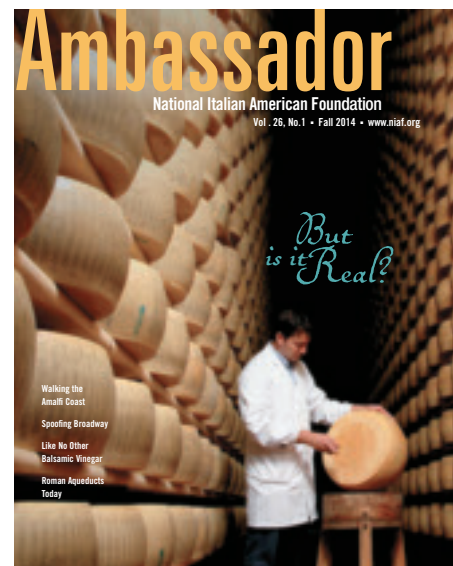
Laura Thayer's article "The Amalfi Coast" (Fall 2014 issue) brought back memories of a recent visit to Positano. She captures the beauty and the challenges of the area exceptionally well, especially in her references to how many steps one encounters. It's not a destination for the mobility impaired—every time we left our villa we had a choice of climbing 103 steps to the road above us or descending 125 steps to the street below. The stunningly beautiful hike from Ravello to the coast involves about 1,000 steps down, every one of them worth the effort. It's a great way to burn off the calories from the incomparable Italian gelato. My legs have never been in better shape than when I returned from that trip.

In addition to all of the great walks, it's easy to spend hours in a bar along the coast road in one of the towns, watching the buses and cars trying to navigate the corners. We did just that at the International Bar in Positano.

I can understand why Ms. Thayer has chosen to live on the Amalfi Coast. A week is not nearly long enough to do it justice. I'd expected the vacation to be a "been there, done that" kind of trip, but after reading this, I may have to put a return visit on a future vacation agenda.

—Mitch Picciano  
Oakton, Va.

**Editor's Note:** Mitch Picciano wrote the article "Home Cooking on the Amalfi Coast" in the Fall 2011 issue of *Ambassador*.



### **Correction:**

In Franc Palaia's story "Who Left the Water Running?" (Fall 2014 issue), the caption accompanying the photo of the Aqua Felice should have described it as a Renaissance aqueduct.



## **Tell Us What You Think!**

Letters to the Editor may be e-mailed to [ambassador@niaf.org](mailto: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.

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# The Making of “The Italian Americans”

By Don Oldenburg

*Writer and director John Maggio Talks About Himself and The Film*

A few hours earlier, John Maggio had screened a sneak peek of his upcoming PBS documentary, “The Italian Americans,” to a standing-room-only crowd during NIAF’s Gala Weekend. The 90-minute preview drawn from the remarkable four-hour series chronicling the evolution of Italian Americans through four generations, from the late 19th century to the present, entranced the audience. At the end, the room erupted into a standing ovation.

Sitting on a sunny patio at the Washington Hilton that October afternoon, Maggio, the award-winning writer and director of the documentary that premieres in two parts on PBS stations nationwide, February 17 and 24, talked about the movie that’s making history with Italian American and all audiences.



John Maggio

**Ambassador:** Going back to the beginning of this project, did you take it on because it’s a good story, or because it’s your story?

**JM:** The idea was posited to me by [executive producer] Jeff Bieber, who had just made “The Jewish Ameri-

cans,” a huge success. He wrote me out of the blue and said, “Have you ever thought about doing an Italian American history?”

At that point, I was making a documentary on growing up online, kids and technology, for [the PBS series] “Frontline—The American Experience”...and, I was like, “I don’t do broad history. I like to do character study.” Most of my historical work is biography or smaller stories that tell much larger narratives.

**Ambassador:** Your concerns?

**JM:** How do I tackle it? It’s so broad.... You know, it’s funny, I’m as guilty as most Americans when it comes to Italian American history. “The Godfather” really is [our] defacto history. You hear people say, “I saw my family in that movie” and “That’s my grandfather coming over.” And [Francis Ford] Coppola did do a good job showing the Little Italy that Corleone comes into.

Once I started delving into the history, there were lots of little bits I really didn’t know. I realized I didn’t know when my own ancestors came to this country. I had no idea about the history of Italy itself.... I was thinking about the mafia and where did that [word] even come from? You go through the papers and see them in the New Orleans Picayune in 1890, there’s a lynching and they blamed this secret society they called the “mafia.” It was the first time the word appeared in the press.

So I started finding those types of stories. But the big breakthrough for me was to center it around family stories, to go and talk to individuals... writers, historians, everyday people, chefs, anything, and just hear their stories. I didn’t want it to be a big

Italian food fest, or a Who’s Who of Italian America. I just wanted it to be an honest history, warts and all.



Ark Media, WETA and John Maggio Productions

**Ambassador:** Where did your story begin? Your family and childhood?

**JM:** Buffalo, N.Y. I grew up very Italian. Both my parents are Italian. My grandparents on my father’s side spoke English but not very well.... I was an Italian Catholic, an altar boy.... Every Sunday, we got up and went to church with my father and my mother stayed home and made sauce. Then, we’d go to my grandmother’s for sauce...and, then, we’d come home and have sauce that my mom made. It was kind of over-the-top, carb-building on Sundays in a very traditional way always surrounded by family.

The high school I grew up in was all Irish Catholics and I was like one of just a couple Italian Americans kids. And, I heard those slurs...being called a dago and a wop. That’s not something that just happened 50 or 60 years ago, 100 years ago, I’m 43 and it happened to me. It rolled off my back, but you remember that stuff. So I saw the universe [from] the Italian reference. Maybe that’s why I was suited to make this film. ➤

*Every family has a story...*

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Photo Fabio Squazzari, Venezia, Italia

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**Ambassador:** What were the sensitive issues in making this film? Obviously, the mafia is the elephant in the room.

**JM:** That's the big one. For the fundraising side of it, nobody wanted to give me money because of it. A lot of the people just didn't even want to talk about the mafia. I mean, 99.9 percent of us have no association at all with the mafia, yet we're painted with that brush.... It really has been the stigma we've all lived with. I took a very honest look at it.

**Ambassador:** Others touchy issues?

**JM:** I wish I had done more with Italian American women. That has gotten some criticism in academic circles from people who have seen it. I do have a whole section in hour one about a woman named Giovanna Pontillo who lost her husband working on a construction site in America. She later came by herself to this country, met someone else, married and started a family. In the fourth hour, you meet her great grandson who is an incredible opera singer.

Race is something I wanted to deal

with more that was really touchy, especially vis-à-vis Bensonhurst and the [1989] murder of Yusuf Hawkins. I placed it in the larger context of the dismantling of Little Italys with new immigrants and people holding on too tight.... I thought we could've done more.

**Ambassador:** What moment in the film gets to you the most?

**JM:** I'm going to give you three. The moment that gets me that I think is the most exemplary moment of the entire film is Roseto [an Italian American town in Pennsylvania where, in 1961, scientists discovered people were a third less likely to suffer from heart attacks due to low stress levels attributed to community cohesiveness and strong family ties]. It's how we open the entire film because...it speaks volumes about Italian families. It's real, it's based in science, it has gee-wiz moments, there are funny characters, there's depth of storytelling, it's contemporary yet it's telling a historical story. It's got everything.

Emotionally, I still get extremely

moved by the Cuomo speech [then New York Gov. Mario Cuomo's keynote address to 1984 Democratic National Convention in which he talks about growing up Italian American]. He's saying everything that's familiar to me. He's talking about my grandfather, he's talking about my great grandfather. So, that one always gets me.

Earlier in the film, we talk about something I've thought about a lot when I see contemporary, new immigrants to America. I try to put myself in a situation like moving to Islamabad and opening a 7-Eleven. How did those people do it? So, there's a moment in the film when we're talking about these Italians who had never even seen the [sea] and they lived in these mountain villages, and they left at 14, 15 or 16, and took a boat to New York City. Every time, when Gay Talese is telling that story in the film, and he gets choked up, I get choked up. I've got a nine year old and I couldn't imagine putting him on a boat.

So it is really remarkable human experience. ▲

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# Lombardia

*The 2015 NIAF  
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n estled in the heart of the Padania Valley, stretching from the romantic lakes in the north, mirrored by the picturesque Swiss Alps, down to the economic and fashion capital of the world, lies the region of Lombardia.

Home to the likes of Versace, Dolce and Gabbana, and Armani, the region's capital city of Milan is the ultimate hub of the fashion industry, where people from all over the world travel to study the effortless feel of Italian style. To every Milanese, the streets are their catwalk, with a lifestyle as fast as the Formula One cars that zip through Monza during the Italian Grand Prix.

European soccer fans also have their eye on Milan, as two of the continent's most famous and wealthiest football clubs are based there — F.C. Internazionale Milano and Associazione Calcio Milan. Both share a heated rivalry in Italy's Serie A league, as well as the same home venue, Stadio Giuseppe Meazza.

But Milan is just as rich in history and culture, as it is in wealth and fashion labels. From the glorious gothic Duomo, that holds attention in the center of the city, to the Santa Maria delle Grazie, which houses Leonardo

da Vinci's historic painting, "The Last Supper," the Roman and Renaissance era is evident at every turn.

Always of importance to any region in Italy is the culinary tradition and you will not find a menu in Milan without the city's signature Risotto alla Milanese, Osso Buco or Coteletta Milanese. Milan is also the origin of the sweet dessert bread, panettone that many of you likely give and receive at Christmastime.

South of Milan, on the left bank of the Po River, is the city of Cremona, birthplace of the world famous Stradivari violins. Considered one of the highest-quality instruments ever made, these stringed masterpieces are also one of the most expensive, with duplication attempts unable to equal the sound of Antonio Stradivari's gifted craftsmanship.

Further north of Milan and Cremona, the lakes of Como and Lecco offer a chic weekend getaway, where





the VIPs of the world come to relax and play. The neighboring Swiss Alps provide the perfect background drop to the charming villages and majestic villas that line the waters' edge.

Nowhere else in Italy will you find as versatile a region as Lombardia, with the fast-paced hustle and bustle of Milan's fashion and financial empire, yet the calm and serene feel of the beautiful lakeside escapes. But, like so much of Italy, Lombardia is a land with layers of history and a rich culture, begging to be exposed. And, of course, the Expo Milano 2015, the World's Fair that opens its doors in May, will do exactly that. ▲

—Alex Benedetto



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MILANO 2015



# Finding Italy in Houston

## NIAF ON LOCATION

searches for Italy in America's cities and towns! In each issue, a NIAF member or friend leads you through the restaurants, festivals, markets and museums—the special places that make them feel a little more Italian in their own hometowns. With Houston being an economic, industrial and cultural center in Texas, and the fourth most populous city in the nation, we asked NIAF Executive Vice President Kenneth J. Aspromonte for some Italian-inspired pointers in his city.



NIAF ON LOCATION

Ken Aspromonte (left) at his favorite Houston Italian restaurant Damian's Cucina Italiana, with owners Frank Mandola and Bubba Butero, and his brother Bob Aspromonte.



### What are the most Italian parts of Houston?

**Aspromonte:** In Houston, we don't have a "Little Italy" as many northern cities have simply because we don't have a large Italian American population living here. Houston's Italian restaurants are dominated by the Mandola and Carrabba families that emigrated from Sicily in the early 20th century to New Orleans before eventually settling in Houston. The east end of Houston is where the majority of the Mandola and Carrabba families were raised and schooled. The children and grandchildren moved to the center of Houston and opened their restaurants.

### What is your favorite Italian restaurant?

**Aspromonte:** My favorite Italian restaurant is Damian's Cucina Italiana located in Midtown Houston on Smith Street. For the past 31 years, it has been known worldwide as the authentic Italian restaurant in Houston. Set in an Old-World atmosphere that's elegant yet warm and friendly, diners at Damian's are accustomed to an extensive menu overseen by principal owners Bubba Butero and Frank Mandola.

There are many other Italian restaurants in Houston, older and newer, that deserve praise and have attracted their own following. Among them are Paulie's for a casual Osteria-like setting;

Marco Wiles's upscale Da Marco; Efisio Farris's Sardinian restaurant Arcodoro; and Giorgio Borlenghi's Ristorante Cavour, serving Northern Italian cuisine in his beautiful Hotel Granduca.

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

**Aspromonte:** There are 10 Italian restaurants owned and operated by the Mandola and Carrabba families. There's the family restaurant called Nino's that's owned by Vincent Mandola; there's Tony Mandola's, a seafood restaurant; and there's their Carrabba cousins who own two original restaurants. In 1993, the Carrabbas signed an agreement with Outback Steakhouse Inc. to expand to new locations in Houston and Florida and now are building Carrabba's restaurants throughout the United States.

### When you need some Italian culture, where do you sneak off to?

**Aspromonte:** We have the Italian Cultural Center of Houston where Italian films are shown, Italian language classes are held, and many trips to the museums and opera are offered. For many years, I was one of the principals of the center and I have noticed the wonderful changes that have taken place to enhance its reach to all Italian Americans in the Houston area. The Italian Cultural Center of Houston is the gath-

ering place for all Italian Americans living in the Houston-Galveston area.

### What's the most Italian day of the year there?

**Aspromonte:** The most Italian day of the year, according to some older Italians, is Santo Giuseppe, March 19. Our Italian community is over 80 percent Sicilian and Saint Joseph is their patron saint. They don't eat meat on Saint Joseph Day and families get together to share memories and have pasta Milanese-con-sardi.

### What should Italian Americans visiting the Houston area expect?

**Aspromonte:** Houston has made itself into the fourth largest city in the United States. It's the oil and gas capital of the world, the financial center of the Southwest, and the third largest port in the United States. Our population has exploded in the past 10 years.

Houston is also the home to the largest medical center in the world. The Texas Medical Center is home to more than 54 medical-related institutes and 21 hospitals, including the University of Texas M.D. Anderson Cancer Center and the Texas Heart Institute. Amid Houston's remarkable growth, the Italian community is small but dynamic. It believes strongly in its Italian heritage and the contributions Italian Americans have made to this city. ▲

By Elissa Abatemarco Ruffino

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Disaronno, one of the world's favorite Italian liqueurs, and fashion house Versace have teamed up to launch the ultimate holiday gift for the stylish spirits lover—the "Disaronno Wears Versace" bottle! Inspired from the Versace Home Collection print, "Tresor de la Mer," the beautiful bottle is also a fashionable accessory to any bar-cart or cabinet. Proceeds will support "Fashion 4 Development," a global campaign sponsored by the United Nations. Price: \$27.99. Visit: [www.reserveBar.com/DisaronnoWearsVersace](http://www.reserveBar.com/DisaronnoWearsVersace) Available at retailers nationwide only this holiday season.



## A Fun Fragrance

This unconventional perfume is made by the Italian fashion label Marni. Spiced notes of cinnamon bark and cardamom on top are contrasted by hints of fresh bergamot, black pepper, pink peppercorn and ginger. The unique bottle mirrors the unexpected spirit of the Marni brand founded in 1994 by Consuelo Castiglioni. Castiglioni remains the designer of the fashion line that is named after her sister, Marni. Available in three sizes from \$75 to \$155. [www.marnifragrance.com](http://www.marnifragrance.com)





### Old-World Elegance Plus iPad!

Yearning for vistas of Florence's 15th century monuments and foothills during your hotel stay in the Renaissance city? Portrait Firenze, the Lungarno Collection's 34-room hotel, offers beautiful vistas from its room balconies—and complimentary iPads! Opened in Spring 2014 by Leonardo Ferragamo (son of Salvatore), the hotel features light-filled suites with vintage fabrics and Carrara-marble vanities. Rates start at \$480 a night. [www.portraitfirenze.com](http://www.portraitfirenze.com)

### Deep Cleaning

Thirty-one years ago, the Bolatti family founded Davines Group as a research laboratory in Parma, Italy. The company produced high-end hair-care products for cosmetic companies worldwide. After a decade of honing its expertise, Davines created its own brand of products. The Detoxifying Scrub Shampoo provides a deep cleansing with protection against free radicals. Davines product line is extensive and caters to all types of hair. Price: \$46.30 [www.davines.com](http://www.davines.com). Available at [amazon.com](http://amazon.com)



### Sock It 2 Me

Walk On...Socks With Sole, a men's dress sock company, was founded by Kevin Clerkin, a proud Italian American and life-long sock enthusiast. Walk On's designs incorporate a fun "walk on" graphic on the sole of each pair. Its debut three-piece collection allows wearers to "walk on the moon," "walk on eggshells" and "walk on the wild side." \$12.50 a pair. [www.walkonsocks.com](http://www.walkonsocks.com)



### Step Aboard!

The 150-foot Benetti Panthera yacht was constructed in Livorno, Italy, and launched late last year. The yacht's design minimizes noise and vibrations to ensure maximum comfort for as many as 10 guests. Astern, Panthera's garage houses a tender personal watercraft. When lowered, the garage door converts into a 108-square-foot swim platform and built-in trampoline. Interior spaces are contemporary, dressed in a palette of gray hues and vivid splashes of color. [www.benettiyachts.it](http://www.benettiyachts.it)



Do you know of a wonderful new product made in Italy or of interest to Italian Americans? Contact Elissa Ruffino at [Elissa@niaf.org](mailto:Elissa@niaf.org).

BOTTEGA NIAF

### Punk Rock Style

Eddie Borgo's refined marriage of uptown elegance with hard-rocking street influence draws fashion lovers to his costume jewelry. His affinity to shapes started early. As a child, he played with a Rubik's Cube while watching his Italian grandfather draw in his Pittsburgh studio. He has amassed a following that includes celebrities such as Miley Cyrus and Blake Lively. The cone necklace is plated in gold and features a tongue closure and an interior engraved logo. Price: \$1,250. [www.eddieborgo.com](http://www.eddieborgo.com)



### Redheaded Driver!

The Ferrari Golf Collection Driver is the result of an impressive collaboration between Cobra Puma Golf club engineers and Ferrari's aerodynamic and materials engineers. Together, they created the ZL Encore, a one-of-a-kind performance driver that increases club head speed for superior distance. Price: \$2,000. [www.ferrarigolfcollection.com](http://www.ferrarigolfcollection.com)



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## A Sound Philosophy

With over 40 years of experience, knowledge and creativity as a professional in the audio field, John Peluso understands the recording industry. As an audio engineer for films and music, he learned how to capture the timbre and nuances of a singer's voice and a musical note.



Possessing an abundance of expertise, he has been hand-building his own microphones since 2002. His company workshop, Peluso Microphone Lab, is located on a 120-acre farm in the beautiful rolling hills of Floyd County, Va.

True to his Italian heritage (family origin is the Province of Salerno), Chicago-born Peluso is all about family. His wife, Mary, and stepson, Chris, help with the construction of ribbon, vacuum and solid-state style microphones. His other son, Dan, resides in California and helps with West Coast sales.

Involving the family gives his microphones a personal touch, even in dealing with his customers. If a question arises about a microphone, Peluso will have the answer.

Peluso believes that studio-quality microphones used by audio experts should be affordable and have the ability to "recreate the sound of the classic microphones without their ultra-high cost." His business philosophy is straightforward: "Extraordinary and world-class tools that people can make money with," he says. Now that's a business model well worth a listen. Visit [www.pelusomicrophonelab.com](http://www.pelusomicrophonelab.com).

—Robert Bartus Jr.



## Reaching For the Moon

Jazz singer Lisa Ferraro's new CD, "Serenading the Moon," begins and ends with well-known, romantic songs—but delivered in her own distinctive style. A Pittsburgh, Pa., first-generation Italian American, Ferraro lives and works now in the San Francisco Bay Area, but her roots sing out Italian.

"My dad was born in Noepoli, a town in the province of Potenza, the Southern Italian region of Basilicata," she says. "My mother's side is from Calabria."

Singing since age three when church members fondly called her "the little red-head who can sing," Ferraro was performing by age eight with a Pittsburgh Italian dancing group. At 17, she was singing in clubs and touring with jazz, rock and soul bands. She even wrote a song debuted by Marvin Hamlisch and the Pittsburgh Symphony Pops Orchestra.

A sought-after musical director and workshop facilitator for inspirational conferences, Ferraro has centered herself not only in the world of jazz but also in the real world. The magna cum laude graduate of Pointe Park University founded a non-profit organization dedicated to improving the lives of foster children and at-risk youth. In 2009, the Cystic Fibrosis Foundation of America chose her as "one of Pittsburgh's Fifty Finest."

Since 1998, she has released 10 albums. Listen at [www.lisaferraro.com](http://www.lisaferraro.com)

—Dee Dee McNeil



Sandy Morris

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 like that? Send suggestions to [paesani@niaf.org](mailto:paesani@niaf.org).

# NIAF's





DeVita International Inc.

## Skin Deep

While developing the DeVita Natural Skin Care line, Cherylanne DeVita, Ph.D., only had to look to her last name for inspiration. DeVita means “of life” in Italian, and Cherylanne used this concept as a springboard for her top-of-the-line, all-natural, vegan, paraben-free skincare system.

“My last name has always kept me rooted in nature and aware of how important the natural side of life is,” says DeVita.

DeVita’s products are featured at medical spas and natural-product retailers around the world, and the company continues to grow. A published author, national lecturer, and frequent guest on TV and radio shows, DeVita recently developed the Absolute Minerals makeup line, and Oh Baby, a selection of vegan baby care products.

Moreover, DeVita International Inc. was named one of Inc.’s 5000 fastest growing companies for 2012, and the line’s Revitalizing Eye Lift Creme was included in nominees’ gift bags at the 2014 Golden Globes.

Through her success, DeVita’s pride in her Italian heritage remains strong. She secured her dual Italian and United States citizenship in 2011 and regularly features Italian elements in her designs.

“I feel I have come full circle,” says DeVita. “Sharing DeVita with so many people makes me feel like I am also sharing my Italian life and embracing my heritage with them, too.” For more: [www.devitaskincare.com](http://www.devitaskincare.com)

—Michelle Fabio



DeVita International Inc.



PAESANI

Courtesy of Dante Marioni

## No Glass Ceiling

The blending of chemistry, physics and imagination to create works of art describes the talents of Seattle resident Dante Marioni. As one of the most celebrated artist in the studio glass movement, the California-born Marioni designs one-of-a-kind pieces that incorporate the Venetian style of glassblowing. Marioni’s father, Paul Marioni, a van-guard in studio glass, introduced him to the craft when they lived in the San Francisco Bay area.

In the late ’70s, at the age of 15, Marioni started working with glass. “I was really enamored with the process as soon as I saw it when I was a little kid, probably 9 years old,” he says.

In Washington state, during the 1980s, he honed his skills working with Venetian Lino Tagliapietra—“probably the greatest glassblower the world will ever know,” says Marioni.

With his ancestral roots from Tuscany and Naples, the award-winning Marioni exemplifies a time-honored Italian tradition of working with molten glass. Using a set of Muranese hand tools and his remarkable skills, he produces stunning pieces with vibrant colors and flowing shapes where no two are the same. His vases and amphoras are housed in public and private collections, and museums around the globe.

“I hope that I contributed to the vocabulary of blown-glass forms,” Marioni says about his vision and future for glass art. See more at [www.dantemarioni.com](http://www.dantemarioni.com).

—Robert Bartus Jr.



Courtesy of Dante Marioni

# Persons of Interest



John Kelly/UGA Athletic Association



Roperti's Turkey Farm

## A Gridiron Legend

At 93, Charley Trippi still attends University of Georgia Bulldog home football games. “We never miss a game,” Trippi says, adding that he “feels great” and is “living a normal life” after recent bypass surgery.

The National Football League’s oldest living number-one draft pick, Trippi is a member of the College Football Hall of Fame and the Pro Football Hall of Fame. As a quarterback, fullback, half back, punter, kick returner and defensive back, he was drafted by the NFL Chicago Cardinals in 1945, signing a \$100,000 contract which was unprecedented at the time.



The Pennsylvania native helped lead the Bulldogs to SEC championships in 1942, and again in 1946 after serving in the Air Force. Trippi was runner up for the 1942 Heisman Trophy and won the 1946 Maxwell Award as the top college football player.

Trippi still makes sports news. In 2012, UGA established the Charley Trippi MVP (Most Versatile Player) award; a year earlier, he was honored as the top player in the Georgia-Florida series on its 90th anniversary; and in 2009, the Arizona Cardinals honored him when they reached the Super Bowl.

After running a successful real estate and development company into his 80s, Trippi likes to “relax a lot at home” and “root for the Cardinals and Bulldogs” these days. The father of three children, he lives with his second wife, Margaret, in Athens, Ga.

—Jack Smiles

## Talkin’ Turkey

From farm to table—the urban way. In 1948, at age 48, Calabria-born Tom Roperti started raising 50 turkeys on his six-acre farm that he bought six years earlier in Livonia, Mich., a suburb of Detroit. Livonia is now a city near 100,000 residents, but raising turkeys is still a “family tradition,” according to Tom’s daughter Christine Roperti.

The farm may be smaller by a half acre, and the country setting a distant memory, but Roperti still tends to the Wilford White breed of turkey. With help from her husband, two sons, grandchildren, a daughter-in-law and loyal employees, Roperti’s Turkey Farm still thrives.

Roperti receives the turkeys when they are about nine weeks old from a western Michigan farm.

They’re fed a diet of oats, wheat and corn, along with added protein and vitamins. This year for Thanksgiving, the farm expected to sell about 4,000 dressed turkeys in four days, with an average weight of 23 pounds. “Be honest and deliver a good product,” says Roperti, about her father’s advice for conducting business.

“I am proud of what I sell,” she adds regarding her life and career of raising quality turkeys for families to enjoy—especially during the holidays. She believes that tradition is important to pass on to family...and don’t forget to pass the gravy!

The farm’s website is: [www.freewebs.com/roperitis/](http://www.freewebs.com/roperitis/).

—Robert Bartus Jr.



Roperti's Turkey Farm





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# THE NIAF PHOTO CONTEST

## 2014 WINNERS

### Finding Italy Beyond Italy

Keep your cameras ready for the  
**NIAF 2015 Photo Contest!**

A year ago, NIAF inaugurated what would become its annual photo contest asking photographers, amateurs and professionals, to submit photographs that best illustrated Italianità—the essence of being Italian. Italian-ness! This year, the NIAF 2014 Photo Contest challenged photographers to find Italy outside of Italy—whether it's in their cities, their neighborhoods, their own backyards, their Sunday dinners, or their children. Just not in Italy.

Photos arrived from around the world verifying that there are traces and influences of Italy almost everywhere! NIAF thanks all of the many entrants who submitted their remarkable photographs! NIAF's judges narrowed the submissions to 20 semi-finalists that stood out for their technical quality and composition, but most of all for best expressing the contest theme. The judges chose one First Place winner and five Second Place winners.

The Foundation was proud to host the First Place winner, Chiara Zanni Rich of Washington, D.C., and her husband Bryan Rich, at NIAF's 39th Anniversary Weekend Gala on October 24-25. Included in that prize package was a two-night stay at The Washington Hilton, and tickets for all Gala events including the special NIAF "The Wildest Comes to Washington D.C." Casino Night on Friday, the NIAF Wine Tasting on Saturday, and the Gala Awards Dinner night.

All winning photos were displayed through NIAF's social media and at NIAF Central during the Gala. And all winners receive one-year NIAF associate memberships.



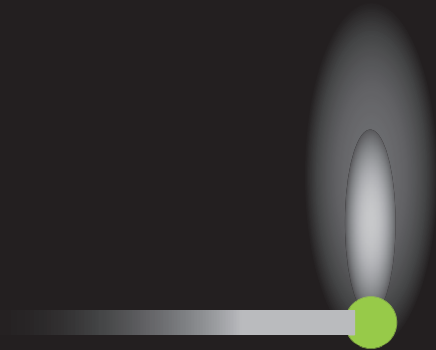


## First Place Winner

Chiara Zanni Rich  
Washington, D.C.  
Camera: Nikon

I am a huge sports fan and I was coming back with my husband from a sport-viewing event where we rooted for the Italian national volleyball team playing the World Cup. Our team won and I decided to do the “Italian way,” and wear the flag around my shoulder to show my excitement. My husband was slightly embarrassed! As we were crossing the Mall, we thought it was a great light and we took a few pictures.

The Vespa, the Italian flag, [and] I am an Italian living in the USA and rooting for our national team, I think this is why it represents Italy outside Italy. This is what I strive to do every day, to represent what makes me proud of being Italian outside of Italy!



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# Deloitte.



# THE NIAF PHOTO CONTEST

## 2014 WINNERS

### SECOND PLACE



**David Camhi**  
New York, N.Y.  
Camera: Heiland Pentax

This photo was taken at a street festival in lower Manhattan. This man stopped long enough to watch and enjoy some of the activities that were going on. The old fellow was a hard worker and represented the tremendous effort the Italian people put forth in helping to build up the USA.



**Lou Vigliotti**  
Bel Air, Md.  
Camera: Canon Power  
Shot SD 1400 IS

This is a hand-painted mural in the Little Italy section of downtown Baltimore. The photo says it all about Italy and Italians: The open door welcoming all, food (the way to a person's heart), drink (birra & vino to celebrate) and, of course, amore! Love of our Italian heritage.

**Laura Marie Mortelliti**  
Manlius, N.Y.  
Camera: unknown

This is a photograph of my triplet brother John on a rainy, windy visit to Ellis Island to search for the names of our ancestors on the wall. The photo expresses "Italy Beyond Italy" because it recalls the struggles of our ancestors—their bravery, persistence and work ethic.

We had traveled there from Syracuse, N.Y. We are 100 percent Italian, with many of our closest relatives having left Italy in the last years Ellis Island was open.... Seeing the hundreds of names on the Ellis Island wall gave us a sense of unity and connection.

Standing in the rain, we three triplets, on the verge of entering college, felt blessed. This trip, this moment, brought us closer to our roots and our fellow Italian Americans.



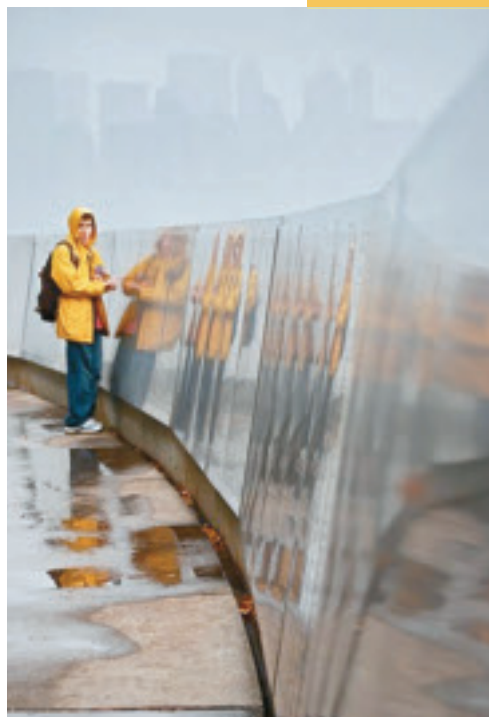
**Doris Vecchia**  
Palm Springs, California  
Camera: Kodak

Chef papa Vecchia teaching his three sons to cook in Winthrop, Mass., in the 1950s. Sharing his art and love of Italian food, that will stay with these boys for the rest of their lives. Truly Italianità!



**Hans Wolfgang Müller Leg**  
Buenos Aires, Argentina  
Camera: Nikon D3000 -  
Lens VR- 18/55 mm 3.5 /5.6

This picture was taken in Uribelarrea, a little town approximately 100 km. from Buenos Aires City. The name of the man is Oscar Perfumo, an Argentinian (85 years old) and son of Italians immigrants, one of a million who started to build this country over the past century. He has worked all his life in the farm. One of his brothers was a great football soccer player of [Club Atlético] Boca Juniors, the most popular football team of Argentina.



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# Holiday Gift Ideas

What to Give  
Travelers to Italy

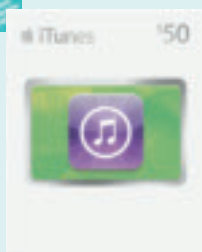
By Jackie Laulainen



Even if someone doesn't have roots in the boot, it is likely that Italy still makes their travel bucket lists. An upcoming trip is a great opportunity to give necessities for visits to Italy, gifts that have proven valuable to veteran travelers abroad.

Here are 10 gifts that any traveler heading to Italy will appreciate. ➤





### 1. Kindle (or other brand of e-reader)

Reading is a wonderful way to pass time in transit, but don't even think about hardcover or paperback books. They weigh a traveler down! I own a Kindle, and I love it for travel. Instead of lugging around a book (and having to trade it or pack it when I'm done), I can carry hundreds of books in my compact Kindle device, which is smaller than a standard hardcover book and weighs ounces less than most paperbacks. If you want to put a couple good reads on there to get your traveler started, try two travel favorites: "Eat, Pray, Love" or "The Geography of Bliss." Prices starting at \$79 on Amazon.

### 2. Wine Bottle Koozie

Reason one: Those of us who prefer white wine can enjoy it cooler for longer when we take it to the streets, which we will. Reason two: This encourages travelers to take a bottle outside (it's legal in Italy) where they can explore and people watch. Reason three: It is so small it can stuff anywhere in your pack or baggage, even if you pack light! Lastly, reason four: It's Italy and people drink wine in Italy. Koozies are inexpensive, approximately \$5-\$10 on Amazon; personalized koozies can range up to \$40 or more.

### 3. Universal Adapter

Don't let anyone from the United States leave the country without a universal adapter. Why? Because they are cheaper in the United States than anywhere else (as are most electronics), you know your devices will plug into them without problems, and you won't be able to plug in your devices without them.

Universal adapters, such as this one by Tripshell, cover plug options for more than 150 countries. Get one that can handle both 110 and 220 voltage, just be aware that an adapter will not convert voltage. You can use an adapter without a converter for cameras, cell phones and laptops, which come with their own built-in converters. But don't use this without a converter if you are planning to use an electric razor or hair dryer. The surge of electricity that these and similar items demand will fry their insides.

You could purchase a converter, but I've heard too many appliance-frying stories to trust them. The easiest solution to this problem is to purchase these appliances once you're in Italy (where they use 220v).

The adapter is a great gift because even if someone already has one, it doesn't hurt to have another to be able to plug in more than one device at a time. Priced at about \$24.95.

### 4. Italy Guidebook

Guidebooks are great resources for planning trips. There are a lot out there, but the Lonely Planet brand is my favorite, so if you don't know where to start, I would recommend checking out "Lonely Planet Italy" (\$27.95). It includes maps, suggested itineraries, things you need to know, top destinations, first-timer advice, eating and drinking advice, how to travel in Italy with children, history, safety information, basic facts, and all of the cities and places by region. Just remember: do not rely solely on guidebooks to plan the details of your trip. Always check updated websites for the most current information.

"Lonely Planet Italy" is available in paperback (approx. \$20) or for Kindle (approx. \$15).

### 5. Pocket Italian Phrasebook

While you're shopping for Lonely Planet guidebooks, pick up its Italian phrasebook, too! It provides educational entertainment for long flights and is a great reference when you need it. Some languages aren't meant to be learned through a phrasebook. With Italian, however, if you start with pronunciation and move on to vocabulary, you should have a good shot at learning some things that will help you on your way. Available in paperback for under \$10 on Amazon.

### 6. iTunes Gift Card

Give the gift of music. It's more personal than you might think. As a traveler, I have come across so many new songs and bands as I've traveled abroad that I know this is a brilliant gift. If I have an account balance on iTunes and can purchase new music as I travel, it literally helps create memories on the road.

You know that nostalgic feeling you get when you hear a song that takes you back to a place or point in time? When I discover new artists and albums on a trip, I always go back to that trip when I listen to them again in the future. (The gift that keeps on giving?) Gift card amounts start at \$25.

### 7. REI Gift Card

Allow your Italy-bound travelers to finish off their list for themselves. REI has an extensive collection of high-quality travel items: backpacks, travel bags and purses, travel games, protectors for all sorts of devices, water bottles, hats, sunglasses, guidebooks, sleeping bags, pads or sheets, travel pillows... the list goes on and on. If you aren't exactly sure what to get a traveler, a gift card to somewhere like REI is perfect. REI gift cards start at \$10.

### 8. Canon EOS M Digital Camera

Every traveler needs a camera, whether it is a simple point-and-shoot or a nice digital SLR. I have always been loyal to Canon, and I now have a favorite camera for travel: the Canon EOS M. It is Canon's mirrorless compact system camera, and when they say compact, they aren't kidding.

This digital SLR with HD video capability is small enough to fit in a jacket pocket. That, for travelers interested in photography or video, is perfection. I sold my bulky digital SLR in favor of this little guy and couldn't be happier about my decision. Prices start around \$300.





### 9. Moleskine City Notebooks

A journal is an obvious gift idea for a traveler to document the excitement of a trip and have written memories to read later. However, this is not your ordinary journal. Moleskine, founded in Italy, has gone above and beyond a journal to create what they call a City Notebook: "The first guidebook you write yourself." Available for Rome, Venice, Florence and Milan, these Moleskine City Notebooks combine blank journal pages with city-specific pages of maps and other planning materials. Journaling has never been so engaging! Prices range from \$10-\$30.

### 10. Treasure Chest

Yes, you read correctly: a treasure chest. This is probably the least expensive item on my list, yet it is the most valuable. My treasure chest, by Punch Studios, like the one pictured here, was less than \$10 at my local Michael's craft store. However, this is one thing I own that I would grab out of my house in case of a fire. If you opened up my treasure chest you would find: my passports (both old and new), foreign coins and bills from all over the world, patches from every country I've been to, shells I've collected off beaches, old ticket stubs from the Olympics or famous museums, postcards, letters, and other small knick knacks I've collected from all over the world. This is the one gift that stays home, awaiting treasures from the road. It truly is my treasure chest, and it would be quite a meaningful gift to those who treasure their travels like I do. Give it empty, and let them fill it up. ▲

*Jackie Laulainen is a travel blogger and podcaster at [www.TheBudgetMindedTraveler.com](http://www.TheBudgetMindedTraveler.com). In 2005-2006, she received a scholarship from NIAF to help fund her studies abroad in Turin, Italy. She has been to 40 countries in the last 10 years and is passionate about inspiring and equipping others to travel the world as well—on a budget. She is also the author of "The Aspiring Traveler's Handbook," a step-by-step preparation guide to planning an international trip, available on her website and for Kindle on Amazon.*



Photo credits: Amazon Kindle, Wine Koozie, REI gift card and Canon EOS M Digital Camera by Jackie Laulainen; Tripshell International TR-Adap-BK Travel Plug Adapter courtesy of elago Tripshell; "Lonely Planet Italy" and "The Lonely Planet Italian Phrasebook & Dictionary" from Lonely Planet; iTunes Gift Card from Apple — iTunes; Moleskine City Notebooks courtesy of Moleskine; and Treasure Chest courtesy of Punch Studios

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# Buon Natale!

## Regional Italian Holiday Cuisine

If there is anything typical about Italian Christmases, it's that faith, family and food are the three main ingredients. But head over to the dinner table and, except for simplicity, quality and abundance, Italy's Christmas-time feasts defy typical.

Most Italian Christmas menus vary by region. Depending on where you are, or where your family came from, traditional holiday dishes range from cured meats and pickled vegetables, to cheese-filled *agnolotti* and lentils, to various fish including eel and salted cod.

Look for a lovely *casunziei* (beet ravioli) in Veneto and tortellini in *brodo* in Tuscany. Maybe baked lamb with *lambascioni* (bitter wild onion) in Puglia; *fritto misto di verdure* (fried green vegetables) in Lazio; or *puorco servatico* (roasted wild boar) in Campania. The possibilities are delectably endless!

This year, five talented and acclaimed chefs are sharing some of their favorite regional Italian recipes for the holidays. Take a look. Try them. They're guaranteed to add a generous helping of Italian spirit to your Christmas feast! Regionally speaking, of course.

*Buon Natale e Felice Anno Nuovo! ►*



# Luigi Diotaiuti

## Dried Cod with Raisins and Onions & Maria's Panzerotti

Award-winning chef and restaurateur Luigi Diotaiuti is a world-renowned authority on Italian cooking and living. A celebrity favorite for decades, the certified sommelier and TV personality was born near Lagonegro in the mountains of the Southern Italian province of Basilicata.

"I grew up on a farm," Chef Diotaiuti says of his home in Basilicata. "Even within the region itself, the daily diet differs from place to place. City dwellers eat differently than those in rural areas, and people living on the coastline enjoyed much more seafood."

Diotaiuti says of his childhood Christmas celebrations, "It is actually not the food which first comes to mind.... My siblings and I used to secretly place little handmade Christmas cards under our parents' plates and anxiously await their discovery as the table was being cleared."

As for Christmas meals in Basilicata, his family enjoyed its *cenone*, the Feast of the Seven Fishes, says Diotaiuti. "Since we produced everything that we ate on our premises, with the exception of coffee and olive oil, Christmas foods were synonymous with the hard-to-come-by, rare morsels of goodness reserved especially for the

occasion." The Christmas feasts were abundant with nuts, chestnuts, dried nut-filled figs, special cured meats, and preserved fruits and vegetables.

From those humble beginnings came Diotaiuti's award-winning Al Tiramisu restaurant, which he opened in 1996 in Washington, D.C. Since then, Diotaiuti has received the coveted "Insegna del Ristorante Italiano," the seal of approval by the President of Italy, and Slow Food DC's Snail of Approval award, and over the years has cooked for such celebrities as Italian Prime Minister Mario Monti, U.S. Secretary of State John Kerry, and actor George Clooney.

At his restaurant's staff Christmas dinners, Diotaiuti often serves *baccalà*, the dried cod that was purchased specifically for Christmas during his childhood. "The fact that the fish was not from our farm alone made it symbolic of luxury and the holidays to us," he says.

The first course was often his mother's *fusilli con ferro*—handmade pasta shaped around an iron rod and reserved for Sundays and special occasions. A traditional Christmas dessert in Basilicata and Calabria are *panzerotti*—stuffed fritters with sweet or savory fillings. "They were the highlight of many of my family meals," he says.

### Baccalà con uvetta e cipolle Dried Cod with Raisins and Onions

*Seasonal availability, regional cultures, and religious traditions have all played a hand in shaping the endless ways of serving baccalà, says Diotaiuti. This method, however, is simple, delicious and perfectly balanced.*  
Serves 4

Recipes from "The Al Tiramisu Restaurant Cookbook: An Elevated Approach to Authentic Italian Cuisine" (CreateSpace; 2013) by Luigi Diotaiuti, available at [www.create-space.com/4378686](http://www.create-space.com/4378686). Visit Chef Diotaiuti's Al Tiramisu Restaurant ([www.altiramisu.com](http://www.altiramisu.com)) when in Washington, D.C. And, view Diotaiuti's cooking videos on YouTube.



### Ingredients

- ½ cup extra virgin olive oil, divided
- 1 medium (8 ounce) yellow onion, thinly sliced
- 1 pound cherry tomatoes, quartered
- ¼ cup golden raisins
- 2 cups fish stock, divided
- 1 cup all-purpose flour for coating
- 1½ pounds dried cod, cut into 8 equal pieces (see Italian Cooking Primer below)
- 20 sundried black olives, pitted
- canola oil, for frying
- ¼ cup fresh, finely chopped flat-leaf parsley

### Directions

- Heat ¼ cup olive oil in a large, wide skillet over medium heat. Add the onion and sauté until softened, 5 minutes.
- Add the cherry tomatoes, increase heat to high and stir. Add the raisins. Cook uncovered, stirring occasionally, until the tomatoes have broken down.
- Add 1 cup of the fish stock and mix well. Turn off the heat.
- Cut previously soaked cod into 8 equal pieces. Pour flour onto a plate and dredge cod in flour to coat, shaking off excess. Set on another plate.
- Fill a large saucepan with 2 inches of canola oil and place over medium-high heat. When the heat reaches about 360°F, carefully add cod pieces without crowding the saucepan.
- Fry until golden on one side. With tongs or a slotted metal spoon, turn cod pieces over and fry until evenly golden on both sides.
- Remove cod pieces with a slotted spoon and add to the tomato sauce.
- Add the remaining cup of fish stock and the olives to the sauce. Stir gently and cook until the sauce thickens slightly, 4 to 5 minutes.





- Remove from heat. Sprinkle parsley over the top. Let rest at room temperature for at least one hour so flavors incorporate. Serve.

**Italian Cooking Primer:** Be sure to buy the *baccalà* 3 to 4 days before preparing this recipe. Place it in a large bowl, cover it with cold water, and cover the bowl with plastic wrap. Refrigerate and let soak for three days, changing the water daily to remove the excess salt. Rinse and dry the *baccalà* before proceeding with the recipe.

#### Panzerotti di Maria Maria's Panzerotti

*My sister Maria, the eldest of my three sisters (each of whom I adore equally), is the source of this pastry recipe. A kind and caring matriarch, Maria is the glue that keeps our family together. It's my good fortune to have her as a sister and my misfortune that she lives so far away in Lagonegro.*

*Panzerotti, sweet ravioli-like desserts, are one of Maria's specialties. It's hard to stop at one! I make these regularly, but there's something about the hominess of Maria's panzerotti that always touches my heart.*

*Serves 8*

#### Ingredients for the Dough

- 1 cup unbleached all-purpose flour, plus extra for work surface
- 1 large egg
- ¼ cup unsalted butter, room temperature
- 2 tablespoons granulated sugar
- 1 tablespoon active dry yeast

#### Ingredients for the Filling

- 5 ounces frozen peeled chestnuts, thawed
- ¼ cup honey
- ¼ cup whole ricotta
- 3 tablespoons cocoa powder
- 1 tablespoon pure vanilla extract
- Zest of 1 small orange
- 1 ounce heavy cream
- Canola oil, for frying
- Confectioner's sugar, for sprinkling

#### Directions

- To make the dough, combine flour, egg, butter, sugar and yeast in large mixing bowl.
- Mix until a dough is formed. Cover and let rest for 15 minutes in the refrigerator.

- To make the filling, combine the chestnuts with 3 cups water in a saucepan.
- Bring to a boil over medium-high heat. Reduce heat to low and cook, uncovered, until chestnuts are cooked through, or about 20 minutes.
- Remove from heat and cool to room temperature.
- In a food processor combine chestnut mixture, honey, ricotta, cocoa powder, vanilla, orange zest and cream. Pulse until you have a uniform, creamy consistency.
- Remove dough from the refrigerator and place on a floured surface. With a floured rolling pin, carefully roll out the dough until it is about ⅛ inch thick.
- Using a glass or a pastry cutter, cut 3-inch circles out of the dough.
- Top each circle with about 1½ teaspoons of filling and place another circle of dough on top. Press down firmly around the edges to seal tightly, using a fork if necessary.
- Fill a large, heavy-bottomed saucepan with 2 inches of oil over medium-high heat, and heat oil to 350°F.
- Slowly add a few *panzerotti* at a time, without crowding the pan. Fry for a few minutes, turning them, until *panzerotti* are golden on all sides.
- With a large slotted spoon or wire strainer, remove them from the oil and place on a platter lined with paper towels.
- Move to a serving platter. Sprinkle with powdered sugar. Serve.

**Italian Cooking Primer:** *Panzerotti* are usually shaped like crescents, but can be round as my sister Maria makes them. Pastry cream and chocolate are other typical fillings. ➤





# Mary Ann Esposito

## Spaghetti with Clams & Grandma Galasso's Stuffed Rolled Beef

"I wish that I could be in every region of Italy at Christmas time just to marvel at how different holiday foods can be," says Mary Ann Esposito, the creator and host of the PBS series, "Ciao Italia with Mary Ann Esposito," marking 25 years as the longest running cooking series in TV history.

"Growing up in a southern Italian home with Neapolitan nonna and a Sicilian nonna," says Chef Esposito, "... there was always fierce competition between them as to whose 'recipes' were not only the most delicious but also the most authentic representations of their regions—Sicily and Campania."

Esposito says her Sicilian nonna Saporito was all business when it came to preparing fish dishes for the feast of La Vigilia (Christmas Eve). "So many fish and shellfish dishes to choose from, but my favorite was and still is *spaghetti alla vongole alla Siciliana*—spaghetti with clams," she says.

Serious cooking took place for the back-to-back feasts of *La Vigilia*, *Natale* and *Capodanno*, recalls Esposito. "Time cannot erase the memories of the comforting smells of traditional dishes. Nonna Galasso always made *braciolone*, a Neapolitan dish of succulent and falling apart rolled stuffed beef.

"I remember how fascinating it was to see whole hard-boiled eggs



rolled up with the meat and simmered for hours in tomato sauce. When sliced, a perfect round of egg appeared bulls-eyed right in the center. We ate *braciolone* as a second course after nonna used the sauce it was cooked in to serve her first course of homemade potato gnocchi.

### Spaghetti alle Vongole Spaghetti with Clams

Serves 6 to 8

#### Ingredients

3 pounds fresh clams, well-scrubbed and rinsed, discard any with broken shells  
1/3 cup extra virgin olive oil  
2 cloves garlic, minced  
1 teaspoon hot red pepper flakes  
2 cups chopped plum tomatoes  
1/2 pound spaghetti, cooked al dente  
Fine sea salt to taste  
Grinding black pepper  
2 tablespoons minced parsley



Photos by John Hession



The author of 12 cookbooks, Mary Ann Esposito received the Order of the Star of Italy Cavaliere (knighthood) award from the President of the Italian Republic and the Premio Artusi Award in 2013 for her work in promoting Italian food. Last spring, NIAF honored her at its New York Gala. The Italian Trade Commission has named her a Hall of Fame honoree.

Both recipes are from her latest cookbook, "Ciao Italia Family Classics" (St. Martin's Press; 2011), available in bookstores, at Amazon.com and at her online store [www.ciaoitalia.com/products](http://www.ciaoitalia.com/products). For information about Mary Ann's annual hands-on cooking trip to Italy and hundreds of recipes, visit [www.ciaoitalia.com](http://www.ciaoitalia.com) and [www.facebook.com/maryannesposito](http://www.facebook.com/maryannesposito).

#### Directions

- Place the clams in a large (12-to-14-inch) sauté pan. Turn the heat up to medium high and cook covered until the clams open. Discard any clams that do not open.
- Drain the clams and their juices through a damp cheesecloth-lined fine mesh sieve set over a bowl. Reserve 6 to 8 clams in the shell for garnish and set aside.
- Remove the rest of the clams from their shells and place in a bowl. Set aside.
- Return the sauté pan to the stovetop and heat the olive oil over medium heat. Stir in the garlic and red-pepper flakes and cook until the garlic softens.
- Add the tomatoes and reserved clam juice; cook over medium low heat 2 to 3 minutes.





- Stir in the clams; salt and pepper to taste.
- Add spaghetti to the pan and heat slowly, mixing the ingredients well. Stir in the parsley.
- Transfer to a platter and garnish with the reserved clams in the shell. Serve hot.

#### **Braciolone alla Nonna Galasso** **Grandma Galasso's Stuffed Rolled Beef**

*Grandma Gallasso's braciolone, or rolled stuffed beef, was a great favorite in our house. Round or flank steak was stuffed, rolled and tied, browned, and cooked in tomato sauce, and served as a second course. Variations on the stuffing include pine nuts, raisins and olives. Serves 6 to 8*

#### **Ingredients**

2 pounds top round or flank steak cut about ¼ inch thick  
2 teaspoons fine sea salt  
1 tablespoon coarse black pepper  
4 cloves garlic  
1 bunch parsley  
½ cup walnuts  
½ cup grated Pecorino Romano cheese  
3 hardboiled eggs, peeled  
2 tablespoons extra virgin olive oil  
1 tablespoon lard or butter

#### **Ingredients for Sauce**

⅓ cup extra virgin olive oil  
1 onion, thinly sliced  
Two 28-ounce cans crushed plum tomatoes  
⅓ cup water  
1 cup dry red wine  
1 whole bay leaf  
1 small bunch basil tied with string  
Salt to taste  
Freshly ground black pepper to taste

#### **Directions**

- Lay the meat out flat and pound it with a meat hammer to flatten it slightly to a

uniform thickness. Be careful not to tear the meat.

- Wipe the meat dry with paper towels. Rub it all over with salt and pepper.
- Mince the garlic, parsley and walnuts together and spread it all over surface of the meat.
- Lay the eggs in the center of the meat in a row. Starting at a long side, roll up the meat like a jelly roll. Tie the roll with string at 1-inch intervals. Set aside.

#### **Directions for the sauce**

- In a large deep saucepan, heat the olive oil. Add the onions and cook until they soften.
- Add the meat to the pan and brown it on all sides.
- Lower the heat to medium low and add all the remaining ingredients; add salt to taste and stir to blend well.
- Simmer the meat covered for 1½ hours, or until tender.
- Remove the meat from the sauce and let rest for 5 to 10 minutes.
- Remove the strings and cut into 1 inch thick slices. Arrange on a serving platter, spoon the sauce over, and serve. ➤



# Amy Riolo

## Quick Italian Pickles & Almond-Stuffed Figs in Chocolate

As an award-winning author, chef, TV personality, cuisine and culture expert, and educator, Amy Riolo makes frequent appearances on TV and radio programs in the United States and abroad. An Italian American of Calabrian descent, she created and appeared weekly in 90-second cooking videos entitled “Culture of Cuisine” which have aired on nationally syndicated news shows on 28 different channels across the United States.

“One-fourth of Italian-Americans and I share Calabria as our ancestral homeland. The name Calabria is derived from the Byzantine term for ‘fertile land,’ and her cuisine is a tightly woven mosaic of nature’s bounty, sacred traditions, the ingenuity of housewives, and influence of numerous ruling powers,” says Chef Riolo.

While growing up in the United States, Christmas provided Riolo with an opportunity to get back to her roots and carry on Calabrian culinary traditions. “Images of my maternal grandmother, nonna Angela, in the kitchen, the warm smell of spices and citrus wafting in the air, piles of nuts, figs, cookies and oranges everywhere, and sounds of Italian Christmas songs and opera, formed my most pleasant memories in the kitchen,” she says. “One of the thoughts that gives me the most pleasure in life is knowing

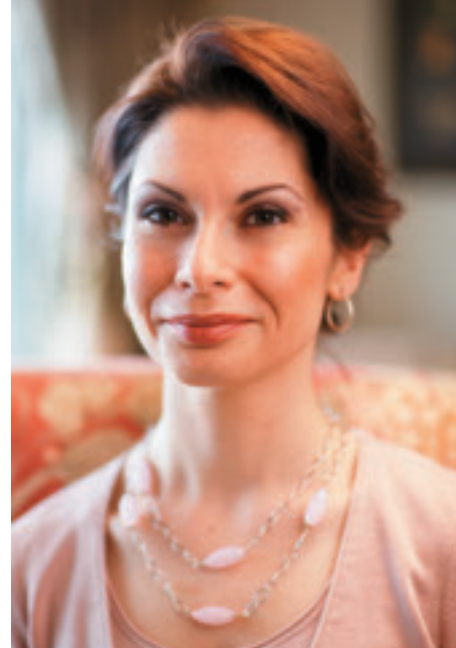
that my cousins in Calabria prepare the same dishes at the same times that we do, and that even though our families have been separated by an ocean for nearly a century, as far as holiday tables are concerned, we aren’t very far apart.”

Riolo says on Christmas Eve, like in other places in Italy, Calabrians eat a large, multi-course meal of meat-free dishes, and some people observe the Feast of the Seven Fishes. Many others serve ravioli—a tradition dating back to the 12th century when housewives gave gifts of freshly made stuffed pasta to monks as offerings. “If we think of the typical Italian Sunday meal as being the epitome of a week’s worth of hunting, gathering and harvesting,” she says, “then the Christmas meal is the same—multiplied by 52!”

Calabria is known for its prized vegetables and figs (certified DOP), and they play a major role on holiday tables, Riolo says. “I have chosen to include two recipes, *giardiniera* and almond-stuffed figs in chocolate, from my fifth cookbook, “The Ultimate Mediterranean Diet Cookbook,” because they are symbolic, easy to prepare, and a joy to eat or give as edible gifts.

### Giardiniera Quick Italian Pickles

*This traditional Calabrian method of preserving fresh-from-the-garden vegetables can be made in a flash by following this easy method, says Riolo. “I usually add pearl onions and chili peppers, for which Calabria is known. They make a great addition to an antipasto platter.” Makes 11 cups*



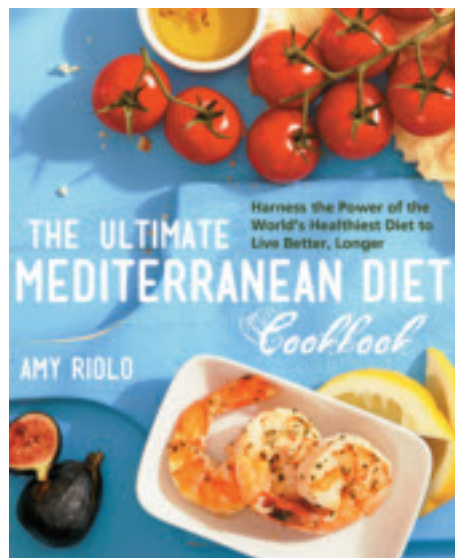
Michael Stewart

### Ingredients

5 cups white wine vinegar  
5 cups water  
5 tablespoons sugar  
5 bay leaves  
2½ teaspoons crushed red pepper, divided  
15 black peppercorns  
3 teaspoons salt  
12 garlic cloves, thinly sliced  
8 cups bite-sized cauliflower flowerets  
6 stalks celery, thinly sliced  
5 cups 1-inch rectangular pieces of carrot  
5 red bell peppers, cut into 1-inch pieces  
5 green bell peppers, cut into 1-inch pieces  
1½ tablespoons extra-virgin olive oil

### Directions

- Combine vinegar, water, sugar, bay leaf, crushed red pepper and salt in a large saucepan. Bring to a boil. Add garlic, cauliflower, celery, carrot and red and green bell peppers.
- Reduce heat to maintain a lively simmer and cook until the vegetables are tender-crisp, about 3 to 5 minutes.
- Remove from heat and let stand for 5 minutes.
- Reserve 3 tablespoons of the cooking liquid, then drain.



Amy Riolo’s most recent book, “The Mediterranean Diabetes Cookbook” (American Diabetes Association; 2010) received a starred Publisher’s Weekly review, won the 2011 Nautilus Book Award and was named “Best Diabetes Cookbook Ever” by DiabetesMine.com. Her previous award-winning books include “Nile Style; Egyptian Cuisine and Culture” (Hippocrene Books) and “Arabian Delights; Recipes & Princely Entertaining Ideas from the Arabian Peninsula” (Capital Books, 2007). She also contributed to “The Food Cultures of the World Encyclopedia” and co-wrote “The Al Tiramisu Restaurant Cookbook” with award-winning chef and restaurateur Luigi Diotaiuti. Both recipes here are adapted from her upcoming release “The Ultimate Mediterranean Diet Cookbook: Harness the Power of the World’s Healthiest Diet to Live Better, Longer” (April 2015). Visit her blog at [www.amyriolo.blogspot.com](http://www.amyriolo.blogspot.com).





- Transfer the vegetables to a medium bowl. Stir in oil, pepper, the remaining teaspoon each crushed red pepper and salt and the reserved cooking liquid.
- Refrigerate for at least 25 minutes to chill.
- Stir and serve with a slotted spoon.

**Mediterranean Tradition:** Pickled vegetables are believed to stimulate the appetite, help us to digest food better, and absorb more nutrients from what we are eating. In Italy, this vegetable mixture is drained, dressed with olive oil and fresh herbs, and served at the Christmas *cenone* or big meal.

#### Ficchi al Cioccolato Almond-Stuffed Figs in Chocolate

*Ounce per ounce, figs contain more nutrients than any other fruit, and nutrient rich almonds are considered one of the world's healthiest foods, say Riolo. "If I had to pick only one dessert to enjoy in life, this would be it, not for its health boosting virtues, but because of its combination of sensual textures and tastes."*  
Serves 4

#### Ingredients

20 fresh ripe figs or good quality dried white figs  
¼ cup slivered almonds  
Zest of 1 orange, or ¼ cup candied citrus peel

1 teaspoon ground pure cinnamon  
½ teaspoon ground cloves  
4 ounces good-quality dark chocolate

#### Directions

- Preheat the oven to 350°F
- Line two baking sheets with parchment paper.
- With the fig upright, make an incision halfway down to the bottom and open with your fingers.
- In a small bowl, combine the almonds, orange zest or peel, cinnamon, and cloves.
- Stuff each of the figs with the filling.
- Press the figs closed and place them an inch apart on one baking sheet. Bake until slightly softened and darkened, 5 to 8 minutes.
- Place the chocolate in the top of a double boiler over low heat and stir constantly until chocolate is melted, 2 to 3 minutes.
- Remove the figs from the oven. Using tongs, or holding figs by the stem, dip them quickly into the warm chocolate.
- Place on the second baking sheet and allow to cool. Store in an airtight container in the refrigerator.
- Allow to stand at room temperature for at least 20 minutes before serving.

**Mediterranean Tradition:** This recipe is usually reserved for Christmas and New Year's Day, but I like to make these figs as edible gifts for my loved ones throughout the year. ➤



# Rocco Cartia

## Cavatelli Pasta with a Seafood sauce & Seafood Salad with Mussels Gratinée

While Rocco Cartia grew up shopping the local markets, drinking coffees in the historic piazzas, strolling around the port with his friends, and swimming in the aqua blue sea in Monopoli, a small city on the shores of the Adriatic in the region of Puglia on the southeast of Italy, his culinary region has since become practically global.

At a young age, Chef Cartia entered the culinary world with tough jobs in local restaurants as a dishwasher, kitchen hand, junior waiter, and eventually head waiter, all before age 16. During his school years, Cartia held positions in prestigious restaurants in Puglia, Emilia Romagna and Liguria. But this was just the beginning of his soon-to-be culinary world travels.

His first experience abroad was as head chef for five-star hotels in Switzerland, which only fueled his desire to see more of the world and learn its languages—including German and French. From there, Cartia decided to learn English and headed for the United Kingdom for more awarded restaurant kitchen experiences. Part of this included a stint with Gordon Ramsay in London's three-star Michelin restaurant where he learned there was more to his passion for cooking than aggressive cooking environments.

And, so, back to Italy he went for the opening of the high-class Relais & Chateaux in Tuscany, and then to teach cooking lessons at Puglia's own Masseria Torre Coccaro.

Cartia's next adventure was on cruise ships, and then to Australia to learn more about the cuisine of the New World and its refined Asian influences, working in fine-dining restaurants in Sidney and north of Brisbane for the Crown Plaza Hotels.

In the last six years, he lived in Australia where he organized a consultancy for restaurants in Sidney and the Sunshine Coast, as well as catered to private functions, giving Mediter-

anean cooking lessons and working with the Australian master chef and other celebrity chefs.

This year, he settled in the Bay Area of San Francisco where he enjoys his lifestyle and organic food mentality. His passion is still awesome real food—and by that he means food that looks fantastic, tastes even better, and is good for you!

### Cavatelli ai Frutti di Mare Cavatelli Pasta with a Seafood Sauce

*Serves 10 people*

#### Ingredients for Cavatelli Pasta

2 cups Semolina flour  
½ cup of warm Water  
4 teaspoons fine sea salt or rock salt for the boiling water

#### Ingredients for Seafood Sauce

2 pound mussels  
1 pound clams  
1 pound shrimps  
1 pound squid  
1 cup grapevine or cherry tomatoes  
½ cup finely chopped parsley  
5 tablespoons white wine  
A pinch of white pepper  
5 tablespoons olive oil  
¼ cup finely chopped garlic



#### Directions

- Pour almost all the flour on a wooden table creating a little “mountain,” then make a round with a nice “well” in the center where slowly you can add a small amount of lukewarm water.
- Dissolve salt in the water. Then start mixing with your fingers getting more and more flour from the edges of the “well,” adding a little water each time until totally absorbed.
- Work the dough, kneading it on a lightly floured wooden base until it forms a smooth, elastic ball and your hands are not sticky anymore (about 15 minutes).
- Dough will be ready when as you make a shallow cut with a knife you notice little air bubbles forming inside, or pushing lightly with a finger you see a bounce-back reaction.
- Keep wrapped in the fridge for about 10 minutes.







- Start making *cavatelli* pasta by breaking off a piece, but always keeping the remaining dough covered so it does not dry out.
- Roll the piece into a ½-inch thick rope. Cut it into small pieces of ½-inch length. Shape each piece by pressing the highest point of a butter knife on each piece of dough, across the floury work surface to form a shallow concave disk.
- As you shape each *cavatelli*, transfer it to a lightly floured plate or tray. Do not let them touch or press on each other or they will stick together fast.
- Let them dry a bit before cooking, preferably under the sun rays.

#### Directions for the Sauce

- Peel the shrimp and keep in the fridge.
- Clean and wash the inside of the squid, and chop it about the same size and length of the *cavatelli* pasta and keep it aside.
- In a large pan on high heat, warm up the olive oil, add mussels and clams and cover tight with a lid.
- After 3 minutes, pour in white wine, add the garlic and keep the lid on 3 more minutes and add the cherry tomatoes, prawns, squid, white pepper and let it cook on a low heat until the shellfish are all opened up.
- Put a pot full of water on the stove at a high heat, as soon as is boiling add the rock salt and the freshly made *cavatelli* pasta.
- Let it cook for a couple of minutes and when they come up floating sieve them and move into the warm sauce.
- Sauté the pan or mix fastly on a high heat, adding some drops of olive oil.
- Add parsley and season up to taste. Serve it hot.

#### Insalata di mare & Cozze gratinate Seafood Salad with Mussels Gratinée Serves 10

##### Ingredients

- 2 pounds octopus
- 2 pounds cuttlefish
- 2 pounds squid
- 2 pounds prawns
- 2 pounds mussels
- 1 pound clams
- 4 oranges
- 2 lemons
- ½ cup flat parsley
- ½ cup olive oil
- 1 glass white wine
- 1 tablespoon white wine vinegar
- pinch of salt and white pepper

##### Directions

- Trim off cuttlefish from the inside of the body and take off his eye. Do the same with the squid, then the octopus, cleaning

off the head and taking off his eyes and part of the body between head and tentacles. And scoop off the black ball in the middle of the tentacles.

- Aside in the sink, clean and wash carefully calamari, cuttlefish and octopus.
- Peel and take off the head off the prawns. Using a small, sharp knife, make a shallow cut along the length of the black line to take off the black “string” main nerve. Keep them aside in the fridge with the rest of the seafood.
- In separate bowls, keep clams and mussels under a little flowing water for about half hour, adding a pinch of salt.
- Cut lemons and oranges in half, squeeze, then mix the juices in a bowl.
- Wash parsley, take off the stems, and chop leaves but not too finely.
- Put a medium size pan on low heat, pour 1 tablespoon of olive oil, and add shellfish and cover.
- Pour white wine over it and cook for about 5 minutes. As soon as the shellfish shells are all open, turn off the fire but keep the lid still on.
- Put a big size pot full of water on high heat until boiling. Add ½ lemon, 1 teaspoon of salt and 1 tablespoon of vinegar in water and blanch the prawns.
- Marinade the calamari, cuttlefish and octopus for about a 30 minutes in a few drops of olive oil and salt.
- Grill seafood in a grill pan on high heat or on charcoal grill.
- Cool completely, then chop in similar size pieces.
- Make the dressing mixing the orange and lemon juices with salt, pepper and olive oil in a bowl.
- Mix together all of the seafood in a big bowl, pour the dressing and parsley over it, and serve warm or chilled as you prefer with segments of lemon on top. ➤



# Massimo Masciaga

## ***Tortelli with Pumpkin Filling and Foie Gras Torchon White Truffle Consommé & Black Truffled Capon stuffed with Chestnuts and Sausage, and Ragout of Lentils, Roasted Apple, Pear and Fennel, with Fig Jam***

Massimo Masciaga is an Italian chef of remarkable talents who has been trained by and worked with some of the best chefs in the world, including France's Alain Chapel and Alain Ducasse, as well as Italy's first 3-Star Michelin Chef Gualtiero Marchesi.

Chef Masciaga studied under the tutelage of Master Chefs Daniele Preda and Carlo Tozzini, and graduated from the Culinary Institute of Stresa, Italy. Soon after, he began working with another eminent chef, Piero Gallo.

After several appointments of increasing responsibility, including the opportunity to work beside the illustrious Chef Phillipe Jousse, at 25 years old, Chef Masciaga was elevated to the position of Executive Chef at Chef Marchesi's flagship restaurant L'Albereta in Erbusco, Italy.

After working in several of the Europe's finest restaurants, Masciaga came to the United States to work as a private chef in some of this country's most exclusive residences. He is currently employed as a private chef for a family in New Jersey, where he continues to hone his craft and has the freedom to create dishes of the highest caliber.

Masciaga hails from Italy's Piemonte Region, located in the country's northwest corner, widely recognized as being Italy's mecca for food and wine. Surrounded on three sides by the Alps, it is a winter wonderland at Christmas.

Because of its proximity to France, the region's fare is greatly influenced by French cuisine.

The Piemonte is also famous for the superb quality of its beef, known as Fassone Piemontese, and for the milk of Piemontese cattle used to create the exceptional artisanal cheeses of the region.

Piemonte vineyards produce celebrated and full-bodied wines to

accompany the robust fare of the province. The glory of Piemonte, however, belongs to the superb truffles that are native to the region. The truffle is a refined, expensive delicacy, and the famous white Alba truffle is arguably the most desired in the world. It is harvested in the fall, but is always a part of holiday meals, as is the black winter truffle.

Masciaga often incorporates truffles into the dishes he prepares because of their amazing flavor, and as a way to pay homage to the Piemonte.

### **Tortelli di Zucca Foie Gras Torchon Tartufo Bianco in Consommé Tortelli with Pumpkin Filling and Foie Gras Torchon White Truffle Consommé**

*Serves 4*

*Chef Masciaga likes to begin the Christmas meal with something as warm and as rich as the season. This dish showcases the heartiness of the pumpkin with the richness of the La Tur from the Piemonte. He finishes the dish with unique aroma of the white Alba truffle.*

#### **Ingredients**

4 braised Romanesco bouquet  
12 Brussel sprout leaves, blanched  
1 Alba truffle  
Grana Padano, shaved  
2¾ ounces duck foie gras au torchon

#### **Ingredients for the Consommé**

10½ ounces ground chicken  
1 carrot, cut printanier  
1 stalk of celery, cut printanier  
1 leek, cut printanier  
½ sweet onion, with the skin still on, brûlée  
1 bay leaf and 2 cloves for embedding into onion  
3 white eggs  
4⅞ cups marsala  
1 tomato, diced  
A few dry porcini mushrooms  
1 bouquet garnie  
1 sachet d'épices  
2¼ quarts of chicken stock

#### **Ingredients for the Ripieno**

14 ounces cooked dry pumpkin  
3½ ounces La Tur cheese



1¼ ounces finely diced Mostarda de Cremona  
1 white egg  
Salt, ground white pepper and grated nutmeg to taste

#### **Ingredients for the Duck Pasta**

2⅞ cups flour  
5 duck eggs  
7 ounces marsala

#### **Directions for the Ripieno**

- Cut the pumpkin into large pieces and season with salt, ground white pepper and grated nutmeg.
- Wrap the pieces in aluminum foil and cook until tender in an oven that has been pre-heated to 450°F.
- When pumpkin is tender, remove from oven and discard the aluminum foil. Scoop the pumpkin meat away from the skin and drain in a strainer to remove all excess liquid.
- Once the pumpkin has completely cooled, mash it a little but be sure not to puree it.
- Transfer the pumpkin to a mixing bowl and add the remaining ingredients, except the white egg, and mix well. Season to taste and refrigerate.

#### **Directions for Duck Pasta**

- Combine the flour, duck eggs and marsala and work the ingredients together to obtain a nice firm dough.
- Wrap dough in plastic wrap and refrigerate.

#### **Directions for the Consommé**

- Add all the ingredients – except chicken stock – together in a large saucepan.
- Pour the chicken stock over combined ingredients and bring mixture to a simmer.
- Stir the mixture with a spatula until a *calotta* is formed. As it gently simmers, the consommé will take on a lovely golden color.
- After 30 minutes, strain the consommé by using a strainer lined with paper towel and return champagne consommé to saucepan and set aside.





### Directions for the Tortelli

- Remove plastic wrap and allow pasta to soften.
- Roll the dough through the pasta machine several times, gradually decreasing its thickness.
- Dust pasta with flour as it is passed through machine until a thin sheet of pasta has been achieved.
- Lay pasta sheet flat and cut out several 4-inch round pieces.
- Lightly beat remaining white egg and use the mixture to brush pasta circles.
- Place a tablespoon of the pumpkin *ripieno* in the center of each pasta circle. Fold the circle into a half moon shape and twist it into a tortelli shape.

### Directions for The Assembly

- Cook the tortelli separately in lightly salted water in order to keep the champagne consommé clear.
- Plate the braised Romanesco in the center of the soup bowl and surround it with the tortelli, a few Brussel sprout leaves, small slices of foie gras torchon and shaved Grana Padano.
- In dining room, add hot consommé to soup bowl and top with shaved pieces of white Alba truffle.
- Enjoy!

**Cappone Tartufato al Nero Norcia, Farcito di Castagne e Luganega, Ragout di Lenticchie e Roasted Apple, Pear and Fennel, Fig Jam**  
**Black Truffled Capon stuffed with Chestnuts and Sausage, and Ragout of Lentils, Roasted Apple, Pear and Fennel, with Fig Jam**

*Serves 4*

### Ingredients for the Capon

One 6 to 8 pound capon  
 1 black Norcia truffle  
 4¼ cups extra virgin olive oil  
 ½ cup clarified butter  
 2 Anjou pears  
 2 Honey Crisp apples  
 1 fennel bulb, poached  
 ¾ cup fig jam  
 2 quarts chicken juice  
 salt and pepper to taste

### Ingredients for the Stuffing

3½ cups chestnuts, blanched and peeled  
 3½ cups Luganega sausage, casing removed  
 ¾ cups Ciabatta Bread, diced  
 1¼ cups cognac  
 1½ cups black truffle juice  
 4¼ cups white wine  
 8 sage leaves  
 2 shallots, minced  
 1 clove garlic, minced  
 Salt and pepper to taste

### Directions for the Lentil Ragout

1½ pounds dry green lentils, soaked in water overnight, room temperature.  
 ½ cup smoked bacon, sliced  
 1 carrot, *brunoise*  
 1 stalk of celery, *brunoise*  
 1 sweet onion, *brunoise*  
 1 clove garlic, chopped  
 1 bay leave  
 1 sachet d'Aromat  
 ¼ cup butter  
 2¼ cups extra virgin olive oil  
 2 quarts light vegetable broth  
 3½ ounces of veal demie glace

### Directions for the Stuffing

- Sweat the shallots and garlic in small amount of butter and extra virgin olive oil.
- Add the Luganega sausage (casing removed) and sauté.
- Fold in prepared chestnuts and sage leaves and continue sautéing until the mixture achieves a golden coloration.
- Deglaze the mixture with white wine and let simmer.
- Add the diced Ciabatta bread to the mixture and allow bread to absorb all the liquid.
- Add the cognac and the truffle juice.
- Remove from heat and season to taste. Allow stuffing mixture to cool completely.
- Once cooled, stuffing is ready for capon.

### Directions for the Capon

- Preheat oven to 425°F.
- Clean the inside of the capon, dry it, remove giblet and discard any excess fat from the cavity.
- Cut the black truffle into paper-thin slices.
- Lift the skin on the front of each side of the capon's breast and gently slide in the black truffle slices.
  - Stuff the capon cavity with the completely cooled stuffing and then bridle the capon.
- Place it in an extra-large oval casserole for cooking. Do not cover. Generously brush capon with butter and gently season with salt and pepper.
- Cook capon in pre-heated oven for about 90 minutes, making sure it achieves a nice golden color. Frequently baste the capon with its own cooking fat.
- Remove from oven and rest the capon on its side to fully secure the flavor.

### Directions for the Lentil Ragout

- Drain and rinse the lentils that have soaked overnight.
- Sweat the vegetables *brunoise* with the bacon in a small amount of extra virgin olive oil and butter until a golden coloration is achieved.
- Add the lentils. Season with salt and pepper and then cover mixture for several minutes.
- Add the vegetable broth and the demie.
- Add the bay leaves and sachet d'Aromat.
- Simmer the ragout over low heat until it is reduced and cooked through.

### Directions for the Assembly

- As the capon is resting, cut the apples, pears and fennel into slices and roast them in butter and extra virgin olive oil.
- Place the fully rested capon in the center of serving platter with the fruits and fennel around it. Do a final glaze.
- Plate the lentil ragout in a large serving bowl and the fig jam in a smaller serving bowl.
- Bring capon to dining room, carve, and serve with stuffing. ▲







finding the  
**HEIGHT**  
of beauty

# vantage - point

# Capri

*Story and Photography by Laura Thayer*

The image of Capri summons up sparkling blue sea, bougainvillea-covered villas and a sense of luxury and style that have captivated travelers, writers and artists from around the world for centuries. Since the days when ancient Greek ships sailed past the rocky shores, this island has been treasured for its enchanting and rare natural beauty.

Valerian  
flowers on  
Monte Solaro



As one of the top tourist destinations in Campania, however, it can sometimes feel like there's little of that historic appeal left to discover. Yet it is there, just beyond the bustling *Piazzetta* and the hum of the Marina Grande harbor.

This escape to Capri visits the island's two highest spots, each one offering a unique vantage point on the island's history. The timeless allure of Capri is still a reality, and just another reason to add it to your Italy travel adventures.

Sitting high atop Monte Tiberio, surrounded by pine trees and overlooking a sheer cliff dropping down

to the sapphire blue sea, Villa Jovis in Capri was once the home of Roman Emperor Tiberius. Named after Jove, the king of the gods, this sprawling villa was completed in 27 A.D. and was the scenic spot where Tiberius ran the Roman Empire for the last 10 years of his life. A fortress, luxurious palace and administrative headquarters all in one, the Villa Jovis was a feat of Roman construction and design.

Built on several levels, an unusual feature for Roman villas of the period, the Villa Jovis featured an ingenious system of water collection and a large cistern to provide fresh water. Capri's scarcity of water made this not

only a luxury but also a necessity for life in one of the most remote spots on the island.

Tiberius once had private rooms overlooking the expansive view of the Bay of Naples with the tip of the Sorrento Peninsula jutting out into the sea nearby. The Villa Jovis ends abruptly with a sheer drop to the sea 1,095 feet below. This dramatic spot is often called "Tiberius's Leap" after the rather gruesome legend telling about how the Emperor would have undesirable guests or servants thrown into the sea. Peer over the edge these days and you'll find a more tranquil view with boats bobbing and swimmers diving ►



View from the cliff





On the way to Villa Jovis

into the sparkling water. A significant improvement if you ask me.

Today, the ruins still tell the story of once glorious and extravagant days in the style that only a Roman Emperor could sustain. If the island of Capri seems a playground for modern day tourists, it is a humbling experience to stand surrounded by the ruins, with the sound of the wind blowing through the pines and the scent of the warm, salty breeze from the sea. For more than a millennium, humans have come to this beautiful, challenging island to try to tame its rocky coastline and rugged mountains and live amidst its beauty.

Look across Capri from the height of Villa Jovis and an even higher peak rises above the island. This is Monte Solaro, Capri's highest spot, which soars to just over 1,900 feet. To reach the top of Monte Solaro, the journey begins in the village of Anacapri. On the way to Anacapri, tiny buses and taxis zip around roads with what some tour guides call "mamma mia" curves for the way they cause gasps from passengers, vehicles quickly passing by with what seems like only



Roman construction

millimeters to spare and views of the sheer drops down to the sea. Some first-time visitors on that epic ride say far more than "mamma mia!"

Once in Anacapri and finding your balance again, meander through the pretty streets to Piazza Vittorio at the center of the village. Look up and you'll spot the chairlifts scaling the side of the mountain up to Monte Solaro. For a modest fee you can reach the top rather effortlessly compared to the hike. Much like a ski lift, but with individual seats, the chairlift begins quickly once you hop on. First, you glide over private homes, holiday villas and gardens, complete with terraces of grape vines and vegetable patches. Soon, the view captures all

attention as the white houses and buildings of Anacapri stretch out with the brilliant blue of the sea beyond. On a clear day, there is a view of Ischia and Naples across the bay.

As the chairlift reaches the peak, the climb is steeper and the sounds of modern life far behind. With just the hum of the chairlift to break the silence, it feels like a return to nature. Monte Solaro could be considered as something of a shrine to the sheer beauty of nature. After hopping off the chairlift and climbing a short flight of stairs, you enter a rocky landscape with a roughly carved path to follow around the top of the mountain. Monte Solaro draws travelers from all over the world who come





Exploring Villa Jovis

to worship this beauty in the modern way—by taking as many photographs as possible. And they should.

High atop Monte Solaro, the natural landscape of Capri spreads out before your eyes. The clear blue of the sea is tantalizing even from so high above and the cliffs are covered with tough Mediterranean plants that can withstand the extreme setting, hot sun and strong winds. The bright yellow blooms of the broom bushes give way to gnarled rosemary branches and prickly cacti. The cries of seagulls cry float on the breeze, calling you back to the present moment like the gusts of wind from the cliffs.

This is a natural beauty so intense that it is hard to process all at once. There's an inherent urge to stay forever, or to do the next best thing and capture it in one way or another to take it home with you and dip into it on grey days. But until a camera or phone can capture the vertiginous and awe-inspiring feeling of standing on Monte Solaro and soaring between land and sea, you'll just have to visit for yourself. Here, that immense natural beauty ➤



Looking toward Marina Grande harbor at the peak of Monte Solaro





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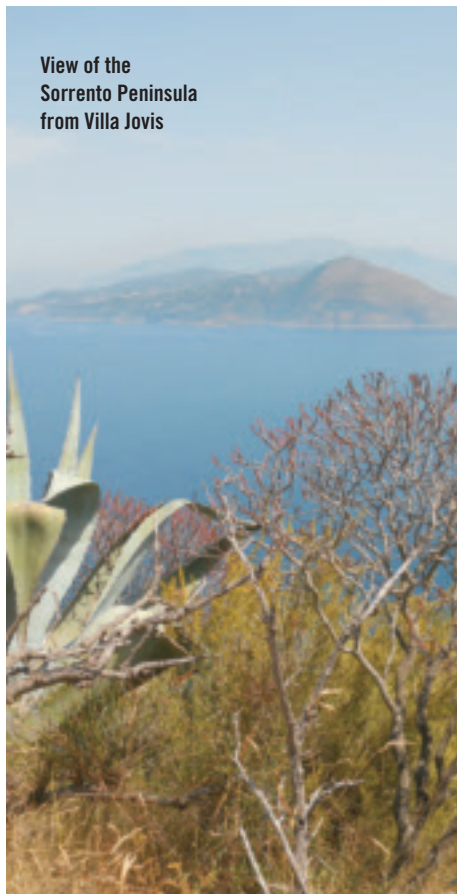


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View of the  
Sorrento Peninsula  
from Villa Jovis

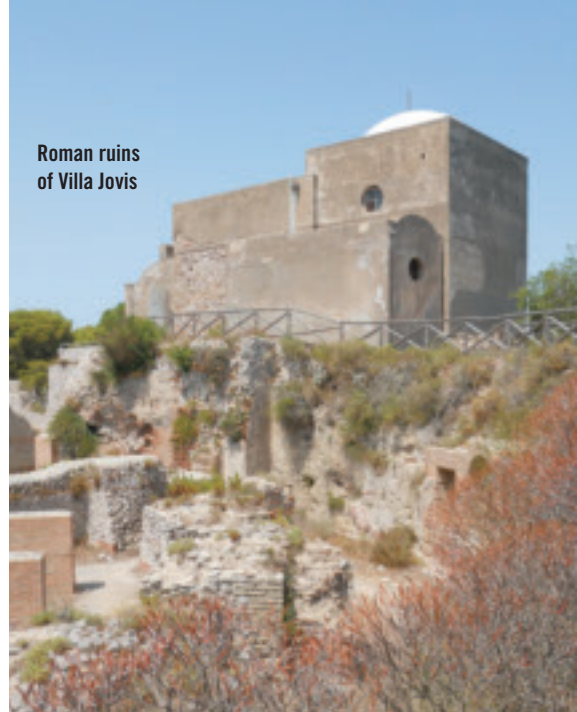


that captivated the ancient Romans is still very much present.

Riding down the chairlift, the passengers descending are often more subdued than those in anxious anticipation of the views on the ride up. There's a hushed and almost reverent feel, and relief that there's time to gradually make a reentry to the hustle and bustle of life below. After the expansive beauty of Monte Solaro and imagining the splendor of Villa Jovis, you will carry with you a deeper understanding of Capri's history and its radiance beauty.

While it would be possible to visit both Monte Solaro and Villa Jovis in one long day on Capri, the pace would be too rushed to dedicate the time and energy each experience deserves while also saving time for the other fascinating spots on the island, like the Blue Grotto, beautiful Augustus Gardens, the Villa Axel Munthe or the shops and gorgeous beaches. There's enough on Capri to keep you coming back for more. After all, that's what we've been doing for centuries. ▲

Roman ruins  
of Villa Jovis



*Laura Thayer is a writer and art historian who has been living, writing and hiking on the Amalfi Coast since 2007. Her work has appeared in Italia! magazine and DK Eyewitness guidebooks. She wrote "The Amalfi Coast: Walking Through History One Step at a Time" in the Fall 2014 issue of Ambassador. Visit her website at [ciaoamalfi.com](http://ciaoamalfi.com).*



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The Barboursville Vineyard  
in Barboursville, Va.

# Jefferson-Mazzei

## CONNECTION

*Barboursville Vineyard's  
Magnificent Celebration  
Two Centuries Later*

*By Dick Rosano*

A spectacular weekend celebration this fall at the Barboursville Vineyards in rural Virginia disproved long-held beliefs about culture in “the colonies.” In the 1700s, the British empire considered much of America to be a backwater, and many of its inhabitants as uncultured.

His Majesty King George III and his subjects spurned the way of life in the colonies, assuming that there was no fine wine or established cuisine, nor were there any monuments to world-class architecture in a primitive landscape that they irreverently dismissed as simply “the Americas.” ➤



Courtesy of Jon Golden



**Above left:** Barboursville Vineyard owner Gianni Zonin, international consultant Enzo de Chiara, and U.S. Supreme Court Justice Antonin Scalia at the vineyards recent celebration

Courtesy of Jon Golden



**Above right:** Barboursville Vineyard enologist Luca Paschina and Francesco Zonin, son of owner Gianni Zonin, at the Barboursville celebration

Marchesi Mazzei SPA



**Left:** For almost six centuries, the Mazzei family continues the tradition of quality wine making under the guidance of Lapo Mazzei (seated), with the help of his sons, Filippo and Francesco.

**Right:** Luca Paschina and former Virginia Gov. Gerald Baliles examine a historical document at the Barboursville Vineyard.

Courtesy of Jon Golden



Gianni Zonin, Luca Paschina, and Melissa Close-Hart were there to stand against the antiquated ideas, and prove that Virginia had architecture, art, wine, food, and culture in abundance. But their success is a culmination of 200 years of unrelenting work and dedication.

In the beginning, Thomas Jefferson can be credited as the engine that drove the architectural renaissance of his new country. The philosopher, politician, writer, architect and wine lover – who took time off from his many pursuits to give the United States a modest little document called the Declaration of Independence – designed his home at Monticello and his country home at Poplar Forest, as well as the classically styled Rotunda at the University of Virginia. There are many more examples of his design prowess, but among Jefferson's architectural feats was the design of a palatial home for his friend and governor of Virginia, James Barbour.

Barbour's home fell victim to a raging fire, and now only hulking stone ruins remain. But today the ruins stand as the pole star around which the estate and winery at Barboursville Vineyards are situated.

While tending to his friend's home, Jefferson was also tending to the grapevines on his own property. He enlisted the help of the Italian Philip Mazzei to promote his viticultural enterprise. But the autodidactic Mr. Jefferson was seldom swayed by people with only a few talents. He chose Mazzei because the Tuscan winemaker was also a physician, philosopher and writer, someone who was so interested in the prospect of American independence that he once penned a letter to his sponsor at Monticello that the American push for freedom should be based on the principle that "all men are by nature free and independent." The phrase stuck in Jefferson's mind and later was woven into his historic document.

Jefferson's architecture and his bullish promotion of Virginia as a set-

ting for producing fine wine merged in a most unlikely but serendipitous way in recent years. In 1976, ironically in the bicentennial year for America, Gianni Zonin, the patriarch of the centuries-old Italian winemaking family, pointed to the map of Virginia and announced that he would purchase the Barboursville property and transform it into a leading American wine estate.

Like a time-lapse motion picture, the vines grew and spread around the central buildings, and winemakers came and went. By 1990, the enologist's mantle settled on the shoulders of a young Luca Paschina, whose talent and vision has earned him notice as one of the leading winemakers in the state. By careful vineyard management and increasing the varieties to farm, Paschina has developed a portfolio of wines that is broad and deep, led by a perennial award winner in the Octagon bottling that features a blend of French and Italian grapes.

Meanwhile, the man who inspired Thomas Jefferson also inspired many



generations of winemakers in his home region of Tuscany. The Mazzei family is one of the oldest family businesses in Italy and, today, owns vineyard land and conducts its winemaking at the Castello di Fonterutoli, near Siena. The signature wine is named Philip after their forebear, a full-bodied Cabernet Sauvignon with deep, dense flavors and exquisite balance.

In 1999, faithful to the Italian premise that wine belongs with food, the Barboursville estate added Palladio Restaurant, not surprisingly named after the great Italian architect, Andrea Palladio, whom Jefferson credited as his artistic inspiration. Chef Melissa Close-Hart commands the kitchen that yields seasonal delicacies with Tuscan culinary accents.

So with centuries of architecture, decades of winemaking successes, and 15 years of fine dining at Palladio, Zonin decided to celebrate them all with a grand evening of wine and food at the vineyard estate. On October 10, 2014, he celebrated with friends, dignitaries, and family to begin the

festivities, then carried on again the following night with another round open to the public and customers who had grown to cherish all the products of Barboursville Vineyards.

A master by any measure, Chef Melissa's grasp of Italian cuisine is remarkable and her ownership of the kitchen perhaps even better. On the night of Gianni Zonin's party, she invited past sous chefs to return and be celebrated; each constructed his own dish and was lauded by the guests afterward.

In the lush pastoral lands of Virginia, near enough to Washington,

D.C., to be considered for a day trip, the Zonin family, Luca Paschina, and Chef Melissa have carved out an historic monument to cuisine and culture that would have made the estate's original architect, and his dear friend in Italy, beam with pride. ▲

*Dick Rosano is a wine, food and travel writer whose columns have appeared in The Washington Post, Wine Enthusiast, and other national magazines. His recent book, "Tuscan Blood," is a mystery set in Italian wine country. His next novel, scheduled for publication, takes place in Piedmont.*



The Mazzei family vineyard at Fonterutoli

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# Soppressata & Soupies

By Michelle Fabio

## *You Do Want to See How This Sausage is Made*

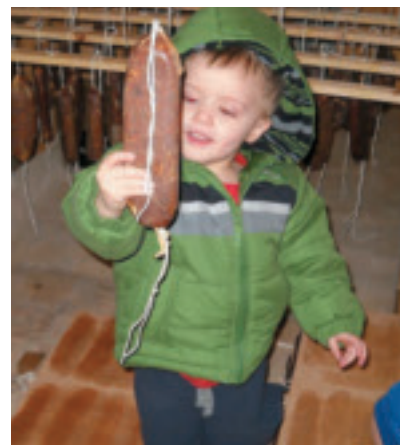
Once all the grapes have been pressed and the olive oil has been bottled, winter weekends in Calabria are reserved for making sausage, especially the oblong, pressed, cured and encased ground pork the region is known for—soppressata. The process is a family affair, beginning with many *calabresi* raising a pig to supply pork throughout the year.

Meanwhile, 5,000 miles away, a similar scene unfolds in the kitchen of Matt Scicchitano, a third-generation Calabrian-American. Scicchitano's family has lived in the Anthracite Coal Region of Pennsylvania since arriving from the tiny Calabrian village of Isca sull'Ionio ("Isca on the Ionian Sea") in the early 1900s, but the tradition of making soppressata continues to link him to his ancestral land.

In fact, Scicchitano and many of his fellow Calabrian-American *paesani* proudly continue the centuries-old sausage-making tradition but call their finished products "soupies." Although most soupie-makers buy their meat at the butcher, the process of making soppressata and the resulting taste are surprisingly similar on both sides of the Atlantic.

Years ago, soppressata was Calabria's little secret, but over the years word has gotten out in a big way. Now pizzerias and delicatessens across America have discovered the joys of soppressata. Earlier this year, Coal Region native and filmmaker Matt Spade released "Strange Meat: The Soupie," a documentary that explores the area's fascination with the product and its tradition.

And, so, through a meticulous meaty ritual, a connection between two lands carries on—across an ocean, time, and tastebuds—and it shows no signs of stopping.



Matt Spade

The Soupie tradition passed on to another generation



## Soppressata: Calabria D.O.P.

Soppressata (from the Italian “*pressare*,” meaning pressed) is cured and flattened ground-pork salami that is made in several southern Italian regions. Further north, Tuscany and Liguria also make soppressata, but it is uncured. In Italy, the Calabrian version is invariably referred to as “suppressata” because, in that regional language, the “o” becomes a “u.” In turn, the “oo” sound in suppressata explains where the name “soupies” came from.

The Calabrian version of soppressata is particularly notable as it has received D.O.P. (“protected designation of origin”) status, guaranteeing that if a soppressata is stamped D.O.P., the entire production process was geographically limited to Calabria.

Calabria’s soppressata can be found in Italian specialty shops like DiBruno Brothers in Philadelphia’s Italian Market, and you can get it as a topping in New York City pizzerias such as Roberta’s and Motorino (you may only see it in the unpressed form, though, so that it more resembles the Italian-American invention, pepperoni).

In short, soppressata is slowly taking over the world. But what about those soupies?

## The Journey from Soppressata to Soupies

The Coal Region in Pennsylvania is a classic American melting pot of many ethnicities thanks to a major wave of immigration at the turn of the 20th century. The Calabrians arrived around that time to join Polish, Russian, Lithuanian and Irish immigrants in the booming coal industry. They brought their rustic cuisine, including soppressata, with them.

The simple recipe was passed down through generations, and that is why today, plenty of *calabrese* descendants—as well as non-Italians who simply love soupies—still cure pork in their basements, or in the case of Scicchitano, in a special room he built into his house just for that purpose.



Matt Scicchitano

Matt Scicchitano and his son Sal making soupies in Locust Gap, Pa.

Scicchitano picked up the tradition of making soupies after he became a father and he became more interested in both his family’s history and Italian food.

“When our first son was born,” Scicchitano says, “we made the decision that we would have home-cooked meals every night as we did not want to start our son off eating meals from a bag or box. He would grow up knowing what real food is and where it comes from.”

As he asked more questions of his relatives, he realized food, and soupies in particular, were a common thread—one he wanted to pick up and run with.

“There just seemed something so pure about making soupies,” Scicchitano says.

Even among non-Italians, soupies have a kind of cult following the Coal Region. Local competitions such as the “Soupie Bowl” draw impressive crowds, and groups of friends gather together annually to make them. Spade’s “Strange Meats” documentary follows one such bunch of guys, and many of them have no Calabrian or Italian heritage whatsoever.

Spade isn’t Italian either, but his father was a butcher. He doesn’t remember a time when he didn’t know what a soupie was, but it wasn’t until one of his friends suggested a documentary on soupies that he pursued the idea.

“I had all the resources available,” says Spade, “including a friend who invited me to shoot his crew making soupies, so it just made sense.”

As Spade’s documentary proves, whoever said you don’t want to know how sausage is made certainly wasn’t talking about Calabria’s prized soppressata. The process is truly an experience to behold. ➤



Michelle Fabio

Antonio Fiorenza and Paolo Fabio posing with the butchered pig in Badolato, Italy

## Making Soppressata and Soupies

A good quality soppressata starts with the meat, which is always pork, though the cut may vary. In Calabria, many prefer the hind leg or thigh, which is used to make prosciutto further north. Among Calabrian descendants in America, the meat is often bought already ground though some sticklers for tradition prefer to grind the meat themselves.

Next come the spices. Amounts differ by personal preference, but the main ingredients are hot red pepper, sweet red pepper or paprika, and salt. Some add black pepper, peppercorns, or even fennel, though none of these are the classic version in either the Isca sull'Ionio or Coal Region areas.

Once the meat is mixed, it's ready for the casings. In Calabria, these are the intestines of the same pig that supplied the meat, whereas in the Coal Region, they're pre-bought. Either way, they are thoroughly cleaned and then left to soak in water with lemon or vinegar. Large intestines are used for soppressata while small intestines are used for *salsiccia*, or simply sausage, which is round and not flattened.

Next comes the hardest job aside from butchering the pig: tying the strings to close each soppressata. If you've never done this, it may be hard to imagine the damage the strings can do on your fingers, but it's why many people (on both sides of the ocean) wrap heavy tape around where the strings hit with each tight tug.

The sausage links are then hung to dry. In Calabria, some people, like 71-year-old Vincenzina Caporale in Badolato, a village just down the road from Isca, hang the *salumi* (umbrella term for encased meat) in a room with an ongoing fire for a slight smoky flavor. The most



Vincenzina Caporale mixing the meat in Badolato, Italy



Soupie coming out of oil.

important characteristic is that the temperature remains approximately 40 degrees Fahrenheit.

After a few days of hanging, the soppressata is ready for pressing, which is done between large pieces of wood weighted down by cinder blocks or bricks. Three or four days after that, the soppressata is re-hung until it is dried out, which takes at least a couple months, though some let them hang much longer than that. If white mold starts to grow on the soppressata during the curing process, there's an easy fix.

"Soak a rag in red wine vinegar and just wipe them off," explains Caporale. ➤



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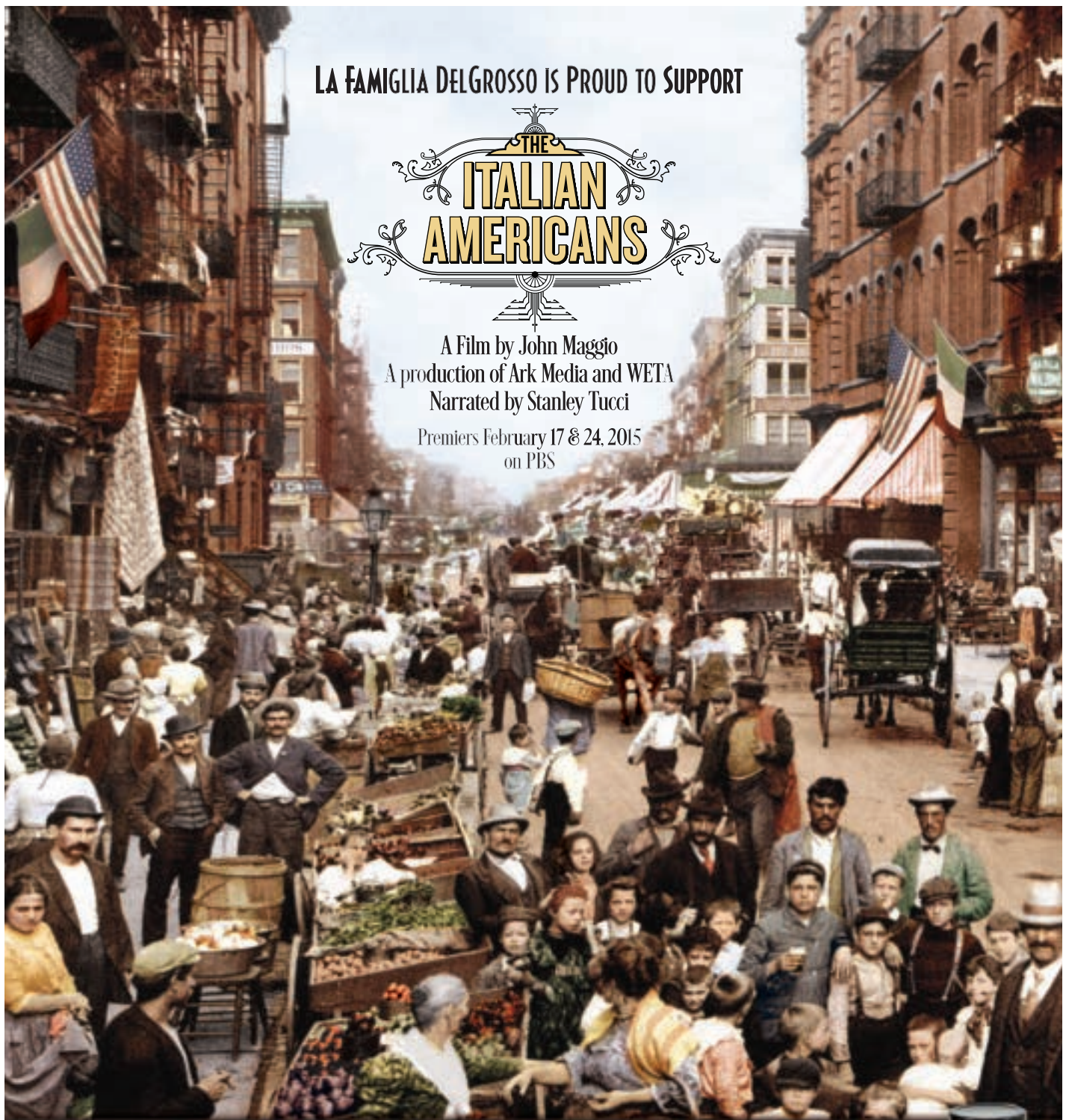
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Cross-cultural cutting board: Coal Region soupies, Soppressata from Calabria at DiBrunos in Philadelphia, and Cacciatorini

## Wrapping Up Soppressata Season

Once the meat has been cured, the soppressata are taken down and preserved to be enjoyed until it's time to do it all again. The most common method of storing them is in vats of olive oil, though vacuum-sealing the meat, both sliced and unsliced, is becoming popular as well.

So now you know how this sausage is made. Whether you nibble on soppressata in Calabria, the Coal Region of Pennsylvania, or a New York City pizzeria, you can also chew on the fact that you've become part of a tradition that has survived devastating economic times, hundreds of years, and several ship voyages back and forth across the Atlantic.

Can't you just taste its rich history mixed in with that hot pepper? ▲

*Michelle Fabio lives and writes from her ancestors' medieval hilltop village in Calabria. You can find her at Bleeding Espresso (<http://bleedingespresso.com>) and Baby Espresso (<http://babyespresso.com>).*



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OROFINO TOURS



# The Holidays

## Italian American Reading List

What Christmas and books have in common is that both, in their own ways, are magical. Yet, a character who should know better gets it wrong in J.K. Rowling's "Harry Potter and the Sorcerer's Stone," when Professor Dumbledore says, "One can never have enough socks. Another Christmas has come and gone and I didn't get a single pair. People will insist on giving me books."

Look, socks are nice but over-rated as gifts. Some books are too. But, when unwrapping one or the other under the Christmas tree, books trump socks more often than not.

None of the books on this year's holiday list are

over-rated. They're a diverse bunch that include a phenomenal history, a novel, and, because it's that time of year, two children's books. Some of them are critically acclaimed, some fly below critics' radars. All of them are written by Italian American authors or are of interest to Italian American readers, or both.

We're also convinced that the beginning of a book says more than even its cover, so we provide the cover and a telling early passage. Our brief reviews or summaries are just enough to get your attention...or maybe solve a holiday gift-giving problem!

Buona lettura! And Buon Natale!



Angelina Siena on her fourth birthday. The next day, the Black Hand kidnapped her.

from Laurie Fabiano Personal Collection



from Library of Congress

A 20th-century Italian parliamentary investigation revealed that the wages of peasants had remained the same since 1780.

Lt. Joseph Petrosino (left) headed the "Italian Squad" to root out Black Hand members, pictured here escorting gang member Tomasso Petto ("Petto the Ox"), second from left.



from Library of Congress





Mulberry Street, circa 1900

from Library of Congress

## The Italian Americans: A History

By Maria Laurino

W.W. Norton; 320 pages;

\$35 hardcover

Myths about Italian-American culture run deep into the fabric of American life, obscuring the complicated, nuanced, centuries-long story of the Italian-American experience that demands to be told. One of the goals of this book—alongside telling this history—is to tease myth from reality and uncover a more complicated story and deeper truths.

The companion book to the remarkable four-hour PBS TV series, “The Italian Americans” (premiering on February 17 and 24), this chronicle tracks the Italian American experience, as does the film, from the beginnings of the first wave of Italian immigrants to the United States in the 1860s to the present.

And it pulls no punches. The book is a well-researched, detailed and true history fleshing out an immigrant population that, from its

arrival through the decades to its eventual assimilation, has often been reduced to prejudicial pigeonholing and stereotyping.

The value of both the documentary and this accompanying text is their intimate insight in telling the story of Italians in America. Divided into four parts, each covering historical periods of passage for Italian Americans, the book’s 20 chapters delve into fascinating tales ranging from “The Roseto Effect” (a “medical miracle” in a small tight-knit town in Pennsylvania) to lynching of Italian immigrants in New Orleans in the 19th century, from an honest look at the 1920s radical anarchists Sacco and Vanzetti to the immense impact of the 1972 film “The Godfather.”

Stories of individual Italian Americans whose accomplishments, or even notoriety, left their marks on American history overflow in these pages. Many of these historic personalities are better known than others. All add to the richness of this history, from New York City mayor Fiorello La Guardia and San Francisco banker A.P. Giannini to Frank Sinatra and Supreme Court Justice Antonin Scalia.



The author of the national best-seller “Were You Always an Italian?” (W.W. Norton; 2000) and “Old World Daughter, New World Mother” (W. W. Norton; 2009), Laurino seamlessly blends interviews, documents, newspaper clippings, and 150 illustrations and photographs with a clear and compelling narrative to debunk the myths and stereotypes while examining and celebrating the Italian American journey. ➤

—Don Oldenburg

Ambassador

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**Angelica's Smile:  
An Inspector  
Montalbano Mystery**

By Andrea Camilleri  
Penguin Books;  
304 pages;  
\$16 paperback

Was it real, or  
was it all just his  
imagination?

Signora Cosulich  
looked exactly like,  
was the spitting image  
of, the figure of Angelica in Ariosto's  
Orlando Furioso, or at least the way  
he'd imagined her and pined for her,  
in the flesh, when, at age sixteen, he  
looked in secret at the illustrations  
by Gustave Doré, which his aunt had  
forbidden him to see.

How to know whodunit while  
trysting, listing and listening is police



inspector Salvo Montalbano's forte. Set in Vigàta, a fictionalized town in the Sicilian province of Agrigento, the 17th installment of the mystery series resembles a mosaic on which clues edge together like tesserae in a pattern plotted by a criminal mastermind.

A series of burglaries befalls wealthy village residents. As Montalbano inspects a suspect list with punctilious Fazio and the affable Caterella,

Montalbano falls for burglary victim Angelica Cosulich. As he recites from memory verses from Ludovico Ariosto's 16th-century chivalric romance "Orlando Furioso," Montalbano blurs the lines between fiction and reality, becoming vulnerable to Angelica and the brainy burglary ring.

New York Times bestselling author Andrea Camilleri's books are

the brainchildren of a life spent in theater arts and writing TV adaptations of literary novels before deciding, at age 70, to write mysteries. This one will have you furtively seeking the furthest spot from the world as the plot unravels.

—Kirsten Keppel

**The Night of La Befana:  
An Italian Legend**

Retold by Maria Centofanti Pritchard  
Illustrated by Isabella Centofanti  
Alexander  
Piazza Publications;  
32 pages; \$17.95 hardcover

Old Befana lived in a small stone house past the cobbled edge of town. She lived alone.

"Tutta sola, sola," said the people. "So many years. All alone."

Standing at a distance, they squinted through her window and wondered to each other. "Why is Bafana always sweeping?"

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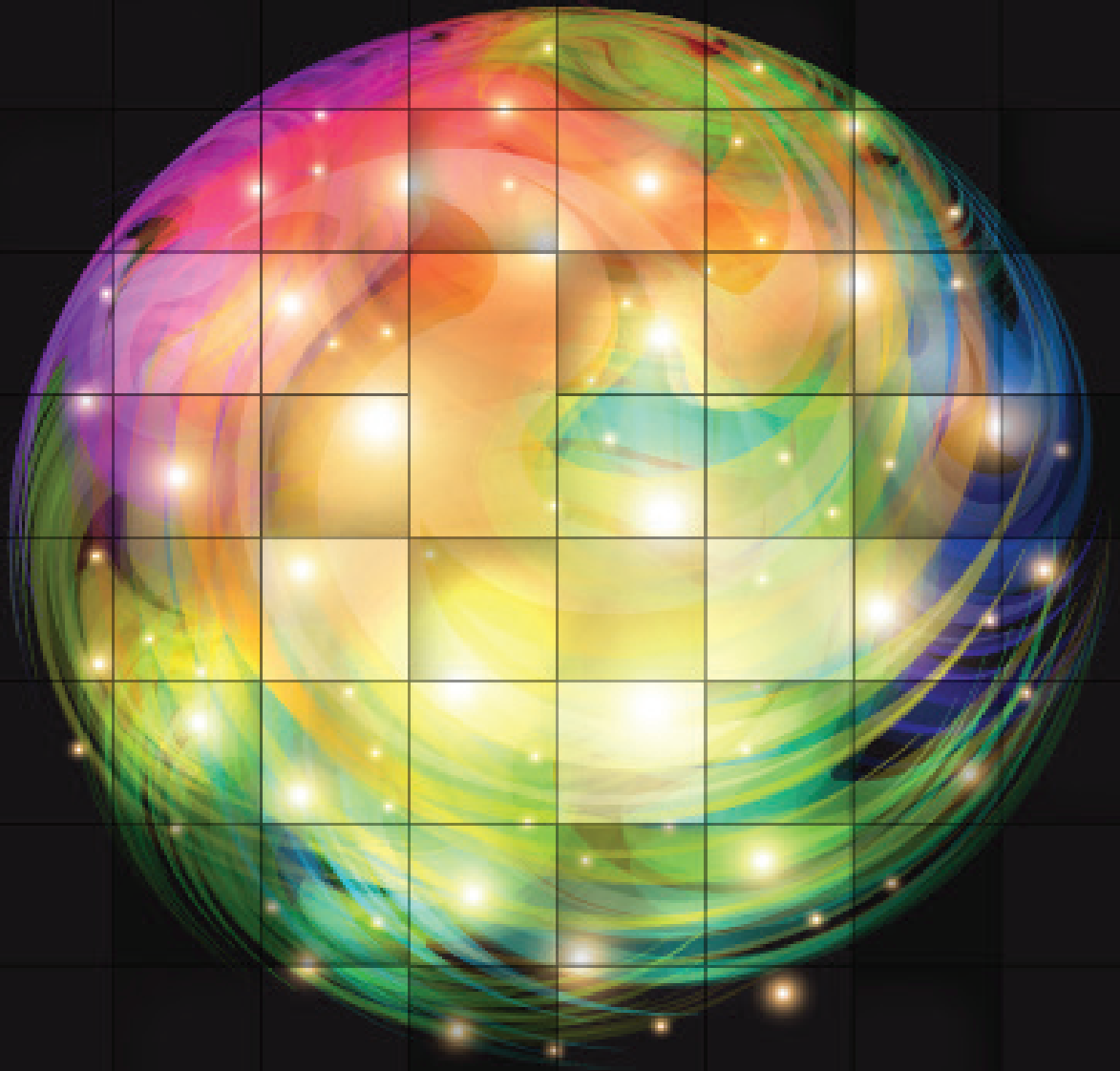
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If you're familiar with La Befana, the ancient Italian folklore tale, you know why Italian children hang stockings or put their shoes outside the door on the night before the Epiphany.

With its simple illustrations and traditional narrative style, this book retells the legend that is as much a part of Christmastime in Italy as Santa Claus is in America. It's the story of one miraculous night when a sad and lonely old woman meets the Three Wise Men searching for the newborn Christ child—and her life changes.

This is a sweet way to introduce your children (ages 6-12) to the Befana tale. And the recipes at the end ensure you'll be able to make Befana cookies and Lump-of-Coal cookies to hand out just like Befana does. Available at [www.italianchildrensmarket.com](http://www.italianchildrensmarket.com) and [www.thenightoflabefana.com](http://www.thenightoflabefana.com).



### Spaghetti Smiles

By Margo Sorenson  
Illustrated by David Harrington  
Pelican Publishing Co.; 32 pages;  
\$16.99 hardcover

Jake rushed into Rocco's Italian Restaurant. "Uncle Rocco!" Jake said. "I have a new book to read to you!"

"Ciao, Jake," Uncle Rocco sighed. "I don't think you'll be able to read to me in the restaurant anymore. I have big problems!"



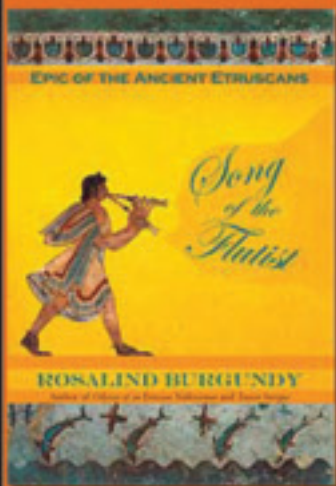
Sort of the favorite Italian-restaurant cousin of the classic "Cloudy with a Chance of Meatballs," this humorous children's adventure stars Jake, a boy who loves hanging out at Rocco's Italian Restaurant after school. He and his Uncle Rocco read books and play crazy games together, such as bowling with mozzarella balls and juggling ravioli (with sauce)—which makes

for colorful illustrations better than good sense. But, hey, this is a storybook for kids (ages 5-8).

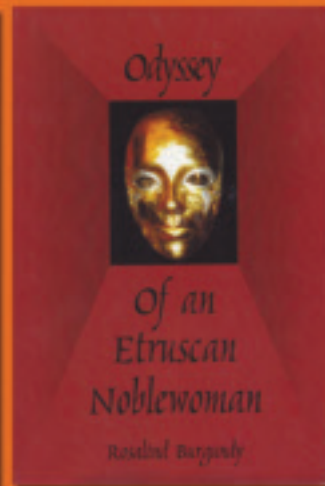
And it's a sweet story, too, with some good lessons about business and family. See, Uncle Rocco's restaurant may have to shut down unless a new tenant moves in next door. So, Jake scours the neighborhood for a business to match up with wacky, fun-loving Uncle Rocco's. Pizza, anyone? ▲

—Don Oldenburg

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# Saving a Lost Landmark Film

**MoMA Curator  
Ronald Magliozi  
Restores Rare Footage  
of a Century-Old  
Black Silent Movie**

By Maria Garcia

Ronald S. Magliozi, whose Italian family hails from Gaeta, is an associate curator in the Department of Film at the Museum of Modern Art in New York City. We spoke with him in October, just after the completion of his latest project, “100 Years in Post-Production: Resurrecting a Lost Landmark of Black Film History,” undertaken with Peter Williamson, preservation officer for MoMA.

The exhibition, which consists of still photos and clips of a silent film that pre-dates the Harlem Renaissance, is the result of Magliozi and Williamson’s restoration of the 101-year-old black-and-white footage. It features Caribbean-American musical theater star Bert Williams. No screenplay or documents of any kind have been discovered for the 55-minute movie, produced by New York City-based Biograph Studios. So the curatorial team conducted research to identify members of the cast.

Magliozi introduced an “assembly,” or rough cut, accomplished by the team, at an October 2014 press screening. The production of this

beautifully restored and entertaining movie was completed, but never reached post-production—the phase in which the footage is edited into a cohesive narrative, with silent film intertitles, and a music soundtrack. Early in the project, Magliozi and Williamson, “two white guys,” decided that the film did not belong to them but to the community from which it emerged. Plans are to release the footage to Black filmmakers so that it may finally be cut into a completed movie, significantly, on the eve of the 100-year anniversary of D.W. Griffith’s controversial “Birth of a Nation.” In that movie, also produced by Biograph, all of the major black roles were played by whites in black face.

Photos courtesy of the Museum of Modern Art



Production still from *Bert Williams Lime Kiln Field Day Project*. Odessa Warren Grey and Bert Williams

**MG:** Was it in the usual course of your work that you decided to restore this Bert Williams film?

**RM:** All curators are supposed to be very familiar with their collections. Some curators, though, are more interested in collections than others, and they curate from the collection. My entire career at the museum is collection-based, so that is where my strength lies. I began as an “access person,” meaning someone who helped the public access the collection. I had to know the collection and the condition of individual prints. As my career evolved, I moved into collection development, not just film but documentation related to film. In that capacity, I had physical contact with the film collection in the way that archivists do at the film facility where the actual restoration work is accomplished. Most of the other curators in the department did not start that way, so the discovery of our film was very specific to my career at MoMA. ▶

MoMA Film Curator Ronald S. Magliozi

Scott Rudd



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**MG:** Is a curator someone who continually revisits the past in order to inform the present?

**RM:** Absolutely. I think that is how most of our curators think of themselves. All of us like to feel that we are fluent in all eras of film history. Since I had so long handled access to the collection, I knew the contemporary material, as well as older material, the avant garde, etc. So, we started with this 101-year-old film that seemed very antique and foreign, but as we researched it, the characters and performers felt closer and closer to us and to our experience. For instance, you expect a race film to be comprised exclusively of offensive stereotypes, but we discovered that this is a film that had much more to it than that. The detective work required to identify members of the cast was fun, too.



Abbie Mitchell

**MG:** The film was shot locally. You identified locations in Englewood, N.J., and Staten Island. Were there limitations because it was an all-Black cast?

**RM:** Apparently not, because the producers were white and had access to any location. We know the locations that Biograph used regularly because of our Biograph collection at MoMA. It includes handwritten log books for a number of the studio's productions, although there is only one line on this production.

There is a scene in the film where you see the cast parading down a suburban street, which we believe to be Englewood, although it could be Fort Lee. The extras in that scene are not actors; they are local people and they are all white. There are one or two still images of Bert Williams on-location with some of these extras, and in those shots, white fans surround him. Williams once commented on the fact that he got a lot of adulation, but when he tried to go to a restaurant, he was not allowed in.

**MG:** Can we talk about the dance sequence, which is an amazing display of Black performance art of the period. It felt so contemporary.

**RM:** That's right. The cakewalk was an exhibition dance. So much of Black dance today still has that exhibition aspect. It is gratifying to me that when you view the film, you feel that connection.

**MG:** Did you participate in the actual hands-on restoration?

**RM:** That was handled by my colleague, Peter Williamson. When we began the location detective work, that aspect also clicked for Peter. He started by researching Black newspapers of the time, The New York Age, for instance, in order to discover the identity of the actors.

**MG:** At the press screening, we were watching a film projection, not a digital projection, right?

**RM:** Yes, and we are showing it on film as often as we can. Some museums have gone totally digital because of limited resources. MoMA is dedicated to film as an art form

and its original form is celluloid, so as long we can, and as long as other film archives are also preserving celluloid, we can work in both mediums. We use digital scanning, too. For instance, I could not have done the exhibition in the gallery without using digital media.

**MG:** It was so special to see it on film, to see the "flicker."

**RM:** I wanted you to feel that it was 1913. For me, that was the whole point of the exhibition, to bring us closer to the people in the film. I wanted the people dancing onscreen to feel more present in the space than we as viewers do.

**MG:** You said you want this footage to go viral and to have Black filmmakers edit it into a film.

**RM:** Yes, and there are no copyright restrictions. We were a team of two white men, and we felt all along that this film did not belong to us. It belongs to the Harlem community from which it came. If we had a certain kind of funding, we might even commission a number of artists to complete a response, and then bring it back to the museum for another installation. For now, we want to screen it in Harlem. We have also been asked to bring it to a number of festivals, and because it is digitized, we can also provide wide access to film artists who want to work with the footage.

**MG:** You were born in Massachusetts, but I wonder did your Italian family history play any role in the curatorial work you chose to pursue?

**RM:** There is a definite connection. My interest in collections and collecting came from my Italian heritage. My dad and his brother and sisters were all collectors of one kind or another. As children, we collected dandelion greens for salad or whatever was in season. My aunt would then make meals from what we found.

Of course, that generation of my family were children of the Great Depression, so they had that attitude toward resources. [When I was a ▶

Photos courtesy of the Museum of Modern Art



Scene still from *Bert Williams Lime Kiln Field Day Project*.  
From left to right:  
Bert Williams, Odessa  
Warren Grey, unidenti-  
fied, Walker Thompson

Production still from *Bert Williams Lime Kiln Field Day Project*. Bert Williams  
and Odessa Warren Grey

child], my father or my aunt would say: "Someone is throwing bricks away." Then we would collect them and put them in the trunk of our car, even though...we were embarrassed over having to do that. My dad was not a hoarder, but he collected things. I don't troll the trash, but in my family, collecting things was a respectable thing to do. ▲

*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," will be published in Spring 2015. Her website is mariagarciawrites.com.*

Photos courtesy of the Museum of Modern Art



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Sal Paolantonio, Tony Realì and Joe Tessitore

By Wayne Randazzo

ESPN is well-known and highly-regarded as the “Worldwide Leader in Sports.” For 24 hours a day, 7 days a week, 365 days a year, the network run out of tiny Bristol, Conn., surges into millions of homes, restaurants, bars and pretty much anywhere else there’s a television, to keep its viewers up to date on the wonderful world of sports.

Such is the nature of the beast that not only have the content sources gained copious amounts of popularity from the network’s accessibility and consistency but so have the content’s providers. While the likes of Joe Flacco, Anthony Rizzo and Marco Andretti keep us entertained on their respective fields, Sal Paolantonio, Tony Realì and Joe Tessitore keep us entertained behind their microphones.

Paolantonio has become one of the most familiar and trusted faces at ESPN. A national correspondent since 1995, Paolantonio covers the National Football League and can be regularly seen, especially during football season, on SportsCenter, Monday Night Countdown, and NFL Live.

He got his chops in the newspaper business with the Philadelphia Inquirer, first as a political reporter from 1985 to 1993, then as a beat reporter for the Philadelphia Eagles. In just his second year on the beat, Paolantonio won the Associated Press Sports Editors Award for Reporting.

Like many in the broadcasting business, Paolantonio knows all about a hard day’s work. A graduate of SUNY Oneonta, he told the campus website, “During the NFL season, each day is different, but one thing is the same: about 15-16 hours of work [and] preparation, reporting, writing, and delivering information about the No. 1 sports business in the world.

“I love working for ESPN. It’s a great organization filled with fabulous, hard-working talent. And I love reporting on the NFL, because people care about what you care about.”

While Paolantonio is a grizzled veteran of the ESPN screen, 36-year old Tony Realì is still a rising star at the network. Joining ESPN at the ripe old age of 22 as a writer and statistician, Realì quickly found himself on television, working as “Stat Boy” on “Pardon the Interruption,” a role he ended up with for 13 years.

In 2004, at age 25, Realì took over for Max Kellerman on the popular sportswriters show “Around the Horn,” running a roundtable of panelists from across the country each day and assigning points to those who make the most sense on a given topic. That opportunity catapulted him into becoming one of the faces of the network. He recently cashed in on that fame by moving to New York City and joining the cast of “Good Morning America” as a correspondent.

Realì doesn’t shy away from the camera or from jumping into a new role as he explained to Sports Illustrated: “Forget about opportunities in television, let’s talk about opportunities in life,” he said. “My experience has taught me it’s good to plan and better to roll with it. This was true for me at PTI, true for me at Horn and true for me when a hotel lost an engagement ring and I found myself on a knee in between the men’s and women’s bathroom at LaGuardia Airport.”

It wasn’t television’s fault that Realì lost his ring, but live TV can teach one how to adapt to unforeseen changes, as it has for Joe Tessitore. Now the host of “SEC Nation” on the SEC Network, he became known as a college football and basketball play-by-play commentator along with calling the blow-by-blow on Friday Night Fights.

In addition to those three sports, Tessitore also anchors horseracing coverage, votes for the Heisman, and is part of Ring Magazine’s rankings panel. He’s a truly versatile star in the broadcast world.

ESPN recently celebrated 35 years, and its passion for the sports world continues to light up TV screens all over the country, bringing you the likes of Paolantonio, Realì, Tessitore and more stars on and off the field to come. ▲

*Wayne Randazzo is a sports broadcaster for CBS Radio Chicago on 670 the Score and Newsradio WBBM. He’s also a freelance television play-by-play announcer for ESPN and Big Ten Network along with being the radio voice of the Kane County Cougars (Midwest League Affiliate of the Chicago Cubs).*

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# The Meaning of Paesani

By John M. Viola,  
NIAF President

The theme of family is one that always comes up when people talk about Italian American values. Beyond the sanctity and primacy of the family unit in our culture, I often ask myself: Why is it so easy to feel like family when we are all around one another and collected around our shared traditions?

There are so many communities out there that share customs, practices, songs and food, but we seem to be the one in which people most instantly and deeply bond and share a sense of family. I often think it comes from a concept that is deep in our Italian souls: the concept of *paesani*. I love the word "*paesani*" because it doesn't really translate to friends or countrymen or even citizens of the same municipality.

*Paesano* obviously derives from the word "*paese*." Although many people translate the word into English as country, village or town, *paese* is not truly an institutional definition of a place, but it is a more imprecise sense of place. It follows then, that a *paesano* is not someone who shares a zip code or a citizenship, but shares that nebulous sense of shared belonging to something collective.

In essence, if that place is the safety and familiarity of all the things about our culture that we hold dear, then by extension, we really are all *paesani*, sharing in the most intimate of self-identities.

In October, we celebrated our 39th Anniversary Gala Weekend here in Washington, D.C., and in my eyes, our most important success this year



Paesani at the Gala's After Hours Party

Gabriella Miletì

was the incredible and energetic participation that I saw as I attended all of our wonderful conferences throughout the afternoon on Saturday. Our members and supporters, our Gala weekend guests, packed the room to a standing-room-only capacity to preview and discuss the brilliant WETA documentary "The Italian Americans" (debuting on PBS in February 2015).

At the Saturday morning conference on anti-defamation, led by the Italian American Studies Association, the enthusiastic crowd ranged from undergraduate students to members of our community who have been coming to the NIAF Gala Weekend since before these youngsters were born! Now in its third year, the Ieri, Oggi, Domani Conference, in which we discuss NIAF and its direction, saw another packed audience who came with some substantial questions for those of us who are entrusted with the stewardship of this wonderful Foundation.

What was really magical, however, was the sheer volume and excitement that was tangible in the NIAF Central space throughout the afternoon. From music, to Italian lessons, to an incredible lunch provided by David Greco and Mike's Deli, and the wonderful participation of so many Italian and Italian American companies and partners, NIAF Central, for the first time in my three years here, finally felt like an Italian neighborhood. It was a centralized place where everybody could to come feel safe, familiar, and part of a community.

I can't tell you how happy I was to

know that these events about our community and about our issues are better attended with each passing year. It tells me that people are coming for more than a fun weekend...they are coming because they feel a part of something greater than themselves.

I know my team and I have worked hard to make NIAF a place where everyone really does feel like family, and I hope for those of you who have been around our events throughout the year and throughout the country, you get that sense. But, perhaps, I am using the wrong word. Maybe our community is best described as *paesani*—linked by that broad sense of being from the same place. Whether it's a geographic locality or a place in our hearts, we are clearly linked to one another in a way that makes it all too natural to find yourself singing and dancing into the wee hours of the morning after a wonderful Gala Dinner.

Next year, as we move our 40th Anniversary Gala Weekend to the Marriott Wardman Park Hotel, while we are only traveling five minutes up Connecticut Avenue, in some sense we are moving back in time. For the first time since the 1980s, we will be able to offer Gala Dinner tickets for \$150. It's my hope that this means we will have more members of our community able to be a part of these incredible feelings of shared place. NIAF is here to provide that to all of you, and I pray that next year and for many years to come, I can share this weekend I love so much with even more of you...my *paesani*. ▲

# NIAF'S 39<sup>TH</sup> ANNIVERSARY GALA

## NIAF INSIDER

Gala photos by Kenneth Rictor Photography

**The National Italian American Foundation's 39th Anniversary Awards Gala Dinner** celebrated the rich heritage and culture of Italian Americans with Gala Co-hosts **Maria Bartiromo and Joe Piscopo** welcoming more than 1,000 guests from across the nation and Italy to the annual black-tie dinner at the Washington Hilton, October 25, 2014.

The Gala Weekend's agenda kicked off officially with the Friday's Casino Night bash, as well as forums, panel discussions, a preview screening of the upcoming PBS documentary "The Italian Americans," the popular annual wine tasting, a bustling NIAF Central, and, for late nighters, the famed After Hours Party following the Awards Dinner.

For a complete review and hundreds of photos, visit [www.niaf.org](http://www.niaf.org). To view more Gala photos, and order yours from NIAF's official Gala photographer, please visit [www.KennethRictor.com](http://www.KennethRictor.com).



Gala  
honoree  
Daniel A.  
D'Aniello



Gala honoree  
David Cordani



Gala Co-hosts  
Maria Bartiroma  
and  
Joe Piscopo



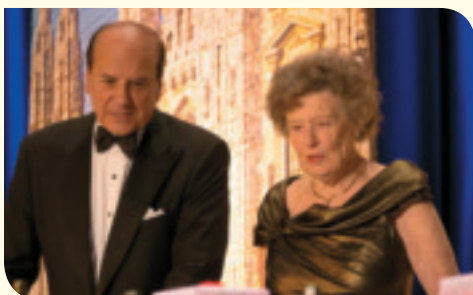
Gala honoree  
John Turturro



Gala honoree  
Susan Molinari



Gala  
honoree  
Pasqualino  
Monti



NIAF Executive Vice Presidents Kenneth J. Aspromonte  
and Marie L. Garibaldi



Gala honoree  
Pino Cicala



Italy's Ambassador  
to the United States  
Claudio Bisogniero  
and Gala honoree  
actor John Turturro

NIAF Gala co-host Joe Piscopo,  
NIAF President John M. Viola and  
NIAF Chairman Joseph V. Del Raso







At the VIP Reception before the Gala Dinner: Bruce Harrison and NIAF Vice Chair Patricia de Stacy Harrison, with their granddaughter Haley Grove, daughter Claudia Spain-Grove and her husband William Grove



NIAF Board Member Dr. John P. Rosa, Maureen Rosa, his mother Tina Rosa, Maria Giovanna Galasso and Dr. Giovanni Melillo

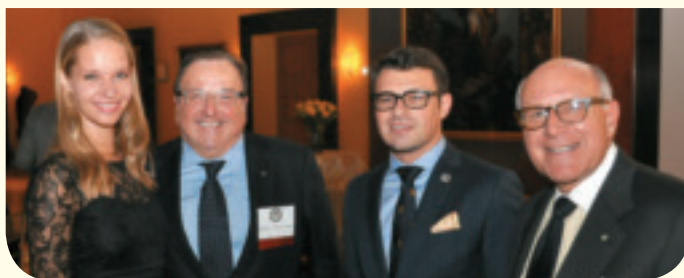
Elena Dell'Isola and Antimo Sambucci with Antonello Corrado



NIAF Treasurer Robert E. Carlucci with son Domenic (left), Aileen Carlucci, and Italian Member of Parliament Fuccia Nissoli

## NIAF Gala Board Dinner at Italian Embassy

On the Thursday before Gala Weekend, NIAF's Board members capped a day of Board meetings with a casual Italian dinner at the Embassy of Italy, hosted by Italy's Ambassador to the United States Claudio Bisogniero.



Sate Inc. analyst Reka Dubovitz, whose Miami-based firm has joined NIAF's Italian American Leadership Council (IALC), with NIAF General Council Arthur J. Furia, NIAF President John M. Viola and NIAF Chairman Joseph V. Del Raso.



NIAF Board Member John F. Scarpa and Italy's Ambassador Claudio Bisogniero.



NIAF Board Member Joseph M. Della Ratta, Sheila Bechert and NIAF Board Member Louis E. Tosi



NIAF Executive Vice President Kenneth J. Aspromonte and NIAF Vice Chair Gabriel A. Battista

NIAF Board members Mark Valente III, Dr. John P. Rosa and Joseph D. Lonardo with Patricia Lonardo



Gala Board Dinner Photos by Don Oldenburg



## Friday Casino Night Gone Wild!

For a “Wildest Comes to Washington” night, call Louis Prima Jr. and The Witnesses! The traditional Friday bash made over the Hilton’s International Ballroom into a ‘60s Vegas destination featuring live rock-the-house music, dancing, casino tables, open bars, culinary stations, raffles and auctions.



Barbara Ciongoli and Paul Finizio



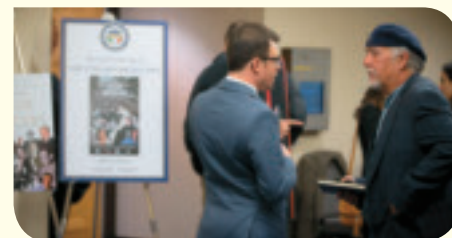
NIAF Executive Vice President John F. Calvelli (center right) tries his hand at blackjack.



NIAF Regional Vice President Marcella Leonetti-Tyler and husband Dick Tyler with Los Angeles City Councilman Joe Buscaino and his wife “J.”



At the NIAF-Regione Lombardia Global Economic Forum on Friday morning, October 24, dignitaries from Italy and the United States gave an overview of the 2015 World Expo in Milano: (from left, Fabio Caliandro, director of Nuovo Istituto di Business Internazionale; Italy’s Ambassador to the United States Claudio Bisognieri; Federica Guidi, Italy’s Minister of Economic Development; Roberto Maroni, president of Italy’s Region of Lombardia; NIAF Chairman Joseph V. Del Raso; and Ambassador Philip T. Reeker, currently U.S. consul general in Milan.



NIAF President John M. Viola and Fred Gardaphé discuss the PBS documentary “The Italian Americans” before the standing-room-only preview screening featuring a panel that included the film’s writer and director John Maggio and companion book author Maria Laurino.



All afternoon on Friday of Gala Weekend, NIAF held an open house at its headquarters at the Ambassador Peter F. Secchia Building. NIAF President John M. Viola (above) introduces guests to NIAF’s new Italian American museum installation.



For the third consecutive year, NIAF’s Ieri Oggi Domani community meeting drew a large crowd. Above, panelists: (from left) George Guida, NIAF Board leaders John F. Calvelli, Joseph V. Del Raso, John M. Viola, Patricia de Stacy Harrison, Fred Gardaphé and Anthony Tamburri.





## NIAF Central Comes Alive!

Changes at NIAF Central this year turned it into a bustling and electrifying Gala piazza, a marketplace with high-quality vendors, a place to be seen, and, for one hour on Saturday afternoon, free lunch for all! Among those vendors helping to make NIAF Central a huge success were Mike's Deli & Greco's Tradizione Italiana Arthur Avenue Market, Peroni, Lavazza—Italy's Favorite Coffee, the Region of Lombardia (NIAF's 2015 Region of Honor), and many more.

No one went hungry at NIAF Central: Siani Samanni with her baby Marcel Antonio.



Gala guests at the NIAF Central free lunch



NIAF volunteer Gianna Fiori serves antipasti in NIAF

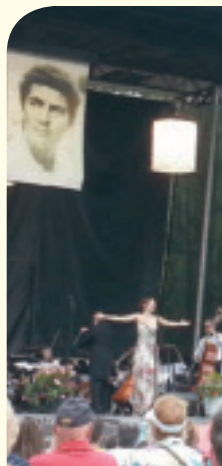


David Greco of Mike's Deli



NIAF hosted its signature wine tasting featuring exceptional wines from across Italy, including Veneto, carefully selected by Marco Polo Experience and generously provided by Famiglie dell'Amarone d'Art (Allegrini, La Marca, Tedeschi, Tommasi, Musella, Brigaldara and Zenato) as well as La Marca. Above: NIAF leaders enjoying the tasting that featured sommelier Brian Freedman, and a panel of experts including: Patrizia Marin, chairman of Marco Polo Experience; Christianne Sargeant, representing Monsieur Touton and Tommasi; Goran Sevic, of Vino et Spiritus, representing Musella; and Roberta Perillo, representing Tedeschi.

Eva Franchi addresses the audience.



Above: Soprano Sarah Joy Miller.  
Right: Tenor Michael Amante

Photos by Xavier Atizol

## The 20th Annual "Let The Music Play" Memorial Concert

One of the most anticipated annual New England musical events is the memorial concert benefitting the Sergio Franchi Music Foundation's scholarship fund. For the 20th year, thousands of guests crowded the beautiful grounds of the Franchi estate in Stonington, Conn., and Eva Franchi hosted the wonderful outdoor concert dedicated to the memory of her late husband, the legendary Italian tenor Sergio Franchi. An impressive line-up of vocalists, accompanied by a symphony orchestra, entertained guests for hours.







## NIAF on Parade!

Thousands of people lined Manhattan's Fifth Avenue on October 13 for the annual Columbus Day Parade, one of the world's largest celebrations of Italian American heritage and culture. And NIAF was honored and proud to be there! An enthusiastic delegation of NIAF leaders, members and staff rode in the parade on the NIAF float. And, next year, NIAF will be there again!

NIAF ready to get started!



On the float, NIAF President John M. Viola and NIAF staffers Gabriella Mileti and Stephanie Gordon



Anthony O'Boyle, his brother NIAF Area Coordinator Patrick O'Boyle and NIAF President John M. Viola



John M. Viola addressing the conference.

## NIAF President in Australia

In September, NIAF President John M. Viola traveled to Australia to give the keynote speech at the Conference of Italians Down Under in Canberra. While there, he also visited the cities of Sydney and Melbourne, getting to know their Italo-Australian communities. You can read his four-part series about the trip on NIAF's *Pensieri Italo-Americani* Blog at [www.niaf.org](http://www.niaf.org).



John M. Viola in Sydney



John M. Viola making Australian friends



John M. Viola heads to the Italian neighborhood of Sydney.

Elissa Ruffino



Writer-producer John Maggio and Gerard V. Centioli

## Festa Italiana Luncheon in Seattle

In September, during the 27th Anniversary Festa Italiana luncheon in Seattle, the NIAF Frank J. Guarini Media Forum partnered with WETA Public Television to introduce the upcoming documentary series, "The Italian Americans," to local media professionals and guests. The documentary's award-winning writer and producer John Maggio was the keynote speaker.

Elissa Ruffino



Seattle Times Columnist Nicole Brodeur, Media host Julie Francavilla and Roberta Romero





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Presently under the direction of third-generation CEO Steve Perillo, the company remains committed to creating unforgettable journeys to Italy through Perillo Tours' fully escorted tours, Perillo Tours custom groups and ItalyVacations.com.



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## CALENDAR

### MARK YOUR CALENDARS

NIAF is offering the following special events in the coming months. For more information, visit [niaf.org](http://niaf.org).

#### DECEMBER 2014

##### Frank J. Guarini/NIAF Media Forum in Miami

Introducing the upcoming documentary series, "The Italian Americans," scheduled to air on PBS in February, 2015.

*Location:* Miami Dade College, Wolfson Campus in Miami, Fla.

*Date:* December 11, 2014

*Time:* 6:30 to 9 p.m.

*Contact:* Elissa Ruffino at 202-939-3106 or [Elissa@niaf.org](mailto:Elissa@niaf.org)

##### NIAF Christmas Open House

Open to the public!

*Location:* NIAF Headquarters at the Ambassador Peter F. Secchia Building, 1860 19th St. NW, Washington, D.C.

*Date:* Wednesday, December 17

*Time:* 6-9 p.m.

*Contact:* 202-387-0600

#### JANUARY 2015

##### Frank J. Guarini/NIAF Media Forum in San Francisco

Introducing the upcoming documentary series, "The Italian Americans," scheduled to air on PBS in February, 2015.

*Location:* The Italian Consular Residence of Dr. Mauro Battocchi, Consul General, 2151 Broadway in San Francisco, CA.

*Date:* January 21, 2015

*Time:* TBA

*Contact:* Elissa Ruffino at 202-939-3106 or [Elissa@niaf.org](mailto:Elissa@niaf.org)

##### Frank J. Guarini/NIAF Media Forum in Los Angeles

Introducing the upcoming documentary series, "The Italian Americans," scheduled to air on PBS in February, 2015.

*Location:* Istituto di Cultura Italiana, 1023 Hilgard Avenue (Westwood section), Los Angeles, CA.

*Date:* January 22, 2015

*Time:* TBA

*Contact:* Elissa Ruffino at 202-939-3106 or [Elissa@niaf.org](mailto:Elissa@niaf.org)

##### Frank J. Guarini/NIAF Media Forum in Chicago

Introducing the upcoming documentary series, "The Italian Americans," scheduled to air on PBS in February, 2015.

*Location:* The National Italian American Sports Hall of Fame (NIASHF) 1431 Taylor Street, Chicago, IL.

*Date:* January 28, 2015

*Time:* TBA

*Contact:* Elissa Ruffino at 202-939-3106 or [Elissa@niaf.org](mailto:Elissa@niaf.org)

##### Application Deadline for the 2015 NIAF Ambassador Peter F. Secchia Voyage of Discovery Program

*Date:* January 31, 2015

*Time:* 11:59 p.m. EST

*Contact:* Gabriella Mileti at 202-939-3116 or [gmileti@niaf.org](mailto:gmileti@niaf.org)

#### MARCH 2015

##### Application Deadline for the 2015-2106 NIAF Scholarships

*Date:* March 1, 2015

*Time:* 11:59 p.m. EST

*Contact:* Gabriella Mileti at 202-939-3116 or [gmileti@niaf.org](mailto:gmileti@niaf.org)

##### St. Joseph's Table

Open house celebrating St. Joseph's Day at NIAF

Open to the public

*Location:* NIAF Headquarters at the Ambassador Peter F. Secchia Building, 1860 19th St. NW, Washington, D.C.

*Date:* Wednesday, March 17, 2015

*Time:* 6-9 p.m.

*Contact:* 202-387-0600



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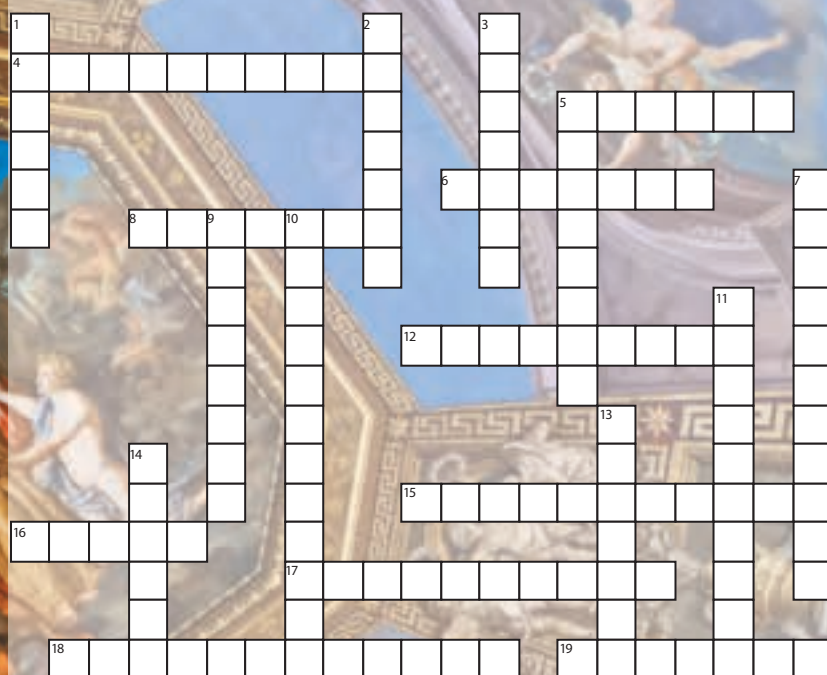


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## ACROSS

- 4 Her apprenticeship with painters set a precedent for women to be accepted as students of art. Her many accomplishments include being an official Spanish court painter.
- 5 Revered as the father of European painting and the first of the great Italian masters.
- 6 Many believe he was the most diversely talented person ever to have lived on the planet.
- 8 Florentine painter was the teacher of Giotto. In Italian, his nickname means "bullheaded."
- 12 Celebrated Italian sculptor from Florence known for his work in bas-relief.
- 15 She was the first women to become a member of the Accademia di Arte del Disegno in Florence.
- 16 Made from Carrara marble, it's the only piece Michelangelo ever signed.
- 17 His paintings exhibited for the first time a realistic rendering of the human condition.
- 18 An Italian revival of art and literature under the influence of classical models in the 14th–16th centuries.
- 19 Named after Pope Sixtus IV, it's a cornerstone work of Rinascimento art. Think Michelangelo.

## DOWN

- 1 "Lives of the Most Excellent Painters, Sculptors, and Architects" was written by a Tuscan artist/architect who is also considered to be the first art historian.
- 2 He joins da Vinci and Michelangelo to form the traditional trinity of great masters of the Rinascimento.
- 3 Regarded as the first woman artist to work within the same sphere as her male counterparts, outside a convent or court.
- 5 Created the bronze doors for the Florence Baptistery, which were described by Michelangelo as the Gates of Paradise.
- 7 As an early Renaissance painter, many described him as possessing a rare and perfect talent. A brand of hazelnut and herb-flavored liqueur named in his honor.
- 9 The first great Italian painter of the Quattrocento period of the Italian Rinascimento.
- 10 Most famous for his development of linear perspective. Think Il Duomo.
- 11 Simonetta Vespucci posed for what artist in this iconic painting titled "The Birth of Venus."
- 13 Credited with moving Venetian painting in the direction of a more earthy and coloristic style. Teacher of Giorgione and Titian.
- 14 Known by his English name, he was the leader of the 16th-century Venetian school of painting.



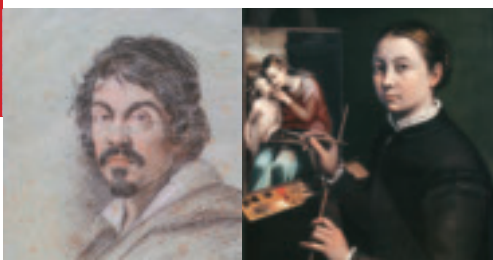
## Solution

**DOWN**

1 Vasari  
2 Raphael  
3 Fontana  
5 Ghiberti  
7 Fra Angelico  
9 Masaccio  
10 Brunelleschi  
11 Botticelli  
13 Bellini  
14 Titian

**ACROSS**

4 Anguissola  
5 Giotto  
6 da Vinci  
8 Cimabue  
12 Donatello  
15 Gentile  
16 Pietà  
17 Caravaggio  
18 Rinascimento  
19 Sixtine





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